

TOLD IN THE TWILIGHT --- IN THE REALM OF WOMAN



(Continued from page 3.) An enjoyable luncheon was held at the Curling Club on Monday, when the guests included Mrs. Richard Waldren, Mrs. H. Moores, Mrs. H. L. Ashby, Mrs. H. T. Coleman, Mrs. Arthur Ross, Mrs. H. D. Bibby, Mrs. David Laidlaw, Miss Edgar, Miss Ada Birch, Miss Bessie Sanderson, Miss Maud Betts, Miss Anna Fairlie, Miss Kathleen Daly, Miss Cartwright, and Miss Ella Henderson.

The Girl's Bridge Club met last evening at the home of Miss Ethel Kent, King street.

The Skating Club met as usual on Monday evening. Those present were Mr. and Mrs. C. W. Lewis, Mr. and Mrs. T. S. Scott, Mr. and Mrs. A. W. Browne, Miss Bessie Sanderson, Miss Agnes Johnston, Miss Isabel Fraser, Miss Mamie Garrett, Miss Margaret Cunningham, Miss Eva Richardson, Miss Mamie Anglin, Miss Sibbald Hamilton, Miss Hilda Hague, Miss Phyllis Knight, Miss Nan Paterson, Miss Lillian Kent, Miss Wilhelmina Gordon, Miss Marion Leslie, Miss Helen Ugiow and Messrs. Ernest Gildersleeve, Ted Rogers, R. Richardson, Miller, P. C. Lyman, H. Asselstine, Clifton, Gunn and Douglas Chowa.

Lieut. and Mrs. J. D. Calvin, Mr. and Mrs. Hiram Calvin, and Miss Hilda, have registered in London, Eng. Lieut. Harold Campbell and Stuart Cooke who have been transferred from Halifax to Ottawa spent the week-end in town.

Mr. and Mrs. E. L. Fort left on Saturday for Lindsay for a ten days visit.

Lieut. Arthur Mitchell formerly of Kingston arrived in town this week.

to attend the R. S. A. course at Tete du Pont Barracks. Mrs. D. E. Mandell and Miss Eleanor are spending a few days in Toronto.

Mrs. Thomas Slater, Darrie street, has returned to town after visiting her daughter, Mrs. Arthur Turner, Hamilton.

Mrs. Charles Masters and her three children arrived in town from Wiarner and will take up residence here. Carroll Ashby, Brockville, spent the week-end in town with his mother, Mrs. H. L. Ashby, William street.

The Bridge Club met last evening at Miss Bessie Sanderson's, Barrie street.

Lieut. Robert Rowlands, who has lately returned from France, was in town from Ottawa for the week-end. Mr. and Mrs. John L. Whiting, Clergy street, went to Toronto on Tuesday and will return Thursday evening, bringing with them a guest, Miss Winch, Wychwood Park.

Mrs. James Johnson and daughter Margaret, Montreal, are the guests of Mr. and Mrs. W. J. Crothers, Jr., Princess street. Cadet Carr Harris of the Royal Military College, who underwent an operation for appendicitis some time ago and is now convalescent, is visiting his uncle and aunt, Mr. and Mrs. W. Dale Harris, Ottawa.

Lieut. W. G. Daly of the 156th Battalion, Leeds and Grenville, spent the week-end at his home, on Alfred street.

Mr. and Mrs. R. J. Campbell, Wellington, announce the engagement of their second daughter, Mary, to Benjamin C. Bishop, only son of Mr. and Mrs. Wilmot Bishop, Rose Hall, the marriage to take place March 22nd.

by rubbing the rollers with a cloth saturated with paraffin.

Paint brushes that are hard and dry will soften if put into vinegar and allowed to simmer for ten minutes. Then wash them in soapsuds.

One pint boiling water, one cup cornmeal, one teaspoon salt, one tablespoon lard, one cup milk, two eggs. Place the boiling water in a mixing bowl and sift the corn-meal into it, stirring all the time. Next add the salt and the lard, then the milk and last of all, the eggs very thoroughly beaten. Turn into a well-greased baking pan and bake in a quick oven. Serve piping hot and butter the bread generously.

To Line Rough Shoes. When boots and shoes are rough and uneven inside, cut some inner-soles from light-weight oilcloth to just a right fit; slide these into shoe, having the oil side next to the shoe-sole. The warmth of the foot will cause these inner-soles to stick firmly to the leather and leaves a nice smooth surface next to the foot.

Apples As A Tonic. Apples are especially good for toning the system, enriching the blood and nourishing the skin. An apple a day keeps the doctor away. An orange every morning before breakfast is better than any nostrum on the market for whetting the appetite and regulating the digestion.

For the Housekeeper.

Cakes without butter require a quick oven.

No tea table is complete without a lemon dish.

Plunging soiled linen into boiling water will set the stains.

It pays better to buy regular scrub cloths than to use up old rags.

If very warm bedroom slippers are desired, they can be lined with shaker flannel.

It is a good idea to keep one pint jar just for melting chocolate, then no chocolate is wasted.

The vinegar in which pickles have been preserved can be used over and over again for the purpose.

When a man's winter suit is put away for the summer, great care should be taken that there are no matches in the pockets.

Black tights made from mother's old stockings, are good for the baby to wear when he creeps a great deal and washing must be saved.

If the rollers of the wringer become yellow and stained, clean them



FLESH PINK CREPE DE CHENE.

To-day's drawing shows a becoming blouse of pink crepe de chene and embroidered chiffon in the same shade. This is made with a drop shoulder yoke of the chiffon outlined with cordings of the crepe. The front of the blouse is also filled with embroidered chiffon and closed with a double row of that white satin buttons. These also trim the cuffs, which are of the crepe and have a supplementary cuff of the chiffon with corded edge.

Special Recipes.

Banana Omelet. Beat four eggs until light. Add two tablespoons of cream, two large bananas which have been peeled and mashed, one tablespoon of sugar, and one-half level teaspoon of salt. Mix well and turn into an omelet pan in which one heaping teaspoon of butter has been melted. Fry until firm, turn one-half over the other and place in a hot oven a few minutes until firm. Slip on a hot platter, sprinkle with powdered sugar and serve.—Woman's World for April.

Scrambled Eggs With Corn. Heat one-third cup of canned corn in a pan, add one tablespoon of butter and one-half level teaspoon of salt. When hot, add four well beaten eggs and cook until firm, stirring often to prevent burning. Heap on slices of toast, sprinkle with chopped parsley and serve.—Woman's World for April.

Easter Egg Gelatine. Now while so many eggs are being used, save all the shells. When you open the eggs, do not make any larger hole than is needed. Rinse with cold water and put away. The day before Easter take as many shells as you want and put them into a small pan so they will stand on end. If you find it difficult to make them stand up they may be put into a pan of bran or meal. Put with as many colored gelatines as you wish, using a small funnel to pour the gelatine into the shells. White, pink, chocolate and orange may be used. When you wish to serve, carefully break away the shells and you have perfect eggs. If you wish to serve as dessert, a sauce of the following may be used: One pint of milk, 1 egg, 1/2 cup sugar, 1/2 teaspoon cornstarch, 1 1/2 teaspoons vanilla.—Woman's World for April.

Minced Eggs. Chop the yolks and whites of six hard-boiled eggs, seasoning with salt and pepper. Make a white sauce as follows: Heat two cups of milk and add one tablespoon of flour made into a paste. Add butter and stir till boiling. Add the minced eggs and serve on toast.—Woman's World for April.

Anchoy Eggs. Boil half a dozen eggs until hard. When cold cut in halves and carefully separate the yolks from the whites. Beat yolks with a fork until a paste mixture is formed, then add a pinch of salt, pepper, one teaspoon of anchovy's sauce, a drop of vinegar and one drop olive oil. Place this mixture in uneven piles into the whites and set the filled eggs on lettuce in a glass dish.—Woman's World for April.

NECKWEAR IN KEEPING WITH ALL OTHER DRESS. Inclines Towards Stripes, Checks, Polka Dots, Wide Designs, New Turns.

Neckwear in keeping with all other dress tendencies is now inclining towards stripes, checks and polka dots, wide, border designs and odd new turns. Considerable color may be seen in combination with sheer organdies, nets and Georgette or crepe de chine, while hemstitching, ribbon fittings and ostrich trimmings are in evidence on the very newest models launched for the spring opening. The new neck ruffs of tulle and ostrich may sound perishable and quite impractical, but in reality they are a most charming and attractive addition to the department of accessories, and, like everything else, if made from best quality materials, are durable and by no means an extravagant vanity. For wear with the little early spring taffeta suit these new neck ruffs are just "the thing" to set off the costume and add effectiveness to the neck line. Intended to wear with a navy taffeta afternoon costume was an exquisite little example in two shades of blue—this fad of combining two shades of one color is being generously exploited by most author-

Sleepytime Tales

THE BEAR PLAYMATE. "Once upon a time," said Grandmother, and Ned and Beth drew their chairs close, for when Grandmother said: "Once upon a time," it always meant a story. "Once upon a time my brother John's father went out into the woods to cut some trees for firewood. When he had nearly finished he heard a noise, and as he turned to see what it was a big bear came lumbering towards him dragging by his leg a big steel trap, and beside him trotted a little baby bear. "The big bear's foot was badly hurt, and John's father had to shoot it, but he took the baby bear home to John. The bear was very tiny and so young that John could not teach it to drink milk out of a saucer, so his mother fixed a bottle full of warm milk, rubbed the mouth of the bottle with sugar, and in this way taught and coaxed the cub to drink it. For a long time it would only drink out of the bottle, but at last John managed to teach it to drink from a saucer. Every night it would sleep on the foot of John's bed, and soon learned to follow him all over the house. In the spring it was al-

lowed to go out of doors, and would play in the warm sun, but it never offered to run away, and would follow its master around just like a big dog. "It grew to be very big, and it was funny to see strangers come to the gate and when they saw the bear, turn and run. One day John was put chopping wood, and the bear was lying beside him, when all at once the bear made a strange noise and started toward the woods on the run. It stayed away all of that night, and the next, and John thought he had lost his pet, but that night he heard a scratching at the door, and there was his bear home again. "After that, every once in a while the bear would go away for a few days at a time, and finally never came back. John felt very bad, for he had grown very fond of him. "The next winter John went with his father to cut wood. As John was working he heard a noise, and there beside him was a big, furry bear licking his hand. It was his pet come to call on him, and although John tried to coax it to go home with him, it ran away, and he never saw it again."

"Low Cost of Living" Menu

Menu for Thursday BREAKFAST Baked Apples Poached Eggs on Toast Fried Indian Mush Coffee LUNCHEON Broiled Salt Mackerel Potatoes au Gratin Cakes Cacao DINNER Lentil Bean Soup Lamb en Casserole Potatoes au Gratin Olive Salad Orange Custard

three tablespoons of sugar, a cup and a half of milk, and one dissolved yeast cake. Let rise to twice the bulk, shape, let rise twenty minutes more and bake in a hot oven.

DINNER Lentil Soup—Boil two cups of lentil beans with ten cups of water until soft, mash, add a cup of water, return to the fire, and boil one minute.

Lamb en Casserole—Cut the lamb in small pieces, dredge with flour and place in the casserole. Add a small onion, cover with water and bake three hours. Add a quarter of a cup each of carrots and turnips cut in dice add a tablespoon of rice. Bake three quarters of an hour longer.

Potatoes au Gratin—Pare and slice four potatoes, place in a baking dish, add milk to cover, pepper, salt and butter. Grate over all a quarter of a cup of cheese and bake until the potatoes are tender, then add more grated cheese and brown in the oven.

Olive Salad—Cut enough stuffed olives to make a cup, add half a cup of plain olives cut in small pieces and serve on lettuce with a French dressing.

BREAKFAST Poached Eggs—Break the required number of eggs into a pan of hard boiling water, with a little salt. Boil until the edges curl and serve on slices of thin buttered toast.

Fried Indian Mush—Boil six cups of water, pour in a cup of Indian meal and boil ten minutes. Turn into a wetted mould to cool and fry in thin slices. Serve with maple syrup.

LUNCHEON Squash Bisquit—Mix a cup of strained and cooked squash with

litative designers—the tulle and plume harmonizing exquisitely.

High At The Back. The ruff was built very high at the back in a series of three tiers of tulle ruffles narrowing towards the front and ornamented with clusters of streamers of narrow blue velvet ribbon. Tiny wisplike bunches of uncurled ostrich plume were placed at intervals about the neck and at the front sewed as a fastener covering, with tiny pink buds and bunches of the ribbon.

White neckwear, that is, neckwear in shell materials for wear with in-

door costumes and waists, have inlet trimming bands of pale tinted lawns, crepe or moire ribbon, and display a variety of high, low, broad, shallow-pleated and plain designs sufficient to meet the demands of even the most fastidious dresser.

Lemons For Neuritis. A famous specialist charged a patient a large fee for the following simple remedy for rheumatism, neuritis and kindred ailments: To a pint of water add the juice of one lemon and an even teaspoon of cream of tartar. Sweeten to taste. Drink at least two glasses a day, either hot or cold. This inexpensive recipe is within the reach of anyone, and within the writer's own knowledge has given relief and frequently meant a cure to many sufferers.

Protect Your Throat. It is well to keep the throat covered, but if fashion or fancy prompt the open collar, massage the neck night and morning with cold water. This treatment will relieve you of danger from drafts or sudden changes in temperature. If you do develop an irritation in the throat, gargle frequently with some mild antiseptic such as Dobell's solution and the irritation will usually disappear.



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Easy & Practical Home Dress Making Lessons

Prepared Especially For This Newspaper by Pictorial Review

Crepe Georgette and Taffeta.

usually dainty arrangement of the waist. Dark blue crepe Georgette in the shade known as mud blue is used for this costume, 3 yards 44-inch crepe and 4 yards 36-inch taffeta being required for the design. Since the waist is a model that can be used independently, however, today's dressmaking lesson will be devoted to the arrangement of its section on the material and the process of cutting. The sleeves, front and collar are of Georgette and are laid on an open width of material. Even though silk be used for the collar and cuffs, the pieces are laid on the silk in the same way as shown on the cutting guide. Every section is placed on a lengthwise thread of material. Now, folding the taffeta, place the back on the lengthwise fold and the band next to it, at the right. The vest is laid on a lengthwise thread. If the revers are buttoned across the front the vest may be omitted, for often with such waists a gumpie is worn. When made in two shades of blue the dress is very attractive. Or, if one has a silk slip of white silk or satin to show under the sheer crepe, the effect is quite as charming as a two-toned effect. For the bright touch of color so often shown in the new spring costumes, the tie may be of vivid green satin. The very long close sleeve has practically passed. The long sleeve with full top and close deep cuff, whether with greatest width at top or at elbow, has had its vogue and is still worn, as is the full long sleeve drooping over some form of narrow cuff or wrist-band; but the sleeve of the future shows signs of being abbreviated and taking unto itself little undersleeves of muslin or chiffon or other sheer stuff, when it is not frankly short or of elbow length. The short sleeve is always shockingly abused and makes distressing disclosures, but it is comfortable, particularly as a warm weather mode, and most women will welcome it if it cuts the long sleeve for most purposes.



Afternoon costume in blue crepe Georgette and taffeta, showing an un-

CUTTING GUIDE 6566. Patented April 30, 1907. Diagrams for VEST, FRONT, BACK, COLLAR, SLEEVE, and CUFF. MATERIAL OPEN WITHOUT NAP. Pictorial Review Waist No. 6566. Sizes 34, 36, 38, 40, 42 and 44 inches bust. Price, 15 cents. Skirt No. 6610. Sizes 22 to 32 inches waist. Price, 15 cents.

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

A New Orleans national bank has elected two women as members of its board of directors. More women are employed in the manufacture of clothing than any other industry in Pennsylvania.

"The Bridesmaids," an effective chorus grouping, with the youthful and tuneful musical comedy, "When Dreams Come True," at the Grand, on Thursday, March 23rd, matinee and night.