

WHO'S GOT THE MONEY

In Four Staples Alone the Farmers of Western Canada Produced 408 Million Dollars in 1915.

The Calgary (Alberta) printers have a house organ, called "The Magnet," and in its columns a few weeks ago appeared an article entitled "Who's Got the Money?" It was cleverly written, and but for its length, the writer would have been pleased to have copied the article in its entirety. The purpose for which this article is published, however, that of letting the readers of the paper know of the great progress that is being made in agriculture in Western Canada, will be served by copying a portion of the article. Many of the readers of this paper doubtless have friends in one of the three provinces—Manitoba, Saskatchewan or Alberta, and they will be interested in feeling that their friends are enjoying a portion of the wealth that has come to Western Canada farmers as a result of careful tilling of a soil prodigal in everything that goes to make good grain, cattle, horses, hogs and sheep.

Reproducing from the article: The Government does not produce money. It can stamp "One Dollar" on a slip of white paper, and we accept it at a dollar's worth, but neither the paper nor the printing are worth a copper. What gives it value is the promise of the people of Canada which stands behind the printed slip, and our faith in that promise.

Now do you know who's got the money? Let us put it into figures. The farmers of Alberta, Saskatchewan and Manitoba last year raised 342,948,000 bushels of wheat. If we take for an average 85 cents a bushel in Manitoba, 81 cents in Saskatchewan, and 79 cents in Alberta the season's wheat crop was worth \$289,629,000. Add to this an oat crop of 334,840,000 bushels, worth \$35,457,000; a barley crop of 35,254,200 bushels, worth \$15,871,000, and a flax crop of 10,559,000 bushels worth \$15,843,000, and you find that on these four staples alone the farmers of Western Canada produced a wealth of \$407,800,000.

Please note that this wealth is in money. It is not in real estate at inflated values, industrial stocks that are half water and the rest air, fictitious goodwills or unsaleable merchandise. It is in hard cash, or—which is better—hard wheat.

These figures are only for the staple grain productions. They do not include the millions of dollars represented by the live stock and dairying industries, or the additional millions included in the root, fruit, and garden crops. The creameries of Saskatchewan, for instance produced more buttermilk and ice cream last year than their total production amounted to six years ago. The milk, butter, and cheese production of Alberta for 1915 was valued at over eleven million dollars. The potato crop of the three provinces was worth five millions and a half. Corn and alfalfa—comparatively new crops, charged with tremendous possibilities—amounted to over a round million. Even honey—you didn't know we raised honey (the bee kind) in this country, did you? Manitoba produced 105,000 pounds in 1915, and there isn't a bee in the province that doesn't swear he's a better honey-sorter than anything in California or Washington.

That's where the money is; in the jeans of our honest friend the farmer, who was too slow to get into the cities when the rest of us saw short-cuts to wealth; who hadn't imagination enough to think a man can make money without earning it, and who was too dull to know that hard work is foolish. Well, he has the laugh now. Likewise the money.—Advertisement.

Wee Bit Sane.

While a certain Scotch minister was conducting religious services in an asylum for the insane one of the inmates cried out wildly: "I say, have we got to listen to this?" The minister, surprised and confused, turned to the keeper and asked: "Shall I stop speaking?" The keeper replied: "No, no; gang along, gang along; that will not happen again. That man only has one lucid moment every seven years."—The Christian Herald.

WHY SUFFER SKIN TROUBLES

When a Postcard Will Bring Free Samples of Cuticura?

Which give quick relief for all itching, burning, disfiguring skin troubles. Bathe with the Cuticura Soap and hot water. Dry and apply Cuticura Ointment to the affected part. They stop itching instantly and point to speedy healing often when all else fails. Free sample each by mail with Book. Address postcard, Cuticura, Dept. L, Boston. Sold everywhere.—Adv.

Reminder.

"She seemed pleased with your society last evening." "Yes; she said I reminded her of a loved and lost one. Has she lost a sweetheart by death?" "Nope; all she ever lost by death was a Boston bulldog." Good deeds speak for themselves but we do not always hear them.

FARM POULTRY



HINTS FOR TURKEY RAISERS

One of Greatest Difficulties in Successfully Handling Fowls is Lack of Hardiness.

(By A. BASS, Minnesota Experiment Station.)

Lack of vitality and hardiness in the stock is one of the greatest difficulties in successfully handling turkeys. Bronze turkeys are the largest and hardiest of all domestic varieties.

Here are some pointers for turkey raisers:

1. Lice cause great loss in turkeys. Kill them on the hens and on the young turkeys with insect powder, applying once a week when cooped up.
2. Turkeys do best when kept separate from chickens. If the two are kept together the turkeys are likely to take chicken diseases.
3. The growth of turkeys is rapid. Give plenty of nutritious and easily digested food. For the first five days feed four quarts of bread crumbs and one part of boiled eggs. Feed one meal a day of rolled oats and give all the sour milk they will drink. Change gradually, and in three weeks feed six parts of wheat and two parts of corn, with rolled oats once a day. From the time the birds are ten weeks old until maturity give: Wheat, ten parts;



Healthy and Active Type.

whole oats, two parts, increasing to ten parts in two weeks; cracked corn, ten parts.

4. Access to fine gravel, crushed shells and broken charcoal is necessary.
5. Give plenty of green food. It prevents digestive troubles.
6. Black or red pepper and ginger in food or drinking water aids in overcoming chills and prevents bowel trouble, especially on cold, damp days. Plenty of grit and oyster shells, together with well-selected, wholesome food, eliminates this necessity in most cases.
7. If young turkeys get wet, take them to a warm room until thoroughly warm and dry.
8. The more exercise the better. Always give free range in dry weather if possible.
9. Dampness, lice and filth are deadly foes to young turkeys.

TIME TO SELL THE BROILERS

Surplus Cockerels of Quickly Maturing Breeds May Be Marketed to Good Advantage.

(By A. C. SMITH, Minnesota Experiment Station.)

Surplus cockerels, particularly those of the higher and more quickly maturing breeds, may be marketed now to advantage. Poultry raisers, particularly those not largely engaged in the occupation, market their surplus cockerels sooner or later. All realize that cockerels of the lighter breeds become a nuisance very early in life and for that reason it is very desirable to get rid of such at the broiler age. This is comparatively easy to do, as broilers are used at all seasons in the larger cities. So active, in fact, is the demand for chicks under two pounds that often a price of at least two cents a pound above other quotations is offered for them.

While chicks of the broiler size are always salable, it must be borne in mind that they will not always bring the same prices, and that the present is the time of high prices, which—at the top about July 1—drop soon afterwards, and with accelerated rapidity at the season advances.

BEST FEED FOR YOUNG BIRDS

Ducklings and Goslings Should Be Given Mash Mixed Crumbly, but Not Too Wet.

Don't try to raise ducklings and goslings on dry feed, but give them mash mixed crumbly, but not wet. A good mash for those more than a week old is one part cornmeal and two parts wheat bran, mixed with milk or water and containing a little grit and a little finely granulated charcoal.

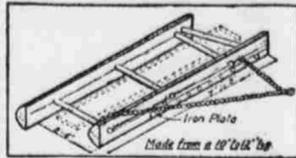
Highway Improvement

ROAD MAKING IS IMPORTANT

Work Should Be Done in Late Spring or Summer to Get Well Settled Before Cold Weather.

Road making is a matter of a lot of importance to the city man and the farmer alike. Many thousands of dollars are expended annually in this work. Far too great a per cent of the work is done in the fall, sometimes running clear into the winter, for the good of the road and for the judicious expenditure of the money.

The road that is made in the late spring or summer becomes well settled and solid before the freeze of the winter season, and if properly taken care of is a good road all winter. We have driven over a good



Road Drag Is Essential in Putting Roads in Good Condition.

many miles of roads during the last winter, made in the late fall, that were all but impassable practically all winter.

A new road made in the late fall can hardly help but be rough all winter. This kind of road means a lot more wear on the auto, a higher gasoline expense and a very much general wear on the car. It also means that the farmer cannot haul nearly as heavy a load with his team and a quicker wearing out of the wagon.

In the rural districts a lot of road work is done by voters working out their poll tax. This work is generally done when they can best spare the time, which is in the fall. If the men who do this work would consult their best interests we believe they would arrange to do it in the summer, even if it were not so convenient and it cost them more.

Road overseers who have this work in charge can help in this line more than anyone else. If they will but try, a lot of this work now done in the fall can be done when it should be. This official should look more to good roads than to his own convenience.—Twenty Century Farmer.

"GOOD ROADS DAY" WORKERS

Governor of Pennsylvania and Others Contribute Their "Bit" to Improvement of Highways.

Governor Brumbaugh was one of the 150,000 Pennsylvanians who gave May 25 to the cause of better highways. The photograph shows him doing "his bit." Many womenfolks of the community gave their day's work to the improvement of the roads. Not only did the governor make the dirt fly



Governor Brumbaugh Riding a Log Drag.

with his shovel, but he also drove a split-log drag, which is one of the most effective road machines yet contrived.

Making Roads Better.

Only 10 per cent of the estimated 2,900,000 miles of roadway in the United States can be classed as "improved" according to the American Highway Association. But road improvement is going forward in 1916 faster than at any previous time in the history of the country.—Goodrich Magazine.

Another Highway Link.

A new connecting highway has been proposed leading from Savannah, Ga., to Seattle, Wash., crossing the Lincoln highway at Omaha. An invitation will shortly be extended to all the cities along the route to send delegates to a convention to be held in Omaha in February.

Courtesy on the Road.

Being courteous on the road does not cost anything, but it makes the trip much more pleasant for you, and the other fellow, too.

The KITCHEN CABINET

Small service is true service while it lasts. Of humblest friends, bright creature, scorn not one. The daisy by the shadow that it casts Protects the lingering dewdrop from the sun. —Wordsworth.

SUCCULENT SALADS.

The fresh, juicy vegetables are most acceptable for the salad course on the hot days.

Cress, Cucumber and Tomato Salad.—Water cress makes a delightful salad alone, but when combined with cucumbers and tomatoes it is especially so. Prepare a bed of well washed, crisp cress; arrange slices of cucumber and bits of tomato; dress with three table-spoonfuls of oil and one of vinegar, season well with salt and a dash of red pepper; add the dressing just as it goes to the table, otherwise the salt will wilt the crisp vegetables.

Tomato Jelly With Celery Salad.—Soak three-fourths of a box of gelatine in a half cupful of cold water. Cook a can of tomatoes, half an onion and a stalk of celery, a bay leaf, two cloves, a teaspoonful of salt and a dash of paprika ten minutes; add two table-spoonfuls of vinegar and the gelatine and strain into a ring mold. When cold turn from the mold and fill the center with tender celery, walnut meats and French dressing; well mixed. Garnish the center with the tender leaves of the lettuce and bits of curled celery around the border of the jelly.

Sliced Tomato and Cucumber Salad.—Arrange overlapping slices of tomatoes on a chop plate and in the same manner sliced cucumber. When serving leave the salad dressing passed and each may thus be served in the proportion desired.

Tomato and Onion Salad.—Peel and shred four tomatoes; slice thinly a very mild onion and separate in rings; add oil and vinegar and season with salt and pepper. Tarragon vinegar is simply good vinegar with tarragon leaves steeped in it. One may prepare it as well as mint vinegar when the herbs are green before blossoming.

Cabbage and Pepper Salad.—Shred crisp cabbage; add two green peppers, finely shredded for a quart of cabbage and a half cupful of nuts. Mix well with any desired dressing and serve well chilled.

A happy lot must surely be his—The Lord, not slave of things—Who values life by what it is, And not by what it brings. —John Sterling.

TASTY TID-BITS.

A delicious jelly is made of equal parts of quince and apple. Cook the fruit separately as the quinces require longer cooking or when the quinces are nearly tender the apples may be added. Strain and proceed as with any other jelly.

Fig Toast.—Wash and cook half a pound of pulled figs until tender; add one-fourth of a cupful of sugar and the grated rind and juice of half a lemon. Cook until the sirup is well reduced. Cut the crust from a thick slice of bread and saute in butter until brown on both sides. Drain on soft paper; then heap the figs upon it, cover with two-thirds of a cupful of thick cream, slightly sweetened. Serve at once. Sponge cake may be used instead of the bread, and other fruits like prunes, apricots, peaches or strawberry preserves may be used.

Mushroom Cakes.—Now that the delicious field mushroom is abroad in the land, is the time to use the delicious morsels. Wrap mushroom caps that have been cleaned and peeled with strips of bacon and either bake in the oven on a broiler over a pan or saute in a hot pan. Serve on toast.

Canned Apricots With Rice.—Put a half a cupful of rice over a hot fire to boil in a pint of milk and half a teaspoonful of salt and let cook in a double boiler until the milk is absorbed. Meanwhile cook half a can of apricots with four table-spoonfuls of sugar and the grated rind of an orange for six minutes. Make a border of the rice on a serving dish and turn the apricots and sirup into the center of the dish. Serve as a dessert for luncheon.

Pineapple Sponge.—Heat a pint of grated pineapple over hot water, sprinkle into it one-third of a cupful of tapioca, the minute kind, mixed with two-thirds of a cupful of sugar, and half a teaspoonful of salt; when the tapioca is transparent add the juice of a lemon and the whites of two eggs, beaten stiff. Serve with cream and sugar.

Tapioca and Banana Sponge.—Sprinkle half a cupful of tapioca and two-thirds of a cupful of sugar into a pint of boiling water; add half a teaspoonful of salt and cook over hot water; stirring occasionally. When the tapioca is transparent add the juice of two lemons and fold in the

whites of two eggs, beaten dry. Serve spread over sliced bananas with cream and sugar or with a cold boiled custard. Other fruit may be used, such as peaches, the juice being used instead of water.

Not understood. How many breasts are aching. For lack of sympathy! Ah! day by day, How many cheerless, lonely hearts are breaking! How many noble spirits pass away, Not understood.

IN RASPBERRY SEASON.

This delicious-flavored berry is a source of pleasure from the time the first rosy berry appears until the last jam is eaten.



Delicious Dessert.—

Bake a loaf of angel cake in a flat tin, cut in squares or rounds to serve; pour over the cake some raspberry juice and heap on top a spoonful of whipped cream, garnish with a spoonful of the berries.

Filling for Cake.—Take three-fourth of a cupful of heavy cream and add a fourth of a cupful of milk; beat until stiff; add a third of a cupful of powdered sugar, one-half cupful of mashed raspberries and a dash of vanilla.

Raspberry Cream.—Put a quart of berries through a sieve to remove the seeds, add a pint of whipped cream which has been sweetened with a half pound of sugar and flavored with a little grated lemon peel. Mix well, serve in tall glasses, garnish with a few choice berries.

Raspberry Ice Cream.—Add a quart or more of standard berries to a quart of thin cream, a pinch of salt and sugar to taste. Freeze and serve garnished with the fresh fruit. A little lemon adds to the flavor and makes a more pleasing color. There is no more delicious frozen dish than this one. One may serve the cream with small cup cakes flavored with rose.

Raspberries served with plain boiled rice, whipped cream and sugar is a delicious combination. Mold the rice in a ring mold and fill the center with well-sugared berries. Pass the cream if unwhipped, or cover with whipped sweetened cream.

A New Way to Serve Grapefruit.—Cover the halves of the fruit prepared for breakfast with a thick layer of honey. By morning the honey will all be dissolved and the grapefruit especially delicious.

And if you fall—why, rise again! Get up, and go on; you may be sorely bruised and soiled with your fall, but is that any reason for lying still, and giving up the struggle cowardly.—Charles Kingsley.

COMBINATION SALADS.

Solomon might have said of the making of salads there is no end, for the possibilities of new combinations are always at hand, so that we may ever have variety.

Sweetbread and Cucumber Salad.—Arrange the leaves of head lettuce so that its shape is not destroyed. Have ready a pair of sweetbreads, cooked in salted acidulated water 20 minutes; then cooled and cut in small cubes and marinated; also the same quantity of cucumbers, cut in dice, chilled in ice water and dried upon a cloth. Drain the French dressing from the sweetbreads and scatter the bits of meat through the lettuce. Press three-fourths of a cupful of firm mayonnaise through a pastry tube in little stars here and there throughout the lettuce and serve at once.

Chicken and Fresh Mushroom Salad.—Peel fresh mushrooms, break in pieces and saute in melted butter five minutes with a slice of onion; add chicken liquor or hot water and simmer until tender. Remove the mushrooms from the liquor and set aside to cool. Add the liquor and the mushroom stalks to the liquid in which the chicken is to be cooked, then put the chicken and mushrooms together with celery or lettuce with any favored dressing.

Duck and Olive Salad.—Cut meat from a roast duck in small pieces and slice stuffed olives very thin, using two table-spoonfuls of olives to one cupful of meat. Serve on a bed of cress or lettuce.

Oranges cut in slices and dressed with French dressing is a good salad with duck. Chestnuts cooked in chicken broth and mixed with twice as much celery makes a delicious salad.

Green and White Salad.—Cut cooked chicken or sweetbreads in small cubes, mix with seeded skinned white grapes and tender blanched stalks of celery; take equal portions of celery and meat and half as much seeded grapes. Mix with French dressing and let stand an hour before serving. Garnish with mayonnaise and pistachio nuts.

Heinie Maxwell



No bother to get summer meals with these on hand

Vienna Style Sausage and Potted Meats

Just open and serve. Excellent for sandwiches. Insist on Libby's at your grocer's.

Libby, McNeill & Libby, Chicago



HE HAD MADE NO PROMISES

Substitute Was Not Asked If He "Could" Play the Game, but Only if He "Would."

Although he will not get many opportunities of playing in cricket matches this year, George Robey will help to keep himself fit by practicing at the nets at Lord's.

The famous comedian has a great love for the summer game, and he feels an amusing story of one of those off days, when everything goes wrong, which once befell him. He was watching a game when one of the captains came up to him, explained that he was "a man short," and asked him if he would play.

"Certainly," agreed Robey. He went out to field, and chiefly distinguished himself by missing two catches, fumbling the ball, and so on. Not content with that, he made a duck when he went in to bat.

The captain who had got him to play took things badly.

"Why, you can't play at all!" he said sneeringly.

"Sir," replied George Robey majestically, "when you asked me to play you asked me if I would, not if I could. And so that's that."—Pearson's Weekly.

As the Years Roll On.

You remarked fatuously the other day, "I'm just as young as I ever was." Oh, no, you're not! If young people weren't too polite they'd soon undeceive you. You have been so busy leading a successful life that you have forgotten to notice that your successful life has been led. Youth is flouting you every day. Youth is through with you. You appeal to it for recognition, and it laughs at you.

You still young? You? No, indeed! Look at real youth pursuing its fantastic preferences; at Reginald Warneford, engaging a Zeppelin single-handed, in regions near the sun; at Otto von Weddigen leaving his bride to carry on a desperate warfare under seas. Do you honestly sympathize with them?—Atlantic Monthly.

Talked Too Much.

"So you're home at last," said the farmer as his wife drove in the yard. "Oh, yes," replied the wife. "Horse looks tired. Did you speak to him?" "Oh, yes, I talked to him all the way home." "Well, I'm afraid you've overdone it."

It is awfully risky for a pretty girl to go into a dark hall with a man—and that may be why she likes to do so.

Some men work harder to get even than to earn money.

Grape-Nuts

embodies the full, rich nutriment of whole wheat combined with malted barley. This combination gives it a distinctive, delicious flavor unknown to foods made from wheat alone.

Only selected grain is used in making Grape-Nuts and through skillful processing it comes from the package fresh, crisp, untouched by hand, and ready to eat.

Through long baking, the energy producing starches of the grain are made wonderfully easy of digestion.

A daily ration of this splendid food yields a marvelous return of health and comfort.

"There's a Reason"

Sold by Grocers everywhere.