

HANDY GIFTS FROM HANDY MEN

Imagine mother's delight on Christmas morning if she finds a really worth-while gift among her things that has been made by one of the men-folks; something that will lighten her labors and make her work about the house a bit easier. Even if it is only a homely article, such as a big wooden paddle to slip under the hot pans of bread and cake when they are ready to be taken from the oven, she will thrill with pleasure every time she uses it. For, though the boys may not have said anything, she will know they have noticed how difficult it is to remove the hot food from the oven without burning her hands and arms and that they have made this most convenient implement to aid her about the kitchen.

The paddle is a simple matter to make. A smooth piece of light board—poplar or basswood is best, as each is free from any odor—a quarter or three-eighths of an inch thick, is all that is necessary. The paddle is eighteen to twenty inches long and six to eight inches is the right width; the measurements depend greatly on the size of the pans to be handled. The edge of the paddle must be beveled off so it can slip under the utensils easily, and a small hole is put into the handle through which a string may be run by which it may be hung. Don't paint or stain the paddle, but give it a smooth finish by rubbing it carefully with a fine-grain sandpaper.

If the men-folks are not interested in working in wood, they can try making an ice-cream tray from a set of muffin pans. Any cheap pan will do. The six muffin size makes a nice-looking tray and one that is just about the right size. Fasten a heavy galvanized iron wire or light strap-iron handle to the pan. If galvanized iron is selected it can be soldered, other-

wise one must fasten it with rivets. Be sure the job is neatly and nicely done, then paint the whole thing, pan and handle. Automobile enamel gives a splendid finish and it is easy to put on. Two coats will be sufficient, and even if the paint is black the tray will be good looking and attractive, especially if it is decorated with a few gay colored stripes, flowers or small figures. This will look particularly nice on Christmas morning if it is filled with a pretty set of new tumbblers.

Almost every attic has hidden away in some secret corner one of the old oval picture frames that were used so many years ago. These same old frames make most charming trays, and they are selling at high prices wherever they can be found.

It will be a simple matter to clean the frame or refinish it if it is badly scarred. After the varnish has been removed and it is lightly rubbed with fine sandpaper it can be polished with oil; this will be more attractive than varnish. Instead of the old picture that was used in the frame, a pretty piece of cretonne or an oval of lace mounted upon a piece of dark silk should be used. Perhaps sister or daughter will help in the making of the gift and crochet a medallion the size of the opening in the tray. The old backing may be used if it is in good condition, or new thin boards or heavy cardboard fastened in with small brads or cigar-box nails will be suitable. The bottom of the tray should be finished by gluing a piece of felt or other heavy material on the back of the frame, and with the addition of two pretty brass handles one will have a tray of which to be proud. A square tray can easily be made from a wide picture frame in the same simple manner.



RAGLAN SLEEVES ARE FASHIONABLE.

This chic little coat would be very attractive if fashioned of tweed, velvet or velveteen. The long raglan sleeves are gathered into wrist-bands, and the collar is convertible. Fur may be used for the collar and cuffs, thereby adding warmth and smartness. No. 1332 is in sizes 4, 6, 8, 10, 12 and 14 years. Size 10 requires 2 1/2 yards 39-inch material, or 1 1/2 yards 54-inch, and 2 1/2 yards 36-inch for lining. 20 cents.

Our new Fashion Book contains many styles showing how to dress boys and girls. Simplicity is the rule for well-dressed children. Clothes of character and individuality for the junior folks are hard to buy, but easy to make with our patterns. A small amount of money spent on good materials, cut on simple lines, will give children the privilege of wearing adorable things. Price of the book 10 cents the copy.

HOW TO ORDER PATTERNS.
Write your name and address plainly, giving number and size of each pattern you want. Enclose 25c in stamps or cash (cash preferred); wrap it carefully for each number and address your order to Pattern Dept., Wilson Publishing Co., 73 West Adelaide St., Toronto. Patterns sent by return mail.

When You Send Candy.
Home-made candy is always received with great glee, but it is rather hard to send through the mails unless packed correctly. I have found that tin boxes make the best containers for candy and I save every one that comes into the house, even small coffee cans. I also buy the shallow round tin boxes, which may occasionally be found at the "5 and 10."

When making candy—I find fudge, penoche and divinity the most satisfactory kinds to send—I beat the mixture until it is very stiff and then pour it directly into the tin boxes, having lined them first with waxed paper. Then when the candy is hard on top I cut it, cover the top with waxed paper, put on the lid of the box, and the candy is ready to travel without breaking or drying out.

When using the small round boxes I cut the candy just as one would a pie, otherwise it is cut into cubes. If possible I always add a few chopped raisins, figs or dates immediately upon taking the candy from the stove. This helps to keep it soft and greatly improves the flavor whether it is to be sent away or kept at home.

When packing a large round box in which you wish to put several varieties I have found a pleasing arrangement to be: First, line the box with waxed paper, then set a round basin, greasing it first on the outside—in the middle of the box so as to leave a two-inch space between the pan and the edge of the box. Into this space I pour the first batch of candy, and when it has hardened I remove the basin. Then I set a smaller basin in the box, leaving a space all around for the next variety of candy, proceeding as before.

Christmas Gifts.
Christmas is coming! It soon will be here. I have no little money this year! Yet I have two hands and a heart full of love. I have scraps laid away in the chambers above, and pieces of linen all stamped to embroidery. For which I can create a dainty lace border. I will get them all out; for each friend I will plan a gift, then I'll work just as hard as I can. Of time I will put in—oh, any amount; I shall try to make every spare minute count. Such pains and such care I will take that they'll be, I trust, when they're finished, a pleasure to see. Oh, no costly present this year can I send. To one single neighbor, acquaintance or friend—But maybe my labor and love will leave out. —Ida M. Thomas.

HUNTING IN CANADA GAINS IN POPULARITY

Wonderful Heritage Saved by Game Laws.
Increasing Numbers of Hunters Enter Forests Each Fall in Quest of Game.

Canada is one of the most fortunate countries in regard to resources in big game. Practically every province is well stocked with wild life and as a result the numbers of big game hunters both from within the Dominion and from abroad who enter our forests each year are rapidly increasing. The hunting period in all the provinces is in the fall and the average season is of about two months duration, closing, with a few exceptions, in November or December. Reports from different parts of Canada indicate that big game is exceptionally plentiful this season and in consequence the influx of hunters is large.

The presence of big game in close proximity to the centres of population occurs in nearly all of the provinces in Eastern Canada. In Nova Scotia and New Brunswick there is presented to the hunter a choice of territory which is easily accessible. However, it is to the more remote districts, which are usually reached by wagon road, trail or canoe route, that the big game sportsman must turn for moose, deer, bear, and wildcat. The provinces of Ontario and Quebec include within their boundaries some of the finest hunting territory in America. Although in some districts in Quebec the hunting rights on certain tracts of land are leased to organized hunting clubs, there is still much public land where excellent hunting may be had. Moose and deer, may be found in abundance and there is good caribou, bear, and wolf hunting. In Ontario there is such a large number of excellent hunting districts which are readily accessible that the hunter in making a choice needs only to be governed by the distance he wishes to travel and the kinds of game he prefers to hunt. Deer may be had in forested areas close to settled districts in southern Ontario, and there is in addition the famous big game region in the vast territory lying north and west of the French River.

Varied Game Sections.
The forested areas of the provinces of Manitoba, Saskatchewan and Alberta are likewise visited by increasing numbers of hunters. Small game abounds in the open sections of these three provinces. In the more wooded and northern sections there is an abundance of large game such as moose, deer, and caribou, and bear and wolf are also met with. Buffalo, elk, and antelope are rigidly protected.

The mountain areas of Alberta and of the province of British Columbia present a striking contrast to the other sections of the Dominion both in kinds of game animals available and the methods of hunting. Besides the mountain goat, mountain sheep, cougar and grizzly, moose, caribou, deer and bear are found. The usual method of hunting involves the use of a pack train.

HOLIDAY PLUM CAKES AND PUDDINGS

BY CAROLINE R. KING.
Whether we select turkey, goose, duck or chicken for the main dish of the Christmas feast, or whether we eventually decide to eliminate all food from the menu and substitute a crisp and delicious crown roast of pork with tiny savory onions tipping each rib, or even a simple but well-cooked roast of beef or lamb, we cannot omit the plum pudding if we have any respect for the season's traditions.

And the fruit cake, the plum buns and all the other plummy good things that add to the cheer and jollity of the season; not one of them must be overlooked if we are to satisfy all the Jack Horners, little and big, who will be waiting eagerly to pull out their Christmas plums.

The Christmas pudding should have first consideration, as it is the most important feature of the dinner. Perhaps everyone will not care to undertake the manufacture of a large, rich old-time plum pudding. I have found, however, that this work may be done very nicely in the evenings; also that it is a good plan to enlist the help of other members of the family, and make a real party of the work.

When all the ingredients for the pudding are prepared, it is almost no trouble at all to assemble them; and everyone, of course, takes a hand at stirring the pudding, thus insuring a year's good luck.

Then the stout pudding cloth is dipped in boiling water, well greased and floured, and the pudding is securely tied within its sturdy depths, leaving room, of course, for expansion, and finally it is immersed in a great kettle of rapidly boiling water, and left to cook for five or six hours. It is well to place a heavy earthenware plate at the bottom of the kettle to prevent possible sticking; and never permit the water to cease boiling even for an instant; if it requires replenishing, use boiling water.

Now for the recipe—this one is for a real Christmas pudding. I usually make the entire recipe and cook one-half of it in the traditional cannonball style, and the balance in bowls of various sizes. These smaller puddings make welcome gifts, or they may be stored in a cool place for use all through the winter. We need:

One pound seeded raisins, 1 pound currants, 1/2 pound of mixed candied peel, 1/2 pound of figs, 1/2 pound of blanched almonds, 1 pound soft bread crumbs (about 4 cupsful), 1 pound of suet, 8 eggs, 1/2 teaspoonful each of grated nutmeg, ground cloves and cinnamon, 1 teaspoonful of salt, 1/2 teaspoonful of soda, 1 1/2 cupsful of brown sugar, 1/2 cupful of cider or grape juice, 1 cupful of flour.

Chop the raisins coarsely, shred the peel, figs and almonds, dredge the fruits with the flour, and chop the suet, carefully removing all stringy bits. Beat the yolks and whites of the eggs separately, combine all the ingredients, adding the stiffly beaten whites of the eggs last, stir vigorously. Turn into the prepared cloth and boil as directed.

If the foregoing recipe seems too rich or elaborate, the following steamed fruit pudding may be more to your liking:

Christmas Plum Buns.
Make these for the Christmas morning breakfast, and the day's success and happiness will be assured:

One cup milk, 1 cup water, 1 yeast cake, 1 cup raisins, 1/2 cup shredded citron, 1/2 cup butter, 1/2 cup sugar, 1/2 tsp. salt, 5 to 6 cups flour.

Plum Gingerbread is so satisfying at Christmas time; make it by the following recipe:

One-half cup butter or other shortening, 1 cup brown sugar, 1/2 cup of sweet or sour cream, 2 eggs, 1 cup of molasses, 3 cups flour, 1/2 tsp. soda, 1 tsp. ginger, 1/2 cup milk, 1/2 cup chopped raisins.

Sift all the dry ingredients together, cream the shortening and sugar, and dredge the raisins with a portion of the flour. Put together in the usual manner, pour into a well-greased shallow pan and bake in a temperature of 325 to 350 degrees. When nearly done sprinkle the top of the cake with granulated sugar and shredded coconut.

CHRISTMAS PLUM BUNS.
Make these for the Christmas morning breakfast, and the day's success and happiness will be assured:

One cup milk, 1 cup water, 1 yeast cake, 1 cup raisins, 1/2 cup shredded citron, 1/2 cup butter, 1/2 cup sugar, 1/2 tsp. salt, 5 to 6 cups flour.

Plum Cake Taffy.
This is such a toothsome, delicious sweet that everyone will want to make some of it for the holidays. Chop fine one cupful roasted peanuts, one cupful pecan meats, and one cupful citron and one-half cupful candied cherries. Mix all well and add a tablespoonful of lemon juice.

Boil to the soft-ball stage two cupfuls of brown sugar, one cupful granulated sugar and one cupful molasses, then add two squares of unsweetened chocolate and one tablespoonful of butter. Boil until the mixture becomes brittle when tested in cold water, add the fruits and nuts and vanilla and remove from the fire. Stir until the candy begins to stiffen, then pour into buttered pans and mark into squares when cool.

S.S. LESSON

December 12. The Boy Samuel, 1 Samuel, chaps. 1-3. Golden Text—Speak, Lord; for thy servant heareth.—1 Samuel 3: 9.

ANALYSIS.

I. BIRTH AND DEDICATION OF SAMUEL, Chap. 1.

II. THE SONG OF HANNAH, Ch. 2: 1-10.

III. SIN OF THE SONS OF ELI, Ch. 2: 11-36.

IV. THE CALL OF SAMUEL, Ch. 3.

INTRODUCTION.—The two Books of Samuel were originally one. In the ancient Greek translation they are called 1 and 2 Kings. They tell the story of Samuel, of Saul, and of David, and cover the last years of the period of the Judges and the beginnings of the Monarchy. Like most of the other historical books of the Old Testament they have been compiled from various earlier sources, three of which are mentioned in 1 Chron. 29: 29. They are of very great value, preserving for us, as they do, authentic information regarding the early life of Israel, the rise of the prophets, and the first kings. The character of Samuel stands out strongly in its purity, nobility, and integrity, as next to that of Moses the most conspicuous and influential in Old Testament history.

I. BIRTH AND DEDICATION OF SAMUEL, Chap. 1.

"Mount Ephraim," or the hill-country of Ephraim, was that portion of central and western Palestine which lay between the territory of Judah and the valley of Esdræon, a considerable part of which was held by the tribe of Ephraim. The place here called Ramathaim, or the two Ramahs, has not been identified. The word "zophim" is probably a clan or family name, and "Ephrathite," which means "belonging to Ephrath," may signify the district in which this place lay. It will be remembered that a similar name is given to Elimelech and his sons in the book of Ruth. The Revised Version reads "Ephraimite." The name "Hannah" means "grace," "Shiloh," about halfway between Jerusalem and Samaria, was the place of the central or national sanctuary from the last years of Joshua and throughout the period of the Judges (see Josh. 18: 1; 21: 1-2; Judges 21: 19).

In v. 5 the Greek translation has "To Hannah he gave a single portion, because she had no child, yet he loved Hannah." This gives, probably, the true meaning.

"Eli the priest" and his two sons had the care of the sanctuary. Eli appears to have been a descendant of Ithamar, the fourth son of Aaron, for Ahimelech, who was probably of the same family, is so described in 1 Chron. 24: 3 (compare 1 Sam. 21: 1), but he is not mentioned among the high priests in 1 Chron., chapter 6. The high priests before him and from the time of Solomon on, were descendants of Eleazar, Aaron's third son.

"I will give him to the Lord." Samuel is the child of prayer and is dedicated by his mother to the service of God as a Nazirite. See the law governing the Nazirite vow in Numbers, chapter 6. The vow appears to have been taken as a protest against some of the sensual and unclean practices of religion at the Canaanite altars. Compare the story of Samson and contrast the character of Samson with that of Samuel. "I have lent him to the Lord," Hannah told Eli, and the boy was taken into the temple to be trained for the priesthood.

II. THE SONG OF HANNAH, 2: 1-10.

The song makes no direct reference to the answer to Hannah's prayer, unless possibly in v. 5. It praises God for his help given at all times to his people, for his rebuke of the proud and his exaltation of the lowly, and for his preserving and protecting care. The reference to the king in v. 10 raises the difficult question of date, but this may be a later addition.

III. THE SIN OF THE SONS OF ELI, 2: 11-36.

"Son of Belial." Compare 1: 16. The expression is literally "sons of worthlessness or of wickedness," and so "worthless or wicked men." Their sin is described in the verses that follow. The custom of the sanctuary was to give the officiating priest whatever portion of meat his three-pronged fork drew from the boiling kettle, in which the flesh of the sacrificed animal was being cooked for the sacrificial meal. But first the choice fat portions were cut off and burned upon the altar with fragrant spices and bits of the sweet cane as an offering to the Lord. But the sons of Eli sent a servant to demand a portion of the raw flesh before the offering, and by their greed made "the offering of the Lord" to be abhorred. That they were guilty of other crimes also against common morality and decency appears from v. 22. The rebuke of the prophet in vv. 27-36 was well deserved.

IV. THE CALL OF SAMUEL, Chap. 3.

"The child Samuel ministered unto the Lord." Josephus says that he had just completed his twelfth year, a year which marked the beginning of moral responsibility in the life of the Hebrew boy (compare Luke 2: 42). "The word of the Lord was precious," that is "was rare." There was little prophetic teaching. The time was ripe for the call of such a man as Samuel. The sentence beginning "And his voice" (v. 2) should be read in parenthesis, as in the Revised Version, "Now his eyes had begun to wax dim, etc." The failing eyesight of old age had come upon him. "The Lord called Samuel." The boy, waking from a restless sleep, thinks that his aged master and teacher has called him and runs to supply his need. "Samuel did not yet know," he was a true servant and worshipper of Jehovah, but did not recognize the Divine Voice which they spoke to him in the quiet of the night. A voice which was to be his unflinching guide in after years. Eli, out of his larger experience, "perceived that the Lord had called the child" and instructed him—a very touching and impressive example of the right relation between age and youth in experience of the things of God. The revelation that comes to the boy is of the gross wickedness and terrible consequences of the sin of Eli's sons, and the weak indulgence of their father. Yet the essential goodness of the old man's heart appears in the scene that follows. Eli insists that Samuel tell him all, "and Samuel told him every whit." His reply is one of submission to the righteous judgment of God.

The Spirit of Christmas.

If we were to work out in our fancy a world devoted to, and guided by the high tenets of Christianity, we would think of a world inspired by the spirit that moves us at the Christmas time—the generous, loving, sympathetic, helpful, cheerful, brotherly spirit of the Yuletide hour.

Then it is that hearts come together. That is the day when the church bells of a thousand sects in many lands ring out a clear, true note in the hearts of common humanity.

May that spirit follow all of us through the holiday time. May its essence sink deep into the recesses of our hearts. Yes, may the Merry Christmas fellowship of these days not only reign in us through the coming week of happy, joyous time, but may it be with every reader throughout a year of rich and helpful experiences.

The separator bowl should run steadily and at the speed recommended by the manufacturer. If the separator turns hard, a little kerosene in the running parts will soon cut the thick gum or grease, and then by using a light oil the separator can be put in good shape. It is well to test the skin-milk occasionally to see whether or not fat is being lost.

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