

In the Realm of Women--Some Interesting Features

Be Suspicious of Tender Gums

Be suspicious of any tenderness or bleeding of the gums. This is usually the first stage of Pyorrhoea—an insidious disease of the gums that destroys the teeth and undermines bodily health.

Gradually the gums become spongy. They inflame, then shrink, thus exposing the unenameled tooth-base to the ravages of decay. Tiny openings in the gum form gateways for disease germs to enter the system.

Medical science has traced many ills to these infecting germs in the gums weakened by Pyorrhoea.

They are now known to be a frequent cause of indigestion, anaemia, rheumatism and other serious conditions.

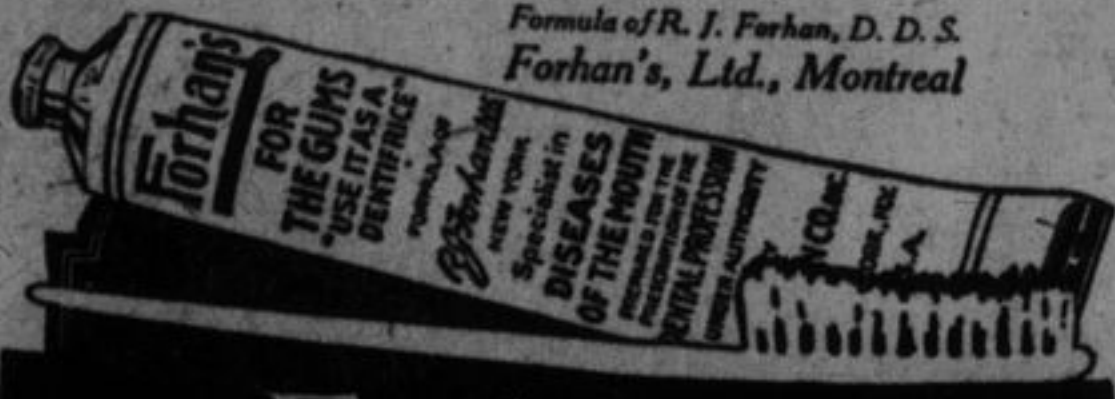
So watch carefully for that first tenderness or bleeding of the gums. Try Forhan's immediately. It positively prevents Pyorrhoea (Riggs' Disease) if used in time and used consistently.

And in preventing Pyorrhoea—it guards against other ills.

Forhan's (For the Gums) cleans teeth scientifically as well. Brush your teeth with it. It keeps them white and clean.

If gum shrinkage has already set in, start using Forhan's and consult a dentist immediately for special treatment. 35c and 60c tubes in Canada and U. S. If your druggist cannot supply you, send price to us direct and we will mail tube postpaid.

Formula of R. J. Forhan, D. D. S.
Forhan's, Ltd., Montreal



Forhan's
FOR THE GUMS
Checks Pyorrhoea

For Thin Waists and Sleeveless Gowns

(Toilet Tips)

A safe, certain method for ridding the skin of ugly, hairy growths is as follows: Mix a paste with some powdered delatone and water, apply to hairy surface about 2 minutes, then rub off, wash the skin and the hairs are gone. This is entirely harmless and seldom requires repeating, but to avoid disappointment it is advisable to see that you get genuine delatone. Mix fresh as wanted.



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Gouraud's Oriental Cream

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 - GREEN PACKAGE JAPAN..... 30c. PER PACKAGE
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Corns Will Go while you sleep—if you do this

APPLY Blue-jay to a corn tonight—the liquid or the plaster. It is done in a moment.

The corn ache will end; the removal of the corn will begin.

Hour by hour Blue-jay will gently undermine that corn. In a little while the corn will loosen and come out.

The way is easy, gentle, sure and scientific. A famous chemist perfected it. A laboratory of world-wide repute prepares it.

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Cease your wrong methods. Try this modern, efficient way.

There is no need for harsh treatment, no need for soreness. And paring is futile and dangerous.

All about you are people delighted with the Blue-jay method. Find out what they know about it. Try it tonight.

Plaster or Liquid Blue-jay

The Scientific Corn Ender

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FAMOUS "WITS" OF HISTORY

By MARK STUVESANT.

How a Sword Seller Beated Voltaire.

The furious contrasts to be found in the character of many a man the world accounts great are sometimes amusing, especially when they demonstrate that, after all, the "great man" was very human. One who contemplates the intellectual heights accredited to Voltaire—competent authorities rank him, among the greatest of literary men—finds much amusement in his oddities. And often the reader discovers that Voltaire himself smiled at them.

Voltaire was strong-willed. He insisted on having his own way in everything. He seemed to feel an almost unbelievable dislike, even on the most trifling occasions, to yield any point upon which he had once resolved. A curious instance of this peculiarity occurred when Voltaire had a whim to provide himself with cutlass. Marmontel, who was present at the time, is authority for the facts of the odd story.

The merchant arrived with a bundle of cutlasses, and invited Voltaire to select one. After much time spent in comparing weapons, Voltaire decided on one that pleased him. It was, indeed, just the cutlass he wanted. He asked how much the merchant wished for it.

"Only a louis," the merchant said. "What!" Voltaire cried. "I have made up my mind not to give more than eighteen livres."

"The price is one louis," the merchant insisted. Thereupon Voltaire began to calculate the value of every part of the cutlass. He turned to the merchant and declared that his face bore the stamp of honesty. With the truth thus emblazoned on his forehead, surely, Voltaire declared, the merchant must confess that eighteen livres was a very good price for the cutlass.

The merchant expressed his appreciation of Voltaire's compliment, but he said that as an honest man he could only keep to his first word, that he had asked the exact value of the cutlass, and that to sell it for less

would be an injustice to his children.

"You have children, then?" Voltaire exclaimed.

"Yes, sir," the merchant replied. "I have five—three sons and two daughters, the youngest of whom is twelve years old."

"Fine!" Voltaire cried. "We shall contrive to get places for your sons and positions for your daughters. I have friends in the finances. I have interests in the public offices—but let us put an end to this little business. Here are your eighteen livres—let no more be said on the subject."

The merchant made due acknowledgment for the patronage with which Voltaire was pleased to honor him, but he kept to his first price. For fifteen minutes Voltaire tried every form of persuasion without success, battling not to save six livres—which he would willingly have given to a beggar—but to obtain his will by the power of persuasion.

At last Voltaire was obliged to yield. With an angry and mortified air he threw upon the table the full price the merchant asked. The merchant, as soon as he had pocketed his money, thanked Voltaire and left. "Well," Marmontel said to Voltaire when the merchant had gone, "I am glad of it."

"What are you glad of?" Voltaire angrily inquired. "That the family of this poor man is no longer to be pitied. His sons, it seems, are all to get places and his daughters marriage portions, while he, himself, had in the meantime sold his cutlass at his own price, which you have paid in spite of all your eloquence."

"And this is what you are glad of, you obstinate person?" Voltaire frothed.

"Oh, yes, I am quite delighted! Had he yielded I could willingly have beaten him."

"Well," Voltaire laughed. "Do you know that if Moliere had witnessed such a scene he would have turned it to some account!"

Thus Voltaire paid a tribute to the great French dramatist, and excused his own oddity with a laugh.



"I Have Made up My Mind Not to Give More."

Good Night Stories

By Blanch Silver

Why Mrs. Tree Toad Came to Agree

with Missy Earthworm

One fine morning Mrs. Tree Toad put on her bonnet and went into the meadow. She met Missy Earthworm basking in the shade of a leaf, humming as only an earthworm can hum, too happy for words.

"Well, 'pon my word!" exclaimed Mrs. Tree Toad. "How in the world can you be so happy when you have so much to long for?"

"Oh, dearie me!" laughed Missy Earthworm, stretching out on the cool ground. "I'm happy just because I can't help being so. The earth is so beautiful and it's so lovely and cool under this leaf. I've finished my day's work, and I have eaten all I wished. Why shouldn't I be happy?"

"Well," replied Mrs. Tree Toad, "I've often heard it said it takes little to please the foolish. Why, the very thought of always living down on the ground would make me grumpy. You can't help having a low mind if you're content with living in such a low place. Now take me for instance. My home is so high up in the trees I can't help having high ideals. Why not come up and build a home in the tree beside me?"

"I guess not," laughed Missy Earthworm. "Down here I have an excellent way of getting away from my enemies, the birds. When I see one hopping or flying too near me I just duck down into the soft dirt and I'm safe. No, thank you, Mrs. Tree Toad, I may have chosen a low, humble place to live in, but as long as I keep busy doing the things I should do, and keep out of danger, I'd rather live right here," and Missy Earthworm went on humming.

Mrs. Tree Toad, feeling sorry for her and granting something about folks being easily satisfied, hopped away.

Late that afternoon the sun grew so warm that Missy Earthworm crawled down in the soft dirt to keep cool. She was awakened from her nap a little later by a great rumbling noise which seemed to shake the very ground itself.

Missy Earthworm laughed to herself. She knew what was going on

in the meadow above her. She could hear the rumbling noise growing louder and louder and the earth shook and cracked around her. But Missy Earthworm only laughed the harder. She had always loved the storms which swept over the meadows. They always freshened things up so and made the hot ground love-



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ly and cool for her to crawl upon. When at last the thunder stopped and Missy Earthworm felt that the heaviest rain was over, she stuck her head out of her house and looked around. The tree where Mrs. Tree Toad had always made her home

"Why shouldn't I be happy?" was stretched on the ground, its branches shattered and torn. The storm had played havoc with the great, sturdy tree, and Mrs. Tree Toad sat on one of the branches crying bitterly.

She hadn't been hurt in the crash, but she hated the thought of looking for another house.

"I don't know," but you're right about choosing an underground home," she croaked when she spied Missy Earthworm. "I almost wish I had chosen one myself. My nerves are terribly shaken."

The tree took family living in the next tree took the homeless one in and shared their house with her. And you can believe it or not, but when a storm now threatens the meadowlands Mrs. Tree Toad can foretell its coming. She sits out on the tip end of a branch and croaks until she's hoarse trying to let the meadow folks know a storm is approaching.

THE HOME KITCHEN

By Jeannette Young Norton

Author of "Mrs. Norton's Cook Book."

Six Familiar Foods in New Guises.

Vegetables should always be fresh, well-cooked and attractively served. This seems obvious, yet is it? When they are always cooked in the same way they are apt to become tiresome and uninteresting. Try some of the following recipes and see if they will not appeal to you.

Peas au Gratin

Open and drain a can of small peas. Add to the peas a quarter of a cupful of fine, dry crumbs, the juice of an onion, a beaten egg, pepper, salt, a tablespoonful of sugar, half a teaspoonful of powdered nut and a quarter of a cupful of grated cheese. Fill well-buttered ramekins with the mixture, dot the tops with little lumps of butter and add a tablespoonful of cream to each ramekin. Put in a hot oven and cover for five minutes until heated through and melted, then uncover and cook for eight to ten minutes of until lightly browned. Serve hot.

Beets—Sweet and Sour.

Boil six fresh young beets and skin them in the usual way. When they are slightly cool dice them. Take half a tumblerful of each of water and vinegar and add to it a generous lump of butter, two tablespoonfuls of sugar, and season with salt and pepper. When hot, put in the beets, sprinkle them with two tablespoonfuls of sifted flour, and stir until thickened and smooth.

Eggplant Surprise.

Select a fresh and firm eggplant and slice in half-inch slices. Place in salted water for an hour, then put on to boil in the same water. When it begins to boil cook for five to eight minutes, then drain and cool slightly. Lay the slices on a buttered baking tin, dust them with pepper and salt, dot with butter, and lay a thick slice of fresh tomato on top of each one. Add a little sugar and a few fine crumbs. Put a piece of bacon on top of each slice and bake a delicate brown.

Creamed Cabbage.

Select a small, heavy, old cabbage. Remove the outer leaves and heart, and chop finely. If a new savory cabbage is used, remove the outer leaves and chop coarsely. Plunge in boiling water and boil rapidly until done, then drain thoroughly. Have ready a rich cream sauce, well-seasoned and add to it a small can of shrimp which has been drained and broken in small pieces. Fold the cabbage in the sauce and serve hot.

Asparagus Salad.

Boil a bunch of fresh, green asparagus. When done, cut the tips in inch pieces and then add an inch more of the tender green. Now add a cup of minced celery, a dozen radishes, sliced very thin, with the skin left on, and six scallions very thinly sliced. Dust with pepper and salt, add a quarter of a cupful of heavy French dressing, and dish on lettuce leaves. Top with a heaping tablespoonful of mayonnaise dressing, dusting with a little paprika.

Spinach and Salmon Souffle.

Wash two quarts of spinach in the proverbial seven waters, then let it stand in water for half an hour. Lift it carefully without disturbing the water, and put it into the pot with a cup of cold water. Cook until it is tender, drain thoroughly, and chop very fine. Season with a generous lump of butter, pepper, salt and a tablespoonful of sugar. When mixed, add the juice of an onion and a small can of salmon which has been skinned after removing skin and bones. Cool slightly, then add two beaten eggs, a little cream, and bake in buttered ramekins until puffed and lightly browned.

The death of Charles H. Whitcher took place on Wednesday in Ottawa in his seventy-fifth year. The late Mr. Whitcher was well known in Carleton Place, having resided there for many years. The greatest of faults is to be conscious of none.

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INTO NEW HOME.
The Earl of Minto, who was married in Montreal recently to Miss Marion Cook, of Montreal, took his wife to his ancestral home in England and followed out the old custom, which decrees that a bridegroom must carry his bride over the threshold of her new home. The custom is said to be a relic of the runaway marriage of older times. The photo shows Lord Minto carrying the new Lady Minto into the house.

Snowflake
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Two biscuits make a satisfying meal. Delicious with berries or other fruits.

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