Writes About

guarding Our Girls

strength of character. What do we lay upon them when we're to teach our little girls how to up to fight a woman's battle? she'll have to fight, when she up, that little girl of ours. And she grows up, too, for seven out of the pitiful stories that cloud lewspapers today are about girls 17 years of age.

at are you doing to teach your of take care of herself? Giving her on subjects which you would have dreamed of mentioning to own mother? Sending her to your y physician to learn more than ever found it necessary to know your life?

e Linens at Irs. Canada!

t home under your with an EDDY OARD.

ting piece of hard. either splinter nor atly rounded even lathes and fingers,

BEAVER"

**JPON** 

MPETITION

Don't Look LUCKYER'S SULPHUR

Restorer

ad in buttered dripping uring about 14 inches ing a good size to use, as soon as taken from der to have them moist, to have them bake tog

ERRY SALAD.

berries, not too ripe. with finely chopped ver the whole with out glimpses of red can be the top with ring of and serve with French

he bathy white you use

itch



ell

hts Reserved. ouse : YOUR T GOT A

マナーキー・429

DIVIDED INTERESTS

MAGAZINE PAGE FOR EVERYBODY

By Will Nies



lot, calling to you to don YOUR bathing suit and romp with them. But on the other hand,

who now and then punctuated his silences with significant glances at what he had written in of the sun-warmed beach on which they break. Suppose there were girls you like a the sand-a something that you just COULDN'T quite keep your eyes from seeing and your heart from answering. What would YOU do? Which interest would claim you MOST?

### THE **AMATEUR** GARDENER

Now is the time to be putting out ur porch and window boxes, and while ere more than anywhere else we are eminded that there is nothing new under the sun, still there are some lovely combinations of plants each way and place in which they are used. Let us try this year to have out

than most plants. Abutilons, snap-dragons and nasturtiums are also good. Columbine and pentstemon seem to be the best peronnials. Sprinkle the plants as often as possible in the even-

and some of your time telling that little girl, who is the core of your heart, how to be good instead of putting so much force into telling her how not to be bad?

Are you teaching her self-control. self-confidence, self-reliance?

Is she learning somewhere, somehow, that she is accountable to herself and to herself alone for what she makes her own life? Are you making her see things in the true and just proportions, or are you helping her to build up a weird world of imagination where every man she meets is either a fiend, come to drag her down to ruin, or an angel. sent for her to worship?

Plain common sense, that's what the

the girls found that it did its work really better than when it was new.

## Little Stories Told in Homely Rhyme

and such knowledge alone should keep and such knowledge alone should knowledge alone should keep and such knowledge alone should keep and such knowledge alone should be should be

# MOVIES—PROGRAMS FOR TODAY—SCREEN GOSSIP

simost as well as the trusties who are in charge of it.

I have never yet met one woman or one girl in any of these places who was there because she knew too little.

Most of them, it seems to me were there because they knew too much.

Knowledge of evil never kept a boy or a man good in the world. Why should we think that such knowledge and such knowledge alone should keep a woman or a girl good?

I don't believe in making an old-fashioned mystery of things that are as simple and as natural as the sun that shines or the wind that blows.

Common Sense Most Needed.

Every healthy, normal girl I know wants to be married and she wants to be a mother, some day, and she doesn't take any particular stock in the stork story, after she's 11 or 12 years old, not unless she's a candidate for the feeble-minded asylum, and in that case the less you tell her the better.

But I do not know what is the use

persents for him, too. I will be home to mounts from today, at Waterloe station, at nine o'clock. Be sure to have a Christmas pudding ready. The control of the control of

Continued from yesterday).

By ROSE WILDER LANE.

(Continued from yesterday).

Be ave it to me, and I read it in great addition, at nine ciclock, it will be some for Cheffrom Africa. I will be some for Cheffron Africa. I will be some for the chef

(Continued tomorrow),

Do you Know That

Puccini tried to stop the film pro duction of "La Boheme," which World Film recently made with Alice Brady. The picture was so beautiful that he decided to stop legal proceedings? He loves his art.

Thomas Ince is in New York trying to launch "Civilization"? The next movie convention will

at Chicago July 18? Kitty Gordon spends more money

They give picture shows in sections in Argentine? You pay every half hour at the rate of six cents per sec-

Stock companies are not maintained by film companies any more—each pic-ture is now cast from applicants by the directors?

Charlie Chaplin lost his case against Essanay, and now they are suing him for a few million—just like that! Chaplin's wardrobe expenses to date equals two dollars and twenty cents? The mustache cost twelve cents. Shoes

Helent Arnold, a Louisville girl, has been selected as the most beautiful photographic type by William A. Brady—he ought to know, with 36 years of theatrical experience.

## MOTION PICTURE 20)1012(By a 0) 2 h

Ideal, East Toronto, "The Old Home- Sunnyside, The "Iron Claw," "The Re-

King, College and Manning, "The Un- Teck, Queen and Broadview, "Voice of the Temptation."

RECIPES FOR THE CARD INDEX COOK BOOK

Queen of Puddings

INGREDIENTS

oz. breadcrumbs. 2 oz. butter. 6 pint milk. 1 oz. sugar.

2 eggs: Lemon peel. A fittle jam or jelly.

METHOD

Maple Leaf, 94 W. Queen street, "The

Cut the lemon rind very thinly, put into milk and bring slowly to a boil and then strain on to the breadcrumbs. Add the butter and sugar and mix all well together with a fork. Separate the eggs. Beat the yolks and add to the rest. Butter a deep pie dish and put a thick layer of jam or jelly in the bottom and then cover with the crumb mixture. Bake in a very slow oven for an hour until quite set. When cold, beat the whites of egg to a stiff froth, shake in a little powdered sugar and pile up-on top of the pudding in rocky lumps. Sift over this a very little powdered sugar and brown lightly under the griller or in the oven.