Bowling and Billiards

at the new
Crescent Billiard Parlors and Bowling Alleys

Best equipped and cleanest billiard hall in northern Montana.

Ladies' Day Wednesday

The bowling alleys and billiard tables will be reserved for ladies Wednesday

Cigars and Candies

AL HERSTROM
Manager

RUNDLE BUILDING

360 ARTICLES 360 ILLUSTRATIONS
BETTER THAN EVER
15c a copy
At Your Newsdealer
Yearly Subscription $1.50
Send for our new free catalog of mechanical books
Popular Mechanics Magazine
6 North Michigan Avenue, Chicago

CITY CAFE

J. KOTAKI, Proprietor

PROMPT SERVICE
MEALS 25 CENTS AND UP.

BEST MEALS IN TOWN

Try us and be convinced.

GLASGOW, MONT.

George E. Birmingham

CEMENT Contractor

All kinds of cement work done. cellars, cement walks, copings, curb and foundation work done at lowest prices. Get my prices on any work in my line.

Phone 75

Glasgow, Montana

PATENTS

obtained through the old established "D. SWIFT & CO." are being quickly bought by Manufacturers.
Send a model or sketches and description of your invention for FREE SEARCH and report on patentability. We get patents or no fee. Write for our free book of 300 needed inventions.

D. SWIFT & CO.
Patent Lawyers. Estab. 1889.
307 Seventh St., Washington, D. C.

A Hint to the Aged.

If people past sixty years of age could be persuaded to go to bed as soon as they take cold and remain in bed for one or two days, they would recover much more quackly, especially if they take Chamberlain's Cough Remedy. There would also be less danger of the cold being followed by any of the more serious diseases. For sale by all dealers.

POTATO DISHES

The eating of more potatoes for supper, or for luncheon if the family is accustomed to have dinner at night, is a suggestion of the United States department of agriculture, in order that the tremendous crop of tubers produced in the United States this year may be utilized as fully as possible and spoilage avoided. Such increased use should, at the same time, bring about a saving of grain, since one common result of eating more potatoes is the eating of less wheat bread, which is a reasonable suggestion when one remembers that both of them are used as a source of starch in the diet. This reduction in grain consumption is desirable, the department points out, and there is great need of grain for shipment to our soldiers and to the soldiers and civilians of other countries engaged with us in the war against Germany.

Try a New Way.

It is claimed that there are more than 100 ways to cook potatoes, from the primitive (and still probably the best) methods of boiling or baking with the skins on to the most complex and seasoned dishes. Here are some of the ways known to the United States department of agriculture. Have you tried them all, or do you know about as many more?

Boiled, chips, lyonnaise, mashed, pan browned, salad, in chowders, baked shoestrings, hashed brown, mashed fried, stuffed, in fish cakes, in light bread, plain fried, French fried, gauffre, souffle, riced, in hash, biscuits, saute, creamed, croquettes, au gratin, soups, in stews, in meat-pie crust.

Make Good Luncheon Dishes.

The use of more potatoes for luncheon should be a simple matter, in the opinion of specialists of the department of agriculture, since practically all Americans like potatoes and since there are numerous ways in which the tubers may be prepared to avoid a sameness in the diet. Potatoes, even in their simplest forms—baked and boiled—make good luncheon dishes. They may also be used for making a variety of dishes, such as creamed and escalloped potatoes, with or without cheese stuffed potatoes; potato croquettes, and so on. Combination dishes, such as hash, stews, meat pies with potato crust, and so on, in which a considerable amount of potatoes is used with other foods, may constitute practically an entire luncheon, being hearty enough to serve for the purpose with a little salad or fruit or sweets.

The following recipes for potato dishes are a few of the many which the housewife will find useful in preparing supper or luncheon.

Panned Potatoes.

Cut cold boiled potatoes into quarter-inch slices; dredge lightly with flour and fry in pan with a little butter. When light brown, heap on side of pan; let stand a few minutes, then loosen with a knife and turn out on a platter in much the same way that an omelet is taken out. Sprinkle with salt and serve at once.

Potato and Pork Stew.

Three or four slices salt pork cut in small pieces, 4 medium-sized potatoes, 1 onion, ½ cup water, ¾ teaspoonful salt, ¼ teaspoonful pepper.

Fry the pork in a deep frying pan until it is light brown; then to the pork and fat add the potatoes cut in one-half inch slices, and thinly sliced onion and seasonings. Add the water, cover closely and cook until the potatoes and oions are soft. The mixture should be stirred occasionally in order that the pork and vegetables may be thoroughly mixed. The "stew" as it was called in old times—for it is an old-fashioned dish—should be moist but not thin.

Scalloped Potatoes.

Wash and pare potatoes; let them soak for a half hour, and cut in one-fourth-inch slices. Butter a baking dish, put in a layer of the sliced potatoes, sprinkle with salt and pepper, dredge with flour, and dot over with one-half tablespoon of butter. (A little grated cheese may be sprinkled over each layer if desired). Repeat until the baking dish is nearly filled, then cover with hot milk. Bake one and one-fourth hours in a moderate oven, or place on the back of the stove and cook slowly.

Potato Salad.

Cut cold boiled potatoes into half-inch cubes and season with salt and pepper, or a few drops of onion juice if desired. Heap in a mound in a salad dish and pour over all a cooked salad dressing; and, if one wishes, garnish around edge with a circle of lettuce and hard-boiled eggs.

For variety add to 2 cupfuls of potato one-half cupful of diced cold boiled beet and 2 tablespoons chopped parsley or cheese; carrots and a little chopped celery leaf may be used if preferred.

Many cooked or canned left-over vegetables may be attractively used for salads. Diced turnips and carrots are often used in potato salad. Left-over beans, peas, etc., with finely diced potato, may be used to fill tomato cups and served with any preferred dressing.

BE SURE OF SEED CORN

A warning by the United States department of agriculture is being sent to the farmers of a number of states for which a serious scarcity of seed corn for spring planting in 1918 has been noted. These states include, in whole or part, New York, Pennsylvania, Ohio, Michigan, Indiana, Illinois, Wisconsin, Minnesota, Iowa, Nebraska, North Dakota and South Dakota.

Little corn of the 1916 crop is available and adapted seed can not be had from other sections. In this emergency the seed stocks committee of the United States department of agriculture urges farmers not to overlook any possible source of supply. It points out that on many farms in the states where seed corn is scarce it is still possible to find some sound ears which should be saved for seed. In some cases, however, this sound corn is being fed because the owners do not realize its value nor the need for it. They have been accustomed to planting much better corn and have not stopped to consider that every bushel of seed corn they feed now would, if planted, produce a hundred or even two hundred bushels next year.

Select Sound Ears for Use as Seed.

Under ordinary conditions it pays to select seed corn in the field and to cure it carefully, but seed so selected and cured is not available for much of the corn acreage to be planted next spring. It will be necessary, therefore, the specialists emphasize, to use the very best seed that is available. Past experience shows that it is better to plant seed of an adapted variety, even though it is poor in germination, than to plant much better seed of an unadapted variety. For this reason, the seed stocks committee urges farmers to pick over their corn and select the sound ears for possible use as seed. If more is saved than is needed, there will be a ready market for it next spring.

Guard Seed Corn from Damage.

This emergency seed should be separated from the immature or moldy corn immediately to prevent further damage to its vitality. If it is not already dry it should be dried at once and kept at as uniform a temperature as possible. From 6 to 10 kernels from different parts of each ear should be taken and tested for germination. The ears which show all or nearly all dead kernels should be discarded. The remaining ears should then be shelled by hand and the grain from each ear carefully examined, discarding all kernels in which the germs appear to be dead. In this way, it should be possible for many farmers to get seed corn which will germinate from 50 to 80 per cent. This seed can then be planted thickly enough next spring to produce a stand.

Those who are not familiar with making single-ear germination tests of corn can get information on how to make the test from their county agent, from the state experiment station, or by sending to the United States department of agriculture, Washington, D. C., for a copy of Farmers Bulletin 253.

The seed corn scarcity will not take care of itself. Farmers, to be sure of seed for planting in the spring, must save it this winter. Unless they do save it they or other farmers will be without seed corn in the spring. The only choice is between making sure now, or causing a scarcity in the planting season.

HENS NEED FRESH AIR

Pure air is as necessary for fowls as clean water and good feed. When hens are confined to badly ventilated houses in winter they lose vitality, produce fewer eggs, and often become sick and stop laying.

Good ventilation is needed also to keep the house dry. When the circulation of the air in a poultry house is poor in cold weather, moisture collects on the inside of walls and roof. At a freezing temperature, under such conditions, there is a rapid accumulation of "frost" on these surfaces, which makes the house very uncomfortable.

When the temperature rises above freezing again, this frost melts and runs down the walls and trickles from the roof. First the air in the building becomes saturated with moisture, then the litter on the floor.

If the house is not overcrowded and is insufficiently ventilated for only a day in cold weather, no great harm is done. In an overcrowded house conditions become insanitary in a few hours. Even in a house properly stocked conditions at the end of one day of impure air are noticeably bad, and, unless promptly corrected, grow steadily worse.

Regulating Ventilation.

Ventilation to provide pure air and dryness in a poultry house is simply a matter of keeping doors and windows open as much as is necessary to keep the walls dry. Few poultry keepers have any difficulty in this until the temperature goes low enough to freeze water in the house. Then the tendency is to close doors and windows to keep the house warm.

This is the right idea, subject to the practical limitation that the house must not be closed so tight that the supply of fresh air is insufficient and the circulation of air is retarded to such an extent that moisture collects on the walls. The proper regulation of ventilation insures pure air and dryness and keeps the house as warm as is practicable without the use of artificial heat or special provision to justment of doors and windows to provides the conditions required must be learned by observation.

The general rule is to open doors and windows as much as is necessary to keep the house dry in cold weather, and to keep them wide open when water in the house will not freeze.

Ventilating Through Cloth.

Cheap cotton cloth and common burlap are often used in some of the windows of a poultry house in place of gloss. Cotton cloth is to be preferred for this purpose because it is clearer and admits more light. When both cloth and glass windows are used the most common practice in cold weather is to keep the glass windows closed all the time; to open the cloth window wide on clear days and close it as much as seems necessary at night and on stormy days. When the winters are generally mild cotton cloth is sometimes used in all windows.

Reducing Moisture with Low Ventilation.

Usually a house can be run with a good deal of ventilation in all but the very coldest weather. Birds can stand quite a low temperature provided their combs do not get frosted. Where there is much hard freezing weather the most effective way that has been found to keep a poultry house warm and dry is to place dry straw or hay, to the depth of a foot or more, overhead on a floor of boards laid as wide apart as may be and still hold the straw.

Dry straw will usually absorb all moisture, and so, when it is used, the poultry keeper must judge by the air in the house how much to keep doors and windows open. A breed that will not stand the temperature when ventilation is regulated in this way is not suited to the climate.

Male Birds Need Special Care.

The hens of all breeds, having smaller combs than the males, can stand much lower temperatures. As the proportion of females to males kept is usually about ten to one it is not economical, under extreme weather conditions, to regulate the house to suit the males. When the house as operated for the hens is too cold for the males, the usual practice is either to put the males temporarily in a warmer place, or to put them at night in small coops in the same house. As a rule, the occasion to do this arises only a few times in a winter.

About Constipation.

Certain articles of diet tend to check movements of the bowels. The most common of these are cheese, tea and boiled milk. On the other hand raw fruits, especially apples and bananas, also graham bread and whole wheat bread promote a movement of the bowels. When the bowels are badly constipated, however, the sure way is to take one or two of Chamberlain's Tablets immediately after supper. For sale by all dealers.

BIG GUNS OF NAVY

A 14-inch gun is built up from eight or 10 hoops or steel tubes. Each is turned to an exact fit less several thousandths of an inch, then heated red until expansion permits it to be drawn on. It cools and adds strength not only by its thickness, but by the grip of its shrinking.

The first or inner tube has helical grooves to give rotation to the shell just as in any sporting rifle. Tremendous firing pressures between 15 and 20 tons per square inch combined with acid gases and other products of explosion cause erosion or wearing away and pitting of the grooves. Inner tubes must be renewed periodically. The life of the gun ,so-called, is about 150 shots. Since frequent target practices are held few years elapse before guns must be taken ashore and retubed. The total cost of retubing a 14-inch gun is in the neighborhood of $25,000.

Besides the inner erosion constant shocks of explosion crystallize the whole steel structure. Crystallization of metal may be likened to the drying of cheese. At first the mass is relatively tough and elastic. After the heavy punishment of protracted firing gun tubes weaken and become brittle. Microscopic examination reveals contraction and disintegration of metal particles just as cracks and crumbly sections occur in a cheese. Further use of the gun is dangerous. Sometimes the crystallized state is reached sooner than is expected. The guns crack or burst. On the Michigan 15 feet of a 12-inch gun broke off and fell on deck. On the next load the gun captain, having opened the breech to report "bore clear," shouted "There ain't no bore!" Fortunately no one was killed.

Possibly Lower California, which seeks to secede from Mexico, has read the interesting history of Texas.

25 OUNCES FOR 25 CENTS
FOR OVER 25 YEARS
USED BY
OUR ARMY
And other Governmental and State departments
PURE AND ECONOMICAL
WHY PAY MORE?

SERVICE

Next to the quality and price of the product you buy, consider the SERVICE rendered by the firm you buy it from.

To be of maximum service to our customer has always been our aim. But never before have we been in position to render the service that we can in our new location.

Our stock is complete in every particular. You can get what you want and when you want it, avoiding the delay of having to send away for it.

H. A. YOTTER, Hardware

IT'S HONEST BREAD

through and through and none better can possibly be baked. We make this claim for our product because there is no better flour milled than we use. There ore no better bakers than we have and there is no better equipment than ours. The result is honest bread.

The Model Bakery & Cafe
F. C. BUFTON, Prop.

The War After the War

NEARER and nearer the war is coming to be a personal reality, whether it continues a year or stops tomorrow, it has developed demands on personal efficiency that put the "saver" ahead of the "waster."
Right now every person must comprehend the importance of preparing for the business contests of the future by making savings a regular duty. The opportunities in "the war after the war" will go to the provident and the demands for progressive foresighted thinkers will be far above the average.
Each should take a warning from the fact that he has had to let opportunities go by in the past on account of unpreparedness, and prepare now for the advantages that will come after the war.
Begin today to regularly save something—no matter how little.
Let the training of saving keep you prepared for future progress.

Farmers-Stockgrowers Bank
Glasgow, Montana