

THE GOOPS THE NURSERY

Mr. and Mrs. Cawthra Mulock are expected home from England at the end of the week.

The engagement is announced of Miss Helen Mowat Biggar, daughter of the late C. H. W. Biggar, R.C., to Mr. H. Eden Smith, eldest son of Mr. and Mrs. Eden Smith, Wychwood Park, Toronto.

Mrs. Jack Oeler and Mrs. Wm. Hartley are in town from Bronte and Kingston, the guests of their mother; Mrs. E. K. Kerr attended the Horse Show on Saturday night; Mrs. Walter Long also made her first appearance since arriving from Ottawa.

The president and members of the Canadian Art Club have issued invitations to the private view of their sixth annual exhibition, on Friday evening at 8.30, in the art museum, public library, College street.

Mrs. Douglas Bowie will be in town for the races, the guest of Mrs. Burton Holland.

Mr. Clifford Brown has left for Winnipeg.

A very pretty but quiet wedding took place at the parsonage of the Methodist Church, 18 Wheeler avenue, on Saturday afternoon at 2 o'clock, when Ethel, youngest daughter of Mr. and Mrs. William Ralston of Sutton West, was united in marriage to Mr. Jacob Leslie Hamilton of Ravenshoe. The ceremony was performed by Rev. A. Philip Brock in the presence of a few friends. The happy couple will live under the most auspicious surroundings in the Township of North Gwillimbury.

The cricket tournament at the Arena commences this evening.

Mrs. David A. Dunlap has issued invitations to an informal hour of song by Mr. Francis Fischer Powers and three of his pupils, on Friday morning at 11 o'clock.

Miss Plummer, Mr. Robert Darling and Mrs. Berger sailed on Thursday on the Empress of Ireland for England.

Prof. and Mrs. Ramsey Wright are in London for part of the season.

Mr. Bert Dickson is in Galt.

Miss Margaret Scott of Hamilton is in town.

Mrs. R. B. Skinner has returned from Montreal.

Mr. and Mrs. Ted Petherstonhaugh were in town from Hamilton for the horse show on Saturday.

Mr. and Mrs. Alex. Zimmerman, Hamilton, were in town for the horse show last week, the guests of Col. Thomas Chadwick.

The Very Rev. Marmaduke Hare, dean of Trinity Cathedral, Davenport, Iowa, and Mrs. Hare, are at the Prince George.

Miss Spooner has sailed for England.

Miss Andrews has sailed for abroad with her niece, Miss Andrews of Montreal.

Miss Pauline Lawler is spending a few days with her aunt, Lady Lawler, in Ottawa.

Miss Jessie and Miss Susie Cassella have reached London, Eng., where they will spend several weeks.

An important business meeting will be held by St. Mildred's College alumnae at 8 p.m. sharp today at 36 Wellesley road. Important matters will be discussed, also election of officers for the coming year.

The regular monthly meeting of the Loretto Alumnae Association will be held at Loretto Abbey on Tuesday afternoon at 4 o'clock. Members are cordially invited to attend.

Mr. and Mrs. Clarke Wilkinson of Galt, Ont., have issued invitations to the wedding of their daughter, Margaret Anne, to the Rev. John Garfield Goddard of Victoria College, to take place at 44 Spruce street on Wednesday afternoon, May 14. A large number of guests from Toronto and other cities will be present.

The marriage was solemnized very quietly by the Rev. F. G. Plummer at St. Augustine's Church on Saturday afternoon, May 3, at 2 o'clock of Gladys Elizabeth, only daughter of Mr. and Mrs. Arthur W. Abbott, 373 Indian road, Toronto, to Herman Howard Jacob, Toronto, youngest son of Mr. and Mrs. Gustavus May of Oshawa. The bride, who was given away by her father, wore a traveling suit, and the groom's gift, a diamond cluster ring, and corsage bouquet of lilies. Later Mr. and Mrs. Jacob left for New York.

Mr. and Mrs. R. W. McCullough announce the engagement of their daughter Loula to Mr. Albert E. David of Toronto, the marriage to take place early in June.

USE FOR SCRUBBING

AND DO AWAY WITH HALF THE RUBBING

Many Uses and Full Directions on Large Siger-Can 10¢

The Daily Hint From Paris



FOR SUMMER AFTERNOONS.

This dress, designed for a graceful, girlish figure, shows that the painter has not completely disappeared. The figured portions are of silk, with a shadow design showing green, rose and yellow, with the green predominating. The plain material is pale rose pink satin with a deeper shade for the skirt. The buttons are of clouded glass resembling opals.

Arthur Singer's Recital.

At the second of a series of invitation recitals at the Margaret Eaton Hall on Saturday evening, Arthur Singer, a pupil of W. O. Forsyth, delighted a large audience with his clever performance. While inclined to sacrifice definition and precision to brilliance of tempo, Mr. Singer's technical facility is of a high order, and secured very cordial approbation from his hearers. His style was especially suitable to the dashing "Paraphrase of Concert" (Tschalkowski-Pabst) or the Chopin Polonaise, which closed his second suite. A review of his own composition betrayed Schumann inspiration and a refined and romantic mood. Among his many excellences, Mr. Singer has yet to master the use of the pedal. The applause was generous, and he was honored for the last setting of Mendelssohn's "Wedding March." Frederick Singer contributed two violin solos, and Maria, Mr. Forsyth's third recital is on next Saturday evening, when Vernon Rudolf will play and Miss Anna Ponton will sing.

Any Victrola Record You Want.

Out of the large assortment of records on hand in the Victrola parlors of the old firm of Helntzman & Co., Limited, 182, 184, 186, 188, 190, 192, 194, 196, 198, 200, 202, 204, 206, 208, 210, 212, 214, 216, 218, 220, 222, 224, 226, 228, 230, 232, 234, 236, 238, 240, 242, 244, 246, 248, 250, 252, 254, 256, 258, 260, 262, 264, 266, 268, 270, 272, 274, 276, 278, 280, 282, 284, 286, 288, 290, 292, 294, 296, 298, 300, 302, 304, 306, 308, 310, 312, 314, 316, 318, 320, 322, 324, 326, 328, 330, 332, 334, 336, 338, 340, 342, 344, 346, 348, 350, 352, 354, 356, 358, 360, 362, 364, 366, 368, 370, 372, 374, 376, 378, 380, 382, 384, 386, 388, 390, 392, 394, 396, 398, 400, 402, 404, 406, 408, 410, 412, 414, 416, 418, 420, 422, 424, 426, 428, 430, 432, 434, 436, 438, 440, 442, 444, 446, 448, 450, 452, 454, 456, 458, 460, 462, 464, 466, 468, 470, 472, 474, 476, 478, 480, 482, 484, 486, 488, 490, 492, 494, 496, 498, 500, 502, 504, 506, 508, 510, 512, 514, 516, 518, 520, 522, 524, 526, 528, 530, 532, 534, 536, 538, 540, 542, 544, 546, 548, 550, 552, 554, 556, 558, 560, 562, 564, 566, 568, 570, 572, 574, 576, 578, 580, 582, 584, 586, 588, 590, 592, 594, 596, 598, 600, 602, 604, 606, 608, 610, 612, 614, 616, 618, 620, 622, 624, 626, 628, 630, 632, 634, 636, 638, 640, 642, 644, 646, 648, 650, 652, 654, 656, 658, 660, 662, 664, 666, 668, 670, 672, 674, 676, 678, 680, 682, 684, 686, 688, 690, 692, 694, 696, 698, 700, 702, 704, 706, 708, 710, 712, 714, 716, 718, 720, 722, 724, 726, 728, 730, 732, 734, 736, 738, 740, 742, 744, 746, 748, 750, 752, 754, 756, 758, 760, 762, 764, 766, 768, 770, 772, 774, 776, 778, 780, 782, 784, 786, 788, 790, 792, 794, 796, 798, 800, 802, 804, 806, 808, 810, 812, 814, 816, 818, 820, 822, 824, 826, 828, 830, 832, 834, 836, 838, 840, 842, 844, 846, 848, 850, 852, 854, 856, 858, 860, 862, 864, 866, 868, 870, 872, 874, 876, 878, 880, 882, 884, 886, 888, 890, 892, 894, 896, 898, 900, 902, 904, 906, 908, 910, 912, 914, 916, 918, 920, 922, 924, 926, 928, 930, 932, 934, 936, 938, 940, 942, 944, 946, 948, 950, 952, 954, 956, 958, 960, 962, 964, 966, 968, 970, 972, 974, 976, 978, 980, 982, 984, 986, 988, 990, 992, 994, 996, 998, 1000.

REVELATIONS IN DREYFUS AFFAIR

Lepine's Memoirs Expected to Throw Light on Secret History.

Special Cable to The World. PARIS, (Special Cable.)—M. Louis Lepine, until recently prefect of police in Paris, who is now traveling in Egypt, says he is writing his memoirs, to be published after his death. It is thought that the book will be of great importance in its bearing upon the Dreyfus affair, because Lepine says he is not averse to entering elective politics, perhaps as a deputy. His candidature, it is thought, would be surely successful because of Lepine's unusual popularity.



IF THIS IS YOUR BIRTHDAY, do not waste or waste time in frivolity, for by these you will forfeit quiet friendships of real advantage. At home your earnest work will bring prosperity to all.

Those born today will be of wandering dispositions, and if trained in practical management and business methods, as well as along the lines of their special talents, they will make their journeys pay them well.

The Choicest Product of the finest Tea-Producing Country in the World

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Its flavour and strength are preserved unimpaired in the sealed lead packet.

BLACK, GREEN and MIXED.



NURSERY

A CONDUCTED BY Elvira Murray CORRESPONDENCE

Would you please oblige by giving me directions for bottle-feeding a month old baby? Owing to bad health I have been obliged to give up nursing her and now give her diluted cow's milk every two hours.

In answering your letter I am just repeating some of the "food articles" of two weeks ago. Probably you missed them, or perhaps they were not perfectly clear. At all events, I am glad you wrote, and I trust the reply may help you.

In starting a baby on the bottle or on new food, the food very, very weak at first, work up a little each day, until the formula that suits the baby's age and size is reached. The formula for a four-week-old baby is seven ounces from the nine ounces of top milk, twenty ounces of boiled water and two tablespoonsful of sugar of milk. Give two and a half ounces at each meal.

To make this food weaker use less milk and more water, or use mixed milk at first instead of top milk. To prepare the food—Let the bottle be sterilized in a very clean place until the cream has risen. Then pour off nine ounces. Measure by means of a glass measuring cup. To make the amount of milk you are going to use for the baby's meals out of the nine ounces and put the rest back in the bottle. If this top milk is not for baby, use mixed or whole milk. Pour all the milk from the bottle into a pitcher, and then back again into the bottle to mix thoroughly, and then pour the required amount into the pitcher again. Measure out the proper amount of water, add the sugar and stir all together. Dissolve the sugar in dissolved. Put about two and a half ounces into each of the bottles required for the ten meals. Stop up the bottles with clean absorbent cotton and set away covered in a cool place. When feeding time comes put one of the bottles in warm water until it is at the correct temperature to give to the baby.

During the second month the formula is: eight ounces out of twelve ounces of top milk, twenty-two ounces of water and two tablespoonsful of sugar of milk. Give about three ounces at each meal.

The main thing is to get your baby accustomed gradually to the food, so as not to upset her digestion; and to have the best and freshest milk you can buy.

Let me know if this agrees with her, and then I'll send you the formula necessary for each succeeding month. The interval between feedings during the day is two hours. This gives nine ten at night and one meal in the night. But very soon your baby will require only ten o'clock meal because, that is, if you train her in the right way.

SERMONS FOR BOYS.

Addresses on the perils of city life to downtown boys were delivered in a number of city churches in support of Boys' Dominion Campaign to raise \$10,000 for the coming year's work. Rev. R. J. Treleven made an earnest appeal from the viewpoint of the future of the boy.



Mr. NEWLYWED said—"Hello! Is this a new kind of salt we are using? It shakes all right, doesn't it?"

Mrs. NEWLYWED said—"Yes, it's WINDSOR SALT. The grocer told me about it—said it was only kind his customers would have."

Mr. NEWLYWED said—"Well, if he keeps such good salt, I guess everything else in his store must be good, so I would do all my trading there, if I were you."

Mrs. NEWLYWED said—"I intend to."

"THE BRONCHO BUSTER"



ONE OF THE KODAK "SNAPS" TO BE SHOWN AT MASSEY MUSIC HALL THIS WEEK.

ARTISTIC PHOTOGRAPHS FORM LARGE EXHIBITION

Display Will Be Conducted at Massey Hall During Present Week.

Hundreds of photographs, taken in every portion of the world, and including 110 enlargements, will be on exhibition at Massey Hall during the present week, opening at 2 o'clock tomorrow. Besides the pictures to be seen, lectures will be given at 3 and 8 o'clock p.m. each day by Dr. William Torrence Stuchell. The lectures will be illustrated by lantern slides. Demonstrations in modern methods of photography and development will be given by experts for the benefit of persons interested in photography. It is announced that complimentary tickets for the exhibit may be obtained from Kodak dealers in this city.

Subjects of the pictures vary greatly. Many of the most interesting persons seen, lectures will be given at 3 and 8 o'clock p.m. each day by Dr. William Torrence Stuchell. The lectures will be illustrated by lantern slides. Demonstrations in modern methods of photography and development will be given by experts for the benefit of persons interested in photography. It is announced that complimentary tickets for the exhibit may be obtained from Kodak dealers in this city.

Pictures of the West. In the pictures to be shown of this country are a number from the western plains, treating of both Indian life and that of the early settlers. One of these photographs said to be especially noteworthy, is that of a "broncho-buster."

Three screens are made up of pictures from the Wampanoag historical collection of pictures of Indians, while two other screens are devoted to pictures taken by members of the Ziegler Arctic expedition and the Peruvian expedition sent out by Yale University.

Each picture bears a number and catalogue are given to all visitors. Motion pictures will follow each lecture.

BRITISH NAVY IN FINEST OF FETTER

Churchill Says Quality of Ships and Men Make Him Confident.

LONDON, May 4.—(Can. Press.)—"The more I know about the British navy the more I have confidence in it," said Winston Spencer Churchill, first lord of the admiralty, at the annual banquet of the Royal Academy tonight.

The first lord said that the navy was great, not merely in respect to numbers, but especially with regard to the quality of the ships and the men. He declared that the maintenance of an adequate military establishment was essential to an effective naval defence. Viscount Morley of Blackburn described the international situation as the most tangled coil that ever confronted European diplomacy in this generation. The spirit of persistency and the firm legislative policy of the British Government, however, was the most perfect instrument they could have desired for the attainment of the common ends. He understood that there was every reason to believe that on Monday next they would be in sight of a solution which might be unanimously agreed to.

RURAL DEAN SING C. P. R. FOR BIG SUM

BRANTFORD, May 4.—(Special.)—Rural Dean Wright, rector of St. Jude's Church, who was injured some time ago on a C. P. R. train at Fort Williams, has entered suit for \$25,000 damages against the railway. Since the accident he has not been able to assume charge of his pastorate.

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EFFICIENT HOUSEKEEPING BY HENRIETTA D. GRAUEL

DOMESTIC SCIENCE LECTURER

Frogs' Legs, Shrimps and Scallops.

HELL fish are seen on the fish stands throughout the year, but they are most plentiful, and in high season, in April. In this month the first frogs' legs of the season are seen, and very tender, juicy tid-bits they are; just fit for a dainty luncheon, or for a chafing dish supper.

The most famous recipe for preparing this delicacy is from Star Island House, in the St. Clair Plate, where frogs' legs are eaten for breakfast dinner and supper thru the season, by tourists from every corner of the globe.

The young frogs' legs will not need to be divided at the thighs, but larger ones should be jointed so that each leg is in two parts. Sprinkle with oil and roll in seasoned flour. Place in a wire basket and lower into enough boiling fat to cover, and three minutes they will be a light brown; in one moment more remove from fat, drain and serve with cress garnish. Strips of fried bacon may be added.

Mincied mushrooms, in velvet sauce, sometimes accompany this dish, by why "gild the lily"?

If the frogs are plentiful you may like to try them creamed, in which case try them as directed, or brown them in hot butter, and then dress with the cream sauce.

Shrimps: These shell fish do not turn pink until they are steamed. This first cooking is not a pleasant duty, as they must be plunged alive into steam or boiling water. Better buy them ready cooked on market. They will be shelled and only require a moment's work to make them tempting and delicate feasting.

They may be fried in butter, or creamed, and served with sippets of buttered toast.

A colonial recipe from Savannah, Georgia, claims that rice should always be served with shrimps; that the white grains and beautiful pink flesh of the "Crevettes de Mer" are beautiful together and that the flavor of each is improved by the other. As with all recipes in this column, I have tried this one in my public classes and know it to be fine.

Boil, in milk, enough Carolina rice to equal a quart. Season as for a vegetable dish and add a sprinkling of curry powder. Have a pint and a half, or forty, cooked, shelled shrimps; season these and add to them some curry, but only a little. Arrange the rice in a baking plate in layers, letting the last layer be of rice. Beat one egg light with one tablespoon of cream added to it. Pour over top of rice and bake twenty minutes in a slow oven. This may be used as a fish entree.

Scallops are usually designated as "tough creatures"; this is unfair as they are only tough when overcooked. The firm, snowy white squares are sold by pint, pound or dozen, trimmed and ready to fry like oysters in butter, or in deep fat. They are exquisite when steamed about twenty minutes and covered with thickened cream well seasoned.

Scallops make fine "pigs in blankets." For this use a set of iron skewers or six-inch wires. Cut each square of scallop in half and roll in a strip of thin, finely seasoned bacon. Fasten the bacon with tooth picks and string these "pigs" on the wires. Lay on a rack, over a dripping pan, and set beneath the broiler burner, or in a hot oven, until the bacon is crisped and brown. I have cooked these without the skewers by using cookery bags, just put the wrapped scallops in the bag; faster, and lay on the wire rack. When the bag is a dark brown color you may be sure the bacon is done as well as the shell fish.

BRANTFORD TO HELP INFANT INDUSTRIES

BRANTFORD, May 4.—(Special.)—The first industrial loft building for the encouragement of infant industries will be erected in Eagle place in this city and will provide 30,000 feet of floor space on each of three stories. The land for the building has been purchased by the Greater Brantford Association, which will proceed immediately with the erection. Applications for rental have already been received by the board.

RECEPTION TO MINISTER

It is announced that a public reception will be given in the King Edward Hotel tomorrow (Tuesday) at 4.30, in honor of Col. the Hon. James Allen, New Zealand's minister of defense, who is visiting Toronto on his tour thru Canada.

Nerves on Edge Every Sound Annoys

Weak, worn-out nerves keep one in a constant state of irritability and excitement. The eyes are sensitive to light, and every noise jars on the overwrought nerves.

If children are about they are a constant source of annoyance and irritation. Every fear seems to slay, and a little extra excitement or exertion leads to wakeful nights, nervous headaches or indigestion.

In this condition women are likely to be hysterical, and suffer greatly at regular periods, or give greatly at menarche back to vigor by such treatment as Dr. Chase's Nerve Food. It is gentle and natural in action, this food cure is highly prized by women in building up the broken-down nervous cells.

In a few days after beginning the treatment you will find yourself resting and sleeping naturally and with vigor is restored to the system it will be apparent in improved complexion and building up of the tissues of the body.

With the nerves revitalized the organs of the body resume their natural functions, and weakness and disease give way to new hope and confidence, new vigor and health.

Dr. Chase's Nerve Food

50 cents a box, 6 for \$2.50, at all dealers, or Edmondson, Bates & Co., Limited, Toronto.