COUNTRY WHOSE SOIL SPELLS WHEAT AND OUT OF WHOSE FARMS THOUSANDS ARE GROWING RICH.

WHAT PRESIDENT TAFT AND OTHERS THINK OF CANADA.

Another Fat Year for the Canadian West.

Our Canadian neighbors to the north are again rejoicing over an abundant harvest, and reports from reliable sources go to show that the total yield of 1909 will be far above that of any other year.

It is estimated that $100,000,000 will this year go into the pockets of the Western farmers from wheat alone, another $60,000,000 from oats and barley, while returns from other crops and from stock will add $40,000,000 more. Is it any wonder then that the farmers of the Canadian West are happy?

Thousands of American farmers have settled in the above mentioned provinces during the past year; men who know the West and its possibilities, and who also know perhaps better than any other people, the best methods for profitable farming.

President Taft said recently in speaking of Canada:

"We have been going ahead so rapidly in our own country that our heads have been somewhat swelled with the idea that we are carrying on our shoulders all the progress there is in the world. We have not been conscious that there is on the north a young country and a young nation that is looking forward, as it well may, to a great national future. They have 7,000,000 people, but the country is still hardly scratched."

Jas. J. Hill speaking before the Canadian Club of Winnipeg a few days ago said:

"I go back for 53 years, when I came West from Canada. At that time Canada had no North-West. A young boy or man who desired to carve his own way had to cross the line, and to-day it may surprise you—one out of every five children born in Canada lives in the United States. Now you are playing the return match, and the North-West is getting people from the United States very rapidly. We brought 100 land-seekers, mainly from Iowa and Southern Minnesota, last night out of St. Paul, going to the North-West. Now, these people have all the way from five, ten to twenty thousand dollars each, and they will make as much progress on the land in one year as any one man coming from the Continent of Europe can make, doing the best he can, in ten, fifteen, or twenty years."

It is evident from the welcome given American settlers in Canada that the Canadian people appreciate them. Writing from Southern Alberta recently an American farmer says:—

"We are giving them some new ideas about being good farmers, and they are giving us some new ideas about being good citizens. They have a law against taking liquor into the Indian Reservation. One of our fellows was caught on a reservation with a bottle on him, and it cost him $50. One of the Canadian Mounted Police found him, and let me tell you, they find everyone who tries to go up against the laws of the country.

"On Saturday night, every bar-room is closed, at exactly 7 o'clock. Why? Because it is the law, and it's the same with every other law. There isn't a bad man in the whole district, and a woman can come home from town to the farm at midnight if she wants to, alone. That's Canada's idea how to run a frontier; they have certainly taught us a lot.

"On the other hand, we are running their farms for them better than any other class of farmers. I guess I can say this without boasting, and the Canadians appreciate us. We turn out to celebrate Dominion Day; they are glad to have us help to farm the country; they know how to govern; we know how to work."

Another farmer, from Minnesota, who settled in Central Saskatchewan some years ago, has the following to say about the country:—

"My wife and I have done well enough since we came from the States; we can live anyway. We came in the spring of 1901 with the first carload of settlers' effects unloaded in these parts and built the first shanty between Saskatoon and Lumsden. We brought with our car of settlers' effects the sum of $1800 in cash, to-day we are worth $40,000. We 'proved up' one of the finest farms in Western Canada and bought 320 acres at $3 per acre. We took good crops off the land for four years, at the end of which we had $8000 worth of improvements in the way of buildings, etc., and had planted three acres of trees. Two years ago we got such a good offer that we sold our land at $45 per acre. From the above you will see that we have not done badly since our arrival."

Prof. Thomas Shaw of St. Paul, Minnesota, with a number of other well known editors of American farm journals, toured Western Canada recently, and in an interview at Winnipeg said in part:—

"With regard to the settlement of the West I should say that it is only well begun. I have estimated that in Manitoba one-tenth of the land has been broken, in Saskatchewan one-thirtieth and in Alberta, one-hundred and seventy-fifth of [illegible] satisfied that [illegible] three pr[illegible]grown successfully up to the sixtieth parallel and in the years to come your vacant land will be taken at a rate of which you have at present no conception. We have enough people in the United States alone, who want homes, to take up this land.

"What you must do in Western Canada is to raise more live stock. When you are doing what you ought to do in this regard, the land which is now selling for $20 per acre will be worth from $50 to $100 pre acre. It is as good land as that which is selling for more than $100 per acre in the corn belt.

"I would rather raise cattle in Western Canada than in the corn belt of the United States. You can get your food cheaper and the climate is better for the purpose. We have a better market, but your market will improve faster than your farmers will produce the supplies. Winter wheat can be grown in one-half of the country through which I have passed, and alfalfa and one of the varieties of clover in three-fourths of it. The farmers do not believe this, but it is true."

Keeping pace with wheat production, the growth of railways has been quite as wonderful, and the whole country from Winnipeg to the Rocky Mountains will soon be a net-work of trunk and branch lines. Three great transcontinental lines are pushing construction in every direction, and at each siding the grain elevator is to be found. Manitoba being the first settled province, has now an elevator capacity of upwards of 25,000,000 bushels, Saskatchewan 20,000,00, and Alberta about 7,000,000, while the capacity of elevators at Fort William and Port Arthur, on the Great Lakes, is upwards of 20,000,000 more.

Within the provinces of Manitoba, Saskatchewan and Alberta there are flour and oatmeal mills with a combined capacity of 25,000 barrels per day, and situated along some famous water powers in New Ontario, there are larger mills than will be found anywhere in the Prairie Provinces.

Last year the wheat crop totaled over 100,000,000 bushels. This year the crop will yield 30,000,000 more. A recent summary shows that on the 1st of January, 1909, the surveyed lands of the three western provinces, totaled 134,000,000 acres, of which about 32,000,000 have been given as subsidies to railways, 11,000,000 disposed of in other ways and 38,000,00 given by the Canadian Government as free homesteads, being 236,000 homesteads of 160 acres each. Of this enormous territory, there is probably under crop at the present time less than 11,000,000 acres; what the results will be when wide awake settlers have taken advantage of Canada's offer and are cultivating the fertile prairie lands, one can scarcely imagine.

Is Prayer Geographical?

Not long ago, in an important county in Ohio, the women and others prayed that it would go "dry" and it did. A few days later, the people in Nassau and Suffolk counties, Long Island, prayed that these counties would become [illegible] and a count of the vo[illegible] showed that there was nothing doing. In both cases only those people prayed who were accustomed to that form of weapon. Accordingly there is a strong suggestion that prayer, like the tariff, is a local issue.

Song has wielded a strange power in human history; it seduces men from their homes to the field, it consoles those they leave behind, it voices the moods of the lover, the cynic, the drunkard, the puritan, the maiden, and the grandam; cowherds and scholars, hussars and children, all, all. There are songs about nearly every imaginable thing on earth, except the writing and the reading of articles.—Rupert Hughes, in Smith's.

STATE OF OHIO CITY OF TOLEDO, } ss.
LUCAS COUNTY.

FRANK J. CHENEY makes oath that he is senior partner of the firm of F. J. CHENEY & Co., doing business in the City of Toledo, County and State aforesaid, and that said firm will pay the sum of ONE HUNDRED DOLLARS for each and every case of CATARRH that cannot be cured by the use of HALL'S CATARRH CURE. FRANK J. CHENEY.

Sworn to before me and subscribed in my presence, this 6th day of December, A. D., 1886.

{SEAL} A. W. GLEASON, NOTARY PUBLIC.

Hall's Catarrh Cure is taken internally and acts directly upon the blood and mucous surfaces of the system. Send for testimonials, free.
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Sold by all Druggists, 75c.
Take Hall's Family Pills for constipation.

A Test.

"Well," said Mr. Cumrox, "your party was a great success."

"How can you tell?" asked his wife.

"Whenever a crowd comes along that makes me feel like a stranger in my own house I know it's a brilliant occasion."

A Rare Good Thing.

"Am using Allen's Foot-Ease, and can truly say I would not have been without it so long, had I known the relief it would give my aching feet. I think it a rare good thing for anyone having sore or tired feet. —Mrs. Matilda Holtwert, Providence, R. I." Sold by all Druggists, 25c. Ask to-day.

Wanted to Know.

Father—Well?

Tommy—Will I be a monoplane or biplane angel?

For Colds and Gripp—Capudine.

The best remedy for Gripp and Colds is Hicks' Capudine. Relieves the aching and feverishness. Cures the cold—Headaches also. It's Liquid—Effects immediately—10, 25 and 50c at Drug Stores.

I have lived to know that the great secret of human happiness is this—never suffer your energies to stagnate.

DO NOT ACCEPT A SUBSTITUTE when you want Perry Davis' Painkiller, as nothing is as good for rheumatism, neuralgia and similar troubles. 70 years in constant use. 25c, 50c and 50c.

It's easy for a woman to paint a pretty face—if she has one.

Mrs. Winslow's Soothing Syrup. For children teething, softens the gums, reduces inflammation, allays pain, cures wind colic. 25c a bottle.

Don't worry, and you'll have nothing to worry you.

The KITCHEN CABINET

"WHAT is the secret of your life?" asked Mrs. Browning of Charles Kingsley; "tell me that I may make mine beautiful too." He replied: "I had a friend."—W. C. Gannet.

"He who gives better homes, better books, better tools, a fairer outlook and a better hope, him will we crown with laurels."—Emerson.

English Hot Breads.

Crumpets and muffins are usually made together and served at the same meal. Dissolve one-half a yeast cake in three cupfuls of warm milk, add one teaspoonful of salt, two teaspoonfuls of sugar and one tablespoonful of butter. Stir in about six cupfuls of flour or enough to be too stiff to stid, and too soft to knead. Beat it long and hard. To make crumpets, put one-third of the batter into another bowl and add enough warm milk to make a batter that will pour slowly. Cover the two bowls and put them in a warm place to rise until light. The crumpets being softer, will soon be light. Heat the griddle slowly for half an hour. Grease some narrow, large rings and lay them on the griddle, when hot draw one side and pour into the rings a fourth of an inch of batter. Let them cook slowly until the top is full of holes, and the surface is dry, then turn ring and all over, and let them cook three minutes. When done they should be half of an inch thick and but slightly colored. When ready to serve them, toast on both sides until brown and crisp.

When the muffins are light as honeycomb, turn the dough out on to a well-floured board. Break off bits of dough the size of a duck's egg, roll them out in the flour without pressure (which will cause the gas to escape), and without working any flour into the dough. Let them stand on the board until all are shaped, then lift one at a time, shake off the flour and drop on a medium hot griddle, giving space to spread. Let them cook very slowly. When the top looks dry, draw over the hot part of the stove and slightly brown, then turn them to cook on the other side. It should take about 20 minutes to bake them, be light brown and one inch thick. When ready to toast, break them all around the edge as if you were going to split them, then toast on both sides until the crust will crack; pull apart, put a generous amount of butter inside, close it and keep hot in the oven until ready.

WHENE'ER a noble deed is wrought,
Whene'er is spoken a noble thought,
Our hearts in glad surprise
To higher levels rise.

The tidal wave of deeper souls
Into our inmost being rolls,
And lifts us unawares,
Out of all meaner cares."
—Henry W. Longfellow.

Popcorn, the Children's Favorite.

What a sense of comfort a big dish of popped corn gives us. For the children, they hail it with delight, while the older members of the circle not only enjoy the delicious crispness of the dainty morsels but the memories of other days and pleasant fireside parties which it recalls. What child has not "floored" the parent some time by the question: "What makes popcorn pop?"

Corn contains oil and moisture in varying proportions. When heated this expands, bursting the starch grains and popping open the kernels causing the explosion, which we call popping.

In common corn this oil is not in such a large proportion so that when heated it only cracks, without exploding when heated.

Sometimes corn that is too dry will not pop. To remedy this, pour water over the corn in the popper and shake well before heating.

A nice way to pop corn and season it at the same time is to put it in a dripping pan with a small piece of butter and the needed salt, make a cover of brown paper, by folding the corners and fitting and pinning them. Then put on a hot stove and shake constantly. An iron kettle with a tight cover is commonly used, but it is not as easy to keep the corn stirring in that as in the pan.

If the corn is popped in a popper the butter is melted and poured over the corn in a thin stream, stirring all the time. Then add the required amount of salt and it is ready to serve.

A few recipes for preparing popcorn dainties may be acceptable especially to the young people.

Popcorn Balls.

Put three-fourths of a cupful of light brown sugar, half a cupful of molasses and a tablespoonful of vinegar together in a buttered saucepan. Cook without stirring until it becomes brittle, when dropped in water, then add one-fourth a cupful of butter and when it spins a thread it is done. Add one-fourth of a teaspoonful of soda and pour in a fine stream over four quarts of popcorn, stirring until ever distributed. Dip the hands in cold water and quickly mold the balls into shape.

FOR occasion hath all her hair on her forehead; when she is past you may not recall her. She hath no tuft whereby you can lay hold on her, for she is bald on the hinder part of her head, and never returneth again."

Some Unusual Ways of Serving Chicken.

We tire of the roast chicken, fried or fricasseed chicken, and long for new ways of serving the tender, delicate and appetizing fowl. Here are a few ways that may be new and one or two that are original.

Chicken with Bacon.

Split and clean two young chickens. Place in a dripping pan and sprinkle with salt, one tablespoonful of red pepper, chopped, and two tablespoonfuls of green pepper, a tablespoonful of chopped onion and one tablespoonful of chopped parsley. Cover with thin strips of fat bacon and bake until the chicken is tender. Remove to the platter and make a gravy of three tablespoonfuls of fat from the pan, four tablespoonfuls of flour and one cupful of chicken stock, and a half cupful of cream, season well.

Chicken Cooked in Milk.

Clean and cut up chicken as for fricassee; dust well with salt and pepper and dredge with flour. Lay in a dripping pan and nearly cover with rich milk.

Bake until the chicken is tender, in a moderate oven. Remove the chicken and pour around it the white sauce which will be thickened by the flour.

Chili Con Carne.

Cut up, season and fry in butter two young chickens. Rub through a sieve eight canned red peppers. If the fresh ones are used the veins and seeds are removed and the peppers cooked until soft. Add one teaspoonful of salt, one onion finely chopped, two cloves of garlic chopped fine, the chicken and boiling water to cover. Cook until the chicken is tender. Thicken the sauce with three tablespoonfuls each of flour and butter.

Things Nice to Know.

Save all the little pieces of toilet soap, dry them and pound to a powder. Add one tablespoonful of olive oil, to a cupful of powdered soap. Heat all together and pour into a wide-mouthed jar to cool. This is nice to use when a good lather is wanted for the hands or neck.

Have a small cushion fastened to the arm of the sewing machine to hold needles and pins. It will be found to be very useful.

Fruit or vegetables should be removed at once from the tin can, otherwise if opened the air acts upon the acid of the fruit and tin, forming a poisonous compound.

"OUR sex you know was after
yours designed
The last perfection of the Maker's mind;
Heaven drew out all the Gold for us and
left your Dross behind."

Macaroni the Popular Italian Dish.

Macaroni used to be exclusively manufactured abroad; but now the American product is much used. There are many varieties and as many shapes of the foreign variety, both yellow and white.

The wheat from which the macaroni was first made, was cultivated in Southern Europe and Algeria. It is a hard semi-translucent variety, rich in gluten and other nitrogenous compounds. In Italy it is called semolina.

There are any number of macaroni factories now, all over the country, as the American product is becoming recognized. Macaroni wheat is grown here extensively, so that the United States will some time be entirely independent of foreign macaroni. As food, macaroni is a valuable one as it is usually prepared in combination with other foods of nutritive value, like eggs and cream, thus making it doubly valuable.

For a dish that is heavy enough for the main one at luncheon, or a supper dish, the following is good:

Lucanian Eggs.

Cook five eggs hard, remove the shells when cold and slice in halves lengthwise. Make a cupful and half of rich white sauce. Put a layer of cooked macaroni in a buttered baking dish, then a layer of white sauce and egg, bits of butter, pepper and salt, and a touch of anchovy essence, repeat, using one cupful of macaroni. Cover with buttered crumbs and bake until hot, and the crumbs well browned.

There are any number of ways of combining macaroni with different foods, as escalloped dishes with tomatoes they are especially good. One of the favorites of our Italian friends is called macaroni a la Lavornese, which is made of a layer of cooked macaroni, then a few mushrooms cooked in milk and seasoned, a layer of tomato (strained), then sprinkled with Cheddar or Parmesan cheese (American will do as well) and baked half an hour.

Nellie Maxwell.

The Baptism and Temptation of Jesus

Sunday School Lesson for Jan. 9, 1910

Specially Arranged for This Paper

LESSON TEXT.—Matt. 3:13-17; 4:1-11. Memory verses, 10, 11.

GOLDEN TEXT.—"In that he hath suffered, being tempted, he is able to succor them that are tempted."—Heb. 2:18.

TIME.—The baptism was probably in January, A. D. 27; the temptation the 40 days immediately following.

PLACE.—Jesus came to John from Nazareth. The baptism of Bethabara, on one of the fords of the Jordan. The temptation in the Wilderness of Judea, northwest of Jericho. Tradition calls the place Mount Quarantania.

Suggestion and Practical Thought.

I. The Training School of His Early Life. Jesus was both human and divine, the Son of God taking upon himself the nature of man. He could reveal the nature and the will of God, because he personally knew God and eternal life and therefore could speak with the authority of perfect knowledge. But the human nature must grow, and be trained so as to become the fitting instrument of the divine.

The Schools and Schoolmasters of the Young Jesus. 1. The grace of God was upon him.

2. He was brought up in the atmosphere of a deeply religious home.

3. He was a student of the Bible, and a member of a Sabbath school.

4. He was an attendant at the synagogue, the counterpart of our church.

II. The Baptism of Jesus; His Public Announcement of His Position on the Side of Religion and Righteousness.—Matt. 3:13-17. Cometh Jesus from Galilee, from his Nazareth home, to Jordan, probably at the ford near Jericho over which passed the great route of travel from the north and east to Jerusalem. To be baptised of (by) him, who was introducing the kingdom of God. The announcement and the one announced came together.

14. "But John forbad," was in the act of preventing him, was protesting. "I have need," etc. I am the sinful one, not you; as in v. II. "It was his whiteness against their blackness which moved the Baptist to his indignant refusal."—John Watson's Life of the Master.

15. Suffer it (permit it) . . . "for thus it becometh us," both of us, or a general statement true of all men, to fulfill all righteousness, to do what is right, what ought to be done.

Why was Jesus baptzsed? 1. It was his public announcement of his position; that he stood on the side of religion and righteousness.

2. It was in identifying of himself with humanity, sharing their lot, suffering with men the effects of sin, going down into the slums of humanity, an unfiled brother, "tempted like as we are, yet without sin," "touched with the feeling of our infirmities," and thus "able to succor them that are tempted."

3. He was baptized as an example for all his followers.

His Anointing as Priest and King.

16. "Went up straightway out of the water" and up the bank of the river. He was praying as he went (Luke 3:21). The heavens were opened," symbolizing the fuller vision of Jesus into the eternal realities. Heaven and all its powers and blessings were with him. He saw the Spirit of God descending, bestowing upon him the power and presence of the Holy Spirit who was to "convince men of sin, and of righteousness and of judgment."

III. His Victory in the Battle with Temptation. The Great Crisis of His Life—Matt. 4:1-11.

1st. The Battlefield.—V. 1. "Jesus led up of the spirit." He went out to meet his great enemy; it was part of the divine plan. The test was necessary before he could enter upon his great work. His life questions must be settled once for all. "Into the wilderness," the lonely mountainous regions northeast of Jerusalem. The final battle was fought on the battlefield of the soul, where are fought the greatest battles in all time.

The enemy was Satan, the adversary, a real being.

"How could a holy being be tempted?" Only by the good that was in him, by natural appetite as hunger, by the desire to do good, to escape pain, to satisfy right desires.

Second. The Long Campaign.—V. 2. 2. "And when he had fasted forty days." The real spirit of fasting lies in being so intensely absorbed that one does not feel the sensation of hunger. Jesus was so intent on settling the great questions that confronted him—whether he was the Son of God, in what way he should accomplish his mission, in prayer for guidance, in seeking light, in deciding on duty—that he was unconscious of hunger; and in his lonely place there was no food to be obtained.

Both Mark and Luke say he was tempted all these 40 days, probably in the same general way as the last three great assaults now to be described, which sum up the conflict.

Third. Three Great Battles and Victories.—Vs. 2-10. Note that these temptations all came in reference to the means of establishing the kingdom of God.

Prof. Jowett of Manchester, England, well says in a late sermon: "Whatever else my Lord shall be to me he shall not be a counterfeit man, exposed to counterfeit fire, a mere stage fire, a man played upon by harmless sheet lightning, and never moving amid the dreaded bolts and forked flame. His shall not be the sham fight, and mine the actual struggle, or he can be no leader for me. He himself 'suffered being tempted.' He felt the real heat of the fire, he felt the fascination of the real seduction. Jesus of Nazareth had the real battle to wage.

WESTERN CANADA

What Prof. Shaw, the Well-Known Agriculturist, Says About [illegible] in Western Canada:—"I would sooner raise cattle in Western Canada than in the corn belt of the United States. Feed is cheaper and climate better for the purpose. Your market will improve faster than your farmers will produce the supplies. Wheat can be grown up to the 60th parallel 1800 miles north of the International boundary. Your vacant land will be taken at a rate beyond present conception. We have enough people in the United States alone who want homes to take up this land." Nearly

70,000 Americans

will enter and make their homes in Western Canada this year. 1909 produced another large crop of wheat, oats and barley, in addition to which the cattle exports was an immense item. Cattle raising, dairying, mixed farming and grain growing in the provinces of Manitoba, Saskatchewan and Alberta.

Free homestead and pre-emption areas, as well as lands held by railway and land companies, will provide homes for millions.

Adaptable soil, healthful climate, splendid schools and churches, and good railways.

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