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## About the House

### LEFT OVERS IN CUPS.

Chicken in Rice—Chop fine enough left over poultry to fill a small cup, cook a cup of rice, season it with salt, and a generous spoonful of butter. If you have a little stock it is better to finish it off by simmering gently in it. Mold the rice in cups and scoop out a little of the inside. Mix the chopped chicken with a little cold gravy or if you haven't this, make a sauce by browning a little grated onion in two tablespoonfuls of butter and thicken it with a tablespoonful of flour. Add to this stock, milk or strained tomato as most convenient, or if there is a small quantity of the chicken gravy, add it to the white sauce instead of the tomato. Mix only a little of the sauce with the chicken, pile it lightly into the rice cups, sprinkle bread crumbs, over it, and brown for a minute under the broiler or in the oven. Serve with the rest of the sauce dipped around them.

Hash in Baked Potatoes.—A small quantity of almost any kind of meat is required for this dish. Choose half a dozen round potatoes of equal size, wash them perfectly clean, and bake. Cut each one in two, scoop out the interior heat it until smooth and light, with salt, pepper, one ounce of butter, and the yolk of an egg to every three potatoes. Put a spoonful of the prepared potato into each half skin, then a spoonful of the finely minced and seasoned meat, and pile up with the potato. Put in the oven pile up until the tops are brown and bake quickly.

Fish With Mayonnaise.—This is a good way of employing an almost infinitesimal quantity of fish. First, place in little china or paper ramekins a layer of broken lettuce, lightly dressed with oil, vinegar, pepper, and salt. Next add a layer of minced cold boiled potato, also marinated with oil and vinegar. On this place a little heap of flaked salmon, whitefish, trout, lobster, or crab. Put a teaspoonful of mayonnaise on top, and garnish with a stuffed olive.

Peas in Carrot Cups.—Scrape carrots, slicing on the bottom so they will stand up, and cut off to the height of small cups. Cook both tops and ends until tender and chop the smaller pieces or cut them in dice. Add cream to canned peas from which you have washed off the juice, or to a "left over" of peas, and thicken it. Add the chopped carrots and serve them in the stem ends which you have hollowed out.

Lamb in Coquilles.—These little shells may be served hot or cold, and are delicious in combination with cold lamb. Chop the meat fine and remove any skin or gristle, mix it with some aspic jelly or a cup of gelatin which you have molded, with some well seasoned stock. Line the shells with cucumber pickle chopped fine, put in the meat and jelly, and sprinkle with chopped mint and a teaspoonful of mayonnaise.

### SUNDAY DINNER.

Cream of celery soup.  
Roast veal. Baked egg plant.  
Potato croquettes. Stuffed peppers.  
Wafers. Cheese.  
Coffee.

Apple dumplings. Hard sauce.

Roast Veal—The best part for roasting is the tenderloin or kidney part. Like all white meats, veal should be thoroughly cooked, and needs never be served rare. Sprinkle the veal to be roasted with salt and pepper and spread the top thinly with butter. Cook slowly. Three pounds of veal will require about one hour to cook. Serve with the gravy in a sauce dish. Gravy left over, when cold, makes a jelly, which can be served the next day with the cold meat.

Baked Egg Plant.—Baked egg plant should be dropped into boiling salted water and boiled until it feels tender on pressure—about twenty-five minutes. Halve it with a sharp knife, scoop out each center, leaving the sides about an inch thick. Chop the portion taken out, season it well, and mix with it an equal quantity

of fine stale crumbs or part crumbs and some chopped cold bacon. Refill the halves, dot the top of each with bits of butter, and brown in a quick oven.

Stuffed Peppers.—If any cold meat remains from Saturday chop and use it, well seasoned and mellowed with melted dripping or butter, as a stuffing for the peppers for dinner; otherwise cold hominy or rice or stale bread finely crumbled may be used. Chopped parsley, onion, curry, or other seasonings may be added at pleasure, and each filled pepper is topped with a half teaspoonful of butter. When the oven is hot it is well to pour a little stock in the baking pan, but do not have it over half an inch in depth.

### CARROTS.

Carrots are a great skin beautifier and should be served frequently.

Baked Carrots.—Cut young carrots in dice, place in a baking dish, sprinkling each layer with a little salt and pepper and putting here and there bits of butter. Cover the whole with milk. Set the dish into a pan containing hot water and bake till tender. When they have become soft cover the top with bread crumbs and bits of butter and brown it.

Carrots in Cream.—Scrape the carrots; cut into slices or strips; put into a sauce pan with plenty of water and a spoonful of salt. Boil slowly. When tender drain; add a tablespoonful of butter, into which a little flour has been rubbed, pepper and salt, if necessary; last of all the cream. Let it boil just long enough to cook the flour. Serve hot. The butter and flour may be omitted, but they will be needed if milk is used instead of cream.

Carrot Salad.—Slice cold boiled carrots and mix them with mayonnaise or boiled salad dressing, masking the top nicely. Garnish the

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dish with sprays of carrots' own graceful and pretty leaves, with here and there a small red pepper, or line the bowl with lettuce leaves as for other salads.

### KITCHEN OF THE RICH.

It's nice to know about them even if one cannot afford to own many of the wonderful new kitchen inventions. They are coming our way and they are making everybody happy. There is the hollow-glass rolling pin filled with ice for pastry. There is a high metal rack which holds six pies, one above the other, at a distance of several inches apart. This saves considerable space in the pantry, and on account of a stout handle at the top, may be easily moved from place to place.

There are table and pastry shelves covered with plate glass or marble. Frying pans of aluminum take the place of iron. The saucepans are in blue and white enamel, and the dish-pan and sink are of the same ware, dark blue preferably.

Almost as attractive are the various earthen dishes now so much used in cooking those attractive little bakers and casseroles and ramekins of chocolate-brown, creamy white inside. The jars for sugar and salt come in blue and white porcelain, with the names painted and burnt on their surface.

Among the newest things for kitchen use and one which will fill a long felt want, is the sieve or colander which stands by itself. Never does one so fully realize the limitations of two hands until one tries to pour out hot jelly or soup from a big kettle into a wobbly sieve or bag.

The latest is a sectional frying-pan divided through the middle so that one may cook two things at the same time over one griddle. Divided ice cream freezers make two flavors of cream. There are strawberry hullers, pineapple eye snips, raisin seeders, individual planks for fish, which are small enough to be served on a dinner plate, churns for whipping cream and machines for kneading bread and stirring cake. Some of those things are inexpensive. It is interesting to read about them anyway.

### USEFUL HINTS.

To sterilize milk, place it in a bottle and close the neck with a plug or cotton-wool. Put the bottle in a large saucepan, fill the latter with cold water, and bring it to boiling point. Set it aside to cool slowly.

A very good way to prevent the irons from sticking to starched things is to tie up a piece of bees-wax in flannel and rub on the iron before using it. This method also gives a very nice gloss to the articles.

To test the purity of turpentine drop a small quantity on a piece of white paper and expose to the air. No trace will be left if the turpentine is pure; but if it contains oil or other foreign matter the paper will be greasy.

Easily and quickly a kitchen sink may be cleaned thus:—Pour two or three tablespoonfuls of paraffin into sink, then with a small cloth dipped into it rub briskly round the sides and bottom. Rinse down, and all grease and dirt will have gone. A cheap safe for meat and other perishables can be made from a wooden box, obtainable for a few cents from a grocer. Nail a piece of perforated zinc over one side of box after taking away the wood, and fix a small door with leather hinges.

To ensure health for children give them plenty of milk, plenty of flannel, plenty of air, and let them have plenty of sleep, and they will seldom if ever, fall ill. That is, milk is the best diet, they must be warmly clothed, must be much out of door, and must be allowed to sleep on until they awaken of their accord.

To make an oil stove burn well thoroughly clean and refill every time after using. If you allow oil and dirt to accumulate in it it is sure to smell unpleasantly when lighted. Don't cut the wick, but rub off the charred parts with a rag or piece of paper. Always turn the wick down till you are going to light it again.

### OTHER PLANETS INHABITED.

That is the Opinion of Sir Oliver Lodge.

Sir Oliver Lodge, the famous scientist, is the latest to attempt a reconciliation between science and religion. He is delivering a series of lectures in London upon this subject, which are attracting considerable attention from scientific sources as well as from members of the Royal family. His idea is that where there is a strong personality it will persist continually, after what is called death may rejoin the larger personality of which it sprang for a life in this existence.

"I think," said Sir Oliver, indicating his body, "that this a bit of matter here for seventy years or perhaps less, and then that will rejoin its larger self. I shall then find I have a large memory or a larger personality altogether. I am speculating of course, but I am speculating with some reason for making these assertions, though it would take too long to explain what my grounds are."

Sir Oliver was asked whether in his opinion man existed only on this earth, and whether the sun and the stars and all the universe exist for the benefit of this globe, as was argued by Dr. Wallace.

Sir Oliver replied that Dr. Wallace liked to hold a minority view, and in this respect he certainly did hold the minority view. Wherever scientists

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probed into this planet they found life. "So I expect," he continued, "that if we probe into other parts of the universe we shall also find life of some kind. It depends on what you mean by man. We might not find beings with noses and five fingers on their hands like ourselves. It is improbable that in the universe we are the highest that exist, and it is therefore probable that others exist somewhere."

He continued that worlds might be unoccupied for long periods like our own globe. Besides mistakes might arise in other ways. Astronomers in Mars looking at our earth would probably say it was too wet to be inhabited; it was nearly all water.

### RHEUMATIC SUFFERERS.

Will Find a Certain Cure in the Use of Dr. Williams' Pink Pills.

Rheumatism is a disease of the blood. Every doctor now admits this to be the fact. Doctors used to think that rheumatism was brought on by colds in the joints and muscles. Now they know that cold never started the disease—cold only sets the pains going. Rheumatism can only be cured by curing the bad blood which causes it. Dr. Williams' Pink Pills always cures rheumatism, because they actually make new rich red blood, which drives out the poisoning acids, loosens the stiffened aching joints and muscles and restores the rheumatic sufferer to health and happiness. Dr. Williams' Pink Pills have cured rheumatic sufferers, some of them when they were almost hopeless cripples. Mr. T. H. Smith, Caledonia, Ont., says:—"For a number of years I was badly troubled with rheumatism, and was so crippled I could scarcely do any work. I tried quite a number of medicines, but they did not help me. Then I saw Dr. Williams' Pink Pills advertised as a cure for this trouble, and got a supply. After I had taken a few boxes I saw they were helping me, and I continued taking the pills throughout the winter, and am now completely cured. I have since worked out of doors in cold weather without a coat, and did not feel even a twinge of the trouble."

If you are suffering from any disease due to bad blood or disordered nerves, Dr. Williams' Pink Pills will cure you, because they make new rich blood, which goes right to the root of the disease and drives it from the system. That is why Dr. Williams' Pink Pills cure such troubles as anaemia, indigestion, palpitation of the heart, neuralgia, headaches and backaches, kidney and liver troubles, St. Vitus Dance, paralysis, and the special secret ailments of girlhood and womanhood. But only the genuine pills can do this and these always have the full name "Dr. Williams' Pink Pills for Pale People" on the wrapper around each box. Sold by Medicine dealers everywhere, or sent by mail at 50 cents a box or six boxes for \$2.50, by writing the Dr. Williams' Medicine Co., Brockville, Ont.

### QUEER AUSTRALIAN ANIMAL.

Natives Have Superstitious Fear of the Platypus.

One of the oddest of the many queer and unique creatures that inhabit the antipodean wilds is an animal about the shape and size of the American raccoon. He is not a curiosity because he resembles the coon and lives in Australia, where all nature is topsy-turvy, but because of a remarkable habit the female of this species has of laying eggs and hatching them after the manner of birds. This queer egg-laying animal, the only creature of the kind on earth, as far as the zoologists know, is

called the platypus. It inhabits the deep forests of the river bottoms of both Australia and New Zealand, and, it is said, has many of the characteristics which distinguish the beaver tribe. The platypus is not a common animal even in its native haunts, and is yearly becoming scarcer because of the war which the natives wage against it on account of its peculiar egg-laying habits. They have a superstitious dread of the harmless little animal because its habits deviate so widely from those generally noted in fur-covered, four-footed creatures, their hatred of it being so great that no band, whether composed of half a dozen or one hundred families, will settle in the vicinity of a lake or stream until the young men "beat the bush" and kill every platypus that can be found.

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### A LIVING TOOL-CHEST.

No carpenter's chisel can do more effective work than is turned out with ease and neatness by the beaver's tooth. This is the principal tool with which these patient, clever builders construct their dams. The outer surface of the tooth is a scale of very hard enamel, while the body of it is of softer dentine. As the softer substance wears away in use, the end of the tooth takes a chisel-like bevel, leaving a thin, slightly-projecting edge of hard enamel as sharp as any carpenter's tool fresh from the oil-stone. The thin scale of enamel gives keenness, the softer dentine supplies strength, and thus the combination forms a formidable tool, which actually sharpens itself by use.

### TEETHING TROUBLE.

Teething is generally accompanied by nervousness, irritability and stomach disorders, which may lead to serious consequences if not promptly treated. Baby's Own Tablets is the best medicine in the world for teething children. They allay the inflammation in the tender swollen gums, correct the disordered stomach, and help the teeth through painlessly. Mrs. T. Nutt, Raymond, Ont., says: "My baby suffered terribly while teething, but as soon as I began giving him Baby's Own Tablets he improved in every way and is now a bright healthy child." The Tablets also cure colic, constipation, diarrhoea, indigestion, simple fevers and destroy worms. They are guaranteed to contain not one particle of opiate or harmful drugs, and may be given with equally good results to the new born baby or the well grown child. Sold by all druggists or sent by mail at 25 cents a box by writing the Dr. Williams' Medicine Co., Brockville, Ont.

There are 240,000 different species of insects on earth; some of these are so small that 4,000 of them are only equal to a grain of sand,