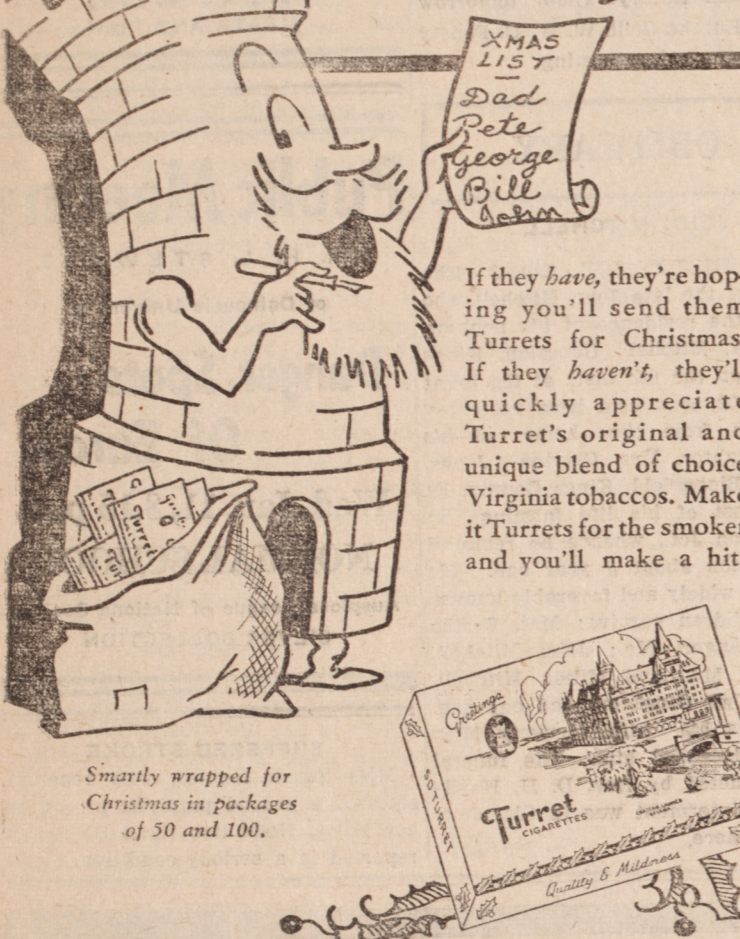


Have they smoked a Turret lately?



If they have, they're hoping you'll send them Turrets for Christmas. If they haven't, they'll quickly appreciate Turret's original and unique blend of choice Virginia tobaccos. Make it Turrets for the smoker and you'll make a hit!

Household Hints

To shred soap finely, use a grater instead of a knife.

Clean a red brick fireplace by applying a paste made of Venetian red and water.

One way to prevent the bottom crust of custard or pumpkin pie from becoming soggy is to brush it all over lightly with beaten egg white before adding the filling.

When starching dark colored clothes tint the starch a bit to prevent it from showing white on the dark fabric. Use commercial tints, or bluing for color with a blue cast; coffee for dark browns.

Keep a supply of bouillon cubes on your pantry shelf to add to stews, gravies and meat soups which do not have an appetizing brown color. And they add flavor as well.



Fashion Flashes

We're going to have coats with braid trimming again this spring and most of them will be pointed at achieving the suit or coat-dress effect.

Early straws for millinery introduced in Paris play up Swiss synthetic braid, imitating picot and called "Rio," also natural paillassons, including braids with one edge saw-tooth.

Surahs, faille-moires and mab tafetas are well represented among the millinery fabrics while jersey is expected to continue good for spring.

Two fashionable theatre first nights in Paris recently revealed a great variety of hair fixes worn by the women of the audience. Upsweep back hair was in the minority but a similar effect of head silhouette, obtained by cutting the back hair and swirling toward the left ear was well sponsored.

Light yellowish green, a shade called seaweed, but nearer the color of young buds, makes a delightful dress, the color of which is accented by a big bouquet of deep violets at the waistline. The dog collar is of gold set with brilliants.

QUICK COTTAGE PIE

2 tablespoons butter
1 or 2 cups diced left-over meat (lamb, beef, pork or veal)
3 tablespoons flour
1 medium can vegetable soup
Left-over mashed potato
Melt butter in a frying pan and brown left-over meat. Sprinkle the flour over the meat and blend well. Add soup and stir until thick and boiling. Pour into a baking dish or casserole and cover with a layer of left-over mashed potato that has been made fluffy again by heating up with a small amount of hot milk. Place in a moderate oven (375 degrees Fahrenheit) to brown—about fifteen minutes.

Items of Interest to Women

Gathered From Here And There

Colour Adds Cheer To Food

Halibut and Sour Cherries Unsurpassable

Even a famous chef will take notes from you, if you serve this eye-appealing combination of red and white and green. The texture and flavour of the competent parts of the meal complement each other nicely, and its simple and inexpensive to prepare. Here's the way to make a reputation:

CANADIAN HALIBUT AND SOUR CHERRIES

1 cup cooked halibut
Lettuce
1 cup sour cherries
Mayonnaise

Flake the halibut and combine with mayonnaise. (Any other cooked fish may be used, and canned chicken haddie makes an easy and inexpensive combination). Serve on lettuce with the sour cherries as a garnish.

The cherries may be marinated in a slightly sweet French dressing if desired. Potato salad, made without any onion, but garnished with hard-cooked eggs, is a fitting accompaniment to such a meal, or a macaroni salad, or hot macaroni as the one hot dish for the meal.

When potato salad is used, precede with a hot soup, and finish the dinner with a hot cottage pudding with a lemon sauce.

Oysters wave a curled edge when they're cooked enough. Remember that, and always keep them happy.

Wherever you are, you may enjoy oysters. The frosted ones retain the tang of the sea, no matter how far inland they go. Remember this, and serve oyster stew often.

KITCHENS ARE IMPROVED BY NEW PLANNING

Although the idea of planning "the model home" is not new—in fact there have been "model home exhibitions" for years—yet the development of improved home equipment has made such rapid advances that the ideal home of only a few years ago is considerably outmoded by that of today, says the Canadian Institute of Plumbing and Heating.

This is probably truer of the kitchen than any other part of the house, says the Institute. With its paramount importance to the housewife, the kitchen has been the subject of constant thought for providing added convenience and economy of labour. Through the progressiveness of plumbing manufacturers generally, the planned kitchen of today represents a new peak in clever arrangement as well as functional beauty of design which affords pride and pleasure to its mistress.

Though the kitchen cabinet and improved sinks of a few years ago were a decided improvement over any equipment previously available, a kitchen was still very much of a patchwork job. Utensils hung in odd places and there were corners and "underneath" difficult to keep clean. By contrast, the planned kitchen of today is lined with dust free, closed cabinets for stores, dishes and kitchen linens. The cabinet sink, obtainable in a wide range of colours and sizes, is an essential feature. These improved units provide such features as double drain boards, chromium-plated double swing faucet, and special type drain which permits them to be used for washing dishes. Drawers and cupboards underneath take care of garbage receptacle, pots, pan and other kitchen utensils. Convenient toe space is left under all cabinets. Of course, special attention should be given to the correct size and type of sink best suited to the owner's requirements. Moreover, its location—under a window—is an item of major importance in planning the kitchen.

The up-to-date plumbing contractor is equipped to give expert assistance and suggestions for a planned kitchen, and arrangements for easy financing are still available under the terms of the Home Improvement Plan, through local banks.

Canadian Lobster Adds A Grace Note

It's Inexpensive This Season—Serve Lobster

Lucky us, this year! Ordinarily Canadian lobster is one of the delicacies we may not often enjoy, but this year the price for both fresh and canned lobster is unbelievably low. For instance, in this recipe you need only a small half-size can of lobster, or the meat from one baby lobster, and you have a dish for kings and the prince in your own household—the man of the family.

CANADIAN SOLE THERMIDOR
6 small fillets of sole
2 cups top milk
1 small can Canadian lobster
Salt and pepper
2 teaspoons Worcestershire sauce
Wipe the fillets carefully and trim to a nice shape. Poach in the milk for ten minutes, season with salt and

pepper. Add the Worcestershire sauce. Remove the fillets to a fireproof baking platter. Add the lobster to the milk in which the fillets were cooked, and heat, cooking until the milk is the consistency of a first-rate sauce. If it seems thin, add one tablespoon butter and one tablespoon flour, and cook until it thickens. Cover the fish with the lobster sauce, and place under the broiler to brown.

Serve this superlatively good dish with French Fried or shoestring potatoes and a green vegetable. Follow with a crisp salad, and baked apples with butter and raisins hidden in their hearts.

After such a dinner, you will say: "We have dined well today!"

BEDTIME MISS

The Bedtime Miss of the '90s wears a voluminous white muslin nightgown, much belted and with frills of starched and fluted embroidery on the front "panel," sleeve cuffs and high collar. She wears her long hair in a pigtail and an elaborate bouffant cap covers up all but one central "curler" which drops askant her brow. In one hand she carries a hair brush and in the other all the "fix-in's" that made up her daytime coiffure—combs, pins, "rats," pompadour frame, etc. s she stands blushing in the spotlight, the reader comments:

Sposing the house should catch on fire!

Isn't she neat? Ready you see, in this attire—Dressed for the street.

(Then confidentially): But really, of course, to be Bon Ton, A lady should have her stockings on!

The lady in full evening dress is joined by the modern miss all ready for bed. She yawns her sleepy way into the spotlight, dressed in slender silk pajamas. Under her arm she carries a silk cushion to match. She throws it down on the stage, and, curling up at the feet of the bedtime lady of the nineties, falls asleep. The reader comments:

This is the modern sleeping beauty: We've come to this!

This is the time to do my duty—Fast little miss!

(Then confidentially): But, really, you know, this stamps me, quite;

The girl is my daughter—so, GOOD NIGHT!

TOMORROW'S MENU

BREAKFAST

Apples Baked in Pineapple Juice,
Bacon,
Cereal,
Bread-Crumbs,
Pancakes,
Syrup,
Coffee.

LUNCHEON

Welsh Rarebit,
Toast Points,
Jellied Raw,
Vegetable Salad,
Ice Box Rolls,
Frosted Doughnuts,
Fruit Punch.

DINNER

Orange and Tangerine Cup,
Broiled or Fried Fish,
Potato Border,
Green String-Beans,
Spinach Salad,
Lemon Dressing,
Molasses Chocolate Pudding with Frozen Cream Sauce.

CHERRY SPONGE TORTE

Two nine inch baked pie shells

FILLING—

1 cup sugar
2 tablespoons cornstarch
½ teaspoon cinnamon
Juice of one half lemon
Blend sugar, cornstarch and cinnamon with lemon juice from cherries. Cook until creamy. Add cherries. Boil for one minute. Pour into the hot pie shells. Cover with sponge batter and bake ten to fifteen minutes in a moderate oven (375 degrees Fahrenheit). Sprinkle with confectioner's sugar.

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Canadian National Railway Company Bonds

Guaranteed unconditionally by the

Government of the Dominion of Canada

as to both Principal and Interest

The Bank of Canada is authorized by the Minister of Finance to receive, on behalf of the Canadian National Railway Company, subscriptions for the following bonds:

Seven-Year 2¼% Bonds, due January 15, 1946

Issue Price: 99.00% and accrued interest, yielding approximately 2.40% to maturity

AND

Twenty-Year 3% Bonds, due January 15, 1959

(Callable on or after January 15, 1954)

Issue Price: 97.25% and accrued interest, yielding approximately 3.19% to maturity.

These Bonds will be dated and bear interest from January 15, 1939. Principal and interest will be payable in lawful money of Canada. The Bonds will be a direct obligation of the Canadian National Railway Company, the capital stock of which is owned by the Dominion of Canada. Payment of principal and interest on these bonds will, under authority of the Parliament of Canada, be guaranteed unconditionally by the Government of the Dominion of Canada. A copy of the guarantee will be endorsed on each bond.

The proceeds of this issue will be used to the extent of \$40,600,000 for the repayment of temporary loans obtained by the Company from the Government in the amount of \$32,400,000 for the redemption of funded debt, \$5,000,000 for capital expenditures and \$3,200,000 for the acquisition of the Capital Stock of Trans-Canada Air Lines. The remainder of the proceeds will be applied to the retirement of funded debt maturing in the near future.

Payment is to be made in full with accrued interest against delivery of interim certificates on or about January 18, 1939.

Denominations of Bearer Bonds: 2¼% Bonds, \$1,000
3% Bonds, \$500 and \$1,000

Bonds in registered form will be supplied, if desired, in the denominations described in the official prospectus.

Subscriptions may be made to the Head Office of the Bank of Canada, Ottawa, through any branch in Canada of any chartered bank or through any authorized dealer, from whom copies of the official prospectus containing complete details of the issue may be obtained. The Minister of Finance reserves the right to allot subscriptions in full or in part.

The subscription lists will open at nine a.m. Eastern Standard Time on January 11, 1939, and will close as to either maturity or both, with or without notice, at the discretion of the Minister of Finance.