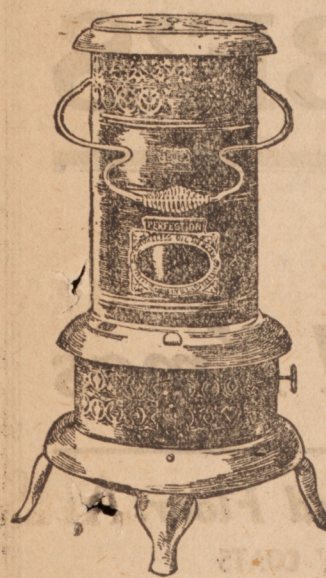


## That Cold Room



on the side of the house where winter blasts strike hardest always has a lower temperature than the rest of the house. There are times when it is necessary to raise the temperature quickly or to keep the temperature up for a long period. That can't be done by the regular method of heating without great trouble and overheating the rest of the house. The only reliable method of heating such a room alone by other means is to use a

**PERFECTION**  
SMOKELESS  
OIL HEATER

Absolutely smokeless and odorless

which can be kept at full or low heat for a short or long time. Four quarts of oil will give a glowing heat for nine hours, without smoke or smell.

An indicator always shows the amount of oil in the font. Filler-cap does not screw on; but is put in like a cork in a bottle, and is attached by a chain and cannot get lost.

An automatic-locking flame spreader prevents the wick from being turned high enough to smoke, and is easy to remove and drop back so that it can be cleaned in an instant.

The burner body or gallery cannot become wedged, and can be unscrewed in an instant for reworking. Finished in Japan or nickel, strong, durable, well-made, built for service, and yet light and ornamental. Has a cool handle.

Dealers Everywhere. If not at yours, write for descriptive circular to the nearest agency of the

**The Imperial Oil Company,**  
Limited.

## -- A Golf Coat --

Makes a useful and sensible gift to a Lady, Miss or Child. We carry a select line and have just received a new lot of Children's Golfers in red, navy and grey. Ladies' Golfers, \$2.00 to \$6.50 Children's Golfers, \$1.00 to \$3.00, with special discount for Christmas trade.

Togues, Clouds, Mitts, Gloves, Berlin Hoods, Overalls, Gaiters, Lounging Robes, etc., also make useful gifts.

We deal exclusively in Ladies' and Children's Wearables and Novelties.

**R. L. BLACK - York Street.**

## TRY OUR Scotch Zest Bread

This Bread is wrapped from the oven, ensuring Cleanliness, Purity, Wholesomeness.

The Best Bread in the market.  
Cannot be excelled.

SPECIAL FOR CHRISTMAS.

FRUIT CAKE POUND CAKE  
SULTANA CAKE PLUM PUDDINGS.

Our Team Calls Daily.

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Mortgages**

Blank Forms for sale at the  
Office of THE DAILY MAIL

**Dr. Barbour  
DENTIST**  
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## A LADY'S WATCH

AS A GIFT

- A 17 Jewel "F. E. Blackmer Special" in an O Size, 14k Solid Gold Case, set with five diamonds .....\$62.00
- A 16 Jewel "F. E. Blackmer Special" in a heavy, plain, 6 size 18k Solid Gold Case .....\$45.50
- A 15 Jewel "F. E. Blackmer Special" in a medium weight, 0 size, 14k Solid Gold case .....\$22.50
- A 15 Jewel, "F. E. Blackmer Special," in a 6 size, Cashier Gold Filled Case (known as 25 yr. quality) \$16.00
- A 7 Jewel Buren in an O Size Cashier Gold Filled case \$10.00
- A 7 Jewel Excelsior in an O Size, Empress Gold Filled Case (known as 10 yr. quality) .....\$6.50

We guarantee every watch we sell to be absolutely satisfactory.

418 Queen Street. **F. E. BLACKMER** Opp. Normal School  
A Good Place to Trade.

## ENGLISH HOSPITALITY TO AMERICAN NAVAL OFFICERS



OFFICERS OF THE AMERICAN FLEET ENTERTAINED AT LUNCHEON AT THE GUILDHALL BY THE LORD MAYOR AND CITY CORPORATION OF LONDON

## HINTS ON CHRISTMAS CANDY MAKING

First of all, you require one or two saucepans made of iron, copper, aluminum, or enamel. There are also required has been obtained, then a pair of scissors, a hook to pull the boiled sugars on, a wire fork with a ring at end of the handle and a thermometer. The thermometer should be hung up when not in use. A large platter will do instead of a marble slab.

Sugar boiling must be done in an absolutely clean pan, or the taste of whatever has been cooked in it will be evident. In boiling sugars it is necessary to boil them to various degrees of heating according to circumstances, and if this is to be done with any amount of exactness a proper confectioner's thermometer is required.

To use the thermometer have a pot or jar placed for handiness near the stove with as much warm water in it as will cover a considerable part of its tube. Place the thermometer in this, and after the sugar has boiled a short time, place it gently in the boiling sugar, letting it remain there until you see that the degree of heat required has been obtained, then place it again in the pot of water.

Keep the thermometer scrupulously clean, for, if it is put in syrup with any sugar from the previous boiling sticking to it, the whole would probably candy. Sugar may be boiled on an ordinary stove, or even in a chafin dish.

The following are some of the different degrees of heat the sugar boiler has to obtain by the thermometer for the different varieties of goods:

1. The smooth, 218 degrees, for crystallizing creams, gum goods, etc.
2. The thread, 235 degrees, for boiled icing and for making liquors.
3. The soft ball, 240 degrees, used for making fondants and fruit candies.
4. The hard ball, 245 to 250 degrees, used for nearly all descriptions of grain sugar.
5. The small crack, 290 degrees, for glace fruit, and the hard crack, 300 to 215 degrees, the heat used for taffy, rock and clear goods.

The syrup at 290 degrees assumes a light color, and at 310 degrees it breaks sharp and is very crisp when chewed. Care must be taken to prevent it from burning. Only a short time is required to raise the heat from a lower to a higher degree.

Successful sugar boiling is much affected by the atmosphere. The steam of pots, pans and kettles is to be avoided. A clear, dry atmosphere, with temperature under 70 degrees, is best.

When crystallized or lump sugars are boiled to the heat of 230 degrees by the thermometer, the sugar is liable to grain and turn out a solid mass. To obviate this cream of tartar is used.

The basis of almost all good cream candies is known by its French name of fondant, and it is extensively used by confectioners all over the world. Now for the receipts:

### FRENCH FONDANT

Put two pounds of granulated sugar into your clean saucepan, add one and a half cupsful of cold water. Dissolve slowly and stir carefully until the sugar is entirely dissolved.

Do not allow it to boil until there are no grains left.

To prevent it boiling too quickly, take pan off flame now and again, and go on stirring; then replace it. Remove the spoon and wash down the inside of the pan with pastry brush or wet rag, removing all the crystals without touching the syrup.

When the syrup comes to boiling, point add half a teaspoonful of cream of tartar dissolved in one tablespoonful of water, put on the cover and boil quickly for a few minutes, remove the cover, and if syrup is clear, put in the thermometer and put it into its pitcher of water. Allow the air bubbles to die down and when the syrup is still, pour it gently into a large deep platter which has been rinsed out with cold water and shaken but not dried.

When the syrup is rather more than half cold or so that you can comfortably bear your finger in the middle of it begin to cream it. To do this you take a wooden spoon or spatula in the right hand, with a scraper in the left keep the whole as much together as possible. Very soon it will become milky looking keep paddling and after a time it will turn snow white and set in a hard lump. Place on a grease proof paper cover with a dampened cloth and put away for one and a half hours. Then knead it the same as you would knead bread dough using the palms of your hands.

Put it in a dish or jar and keep covered with a wet cloth. Color and flavor with vanilla if desired when warm. Put it away for six hours, after which it can be used.

### MAPLE SUGAR FUDGE

Ten ounces of maple sugar, one tablespoonful of butter, pinch of cream of tartar, three heaping tablespoonfuls of fondant, one cupful of cream, half teaspoonful of almond extract.

Put into a saucepan the sugar, cream and butter and dissolve very carefully, stirring all the time, as the cream rapidly scorches. Boil to 238 degrees, then set the pan on table and stir in the fondant and almond extract.

When thoroughly mixed and turning creamy, pour into a buttered tin. When nearly firm, cut in neat squares.

### COCOANUT SQUARES

One and three-quarter ounces chopped cocoanut, two heaping tablespoonfuls fondant, four dessertspoonfuls of cream, ten ounces sugar, one teaspoonful rose extract, a quarter of a teaspoonful cream of tartar. Place the cream in a saucepan, bring it to the boiling point, stirring all the time then mix in the chopped cocoanut, and set pan aside.

Put into another pan the sugar with one gill of cold water. Dissolve the sugar, stirring until it just boils, then add the cream of tartar, stop stirring, and boil 240 degrees. Remove the saucepan to the table and let it stand for three or four minutes. Then add the fondant, rose extract and the cream soaked cocoanut, stir it all in well. As soon as it begins to grain, pour it quickly into a buttered tin.

When firm, put seven ounces of fondant in a saucepan, add a few drops of water, and dissolve, stirring it all the time, till rather more than lukewarm. Add one teaspoonful of vanilla

## McKNIGHT-THOMPSON WEDDING AT MONCTON

(Moncton Transcript)

St. John's Presbyterian church was tastefully decorated on Wednesday evening with cut flowers, palms and ferns, when Miss Carolyn Louise, daughter of Mrs. Thompson and the late C. D. Thomson, I. C. R. cashier, was united in marriage to Mr. George Alexander McKnight, C. E. The groom is a native of Fredericton, N. B., but has been for some time with Messrs. Corbett & Floesch in this city in connection with the construction of the Transcontinental Railway. Mr. Ross, the organist of the church, rendered Mendelssohn's wedding march, as the bride entered the church with her brother-in-law, Mr. A. M. McLellan.

During the ceremony the choir rendered the hymn, "The voice that breathed o'er Eden."

Miss Thompson wore a handsome wedding gown of ivory satin, with crystal trimmings, and bridal veil fastened with orange blossoms, and carried a shower bouquet of bridal roses and maiden hair fern. Her travelling dress was of navy blue broadcloth with blue velvet turban. She wore a set of black lynx furs, her wedding gift.

Little Miss Dorothy Williams, daughter of Mr. and Mrs. E. A. Williams, in a dainty gown of white silk with pink picture hat, and carrying a bouquet of pink roses, did the duties of flower girl, while Mr. Miller of St. John supported the groom. The ceremony was performed at 7:30 by Rev. D. McDermid, pastor of St. John's church, in the presence of a number of invited guests, the immediate friends and relatives of the bride and groom. The ushers were Mr. Fred Thomson of Summerside, Mr. Roy Morse and Mr. Vivian Dunbar.

Mrs. Thompson, mother of the bride, was gowned in pink silk, veiled with chiffon, and wearing a large black velvet hat, while Mrs. A. M. McLellan, sister of the bride, wore pale blue broadcloth with hat and furs of white fox.

Miss Weeks, of Charlottetown, and Miss Holland, of Bechuque, P. E. I., were among the guests present from out of town. A number of invited guests from St. John were present, also Mrs. Herbert Sinclair of Newcastle, and Mrs. Charles Fawcett of Sackville.

The reception was held at the home of the bride, which was tastefully decorated with roses, chrysanthemums and smilax; the dining room being in green and white; the decorations at the bride's table were particularly effective.

The bride and groom received some valuable and useful gifts.

Mr. and Mrs. McKnight left on the Maritime Express last evening for Montreal and Boston, but will return to Moncton to spend Christmas at the bride's former home, after which they will leave for Florida to spend the winter.

extract, and color pink with a few drops of red coloring, then pour it over the top of the cocoanut. When set, cut in squares.

You can get pretty effects by using different colors and flavors for the top layer, such as lemon flavor, colored lemon, brown and chocolate.

## UNITED STATES REDUCE TARIFF

Democrats in Congress Recommend  
General Reduction

Washington, D. C., Dec. 14.—Tariff agitation has started afresh in Congress, and the result may be that Canada will be able to get lower duties on goods sent into the United States without entering into any reciprocity agreement. While Senator Cummings of Iowa, a radical Republican, was demanding a schedule-by-schedule revision of the tariff in the Senate yesterday, Senator Aldrich and Senator Lodge, two strong protectionists, interrupted to admit that the time had come for Congress to get busy with a downward revision by this method.

It was admitted by Senator Aldrich, who was sponsor in the Senate for the Payne-Aldrich tariff bill, that the finance committee which he controls will soon bring in a report recommending the establishment of a permanent tariff commission, which will take the tariff out of politics.

Meanwhile, the Democrats of the House were holding a meeting with reference to the tariff. Champ Clark, who will be Speaker of the next Congress, and Henry Watterson, the Democratic veteran and editor of Kentucky, conferred with members of the ways and means committee with reference to a general revision of the tariff at the next session.

SUGGEST TEN PER CENT. REDUCTION.

It was virtually decided that the Democrats will not tinker with any schedule-by-schedule revision, but will proceed as soon as they assume control of the House to bring in a bill recommending a ten per cent. reduction on all schedules. At least ten per cent. would be sliced from the present duties, and in some cases, such as the wool, cotton and wood pulp duties, much greater cuts would be made. At later sessions, deeper cuts would be made, this sliding scale method of reducing the tariff having the probable effect of preventing disturbance to business.

It is planned to hold a caucus in January of all the Democrats newly elected to the House, and then to select a tentative ways and means committee to proceed to a revision of the tariff during the summer, so that the bill may be ready when Congress convenes under Democratic control next December.

If the Democrats bring in a bill for general revision of the tariff, reciprocity between this country and Canada, so far as the latter is concerned, will be unnecessary. Canada would get all she asked for without making any concessions.

With these Democratic plans, and with the old line Republican protectionists agreeing with the radicals that there should be some sort of revision, it would seem that the reciprocity plan is doomed, no matter how the situation is viewed.

If rice is cooked in water it will absorb about three times its measure. If it is cooked in milk at least half as much more liquid will be necessary

## THE POLITICAL STRUGGLE IN GREAT BRITAIN

(Continued from page five)

the Unionists will not accept the situation or admit the finality of the coalition's triumph. The day of a strong Conservative party that will hold power by a majority over all possible combinations is, he believes coming, and when it comes the second Chamber will be restored to its proper place in the constitutional system. The day Mr. Balfour sees afar off may come under F. B. Smith and Austen Chamberlain and Bonar Law, but Mr. Balfour is no longer young and the links are calling him. The task is one that demands new leaders and unabated enthusiasm.

## JOE DON'TS FOR XMAS WORTH OBSERVING

Don't do up a parcel in such poor wrapping paper or in such a flimsy manner that the wrapper may be easily torn and separated from the contents.

Don't fail to put your name and address preceded by the word "from" on the upper left-hand corner of every piece of mail.

Don't fail to give full address—street and number (or box), town, city, county and state of destination.

Don't forget that many of the drug stores in the residence districts are postal stations, where stamps and money orders are sold, mail is weighed, letters and packages are registered, and postal information given.

Don't mail a parcel without previously weighing it to ascertain the amount of postage required; printed matter, 1 cent for two ounces; merchandise, 1 cent for one ounce; limit four pounds.

Don't place handkerchiefs, neckties, or other articles of merchandise in packages of printed matter, unless you prefer to pay the higher rate of postage on the whole.

Don't seal or wrap parcels in such a manner that their contents may not be easily examined, unless you desire to pay letter rates of postage.

Don't use 1-cent stamps and 2-cent stamps for postage on heavy packages. Use the large denominations. It saves you trouble affixing them, and saves time and work in the post office.

Don't lay packages on the street letter boxes, for they may never reach the post office. Package boxes are provided at convenient places with convenient collections.

Don't fail to register valuable letters and packages. The government insures their safe delivery, and the extra cost is 8 cents.

Don't mail sealed packages of merchandise to United States and Mexico. The rates for unsealed packages to these countries are the same as in Canada, namely, 1 cent per ounce.

Don't mail parcels of merchandise to other countries without making special inquiry regarding the regulations governing parcels post.

Don't mail jewelry and coins to foreign countries. They are positively prohibited from the mails.

Don't forget to mail parcels early.

Don't expect the post office to transmit and deliver Christmas parcels within the same number of days or hours as at other times. Allowance of from one to three days' extra time should be made.