

### We Love Pictures

because they give us, in such a pleasant way, so much valuable information of people, places and events.

And it is because we love pictures that we can make such a really good selection—crowding the pages of the 'Canadian Pictorial,' regardless of expense, with from 1,000 to 1,500 square inches of pictures.

Ten cents a copy—fifteen cents to the end of the year. The sooner you remit the more copies you get for the money. The Christmas number, which is included, is worth the whole amount.

### You Love Pictures

for much the same reasons that we do. And that is why we so confidently count on your continued interest in the 'Canadian Pictorial' as to let you have the November and December issues (also October while it lasts) on trial for only 15 cents.

### They Love Pictures

Of course they do! Just bring a copy of the 'Canadian Pictorial' and everybody crowds around you to see it. And just here lies the secret of its remarkable growth in circulation. The people who see it once, want it regularly.

(See Coupon Below.)

THE CANADIAN PICTORIAL CO., 142 ST. PETER STREET, MONTREAL, OR JOHN DOUGALL & SON, GENERAL AGENTS FOR THE PICTORIAL, 'WITNESS' BLOCK, MONTREAL.

## PICTURES.

The more people are educated the more they appreciate and value pictures of current events—for they contribute delightfully at a glance to a still further education.

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The less people are educated the more they appreciate and value pictures because they tell them at a glance of interests of which they cannot or perhaps will not read. That is why they please and instruct the children.

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Everybody likes pictures and no home should be without its picture paper. The cheapest and best is the "Canadian Pictorial." It is to Canada what the "London Illustrated News" and "Graphic" are to Britain. The "Canadian Pictorial" contains about a thousand inches of pictures and costs about a thousand dollars each issue.

Only ten cents a copy.  
One dollar a year.

THE PICTORIAL PUBLISHING CO'Y,  
142 St. Peter St., Montreal  
Or JOHN DOUGALL & SON, Agents,  
"Witness" Building, Montreal.

## The 'Canadian Pictorial'

FOR NOVEMBER.

The November issue closes the second volume of this popular national illustrated monthly. It contains the usual delightful selection of pictures—many of them fine full-page ones—making up in all about one thousand square inches of illustrations.

Among the more notable pictures are: 'An English thatched cottage' (prize picture), and a splendid selection from the recent photo competition; the new Minister of Public Works, the Hon. Wm. Pugsley; a fine portrait of Mrs. Pugsley; the seven Canadian premiers since Confederation; a page of snapshots of Alberta Indians; pictures of airships, ballooning and wireless telegraphy that are worth columns of descriptions; the Prince of Wales on the grouse moors; a spirited Algerian war picture; and a fine full-page portrait of Sir Thomas Lip-ton, the famous yachtsman. Numerous other timely pictures, fashions, patterns, news of the month, hints on Christmas gift-making, and other interesting features go to make up a most entertaining number.

Next issue (the Christmas number) will probably contain about 1,500 square inches of fine etchings.

Annual subscription, \$1.00; single copies, ten cents.

## PRESS OPINIONS.

The 'Pictorial' Publishing Company of Montreal is doing a distinct service to Canada and Canadians in publishing the 'Canadian Pictorial.' The illustrations are high class and the printing is in keeping. There is a large field in Canada for such a magazine, and the standard set by the 'Canadian Pictorial' should spell success.—'The Hamilton Spectator.'

The handsome full page and other illustrations of the 'Canadian Pictorial' are a delight to all picture lovers, and a great credit to Canadian workmanship.—'Daily News,' Truro, N.S.

I am highly pleased with the 'Canadian Pictorial.'—Ed. of 'Standard,' Pembroke, Ont.

The 'Canadian Pictorial' is \$1.00 a year. 10 cents a copy. The 'Pictorial' Publishing Co., 142 St. Peter street, Montreal.

## BIRTHDAY.

Just a year ago the 'Canadian Pictorial' made its bow to an admiring constituency. Thousands of people subscribed to the end of the last year—and practically all of them followed up their trial with an annual subscription, accompanying it in very many cases with subscriptions for their friends also.

The list of admirers continues to grow at such a rate as to involve presently the purchase of additional machinery—the present plant, though the best to be had, is already taxed to the utmost to get the publication out in the required time. This all shows the popularity of the 'Canadian Pictorial.' You would certainly have it in your home if you could see a copy. But as these copies cost too much to send around as samples it has been decided to offer November and December issues of this year for only 15 cents. The Christmas Number of the 'Canadian Pictorial,' which is going to be extra fine, is included in the offer. We make this offer knowing that you will want to continue taking the publication regularly after the trial. Only 15 cents to the end of the year. John Dougall & Son, agents for the 'Canadian Pictorial,' 'Witness' Block, Montreal.

### SPECIAL YEAR-END COUPON.

John Dougall & Son, Agents for the 'Canadian Pictorial,' 'Witness' Office, Montreal.

Dear Sirs:

I have not been subscribing for the 'Canadian Pictorial,' but would like to take advantage of the Year-End Trial Offer, given above. I therefore enclose Fifteen Cents to pay for the November and the December (Christmas) issues, also for October, if any are still available.

Name . . . . .  
P. O. . . . .  
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190 . . . . .

N.B.—Good for Canada (Montreal and suburbs alone excepted), Newfoundland, the British Isles, and for such foreign dependencies of Great Britain as do not require extra postage.

New subscribers remitting a dollar bill for a year's subscription to the 'Canadian Pictorial' will be entitled to the remainder of this year free of charge.

molasses, suet, spice and the figs, cut fine. Dissolve the soda with a tablespoonful of hot water, and mix with the milk. Add to the other ingredients. Beat the eggs light and stir into the mixture. Add the flour, and beat thoroughly. Butter two small or one large brown-bread mold. Turn the mixture into the mold or molds, and steam five hours. Serve with cream sauce.

PEACH LAYER CAKE.—Whip to a cream two eggs and one cupful of butter and two cupfuls of sugar; add a little grated nutmeg; pour in one cupful of milk; stir three cupfuls of sifted flour, two heaping teaspoonfuls of baking powder, and then add it, a little at a time, to the other ingredients; stir the whole till it is a perfectly smooth batter, then butter well three good sized jelly cake tins; divide the batter, pouring one-third in each tin, and bake in rather a quick oven till the cake is a golden brown; turn each cake out on a thickly folded napkin or towel; have

ready a dozen medium sized peaches, and sweetened palatably; put a layer of the cake, when cold, on a large plate, spread it well with a layer of the prepared peaches, and repeat this process till all are on; cover the top layer of the cake with the peaches, and stand in a cool place till ready to serve, then cover the top with whipped cream. This is a delicious dessert.

SPONGE CAKE.—Whip three eggs to a froth; add one and a half cups of sugar; beat the sugar and eggs together three minutes, then add a cup of flour and beat five minutes; now add another cup of the flour, one-half cup of water, two teaspoonfuls of baking powder, also flavoring; beat still more, for this recipe depends on the thorough beating given. Bake in bar tins.

ENTIRE WHEAT BREAD.—One cup of wheat flour, one quart of entire wheat flour, one quarter of a cake of compressed yeast,

one pint of water, or milk if preferred, one teaspoonful of shortening (either lard or butter), a half-teaspoonful of salt, molasses according to taste. Beat hard with a spoon, and let rise over night. In the morning mould, and let it rise again. This quantity will make two loaves.

INEXPENSIVE SPONGE CAKE.—Beat four eggs and two cups of sugar well together; then add two cups of flour and two teaspoons baking powder, sifted together; add a pinch of salt, then two-thirds of a teacup of boiling hot water, and lastly, the juice of one lemon. Bake twenty minutes in quick oven.

A NICE EGG SUPPER DISH.—Boil six or eight eggs hard; when cold, remove the shells, divide in halves, place in a vegetable dish, and cover them with a gravy made of a pint or less of milk, two tablespoonfuls butter, a little salt, and thicken with half a table-spoonful corn-starch. Let this scald well before pouring it over the eggs. Eat hot.