

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

How to Safely Peel Your Face

If you wear an aged, discolored or weather-beaten complexion, the most sensible thing to do is to remove it rather than patch it over or "doctor" it with cosmetics.

It is a fact that the only way to really remove the complexion—made from resorting to an expensive and painful surgical operation—is by means of ordinary mercurochrome wax.

Spread the wax over the face at night, as you would cold cream, and wash it off in the morning. This gradually peels off the lifeless and half-dead outer skin.

Minute particles—gradually the fresh young skin beneath beams forth. Then you have a clear, velvety, healthy-faced complexion, such as no unskilful method can possibly produce.

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McKay Melkie was in town from Ottawa this week, returning yesterday.

Miss Eleanor Lyman, New York, arrived in town on Thursday, and is with her aunt, Miss Lyman, King street.

Miss Katharine Hart is leaving on Monday for Ottawa to visit her aunt, Mrs. Alexander Cartwright.

Mrs. C. W. Drury, who has been Mrs. James MacParland's guest, returned to Montreal yesterday.

Miss Dorothy Chown arrived today from Macdonald Hall, Guelph, bringing with her Miss Edna and Dr. Ryan returned from Toronto on Thursday.

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(Continued from page 7.) Mrs. Colin Hamilton received for the first time since her marriage on Thursday afternoon, when she was wearing a charming French gown of chiffon, in pastel shades, with a corsage bouquet of lavender and pink sweet peas.

Mr. and Mrs. George Mahood, Gore street, are spending the week-end in Toronto.

Miss Winifred Harvey, Montreal, is the guest of Miss Bessie Sanderson, Barris street.

Mrs. Edward Mandell and Miss Eleanor have returned after a few days' visit in Toronto.

Miss Shirley Parrott, 322 Alfred street, who has been visiting Mr. and Mrs. J. W. Baker, Collins Bay, has returned home.

Major and Mrs. Pontou, are spending a few days at the Chateau Laurier, Ottawa.

Madame P. E. Blondin, Ottawa, entertained at luncheon on Wednesday. Mrs. R. H. Toye was one of the guests.

Mrs. Valentine Schuyler, New York, is staying with her father, Justice Britton, Toronto.

Mr. and Mrs. J. A. Ruddick, Ottawa, are leaving on Saturday, accompanied by some friends, for their bungalow at Rockhurst.

Mrs. John Bell, visiting her sister, Mrs. Adam Shortt, has returned to Kingston en route for her home in Saskatchewan.

The engagement is announced in Montreal of Miss Pauline Hanson, daughter of Mr. and Mrs. Edwin Hanson, to Lieut. Hugh G. Davidson, son of Sir Charles and the late Lady Davidson.

Mrs. R. Tanner, Ottawa, announces the engagement of her daughter, Mary Isabel, to Lieut. Joseph Collingwood, of the 130th Battalion, C.E.F., Smith's Falls, late of Glasgow. The marriage will take place quietly on April 5th.

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Sleepytime Tales

TABBY AND STUFFED MOUSE. Once upon a time after Tabby had tried in vain to catch Mousie in Tom's shoe, the mouse thought she would try and fool Tabby for she was a very mischievous mouse and wanted to show the cat that mice could be as smart as cats.

One day when Mousie was up in the garret she saw a mouse, but when she tried to talk to it in mouse language she found it was only a stuffed toy and that it was filled with catnip. This gave mousie an idea and she decided she would fool Tabby with the stuffed mouse.

So very carefully she dragged the stuffed mouse home and when it was night, took it out into the middle of the pantry floor and then hid and waited for Tabby to arrive. Pretty soon Tabby came creeping into the

pantry and began to smell about for that fine odor of catnip that cats love. Then she spied the toy mouse. What a good meal she was going to have. Her tail waved back and forth. One jump and her sharp claws were in the back of the toy mouse and they made such a big hole that the catnip began to run out and on to the floor.

Tabby didn't think any more about mice when she had the catnip. She rolled in it and smelled of it and took the toy mouse up in her paws and fondled it, purring happily all the time.

The real mouse say that Tabby had forgotten all about mice so she ran as fast as she could to where the cheese was and had a great feast while Tabby was fooling with the catnip.

"Low Cost of Living" Menu

Menu for Sunday BREAKFAST Grapefruit Liver and Bacon French Fried Potatoes Raised Oatmeal Muffins Coffee

DINNER Ox Tail Soup Roast Lamb, Mint Jelly Oven Broiled Potatoes Baked Turnips Pepper Salad Vanilla Ice Cream Hot Chocolate

SUPPER Creamed Crabs Toasted Cheese Crackers Sponge Cake Pineapple Sauce Cocoa

BREAKFAST Baked Oatmeal Muffins—Heat three fourths of a cup of milk, add a quarter of a cup of sugar, a tablespoon of lard, a cup of cold oatmeal, three cups of flour, and half a yeast cake dissolved in a quart of a cup of warm water. Let it rise five minutes, then bake.

DINNER Ox Tail Soup—Boil two ox tails two hours in four quarts of water with two onions, a small turnip, and a little parsley. Cut the meat in small pieces, strain the broth, return to the fire, add the meat and boil one minute.

Baked Turnips—Pare the turnips, cut in halves, place in a baking dish, pour over enough milk to cover, add butter, pepper and salt, and bake until tender. Serve with a sauce made by melting a tablespoon of butter and add a teaspoon of dry mustard. Stir until smooth.

Vanilla Ice Cream—Boil a quart of cream, add a cup of sugar and a teaspoon of vanilla. Cool and freeze.

Hot Chocolate Sauce—Boil one quart of water and half a cup of sugar five minutes. Add half a cup of milk, two squares of melted chocolate and a tablespoon of dissolved cornstarch. Boil one minute.

SUPPER Creamed Crabs—Melt two tablespoons of butter and the same of flour, one tablespoon each of grated onion and lemon juice, and half a cup of water. Boil five minutes, stirring all the time. Then add two cups of baked crab meat, a quarter of a cup of thin cream, and a well beaten egg. Boil one minute longer.

moderate oven two hours. Then add a cup of beef stock and a tablespoon each of tomato catsup and minced mushrooms. Bake one minute and serve.

DINNER Jackson Soup—Boil three potatoes and three stalks of celery, and when tender mash through a coarse sieve. To the pulp add two cups of milk and a tablespoon each of butter and flour blended smooth. Just before serving add a quarter of a teaspoon of grated onion. Serve with croutons.

Creamed Spinach—Wash and boil half an hour. Drain and chop fine. Return to the fire, add milk to cover, boil one minute and add enough dissolved flour to thicken. Serve with a grated hard boiled egg.

Grapefruit and Onion Salad—Cut in half, scoop out the inside, add a little grated onion, pour over a French dressing, and serve in the grapefruit skins.

Pan. Dowsy—Cut slices of thin bread, remove the crust and butter on both sides. Place in a baking dish and on top a layer of pared and sliced apples. Continue until the dish is full having the top layer of sliced carrots. Repeat until the dish is full and then fill with beef and stock. Cover and bake in a

moderate oven two hours. Then add a cup of beef stock and a tablespoon each of tomato catsup and minced mushrooms. Bake one minute and serve.

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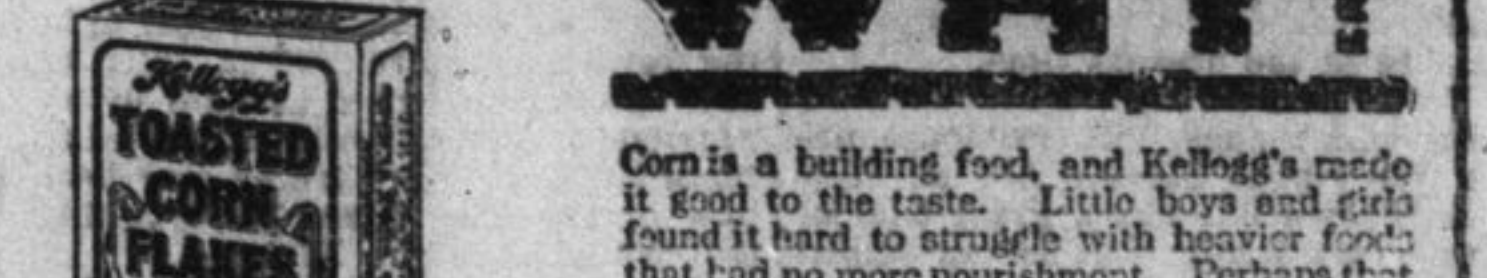
You will like the rich strength and full flavor.

Red Rose Tea "is good tea"



3 out of 5 WHY?

Corn is a building food, and Kellogg's made it good to the taste. Little boys and girls found it hard to struggle with heavier foods that had no more nourishment. Perhaps that is why three mothers in five feed their children Kellogg's Corn Flakes.



TOASTED Kellogg's CORN FLAKES "Our Only Product"

Easy & Practical Home Dress Making Lessons

Prepared Especially For This Newspaper by Pictorial Review

Effective Frock in Blue Crepe Meteor.

and stitch as deep as desired. Turn the hem on double "o" perforations, the center-front being indicated by large "O" perforations. Close under-arm and shoulder seams as notched, gather at the lower edge and sew stay to lower edge of waist, center-backs to even, small "o" perforations at under-arm seam; then bring the front edge to center-front. Gather the jabot between double "TT" perforations, sew gathered edge along center-front of left front and along neck edge, matching the single and double small "oo" perforations. Close the collar seam and sew to neck edge as notched.

Now, gather the sleeve between double "TT" perforations and close seam as notched, leaving extensions free:

turn under extension on slot perforations, lap to small "o" perforations. Sew sleeve in armhole as notched. The side seams of gored and yokes of the skirt are now closed as notched. Gather upper edges between double "TT" perforations. Sew gored to lower edges of yokes, notches, center-fronts, center-backs and seams even, and if desired, insert a corded piping in seam. Stitch a bias 3-inch band to position on gored as illustrated, upper edge along small "o" perforations. Turn hem in right front gore and right front yoke on double "oo" perforations; lap on left front yoke and left front gore, centers even (large "O" perforations indicate center-front); attach to position leaving edges free above single large "O" perforation. In front gore for placket. Sew to lower edge of waist proper for almost any occasion, the accompanying model is highly recommended. Blue crepe meteor is used for construction, the trimming bands front.

A soft girde of black to match the bands which trim the frock is an effort by creasing on slot perforations effective finish for the waist.

Pictorial Review Costume No. 6330. Sizes 32, 34, 36, 38, 40, 42, 44 and 46 inches bust. Price 15 cents.

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

For the season to come this frock in blue crepe meteor trimmed with black is designed.

For a soft, dainty frock that is appropriate for almost any occasion, the accompanying model is highly recommended. Blue crepe meteor is used for construction, the trimming bands front.

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Your Hair can be instantly transformed to its natural color and beauty, soft and curly, by using the famous hair restorer.

Baby's digestion When his digestive powers are slight give him Food No. 1.

Allenburys Foods MILK FOOD - No. 1 From birth to 3 months.

BUCKLES WORN ON SHOES. The shoe buckle is in again? One of the smartest boot makers is using them a practically all of his new pumps, which seem to be constructed very much on the colonial line.

BLOSSOMS THAT NEVER WERE DOES FASHION FAVOR. A garden of unheard of flowers is every hat-trimming department this spring. Weird are the blossoms that adorn new hats, but oh, how much more chic than ordinary posies.

A STRIKING SPRING LEGHORN.



A new spring leghorn plateau hat trimmed with black ribbon, velvet and roses. Copy of a Lewis model.