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

SOCIETY

The Right Hon. Walter Long, M.P., will be the guest of honor at the Empire Club today at McConkey's.

Mr. and Mrs. Ross Robertson were among the passengers arriving by the Megantic on Sunday.

Mr. and Mrs. Bethune and Miss Beatrice Bethune, St. George street, have returned from abroad.

Miss Beatrice Cosgrave gave a small bridge party yesterday afternoon in honor of Mrs. Talbot Sculley of St. John's, Newfound.and, who is in town for the marriage of her sister, Miss Dell Dwyer.

Miss Elaine Machray is giving a tea this afternoon for Miss Violet Lee.

Mr. Ray Ryan is in town from Montreal.

Mrs. and Miss Codville are in town from Ottawa for the races.

Mrs. Ramsay gave a small lunch at the York Club yesterday.

Mrs. Farrell, Winnipeg, and Mrs. Porter, Niagara Falls, are in town with Mrs. Harry Paterson for the races.

Mr. and Mrs. Arthur Russell have returned from Niagara-on-the-Lake and taken a house on Balsam avenue.

Miss May O'Neill gave a delightful luncheon and linen shower yesterday in honor of Miss Dell Dwyer, whose marriage takes place next week. Covers were laid for twenty on a table decorated with pink carnations, each girl receiving a silver slipper filled with candy as a favor and the bride-elect a larger shoe of silver with her initials in gold and filled with the shower. Miss O'Neill looked pretty in pale gray satin with a lace fichu and the guest of honor wore a becoming frock of pale blue satin with real lace coat and a blue picture hat trimmed with roses and other flowers. The guests included: Miss Haldee Crawford, Miss Kathleen Cosgrave, Miss Gladys Foy, Miss Marjorie McMahon, Miss Rita Wheaton, Miss Kathleen O'Neill, Miss Rita Healey, Miss Rilla Devaney, Miss Kathleen Harkins, Miss Gertrude Kelly, Miss Anna Kelly, Miss Gertrude Sullivan and Miss Inez Brazill.

Miss Queenie Hoskin has gone to New York.

Mr. and Mrs. E. A. Defoe and family have returned to the city from their summer home at the Island.

Miss Irene Currie Love, second daughter of the late Police Magistrate Love and Mrs. Love, London, Ont., became the bride of Mr. Eldred James Archibald of The Toronto Star, only son of Mrs. Ashwell Archibald of Clinton, at St. Andrew's Church yesterday afternoon at two o'clock. The ceremony was performed by Rev. James Ross, D.D., in the presence of the immediate relatives and a few friends. The bride, who was given away by her brother, Mr. Purom Francis Love, wore white satin charmeuse with bodice and sleeves of brussels lace, embroidered in pearls. The draped train was caught with a cabochon of pearls and the veil draped with a Juliet cape of pleated tulle which was also embroidered with pearls. She carled a shower bouquet of roses and lilies of the valley and wore the groom's gift, a ring of diamonds and sapphires. The bride and groom were unattended. Messrs. Allan McClften of Toronto and Francis B. Ware of London were the ushers. After the wedding ceremony a reception was held at the bride's home, 526 Wellington street, London. The house was prettily draped with pink and white roses. Mr. and Mrs. Archibald left on the 4.25 train to spend a few days at Roycroft Inn, East Aurora, after which they will take a steamer trip to Montreal and Quebec.

The monthly meeting of the Toronto Humane Society takes place at four o'clock this afternoon.

The marriage of Miss Marguerite G. (Daisy), daughter of Mr. and Mrs. Augustus Sawers, Peterboro, to Mr. Charles Stuart Buck, M.A., son of Mr. and Mrs. John L. Buck, Port Rowan, took place Wednesday morning at ten o'clock in St. Luke's Church. The ceremony was performed by the rector, Rev. Frederick J. Sawers, M.A., brother of the bride. The church was artistically decorated for the occasion. Mrs. Greenslade, organist of the church, played the wedding music. The bride, who was given away by her father, was becomingly attired in her traveling suit of tan serge with Paris hat of tan moire, black chiffon velvet and willow plume, and carried a bouquet of white roses and lilies of the valley. She was attended by her cousin, Miss Maude H. Rush, gowned in a blue and gold shot silk dress and large black hat and carrying yellow chrysanthemums. The groomsman was Dr. Harold Buck, Toronto, brother of the groom. During the signing of the register, Mrs. S. Dickson Hall, cousin of the bride, sang "O, Promise Me." The ushers were Mr. S. Dickson Hall and Mr. Harry Rush, Windsor. After the ceremony a reception was held at St. Luke's Rectory. Mr. and Mrs. Buck left on the morning train to spend their honeymoon in Ottawa and eastern points, and on their return will reside at Port Rowan.

A wedding was solemnized on Tuesday evening at the home of the bride's sister, Mrs. F. Cutler, 6 St. James' avenue, when Miss Maud G. Jefferies, daughter of Mr. and Mrs. W. J. Jefferies, was married to Mr. William Rolls, eldest son of Mr. A. Rolls, both of Toronto. The ceremony was conducted by the Rev. S. S. Weaver. The bride was given away by her father and looked charming in a gown of lace over white silk and carried a shower bouquet of roses and lilies of the valley. The bridesmaid, Miss Mae Jefferies, sister of the bride, wore a dainty dress of pink silk with crystal trimmings and carried an empire shower of pale pink roses. Mr. Arthur Rolls acted as best man. The wedding music was rendered by Miss Irene Hackett. After a wedding breakfast the bride and groom left for the northwest, the bride wearing a traveling suit of light gray and hat to match. On their return Mr. and Mrs. Rolls will reside at 724 Ontario street.

Pianos at 75c a Week.

Ye Olde Firme of Heintzman & Co., Ltd., 193, 195, 197 Yonge street, are making a clearing of used square pianos. Every instrument has been overhauled, and is guaranteed in good condition. Prices range from $50 to $150 for pianos that originally cost from $400 to $700. These can be bought and the piano delivered at the customer's home on a payment basis of 75c a week.

Prince George Hotel

Gallery Tea Room

Open every afternoon 4 to 6. Orchestra and Victrola. Entrance York St. 246

The Daily Hint From Paris

A SEMI-TAILORED WAIST

This waist is made of white charmeuse, with cherry red trimmings. The closing is in front, concealed by the lace jabot and button trimmed tab.

A new feature is the outside stitchings, done by hand in rather heavy silk, matching the trimmings exactly.

HON. MR. LONG SPEAKS TODAY

Ex-Secretary for Ireland Will Be Guest of Empire Club at McConkey's at 1 o'Clock.

The Rt. Hon. Walter Long, M.P., ex-secretary for Ireland in the late Balfour administration, will address the Empire Club at McConkey's at 1 o'clock today, when he will take for his subject "The Empire as a Going Concern." Several other prominent men, including Mayor Geary, Sir George Ross, Dr. J. A. Macdonald, Col. Denison, N. W. Rowell, Dr. Colquhoun and Sir Henry Pellatt will be present, and the president, the Lord Bishop of Toronto, will be in the chair.

Mr. Long will also be the guest at a special luncheon of the Canadian Club on Monday.

Sir Wilfrid Here Next Wednesday

Will Be Guest of Sir Wm. Mulock and N. W. Rowell—No Speeches Will Be Delivered.

On the second week of his speech-making tour thru Ontario Sir Wilfrid Laurier will pass thru Toronto on Wednesday, Oct. 2. While here he will be the guest of Sir William Mulock, and N. W. Rowell, K.C., leader of the Ontario opposition, will give a private dinner in the ex-premier's honor. Sir Wilfrid will spend the day here quietly and will deliver no speeches. He will go to Woodstock and Chatham from this city.

CHEESE MARKETS.

MADOC, Sept. 25. — Three hundred and ninety boxes of cheese were offered. All were sold at 13 1-4c.

SAO PAULO AND RIO EARNINGS.

Sao Paulo gross earnings for August were $387,480, an increase of $83,600. Gross earnings from Jan. 1 were $2,963,831, an increase of $692,341, and net $1,795,784, an increase of $372,503.

Rio earnings for the week ending Sept. 21 were $295,604, an increase of $38,870.

65 Cents to Oakville and Return, Sept. 25th to 27th, From Toronto.

The Grand Trunk Railway will issue round trip tickets at rate of 65 cents, good going September 26 and 27, on account Oakville Fair, September 26 and 27. All tickets are valid returning Saturday, September 28. Secure tickets at city ticket office, northwest corner King and Yonge streets. Phone Main 4209.

IF THIS IS YOUR BIRTHDAY

Be especially considerate of those above you in position, giving them no excuse for using their power against you. You will make a journey or make some change which will benefit you.

Those born today will be quick and alert and will start out in life with bright prospects. Too great a scattering of forces will sometimes cause their failure.

BARONESS VON HEIMROD WILL BE BURIED TODAY

She Was Lady-in-Waiting to Grand Mother of Duchess of Connaught, and Her Husband Lost Her Large Fortune in Unfortunate Speculations—Paid Her Own Maintenance.

The Baroness Olga von Heimrod, who died on Sunday last and will be buried today at Necropolis, was the daughter of a wealthy landowner in the Prussian province of Brandenburg; her maiden name was Crome. She married the late Baron Ernest von Heimrod when about 20 years of age, and she must have been a lady of great beauty, according to her pictures, painted when a bride. She was one of the ladies-in-waiting to the Duchess of Anhalt-Dessau, the grandmother of our present governess, the Duchess of Connaught. She inherited a large fortune from her father, all of which was lost by her husband in unlucky speculative ventures in Berlin, Germany. Her husband came from an old aristocratic Hessian family. His great-grandfather and his grandfather were generals in the Hessian army; the latter was killed in one of the numerous wars against the first Napoleon; and so was also killed a great-uncle of his, who was a commander of cavalry in the army of the Duchy of Baden, Germany. The father of Ernest von Heimrod was commander of the forces of the Duchy of Anhalt-Dessau; he retired with the rank of major-general, and died at Dessau about twenty years ago. The only brother of Ernest von Heimrod, Baron Henry von Heimrod, was killed during the Franco-German war of 1870-71; he was an adjutant in the 81st Hessian-Prussian regiment of infantry. Ernest von Heimrod had studied law in Berlin, Leipsic and Bonn, and he became afterwards police judge in Coethen, Anhalt-Dessau. He came to Toronto in 1870, and died at Lambton in June, 1910, where he had lived for the last eight years of his life. He left his widow, Olga von Heimrod, but no children. On his death, the widow became the recipient of a small pension, paid by the Duchy of Anhalt-Dessau, this pension being just sufficient to defray the expenses for her keeping in the Aged Women's Home, Belmont street, Toronto, to which institution she retired after the death of her husband. Out of the sales of her household goods she realized about $800, and after paying just debts, accumulated during her late husband's long illness, and his funeral expenses, she had a little over $500, which she deposited with a Toronto bank, and of which money she never spent a cent. By her "last will" that money will go to her nieces and nephews in Germany. The Toronto German Society, Ltd., are named executors of her will; they also attend to the burial of the remains of the old baroness.

In a Toronto morning paper it is stated that the expenses for the maintenance of the late baroness at the Aged Women's Home were paid by some of the prominent German families of Toronto. This must be emphatically contradicted, because the old lady paid for her board and room at the said institution out of her own purse. She was not in need of private or public charity, which, withal, her proud nature would never have accepted.

The Nursery

Observation

Have you ever sent a child into a room for something that you knew was directly in front of him, and have him return without it?

Of course you have. Every mother has. Children have a way, sometimes of looking all around a thing, but never seeing the thing itself. Perhaps other things distract him, but whatever the cause, he does not see that which he was sent to see.

When he came back to tell you he couldn't find the thing because it wasn't there, what did you do?

Ten to one you scolded and in disgust performed the errand yourself. That is what every mother does. Think a minute. Can you continue to do his seeing for him always? Will not the time come when unless he sees for himself just what he should see, he must be counted a failure?

Then, obviously, what the mother and teacher must do is to train the child to see.

It is pitiable how the training of observation is neglected. We do not get half out of life that we should, because we have never been trained to to see properly.

Children differ in the possession of this faculty. Two children about the same age will see the same thing. One of them will get a fairly good idea of it, some feature of it will impress him, and he will be able to give a very good description. The other child will have the vaguest memory of the something that attracted his attention for the moment. Between the two extremes are the majority of children, who take a normal interest in what they see, especially the new things.

Children must be taught not only to see things, but to see them with understanding. They must see with the mind as well as the eye. If the mother is interested in what interests her child she will tell him of new things, explain what they are, and their relation to the things of which he already has knowledge. She will point things out to him and he will be led to see intelligently for himself.

Tomorrow we will discuss the training of the observation.

Elinor Murray

FASHION NOTES.

Once it was spangles—now we have pearl beads. On some of the latest creations of the Paris couturieres the essential feature is the wealth of pearl bead embroidery.

The colors which have been offered for use in evening frocks for the coming season are all the softest shades, the pinks rather overruling all others. These pinks vary from flame-color thru muskmelon and pinkish reds to begonia shades, and the list is supplemented by canary, chartreuse, amber, grasshopper green, iris and turquoise. White, or white with a modicum of black, remains in favor.

Chiffon and charmeuse are the favorite materials, but white lace combined with velvet or silk is much in use on more elaborate gowns.

Next in popularity after pearl beads as a means of embroidery will be the elaborate use of fur trimmings, sable, ermine, white fox, skunk or caracul. White fox and caracul promise to be most popular, used in moderately wide bands on the hem, and in proportionately narrower bands on the tunic and bodice.

"Did that aviator friend of yours have a successful season?"

"Very. He more than made enough to pay all his hospital expenses."—Detroit Free Press.

MECCA SALVE
Best on Earth
25¢ all Druggists

Apple Recipes

Apple Pudding.—Measure a pint of bread crumbs, add two well-beaten eggs and a teacup of rich cream and mix. Put a layer of batter in greased baking dish, then sliced apples; continue in this way, the last layer being apples. Bake until apples are tender. Serve with lemon sauce.

Apples with Cocoanut Cream.—Peel and core six or eight large apples, put them into a sauce pan with a pint of water, a teaspoon of grated orange peel and one half teacup of sugar; stir gently until tender, then lift carefully into a dish.

Put two tablespoons of shredded cocoanut in one teacup of milk and boil for 10 minutes, drain and leave to cool. Whip one teacup cream, flavor with one-half teaspoon of vanilla, add three tablespoons sugar and the cocoanut. Fill the cavities in the apples with the cream and serve very cold.

Apple Dowdy.—Line a baking dish with thin slices of brown bread, buttered; fill in the spaces with apples that have been pared, cored and chopped; mix a teaspoon cinnamon with half cup of brown sugar. Sprinkle this over apples, add half a cup of warm water and cover with another layer of brown bread buttered side up, and bake slowly one hour. Serve with cider sauce.

Baked Apples, Creole Style.—Pare and core the apples; cook in a little water and lemon juice. Place in a dish and fill centres with jelly or marmalade, pouring the liquid in the baking pan over them. On the top of each apple place a meringue, pressing in thru a star tube. Put in a moderate oven for eight minutes. Serve cold.

Frosted Apples.—Boil six or eight apples until skins can easily be removed without destroying shape. Have ready some clarified butter in which to dip each one as it is pulled. Cover with powdered sugar and bake in slow oven.

Apple Amber.—Line pie pan with pastry and have ready following filling: Cook one pound of apples and pass thru sieve; add three ounces sugar, two ounces butter, the beaten yolks of two eggs and rind of one lemon (grated). Put in pasty and bake until well set. Whip whites to stiff froth, add little sugar and spread on top and brown. Garnish with candied cherries.

Southern Apple Pone.—Peel and core one dozen tart apples and place in pudding dish. Scald one quart of milk, then add one scant quart of Indian meal, mixing and cooking carefully for several minutes; add one teaspoon salt, one cup each of molasses and finely chopped suet and pour over apples. Bake a couple of hours.

Apple Whip.—Stew apples and run thru sieve. Beat whites of six eggs to stiff meringue, add eight tablespoons sugar and apple mixture (about two cups). Bake in steady oven about 40 minutes. Serve at once with whipped cream.

"What is leave to print?" inquired the lady who has the art of seeming interested. "Leave to print," replied Senator Sorghum, "is something that enables a man to pretend that he has delivered a speech, and which also enables his friends to pretend that they have made themselves familiar with its contents."—Washington Star.

Dr. Martel's Female Pills

Nineteen Years the Standard

Prescribed and recommended for women's ailments, a scientifically prepared remedy of proven worth. The result from their use is quick and permanent. For sale at all drug stores. 246

BIRTH REGISTRY SAVES INFANTS

Dr. Helen MacMurchy, Speaking at Washington Health Congress, Urges Efforts to Popularize Practice

WASHINGTON, Sept. 25.—(Can. Press.)—"Popularize the birth registry bureau," was the advice of Dr. Helen MacMurchy at the 15th International Congress on Hygiene and Demography today. She declared it would reduce infant mortality at once, because it would bring all cases of birth under the eye of the proper health authorities. She said the birth registry bureau should be advertised so extensively that everybody would know of it. She suggested that bright lights be used to illuminate it by night.

It was pointed out that New Zealand, which had been the first country to give cash contributions to help expectant mothers, had the lowest infant mortality in the world.

FOR YOUR NOTEBOOK

Stand on Wheels.

I find one of my greatest conveniences a stand on wheels or casters, writes a contributor to Farm and Fireside. It was easily made, but the steps and strength that it saves makes it invaluable. Take an ordinary washstand or small parlor table and bore a hole in the bottom of each leg, large enough to insert a caster. Around the edges of the top strips of wood about one inch in width should be fastened to prevent any articles from slipping off. The whole might then be painted a desirable shade. It is so easily pushed that it takes but little strength to move it from the dining room to the kitchen, even tho it be loaded with dishes. Of course, there are numerous other uses, but only the housewife who has one can know them.

Gelatin for Starching Dark Clothes.

To starch black, navy blue or other dark wash goods, use gelatin instead of starch, and there will be no streaks. Pour one quart of boiling water over one teaspoonful of gelatin which has been soaked in a little cold water. Strain, and use lukewarm.

TO CUT SATIN.

The Chinese, who handle silks and satins in the most wonderful way, always mix a thin flour paste and rub it over the wrong side of the satin, along the line on which they wish to cut, and use only the smallest possible amount. Rub off with the fingers all that you can and allow the remainder to dry. Press the right side of the material with a warm iron, and the most intricate pattern may be cut from the silk or satin without a single traveling; nor will the material curl up in the way that makes it so difficult to work with successfully.

SEASONABLE RECIPES

Green Corn Soup.

Cut and scrape the corn from six ears. By scoring the kernels much of the hull will be left on the cob. Put the cobs in cold water to cover and cook half an hour. Strain the water which should measure about two cups, add the pulp, cook 10 minutes, season with a few dashes of pepper, a level teaspoonful of salt and add one cup of hot milk and one cup of hot thin cream. Rub a rounding teaspoonful of flour with a rounding tablespoonful of butter, add to the soup and cook five minutes.

Corn Oysters.

Grate green corn slightly, then scrape out the pulp. To half a dozen large ears add two beaten eggs, one level teaspoon of salt, a saltspoon of pepper and just as much sifted cracker crumbs as will be needed to keep the corn in shape. Fry in spoonfuls in a frying pan barely covered with hot fat. Turn and brown the other side; serve hot.

Orange Pie.

Stir a quarter cup of cornstarch into one cup of sugar. Cream this with one quarter cup of butter and pour on one and one-half cups of boiling water. When the cornstarch is cooked clear pour on to the well beaten yolks of three eggs, add the grated yellow rind of one large orange and then the juice strained. Line a plate with rich paste, pour in the fillings and bake in a quick oven. Cover with a meringue if liked made from the whites of three eggs and two tablespoons of powdered sugar and color in a slow oven. Let the pie cool partly before adding the meringue. Or the pie may be crossed in latice fashion with narrow strips of paste.

Buttermilk Cottage Cheese.

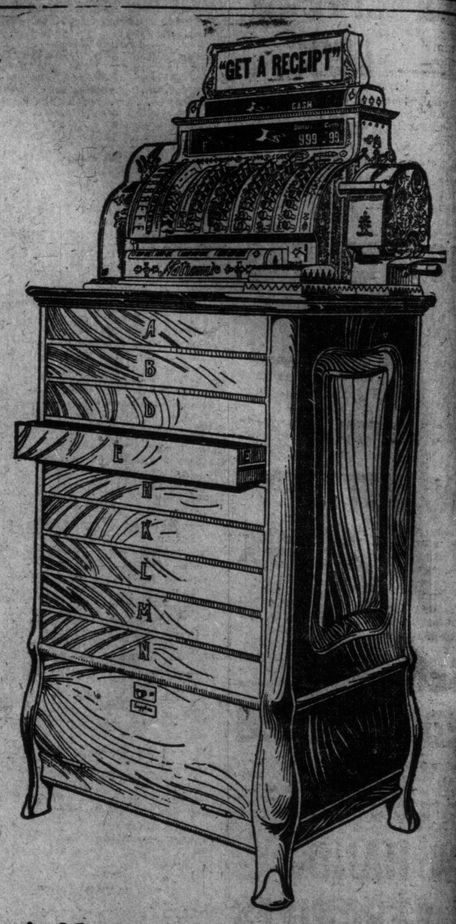
I doubt if any housewife knows that the delicious cottage cheese can be made from buttermilk as well as plain sour milk. Many farm households have been denied the cheese because they use cream separators and accumulate no sour milk. Put the buttermilk in a jar on the back part of the stove, where it will heat slowly; it requires a little more heating to curd than does other milk. When it has entirely seperated, pour off the whey and turn the curd into a cheesecloth sack to drip, letting it stand from eight to ten hours. When it is dry stir a small amount of salt into the curd, and mix with sweet cream or rich milk.

Potato Scramble.

Three large cupfuls of mashed potatoes, four eggs; put butter into a hot frying pan, turn the potatoes on to break the eggs and turn them on top of the potatoes; with a fork break the yolks and stir them very lightly into the potatoes, but do not beat; keep tossing them, as in cooking scrambled eggs, until the whites of the eggs have turned creamy and thick; season with butter, white pepper and salt.

Conductor: "We're traveling in two sections tonight."

Slightly Intoxicated Passenger: "That's right. Justh what I've been trying to tell m' friends. Of course you are, and I can see both sections of you too, conductor."—Judge.



A National Cash Register is a guardian of morals, money and method.

It protects the rights of merchant, clerk and customer.

It *pays* for *itself* out of a *share* of the *losses* it *prevents*.

THE NATIONAL CASH REGISTER CO.
Toronto Office, 285 Yonge St.

Provincial M.O.H. Returns.

Dr. J. W. S. McCullough of the Ontario Board of Health, who represented the province at the International Conference on Hygiene in Washington, returned yesterday. Over 5000 eminent men of medicine attended th congrss. Dr. McCullough delivered an address on the new Ontario Health Act, and was greatly complimented on this advanced legislation in the interest of public health.

Last Trip of Steamboat Express, Saturday, September 28.

The Steamboat Express, operated in connection with the Canadian Pacific Upper Lake Steamers, will be discontinued from Toronto to Port McNicoll after Sept. 28, and from Port McNicoll to Toronto after Sept. 29. After these dates passengers for the Upper Lake steamers should leave Toronto at 8.45 a.m. 246

LADIES' Beaver, Felt, and Velour Hats Cleaned, Dyed and Remodeled to latest styles.
NEW YORK HAT WORKS
566 YONGE ST. Phone North 3[illegible]

ADVERTISEMENT. ADVERTISEMENT.

Health and Beauty Helps

By MRS. MAE MARTYN.

Mrs. J. S.: Wrinkles and other marks of approaching old age which now worry you are very common. However, you will not have to worry if you will follow this simple treatment: Apply to your face every night a greaseless cream jelly made by mixing two teaspoonfuls glycerine and one ounce almozoin into one-half pint cold water. Stir and let stand several hours before using. Massage frequently with this cream. It will remove all dirt and excess oil from the skin pores and in time you will not have a rough, wrinkled face, but a fresh, smooth, clean-looking skin of velvety texture. I also find this preparation excellent for removing tan, sunburn, blackheads, freckles and large pores in the skin.

Juliet: Yes, anyone afflicted with superfluous flesh is always at a big disadvantage, whether married or single. To get rid of that annoying fat, stop at your druggist's next time you are downtown and get four ounces of parnotis. Dissolve this in ½ pints hot water and take a tablespoonful three times a day (five minutes before each meal), and your burdensome flesh will soon become cut down. The effect of this harmless remedy is generally noticeable within a week, and you will feel much better.

R. P. N.: To whiten and beautify your face, neck and arms, dissolve four ounces of spurmax in a half-pint witch hazel or hot water, adding two teaspoonfuls glycerine. Apply this lotion freely and it will tone up your skin wonderfully and quickly. It makes the skin soft and smooth, and will remove that shiny, "muddy" look which is so annoying to you. You will find this lotion much better to use than face powder, as it does not rub off easily like powder nor does it give one's face that "powdered look." I find this spurmax lotion excellent for removing and preventing freckles, chapping and roughness of the skin.

Mrs. R. P.: If your hair is getting so thin that you have to wear false hair, you should begin at once a treatment to rid your scalp of dandruff which is the direct cause of all scalp and hair troubles. If you will mix together an ounce of quinzoin, one-half pint of alcohol (not whiskey) and one-half pint of cold water, you will have a dependable remedy for your hair troubles. Rub this gently into the roots of the hair twice a week, and it will destroy the dandruff, stop your falling hair and in time promote a new growth of hair. This quinine-tonic applied regularly will make your hair soft, lustrous and keep it from splitting at the ends.

Maid: The quickest and surest way to remove hair or fuzz from the skin is with a delatone paste. With water mix enough delatone to cover the hairs, apply and in two or three minutes remove and wash the skin. This removes every particle of hair and leaves the skin smooth and clear.

Minnie H.: As you do not like the idea of wearing glasses since they make you look so much older, why don't you try treating them first with a good eye-tonic? If you will get an ounce of crystos, dissolve it in a pint of water, you will have an eye-remedy that will prove very refreshing and strengthening. Drop a few drops in each eye two or three times a day, and I am sure it will do your eyes a world of good. It will not smart the eyes. I find it excellent for dull, tired, watery eyes, and a great aid even to those who have to wear glasses.

Victoria: As long as your blood is loaded with impurities, those impurities will be forced through your skin and the application of external remedies will do no lasting good, for they do not reach the cause. Dissolve one ounce of kardene and one-half cupful of sugar in one-half pint of alcohol (not whiskey), then add not water to make a full quart, and you will have enough inexpensive, old-fashioned remedy to rid your blood of impurities, stimulate your liver and correct your digestion. Take a tablespoonful before each meal and your sallow skin will again take on that beautiful color nature intended you to have. Your circulation and general health will improve, and the sores, blotches, redness and other eruptions will cease to trouble you. No better general symptom tonic can be made than by following this kardene recipe. Try it and get rid of that "run-down" feeling.

Josephine: In treating your scalp for dandruff, it is necessary to keep it as clean as possible. Shampoo freely as often as you need it, but never use soap or a soap-jelly, as the "free" alkali will make your hair dull, lifeless and your scalp harsh. Shampoo with a teaspoonful of canthrox dissolved in a cup of hot water; then rinse in clear water. You will find this a wonderful shampoo; it will put new life into your hair and cleanse your scalp as no other shampoo will. It lathers freely, dries quickly without streaking, and leaves the hair lustrous, fluffy and easy to dress. After the hair is dry apply a few drops of the same tonic recommended to Mrs. R. P.