

GLANCES IN MY LADY'S MIRROR

ACTIVITIES OF WOMEN

England has a woman recruiting officer.

Female barbers and hairdressers in Oregon number 74.

In Egypt there are thirteen government schools for girls.

Experts claim that large women make the best wives.

Only one woman to every 100 men are known to stammer.

Dundee, Scotland, now has women to act as constables.

A school for training of servants has been opened in Kenosha, Wis.

Moorish marriage laws permit a man to have as many wives as he can support.

Female school teachers in Oregon are paid the same rate of pay as the men.

Women are employed as street-car conductors in Newcastle, Eng.

Miss Helen Applebee has a violet farm near London from which she is making a comfortable living.

The American Federation of Labor is attempting to organize the domestic servants of this country.

Mrs. Josephine D. Hill of Mason, Ga., was married at the age of twelve and became a grandmother at the age of 23.

Mme. De Thebes, the pythonesse of all Europe, who foretold the present war, now predicts that the war will end in July.

According to Government statistics there were admitted to insane asylums in 1910 128 men to every 100 women.

Mrs. Savala Vandaveer of Montgomery City, Mo., has in her possession the ax with which Abraham Lincoln made rails.

Queen Elizabeth of Belgium has sanctioned the sale of medals of her daughter, Princess Marie Jose, for the purpose of procuring milk for the poor babies of Brussels.

Miss Margaret Wilson, daughter of President Wilson, has made a phonographic record of The Star Spangled Banner, as sung by her,

which will be sold for the benefit of the destitute of battle-stricken Europe.

In China marriages are arranged by the parents and the husband pays a sum to the bride, which the girl usually spends on clothes.

Mme. Melba, the opera singer, is said to have accumulated a fortune of over \$5,000,000 since she began to use her voice for commercial purposes.

Boys are so scarce in these war days that it has become necessary to employ girl clerks at several of the book stalls on the underground railway station in London.

Should Italy go to war, the women of that country will take the place of men in industry and commerce and will be paid the same wages as now receiving by the men workers.

Statistics show that, although their families are small, college women have a higher average of children who reach the age of twenty, than do more ignorant mothers with far larger families.

Mrs. Lydia LeBarron, who lives alone on her fruit farm near Poughkeepsie, N.Y., and does all the work of the place without help, has just celebrated her 97th birthday. Mrs. LeBarron has only a cat as her companion.

Make Your Xmas Puddings Early

It is not generally known that the Christmas fruit cake and plum pudding can be made in the summer time and is all the better for its long standing. The spring is a good time also, for making puddings which will come in very handy when one has an unexpected "invitation" in the country, "ten miles from a lemon." Any good plum pudding recipe can be made up, divided or increased as needed. It is a good idea to make all of these, in good baking powder cans. An entire pudding can be

tions will look attractive.

The following recipe for carrot used at one serving, and the porridge will be found worth trying, and no one need hesitate because of the carrots. People are just beginning to realize that carrots make not only delicious puddings, but marmalade not excelled by grape fruit or oranges. It is especially good for spring and summer.

To make the pudding, use two pounds of stale bread crumbs, two pounds of suet cut very fine, one pound of flour (a little of this sprinkled on the suet while chopping), put into the oven and thoroughly dried or even browned to a light cream color; two carrots, scraped and sliced in thin lengthwise slices, cut again into matchlike strips of even size. If the carrots have tough centres these should be discarded. Add one-half pound of tart apples, paring and coring before weighing; cut as for mince meat; one-half pound each of sultana raisins and black currants, one-half pound of large seedless raisins, one-fourth pound of citron or a mixture of citron and candied peels and candied fruits cut into small distinct cubes; one-fourth pound of preserved ginger cut in cubes; one-fourth pound (after shelling) of almonds blanched and sliced; two tablespoons of marmalade, juice of half an orange and half a lemon, a little of the syrup from the preserved ginger, half a pound of granulated sugar, half an ounce of mixed spices including twice as much cinnamon as cloves, one-eighth as much mace, nutmeg, and allspice as cloves, one teaspoon of salt, three eggs, one cup of sherry and two cups of brandy. Large moulds should be boiled for eight hours. Half the quantity given will make enough for a small family.

The One Best Bet.

The New Haven Register.

Bix—Who do you consider your best friend, the one who would do the most for you?

Dix—My wife's husband.

Three women are employed as factory inspectors in Michigan.

SOME COOKING HINTS.

Scalloped Potato.

Peel raw potatoes and slice thin. Put a layer of cracker crumbs in the bottom of a well-buttered medium-sized pudding dish. Next a layer of sliced potato and sprinkle with salt, pepper and bits of butter. Repeat layers till dish is full, making the top layer cracker crumbs dotted thickly with bits of butter. Add one cup of milk. Cover dish till last ten minutes and bake about an hour.

Hash.

Two pints cold boiled potato to one pint cold boiled corned beef, mostly lean. Add one medium-sized raw onion to each quart of potato and meat. Chop all together pretty fine. Season as liked with pepper and salt. Melt two tablespoonsful butter in hot water enough to cover bottom of frying pan. Add the chopped material, cover and let it gently simmer where it will not burn till the water is all taken up. If it is not stirred, a rich brown crust will form, and the hash may be folded on a platter like an omelet. A relish of mustard, sugar and vinegar, well mixed, may be served with it.

Snowdrift Potato.

One quart potato mashed very fine and smooth. Season with salt, a little white pepper and one tablespoonful butter. Heat to boiling point one cup sweet milk, add to potato and heat with a large silver fork, till the mass is white, thick and creamy. File lightly on a hot platter and serve at once.

Scalloped Eggs.

Scalloped eggs form a delicious dish for the housewife who is trying to lessen the quality of meat in the spring time diet. This recipe is given in a correspondence—study course offered by the University of Wisconsin Extension Division:

Six hard cooked eggs, ¼ cup chopped ham, ½ cup buttered cracker crumbs, ½ teaspoon salt, 2 teaspoons butter, 1 ½ tablespoon flour, 1

cup scalded milk, few grains pepper. Melt the butter, add the flour mixed with the seasonings, and when mixed smooth add gradually the scalded milk. Cook until smooth and glossy. Chop the hard-cooked eggs. Sprinkle the bottom of a buttered baking-dish with crumbs, cover with one-half the eggs, the eggs with sauce, and the sauce with meat repeat. Cover with the remaining crumbs. Place in the oven and bake until the crumbs are brown. The meat may be omitted.

Veal Potpie.

A veal potpie without shortening is a dainty dish in the veal line. Use for this purpose the breast ends of the ribs, neck or knuckle. Cut the meat in pieces and boil until tender in plenty of salted water, skimming thoroughly as it begins to boil. Add a generous bit of butter and a little pepper. About five minutes before serving, drop in by spoonfuls a soft butter made of one quart of flour, two teaspoonfuls of baking powder and enough milk or water to make the consistency required. Drop in the boiling water and cover closely. When done, uncover, take a fork and force the dumplings apart.

Veal and Parsnip Stew.

A veal and parsnip stew seems suggestive of spring. For this the knuckle of veal may be utilized. Scrape and cut into small dice two good sized parsnips and half a dozen roots of vegetable oysters. Peel and scrape one knob of celery and cut fine, together with a small onion.

Put four or five thin slices of salt pork into the stew kettle, and lay on them the veal and vegetables with boiling water to nearly cover. Simmer slowly until thoroughly tender. It will take about two hours. Dish the veal and vegetables on a hot platter, thicken the liquor slightly and pour over them.

Mrs. Elizabeth Morand of Portland Ore., makes her living by repairing shoes.

OLD-FASHIONED PARLORS ARE THINGS OF THE PAST

Living Rooms Have Usurped Their Places in Architecture of Modern Residences, Builders Say

Minneapolis Journal.

Modern home builders and architects assert that the parlor is passing. That cherished institution, they say, is surely, if slowly, slipping into the limbo of forgotten things, along with the old daguerrotype of grandfather and the melodeon. The living room has usurped the place of the parlor.

The home is a place in which to live. That the family is the most important adjunct of the home and should be allowed the comforts of the best room in the house is getting to be more and more the popular idea. In yesterday it seemed that the parlor was something that was too good for the family. In fact, the builders and architects are accusing the staid old parlor of being undemocratic. When the present generation wore knee trousers the parlor was the room of state in the home.

It was a room reserved for the visitor, set apart for state occasions, including funerals, and generally devoid of the joy of life. Hair ornaments and crocheted tidies were part of the system.

A certain class of furniture belonged to the old-fashioned parlor. It was either the stiff or formal sort, or the highly ornate. It comprised the gilt furniture from the French, the marble-topped stand from the Victorian era, the settees, tete-a-tete and other forms of cushioned seats for two, and with it went a variety of brocade upholstery. Yes, remark the home builders, the living room has supplanted the parlor and the guest and the family are both better off for that fact.

Atlantic City has a jitney bus company which will cater exclusively to the trade of women and will have female chauffeurs.

Try Skin Absorption Instead of Cosmetics

The constant use of rouge and powder invites a coarsened, roughened condition of the skin, eruptions, enlarged pores, blackheads and wrinkles. If you've learned this from experience, suppose you quit cosmetics and try the following:

Ask your druggist for an ounce of ordinary mercolized wax and begin using this to-night. Apply like cold cream, washing it off in the morning. Keep this up for a week or two. The wax will literally absorb the coarse, colorless or bluish top skin, but so gradually as not to discommode you at all. Just as gradually the clear, velvet, naturally-tinted under-skin comes to the surface. And mercolized wax becomes your everlasting friend.

For those wrinkles and large pores, make a face bath by dissolving an ounce of powdered azoicite in a half pint witch hazel. This has remarkable astringent and tonic properties, and beneficial results come quickly.

FRECKLES

Now Is the Time to Get Rid of These Ugly Spots.

There's no longer the slightest need of feeling ashamed of your freckles, as the prescription ointment—double strength—is guaranteed to remove these homely spots.

Simply get an ounce of ointment—double strength—from Geo. W. Mahood or any druggist and apply a little of it night and morning and you should soon see that even the worst freckles have begun to disappear, while the lighter ones have vanished entirely. It is seldom that more than an ounce is needed—to completely clear the skin and gain a beautiful clear complexion.

Be sure to ask for the double strength ointment as this is sold under guarantee of money back if it fails to remove freckles.

Mme. Poincare, wife of the president of France, is of German ancestry.

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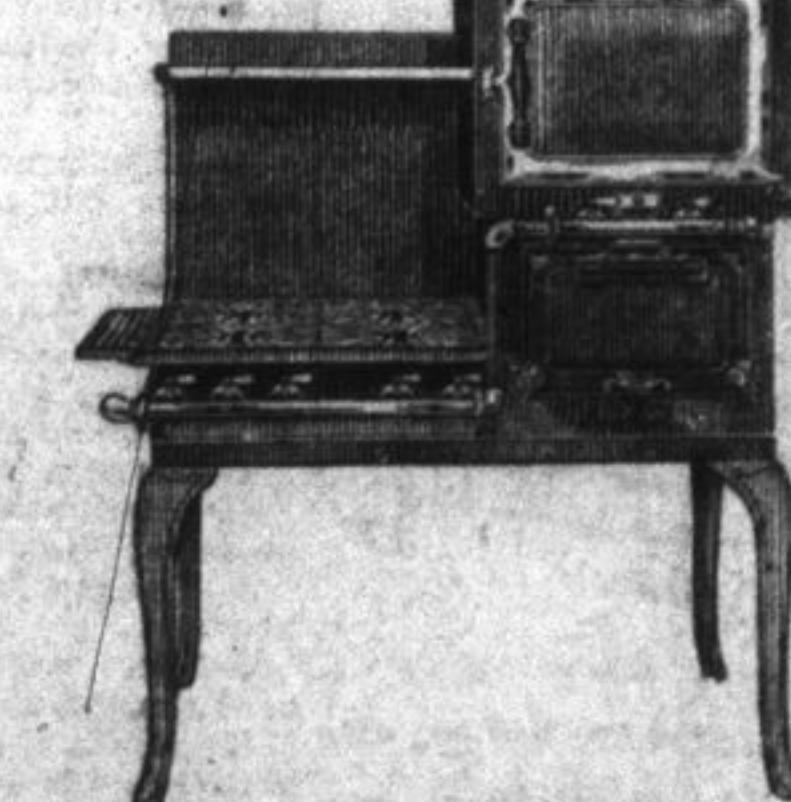
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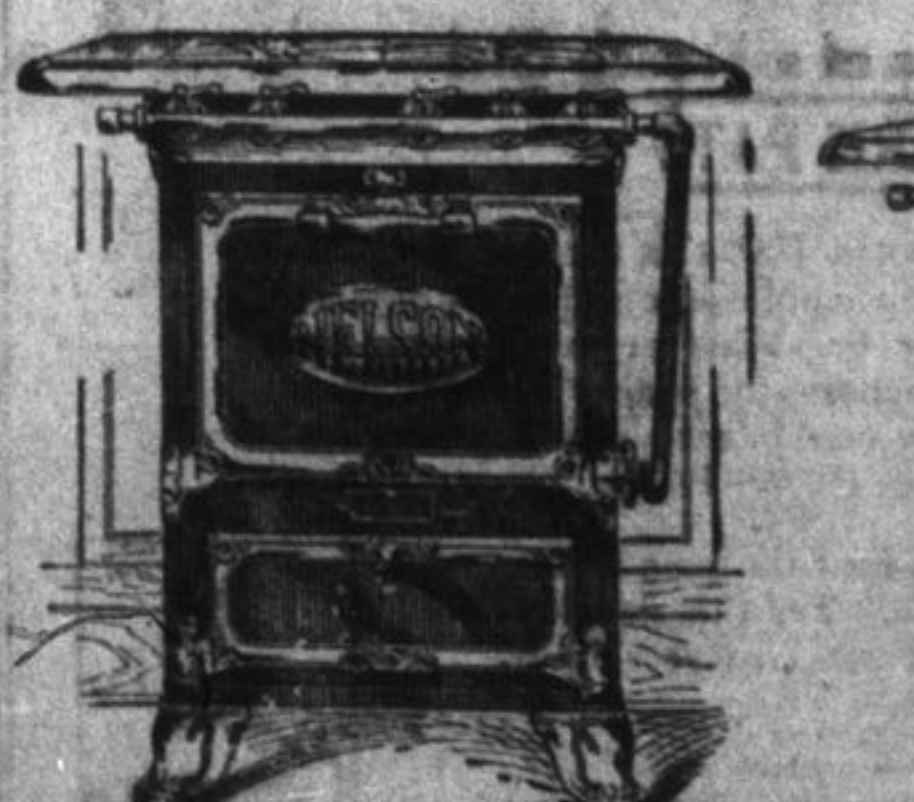
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