

The Charm of Beautiful Furniture

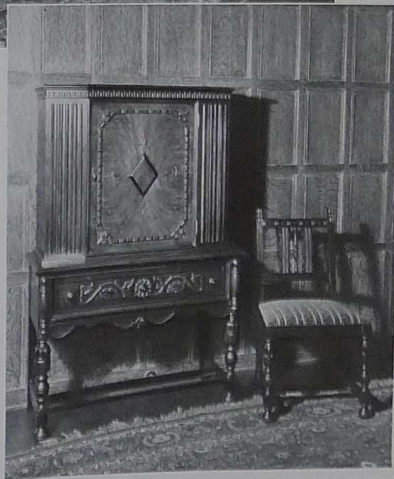


Suite No. 903

The Jacobean Influence

STURDY times beget sturdy forms and customs, and in the momentous days of the early 17th Century a straightforward, downright type of furniture was evolved that we have since come to know as Jacobean. It was lighter than the massive Elizabethan types, yet it still retained the square, solid, permanent look of "early English." The great melon-bulb legs were beginning to shrink in size and permit themselves a more lissome form which later became the tapered baluster. The acanthus leaf was the favored decorative motif, and the influence of Flanders was more than suggested both in line and in ornament.

In this walnut dining room group by Andrew Malcolm, something of the spirit of those early stirring times has been captured. Against a simply achieved background, perhaps with a plain panelling, and associated with a few accessory pieces of old pewter or silver, such a suite suggests the large-hearted hospitality of England in its youth. To the home of today, this flavor of fine things, now long past, serves as a bulwark against the hourly change and turmoil in the world outside—even as throughout the chaos and perils of the 17th Century the home became a place of refuge.



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Kincardine Listowel The Andrew Malcolm Furniture Co., Limited

STRESS
ERTIME

or an hour. Ten done, place peeled lengthwise, about the of bacon on top. Serve

Fried Chicken

ried chicken flavor to a bird, cut the fowl as it all over in sizzling and dripping in your cast small can of tomatoes, ons, one green pepper and leave entirely to or so. The chicken will spicy and tempting. e a rich golden brown eliminary browning.

ster Pie

y good old-fashioned u may bake it on top a possess a really thick le. Pick over one pint ers, drain and save the e liquor from a can of add this to the oyster the boiling point over d one cupful of cream. stituted for the cream ts. Now cream two f butter with two of liquid, cook carefully r until thick. Season , a little paprika, and and celery salt. Beat at foam, and add carce- ice by mixing a few f the hot sauce first ating them well so they hen adding the rest of , turn in the oysters, a teaspoonful of lemon

the pastry for the pie, of an inch thick, cut a and a half wide and nd the edge of the g lightly. Pour in the oms and sauce. Cover cut slits in the top to scape. Brush the top bake 25 minutes. By or compartment of the over for ten minutes; e insert, you can bake e stove.

et Pie Crust

one and a half cupfuls (notice that we do not s now regarded by the authorities as unneo- of a teaspoonful of salt, teaspoonful of baking or chop in quarter of a . It is not necessary to re looking like a paste. it is mealy, about the peas. Add two table- d water, and toss a- ther until they form a Flour the table lightl- ate quarter of an nee- table spoonfuls of butter s and fold in, rolling the Chill for an hour before

