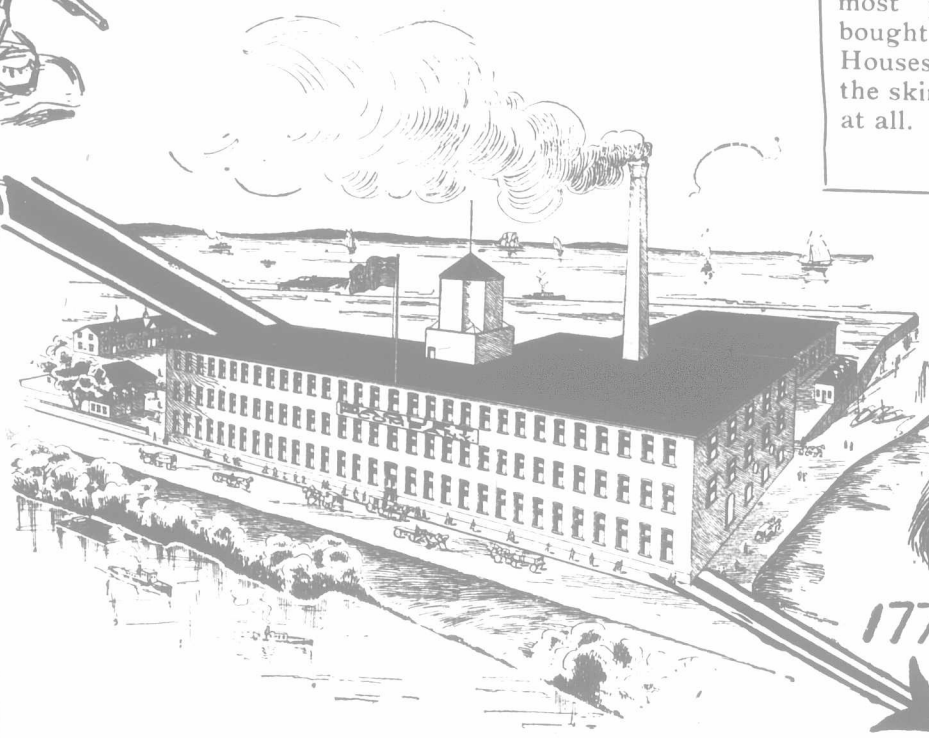




PAQUET
FURS From the Trapper
Direct to You
THROUGH CANADA'S GREATEST FUR FACTORY

THE steadily increasing demand for PAQUET FURS has been the direct cause of the adoption of this new method of selling Furs from Trapper to YOU. Our new system will enable every man and woman in Canada to enjoy the comfort of rich and luxurious Furs at prices they can well afford to pay—prices which have never before been possible—the MANUFACTURERS' PRICES of Canada's Greatest Fur Factory. It will enable us to keep our immense Fur Factory running at full capacity all the year round, turning out Furs and Fur Garments of the most approved designs originating in the great fashion centers of Paris and New York. The main reason why Furs have heretofore been so expensive is that other Furs, sold in Canada, are made up for the most part from finished skins, bought from Dressing and Dyeing Houses which charge a profit on the skins before they are cut into at all.



which is by far the largest establishment of its kind in Canada, and one of the largest in the world, is the only Fur Factory in AMERICA where every process, such as dressing, tipping, dyeing and finishing of Furs, from the raw skins to the finished garment, is in operation under the one roof. Thus, in dealing direct with this Factory, you save all the intermediary profits.



This Fur Catalogue

containing 80 pages of beautiful half-tone engravings (some in colors), and thousands of prices on Furs and Fur Garments, will be sent to you FREE. Write us a postcard NOW.

This Fur Set Illustrated \$115

No. 6025—Lady's "Noblesse" Stole in Genuine Mink, falling to the waist in back, trimmed with heads and tails, lining of finest quality plain satin, special \$70.00

No. 1772—Lady's Cushion Muff to match, Genuine Mink, finest satin lining, special\$45.00

**THE PAQUET
COMPANY
LIMITED.**

QUEBEC.

CANADA.



How to Use the Fork.

What is the proper way to use the fork when eating meat and potatoes? That is, should it be held in the right hand, like a spoon, when carrying the food to the mouth, or should it be held in the left, and the food "helped" on it with the knife?

H. S.

Lanark Co., Ont.

You will make no mistake when eating meat and potatoes if you hold the knife in the right hand, the fork in the left. This is the accepted method in Canada; in some parts of the United States I have seen the other. When eating pie, soft vegetables, etc., the fork should, of course, be held in the right hand; the knife is not needed then.

Christmas Pudding, Cake, and
Candies.

I would thank you very much for a recipe for plum pudding, and Christmas cake and cookies. Would be thankful for any suggestions for a Christmas dinner.

... would also like a pattern for a knitted
or crocheted wool fascinator.

I take pleasure in reading the Ingle News every week. It is timely, and offers many helpful suggestions.

SINGLE NOOK REFR.

You are a woman after my own heart. I wish the whole Ingle Nook folk would write as much good of time as you.

English.—Pudding.—One lb. 1000 grains.

2 lbs. raisins, $1\frac{1}{2}$ lbs. currants, $1\frac{1}{2}$ lbs. chopped suet, $1\frac{1}{2}$ lbs. bread crumbs, 1 lb. chopped mixed peel, $\frac{1}{4}$ lb. almonds, 1 grated nutmeg, 1 tablespoon other spices, 6 eggs well beaten, 1 pint milk, 1 tablespoon salt, 1 cup molasses. Mix raisins with a little flour to flour them, but add no more. If too thin, add more bread crumbs. Let stand over night, then boil two hours.

Eggless Plum Pudding.—To 1 cup sweet milk add 1 cup molasses, 1 cup chopped suet, 3 cups flour, 1 cup seeded raisins chopped, 1 teaspoon each of salt, soda, cloves, allspice and cinnamon. Boil in mould three hours. . . . When boiling puddings, tie a cloth around the mould, or put the pudding in a floured bag, and be

sure to keep the water boiling. Many prefer to steam them instead.

Christmas Cake.—Here is a Macdonald Institute recipe for Christmas cake. It ought to be good. One lb. seeded raisins, $1\frac{1}{2}$ lbs. currants, $\frac{1}{2}$ lb. mixed peel, $\frac{1}{2}$ lb. figs, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. butter, 6 eggs, $\frac{1}{2}$ cup syrup, $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ lb. almonds. Spices to taste.—I have heard that Christmas cake, which is so hard to bake without burning, may be managed beautifully by putting the batter in corset-boxes lined with greased paraffin or butter paper. About five hours are required, in a moderate oven. The cake baked thus is also in a very nice shape for cutting.

Some Christmas Candies.—Fig - Almond