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BLACK WOLF SET

Wherever you live between Halifax and Vancouver you can benefit by the bargain we describe here. The picture above shows the beautiful Black Wolf Neckpiece and Muff which we offer at \$40. The Neckpiece (Catalog No. 1970) is made from skins of high quality. It is trimmed with heads and tails and beautifully lined. The Muff (Catalog No. 1967) is in the plain pillow style. The Muff has an eiderdown bed and is lined with best soft silk and has new bracelet wrist cord. If you just want one piece—the Neckpiece or the Muff—you can get it for \$20. The set for.....

\$40

MORE BIG SPECIAL VALUES

439—Canadian Muskrat Coat; 50-in. long; made from best quality skins; full-furred skins, with large shawl collar and deep cuffs; loose full box style; best lining and trimmings. Price **\$95**

426—Hudson Seal Coat; 45-in. long; made from best quality skins, in full box style with wide ripple skirt; extra deep cape collar, wide cuffs, seal buttons; all silk pussy willow linings. Price **\$240**

310—Canadian Mink Stole; full animal style; plain round back; finished with heads and tails; made to fasten up closely at neck; beautiful quality dark mink skins; soft silk linings..... **\$55**

1849—Natural Alaska Sable Neckpiece; made from best quality skins; wide over shoulders; deep pointed back and front finished with two silk ornaments; soft silk linings..... **\$35**

1710—Canadian Beaver (Plucked) Stole; wide over shoulder, plain around back; fronts finished with two silk ornaments; best quality soft silk linings..... **\$40**

330—Arctic White Fox Neckpiece; full animal style; finished with head, paws and large natural tail; made from beautiful quality full-furred skins; paws fastened across front. These are made up single and double styles making a handsome fur **\$50**

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Malted Milk for Invalids

A nourishing and digestible diet. Contains rich milk and malted grain extract. A powder soluble in water.

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Have ready a granite roasting-pan or an ordinary stoneware platter; lift the steak to the hot platter; dust it with salt and pepper; rub it with butter on both sides, and, if you like, add just a suspicion of garlic. Transfer it to the serving-dish, pour over the butter sauce that has been made in the seasoning dish; garnish the steak with parsley, and send at once to the table.

Broiling Over a Coal Fire

Remove the lids on the front of the stove; see that the fire is bright and free from gas; open the direct draught into the pipe. Trim the steak, put it into the wire broiler and fasten it; hold it near the coals until it is thoroughly seared on one side; turn and sear it on the other; turn every twenty seconds for five minutes, then place it on a rack about six inches above the fire; cook slowly on one side; turn and cook on the other; it will take less time over a coal fire than under the gas. If the steak is one inch thick six minutes will be quite long enough; an inch-and-a-half steak will take twelve minutes, and a two-inch steak will take at least twenty minutes. All steaks must be cooked slowly toward the end of the time. Season and serve at once.

Broiling over charcoal is practically the same process as broiling over a coal fire.

eggs beaten to a stiff froth. This will give you a sherbet entirely unlike the watery, snowy affair usually served as water-ice, but it will be like spun glass, white, delicate and velvety. Pineapple sherbet is made by using a pint of freshly grated pineapple instead of lemon-juice, and orange sherbet by substituting a pint of orange-juice in place of the lemon-juice. Otherwise they are made like the lemon sherbet.

Candy

Fudge—To make fudge, take two cupfuls of granulated sugar, two-thirds cupful of milk, two squares of chocolate, butter the size of a walnut, vanilla to flavor. Grate the chocolate, and put the sugar, milk and chocolate together in a granite saucepan and when almost done, add the butter. Let boil, stirring constantly, until when tested in cold water a soft ball is formed. Take from the fire at once, add the vanilla and stir until smooth, heavy and cool enough to retain its shape. To facilitate this, stand the whole in a panful of cold water while stirring. Butter a shallow pan, using unsalted butter, or a little clean lard, and spread the mixture in this to the depth of half an inch. Check in squares and let get cold.

Cream Taffy—Two cupfuls of granulated sugar, half a cupful of vinegar, half a cupful of water, and butter the size of a walnut; boil without stirring



Canadian War Records—A Canadian enjoying his "eats" from home.

Dessert

Frozen fruits are prepared by mixing the fruit cut into small pieces with an equal amount of cold water, and adding sugar to the taste. Pack and freeze precisely as you would ice-cream. When the mixture is half frozen add a pint of whipped cream to every quart of fruit and water. You may use strawberries, raspberries, cherries, peaches, pineapples, or apricots. All will be found very nice, and you will have a variation in frozen desserts from ice-creams.

Angel-cake and sponge-cake are especially nice to serve with frozen fruits. And as to ice-cream, did you ever try serving bread and butter with it in place of cake? Many persons prefer it, especially men, who as a rule are not given to eating cake. And in turn a large number of women are repudiating it, and when they take anything with ice-cream, make rolls and butter—cold rolls, not hot ones—their choice.

Another variation of frozen dishes is the sherbet, or water-ice. This is made with water, sugar and fruit-juice, and frozen in the usual manner. For a lemon sherbet use the juice of six lemons, one pint of sugar, one tablespoonful of gelatine, the whites of three eggs and one quart of water, all but a gill of which should be boiling. Soak the gelatine in the gill of cold water for about a quarter of an hour, then add the boiling water to dissolve it; when it is dissolved add the sugar and juice of the lemons. When the sugar is dissolved strain and set aside to cool, and just before freezing add the whites of the

until it will candy when dropped in cold water. It should not get too hard, nor should it be too soft. Test as you would molasses candy. Flavor according to taste. Have a platter, or marble slab nicely greased, and pour the candy on this, and when cold enough to handle, pull until white, and cut into small pieces. If the syrup is stirred while boiling, it will return to sugar.

Walnut Squares—Two cupfuls of brown sugar, half a cupful of sweet cream; boil together until it ropes; then take from the fire and add one cupful of finely shaken walnut meats, mix well and pour into a greased shallow pan, and when partially cooled, crease into squares with a knife. When cold, it will be pronounced delicious.

Butter Taffy—Two cupfuls of light brown sugar, half a cupful of New Orleans molasses, two tablespoonfuls of vinegar, two of water, half a cupful of butter; boil fifteen minutes, or until brittle enough to pull well. Try in ice water, and when done, pull until smooth.

Bread Pudding

Beat two eggs without separating, add four tablespoonfuls of sugar, and beat again; add one pint of milk, half a teaspoonful of salt, a grating of nutmeg; pour into a baking-dish, cover the top with a buttered bread, buttered side up, and bake in a moderate oven until the custard is set (about twenty minutes). Serve cold.

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A beautifully illustrated Fur Style Book—giving advance information on furs and fur fashions—contains 40 pages with 125 illustrations of up-to-date Furs and Fur Garments—All these illustrations are photographs of living people—thus showing how the Furs REALLY appear—it shows Furs for every member of the family. Don't fail to send for this book TO-DAY—it is now ready for mailing and will be mailed as requests are received.

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1917-18 EDITION

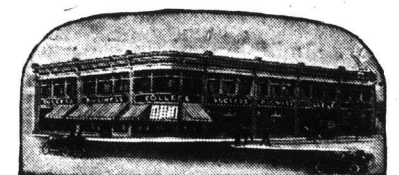


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