

Since Dr. Jaeger instituted the sanitary reforms in woolen materials with which his name is associated, his goods have become famous, both in England and throughout the United States.

In all of his woolen underwear he has embodied four principal features:

- Pure undyed wool.
 Porous web.
 Prevention of draught at front or back.
 Double thickness over chest.

But, although his goods are constructed on principles of Health and Comfort, he has added also artistic effect; and there are none shown that will compare with the Jaeger goods in fine quality and appearance.

A visit to the Jaeger Wool Store, 63 King street west, will verify the truth of this statement.

Before choosing Christmas gifts for family friends, both ladies and gentlemen should visit this establishment, and inspect the dressing jackets and gowns, fleecy opera wraps, driving jerseys, bedroom slippers in finest sanitary wools.

In underwear we show a splendid stock of suits, in single pieces or combinations, made of the natural undyed wool, fine and porous, woven and shaped to the figure. There is never crease or seam to irritate a sensitive ski in the Jacger garments.

In corsets we have the knitted waist, of grey, undyed wool, a soft and warm support for winter wear. We have also the woven corset, which is lighter and closely fined with whalebone. These articles are perfectly shaped to the natural figure and will give years of wear. No lady who has tried them cares for any other.

One of our specialties is the bedroom and house slipper, with ventilated soles. We have also walking shoes for both men and women, constructed on common sense principles, with sanitary woolen lining and ventilated inner soles.

In opera cloaks we have some pretty things in white and grey camel's-hair and wool combined. They excel any other in softness and lightness.

We have also some exquisite fascinators and head wraps, in lacey effects.

Our dressing jackets are unequaled by any other manufacture in Canada. We show them in various colors of the knitted Jaeger wools, or woven in camel's-hair and fleece; of loose front and modeled to the figure.

In dressing gowns we are a fine variety of camel's-hair; while our wraps and shawls need only to be inspected to be given preference over every other.

All of these goods have a special combination of softness, lightness, and warmth. It is the admixture of cotton that makes the garment heavy. material is always pure, sanitary wool.

Another useful article is the jersey, worn inside the coat, for riding or driving. We have these in pure wools, finely woven and finished, neatly shaped with gussets and bands.

Husbands and wives, mothers and fathers, sons and daughters should not fail to pay the Jaeger Wool Company a visit before deciding upon their Christmas gifts.

CHRISTMAS CHEER.

The color scheme of the Christmas dinner table should introduce as much scarlet as possible to contrast with the dark evergreen with which, we take it for granted, the Christmas dining-room is trimmed.

The floral decorations for the table should consist entirely of green stuffs, in smilax and ferns, mistletoe and hony berries giving the requisite touch of color. Scarlet ribbons may be threaded through the green, or knots of scarlet rowans, if in good preservation.

A branch of mistletoe with many pearly white berries tied with a scarlet ribbon to the evergreen-wreathed chandelier should have its place at a Christmas feast, though the traditional privileges it confers are not easily attainable, placed in such a position.

The menu-written upon a square of parchment, upon which a sprig of holly or mistletoe, or something suggestive of Christmas, should be painted-might read as follows:

Green Turtle Soup. Salmon. Venison Pastry.

Roast Pig. Plum Pudding.

Turkey. Celery. Mince Pies.

Bonbons. Apples. Raisins.

The soup is a concession to modern prejudice.

The roast pig takes the place of the old-time boar's head, and should be garnished with leaves; and if it be a young pig's head,

served with a lemon in its mouth.

The plum pudding should be of generous proportion, round in shape, and crowned with a sprig of holly. A holly wreath should also encircle the edge of the platter. A bottle of brandy should be poured over it and set on fire before it is brought to the dining-room.

The mince pies should be oblong in shape, according to the ancient pattern, in allusion to the manger. A recipe for making the delicate compound, contained in an old English book "for housewives," written in the sixteenth century, reads:

pound of suet chopped fine.

A pound of suer chopped fine.
A pound of raisins chopped, stoned.
A pound of currants cleaned dry.
A pound of apples chopped fine.
Two or three eggs; allspice, heat very fine, and sugar to your taste. A bit of citron, a little salt and as much brandy and wine as you like.

Carrying out the scarlet scheme, nothing more choice than highly polished red apples may be accepted, and their vivid skins add much to the decorative effect of the table.

For the bon-bons, sugar almonds are made with bright red covering, and may, for the sake of their color, form the top layer on a dish of more toothsome confections. Scarlet icing on cake is apt to be regarded with suspicion, but candied cherries on the white sugar will give a bright touch of color.

Of course, the menu may be made as much simpler as you choose, or as is com-mensurate with the purse. But nothing more elaborate should be served, and under any circumstances the air of festivity should be preserved. Even the most modest table can afford the bit of evergreen and the scarlet berry, the rosy snow apple and the nuts.

Plum pudding is a truly national dish, and refuses to flourish out of England. It can obtain no footing in France. A Frenchman will dress like an Englishman, swear like an Englishman, and get drunk like an Englishman; but if you would offend him forever, compel him to eat plum pudding.

Any Lady-

can now enjoy the comfort and respectability of a pair Genuine

FRENCH KID GLOVES

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