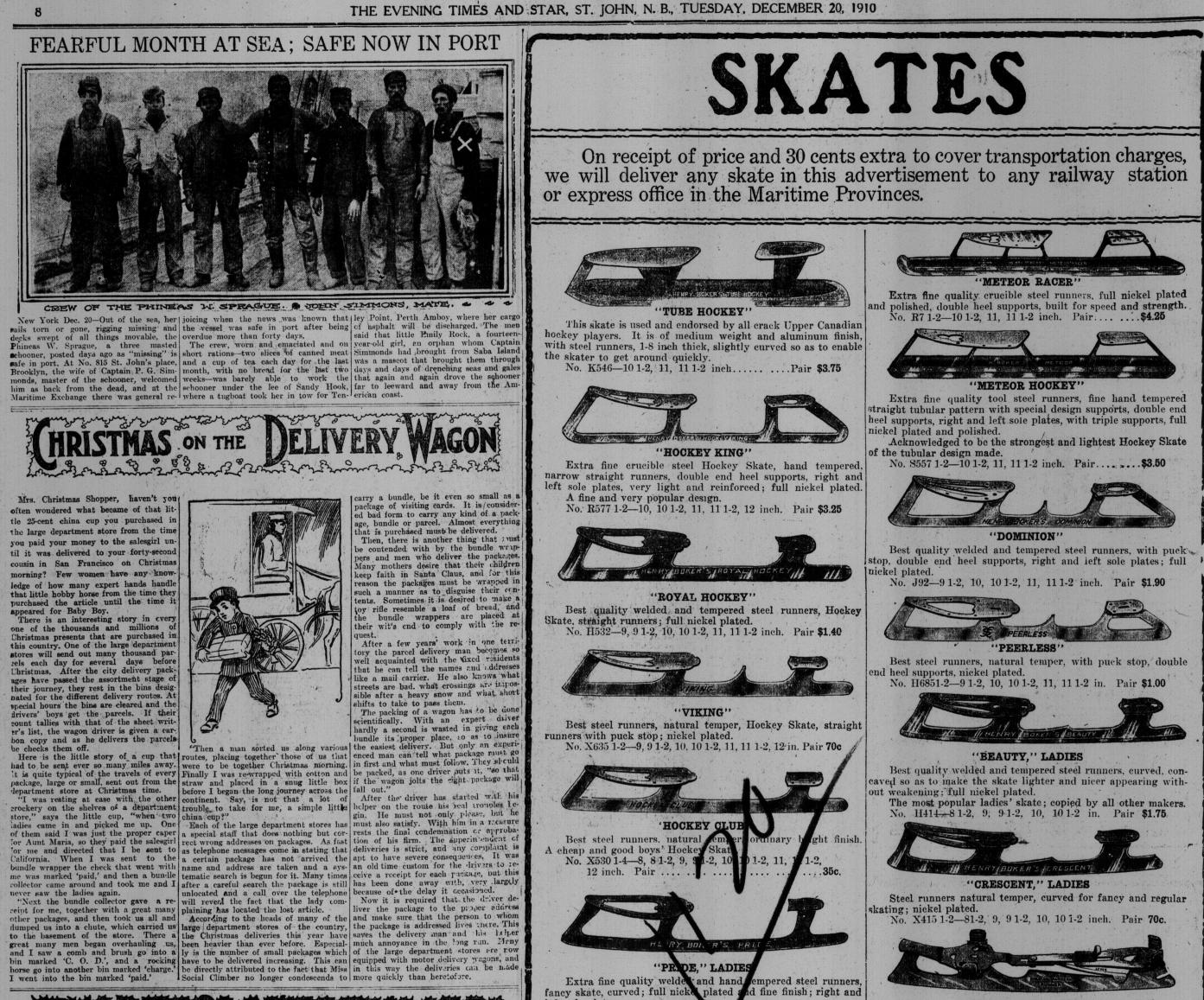
MC2035 POOR DOCUMENT





Homemade Christmas gifts are probably more appreciated by the receiver than bought ones. In the last few days before Christmas many of these little gifts can be made. For example, small pieces of acc neckwear or a fancy bag can be con-structed in an afternoon, saving the ex-pense of a more elaborate present and giv-ing the receiver as much pleasure, if not more than the latter gift. There is a great difference between the fifts exchanged a few years ago and those faoty. For more than a decade the fancy ran toward expensive, impractical presents—soft, fluffy sofa pillows not in-twere nothing but a mixture of fine hace and ribbons, etc., Now there are pin-cushions on painter's canvas, pretty to be-inded and quite practical. There no enter a short time is a tomato.

at home In a short time is a tomato

How to Make 16 Ounces of Good Cough Syrup and Save \$2

This recipe for home-made cough remedy is used and prized in thousands of homes in the United States and Canada. It costs little, but it is splendid. Even whooping cough yields to it quickly.

Mix 2 cups and 1 c p of of granulated sugar m water and stir and 1 21-2 ounces of for 2 1 orth) in a 16 Pinex oz. bottle an ar Syrup. This makes m ter cough syrup that you could made for \$2.0. Take ful every one, no or This simple remedy uv readyteaspoon ill usually stop a deep-seated of than 24 hours. It ton gh in less up the ap-ste and is

petite, has a pleasant uste and is slightly laxative, which is helpful. You will also find it colendid for bronchial troubles, lung and throat affections, asthma, etc.

affections, asthma, etc. This Pinex and Sugar Syrup recipe is so popular that it is often imitated, though never successfully. In trying it, use only the pure, genuine Pinex, which contains guiacol and all the natural healing guardol and all the natural nearing elements of Norwegian white pine extract, in concentrated compound. A guarantee of absolute satisfac-tion, or money refunded, goes with

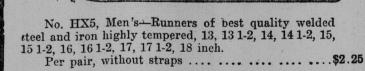
pound of good granulated sugar to one pin of water, and let it boil until it will harden in water. Take from the fire and dip the orange carpels in the syrup, using a

HOCKEY CLUB Best steel runners, natural dem, A cheap and good boys' Hockey Skat No. X530 1-4-8, 8 1-2, 9, 91-2, 10 12 inch. Pair ght finish. anary 1.2. 11 1-2,

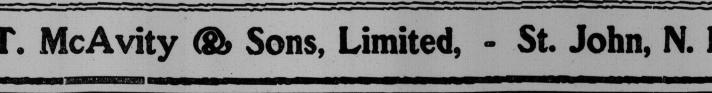


left sole plates. No. H447-P-9, 91-2, 10, 101-2 inc. Pair......\$3.00





No. HX5, Boys'—Same pattern, but cheaper grade 12, 12 1-2, 13, 13 1-2, 14 inch.



1999

"CRESCENT," LADIES Steel runners natural temper, curved for fancy and regular

'HALIFAX PATTERN''

pattern. Pair.... **Sizes** 7 1-2, 8, 8 1-2, 9, 9 1-2, 10, 10 1-2 inch.

The runners of this skate are perforated making it much tighter. The quality is the same as the No. HX5 Men's. No. H 30-13 1-2, 14 1-2, 15 1-2, 17, 17 1-2 in.

Pair, without straps \$2.50

The popular self-fastening skate, simple in construction and

No. 9 steel runners, curved, full nickel plated and polished!

No. 9 HC with heel support, otherwise same as No. 9, Halifax

skating; nickel plated. No. X415 1-2-81-2, 9, 9 1-2, 10, 10 1-2 inch. Pair 70c.

the orange carpels in the syrup, using a candy dipper or a two-tined fork. Drain on a fine sieve placed over a platter, so that the syrup will not be wasted. To make nut fudge, cook together two cups of light-brown sugar, one cupful of thick cream, two squares of chocolate (grated) and a teasponful of butter until it gets waxy when dropped into cold wa-ter. Then add vanilla to taste; take from the fire and beat until thick and creamy. the fire and beat until thick and creamy Spread a buttered pan with English wal nut meats, cover with the candy and cut into squares, when cool. Regarding the Christmas dinner, fringed Regarding the Christmas dinner, fringed celery makes a very attractive garnish for cold meats and salads, and it is a change from the usual lettuce and parsley gar-nish. Select well-bleached stalks, and wash and cut into inch lengths. Stick several coarse needles into the top of a cork. Draw two-thirds of cach piece of celery through these needles several times, or until the fibres are all separated. Lay in ice water for an hour or two in order that they

Make a syrup in the proportion of or

<text><text><text><text><text><text><text><text><text><text><text><text><text><text><text> this recipe. Your druggist has Pinex or will get it for you. If not, send to The Pinex Co., Toronto Ont.