

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

Sir Donald Mann and Col. Davidson have returned from Vancouver.

Miss Katherine Duggan, only daughter of Mr. E. J. Duggan, seigneur of Murray Bay, and Mr. J. Archibald Gray, of the Bank of Montreal, at Ottawa, formerly of Ottawa, were married last week in the village church at Murray Bay. The altar was decorated with sprays and peonies, and over the centre of the railing was an arch of evergreens, from which hung a wedding veil of smilax and white mallow. Beneath this archway, the ceremony was performed. The bride wore a Parisian gown of embroidered white satin and chiffon, and her veil was arranged with a spray of orange blossoms. The maid of honor, Miss Adelaide Casgrain, of Montreal, and the bridesmaids, Miss Oswald Haycock and Miss Beatrice Belcourt, of Ottawa, Miss Elizabeth Harlan, of Montreal, and Miss Harriet Walker, of Chicago, wore gowns of flowered pink and white, and white ribbons. The groom wore a tuxedo, and carried a shepherd's crook decorated with sweet peas, tied with pink and black velvet ribbon. The best man was Mr. John Lowry, Montreal, and the ushers were Messrs. Bevan Dunbar, Reginald Townsend, Maitland Belknap, Leonard Chester Jones, New York, and John Tracy, Albany. Following the ceremony a reception was held at the Manor House, and later Mr. and Mrs. Gray left for Quebec.

Sir Thomas Shaughnessy, who was in St. Agathe last week, has returned to Montreal.

Mrs. Miller Lash, Miss Lash and Miss Thompson, Hamilton, motored to the Clifton, Niagara Falls, on Sunday for a two weeks' sojourn.

Mr. Joseph Stewart and Miss Edna Stewart are visiting Mrs. James Starke in Vancouver.

His worship the mayor of Niagara-on-the-Lake, spent some days in town last week attending the Masonic Grand Lodge meeting.

Mrs. Harry Beatty, who has been in Cobourg, has now gone to St. Andrew's, N.B., to join her sister, Mrs. R. J. Christie.

Miss Gladys Snellgrove and Mr. Cecil Snellgrove are visiting Mrs. Bigwood at Byng Inlet.

The engagement is announced of Corina Russell, daughter of Mr. and Mrs. Ernest T. Henderson, Windsor, to the Rev. F. A. P. Chudwick, rector of St. Paul's Church, Vancouver, and formerly of All Saints Church, Windsor, Ont.

Mr. and Mrs. Lewis Howard spent a few days at Cobourg.

Mrs. H. Wright and her family are at Prout's Neck.

Miss Thompson and Miss Ruth Smith have returned to town from Prout's Neck.

Professor and Mrs. McGregor Young and their children are at Sturgeon Point.

Mrs. Arthur P. Tippet, Westmount, the Misses Edna and Nora Tippet, are at Weymouth North, N.S.

Miss Clara Flavell, has returned from her trip to Yellowstone Park with her uncle and aunt, and is at Sturgeon Point with her parents.

Mrs. Albert Austin and Miss Adele Austin are at Tadoussac.

Mr. and Mrs. Hume Blake and their family are at their country house at Murray Bay.

Mr. and Mrs. John Brown are leaving today for a holiday trip to the sea.

Major and Mrs. George Royce are at the Royal Muskoka.

Mr. and Mrs. James Ince spent the week end at Paradise Grove, Niagara.

Mr. Paul Seward and Mrs. Stanley Thompson are spending a short time at the Royal Muskoka.

Miss Phyllis Pison and Mr. Edward Pison went to Niagara on Saturday.

Mr. Charles Snellgrove is at the Bluffs, Lake Huron.

Mr. John Fox spent the week end at Niagara-on-the-Lake.

Miss Edith Snellgrove is spending a few days at the Bluffs, Lake Huron.

Mr. Rossie Klesner and Mr. Gordon Morrison motored to Cobourg last week and stayed at the Arlington.

Miss Lizzie Thompson spent a few days with Miss Kathleen Chipman on her way home from Italy to Dawson City.

The Misses Von Hugel are at their cottage at Jackson's Point for the summer.

Mr. and Mrs. Wallace Jones are spending the summer at Sturgeon Point.

Miss Margaret Corson is staying with Miss Gladys Flavell at Sturgeon Point.

Miss Helen Clarkson is visiting Mrs. J. James at Go-Home Bay.

Mr. Keith Ba-four is taking a holiday.

BURNS CUTS SORES ETC.
The most popular and satisfactory ointment on the market. It is reasonable in price and is useful in its statements. The public are wise. 25c. all druggists, or Foster-Buck Co., Limited, Toronto, Ont.

Mecca Ointment

The Daily Hint From Paris



With Simple Trimming.

This tailored hat, that was seen in a small shop on Fifth Avenue, has a crown of glossy black straw, with a rolling double brim of white silk. The bows are heavy grograin silk. The other hat is made of the same material, trimmed with large silk roses, having velvet leaves. These are sewed to the brim as flatly as possible, an indentation being made in the straw for each flower.

day on board this yacht June.

Miss Hazel Richardson, Winnipeg, who has been the guest of Lieut.-Col. J. Pennington Macpherson and Mrs. Macpherson, Ottawa, has arrived in Montreal, and is the guest of her uncle, Mr. W. H. Richardson, Westmount.

Mrs. Hagarty and the Misses Katherine and Alice Hagarty are leaving town for Scarborough, Maine.

Miss Evelyn Taylor is staying out at the Lambton Club.

Mr. and Mrs. W. J. Gage and the Misses Gage have gone to their island at Beaumaris, for the summer.

Mrs. Ben Cronyn is at the Del Monte, Preston Springs.

Rev. R. N. and Mrs. Burns and their family are at Beaverbrook for the summer. Mr. Wilfred James and Mr. Guy Rutter have just returned from paying them a visit.

Mrs. Frank Hellwell has gone to Edmonton to visit her daughter, Mrs. Cautley, and will be absent some months.

Mr. and Mrs. Yoris Ryerson have returned home from a visit to Dr. and Mrs. Sterling Ryerson at Sturgeon Point.

Mr. and Mrs. George Crawford are at Ward's Island for the summer. Mrs. MacDonald and her baby are with them.

Miss Brudha Ogden is in Montreal.

Miss Muriel Boehme has returned from Detroit.

The marriage of Miss Made Brock, daughter of Mr. and Mrs. Gordon Brock, to Mr. Hector Allan, Calgary, Alta., will take place quietly on Thursday evening, July 25, at the Church of the Advent, Westmount, Quebec. Immediately after the ceremony, Mr. Allan and his bride will leave for their home in the west.

Mrs. Robert Merritt is visiting Mrs. Allan Biggs at Kawartha Lakes.

The engagement is announced of Georgina Maud, daughter of the late Major Villiers Sankey and Mrs. Sankey, to Mr. Henry Howitt, barrister, of Toronto, eldest son of C. E. Howitt, "Homewood," Guilford.

Mrs. Goulding and her little girl will spend August at their island in Muskoka.

Mr. and Mrs. H. P. D. Armstrong are going to Brackley Beach for August.

Mrs. Buchan is in town from Kingston for a few days.

Mr. and Mrs. Roberts Admiral-road, have gone to Point au Baril for the summer.

Miss Ruth Rathbun is visiting Mrs. Frederick Clare Lee on the Georgian Bay.

Mrs. A. J. D. Campbell, Stanley-street, Montreal, and her sister, Miss Eleanor Davidson, are the guests of Mrs. W. Hamilton Burns.

Mrs. Maclean, Mr. Maclean, and Miss Agnes Dunlop are to their island on the Georgian Bay about the first of August, and will be away for six weeks.

Mrs. Arnold, Miss Joan Arnold, and Mrs. Berger were at the Caledon Club last week.

Mrs. Graham Thompson spent a week-end at the Caledon Club.

Mr. and Mrs. George La Bel, Ottawa, announce the engagement of their only daughter, Marie, to Dr. J. A. Lorrain, of Montreal. The marriage will take place early in September.

CLOSING WEEK OF STOCK CO.

"The Little Minister" Will Be Given at the Grand All This Week.

The Phillips-Shaw Company will close their summer season at the Grand this week and will present as the last offering J. M. Barrie's pretty Scotch comedy drama, "The Little Minister," which has not been seen here in years and which was made famous by Maud Adams, who presented the role of "Lady Babbie." Theatregoers are assured of a first-class performance, as everything has been secured to give the production a complete scenic equipment and all the members of the company have been assigned parts. "The Little Minister" will be seen in the role of "Lady Babbie" and Mr. Phillips will present the role of "The Little Minister." In closing the season the management desires to thank the theatregoers of the city for their liberal patronage during the summer, and also the many patrons who have shown their appreciation of the plays produced by personal commendation. The company will return early next summer and remain until the opening of the regular winter season.

The Bill at Scarborough.

This week's free open-air entertainment at Scarborough Beach Park is headed by Bobby Walthour and his Princeton Girls in a trick bicycle specialty. When the end came to the cycle racing boom, and Bobby Walthour could not get anyone to race him, he developed the trick riding branch of the game and speedily became a clever artist. He has been at the long distance racing, "The Princeton Girls" and his proteges, and it is said that they give one of the best bicycle riding turns that are to be seen in Canada. The Flying Dordane, who will be remembered for their sensational trapeze work at the Beach last year, will be another feature. The Flying Dordane, who will be remembered for their sensational trapeze work at the Beach last year, will be another feature. The Flying Dordane, who will be remembered for their sensational trapeze work at the Beach last year, will be another feature.

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PERCY HASWELL'S GREEN STOCKINGS

Clever English Comedy Will Be Given by Popular Company at Royal Alexandra

Commencing to-night and for the balance of the week, Miss Haswell, the local favorite, will present at the Alexandra Theatre, that clever comedy, by E. A. W. Mason and George Fleming, "Green Stockings." This is the play in which Miss Margaret Anglin scored such a tremendous "hit" in this country a little over a year ago. Miss Haswell's ability to present this piece is not to be questioned, and that she will make her audience laugh this week as long and loud as she has done in previous weeks, is a foregone conclusion. The story deals with one Celia, a Parady, being the eldest sister of four, having been forced to wear stockings of the above hue, according to the old English custom, at the wedding of her two younger sisters. Now that the third is to be married, and not wishing to wear the green stockings, Celia invents an imaginary fiancé, and announces the fact the day he is supposed to sail for Africa. After several months, she becomes tired of entertaining an imaginary fiancé and kills him by the simple method of sending a paragraph to the newspaper to the effect that he was killed in battle. There comes a messenger from Africa, bearing with him the dead hero's love for Celia. Out of the complications which arise, a delightful comedy has been evolved. The usual Wednesday and Saturday matinees will be given. Seats are on sale now.

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