the Twilight --- In the Realm of



(Continued from page 7.) garet are the guests of Mrs. Charles Mrs. Hare, formerly Miss Wren- McDunnough, Toronto. shall, of Kingston, held her first re- Mrs. Post, University avenue, is ception since her marriage at her spending the week-end in Toronto. home in St. Anne's Road, Toronto, Miss Lily Everett, who has been when she was wearing her wedding the guest of Rev. and Mrs. T. W. gown of Ivory crepe de Chine and a Savary, at St. James Rectory, has re- Corps. corsage bouquet of Killarney roses. turned to her home in Montreal. Her sister, Miss Wrenshall, received Miss Lois Saunders, who has been with her in the drawing-room, which visiting her sister, Mrs. Kennedy Mcwas pretty with pink roses, snap- Illwraith, Toronto, returned to town dragon and fern. In the tea room this week. the decorations were Richmond roses in a silver basket on the tea table. Miss Marjorie Minnes. Bagot George Young presided, assisted by with her brother, Lieut. Arnott Min-Mrs. Edward Qua, Misses Wrenshall, nes, to spend the week-end. Miss Phyllis Lount and little Miss Mr. and Mrs. Frank Dobbs, Barrie Frances Qua.

Miss Muriel Shortt painted the Mrs. R. J. McKelvey and Miss Jen- 17th. place cards which were used on the nie McKelvey, Bagot street, are table of honor at the luncheon at the spending the week-end in Toronto. of Aberdeen and the members of the Mis Jennie Phillips, Johnson street, and Mrs. J. D. Wereley, Cornwall, to executive of the National Council of are spending a few days in Toronto. There are dainty Dutch windmills on the cards painted in two

. . . . Mrs. A. P. Christmas and Miss Mar-



Thorough mixing is what makes cake delicate and tender

antic Sugar

makes the best cake because it creams quickly and thoroughly with the butter which is the hardest part of the mixing. Its purity and extra "fine" granulation make it dissolve at once.

2 and 5-lb. Cartons 10 and 20-lb. Bags

"The All-Purpose Sugar"

The Real Secret of Rejuvenating the Face

rejuvenation who has learned how to remove the dead skin particles as fast as they appear. It's a secret anyone may possess. The aged, faded, or dis-colored surface skin may be gradually absorbed, in an entirely safe and rational manner, by the nightly appli-Within a week or two the underlying skin, youthful and beautiful to behold, has taken the place of the discarded cuticle. So little of the old skin is absorbed each day there's no inconvenience at all, and no one suspects you are putting anything on your face. The mercolized wax, procurable at any drugstore (an ounce is sufficient), is applied like cold cream. In the morner spots and fine surface wrinkles." ing the face in the solution produces and trimmed with a row of buttons.

Mrs. Wallace Anderson and Mrs. street, went to Toronto on Friday

Chateau Laurier to the Marchioness Mr. and Mrs. Frank Phillips and

Miss Molly and Miss Nan Saunders, of May. Alice street, left on Friday for a few days' visit in Toronto. Mrs. E. V. Leslie, of Weyburn,

with her brother, Arthur Martin.

Mrs. E. J. Bidwell, King street, Mills, of Kingston. The marriage Ottawa, son of Mr. and Mrs. Thomas shades of blue, the colors of the Na- returned this week from New York. | will take place very quietly the end

Sask., is the guest of her mother, Brovkville, announce the engagement Mrs. Frederic Brownfield, Wellington of their youngest daughter, Geraldine S. S., to Captain the Rev. H. L. Miss Nora Martin, Clergy street, is Nicholson, B.A., chaplain to the 198th spending the week-end in Toronto Battalion, Toronto. The marriage will take place very quietly the end



THE BOLERO AGAIN. A pretty suit of navy blue serge is sketched above, and in- dressed by her maiden name instead Trenton, N.J., will be known as potroduces the old-fashioned bolero jacket effect. This, which of that of her husband. is braided in loops, opens over a dainty vest of white silk closed with fancy buttons. The skirt is gored and very wide at ing girls as engine cleaners. ing it is erased with soap and water. but is gored and very wide at it is the best thing known for freekles, the bottom and trimmed on either side of the front breadth with the same braid trimming which ornaments the coat, pro-For the deeper wrinkles, an excel- ducing the effect of pockets. The sleeve carries out the advantage. dissolved in 1/4 pt. witch hazel. Bath- Spanish effect in its flare over the hand, and is also braided

England has a woman's cricket

the council of state in Norway.

wife in a public bar in England.

their homes.

the golf and tennis.

tal stores in Oregon.

In Russia the wife is always at

States is \$5.24.

Proofs

VORY SOAP is mild and pleasant to the tenderest skin. Its use in nurseries proves it.

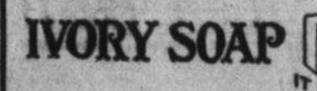
Ivory Soap is as pure as soap can be. Its use by hospitals and physicians in professional practice proves it.

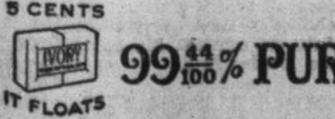
Ivory Soap lathers freely, rinses easily and leaves no smart or burn. Its use in the better homes proves it.

Ivory Soap is the most inexpensive soap. Its use by the poorest people proves it.

Ivory Soap is the best soap. Its use by the wealthiest people proves it.

You know Ivory Soap before you try it.





Procter & Gamble Factories in Hamilton, Canada

Miss Anita Sutherland and Miss Muriel Metcalfe, Princess street,

versity, left to-day for his home

Miss Agnes Maude Machar, Kings-

ton, was one of the guests at the luncheon at the Chateau Laurier on Wednesday to the Marshioness of

Stamford, Conn.

Aberdeen.

friends in Ottawa over the week-end. street, a hand organ man and a Key for a pet.

After dinner, Mary went upstairs visiting her husband, Sergt.-Major McIntyre, W.O., R.C.H.A.

Rockport to visit his parents. He cap to all who spoke to him.

The engagement is announced of

De La Plante, son of Mr. and Mrs. street; left to-day for Allison to visit L. A. De La Plante, Toronto, the marriage to take place quietly on May The engagement is announced of

T. Stanley Mills, B.A., B.Sc., D.L.S.,

Mr. and Mrs. Benjamin Chapman,

Sleepytime Tales

MARY'S MONKEY GUEST

is the guest of Mrs. Frank Yeigh, To- monkey was fastened, and he climb- askeep and tied to his collar was a ed up the pillar and sat on the raff- piece of broken rope. Mrs. Bourne, Penetanguishene, is ang of the porch, lifting his hat and . Mary shouted, "Mamma," and the

nothing else and when her father Once upon a time the children ran came home that night she began at have returned from a visit with to the porch to see, coming up the once to tease him to get her a mon-

monkey perched on top of the or- to go to bed and when she got to gan. The monkey was standing on her room she went over to the bed Dr. John Fitzsimmons has gone to his hind legs and was taking off his to place her three dolls, that always slept with her, on the pillow. What will soon join the Overseas Medical At last he reached the porch where do you think was on her bed? The the children were gathered, the man very monkey that had tried to shake Miss Hilda Laird, Johnson street, unwound the string to which the hands with her. He was

in town to attend a family gather- chattering away as loud as he could, monkey opened his bright eyes and Mary was a little afraid at first for hopped up and began to dance furishe had never seen a monkey be- cusly on the bed. Just then the fore and when it took hold of her doorbed rank and Mary heard some-Lillian May, daughter of Mr. and hand to shake it, Mary drew back one ask if they had seen a lost Mrs. A. Matthews, to James Elmer and began to cry. The children gave menkey. Mary ran dewnstairs and it cake and crackers and when it told the man that his monkey was had eaten all it could, it filled its in her room. Although Mary is a pockets with what was left. After big girl now, she has never forgotthe monkey had gone Mary talked of ten the visit of the monkey.

ong enough to thicken.

pepper and salt. ..

dressing.

Baked Turnips-Pare medium siz-

ed white turnips and cut in halves.

Place in a baking dish, pour over a

little milk, pieces of butter, pepper

and salt. Bake until tender and

serve with a sauce made by melting

a tablespoon of butter and, when melted, adding half a teaspoon of dry

mustard. Stir one minute and add

Artichoke Salad-Peel and boil

the artichokes in cold water with a

tablespoon of vinegar. When cold cut in strips and pour over a French

Ice Cream with Pineapple -Place

a layer of vanilla ice cream in a

mould, then shredded pineapple and

alternate until the dish is full. Cov-

er carefully and pack in ice, and salt.

"Low Cost of Living" Menu

Menu for Sunday

BREAKFAST Sliced Pineapple Broiled Kidneys French Fried Potatoes Coffee

DINNER Potato Soup Boiled Tongue Mashed Potatoes Baked Turnips Artichoke Saind Cream with Pineapple

SUPPER Oyster Sandwiches Potato Salad Ginger Cookles Cocon

BREAKFAST Broiled Kidneys-Cut into thin Let stand half an hour. slices. Sprinkle on both sides with salt, pepper and grated lemon peel., Dip in beaten egg and cracker dust."

Broil over a moderate fire. DINNER

Menu for Monday BREAKFAST Stewed Rhubarb Ponched Eggs in Milk

Wafflen Coffee LUNCHEON Tonst Pickles Plum Tarts Ten

DINNER Cream of Carrot Soup Cold Sliced Tongue Potatoes Creamed Turnlps Cabbage Salad Lemon Jelly

BREAKFAST.

Poached Eggs-Place in a frying Creamed Turnips-Pare the turpiece and pour over the hot milk. of minced parsley.

dough. Chill thoroughly, roll very illa.

The London & North-western Rail-

The auxiliary service of the United States. French army is now employing women where they can be used to an

again to wear feathers in their hats. Daughters of the Confederacy, havdonna in her country when she made home at Greensboros

Mrs. Hannah D. Long, who has just begun her duties as policewoman in



EW. GILLETT COMPANY LIMITED

Oyster Sandwiches-Chop twelve oysters, add two tablespoons o

cream, a teaspoon of butter, a table spoon of bread crumbs and salt and Potato Soup-Boil and mash two pepper. Simmer one minute and add large potatoes. Add two cups of the beaten yolk of one egg and stir milk and one cup of water. Boil until thick. Turn into a mould and, five minutes and thicken with a ta- when hard, slice and place between blespoon of dissolved flour. Cook thin slices of white bread.

> thin and bake in small shell tarts. Fill with plum preserve.

DINNER

Cream of Carrot Soup - Boil enough carrots to make three cups and mash until free from lumps. Add two cups of milk, a quarter of a cup of water, a tablespoon each of butter and flour and the seasoning. Boil

until thick. Southern Potatoes-Pare and cut in strips. Place a layer in a baking dish, sprinkle with two tablespoons each of butter and brown sugar, a -little salt and cinnamon. Continue until the dish is full. Cover and bake two hours in a slow oven Baste with the butter and sugar.

pan a cup and a half of milk. When nips and cut in dice. Boil until boiling add the required number of tender, drain, add milk to cover and eggs and boil one minute or until the a tablespoon of flour that has been eggs have set. Have ready thin blended, with the same of butter. slices of toast, place an egg on each Boil one minute and add a teaspoon

Lemon Jelly-Make lemon jelly in individual moulds in small glasses. Plum Tarts Mix two cups of Turn out and surround with custard flour, a tablespoon of sugar, half a made by beating the yolks of two teaspoon of salt and cut into this eggs to a cream with two tablespoons three-quarters of a cup of butter, of sugar and adding a cup of scald-Then add the yolks of two eggs and ing milk. Cook until it thickens just enough water to make a soft slightly and flavor lightly with van-

liceman No. 113.

Mrs. John H. Ash, of Oliver, Ga. way Company of England is engag- has a collection of stuffed birds which it is claimed is not equalled in the

For the first time in the history of the State of North Carolina a woman has been appointed to what is held. Eight hundred high school girls in to be a public office, Mrs. R. E. Lit-Baltimore have taken a pledge never tle, state president of the United Mme. Makarenka, the Russian pri- ing been chosen as a member of the ma donna, was the youngest prima board of directors of the soldiers'

Roasting Beef.

The various cuts of beef differ in tenderness, flavor and cost according to the part of the animal from which they are taken. The nutritive value of all cuts is practically

Much money is wasted by the improper cooking of the high priced cuts. Since rib portions (prime roasts) cost more simply because they have more highly flavored juice and are more tender, they should be so cooked as to retain as much of their juice as possible. As cooking for tenderness is not necessary, the only other requirement is the development of the proper color.

Heat a pan or roaster and place the meat in it, turning, until all cut surfaces are well seared. Do not use a covered roaster. The searing makes a coat or crust on the outside which prevents the escape of the juices. The meat is literally "cooked in its own juices." It the roast is placed properly the melted fat will the resulting steam will break the son it on serving. seal and allow the juices to exude. The above method of cooking gives stead.

Anxious forethought



The decision as what to give Baby if he is denied his natural food rests chiefly on one point. The alternative nourishment must correspond as closely as possible with healthy human milk.

Cows milk diluted with water and modified under disadvantages in the home does not provide a satisfactory food. Further cows milk as usually distributed is infected with germs; a grave danger to Baby. The quality of cows milk varies—a serious drawback. In the spring it is subject to changes, and in the summer it is a cause of infant mortality.

Careful tests of the milk values; the necessary modifying, the making up of deficient cream and milk sugar to ensure

Uniformity of Nourishment and Complete Digestibility

are more than can be managed in the home. All these steps are carried out with expert skill in the manufacture of the 'Allenburys 'Foods.

The Milk Food No. 1-identical in composition with maternal milk, pure and germ free, is the ideal food for the youngest baby. Made immediately by adding hot boiled water only.

Having decided what Baby's food shall be at first, one naturally looks forward. Experience has proved that for the hand-fed baby a progressive system of dietry is advisable.

The only complete progressive dietary.

With every package there are full instructions as to the preparation of the foods, and full details of the Milk Food No. 2 & Malted Food No. 3.

We should be pleased to send you a copy of our helpful booklet - Infant Feeding and Management on receipt of a postal card.

FTO FREE SALT

The Allen & Hanburys Co. Limited, Toronto.

Will never cause you or your guests embarrassment by obstinately refusing to leave the shaker. Sifto Saltof snowy purity-remains dry and free-running in any climate, in any weather.

Try "Sifto" Salt. Put up in sanitary, damp-proof and dust-proof cartons. At all good grocers.

One of the famous Century Sait family. The Dominion Salt Co., Limited, Sarnia





JERSEY So good that butter CREAM seems unnecessary.

goodness," you say, "it's a long time since I have enjoyed anything like that." But of course you remember how good it used to taste - the crisp, crackly bits of golden-brown biscuit floating in a bowl of sweet country milk. And it was nourishing. Children

thrive and have always.

Crackers and milk! "My

thrived on it, because it is a natural pure food.

What is good for wee folk will, as a rule, be found good for grown-ups, too.

The condition of scrupulous cleanliness under which these biscuits are baked corresponds in effect to the cleanliness of your home kitchen.

THE McCORMICK MANUFACTURING CO., LIMITED General Offices and Factory: London, Canada. Branch Warehouses: Montreal, Ottawa, Hamilton, Kingston, Winnipeg, Calgary, Port Arthur, St. John, N.B.

Makers also of McCormick's Pancy Biscuits

run down the sides and baste the Thus the special value of the high a very juicy roast. On carving the

meat sufficiently. The degree of priced cut is lost. Salt should not be juice will "follow the knife." When cooking depends upon personal taste. added at first, as it tends to draw out water is used or a covered roaster a No water need be used. When water the juices. Persons, who enjoy the dry meat results as practically all is used or a cover placed on the pan delicate flavor of meat prefer to sea- of the juice is thus extracted.—May C. McDonald, in the Iowa Home-

Care All (\$125) 127 Intel Care State State