

Told in the Twilight --- In the Realm of Woman



(Continued from Page 8.)

Prof. and Mrs. Stanley Graham, who have been with Mrs. Samuel Birch, Bagot street, left this week for Thirteen Island Lake, where they will spend the month of July.

Rev. and Mrs. Malcolm Macgillivray, who have been attending the General Assembly in Winnipeg, have returned home.

Mrs. Charles Livingston, Barrie street, is spending a few days this week in Toronto with her son, C. W. Livingston.

Mrs. Arthur Wickson, Winnipeg, arrived in town yesterday, and will be the guest of Mrs. James Minnes, Bagot street.

Dr. and Mrs. A. R. B. Williamson

are on a ten days' trip to Atlantic City.

Miss Loretta Murphy, Joyceville, has returned home after visiting the Misses Lena and Marion Joyce, Wellington street.

Mr. and Mrs. S. R. Bailey and Miss Ida Smith were in town for the weekend from their summer home at Loughborough.

Mrs. N. J. Symons, Wellington street, has gone to North Bay to be near her husband, who is training there.

Mrs. Walter Sage, Clergy street, left yesterday to spend a few days in Toronto.

Miss Flora Stewart spent the weekend with friends in Sydenham.

William Breden, who has been in town for the past few days, will return to Toronto to-morrow.

Prof. and Mrs. T. Callander, who have been in Ottawa for the past month, are now at Kirk's Ferry.

Mr. and Mrs. George H. Allan, Toronto, are going to Montreal next week for the marriage of Ernest H. Allan.

Miss Dorothy Lett and Miss Margaret Lambe will leave Ottawa shortly to visit Miss Mildred Horsey at Cressey.

Mr. and Mrs. John B. Archibald, Belleville, announce the engagement of their second daughter, Eva Irene, to J. Barclay Armstrong, Winnipeg.

The wedding to take place the last of June.

Mrs. J. W. Corbett and daughter Lucille, Lower Alfred street, left Tuesday on a trip to Muskoka Lakes, where they will spend two weeks.

Prof. and Mrs. William Morgan are leaving Wednesday for Kennebec, Maine, where they will spend several weeks.

Those who abhor sticky, greasy, shiny, streaked complexions, should religiously avoid creams, powders and rouges during the heated days. There's no need for them anyway, since the virtues of merciolized wax have become known. No amount of perspiration will produce any evidence that you've been using the wax. As it is applied at bedtime and washed off in the morning, the complexion never looks like a make-up. Merciolized wax gradually takes off a bad complexion, instead of adding anything to make it worse. It has none of the disadvantages of cosmetics and accomplishes much more in keeping the complexion beautifully white, satiny and youthful. Just get an ounce of it at your druggist's and see what a few days' treatment will do. Use like cold cream.

Another effective warm weather treatment—heat tending to cause wrinkles and flabbiness—is a skin-tightener made by dissolving 1 oz. powdered saxolite in 1/2 pt. witch hazel. Its use (as a face bath) leaves no trace.

THE question sometimes is asked, "Why don't you perfume Ivory Soap for bath and toilet purposes?"

Our reply is this: "We think that the delightful, natural odor of the high grade materials we use should not be concealed by a stronger, artificial perfume. We think Ivory's natural odor is more pleasing than any perfume. It is a fragrance that suggests purity and cleanliness, a fragrance that one likes from the beginning and never tires of."

IVORY SOAP
5¢ 99 1/100% PURE
Made at Hamilton, Canada

WHY YOU SHOULD USE M.S.C. SHAMPOO

It maintains healthy hair, corrects unnatural scalp conditions, and assists nature in restoring normal, healthy conditions, by stimulating and renewing the hair-growing processes.

HEALTHY HAIR NEEDS ATTENTION, and any disorder of the scalp or falling hair will grow worse by neglect.

M. S. C. SHAMPOO contains pure Coconut Oil and other hair health ingredients, which by constant use will keep the scalp and hair in perfect condition.

Being in LIQUID form, it is easy to apply: You simply wet the head thoroughly in Hot water, then apply about two tablespoonfuls, which will instantly work up oceans of lather, that will thoroughly cleanse the scalp, and after thorough rinsing will leave the hair beautifully soft.

Buy a bottle from your dealer and follow directions carefully, and you, like thousands of others, will be convinced of our claims.

Price 50 Cents

All Druggists. Everywhere, or if your dealer cannot supply you with the genuine write us.

MUTUAL SALES CO.
32 Front Street West Toronto, Ontario

WHEN LINEN USURPS TAFFETA.

A symphony in lavender is this frock built for the late spring afternoons. Linen in a delicate tone of lavender is combined with the sheers of white handkerchief linen to give it a certain smart airiness. A wide bell which stands away from the frock and is edged with linen in a darker shade of lavender is its most striking feature. The bodice, looking backward to the days of the basque, also shows a bit of the deeper lavender banding. The wide band of white handkerchief linen is set in with hemstitching and with the frock are worn white hose striped in lavender and a hat which matches the dark banding, topped by a puff of tulle and a jaunty trio of roses.

"Low Cost of Living" Menu

Menu for Thursday

BREAKFAST
Fruit of Choice
Boiled Cereal
Scrambled Eggs with Bacon
Cups
Pancakes with Syrup
Coffee or Cocoa

LUNCHEON OR SUPPER
Creamed Chicken on Toast
Japanese Salad
Lemon Sponge Cake

DINNER
Cream of Rice Soup
Planked Steak, Potato Border
Dandelion Greens
Fruit Delicat
Coffee

Japanese Salad

Materials—One cup rice, 1 tablespoon onion juice or finely chopped onion, 1 tablespoon chopped parsley, 2 tablespoons chopped green peppers, 1 teaspoon curry powder, 1/2 cup French dressing or 1 cup mayonnaise.

Utensils—Bowl, two measuring cups, teaspoon, tablespoon.
Directions—Line bowl with lettuce.

MAKING WINE.

Apple Wine

To every gallon of apple juice, just as it comes from the press, add two pounds of lump sugar. Boil it as long as any skim rises, then strain it through a sieve and allow it to cool. Add some good yeast or barm, and stir all well. Let it work in the tub for two or three weeks, or until the head begins to flatten, then skim off the head, draw it off clear and bung it. When it has been made a year rack it off, and fine it with isinglass, then add half a pint of the best rectified spirit of wine, or a half-pint of French brandy, to every eight gallons.

Apple Wine, White

Two gallons of cold water, apples (well bruised) three bushels, honey ten pounds, white tartar two ounces, one nutmeg grated, rum two quarts. These ingredients will make about eighteen gallons.

Raisin Wine

Well pick the raisins from their stalks, then wash clean. To every pound thus prepared and chopped add one quart of water which has been previously boiled and got cold. Allow the whole to stand in a vessel for a month, stirring often. Take the raisins from the cask, and let the liquor be stopped in the vessel. In the course of a month rack it off in

tuce. Wash, boil, blanch and drain the rice as usual. When cold put into bowl; pour over the French dressing, in which you have the curry powder, onion juice, parsley and chopped green peppers. Garnish the top with fine strips of green pepper and serve.

P.S.—Mayonnaise put on in small portions add much to the appearance.

Planked Steak

Materials—Two to 2 1/2 pounds sirloin steak, 1 teaspoon dripping or butter, 8 cups mashed potatoes, (3/4 peck), salt, pepper, parsley.
Utensils—Piece of cheesecloth, knife, iron pan, plank, pastry bag, rose tube.

Directions—Wipe, remove the superfluous fat, put in pan and sear on both sides, using steak cut 1 1/2 inches thick. Rub plank with drippings or butter and arrange a border of mashed potatoes close to edge, using a pastry bag and rose tube. Remove the steak to plank, put in a hot oven and bake until steak is cooked and potatoes are browned. Brush steak with a little butter, sprinkle with a little salt, pepper and finely chopped parsley. Garnish with sprigs of parsley.

to another vessel, leaving all sediment behind. This must be repeated until the whole becomes fine. Then add six pounds of sugar and one dozen Seville oranges, the rinds being pared very thin, which infuse in two quarts of brandy, and which should be added to the liquor at the last racking. Allow the whole to stand three months in the cask, when it will be fit for bottling. It should remain in bottle for twelve months.

An Excellent Elder Wine
Take six pounds of raisins and cut them all together into a tub, pour over them (water that has been boiled for an hour) one gallon of boiling hot water and stir well. When nearly cold cover it with a cloth and allow it to work ten to twelve days, stirring it several times a day. Then strain the liquor from the raisins well in a cloth and add to every gallon of liquor one pint of clear juice of elder syrup.

Parsnip Wine
12 lb. parsnips sliced and 4 gallons water. Boil the parsnips until they become quite soft, then squeeze the liquor well out of them, run it through a sieve, and add to every gallon 3lb. sugar. Boil the whole three quarters of an hour, and when nearly cold add a piece of toast well spread with yeast. Let it stand for ten days in a tub, stirring it every day from the bottom, then put it into a cask for twelve months, and as it works over fill up every day until it is still. Bung up well.

There is more or less work

Every furnace demands some attention. But there is no reason why the twice-a-day job should be anything but pleasant. And to save a little time and a little bother every day means a lot in the course of the winter.

The Sunshine is a furnace any one can look after without spoiling either clothes or temper

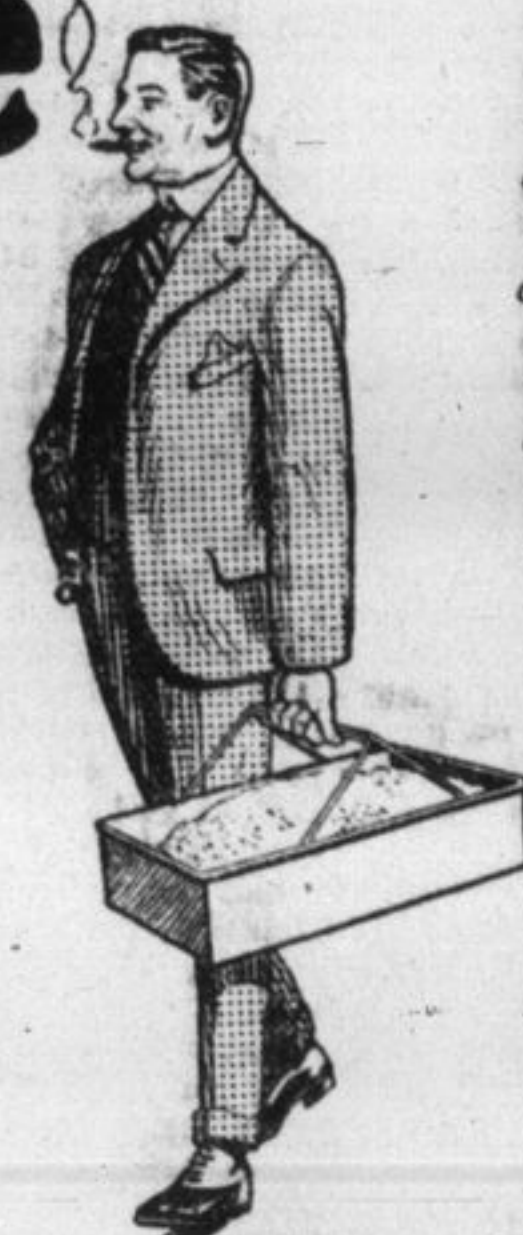
The door is large enough for the biggest coal shovel. The grates are strong and turn easily. The ash-pan catches all the ashes, without the need of shovelling. The water-pan is located so that it can be filled quickly.

is being shaken down. None of that light dust floats about the house or the basement.

The damper and the check draft can be regulated from upstairs—and perfectly too. The close-fitting doors and dampers hold the fire for hours without waste.

Ash-dust cannot escape when the Sunshine

McClary's Sunshine Furnace



Do you know how little it will cost you to enjoy the comforts of a fine Heating System in your home? Send the coupon for a copy of our booklet "Sunshine." And if you wish to have prices of installing a Sunshine Furnace, let our Heating Engineer send you the information. Tell him the kind of a house you have and the number of rooms; give him a rough ground plan of the upstairs and downstairs and he will show you how to plan your heat distribution so as to get the utmost out of it. There is no charge for the service; it is free whether you buy a Sunshine Furnace or not.

Kindly send me with out expense on my part—

1. Your booklet on the Sunshine Furnace.

2. Also forms for filling out, so that your heating engineers can tell me how to order and install a system that will properly heat my home.

NAME _____
ADDRESS _____

McClary's

London Toronto Montreal Winnipeg Vancouver
St. John, N. B. Hamilton Calgary Saskatoon Edmonton

Sold by J. B. Bunt & Company.

Krumbles

The New Whole Wheat Food with the Delicious Flavor originated by the Kellogg Toasted Corn Flake Co.
BATTLE CREEK, MICH. and TORONTO, CANADA



Children like Krumbles and it builds them up

THE youngsters of today are far luckier than father and mother when they were young. For breakfast it used to be mush and milk and then milk and mush. Today the youngsters ask for KRUMBLES—and get it, too.

This new whole Wheat food with its delicious flavor is just what active minds and bodies need—rich in protein, the food that builds brain and muscle—rich in starch, the great energy-food—rich in phosphates and mineral salts—rich in bran, with its valuable laxative properties.

All the wheat, cooked, "krumbled," and delicately toasted by the Kellogg special process that brings out the full, rich flavor of the wheat.

Made in Toronto, Canada.
In the WAXTITE package—10c.
Look for this signature.

W.K. Kellogg



W. K. KELLOGG CEREAL CO., Toronto.