

**Take Notice** — To overcome that tired, languid feeling occasioned by the heat of summer days

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Your doctor will recommend this modern, sanitary dairy. He'll tell you, too, that growing children need plenty of good milk.

### PRICE'S DAIRY



#### Bonney-Hubbell Wedding.

A quiet wedding was solemnized on July 19th, at Smith's Falls Methodist church, when Hazel Janet Hubbell, daughter of the late William H. and Mrs. Hubbell, was married to George Alexander Bonney, Saskatoon, Sask., son of Prof. Bonney, Aberystwyth university, Wales. Upon returning from the church a reception was held at the home of the bride's mother, after which Mr. and Mrs. Bonney left for British Columbia resorts. In September they will take up their residence in Saskatoon.

### THE HOME KITCHEN

By Jeannette Young Norton  
Author of "Mrs. Norton's Cook Book."

#### Six Recipes to Make Unusual and Delicious Corn Dishes.

Every gardener who has a cornfield, large or small, is eager for its maturity, for there is no other continuous summer crop that gives more joy than the green-corn crop does, as corn is a general favorite. The corn may be prepared in so many different ways that the housekeeper always finds its coming with delight. The fresher the corn can be picked and used the better. Pick or cut it in the morning, then lay it in a dark, cool place until ready to husk and cook. For plain, boiled corn have a kettle of boiling water all ready, husk and silk the corn, and drop it into the water to boil twelve minutes for the early crop and fifteen to twenty minutes as the season advances. Do not add salt to the boiling corn for it makes it hard, and if it is a white corn it turns it yellow.

#### Corn Chowder.

Husk and cut the corn carefully, not deep enough to get the shells, then scrape down the cobs with the back of the knife to get the milk. Cut enough corn to make two and a half quarts. Boil the cobs for twenty minutes in water to cover them, adding a half-bud of garlic and a sliced onion. Strain through a fine sieve, and set aside. Lay a quarter of a pound of sliced bacon or salt pork into the bottom of the chowder-pot, and cook for five minutes gently. Put in a layer of sliced potatoes, a layer of sliced onions, a layer of the corn, salt, pepper and a little sugar, then begin again with potatoes. Pour in a pint of the corn water and a pint of rich milk. Mix three level tablespoonsful of flour in a little cream and add it last of all. Cover and cook gently for thirty minutes. Lay four broken pilot crackers over the top and cook ten minutes longer. If the liquid dries down too much add a little more of the corn water. Serve hot. The chowder is a meal in itself.

#### Green Corn Pudding.

Cut the corn from a dozen ears. Beat into the corn four fresh eggs, two tablespoonsful of melted butter, one cupful of sugar, pepper, salt, one cupful of cream, one cupful of milk, a half-cupful of dry crumbs and a half-cupful of chopped pineapples, after turning into a buttered

baking-dish, dust the top with grated cheese. Bake for forty-five minutes in a medium oven. Serve the corn pudding with the roast as a vegetable.

#### Green Corn Fritters.

Cut the corn from one dozen ears. Make a good batter of a small cupful of flour sifted with a teaspoonful of baking powder, a half-teaspoonful of salt, pepper, a tablespoonful of butter, four beaten eggs and a tablespoonful of sugar. Beat in the corn, then add enough cream to make the batter the right consistency. Dip the batter by spoonfuls into hot fat, brown, and when done dust with pepper and salt or with sugar, according to taste, and serve in a napkin.

#### Mexican Corn Dish.

Cut the corn from a dozen ears as directed. Slice a firm Spanish onion thin. Chop two seeded peppers fine. Grate cheese enough to make a half-cupful. Open and strain the juice from a large can of tomatoes. Wipe the inside of a pudding-dish with a cut bud of garlic, then butter it well. Put in a layer of corn, a layer of tomatoes, and a layer of onion, then a sprinkling of pepper, dot the mixture with butter and dust with pepper and salt, a tablespoonful of sugar and a little of cheese. Start again in the same way, having the cheese on top, dust with a few crumbs, then stir a teaspoonful of cornstarch in a cup of the tomato juice, and turn over all. Bake forty minutes in a medium oven.

#### Corn Omelette.

Cut the corn from four ears and stew it in a little butter and two tablespoonsful of milk for ten minutes, adding salt, pepper and a little sugar. Mix a four-egg omelette as usual, beat in the corn, and cook, folding in the usual way, putting in a little blackberry jam just before folding.

#### Corn Waffles.

Prepare the corn the same as for the omelette, only using five ears. Add six beaten egg-yolks, a cupful each of cream and sifted flour, salt and the stiffly-beaten egg whites. Add a dessertspoonful of sugar. Cook in a well greased waffle-iron. Eat with butter and a dusting of cinnamon and sugar.

### Diary of a Fashion Model

By GRACE THORNOLAPPE

She Describes an Attractive Costume for Fishing.

Miss Lockett was in yesterday, being fitted for several cunning linen dresses she has chosen for summer. "I'm going to be in the woods," she explained. "Our camp isn't a very dressy place and I'm having a very little besides linen frocks and sweaters and skirts."

"Sports clothes really are more becoming than almost anything," I answered.

"Yes," she agreed. "And then I'm spending most of my clothes allowance on extras which I've wanted forever and have often gone without because an appealing party dress caught my eye or I wanted to buy a new string of beads."

"What are you getting that's extra?" I asked.

"Oh, something very sensible," she replied. "But it's as smart as it is sensible and it's something I've wanted for several seasons."

"I can't guess," I replied, because I couldn't guess anything Miss Lockett would want for several seasons and not get, as she seemed to me to have every wish gratified.

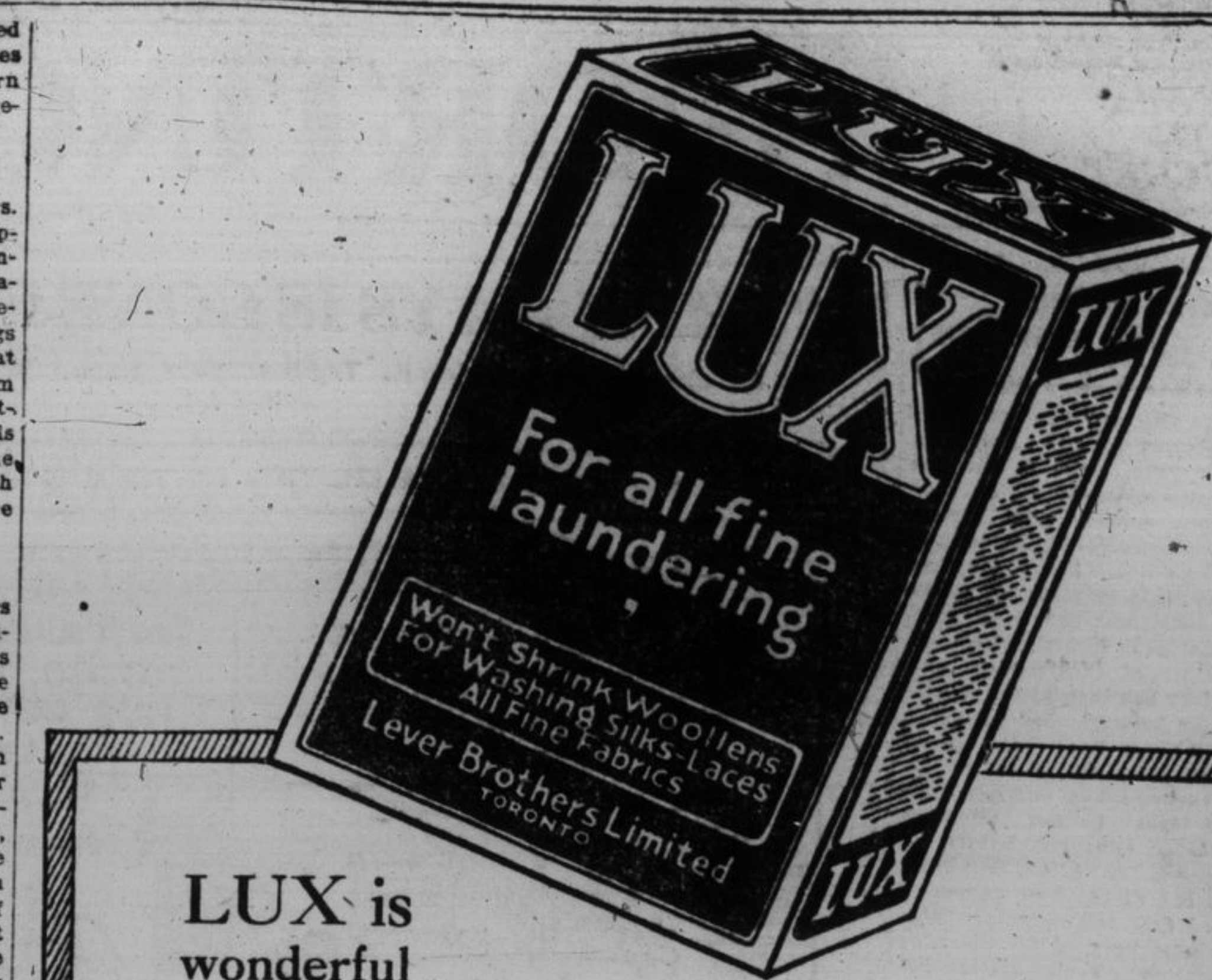
"Well, you see I go fishing a lot with Dad," she explained. "And I've gotten such a snappy fishing costume I'm afraid it will take my mind from my work."

"It must be something very chic," I said.

"I hope not so chic that it will distract me beyond recall," Miss Lockett observed. "Father is very serious about his fishing."

"By the way," she said with sudden inspiration. "Can't you come across the street to this sports shop with me? I'm having the outfit made there and I'd like to have you advise me about the coat length."

I was pleased that she valued my



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The Leather Bottle Inn, Cobham, Kent, made famous by Dickens, is for sale.

professional advice so highly and we were soon entering the sports shop. "This place is wonderful on material and the production of really good sports things," she explained as we entered. "But their outfits sometimes lack snap. I designed this, myself."

When she appeared in the fishing costume, I could not repress an exclamation of delight. Beneath the long blue coat appeared khaki colored trousers which tucked into her rubber boots.

"Wait a minute," she said, dancing over to the mirror, where she adjusted a hat of blue to match the coat. "Fireman's hats are all the rage," she explained. "My little sister has a white linen one to match a linen frock. Of course, this hat, as well as the trousers and coat, is rubberized."

"Don't forget your equipment," Miss Lockett, said the saleswoman, adjusting a smart little satchel over her shoulders, where it hung by a broad leather strap.

"That gray-blue of the coat and cap is a wonderful shade," I remarked. "It has a sheen that makes it look as if silver dust were scattered over it."

"And what do you think of the

coat length?" asked Miss Lockett, parading before me.

"I don't know much about its convenience for wear while fishing, but as far as smartness goes, it's just right," was my answer.

"Then that settles it," she said. "Its length is just right for service, too."

#### TOLEDO LOSES OLD RESIDENT.

Never Recovered From Accident of Five Years Ago.

On Saturday evening one of Toledo's oldest residents passed away in the person of Mrs. C. Pratt. Almost five years ago she fell and broke her hip and for practically the whole time since she has been bedridden and at times a great sufferer.

Born in 1835, a daughter of the late Alvah Ketchum and his wife, Rebecca Robinson, almost her entire life was spent in this community and for the last fifty years she made her home right in the village.

In 1857 she was married to Ethan Pratt who pre-deceased her thirty-three years ago. The two children born of that union surviving to mourn the loss of a loving mother are Miss Mary C. Pratt, Toledo; and Dr. Wilton Pratt, Smith's Falls.

### TO-DAY'S FASHION

By Vera Winston.



#### Gray Fur Trains This Dainty Toga of Silver-Brocaded Yellow Crifon and Yellow Velvet.

The chic woman loves a dainty tea-gown and she likes to have it a gorgeous affair which cannot fail to brighten the tea-time hour. There are many lovely materials from which to choose, and the model here combines two of the loveliest.

Lemon yellow chiffon brocaded in silver from the simple underneath slip, which draws in about the ankles. Summer velvet in matching yellow forms the loose coat effect which drops in a trail behind.

Gray fur outlines the wide sleeves and bands the train.

### A Week-End Treat



Take home one of Moir's big boxes for the family or week-end party.

Just ask the dealer for a 5 lb. box of Moir's XXX assorted chocolates. The package is plain but inside you will find the most tempting variety of sweets, delicious centers covered with that famous Moir's chocolate coating which has been the envy and inspiration of candymakers for years.

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LADIES' WHITE CANVAS, tan trimmed, made on sport last, with low, flat heels. Special Price

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Post Toasties are the ideal dish for an appetizing breakfast, or a quick meal at any time.

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Always in good taste

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