NEWS AND VIEWS FOR WOMEN READERS

Largest Sale in the World

38c 1/2 lb.

Lipton grows, blends, packs and sells it Buy the RED LABEL, Aluminum Package.

Broadcasting Blouse Details By ELEANOR GUNN

porter has brought over some pleated from an underblouse, certainly solvwith dispatch.



An essentially tailored look is what women require most in blouses just now. For even the blouse with a jabot must have definite and beautifully tailored lines. Linens are engaging the attention of cleverly dressed women. Many designers



Coffee as fresh as it came from the Roaster

Rideau Hall Coffee

Don't Squeeze Black-Heads-Dissolve Them

Squeezing and pinching out black-heads make the pores large and cause irritation. Blackheads are caused by accumulations of dust and dirt and secretions from the skin and there is only one safe and sure way and one that never fails to get rid of them—a simple way, too—that is to dissolve them. Just get from any drug store about two ounces of peroxine powder sprinkle a little on a hut, wet cloth—ub over the blackheads briskly for a few seconds—wash off, and you'll be surprised to see that every blackhead has disappeared, and the skin will be left soft and the pores in their natural condition.





instead of crepe for the moment, and

are repeating many of the details

familiar to crepes, in wash fabrics.

Both monograms and small pearl buttons are employed, and rick-rack braid, one of the season's novelties, Just as one good turn deserves an- appears on both types. Lace is used other, so is a worthy overblouse en- on one quite as much as the other. titled to a skirt which will not only In fact any blouse detail which is acit in the most favorable ceptable, is used indiscriminately in light, but which will be a fit com- all materials. Fine dimity and a satin panion for it. The skirt which has a finished cotton broadcloth are among waistband is not as inclined to pre- the cottons with social standing, serve the straight line of the figure | while both eyelet and Swiss embroias one which is hung from a cami- deries are listed for summer wear. sole. Realizing this, one astute im- Both of these introduce color, red being the first choice, with blue and wrap-around skirts which, hung green next in favor. When Valenciennes or baby Irish ace is used. es the problem of dressing neatly and which is frequently the case, it is often dyed. Monograms and crests are done in color on white and all manner of interesting inlay effects are relied upon to produce color, which is so essential to modes of the

The summer blouse is just as likely Here is another good cake: to have no sleeves as decidedly abare the type of blouse worn with the tailored suit in lieu of a vestee. The first model savors a bit of militarism. which is an observation one might make of much that is worn just now. to peep out or a fob to dangle.



More and more women are effectgay crepes with monogramed ends. proportions.

Efficient

Breakfast Oranges

Cereal Fried Eggs Toast Luncheon

Soup from Left-Over Baked Beans Wholewheat Bread Radishes Rice Pudding Dinner Lamb Chops

Boiled Potatoes

Onion Souffle Spinach Salad Baked Apples

Cake Recipes From Readers. Mrs. C.: "Here is my recipe for Sunshine Cake: Add a pinch of salt to six egg-whites, then beat till half stiff; add one-third teaspoon cream of tartar and continue beatsugar, six beaten egg-yolks, one teaspoon of any desired flavoring, and gradually fold in three-quarters of a cup of flour sifted three times before being measured. Turn the batter into a greased angel-food pan and bake 15 minutes with the oventemperature moderate, then increase the heat slightly and continue to

Molasses Spongecake: Mix togethbaking soda moistened with about and state.

bake from 30 to 40 minutes longer.

Narrow Roman ribbons and regulation men's wear cravats are also worn, while the boutonniere is a recognised part of the smart tailored outfit. While grays and tans in plain or novelty mixtures are being worn in tailored, suits, the strongest preference is toward black and white effects. White gilets, white gloves and all white or trimmed hats in white are used to relieve the all black suit. Some women are substituting white stocks for peach and flesh ones with black or tan shoes.

The universe is so great that the highest intelligence in heaven can never fully grasp or know it. Through all eternity, should its limits ever be found, the mind would be shocked.

At the annual meeting of the Tabernacle Methodist church, Belle- conscience, but she don't set still ville, the financial report showed, and let it lay the blame on her like that the contributions for the year a man does." amounted to \$11,346.13, a record

ing mannish neckwear. Four-in- What we see exclusively we are brook from Cavanville about one hand ties are more or less general in apt to see with some mistake of year ago, has established a commer-

one tablespoon of cold water. This batterwill be thin, but that is the way it should be. Bake about 50 minutes in a moderate oven."

Miss A. G.: 'Beat two eggs well, then add to them three-fourths of a cup of sugar, two tablespoons of melted chocolate, one tablespoon of melted butter, one cup of sweet milk and one teaspoon of vanilla extract. Now sift together three cups of flour, one-half teaspoon of salt and two teaspoon of baking powder and add this dry mixture to the above mixture. It will make a medium-soft dough. Toss it onto a slightly-floured bread board and roll one-half inch thick. Cut with a doughnut cutter and fry in deep, hot fat like any doughnuts. When cool sprinkle with powdered sugar. This recipe was recently requested by one of your readers."

A Reader: "Somebody in the column, on March 19, asked for a reing till entirely stiff. Now beat into cipe for the following: Crisp Cookthis froth one cup of granulated ies: Cream together two cups of sugar and one cup of shortening; add one cup of sour milk, pinch of salt, one-half teaspoon of grated nutmeg and enough flour to roll. Bake about eight minutes in a hot oven after cutting out with ordinary cookie cutter and placing one-half inch apart on a greased pan." Tomorrow-Renovating Your Window Shades.

All inquiries addressed breviated ones. Both models shown er three slightly-rounded table- Kirkman in care of the "Efficient spoons of sugar with three-quarters Housekeeping" department will be of a cup of molasses, three-quarters answered in these columns in their of a cup of boiling water, one whole turn. This requires considerable egg or the beaten yolks of two eggs, time, however, owing to the great one cup of flour and two extra table- number received. So if a personal or One feature which nearly all smart spoons of flour, a pinch of salt, one- quicker reply is desired, a stampblouses have in common with dresses half teaspoon of ground cinnamon, ed and self-addressed envelope must and suits, is a pocket, commodious one-half teaspoon of ground nutmeg, be enclosed with the question. Be enough to allow a gay handkerchief a pinch of ground ginger and, the sure to use YOUR full name, street last thing, add one tablespoon of number, and the names of your city

AUNT HET



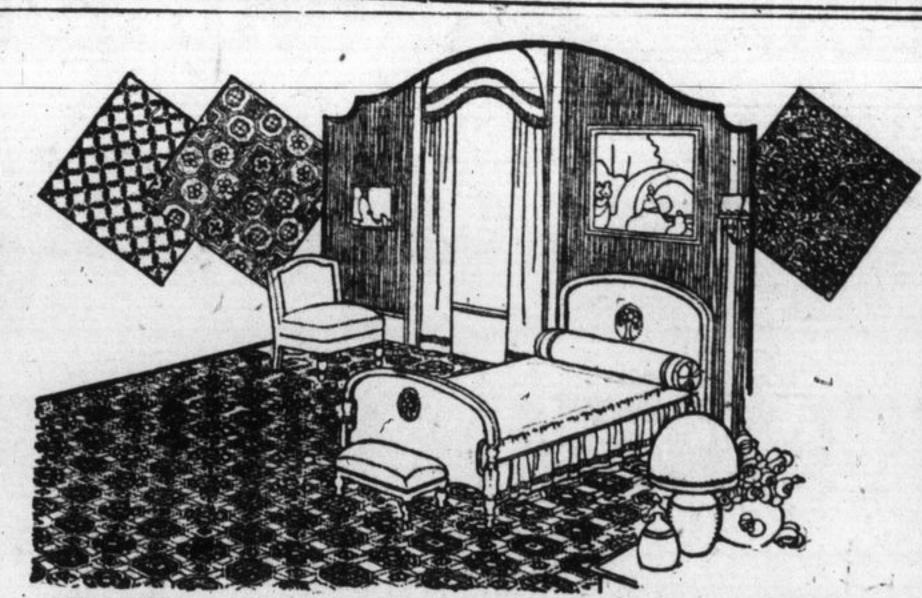
"I reckon a woman has got

M. McDowell, who moved to Millcial poultry farm.

By C. D. Batchelor



SNAP-SHOOTING THE MILLENNIU M "Irene, I'm so happy to have your mother living with us. She's such a cheerful little pal. I'm sure there have been many times when we would be lonesome with out her."



Wouldn't You be Proud of a Floor like this?

The beautiful and the practical are happily combined in Dominion Linoleum. Its charming colors and patterns please the most fasticious taste. Its labor-saving features and sturdy indifference to hard usage appeal from the viewpoint of common-sense and economy.

There's little wonder then, that Dominion Linoleum floor coverings are so popular, little wonder that housewives everywhere take such a pride in them.

Think of the hours of tiresome beating and sweepin you can save in your own home by adopting Dominion Linoleum floors. Think of the cheerful brightness of heir unbroken, surface-waterproof, germproof and sanitary. Then make up your mind to have them.



DOMINION LINOLEUM is made in widths sufficient to cover any ordinary room, without

crack or seam and is made in many suitable designs for livingroom, dining room, bedroom, kitchen or bathroom. Dominion Linoleum Rugs

are preferred by many. They possess all the practical features of Dominion Linoleum and lie flat on the floor without fastening. Many delightful room treatments may be worked out from their wide range of artistic designs. Dominion Linoleum and Dominion Linoleum Rugs are remarkably low in price. It will pay you to inspect them. At home

furnishing and departmental stores, everywhere. On receipt of your name and address, we will mail you an attractive rug folder. Write to-day, addressing Dominion Oilcloth & Linoleum Co., Limited, Montreal.

SEE OUR PRETTY SPRING DESIGNS IN CARPET PATTERNS.

James Reid Kingston's Largest Home Furnishers. Telephone 147.



Food That Supplies Muscular Nourishment

THE man whose nerves and muscles respend with precision is the man who, above all else, eats foods which supply energy and muscle nourishment.

Grape-Nuts is a highly-nourishing food. It contains phosphorous and iron-body builders, energy producers. Highly concentrated owing to long, slow baking. Easily digested.

Crisp, crunchy, wonderfully delicious and satisfying! It is economical—only four heaping teaspoonfuls needed for a serving. There are many helpings in each package. Eat Grape-Nuts. Build your body-build health and strength right into it. Serve with milk or cream and perhaps a little sugar. Order Grape-Nuts with your other groceries. All grocers have it.

GRAPE-NUTS QUEEN PUDDING

1 cup Grape-Nuts, 1 quart scalded milk, 2 eggs, sep-arated, 1 cup sugar, 1 table-spoon butter, 1 lemon, grated rind and juice, 2 tablespoons powdered

Mix the Grape-Nuts, milk, egg yolks, sugar, butter and lemon rind together, stir well and bake about 1 hour, or until set. Take juice of lemon and pour over top of pudding, and then frost with the whites of the 2 eggs beaten stiff with the powdered sugar. Set in oven until a delicate brown and serve cold. This recipe serves five

"There's a Reason"

CANADIAN POSTUM CEREAL CO., LIMITED Head Office: Toronto Factory: Windsor

Urane=Nuts

Made in Canada