

FRATERNAL SOCIETIES

I. O. O. F. Lynden Lodge, No. 71, meets every Saturday in Odd Fellows' Hall...

MASONIC. Lynden Lodge, No. 56, meets second and fourth Thursdays in Masonic Hall...

KNIGHTS OF PYTHIAS. Lynden Lodge, No. 137, meets every Monday in K. of P. Hall...

MODERN WOODMEN. Meet every 2nd and 4th Saturdays in Pixley's Hall...

BROTHERHOOD OF AMERICAN YEOMEN. Meet in Pixley's Hall every first and third Tuesday of each month...

G. A. R. Lynch Post, No. 42, meets second and fourth Tuesdays in G. A. R. Hall...

FRATERNAL UNION. Lynden Lodge No. 400, meets every third Tuesday evening at K. of P. Hall...

ROYAL NEIGHBORS. Meet every second and fourth Saturdays at K. of P. Hall...

W. R. C. Meets every first and third Friday at G. A. R. Hall.

CHURCH DIRECTORY

Methodist Episcopal Church - Hours of worship. Preaching 11 a. m. and 7:30 p. m. Sunday School 10 a. m. Epworth League 6:30 p. m. Prayer Meeting Wednesday 7:30 p. m.

First Baptist Church - Corner Grover and 7th Sts. Rev. R. C. Case. Services every Sunday morning at 11. Sunday School at 10 in the forenoon. Prayer Meeting Wednesday evening, 7th and Liberty Sts.

Pentecostal Mission - Rev. C. E. Hodges. Services every Sunday morning at 11 and evening at 7:30. Prayer meeting Thursday evening, 7th and Liberty Sts.

First Reformed Church - Corner 6th and Grover Sts. Rev. J. G. Brouwer. Services every Sunday at 1:30 p. m. in the Holland language. Sunday School immediately after the afternoon services. Evening services at 7:30 in the English language. Senior Bible Classes in the Holland language on Monday evenings; in the English language on Tuesday evenings and Wednesday afternoons. Junior Bible Classes on Saturday at 1:30 and 2:00 P. M.

Catholic Church - Corner 3rd and Liberty Streets. Rev. J. B. Boulter. Services every third Sunday in the month at 10:30 a. m. Sunday School after regular services.

Methodist - Rev. Fred Alban Well, minister. Services the first Sunday evening of the month, October to March inclusive, at 7:30 o'clock in K. of P. Hall. The public is cordially invited.

First Christian Reformed Church - Front Street. Services 9:30 a. m. and 2 p. m. Sunday School 3:30 p. m. Senior Catechism Classes, Tuesday at 2 and 5 p. m. Junior Classes, Saturday 1:30 p. m. and at Ebenezer School, Friday, 1:30 p. m. Rev. P. J. Hoekenga, Pastor.

International Bible Students' Ass'n. of Lynden, meets at Pixley's Hall every Sunday, 10 to 12 a. m. and 2 to 4 p. m. All interested are invited; no cost; no collection; Unsectarian.

THE PALACE HOTEL

LYNDEN, WASHINGTON. First Class accommodations for the traveling public. Everything neat and clean. Centrally located, phone R031.

C. A. BRECKENRIDGE, Prop. Dr. F. L. WOOD Successor to Dr. Mulder PHYSICIAN AND SURGEON LYNDEN, WASH.

HOTEL MILLER

EUROPEAN PLAN HEADQUARTERS FOR COMMERCIAL MEN E. F. Kelly, Prop. Lynden, Wash. EBER E. BAXTER ALL KINDS OF DRAIVING COAL FOR SALE

Express and Team work. Some choice Alder Wood for sale. Prompt attention to all business. Phone R331

R. HANDY TINSMITH FURNACE WORK PLUMBING TUNNING HEATING STOVES of all kinds Stove repairing promptly attended to. If in need of a new heating stove, give me a call. I can please you both as to quality and price.

LYNDEN BARBER SHOP NEXT DOOR TO POST OFFICE. First Class Barbering Shears ground. Umbrellas mended. Agency for Pacific Steam Laundry

DR. C. H. McLEOD DENTIST Office, Over Lynden State Bank. LYNDEN, WASHINGTON

CHAS. B. SAMPLEY ATTORNEY AT LAW Notary Public. Wills, Deeds, and Mortgages drawn. Abstracts examined. Collections made.

OFFICE ATTORNEY FOR LYNDEN LYNDEN, WASHINGTON

Notice of General Municipal Election.

Notice is hereby given to the qualified electors of Lynden that an election will be held on Tuesday December 3rd, 1912, in said Town between the hours of 8:00 A. M. and 8:00 P. M. of said day for the purpose of electing a Town Treasurer and three Councilmen...

By order of the Town Council. CHAS. E. SAMPLEY Town Clerk.

IN THE SUPERIOR COURT OF THE STATE OF WASHINGTON IN AND FOR THE COUNTY OF WHATCOM.

NOTICE OF HEARING. The administratrix herein having filed her final report and petition for distribution, it is ORDERED that Monday, the 2nd day of December, 1912, at 9:30 A. M., be and the same is hereby appointed for hearing the same, and that all persons interested in said estate be and appear before the aforesaid Superior Court at the court room of Department No. 2 in the Court House in the City of Bellingham, at said time and then and there to show cause why the said estate distributed to Adelaide Louise Storey as the sole heir of the deceased and the person entitled thereto under the law.

It is further ordered that a copy of this order be published once a week for four successive weeks prior to said date in the Lynden Tribune, a newspaper printed in Lynden, Whatcom County, Washington, and posted as provided by law.

Done in open court this 22nd day of October, 1912.

JOHN A. KERLOGG, Judge. Neterer & Pemberton, Attorneys for Administratrix. 10-31-4t.

DR. ROGER'S DENTAL OFFICE

MILLER HOTEL, LYNDEN. OPEN NOW EVERY WEEK DAY. First-class Service. Prices Reasonable. Work Guaranteed.

F. P. CRUIKSHANK

JEWELER AND OPTICIAN. Jewelry, Watches and Clocks. Everything in my line can be bought cheaper in Lynden than in the city. Cheaper rent and less expenses does it. Come in and see. All Kinds of Repair Work. Lynden: Jewelry: Store

DR. B. V. MOUNTER

PHYSICIAN AND SURGEON. Office, Over Lynden State Bank. LYNDEN, WASHINGTON

LYNDEN BAKERY

J. P. SCHMIDT. Pure and wholesome Product. 3 loaves standard Bread, 10 cts. Fresh Pies and Cakes every day. LYNDEN, WASHINGTON

M. H. GERLACH

Architectural Designer. Plans and Specifications Prepared. Maps and Blueprints. Phone 413 Lynden, Wn.

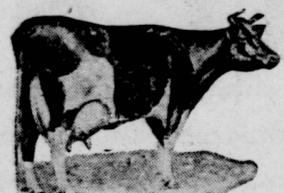
The Indian Motor Cycle

has it on all the other makes. This Motor Cycle has proven its worth in many contests, whether on a long distant journey, hill climbing or speed track.

LYNDEN AUTO & CYCLE WORKS

Agents do a general line of machine work and carry a full stock of Sporting Goods. GASOLINE

Farm Dairying



De Kol Creamelle, Holstein With Record of 26,280 Pounds of Milk in One Year

XIII-Difficulties In Churning.

By LAURA ROSE, Demonstrator and Lecturer In Dairying at the Ontario Agricultural College, Guelph, Canada.

[Copyright, 1911, by A. C. McClurg & Co.]

ALMOST all the difficulties met with in the dairy can be avoided by wisdom and care, but as they do come it is expedient to know how to meet them. The causes of cream not churning within a reasonable time are various:

First.-Too much cream in the churn. If it swells and nearly fills the churn, concussion practically ceases. Remedy: Take out half the cream and make two churnings. It will save time, butter and patience. A person is almost a saint who can be good natured at the end of three hours' hard churning. Never fill the churn over half full.

Second.-Cream too poor in fat. Where there is a large amount of skim-milk in the cream, the fat globules do not have the same concussion or chance of coming in contact and massing together. Such cream requires a high churning temperature to soften the globules, so that with the lessened force and contact they may adhere to each other. Remedy: If the temperature has been low at starting, and if after churning over half an hour there is no sign of butter, pour the greater portion of the cream out into a can or pail, and set it in a vessel of warm water, stir constantly and raise the temperature of the cream eight or ten degrees and return it to the churn. This takes but a few minutes. Never add hot water directly to the cream. It melts the fat, curdles the casein and produces a pale colored, weak bodied butter with white specks of curd through it.

Cream Poor in Fat. If this poor cream comes from pans or deep cans allow the milk to stand longer before skimming and remove the cream more carefully. If from a separator, adjust the screw to take a richer cream, and be careful no water or skim-milk runs into the cream can. Remember that cream poor in fat always means a serious loss of butter in the buttermilk.

Third.-Sometimes the butter breaks, but will not gather. It remains like fine hay seed or rounds up like small shot. This is due to one or more of four causes-cream poor in fat, cream cold, cows getting nothing but dry food and cows milking a long time. The fat globules in strippers' milk are small and of a hard, tallowy nature, making a high churning temperature necessary. Sometimes there is present in such milk a viscous substance which prevents the massing of the globules. I have known many people to lose churning after churning from this cause. To scald such cream while it is sweet (heat it to 185 degrees) and then cool helps greatly.

A fresh cow coming into the herd has a marked effect in improving the churnability of the rest of the cream. The dry, condensed feed of winter produces butter fat which has a melting point several degrees higher than the fat produced from the succulent green food of summer. This accounts for the necessarily higher churning temperature in winter. A judicious selection of foods materially helps the churning. Cottonseed cake, hay and straw tend to harden butter. Linseed cake, silage and roots have the opposite effect and make churning easier. Remedy: If there is no sign of the butter gathering after breaking, when you have churned for five minutes slowly or when on looking at the lid the granules appear to be rounding up, to churn longer without doing something is useless. Add two or three quarts of water several degrees warmer than the cream. The water dilutes the buttermilk and causes a better separation of the butter. Revolve the churn a few times, let stand a little while, then draw off about half of the buttermilk, straining it through a fine sieve or strainer to catch any particles of butter. The liquid thus reduced and the churning continued, the butter should soon gather into the required sized granules. In cases of very poor cream it may be necessary to reduce the buttermilk further.

Fourth.-Churning in a cold room will lower the temperature sufficiently to retard the coming of the butter. Remedy: Warm the cream as before described. Start with the cream warmer than usual under such conditions.

Fifth.-Very rich cream will thicken or "go to sleep" in the churn, and concussion ceases, or nearly so. Remedy: All that is necessary is to add water or skim-milk at churning temperature or a little lower to thin the cream, so that it can again fall in the churn.

Sixth.-The very slow revolving of the churn causes unnecessary delay in having the butter come. Remedy: Churn as fast as you can, so long as you allow time for the cream to drop. The greater the speed the greater the force exerted on the fat globules.

Seventh.-Occasionally cream foams badly, almost filling the churn. Such cream is usually poor, cold and has present a gas producing ferment. Remedy: Sometimes a handful or two of salt and a little water at 70 or 80 degrees settle the foam. If this does not do remove part of the cream and raise the temperature about 10 degrees. In very stubborn cases, as a last resort, I have added almost as much water at about 70 degrees as I had cream, revolved the churn a few times, let stand several minutes, then drew off most of the liquid and, after churning a short time, have succeeded in getting butter. I have known cream to run over the cream crock like yeast. A yeast germ or some other gas producing organism was at work. In such a case pasteurize the sweet cream and thoroughly disinfect everything which comes in contact with the milk or cream.

When Butter Doesn't Come. Eighth.-In rare cases in summer I have had churnings where butter would not come, and on examining the lid of the churn I could see minute shiny specks of oil, as if the butter fat were in a liquid form. Remedy: Adding several quarts of ice cold water has brought the butter in nice granular form. This difficulty is more likely to occur when the cows are on very soft, watery pasture. Rank green clover often makes difficult churnings for the same reason-lack of "body" in the milk fat.

Ninth.-When the butter color has been forgotten I have heard, "Oh, my! I didn't put in the butter color!" The mistake can be rectified, but it means more work. Weigh the salt required for the butter and drop over it the same amount of color as should have been added to the cream. With a thin bladed knife thoroughly mix the color into the salt and sift it over the butter. Proceed with the working as usual. The butter will seem in a hopeless condition. Allow it to stand for awhile, then carefully work it until all the streaks of color disappear. I have added the butter color in this way, and the butter scored full for color.

Defects In Butter. Light streaks or waves are due to the presence of buttermilk and an uneven distribution of the salt. Salt brightens the color, and where it does not reach the butter is paler. This defect often results when the butter is soft and the working stopped before the salt is well distributed. It is better to overwork the butter than have the color uneven.

Mottles are usually caused by washing the butter with too cold water and chilling the outside surface of the granules or working it when very firm. There are portions of the butter in such cases that are not reached by the salt.

Undissolved salt results from not enough moisture in the butter to dissolve it or using very coarse salt or having it very cold and the butter firm. Greasy, poor texture comes from churning at a high temperature, washing with too warm water, overworking or working with a sliding motion. White specks are particles of hardened curd caused by having the cream too warm, too sour or not frequently and thoroughly stirred while ripening. Scrapings of dried cream or the crust of unstirred cream due to evaporation may cause white flakes in the butter. Leaky, waterlogged butter is overcharged with moisture from high temperature in churning and washing gathering the butter into lumps in the wash water and giving it but the minimum amount of working. The maximum amount of water allowed by law is 16 per cent. Butter usually has from 12 to 15 per cent. Off flavors in butter may be traced to decayed or muddy food-weeds, turps, etc., overripe cream, impure water, absorption of odors from the atmosphere in the stable or cellar or kitchen, contamination by dirt, sick cows, cows long in milk or keeping butter at too high a temperature or in insanitary surroundings. Not much butter at the present time is put down for winter use. When the price gets low in summer and the milk supply in winter is scarce it is using foresight to pack a crock or two of butter. June and September are the best months for making butter for winter use. I prefer September, when the cows are on the aftermath and the extreme heat is past. Extra care should be taken in handling the milk and ripening the cream

you allow time for the cream to drop. The greater the speed the greater the force exerted on the fat globules. Eighth.-In rare cases in summer I have had churnings where butter would not come, and on examining the lid of the churn I could see minute shiny specks of oil, as if the butter fat were in a liquid form. Remedy: Adding several quarts of ice cold water has brought the butter in nice granular form. This difficulty is more likely to occur when the cows are on very soft, watery pasture. Rank green clover often makes difficult churnings for the same reason-lack of "body" in the milk fat.

Ninth.-When the butter color has been forgotten I have heard, "Oh, my! I didn't put in the butter color!" The mistake can be rectified, but it means more work. Weigh the salt required for the butter and drop over it the same amount of color as should have been added to the cream. With a thin bladed knife thoroughly mix the color into the salt and sift it over the butter. Proceed with the working as usual. The butter will seem in a hopeless condition. Allow it to stand for awhile, then carefully work it until all the streaks of color disappear. I have added the butter color in this way, and the butter scored full for color.

Defects In Butter. Light streaks or waves are due to the presence of buttermilk and an uneven distribution of the salt. Salt brightens the color, and where it does not reach the butter is paler. This defect often results when the butter is soft and the working stopped before the salt is well distributed. It is better to overwork the butter than have the color uneven.

Mottles are usually caused by washing the butter with too cold water and chilling the outside surface of the granules or working it when very firm. There are portions of the butter in such cases that are not reached by the salt.

Undissolved salt results from not enough moisture in the butter to dissolve it or using very coarse salt or having it very cold and the butter firm. Greasy, poor texture comes from churning at a high temperature, washing with too warm water, overworking or working with a sliding motion. White specks are particles of hardened curd caused by having the cream too warm, too sour or not frequently and thoroughly stirred while ripening. Scrapings of dried cream or the crust of unstirred cream due to evaporation may cause white flakes in the butter. Leaky, waterlogged butter is overcharged with moisture from high temperature in churning and washing gathering the butter into lumps in the wash water and giving it but the minimum amount of working. The maximum amount of water allowed by law is 16 per cent. Butter usually has from 12 to 15 per cent. Off flavors in butter may be traced to decayed or muddy food-weeds, turps, etc., overripe cream, impure water, absorption of odors from the atmosphere in the stable or cellar or kitchen, contamination by dirt, sick cows, cows long in milk or keeping butter at too high a temperature or in insanitary surroundings. Not much butter at the present time is put down for winter use. When the price gets low in summer and the milk supply in winter is scarce it is using foresight to pack a crock or two of butter. June and September are the best months for making butter for winter use. I prefer September, when the cows are on the aftermath and the extreme heat is past. Extra care should be taken in handling the milk and ripening the cream

Application No. 6244-7119. NOTICE OF SALE OF STATE LANDS. Notice is hereby Given, That on Saturday, the 7th day of December, 1912, between the hours of ten o'clock in the forenoon and four o'clock in the afternoon, commencing at ten o'clock in the forenoon of said day, in front of the main entrance door to the County Court House in the city of Bellingham, county of Whatcom, State of Washington, either by the County Auditor of said county or by a member of the Board of State Land Commissioners of the State of Washington, the following described state lands, together with the improvements situated thereon, will be sold at public auction to the highest bidder therefor, to-wit:

Application No. 6244. All tide lands of the second class as defined by section 1 of chapter 36 of the Session Laws of 1911, owned by the State of Washington situate in front of, adjacent to or abutting upon lot 5, section 4, township 37 north, range 1 east W. M., with a frontage of 23.74 lineal chains, more or less, measured along the meander line, according to a certified copy of the government field notes of the survey thereon on file in the office of the Commissioner of Public Lands at Olympia, Washington, appraised at \$16.00 per lineal chain or \$379.84.

Application No. 7119. All tide lands of the second class as defined by section 1 of chapter 36 of the Session Laws of 1911, owned by the State of Washington, situate in front of, adjacent to or abutting upon lot 1, section 9, township 40 north, range 3 west W. M., with a frontage of 20.04 lineal chains, more or less, measured along the meander line, according to a certified copy of the government field notes of the survey thereof on file in the office of the Commissioner of Public Lands at Olympia, Washington, appraised at \$6.50 per lineal chain, or \$130.26.

Said land will be sold subject to the terms, conditions and reservations of Chapter 108 of the Session Laws of 1911, relating to easements for rights-of-way and the carrying of timber, stone, mineral and other products over the same. Said lands will be sold for not less than the appraised value above stated and upon the terms and conditions following: Terms and Conditions of Sale.-Not less than one-tenth of the purchase price must be paid at the time of sale to the officer making the sale. The purchaser, if he be not the owner of the improvements must forthwith pay to the officer making the sale the full amount of the appraised value of the improvements, as above stated. One-tenth of the purchase price must be paid annually thereafter on the first day of March of each year, with interest on all deferred payments at the rate of six per centum per annum, together with accrued interest on any balance, at the same rate: PROVIDED, That any purchaser may make full payment of principal, interest and statutory fees at any time and obtain deed or state patent. The purchaser of land containing timber or other valuable materials is prohibited by law from cutting or removing any such timber or materials without first obtaining consent of the Commissioner of Public Lands or the board, until the full amount of the purchase price has been paid and deed issued.

All sales of state lands are made subject to the reservations of oils, gases, coal, ores, minerals and fossils of every name, kind and description, and to the additional terms:

Call up X702 For alfalfa or local hay and oats, cement, lime, plaster and brick. We pay cash and best prices for poultry, and always have a good grade of hens and pullets for sale. DON'T FORGET our STORAGE for HAY and GRAIN

The Pioneer Storage Warren Hawley, Mgr. On R. R. Track, near Depot Lynden, Wash.

WE CAN SAVE YOU MONEY

on your Plumbing, Heating, Doors and Windows, Builders Hardware, Paints and Oils. Write or phone us for estimates. Phone Main 255. PICKERING HARDWARE CO. 1317 Commercial St. BELLINGHAM, WASH.

Stickney Gasoline Engines ARE THE BEST

Can't Hardly Tell Who's Boss. The Stickney does nearly all the work. Sells itself if you look it over, works so well you can't afford to discharge it-Hired-man, chore-boy and master-workman go when a Stickney gets on the job. There are 57 reasons why. Come in and see for yourself.

EXCLUSIVE AGENT Lynden Department Store - Lynden, Wash.

Application No. 6244-7119. NOTICE OF SALE OF STATE LANDS. Notice is hereby Given, That on Saturday, the 7th day of December, 1912, between the hours of ten o'clock in the forenoon and four o'clock in the afternoon, commencing at ten o'clock in the forenoon of said day, in front of the main entrance door to the County Court House in the city of Bellingham, county of Whatcom, State of Washington, either by the County Auditor of said county or by a member of the Board of State Land Commissioners of the State of Washington, the following described state lands, together with the improvements situated thereon, will be sold at public auction to the highest bidder therefor, to-wit:

Application No. 6244. All tide lands of the second class as defined by section 1 of chapter 36 of the Session Laws of 1911, owned by the State of Washington situate in front of, adjacent to or abutting upon lot 5, section 4, township 37 north, range 1 east W. M., with a frontage of 23.74 lineal chains, more or less, measured along the meander line, according to a certified copy of the government field notes of the survey thereon on file in the office of the Commissioner of Public Lands at Olympia, Washington, appraised at \$16.00 per lineal chain or \$379.84.

Application No. 7119. All tide lands of the second class as defined by section 1 of chapter 36 of the Session Laws of 1911, owned by the State of Washington, situate in front of, adjacent to or abutting upon lot 1, section 9, township 40 north, range 3 west W. M., with a frontage of 20.04 lineal chains, more or less, measured along the meander line, according to a certified copy of the government field notes of the survey thereof on file in the office of the Commissioner of Public Lands at Olympia, Washington, appraised at \$6.50 per lineal chain, or \$130.26.

Said land will be sold subject to the terms, conditions and reservations of Chapter 108 of the Session Laws of 1911, relating to easements for rights-of-way and the carrying of timber, stone, mineral and other products over the same. Said lands will be sold for not less than the appraised value above stated and upon the terms and conditions following: Terms and Conditions of Sale.-Not less than one-tenth of the purchase price must be paid at the time of sale to the officer making the sale. The purchaser, if he be not the owner of the improvements must forthwith pay to the officer making the sale the full amount of the appraised value of the improvements, as above stated. One-tenth of the purchase price must be paid annually thereafter on the first day of March of each year, with interest on all deferred payments at the rate of six per centum per annum, together with accrued interest on any balance, at the same rate: PROVIDED, That any purchaser may make full payment of principal, interest and statutory fees at any time and obtain deed or state patent. The purchaser of land containing timber or other valuable materials is prohibited by law from cutting or removing any such timber or materials without first obtaining consent of the Commissioner of Public Lands or the board, until the full amount of the purchase price has been paid and deed issued.

All sales of state lands are made subject to the reservations of oils, gases, coal, ores, minerals and fossils of every name, kind and description, and to the additional terms:

Call up X702 For alfalfa or local hay and oats, cement, lime, plaster and brick. We pay cash and best prices for poultry, and always have a good grade of hens and pullets for sale. DON'T FORGET our STORAGE for HAY and GRAIN

The Pioneer Storage Warren Hawley, Mgr. On R. R. Track, near Depot Lynden, Wash.

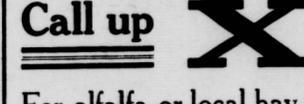
WE CAN SAVE YOU MONEY

on your Plumbing, Heating, Doors and Windows, Builders Hardware, Paints and Oils. Write or phone us for estimates. Phone Main 255. PICKERING HARDWARE CO. 1317 Commercial St. BELLINGHAM, WASH.

Stickney Gasoline Engines ARE THE BEST

Can't Hardly Tell Who's Boss. The Stickney does nearly all the work. Sells itself if you look it over, works so well you can't afford to discharge it-Hired-man, chore-boy and master-workman go when a Stickney gets on the job. There are 57 reasons why. Come in and see for yourself.

EXCLUSIVE AGENT Lynden Department Store - Lynden, Wash.



Call up X702 For alfalfa or local hay and oats, cement, lime, plaster and brick. We pay cash and best prices for poultry, and always have a good grade of hens and pullets for sale. DON'T FORGET our STORAGE for HAY and GRAIN

The Pioneer Storage Warren Hawley, Mgr. On R. R. Track, near Depot Lynden, Wash.

WE CAN SAVE YOU MONEY

on your Plumbing, Heating, Doors and Windows, Builders Hardware, Paints and Oils. Write or phone us for estimates. Phone Main 255. PICKERING HARDWARE CO. 1317 Commercial St. BELLINGHAM, WASH.

Stickney Gasoline Engines ARE THE BEST

Can't Hardly Tell Who's Boss. The Stickney does nearly all the work. Sells itself if you look it over, works so well you can't afford to discharge it-Hired-man, chore-boy and master-workman go when a Stickney gets on the job. There are 57 reasons why. Come in and see for yourself.

EXCLUSIVE AGENT Lynden Department Store - Lynden, Wash.

Call up X702 For alfalfa or local hay and oats, cement, lime, plaster and brick. We pay cash and best prices for poultry, and always have a good grade of hens and pullets for sale. DON'T FORGET our STORAGE for HAY and GRAIN

The Pioneer Storage Warren Hawley, Mgr. On R. R. Track, near Depot Lynden, Wash.

and conditions prescribed in the act of the legislature approved March 20, 1907, being section 3 of chapter 256 of the Laws of 1907. The above described lands are offered for sale in pursuance of an order of the Board of State Land Commissioners, and an order of sale duly issued and certified by the Commissioner of Public Lands of the State of Washington now on file in the office of the county auditor of said county. FRANK C. MORSE, Asst. Commissioner of Public Lands. (SEAL) 10-31-6t

PIXLEY'S OPERA HOUSE

Third St. between Grover and Liberty PHONE NO. R382 W. K. PIXLEY, Prop'r and Mgr

Lately Remodeled

Entirely New Scenery and stage appointments

For Rent

to SOCIETIES, CLUBS and OTHER ORGANIZATIONS

Exporters' blanks-Lynden Tribune Print Shop.

3,000,000 ACRES FINE FREE HOMESTEADS, MONTANA DEEDED LANDS, \$870 \$40 ACRE Ready for the plow. Yields 30 to 60 bu. wheat. Oats, barley, flax, hay, etc. in proportion. FINEST INLAND CLIMATE. Land sold on Crop Payment Plan. Low fare HOMESEKERS' EXCURSIONS on 1st and 3rd Tuesdays each month. Write or call. J. H. GINIEY, Immigration Dept. C. M. & P. S. Ry. 637 Henry Bldg. 102 Scalfitt, Wn.

We are always at your service. PACIFIC STEAM LAUNDRY CHAS. ERKOLM, Prop'r. Bellingham. Established 1889

Gate & Tremain are agents for us in Lynden. Leave your bundles at their Barber Shop, and your want will be promptly attended to.

DR. S. J. TORNEY Special practice limited to diseases of the Eye, Ear, Nose and Throat. Glasses properly fitted. ALASKA BLDG., BELLINGHAM

For Quick Lunches and First-class Meals

PALACE CAFE

LYNDEN W. McDonnell, Prop'r Good, wholesome Meals, regular Noon-day Dinner. Oysters, Fish and Game in Season. Priced right

Call up X702

For alfalfa or local hay and oats, cement, lime, plaster and brick. We pay cash and best prices for poultry, and always have a good grade of hens and pullets for sale. DON'T FORGET our STORAGE for HAY and GRAIN

The Pioneer Storage Warren Hawley, Mgr. On R. R. Track, near Depot Lynden, Wash.

WE CAN SAVE YOU MONEY

on your Plumbing, Heating, Doors and Windows, Builders Hardware, Paints and Oils. Write or phone us for estimates. Phone Main 255. PICKERING HARDWARE CO. 1317 Commercial St. BELLINGHAM, WASH.

Stickney Gasoline Engines ARE THE BEST

Can't Hardly Tell Who's Boss. The Stickney does nearly all the work. Sells itself if you look it over, works so well you can't afford to discharge it-Hired-man, chore-boy and master-workman go when a Stickney gets on the job. There are 57 reasons why. Come in and see for yourself.

EXCLUSIVE AGENT Lynden Department Store - Lynden, Wash.

Call up X702 For alfalfa or local hay and oats, cement, lime, plaster and brick. We pay cash and best prices for poultry, and always have a good grade of hens and pullets for sale. DON'T FORGET our STORAGE for HAY and GRAIN

The Pioneer Storage Warren Hawley, Mgr. On R. R. Track, near Depot Lynden, Wash.