

**AGED VETERAN
ANSWERS ROLL CALL**

James Copland was born in Scotland March 9, 1844. He was left an orphan in childhood and at the age of ten years he, with his only brother, came to America. In 1862 when our country called for help he enlisted and served three years and was discharged June 11, 1865.

On the 21st of April, 1870, he was married to Amanda Adams. Hand in hand they have walked the pathway of life for fifty years and on April 21, 1920, celebrated their golden wedding anniversary. Seven children were given this union, Charles, of Buckley; Archie, of Kalamazoo; Clint, of Green Frier, Canada; Maggie, of Wellsville, New York; Grace, of Lawrence; Myron of Hartford, and Kate, of Kalamazoo. All remain with the wife and 15 grandchildren to mourn the loss of him whose ever thought was for their greatest good.

During the last few years his fail-

ing health has called for much care and this has been given uncomplainingly. All that human hands and loving hearts could do has been done for him whose only thought to the last was for his wife and children.

On Sunday, May 2, just before the night turned to day there dawned for him a day more glorious and eternal which shall know no ending.

Dear father has left us, he has gone from our sight;

On earth we shall see him no more, But his memory we'll cherish and ever hold dear,

Till we meet him on that beautiful shore.

Funeral was held at his home in Lawrence May 5, at 2 o'clock and he was laid to rest in Hamilton cemetery.

CARD OF THANKS

In this brief space we take this means of expressing our sincere thanks and appreciation to all who have so kindly helped us in any way during the sickness and death of our loved one. Again we think you.

Mrs. James Copland and Children.

YEAR BOOKS ISSUED

Year books for the Van Buren County Fair to be held September 28 to October 2 have been issued from the secretary's office at Hartford. A new plan of distribution was adopted this year. The books were sent to the school districts of the county with a request that the teachers supervise their distribution to the homes of patrons. The books contain 160 pages giving complete premium lists of the fair and five thousand copies, costing approximately \$1600, were printed.

ARRESTED FOR NETTING

Tuck High and Ezekiel High, brothers, were arrested by Game Wardens Showerman and Denner of Kalamazoo while operating a gill net at Gravel lake. Each was fined \$28.70 with the alternative of 15 days in the county jail at Paw Paw. The latter paid his fine while the former chose the jail sentence.—Ex.

Mr. and Mrs. C. W. Warner of Kalamazoo spent Sunday in Decatur.

FARM BUREAU NOTES

County Farm Bureau Executive Committee Meet

On Thursday, May 6, the executive committee of the Van Buren County Farm Bureau held the third meeting of the members since the new committee was elected in Hartford on February 24, 1920.

C. M. Kingsley of Kendall met with the committee for the first time as this has been the only meeting held since his return from the south. All the members of the committee were present at this meeting and much important business was disposed of.

It was definitely decided to cooperate with Berrien and Allegan County Farm Bureaus in the employment of Prof. Simonton as entomologist for the Farm Bureau members of the three counties. \$500.00 was voted to be expended towards Professor Simonton's salary and expenses, and F. E. Warner empowered to act for the committee in the making of the proper arrangements with the other counties for the work.

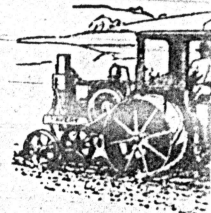
The executive committee took action on a policy regarding the doing of business for non-members to the organization, when things along business lines are done. The policy decided upon was that while every chance was to be given non-members to become members and enjoy the business advantages of members, no business whatsoever will be done for non-members. The stand taken in the assembling and marketing of wool by the State Farm Bureau, whereby only members' wool will be handled, was fully endorsed by the executive committee.

Farm Bureau Wool Assembler Now Ready to Receive Wool

The Lawrence Co-operative Company, the assembling agent for the Farm Bureau for this year's wool, is prepared to take in Farm Bureau members' and such growers as may desire to become members, wool at any time now. In fact a considerable amount of wool has already been taken in at Lawrence.

It is well to haul the wool in as soon as possible after shearing, as the quicker it is in at the local point, the quicker it can all be pooled at the central warehouse, and likely the

**THE
FARM**



The AVERY is the tractor with mission. The Avery Motor is designed especially for tractor purpose transmission is designed to drive the heaviest of tractor work. The S-16 to 40-80 horse power, all but fier enables this tractor to not only making it economical as well as a tractor.



WE
If after inspection, separator, and the Anker-Hery detail and the machine.

United

Use electricity ing will become Power Washer or tear the clothes, washes one tubfull, attached wringer swings machine can be started, stopped

Another Royal Suggestion

GRIDDLE CAKES and WAFFLES

From the NEW ROYAL COOK BOOK

THERE is an art in making flapjack pancakes, griddle cakes or waffles, call them what you will. But it is an art very easily and quickly acquired if you follow the right recipes.

Here are some recipes for a variety of breakfast cakes that will make grandmother envious. The secret, of course, is Royal Baking Powder.

Royal Hot Griddle Cakes

2 cups flour
1/2 teaspoon salt
4 teaspoons Royal Baking Powder
1 1/2 cups milk
2 tablespoons shortening
Mix and sift dry ingredients; add milk and melted

**ROYAL
BAKING
POWDER**

Buckwheat Cakes

2 cups buckwheat flour
1 cup flour
6 teaspoons Royal Baking Powder
1 1/2 teaspoon salt
3/4 cups milk or milk and water
1 tablespoon molasses
1 tablespoon shortening
Sift together flours, baking powder and salt; add liquid, molasses and melted shortening; beat three minutes. Bake on hot greased griddle.

Waffles

2 cups flour
4 teaspoons Royal Baking Powder
1/2 teaspoon salt
1 1/2 cups milk
1 1/2 eggs
1 tablespoon melted shortening
Sift flour, baking powder and salt together; add milk to yolks of eggs; mix thoroughly and add to dry ingredients; add melted short-