THE REALM OF WOMAN --- TOLD IN TWILIGHT

How To Banish Wrinkles Quickly

oles, no matter what the cause, you can quickly dispel, every line, even the most obstinate, by using a simple, home-made wash lotion. Merely disan ounce of powdered saxolite sive ingredients found in an drug-Bathe the face in this, andpresto!-you scarcely believe your own eyes when you look into your mirror and behold the marvelous transforma-

the saxolite so tightens the skin, wrinkles are literally pressed out. Best of all, this result is not nurely temporary, for the lotion also has healthful tonic action, which tends to strengthen and tone up the weakened les Spooner, Frontenac street. atissue, and added benefit may be exonce a day for awhile; it cannot injure the most delicate skin, the treatment itself leaves no trace-no one guesses the secret of your increasing. youthful appearance.

Exceptional Values at MISS HAMILTON'S Phone 1267. 370 PRINCESS ST.

Store closes 5 p.m. during July and August.

FRECKLES

Now is the Time to Get Rid of These Ugly Spots

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

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

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

THE lather from Ivory Soap

the lather of other soaps be-

cause it is an infinite number

of minute soap bubbles. It is

this, no less than the quality of

the soap, that makes the Ivory

5 CENTS

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CLARK'S MADE IN CANADA

PORK & BEANS

Wholesome

ALWAYS WELCOME

W.CLARK Limited Montres

CANADIAN PRODUCTS

bath so delightful.

IVORY SOAP

PORK & BEANS FROM

PREPARED BY

is distinguished easily from

Miss Ruth Crawford, Watertown, mond, Picton.

Mrs. (Dr.) Williams, Brockville, is few days with Angus Brisbin. with her parents, Col. and Mrs. Char C. W. Livingston, Toronto, is Rochester and returned accompan-

home for a short time. Miss Irene Shaw, Passaic, N.J., are of New York. in the city, the guests of Mrs. D. A. Shaw, Johnson street.

Masters Robert and Joh, Gray, weeks. Cornwall, have left for New Yors, An antomobile party consisting of poly securely, leaving room for it To one pint of juice drained from Major Gray, who is at present with and wife, Detroit, Mich., are having boiled sauce. the 21st Battalion at Shorncliffe. Mr. and Mrs. Hollis, Bermuda, are visiting their son, Capt. Hollis,

Lieut. G. P. Reiffenstein, Napanes, leaves on Monday for Barriefield

family, Napanee, have opened their cottage at Thompson's Point for the Miss Lucy Scott, Napanee, is visit

ing friends in Kingston. Mrs. C. H. Finkle, Kingston, '4 the guest of Mrs. Martha Finkia,

Webster and Mrs. William Smith, Kingston, visiting at D. ci. Robinson's Bath, for a few days, have returned home.

Mrs. M. Ryan, Newburgh, left on Miss Aileen Wright, Kingston, was

the guest of Miss Josephine Red-

Mrs. Branscombe, Picton, went to

Mrs. S. M. Gray and -- sone Heup, Kingston, for a couple of ing. Dip a pudding cloth in boiling

an outing in Eastern Ontario

Miss Helen Morrison, of Picton who has been visiting in Montreal. a medical man who is shortly going ent visiting in Toronto.

> Lady Tupper have announced the engagement of their youngest daughter, Janet, to Glen C. Holland, eldest son of Cuyler Holland, Victoria, B. C. Rev. Frederick Gill, Arlington, Mass., is with his sisters Mrs. W. H Wormwith and Miss Sara Gill, Earl street, for a month.

> Mr. and Mrs. Stanley Johnston will return to Montreal by boat to-

Rev. G. I. Campbell and wife, Colborne street, have left for Brockville and Ottawa, on a holiday outing. Mrs. Thomas Phillips, Orilla, is Wednesday for a trip to California. visiting her son, J. B. Phillips, Bagot street.

AUTOCRAT OF BERRIES

(By Peter McArthur.)

A writer in a recent number the New York Independent has made person has to say: a grevious mistake, which I hasten to correct. He has libelled the currant-though it is quite evident that he libelled it through ignorance. From the tone of his article I am convinced that the offending writer is not a man of the world even though he lives in New York It is apparent that he has never strayed far from a quiet New Eng-

youths have ever homely wits." He describes the current as if it had seen nothing of high life, when the real truth is that it is unquestionably our most aristocratic fruitthe fruit of kings as well as of ordinary people. Listen to what this

"July opens with the currant, a' humble sort of fruit but beautiful and one-half cups of water until until stiff. Add the rhubarb graduand wonderfully helpful. The bush clear. When cool, add a small can ally and the lemon juice. Pile lightgave the pioneer no trouble, for it of pineapple sliced, or a small pine- ly in a buttered baking dish and would grow easily anywhere, bore apple grated, and one and one-half bake twenty minutes in a slow oven. neglect humbly, had no haughty cups of sugar. Add about two tea- Cool slowly. Serve cold with a soft manners and always did his best." spoonfuls of lemon juice to give add- custard made of the yolks of the From reading that you would im- ed flavor. Serve ice cold with whip- eggs and one pint of milk. agine that the current "had never walked farther than Finbury," had been court life, and had been the companion and comforter of humble people who could not afford anything better. Shades of Savarin and all great chefs. Did the poor man who wrote that never eat venison or Canvass-back duck? No chef would think of serving those supreme delicacies of gastronomic art without flanking them with current jelly! Without current felly you cannot hope to catch the best flavors of game or of many of our best meat dishes. It is found with all the aristocratic dishes and is even served with the most delicately wrough omelets. It is quite true that jellies more at hime on the tables of the rich and exclusive. No hostess can make a pretense of epicurean hospitality without a plentiful supply of current jelly, which may be used from the first meat course until it makes its last appearance with the

Bar-le-due jelly and petit Gervaise cheese! My lips suffuse at the bare mention of that most delectable and aristocratic combination. enough! The current is the aristocrat of our berries even though it is never absent from the tables of the plain people. It is the true cosmopolite of the fruit family, found eyerywhere, and instead of heing humble-"Too proud to care from whence it came."

Worth Remembering.

To clean a sink and make sweet pour down strong, hot washing seda solution and wipe out with kerosene oil. This should be done once a

One pint of tar and two quarts of sleeves. water in an earthen vessel will keep red ants away. Keep this in your pantry or cellar and you will never

To prevent rust forming in a tea-kettle, keep an oyster shell in it.

Colored muslin dresses should always he washed in cold water. Never put them into even warm water. of white and black stripe with belt What Is Meant By Rare, Medium If delicate in shade, add a little pow-, of black satin. dered alum to last water.

is to saturate with kerosene oil, roll soles and heels. up tightly and let stand for 24

To renovate taffeta that has be- Parisian woman. come wrinkled and lacking in crispness, lay on ironing board and sponge with alcohol, then hang in the shade to dry.

A few drops of vinegar will keep potatoes white, if put in as soon as they begin to boil, and when boiling ribbons are among the prettiest. fish, a few drops of vinegar hardens the fish and helps to keep it whole.

Sponging with hot vinegar is said to remove shine from serge.

hing that will stretch in water can be made to look like new if you put knitted golf coat for golf players. equal parts of salt and flour in a clean bag or pilow case, and heat it. Sashes with flower-appliqued en After a while take it out, and shake are among the prettiest novelties. the salt and flour out and you will find that the garment is like new!

Cherry puffs are delicious. Cream dered nuts.

More Fresh Fruit Desserts

1-2 cup of butter with two tablespoonfuls of sugar; add a beaten egg, a cup of milk, two cups flour with two tablespoonfuls of raspberries may be combined with inan hour. Serve with sauce.

Raspherry Roly-Poly.

visiting her cousin, Mrs. H. A. Le- raspberries will not run when cook- raspberry sauce are also delicious. water, flour it and wrap the roly- - Cherry Mould.

Strawberry Novelty

ing ingredients. The yolks of three over all whipped cream. eggs, beaten until lemon colored then one-half cupful of sugar added; beat until creamy; stir in one-half cup of flour (which has been care- that are not too long. Loosen a stiffly beaten white of the eggs. This a spoon carefully and remove the inshould be baked in a moderate oven. side in small pieces. Allow half a with sweetened whipped cream.

Gooseberries In Batter.

Make one-half a pound of flour two eggs and a pint of milk into batter. Use no baking-powder, but beat the batter and make it two hours before using. Wash, and top and tail one pound of gooseberries. Cook slightly with sugar, but not to break the berries. Lay in a well greased pudding dish, mix two tablespoonfuls of melted butter with the batter, pour over the berries and bake in a quick oven until a golden color. Serve as soon as it is ready, having it about as thick as marmawith plenty of soft sugar.

Pineapple Dessert.

ped cream and garnish with pow-

Raspherries With Rice. One of the simplest ways in which

baking powder sifted through it, and expensive materials is to use them last of all one cup of pitted cher- with rice. Cook the rice in milk, N.Y., is in Kingston to spend some H. A. LeHeup and son Angus, ries. Put into buttered cups and pack it into a jelly mould and let it Kingston, are in Picton, to spend a steam one-half to three-quarters of stiffen. Turn it out upon a glass plate and surround it with a raspberry sauce. To make this boil a cup of water and half a cup of su-Make a good biscuit crust, and gar for five minutes and pour the syied by her daughter, Mrs. Gena roll it out half an inch thick. Spread rup over a pint of berries; allow to Mr. and Mrs. James Shaw and Branscombe Tenny and two children it thickly with raspberries which stand for an hour before using. A have been sweetened to taste. Then dash of salt and lemon juice is an Miss Edith Wright, Picton, is fold the biscuit dough so that the addition. Plain baked custards with

to sail on the White Star American T. Reid Rankin, Mrs. W. H. Rankin, to swell in cooking. Steam for an stewed cherries add sugar to make liner St. Paul, Liverpool, to join Collins Bay, and William A. Karr hour and a half and serve with any quite sweet, and let it come to a boil. Dissolve one tablespoonful of granulated gelatin in cold water to cover, pour over it the boiling hot After lining a big pie plate with a cherry juice and strain into a bor-Brockville and Kingston, is at pres- very good pie crust, fill it with a der mould. Set aside to become quart of strawberries; sweeten to firm, then turn out carefully on a taste, and then pour over them a low glass dish, fill the centre with Sir Charles Hibbert Tupper and sponge batter, made with the follow- pitted, sweetened cherries and heap

Select some firm, ripe bananas fully sifted), and then fold in the strip of the skin, turn this back with When it is quite cool, cover the top cup of the banana to each cup of pitted cherries. To make the dressing, take the juice from the cherries and mix with lemon and orange juices to taste, sweetening with pulverized sugar as necessary. Pour this over the salad and put the mixture on the ice. Just before serving, stir the ingredients together lightly, pack them into the banana cases and serve on individual plates garnished with cherry leaves and pitted cherries.

Rhubarb Custard.

Stew and sweeten some rhubarb, lade. To three quarters of a cup of rhubarb allow the whites of four eggs and one-half tablespoonful of Boil one-half cup of tapioca in one lemon juice. Beat the whites of eggs

Fashions and Fads

Sleeves are growing larger.

Smocked nightgowns are among the latest.

Just now the fashion is for bor- plain.

The blouses of net are delightfully

dered voiles.

on semiformal gowns. Some of the new dresses are five three parts; others are just loose yards wide at the hem.

The new bathing suits follow the lines of the new dresses.

Stripped voile and batiste are good summer combination.

Finish the bottom of the full skirt with one row of puffing. The latest bolero sleeve seems

be cut in one with the bolero. Hat brims are of various sizes, but they are increasing in size.

With frocks of checked silk separate coats of dark silk are extremely

The popularity of braid trimming is growing strongly every minute.

Revers of tucked and ruffled net are seen inside the revers of long silk coats.

Make your dance frock with the of fine milan straw, in blue, with a skirt of net and the bodice of cherry wreath of daisies around the crown. red taffeta.

A new and striking sweater is

The cartridge belt, with its imitation cartridges. is worn by the

The latest sports Oxford is of

The fad for fanciful coat linings does not abate - and some of the prettiest are the colored brocades

used inside of white gabardines. Multicolored picot edges to white

their handkerchiefs with soldiers. White crochet ball fringe appears

on both hats and summer gowns.

mostly favored for lingerie frocks. | World.

The short-waisted dress is especially becoming to the young girl.

Dead-white hats trimmed with white flowers or fruit are in vogue.

Unless the garment is strictly tailored, the hem should not be The laced morgen-age bodices are

Flouncings of lace are important so picturesque they are still in favor. Some of the new sleeves are in chiffon draperies, caught here and

there in the sleeve lining. Silk handbags are much in vogue and black - and - white effects are a among the smartest.

Sleeveless coats of silk over apron-fashioned lingerie dresses are a very becoming style.

A large and long black bow attached to the back of a high pleating is one of the latest fads.

Dainty, airy hats of hair are in pink, white, blue tan and gold. Shapes are flat and picturesque.

Petticoats are made of pretty flowered material, or of plain white. with ruffles of flowered material.

In a gown of black Georgette Some full sleeveless bodices have crepe the necessary color is given by ruffles set in the armholes in licu of colored beads beneath the drapery.

There are very high collars with flaring lingerie points at the sides. These collars are open in the front.

Little sister's summer hat can be

DEGREES OF COOKING

and Well Done Meat.

Perhaps a word may be said about An excellent remedy for mildew, mahogany leather, with white felt by the words rare, medium and well done, used in reference to the cooking of meat. Some people interpret "rare" as

meaning meat seared a little on the outside but with the whole interior raw. This is far from a correct interpretation. The albumen should be coagulated, the fibers really cooked, but the juice may be yet red or pink. In "medium" there is still some pink left in the meat, though the red color has left the juice. while well done means no pink color in either juice or fiber, but not the Parisiennes are embroidering stringy, overcooked, tasteless product so often served as "well done"

The quantity and kind of meat used by any family depend upon its living habits, its appreciation of food Nothing has ever replaced the values and the money available for food. The excessive use of meat. means an unwise expenditure of mo-Sashes with flower-appliqued ends ney as well as an unnecessary tax upon the kidneys and liver, but in Long transparent sleeves are most important factor. — Woman's



Summer need not be a Hard Time for Baby

It is not the heat of summer that is hard on babies. It is their food that is responsible for most summer troubles.

Milk is difficult to modify at home and, in the summer particularly, it is liable to contamination, infection and becoming sour. It is this that is mostly responsible for the epidemic diarrhoea and other complaints usually blamed on the summer weather.

The value of an absolutely dependable food is

clearly proven at this season. The "Allenburys" Milk Foods, Nos. 1 and 2 present advantages that are impossible with milk delivered to your door. They are prepared from the pure rich milk of carefully tended cows bred on splendid pastures-modified to resemble most closely healthy mother's milk. Packed in hermetically sealed tins, the foods are ready for immediate use with the addition of boiling water only. Mothers who adopt this scientific method of feeding infants,

which effectually replaces human milk and ensures steady. vigorous growth and health, are relieved of the many troubles and anxieties that attend the feeding of Baby during Summer. Allenburys Foods

THE MOST RATIONAL PROGRESSIVE SYSTEM OF BABY FEEDING The booklet "Infant Feeding and Management " will prove of great value to all who have the welfare of a baby

in their charge. Post free with Sample. State age of Baby, and if weaned.

Buy Matches as you would any other household commodity—with an eye to full value!

WHEN YOU BUY EDDY'S MATCHES YOU RECEIVE A GENEROUSLY FILLED BOX OF SURE, SAFE, LIGHTS.

-ASK FOR-

EDDYS' "Silent Parlor" Matches

For Rich and Poor

The rich cannot know the joys of the toiler unless they are willing to abstain from indigestible, non-nutritious foods that prevent clear thinking and quick acting. The richest man in the world cannot buy a food more nutritious than

It contains more real body-building nutriment than meat or eggs, is more easily digested and costs much less. The food for the man who does things with hand or brain. The ideal Summer diet for health and strength. Give your stomach a pleasant surprise after the heavy foods of Winter. Eat it for breakfast with milk or cream. Eat it for supper with ripe berries or other fresh fruits.

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