



She Couldn't Be Hoodwinked.

Miss E. Thomson, of Clapham, writes:—"I find that Carter's Little Liver Pills will do more to keep the complexion clear, and the skin free from blemishes, than all the face creams I have used. I found the real cause of face blemishes was usually due to liver and stomach troubles. My druggist recommended them as a specific for stimulating the liver and expelling the constipation poisons from the system."
Take Carter's Little Liver Pills for sick headache and indigestion. All druggists 25¢ and 75¢ red pigs.

The Spare Room

Sometimes in the attic,
Sometimes in the hall,
Sometimes in the parlour,
Sometimes not at all,
But always there's a corner
We've on friendship's loom
A-spliced for the company,
Called the best spare room.

Sometimes hot as pepper,
Sometimes, once or twice,
You'll get frozen into something
Like a dish of lemon ice.
Sometimes hear the blizzard
Whistle through the cracks;
And sometimes 't would melt the varnish
On your grandpa's battle axe.

Sometimes beds are mellow,
Sometimes hard as nails,
Sometimes from the straw stack—
About a dozen beds—
Sometimes made of feathers,
Sometimes made of felt,
Sometimes raise a snore or two,
Sometimes raise a welt.

Sometimes springs are squeaky,
Sometimes sprung about,
Till a fellow don't know whether
He is really in or out,
Sometimes like a sawlog,
Down a hillside gully swept,
You'll go rolling to the middle
Where some giant must have slept.

But if the room is scorching,
And if the springs are weak,
Or if sometimes you're frozen
Till your lips refuse to speak,
You'd be glad to stay forever
And to pillow on a broom,
For you're visitin' friends and sleepin'
In their best spare room.
—Eaton Res Pogue in the "Oilpull".

ANDORRA HAS NATIONAL FLAG

ANDORRA, Europe, Dec. 31.—This tiny republic, encased in the Pyrenees between Spain and France, boasts a national flag now for the first time in its many centuries of existence.

The raising of the flag upon the city hall of Andorra—the ancient capital of the republic, was attended by 5,000 people, nearly the entire population of the country, visitors from Spain and France also being present.

The flag is blue, yellow and red, with the arms of Andorra woven in its center.

Why is a discontented man actually the most contented?—Because nothing satisfies him.



KITCHEN UTENSILS FOR NEW YEAR

Enter upon the New Year with your kitchen thoroughly equipped with the modern utensils that are so necessary these days for good cooking. We have a full line of roasting pans, pots, kettles and skillets in the wares that stand the wear. Kitchen utensils, by the way, are only one line of our general hardware business. We handle everything which a good hardware store should carry.

The Rogers Hardware Co., Limited

Pleas for Eight Hours' Work Only Dorothy Dix Pity the Working Woman!

Everything That can be Done we do to Make the Tired Business Man Happy and Comfortable After His Day's Labor — But What of the Tired Business Woman, and the Tired Wife and Mother?

We are always talking about the tired business man. Indeed, he may be said to be almost our national hero, our favorite fair-haired child on whom we lavish tons of sympathy and whom we do our best to divert and amuse. Thrilling yet simple books that will not call for too much mental effort are especially written for him to read. Games are devised for his diversion. Papers and magazines filled with horseplay humor attempt to win a smile from him. Pulchritudinous and naked-girl shows are put on at the theatre for his behoof and benefit. Wives are urged to pet and coddle him and make things pleasant for him and never to burden him with their own insignificant worries and troubles.

But nobody ever mentions the tired business woman. Nobody hands her out a word of sympathy. Nobody does anything to cheer her up. Nobody feels that she needs to be brightened up and have her mind taken off her labors. No low-browed books and papers are gotten out especially to appeal to her fatigued brain. No chorus of sheiky youths cavort and cut up on the stage for her recreation. Nor are husbands ever urged to remember what a tiring day their wives have had and to put on their tuxedos of an evening and hand wife out a bright and sparkling line of conversation.

This distinction that we make between the working man and the working woman is the more curious because men, as a rule, are physically stronger and far more able to labor than women are and because nature better fitted them for the job than it did women and because the stress and strain of business does not take such a toll of their emotions and nerves as it does of women's.

You would think that if any one were going to be babied and pitted and catered to it would be the tired business woman. But not so. It is men who get all the breaks and all the consideration.

It starts in the home. Look at the way mothers treat their sons and daughters when they start out to work. John may be a double-fisted, husky lad with muscle enough to knock a bull down. Mary may be a frail and anemic creature who is nothing but a bunch of nerves. The end of his day's work leaves John just raring to go play football or golf or do something amusing on which he can spend his surplus energy. The end of the day's work leaves Mary utterly exhausted.

Nevertheless, when John and Mary come home, mother impudently John to sit in the easiest chair and rest himself and smoke a cigarette and she would never dream of such a thing as asking the poor, tired boy to do any chores around the house. But she expects Mary to hustle into a bungalow apron to help get the dinner and wash up the dishes afterward and lend a hand with taking care of the younger children and finishing up the ironing.

And mother thinks that John has a perfect right to spend all he makes, barring perhaps a little irregularly paid board, because the poor, dear boy needs some diversion after his hard work, but she thinks that all Mary earns belongs to the family and that Mary doesn't need any livelier amusement than sitting at home of an evening with her parents.

Furthermore, as every working woman knows from her own experience, this same popular notion about it being so much less fatiguing to women to work than it is to men prevails everywhere. Aunt Sally, for instance, wouldn't dream of writing to her nephew and ask him to stop on his way down town and match a spool of silk. Nor would Sister Susan expect her brother to put in his Saturday afternoon holiday taking care of her children while she went to the matinee. And no one would expect a hard-working business man to sit up half the night helping to make over an old dress.

But Aunt Sally doesn't hesitate to ask her niece, who is a hard-working private secretary, to do her shopping for her. Sister Susan dumps her brats on her whenever she wants to go off and she would be considered a crabbed old maid if she didn't help nurse the sick and aid with the family sewing.

Worst of all and most unjust of all, this sympathy and consideration that is so lavishly bestowed upon the tired business man is never extended to the housewife, though she is the hardest-worked laborer on earth. For her are no union hours, no holidays, not even a Saturday afternoon and Sunday off. Her work never-ending, for when mother stops the fire doesn't burn and the stove doesn't cook and the floors are not swept and the beds are not made and everything is miserable and uncomfortable.

Still, the wife and mother is supposed to have a perfect snap of a job and you often hear the tired business man say to her: "Gosh, I wish I had things as easy as you have and I didn't have anything to do but to stay at home and keep house and take care of the children." Yet one single Saturday afternoon of doing a small part of what his wife does every day reduces him to a wreck, physically and mentally.

And still he believes that his wife never wearies of cooking and taking care of babies and that there is no use in taking her out to the movies in the evening because he never thinks of her as a tired business woman and that she needs amusement just as much as the tired business man does.

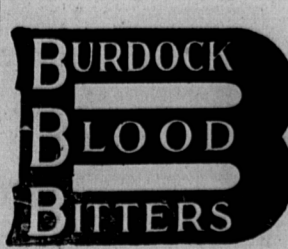
DOROTHY DIX.

BEASTS HOTEL

It's circus day everyday, and carpenters are almost always busy preparing quarters for the incoming "guests." Great flocks of birds arrive almost overnight. A thousand alligators were arranged for in a month. Apes, lions and other large animals worry the director not a whit, but birds— "Birds are next to humans," he said, "and no humans for me."

BOARDS HORDES

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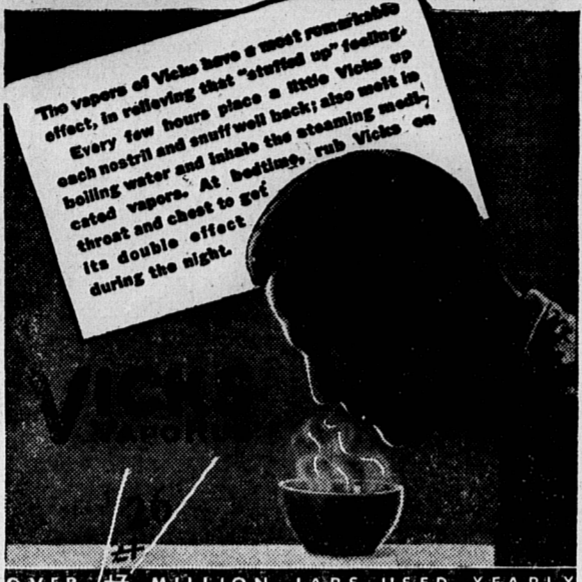


Pimples On Face Humiliated Her

Miss Frances Lodge, R. R. No. 8, Danville, Ont., writes:—"I used to feel very humiliated whenever I would go to town, on account of the breaking out of pimples on my face, caused from impure blood. Now all that has vanished and I have not been bothered since I took part of a bottle of your wonderful medicine, Burdock Blood Bitters."

For sale at all drug and general stores; manufactured for the past 51 years, only by The T. Milburn Co., Ltd., Toronto, Ont.

FOR HEAD COLDS



OVER 47 MILLION JARS USED YEARLY

Do You Know Famous Old Old English Pie?

All English-born Canadians who have visited the Old Country appreciate the savory, delectable English pork pie. Yet apart from those living in the country, few housewives attempt to make it.

In the country in England the fattening and killing of the pig before Christmas, the distribution of fry, scratchings, etc., among the neighbors, and the making of pork pies, is a custom as old as the hills and just as essential as Christmas cake, plum pudding, mince pies and other dainties common to the festive season.

Probably because pork pies of excellent quality were usually procurable from the English butcher, I never experimented until twenty years ago, when I came to this country. Then, probably owing to conditions of climate and feeding, I could not buy the pork pie, which in my opinion, equalled the English standard of excellence.

So I recalled the time when, as a very small girl, I stood on a footstool at the kitchen table and watched my grandmother make them.

Searching the back of my brain, the principles of her method slowly but surely came back to me, and I decided to try my hand. After the first attempt, I was able to size up proportions fairly accurately, and ever since results have proved so satisfactory that I think I could start up in the business and make a success. Anyway, I am sure that a person so inclined could sell privately enough to make a fair living.

I remembered, when starting to make them, that the pork was taken from the spare ribs, that it was cut up in very, very small pieces and never, never put through the food-chopper—the latter method is supposed to rob the pork of its flavor—that the meat contained only a very small proportion of fat and that it must be very well seasoned. How I used to sneeze when the pepper went in!

When making the paste I recalled that hot water was used for mixing instead of cold and that it was kneaded like bread to make the crust short. Also, that after the pies had been baked in a brick oven, in the back kitchen, they were filled up with a jelly made from the boiling down of pig's feet. When cold, these were served up as a dish and eaten with vinegar.

I must say, however, that I do not buy spare ribs for my pies. There is not enough meat on the bones to warrant trouble. I find steak from the leg best, and even shoulder pork is satisfactory.

Sometimes, instead of pig's feet, I procure a fresh pork hock with which to make jelly. For minced, mixed with a little of the liquid, flavored with lemon juice and well seasoned, it makes a mold of delicious head cheese.

The hock or feet should be just covered with water and boiled until the meat is ready to fall from the bones. If not, the liquid will not jelly. And it must be said that the feet make better jelly than the hock. When using the latter, if in doubt, I add a little dissolved gelatine.

Many amateurs experience difficulty in molding the pies. The reason for this is because the paste is too warm or not warm enough. If the former, it will fall down; if the latter, it will crack, and when, after baking, the jelly liquid is poured in, it will let it out. Only experience, as in making ordinary pastry, ensures perfection.

Etiquette By Roberta Lee

Q. How should a woman never introduce her husband to a social equal?

A. As "Mr. Smith"; it should be as "John", or, "my husband."

Q. Who enters a hotel dining room first, the man or the woman?

A. The woman.

Q. What questions of one's private affairs are particularly obnoxious?

A. Those pertaining to age and income.

A Morning Smile A FALSE ALARM

A school was pursuing its placid course when a woman appeared in the hall carrying a hammer and calling loudly for Miss So-and-so. Miss So-and-so duly appeared, but at the sight of the hammer beat a hasty retreat to her room, where she secured the door.

The headmistress now came on the scene and suggested that it might be better if they talked matters over in her private room.

"No fear," was the reply; "I've come here to use this hammer, and I'm going to use it. My Johnny's got the seat right out of his pants."

"But surely," urged the bewildered head, "Miss So-and-so did not do that."

"No," said the irate parent, "and I'm not blaming anybody, but I'm going to knock them all down."

One Dose German Remedy Ends Gas

"I was sick and nervous with indigestion and stomach gas. One dose of Adlerika helped. I eat anything now and sleep good."—Henry Dodd.

You can't get rid of indigestion or gas by just doctoring the stomach. For gas stays in the UPPER bowel. Adlerika reaches BOTH upper and lower bowel, washing out poisons which cause gas, nervousness and bad sleep. Get Adlerika today; by tomorrow you feel the wonderful effect of this German Doctor's remedy. Hughes Drug Co., Ltd.

member dish, it is especially welcome in the luncheon basket for picnics, fishing or shootings excursions—Vancouver Exchange.

Lamb and Rice Casserole

A splendid way to use up the remains of the roast of lamb—Line a greased mold with a layer of boiled rice and in the centre place the ground cooked lamb that has been mixed with either 1 cup of leftover gravy or 1 cup highly seasoned white sauce. Over this put a layer of rice and cover with oiled paper before putting on the lid. Steam for 1/2 hour and serve with tomato sauce.

FOR THE HOUSEKEEPER

Chocolate Ginger-drops

1/2 lb. sweetened cooking chocolate. 2 cups cubed crystallized ginger. Cut the chocolate into small pieces and place in a double saucepan to melt. Add the ginger, stirring until well mixed. Drop in convenient-sized pieces on to waxed paper and leave till firm. Pitted dates or broken nuts can be used instead of ginger.

Pineche

3 cups brown sugar. 1 cup sour cream. Stir over heat until sugar is dissolved. Then boil until it forms a soft ball in water. Remove from heat and beat until stiff. (This needs patience.) Put in 1 cup broken nuts and a teaspoon vanilla. Pour into buttered pans and cut in shapes.

Cocoanut Bars

3 cups white sugar. 1/2 lb. desiccated cocoanut. 1/2 cup water. 1 teaspoon vanilla—cochineal. Boil the sugar and water until it forms a soft ball in cold water. Add the cocoanut and vanilla. Remove from heat. Line a pan with greased or waxed paper and pour half of the mixture in. Stand the remainder in hot water to prevent setting—and as soon as the first part has set—add cochineal to make a nice pink to that in the cool pan. When cold cut into bars.

Butterscotch

Boil 1 cup milk. Add 1/2 cup of

THE VOGUE JANUARY CLEARANCE SALE ALL WINTER COATS SELLING AT 1-3 OFF SPECIAL DISCOUNTS ON ALL DRESSES FELT HATS AT \$1.98

What the Fashionable are Wearing Illustrated Dressmaking Lesson Furnished With Every Pattern By Annabelle Worthington

Isn't it adorable? It will prove a delightful surprise as a gift. Wouldn't you be happy to receive a pink crepe silk nightie of real French origin? It has rose-beige lace trim. It's luxuriously dainty. It's the new Empire model that defines the higher waistline with a partial belt.

Of course it goes to ankle length and features the smart wrapped front closing. The Vionnet neckline is decidedly flattering.

And it is here! You can copy it exactly. Style No. 2832 is designed for sizes 16, 18 years, 36, 38, 40 and 42 inches bust.

Sky blue crepe de chine with ecru lace and black lace combined with bluish-pink satin or indestructible voile are irresistibly lovely suggestions.

Size 36 requires 4 1/2 yards 39-inch with 7 1/2 yards lace.

Our large Fashion Book shows how to dress up to the minute at very little expense. It contains most attractive Paris designs for adults and children, embroidery, Xmas suggestions, etc.

Be sure to fill in the size of the pattern. Send stamps or coin (coin preferred).

Price of book 10 cents. Price of pattern 15 cents.



2832

No. 2832. Size. Name. Street Address. City. State.

Duchess Potatoes. Six fine potatoes boiled and rubbed through a sieve. Add half a cup of cream, salt, and a very little pepper. Beat together and form into greased pan and brown in hot oven.

Boiled Potatoes. Boil potatoes with skins on, set aside to get cold, then peel rather thick lengthwise. Lay in wire broiler and cook over low heat until light brown on both sides. Sprinkle with salt and add a little butter. Serve hot.

Potato Puff. 2 cups mashed potato. 1 egg, separated. 2 tablespoons butter. 1 cup milk. Salt and pepper. Beat egg yolk. Add to potato mixture and beat again, then fold in stiffly beaten egg white and bake in hot oven.

Stuffed Potatoes. Wash and scrub potatoes until perfectly clean, parboil 10 minutes, bake about forty-five minutes, squeeze, then cut lengthwise. Scoop out inside part and mash it. Allow one tablespoon butter, speck of pepper, one tablespoon salt and two tablespoons milk for every three potatoes, and beat until light. Refill shells, leaving top a little rough, brown slightly in oven and serve hot.

Potatoes, English Style. Pare potatoes and parboil ten minutes; drain and put in the pan in which meat is roasting; baste with fat in pan when basting meat. Bake

For The Cook ALMOND BUTTER. 1 cup butter. 1 cup sugar. 3 tablespoons water. 1 tablespoon corn syrup. 1-3 cup cut almonds (roasted). 1/4 cup finely cut almonds (un-roasted).

Melt butter. Add sugar, stirring until sugar is dissolved. Do not let mixture boil until sugar is dissolved. Add water and corn syrup. Cook slowly until mixture has reached temperature of 300 degrees F. (hard crack stage.) Stir occasionally to keep from burning.

Taken from stove, add roasted nuts and turn out into buttered pan. When almost cool cover with the chocolate coating and sprinkle with finely-cut almonds. The candy is brittle, which makes it possible to turn it over and coat both sides with chocolate and nuts.

To make the chocolate coating, melt chocolate in a double boiler slowly, and when it is melted spread immediately on the candy layer.

for colds! Ask your doctor about beechwood creosote and oil of eucalyptus—the two great remedies combined in this 53 year old treatment. 50¢—your druggist or dealer. Beechwood The Tree of Health PREPARED BY CAREW & FRASER, NEW GLASGOW, N.S.