

This vigorous and stirring tale of the Indian days on the Western frontier

Will Appear in Serial Form

THIS PAPER

Don't miss it if you can enjoy reading a real good story.

"One of the best stories of the plains ever written."-You will agree with this verdict of others after reading it. WATCH FOR THE OPENING CHAPTER

You Will Get the Opening Installment of This Serial in This Paper

NEXT WEEK

And if you enjoy reading a Good Story, well told, with a plot which will hold your interest, you should not miss the first installment of

KEITH OF THE BORDER

Jack Keith, a typical border plainsman, while riding along the Santa Fe trail, notices a team hitched to a wagon going at full gallop, pursued by men on ponies. When Keith reaches the wagon the raiders have massacred two men, shot the horses and departed. Kieth reaches Corson City and is arrested and charged with murdering the two travelers. His accuser is given as Black Bart, a notorious ruffian. Keith and a negro prisoner escape from jail, wander across the sand desert, and discover a young lady in a lonely cabin. From this on, Keith, Black Bart, Hope Waite and Christie Maclaire are intimately connected with the entire story, and many thrilling scenes are gone through. Dr. Fairbain, a frontier doctor, also plays a prominent part in the story and his gruff manner of speach and frontier mannerisms cover a heart of gold.

Be Sure and Read It.

RECIPES FOR FILLINGS THAT ARE MOST DELICIOUS.

Cream, Apricot, Cocoanut, Melba and Other Varieties That Are Well Worth Trying.

Cream Filling for Layer Cake .- One cup powdered sugar, one-fourth cup hot water. Let them simmer, beat white of an egg and mix with the above. When cold add one-half cup chopped raisins, one-half cup chopped walnuts, one tablespoon grated cocoa-

Cream Filling.-Seven-eighths cup sugar, one-half cup flour, one-eighth teaspoon salt, two eggs, two cups scalded milk, one teaspoon vanilla or one-half teaspoon lemon extract. Mix | toes. dry ingredients, add eggs slightly beaten and pour on gradually scalded milk. Cook 15 minutes in double boiler, stir constantly until thickened, afterward occasionally. Cool and flavor.

Filling for Cake.-Two cups sugar, one cup sour cream. Boil until it threads. Add teaspoonful flour sifted twice, two-thirds cup chopped raisins. This is good for filling for cakes or frosting.

Apricot Filling .- Pick over and wash two-thirds cup dried apricots. Put in a saucepan, cover with cold water and let soak over night, or for several hours. Cook slowly in water in which they have been soaking until soft, adding more water, if necessary, to prevent burning. Sweeten to taste, and add a few grains salt. Force through a strainer, using a wooden potato masher. Cool, and add orange juice to taste. Bake chocolate cake mixture in individual tins. Scoop out a portion from the center of each cake and fill cavities thus made with apricot filling. Then frost cakes with any white frosting.

Stewed dried apricots are frequently served as an accompaniment to bread and buter for the family supper. If they are forced through a strainer and then flavored with orange juice, they are much more delicious. One hardly recognizes them in their new

Cocoanut Cream Filling.-Mix onehalf cup sugar, 21/2 tablespoons flour and a few grains salt; then add one egg, beaten slightly. Scald one cup milk and pour, gradually, on the mixture, stirring constantly. Cook 15 minutes in double boiler, stirring constantly until the mixture thickens, afterward occasionally. Cool slightly, add one-fourth cup shredded cocoanut and one-half teaspoonful vanilla. Use as a filling for a cake cream pie. Sprinkle the upper layer of the pie with shredded cocoanut and powdered sugar before baking.

If the mixture is stirred until it begins to thicken, there is no danger of

having a lumpy filling. Melba Filling.-Scald an earthen bowl by pouring hot water into it, then chill by pouring cold water into it. Put one-half cup butter in bowl and work, using a wooden spoon, until butter is soft and waxy, allowing water to run from cold water into bowl during the entire working. To butter thus prepared, add, gradually, while beating constantly, one cup powdered sugar. Add cream filling, which has been cooled, made as for cocoanut cream filling, omitting the cocoanut. Add 11/2 squares melted, unsweetened chocolate. Spread between layers of sponge cake and on top; then ornament top with the remaining mixture, forced through a pastry bag and tube.

Nut and Raisin Filling .- Put onehalf cup sugar and three tablespoons boiling water in a smooth granite saucepan, place on front of range and stir, to prevent sugar from adhering to pan, until melted. Let boil, without stirring, until the syrup will thread when dropped from tip of spoon. Beat the white of one egg and pour on syrup, very gradually, beating constantly until the right consistency to spread; then add one-fourth cup raisins, seeded and cut in small pieces and one-fourth cup English walnut meats broken in small pieces.

Banana Filling.-Make filling same as for nut and raisin filling, omitting nuts and raisins and doubling the recipe. Put between layers of cake and cover with thin slices of banana. Frost the top with remaining mix-

The Houseworker's Hands. If you are obliged to have your

the ends of the fingers the nails should extend a little beyond the tips. When the nails are too short the skin ries through a sieve. is apt to become rough directly under the nails, which makes it almost impossible to keep them clean. The white crescents at the base of the nail can be brought into view by gently pressing back the cuticle every day. File the nail to correspond with the shape of the crescent.

Bouquet Salad.

Use a good head of cabbage lettuce arrange the white leaves in a bunch resembling the matured head in the center of a flat dish, garnish with slices of tomato and hard-boiled eggs. Just before serving cover the whole with plain French dressing. Use a spoon and pour the dressing on carefully so that all part will be moistened without being disarranged. Mayonnaise may be used on the eggs and tomato if preferred, in which case the a little coal tar it will take up all dressing should be put on the eggs in lint and dust and polish the floor at the cup under the yolks.

Tomatoes and Stuffed Compote of Apples.

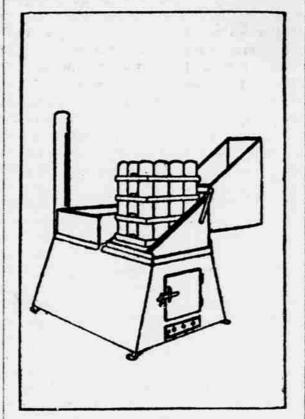
Lamb Chops With Stuffed Tomatoes. -Select nice loin chops about one inch thick; remove all extra fat; season with sait and pepper; cover with fine, sifted bread crumbs; lay on a rack in a baking pan. For each chop take a firm but ripe tomato; cut a circle around the stem and remove; scoop out a little of the inside; fill the cavity with fine bread crumbs seasoned with salt, pepper and a little melted butter, a few drops of lemon juice and a little minced parsley. If desired a little sugar may be dropped into the tomato before stuffing it. Cover with the circle cut off. Place a tomato on each chop and bake in a hot oven from 20 to 30 minutes. This is delicious served with creamed pota-

Stuffed Compote of Apples-Select large juicy apples of equal size (pippins are best), pare and core them, leaving the apple whole; lay them in a mixture of lemon juice and brandy until they have acquired the taste; then cook them three parts done in a syrup of sugar and water; drain carefully and bake a few minutes in a quick oven; when done but still hot, fill the centers with pineapple jam, with a few chopped almonds added; cover each apple with a jelly produced by boiling down the syrup in which the apples were first cooked, with a very little more brandy. This syrup will give the apples a beautiful glazed appearance. Arrange the apples on a dessert dish and serve with whipped cream poured around them, or form apples in shape of a dome and cover with a meringue of beaten whites of eggs, powdered sugar and vanilla, sticking over the top sweet almonds cut in lengths. Place in oven until meringue is a delicate brown.

MAN INVENTS STEAM COOKER

Ingenious Little Stove That Is De signed to Be Attached to Steam Pipes.

With coal and gas and even electricity used for cooking, a Missouri man saw no reason why steam should not be turned to the same purpose. Accordingly he invented the steam cooker shown in the illustration. This little stove can be attached to a steam pipe in the house by connecting up pipes which run through the bottom or body member. The top of the lower section will thus be heated so that it can be used to fry on while the inside can be used as an oven. In addition to this there is a box-like compartment which rests on top of



Connects With Steam Pipe.

the lower chamber and which has a hinged cover which fits so closely as to make it steam-tight. This cover provides for the retention of heat in the compartment, the same as in an oven, and makes it especially useful for certain purposes, such as preserving and the like. Of course, the steam cooker is designed primarily for use in houses which are equipped with steam heat.

Molded Rice.

Cook the rice until soft in plenty of salted water. If the water is all absorbed and each grain is separate and dry the dish will be more delicate. Let the rice partly cool; to one pint add half a cup of sugar, a saltspoon of cinnamon, the beaten whites of two eggs and a teaspoon of gelatine dissolved in one-third cup of hot wanands in water for a long time, so ter. Mix, pour in a wet mould and that the fingers become shrunken, dip | chill. Beat the white of one egg very them in vinegar or pour it over the light, stir into it gradually half a cup hands and they will be restored to nor- of powdered sugar, the juice of a mal condition. To properly protect quartered lemon and one cup of chopped raspberries. A more delicate sauce is made by straining the ber-

Lyonnaise Eggs.

Peel and chop fine 2 medium-sizea white onions, and cook them gently in one-quarter of a cup of butter until they begin to color. Stir in one tablespoon of flour, then add gradually one cup of hot milk, chicken or veal stock, and stir until smooth and thick. Season with pepper, salt and a speck of powdered mace; add six hard boiled eggs cut lengthwise into quarters, heat thoroughly, turn out carefully on squares of buttered toast, sprinkle with chopped parsley and serve at

Floor Cleaner. Buy a common blackboard eraser and fasten it firmly to an old broom handle. If the eraser is dipped into the same time

FOR CAKES AND PIES TWO GOOD DINNER DISHES HARVESTER AT

Uncounted Miles of Bountiful Crops Make Glad the Farmers of Western Canada.

YIELD WILL BE RECORD ONE

Practically Beyond Reach of Accident, the Fruit of the Fertile Fields is Being Gathered-Elevators and Railroads Will Be Taxed to Their Capacity.

On a beautiful Saturday afternoon, four weeks ago, the writer started for a twenty-mile drive into the country, from one of the hundred or more new towns that have been well started during the past spring, in the Province of Saskatchewan, in Western Canada. Mile after mile, and mile after mile, was traversed through what was one continuous wheat field, the only relief to the scene being the roadways that led back into other settlements, where would have been repeated the

same great vista of wheat. What a wealth! Here were hundreds and thousands, and millions of bushels of what was declared to be a quality of grain equal to any that has ever been grown in the province. As we drove on and on I thought of those fellows down on the Board of Trade at Chicago, St. Louis, Minneapolis and Duluth. While they were exploiting each others' energies the farmer of Saskatchewan, America and Manitoba was contemplating how much he would realize out of his crop, now past any danger of accident, over what his anticipations were two months ago. One man said to me: "The profits of that field of wheat will give me sufficient money to purchase 320 acres of land, for which the railway company is asking \$6,400, and pay it in cash." Another, with a field | the more southerly ones did five years of flax-it was only 320 acres-said ago, and there are found many who

splendid country, all one beautiful picture, and such an opportunity to use one's imagination in figuring up the amount of the wealth of the crops through which the trip into town took us, was not to be enjoyed every day.

And away we started. It was delightful. We drove and drove through avenues of wheat, which today, having yellowed with the beneficent sun, is being laid low by the reaper, stacked and threshed by the thousands of hands required to do it, and in great wagons is being taken to the elevator.

A night's ride by train took us through 225 miles of this great province of Saskatchewan-into the southwestern part-and from appearances it might have been as though a transfer had been made across a township. There were wheat fields, oat fields, barley fields and flax fields, and many more that could not be seen. Yet there they were, and during the night we had passed through a country similarly cultivated.

It will all secure a market and get its way to ocean or local mill by means of the great railways whose well-arranged systems are penetrating everywhere into the agricultural parts.

Prosperous Alberta.

We afterward went over into Alberta, and here again it was grain and cattle, cattle and grain, comfortable farm homes, splendidly built cities and towns, the best of churches and

the most thoroughly equipped schools. While talking with a Southern Saskatchewan farmer he said that the land he was working, and for which he had been offered \$60 an acre, had been purchased five years ago for \$12 an acre, but he won't sell. He is making a good profit on his land at \$60 an acre, and why should he sell? Farther north, land was selling at from \$15 to \$18 and \$20 an acre. It was learned afterward that the soil was similar to that in the south, the price of which today is \$60 an acre. The climate was similar and the markets as good. In fact the only difference was that today these northern lands occupy the same position that



Steam Plowing in Western Canada.

balance in the bank. Flax produces wonderfully well, and the current price is about \$2.50 per bushel. We then drove over into another township, getting further back from the railway, and the main traveled road. Here we found ourselves in the center of a Swedish settlement. Those forming the settlement were originally from Nebraska. Invited to put up our horses and stay over for dinner, and acre. a dinner that was enjoyed not only on account of the generous appetite crealso because of the clean linen, the well-prepared dishes of roast fowl, potatoes, cabbage, and a delightful dessert, some of the history of the settlement was learned. The host and hostess were modest in describing their own achievements, and equally modest as to those of their friends, but enough was learned to satisfy us that they had come there about three years ago, in moderate, almost poor, circumstances. Most of them had received their homesteads as a gift from the government, and by careful diligence had purchased and paid for adjoining land. They had plenty of cattle and horses, some sheep and hogs, and large well-kept gardens, showing an abundance of potatoes and cabbage and other vegetables. Their buildings

comfort everywhere. On to the Park Country. Reluctant to leave these interesting people, the horses thoroughly rested. were "hooked up" and driven on, under a sun still high in the heavens. with the horses pulling on the bit and traveling at a 12-mile an hour gait over a road that would put to shame many of the macadamized streets, we were whirled along a sinuous drive through the woods and then out in the park country.

were good. Schools were in the neigh-

borhood and there was evidence of

Here was another scene of beauty. groves of poplar, herds of cattle. fenced fields of wheat and oats and barley and flax. Here was wealth, and happiness and surely contentment. The crops were magnificent. The settlers, most of them, by the way, from Iowa, had selected this location because of its beauty. Its entire charm was wholesome. Fuel was in abundance, the soil was the best. food, while hay was easy to get. They liked it. Here was a sturdy farmer. with his three boys. He had formerly been a merchant in an Iowa town, his children had been given a college eduto marry the accomplished daughter of a neighboring farmer.

Through Land of Wealth. The invitation to remain to supper

he could do the same and still have a | say they will come into a price nearer their legitimate value of \$50 or \$60 an acre quite as quickly as the southerly lands. And I believe it.

Throughout all this great country. practically 500 by 800 miles square, there are still a great many homesteads which are given free to actual settlers. Many who have secured patents for their homesteads consider their land worth from \$18 to \$25 per

Immense Crops Assured.

Throughout the southern portion of ated by the exhilarating drive, but Alberta, a district that suffered more or less last year from drouth, there will be harvested this year one of the best crops of fall wheat, winter wheat, oats, flax and alfalfa that has ever been taken off these highly productive lands.

In Central Alberta, which comprises the district north of Calgary and east two hundred miles, through Camrose. Sedgewick, Castor, Red Deer, Wetaskiwin, Edmonton, Lacombe, Vegreville, Tofield, Vermillion and a score of other localities, where are settled large numbers of Americans, the wheat, oats and flax, three weeks ago, was standing strong and erect, large heads and promising from 30 to 35 bushels of wheat and as high as 100 bushels of oats on carefully tilled fields, while flax would probably yield from 15 to 18 bushels per acre. In these parts the harvesters are busy today garnering this great crop and it will shortly be known whether the great anticipations are to be real-

Throughout all parts of Saskatchewan, whether north, south, east or west, the same story was heard, and the evidence was seen of the splendid and bountiful crop.

Rich Yield in Manitoba.

In Manitoba it was the same. The fields of grain that were passed through in this province promised to give to the growers a bumper yield, and as high as 35 bushels of wheat and 60 bushels of oats was freely discussed.

It would appear as if the expectation of an average of 25 bushels of wheat throughout the three provinces would be met.

In a few days the 40.000,000-bushel elevator capacity throughout the country will be taxed, the 25,000,000 bushthe shelter for the cattle afforded by els capacity at Fort William and Port the groves gave a splendid supply of Arthur will be taken up, and the railways and their equipment will be called upon for their best. Today the great, broad, yellow fields are industrial haunts, the self-binder is at work in its giant task of reducing into cation and one of the boys was about | sheaves the standing grain, the harvesters are busy stocking and stacking, the threshing machines are being fed the sheaves, the large box wagons are taking it to the elevators, and no was accepted, but that given to re- matter where you go it is the same main over night was tabled. It was story and a picture such as can only only a 25-mile drive into town over be seen in the great grain fields of the best of roads, through such a Manitoba. Saskatchewan and Alberta.