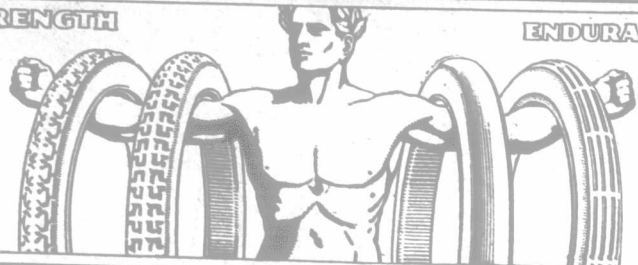


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—STRENGTH— —ENDURANCE—

Two things the motorist knows a Tire must have to give him his money's worth. A "double portion" of each is served with every Maltese Cross Tire. STRENGTH is built into these tires by experts; ENDURANCE is proved in them by motorists.

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Hamilton Carhartt

President
Hamilton Carhartt Cotton Mills, Limited
Toronto, Montreal, Winnipeg, Vancouver

June Wedding.

For "Margaret," Carleton Co.

Dear Margaret, there is no set rule for wedding luncheons ("breakfasts," as they are often called). More and more the tendency is to make them simple affairs, for the feeling grows among really nice people that in all show and ostentation there is likely to be a tinge of vulgarity. A pretty way is to have small tables, at which about four people may sit, with a large one for the bridal party and parents of bride and groom. But if it is inconvenient to have the small tables, long ones may be improvised, with the bridal party in the place of honor at a table across one end. I think it is nicer—and less trouble—to have "sit-down" luncheons at a country wedding. Then one can have whatever one likes, exactly as at any other luncheon. There may be clear soup, fowl, vegetable, salad, cake and ice-cream or fruit-salad, with all the pickles, etc., one chooses. Or the soup may be omitted, and instead may be served chicken-salad, sandwiches, thin bread and butter, olives, etc., with the usual sweet course at the end. As people have to come so far to a country wedding, and are likely to be hungry, a good, substantial luncheon seems the right and kindly thing. Of course, in cities where there are sometimes anywhere from one hundred to five hundred guests (although small, private weddings are gaining in favor), tables are out of the question, and so a "buffet luncheon" has been improvised. At this the dining table contains plates of small sandwiches of many kinds, cake cut in small bits, macaroons, almonds, olives, etc. The guests are served first, wherever they may be, standing or sitting, with the tea or coffee cups, no plates. When the sandwiches are passed they are laid on the edge of the saucer; that is why they have to be so small. The olives, almonds, and little sweet gherkins are passed with the sandwiches. Afterwards the cups are all taken away and plates of ice-cream or fruit-salad passed, with the cake.

Always the tables are prettily decorated with flowers which may be in season—just enough and not too many, as even too many flowers may smack of vulgarity. It is better to use one kind. In late June a bowl of roses may be on each table, with a few roses and buds placed on the table-cloth besides, and a rose-bud at each place.

Or ox-eye daisies may be placed in the vases, with "daisy-chains," running out in festoons about the centerpiece. Sometimes banks of tulle are fluffed about the centre flower arrangement, or strips of ribbon are extended from the flower-holder to the corners of the tables, or the large table, in case of a buffet luncheon.

The rooms also are festooned and decorated according to one's taste.

Always the wedding-cake is given the place of honor, or, at least two or three storeys of it, which are afterwards given to the bride to take home. But nowadays an extra portion, or the big lower storey, is usually cut beforehand into little bits, so there will be no confusion or breaking up of the cake at the table.

About the tray query.—It is quite immaterial. If there are enough small trays each cup, or three or four cups may be placed on it, with a small jug of cream and bowl of loaf sugar. Otherwise two lumps of sugar may be put on the edge of each saucer and the cups carried about without a tray at all except those used immediately to carry about a cream jug and sugar-bowl if extra sugar should be required. Of course, all this applies only to a buffet luncheon. At a "sit-down" luncheon little jugs of cream and bowls of sugar are placed on the table.

You see, dear Margaret, the less ceremony, and pomp, and nonsense, the better. True ladies and gentlemen never run to pomp, and show, and possible mistakes, but rather to simplicity and naturalness, and the dignity that comes of these things.

Of one thing only must one be anxious regarding a wedding luncheon,—that is that everything be dainty.

If a buffet luncheon is decided upon,—don't forget to put a spoon on each saucer, etc. It's the easiest thing in the world to forget spoons, and it makes such a confusion to have to run about afterwards with them.

Knowing the Wild Flowers

WHO does not love the wild flowers? And yet comparatively few people can name, even by their common names, more than half a dozen.

Surely we should know our friends better than this, and so to-day we begin to make a few introductions. If you want to make more intimate acquaintance you can find it through any of the many books on wild flowers. Beccroft's *Who's Who Among the Wild Flowers*, Lounsbury's *A Guide to the Wild Flowers*, and Reed's pocket "Guides" may be mentioned as popular books on the subject. For actual botanical study there are many manuals, including that good old standard, Gray's *School and Field Botany*.

Skunk Cabbage (*Spathyema foetida*) needs few words here. Everyone knows it, by its disagreeable odor. Look in marshy places on the very earliest spring days and you will likely find it, especially in the southern portions of Canada. You will recognize it at once by its curious cowered spathe, in its case a green, purple-veined cloak which surrounds and protects the quite inconspicuous flowers



Hepatica.

crowded together inside. Later the great, ovate, veined leaves, which resemble somewhat those of the Day Lily, are quite ornamental.—But odoriferous! Ugh!

Marsh Marigold (*Callia palustris*).—

Probably you call these flowers "buttercups," but they are not buttercups. The only buttercup that you are very likely to find at this early time has a quite inconspicuous flower. But the marsh marigolds! They blaze over the wet, marshy places and along the edges of sluggish streams in sheets and patches of gold. No one could miss them, with their bright yellow clustered flowers and rounded, shining leaves. By the way, this plant is Shakespeare's "Mary-bud."

Hepatica, or Liver-Leaf.—Sweetest of all the very early spring flowers is this, as it nestles beside a log or tree in the woodland. Its delicate white, pink or bluish flowers, often sweetly perfumed, are very dainty, but their buds and stems seem well wrapped up in a furry fuzz, as though to protect them from the cold.

Seasonable Cookery

Three Grain Brown Bread.—Mix together 1 pint rolled oats, 1 pint rolled wheat, ½ pint yellow cornmeal, ½ pint whole wheat flour and 1 teaspoon salt. Dissolve 1 teaspoon soda in 2 tablespoons warm water. Add ½ pint New Orleans molasses. Stir and add this to 1 pint thick, sour milk. Mix all together and steam 4 hours.

Savory Kidneys.—Cut the kidneys through the centre and remove the white veins and fat. Wash in cold water and drop into boiling water for 5 minutes, then drain and wipe dry. Cut thin slices of bacon the size of the pieces of kidney. Lay the bacon on the kidney and bake in a moderate oven. Dust with salt and pepper and serve plain, or with a sauce