



CALUMET BAKING POWDER

The cook is happy, the other members of the family are happy—appetites sharpen, things brighten up generally, and Calumet Baking Powder is responsible for it all.

For Calumet never fails. Its wonderful leavening qualities insure perfectly shortened, faultlessly raised bakings.

Cannot be compared with other baking powders, which promise without performing.

Even a beginner in cooking gets delightful results with this never-failing Calumet Baking Powder. Your grocery knows. Ask him.



RECEIVED HIGHEST AWARDS
World's Pure Food Exposition, Chicago, Ill.
Paris Exposition, France, 1912.

You don't save money when you buy cheap or big-baking powder. Don't be misled. Buy Calumet. It's more economical—more wholesome—gives best results—has superior in your milk and soda.

Dead Gliders
Smoky Pilots
Wear!
Carbure!

A Too-Thick Oil
A Too-Thin Oil
A Non-Drain Oil
A Gritty Oil

Lubricating Troubles—and their cure!

The Standard Oil Company is making a motor oil that has done away with all common lubricating troubles. Several years ago their experts placed this new but tested oil on the market. 1,100 gallons were sold the first year. Then motorists found out. 1909's demand was for 355,000 gallons—1910's for 1,118,000. In 1911 nearly 7,000,000 gallons were used in the Middle West alone.

Polarine has gained in sales an average of a million gallons yearly simply because its use eliminated the annoyance and delays incident to unsuitable lubricating oils. Hundreds of thousands of good cars have been saved from the scrap heap by its use. Use it in your motor. Several virtues. Saves you a gas. Their experts placed this new but tested oil on the market. 1,100 gallons were sold the first year. Then motorists found out. 1909's demand was for 355,000 gallons—1910's for 1,118,000. In 1911 nearly 7,000,000 gallons were used in the Middle West alone.

It is produced by experts, with the help of perfect facilities, in the largest plant of its kind in the world.

STANDARD OIL COMPANY
LUBRICATING DIVISION
100 N. Dearborn St., Chicago, U. S. A.

Has RED CROWN GASOLINE. Extra Heat Units in Every Gallon. Meets Extra Power, Speed and Mileage.

Polarine

A Dreadnaught

with cast iron armor plate might look all right to the novice in naval affairs, but where would she be in a sea fight?

Rouge Rex Shoes

are genuine Dreadnaughts to the line of working men's footwear. The test of actual service has proved to thousands of wearers that these shoes carry the maximum of comfort and wear.

They are Wolverine leather (our own tannage) well put together; the hidden parts as well as the visible, made to meet the requirements of the man who works.

No. 448 is our Broncho skin blucher shoe, made of stock that gives the greatest service, and having two full soles made of our indestructible stock, the longest wearing sole leather made.

Write for descriptive Rouge Book—list and name of the nearest dealer.

HIRTH-KRAUSE COMPANY
1100-1102 Grand Ave., Grand Rapids, Michigan

Canada is Calling You to her Rich Wheat Lands

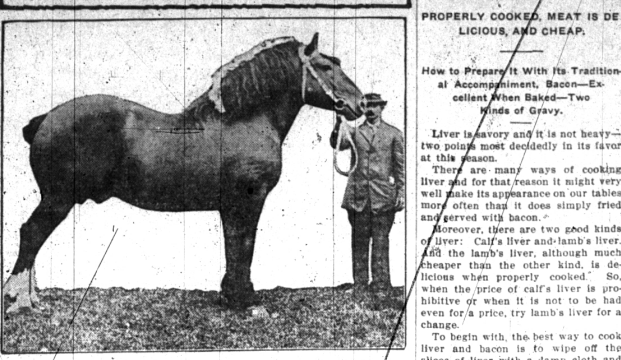
She extends to Americans a hearty invitation to settle on her FREE Homestead lands of 160 acres each or secure some of the low priced lands in Manitoba, Saskatchewan and Alberta.

This year wheat is higher than Canadian land just as cheap, so the opportunity is more attractive than ever. Canada wants you to help to feed the world by sowing some of her soil—land similar to that which during many years has averaged 20 to 45 bushels of wheat to the acre. Think what you can make with wheat around \$1 a bushel and land so easy to get. Wonderful fields also of oats, barley and flax. Mixed farming is fully as profitable an industry as grain growing.

The Government this year is sending farmers to put increased acreage into grain. Military service is not compulsory, railway facilities are excellent, good schools and churches convenient. Write for literature and particulars as to reduced rail rates to Superintendent Immigration, Ottawa, Canada, or to

M. V. MacINNES
176 Jefferson Ave., Detroit, Mich.
Canadian Government Agent.

RAISING DRAFT HORSES IS PROFITABLE



Richelieu, Prize-Winning Belgian Stallion at New York State Fair.

There is nothing more profitable to the average farmer than the raising of a few good draft horses," says Dr. C. V. McCampbell, secretary of the state live stock registry board, "provided he has plenty of pasture and access to a good station."

If a good station is not standing for service in a community, the man who has at least five or six good farm mares can afford to own his own stallion and use him as a work horse. A coming two-year-old stallion can be bought for approximately \$400 and taken in hand before this age, he makes an excellent work horse.

The raising of draft horses is different from that of any other live stock on the farm. Important factors are good food, dry attention, Good breeding gives the possibilities, but good feeding is necessary to bring this out to its fullest extent.

It is better for the man of limited means, believes Doctor McCampbell, to raise horses only as a by-product, because the care of a number of draft horses for market requires considerable capital. The returns at that are slow, for draft horses must be six years old before they are ready for market. The man who has other cash crops to meet his expenses can afford to wait for the returns from his young draft horses as much as the old seasoned horse.

A few good brood mares on the ordinary farm of 10 to 20 good stallions should produce several good colts every year, besides doing the ordinary farm work. To secure the best results the brood mare that does the farm work must be given the best of care and attention.

The use of stage as a horse feed still is a debated question. Some horsemen have used it successfully and others have had disastrous results. All stage feed to horses should be sweet and fresh. Mouldy or spoiled stage also is an unsafe feed for horses because of the danger of causing colic. The stage should be made of fairly mature corn, and it should be stored in the silo properly.

If you don't graze on the horse every time you pass behind his heels, you may wake up some morning with a skinned head of a broken bone. When a horse breaks a racket behind him, sometimes he doesn't wait to see what it is, but whisks away at it with both feet.

Be careful with the colt you are breaking this spring. Don't try to do it all in one day. If you do you may not only break him to work, but you may break his heart as well. Get him used to pulling gradually. It isn't reasonable to expect a colt to go to the field hitched to a disk or plow at first, as much as the old seasoned horse.

EASIER TO PREVENT THAN TO CURE ROUP BY A SHEEP FLOCK

Most Satisfactory Method Employed by Expert Poultrymen of Treating Disease.

Keep Fleeces Clean and Free From Burs—Furnish Plenty of Good, Fresh Water.

If it is worth while keeping a few sheep, it is worth while keeping good ones. Remove any members that may be able to go to a place where they can be well cared for.

Don't let the ram run down during the breeding season, and give him good care afterwards.

Sheep require about the same pasture acreage, weight for weight, as do cattle; sheep thrive on a shorter bite.

Keep the sheep's fleece clean and free from burs. If you wish to get the best price of the market for your wool. The age at which a ram reaches to be useful depends largely upon his inherent vigor, and the amount of service he has to do.

Cloak never gives such large returns as when it is fed to young lambs.

While it is advisable to see the sheep often while they are on pasture, still it is not necessary to stay with them all the time; and good results may be obtained with plenty of good water, salt and feed, and a weekly visit, if the dogs do not trouble them.

If, however, sheep-killing dogs are about, it is best to be on your guard with a good shepherd.

A pen or creep should be so covered as to prevent the gain from rains, and should have a trough in it, in which the grain should be kept all the time.

The lambs will grow and thrive wonderfully, but when weaning-time comes, they may be taken away from the ewes without any setback at all.

LET SUNLIGHT INTO THE ORCHARD TREES

Nature Will Take Care of Shade After Intelligent Pruning Has Been Done.

Cut out the useless brush in your orchard, and let the sun's rays reach every part of them.

Of course the fruit must have more or less shade, but nature will take care of that after intelligent pruning has been done.

When the fruit buds are very thick, most people take it as a sign of a big yield, but when fruit comes so thickly it must necessarily be very small.

Experts have no conscience when it comes to thinning fruit. The way they pick out the buds—often destroying four where they leave one—is enough to give an amateur the shivers.

The Farm News.

The first farm home registration law enacted by any state was introduced in the Missouri legislature of 1907 by the present assistant secretary of the Missouri state board of agriculture. More than a dozen states now have such a law. Missouri registration is made with the county clerk.

Place for Perennialia.

Now sorway, dill, sage and other perennial plants in one corner of the garden.

MAKING LIVER TASTY

PROPERLY COOKED, MEAT IS DELICIOUS, AND CHEAP.

How to Prepare It With Its Traditional Accompaniment, Bacon—Excellent When Baked—Two Kinds of Gravy.

Liver is savory and it is not heavy—two points most decidedly in its favor at this season.

There are many ways of cooking liver and for that reason it might very well make its appearance on our tables more often than it does simply fried and served with bacon.

Moreover, there are two good kinds of liver: calf's liver and lamb's liver. Add the lamb's liver, also, which is cheaper than the other kind, is delicious when properly cooked. So, when the price of calf's liver is prohibitive or when it is not to be had even for a price, try lamb's liver for a change.

To begin with, the best way to cook liver and bacon is to cook the slices of liver with a damp cloth and then to drop them, with two slices of lean bacon to every one of liver. Into smoking hot fat in a frying kettle let them brown like crullers, remove them for a moment to a piece of brown paper, then put them on a hot plate, and add the bacon together, sprinkle with salt and pepper and serve.

If a gravy is desired, spread a little melted butter sauce, well seasoned with the liver.

Another way of preparing liver is to brown slices of it in a skillet and, as soon as they are browned on both sides, to remove them to a buttered pan, dredging each slice with flour and sprinkling with salt and pepper. Cover the pan and bake for three-quarters of an hour.

To prepare liver with cream gravy, slice the liver a third of an inch thick, drop for a second into boiling water and slice the pieces of each slice a few times to keep them from curling. Then brown in hot fat in a skillet. Remove the slices of liver to a saucer and cook till yellow. Sliced onion in the fat and then add to the liver with enough cream to cover the liver for two minutes, covered, and then serve, seasoned with pepper and salt.

Another way to cook liver with cream gravy is to cook the liver for 20 minutes, then to dry them, add roll them in flour, and then to brown them in the fat in which slices of bacon have been cooking first. Then pour off most of the fat, add hot water and flour to the rest and pour over the liver for gravy.

Baked liver is good. To prepare it have a pound and a half of liver in one piece. Wipe it with a damp cloth and trim it neatly and then put in some strips of salt pork with a lardine needle across the top. Bake in a hot oven for half an hour, basting often, and serve with a brown gravy made in the baking pan.

Still another method is to add a little lemon juice to the liver gravy. The little bit of lemon juice is decidedly trying. The lemon is added to the fat, after most of it is poured away, and then flour and butter are stirred in. Then pour off most of the water to make gravy of the right consistency.

Killarney Salt Cod.

Soak one pound of salt cod in water to cover four or five hours, peel and slice about one-fourth inch thick eight or nine potatoes, depending on size of family. Fry out four or five strips of salt pork, peel and slice a few onions and fry in pork fat, but do not brown. Cook potatoes and onion separately, straining the water of the fish twice. On your onions dredge about two tablespoonfuls of flour, stirring briskly, a little salt and pepper and add the water directly off the fish, till of the right consistency; then add one teaspoonful of table sauce and let cook one minute in this mixture. Fry the potatoes and fish on a platter and pour onions and gravy over all. This is very tasty.

Fish au Vinaigre.

Boil shad, mackerel or white fish in salted water. When cooked, put in salted, pour over it two cupfuls of vinegar and the fish in it. When it is cold, pour the vinegar into a bowl, add to it two teaspoonfuls of tomato catsup, two tablespoonfuls Worcester sauce and salt and pepper to taste. Pour all of this upon the fish. When ready to serve, cook fine two cold-boiled eggs, one small onion, two tablespoonfuls each of parsley and celery, one boiled beet, and spread this mixture over the fish.

Huevos en Espanol.

Empty a can of tomatoes in a frying pan. Thicken with bread and add two or three small green peppers and an onion sliced fine. The peppers may be chopped. Add a little butter and salt to taste. Let this simmer gently in a low fire. The eggs may, then, be broken on top of the number of eggs desired. Dip the simmering tomato mixture over the eggs until they are covered. The eggs may be served, rejecting the sauce. Mexicans drain the sauce a bit and serve with the egg on thick toast.

Patted Minced Lamb.

Grind enough cold roast-lamb to fill three cups, add six or seven pieces of butter, one cupful of cold stewed apples, and butter-baking dish, add one pound of lamb and macaroni, pepper, salt and three tablespoonfuls each of parsley and celery, one boiled beet, and spread this mixture over the fish.

Lamb Soup.

Cook two pounds of lamb in cold water till tender. Remove meat and reserve one-half cupful of the broth to be used in making bechamel sauce. Cook the remainder of the lamb, thickening and seasoning to taste.

New Use for Parsley.

If you make soup in cold water, you find the flavor of some one vegetable too strong, you can neutralize it by adding a sprig or two of parsley.

Alas! Jim the Penman.

"He thinks making my progress." "How slow!" "The slowest," as the handwriting experts proved it on him."

A Tale Told.

"Society is just now afflicted with a new species of bore." "Still another?" "The young woman who tells everybody the news about the war in Europe prevented her from finishing her musical education."

Always proud to show white clothes Red Cross 141 Blue dye make them white. All colors.

Her Objection.

"So Maude has come back from the States a Red Cross nurse?" "Yes, indeed," she said if she did all the horrid things she wanted her to do, she would have been a perfect saint whenever the photographers for the papers came around. So she quit."

Heir, Not a Gale.

The guide suddenly halted the party. "Ah, there comes the heir to the throne," he said, removing his hat as a royal equiptage appeared. The title of the party nudged his mother and whispered: "Did he take off his hat for fear the air would blow it off?"

Jobsite Turn to Gold Mining.

How to provide for the army of the unemployed, thrown out of work because of the business depression here, is the question of the day. In naturally a much more serious problem in the British colonies than anywhere else outside of the continent of Europe. The city of Edmonton, Canada, has found at least a partial solution, and one that puts no added burden on either the taxpayer or the charitable. The bars of the Saskatchewan river, which runs through the city, contain much gold dust of the very finest variety. With the outbreak of the European war and the necessity to provide the much available work for men whom war conditions might throw out of employment, the city council turned to gold mining industry, which offered returns right within a hundred yards of the city's main streets. A number of experienced miners who had settled in the city after the Klondike rush of '88 offered to act for a while as instructors to the uninitiated, and some 200 men soon began to work. The average cleanup per man for the month of August and September was about \$1.50 to \$2 a day.—Popular Mechanics Magazine.

His Overtire.

"I can you claim one hour's overtime," said the master of the mill. "I was that," I thought and one working shift in this week." "I'll pass it a hurry hand across his mouth." "Quicker than a governor," he replied. "The minute he does." "The master regarded him astoundedly. "Come, what was it?" he inquired. "Last Thursday," responded Bill. "I was sent up to your own mine to help mine the copper." "That's what I thought," said the master. "But you got out of it all right." "Ah, that's true, my son, as far as it goes," answered the man. "But your mine had to be shut a month before I took home an that there hour in for bribe," the man said. "—Sally Herick, Ontario.

Heard on the Train.

"Do you play poker?" "No; I need all the money I've got." Boston Transcript.

Quick, Accurate Thinking

requires mental faculties thoroughly energized.

Energy comes from food—right food. Not heavy, indigestible food, but food easily digested and at the same time highly nutritious. This double requirement is splendidly combined in

Grape-Nuts

FOOD

Made of choice wheat and malted barley, this famous food retains all the nutriment of the grain, including those priceless mineral elements that must be furnished the system for the best activities of body and brain.

The delicate nut-like flavour of Grape-Nuts, its concentrated energy and ease of digestion make this wonderful food a standby in the homes of thoughtful people everywhere.

"There's a Reason"

Sold by Grocers everywhere.