How to Safely

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. The only way to really remove the complexion—aside rom resorting to an expensive and painful surgical operation—is by means of ordinary mercolized wax. Spread the wax over the face at night, as you would cold cream; wash it off in the morning. This gradually peels off the Mrs. Colin Hamilton received for who will be her guests.

Iffeless and half-dead outer skin, in the first time since her marriage on Mr and Mrs. George Mahood, Gore the first time since her marriage on the street are spending the week-end in





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

> Remember-this dietary-the only complete progressive dietary for babies-provides in digestible form, all the essential elements in right proportions to ensure healthy growth. .

As his capabilities increase,

he will require Nos. 2 and 3.

Allenburys Eods

MILK FOOD - No. 1 From birth to 3 months. MILK FOOD - No. 2 From 3 to 6 months. MALTED FOOD-No. 3 From 6 months onwards.

BUCKLES WORN ON SHOES. The shoe buckle is in again? One or the smartest boot makers is using i them an practically all of his new jelly. square buckles of engraved silver, firm, peeled oranges, having each measuring about two inches across, slice about half-inch thick. Dip these

minute particles—gradually the fresh the first time since her marriage on . Mr and Mrs. George Mahood, Gore was a very mischievous mouse and forth. One jump and her sharp young skin beneath beams forth. Then Thursday afternoon, when she was street, are spending the week-end in wanted to show the cat that mice claws were in the back of the toy you have a clear, velvety, healthy-hued complexion, such as no unnatural method can possibly produce. Freckles, blotches, pimples—all surface described and pink is the guest of Miss Bessie Sander-fects due to weather, ill-health or the sweet peas. Her mother, Mrs. Wal-son, Barrie street.

Could be as smart as cats, mouse and they may could be as smart as cats.

One day when Mousie was up in hole that the catnip is the guest of Miss Bessie Sander-when the sweet peas. Her mother, Mrs. Wal-son, Barrie street. with the discarded skin. Ask the drug-blue, was with her in the drawing- Eleanor have returned after a few stuffed toy and that it was filled rolled in it and smelled of it and gist for an ounce of mercolized wax: room, where many pink carnations days' visit in Toronto. you wear wrinkles or crowsfeet. were arranged, and shaded candles the best thing to do is to bathe your face in a harmless lotion made by diswas most artistic with its centre of street, who has been visiting Mr. and

Toronto.

With the face in a harmless lotion made by diswas most artistic with its centre of street, who has been visiting Mr. and

So very carefully she dragged. solving an ounce of powdered saxolite was most artistic with its centre of street, who has been visiting Mr. and So very carefully she dragged the The real mouse say that Tabby in a half pint witch hazel. Nothing lovely daffodils, and was in charge Mrs. J. W. Baker, Collins Bay, has stuffed mouse home and when it had forgotten all about mice so she was most artistic with its centre of street, who has been visiting Mr. and So very carefully she dragged the The real mouse say that Tabby se will so surely erase the unwelcome of Mrs. Colin Hamilton, sr., Mrs. J. returned home. Hamilton, Miss Mildred Jones, and rier, Ottawa. Miss Jessie Smith.

Ottawa this week, returning yester- guests.

Miss Eleanor Lyman, New York, Mrs. Valentine Schuyler, New York, arrived in town on Thursday, and is is staying with her father. Justice with her aunt, Miss Lyman, King Britten, Toronto.

Monday for Ottawa to visit her aunt, panied by some friends, for their Mrs. Alexander Cartwright.

Mrs. James MacParland's guest, re- Mrs. Adam Shortt, has returned to turned to Montreal yesterday. Dur- Kingston en route for her home in ing her stay in town several infor- Saskatchewan. mal affairs have been given in her

home in London yesterday. Dr. Ryan returned from Toronto

bringing with her Miss Edna and place quietly on April 5th.

O. Hutton and Mrs. A. W. Brown, Major and Mrs. Ponton, are spend- of the pantry floor and then hid and cheese was and had a great feast

Madame P. B. Blondin, Ottawa, entertained at luncheon on Wednesday. McKay Melkle was in town from Mrs. R. H. Toye was one of the

Mr. and Mrs. J. A. Ruddick, Otta-Miss Katharine Hart is leaving on wa, are leaving on Saturday, accombungalow at Rockhurst. Mrs. C. W. Drury, who has been Mrs. John Bell, visiting her sister,

The engagement is announced in Miss Maude Bland, who has been Montreal of Miss Pauline Hanson, with her sister, Mrs. Harold Hughes, daughter of Mr. and Mrs. Edwin for the past two months, left for her Hanson, to Lieut. Hugh G. Davidson, son of Sir Charles and the late Lady

Mrs. R. Tanner, Ottawa, an-Mrs. A. W. Winnett, spending the nounces the engagement of her winter in London and Peterboro, is daughter, Mary Isabel, to Lieut. Joseph Collingwood, of the 130th Bat-Miss Dorothy Chown arrived to talion, C.E.F., Smith's Falls, late of day from Macdonald Hall, Guelph, Glasgow. The marriage will take

by using fruits in unusual ways. Ap- and sweeten slightly. Chill thoroughple compote, for example, is just as ly, and serve in small glasses, with easy to prepare for serving with sprigs of mint. Winter pears may tes, then bake. duck as is apple sauce, yet it has nov- be used for the same purpose. Peel city. To make it peel and cut into and core the pears, and place in halquarters four tart apples; place the, ves on a dainty glass dish. Cover peelings in a sauce pan and cover plentifully with grape fruit that has them with cold water. Strain this af- had every speck of skin and fibre ter it has cooked for a half-hour, ad- carefully removed and has been preding granulated sugar in equal quan- viously mixed with pineapple. The tity of the liquid. This must cook pineapple is in less quantity than the down to a light syrup. At this point, grapefruit, and must be shredded add the apples and a half-pound of from the stem of the fruit, after reseeded raisins (the raisins must pre- moving all "knots" in it with a silviously soak in lukewarm water), al- ver fork. so a little lemon rind chopped very | In some parts of the world perfine. The fish will be done when the simmons are common, and they may apples are soft, but do not crush be obtained almost anywhere at a them unnecessarily as they look bet- moderate price. Yet few people use ter in large pieces.

ped dates, added to strained cran- of fruits. Preserved persimmons berry jelly, are particularly nice. are said to have the flavor and When cranberry jelly is prepared in general appearance of dates, howevindividual molds, these may be gar- er, and to be well worth the preparnished with raisins that have been ation. Place a thin layer of sugar allowed to soak in orange juice, in the bottom of a jar, then a layer which makes them plump. Slices of of whole ripe persimmons, next a seedless, peeled oranges are very layer of sugar, and so on till the jar

pumps, which seem to be construct. Broiled oranges are little known pressed down under this, and more orange, one lemon and one grape- a grated hard boiled egg. ed very much on the colonial line, as a sweet. To make them, first cut syrup added to the jars, which are fruit. Measure the fruit, add three Grapefruit and Onion Salad smart sapphire imitation. Excellent them in butter until they have ac-

BLOSSOMS THAT NEVER WERE DOES FASHION FAVOR. tripgency. If the fruit is perfectly layer in a baking dish, then a layer and sliced apples. Continue until the



A garden of unheard of flowers is every hat-trimming found women's christian Association throughout the country are department this spring. Weird are the blossoms that adorn planning to commemorate the fiftienew hals, but oh, how much more chic than ordinary posies. It anniversary in the United States On this white straw and silk chapeau is one of the latest flow-ers, made of green glass and pearl beads. The leaves are of white kid and the modish trimming gives the simple white washington, D.C., is owned and consailor tremendous smartness.

in melted butter, and broil over a good fire for a few minutes. Arrange a slice on each round of bread and sprinkle it with grated chocolate.

For a first course of fruit, instead of oysters, cut pineapple and oranges The ordinary menu may be varied into small pieces. Add leman juice, three cups of flour, and half a yeast

them for other than their decorat-Chopped, cooked prunes or chop- | ive value in a bowl with other kinds pretty when molded in this clear red is full. The dissolved sugar forms a syrup, and the upper fruit must be

be drained off. persimmon pulp is to add a halfteaspoon of baking soda to each cupful whenever the fruit is subjected to

fruit that may be green. dainty. To two cups of persimmon pulp add two cups of sugar. Cook this over a slow fire, and stir it occasionally, until graining begins. Add one teaspoon of baking soda, and stir over the fire until it is quite stiff. Spread on a butter platter or on paraffin paper.

For persimmon ice cream, the fruit must be thoroughly ripe. To two cups of the pulpy add one cup of sweet, thick cream; beat these together thoroughly and freeze like any ice cream.

In cooking prunes in the ordinary way, a slice or two of seedless orange, with the thick skin, may be used instead of lemon.

THE NEWEST IN PARASOLS. Do you know what are the three mosts chic styles in parasols for the

coming summer? To really shade the face during the morning stroll in the garden there is the parasol with a spread of conventional shape and generous size, in dark-toned plain taffeta, having a tassel at the apex of its ferrule and smaller ones dangling from each rib end. Of afternoons carry a deeply incurved canopy in color, boldly striped (along every rib) with a band in white and the chosen tone. But for garden parties be sure to have a frivolous, filmy, fluffy affairs in chiffon flower-trimmed lace. Also be sure that the handle of the sunshade repeats the tone scheme of the spread.

Nearly 1,000 branches of the trolled by women.

Once upon a time after Tabby had love. tried in vain to catch Mousie in Then she spied the toy mouse.

when she tried to talk to it in mouse Tabby didn't think any more about

their assistants being Miss Sibbald ing a few days at the Chateau Lau- waited for Tabby to arrive. Pretty while Tabby was fooling with the soon Tabby came creeping into the catnip.

TABBY AND STUFFED MOUSE. pantry and began to smell about for that fine odor of catnip that cats

Tom's shoe, the mouse thought she What a good meal she was going to would try and fool Tabby for she have. Her tail waved back and was a very mischievous mouse and forth. One jump and her sharp mouse and they made such a big One day when Mousie was up in hole that the catnip began to run out

with catnip. This gave mousie an took the toy mouse up in her paws idea and she decided she would fool and fondled it, purring happily all

was night, took it out into the middle ran as fast as she could to where the

Menu for Sunday

BREAKFAST Gapefruit Liver and Bacon French Fried Potatocs Raised Ontment Muffins

DINNER Ox Tall Soup Roast Lamb, Mint Jelly Oven Browned Potatoes Baked Turnips Pepper Saind Vanilla Ice Cream Hot Chocolate

SUPPER Creamed Crabs Tonsted Cheese Crackers Spouge Cake Pineapple Sauce

BREAKFAST.

Raised Oatmeal Muffius- Heat three fourths of a cup of milk, add a quarter of a cup of sugar, a tablecake dissolved in a quarter of a cup of warm water. Let it rise five minu-

DINNER. Ox Tail Soup-Boil two oxtails two egg. Boil one minute longer.

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 minu-

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 madeby 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 table spoons 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 flaked crab meat, a quarter of a cup of thin cream, and a well beaten

Menu for Monday

BREAKFAST Rolled Eggs Creamed Tonst Orange Marmalade Coffee

> LUNCHEON Mock Beef a la Mode Tonsted Crackers Mustard Pickles Reheated Pudding

DINNER Jackson Soup Reheated Lamb inshed Potatoes Spinneh Grapefruit and Onion Salad Pan Dowwdy

BREAKFAST

A general direction for the use of This should make twelve tumblers. grapefruit skins.

LUNCHEON

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

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. Bast before serving add a quarter of a teaspoon of grated onion. Serve with crou-

Creamed Spinach-Wash and boil half an hour. Drain adn chop fine Return to the fire, add milk to cover. boil one minute and add enough dis-Orange Marmalade - Shave one solved flour to thicken. Serve with

A favorite style is an oval buckle of bread in thin slices and then shape then sealed and set away until re- times the amount of water and let Cut in half, scoop out the inside, oxidized sterling silver set with a these slices with a cutter. Saute quired. When served, the syrup may stand over night. Add pint for add a little grated onion, pour over pint of sugar and boil until it jellies. a French dressing, and serve in the

Pan Dowdy-Cut slices of thin bread, remove the crust and butter Mock Beef a la Mode-Pare and on both sides. Place in a baking heat. This does away with any as- cut squash in thick slices. Place a dish and on top a layer of pared ripe, this precaution is not neces- of onion and on top a layer of pared dish is full having the top layer of sary, but is most advisable for any and sliced carrots. Repeat until the apples. Add sugar and a little nutdish is full and then fill with beef meg and bake until the apples are Persimmon fudge is an unusual and stock. Cover and bake in a sofe. Serve with cream and sugar,

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and stitch as deep as desired. Turn the hem on double "oo" perforations, the center-front being indicated by large "O" perforations. Close underarm and shoulder seams as notched. gather at the lower edge and sew stay to lower edge of waist, center-backs even, small "o" perforations at underarm 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 dou-

ble "TT" perforations and close seam as notched, leaving extensions free;



tions, lap to small "o" perforations. Sew sleeve in armhole as notched

The side seams of gores and yokes of the skirt are now closed as notched Gather upper edges between double "TT" perforations. Sew gores 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 gores 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. For the season to come this frock in centers even (large "O" perforations blue crepe meteor trimmed with black indicate center-front); stitch to position leaving edges free above single large "O" perforation in front gore for For a soft, dainty frock that is ap- placket. Sew to lower edge of waist propriate for almost any occasion, the over stay, center-fronts and backs accompanying model is highly recom- even, side seam at large "O" perforamended. Blue crepe meteor is used for tion in stay. Adjust belt, closing in its construction, the trimming bands front.

A soft girdle of black to match the To make the waist, first tuck the bands which trim the frock is an effront by creasing on slot perforations fective finish for the waist. Pictorial Review Costume No. 6330. Sizes 32, 34, 36, 38, 40, 42, 44 and 46

Above Patterns can be obtained from

inches bust. Price 15 cents.

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