

COMFORT SOAP

"IT'S ALL RIGHT" You'll Know Its Quality Some Day. Why Not Next Monday?

POSITIVELY THE LARGEST SALE IN CANADA

Page of Interesting News for Women

Billie Burke Says:

LOVE TO LIVE

[BY BILLIE BURKE.]

THE FIRST WORD.—Those who love life make the most of it. Phenologists have assigned to the "bump" under the ear the faculty of "vitality" or love of life, and some of them assume that in proportion to the size of the "bump" is the strength of love-of-life in the individual.

The love of life is much greater in some people than in others; and it is no less true that people who earnestly desire to live can keep a mortal disease at bay much longer than those comparatively indifferent to their fate.

This is one reason, it is said, why the mortality among the Turks is much greater than among the Italians in the present war. The Italians love life as they love sunlight, and struggle violently with death and often baffle him when their doom seems inevitable. The Turk, dangerously wounded, says "Kismet" (Fate) and then turns his face toward Mecca and dies.

How often you have heard it said: "So and so is dreadfully sick. She did not mind if the doctor saw her without her false teeth or her false hair." When a woman gets this far she is usually on her death bed.

Loving to live means only living to love—to love everything and everybody that will let you love them.

I have a friend who has to work very hard, and every morning before she goes to work she says, over and over, "I love my job." Whatever she has to do she does it with every bit of enthusiasm she has in her. She loves her home, and each day as she returns to it she says a little psalm of love over every familiar bit of furniture within.

This woman has had much more trouble than would have killed a less "loving" woman, but although she is of middle age, she is the real spirit of youth.

A little while ago she told me that she would not give up one of the gifts that had come to her more than she would give up the joys. "It's all a part of the life I love," she said, "and I know that I am living, not just existing."

This woman is the picture of health, which she has kept mainly by sheer force of will. Instead of dwelling on her pains, she always tries to think how well she feels. People say to her: "You will always be young," and I truly think she has found a way to keep that woman's hugger, "old age," at bay. I never noticed how big the "bumps" were under her ears, but if they were as big as her love of life she would be deformed!

JUST ONE LAST WORD.—You can make life worth living if you allow yourself to take pleasure in simply breathing and being alive.

Billie Burke

BAD TEMPER RUINS HEALTH

Half the world worries or loses its temper over the non-essential. Both conditions have a direct and easily apparent effect on the stomach.

It is twice as difficult to digest food when the consumer's mind is perturbed. From this condition has come the old, old expression, "Laugh while you eat."

The poisons generated by evil temper and emotional excess over non-essentials have not yet been determined, although without a doubt they exist. Explosions of temper, emotional cyclones and needless fear and panic over diseases and misfortune that seldom materializes, are simply bad cell habits.

By proper ventilation and illumination of the mind it is possible to cultivate tolerance, peace and real courage without being a "bromide." So the saying, which is almost an axiom, "Don't cross the bridge till you come to it," has a real place in medical advice.

The man whose daily work interests him is, especially fortunate. His only risk is that of being led into excessive attention to his business or profession.

Contravise, the man whose work is monotonous and repellent is in a hard case. But, instead of accumulating the poison of discontent, an effort should be made to balance avocation against vocation.

Aside from the ordinary relaxations and amusements, many of which, by the way, are often injurious to the overworked and nervous, the steady influence of some harmless fad, sport or mental pursuit dissociated from business or profession, should be employed. Brainwork should be avoided when physically exhausted and vice versa.

PLANNING AHEAD SAVES FUEL

It has surprised me when keeping a maid for a time, to see how much less coal I can manage with than suffices for her. Upon rising in the morning, I turn over the grate, open the draughts for a few minutes, and when the coals begin to brighten the draughts are shut off. Many people wait until the coal is red hot, then when the draughts are closed the fire goes down unless new coal is added. On my fire, however, I prepare breakfast, and may use it on hour afterward without replenishing; that is ordinarily sufficient for my morning work. I then add a little fresh coal and check the stove entirely. This is repeated at each meal. I never have the firepot more than half full of coal, writes Alice M. Ashton in the Modern Priscilla.

I find that for some reason I can heat the oven much more easily with the first fire in the morning than at any other time of day, so I plan to do necessary baking at that time, when the fire is at its best. In heating the oven I close the draughts, and when the coal is well started, as the temperature continues to rise and remains at an even heat much longer than from a fire that burns itself out too quickly.

But my greatest saving of fuel comes from my habit of doing many things with one fire. On washing days there must necessarily be a good fire, so I cook as much as possible. The washing is done on Tuesday, and on Monday I mix up cookies and doughnuts ready for cutting. These are set in a cool place and are even better than when baked at once. Beans are prepared for baking, and bread set. It does not require much time next day to attend to the baking; when I cannot get everything done, I leave the scrubbing until general cleaning day, that I may bake on wash day.

When ironing is being done it is also an excellent time for the slow cooking of stock for soups, baking and boiling meats and the making of cakes and puddings. Of course this method is practical only in the family where the laundry work does not consume the whole day, or where two may share the work.

I endeavor, also, to plan the meals so that there need not be a great fire simply for one thing. Some days when the oven may be heated as well as not, I have an entire baked dinner, choosing the dishes of which we are especially fond. This provides a good variety with the least expenditure of fuel, because some other day when but little fire is necessary, I have a dessert that requires little or no cooking.

To save fuel I find I must plan ahead, and then watch the draughts.

Problems of the Fair Sex Solved by Cynthia Grey

[Correspondents are requested to make their inquiries as brief as possible, and to write on one side of the paper only. It is impossible to give replies within a stated time, as all letters have to be answered in turn as they are received.]

Flaky Pie Crust.

Dear Miss Grey: Can you give me an easy recipe for flaky pie crust? Hoping to see this in print soon, I am, AN ADVERTISER READER.

A.—Use 2 cups flour, 1 solid cup butter and 1 level teaspoon salt, with just enough ice water to make a thick paste. Mix about one-quarter of the butter in the flour, then roll out and work in the balance, a little at a time, by rolling the paste out into a sheet about a quarter of an inch thick, and spreading well with butter. Then fold up the paste in layers, roll out this again, and spread with more of the butter. Do this at least four to six times before rolling thin enough for the pie. This process gives the desired flaky result. All the material should be kept as cold as possible.

Is She Joking?

Dear Miss Grey: Would you kindly answer as soon as possible these questions? Thanking you in advance.

1. Is it a true saying that if you kill a cricket it will eat your clothes? 2. How can a white felt hat be cleaned and made stiff again? 3. Is salt and vinegar good or bad for your hair? What results has it?

A.—1. Never having killed a cricket, I am scarcely in a position to say from personal experience. 2. Cover thoroughly with a thick paste made of benzine and common laundry starch. Let dry, and remove with a stiff brush. 3. This is a new remedy to me, and one I should not fancy trying.

Golden Wedding Gift.

Dear Miss Grey: As I have received help through the advice you have given others, I thought I would venture to ask a few questions also. What would be nice for a present to take to a golden wedding? Should it be something in gold, or having a touch of gold, and how presented? Thanking you in advance and hoping to hear from you soon.

A.—The gift is supposed to be made entirely of gold, or may be silver lined with gold. A watch or article of jewelry for each recipient would be suitable. A card bearing congratulations and good wishes should accompany the gift.

Punched Work.

Dear Miss Grey: Will you kindly tell me the address of a place where feathers are made over into willow plumes? 2. Is punched work difficult to learn? IGNORANT.

A.—1. Am sorry, but it is against the rules to give business addresses in this column. 2. No.

Sweet Corn Recipes

Before the summer slips away there are some delightful recipes for the preparation of fresh vegetables which will appeal to those interested in culinary lore. Although canned vegetables may be substituted, they do not equal in flavor thoroughly cooked fresh vegetables. Sweet corn is treated in a number of ways besides boiled on the cob and stewed. It is practicable to have roast corn in one's home as well as at corn-bakes; corn also combines well with other vegetables. First let us have the recipe for—

Roast Sweet Corn.—Be sure you are buying sweet corn, free from worms, juicy and freshly gathered. The stalks and will begin to dry after 24 hours. Retain the husks on the cob, put all in a slow oven, leaving a little space between each ear for the heat to reach every part. Boil it for half an hour, then remove husks and silk, and serve at once in a napkin laid on a hot plate. Good sweet corn will require very little seasoning—in fact, some people eat it without either salt or pepper, but with a modicum of butter. The flavor is considered superior to that of plain boiled corn, which, by the way, should never be cooked more than eight or ten minutes in unsalted water. If you are uncertain of the sweetness, add sugar to the boiling water. Salt takes away the sweet savor and hardens the grains.

Creole Corn.—Two cups of corn (slice off the grains half their depth, and scrape out the remainder), one tablespoonful of finely minced green peppers and one-half-cupful of thin cream. Let simmer for ten minutes season with a level teaspoonful of salt, a saltspoonful of white pepper, and serve. Milk may be used instead of the cream, in which case add a tablespoonful of butter with the cream. This may be put in individual baking dishes set in a pan and baked five minutes in a hot oven, ten minutes in a moderate oven. Cover the top with fine bread crumbs, put a dab of butter on each, and bake five minutes more. It should be moist throughout; if so unfortunate as to leave it in the oven too long, more whipped cream can be poured over the top, but the special succulence will be lost.

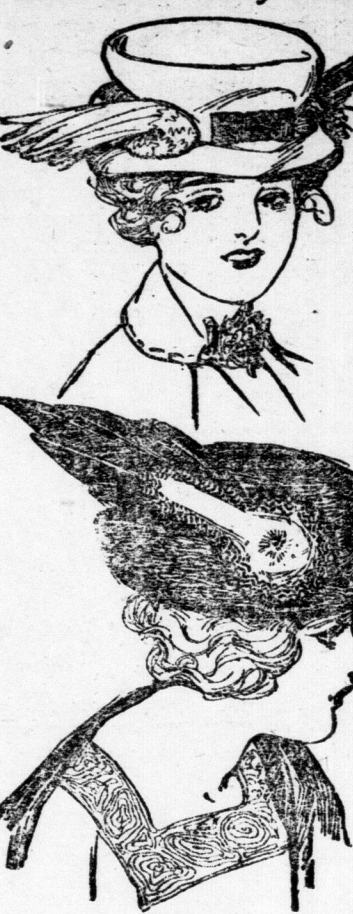
Corn and Tomato Pie.—Butter a pudding dish and fill it with alternate layers of corn cut and scraped from the cob and fresh tomatoes sliced. Season each layer with bits of butter, salt, white pepper and a pinch of minced parsley. Cover the top with thin pie crust. Bake in a moderately hot oven for one-half hour. Cover with a plate the first half of the cooking, then uncover to brown.

Scalloped Corn and Sweet Potatoes.—This can well be made of our medium-sized sweet potatoes and two large full ears of young corn—both leftovers. If freshly cooked, bake the sweet potatoes for one-half hour, then scrape out the potato and cut it into small bits. Boil the corn for six minutes, score each row of grains with a sharp knife, cutting them in two, then cut the corn from the cob scrape out the yellow hearts, mix with the sweet potato, add a scant teaspoonful of salt, a dash of white pepper. Fill into six buttered individual gratin dishes, pour one tablespoonful of melted butter over each, cover with fine bread crumbs and bake eight or ten minutes in a moderate oven. Two tablespoonfuls of cream may be used for each little dish instead of the melted butter. They should be moist throughout, with a slightly colored top.

MORE FOR YOUR MONEY.

Kellogg's Toasted Corn Flakes costs no more than ordinary cereals, yet there is a big difference in the quality and flavor. Order Kellogg's now.

Hats For Early Fall



White felt, with a simple trimming of made-up wings and a bow of colored grosgrain ribbon, describes the upper hat of the season.

The other is a smooth black beaver, with a fancy feather in black and white, as its only trimming. Both these hats were shown in a recent importation by a leading shop.

SPRING SHOWERS IN OLD GARDEN.

"It is a rare delight to wander in an old garden of a late afternoon just after a shower, when the day has been intensely hot and all Nature has fairly thirsted for rain. The flowers have drooped and the leaves curled for want of moisture. Even the birds have sought shelter from the fierce rays of the sun, and the bees have taken refuge from the sudden downpour; you find one in the deep cup of a lily; another in the depth of a gladiolus blossom; farther on you see a rose which should have been added to your rose jar when you gathered in the morning, and as you grasp and pull it from the stem, you feel that sharp stab of pain that only the sting of a bee can give, which tells you that one has sought shelter in the heart of a rose."—Rebecca B. Simons, in *Suburban Life*.

KEEPING FLANNELS WHITE.

When flannel has become yellow the following treatment will make it white again: Boil 4 tablespoonfuls of flour in 4 quarts of water, stirring well. Pour half of this boiling liquid over the flannel. Leave it alone until the water is cool, then rub the flannel, but use no soap. Rinse in several waters. Repeat this process with the remainder of the flour and water, heated to boiling point. Rinse thoroughly, and hang in the shade to dry.

Advertiser Patterns

Beauty Pattern Company.



9328—A Splendid Dress for Mother's Gift. A dress of white fabric, with its practical front closing, and a graceful collar and cuffs, comfortable sleeve, will be appropriate for any season dress material. The pattern is cut in four sizes, 10, 12 and 14 years. It requires 3½ yards of 36-inch material for the eight-year size.

A pattern of this illustration mailed to any address on receipt of 10 cents in silver or stamps.

PATTERN DEPARTMENT OF THE ADVERTISER.

Please send above-mentioned pattern, as per directions given below, to

Name

Street Address

Town

Province

Measurement—Bust..... Waist.....

Age (if child's or misses' pattern).....

CAUTION.—Be careful to inclose above illustration, and send size of pattern wanted. When the pattern is sent measure, you need only mark 32, 34, or whatever it may be. When in waist measure, 22, 24, 26 or whatever it may be. If a skirt, give waist and length measure. When misses' or child's pattern, write only the figure representing the age. It is not necessary to write "inches" or "years." Patterns cannot reach you in less than one week from the date of order. The price of each pattern is 10 cents in cash or in postage stamps.

For the School Days

Our New Trimmings

Our stock of trimmings includes the largest assortment of Novelty Trimmings we have ever been able to procure. All imported direct from Europe. There are beaded bindings, gimps, fringes, etc. Also many new ideas in Lace Trimmings, all colors.

In Buttons we have a complete range in the new novelties, especially the new celluloid buttons. **EVERYTHING THAT IS NEW.**

Ribbed Hose

Children's Ribbed Cashmere Hose, very strong quality, all sizes. A special at a pair 25¢

Bleached Table Linen, 39c Yard

A pure Bleached Table Linen of extra good quality in two new designs, grape and morning-glory patterns. Special, at per yard 39¢

Reefer Coats \$3.50

For early fall school wear these are admirable little coats, made of very good quality cheviot cloth. Lined throughout in navy and red. Neatly trimmed with black braid and fancy buttons. Sizes 4, 6 and 8 years. Special price \$3.50

Our Popular Paramatta Raincoats \$5.50

Another shipment of those very popular and serviceable Raincoats just put into stock. Raglan style with convertible collars, in fawn and tan shades. Thoroughly rain proof. Sizes 34, 36 and 38. Special price \$5.50

GRAY'S

FALL QUARTERLY STYL BOOKS NOW IN STOCK. GET YOURS AT ONCE.

GRAY'S

Counteracting Eye Strain

Eye strain is said to be largely a defect of civilization. To counteract it children should be encouraged to use their eyes at long range and older persons should so train themselves. A teacher who has a surprisingly small amount of eye strain among her pupils attributes it to her practice of having the scholars drop their work at the end of each hour and look out the window. There is a contest over who sees farthest. This rests and trains eyes, and teaches observation.

A woman who does fine sewing for her living found her eyes strained and weak. She was advised to drop her sewing every half hour and look for a minute into space. Relief was quick, and the eye strain disappeared. Near-sighted persons who hold their book or work close will ease eye strain and lengthen their vision if they frequently remove their glasses and look at some object on their farthest horizon.

Rules for the Hostess

In your invitation state definitely the length of time for which your guest is invited. It is also well to suggest a choice of train, including a timetable, if necessary.

In the event of your being unable to go yourself, have your representative meet her at the station or the dock. Take the full responsibility for the conveyance of her luggage from the station to the house. Also arrange for the unpacking of her trunk, if it is agreeable to her.

Never ask a guest to share a room with another person unless it is understood beforehand.

Accompany your guest yourself to her room, which has been put in readiness for her coming.

See that freshly-plucked flowers are placed in the room daily; that there is a generous supply of fresh linen; that there are books, magazines and writing materials on the table.

Explain to her the customs of the household, the hours for meals, etc., and make her feel that she is at liberty to conform to them or not, as she chooses.

Impress upon her that while under your roof she is perfectly free to receive such of her own friends as may care to call upon her.

Consult her about any entertainment you may wish to give in her home.

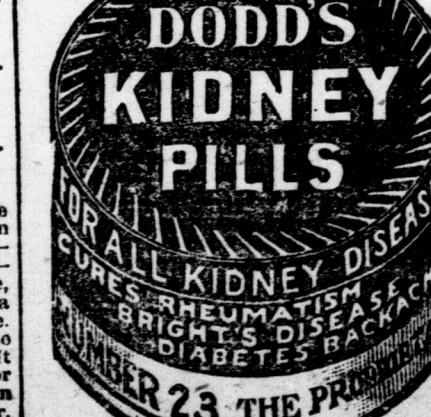
Don't oppress her with attentions. Let her have a sense of liberty and freedom.

Make her feel that her presence in the house is not only an honor but a pleasure.

ARNOLD BENNETT'S NEW BOOK.

Mr. Arnold Bennett, the novelist, interviewed in the Christian Commonwealth, says: "What I am always wanting to make people see is that the world is a jolly fine place. Brighton, for instance, is intensely interesting, a most marvelous organization. Here you see all types of people, but I do not think there is much difference between the happiness of one person and another."

With regard to his much-expected new volume, telling of the married life of Edwin Clayhanger and Hilda Lessways, he says: "They stay in Bursley. I want to



GRAPE JUICE

Can you think of anything more delicious than luscious Concord grapes? These are the kind of grapes from which our Grape Juice is expressed. It is bottled at the vineyard, and comes to you as fresh as it is possible to be. A delightful unfermented beverage for table use. In pints and quarts, at 30 and 60 cents.

P. PERCIVAL, Richmond Cor. Central Phone 1261. L. LISTER, Wortley Road, Cor. Craig Phone 1920. O. OMOND, 468 Dundas Phone 1429.

THE PROGRESSIVE DRUGGISTS.

The young folks don't know why, but they just love

Kellogg's

Toasted Corn Flakes

Give them lots of it—It's the best breakfast for them at all times and seasons. Because it is delicious, wholesome, and highly nourishing. It also builds up the body of growing boys and girls without taxing the digestion.

Look for KELLOGG'S signature on the package—sold everywhere at 10c.

Father and Mother

If you had been given a chance to possess a \$4 dictionary for the coupons and a small expense bonus your school study would have been easier. This LATEST dictionary of the English language contains all the essential dictionary features necessary to school work. It has a wide range of usefulness—as useful for the business office as for the school and home.

Get It for the School Children

show what is the actual daily, hourly atmosphere and feel of the ordinary successful married-life. I don't think it has ever been done—at all events, not in English. Novelists usually go to one extreme or the other."

Scalloped Corn and Peppers.—Cut and scrape enough sweet corn from the cob to make two cupfuls. Take two sweet green peppers and remove the insides, then slice them in very thin circles; arrange a layer of the corn in a buttered baking dish, salt it lightly;

then place some rings of the peppers, then another layer of corn, and so on until the dish is filled, finishing the top with peppers. Add one beaten egg to a cupful of thin cream, pour this over the top and bake for half an hour in a good oven. Cover the top for the first half of the baking.

Mrs. Winslow's Soothing Syrup has been used for over SIXTY YEARS by MILLIONS OF MOTHERS for their CHILDREN WHILE TEETHING, with PERFECT SUCCESS. IT SOOTHES THE CHILD, SOFTENS THE GUMS, ALLAYS ALL PAIN, CURES WIND COLIC, and is the best remedy for diarrhoea. Sold all over the world.

The Birthday Calendar



IF THIS IS YOUR BIRTHDAY Some misfortune is indicated for you, and in managing your affairs you will need all your energy and spirit. It will be well for you to avoid disputes and conceal any disappointments that you may feel. Those born today will be graceful of speech and popular, but at home too much inclined to dispute. Their danger is too much dreaming and too little practical effort.