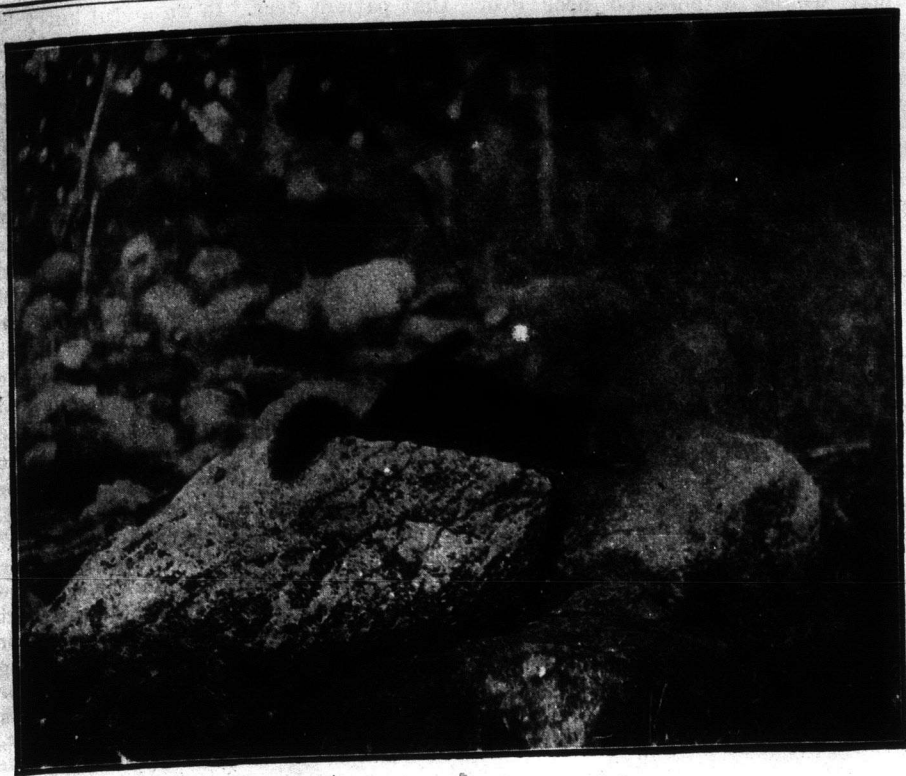


Winnipeg, May, 1910.



The Mink—An old male with yellowish face

of the interesting things of feather, fur and scale. In the ever hungry sea at our feet lies a study that all the naturalists of the world have yet but a smattering of. We do know more about the things that swim and fly over its surface, especially those that nest upon the land. We have a fair knowledge of the mammals that roam the field—and what has it taught us? There seems to be yet implanted in the hearts of the boys the old barbarian strain that bids them kill something. My note books are crowded, my eyes are worried, my sympathies are always on edge—all about me; wherever

I go on this wide continent the slaughter continues. As I write this the air is throbbing with—listen, "Bang, bang, bang, bang—Bang, bang." Now those six shots brought down a poor surf duck—there it floats, the tide will soon carry the pitiful sight away. Bang, bang sing the guns—a crowd of men are killing today for the feathers, another crowd are shooting at every bird that comes along and are only picking up about one in six, the other five, poor murdered things, float out to sea. How long will the supply of live targets keep up. In the thirty odd years that I have

been afield I have seen the gradual disappearance of all kinds of beasts, birds and fishes in each and every place that I have studied in. In the last few years I think I can truly say I have seen as many birds killed for sport as I have seen killed for the pot. Full half of these have rotted on the shores. License the guns, tag the hunter and the game, raise game for sale as we now raise poultry, forbid all sale of wild game, change the heart of man by the merciful education of our children—or game extermination is not far distant.

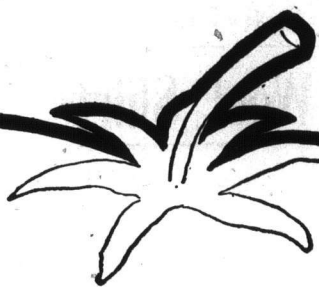
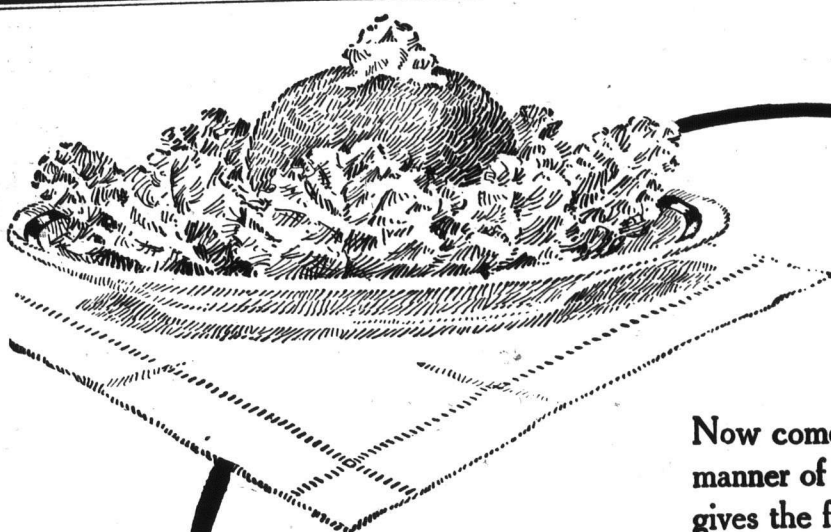
I must finish this New Year Day's ramble by telling you of a mighty hunter we met on our big ranch. He came from Seattle to this island to get a few

elk's teeth. These are often worn by members of the Elks, more shame to them. He well knew that the hunters that went out and brought back a few teeth left a magnificent buck elk rotting in the woods for each pair of teeth. Well, we met this modern Nimrod. From the wonderful yarns he told us, the hairbreadth escapes he had had, the many mighty beasts he had slain we regretfully put Cook and Long and De Rougement far behind him. Not an animal but he had killed, not a mountain peak that he had not climbed. "He would show us the way to kill elk and our common little deers."

In this native village lived a half-breed who thought he was pretty fair at taxidermy. He had "set up" a blacktail deer, squatting on its hind legs much as



The Skunk



Salad Days

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Pure Gold Salad Dressing Powder

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makes a salad dressing entirely without oil. Yet the result has that delightful smoothness, without oiliness, and a rich, full body and consistency which gives an inimitable touch of goodness to any salad. And it is so easily and quickly made.

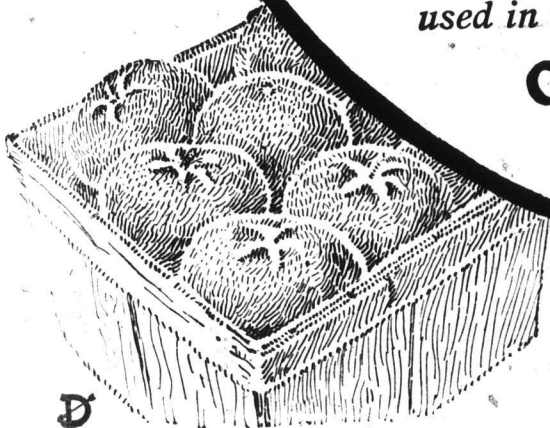
To Make Pure Gold Salad Dressing

Take one pint of cold water. Use a little of the water to make the contents of the package into a smooth paste, then add the balance of the water and one teaspoonful of salt. Put on the stove and boil thoroughly. Then add a half cup of hot vinegar to the mixture, stirring thoroughly, and set away to cool. Keep covered. No oil is used in the cooking—there is no oil taste.

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Let us send you our valuable little book "The Secret of Delicious Desserts". It tells you how to make any number of dainty desserts and delicious salads in very little time and almost no trouble at all. And the delightfully good part of it all, remember, is that the speed with which these results are obtained only serves to enhance the enjoyable flavor of the result.

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