

## BOUNTIFUL PROMISE FROM WESTERN CANADA

Average Increase of Acreage in Wheat Over 22 Per Cent.

Province.	Wheat Acreage Increase.
Saskatchewan .....	25 per cent
Alberta .....	32 1/2 per cent
Manitoba .....	15 per cent
Average for prairies.....	22 1/2 per cent

The growth of the crop during the past week was very satisfactory. Rain fell in many places during the early part of the week, followed by warmer weather, which has been most beneficial to the grain. Breaking and summer-fallowing were well under way, and conditions generally were most promising.

The following reports have been received by the department from the various centers: Denholm—A little rain needed in the northern part to start late grain; remainder of district plenty of moisture. Davidson—Ideal growing weather; a few farmers harrowing grain to conserve moisture by breaking crust formed since last rain. North Battleford to Prince Albert—Good growing weather; crops looking well. Slight damage near North Battleford from cutworms; recent rains beneficial. Kindersley—Crops looking fine and prospects good; plenty of moisture, with prospects of more rain. Every slough in this country is full. Prince Albert—Crops in fair condition, though cutworms and light frosts have done damage in some sections. Have had moderate quantity of rain.

Owing to prompt marketing of the harvest of 1914, the farmers were enabled to devote more time than usual to cultivation in the autumn, under conditions which were decidedly favorable, and that, combined with the opportunities for soil preparation presented by an early spring this year, has resulted in the seeding of a wheat area estimated at twenty-five per cent greater than last year. Areas sown to oats and flax may be less than last year, because of the concentration upon the cereal in greater demand for export. Wheat seeding was completed eight days earlier than the average, under almost ideal conditions.

**Alberta.**  
"Prospects excellent. Abundant moisture throughout the province, following rain. Area thirty to thirty-five per cent greater. Crop generally two weeks earlier."

Attention is drawn to the fact that the land has not been in such fine condition to work for years; neither has there been as much moisture as there was last autumn. This was protected during the winter by a little more than the average snowfall, which remained on the land, not being removed by the warm chinook winds, as is usually the case. There never has been a more optimistic feeling than exists today, judging by the information received from various parts of the province. We feel justified in saying that the crop never went in under more favorable circumstances; weather splendid and land particularly well worked.

While it is true that the acreage will be greatly increased, it is pleasing to learn that, despite the high price of feed, the receipts of milk and cream at the dairies continue to keep up, and that the output of the creameries has increased in quantity.

One of the most encouraging things in last year's work was the increase of practically thirty per cent in the output of cream and butter south of Calgary.

**Manitoba.**  
Owing to the exceptionally early harvest last year and favorable fall weather, a much larger acreage of land was prepared than usual, and partly for the same reason and the prospects of high prices for all kinds of grain, farmers took more pains in the preparation of land, so that the spring opened up with 1,235,000 acres of fully prepared land above the previous year. Seeding was general by the 7th of April, some days in advance of the average. Since that time the weather has been exceptionally favorable for the sowing of wheat, and the farmers have taken full advantage of it. Much of the crop is now above the surface. There has been a very general and liberal rainfall; this will hasten the germination of the recently sown wheat, and will prevent the soil from drifting off the later sown crop. The area sown in wheat is fully 15 per cent greater than last year.

To sum up the agricultural situation generally, the Department of Agriculture says: "The area is larger than usual, the land has been well prepared, and the wheat has been sown at the right time; not so early as to run the risk of being killed off by frost, but sufficiently early to insure its ripening in the fall."—Advertisement.

Ready money is seldom ready when you want to borrow some.

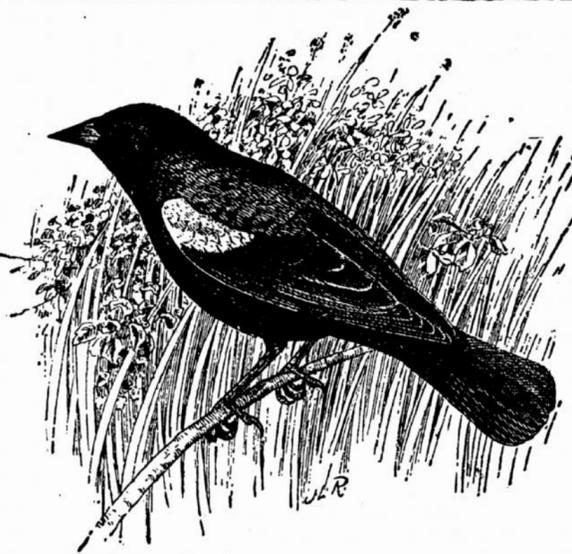
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## RED-WINGED BLACKBIRD EATS LITTLE FRUIT



Red-Winged Blackbird—Length, About 9 1/2 Inches.

(Prepared by the United States Department of Agriculture.)

The red-winged blackbird eats very little fruit and does practically no harm to garden or orchard, according to the United States department of agriculture's biologist. In a new Farmers' Bulletin (No. 630), entitled "Some Common Birds Useful to the Farmer," it is explained that nearly seven-eighths of the red-wing's food is made up of weed seeds or of insects injurious to agriculture. This indicates that the bird should be protected, except perhaps in a few places where it is overabundant.

The red-winged or swamp blackbird in its various forms is found all over the United States and the region immediately to the north. While common in most of its range, its distribution is more or less local, mainly on account of its partiality for marshes. It builds its nest over or near standing water, in tall grass, rushes or bushes. Owing to this peculiarity the bird may be absent from large tracts of country which afford no swamps or marshes suitable for nesting. It usually breeds in large colonies, though single families, consisting of a male and several females, may sometimes be found in a small slough, where each female builds her nest and rears her own little brood, while her liege lord displays his brilliant colors and struts in the sunshine. In the upper Mississippi valley the species finds most favorable conditions, for the countless prairie sloughs and the margins of the numerous shallow lakes afford nesting sites for thousands of red-wings; and here are bred the immense flocks which sometimes do so much damage to the grain fields of the West. After the breeding season the birds congregate preparatory to migration, and remain thus associated throughout the winter.

Three species and several subspecies of red-wings are recognized, but practically no difference exists in the habits of these forms either in nesting or feeding, except such as may result from local conditions. Most of the forms are found on the Pacific side of the continent and may be considered as included in the following statements as to food and economic status. Many complaints have been made against the red-wing, and several states have at times placed a bounty upon its head. It is said to cause great damage to grain in the West, especially in the upper Mississippi valley, but no complaints come from the northeastern section, where the bird is much less abundant than in the West and South.

Examination of 1,038 stomachs showed that vegetable matter forms 74 per cent of the food, while animal matter, mainly insects, forms but 26 per cent. A little more than ten per cent consists of beetles, mostly harmful species. Weevils, or snout beetles, amount to four per cent of the years, but in June reach 25 per cent. As weevils are among the most harmful insects known, their destruction should condone some, at least, of the sins of which the bird is accused. Grasshoppers constitute nearly five per cent of the food, while the rest of the animal matter is made up of various insects, a few snails, and crustaceans. The few dragon flies found were probably picked up dead, for they are too active to be taken alive, unless by a bird of the flycatcher family. So far as the insect food as a whole is concerned, the red-wing may be considered entirely beneficial.

The interest in the vegetable food of this bird centers around grain. Only three kinds, corn, wheat and oats, were found in the stomachs in appreciable quantities. They aggregate but little more than thirteen per cent of the whole food, oats forming nearly half of this amount. In view of the many complaints that the red-wing eats grain, this record is surprisingly small. The purple grackle has been found to eat more than three times as much. In the case of the crow, corn forms one-third of the food, so that the red-winged blackbird, whose diet is made up of only a trifle more than one-eighth of grain, is really one of the least destructive species. The most important item of the bird's food, however, is weed seed, which forms practically all of its food in winter and about fifty-seven per cent of the fare of the whole year. The principal weed seeds eaten are those of ragweed, barnyard grass and smartweed. That these

seeds are preferred is shown by the fact that the birds begin to eat them in August, when grain is still readily obtainable, and continue feeding on them even after insects become plentiful in April.

### Growing Pepper Plants.

The conditions the pepper plant demands for favorable development are very similar to those of the tomato, except that when young the peppers are more sensitive to cold, wet or unfavorable conditions of the soil. Peppers, like many other crops, bring the best results when their growth is unchecked from the starting seed to the ripened fruit. Possibly the pepper is a little more sensitive to cold, hard, ill-drained soil than many other plants, as when the growth is checked often very little fruit is borne by the plant. Therefore, one of the essentials is a well-drained soil put in the best mechanical condition, and a delayed planting until reasonably sure of constant warm weather with the least possible danger from cold or wet. Like the tomato, the plants may be propagated by planting the seed in the field, but a better yield is usually obtained where the plants are started in beds or boxes and transplanted to the open field. Often the profit on a pepper crop is determined by the character of the plants set.

**Soil for the Seedbed.**  
In preparing the soil to be put in the seedbed for starting the pepper plants a good mixture is made of one-third black garden soil, one-third well-rotted manure and one-third coarse-grained sand. These proportions, however, vary with the character of the soil, whether heavy and compact or sandy; if the former, use less soil and more sand; if the latter, less sand. If the manure is light, poorly rotted, take pains to make the soil as light as possible and use larger proportion. It is important that the ingredients be well-mixed, which can be best accomplished by throwing them into a conical heap, shoveling this over and then passing it through a coarse sieve of about one-half-inch mesh. Carefully level about two to three inches depth of this soil in a shallow box and water as thoroughly as possible without making it actually muddy. Let it stand for at least an hour and then add about one-quarter inch of fresh soil, and in this plant the seed either in drills about one-quarter inch deep or scattered over the surface and evenly covered with from one-quarter to one-half inch of fresh earth.

If the box is to be exposed to the sun it is well to cover with a paper. Care must be taken to remove this before the young plants appear, which they should do in from seven to twelve days. The box should be kept where the temperature can be held as uniformly as possible at 60 to 80 degrees. It might run higher in midday, but germination will be checked in proportion as it runs lower. The young plants if crowded become bleached and tender. Better pull and transplant, or even throw away some of the seedlings rather than have the whole planting permanently injured. As soon as the central bud is well developed the seedlings should be transplanted, setting them from one to three inches apart, according to the size at which it is planned they should go into the permanent place in the field.

The soil of the plant bed should not become compact and hard. Keep it friable so as to enable the plants to be pulled for setting with the least possible injury to the roots. During the germination of the seed and the growth of the young plants carefully avoid overwatering. Don't water unless the plants show by tendency to wilt that they need it; then give an abundance, applying it in the morning or evening rather than at midday. For five or six days before transplanting allow the beds to become as dry as possible without the plants wilting then, eight or twelve hours before the plants are to go to the field give the bed an abundant watering.

In order to facilitate the gathering of the peppers with the least possible injury to the plants, it is advantageous to leave every fourth row vacant, if necessary, crowding the plants which should go into the fourth with the other three rows.

After setting the plants give the field a thorough cultivation, which should be repeated as often as practical without injuring the plants.

## COOKED IN ITALIAN STYLE

Delicious Ways of Preparing Fruit That May Be a Novelty to Some Housewives.

For the many who prefer cooked to raw fruits the various delicious ways known to the Italians may be received with pleasure.

Different from the usual apple sauce is this method of cooking. Pare and quarter apples of any size, drop into a saucepan, for every six apples add the juice of one orange, and a quarter of the peel sliced with the pulp. If not sufficient juice a little water may be added and granulated sugar to taste. Cook only until the apples are tender, not long enough for them to lose form. Pears cooked the same way are very good.

Apricots, fresh or dried, are cooked in the same way. If dried soak for eight or ten hours. Place in a baking pan, cover with sugar and marsala wine, or a good quality of sherry. Place in the oven, cook until soft and juicy, basting occasionally. Plums will be found equally good cooked as apricots.

Prunes, always seasonable, are wonderfully delicious when prepared in the true Italian way. Soak over night prunes of any size in sufficient red wine to cover the fruit and for each pound of fruit add half a cup of granulated sugar. Cook until tender and add more wine if much juice is desired. Just what the wine does to the flavor of the prunes it is difficult to say, but certainly they are well worth trying. Dried cherries, as well as the fresh ones, are good cooked this way, and blackberries stewed with claret instead of water will prove a new delicacy.

Peaches cooked with brandy are of course not a novelty, but peaches cooked with raspberry syrup instead of sugar and the usual brandy will be something to remember.

## CHINTZ NEEDS GREAT CARE

Precautions Must Be Taken When There is Need of Washing This Delicate Fabric.

The housewife whose home is filled with dainty chintz draperies and covers is often troubled by the fact that each time her chintz is washed its lovely designs grow a bit lighter, until they are so faint as to be almost indistinguishable.

Of course the fading is all due to the way the chintzes are laundered, and a little more care in that department will keep the bright colors practically the same as new.

The chintz should be soaked in cold water made briny with plenty of salt and vinegar. When the brine has thoroughly penetrated all through the goods a little hot water should be run into the tub; not enough to make the tub full of warm water, just enough to make it tepid. The washing should not be done with a very strong acid soap—in fact, a soft soap is preferable.

When the chintz is hung up to dry care should be taken that it is not put up in the direct sunshine, but is hung in the shade. When not quite dry it should be taken down and ironed from the wrong side. The great thing in preserving the colors of chintz is not to let heat come in contact with the right side of the goods. Of course the irons will have to be fairly hot in order that the chintz may look fresh and without wrinkles, but this heat should be applied to the wrong side of the goods.

### How to Clean Suede.

If you are wearing a pair of fashionable shoes it goes without saying that they have some suede somewhere in their makeup. They have suede tops or they have suede trimmings, or some place there is some suede.

Also, as a matter of fact, the suede becomes soiled rather easily. Now, there are several sorts of cleaners sold for suede and all of them are fairly good. But a woman who has had much experience with cleaning suede says that the best way to clean it is to rub it with a fine emery cloth. This literally rubs off the dirt and leaves the suede smooth and clean.

### Old-Fashioned Baked Indian Pudding.

This is the ideal dessert to follow roast pork or pork and beans. If made right, this pudding when taken from the oven will be of quivering, jelly-like consistency, and if any is left over it can be steamed for next day. Bring a quart of fresh milk to a boil, then sprinkle in a cupful and a quarter of fine granulated meal, holding it high with the left hand and stirring with the right. When this is thickened and cooled a little, three-quarters of a cupful of molasses, a half teaspoonful of salt and two teaspoonfuls of ginger are stirred in and the mixture beaten until smooth.

A stone pudding dish is now to be well buttered and the batter poured in, and at the last moment a quart of cold milk added. Bake in a very slow oven four or five hours and serve with hard sauce or cream.

### Aunt Susan's Cake.

One and one-half cupfuls sugar, half cupful butter, one egg, one teaspoonful cinnamon, one cupful sour milk, one teaspoonful soda dissolved in milk, one cupful chopped raisins, two heaping cupfuls flour.

### Strawberry Salad.

Choose the heart leaves of a head of lettuce, heap a few strawberries in each and dust them lightly with powdered sugar. Put a teaspoonful of mayonnaise on each portion and serve with lemons with them. Delicious.

## It's a Picnic Getting Ready for a Picnic

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- Chicken Loaf Fruit Preserves Jellies Apple Butter
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## WAVES HIGH UP IN RANK

Sufferer From Effects of High Sea Was Designating Them as He Watched Their Approach.

A New York man was crossing the Atlantic with an army officer who suffered greatly from seasickness.

On entering the stateroom one particularly rough day he found the officer tossing in his berth, muttering in what at first appeared to be a sort of delirium.

Stooping over to catch his words, the friend heard him say: "Sergeant . . . major . . . sergeant . . . major . . . brigadier general . . . ugh, lieutenant general . . . a-a-a-h!"

"What are you saying?" asked the friend in some alarm, as the sufferer looked piteously up at him after his last gasping "a-a-h!"

"Assigning the waves their rank," said the military man, rolling toward the wall again. "There have been eight lieutenant generals within the last twenty minutes."

In the Trenches.  
"No blankets, captain."  
"Well, boys, we'll just have to cover ourselves with glory."

Most old bachelors are hard to please; they don't even think a girl baby is fit to kiss until she is sweet sixteen.

## Wrong Diagnosis.

One of the prominent clubs of this city gave a contract for the decoration of their building in honor of the visit of the fleet, and the decorator conceived the idea that the word "welcome" spelled out in signal flags would be an appropriate and beautiful design for the front wall, over the entrance. He asked a naval officer for directions, and, following the code which said officer wrote out for him, a very interesting result was obtained. Judge of the surprise of the contractor when an army officer, happening by, asked: "Do you know what you have written?"

"Why, welcome," stammered the decorator.

"Not by a long shot!" said the army officer. "You have got up there, 'To h— with the army.'—Life.

## Interesting Comparison.

"It beats all how luck does play favorites," remarked Farmer Cornstossel. "I jes' been to see Ezra Hankins."

"How's he gettin' along since he hurt his foot?"

"He's purty glum. The doctor charged him a hundred dollars for cuttin' his foot off. An' when the railroad cut Uncle Jake's foot the company paid him six hundred in cash. Maybe these great corporations ain't as graspin' as some people says."

A kiss may be a reward or punishment.



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