In Woman's Realm

NEW YEAR'S BENEFITS FOR THE LONELY

"Be noble! And the nobleness that lies
In other men, sleeping, but never dead,
Will rise in majesty to meet thine own."

THE spirit of Good Will and Good Cheer has been manifested in a broader and more truly sympathetic manner in the Christmas season of 1914 than perhaps ever before. While the oppression of hard times has been pointed out everywhere, especially in Western Canada, (because a large proportion of the business population have been living on borrowed credit during the money stringency, which the war completely cut off) there has been a more determined effort made by all to maintain old customs, and to see that all had something of good cheer to remember.

While charitable organizations and private individuals have done much to bring joy to hundreds of lonely hearts in Calgary and elsewhere during the week just past, there is still much to be done, not for one week alone, but for the entire year, for the lonely right around us, many of whom are homeless and starving. Others, in not quite so bad a plight, but still yearning for a word of sympathy and encouragement, or a little kindliness. And the New Year—the time of all good, new and renewed resolutions—is pre-eminently a time for thoughtful consideration of our lonely neighbors. It is a time for letting those qualities of good which have unfolded in a greater or less degree in all of us, unfold yet more, and instead of waiting till we have departed this sife for the attainment of our finer selves, which many of us are content to trust to the Hereafter, let the New Year be a time for a new ideal. Let us think of this finer development here and now. The Great Master of All said in this connection, "And the second is like unto the first—thou shalt love thy neighbor as theyself," and in solacing our lonely neighbors a way is found towards the perfection of our own highest development and, inclusively, our own greatest happiness.

There is a criticism levelled at many present-day women which accuses them of unwillingness to give of the best of their own possibilities of encouragement and help. Let us in the year 1915, make this criticism unnecessary. Let us be more humane in manner and rememmber that if we take the time to add graciousness, kindness and thoughtfulness to our actions and words we will secure our own highest and most enduring happiness.

FASHIONS

Circular skirts are worn with long coats.

* * *

Indigo blue sable cloth is in great demand.

* * *

The sway of the sash is literally unbounded.

* * *

White capes are worn with black taffeta owns.

* * *

Fox collars are very general on evening wraps.

* * *

A burnt green is one of the new fashionable tones.

* * *

Little girls' cape coats are chaming and practical.

* * *

Black gloves are more frequently than formerly.

* * *

A lovely bronze green is among the favorite shades.

* * *

Dark green is firmly settled among the staple colors.

* * *

A goodly number of skirts with tight fitting yokes are seen.

* * *

Massive necklaces of cut jet are among the most striking.

* * *

Gloves of contrasting colors are worn by many smart women.

* * *

High collars, long sleeves, and generally a closer fit, mark the new blouse.

* * *

Among the newest skirts are those wkh long overskirts open to the waist and with rounded corners.

* * *

Very smart is the lace blouse with Roman striped silk bodice, that covers all but the sleeves and the decollete.

* * *

Jet and pallettes of colored sequins are used extensively in combination with velvet, plush, and broadcloths for capes for this season's wearing.

* * *

Gorgeous red velvet of a royal shade was used for an imported cape shown recently which was lined with ivory satin. The distinctive feature was the deep, elbow reaching cape of tailless ermine, which fitted the shoulders closely.

* * *

Little lace and net chemisettes are in favor again, with a high, close gtting collar. An unfortunate fancy of, as we are told, collar supports have been chiefly made in Germany. This collar is a different one from the collar of the past as it is cut in the same piece with the chemisette or yoke. This means clever cutting to obtain a good fit. There is very light wiring to support the collar at either side.

* * *

Among the coat collars is a pretty little stand-up affair that reaches to each side of the chin without closing in front. It stands very high in the back. In a striped silk of blue or black with white it makes a smart relief to an all-black or all-navy suit. Made in a short fur, too, these collars are very pretty and be coming. In the collars and cuffs seen on suits fur fabric is often used, in plain black or tawny color, and in a mixture of grey and white. A muff to match is carried.

* * *

The flowers, feathers, tulle, and beads that have been used in the hair for evening wear for some time past are being supplanted by the return of the old fashioned fancy high comb. This is a fan-like comb, usually small in size. It comes in plain tortoise-shell and its imitations, and is in so many colored effects too that almost any gown can be matched, or a pretty contrast found for it. The French roll has a special comb also, to hold it in place. This is trimmed with filigree, or sometimes has a row of balls at the edge.

A smart winter outfit for street wear.

* * *

Fur Collars

On evening wraps fox collars are used to a considerable extent including white, blue, gray and silver fox.

As the season advances the tendency in evening and street coats is toward garments that envelop the entire costume. These range from forty-eight to fifty-two inches in length. A few short, snappy coats are to be found, but they are in very limited quantities.

* * *

Warm Wear for Children

Whoever invented "rompers" for children deserves the gratitude of all mothers of litle ones, and of the little ones too, for dresses are only a bother at playtime; they are stepped on and torn and are in the way generally. A mother, telling how she makes and uses these good little garments, says:

"When baby first begins to crawl I put them on and in a little while baby is walking. I really think it gives tiny tots more confidence in themselves to find that there is nothing to trip them when they make an attempt to stand on their feet. I make the garments large and pull them down to the ankles—that saves knees and stockings. Then when the children are larger I put the bloomers up over their knees. Some I make with a yoke back and front—opened all the way down the back with a belt at the waist. Some are like waists and bloomers joined.

My five-year-old boy seemed a little large for the regular rompers, so I made him a play suit, which is preferable to a jacket and trousers I think. O plain waist and plain trousers, sewed together, with two big pockets for each suit, and he is easily fixed.

When the snow and ice come, an extra skirt and flannel knickers are put put on underneath the little girl's rompers; a sweater, knitted tights or leggings and a knitted cap and she has the same freedom as a boy has.

* * *

A Military Model

Christiane designed a white satin blouse long before war rumors were heard in Paris, but the military suggestion of the model seems very appropriate. The blouse is of white nocturne satin with a rather high-closing at the neck and narrow scalloped net frilling outlines collar, sleeve and front. Against this dainty white blouse the military straps and bands, of red silk embroidered with gold bread, are most effective. The ornaments are snap-fastened on, so they may be removed when the blouse is freshened.

* * *

Rolled Pique Collars

Rolled pique collars that are attached to vest fronts of the same can be added to any coat front or will go with the one-piece dress that is always opened with a deep V at the neck this season. The pique in all these models is neither stiff nor limp; it has to be wired if it is to stand up about the neck. All the pique models are not plain; some of them are in very fancy weaves or have a little running spray of white mercerized embroidery along the edges.

Some pretty sets for dresses or coats are made of silk in gay bayadere stripes. The deep gauntlet cuffs are held together by cuff-like buttons. The deep gauntlet cuffs are held together by cuff-like buttons. The collars are of the same sailor shapes as the pique or the lawn; sometimes revers are added.

MY LADY'S HOSIERY

So poetically did Sir John Suckling call attention to the foot of a fair young bride, but in these days when women dont wear petticoats—or very seldom—and when split skirts and dancing costumes display a deal of ankle, milady's feet cannot be compared to shy and scuttling little mice, for they are very much in evidence. In natural consequence hoisery and footgear are of paramount importance, and this season is bringing to the fore lovely shoes and stockings.

The new silk stockings for dancing are rarely lovely. Some of them are embroidered in gems and shimmering sequins, while a novelty of the year are the printed silk stockings. These come in white or pale tints, and are printed with colorful designs of peacock feathers or the peacocks themselves. Others have tiny bunches of flowers or red cherries, and one stunning pair to wear with either white or bronze shoes has a bronze Indian head on the front just at the ankle.

Bronze shoes and stockings will be as much in favor as they were last year, bronze buckled slippers and high bronze boots alike being decreed by Dame Fashion.

Plain black silk hose have colored clocks on them this year, though conservative women prefer black clocks, or black embroidered hose for street wear and the rainbow hose of last season will not be so much in vogue this coming winter.

Some of the novel hose for evenings have a jewelled or embroidered band half way up the calf of the leg, while those embroidered to simulate anklets are still noted among the novelists of the autumn.

The buckled shoes of last season are giving place to those fastening with a small buckle at the side of the instep or quite plain slippers with a long tongue, to give a very long slender appearance to the foot. This style is noted among the satin slippers for evening, though the "Colonial" type of footgear continues more or less in favor for street wear.

High tan button boots and patent leathers with suede tops in light colors are being shown in exclusive shops, while white gaiters are much in vogue to wear with the dark frock, white gloves and a white hat. These gaiters, like the new white belts, are of washable suede, but are only attractive on the woman with very slender ankles since they tend to exaggerate the size of both foot and ankle.

TO SEW ON EDGING

To sew on edging on the machine without showing the stitching, turn the edging back on the goods and sew on before you run the hem. This looks just as nice and is much faster than the old way of whipping on by hand.

A daily application of vaseline rubbed in once a day will keep the hands from chapping.

JAEGER (Fine Pure Wool)

Jaeger Wool Garments are non-conductors of heat and cold so that they are equally comfortable in any weather.

Persons wearing Jaeger Wool Garments are not readily affected by suddén changes of temperature, and are much less susceptible to colds.

And just as a warm winter house is usually cool in summer, so Jaeger Pure Wool Garments, the coolest most comfortable and most hygienic wear for warm weather, are also the coziest, the warmest on cold days.

Dr. JAEGER SANITARY WOOLLEN SYSTEM CO.
TORONTO MONTREAL WINNIPEG
Incorporated in England in 1883 with British Capital for the British Empire.

The Western Standard's Department of Domestic Science

TRIED RECIPES

A Good Holiday Cake

Two and a quarter cupfuls brown sugar, two cupfuls butter, seven eggs, two glasses brandy or one pint fruit juice, one-half cupful sweet milk, one-half cupful molasses, one-half cupful citron peel, two packages currants, 25 cents' worth almonds, one orange and two teaspoonfuls baking flour to make stiff enough to hold up on a spoon.

* * *

Dutch Hotchpot

Boil six carrots with six onions (medium size) until tender. In another kettle boil six medium sized potatoes. Drain all the water from both, put them together mash them well, add one teaspoonful of salt, half a teaspoonful of sugar, a quarter of a teaspoonful of pepper, half a cupful of butter and half a cupful of milk or cream. Beat well and serve hot.

* * *

Tomato Sauce

Materials—Butter, two tablespoonfuls; flour, two tablespoonfuls; salt, one-half teaspoonful; paprika, one-eighth teaspoonful; stewed and strained tomatoes, one cupful; onion, one slice; capers, one-half tablespoonful.

Melt butter, add dry ingredients and blend thoroughly. Cook tomatoes with slice of onion for a few minutes, then remove onion and add tomato pulp gradually to butter and flour. Cook thoroughly. Add capers and serve.

* * *

Coffee Macaroons

Blanch four ounces of sweet almonds and pound to a paste in a mortar ,moistening with four teaspoonfuls of very strong black coffee; add the stiffly-beaten whites of four eggs, blended with one pound of white sugar; shape into macaroons, arranging them on paper lined tins, and bake for fifteen minutes. Decorate while still warm with a crystalized cherry pressed lightly into the top of each macaroon.

* * *

Baked Indian Pudding

One-half cupful Indian meal mixed with little cold water, turn over one quart of scalded milk, two-thirds of a cupful of molasses, half a cupful of butter or lard, one teaspoonful each of salt, ginger and cinnamon.

Pour into buttered baking dish and bake slowly four hours or longer; add one pint of sweet apples quartered, and one cupful of raisins adds much. While baking pour over cold milk every hour. Serve with flavored sweet cream.

* * *

German Potato Salad

Boil one-fourth of a peck of small potatoes. When cold pare and slice very thin; cut a medium raw onion very thin, one teaspoonful of salt, one-fourth of a teaspoonful of pepper, two tablespoonfuls of olive oil, one teaspoonful of sugar, one-fourth of a cupful of vinegar. Add these ingredients to the sliced potatoes, raising up the potatoes with two forks carefully; then pour a teacupful of boiling water over the whole and chop fine a few sprays of parsley to garnish with, as the parsley improves the flavor.

* * *

Boston Roast

Materials—Kidney beans, one can or same amount cooked beans; grated cheese, one-half pound; breadcrumbs, salt.

Mash beans or put them through a meat grinder. Add the cheese and sufficient breadcrumbs to make the mixture stiff enough to be formed into a roll. Place in buttered baking pan and bake in moderate oven. Baste frequently with one-half cupful hot water in which one tablespoonful butter is melted. Serve the roast with tomato sauce. If desired a few drops of onion juice or a little finely chopped onion may be added to flavor the dish.

* * *

Rice Croquettes

When boiled rice is served be sure to cook too much. Of this take too cupfuls and put it on the fire in a double boiler add to it one gill of milk, salt and pepper to taste, one teaspoonful of onion juice, four grates of nutmeg, the grated rind and juice of half a lemon, one tablespoonful of grated cheese and the same of chopped parsley. Boil three-quarters of an hour, then stir in the beaten yolk of one egg. Turn out on a flat dish to cool. When cold enough to handle easily form into croquettes, dip into beaten egg, then in fine bread crumbs. Fry in deep boiling fat. Serve very hot, with or without tomato sauce.

* * *

Getting "King" Turk Ready for Frying Pan

Stuff the turkey the day before you want to use it. Fill the body and also the opening at the neck. Sew together, tie the legs, truss wings across back, rub well with salt and lemon juice and set in cool place until ready to cook.

If turkey is very young and tender, cooking twenty minutes to the pound will be sufficient, but twenty-five is better.

Place turkey in the pan, breast down. Allow to cook an hour before turning. This gives the juices and flavors a chance to drip into the breast. Turn carefully. Baste often. Brown evenly. Boil the giblets until tender. Chop and serve in gravy.

* * *

Corn Balls

Corn balls are always acceptable with children, and may be made easily during the crisp days of winter. A basket trimmed with holly shows corn balls to advantage.

Pop corn, pick over, and put in a large kettle; there should be five quarts. Put two cupfuls of sugar, one-half cupful of white syrup, one-third teaspoonful of salt, and one and one-half cupfuls of water in saucepan. Bring to the boiling point, and let boil without stirring until thermometer registers 260 degrees F. Add one teaspoonful of vinegar and one tablespoonful of vanilla and continue the boiling until thermometer reaches 264 degrees F. Remove from range and pour over corn gradually, while stirring constantly. Make into balls, using as little pressure as possible. Wintergreen flavoring may be used in place of vanilla.

FOOD COMBINATIONS

Dr. Suranna Dodd gives the following rules for food combinations:

1. Fruit and vegetables should not as a rule be eaten together.
2. Vegetables are best eaten at noon. Tomatoes do well with vegetables, grains or meats, but not as a rule with fruits.
3. The potato is an exception, as it rarely quarrels with anything.
4. Supper is best made of bread and fruit only.
5. Fruit and cereals are adapted to the morning and evening meal and little other food is required.
6. People with weak stomachs digest fruit better at the beginning of a meal.
7. Meats should preferably be eaten at noon and in cold weather rather than warm.
8. The grains digest well with all other foods, though some cannot take them in the form of mush.
9. Those who digest vegetables with difficulty should take but one kind at a meal.
10. In selecting vegetables for a meal do not have them all watery, as cabbage and turnips, or all dry as peas and beans.
11. If you have thin soup, follow with hearty vegetables. If, however, you have bean or pea soup, the vegetables should be of the lighter kinds.
12. On very cold days have a warm dinner of good nutritious articles. Select mainly solid foods with grains rather than thin soups and watery vegetables.
13. On a warm day make the breakfast largely of fruits with a moderate supply of cereals; the dinner of young vegetables or fruits a dish of grains, and a little bread.
14. In very cold weather take the chill off your stewed fruits, pies, or tries and puddings are better at the mid-day meal.
15. Never have too great a variety at any one meal.

NEW YEAR'S CANDIES

Peppermint

Put one and a half cups white sugar and half a cup of boiling water in a granite saucepan and stir until sugar is dissolved. Boil ten minutes; remove from fire, add six drops oil of peppermint, and beat until of right consistency. Drop from tip of spoon on slightly buttered paper.

* * *

Maple Cream

Break up one pound of soft maple sugar; put into a saucepan with ¾ cup thin cream and ¼ cup boiling water. Bring to boiling point, and boil until a soft ball is formed when tried in cold water. Remove from fire, beat until creamy, add 2-3 cup nut meats, and pour into a buttered tin. Cool slightly, and mark in squares.

* * *

Chocolate Cream

Melt one tablespoon butter in granite saucepan, add two cups sugar and two-thirds cup milk. Heat to boiling point, add two squares chocolate, and stir constantly until chocolate is melted. Boil thirteen minutes, remove from fire add one teaspoon vanilla, and beat until creamy and mixture begins to sugar slightly around edge of saucepan. Pour at once into a buttered pan, cool slightly, and mark in squares.

BUYING A NEW RANGE?

Here Are Some Suggestions That May Help You in Your Choice

The kitchen range should be chosen carefully and studied carefully, both before and after its installation. The ways of fire building and heat regulation should be mastered, and the arrangement of flues, drafts and dampers should be noted. Grates in many ranges are built for some particular kind of fuel. A woman using a stove with a grate especially constructed for burning wood certainly works at a disadvantage if she must cook with coal or coke.

When purchasing a range all labor-saving devices should be noted. The money spent in additional improvements of the stove is money well spent, says the Detroit Free Press.

One of the first considerations is the material used in the construction of the stove. If it is light weight, be sure that it combines durability with lightness. Ranges or stoves made of pig iron, cast iron or gray iron are all serviceable.

The fire box should not be too deep nor too wide, nor should its linings be too heavy. A deep fire box requires a large amount of fuel to heat the top of the range. The intensity of such heat has a tendency to destroy the lining of the top of the stove and grate. Fuel, too, is wasted in a fire box of great depth.

However, an extra large ashpan is quite an advantage. Such an ashpan requires emptying but once a day. The damper should be located at sufficient distance from the fire box to prevent its burning out, warping or becoming clogged with ashes.

A square or oblong oven with sides of the same height it is claimed will give better results than one that is shorter on the right side. The oven should be so ventilated that fresh air may pass through to insure quick baking, perfect operation and a better retention of the juices in meats cooked in the oven.

An oven door that opens downward, forming a large shelf, is to be preferred to one that opens outward. It is easier to remove hot dishes and pans from the oven if there is such a door. Every oven should be equipped with a thermometer, so that not only may the tempertaure of the oven be gauged, but the state of the fire may be determined by glancing at it. The best location for this labor saver is the outside of the oven. A glass door on the oven is another convenience that canserves the housewife's time and energy as well as the heat of the oven.

If there is not a boiler or water front attached a hot water reservoir is a great convenience. Its size and lining should be noted by the prospective purchaser of a stove. Galvanized coating over cast iron generally gives better service than enamel as the heat is inclined to cause the enamel to peel and chip. Sheet iron, when galvanized has also a tendency to become porous and rust. Copper reservoirs possess certain durable qualities, but require more care and attention than galvanized ones.

A removable hot water tank has not only the advantage of being easily kept clean, but in case of impairment of any portion of its surface may be easily replaced or relined. The stove having such a reservoir should be equipped with a special damper, which will turn the heat from the tank to the oven and vice-versa. Such an equipment is a genuine economy.

An arrangement of the top of the stove making it possible to broil meat over the hot coals is another important addition to the range.

Combination gas and coal ranges have the advantage of occupying less space and affording the housewife a means of saving steps. Some are made with drop shelves, with broilers and hot plates above; others have the gas plate and oven adjoining the plate and oven of the coal stove, while still another style has the broiler and oven above, while the gas plate is built on an extended shelf at the side of the range or stove.

A MASSAGE CREAM

When making your evening toilet, massage throat, ears and face with Oriental cream, formula of which is given below. Rub this in carefully and painstakingly, so that no oil stands out on the skin.

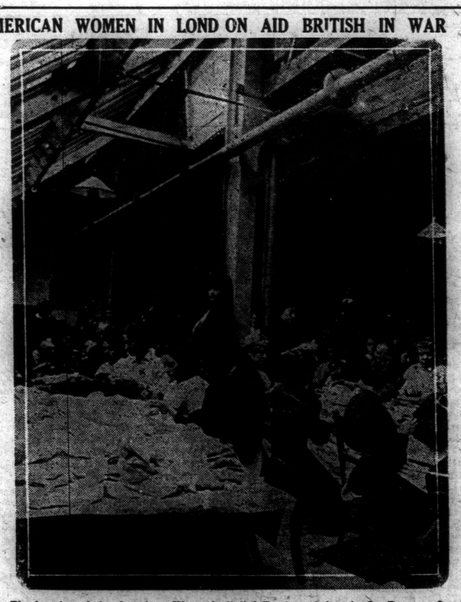
Oriental Cream.—Sweet almond oil, four ounces; white wax, melted, 320 grains; spermaceti, 320 grains; benzoin (finely powdered), 100 grains; tincture of amberris, sixty grains; rice feculae (pulverized), 320 grains; pure carmine, fifteen grains.

Blend the fats in a double-boiler, add the benzoin while they are heating, the rice and carmine while it is cooling, and tincture last of all. You will note that there is no lanolin in this cream, hence no danger of encouraging a growth of hair on the face.

EVERY WOMAN is interested and should know about the wonderful Marvel Whirling Spray Douche

Ask your druggist for it. If he cannot supply the MARVEL, accept no other, but send stamp for illustrated book—sealed. It gives full particulars and directions invaluable to ladies. WINDSOR SUPPLY CO., Windsor, Ont. General Agents for Canada.

AMERICAN WOMEN IN LOND ON AID BRITISH IN WAR



The interior of the American Women's Relief Fund workshop in St. Pancras, London, where the members of the fund, made up of American women residing in England, are busy turning out clothing and supplies for the soldiers. Leaning against the pillar is Mrs. John Jacob Astor, first wife of the late Col. J. J. Astor, and at her right is Lady Henry, another prominent American woman.

STATISTICS.

Madge—Were you pleased with your Christmas presents?
Marjorie—Perfectly. I received seventeen and I'm going to have only fifteen exchanged for something else.

LADIES! DARKEN YOUR GRAY HAIR

Use Grandma's Sage Tea and Sulphur Recipe and Nobody will Know.

The use of Sage and Sulphur for restoring faded, gray hair to its natural color dates back to grandmother's time. She used it to keep her hair beautifully dark, glossy and abundant. Whenever her hair fell out or took on that dull, faded or streaked appearance, this simple mixture was applied with wonderful effect.

But brewing at home is mussy and out-of-date. Nowadays, by asking at any drug store for a 50 cent bottle of "Wyeth's Sage and Sulphur Hair Remedy," you will get this famous old recipe which can be depended upon to restore natural color and beauty to the hair and is splendid for dandruff, dry, feverish, itchy scalp and falling hair.

A well-known downtown druggist says it darkens the hair so naturally and evenly that nobody can tell it has been applied. You simply dampen a sponge or soft brush with it and draw this through your hair, taking one strand at a time. By morning the gray hair disappears, and after another application or two, it becomes beautifully dark, glossy, soft and abundant.

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RE FENCING AND TREES

tionally, in running wire fences, ecessary to attach the wires to In doing this, it is bad practice staples to attach the wire di- to the trees, thus ensuring that e will become over grown and ed in the wood. Not only is e thereby ruined or injured but, , it is impossible to remove cing without cutting either the the tree.

etter way, protecting both the d the fence, is first to nail to e a strip of wood about four wide and one inch thick, of a to suit the height of the fence. re fence can then be stapled to rip. This will secure the fence ill not interfere with the tree .

WHAT'S THE USE?

orie—"Will I get everything I for, mamma?"
her (cautiously)—"Everything good for you, dear."
orie (disgustedly)—"Oh, what's e then; I get that anyway."

ULTRY AND LIVESTOCK

E. We will give free to any person ed in stock or poultry one of our so ustrated books on how to feed, how to n houses; tells the common diseases try and stock with remedies for same, w to cure roup in four days; tells all our Royal Purple Stock and Poultry and Remedies. Write W. A. Jenkins o., London, Canada.

DERS FOR INDIAN SUPPLIES

LED TENDERS addressed to the undersigned and marked on the envelope Tender for Indian Supplies," will be d at this Department up to noon, on y, 5th January, 1915, for the delivery an supplies during the fiscal year end- e 31st March, 1916, duty paid at vari- nts in Manitoba, Saskatchewan and Al-

ms of tender containing full particulars e had by applying to the undersigned. lowest or any tender not necessarily ed.

wspapers inserting this advertisement t authority of the Department will not d.

DUNCAN C. SCOTT,
Deputy Superintendent
General of Indian Affairs.
rtment of Indian Affairs,
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NOPSIS OF CANADIAN NORTHWEST LAND REGULATIONS

HE sole head of a family, or any male over 18 years old, may homestead a quarter-section of available Dominion in Manitoba, Saskatchewan or Alberta. plicant must appear in person at the Do- ion Lands Agency or Sub-Agency for the trict. Entry by proxy may be made at Dominion Lands Agency (but not Sub- ncy), on certain conditions.

Duties—Six months residence upon and cul- tion of the land in each of three years. A meksteader may live within nine miles of his mestead on a farm of at least 80 acres, on tain conditions. A habitable house is re- red except where residence is performed in vicinity.

In certain districts a homesteader in good nding may pre-empt a quarter-section ngside his homestead. Price $3.00 per re.

Duties—Six months residence in each of ee years after earning homestead patent; o 50 acres extra cultivation. Pre-emption ent may be obtained as soon as home- ad patent, on certain conditions.

A settler who has exhausted his homestead ht may take a purchased homestead in rtain districts. Price $3.00 per acre. Du- s—Must reside six months in each of three ars, cultivate 50 acres and erect a house orth $300.

The area of cultivation is subject to re-ction in case of rough, scrubby or stony nd. Live stock may be substituted for cul- ation under certain conditions.

W. W. CORY, C.M.G.,
Deputy of the Minister of the Interior.
N.B.—Unauthorized publication of this ad- rtisement will not be paid for.—64288

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