



NEW WIRELESS FLASHLIGHTS

For every conceivable occasion in which a **SAFE - BRILLIANT - CLEAN** and **INEXPENSIVE LIGHT** is required in-doors or out-doors. For home closets, pantrys, cellars, and any odd corner on which it is needful **ON THE INSTANT** to throw a strong spot-light. The light for the Motorist, Teamster and Joy-Party.

The FRANCO

Flashlights in cases of emergency are absolutely priceless. If it were only for the fact that they are **Safe** and **Reliable** in contact with the most inflammable surroundings—they are a **Necessity** everywhere



The FRANCO

New Wireless Electric Flashlights have features of superiority and convenience not found in ordinary makes. The **Case** is patented. It prevents short circuit.

"Franco" flashlights will not burn out when thrown against metal. New batteries are easily replaced. They automatically adjust themselves.



For long life and satisfaction the **"FRANCO" WIRELESS FLASHLIGHT** surpasses anything of the kind now on the market.

NOTE: The **"Franco"** Flashlights were awarded **GOLD MEDAL** at the Panama Pacific International Exposition, San Francisco, 1915

Ask your dealer if he cannot supply you. Write us for full particulars.

CANADA DRY CELLS, LTD. **Bury and Irish Streets WINNIPEG, MAN.**

on the pumpkin, wrapped the mammoth thing in green crepe paper and tied it with red ribbon and holly.

Four little bibs can easily be made from a lady's handkerchief. One with a hem is best and wears well, though it may have a small border inside the hem. Cut the handkerchief in four equal squares; hem the two cut edges of each square. Then make a square pad a trifle smaller from two squares of white outing flannel sewed together, and place them under the handkerchief square. Cut one corner to fit the baby's neck. Fasten with ties of wash ribbon or tape.

Embroidery hoops and tiny dolls make pretty wall cushions. Wrap ribbon around the hoop, then take a little doll and wrap cotton around—covering all but head and feet with silk. Fasten doll to inside of ring. Put a loop at the back. This makes a very pretty gift and inexpensive.

Nothing delights the heart of a little child more than home-made doll clothes.

CHRISTMAS ALL-THE-YEAR.

A box filled with twelve tiny parcels—with a notice to open one every month during the year is a happy way of making Christmas last all year.

Christmas Recipes

CREAM OF CELERY SOUP.

Cut two large bunches of celery into one-inch pieces and set to boil in a quart of boiling salted water, to which a generous slice of onion and three sprigs of parsley have been added. When the celery is tender, drain and mash it through a vegetable sieve, rejecting the stringy part left in the sieve. Put one quart of milk in a saucepan with the celery and let it cook gently, not boiling, for ten minutes. Thicken with two tablespoonfuls of flour and two tablespoonfuls of butter which have been well

blended, and allow to cook for fifteen minutes more. Season with pepper and a little more salt if necessary, and serve with croutons. The croutons are made by thinly buttering slices of bread, cutting in cubes and setting in the oven until a golden brown color.

OATMEAL BREAD.

At three o'clock soak a yeast cake in one-half cupful of water, add two cupfuls of warm water, add sufficient flour to make a batter and let rise. At five o'clock cover one cupful of oatmeal with

two cupfuls of boiling water and let stand until after supper. Then add the oatmeal to the batter with two more cupfuls of boiling water, one cupful of molasses, one teaspoonful of salt, and two tablespoonfuls of lard. Mix stiff with flour and knead well. Let rise overnight, and in the morning stir down and let rise again. Make into loaves and bake in a moderate oven.

ECONOMICAL PLUM PUDDING.

Put one cupful of chopped suet into a basin, add two cupfuls of fine bread

crumbs, one cupful of molasses, one cupful of sultana raisins, one cupful of currants, one cupful of milk, one teaspoonful of salt, one teaspoonful of powdered cloves, one teaspoonful of powdered cinnamon, one teaspoonful of powdered ginger, one level teaspoonful of baking soda, and sufficient flour to make a stiff batter. Mix well and turn into a large buttered, greased mold, cover with a greased paper and steam steadily for four hours. Serve hot with hard or liquid sauce.

Try Substituting a Salmon for an oyster stew. Prepare exactly the same as if you were to use oysters in place of salmon. To a pint of milk add all of the liquid and part of the meat of a can of salmon from which all bones are removed. Except for the difference in color you can not tell them apart.

RAISIN CANDY.

Three cupfuls of granulated sugar, one-half cupful of cream, one-half box of seeded raisins. Put the sugar and the cream into a saucepan over the fire, and stir until the sugar dissolves. Then boil until the candy forms a hard ball when tried in cold water. Remove from the fire, then add the raisins and stir until it grains. Pour into buttered tins and cut into neat squares when cold.

ORANGE GRANITE.

To the juice and pulp of six oranges (free from all skin and membrane) add the juice of one lemon, one cupful of sugar and a pint of water. Freeze as sherbet and serve after or with the meat course in a winter dinner.

POTATO BASKETS.

Select medium-sized potatoes of uniform size. Wash, pare and scoop out some of the center. Drop into cold water; soak one-half hour. Cook in boiling salted water ten minutes, and drain. Place in pan in which turkey is being roasted, and bake until soft (about forty minutes) basting with fat in pan when basting bird. Fill with turnip



"A Lady of the Snows"