

Special Topics In the Realm of Woman--Told In Twilight



Mrs. T. W. Moore, after a pleasant visit with her parents and sister returned to Detroit to-day.

Wives of officers of the 28th Battalion, who have left for Bermuda, are Mrs. Ralph Ziegler, Mrs. E. R. McNeil and children, Mrs. Gordon Armstrong, Mrs. Jack MacPherson and Mrs. William B. MacLaughlin.

How to Absorb an Unlovely Complexion

The face which is admired for its beauty must have a satin-smooth skin, pink and white and youthful-looking.

Fall Millinery Made-in-Canada goods our Specialty. MISS HAMILTON Phone 1267. 370 Princess St.

Mrs. Frederic Brownfield and Miss Marjorie Brownfield have returned from Toronto.

Mrs. E. K. Eaton and her mother, Mrs. G. B. Layton, have recently returned from Bermuda and will occupy a house in Truro N.S.

Miss Marjorie Low has returned to Ottawa after spending the summer in Halifax, N.S., with Mrs. Lawrence.

Mrs. James MacLennan, Toronto, who was Mrs. Campbell Strange's guest, on Barrie street, is now visiting Mrs. H. R. Duff, Princess street.

Mr. and Mrs. W. G. Craig, Barrie street, and their guest, Mrs. J. A. Craig, Hoboken, N.J., spent yesterday in Belleville.

Charles McDunnough arrived from Toronto on Saturday to spend a few days with Mrs. H. J. Wilkinson.

Mrs. Lillias Sanderson, Barrie street, returned from Toronto on Monday after spending ten days with Mrs. Phillips Gilbert.

Mrs. R. J. Macdowall and Miss Edna Macdowall, Wellington street, left on Tuesday for Montreal.

Mrs. J. C. Farthing, Montreal, is the guest of Mrs. W. B. Dalton, Johnson street.

Miss Annie Muckleston, Union street, is in Toronto visiting Mrs. Willoughby Cummins.

Mr. and Mrs. R. O. Sweeney have taken Mrs. W. A. Claxton's house, Union street, for the winter months.

Mrs. Claxton and Miss Winnifred Claxton are en pension at Miss Campbell's, King street.

Mr. and Mrs. George Graham and Master "Bob" who spent the weekend with Major and Mrs. James Hamilton, Sydenham street, returned to Frankford on Monday.

John Aird, Toronto, was in town for a few days this week.

Miss Florence Shannon visiting her father, Alfred Shannon, Albert street, left yesterday to resume her studies at Macdonald College, Guelph.

Mrs. Alice Ferguson, Sydenham street, announces the engagement of her daughter, Alice Olivia, to Damon Marchen, the wedding to take place quietly on Wednesday, Sept. 22nd.

Announcements have been received by friends in town of the marriage of Miss Ethel Wilcox to William Arthur Rogers, which took place in Oswego, N.Y., on Saturday, September 11th.

The engagement is announced of Miss Florence Adeline Tait, M. A., daughter of Mr. and Mrs. W. M. Tait, Gloucee, Ont., to Stewart James Schofield, M. A., Ph. D., of the Geological Survey, Ottawa, son of Mr. and Mrs. James Schofield, Kingston, Ont.

The marriage will take place quietly at Banff, late in October.

The marriage of Miss Meta Gibson, daughter of Sir John and Lady Gibson, Toronto, to Mr. W. J. Will, will take place quietly in October.

PEACH RECIPES FOR PARTICULAR PEOPLE

DELICIOUS FRUIT MAY BE SERVED IN GREAT VARIETY

Peach Puddings, Pies and Preserves Popular--Pickles Also Made From Fruit--Used For Flavoring Ice Cream.

By Emma Paddock Telford, in the Washington Star.

This is a record year for peaches, and there is no reason why we should not enjoy them to the full in all the varied desserts and sweets to which they lend themselves so readily.

A native of Persia, from which its name "Persica," the peach, which Darwin agreed with Martial in declaring to be an evolutionized form of the wild almond, is now rightfully esteemed in almost every country of the world for the exquisiteness of its flavor and the daintiness of its flesh.

First that famous southern dish, Peach Batter Pudding.

Put two cups of sliced peaches in the bottom of a buttered pudding dish. For the batter, mix by sifting one heaping cup of flour, two level teaspoonfuls of baking powder and quarter teaspoonful of salt.

Beat one egg light, add to it two-thirds cup of milk and three tablespoonfuls melted butter. Beat well, add to the dry ingredients and beat again.

Then pour over the peaches and bake about half an hour in a hot oven. Serve with foamy or Maryland sauce.

Peaches and Cream.

This dish must not be prepared until near ready to serve, as the peaches darken after peeling. While the old-fashioned way of simply slicing the pieces is never found fault with, this method of serving is much more decorative when the cook wishes to do herself proud.

Peel large, ripe peaches and cut a portion from the other side of each one so it will stand upright; cut a portion from side about the size of a dollar, and with a small knife remove the stone and a portion of the pulp.

Fill the cavity with whipped and seasoned cream, mounding it up in a snowy cone. Line a low glass dish with grape or peach leaves and serve icy cold.

Maryland Sauce.

Beat to a cream two tablespoonfuls of butter, four tablespoonfuls of brown sugar, or maple sugar, scoured fine and the yolk of two hard-boiled eggs. Add a half cup of mashed peaches or peach syrup, and a half stick of cinnamon and cook over hot water until thickened.

Baked Peaches.

Select large, spicy peaches, peel but do not quarter. Place in a baking dish and having stuck a couple of cloves in each peach, cover with sugar and dot with bits of butter.

Add a little hot water and bake in a steady oven, neither too quick nor too slow. These are fine served either hot or cold as a relish for game, fowl, or roast. A few chopped nuts may be sprinkled over them, if desired.

Peaches A La Conde.

This is a delicious dessert made of a combination of rice and peaches. To prepare it, boil one-half cup well washed rice in a quart of milk and water, half and half. Add a half teaspoonful of salt and cook, shaking frequently to prevent the rice sticking to the kettle.

As soon as done, turn into a large mold or small cups that have been rinsed in cold water and then after cooking on the ice so as to get as firm as possible. Now stew a dozen peeled and quartered peaches over the fire in a rich syrup made from one cup of water and two of sugar with a small cup that has been rinsed in cold water and then after cooking on the ice so as to get as firm as possible.

Now stew a dozen peeled and quartered peaches over the fire in a rich syrup made from one cup of water and two of sugar with a small cup that has been rinsed in cold water and then after cooking on the ice so as to get as firm as possible.

the down off with a stiff brush, but do not peel. To each pound of fruit allow a half pound of sugar and a quart of vinegar to each five pounds of sugar.

Allow also to each quart of vinegar one ounce of whole cloves and two ounces of stick cinnamon. Stick two cloves in each peach. Scald the sugar and vinegar together for five minutes, lay in as many peaches as you can without crowding, and cook about ten minutes or until they can be readily pierced. Pack the peaches in cans and cover with the scalding syrup.

Peach Cobbler.

The peach cobbler is really more of a pudding than a pie. It has no bottom crust, but simply a crust at the sides and top. It should be baked in an earthenware pudding dish and at least four inches deep.

Butter well and line with a rich paste. Peel enough ripe, juicy peaches to fill the dish. Tear them apart, but leave the pits in to flavor the dish. Sweeten abundantly and throw over them a gill or so of sugar. If you wish the genuine southern cobbler, cover with puff paste, seal carefully about the edges to prevent its running over. Bake about an hour in a quick oven, covering with paper if it shows signs of burning. When nearly done draw to the oven door and sprinkle with powdered sugar. Push back for a few moments until melted to a glaze.

Open Peach Pie.

An open peach pie served with whipped cream may be a novelty to many housekeepers. It is certainly one of the most delightful of all pies.

Line a deep plate with tender crust and bake as for lemon pies. Then fill with fresh or even canned peaches, sweeten to taste and cover thickly with sweetened whipped cream.

Canning and Preserving Peaches.

Lay aside the largest and best fruit for putting up whole or halved. Less perfect ones will do for canning for pies, puddings or creams.

Defective peaches, can have the bad portions cut away, and the best used for jam or jelly. Do not throw away the good skins, but lay them in a separate vessel apart from the decayed portions.

When you have all the peels and pits together, put them in a large preserving kettle, nearly cover with water and let them cook slowly on the back of the range until perfectly mushy. Strain and measure, allowing to each pint of juice a pound of sugar. Boil the juice the usual twenty minutes and the heated sugar, can have the bad portions cut away, and the best used for jam or jelly.

Put up in jelly glasses and label "peach butter" and you will have a good conserve at only the cost of the sugar.

In canning peaches pare and cut in halves or leave whole as you prefer. Drop at once into cold water, that they may not discolor. Allow one



ANKLE WATCH THE LATEST

Despite their action in banning the wrist watch for men, the American National Association of Retail Jewelers have carefully refrained from casting aside the new ankle watch which appeared lately on Broadway.

Photo shows Miss Kaye Laurill, one of the beauties of the Zigfeld Follies, wearing the ankle watch.

cup of sugar to one pint of water. Boil and skim. Put in as many peaches as will just cover the bottom of the preserving kettle without crowding and let them boil up once. Take out carefully and pack in heated jars. Fill up with the boiling syrup, running the handle of a silver spoon down the inside of the jar to let any air bubbles escape. Fill to the very brim so that the scalding syrup runs over, and then seal quickly.

In canning or preserving peaches the syrup that is frequently left over may be canned by itself to be used in the winter for fruit puddings, mince meat, blancmange or sherbet.

A Hint For Serving.

Peaches that are served whole should have the down taken off with a soft brush. The very large soft ones may be cut in two and eaten out of the skin with a spoon like the orange. If served on masses, there is no prettier decoration than grape leaves, but choice specimens are usually served on individual plates.

Old friends and new friends unite in saying

Red Rose Tea "is good tea"

RING PARKER'S 1683! For the Finest Quality Beef, Lamb, Mutton, Pork Delivery to all parts. We are open till six o'clock every evening. Cleanliness a specialty.

Parisian Sage the World's Greatest Hair Grower and Beautifier

Men, women and children are delighted with Parisian Sage, this wonderful hair tonic and dressing. The Manufacturers of Parisian Sage are making a very liberal proposition to the readers of this paper. They know, they are absolutely certain, that they have the only real hair grower, beautifier and dandruff germ destroyer on the market to-day, and knowing this they have requested this paper to state to its readers that they guarantee Parisian Sage to remove every trace of dandruff, to stop falling hair and itching scalp, or money back. Every one who reads this important announcement should know that Parisian Sage makes hair grow, not only abundantly, but gives it that lustrous appearance that all desire. Women will find Parisian Sage a most refreshing and ideal hair dressing, free from stickiness or grease. Large bottle 50 cents at druggists. The girl with the Auburn hair is on every package of Parisian Sage and this trade mark safeguards you against substitutes. Remember there is no other Hair Tonic nearly as good. For sores, pains, rheumatism, etc. (See Parisian Mustard Cream). Its effect is wonderful. Use in place of mustard plasters, poultices, or hot applications. Will not blister. 25c. a tube.

Easy & Practical Home Dress Making Lessons

Prepared Especially For This Newspaper by Pictorial Review

THE SURFIDGE BODICE IN DELIGHTFUL STYLE.



An evening gown of crisp colored silk crepe de Chine, with the surfidge bodice worn over an underbodice of lace.

This evening gown of cream colored crepe de Chine has a surfidge bodice draped over a lace underbodice. The gown is medium size, requires 2 1/2 yards 40-inch crepe, with 1 yard 37-inch lining for waist and 1 1/2 yards.

Pictorial Review Costume No. 4390. Bust, Price, 15 cents. Skirt No. 4744. Sizes 32 to 34 inches waist. Price, 15 cents.

Above Patterns can be obtained from NEWMAN & SHAW, Princess Street.



lace. The accordion pleated underkirt requires 2 yards 37-inch material (pleated).

In making the underbody, however, first face from neck edges to 1 inch below lines of double "oo" perforations, and around armhole edges to small "o" perforations. Pleat lower edges of front and back, placing "T" on corresponding small "o" perforations. Close under-arm and shoulder seams as notched. Sew stay to lower edge of underbody, center-fronts even.

Next gather the sleeves between double "T" perforations. Close seam as notched, leaving extensions free; turn under extension on slot perforations, lap to small "o" perforations.

Now, taking the skirt, close back seam from large "O" perforation to lower edge, finish edges above for opening. Gather upper edge between double "T" perforations. Sew to lower edge of underbody over stay, center-fronts and backs even, large "O" perforation at under-arm seam.

For the outer blouse, pleat the front at under-arm seam, placing "T" on corresponding small "o" perforations and tack. Close under-arm and shoulder seams as notched. Gather along shoulder seam between double "T" perforations. Lap right front on left, centers even (line of large "O" perforations indicate center-front) and stitch lower edges together. Arrange on underbody, center-fronts and center-backs even (large "O" perforations indicate center-back); stitch upper edge along line of double "oo" perforations.

Now, taking the skirt, close back seam from large "O" perforation to lower edge, finish edges above for opening. Gather upper edge between double "T" perforations. Sew to lower edge of underbody over stay, center-fronts and backs even, large "O" perforation at under-arm seam.

For the outer blouse, pleat the front at under-arm seam, placing "T" on corresponding small "o" perforations and tack. Close under-arm and shoulder seams as notched. Gather along shoulder seam between double "T" perforations. Lap right front on left, centers even (line of large "O" perforations indicate center-front) and stitch lower edges together. Arrange on underbody, center-fronts and center-backs even (large "O" perforations indicate center-back); stitch upper edge along line of double "oo" perforations.

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Ivory Soap advertisement featuring an image of the soap box and text: WHEN it comes to toilet use, the thing that concerns you most is not the shape of the soap, nor its size, nor its color, nor its perfume, nor its price—but its lather. It is the Ivory lather that makes Ivory Soap so satisfactory for bath and toilet. It is thick, copious, lively; this is because it is one minute bubble after another instead of a thin, slimy soap solution. It does not irritate the skin; this is because Ivory Soap contains no free alkali to smart and burn. It rinses easily; this is because Ivory Soap contains no unsaponified oil to make it stick to the skin. It cleanses thoroughly; this is because Ivory Soap is so pure. You owe it to yourself to see how Ivory Soap lathers, how Ivory lather feels and how Ivory lather acts. 5 CENTS IVORY SOAP IT FLOATS 99 44/100% PURE Procter & Gamble Factories in Hamilton, Canada, for the making of Ivory Soap, Gold Soap, P. AND G.—The White Naphtha Soap and Pearlina.