



in European affairs.

Even if cross, feverish, bilious, constipated or full of cold, children love the pleasant taste of "California Fig Syrup." A teaspoonful never fails to clean the liver and bowels. Ask your druggist for genuine

"California Fig Syrup" which has directions for babies and children of all ages printed on bottle. Mother! You must say "California" or you may get an imitation fig syrup.

> Event Out-of-doors reason for taking your family to **BOOMING this winter** Event travel-comfort reason for going Santa Fe Ired Harvey "all the way"

> > Pullmans via Grand Canyon National Park open all the year Pullman reservations train and trip details

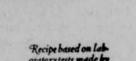
How to make coffee with a tricolator

ALLOW two level tablespoons [one rounded tablespoon] of M.J.B. COFFEE to each cup of boiling water. To the whole amount add one-fourth cup of water extra for absorption. Place a filter paper in the bottom of the upper section of the tricolator. Spread the coffee evenly on this and adjust and lock the water spreader. Pour rapidly boiling water into the upper section of the tricolator, cover and allow this to drip through into the lower section or coffee pot. This will take from five to seven minutes. The filter may then be removed and the coffee is ready to serve.

Rich in flavor and freshly fragrant, M.J.B. COFFEE is supremely satisfying.

For information on Tricolators write M. J. Brandenstein & Co., San Francisco.





tea satisfaction

Our Guarantee If Omar doesn't make the best bread, and more loaves per sack than any flour you have ever used, simply take the empty sack to youe grocer, and get your money.

She put heart in him every breakfast time

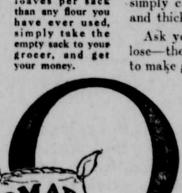
HIS friends noticed his quick, springy step; his cheery, bubbling-over manner; his irrepressible good nature. They wondered. But if they could have seen the breakfasts his wife set before him! Hot cakes—the easy-to-eat kind, golden brown muffins fairly bursting their crispy crusts and hot rolls! Say, here was a man who got the right start every day.

And the way he bragged about his wife's baking! But she blushingly refused to accept any praise. "Don't thank me, it's all in the flour. I use Omar Wonder Flour, and the same old recipes my mother used."

Omar is a wonderfully good flour. It deserves all the praise women give it. Spring and winter wheat—the best the country affords—is selected with the greatest care and milled to a strict quality standard. Every milling must meet the exacting tests of expert bakers in our own kitchens before it is sent out as Omar Wonder Flour.

Omar makes especially delicious cake, and bread such as you have dreamed of—light, crusty, fine flavored. For pies, waffles, doughnuts—everything you bake—Omar simply can't be beaten. Use it in cream sauces, gravies and thick soups, too.

Ask your grocer for Omar Wonder Flour. You can't lose—the positive guarantee with every each is our promise to make good.



More and better bread from every sackor your money back

Omaha Flour Mills Company, Omaha, Nebraska