

CANADIAN CROPS EXCELLENT

Returning Tourists Speak Well of Their Treatment in Canada.

The Canadian Government, having made extensive preparations during the last few years to impart to the National Park system a degree of comfort and pleasure to the visitor...

Although officials of the Government have taken every means to bring to the attention of the tourist and others that no difficulty could be placed in the way of their admission...

The immigration authorities suggest that, as a precaution against inconvenience, naturalized Americans whose country of origin was one of those at war with the British empire...

In addition to this the tourist will not be inactive to the practical possibilities that will be before him as he passes over the great plains of the Western Provinces.

Getting Around It. "They say you can't square the circle."

"Well, you can do it after a fashion," said the mathematician, "just as when you go out for a walk you circle the square."

FOR BABY RASHES

Cuticura Soap is Best Because So Soothing and Cooling. Trial Free.

If baby is troubled with rashes, eczemas, itchings, chafings or hot, irritated skin follow Cuticura Soap bath with light application of Cuticura Ointment to the affected part.

Free sample each by mail with Book. Address postcard, Cuticura, Dept. L, Boston. Sold everywhere.—Adv.

A gosling never attempts to teach a goose, yet there are children who imagine they are wiser than their parents.

WASHINGTON GOSSIP

Patriotic American Wants to Donate an Airship

WASHINGTON.—A patriotic, presumably foreign-born American, who wants to do his or her—the sex is not certain—part in promoting preparedness...



The communication, asking for an aeroplane motor, is addressed: "To Assistant Secretary of Treasury Bryen R. Newton, White House, Washington, D. C."

"Dear sir. After seen the battle cry of peace that was say that every one should have an aptention of the war, and I decidet to make one airship of my own, but the only thing that I need is the motor that I canot make im my self."

"I aint got no much friends in this countri but my brotther, and he dont want help me to buy the motor."

"And so I ask you if you sand me a airship motor, an soon I make everytinge I will take a trip before any one else to san francisco, Cal."

"Now exusme for the bad writing because I can't write American."

The government has no motors which could be disposed of in this way and no appropriation for such purposes, Assistant Secretary Newton advises the applicant for aeronautical honors.

Veterans of Spanish-American War in Congress

NEARLY a company of soldiers who are veterans of the Spanish-American war of 1898 can be mustered in the two houses of congress.

Here is a fairly complete list of the experienced Spanish war veterans now: Senators—Fall of New Mexico, Hardwick of Georgia, Hughes of New Jersey, Lewis of Illinois, Vandaman of Mississippi, Wadsworth of New York, Weeks of Massachusetts, Poindexter of Washington.

Congressmen—Gardner of Massachusetts, Crago of Pennsylvania, Dyer of Missouri (now commander in chief of the United Spanish War Veterans), Aiken of South Carolina, Anderson of Minnesota, Ellsworth of Minnesota, Greene of Vermont, Hart of New Jersey, Haskell of New York, Helvering of Kansas, Howard of Georgia, Huddleston of Alabama, Hull of Tennessee, Humphreys of Mississippi, James and Loud of Michigan, Neely of West Virginia, Oglesby of New York, Oldfield of Arkansas, Sells of Tennessee, Stone of Illinois, Tilton of Connecticut, Van Dye of Minnesota.

Congressmen Johnson of Washington, Langley of Kentucky, Austin of Tennessee and Key of Ohio are numbered among the honorary members of the United Spanish War Veterans.

These veterans of the war of 1898, together with members of congress who are affiliated with the National Guard, would present a good-sized company of legislators were they to decide to go to war again.

Funny Echoes of the Big Preparedness Parade

THE squirrels and birds of all Washington plenicked in the capitol grounds the morning after the preparedness parade. The ocean of humanity that billowed over the green the day before left its flotsam and jetsam of peanut hulls and lunch bags, and—to judge by numbers—furred and feathered society from the most exclusive parks in town was among those present at the feast.

And the parade itself was echoed in fine style by a swarm of small kiddies—most of them of the type that runs to curls and foreign eyes. In front of everything rode a boy on an umbrella handle—Major Pullman, if you please.

Behind marched the Marine Band, who held a grown-up hat at arm's length and bowed, right and left, automatically, like a top wound up with a key. There was no mistaking who was the president of the United States in that parade. At his right—let us quote—"walked William F. Gude, chairman," etc., and at his left "Rudolph Kauffmann, treasurer," etc.

Having marched the stretch of pavement to a flag-covered box, the three rigidly important personages sat down on it, and the "ladies" of the party, being unable to secure accommodations on the grand stand, stood, as naturally as if they had been riding in a street car.

In the march that followed a batch of serious-eyed babies carried a newspaper page, which, you will understand, was a flag. And another imitative touch, surprising in its realism, was provided by three boys—one beating a drum, one playing on a stick and the third with a rag around his head, waving a flag like mad. They had—somehow—caught something more than the tableau "Spirit of '76."

New Designs for Our Halves, Quarters and Dimes

UNCLE SAM is going to have some new styles in his coins, and next fall we are going to have dimes, quarters and half dollars of designs never before seen in the metal money of this country. It will be the first change which has been made in this minor silver since 1891.

The face of the new half dollar bears a full-length Liberty, with a background of the American flag flying to breeze. The goddess is striding toward the dawn of a new day, carrying laurel and oak branches, symbolic of civil and military glory.

The design of the 25-cent piece is intended to typify the awakening of the country to its own protection, Secretary McAdoo's announcement states. Liberty, a full-length figure, is shown stepping toward the country's gateway, bearing upraised a shield, from which the covering is being drawn. The right hand bears an olive branch of peace. Both the half dollar and the quarter bear the phrase, "In God We Trust."

THE KITCHEN CABINET

Every established mental condition is an acquired habit, and it has become such by continuous repetition of thought. Dependancy and cheerfulness, anger and calmness, covetousness and generosity indeed are all states of mind—are habits built up by choice, until they have become automatic.

COOKING LOBSTERS.

These delicate shellfish are so well liked that although in many states they are hard to get, a few ways of preparing them will not be amiss.

Those who are fortunate enough to have them in plenty will appreciate a new dish. A medium-sized lobster is the best to choose, those which are lively and heavy in weight. Lobsters should be killed immediately before boiling.

Lobered Toast.—Canned lobster may be used for this dish. Pick over to remove any pieces of shell. Add one dessertspoonful of warmed butter, red pepper, capers and pickled cucumber. Pound till well blended, add salt. Heat hot and serve on buttered toast.

Creamed Lobster.—Remove the meat from the lobster and chop finely. Beat the yolks of two eggs and mix with a quarter of a cupful of cream, a few drops of onion juice, a half a teaspoonful of salt, a pinch of red pepper and a grating of nutmeg.

Broiled Lobster.—Kill the lobsters as before described, and with a sharp knife and a mallet or with a cleaver split down the back on the line which runs down the middle of the shell. Remove the stomach and intestines, place the two pieces with the shell part down over a moderate fire.

Wondrous is the strength of cheerfulness, and its power of endurance—the cheerful man will do more in the same time, will do it better, will persevere in it longer, than the sad or sullen.—Carlyle.

SUGGESTIVE DISHES.

For a simple little cake to serve with a cup of tea, the shortbread enjoyed so much by the Scotch will be worth adding to your cookbooks.

Scotch Shortbread.—Take a cupful of butter, creamed; one-half cupful of cornstarch or arrowroot, one-half cupful of rice flour and two cupfuls of wheat flour with one-half cupful of sugar.

Walnut Catchup.—When the black walnuts are green and still soft enough to pierce with a needle, pick a hundred. Allow six ounces of small onions, a clove of garlic, two quarts of vinegar, two ounces of anchovies, two ounces of pepper, one-fourth of an ounce of mace, one-half an ounce of cloves.

Labscosh.—Butter a baking dish and fill with alternate layers of sliced raw potatoes and hamburger steak; season with pepper and salt and butter. When the dish is nearly full, pour over one-half cupful of finely chopped onions and one cupful of tomatoes, either cooked or fresh.

Carrot Pudding.—To a cupful of boiled and mashed carrots add two well-beaten eggs, one-fourth of a cupful of sugar, half a teaspoonful of cinnamon, the same of grated nutmeg, one-fourth of a teaspoonful of salt and half a cupful each of milk and cream.

Mock Guava Jelly.—Wash and soak overnight a pound of home-dried apples. The next morning cook them slowly in the water; then strain through a jelly bag. There should be five cupfuls of juice; add to the boil-

Summer Luncheons in a jiffy

Let Libby's splendid chefs relieve you of hot-weather cooking. Stock the pantry shell with Libby's Sliced Dried Beef



DINER SURE OF ONE THING

Whoever Paid for Meal Party Had Consumed, Most Certainly It Was Not He.

"Talking about good dinners," said the Yankee traveler, slowly, "I remember one I had in Chicago. I went into a snap-up restaurant with some chums and ordered the finest thing in dinners. Then, when the bill came around, we couldn't decide who was to pay. They all wanted to, and so did I."

"Very awkward for you all," agreed one of his listeners, skeptically. "Waal, yes," continued the man from the States; "as we couldn't settle the matter, I proposed that we should blindfold the waiter, and then whichever one he caught would have to pay the bill."

"I dunno," replied the Yankee, briefly; "but he ain't caught me yet."—London Tit-Bits.

The Forbidden Vine.

Among the things to be avoided, when you stroll into the country, is poison ivy. It clambers luxuriantly over walls and fences and trees and, late in the season, the old glossy leaves, each of which is divided into three lobes, turn to reds, browns and yellows.

A couple of years ago there was a project to organize a society to make war on this enemy of the human kind, but it seems to have disappeared—perhaps with the disease from which its chief promoter was at the time suffering.

Kills Hens With a Gun.

Oakley has a housewife, according to the Graphic, who, when she wants to kill a chicken, disdains to chop off its head or wring its neck. Instead, she shoots it in the head with a rifle, and has never missed one yet.

GOOD THINGS.

To make ripe olives more delicious soak them over night in olive oil in which has been placed a small clove of garlic.

Beet Salad.—Cut in small pieces six cooked beets, the same quantity of cold potatoes and celery. Mix the yolks of five hard-cooked eggs, with two tablespoonfuls of anchovy sauce; then press through a sieve and add very gradually six tablespoonfuls of olive oil, two of vinegar, one tablespoonful of made mustard, one-fourth of a teaspoonful of salt, a few dashes of pepper and the whites of the eggs, cut in rings. Mix well and serve cold.

Corn Salad.—Allow half as much each of chopped celery and walnut meats as of grated cooked corn; season with salt, pepper and one finely chopped onion. Mix with a good boiled dressing to which whipped cream has been added.

Supper Dish.—Place eggs in a granite pie plate and sprinkle generously with cheese and bread crumbs, with salt and pepper to taste. Place in the oven and bake until the eggs are set. A little cream put into the pan before the eggs are broken into it is an improvement.

Buttermilk Cake.—Take two cupfuls of buttermilk, one-half cupful of brown sugar, one teaspoonful of baking powder, one teaspoonful of soda, dissolved in the buttermilk; two-thirds of a cupful of wheat flour, two cupfuls of granum flour, unsifted, and one-half cupful of walnut meats, coarsely broken. Bake one hour. This makes two loaves. The nuts may be omitted and a sour cream and nut frosting may be used to ice the top.

POSTUM

This famous pure food-drink, made of roasted wheat and a bit of wholesome molasses, affords a rich Java-like flavor, yet contains no harmful element. The original Postum Cereal must be boiled; Instant Postum is made in the cup "quick as a wink," by adding hot water, and stirring.

Nellie Maxwell