

## Order That Christmas

### Picture Frame NOW.

The holiday season is near and that means very busy days in our **Framing Department** and a big rush of **Framing Orders**.

We are splendidly prepared just now to fill the orders of those who desire **Pictures Framed with Mouldings of choice quality** and of choice **up-to-date designs** who appreciate expert aid in selecting Frames that are most artistic and most appropriate for each particular subject, who want **prompt service and expert workmanship**.

We Guarantee Satisfaction with each Order.

**U. S. PICTURE & PORTRAIT COMPANY,**  
FRAMING DEPARTMENT.

## SALE! SALE!

The Sale at which you have always saved money.  
The Sale at which you will make Big Savings now.

## BLAIR'S Great December Sale

Ladies' and Children's COATS, HATS, CAPS and FURS,  
Ladies' Long Plain Coloured and Fancy TWEED COATS.

Regular \$3.20 for \$2.60; \$4.00 for \$3.20; \$4.50 for \$3.60; \$4.90 for \$3.90;  
\$5.75 for \$4.60; \$6.30 for \$4.90; \$7.30 for \$5.70; \$8.50 for \$6.50; \$10.00 for  
\$7.50; \$11.00 for \$7.90; \$12.50 for \$8.90; \$13.50 for \$9.90.

Children's and Misses' Long Plain Coloured and Fancy Tweed  
COATS. Sizes, 24 inch to 39 inch; all clearing at cost.

Prices too numerous to detail.

Our Sale of Coats this December is equal to, if not ahead of, all such  
previous December Sales, and the value we have always given in Coats at  
them is well known. You will be well advised to see them at once as they  
are going rapidly.

We offer a Large Stock of Ladies' UNTRIMMED FELT  
HATS, at Cost Price to Clear.

These represent this Season's Newest and Favourite Shapes and Shades.  
Prices now are:—50c; \$1.10, \$1.30, \$1.40, \$1.60 and \$1.80. These Hats are  
all made of the Best Felts and Regular Prices would be at least one-third  
higher.

All MOTOR CAPS at Less than Cost.

Ladies Serge and Felt Motor Caps, Regular 70c. for 45c. each.  
Ladies Serge and Felt Motor Caps, Regular 60c. to 65c. for 35c. each.  
Misses Felt Cloth Motor Caps, Regular 50c. for 40c. each.

All Ladies' and Children's FURS at Greatly Reduced Prices.

## HENRY BLAIR.

## Artificial Teeth!

It is almost impossible to obtain better fitting or more natural  
looking Artificial Teeth than can be obtained at

## The Maritime Dental Parlors.

We give particular attention to this branch, as well as the treat-  
ment, filling and crowning of teeth.

At our prices within the reach of all

Teeth extracted  
without pain . . . . . 25c.

Teeth extracted and full set artificial  
teeth (\$18.00 value) supplied . . . \$12.00.

Gold Crowns . . . . . \$6.00.  
(\$10.00)

Gold, Ashers Enamel, Amalgam or Cement fillings at propor-  
tionately reasonable prices.

The Maritime Dental Parlors, J. W. SIMMER, D.D.S.  
176 Water St., St. John's. Dentist.  
PHONE 62.

Advertise in the TELEGRAM

## The Evening Chit-Chat

By RUTH CAMERON



A Sewing Circle absolutely without gossip! Can you imagine it? No, it exists. Or did at the moment of writing. I won't vouch for any more than that.

It is at Columbia, Missouri.

The by-laws of the society forbid its members to comment on their neighbours' dress, appearance or behaviour.

There is a schedule of fines for violations of these laws.

In our Church is a Ladies' Aid Society to which several of the prominent Church women do not belong.

Why?

Oh, just because some one in the society said something about them and someone else kindly repeated the kind words.

Seems to me every woman's aid society in the land ought to adopt that sewing circle's by-laws.

Alice Freeman Palmer, the famous president of Wellesley College, was often troubled by being told when she attempted to trace strange reports and stories to their source that "some girl" had said this or that.

One morning, therefore, she announced at prayers that she had turned "some girl" out of college and did not wish to hear of her again.

Don't you think it would be fine if

all "some girls" older sisters and brothers who infest the world at large could be similarly banished "far beyond the northern sea" or since the northern sea has become attainable, far beyond the southern sea.

If you do, why don't you assist in the banishing?

How?

Why simply by never giving credence to or passing on any story that has for its authority "someone said," or the even more common, "they say."

Everytime you do that you are bringing nearer the day when the death warrant of "some girl" and all her crowd shall be signed.

Visiting gardens is the very distinctive vocation of a Pennsylvania woman. She had been a teacher in the public schools when her health broke down and she was told by her doctor that she must live an outdoor life.

She rented a farm in a suburban district, hired two laborers to help her and procured engagements to take care of the lawns and gardens of people who did not have hired men, at the rate of fifteen and later twenty cents an hour. On her own farm she raised the shrubs and young plants to supply her customers with. After seven years she is making about one hundred dollars a month. She says: there are a great many women earning small salaries in cities, who would be happier and healthier and make more money running farms.

When working on velvet use only the finest pins or needles to pin, so as not to injure the pile, and when bastings are essential do not draw the thread tight. Clip each stitch with scissors before pulling out the bastings.

The measures for the ordinary French dressing are: Three table-spoonfuls of oil, one and a half table-spoonfuls of vinegar, a fourth of a teaspoonful of salt, an eighth of a teaspoonful of pepper. This is enough for a pint of salad.

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## The Growth OF CHILDREN

depends upon proper nourishment—a balanced ration. The most frequent lack is bone-forming material, causing soft, weak, diseased, crooked bones.

**Scott's Emulsion** supplies every element needed. It's a balanced ration for bone as well as flesh. Every child should have a small dose daily.

ALL DRUGGISTS

mixture of half a pound of ground glue dissolved in a pail of water.

Wash leather furniture very gently with warm water in which there is a little vinegar, wipe with a dry cloth and then restore the plish by mixing the white of two eggs and a little turpentine, which is applied with a fan-nel.

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