in the Twilight --- In the Realm of Woman

THE CONFESSIONS OF ROXANE! "Low Cost of Living" Menu

By Frances Walter.

BITTER THOUGHTS.

Copyright, 1916, by the McClure Newspaper Syndicate) As we wandered back in Mariam's ection we were both silent, each d with grave thoughts. How had we come to disaster? Or ld it have been disaster? He had ayed his secret to me in no unertain manner. That he loved me could be no possibility of but was his affection merely the passing whim of one who felt sor-ry for a neglected wife, or was it the abiding passion of a man calling for his mate? And I? How far had my admiration led me? A few min-utes ago I was ready to throw myself into his arms and beg him to love and cherish me forever. Did I mean it? Was this infatuation to remain permanently with me, or was it merely the result of my own consciousness of Arthur's cruelty?

Was I willing to deliberately cancel my martial obligations and go with this new-found companion? Could he take the place that Arthur formerly filled? What would be in store for me if I took such a step? And if I did not, what would happen to the friendship which had sprung up between this marvelously magnetic man and me? Would he to from me and forget me, and if he did, would I forget him, or would his absence become more and more a source of bitterness as the days wore on and my woman's heart failed to find the comfort with which his presence had filled me?

These and a thousand other questions virtually pertinent to my present and future crowded upon me as we walked through the deep rich grass. I could not answer them. So many conflicting emotions were tossing me about that I had lost my perspective. I could not see my own affairs in their proper relation one to the other until I was alone and away from the influences which had led me to such lengths.

I glanced up to Mr. Gordon's face, but I could read nothing. What were his thoughts? Did he think less of me because of the weakness which had betrayed me, or had we been drawn closer together by that very weakness? Had he momentarily been willing to disregard the canons of conventionality and take me away from Arthur? If so, had he ality or was he still willing to become one of the central figures in a

My feelings as I write these words is very different from what it was that day. I have known several wobefore the divorce court had granted have yet to know of happiness com-

ing out of such a step.

It is a very different matter after the divorce is granted, even if, ence which proves a living death. which had all but carried me out into sometimes, there is little difference In the other woman's case, she has that sea of uncertainty and despair in the mortality involved, and sec- had the courage to set deliberately which I have just described. It is ond marriages after divorce often about remedying an error. She has while one is in such a mental chaos prove as happy as any marriage found herself mismated and she that a slight incident sometimes oc-It is largely a matter of self-control. possible. It is granted her, and she of strength of character, or regard for the decencies of life. Take the case of two imaginary women. Both are married. Both realize they are not properly mated, and both determine upon separation from their husbands because they have found others with whom they know they were destined to be mated. One womanleaves her home secretely and flees with her lover. The other quietly seeks another domicile and files suit for divorce. Now watch what hap-

The woman who has fled with the tied to her husband by every legal Burton. bond, yet she is living with another man. Her social status has become a minus quantity. She takes rank pectable people for fear of the treat- ing.



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could be. Nor is this wonderful. seeks a release in the only legal way curs to affect one's whole after life.

ment she would receive. She hides weds the man who, she is convinced, herself in her own home, chafing will make the remainder of her life over the restraints which are happy. She may lose a few friends, thrown about her until she becomes but others will remain. She may morose or reckless. In either event regret the past, but she still has her she endangers the affection of the self-respect. The worst that can be man with whom she has fled and to said is that she made a mistake in whom alone she may look for reha- marrying her first husband. Above eturned to the shrine of convention- bilitation. If she loses his affection all, she is sure of the affection of the there is nothing left for her. Her man who wed her under such circumonly chance is that her husband stances. But none of these thoughts quickly obtain a divorce, enabling came to me as Mr. Gordon and I her to marry before her loyer's pas- went to rejoin Mariam. My mind sion cools. This happens in rare was too confused, too much occupied cases. More frequently the unfor- by the incidents which had just ocmen who went away with other men tunate creature is deserted by the curred, to dwell upon matters of man who has been her companion in pure speculation, to reason from them a legal right to marry, and I flight, and she ends it all with sul- cause to effect, or to generalize from cide, or else ekes out a pitiable exist- the earlier observations of my life. I ence apart from those things which was taken up wholly by the emomake life worth living - an exist- tions which swept upon me and



Mrs. C. E. Taylor, Johnson son, who have been the guests of man of her choice soon realizes that street, entertained at luncheon on Mrs. Bernard Browne, "Kensington she is bound hand and foot. She is Thursday in honor of Miss Gladys Place," have returned to Montseal.

Invitations have been received in with the woman of the street. She town for a dance at the Country ue, left town this week to be the dare not show her head among re- Club in Brockville on Monday even- guest of Mrs. Joseph L. Haycock,

Menu for Sunday

BREAKFAST Huckleberries or Melons Cereal of Choice Poached Eggs on Toast Raisin Bread Coffee or Cocon COLD DINNER Grape Juice Cold Roant Venl Vegetable Salad

Layer Cake Iced Coffee or Cocon HOT SUNDAY DINNER Venl Broth Reheat Venl or Serve Cold with

Creamed Potatoes

Lima or String Beaus

Stuffed Pepper Saind Layer Cake

Lemon Sherbet Coffee SUPPER Bread and Milk Cheese, Deviled Egg and Jelly Sandwiches

Fruit and Cake

Milk or Ten

Vegetable Chowder Materials-One cup of diced potatoes, 1 cup diced onions, 1 cup diced carrots, 1 cup cut cabbage, 1 cup corn, 1 cup tomatoes, 1 cup lima beans, peas, or string beans, shin bone, 4 cups rice stock, 2 tablespoons salt, a little pepper, 2-tablespoons finely cut parsley.

Utensils-Saucepan, knife, meas uring cup, teaspoon, tablespoon. Directions-Wash the shin bone; put on with enough cold water to cover; boil one hour, then add the vegetables and rice stock; boil slowly one hour, then add salt, pepper and parsley and the meat from the shin bone cut in small dice.

Menu for Monday

BREAKFAST Huckleberries Cereal of Choice Creamed Dried Beef on Tonat Whole Weath Muffins Jam or Bruit Butter Coffee or Cocon

LUNCHEON OR SUPPER Vegetable Chowder Tomato Saind Stale Sponge Cake with Fruit Buttermilk or Iced Ten

DINNER Grape Juice Egg Cutlet with Comato Sauce Stewed Potatoes Cabbage Salad Sliced Penches Iced Ten or Coffee

Egg Cutlet With Tomato Sauce Materials-Four eggs, 1 cup milk, tablespoon butter, 2 tablespoons flour, 1/2 teaspoon salt, 1 teaspoon onion juice or ¼ teaspoon nutmeg, dash white pepper, dash paprika, I tablespoon chopped parsley.

Utensils-Small saucepan, measuring cup, teaspoon, tablespoon, knife, two small bowls, deep frypan. Directions-Boil the eggs thirty minutes, lay in cold water and shell. Chop the whites fine and add to the cream sauce; add the salt, pepper. paprika, parsley and the mashed yolks of eggs; spread on platter and set aside until cold. When firm take one tablespoonful up in floured hands and shape into oblongs three inches long, two inches wide, one inch thick, making the ends rounded. Dip in egg (1 egg beaten with 1 tablespon cold milk) being sure the cutlet is well covered, and then in breadcrumbs; fry in very hot fat. Serve with tomato sauce around.

To remove freckles, blotches or any do is to remove the skin itself. This devices and with what nature offers. is easily and harmlessly done by the ly bringing the second layer of skin to view. The new skin is beautifully soft, clear, white and young look-Just procure an ounce of mercolized wax at any drug store and use

California has 671,386 women eli-

Miss Audreta Griswold and Miss Emily Hammus, of New York, have Peel Off Your Freckles | been chosen from a great number of applicants to spend a month in the Adirondacks living the primitive life to prove that women as well as men complexion difficulty, the best thing to can live in the woods by their own

Mrs. Seth Barton French, promiwax. The wax peels off the defective nent in New York society, who has outer skin, a little each day, gradual- just returned from a 7,000 mile trip on which she started in behalf of the allied hospital work and Serbian relief fund, has applied to Secretary of War Baker for the organization of hospitals there.

> Russia has several woman engineers and architects.

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Especially During Summer Months The health growth and even the life of the bottle-fed

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From six months the juices of oranges and grapes, and fresh meat juice so beneficial to good results.

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Mr. and Mrs. D. G. Laidlaw, Earl street, have returned from Chatauqua Laké. Mrs. W. H. Martin, Bowmanville, is the guest of her sister, Mrs.

Mrs. George Pettit and her small

Mrs. E. H. Pense has returned

Miss Mabel Day, University aven-

Miss Elizabeth Sutherland, Brock street, is the guest of her sister, Mrs.

Miss E. Johnston, Sydney, who has been Miss Edith Fraser's guest, is spending the week-end in Brock-

R. Abbott, at Amherstburg.

home after a delightful visit at St.

Andrews-by-the-Sea.

Sr., Adolphustown.

D. E. Mundell, Brock street. Miss Julia Horsey is spending a few days with Mrs. Richmond at her summer home on Bostwick Is-

Mrs. White and Miss Ethel White, Ottawa, arrived in town on Thursday and are at the Y. W. C. A., Johnson street. Miss Mabel Nesbitt has returned home after two weeks' camping with

Miss Essie Kirkpatrick at Woodhull

Lake; Michigan. The marriage of Miss Gwendolen Stanley Bagg, daughter of the late R. Stanley Bagg, to Frederick Murray Smith, son of the late John Murray Smith, took place quietly on Wednesday at the residence of Mrs.

R. Stanley Bagg, Montreal. The marriage was recently solemnized at Saltwood Church, Kent, England, by Capt. Moore, chaplain of 83rd Battalion, Q. O. R., of Gladys Webster, eldest daughter of Mr. and Mrs. Archibald M. Huestis, Toronto, to Capt. George Ashworth Fellowes, 83rd Battalion, Q. O. R., C. E. F., eldest son of the late Rockcliffe Fellows and Mrs. Fellowes, Ottawa.