## SAND AND GRAVEL

Plaster sand, per cubic yard.....35c
Gravel " " " .....25c

Unlimited supply of clean, first class material. Sand pit 1½ miles southeast of town.

In the spring I will commence the manufacture of

**Cement Tile and Blocks and Brick**

and will always have a supply on hand as soon as I have started the manufacture, but if you will need a large quantity of this better put in your orders now so as to be sure to be accomodated immediately. Tile is guaranteed to stand inspection.

Henning Simonsen, Askov, Minn.

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En udmærket Plads for alle Skandinaver som ønsker Behandling i et lille, smukt liggende Hospital ude i en Landsby hvor der er rigeligt med frisk Luft og Solskin.

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We have a large stock of

**SHINGLES**

which we will dispose of at a low price in order to reduce our stock.

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Attorney at Law

SANDSTONE, - - MINN.

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All kinds of hardy plants suitable for Northern Minnesota.

Fruit Trees, Small Fruit, Shade and Ornamental Plants
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LUDVIG MOSBÆK

12-4t


## LOCAL AND PERSONAL

Mr. Wickstrom, the telephone man of Sandstone, passed through here Monday on his way to Bruno.

Wm. Svendsen of Tyler visited here at the home of his sister, Mrs. D. J. Adolphsen from Friday until Monday.

Dr. Dredge was called up from Sandstone Sunday to see Holden Hansen who had a relapse and was very weak.

Mrs. Christensen returned to her home in Canada after a short visit at the home of her brother-in-law, Andrew Christensen, east of town.

Lauritz Jonasen, who has been visiting here about a month at the home of his cousin, A. Gravesen, left Monday for different points in Iowa.

Oscar Laage, who is a civil engineer, and has been working for the Burlington road out in Wyoming, came here Monday for a visit with his parents, Mr. and Mrs. E. A. E. Laage.

Everybody else has remarked about the weather the past few days, so we feel that we might say something too. It has been exceptionally mild for this part of the year with considerable sunshine—just like spring.

The Carlyle club met at the assembly hall last night and was entertained by F. Clarey Nielsen who lectured on Thomas Carlyle, after whom this club has been named. Thomas Carlyle was one of the greatest writers of the 19th century, born 1795 and died 1881 in England, where he spent all of his life. After the lecture basket ball playing was enjoyed by the members.

"Eventyr" (or story teller) Chr. Hansen of Tyler, was here from Monday till Wednesday visiting friends, a guest at the N. S. Petersen home. Mr. Hansen was also here in the interest of his land, and from here went to St. Paul to attend the state convention of the mutual fire insurance companies, being a delegate from the Hope Mutual Fire Insurance Co., of Tyler.

At the meeting of the Commercial club Tuesday night a letter was read from Mrs. Herbert Hinckley of St. Paul offering to give the club a portrait of her husband's father, Isaac Hinckley, for whom the village was named and including a biographical sketch of Isaac Hinckley. The offer was accepted and the portrait will be framed with the biography before the next meeting of the club. It is thought this portrait will be of interest now and of historical value in the future. Few if any people of Hinckley have known who the village was named for. Mr. Hinckley at the time of the construction of what is now the Northern Pacific railroad and the platting of the village was an eastern capitalist and a friend of those interested in the Western Townsite company. The biography is somewhat lengthy and can be read at the club rooms—Hinckley Enterprise.

### "A Shining Success"

So says West Virginia of prohibition after four months' trial. John Barleycorn's friends predicted a great slump in business, but results are quite the contrary. Wheeling has turned her brewery into a packing house which employs three times as many men, and every place which once was a saloon has been rented to another form of industry, some at advanced rents. Charleston's brewery has become an ice plant and the people are to have ice at a price that the poor of the city can afford. And for the first time in the history of the state a grand jury has adjourned without finding a single offense worthy of indictment.

### Superior Fortune.

"Isn't that hotel clerk a trifle supercilious?" "Why shouldn't he be? He is permitted to remain in this hotel indefinitely. He is no mere transitory guest."

## THE KITCHEN CABINET

I'm but a cog in life's vast wheel
That daily makes the same old trip.
Yet what a joy it is to feel
That but for me the wheel might slip!
'Tis something after all, to jog
Along, and be a first class cog.

### THE PIQUANT PEPPER.

The sweet red and green pepper are in such high favor as flavor, relish and any number of other methods or combinations in serving that to praise them is superfluous. There is almost no limit to the possibilities of the pepper. The addition of one chopped pepper to a dish of hash makes a common dish quite another affair. A spoonful of chopped pepper added to bean soup gives it an added flavor.

A most attractive and tasty salad may be made of stewed, strained and seasoned tomatoes which is stiffened with gelatin. Line the mold with rounds of green pepper and pour in the tomato carefully.

Peppers scalded and chopped then sprinkled over lettuce make a good salad with French dressing.

Stuffed peppers are at their best. Take large, well-shaped peppers for stuffing. Cut off the tips and carefully remove the seeds and veins, parboil for five minutes and they are ready for any kind of stuffing desired. A mixture of chopped ham and rice or potato with left-over meat finely chopped, or sausage, in fact, almost any tasty combination of meat and vegetable is good baked in a pepper shell.

Creamed codfish, creamed potatoes, creamed celery are all good served in peppers. A good pepper relish is prepared by using chopped cucumber, onion and green tomato with equal parts of chopped red pepper, salted and covered with boiling vinegar. If liked quite hot add grated horseradish.

Use chopped pepper in croquettes and notice how much more tasty they are.

**To Can Green or Red Peppers.**—Begin at the stem and cut the peppers round and round in thin strips. Cover with boiling water and let stand five minutes, remove them and plunge into ice water, drain after ten minutes and pack solidly into jars. Boil a quart of vinegar with two cupfuls of sugar for ten minutes, then pour this over the peppers. This will cover a peck of peppers if well packed in the jars. Keep in a cool place.

Nellie Maxwell.

## The KITCHEN CABINET

The foolish and vulgar are always accustomed to value equally the good and the bad.

We sometimes think that we hate flattery, but we only hate the manner in which it is done.

### DIFFERENT WAYS WITH FISH.

The delightful fish pudding which our Norwegian cooks make is a little tedious to prepare, but is most toothsome to eat. Take boned and flaked haddock, put it into a bowl or wooden mortar and pound it until it is so fine that the fiber is all broken, then salt and white pepper is added, a little finely grated onion and a dash of mace. Then add butter, fish stock and thin cream until it is of the consistency of thin batter. It is then put to steam two and a half hours in a well buttered mold. Serve with drawn butter sauce.

**Boiled Fish.**—Drop the cleaned fish into boiling salted water with a tablespoonful of vinegar, a few whole black peppers and cover the kettle tightly. Do not cook until the fish falls from the bones, but until the end of the tail cracks easily when broken. Serve with drawn butter sauce.

**Baked Salmon.**—Clean a four-pound salmon and fill with the following dressing: half a cupful of finely chopped apple, a cupful of bread crumbs, a little chopped parsley, onion, salt and pepper and a beaten egg. Wrap in oiled paper and baste the paper often while baking to keep it moist. Serve with lemon and parsley.

**Cod en Casserole.**—Prepare inch-thick slices of fish, wipe dry with a soft cloth. Dot the bottom of the casserole with butter and lay in the slices of fish. Dust lightly with flour, salt and pepper, dot with butter and repeat as before. When all the fish is used pour over it half a cupful of water or fish stock, a third of a cupful lemon juice and a bit of the rind. Add finely chopped parsley and a little onion Put on the cover and bake until tender.

**Fried Fish.**—Cut the slices about three-quarters of an inch thick, wipe them dry with a cloth, sift a little flour over each slice, dust with pepper and salt and fry in plenty of butter until a delicate brown. Serve with brown drawn butter sauce. Horseradish, whipped cream, salt and vinegar makes a good sauce to serve with any fish.

Nellie Maxwell.


# Askov er Ung!

Byen er kun syv Aar gammel. Landet har vel været her fra Arild's Tid; men det er kun faa Aar siden at Nybyggerne begyndte at rydde og dyrke det. Befolkningen er ung, virksom og dygtig. Folk, der begyndte at ældes andre Steder, er kommen her og bleven unge igen. Maaske vi har Foryngelsen's Kilde iblandt os, og det er derfor, at Udviklingen her er gaaet fremad med Kæmpeskridt; vi ved det ikke, kun ved vi, at der, hvor Kratskoven før laa saa fredelig og stille, der er nu Liv i broget Mangfoldighed, Farm ved Farm med frodige opdyrkede Marker, der giver rigelig til Udkommet. Og som det omkringliggende Land er forvandlet, saadan ogsaa Askov. Vi har saa at sige alt hvad der hører med til Nutiden.

Maaske du kan finde billigere Land andre Steder, men det er vanskelig at finde det bedre. Vildt Land i rimmelig Afstand fra Askov kan endnu købes saa billigt som

**$15.00 Akren**

Nær ved Byen koster det mere. Enkelte opdyrkede Farme har vi ogsaa til Salgs.

For Oplysninger om de nærmere Forhold og Betingelser henvende man sig til

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