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About the House

Selected Recipes.

Soft Gingerbread.—Six cups of sifted flour, three cups of molasses, one cup butter or lard, one cup sour milk, one teaspoonful soda, two teaspoonfuls cinnamon, one teaspoonful ginger, pinch salt. Bake in a loaf. Half of this quantity can be used.

Bran Muffins.—Perhaps your readers would like to try it: One pint bran, one pint entire wheat, one heaping teaspoonful baking powder, three tablespoonfuls molasses, one teaspoonful salt; mix with sweet milk rather stiff; bake in hot oven.

Eggs Cooked in Gravy.—Take two or three large onions, slice them very thin, fry till a nice brown. Have ready three or four hard-boiled eggs cut in slices and a cupful of nice gravy with a little flour of arrowroot mixed with it. Add the eggs to the onions, then pour in the gravy, and stir in all till the gravy has thickened.

Delicious Spanish Cake.—Take butter, eggs sugar and flour of equal weight. When the butter is beaten to a cream add the eggs, sugar and flour in the order named. Beat and stir for twenty minutes or more; then drop in small mounds on a sheet of paper dusted with flour. Place a preserved cherry in the center of each cake and bake in moderate oven.

Macaroni With Grated Cheese.—Break half of a small box of macaroni in short lengths. Have a large kettle of water boiling briskly. Salt it and drop in the macaroni, which should have been rinsed in cold water. Boil hard until the macaroni is tender. Turn into a colander, pour cold water over it and then hot water. Season with salt, pepper, butter, a little minced green pepper and one-quarter pound grated cheese, stir lightly, turn into a hot vegetable dish and pass more grated cheese when serving it.

Apple Dessert.—Pare half a dozen apples, cut in quarters and remove seeds, then boil gently in one cup of water with two cups of brown sugar. When soft, strain off the juice and put apples in dish from which they will be served. In another pan melt one tablespoonful of flour and one cup of cream (milk will do). Let this get hot, then add the apples, allow the mixture to come to a boil and simmer for five minutes, stirring all the while; pour this over the apples and you will have a delicious dish.

Lady Fingers.—Make regular spongecake batter, turn it into a pastry bag with a tube in the end and squeeze it out the shape of lady-fingers. Dredge with powdered sugar and place in a very moderate oven. They must not spread or swell. If the former the oven is too cool; if the latter the oven is too hot. When baked remove them carefully from the pan, put the two flat sides together and place them on a sieve to cool. Pans indented in the shape of lady-fingers are much less troublesome to use than the pastry bag.

Jellied Chicken Consommé.—1½ level tablespoonful granulated gelatin, 1 quart chicken stock, carefully strained and all fat removed; juice of 1 lemon, beaten white and crushed shell of 1 egg, salt to taste. Remove all fat from the chicken stock, add beaten egg, the crushed shell and lemon juice to the stock, place it over the fire and stir until it boils. Boil 2 minutes, then simmer for 10 minutes and strain through cloth wrung from cold water. Dissolve the gelatin in the hot strained stock, add salt, pour in a shallow dish and put it aside until set. When it is firm and chilled, beat the jelly with a fork to break it up, then fill bouillon cups and serve.

Squash Delicacies.

The squash and the pumpkin deserve a frequent place on the menu outside of the traditional pie. It is true that they are both rather insipid vegetables by themselves, but as an accompaniment to some more spicy dish, or prepared properly, they are both delicious and a welcome change from the more common vegetables.

For example, baked squash—cut in

WINTERING HORSES CHEAPLY.

Brief Article By One of the Officers of the Department of Agriculture.

Below are given some results obtained at the Experimental Station, Cap Rouge, Que., in the cheap wintering of idle horses. The methods followed and the feeds used were such as to make the plan applicable to, and worth a trial in, practically all parts of the Dominion.

Help is scarce, high-priced, and oftentimes unreliable, so that large implements and more working stock have to be employed. It is not always possible to buy a good team at a reasonable price in the spring, while it is often hard to get a decent figure for the same animals in the autumn. It would thus seem advisable, when the ground freezes, to lay aside, as it were, for the winter, all horses which are not absolutely required and to feed them as cheaply as possible without impairing their future usefulness.

To gather data upon this subject, an experiment was started at the Cap Rouge Station in 1911 and has been continued during five consecutive winters, with mares and geldings, some nervous, others quiet, aged five to eighteen years. It has been found that they fared well on a daily ration of one pound mixed hay, one pound oat straw, and one pound carrots or swedes for each one hundred pounds of their weight. Not only did they gain an average of twenty-nine pounds during the five months of the test, but they showed, the following season, that they had lost no vitality nor energy.

The rule generally followed was to gradually cut down the work, also the feed, from November 1 until November 15 when the animals under test were placed in box stalls. They never went out, during the winter, with the exception of an occasional drive of a mile or so. On April 15, easy jobs were given to them and a small quantity of concentrates was allowed until May 1 they could be under harness ten hours a day and were on full feed. These are important points not to be forgotten: to lower and raise the ration little by little, and to leave the horses practically idle.

If horses, due to a hard season's work, are in low condition, they should be fed up to their normal weight before being left aside for the winter, and enough exercise should be allowed during that period to prevent stocking. Another good thing is to give a purgative so as to clean out the system before the long rest. One should also remember that some animals are more restless than others and dissipate more energy, which means that more food will be required, so that the above mentioned quantities should be increased or decreased slightly, according to circumstances.

Mixed hay, for this purpose, can be of any grass or weed which horses will eat, must not be musty, and should not be worth more than half of Timothy. Roots may be carrots, mangels or swedes, though the first are always liked, and the two latter are sometimes refused at first, which requires skill on the part of the feeder to have enough eaten; if roots are not given, bran should form part of the ration, as animals at rest will soon get constipated and will not thrive very well on dry roughages alone. Oat straw should be used, as it is more palatable than other sorts.

It would probably be well to chaff at least half the hay and straw, but as the idea is to lower expenses,

there seems no doubt that the cost of cutting these roughages would be greater than that of the extra feed necessary to supply the energy used in masticating them. The roots were sliced, most of the time, for the experiments, and it seems better to give them thus, though it is not absolutely necessary, as long as they are not of such sizes as to be swallowed whole, when there may be danger of choking. It was noticed at Cap Rouge that the legs of horses kept in box stalls, and fed as previously described, did not stock up. If there is no box stall, it is advisable to turn the animals out every day, when the weather permits, so that they may take some exercise. In this case, it is probable that somewhat more feed will be needed, to make up for the lost energy and heat. As to the number of times to feed, it seems that twice a day is sufficient, and that about the same quantity can be given both morning and evening.

IN THE OLD DAYS

Commanders of Armies Were Counterfeiter.

Many ideas have been adopted for supplementing the currency of the different countries engaged in the present war, but it is doubtful if our commanders will be forced to the expedients that were often essential in the old days.

For example, prior to Napoleon's 1812 campaign, the Paris gendarmes one night made a raid on a house in the Plaine Montrouge, and discovered quite a fine manufactory of false bank notes. There was quite a stir next day when the Police Minister made the announcement that the manufactory had been started "by order of the Emperor." The false notes, which were Austrian and Russian, instead of French, were intended for use against the enemy on the Russian Expedition, but the bulk of them came to grief during the great retreat.

Wellington was responsible for a similar stroke of business during the Peninsular War. Being badly in need of gold when about to invade France, he conceived the queer idea of hunting out some counterfeit coiners from the ranks. Quite a number of these gentry were forthcoming, so he had them executed. Our troops at present on the Continent, however, are being paid in English money, the French Government having issued a proclamation to all bankers and traders to give change at the rate of twenty-five francs to the sovereign—London Answers.

MOTTO STILL STOOD.

Bomb Destroyed Church, But "Love" Command Remained.

The following is a little story which appeared in a recent issue of the Churchman:

One of the bombs which fell on a town in the North Midlands of England exploded over a little Wesleyan chapel 100 years old. The building was completely wrecked. Only one wall remains standing, and on that wall is painted in decorated red and blue lettering the text, "This commandment I give unto you, that ye love one another." The words can be read fifty yards away, and they were murmured by thousands of people who came to gaze at the tumbled pile of bricks and woodwork which sprawled over the site of the chapel.



The Duchess of Devonshire and Lady Anne Cavendish.

The Duke and Duchess of Devonshire have arrived in Canada to take up the great charge just relinquished by T.R.H. the Duke and Duchess of Connaught. To follow those who have made themselves so universally beloved is no easy task, but it is prophesied in England that the new Governor-General and his charming wife will quickly win our hearts. The Duchess of Devonshire, as a daughter of Lord Lansdowne, does not come to Canada as an entire stranger, since her distinguished father was Governor-General from 1883 to 1888, and then went on to India as Viceroy, as did the late Lord Minto.

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THE FASHIONS

Little did our grandmothers dream when they sat together and worked and gossiped at their quilting-bees that the quilting they did then would furnish inspiration for dress trimmings for the women of to-day!

Certainly, the quilting trimming is a very novel idea from the fertile brain of our modern designer. It is generally used in bands at the lower edges of skirts and suit coats and is also used as a decoration for collars, cuffs and pockets. The work is done in machine-stitching and usually the same color silk as the background is used. The sketch above illustrates the conventional diamond-shaped design, but other designs of a less conventional character are also utilized. In this attractive one-piece frock of satin, the belt and the lower edge of the skirt are quilted. Some suits of satin and silk have been seen with quilting on the collar, cuffs and pockets.

Imitations of the quilting idea have also been carried out in heavier materials. For instance, a very good looking full length coat was worked with heavy navy blue silk in the diamond shaped quilted design on a mustard-colored background. The large square pockets were entirely covered with this work, a touch of it was on the cuffs, and the collar also had some of it. Mustard is one of the very popular colors for separate coats. Numbers of them are seen at present, some unrelieved by any trimming, and others with collars of Hudson seal or other black furs. Some of them also have bands of fur at the edge of the sleeves or of the coat itself.

The Present Styles Very Youth-Giving

The women who has not invested in a one-piece frock this season must



A Satin Dress with Quilting on Belt and Skirt

feel very much out of the swim of fashion. As the days go by, more and more of these frocks are seen in serge, broad-cloth, wool jersey, velours, velvet and velveteen. When a top coat is not necessary, a shoulder cape of fur is the usual accompaniment. Straight lines continue to be the most approved in this type of dress, for the fashion these days is to be slim, and no better way of obtaining this effect is to be had than by wearing dresses cut on these lines. Fashion dispenses these youth-giving styles most liberally at present, and it is no wonder that women have taken so kindly to them for they make them look young and slender.

For producing straight effects, nothing gives better results than the long unbroken panel and consequently the panel is now enjoying its day of popularity. A smart effect is shown here in the dress of black velvet with a satin panel extending from neck to hem. The bulging pockets add to the style of this dress and do not detract from the slender effect. Panels are not all stitched down like this one. Some of them hang free over the dress and are known as floating panels. A dress which has been specially admired was of dark blue crepe meteor with long straight panels back and front in the form of an over-dress. These were in a lighter shade of blue crepe meteor. They extended from shoulder to hem and were confined at the waist by a loosely-tied

SOME FAMOUS SOLDIERS' HOBBIES

FRENCH STUDIES NAPOLEONIC LITERATURE.

Sir Douglas Haig, Sir Ian Hamilton, the Belgian King, Gen. Joffre.

Sir John French's pet hobby is the study of Napoleonic literature. He is one of the greatest living authorities on the Little Corporal. Very few people are aware that he is also a clever musician, and he has such a good singing voice that had he not chosen to be a soldier, he might have earned a first-class income on the concert platform.

Sir Ian Hamilton has a very curious hobby for a soldier. He writes poetry, and not the ordinary slipshod verse of the average amateur, but work of the highest order. Some of his poems have been printed in various papers under noms de plume, but the general is somewhat shy about his accomplishment and does not put his own signature at the end of his efforts.

Besides writing verses, Sir Ian spends a good deal of his spare time in sketching.

Studies Sea and Navy.

Sir Douglas Haig's greatest amusement is hunting, and he has the reputation of being one of the best polo players in the army.

Sir John Jellicoe has practically no hobbies except the study of everything connected with the sea and the navy.

King Albert of the Belgians, who has proved himself to be such a fine soldier in the most trying circumstances imaginable, has many recreations in time of peace, but his favorite is the study of mechanics. He understands all about motors, flying machines and engines, and is probably the only living monarch who has driven a railway engine in his dominions. This memorable drive occurred when his Majesty was Crown Prince. He had always been anxious to become an amateur engine driver, and one day he determined to put his powers to the test. He chartered an engine and took complete charge, and those who saw him driving averred that he did so with the skill and precision of an old hand.

Gen. Joffre's Relaxation.

Another of King Albert's hobbies is mountaineering. He has done a good deal of climbing in Switzerland, and on such occasions he usually travels strictly incognito.

General Joffre confesses that his favorite relaxation is study. Had he not been a soldier, he would have undoubtedly become a professor. The study he likes best is mathematics, and when he was quite a boy he astonished all his friends by the easy manner in which he could solve the most difficult mathematical problems.

In his interesting biography of the French commander-in-chief, Alexander Kahn tells a characteristic story of the famous soldier's boyhood. "One evening," says Mr. Kahn, "as his father was getting ready to go to sleep, the future generalissimo burst into the room joyously shouting, 'It's all right! I'm well! I'm saved!'"

His joy was not at having won some fight or beaten an opponent in a fight, but simply because he had solved some abstruse problem which had taxed his powers to the utmost.

KAISER'S RAPACITY.

Pillages Ottoman Shrines and Turks Eat Dust Before Him.

The London Times has received the following letter on the subject of the Kaiser's rapacity, of which a further instance is furnished:

When in Palestine a few years ago I visited, at Damascus, the tomb of Saladin, the great Saracen commander in the time of the Crusades. The Kaiser had been there some years previously, paying his devotions at the shrine of one who had defeated an English king, and he observed that the cedar sarcophagus (of inestimable value intrinsically and artistically) was unworthy of so great a hero, and that he would provide a more befitting tomb. At his request it was packed up and sent to Berlin, and some time after a very inferior, ordinary article was received, of stucco work, as well as I remember, which, of course, had to be accepted.

But the Turkish authorities were prepared, and are prepared, as we know, to eat dust before the Kaiser. Did they not break down the Wall of Jerusalem, so that the gates can be no more shut, to allow the Imperial entourage to pass in without difficulty?—while at Haifa, on the Bay of Acre, they built an ornamental stone pier with electric light for the Hohenzollern to lie alongside. This pier was never used for any other purpose, and in 1911, at the time of my visit, was quite ruinous, with the electric standards twisted into fantastic shapes by the storms of the Mediterranean.

Easiest thing in the world—to suggest a remedy for the ills of others.

A man isn't necessarily a manufacturer because he's always on the make.



The Panel is Enjoying Popularity These Days

Some very dainty models are of Georgette in the prevailing suit colors trimmed with gold or silver thread embroidery. The neopiums are sometimes finely pleated, sometimes gathered, and very often they are adorned with little fancy pockets. Blouses of this type are made up for dressy wear and they are not only in self-toned Georgettes and chiffons but in flowered and Oriental designs in these sheer fabrics. They are worn with suits or separate skirts.

Black satin and black velvet are very smart for separate skirts. Some pretty stripes, velvet with colored stripes on a black background are also used for skirts, and they are wonderfully attractive.

These patterns may be obtained from your local McCall Dealer or from The McCall Company, 70 Bond Street Toronto. "Dept. W"

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