



# Buy Your Christmas Presents at



## SIMPSON'S

We Pay Delivery Charges on Every Article in this Christmas Catalogue to any Destination in Canada

### How far will my Christmas Money Go? You Will Be Asking That Question Soon

It will go much further than you think—if you order your gifts from this Special Christmas Catalogue—just issued.

Suppose you could take your time about your Christmas buying—wouldn't your money go twice as far as if spent in a few hurried, crowded shopping hours?

Think of spending a whole day—a week—in our great store—looking over our extensive stocks, comparing prices and making out lists of the presents you would like to buy!

*That's just what you do when you buy through Simpson's Special Christmas Catalogue.*

We have a copy of the catalogue for you, just waiting for your name and address. It's free—send for it now.

WE PAY DELIVERY CHARGES on every article shown in our Christmas Catalogue. You buy just as cheaply as though you lived right here in Toronto, and you ship the goods back *at our expense* if you don't like them when they arrive—and *get your money back*. This means, of course, that we are going to be very careful about sending exactly what you order.

Our general mail order catalogue enables you to buy—at Toronto prices—almost anything shown in our great store. *We also pay delivery charges on all goods* shown in our General catalogue with the exception of a very few heavy, bulky articles.

Just write on a post card: "Please send me Christmas Catalogue No. 17."  
We will send it by return mail, prepaid.

The **SIMPSON** Company  
Robert Limited  
TORONTO

one tablespoonful of flour. Knead this until it feels firm; it will take up nearly all the flour; then sprinkle some flour on the board, roll it round and quite thin. Cut in quarters, prick all over with a fork, and put the scones on a hot griddle for about five minutes. Serve hot.

#### Potato Scones (No. 3).

One pound of cold potatoes, one ounce of butter, one or two tablespoonfuls of milk, about quarter pound of flour and a pinch of salt. Peel and wash the

potatoes, warm the milk and melt the butter in it. Mix the potatoes, milk and butter, add the salt, and work in as much flour as the paste will take up. Roll it out very thinly; cut in rounds. Place them on a hot floured griddle and cook for about three minutes on each side.

#### Ginger Cookies.

For these cookies, cream together a cupful of brown sugar and a cupful of butter. Add a teaspoonful of ginger and cinnamon and one cupful of New

Orleans molasses; stir two tablespoonfuls of soda into half a cupful of sour milk; use flour enough to roll out; cut and into the centre of each cookie press a large raisin.

#### A Substitute for Maple Syrup.

Is made as follows: Take twelve nice clean corn cobs, boil in two gallons of water until there is only one gallon of water left. Drain off the water and strain, then add to each pint of water one pound of brown sugar and boil until it is a syrup. You cannot tell this

syrup from the true syrup. (I have tasted syrup made after the above recipe and it does taste like maple syrup.—P. R. H.).

#### Tomato Catsup.

Wash one peck ripe tomatoes and cut in quarters. Cook in a porcelain-lined preserving kettle four hours; then rub through a sieve. Add to pulp one quart cider vinegar, three cups sugar, one-fourth cup salt, one tablespoon black pepper, one teaspoon each, ground ginger and cloves, and one-eighth tea-