

Cynthia Grey's Answers  
Helps for Every Woman  
Follow the Bill-o'-Fare

# A PAGE FOR WOMEN

Daily Tea Table Talk  
Letters by Billie Burke  
Stories for Children

## FALL SKIRT WILL HAVE PISTOL POCKETS

Recent Decree of the National Tailors' Convention.



BANG!  
See here!  
The girl with the pistol pockets!  
The new fall tailored skirt will have two patch pockets, either in front or in the back of the hips, and it goes without saying that the up-to-date girl will make this very convenient fashion extremely popular, and it is

## Tea-Table Talk

Perhaps  
You  
Know  
Her.  
It was in a Dundas street restaurant that I met her the other day. She was sitting alone at a table, and upon sighting me, she fairly insisted that we take seats with her. "Just to keep me company," she said. "You know I am a great person for company. John says he never saw a woman so fond of having people around as I am. But I like to hear them talk. It's my nature. I believe in being sociable."

"Oh, you are ordering cherry sun-lae, too? That is my favorite dish. I don't believe in those very rich sun-lae and things, yet some folks always order them. Speaking of cherries, I bought the loveliest basket on the market yesterday and got nine pints of preserves. Just fancy, nine pints from an eleven-quart basket. But they were nice ones."

"I never do up cherries, or talk about them, but I remember the time my poor mother broke her arm. She was up on a step ladder getting some fruit-jars off the top shelf of the pantry, and slipped in some way. My! It laid her up for weeks. A broken limb is so painful, don't you think? I have never had one, but, then, they really must be."

"I am always so afraid of accidents of some kind when travelling, but one can't stay at home all the time. We are going to Bayfield next week for a fortnight. I never leave home but I look around and wonder if I'll ever see it again. John says I am foolish, but I never think men quite understand women. They are more matter-of-fact than we are, less sentimental, you know."

"But I guess we'll have a pretty good time down by the water, only I know I shall be nervous when the children are out of my sight for a minute. Nothing's ever happened to them yet, but one can never tell."

"Dear me, speaking of water reminds me that I really must see the plumber before I go home. There always seems to be something wrong with the bathroom pipes."

"Well, I must be going. I am so glad

to see you. I am so glad

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## PROBLEMS OF THE FAIR SEX SOLVED BY CYNTHIA GREY

[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.]

About Pauline Johnson.

Dear Miss Grey: I am troubling you again about Pauline Johnson. You must have misunderstood me. I wanted her life, so please send it as soon as possible.

A.—Evidently I did misunderstand you, Jessie, but my dear, you left out so many small words that I just had to guess at your meaning.

Miss E. Pauline Johnson was the daughter of the late George H. M. Johnson, head chief of the Mohawks, Indians, and his wife, Emily Howland, a native of Bristol, England. Pauline was born at "Chiefswood," her parents' residence, on the Six Nations reserve, near Brantford, Ont., and received her education at the Brantford public schools.

At an early age Miss Johnson showed decided talent as a poetess. She wrote many poems, tried several in American and Canadian periodicals. In 1894 she visited England, and while there published a volume of poems, entitled, "The White Vampires." The poems also possessed rare dramatic powers as a reciter of her own poems, and appeared in many Canadian and American cities in a series of tours.

Miss Johnson died in Vancouver on March 7 of this year after a prolonged illness.

A Would-Be Warbler.

Dear Miss Grey: Will be pleased if you will answer the following questions for me at your earliest convenience:

1. Is it proper for a young lady to stand up when she is being introduced to either lady or gentleman?

2. I am a very nervous girl. Could you tell me of any real good surgeon I could go to? I have tried several in my home town, and none seem to be of any help to me. My blood always seems to rush to my head. Do you think that is caused from nervousness?

3. Miss Grey, I have a very poor voice for singing, and would so much like to be able to sing. Could you tell me in what way I could strengthen my voice?

4. I would be greatly pleased if you would send me the poem, "The Gypsies' Warning," and "Christmas Day at the Workhouse." You will find a stamped envelope enclosed. Thanking you in advance, HAZEL.

A.—1. It is not customary or necessary to do so unless the person being introduced is much older than herself. Then it is a mark of respect to rise and remain standing until the older person is seated.

2. For obvious reasons I cannot give names in this column. Several physicians who specialize on nervous diseases advertise in this paper. If you have nervous trouble I should advise you not to delay taking special treatment.

3. Why, I suppose it will be necessary for you to take lessons from a vocal teacher. But I fear that if nature has not provided you with a good voice for singing you cannot acquire one with any real satisfaction. We cannot all be nightingales, you know, but the cheery chirp of a sparrow is worth something.

4. I have not the verse, "Christmas Day at the Workhouse," in my possession, but I cheerfully mail you the other poem you ask for.

On the Alleghany River.

Dear Miss Grey: Would you please tell me what would be nice to have for a picnic to be eaten on the banks of the Alleghany River? Although I live in Pennsylvania and have nearly all my life, I am a born Canadian, and visit London every summer.

2. What are the meanings of the names Cecil, Lisle, Glen, Ruth, Elizabeth, Maribha, Kathyrne?

Thanking you, I remain, Answer.—Well, well, one certainly ought to have a nice lunch to grace an Alleghany picnic! Wonder how this appeals to you? Potato salad (to be carried in a quart sealer), Boston brown bread, salmon loaf, ripe tomatoes, tiny buttered tea biscuits, watermelon, fancy cakes and lemonade. A few sandwiches would doubtless tuck into the picnic basket very nicely, too. Pleased to have you visit this column from so far.

2. Cecil, dim-sighted; Ruth, beauty; Elizabeth, consecrated; Maribha, ruler of the house; Kathyrne, pure. I do not know the meanings of Lisle or Glen.

What Shall He Say?

Dear Miss Grey: Is it proper to congratulate a girl on her becoming engaged? The young lady is not very well known to me personally, but the young man to whom she has become engaged is a very dear friend of mine. The engagement as yet has not been publicly announced, but my friend has made the fact known to me. The young lady has sent me a card, knowing that I know she is engaged. Previous to this we have not corresponded.

D.—A.—It really is not proper to congratulate a girl on her engagement. The young man is the one to whom congratulations are extended. However, an informal little note to the girl under the circumstances would be in entirely good form. In the note simply tell her you were glad to hear of her engagement and that you wish her much happiness.

Rules for Baby's Care

A well-known physician, who is particularly interested in a milk depot and its patrons, says the following set of rules is a good one for every mother to memorize. He lays special emphasis on the one in relation to "pacifiers." "This is one of the things we try to impress upon mothers who come to the milk station," he said yesterday. The rules follow:

Don't let people handle or kiss the baby.

Don't take babies into crowds. Bathe baby daily, and on very hot days keep his temperature down by one or two sponge baths.

Do not use too much talcum powder on hot days, as it cakes and clogs up the pores.

Do not forget that baby needs water. Give him plenty, as water is a means of keeping the skin alive and healthy.

Never use pacifiers, as all the time, in summer sleeping out of doors is desirable.

Keep baby quiet after eating.

If baby is well, yet spits up milk after feeding, he is probably getting too much.

Never feed the baby just because he cries. Find out what the trouble is.

Babies do not cry if well, comfortable, clean and properly dressed.

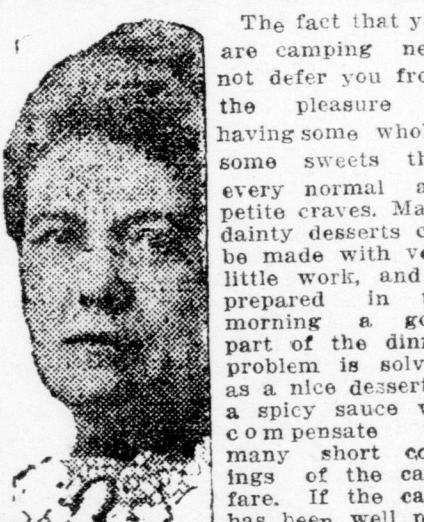
Never use pacifiers.

Naps in the middle of the day will keep the baby always from all sorts of ills.

Study your child, and by so doing you will know when something is wrong with him.

## Desserts For Tent-Dwellers

Even Elaborate Ones When You Go Camping.



Mrs. Riesenber.

and shelled nuts to draw upon, and if you have some canned fruit or can procure the fresh fruits in season you can have a new dessert every day.

PLAIN BOILED RICE.

METHOD.—Have a large kettle of rapidly boiling water on the stove, wash one cup of rice and stir into water, keeping it boiling all the time; add one tablespoon of salt and boil until the kernels are tender. If pressed with the fingers about thirty minutes is required. When done drain; let some cold water run through, then drain very dry and shake over fire so as to separate the kernels.

RICE WITH RAISINS.

METHOD.—Pour some boiling water on a cup of raisins, cover and let stand for a few minutes; drain and then beat them into as much boiled rice as you need, sweeten and season with a little cinnamon and serve plain or with cream or milk.

CUSTARD FRUIT PUDDING.

METHOD.—Place sugar, peaches or grated canned pineapple in saucers, then divide a cold custard evenly for number of dishes desired and pour over fruit. This is very nice if you can get cream to serve with it, or you may use the juice of canned fruit as a sauce.

SUMMER SPICE PUDDING.

METHOD.—Take small ginger cookies and line bottom of bowl with them, pour on some hot custard which has been previously prepared, then add another layer of cookies and pour the rest of custard over them. When cold this pudding is a good substitute for a baked pudding and requires much less labor to prepare.

## REMOVAL SALE

BRINGS LOW PRICES

The Near Approach of Our Moving Day Means Low Prices Here For You.

## Clearance of Fancy Linen Pieces

Odd Lines and Soiled Pieces at Very Low Prices

This lot includes Doilies, Centres, Tray Cloths, Dresser Scarfs, Stand Covers, Tea Cloths and Towels, in drawn work, guipure lace, damask and embroidery. All must go before we move. On sale Saturday.

Regular 15c pieces for, each...10c

Regular 25c pieces for, each...15c

Regular 50c pieces for, each...35c

Regular 75c pieces for, each...50c

Regular \$1.00 pieces for, each...75c

One entire counter of these.

## Wash Goods Remnants

Saturday will see a big clearance of Wash Goods. All goods must go. Repps, Dress Linens, Cotton Foulards, Voiles, Muslins, Chambrays, Ginghams, mostly colored. Lengths are from 1 to 7 yards. All must go, at

1/2 Price Saturday

Silk Waists, \$1.69  
Colored Silk Waists, in navy, tan, gray and brown shades. Messaline silk. Sizes 34 to 38. Regular \$2.75, for...\$1.69

## Ladies' and Misses' Serge and Wash Dresses at 1/2 Price Saturday

8 only Misses' All-Wool Serge Dresses, in gray and navy. Sizes 16 and 18. Neatly trimmed and splendidly tailored. Regular \$5.00 .....\$2.50

10 only Ladies' Smart All-Wool Serge One-Piece Dresses, in navy and black, in sizes 34, 36 and 38. Regular \$8.50, for .....\$4.25

Ladies' White Lingerie Dresses, made of fine quality English lawn, beautifully trimmed with lace and lace insertion. Skirts are daintily embroidered. Come in square neck style with medium length sleeves. Sizes 34 to 38 only. Regular \$6.50 and \$7.50, for .....\$3.50

Misses' White Pique Dresses, \$2.25

One rack of Misses' Pretty Pique and Linen Dresses, in sizes 14 and 16. These are prettily designed and well tailored. Most of these are all white; some are trimmed with cadet blue. Special sale price.....\$2.25

## Just Received!

White Ratine, 32 inches wide, at yard.....50c  
White Cotton Voile, 44 inches wide, at yard.....35c

GRAY'S LIMITED.

GRAY'S LIMITED.  
Drygoods, Millinery, Ladies' Ready-to-Wear Garments.  
Phone 1182. 150 Dundas.

## Daily Menu

SATURDAY.  
BREAKFAST.  
Fried Bacon. Potatoes.  
Toast. Coffee.  
DINNER.  
Grilled Steak.  
Creamed Cabbage.  
Raspberry Pie.  
SUPPER.  
Tomato Omelet.  
Sponge Cake. Ice Cream.

Succotash.—Flunge a half pint shelled corn in a pint of boiling water, with half teaspoon salt, and boil thirty minutes. Drain on a sieve and place in a saucepan. Place in three quarts boiling water, with a half cup milk and teaspoon salt; four good-sized, round, tender corn cobs, and boil forty minutes. Drain, green corn and boil forty minutes. Drain, with back of a knife blade detach grains from the cob and add to beans, season with half teaspoon salt and two tablespoons butter, rolled in one teaspoon flour. Mix well while heating for five minutes, and serve.

Baked Tomatoes.—Remove the stems and wipe fresh red tomatoes. Cut a small cover from the top of each and then place in buttered pan. Season with a teaspoon salt, a teaspoon sugar and half teaspoon white pepper. Arrange a little butter oil on top of each tomato. Place the covers on and bake for twenty minutes, or till soft, and serve. Remove and serve on individual plates.

Baked Tomatoes, No. 2.—Wipe and cut tomatoes. Place in a baking-dish, cut side up. Season with half teaspoon salt, half teaspoon sugar, and half teaspoon white pepper. Arrange a little butter oil on top of each tomato. Place the covers on and bake for twenty minutes, or till soft, and serve. Remove and serve on individual plates.

Baked Tomatoes, No. 3.—Wipe and cut tomatoes. Place in a baking-dish, cut side up. Season with half teaspoon salt, half teaspoon sugar, and half teaspoon white pepper. Arrange a little butter oil on top of each tomato. Place the covers on and bake for twenty minutes, or till soft, and serve. Remove and serve on individual plates.

Baked Tomatoes, No. 4.—Wipe and cut tomatoes. Place in a baking-dish, cut side up. Season with half teaspoon salt, half teaspoon sugar, and half teaspoon white pepper. Arrange a little butter oil on top of each tomato. Place the covers on and bake for twenty minutes, or till soft, and serve. Remove and serve on individual plates.

Baked Tomatoes, No. 5.—Wipe and cut tomatoes. Place in a baking-dish, cut side up. Season with half teaspoon salt, half teaspoon sugar, and half teaspoon white pepper. Arrange a little butter oil on top of each tomato. Place the covers on and bake for twenty minutes, or till soft, and serve. Remove and serve on individual plates.

Baked Tomatoes, No. 6.—Wipe and cut tomatoes. Place in a baking-dish, cut side up. Season with half teaspoon salt, half teaspoon sugar, and half teaspoon white pepper. Arrange a little butter oil on top of each tomato. Place the covers on and bake for twenty minutes, or till soft, and serve. Remove and serve on individual plates.

Baked Tomatoes, No. 7.—Wipe and cut tomatoes. Place in a baking-dish, cut side up. Season with half teaspoon salt, half teaspoon sugar, and half teaspoon white pepper. Arrange a little butter oil on top of each tomato. Place the covers on and bake for twenty minutes, or till soft, and serve. Remove and serve on individual plates.

Baked Tomatoes, No. 8.—Wipe and cut tomatoes. Place in a baking-dish, cut side up. Season with half teaspoon salt, half teaspoon sugar, and half teaspoon white pepper. Arrange a little butter oil on top of each tomato. Place the covers on and bake for twenty minutes, or till soft, and serve. Remove and serve on individual plates.

Baked Tomatoes, No. 9.—Wipe and cut tomatoes. Place in a baking-dish, cut side up. Season with half teaspoon salt, half teaspoon sugar, and half teaspoon white pepper. Arrange a little butter oil on top of each tomato. Place the covers on and bake for twenty minutes, or till soft, and serve. Remove and serve on individual plates.

Baked Tomatoes, No. 10.—Wipe and cut tomatoes. Place in a baking-dish, cut side up. Season with half teaspoon salt, half teaspoon sugar, and half teaspoon white pepper. Arrange a little butter oil on top of each tomato. Place the covers on and bake for twenty minutes, or till soft, and serve. Remove and serve on individual plates.

Baked Tomatoes, No. 11.—Wipe and cut tomatoes. Place in a baking-dish, cut side up. Season with half teaspoon salt, half teaspoon sugar, and half teaspoon white pepper. Arrange a little butter oil on top of each tomato. Place the covers on and bake for twenty minutes, or till soft, and serve. Remove and serve on individual plates.

Baked Tomatoes, No. 12.—Wipe and cut tomatoes. Place in a baking-dish, cut side up. Season with half teaspoon salt, half teaspoon sugar, and half teaspoon white pepper. Arrange a little butter oil on top of each tomato. Place the covers on and bake for twenty minutes, or till soft, and serve. Remove and serve on individual plates.

Baked Tomatoes, No. 13.—Wipe and cut tomatoes. Place in a baking-dish, cut side up. Season with half teaspoon salt, half teaspoon sugar, and half teaspoon white pepper. Arrange a little butter oil on top of each tomato. Place the covers on and bake for twenty minutes, or till soft, and serve. Remove and serve on individual plates.

Baked Tomatoes, No. 14.—Wipe and cut tomatoes. Place in a baking-dish, cut side up. Season with half teaspoon salt, half teaspoon sugar, and half teaspoon white pepper. Arrange a little butter oil on top of each tomato. Place the covers on and bake for twenty minutes, or till soft, and serve. Remove and serve on individual plates.

Baked Tomatoes, No. 15.—Wipe and cut tomatoes. Place in a baking-dish, cut side up. Season with half teaspoon salt, half teaspoon sugar, and half teaspoon white pepper. Arrange a little butter oil on top of each tomato. Place the covers on and bake for twenty minutes, or till soft, and serve. Remove and serve on individual plates.

## KATHERINE LESLIE'S HOME CHAT



THE GRANDFATHER'S CLOCK.

An odd thing happened this morning. I was alone in the little apartment, and perhaps that is why I was so startled. An old, old grandfather's clock that stands in the little vestibule, at the brilliant hour of nine o'clock, began to strike. Five, solemn, sweet notes it struck, and then stopped. Now, it is not odd that a clock should strike. But that clock, like the grandfather's clock in the song, had "stopped short, never to go again."

As we thought, its long life, its many travels, its numerous operations for many diseases such as trouble clocks as well as humans, had, we thought, worn it out. In fact, we thought it was dead; and as the key of the door that leads to its wooden interior—for all its works are wooden—a curiosity in these days—was lost a few years ago, it has not been possible to get to its mechanism. And as we thought it dead, we did not trouble to find a new key. For now could you find a new key to an old clock? The clock has a wooden face, its white paint dulled and darkened by time, for time touches the face of

ling the tub; then wash with boiling water in which a little washing soda has been dissolved.

People who keep houses dark for fear of the sunlight spoiling their carpets or furniture have no idea of the disease-destruoying influence of sunlight and air.

To clean silk embroidery dip a camel-hair brush in spirits of wine and brush over the embroidery until it is clean. The brush should be frequently rinsed in some spirit to remove the dirt.

The wooden skewers which come with the joint of meat from the butcher's are useful. Dampen the point with brick dust. It will reach any corner or crevice and removes stains or dirt.

There is no better way of brightening rugs or carpets than to wash them, after a thorough sweeping, using a solution of ox gall dissolved in tepid water. After an hour rinse the floor covering with a washing of clear tepid water.

If a square piece of board measuring a foot across be fitted with castors at each corner, it will be found of the greatest convenience when scrubbing the floor or the piazza. The scrubbing pall may be moved along instead of having to be lifted.

The watermarks on porcelain are successfully removed by saturating a flannel cloth with kerosene and thoroughly rubbing the place which calls for one wide

loop well pulled out. Other lace coats are very much shorter, really little more than basque blouses.

Millinery Fads. Hawthorne, sweet peas and hedges-roses are reported as being in favor in Paris for summer millinery. A novelty which has been introduced there is the cretonne flower for trimming straw "sport hats." This isn't a bad idea, as the regular muslin and flowers are generally inappropriate and always are unsatisfactory garniture for outing hats.

Another millinery novelty reported from Paris is a hat described as "a basket embroidered in big wool apples," without an atom of brim, but with a narrow velvet ribbon to match the apples, passing under the chin. Toques are also said to be in evidence, worn straight on the head.

ETIQUETTE FOR BRIDAL CALLS. Bridal calls must be regarded as first calls, although the bride before her marriage was included in the calls paid to her mother, but after marriage the call is made to her husband and herself, although her husband may be a comparative stranger to the caller. The fact of having been present at the wedding requires that a call should subsequently be made upon the young couple, and this one is actually made and cards are only left in the case of the bride not being at home.

Bright Sashes and Lace Coats

Novel Ideas in Millinery, Too.

Many of the prettiest garden party frocks have the lace coat. This coat may be fashioned from the soft, fine maline lace, the navy Chantilly, or Mechlin, all lace with pronounced designs. As a rule the coats follow the lines of the Russian blouse, often with the pleated peplum or tunic.

Though the idea may seem a bit inharmonious, the best-dressed women wear these coats with black chamoisee or crepe skirts.

A long sash in one of the radiant bright colors is draped around the waist. Sometimes the sash is wound around the waist several times and knotted at the side, with long ends weighted by tassels; again it loses itself under the lace at the sides and appears in the back tied in the Japanese bow, which calls for one wide

loop well pulled out. Other lace coats are very much shorter, really little more than basque blouses.

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