

IS FAVORED LAND

Western Canada Country of Great Possibilities.

Soil, Climate, and Weather Conditions All Factors in the Production of Unrivaled Fruit, Vegetables and Flowers as Well as Grain.

As recently as last month—to be correct, it was the 18th of October, a time of year when one naturally looks for the "frost upon the pumpkin," and is inclined to wander through the woods in search of the ripened nuts, and admire the beautiful colorings that the autumn atmosphere has bestowed upon the leaves; when one goes to his closet, or maybe his pawnbroker, to find his heavy clothing—it was that I found myself the guest of a Western Canada housewife in her beautiful home on the outskirts of the pretty little town of Moomskin, Saskatchewan. The dinner! That's what Mrs. Wilde called it. I should have termed it a banquet. There were mallard duck, cooked to a turn, baked potatoes—and such big, mealy fellows they were, too—cauliflower—and say, did you ever taste one of those Western Canada cauliflower?—then dessert. What was the dessert? I can see it now. Strawberries, strawberries that had been picked that morning. Help yourself to the cream—and it was cream that is cream. But what I wanted to write about was the strawberries picked on the 18th of October. As I ate, and turned my back while a second helping was placed in front of me, I could not but think how this goes to refute the once accepted idea that the climate of Western Canada is such that the ripening of strawberries at any season is one of the things that might be looked upon as next to impossible. Fortunately it is rapidly giving place to one which acknowledges that our sister nation to the north possesses a climate that makes it quite possible to develop and ripen strawberries even in October.

But there is more to add. On October 14, just a few days previous, Mr. A. B. Smith, near the same town, picked a splendid mess of green corn from his garden. Near Rocauville, Saskatchewan, wild raspberries were picked during the same week. The fact of ripening fruit at this date may seem of little moment, but when you are told that corn did not suffer from any vagaries of weather, more attention may be paid to it. The question

of Western Canada's climate is no longer the bugaboo it once was, and not so very long ago, either, when it caused thinking people to think, and unquestionably prevented many from going to Canada who under other conditions would have gone.

In various parts of this country, at different state and county fairs, the government of the Dominion of Canada, during the past few weeks, installed exhibits of the grains and grasses grown in Western Canada, and at the same time showed fruits and vegetables that were grown there. None of these was placed in competition with the home-grown article. But to judges and others there came the full understanding of what it would mean to the local exhibitor if they were. The Western Canadian—and many of the exhibits were grown by former Americans—does not lay claim to any special dispensation of intelligence in the matter of the culture of the articles placed on exhibition, but willingly gives credit to the soil, the climate, and such other indigenous conditions as the country as a whole possesses, as being factors that bring about the largest yields of the best of wheat, oats, barley, flax and rye, as well as vegetables. As is pointed out by the gentlemen in charge of these exhibits, and quite evident to all, the possibilities of growing vegetables and grain such as are shown can only exist where conditions such as have been mentioned exist.

In speaking of eating fresh strawberries and green corn in the middle of October I should not fail to refer to the beautiful bouquets that adorned the table, the sideboard, the window sills, and almost every other available vacant place in the room. Flowers!—there were asters, phlox, gladioli, peonies, poppies, and I can't remember the names of them all, but they were there. Taken right from the garden, having a fragrance that gave the room tropical colors, and filled it with marvelously delightful perfumes. It was a very pretty sight. Then I went out into the garden, and took a photo of it. It was simply wonderful. I asked the good lady how she managed it. She said she had always been fond of flowers. In her old home, in one of the central states, she carried on garden horticulture, and had been acknowledged successful. "But my!" she said, "I never got such bloom, and such a variety as I do here." She admitted it was a lot of work, the watering, the weeding, the hoeing, but such work was a pleasure.

Well, such is some of the life in Western Canada, and as I left the farm home I concluded that much of our surroundings are as we ourselves make them.—Advertisement.

BEADS PREFERRED TO BREAD

People of the Levant Set Great Stock on Colored Glass of Every Description.

Beads are more necessary than bread to the Levant. Men, women and children wear and carry beads to ward off ill luck. Even the horses and donkeys have strands of beads about their necks "to baffle the evil eye," and the long horns of the work oxen are decorated with blue-and-white beads to keep them from falling prey to diseases.

In Athens, Constantinople, Tiflis, Smyrna and other cities of the Levant men of all classes carry short strands of fidget beads, which they play with while walking in the street, riding in streetcars and trains just as nervous men in the West finger their watch-chains. Bead shops abound everywhere in the larger cities and general stores and market stalls sell them in the smaller places. Peddlers hawk them in the streets everywhere.

Light-colored amber beads of large size are the latest thing in beads for women. Meerschaum beads are also popular, and for the moment plain beads of all sorts have displaced highly ornate carved beads of the type which Syrians produce in great quantities for exportation.—Washington Post.

GREETINGS THAT TELL MUCH

All Have a Character and to the Initiated Are Like an Open Book.

"Chawmed"—One dance with this type. They always talk about the thatness of the that or G. B. Pshaw's latest.

"How do you do?"—Not a question—a statement. Probably accompanied by a smile. This class works slowly, but is sure to get you in the end.

"Deelighted"—With giggle and invitation from baby-blue eyes. Must never be trusted.

"Very glad to know you, I'm suah"—She is not sure, but it seems best to say so. Last season's deb. Expects to be bored and it is best to live up to expectations.

"Oh, Mr. Stover, I'm so glad to know you, I've heard," etc.—Football hero stuff. Must use skill and ingenuity to escape this type.

Mere nod—Possibilities, but, oh, man, you'll have to work.—Yale Record.

Not Alike. Lawyer—So you want a divorce from your wife. Aren't your relations pleasant?

Client—Mine are, but hers are the most unpleasant lot I ever met.—Boston Transcript.

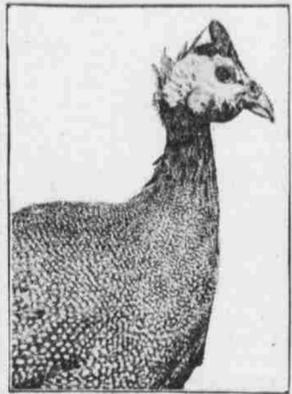
GUINEAS THRIVE ON FREE RANGE

Satisfactory Results May Be Obtained by Confining in Substantial Pen.

GIVE GRAIN DURING WINTER

Vegetables Such as Potatoes, Turnips, Cabbage, Etc., Should Be Provided Together With Grit, Charcoal and Oyster Shell.

Guineas are kept in the best breeding condition upon free range. They may be confined, however, if necessary, with satisfactory results. One extensive guinea raiser confined as many as 45 hens and 15 males in an acre pen throughout the breeding and laying season. This pen is inclosed with a wire fence five feet high and the birds prevented from flying over by the flight feathers of one wing being clipped. Within the pen is a grass pasture with bushes here and there where the hens make their nests by scratching out a bowl-shaped hollow in the ground. The winters being severe, a roosting shed is provided, having a



Guinea Fowls Breed Best When Allowed Free Range.

cleated board reaching from the floor to the roosts for the wing-clipped birds to walk up.

Allow Free Range.

Most guinea raisers, however, allow their breeding stock free range of the entire farm at all times. This helps to keep the birds strong and vigorous. During the winter the breeders should be fed a grain mixture of corn, wheat, and oats twice a day. Where no green feed is available on the range at this time of the year, vegetables, such as potatoes, turnips, beets and cabbage should be substituted, poultry specialists of the United States Department of Agriculture suggest.

Animal Feed Essential.

Animal feed is essential to best results and can be supplied by feeding meat scrap or skim milk. Given free range, where the supply of natural feed during the winter and early spring is ample, as it usually is in the southern portion of the United States, the guineas may be left to pick up a considerable part of their feed. Free access to grit, charcoal and oyster shell is necessary throughout the breeding and laying season. Avoid having the breeders too fat, but keep them in good, firm flesh.

FIND ROUTE PRODUCE TAKES

Shippers of Fruits and Vegetables Are Advised to Learn Market Likes and Dislikes.

Any intelligent attempt to better marketing conditions must be based on a good working knowledge of present agencies and their functions. The nearer that both producer and consumer can come to an understanding and appreciation of the work devolving upon the distributor, the nearer will Americans approach a solution of many of the problems incident to the movement of fruits and vegetables.

The shipper who has definite knowledge of the course his goods will take when they reach a big market has a great advantage over the man who has no idea of methods of distribution. He can safeguard his interests by retaining a measure of control over his product after it reaches destination.

Shippers or prospective shippers of fruits and vegetables are advised to get in touch with their principal market, learn its likes, dislikes, and peculiarities, study the means whereby their goods are distributed to consumers, and secure a working knowledge of the chief problems incident to the handling of their commodities.

PRINCIPLES OF BOOKKEEPING

First and Most Important Step Toward Establishing Accounting System for Farm.

Getting a knowledge of accounting principles is the first and most important step toward establishing an accounting system suited to one's individual needs. There are many degrees in farm accounting, from the simple to the extended and complex. Farmers' Bulletin 511, copies of which may be had upon request of the United States Department of Agriculture, Washington, contains an outline of the principles of simple farm bookkeeping.

OPPORTUNE TIME TO DESTROY COCKLEBUR

Weeds Occasionally Kill Swine and Young Cattle.

Noxious Plants Do Not Grow Very Luxuriantly in Grain Fields Until After Removal of Crop—Clover Is Useful

Aside from its general unsightliness on the farm and the severe damage done to crops, such as corn, cocklebur also occasionally kill swine and young cattle. According to Department Circular 100, issued by the United States Department of Agriculture, cocklebur do not grow very luxuriantly in grain fields until after the removal of the crop; the cockleburs should then be plowed under before they mature seeds. In the North early fall plowing before the seed ripens is always good practice for controlling this weed.

The weed may be destroyed by the use of any good shading crop, such as buckwheat, soy beans or cowpeas. Clover is particularly useful in shading cocklebur. Close grazing with sheep, especially in grain stubble, is a very useful practice. In heavily infested areas mowing and burning have been successfully practiced. Plants in waste places should be removed by mowing before burrs are formed, or, better still, by hand removal following rain, when the ground is soft. The spud, mattock and hoe are all useful instruments in eradicating cocklebur. The removal of cockleburs from waste areas is of special importance, because the burrs from a single plant may spread to all parts of the farm, since they adhere readily to the clothing of passers-by or to the coats of animals.

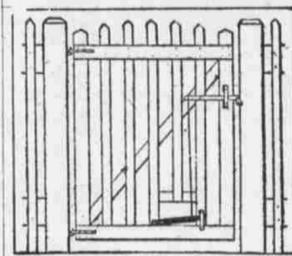
If the farm is equipped with spraying machinery it is practicable to destroy cockleburs entirely by spraying early in the spring with a solution of iron sulphate used at the rate of two pounds of the chemical to a gallon of water.

CONVENIENT GATE FOR FARM

Easily Opened by Use of Foot From Either Side—Handy When Carrying a Big Load.

It is often a difficult matter to open an ordinary gate when one is carrying a load, such as two pulls of milk. Much time has been lost in putting down the load, opening the gate, lifting the load, going through and putting down the load, again closing the gate and then lifting the load before going forward. With the device shown in the drawing, the load need not be dropped at all.

The latch is made to catch from either direction so the gate swings freely, both forward and backward. Its opposite end is attached by a stout wire to a tread just above the lower cross-piece of the gate frame. The latch itself should be heavy enough



A Foot-Opened Gate.

to offset the weight of the wire and the tread. Preferably it should be of iron and the tread of wood, so that it will always drop into place. This will always keep the tread up and in position ready for being stepped upon. All that is necessary to open such a gate is to place the foot lightly upon the tread, give a slight push forward and walk through. The gate, if properly hung, will close of its own weight.

VALUE OF SHREDDED STOVER

Much Depends on Weather to Which Corn Fodder Was Exposed While in the Shock.

The feeding value of shredded corn stover varies greatly, depending on the weather to which the corn fodder was exposed while in the shock. On the average it probably takes a ton of shredded corn stover to equal in feeding value two-thirds of a ton of ordinary mixed hay.

EXCELLENT PLACE FOR DUCKS

Wild Fowl Can Be Successfully Raised in Marshy Spots—Circular Gives Information.

Wild ducks can be successfully propagated in many marshy localities. The United States Department of Agriculture has issued a new circular telling the most practicable breeds and how to handle them.

INTERESTS BOYS AND GIRLS

Desire for Urban Life Diminished by Share in Pig or Calf or Even Few Fowls.

When the boys and girls on the farm are given an interest in a pig or a calf or even a few chickens and are allowed to join a pig, calf or poultry club, from that time on their desire for urban life diminishes.

Genuine



Aspirin

You must say "Bayer"

Warning! Unless you see the name "Bayer" on tablets, you are not getting genuine Aspirin prescribed by physicians for 21 years and proved safe by millions. Accept only an "unbroken package" of "Bayer Tablets of Aspirin," which contains proper directions for Colds, Headache, Pain, Toothache, Neuralgia, Rheumatism, Neuritis, Lumbago.

Handy tin boxes of 12 tablets cost but a few cents—Larger packages. Aspirin is the trade mark of Bayer Manufacture of Monocetoneester of Salicylicacid

Voice Identifies Criminals. In France noted criminals are made to speak and sing into a phonograph before their discharge from prison. That in future their voices may be identified in case of need.

Explained. "What do you call this home-made brew?" "I'm undecided between 'Army Mule,' 'Grandfather's Rifle' or 'Sixty-Yard Fun.'"—Judge.

Kill That Cold With

HILL'S CASCARA QUININE FOR Colds, Coughs AND La Grippe

Neglected Colds are Dangerous. Take no chances. Keep this standard remedy handy for the first sneeze.

Breaks up a cold in 24 hours—Relieves Grippe in 3 days—Excellent for Headache. Quinine in this form does not affect the head—Cascara is best Tonic Laxative—No Opium in Hill's.

ALL DRUGGISTS SELL IT

Will Rheumatism Again Bind You Hand and Foot?

If you had Rheumatism last year and treated only the pains of the disease by rubbing with liniments and lotions, you can be sure that soon again you will be in the shackles of this relentless foe. You may get some slight temporary relief from the pains of the disease by the use of these local remedies, but Rheumatism is too real and relentless a disease to be rubbed away. So many cases of Rheumatism come from a tiny germ in the

blood, that you should try a remedy that has proven so thoroughly satisfactory in these cases. S.S.S., the fine old blood remedy cleanses the blood of all impurities, and removes all disease germs that may creep into the blood. Begin taking S.S.S. today, and if you will write a complete history of your case, our medical director will give you expert advice, without charge. Address Chief Medical Adviser, 157 Swift Laboratory, Atlanta, Ga.

Kansas Thought for the Day. After she got a little used to it, how would your wife enjoy being a widow? It's a sobering question, isn't it, fellows?—Molvane News.

Undoubtedly. Mr. Spiffkins observed that the quiet boy at the foot of the class had not yet had an opportunity to display his knowledge of the Bible. So the teacher gave him this one: "In what condition was the patriarch Job at the end of his life?" "Dead," said the quiet boy.

A whale is able to remain under water for an hour and a half without coming up for air.

Another Royal Suggestion Biscuits and Cinnamon Buns From the NEW ROYAL COOK BOOK

BISCUIT So tender they fairly melt in the mouth, and of such glorious flavor that the appetite is never satisfied. These biscuits anyone can make with Royal Baking Powder and these unusual recipes.

Biscuits
2 cups flour
4 teaspoons Royal Baking Powder
1/2 teaspoon salt
2 tablespoons shortening
1/2 cup milk or half milk and half water
Sift together flour, baking powder and salt, add shortening and rub in very lightly; add liquid slowly; roll or pat on floured board to about one inch in thickness (handle as little as possible); cut with biscuit cutter. Bake in hot oven 15 to 20 minutes.

Royal Cinnamon Buns
2 1/2 cups flour
1 teaspoon salt
4 teaspoons Royal Baking Powder
2 tablespoons shortening
1 egg
1/2 cup water
1/2 cup sugar
2 teaspoons cinnamon
4 tablespoons seeded raisins
Sift 2 tablespoons of measured sugar with flour, salt and baking powder; rub shortening in lightly; add beaten egg to water and add slowly. Roll out 1/2-inch thick on floured board; brush with melted butter, sprinkle with sugar, cinnamon and raisins. Roll as for jelly roll; cut into 1/2-inch pieces, place with cut edges up on well-greased pan; sprinkle with a little sugar and cinnamon. Bake in moderate oven 20 to 25 minutes; remove from pan at once.

ROYAL BAKING POWDER

Absolutely Pure

Made from Cream of Tartar, derived from grapes.

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wins first place among table drinks with those who value health and comfort.

Boil Postum Cereal full fifteen minutes after boiling begins and the taste is delightful.

Costs less than coffee

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