

## DAILY PAGE FOR ADVERTISER WOMAN READERS

## Cynthia Grey's Mail-Box

[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. No letters can be answered privately.]

Dear Miss Grey: What year was the Indian Mutiny and Crimean war?

2. Please give recipe for tomato catsup.

3. I am sending the song "I'll Be There, Mary Dear." Hoping to see this in print tomorrow night.

4. What an outlandish name. I hope you really don't feel that way. In regard to your query, have you advertised for a helper? I am sure an advertisement in The Advertiser would bring results.

5. The Indian Mutiny began in Meerut, British India, April 24, 1857, and peace was not restored until March, 1858.

War was declared in the Crimea in 1853, and did not end until a treaty of peace was signed in Paris, March 30, 1856.

2. Take 1/2 bushel tomatoes, 1 ounce salt, 1/2 ounce ground black pepper, 1/2 ounce ground cinnamon, 1/4 ounce ground cloves, 1 heaping tablespoon ground mustard. Skin and slice the tomatoes, stew until soft, rub through a sieve, and boil the pulp slowly till it is quite thick; then add 1 pint of vinegar, to which has been added 1/2 cup of sugar and the above spices. Boil up twice, bottle and seal.

I have not been able yet to print the song, but hope to very shortly.

3. A recipe for making bread to get it baked early in the morning without mixing the sponge up stiff into dough at night, as that is troublesome just at bed time.

4. What is your opinion of my writing? 5. What age is to quit school at 12 years of age?

Thanking you in advance, I remain, A BUSY MOTHER.

Ans.—1. There have been numerous recipes for canning corn, given on this page during the last fortnight, and also a letter or two from our readers on the subject of canning corn. In case you overlooked one housewife's letter in regard to using the acid, she said to use a teaspoonful to a large quantity of tomatoes or corn. May be purchased at a drug store.

2. This I think I had best refer to our "old-fashioned" readers who have their own bread. Will some one give us the benefit of their knowledge?

3. It is very good.

4. Cold Cream Formula.

Dear Miss Grey:—I read your column with much interest every morning and hope it is not too much trouble for you to answer a few questions for me.

1. Will you please print the recipe of Billie Burke's cold cream? I had the recipe, but unfortunately lost it.

2. What day did December 27, 1898, fall on?

Hoping this is not too much trouble for you, I remain,

BLUE BELL.

Ans.—1. Sweet almond oil 2 ounces

Rosewater 2 ounces

Spermaceti 2 ounces

White wax 1/2 ounce

Break the spermaceti and white wax into tiny bits. Put them in a china bowl. As they soften pour in the almond oil slowly. When the mixture has softened well, lift the bowl from the hot water, and stir in the rosewater, slowly beating it. Do not let the mixture become hot.

2. Tuesday.

3. Friday.

4. Lena, right; Louisa, feminine, or Louisa meaning bold warrior; James, a supplanter; Stella, a star; Joe, he shall add.

5. Thank you for the helpful hint.

6. Fairly so.

7. Lamb Stew.

Dear Miss Grey:—This is a nice way of making a lamb stew and does not take long to prepare.

Wipe and cut into two-inch squares two pounds of neck of lamb. Put to cook in enough cold water to cover, bring to boiling point and boil five minutes. Add a slice of onion and two small carrots cut in dice. Simmer one-half hour, add as many potatoes as desired for the family to be served.

About a pint of green peas added to this stew makes a delicious meal. Dumping or hot biscuit may also be served with this stew. People who enjoy more seasoning find a bay leaf, sprig of parsley and a pepper corn a palatable addition. If they are used, they should be tied together and re-

moved before the dish is served.

Ingredients: Two cups flour, four teaspoons baking powder, one-half teaspoon salt, two teaspoons shortening, three-quarters cup milk. Sift together the dry ingredients, work in the shortening, mixing with a knife or fork, and add the milk gradually. As some flour thickens more than other, it is best to experiment a little with it. The mixture should be thick enough to hold its shape when placed on the meat or vegetables. These dumplings may be rolled to one-half an inch thickness and cut with a small biscuit cutter, or they may be dropped from the end of a spoon.

Ans.—We have indeed to thank this reader for her helpful recipe. I am glad to pass it on to our housewife readers.

## OLD SONGS AND POEMS

[Words sent by J. McD.]

I Want To Go To Morrow.

I started on a journey just about a week ago.

For the little town of Morrow in the state of Ohio.

I never was a traveler, and really didn't know.

That Morrow had been ridiculed a century or so.

I went down to the depot for my ticket, and applied.

For tips regarding Morrow, not expecting to be guided.

Said I, "My friend, I want to go to Morrow and return."

Not later than tomorrow, for I haven't time to burn."

Said he to me, "Now let me see if I have heard you right."

You want to go to Morrow and come back tomorrow night."

To go from here to Morrow and return is quite a way."

You should have gone to Morrow yesterday and back today."

For if you started yesterday to Morrow don't you see?

You could have gone to Morrow and returned today at three."

The train that started yesterday, now understand me right."

Today it gets to Morrow, and returns tomorrow night."

Said I, "My boy, it seems to me you're talking through your hat."

Is there a town named Morrow on your line?—Now tell me that."

"There is," said he, "and take from me a little tip."

To go from here to Morrow is a four-hour train trip."

The train that goes to Morrow leaves today at eight-thirty-five."

Half after ten tomorrow is the time it should arrive."

Now, if from here to Morrow is a four-hour train trip, right?"

Can you go today to Morrow and come back today, you chump?"

Said I, "I want to go to Morrow, can I do that?"

And get to Morrow by tonight if there is no delay?"

"Well, well," said he, "explain to me and I've got no more to say."

Can you go anywhere tomorrow and come back today?"

For if today you'd get to Morrow, surely you'd agree."

You should have started not today, but yesterday, my friend."

So if you start to Morrow, leaving here today, you flat."

You won't get to Morrow till the day that follows that."

Now if you start today to Morrow, it's a cinch you'll land."

Tomorrow into Morrow, not today, you understand."

For the train today to Morrow, if the schedule is right."

Will get you into Morrow by about tomorrow night."

Said I, "I guess you know it all, but kindly let me say."

How can I go tomorrow if I leave the town today?"

Said he, "You cannot go to Morrow any more today."

For the train that goes to Morrow is a mile upon its way."

Final:

I was so disappointed I was mad enough to leave the town today."

The train had gone to Morrow and had left me standing there."

The man was right in telling me I was a howling Jay."

I didn't go to Morrow, so I guess I'll go today."

## HUNDREDS OF FAIR VISITORS VIEW FINE ART DISPLAY

Many Thousands of Dollars Represented in Loan Collection—Large Showing of Amateur Work

The art gallery at the Western Fair is one of the most attractive spots on the grounds, leading from the hotel to the exhibition. The gallery is a long, narrow room, the excellent lighting possibilities of the new gallery are apparent, and the display of canvases are shown to good advantage.

In many instances, the eye of the visitor is first drawn to the large picture, hung on the west side of the gallery, in the centre of the loan collection. It is a painting by Mr. E. R. Glen, Mr. J. P. Hunt, Mrs. John Marr, A. E. Cooper, and J. McDonald, Arthur T. Little, A. M. Fleming, C. Farncombe, and S. Kelso Davidson. As was the case last year, the Western Fair Board will purchase one of the paintings exhibited, but this has not as yet been decided upon.

Large Amateur Show. A very large collection of amateur work appears this year ranging from oil paintings, pencil drawings, and including landscapes, marine sketches, figure studies, "still life" studies, and mechanical drawings. For the best collection of five oil paintings, Mr. Fleming receives first prize, first award, Miss E. Bradshaw, of this city, coming second, and Miss Farncombe, also of London, third. For landscape in oils Miss L. C. O'Keefe, Guelph; Mrs. W. K. Murphy, Toronto, and Mrs. W. Moore, of London, were successful competitors. Miss Mabel Reynolds, of London, shows several small pictures in water colors and oils, most of them being sketches from the St. Lawrence. Her marine sketches of Lake Huron, are especially fine, for amateur work.

For "still life" in oils, Miss Marianne O'Neil, London, receives first award, and Mrs. W. K. Murphy and Florence Bailey, of Toronto, coming second and third. Some excellent specimens of fruit and flower paintings are displayed.

Decorated China. Several cases of beautifully hand-decorated china are also to be found in the gallery. Mrs. E. Phillips, of Toronto, carries first prize for realistic decorating. Mary Bennett and Mrs. J. D. Deane, of this city, winning second and third. For conventional Miss A. Middleton, Clinton; Miss A. Folger, Toronto, and Miss Georgina Grant, of London, are the successful exhibitors.

Miss Kate Ford, of Goderich, shows some unique specimens of modelling in clay and plaster. In porphyry some very beautiful work is shown by Miss P. Cooper, London, and Miss Florence Bailey, Toronto, including inlaid tables, bread trays, picture frames, candlesticks, and so on. Miss H. Reed, Guelph, leads in a display of wood-carving, followed closely by George Blake, of London, and W. R. Murphy, of Toronto. Many of the men who visit the gallery are interested in the mechanical drawing, displayed by A. H. Moran, London; J. Thomas, Montreal, and Frank H. Curran, London.

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Red Cross Column

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BRIGHT BEAUTY SPOT ON GRIMY TRACKS

Reader Comments Upon Pretty Garden of Railwayman.

North Enders who possess an eye for the beautiful will doubtless have admired the bright spot created by the C. P. R. watchman in his little garden in the vicinity of Waterloo street. A reader remarks on it as follows:

"I was walking up Waterloo street, and by the C. P. R. tracks I noticed a lovely little flower garden belonging to the watchman on the track. He certainly deserves great credit for the taste displayed and the variety of colors grown on anything but good garden soil. I went in his little home on the track and complimented him on it. He said it was past its best now, and had cut a great many; but it is a pretty bit of coloring on the bare tracks. He cut a lovely bunch of asters and gave them to me, which I will try and keep as long as I can."

PECULIAR PETS PLEASE LONDON SOCIETY WOMEN

Everything From Pigs to Snails—When is a Lamb Not a Lamb?

The following dispatch from Old London is clipped from the Montreal Daily Mail:

The craze for strange animals grows stronger every day among wealthy women. Snakes, pigs and monkeys are domesticated as pets.

A young countess has a pet squirrel, which she keeps mostly in the pocket of her sporting coat. She has to have it with her, as it bites most other persons, particularly her governess. She puts it to sleep by the easy process of crossing its paws one on each side of its eyes, when it rolls into a ball, and remains at rest as long as she wishes.

A well-known heiress had two pet lambs, which were always carefully washed and dressed with pink ribbons. She went away from home for a long time, and when she returned she found two sheep washed and dressed with ribbons. Then she and the sheep parted.

Meat Cakes. One pound chopped veal, one-quarter pound soaked bread crumbs, two tablespoons savorful fat or butter, one teaspoonful chopped onion, one and one-half teaspoonful salt, dash of pepper. Mix all the ingredients, except the butter, and shape into small round cakes. Melt the fat in a baking pan and brown the cakes in it, first one side and then the other. Either cooked or raw veal may be used. In the case of raw meat the pan should be covered so that the heat may be retained to soften the meat.

Stew From Cold Roast. The dish provides a good way of using up the remnants of a roast, either of beef or mutton. The meat should be freed from fat, gristle and bones, cut into small pieces, slightly salted, and put into a kettle with water enough to nearly cover it. It should simmer until almost ready to break in pieces, when onions and raw potatoes, peeled and quartered, should be added. A little soup stock may also be added if available. Cook until the potatoes are done, then thicken the liquor or gravy with flour. The stew may be attractively served on slices of crisp toast.

Meat Turnovers. Almost any kind of chopped meat may be used in these, and if the quantity on hand is small, may be mixed with potato or cooked rice. This filling should be seasoned to taste with salt and pepper, onion or whatever is relished, and laid on pieces of short biscuit dough rolled thin and cut into circles about the size of an ordinary saucer. The

COWAN'S PERFECTION COCOA Rich, delicious, pure

Sold Everywhere

How to Live Well And Save the Pennies During the War

By Miss Canada

LITTLE HINTS TO HELP THE HOUSE-WIFE SOLVE HER PROBLEMS FROM DAY TO DAY. WRITTEN ESPECIALLY FOR ADVERTISER WOMEN READERS.

Almost any meat bones can be used in soup-making, and if the meat is not all removed from them the soup is better. But some bones, especially the rib bones, if they have a little meat left on them, can be grilled or roasted into very palatable dishes.

The "spare ribs" of southern coasts are made from the rib bones from roasts of pork, and makes a favorite dish when well browned. The braised ribs of beef often served in high-class restaurants are made from the bones from rib roasts. In this connection it may be noted that many of the dishes popular in good hotels are made of portions of meat such as are frequently thrown away in private houses, but which with proper cooking and seasoning made attractive dishes and give most acceptable variety to the menu. An old recipe for "broiled bones" directs that the bones (beef ribs or sirloin bones on which the meat is not left too thick in any part) be sprinkled with salt and pepper (cayenne), and broiled over a clear fire until browned. Another example of the use of bones is boiled marrow bones.

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We invite every visitor and every citizen to visit our Millinery Department some time during this busy week. We are anxious to prove to you that our styles are the very newest, that the cleverness of our designers is unequalled in the adaptation of the very newest effects to suit your requirements. Always you will find that our prices will show up very favorable on comparison.

## Long Tunic Serge Skirts, Special \$3.00 Each

Navy and Black Serge Dress Skirts, well tailored, in the new and very popular long Russian tunic style, trimmed with a row of buttons down front. The serge used is a good wearing, hard finished, all wool English serge. In this lot we have all medium sizes now on sale at \$3.00 each.

Always the Best of Everything for the Least Money

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Gray's Limited

edges of the dough should be moistened with white of egg, the dough then folded over the meat, and its edges pinched closely together. If desired, the tops of the turnovers may be brushed over with yolk of egg before they are placed in the oven. About half an hour's baking in a hot oven is required. Serving with a brown sauce increases the flavor and moistens the crust.

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## Main &amp; Collyer Fresh Vegetables

PRICE LIST.

Lettuce, head, each ..... 6c

Lettuce, Cos, each ..... 6c

Lettuce, leaf, each ..... 6c

Endive, each ..... 6c

Tomatoes, selected, pound ..... 5c

a net, 16-pound basket ..... 35c

Celery, White Plume, head ..... 5c

Cucumbers, each ..... 5c

Watercress, Radish, Parsley, Mint, Green Onions, bunch, 4c, 2 for 10c

Hubbard Squash, each ..... 15c

Essex Hybrid Squash, each ..... 15c

Custard Squash, each ..... 15c

Citrus, each ..... 10c

Essex Plant, each ..... 15c

Cauliflowers, fancy, each, 10c and 15c

Cabbage, large, 7c; small ..... 4c

Vegetable Marrows, each ..... 8c

Sweet Corn, per dozen ..... 12c

Potatoes, peck ..... 30c

Table Beets, peck ..... 15c

Carrots, peck ..... 20c

Onions, peck ..... 35c

Onions, silver-skin picklers, quart ..... 15c

Onions, yellow picklers, quart ..... 10c

Gherkins, per 100 ..... 40c

Green Tomatoes, peck ..... 40c

Beets, pickling, peck ..... 40c