

FARMING NOW A BUSINESS

The Modern Day Farmer Applies Business Methods and Seeks More Than a Living on the Farm.

A nation-wide cry is being made for more economy and greater production, and probably never was the need of foodstuffs equal to that of the present. Grain prices are the highest in the nation's history and today the agricultural fields of America offer inducements that are unequalled in any other line of commerce or business. The ideal life is that close to nature, enjoying the freedom of God's great outdoors and fulfilling a duty to humanity by producing from a fertile soil that which is essential to the very existence of a less fortunate people who are actually starving to death for foodstuffs that can be produced so economically in the United States and Canada.

High prices for all grains, undoubtedly, will be maintained for a number of years, and it appears a certainty that the agriculturist will reap a bounteous return for his labor and at the same time carry out the demands of patriotic citizenship. A wrong conception has been generally noticed as to "Life on the Farm." It has been, to a large extent, considered as only a place to live peacefully and afford a living for those who are satisfied with merely a comfortable existence. Such a wrong impression has been created. In a measure, by the lack of systematic business principles to farming in general. But today farming and agriculture have been given a supremacy in the business world and require the same advanced methods as any other line of commerce. In no other business does a system adoption pay better than on the farm, and it is certain that there is no other line of work, that, generally speaking, needs it as much. The old idea of getting a living off the farm and not knowing how it was made and following up the details of each branch of farming to get the maximum of profit, at the least expense, is fast being done away with.

Farming is now being considered as a business and a living is not sufficient for the modern agriculturist; a small per cent on the investment is not enough, the present-day farmer must have a percentage return equal to that of other lines of business. The prices for produce are high enough, but the cost of producing has been the factor. In many places, that has reduced the profit. It is the application of a system to the cost of various work on the farm that it is possible to give figures on profits made in grain-growing in Western Canada.

Mr. C. A. Wright of Milo, Iowa, bought a hundred and sixty acres of land in Western Canada for \$3,300 in December, 1915, and took his first crop from it in 1916. After paying for the land in full and the cost of cultivating it and marketing the grain, he sold his grain at \$1.55 a bushel (a low price compared with the present market), had a surplus of \$2,472.67. His figures are as follows:

4,487 bushels worth	
\$1.55 at Cham- pion	\$6,954.85—\$6,954.85
Threshing bill 11c per bushel	493.57
Seed at 95c	144.80
Drilling	160.00
Cutting	160.00
Twine	50.00
Shocking	40.00
Hauling to town 8c	134.61
Total cost	1,182.18
Cost of land	3,300.00
	\$4,482.18—\$4,482.18

Net profit after

paying for farm
and all cost..... \$2,472.67
S. Joseph and Sons of Des Moines
In., are looked upon as being shrewd,
careful business men. Having some
spare money on hand, and looking for
a suitable investment, they decided to
purchase Canadian lands, and farm
them.

With the assistance of the Canadian
Government Agent, at Des Moines, Ia.,
they made selection near Champion,
Alberta. They put 240 acres of land
in wheat, and in writing to Mr. Hew-
itt, The Canadian Government Agent
at Des Moines, one of the members of
the firm says: "I have much pleasure
in advising you that on our farm five
miles east of Champion, in the Province
of Alberta, Canada, this year
(1916) we harvested and threshed 30-
000 bushels of wheat from 240 acres,
this being an average of 44 bushels
and 10 pounds to the acre. A con-
siderable portion of the wheat was
No. 1 Northern, worth at Champion,
approximately \$1.85 per bushel, mak-
ing a total return of \$19,610, or an av-
erage of \$81.70 per acre gross yields.
And by aid of a thorough system were
able to keep the cost of growing wheat
at about 25 cents a bushel."

Messrs. Smith & Sons of Vulcan,
Alberta, are growers of wheat on a
large scale and have demonstrated
that there is greater profit in Western
Canada wheat-raising than probably in
any other business anywhere. Speak-
ing of their experience Mr. Smith
says:

"I have three sections of land at the
present time and am farming yearly
1,200 to 1,400 acres of land. My re-
turns from the farm for the past two
years have been around 200%, that is
for every dollar I have spent I have
received three, now I do not know
where you can do that well."

"This is surely the country for the
man with the small capital as the land
is still reasonable in price, payments
in long term and work of all kinds for
every man to do. I feel that if I was
turned out here without a dollar that
in less than ten years I could own a
section of land and have it well
equipped."

Western Canada's soil and climate
is suitable to grain-raising large and
profitable yields of wheat. Many so large
that those not acquainted with the
facts hesitate to believe the reports
sent out by the farmers in that coun-
try. As an evidence of their sincerity
in reporting correct yields affidavits
of a couple of grain growers are reproduced.

"I, Newell J. Noble, of the town of
Nobleford, Province of Alberta, do
solemnly declare that from 1,000 acres
of wheat on the said farm there was,
in the season of 1916, threshed 54,395
bushels of wheat, being at the average
of 54 bushels and 23 pounds per acre.
And that from 394.89 acres of oats on
the said farm, there was threshed in
the said season of 1916, 48,506 bushels
of oats, being at the average of 122
bushels and 30 pounds per acre.

"And I make this solemn declara-
tion conscientiously, believing it to be
true and knowing that it is of the
same force and effect as if made under
oath and by virtue of The Canada
Evidence Act." NEWELL J. NOBLE.
A Woman Takes Affidavit as to
Yields.—On January 4, 1917, Mrs. Nancy
Coe of Nobleford made oath as follows:

In the matter of yield of wheat, oats
and flax on my farm for harvest of
1916, I, Nancy Coe, of the town of
Nobleford, Province of Alberta, do solemnly
declare that I threshed from
115 acres on my farm 6,110 bushels of
wheat (machine measure, which it is
believed will hold out in weights fully
—about three-fourths of the crop al-
ready having been weighed), being at
the average of 53 bushels and 8
pounds per acre, and that from 48
acres of flax on stubble ground, I
threshed 903 bushels of flax, being at
an average of 20 bushels and 38
pounds per acre, and that from 5.06
acres of oats I threshed 586 bushels,
machine measure, being at an average
of 115 bushels and 27 pounds per acre.
—Advertisement.

What is Castoria

CASTORIA is a harmless substitute for Castor Oil, Paregoric, Drops and Soothing Syrups. It is pleasant. It contains neither Opium, Morphine nor other Narcotic substance. Its age is its guarantee. For more than thirty years it has been in constant use for the relief of Constipation, Flatulency, Wind Colic and Diarrhea; allaying Feverishness arising therefrom, and by regulating the Stomach and Bowels, aids the assimilation of Food; giving healthy and natural sleep. The Children's Panacea—The Mother's Friend.

The Kind You Have Always Bought, and which has been in use for over 30 years, has borne the signature of Chas. H. Fletcher, and has been made under his personal supervision since its infancy. Allow no one to deceive you in this. All Counterfeits, Imitations and "Just-as-Good" are but Experiments that trifle with and endanger the health of Infants and Children—Experience against Experiment. Genuine Castoria always bears the signature of *Chas. H. Fletcher*

Open-Air Exercise and

Carter's Little Liver Pills

are two splendid things

For Constipation

If you can't get all the exercise you should have, its all



the more important that you have the other tried-and-true remedy for a torpid liver and bowels which don't act freely and naturally.

Take one pill every night; more only when you're sure its necessary.

Genuine bears signature *Wm. Wood*

CHALKY, COLORLESS COMPLEXIONS NEED CARTER'S IRON PILLS

The KITCHEN CABINET

When you get into a tight place and everything goes against you, until it seems you cannot hold on a minute longer, never give up then, for that is just the place and time when the tide will turn.—Harriet Beecher Stowe.

SEASONABLE DISHES.

This dish may be served hot with tomato sauce or cold, thinly sliced.
Veal Omelet.—Put three cupfuls of cold cooked veal through the food chopper, with one slice of salt pork, add three crackers rolled fine, one beaten egg, two tablespoonfuls of butter, a teaspoonful of salt and a little pepper and nutmeg. Mold in an oblong loaf, put in a pan with a little cold water, rub over the loaf with softened butter and sprinkle with crumbs. Bake while roasting and serve when the crumbs are brown.

Planked White Fish.—Clean and split a white fish and put it skin side down on a well buttered plank one and a half inches thick. Sprinkle with salt and paprika, lemon juice and melted butter. Cook the fish in a hot oven until tender. Garnish with hot mashed potato forced through a pastry bag. Brown the potatoes slightly before serving.

Caper Stuffing for Fish.—Take three slices of bread and a slice of salt pork finely chopped. Add a tablespoonful of butter, one teaspoonful of capers, one-half teaspoonful of sweet marjoram and stuff the fish.

Cucumber Cream Sauce for Fish.—Whip one cupful of cream until stiff, add a tablespoonful of vinegar, salt and paprika to taste and continue beating. When stiff enough to hold its shape fold in one pared and chopped cucumber.

Hollandaise Sauce for Fish.—Wash a half cupful of butter in cold water, using a wooden spoon to press out the water. Put one-third of the butter in a double broiler with the yolks of two eggs and a tablespoonful of lemon juice. Place the saucepan over hot water and beat constantly until the butter is melted; then another third of the butter, beating as before; as it thickens add the last third with the salt and seasonings needed.

Onion Cream Sauce for Meat.—Make a rich white sauce and add a cupful of boiled onions chopped fine, season well with salt and pepper and serve with veal, mutton or poultry.

Pressed Veal.—Cook together three pounds of veal, one onion sliced, two stalks of diced celery, one tablespoonful of sugar, one and a half tablespoonfuls of Worcestershire sauce, two tablespoonfuls of tomato catchup, two spoonfuls of salt. Half a cupful of minced mushrooms are added to the meat after it is cooked and chopped. Moisten with enough of the meat stock to mold, then pack into a bowl and cover with a plate.

One who claims that he knows about it
Tells me the world is a vale of sin;
But I and the bees and the birds, we doubt it,
And think it a world worth living in.
—Ella Wheeler Wilcox.

A DAY WITH THE OMELET.

We have begun to take courage again at the price of eggs and to see times when an omelet will not cause ruin to the family finances.

A small omelet is easier to prepare and altogether more satisfactory than one made with eight to ten eggs unless they are cooked as small omelets, for too large a one is apt to be tough and either under or overdone. Four eggs makes a good-sized omelet to be successful.

Italian Cheese Omelet.—Separate whites and yolks of three eggs, add three tablespoonfuls of water, a pinch of salt and a dash of pepper to the yolks, beating well. Whip the whites until light and stiff but not dry, stir in the yolks lightly and put into a hot buttered omelet pan. When ready to fold sprinkle thickly with a well flavored cheese, fold in half and place in a hot oven after sprinkling with cheese. Remove when the cheese is melted and sprinkle with finely minced parsley.

Celery Omelet.—Beat the yolks of two eggs, add two tablespoonfuls of cream, two of chopped celery, and salt and pepper to season. Fold in the well beaten whites of the eggs, cook in a hot buttered pan until lightly browned underneath, then place in the oven to finish on top. Fold and turn out on a hot platter. A rich white sauce may be served with this, making a most satisfactory luncheon dish.

Bread Omelet.—To a cupful of bread crumbs add one cupful of cream or rich milk, one tablespoonful of butter a little nutmeg and salt and pepper to taste. When the crumbs have absorbed the cream add three well beaten eggs and fry in a well buttered pan.

Jelly Omelet.—Beat the yolks of three eggs, add a fourth of a cupful of sugar, two tablespoonfuls of milk, one-fourth of a teaspoonful of baking powder mixed with one-half tablespoonful

of flour, a little salt and a fourth of a teaspoonful of vanilla, and the whites of the eggs beaten stiff. Cook as any omelet, cover with jelly and sprinkle with powdered sugar before folding.

Be false and falsehoods will haste to you; love, and adventures will flock to you, throbbing with love.—Maeterlinck.

MORE GOOD THINGS FOR THE TABLE.

Some of these dishes may find favor, adding variety to the diet and furnishing new combinations.

Chili Stew.—Cut in small pieces, or grind, one and a half pounds of round steak. Add to it one and a half tablespoonfuls each of olive oil and butter, add six tablespoonfuls of chopped onion and one clove of garlic, fry until a light brown color. Add one and a half tablespoonfuls of Worcestershire sauce, and three tablespoonfuls of chili powder, stirring well. Pour in enough hot water to cover the bottom of the frying pan and cook with the meat 15 minutes, then add three cupfuls of tomato. Blend one and a half tablespoonfuls of flour with some of the tomato juice, add to the stew and place in a casserole to cook well covered for an hour. Serve with rice or noodles.

Spring Salad.—Mix together three cupfuls of finely shredded cabbage, half a cupful of diced apple, one-fourth of a cupful of diced celery, one cupful of grated pineapple, all moistened with boiled dressing and served on lettuce.

Fish Souffle.—Make a white sauce of two tablespoonfuls each of butter and flour; when well blended add a cupful and a half of milk, cook until smooth and add to this a teaspoonful of grated onion, a tablespoonful of minced parsley, and a large can of fish flakes which should be picked apart with a fork. Beat three egg yolks until light, add to this mixture and then fold in the stiffly beaten whites. Bake in a buttered dish until firm in the center, then serve at once with tomato sauce.

Fried Chicken de Luxe.—Sift a fourth of a teaspoonful of baking powder into the flour in which the chicken is rolled before frying. Beat one egg, add crumbs and baking powder, beating well; then dip veal or any meat to be breaded in this mixture, frying as usual. This method gives a richer crumbing than simply egg with crumbs.

The man who is really accomplishing something does not have time to stand around telling about it.

GOOD THINGS WORTH TRYING.

There is so little variety used in the preparation of tongue, that this recipe may appeal to the one who is fond of change.

Tongue With Blackberry Jelly.—Cook a fresh tongue until very tender in water containing a teaspoonful of mixed pickle-spice, one or two bay leaves in addition to those in the package, and a few dry celery tips. When very tender, remove the skin, trim off the root end and stick the meat with a few cloves. Place in a buttered baking dish, dust with salt and pour over a glass of blackberry jelly or jam, a cupful of raisins that have been softened in the juice of a lemon and cooked until tender in a cupful of water. Baste often and bake 20 minutes. Serve hot or cold.

Kidney Beans With Oxtails.—Soak two and half cupfuls of kidney beans overnight. In the morning rinse thoroughly and put into a large kettle or saucepan with two tablespoonfuls of sugar, a tablespoonful of salt, a fourth of a teaspoonful of soda, two large onions chopped, a third of a teaspoonful of pepper, and a quart can of tomatoes. Boil 30 minutes and then add two oxtails well cleaned and cut up. Simmer for four hours. This dish will serve a large family.

A half cupful of chopped, freshly roasted peanuts added to creamed potatoes, just as they are ready to serve, makes a new dish of creamed potatoes. A few peanuts added to a potato salad improves that also.

Cream Orange Sherbet.—Boil together three cupfuls of water, two cupfuls of sugar and a little yellow from the rind of an orange for five minutes. Remove the rind and chill, then add a half cupful each of lemon and orange juice; freeze slightly, turn in a cupful of cream or rich milk and finish freezing.

Orange Biscuit.—Make small dainty biscuit from rich baking powder biscuit dough. Grate the rind from an orange and press out the juice. Dip as many lumps of sugar in the orange juice as there are biscuit and plunge each lump into the center of each biscuit, sprinkle with the grated rind and bake in a hot oven. Serve hot or cold.

Nellie Maxwell

W. L. DOUGLAS

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\$3 \$3.50 \$4 \$4.50 \$5 \$6 \$7 & \$8 FOR MEN AND WOMEN

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President W. L. Douglas Shoe Co.,
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Time to Go Slow.
"The officer said you were exceeding the speed limit in your car."
"That's silly, your honor."
"Why is it silly?"
"I guess you'd think it silly if you knew where I was going."
"Where were you going?"
"To my dentist's."

WOMEN! IT IS MAGIC! LIFT OUT ANY CORN

Apply a few drops then lift corns or calluses off with fingers—no pain.



Just think! You can lift off any corn or callus without pain or soreness. A Cincinnati man discovered this ether compound and named it Freezone. Any druggist will sell a tiny bottle of Freezone, like here shown, for very little cost. You apply a few drops directly upon a tender corn or callus. Instantly the soreness disappears, then shortly you will find the corn or callus so loose that you can lift it right off. Freezone is wonderful. It dries instantly. It doesn't eat away the corn or callus, but shrivels it up without even irritating the surrounding skin. Hard, soft or corns between the toes, as well as painful calluses, lift right off. There is no pain before or afterwards. If your druggist hasn't Freezone, tell him to order a small bottle for you from his wholesale drug house.—adv.

LIMIT ON LONDONERS' FOOD

Under New Regulations, Proprietors of Eating Places Must Keep Records of All Meals Served.

Under the new London food restrictions proprietors of eating places must keep a record of all meals served. They must not serve more than a specified amount each week. The following is the scale of allowances per meal, the Toronto Globe states:
Breakfast—Meat, 2 ounces; sugar, 2.7 ounces; bread, 2 ounces; flour, 1 ounce.
Luncheon—Meat, 5 ounces; sugar, 2.7 ounces; bread, 2 ounces; flour, 1 ounce.
Dinner—Meat, 5 ounces; sugar, 2.7 ounces; bread, 2 ounces; flour, 1 ounce.
No meat or flour is allowed in place of tea or sugar. Tuesday is designated as a meatless day in London, Wednesday in the provinces.

FARMERS ARE WORKING HARD

And using their feet more than ever before. For all these workers the frequent use of Allen's Foot-Ease, the antiseptic powder to be shaken into the shoes and sprinkled in the foot-bath, increases their efficiency and lessens needed physical comfort. It takes the friction from the Shoe, freshens the feet, and prevents tired, aching and blistered feet. Women everywhere are constant users of Allen's Foot-Ease. Don't get foot sore, get Allen's Foot-Ease. Sold by dealers everywhere, 25c.—Adv.

Sir Beerbohm Tree's Tact.

As most people who have the pleasure of his acquaintance know perfectly well, Sir Beerbohm Tree is a very tactful man. He is also an exceedingly critical judge of a good cigar, and heartily detests the smell even of a bad one. He was alone in a railway carriage when a young man entered, and, sitting down opposite to him, puffed away heartily at a "weed" too awful for words.

"Are you aware, sir," inquired Sir Beerbohm in his most impressive manner, "that this is not a smoking carriage?"

With an apologetic remark, the youth flung his humble smoke out of the window. A minute later he observed incredulously: "But—but you are smoking yourself."

"Quite so," replied Sir Beerbohm blandly, "but I thought you might have conscientious scruples. Er—have one of mine?"

The youth selected with alacrity a prime imported Havana from the proffered case, lit up, and soon the pleasing aroma from two excellent cigars pervaded every corner of the carriage.

Increased Cost.

"Are you economizing at your house?"
"No. We're simply eating less for the same money."

HUNGARY IS NOW BANKRUPT

Magyar Political Economist Says Interest on Debt Almost Equals National Production.

Dr. Ede Palyi, in a recent article in the Az Est of Budapest, entitled "Hopeless," makes some startling revelations in regard to the state finances of Hungary, according to the New York Times. Doctor Palyi is not only a prominent Magyar political economist, but he is an ardent supporter of close economic relations with Germany.

He leads up to the statement that Hungary is insolvent by pointing out that, while the productions of Hungary realized in the year before the war \$950,000,000, the war had cost the state up to March 1, \$5,000,000,000, and that an equal amount would be necessary to liquidate national expenses at the close of the war—if the end came soon. Hence, while the whole national production has never exceeded \$950,000,000, the government will be called upon to pay in interest alone \$600,000,000. This, he says, why the Magyars refused to entertain the last war loan, the true figures of which have never been published. He predicts "a revealed catastrophe" with the floating of the new war loan.

"If the wage-earners," he declares, "were to pay 50 per cent income tax and the farmers 50 per cent of their produce in taxes, and the industrial products were requisitioned entirely, even then the needs of the state would not be covered. And if the state were to seize the entire agricultural products of the country after the war from the producer, \$18,000,000 would still be wanting to cover the interest the state has to pay on the war loans."

Who Would?

Bess—Surprising that so rich and brainy a woman should marry a penniless dude!
Jack—But who else would marry a rich and brainy woman?—Judge.

Father of the Man.

Hatch—Is he very much henpecked?
Batch—He even has to mind the baby.—Judge.

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W. N. U., OMAHA, NO. 22-1917.