

Marked Points of Superiority:  
**Point 3 Full-Fashioned Calf**  
 (Knit without seams)

THE shape of the calf is knitted in—not stretched or pressed—by highly patented machines that build up the shape round by round, inch by inch, resulting in perfect and permanent fit. Mercury Hosiery always retain their shape.

Mercury Fashioned Stockings cannot wrinkle, bind or break open.

Silk (plain or drop stitch), cashmere, flse, mercerized and cotton or two-tone effects of heather and Lovat shades.

—Other Mercury superiorities: absolutely no seams, generous length, widened top, snugly-fitting fashioned ankle, shaped foot without seams.



**Mercury Hosiery**  
 Mercury Mills Limited—Hamilton—Canada  
 MAKERS OF HOSIERY AND UNDERWEAR FOR MEN, WOMEN AND CHILDREN

**Tested Recipes**

By A. L. Wyman, M. C. A.

Of all the good meals that we have had in Boston, the farewell luncheon given by our Boston friends at the old Quincy house was the best of all. Our host, who is a friend of the chef, had him serve at menu of unusual dishes. Dishes that were not expensive, but dishes that are not served every day. At the lunch we were introduced to the chef and he gave us many of his excellent recipes.

**Cream of Lettuce Soup**

The soup was a cream of lettuce made by washing and chopping fine three heads of lettuce, after draining fry in four tablespoons of butter. Add a seasoning of salt, pepper and parsley, two-thirds of a cup of rice and seven cups of chicken or other white stock. Let simmer for three-quarters of an hour, run through a sieve, add two cups of boiling milk and serve with croutons.

**Halibut with Dressing.**

For the fish cover six pieces of boned and skinned halibut, three inches long and two inches wide and half an inch thick, with a force meat made by blending in a double boiler three cups of bread crumbs, four tablespoons of butter, one teaspoon of chopped parsley, two tablespoons of chopped capers, two tablespoons of orange juice and a seasoning of salt and paprika, add one beaten egg and cover pieces half an inch thick. Place the fish in an oiled baking pan, baste with melted butter and cook twenty minutes in a medium oven. Place the cooked fish on a hot platter and pour around a good Spanish sauce.

**Salad of Brussels Sprouts**

For the salad cook in boiling salted water three cups of washed and drained Brussel sprouts. When cold sprinkle with a mixture made with two tablespoons of chopped onion, two tablespoons of chopped olives, two tablespoons of chopped walnut meats, two tablespoons of chopped capers, and two tablespoons of lemon juice. Place on a bed of watercress and add a tablespoon of good mayonnaise to each portion.

**Roast Mutton—French Style**

For the roast we had a leg of young mutton not lamb, cooked as it is cooked in Southern France. Chop six boned anchovies very fine with two cloves of garlic, that have been boiled in four waters to remove the strong taste. Cut slits across the skin and rub this mixture into them. Dredge the surface with fine bread crumbs, place in a baking pan with one cup of soup stock. Bake in a moderate oven for two hours, basting often.

**French Style Peas**

With the mutton was served creamed peas, cooked the French way. Blend in a saucepan one tablespoon of flour with one tablespoon of butter, add two cups of shelled peas, four sprigs of parsley, one slice of young onion and one cup of water. Cook forty-five minutes; remove the parsley and add a seasoning of salt and pepper, one teaspoon of sugar, the beaten yolk of one egg and two tablespoons of butter. Serve on square of toast.

**French Potato Cakes**

The chef also told me of French potato cake that he serves with broiled lamb chops. Mash three medium sized boiled potatoes with four tablespoons butter, two tablespoons of grated cheese, five well beaten eggs and a seasoning of salt and pepper. Form into small flat cakes and fry in deep hot fat. Sprinkle with chopped parsley.

**Apple Desert De Luxe**

The dessert was made from Maine apples and was nicer than any frozen desert could be. To make pure, core and cut in halves eight large apples. Place in a saucepan with two cups of sugar, the grated rind of two lemons and a teaspoon of ground ginger. Cover the saucepan and cook for one hour. Add one cup of chopped raisins and half a cup of cider and let simmer for thirty minutes. When cold arrange on the serving dishes, cover with whipped cream and sprinkle over all half a cup of finely chopped almonds and half a cup of seedless raisins.

**English Tea Cakes**

The English tea cakes served at one of the tea rooms on upper Bolyton street are made by heating to a cream three-quarters of a cup of butter and adding four cups of sifted flour and one cup of sugar. Mix well and add the grated rind of one lemon and a half cup of chopped seeded raisins, and four well beaten eggs. Drop in balls on a greased tin and bake to a delicate brown in a moderate oven.

**Lead Fruit Pudding**

Add four tablespoons of orange

**IF YOUR EARS RING WITH HEAD NOISES**

If you have roaring, buzzing noises in your ears, are getting hard of hearing and fear Catarrhal Deafness, go to your druggist and get 1 ounce of Parmit (double strength), and add to it a pint of hot water, and a little granulated sugar. Take 1 tablespoonful four times a day.

This will often bring quick relief from the distressing head noises. Clogged nostrils will open, breathing become easy and the mucus stop dropping into the throat. It is easy to prepare, costs little, and is pleasant to take. Any one who has Catarrhal trouble of the ears, is hard of hearing or has head noises, should give this prescription a trial.

Juice to half a pound of seeded raisins and simmer until soft; add four beaten egg yolks mixed with three-quarters of a cup of sugar, and three cups of cream; stir till thick. Dissolve and strain one and a half ounces of gelatin and stir into the mixture with four more tablespoons of orange juice. Pour into moulds and set in ice to chill, do not freeze.

**Rhubarb Marmalade**  
 One of our friends serves a very delicious rhubarb jam with hot cakes. This is made by cooking slowly for two hours, two cups of peeled and sliced rhubarb, one and a half cups of sugar and three finely sliced oranges, seeds and rind discarded. Place in jars and seal.

**Combination Marmalade**  
 Another very nice marmalade is made by boiling two pounds of seeded and stemmed grapes with one cup of water until soft. Press forcibly through a sieve and add two pounds of peeled and sliced rhubarb. Cook until reduced one-half. Sweeten to taste, strain and place in jars. Place jars in cold water and bring to a boil. Remove, cool and store in a cool dark place.

**If Stomach Is Bad Let Diapepsin End Gas, Indigestion**

"Pape's Diapepsin" has proven itself the surest relief for indigestion, Gases, Flatulences, Heartburn, Sourness, Fermentation or Stomach Distress caused by acidity. A few tablets give almost immediate stomach relief and shortly the stomach is corrected so that you can eat favorite foods without fear. Large case costs only few cents at drug store. Millions help.

**Zoo's Most Valuable Animals.**

The rhinoceros shares with the hippopotamus the distinction of being the most valuable animal at the Zoological Gardens, Regent's Park, each being worth a thousand pounds. Giraffes when full grown are unsaleable, the reason being that they cannot be transported owing to their necks being too high to pass through railway tunnels. Apart from the popular favorites at the Zoo, there are a number of rare creatures exhibited which, although they do not appeal to the casual visitor, are of considerable scientific value. Their death has been anxiously awaited by the authorities of various zoological institutions. (The total value of the animals at present being exhibited in Regent's Park is estimated at approximately 20,000 pounds.)

**DR. HEPBURN AWARDED THE PORTER FELLOWSHIP**

TORONTO, Nov. 25.—Dr. John Hepburn, who graduated from the University of Toronto last spring when he won the Ellen Mickle Fel-

**Cuts Grease.**  
 One to two tablespoonsful in dish water makes the dishes spotlessly clean.

**Snowflake Ammonia**  
 THE FULL STRENGTH

S. F. Lawrason & Co. London, Canada

lowship valued at \$1,500, has been awarded the newly created Porter Fellowship in physiology by the American Physiological Society valued at \$1,200. The latter fellow ship has been awarded on the ground that Dr. Hepburn stood at the head of all the students graduating in physiology in Canada and the United States. Dr. Hepburn is now engaged in research work at the University of Toronto.

**BOY'S DEFINITION OF CANAL**  
 —What is a canal? This was a question submitted to pupils at Brown School. And one of them—who may have heard of the famous Newmarket ditch, wrote in reply: "A political waterway."

Seems as if the open door for Russia should be of the revolving kind.

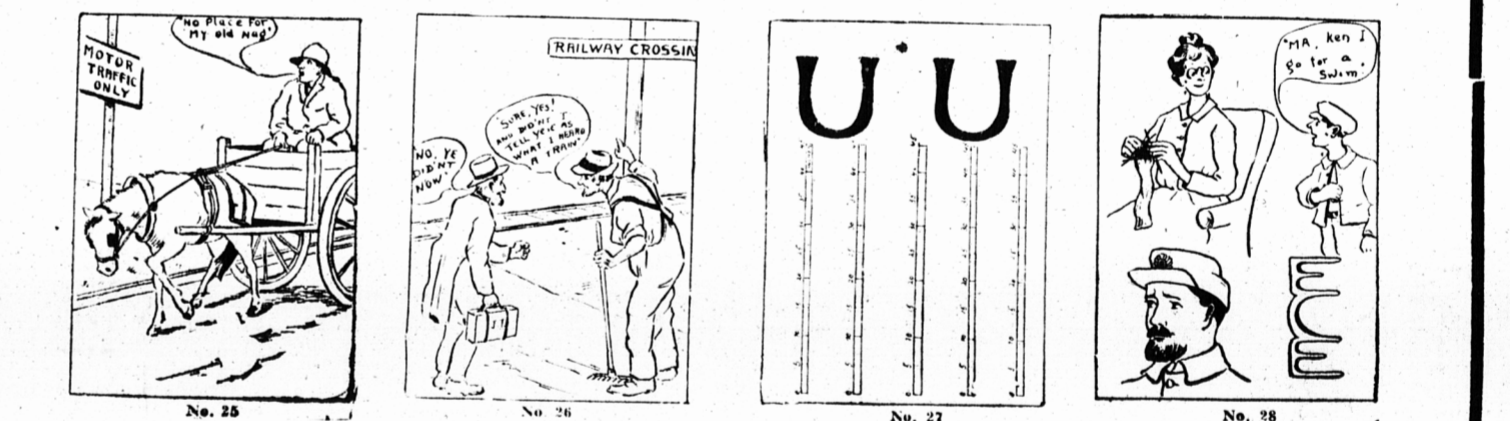
**KNOW CANADA CONTEST**

**Two Thousand Dollars in Cash Prizes**

Open to Every Reader of The Daily Examiner

The contest consists of fifty rebus pictures representing fifty Post Offices in Canada. Begin today with Nos. 21 to 24—the first twenty may be had free on application to this office.

The contest is conducted by The Examiner and the Family Herald and Weekly Star of Montreal. A year's subscription to both papers at regular rates would cost \$4.50 We offer them for one year each for only \$3.00. Can you solve these fifty rebus pictures representing four Canadian Post Offices.



The above four pictures may look easy but a mistake can be made. Competitors will find the list of Post Offices from which the pictures are selected a great help. See 2nd items of terms of contest.

**TERMS OF CONTEST**

The contest is open to any member of a family one of whose members is a subscriber to either the Charlottetown Examiner or The Family Herald and Weekly Star of Montreal.

A list of approximately 2,000 Post Offices in Canada from which the fifty rebus pictures will be selected will be sent free to any contestant, who, before December 1st, 1921, sends one new subscriber to either the Examiner or The Family Herald and Weekly Star. It will also contain a blank form on which to fill in your answers and hints to help you arrive at the correct answers. A self-addressed stamped envelope should be sent with the new subscription for the return of the printed list.

One NEW subscriber to either the Examiner or The Family Herald and Weekly Star sent in by a competitor will take the place of one incorrect answer in the competition, thus 49 correct answers and one NEW subscriber will count as 50 correct answers or 50 points.

Two NEW subscribers to either paper will take the place of two incorrect answers, thus 48 correct answers and two new subscribers will count as 50 correct answers.

Three NEW subscribers to either paper will take the place of three incorrect answers, thus 47 correct answers and three new subscribers will count as 50 correct answers.

Four NEW subscriptions to either paper will take the place of four incorrect answers, thus 46 correct answers and four NEW subscriptions will count as 50 correct answers.

Five NEW subscriptions to either paper will take the place of five incorrect answers, thus 45 correct answers and five NEW subscription will count as 50 correct answers.

Five NEW subscriptions to either paper will be the limit to be credited in the competition. This places all contestants on an equal footing.

Fifty correct answers and five NEW subscriptions to either paper will be the highest points obtainable.

Four pictures will be published each week simultaneously in the Charlottetown Examiner and The Family Herald and Weekly Star. Answers MUST NOT be sent in until the 50 drawings have appeared in both papers. Ample notice will be given.

In case of a tie the prizes will be divided. For instance, if there are three who have earned say 54 points and no one has obtained the maximum of 55 the first three prizes totalling \$850 would be divided amongst them.

The decision of the Editor of The Family Herald will be final.

No employees of the Charlottetown Examiner or The Family Herald are allowed to compete.

Contest will begin early in October. See that your subscription to the Examiner and The Family Herald is paid well in advance and prevent losing a single issue. Back numbers cannot be supplied.

New subscribers may enter the contest by complying with the above conditions.

Address—The Examiner, Charlottetown, or The Family Herald and Weekly Star, Montreal.

**Read thi Bargain Offer**

The Charlottetown Examiner costs \$2.50 a year.  
 The Family Herald and Weekly Star costs \$2.00 a year.

**\$3.00**

We now offer a full year's subscription to BOTH PAPERS with the right to compete in the "Know Canada" Contest for

remember the above prices include a full year's subscription to both the Charlottetown Examiner and The Family Herald and Weekly Star, of Montreal.

Send your orders to  
 THE CHARLOTTETOWN EXAMINER,  
 Charlottetown, P. E. I.

SES MOTHER GOOD NIGHT, THEN DRINKS POISON.  
 MONTREAL, Nov. 25.—After being his mother's good subject to fits of mental depression. Zolique Larocque, ion.

**POLITICAL MEETINGS IN KING'S COUNTY**

The undersigned will address the electors of King's County on the public questions of the day at the following places and on the dates mentioned below.

Tuesday, Nov. 29 Lr. Montague 2 p.m.  
 Tuesday, Nov. 29 Sturgeon 7 p.m.

**JAMES McISAAC**  
**J. J. HUGHES**  
**D. J. MULLIN,**  
 NAT. PROG. CANDIDATE

**FEDERAL GENERAL ELECTION Queen's County**

Public Meetings of all Electors, both ladies and gentlemen, will be addressed by us in the undermentioned places on the dates set forth:

Monday, Nov. 28 Bradalbane  
 Tuesday, Nov. 29 Hope River  
 Wednesday, Nov. 30 Clifton  
 Thursday, Dec. 1 French River  
 Friday, Dec. 2 Long River

All meetings in October at 7.30 p. m. hereafter 7 o'clock p. m.

Opposition candidates invited to attend. To whom half the time will be allotted.

**J. H. MYERS,**  
**DONALD McKINNON**