

IN THE REALM OF WOMAN --- TOLD IN TWILIGHT



(Continued from page 3.)
 Miss Q. Williams is enjoying her holidays the guest of Miss McAvoy, Wolfe Island.
 Mrs. T. H. Russell, spending the past few weeks with friends in Toronto returned to Seely's Bay to-day.
 Miss Sarah Lowell, Toronto, the guest of Mrs. G. Y. Chown, "Sunnyside." Next Friday she and her mother, Mrs. M. Lavell, will go to their cottage at Thousand-Island Park.
 W. B. Skinner, Montreal, spent the week-end with Miss Nan Skinner, "Cataqui Lodge."
 Mrs. Charles Taylor, King street, has returned from Ottawa, where she attended the Carriere-Taylor wedding.
 Roger Bidwell, son of the Bishop of Kingston and Mrs. Bidwell, attending the Naval College at Halifax has returned to Kingston after a visit with Mrs. Tryphena Wurtele and Alfred Wurtele, Ottawa.
 Mrs. George C. McKenzie, Ottawa, is visiting Mrs. and Mrs. Charles A. Low, at their summer cottage at Port Stanley.
 Mrs. J. D. Calvin, whose husband has just gone overseas, is now visiting her sister Mrs. William Parker, at Lachine.
 Kerr Skinner, attending St. An-

draws College arrived at Gananoque last Friday, to spend the summer with his aunt, Miss Nan Skinner.
 Miss Olivia Bute, spent the week-end in Gananoque.
 Little Miss Mary Moore, Toronto, is with her aunt, Mrs. R. V. Rogers, Barrie street, for the summer.
 Mr. and Mrs. Donald Caldwell and Little Miss Mary, and Mrs. Morgan Shaw, motored to town from Appleton for the week-end.
 Mrs. Ronald L. Fortt, is at present with her family at their summer home, in St. Patrick's, Quebec, and will come to town in about a fortnight.
 G. Y. Chown and the Misses Dorothy and Edna Chown "Sunnyside" returned on Monday from their trip to the Coast.
 Mrs. Matthew Ryan, Newboro, will leave shortly for a trip to San Francisco.
 Charles V. Wilkins, Queen's Engineers, spent the week-end in Rochester, N.Y., with his sister, Miss Jessie Wilkins.
 Thomas Stewart, of the 38th Battalion, was in Ottawa for the week-end.
 Mrs. E. R. McNeill, West street, has returned from Toronto.
 Mrs. Jack Macpherson is at "The Belvidere" again after a visit in Lind-

the sliced fruit on platters until dry and candied.

Apples and Pineapples.

Nine or ten small, green-skin apples, 3 cups of sugar, 1 1/2 cups of cubes, 1-2 cup each of almonds and candied cherries. Core and pare apples, rub with a slice of lemon and drop into boiling syrup made of sugar and water. As soon as done through remove from syrup, place in serving dish and fill with nuts and pineapples; boil syrup until thick and pour over apples; garnish with cherries and remainder of pineapple. Serve cold.

A Fairyland Dress Design.



Child's dress of white batiste with here and there a small embroidered figure. The dress is long-waisted with two small ruffles forming the skirt. A sash, which is brought around from each side, is tied in the back. The sleeves, which are short and slightly puffed, are trimmed with small mesaline cuffs. A small turn-over collar is of the same material as the cuffs. Very narrow ruffles of Irish lace used as a trimming complete the costume. Designed by Fairyland of Paris.

HOUSEKEEPERS

Have You Heard of a Cooking Coat? — A Good Thing.

Cooking coat. Did you ever use one? One woman said it was the best arrangement for protecting the well dressed housewife that she had ever seen. It is one of the most convenient and practical garments one could devise for use in the kitchen, especially for cooking.

Some of us are compelled to be about the stove when we are freshly gowned, and do not care to soil our clothes by frying grease or anything which might splatter on to a clean dress. Even flour will often leave spots which are not easily removed. Thus the cooking coat has been devised as a safe sanitary and altogether practical garment to use in the kitchen.

Usually these coats are made of butcher's linen, muslin (unbleached) or colored linen or percale, the complexion being one consideration and in some instances the more practical idea of a color not soiling so readily as white. It is made long in order to cover the entire dress and fastened down the front with clasps and a high in the neck. Of course, collars and cuffs are eliminated, but in most cases they are eliminated on account of other collars or cuffs which might be on the dress. This also saves some work when it is time to launder a loose coat sleeve.

If this coat is cut tight fitting, the dress may be crushed, especially if there is a girde or sash of any description at the waistline. If cut high the neck is kept fresh, since it protects any waist decoration. A nail or hook is reserved in the kitchen near the door, where the coat is always hung when not in use. Often a housewife will come in from the street quite late and has no time to change her costume, but she knows that her cooking coat is hanging, and it is therefore not necessary for her to remove her street clothes in order to attend to her household duties. Very often we hear our friends say, "The going out is all very fine, but it is this getting back to work again that takes the cream off the outfit." This is all very true, but the introduction of a cooking coat in your kitchen equipment will banish all your trials and troubles in this direction.

Wearing shoes which are built for service, a broad brimmed felt hat slouching about her face, heavy leather leggings and cowhide cuffs decorated with copper braids and heavy denim skirt cut half way between the knee and ankle is the costume worn by Miss Frankie Lilly, aged twenty, who drives a team every day in the Oklahoma oil fields.

IN DEFENCE OF A BERRY

By Peter McArthur.

There is an old saying, "Give a dog a bad name, and kill him," which applies everywhere in life. No matter how good a thing may be, if you give it a bad name you may as well do away with it. It is all very well for Shakespeare to say that "A rose by any other name would smell as sweet," but if you called a new variety of rose "The Skunk Cabbage Rose" it would take a long while winning favor.

I am moved to make these reflections because one of the best of our tender fruits suffers from a bad name, and I wish to proclaim the fact that its bad name is due to a strange mistake. The very name gooseberry suggests something about which one could not hope to be enthusiastic in spite of the fact that gooseberry wine figures in the Vicar of Wakefield, that literary masterpiece in which everything is dainty. And the children who have not yet learned the disfavor that goes with the name "goose" will reach for gooseberry tart before any other, but the name "goose" puts all grown up on their guard. And now comes a most philologist who proves the name is a vulgar and ignorant mistake. The berry is one that should be known as the Sainsberry—and the berry of the most beloved of saints at that.

Mr. Fox Talbot gives the following remarkable account of the origin of the name "gooseberry": Gooseberries are called in German, Johannisbeeren, that is, "John's berries," because they ripen about the feast of St. John. St. John is called in Holland, St. Jan, and the fruit is there called "Janbeeren." Now this word has been—centuries ago—corrupted into "Gansbeeren," of which our English word Gooseberries is a literal translation; Gans in German signifying a goose.

So you see that the only thing the matter with the delicately favored St. John's berry is that it has suffered from a touch of German Kultur and has been called out of its name. Give it its right name and santly character and you will never be without jam from it for your tarts.

SEWING ROOM EQUIPPED FOR USE AND COMFORT

The average household of moderate means, no matter how averse to the confusion of having a seamstress, cannot avoid her semi-annual visit, and now that the date for the summer sewing has arrived, here is a reminder that this visitation need not necessarily be dreaded if the sewing-room is well planned and well regulated.

The sewing-room, no matter how small, should have a good light by day and a convenient adjustable artificial light for close work, which must be done late in the day.

By careful planning plenty of space may be secured for the accommodation of materials, utensils and half-finished garments. A small chest of drawers or any dresser or chiffonier should contain all new materials or delicate trimmings which require protection from dust as well as reserve supply of thread, needles of every kind, tapes, clamps, collar wire, finishing braids, not forgetting some remnants of net, white chiffon, black and white silk. When certain things like these necessities are lacking and must be sent for they often cause waste of the dressmaker's time.

The box, bag or hamper of family patterns should be carefully looked over at least twice a year. Buttons should be carefully sorted, different varieties in different receptacles. A far-seeing young housekeeper with an ideal sewing-room, bought a supply of little sweet grass baskets and used them in her third-floor sewing-room. The contents of each was indicated by the article tied to the handle of the basket's lid.

The floor of the sewing-room should never be carpeted or covered. If the floor is not of hard wood a few coats of green paint will help to make it livable, as green is restful to the eyes.

There is no reason why a few good pictures should not ornament the sewing-room wall; but not old, impossible things, banished from other parts of the house—better none at all. If the windows have curtains they should be of a material to admit every possible bit of light and air.

One should provide for the sewing quarters an excellent cutting table with measurements and see that the chair to be used with it is the proper height to fit it. There should also be a low rocker and possibly a footstool to afford a change of position for the seamstress. All of the room's furnishings should be of solid wood, as tuffed pieces catch dust and threads.

The sewing machine is, of course, the important factor of the room. This should be placed to have the best possible light fall on it. And before the seamstress comes for her periodical visits it should be carefully cleaned and oiled that she may be able to do her best work.

A clock should also be a part of the room's furnishings. Conveniences for pressing and sponging should be provided, a well-covered ironing board, an electric iron, a sleeveboard and a basin for dampening cloths for pressing.

In the average sewing-room a supply of left over pieces is kept, sometimes in press or cupboard or in an ample wall pocket or bag affair.

Fresh from the Gardens

of the finest Tea-producing country in the world.



Sealed Packets Only. Try it—it's delicious. BLACK GREEN or MIXED.

Summer-Spoiled Skin Removed by Absorption

As undue summer exposure usually leaves an undesirable surface of tan, redness or roughness, often freckles, too, the sensible thing to do is to remove such surface. There's nothing better for this than ordinary mercuric iodine, which actually absorbs an unwholesome complexion. The thin layer of surface skin is itself absorbed, gently, gradually, so there's no inconvenience, no detention indoors. Spread the wax lightly over the entire face at bedtime and take it off in the morning with warm water. If you will get one ounce of mercuric iodine at the drug-store, use it for a week or so, you may expect marked improvement. When the underlying skin is wholly in view your complexion will be a marvel of spotless purity and beautiful whiteness.

Don't let those summer wrinkles worry you; worry breeds more wrinkles. Banish them by bathing the face in a solution of powdered salicylic acid, dissolved in 1/2 pt. witch hazel. Used daily for a while this will be found wonderfully effective.

Miss Neysa McMein, the well-known illustrator of front covers for magazines, earns over \$5,000 a year from her own work.

HOT AIR

For heating is always good, but for purpose of speech, "alas," it's just like trying to digest food, other than "cooked by gas."

Drop a card to the Office of the Works, Queen Street, or phone 197, and have the Gas installed in your home.

Light, Heat, Power and Water Depts.

C. C. Folger, General Mgr.

Nellie Barker is Chicago's champion runaway girl, having deserted her parents once a week for the last year.

Good Advice on Hair Culture

How to Stop Falling Hair and Drive Away Dandruff

Once a day, if only for one minute, every woman and every man, too, for that matter, ought to rub the scalp vigorously with the tips of the fingers.

The blood supplies nourishment to the hair, just as it does to the skin, and frequent massaging gently stimulates the scalp and causes the blood to flow more freely.

Both men and women should be careful in the choice of a hair dressing. A good one used regularly, not only destroys dandruff germs, but keeps the hair from falling, and causes it to grow profusely and lustreous.

Parian Sage is the hair dressing, grower and beautifier most in demand by discriminating people. So certain is its tonic action on the scalp and hair, and so sure is it to give the limit of

satisfaction that the manufacturers guarantee Parian Sage to abolish dandruff, to stop falling hair and itching scalp, or refund your money.

Parian Sage is free from grease and stickiness and once used will never be displaced by any of the ordinary commercial hair tonics.

A large bottle costs but 50 cents at your druggist's. "I have used Parian Sage for some time, and think it has no equal as a hair beautifier and scalp cleaner."—Mrs. William Hoglund, Sault Ste. Marie.

For scabs, psoriasis, rheumatism, etc., try Parian Sage. Its action is wonderful. Use in place of mustard plasters, ointments, or hot applications. Will not blister. 25c. a tube.

The Pineapple in Delightful Disguises

The Fruit is Plentiful This Season, and Housewives are Profiting By Its Abundance.

This is an unusual season for pineapples, the specimens seen in the shops being not only large and particularly fine in flavor, but of abundant quality. Pineapple when prepared in the simplest way is shredded, sprinkled with sugar and served from a large dish. To shred pineapples pare and cut out the eyes, pick off pieces with a silver fork, continuing till all the soft part is removed.

It can, however, be made to look more attractive in other ways. Cut a slice from both top and bottom of a large pineapple; then cut off the rind from top to bottom in four straight pieces, leaving a pyramid. Cut the pyramid in half-inch slices crosswise, leaving in original shape. Serve with sugar.

Pare and remove eyes from pineapples. Then cut in half-inch slices crosswise. Remove hard centers, using a small bladed cutter, thus leaving fruit in rings. Arrange rings, overlapping each other, on a round flat serving dish and sprinkle with granulated sugar. Leaves from the crown of the pineapple make an attractive garnish. One may be slipped through each ring with pleasing effect.

Cut the top from a pineapple and remove the inside carefully so that the shell will not be broken. Cut the pulp fine and mix with it either the diced pulp of three oranges or an equal amount of halved strawberries. Smooth off the bottom of the pineapple shell so that it will stand upright, refill with the fruit, put on the top as a cover and set on ice for several hours.

A more difficult arrangement, but one which makes it delightful to eat the pineapple with the fingers, is accomplished by experienced housekeepers. Clean thoroughly a selected pineapple. Each eye has a distinct outline, about an inch in diameter. With a sharp, pointed knife cut on this outline toward the center of the fruit, and with a fork detach and remove the cone-shaped pieces. Arrange them on individual serving plates around mounds of sugar. They may be eaten nicely with the fingers, as the outside skin remains on.

Pineapple Pie.
 Pare 1 ripe pineapple and clean fine. Measure 3 cups. Add 1/2 of a cup of sugar and cook until tender—about 30 minutes. Add 1 level ta-

blespoon of flour moistened with water. Cook five minutes. Remove from fire, add 2 egg yolks and a tiny pinch of salt. Line a pie plate with good paste, rolled thin. Pour in the pineapple and bake in a hot oven 30 minutes. Beat 2 egg whites until stiff, adding pinch of salt; add powdered sugar gradually. Heap meringue on top of pie, sprinkle with sugar and brown in moderate oven. Serve cold.

Pineapple Blancmange.
 Peel and chop pineapple, express the juice and add to 1-3 as much water as juice and pulp. Put juice and water on fire, and let boil up. Sweeten to taste. Add cornstarch in the proportion of 2 tablespoons of cornstarch to 1 pint of the liquid. Let boil up and pour over the pulp. Pour into mould and chill. Serve with whipped cream.

Preserved Pineapple.
 After peeling the fruit and removing eyes weigh it. Allow pound of sugar to every pound of fruit. Slice the pineapple and put it and the sugar in the kettle in alternate layers. Pour in a cup of water to prevent burning and bring slowly to boil. Remove the pineapple, spread on platters to cool and boil the syrup for 15 minutes more. Pack the fruit in jars and fill these with the boiling liquid. Seal immediately.

Pineapple Snow.
 Soak a half box of gelatine in a scant cup of cold water for an hour. Peel a small pineapple and grate it; then cover with a cup of sugar and let it stand for an hour before stirring the soaked gelatine into it. Turn all into a saucepan set within a pan of boiling water and stir until the gelatine and sugar are dissolved. Remove from the fire and let it cool but not stiffen. Whip a pint of cream very stiff. Stand the saucepan containing the gelatine and pineapple in a deep bowl of cracked ice and as the mixture stiffens beat it by the spoonful, the whipped cream. Beat steadily until all the cream is in and the jelly is stiff and white. Turn into a glass bowl and set in the ice for some hours. Serve with rich cream.

Pineapple Pudding.
 Peel and chop a pineapple and cover with granulated sugar. Let stand in ice chest for an hour; then drain the juice from the fruit, saving both. In the bottom of a buttered pudding dish put a layer of split lady fingers and over them pour a little of the pineapple juice to which you have added two teaspoons of lemon juice.

Spread the lady fingers with a layer of the chopped pineapple. Put in another layer of pineapple and more of the juice and fruit. Have the top layer of the moistened pineapple. Cover, set the pudding dish in an outer pan of boiling water and bake in a steady oven for at least an hour. Uncover and brown lightly. Serve with a hot liquid sauce flavored with the juice of two lemons and the grated peel of one.

Candied Pineapple.
 Peel, slice and weigh the pineapple. Allow 1 1/2 pound of sugar to each pound of fruit. Put the fruit and sugar in a granite kettle. Add just enough water to cover the fruit. Boil until the fruit is tender, remove and spread on a dish to cool while you boil the pineapple. Stir five minutes more and then spread

How To Make Straight Hair Curly

(Society Talk.)
 To make straight hair nice and curly in one night by merely applying plain liquid alumina—that's one of the best beauty secrets that has leaked out in a long time. Some peculiar property of this harmless fluid causes the hair to dry in just the prettiest, most natural-looking curls and creates imaginable. It is valuable as a dressing also, as it puts new life and lustre into dead-looking hair.

This means that the singeing, drying curling iron can now be dispensed with forever! A few ounces of the liquid alumina, which may be found in any drugstore, will keep the hair in waves for weeks. It is neither sticky, greasy and is really quite an agreeable thing to use. It can be applied with a clean soft brush before retiring—and the transformation will afford a most pleasant surprise in the morning.

GRAY HAIR

Dr. Tronola's Natural Hair Restorative used as directed is guaranteed to restore gray hair to natural color or money refunded. Positively not a dye and non-injurious. For sale by T. H. Sargent, druggist, corner Princess and Montreal streets, Kingston. Price, \$1.00 per bottle. Write Tronola Supply Co., Dept. "K.W." Toronto.



IT is not an economy to use ordinary soap for washing dishes, then spend money on lotions and creams to offset the effect of the free alkali and other harsh materials.

It is an economy to use Ivory Soap for washing dishes. Its gentle action cannot roughen the skin; the hands need no extra attention after one works with it. And it costs so little more than ordinary yellow soaps and so little is needed for the work that the difference in cost is not worth considering.

Try Ivory Soap a week for washing dishes and notice the difference in your hands—and in the dishes.

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