1st

First in Everything

First in Quality
First in Results
First in Purity
First in Economy

and for these reasons Calumet Baking Powder is first in the hearts of the millions of housewives who use it and know it.

RECEIVED HIGHEST AWARDS
World's Pure Food Exposition, Chicago, Illinois.
Paris Exposition, France, March, 1912.

You don't save money when you buy cheap or big-can baking powder. Don't be misled. Buy Calumet. It's more economical—more wholesome—gives best results. Calumet is far superior to sour milk and soda.

PATENTS Watson E. Coleman, Patent Lawyer, Washington, D.C. Advice and books free. Rates reasonable. Highest references. Best services.

In the Wheat Belt Improved farms, raw land, any acreage. Write to Northwest Loan & Realty Co., White Sulphur Springs, Mont.

Getting Ready to Jump.

Yeast—Is he still on the water wagon?

Crimsonbeak—Well, he's not still on it; in fact, he's very restless.

Important to Mothers

Examine carefully every bottle of CASTORIA, a safe and sure remedy for infants and children, and see that it

Bears the Signature of *Chas. H. Fletcher.*

In Use For Over 30 Years.
Children Cry for Fletcher's Castoria

The man who brags about his small feet is wasting time. He should be bragging about his small head.

Rheumatism
For Young and Old

The acute agonizing pain of rheumatism is soothed at once by Sloan's Liniment. Do not rub—it penetrates to the sore spot, bringing a comfort not dreamed of until tried. Get a bottle today.

RHEUMATISM
Here What Others Say:

"I highly recommend your Liniment as the best remedy for rheumatism I ever used. Before using it I spent large sums of money trying to get relief of the misery and pains in limbs and body, so I tried your Liniment both internal and external and I found quick relief, and now am well and strong again."—*Geo. Curtis, 225 N. 15th St., Springfield, Ill.*

Here's Proof

"I wish to write and tell you about a fall I had down fourteen steps, and bruised my neck and hip very bad. I could not sleep at all. I sent my wife for a 25 cent bottle of your Liniment and in two days' time I was on my feet again."—*Charles Hyde, 1325½ Prairie Ave., St. Louis, Mo.*

SLOAN'S LINIMENT

for neuralgia, sciatica, sprains and bruises.

All Druggists, 25c.
Send four cents in stamps for a TRIAL BOTTLE
Dr. Earl S. Sloan, Inc.
Dept. B. Philadelphia, Pa.

The Army of Constipation
Is Growing Smaller Every Day.

CARTER'S LITTLE LIVER PILLS are responsible—they not only give relief—they permanently cure Constipation. Millions use them for Biliousness, Indigestion, Sick Headache, Sallow Skin.

SMALL PILL, SMALL DOSE, SMALL PRICE.
Genuine must bear Signature
Brent Good

FOR A DAINTY PILLOW

EXCELLENT DESIGN THAT NEED NOT BE COSTLY.

Required Filling About the Only Thing That Must Be Bought—Cuttings From Silk Frocks Will Supply the Materials.

Designs have been given for pillows that were practical and pillows that were dainty, but today an example of a luxurious pillow is given. This is one of the very latest models, and while I know only the few can afford to buy anything so elaborate, I also feel sure that the cover could be made up at home at little cost.

The filling is of the softest down, so in most cases that must be bought, but in regard to the slip, this being a colored-silk year, the cuttings left over from the new frocks will furnish sufficient material.

The shape of the pillow is round and measures 20 inches in circumference. To make the slip requires two rounds of silk, each measuring eight inches. These form the centers back and front and are connected by three strips of silk, not necessarily of the same color. Two strips must be of the same width and length and must be cut a few inches longer than the circumference of the rounds. One edge is gathered to fit the rounds and is sewed down, one to the back and the other to the front round. The next strip must be longer than the first two and the same width or not. Both edges are shirred and are sewed down to the free edges of the strips already secured to the rounds. This creates a kind of rounded, slightly puffy looking cover. Of course, if one has sufficient silk of one color three strips of a uniform width of four inches would cut all the strips. If scraps on hand must be used up it might happen that the center strip must be wider or narrower than the two they connect. This is immaterial. All that is necessary is to get a strip 12 inches wide after the three are joined. In putting strips of silk of different color together they should contrast or harmonize.

Next comes the decoration. This may be anything the maker pleases. A square of gold lace trimmed around

with a narrow frill of the same lace is very effective over a bright cover. A doily in cluny lace, ornamented with chiffon rosebuds, is another rich-looking combination.

Those making up pillows may like to know that the round, the egg-shaped and the oblong are the favored models. The square pillow is considered out of date. One of the most popular shapes is fashioned exactly like a miniature bolster. It is a very comfortable pillow, too. The pillows for the baby carriage are slightly oblong, just a little longer than the width, but those for general use are distinctly long.—Lillian Young, in the Washington Star.

SIX-POINTED LUNCH CLOTH

New Idea Bids Fair to Be Popular With the Woman Who Does Much Entertaining.

Our eyes have long been accustomed to seeing the two-pointed and the four-pointed luncheon cloth, but the cloth having six points is something new. Don't let the word point mislead you. The six extensions do not run off to points. Instead they are rectangular in shape. The center cloth on display was ornamented with three bunches of daisies, the group being connected with a line of tiny dots which called for French knots. On each rectangular shape a spray of a few knots were embroidered. The centers of the flowers were also filled in with French knots. The tiny petals were padded and worked in the satin stitch. The stems of the flowers were outlined while the scallops around the points were worked solid in the buttonhole stitch. Between the six points were placed six tumbler doilies, each ornamented with a spray of flowers and a crescent of French knots.

Wired Lace Sleeves.

The silhouette of the crinoline is repeated again and again in dancing costume, and one of its latest phases is the wired lace sleeve. This is a tiny wired lace ruffle, perhaps three inches wide and very full, stiff and spreading around the lower edge, which is gathered into the armholes above a tiny puff of chiffon or tulle.

MINARET OVERSKIRT

A Novel Minaret Overskirt of Blue Serge. Blouse of White Mousseline, Trimmed With Bias Folds of Blue Cloth.

USE OF DETACHABLE LINING

Careful Dresser Will See the Advantages That Come From This Simple Precaution.

The careful woman will find it advisable to instruct her seamstress to make a detachable lining of fine net or habutai silk to wear beneath the blouse, of georgette crepe, of radium or of some one of the new striped silks. Such a foundation should have sleeves rather loosely shaped and terminating just above the elbow. In warm weather the perspiration across the back and on the arms is apt to stain or fade the fine material of the outer garment.

The lining should be made separately and then loosely tacked to the inside of the blouse about the neck and shoulders. It will then be easily removed for a visit to the laundry or for other renovation. Two linings for a fine waist are better than one, because this insures a greater preservation of the outer fabric through cleanliness of the inner, and while one lining is being laundered the other may be readily adjusted to the blouse. This same idea applies to the frock of silk or of satin. Of course, it is not advisable where the outer fabric is of sheer material like organdie, thin voile or kindred materials.

Allowance should be made for shrinkage when making up a new blouse or dress. A couple of extra blouse inches should be extended beneath the belt and at the top of the skirt the material may be turned back so that after it comes from the first tubbing it may be let down without serious inconvenience.

DICTATES OF FASHION

Biege and greenish khaki colors are fashionable for spring.

The latest silhouette has a gradual flare from the shoulder downward.

Plaid skirts, cut in points, are worn with tight-fitting, plain bodices.

The afternoon blouse should be made of chiffon, net, lace or silk.

Soft crepe meteor makes a useful and pretty frock for afternoon wear.

Very large sailor hats are shown—that is, very large in the crown.

A great deal of silk will be used in spring costumes, especially white.

High, close-fitting choker collars are worn by women with long necks.

Petticoats that resemble Turkish trousers are called Turkish petticoats.

The separate skirt has developed many gores—from five to twenty-four.

Some of the new suits in military effects are trimmed with nickel buttons.

Skirt Flounces.

The two and three-flounce skirts continue in vogue, the change in style being noted in the fullness of the flounces, especially the bottom one, which is about four yards around. And many of the flare skirts have two or three bands stitched on the upper edges only. These are sewed at about knee depth and lower. This mode is especially pretty when the bands of plain colors are combined with striped material.

NEW IDEAS IN HANDKERCHIEF

One Is to Make Them of Chiffon, With White or Colored Cord Decorations.

The newest thing in handkerchiefs is made of chiffon with a white or colored cord decoration. Some in colors have narrow outlinings and rolled hems in black. Then there are crepe de chine handkerchiefs in dainty colors with a self or contrasting border. Such handkerchiefs are worn with party dresses.

The rage for color has also reached the domain of handkerchiefs in linen and cotton. They are seen in large quantities. Some have colored centers with white polka dots and others have colored cord decoration. Some in color. a very narrow border in color. Handkerchiefs of Madeira embroidery are dainty. They are embroidered in colors as well as white. Some have tiny scallops edged in blue, pink, lavender or green. Others have a sprig of flowers embroidered in one corner, as well as the scalloped edge. The shops are showing a handkerchief with the center either made of a figured material, as sheer as goods can be, or barred, or quite plain, with a tiny one-eighth-inch hem and the neatest little real lace border one-eighth of an inch wide. It will wash well, as most hand-made laces do.

Dainty Chemisettes.

High-colored blouses have by no means ousted the soft, becoming chemisettes from favor, and these are worn particularly with house frocks and informal dinner gowns opening in a deep V at the front. The daintiest chemisettes are of net, shirred into lengthwise puffings by rows of lace entredeux or hemstitching, and usually a frill or flare collar of one sort or another gives the fashionable height at the back of the neck. A snap fastener or dainty brooch holds the chemisette at the top and the V opening may be made high or low as desired.

The English Coat.

The English soldier's coat, resembling the Norfolk jacket, is one of the models in evidence in the spring display.

TO PREPARE AND USE VEGETABLES

AGRICULTURAL DEPARTMENT EXPERTS GIVE RESULTS OF STUDY AND EXPERIMENT.

ON CHOOSING AND CLEANING

Care Must Precede the Process of Cooking—Try Combinations—Some Suggestions on the Proper Way of Serving.

(Prepared by the United States Department of Agriculture.)

Careful choosing, sorting and cleaning of vegetables must precede any process of cookery. Medium-sized vegetables are always to be preferred to the overlarge. Food plants retarded in normal growth are liable to be tough and corky, while those having abundant moisture and sunlight and making normal growth are crisp, tender and well flavored.

The shorter the time and journey between garden and table the better for green plants. It is wiser not to gather vegetables while wilted or otherwise showing the effects of the midday sun, but rather to pick them after the dew has evaporated in the morning, or in the cool of the late afternoon. Wilted vegetables can never be wholly satisfactory, but may be improved by careful washing and removal of inferior portions, and then soaking in cold water, or with salad plants by wrapping in a damp cloth and keeping in a cool place.

The soaking of vegetables in cold water to freshen them probably extracts a little of the valuable salts which they contain. When they are blanched in hot water or parboiled still more mineral matter is lost. If boiled in considerable water of which no use is made, some of the soluble saline matter is extracted and wasted. This waste may be avoided by using the water for soup, etc.

Often it is convenient and wise to cook a double portion of a vegetable and serve part of it a second day in a different form. This should not be attempted in warm weather unless a refrigerator is available, as the vegetables may spoil. Ordinarily a vegetable well salted while cooking and drained and cooled quickly and kept covered in a cold place will keep 24 or 48 hours in cool weather.

Enough potatoes may be cooked to serve as plain boiled or mashed today, while the firmer ones can be reserved to broil or grill in slices, fry, or cream the next day. When gas is the fuel this is worth while, for it takes 30 minutes to boil a pot of fresh potatoes and only ten minutes to reheat them.

Most vegetables are lacking in fat, so we add fat in the form of meat, butter, oil or cream when preparing them for the table, or we serve them with fat meats, etc. As far as the need of the human body goes, it makes little difference whether this fat is in cheap or in expensive form, whether the vegetable is cooked with fat or dressed with butter, cream or salad oil. Good olive oil and thick cream cost about the same, but the oil keeps better, and hence always may be available. Better results often are obtained by combining cream with vegetables than by using butter and milk costing quite as much.

Whenever a vegetable dish, other than dried beans, peas, or other legumes, cooked in some form, is to be the principal part of a meal, it is easily possible, as well as reasonable to increase its protein food value by the addition of milk, cheese, or eggs. Skim milk may be heated uncovered until considerable water has evaporated, then little or no thickening is needed for a soup or cream sauce made with it.

Do Not Hesitate to Experiment With Combinations.

Though only a few are common on most tables, there are many combinations of vegetables which have proved satisfactory, and no one need hesitate to experiment with others. In general, it is safe to combine a starchy vegetable with a succulent one, or one lacking in flavor with another that will give relish.

For example, cooked celery is agreeable when mixed with creamed potato.

Green corn with potatoes and onion, with the addition of milk, etc., makes a chowder which many consider as good as fish.

Potatoes boiled and cut in slices or cubes may be used to extend more expensive or more highly flavored vegetables in salads. For instance, out-of-season string beans or out-of-season new celery.

Potatoes with onions or white turnips make a more agreeable soup for some palates than the stronger vegetables alone.

Carrots often are more palatable cut in dice and blended with green peas than served alone.

Large white beans may be served in a tomato sauce with onion and green or red sweet peppers, or both.

Mint, parsley, sweet peppers, onions, etc., may be added in small portions to many vegetables to give a new flavor when the usual methods of serving have become monotonous.

While overdone vegetables are not desirable, underdone ones are often even less appetizing; therefore it is wise to start cooking green vegetables in season and stop the process as soon as the plant is tender, drain and then reheat quickly with seasoning just before serving. Most time tables in cook books do not take into consideration the variations in time required for the same kind of vegetables at different ages. As a general rule the more mature or "older" the vegetable the longer the necessary cooking period.

A small scrubbing brush is essential for washing all vegetables that have grown in the earth, and should be kept in a convenient place, and for this purpose only. A small, sharp knife point is needed for the removal of eyes from potatoes and small blemishes from any vegetables. A wire basket is convenient to hold greens, string beans, or even potatoes, while cooking, as thus they are less likely to adhere to the bottom of the kettle, and often it is easier to remove the basket than to drain off the water. A potato masher of strong, continuous wire, the two ends inserted in a wooden handle, is inexpensive and fully as satisfactory as a more costly style.

Cooking Terms From France.

A few of the terms indicating the use of vegetables may be of service in studying books arranged by chefs:

A la—According to, or in the style of.

Au Gratin—With browned crumbs, as of bread; sometimes with cheese.

Bouquet of Herbs—A sprig each of several kinds, as marjoram, parsley, celery leaf, savory, thyme.

Creole or West Indian—With tomatoes, often also with peppers, onions and mushrooms.

Jardiniere—Mixed vegetables.

Macedoine—A medley or mixture of vegetables, often with meat.

Maigre—Without meat, as vegetable soup.

Printainiere—A garnish of spring vegetables.

Puree—Material mashed through a strainer.

Roux—Flour browned in butter.

Souffle—A puff; something inflated or swollen, as by beaten white of egg.

Suggestions for Serving.

Soups—One of the best ways to use left-over vegetables is in soups. A cupful of cooked cauliflower with some of the water in which it was cooked and an equal amount of milk and a slight thickening of butter and flour will provide a cream of cauliflower soup. If the vegetable already has white sauce with it, reduce it with milk to the right consistency, season and strain, and the soup is ready.

A good tasting soup can be made with an onion, the trimmings of a bunch of celery and the outside leaves of a head of lettuce, all cut up fine and cooked in a little water and butter or other suitable fat. When tender add skim or whole milk, thicken with a little flour or some one of the granular breakfast cereals which cook quickly, season and serve. If preferred, the milk and cereal may be cooked separately, added to the vegetables, and all boiled up together.

A puree is half way between a cream soup and mashed vegetables; it is sometimes a thick soup, but oftener strained vegetables made soft with milk or stock and butter, and served with meats, for instance, a puree of split peas, dried lima beans or cowpeas.

Literary Flavor.

A kind reader who is evidently also a diner-out contributes the following which he guarantees genuine, says the New York Evening Post. It came, he says, from the proprietor of a new Italian restaurant. The phrase "house top side this paper" with its Oriental-nautical tang, refers to the printed address of the restaurant on the letter-head:

"Dear Sir:

"Before I chef—one Italian noble family—now come America—start the business my own—house top side this paper.

"Everybody speak it me—my dinners worth two (2) times.

"I delighted preparation for you—very fine special Italian dishes—no extra charge—only notification me few hours behind.

"I build for clientelle intellectual—they more appreciation my art.

"Many editors, critics, authors—artists Metrop. Opera—come in my house and I ask you so much come at my table then you shall tell many.

"Yours very truly,

"——— ———."

Skunks Kill Army Worms.

The skunk is the best known mammal enemy of army worms. The common army worm, the wheat head army worm and the fall army worm are all very destructive to small grains, corn and grasses, and their invasions entail heavy losses among farmers. The good work of skunks in destroying army worms has frequently been noticed.

In a report of this insect in Pennsylvania, published in 1896, Dr. B. H. Warren brought forward much testimony of farmers as to the usefulness of skunks in the work of extermination. Also he had examined some skunk stomachs which contained chiefly beetles and army worms. Professor Lugger of Minnesota also mentioned the skunk as one of the principal enemies of the army worms in that state.—Circular U. S. Dept. Agriculture.

Rabelais and Censorship.

It is not to Kitchener nor the British war department that credit should be given for the rigid press censorship, but to a physician, Rabelais. In his "Pantagruelian Prognostications" he says: "Since, then, they are so ready to ask after news, and consequently the more glibly swallow down every flimflam story that is told them, were it not expedient that some people, on whose faith we might depend, should hold offices of intelligence on the frontiers of the kingdom, and have a competent salary allowed them, for nothing else but examine the news that is brought, whether it is true or not?"

Aeroplane Propellers.

The propellers of aeroplanes, such as are used in the present European war, may be made of selected ash, which is both strong and light and will not split under vibration or shock, or of built-up layers of spruce with mahogany centers. The framework of the machines, too, is generally made of wood, spruce being much used on account of its straight grain and freedom from hidden defects.

A Left-Hand Stab.

Physical Instructor—Name the unit of power, Mr. Jones.

Jones (waking up)—The what?

Instructor—Correct. Any questions? All right. We have a few minutes before the end of the hour in which we will do this problem: A man on a bicycle approaches a four per cent grade; how far has he come and will he have to get off and walk?—Cornell Widow.

The reasons for *Certain-teed* Roofing

Every buyer needs the proper assurance, when he pays for the best quality, that a second or third quality will not be delivered. The market is flooded with too many brands. Some manufacturers with poor facilities too often meet competition by cutting quality. Some wholesalers buy any old quality, put their labels on it, and say it is the best. Our *Certain-teed* label is backed by the written guarantee of the world's largest manufacturer of asphalt roofings. It gives each buyer the assurance wanted, and our unequalled facilities for manufacturing enable us to sell it at a very reasonable price.

These are the reasons for

Certain-teed Roofing

We invite every one interested to come to our mills and see how we make the goods. We know that our *Certain-teed* Roofing is the best quality that we can make. It's the best quality that can be made to last and remain waterproof on the roof. It is made with that one purpose in view. We also make cheap grade, poor quality roofings to meet the demand for very temporary roofs, but the *Certain-teed* label goes only on our best quality, longest life product. It is the grade which carries our Company name and endorsement and guarantee—**1-ply 5 years, 2-ply 10 years, 3-ply 15 years.**

If you want the right quality and want to be sure you are getting what you pay for, insist on the *Certain-teed* label. The price is reasonable. No one can tell the quality of a piece of roofing by looking at it. The man is not living who can take three kinds of roofing of different qualities and tell with any degree of accuracy the length of time each one will last on the roof. He cannot tell their relative values by looking at them. Why take the chance of guessing, when you can get the safest guarantee on the best quality goods at a reasonable price.

If for any reason you do not care for the highest quality—if you want a temporary roof, we also make goods sold at the lowest price on the market, because we have unequalled facilities, and are making approximately a third of the entire asphalt roofing and building papers of the whole world's supply. Our facilities enable us to beat all competition on price goods as well as on *Certain-teed* quality.

The difference between the total cost of the goods, the freight, the laying, etc., between quality goods and price goods is insignificant. It is much better policy to cut out the guessing and let the manufacturer of real responsibility insure you on all the vital points. He knows what he puts into the goods and what they will do—you can then insist upon getting everything as represented.

LET'S BOOST BUSINESS

Less Politics—More Prosperity

We have had enough starvation business—enough of political "cure-alls" of every party, with their smashing and busting—enough of politicians who promise economy and honesty in order to get into office and then practice unheard of extravagances and then play for votes or party rather than for principle and right, etc. The cost of living is not going down. Let's go after good times and make enough money to pay for the cost of a living, whatever it may be. We don't want cheap living—we want good business and good times for everybody and if we all pull together we will get them.

The game of the politician is to promise everything. Many of them ought to be prosecuted for fraud on account of the difference between what they promise and what they deliver. They're worse than the business man who over-advertises the quality of his goods. Let the business interests, from the laborer to the superintendent, from the office boy to the president, from the hired man on the farm to the owner of the farm, remember that they have a common interest in good business and a square deal in business. Stop listening to the fakers and let's boost ourselves back into good times. If can be done. No more knockers and false prophets are wanted. We are going to be too busy to listen to any except those who promise "good business" legislation.

General Roofing Mfg. Co.
World's largest manufacturers of Roofing and Building Papers
New York City Boston Chicago Pittsburgh
Philadelphia Atlanta Cleveland Detroit St. Louis
Cincinnati Kansas City Minneapolis San Francisco
Seattle London Hamburg Sydney

A girl with a dimple will laugh at anything a man says.

DON'T VISIT THE CALIFORNIA EXPOSITIONS Without a supply of Allen's Foot-Ease, the antiseptic powder to be shaken into the Shoes, or dissolved in the foot-bath. The Standard Remedy for the feet for 25 years. It gives instant relief to tired, aching feet and prevents swollen, hot feet. One lady writes: "I enjoyed every minute of my stay at the Expositions, thanks to Allen's Foot-Ease in my shoes." Get it TODAY. Adv.

Even pleasure becomes irksome if it's in the nature of a duty.

YOUR OWN DRUGGIST WILL TELL YOU Try Murine Eye Remedy for Red, Weak, Watery Eyes and Granulated Eyelids; No Smarting—just Eye comfort. Write for Book of the Eye by mail Free. Murine Eye Remedy Co., Chicago.

The one who hesitates may lose a good opportunity.

ALFALFA SEED, $6.00. Farms for sale on crop payments. J. Mulhall, Soo City, Ia. Adv.

Shot silk is poor material for use in making war balloons.

Official Denial
No War Tax on Homestead Land in Canada

The report that a war tax is to be placed on Homestead lands in Western Canada having been given considerable circulation in the United States, this is to advise all enquirers that no such tax has been placed, nor is there any intention to place a war tax of any nature on such lands. (Signed) W. D. Scott, Supt. of Immigration, Ottawa, Canada, March 15th, 1915.

C-R-E-A-M

Best cash market—Handle poultry and veal. Write for price list and tags. THE R. E. COBB COMPANY, 14 East 3rd Street, St. Paul, Minn.

Sioux City Directory
"Hub of the Northwest."

FOR BEST SERVICE SHIP
RICE BROTHERS
Live Stock Commission Merchants at
SIOUX CITY, Chicago or Kansas City

For *Everybody's* Car

The Standard Oil Company's recommendation is *one* oil—*Polarine*—for every *make* and *type* of car. We could make a special oil for every type of motor. We have the *facilities*, the *experts* and the *means*.

But the study of every motor car on the market showed that the lubricating needs of all standard makes were identical.

Polarine
FRICTION REDUCING MOTOR OIL

Use Polarine. It has proved the cure for the motor troubles of thousands of *good* cars whose motors bore the blame.

STANDARD OIL COMPANY, Chicago, U. S. A.
(AN INDIANA CORPORATION)
Use RED CROWN Gasoline for Power, Speed and Mileage
(336)

Canadian Wheat to Feed the World

160 ACRE FARMS IN WESTERN CANADA FREE

The war's fearful devastation of European crops has caused an unusual demand for grain from the American Continent. The people of the world must be fed and there is an unusual demand for Canadian wheat. Canada's invitation to every industrious American is therefore especially attractive. She wants farmers to make money and happy, prosperous homes for themselves while helping her to raise immense wheat crops.

You can get a Homestead of 160 acres FREE and other lands can be bought at remarkably low prices. Think of the money you can make with wheat at its present high prices, where for some time it is liable to continue. During many years Canadian wheat fields have averaged 20 bushels to the acre—many yields as high as 45 bushels to the acre. Wonderful crops also of Oats, Barley and Flax.

Mixed farming is fully as profitable an industry as grain raising. The excellent grasses, full of nutrition, are the only food required either for beef or dairy purposes. Good schools, markets convenient, climate excellent.

Military service is not compulsory in Canada, but there is an extra demand for farm labor to replace the many young men who have volunteered for the war. The Government this year is urging farmers to put extra acreage into grain.

Write for literature and particulars as to reduced railway rates to Superintendent Immigration, Ottawa, Canada, or

J. M. MacLachlan, Drawer 197, Watertown, S. D.; R. A. Garrett, 311 Jackson St., St. Paul, Minn.
Canadian Government Agent

HORSE SALE DISTEMPER

You know what you sell or buy through the sales has about one chance in fifty to escape SALE STABLE DISTEMPER. "SPOHN'S" is your true protection, your only safeguard, for as sure as you treat all your horses with it, you will soon be rid of the disease. It acts as a sure preventive no matter how they are "exposed." 50 cents and $1 a bottle; $5 and $10 dozen bottles, at all good druggists, horse goods houses, or delivered by the manufacturers.

SPOHN MEDICAL CO., Chemists and Bacteriologists, GOSHEN, IND., U. S. A.