

Woman's Realm --- the Household, Fashions and Society

SOCIETY

Lieut.-Col. and Mrs. Hamilton Merritt are at present enjoying the lovely weather in Switzerland.

Lady Aylesworth spent the week-end in Niagara.

Lord Sackville is in Ottawa for a short time.

Sir Wilfrid Laurier has returned home from a six weeks' motor tour thru the United States, where he was accompanied by Lady Laurier and Sir Frederick and Lady Borden.

The Hon. A. E. Kemp has returned from abroad.

The Earl and Countess of Onslow spent a few days at Niagara-on-the-Lake last week.

The Bishop of Toronto and Mrs. Sweeney returned yesterday from a ten days' visit to Niagara.

Commander G. Gregory, R.N.R., married the superintendent of the Canadian Northern at Montreal on Monday last week.

Mrs. Frank Clayton, Ottawa, mother of Miss Violet Clayton, whose marriage to Mr. Drum has been arranged to take place in Christ Church Cathedral on Sept. 2 is now seriously ill with typhoid fever.

Mr. William Toller, who has been spending the last two weeks in Niagara, has returned home to Ottawa.

Mrs. Henri Suydam is expected from abroad this week. Mr. Suydam has gone to New York to meet her.

Mr. James Merrick, who was in charge of the Canadian Olympic team, returned by the Royal George to Montreal last week.

Lieut.-Col. J. Secretan Dunbar, assistant adjutant-general, has left with his family to spend a month in Maine.

Mrs. Christopher Robinson is in town this week from Lake Rosseau, where she has a house for the summer.

The Hon. Clifford and Mrs. Sifton and Mr. Sifton came up to the Cobourg Horse Show last week in their yacht.

Mr. Harold Hilton, the English golf champion, arrived in Montreal last week on board the R.M.S. Royal George.

Sir Wilfrid Laurier is leaving for British Columbia on Aug. 27, to attend the forestry convention, which opens there on Sept. 1.

Mr. and Mrs. Roseau Kleiser and Mrs. Jay Jackson motored to Niagara and spent the week-end there.

Mrs. T. M. MacIntyre, New York, formerly of Ladies' Presbyterian College, Toronto, arrived in Montreal with her son at 55 Sussex-avenue.

Mrs. Abbott is in town from Ottawa.

Mrs. Brenda Chillas has returned to Montreal and is spending the remainder of the summer at Pointe Claire.

Mr. and Mrs. James Curry and Miss Irene Curry spent the week-end at Niagara-on-the-Lake.

Mr. and Mrs. C. C. Cummings and their children have returned from summer spent abroad.

Mrs. Edwards and Miss Violet Edwards spent the week-end in town.

Mrs. G. E. Gooderham and Mrs. Jas. Worts gave box parties at the Cobourg Horse Show last week.

Mr. and Mrs. Pack and Mrs. Matthews spent the week-end with Mr. and Mrs. G. Bernard at Niagara-on-the-Lake.

Mr. Barnard and Mr. Goldham spent the week-end with Mrs. Barnard at Niagara.

Mrs. Kirkover and Mrs. Harry Kirkover of Buffalo were in town shopping yesterday.

Mr. and Mrs. Charles Parsons have returned from the island, where they have been spending the summer.

Miss Sweeney is in town from Vancouver.

Miss Marion Hay and Miss Watt are staying with Miss Ethel Campbell in Haliburton.

Mrs. and Miss Boehme have returned from a fortnight's visit to Oakville. Mr. Boehme spent the week-end with them and returned yesterday.

Miss Hazel Hedley is visiting Mrs. Gibb Wishart at Go-Home Bay.

Mr. and Mrs. Morgan Jellatt have returned from a stay of some weeks at Niagara.

Miss Bessie Monaghan is visiting her sister, Mrs. W. D. Balfour, Vancouver.

Mrs. Adolph Burkhardt is at Mount Julian, Kawartha Lakes.

The engagement is announced of Miss Ruby M. Wynne, only daughter of Major J. H. Wynne, to Mr. T. W. Cook of Montreal. The wedding will take place in September.

Mr. A. E. Ames, Miss Ethel Ames, Mr. George Ames and Miss Edith Ames of Fort Arthur are on their way home from a trip to Vancouver and Victoria.

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The Daily Hint From Paris



A LATE SUMMER COSTUME

The white serge is most appropriate for the cooler days of the early fall. This one has the sailor blouse effect, with the new sleeves buttoned closely at the wrists and finished with a full of plain net.

Black satin is used on the sailor collar and for the wide girdle. The buttons are of white glass with black tops and the bindings are white silk.

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When making split pea soup, take a ham bone, dropping the bone or any scraps into the kettle. When the peas are reduced to a pulp, press all thru a colander and set aside. It will keep for several days. The first day serve of plain; the second day add to it a few spoonfuls of chopped onion or grated carrot previously cooked in a little dripping until tender; the third day season with celery salt or a dash of curry, and serve with it some crisp croutons.

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FIVE PREMIERE OF GOOD PLAY

"Making a Man of Him" Was Enthusiastically Received by Capacity Audience at Alexandra.

With Miss Percy Haswell's farewell announced for next week, the theatregoers of Toronto will regretfully realize that another summer season is nearing its close. Last night at the Royal Alexandra gave another indication of its approaching end by the presentation of an original play of to-day, "Making a Man of Him," by Mrs. Geraldine Bonner and H. H. Boyd. Written round an old theme, that of a sister's love and devotion, even to the point of sacrificing her lover for the brother who has betrayed her trust, it is presented in a new setting and in a series of gripping moments that both arrest the attention of the audience and arouse deep emotional feeling. Contrary to the experience of many premieres, the comedy, only mildly stimulating in the first act, develops really strong situations in the second, and artfully prepares the way for the climax in the third and final act, which elicited a well-deserved and long-sustained appreciation on the part of the large audience.

Necessarily brief is the abstract of the motive. It shows the opportunities offered for strong and effective artistic appeal. In the role of Doris, Miss Haswell has a fine field for emotional appeal, of which she took full advantage. Her striking scene in the final act was interpreted and produced an evidently deep impression on the audience. Admirable support was given by Miss Stephanie Longfellow as Rose Mulqueen. She gave a remarkably natural and arresting presentation of the cynical girl, who yet has a heart soft left to respond to the appeal of her honor. Miss Longfellow, the third act fully deserved the splendid tributes which were paid to her. Albert Brown, as Dr. Worthing, and Regan Hughton as Bob Joyce, were alike excellent in their important roles, and the other parts were in the capable hands of Miss Ogden, Miss Hemmick, Charles Kennedy, James Gallaway and F. S. Perkins. The comedy was very appropriate, and the fall of the curtain on the second act was followed by many recalls of the players and their author, who, while in the theatre, would not respond in person. Altogether, the play had a very successful premiere, warranting the belief that it will prove popular.

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AT THE THEATRES

GOOD BURLESQUE AT THE STAR