

Special \$1.95

FOR A SHORT TIME
Send Samples
of Your Hair
15c. Postage

LADIES! Send us your
combs, not less than
three ounces. We make
them up, 60c. oz.

Will add new hair from
\$2.00 worth up.
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**Elite Hairdressing
Parlors**

207 Enderton Building
WINNIPEG

**Best for Baby**

After many years' use by parents
of all classes, in Royal Nurseries
and humble homes, Savory
and Moore's Food has the reputation
of being a thoroughly reliable food
for infants.

The experience of parents, nurses,
and medical men all goes to show
that babies do thrive remarkably
well on this famous food, that its
use prevents infant ailments, and
that it builds up a strong constitu-
tion, so important in later life.
You may therefore bring up baby
on Savory & Moore's Food with
the assurance that you are doing
the best you can for your child.

MOTHER'S GUIDE FREE

Savory & Moore's little Book, "The
Baby," a full of useful information
on Infant Management, and contains
hints on Feeding, Teething, the Toilet,
Infant Ailments, and many other subjects.
It is just what a young mother
needs, and will prove invaluable in
the home. A Free Copy may be ob-
tained on application to Savory and
Moore, P.O. Box 1601, Montreal.

SAVORY & MOORE'S
OF ALL DRUGGISTS AND STORES

**THE C. P. R. GIVES YOU
TWENTY YEARS TO PAY**

An immense area of the most fertile
land in Western Canada for sale at
low prices and easy terms ranging
from \$11 to \$30 for farm lands with
ample rainfall—irrigated lands up to
\$50. One-tenth down, balance if
you wish within twenty years. In
certain areas, land for sale without
settlement conditions. In irrigation
districts, loans for farm buildings, etc.
up to \$2000, also repayable in twenty
years—interest only 6 per cent. Here
is your opportunity to increase your
farm holdings by getting adjoining
land, or to secure your friends as
neighbors. For literature and par-
ticulars apply to Allan Cameron,
General Superintendent of Lands,
Department of Natural Resources,
515 First Street East, Calgary, Alta.

CUTTING TIRE COST

To aid motorists in cutting
down tire cost, the Goodyear Tire
& Rubber Company of Canada,
Limited, announces the publica-
tion of a new booklet, "The Way
to More Tire Mileage," in which
are set forth the various ways of
obtaining more satisfactory tire
performance.

A noticeable departure from the
custom which has always pre-
vailed in literature advertising
tire information, of enumerating
an array of "don't's" for the tire
user, is the positive viewpoint
employed. "The Way to More
Tire Mileage" instead of outlin-
ing the usual "don't's," tells the
motorist just what to "do" to get
real tire performance. Valuable
hints telling how to add hundreds
and even thousands of miles to
the life of tires, are the keynotes

**The Way
To More
Tire
Mileage**

The new booklet illustrated above, is
offered free to all motorists. It tells the
motorist how he can get out of his tires
all the mileage which was built into them
at the factory.

throughout this booklet. Natu-
rally the more common tire ills
are treated—individually and
specifically—with a full descrip-
tion of just why and how they occur.
More emphasis, however, is
laid upon the remedy, and what
is more practical—the means of
prevention.

This new booklet reflects a
knowledge of tires and tire con-
ditions gained only through years
of experience in the tire business.
Obviously the information im-
parted cannot help but render
assistance of great value to
motorists.

As a convenience to automo-
bile owners who wish to obtain a
big mileage from their tires, a
copy of "The Way to More Tire
Mileage" will be mailed free upon
request to the Goodyear Tire
& Rubber Company of Canada,
Limited, at Toronto.

**HOW TO USE CANNED
GOODS**

There are a few things every
housewife should know about the
canned goods which she uses on
her table.

Following are a few rules
which will be of help to the
housewife in the purchasing,
storing, and use of canned ar-
ticles:

Don't buy a single can at a
time; you can always save
money by buying by the dozen
cans or case.

Don't store in a damp place, on
account of rusting, or where the
temperature is either extremely
hot or cold. Freezing injures the
consistency and flavor and may
break the seal of the can. The
average basement is all right.

Don't let contents stand in the
tin after it is opened. Empty
into glass or china dish if to be
served without preparation, or
into saucepan if to be heated.

Don't pour the liquor off the
peas or other vegetables; the best
of the flavor is in the juice.
Warm the peas in the juice. Save
the juice for soups.

Don't cook peas, string beans,
corn, etc., as they are already
cooked. Simply heat and add
butter and seasoning, if desired.

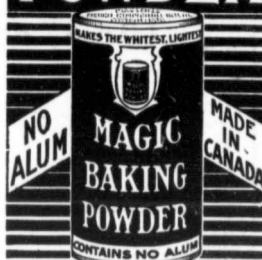
Don't open can with a knife or
a hatchet; get a good can opener.

Don't open or use the contents
of any can that is "bulged" or
"bloated" so the ends "swell out."
A few cans, on account of defect-
ive soldering or faulty tin plate,
will spoil, but they are always
guaranteed by the canner and the
"swells" are the spoiled ones.
Take back to the grocer and ex-
change for a good one.

Don't buy the most expensive
canned peas if you want food
value. Those that retail at the
highest price, the tiny ones, are
usually very small, tender, little
peas used principally for garnish-
ing, and while extremely tender
and considered very fine, are
really not as good for family use,
considered from the standpoint of
food value, as the medium priced
peas which are usually the
"Sifted" or size three.

**A HINT TO COMPETITORS**

Unsuccessful Competitor at the local
fair—"I ain't making any complaint, Mr.
Smith, but w'en the first prize for onions
goes to the judge's brother-in-law and
the first prize for marmers to 'is wife's
grandfather, it makes yer think a bit,
that's all."

**MAGIC
BAKING
POWDER**

E.W. GILLETTE COMPANY LIMITED
WINNIPEG TORONTO, ONT. MONTREAL

DAD KNEW
"Dad," said little Reginald, "what
is a bucket-shop?"
"A bucket-shop, my son," said the
father, feelingly, "a bucket-shop is a
modern cooperage establishment to which
a man takes a barrel and brings back the
bung hole."

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home scenes like the one sug-
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good business, to make pic-
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data on the film at the time,
consequently the result is not
merely pictures but an au-
thentic farm record.

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Farm." We would be very
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