Conducted by HELENE.

WHAT TO MAKE FOR CHRISTMAS.

...

THE MOTHER AS AN ARTIST. jar. As I look into the world of to-day when the meat is cold, mince it very fine. It can then be pat through a machine, but for mince-through a machine, but for mince-th

with envy. She hugs it all to her hungry heart and is happy. Surely life is at last a success. And yethow sweet it would be to share it all with a strong man who loved her and she wonders, And then one day, at the home of a friend, a baby presses close to her breast, its warm allspice may be added, being careful, lips are on her neck for an instant- however, that the quantity used does

Shadow of Death, and in her arms candied lemon peal or citron. Many she bears a little lump of living clay, people use, perhaps, a tablespoonfu fresh from the hands of the Creator. of each, shredded very fine, while Then the work of years begins. With others do not like it at all. Put a a gentle touch here, and a firmer pres tablespoonful of salt in the mince sure there, with all the love and tenness of a mother and the gentle ents well together. Then add art of a woman, she forms beneath gravy which flowed from the meat. her hands-almost the greatest thing To this put the juice of a dozen large in all the universe-a man, noble strong and pure.-Ex.

. . . ALONE AT CHRISTMAS.

If in this age of organizations innumerable there is room for one more, it is for an organization which would bring together, especially on Christmas, those who are alone in the world, particularly women, says the world, particularly women, says tues to keep it in, screw on the cover Ladies' Home Journal. Many of us to keep it in, screw on the cover who have our kin closest to us on dightly, and do not disturb them who have our kin closest to us on Christmas day do not stop to realize what our feelings would be if they were not with us. It is so hard to imagine ourselves in a position other than the one we are in. We remem ber some poor family at Christmas, but at least it is a family. It is together. The one is company for the other even in poverty. We rethe other even in poverty. We retain the other even in poverty. We remember the sick, and God blesses shall be light and delicate. Try the Syrup is cheap and good. those who do. Would that some of shall be light and del recipe which follows: a thought to those who are not sick, who are not perhaps poor as the world judgest, yet who are alone some girl, perhaps, along some woman, alone; some woman, alone; some woman, alone; some young man, some old man, alone;! Alone at Christmas! man, along ! Alone at Christmas ! . . .

HOW TO MAKE CHRISTMAS

CAKES.

Little cakes that will please the children either at the table or on the Christmas tree are made as follows: Bake the cakes in little patty or muffin pans and frost the tops with a white icing. Dip a small new paint brush in melted chocolate and draw and others laughing, the different ex-pressions being made by the curve of the mouth line. The merest out-line will be sufficient. Cut a circle sue paper of white or any color liked two inches larger than the cake pink the edge with scissors and a thread round, one inch from odge. Put a cake in the paper, draw up the thread, and a cunning little cap is formed. The pleasure of small children will well repay the trouble of making these little cake

. . . HOW TO PREPARE A CHRISTMAS HAM.

HAM.

A Christmas ham should be propared as follows: Let the ham soak in besid water over night, allowing at least twelve hours, then wipe it dry and brim away the rusty places underneath. Make a flour and water crust and cover the ham evenly with it, wetting the edges so as to recure them sightly and keep in the gravy. Place in a moderately heated oven and bake for nearly four hours. Then had of the crust and sidn the ham below of the crust and sidn the ham. Cover thickly with durit brown responses.

For a large quantity of min four pounds of best is needed. A good way to cook it is to seal it in an book markers may be made by dried autumn leaves, amily, oak, or water maple being used. Select two leaves before they show any sign of decay and dry them between sheets of blotting paper; when perfectly dry and stiff, give them a conting of ising-glass size, and after placing one phothe other. He the stems firmly to gether with a piece of invisible wire. the water being kept at beiling point

of love and tenderness. Through the meat it is less mussy chopped by years her art has been her life, her hand. A pound of good beef suct, studio her home; she goes there now with a lump of clay. Slowly, amid and mixed with the beef. Half a peck great excitement and care, there of tart apples, peeled, cored, and signed and care, there of tart apples, peeled, cored, and signed a work apples or a work apple. grows a thought; rough and crude- chopped, next go in. To these, add at last polished and smooth—a thing three pounds of well-cleaned currents f beauty.

and three pounds of stoned raisins.

Some men look and see the beautiThe raisins may be put in whole, or ful and good, others look and see cut up as preferred. Four pounds of the beautiful and evil. Critics praise, men cry "Success," women are silent to sweeten, but it is best to judge of various parts of the house, as well with envy. She hugs it all to her this by tasting the mincement after

nd she knows.

But I see a different scorie. A woingredients. It is also best to use man coming from the Valley of the one's own judgment in the matter of while meat, and mix all these dry ingredioranges and of two lemons. If the orange flavor is liked, grate the yellow part of the skin of three or four into the mincement before squeezing the oranges. When these have all been thoroughly mixed, the mincement is ready for use. To keep it, a large stone jar with a cover is used, and the mincemeat must be stirred quite frequently. If Mason jars are used

> until the contents are needed for Plum Pudding.—In making the plum pudding do not fall into the error of having it too richt; for with

For a large pudding that will serve eighteen people use three pints milk, one quart of cracker crumbs, one tablespoonful of butter, one-half loved, that one can come neares

and turn the mixture into them moulds should be only two-full. Cover and steam for five h When cold, set away in a cool

TIMELY HINTS.

Unless you live in an aparts scissors, black and white th thimble and buttons; then in another basket or a box have a har screwdriver, screws, nails, tacks and as the scissors.

dispensable if there is much pickle making to be done in the home, and table, a small woolden spoon, daintily carved, can be kept more attractively than a silver or plated one that needs constant polishing.

It is a fad to have sofa pillows combine as many shades of one color as possible without introducing foreign tone. Various shades of red which harmonize well are excellent for a couch.

smooth surface on one side and a rough one on the other are made. A nail driven through an empty

spool makes a good substitute for a clothes peg in a wardrobe. No hallway is quite complete with-

out a Roman chair or a low, broad sofa.

To remove white spots from nails make a paste of equal parts of turpentine and myrsh. Spread on the nails at night, binding on a cloth to prevent its soiling the clothes. Remove in the morning by applying olive oil.

Many inherit weak lungs, and as disease usually assails the weakest point, these persons are continually monary disturbances. such a substantial dinner the pudding should be light, and it should be prepared a couple of weeks before it is pared a couple of weeks before it is to be used. It is possible to make to derangement from exposure or

It is by loving, and not by being

Taken promptly and faithfully according to directions will not only invariably prevent Consumption but will never fall to cure any of these lesser diseases which are always the forerunners of Consumption.

CONSECON, May 30th, 1904.

Consscon, May 30th, 1904.

It affords me pleasure to speak of the merits of Psychine, which I found to be a marvelous tonic and tissue builder. I was taken down with a had cold, which settled on my lungs. In fact, I believe I was never free from colds for months previous, and tried many of the common cure-alls and cheap nostrums you see advertised, but obtained no relief. I had then learned that such remedles are merely palliative and not curative preparations. Friends advised Psychine, and after taking several bottles I became sound and strong again. Scores of my friends have been saved much suffering with Psychine, and I voluntarily give permission for the publication of this statement.

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KINGS OF FURS

FUNNY SAYINGS.

Seating herself at the plane, good woman executed a Chopin in turne with precision. She faired and there was still an interval waiting to be bridged. In the goilence she turned to an old gent man on her right and seid, "Wo you like a sonata before timner?"

He gave a start of surprise a pleasure. "Why, yes, thanks!"
mid. "I had a couple on my where, but I think I could stand other."

misconduct on the part of her little daughter, but she said not Five minutes passed. Then into the room again crept the the grapes in her hand untou She replaced them on the dish.



AS A BAIT.

A gestleman who recently moved to a suburb of London declares that for test and diplomacy he knows notbody to equal his neighbor there. He had scarcely settled himself in his new home when one day he one day he

Dear Aunt Becky : write to-day. It is down at Sturgeon no not as good as the sa all the little birds are school this week for I

have a bigh dog name is full of tricks. I the

now. I will write a time. So good-by From your fr

Sturgeon, P.E.I.

... "LITTLE MOT A little maid of the out to do her Chris York daily tells how her small capital.

meant that she must for each member of th means also that she c mas shopping on Aven First and Eighth stree village o booths which springs t by magic just before Cl

The little girl of the that the explorer m with her while she did and the explorer was gr She was a little mot managed to leave "my for just this one day wearing to have the bal

one goes shopping. She had three broth sisters, counting the be presents for, and she he cents. The explorer the be profitable and interes

this Christmas shopping The little maid had be and knew very well th three cents to spend on a cent over, probably her mother's present. I baby would hardly need That would be extraw baby, who cannot be exp preciate expensive prese Two gay little bin ba

a bright cord, and rattli are shaken—that will ple and they cost only a cer candy chair, qu

rounds, back and everyth the shopper's eye mext. boy is selling them for a One of those will do for baby. He was the bab months ago, and he will chair, and then eat it.

And so there are

And so there are a bought and only two ce There is a wineglass, isn't wine, but only n and the man selling the people what a good joke vite one's friends to have of it. That would ple who is big enough to see cent for Johnny. It is how money holds out, a pecially in the hands shopper who knows what

But Mamie Rose must full three certs. Mamie and critical. She knows of things. A doll's was pitcher—it costs three ce is worth it. all up and do

so critical, something this is the