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TORONTO CORRESPONDENCE

INTERESTING BITS OF GOSSIP FROM THE QUEEN CITY.

The Municipal Elections—Are "Good Times" Drawing to a Close?—High Cost of Living—Toronto's Street Railway.

At the time of writing no candidate in opposition to Mayor Hocken has appeared on the horizon. No one in the present Council is prepared to take the plunge, and any opponent must, therefore, come from outside. One man whose name continues to be mentioned as a possible candidate is Dr. Charles Sheard, formerly Medical Health Officer of the city. Dr. Sheard is a man of independent means and an independent turn of mind, who at one time was exceedingly popular as head of the Hospital Department on account of the way he used to "talk up" to the Aldermen. Since retiring from official life he has several times threatened to run for something, but has always lacked the nerve to go through with it. His friends think he would give Mayor Hocken a good run, particularly if he holds off his candidature until the last week and then makes a whirlwind campaign of it. They figure that he would get the anti-temperance vote, the "Sunday slides" vote, the Roman Catholic vote, a portion of the Liberal vote, he being a prominent Conservative than Mayor Hocken, and even a goodly section of the Orange vote.

Even if there is no Mayoralty contest, that does not mean that New Year Day will not be an interesting voting event. Never before has there been such a big field for Board of Control. All the old members are seeking re-election and new aspirants are springing up on all sides. Controller Foster, who has been spoken of as a possible Mayoralty candidate, will stand on his platform of economy. He may possibly head the poll, even in a large field. Controller Church, in his role of being all things to all men, will try to glad-hand his way back. Controller McCarthy, the only Liberal elected to the Board last January, while a disappointment in some respects on his year's record, is a capable man of business. Controller Maguire, another Liberal, who has served out Mr. Hocken's unexpired term, has had his taste of blood and wants more. There is James Simpson, running as a Socialist, who may not get elected, but will poll a strong vote, drawn as he will, from labor unions, church workers, temperance societies, Orange lodges, Sons of England and Liberals. Ex-Controller F. S. Spence, always a keen student of municipal problems, and drawing upon the same support as Mr. Simpson (with the exception of the lodges) wants to come back. So does ex-Controller J. J. Ward, another Liberal, labor champion, and Roman Catholic. Ald. O'Neil, another Liberal Roman Catholic and personally popular, also has his hat in the ring. Ald. Yeomans, who has made a specialty of water works questions, and ex-Ald. Sweeney, a brother of the Bishop of Toronto, completes the list at the moment.

It is curious that in the list of ten candidates in "Tory Toronto," only four should be Conservatives. Of these four only two, Controller Foster and Church are regarded as strong "runners." The task of guessing the winners is, therefore, more than usually difficult.

A "High Brow" for Alderman.
Of the new Aldermanic material offering the most interesting candidate is Dr. E. Morley Wickens, formerly of the staff of the University of Toronto, but now engaged in the leather manufacturing industry. Dr. Wickens is what is sometimes called a "high brow" candidate. He is a B. A. of Toronto University, Ph. D. of Leipzig University, and studied also at Vienna, Berlin, Paris and Cambridge. He is prominent in the Canadian Manufacturers' Association and is greatly interested in technical education. He has written a good deal about the theory of municipal government, but this is his first venture into the hurly-burly of practical politics.

The last "high brow" candidate Toronto had was Sir Edmund Walker, who a few years ago was elected to the Board of Education. He served one term, and then promptly retired. Why he did so has not been very definitely explained.

Crackers Getting Nasty.
One is hearing rather persistent forebodings these days that our "good times" are in danger of being checked temporarily. Of course, there are always a certain number of croakers who continuously draw a poor mouth. Present forebodings may emanate from them only, but they seem just a little more numerous than usual.

The theory of the croakings is that there has been a too rapid expansion and exploitation in Canada, particularly in real estate. Too much money has been borrowed. Too little of it has been made productive. These the Balkan war, like every other war, has eaten up great chunks of capital—wiped it off the earth. This, of course, has a tendency to cut off the supply of capital available for investment.

Every autumn there is a certain amount of money tightness caused by millions of dollars being sent west to pay the farmers for their crops as they bring them to market. But this year it is just a little tighter than usual, and the fear is that the stringency may last longer.

The Town Lot Speculation.
That there has been a vast overdoing

of the real estate business is undoubtedly. One calculator says that there are a million and a quarter town lots in Canada on the market. To put a family on each of these lots would mean an added population equal to the total present population of Canada. As to support this additional population in towns and cities would require at least another 7,000,000 people on the land. So that to occupy all the town lots now subdivided would require a Canadian population of some 21,000,000 souls.

Then the high cost of living is assuming serious proportions. If any person had foretold ten years ago what rents and prices in 1912 would be in Toronto he would have been regarded as crazy. One living in the country has little idea of the struggle to make ends meet that goes on in many Toronto homes, where the incomes received would ordinarily be considered quite adequate.

However, no one predicts that there will be any serious break in Toronto's growth.

A Municipal Railway.
Toronto's first experiment in the municipal ownership and operation of street car lines is taking a modest form. A mile or two of railway has been constructed on Gerrard street east, a street which the Street Railway Company refused to serve, and which was therefore open to the city to do as it liked with. As there was no other way to develop the district than by a car line, the city went ahead. The line is now complete, four cars have been placed in operation and the city is more or less securely launched in the street railway business. The fare has been fixed at two cents, or six tickets for ten cents, but, of course, to get anywhere passengers have also to pay a fare on the Street Car Company's system.

Two other similar stub lines in other districts are also shortly to be opened by the city. There is no expectation that they can be made to pay. The only question is as to the size of the deficit. The hope of advocates of municipal ownership is that the deficit will not be so large as to discourage the city from taking over the Toronto Street Railway when its franchise expires in 1921.

Expected Death From Day to Day

Another Case Where Life Was Saved and Health Restored by Nerviline.

We have all read and heard of the agonies of sciatica, but only those who have been tortured by this dread malady can fully appreciate what it must mean to be cured after years of suffering.

It is because he feels it his solemn duty to tell to the world his faith in Nerviline that Victor P. Hires makes the following declaration: "For three years I was in the Royal Mail service, and in all kinds of weather had to meet the night trains. Dampness, cold, and exposure brought on sciatica that affected my left side. Sometimes an attack would come on that made me powerless to work. I was so nearly a complete cripple that I had to give up my job. I was in despair, completely cast down, because the money I had spent on trying to get well was wasted. I was speaking to my chemist one day, and he recommended 'Nerviline.' I had this good liniment rubbed on several times a day and got relief. I continued this treatment four months and was cured. I have used all kinds of liniments, and can truthfully say that Nerviline is far stronger, more penetrating and infinitely better than anything else for relieving pain. I urge everyone with lumbago, neuralgia, rheumatism, or sciatica, to use Nerviline. I know it will cure them."

Get Nerviline to-day, large family size, 50c.; trial size, 25c.; all dealers or The Cattarrhzone Co., Buffalo, N. Y. and Kingston, Canada.

TURKS BANNED TOBACCO.

Smokers Were Severely Treated as Unbelievers.

Tobacco was first carried into Turkey by English sailors, and its use was quickly prohibited. As in Russia, a tradition was discovered prohibiting its use by the faithful; Mahomet, it was said, had prophesied that in future ages some of his followers would smoke a herb called tobacco, but these would be unbelievers.

Sultan Amurath IV. strictly prohibited its use. Search was made for smokers; tobacco pipes were driven through their cheeks and rolls of tobacco hung as collars around their necks. Thus arrayed they were mounted on asses, facing the tail, and driven through the streets, as a warning to lusters after tobacco, to be hanged.

HOME

Selected Recipes.

Chocolate Doughnuts.—Beat two eggs, add one and one-half cupfuls of sugar, a small piece of butter, two squares of (melted) chocolate, one cupful of milk, and one heaping teaspoonful of baking-powder in flour enough to make a soft dough. Fry as usual.

Quick-made Soup.—Throw into boiling water a handful of tapioca, with salt and pepper, and stir while cooking. Put in a pan a large piece of butter, and the yolks of two or three eggs beaten up in a little water. Pour in the boiling tapioca, and mix well by stirring.

Potato Bisquit.—To one cupful of hot mashed potato add one-half cupful of sugar and one yeast-cake dissolved in one-half cupful of warm water. Let the mixture rise. Add one-half cupful each of butter and sugar, two eggs well beaten, one teaspoonful of salt, and three and one-quarter cupfuls of flour. Knead the dough and let it rise. Then shape into biscuit and let it rise again. Brush over with sugar and water, and bake in a moderate oven.

A More Economical Plum Pudding.—Put one cupful of finely chopped raisins in the bottom of a mixing-dish, and mix one cupful of flour with it. Add one cupful of brown sugar, one cupful of suet chopped fine, one-half teaspoonful each of clove, cinnamon and allspice, the juice and grated rind of one lemon, citron to suit, and salt, one cupful of grated carrot, one cupful of grated potato, one teaspoonful of soda, mixed with the potato. Mix all thoroughly, and steam three hours. Hard or liquid sauce as you please. This tastes much like English plum pudding, but it is far more easily digested.

Arrowroot Pudding.—Two cups of boiling milk, three heaping teaspoonfuls of Bermuda arrowroot wet to a smooth paste with a little cold milk, four tablespoonfuls of white sugar beaten light, with two eggs. Mix the arrowroot paste with the boiling milk, stir three minutes over the fire; take from the range and beat in the eggs and sugar. If too stiff, stir in a little more milk. Turn into a buttered bake dish and bake, covered, for twenty minutes. Then uncover and brown lightly. You may, if you like, make a meringue of the whites of two eggs and a little powdered sugar and spread over the surface before drawing the pudding from the oven. In that case leave it upon the upper grating of the oven to color lightly. Eat ice cold with cream.

Baked Peas.—Wash a pint of split peas and put them in a bean-pot with a tablespoonful of molasses, a small strip of salt pork, and salt to taste. Cover with hot water, and bake like beans, filling the pot with water as it cooks up. About three hours of baking is necessary.

Cranberry Dumplings.—Roll out a layer of dumpling crust, thin; spread thickly with wet cranberries rolled in sugar; roll up, and pinch the edges tightly, and steam one-half hour. Serve with fairy-butter pudding sauce, made as follows: Cream one cupful of pulverized sugar with one large tablespoonful of butter; then heat lightly together with the yolk of an egg until the mixture is smooth and creamy. Beat the white of the egg to a stiff froth, mix all lightly but thoroughly; heap the sauce on a glass dish, sprinkle with nutmeg, and let it stand in a cold place to harden.

Mother's Waffles.—Two cups of milk, two eggs, three cups of sifted flour, two even teaspoonfuls of baking powder, a saltspoonful of salt, one tablespoonful of melted butter. Sift baking powder and salt three times with the flour. Beat yolks and whites together and very light. Add the milk to these, then the melted butter, lastly the flour. Beat hard for one minute. Rub the waffle irons with salt, then wash and wipe and set at the side of the range for an hour to heat them gradually. Thus "seasoned" they will not adhere to the batter after they are greased well. At the end of the hour move to the front over a hole and grease with lard tied up in a bit of cloth. Try a little of the batter to test the heat before baking a waffle.

Home Made Crackers.—On baking day take out a pound or so of dough from the quantity prepared for the day's baking. Do this before you set the dough for the last rising. Work into the reserved portion an even tablespoonful of butter for a cupful of the dough. Knead upon the board for three minutes to incorporate the butter well. Then with the rolling pin beat the dough

out into a sheet an inch thick. Roll it up as you would pastry, and pound flat again. This done, roll the sheet out smooth and less than a quarter of an inch in thickness. Cut out with a small tumbler or cake cutter. Prick around each all the way through with a fork in several places and bake quickly to a pale brown. Work the scraps left by the cutter into a sheet and cut out to the last bit. Let them get cold before putting into a box lined with white paper.

Uses for Old Gloves.

There are many uses for the tops of your old kid gloves. Do not consign them to the scrap basket before you have tried at least some of the useful and dainty ways to utilize them.

A very lovely little handbag is made from the tops of long kid gloves. Cut the glove tops off as close to the wrist opening as possible, then cut the seam off very close. This will give two pieces about six inches wide at the bottom and eight inches wide at the top. Lay them together, and cut them eight inches long, or, if that is not possible, as near to that length as you can. Keeping the widest part for the top lay the pieces with the right sides together and stitch them on the sewing machine, rounding off the corners at the bottom. One inch and a half from the top cut slits one-half inch long, as you would for a buttonhole, placing them one inch apart. These you may outline with the buttonhole stitch if you wish, although they do just as well if left with a raw edge, and through them run half-inch wide ribbon, matching the color of the kid, or a silken cord of the same color, to draw the mouth of the bag together.

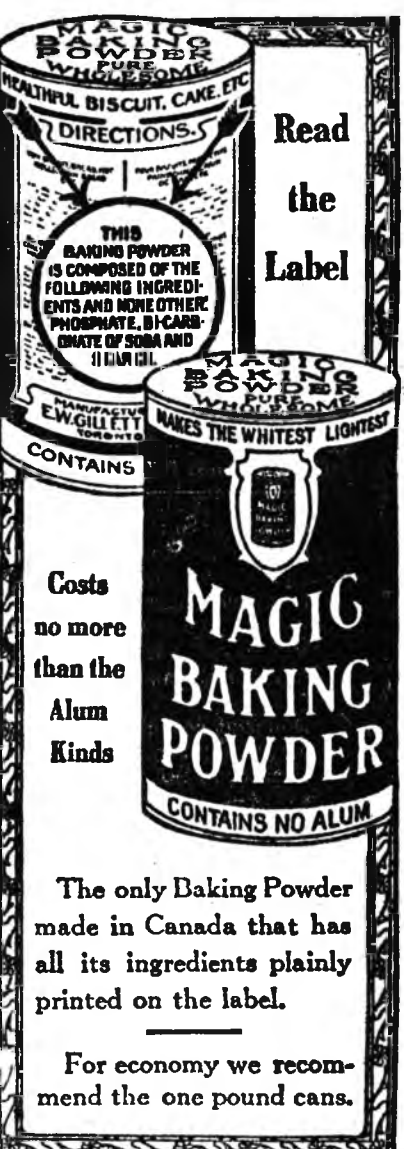
Unusual and very attractive are flowers for the hat that are made from the tops of suede gloves. The tops of a pair of white or colored gloves (not black), a spool of fine milliner's wire, a steel knitting needle, and an awl, or very large needle, for punching holes, and you are ready for work.

In a wreath encircling a natural-colored straw hat white kid was used for the flowers and golden-brown for the leaves and calyx. A paper pattern having five flower-shaped petals and a simple leaf design having five sections, also a five-pointed star a little smaller than the flower pattern, were cut out. The flowers were two and a half inches in diameter, and the other portions cut accordingly, but you may suit yourself in size. Lay the pattern on the kid, and mark the outline with a knitting needle; do not use a pencil or the marks will show. Then cut out very carefully and toss them into a basin of cold water.

When they have become thoroughly wet through take out and absorb the superfluous water with a towel, or by laying them between blotting paper. While they dry out a little cut thin strips of the kid four inches long and wind round the wire for the stems, securing each end with a drop of glue. Make stamens of a strip of kid one-half inch wide and one and a half inches long, cut in quarter-inch slits on one side. Roll this around the end of the stem wire and punching a hole through the centre of the flower portion and calyx, then through the latter, and put a drop of glue in the hole to secure them to the stem.

Make the flowers and leaves up into a cluster or wreath for your hat. Beads can be introduced to represent berries.

The work is not difficult, but forms delightful amusement for the woman who loves to make dainty things with her fingers.



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The Government of Wurttemberg, Germany, is taking steps to substitute auto-bus lines for all the horse traction lines existing in the country, and it is now engaged in drawing up the plans for the project. The department has already entered into connection with the leading German automobile constructors in order to secure their co-operation in the enterprise, and bids will no doubt be called for in the near future. At present the department has not made any definite decision in the matter.

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