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Flavor

in tea must be distinctive, pleasing and unvarying to merit continuous use. The flavor of Red Rose Tea is all its own; and it never fails to win and hold approval because it never fails in quality. Try it.

RED ROSE TEA "is good tea"

NEVER SOLD IN BULK

Your Grocer Will Recommend It

Sanitol

Pure Cold Cream

AT YOUR DRUGGISTS, 25c.

WOOD WORK

(PAINTED & UNPAINTED)

Old Dutch Cleanser

full directions and many uses on Large Sifter-Can, 10c

FREE ADVICE TO WOMEN

Every Woman

is invited to promptly communicate with Mrs. Pinkham at Lynn, Mass. All letters are received, opened, read and answered by women. A woman can freely talk to a woman; thus has been established this confidence between Mrs. Pinkham and the women of America which has never been broken. Never has she published a testimonial or used a letter without the written consent of the writer, and never has the Company got out of their possession, as the hundreds of thousands of them in their files will attest.

Out of the vast volume of experience which Mrs. Pinkham has to draw from, it is more than possible that she has gained the very knowledge needed in your case. She asks nothing in return except your good will, and her advice has helped thousands. Surely glad to take advantage of this generous offer of assistance. Address Mrs. Pinkham, care of Lydia E. Pinkham Medicine Co., Lynn, Mass.

Every woman ought to have Lydia E. Pinkham's 80-page Text Book. It is not a book of general distribution, as it is too expensive. It is free and only obtainable by mail. Write for it today.

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Of Interest To Women

Correspondence

Edited by Cynthia Grey.

Pleated Skirts.
Dear Miss Grey: (1) Will pleated skirts be worn this summer? (2) Please suggest a way to make a summer dress for a girl of 18. (3) Is it proper to go out occasionally with other young men when one has a "steady," but if not engaged?
A.—(1) Yes. (2) With low-cut neck, short sleeves, plain loose waist, with tucks at shoulders to form fullness, and pleated skirt with wide hem. Made in one piece and fastened straight down the front from collar to hem, with large pearl buttons. (3) Certainly. You would be very foolish not to do so.

Length of Dress.
Dear Miss Grey: (1) I am a girl of 15 and 5 feet 5 inches tall. How long should my dresses be? (2) Should one's address be at the head of business and friendship letters?
A.—(1) A few inches above the shoe tops. (2) Yes.

Washing Shirtwaists.
Dear Miss Grey: (1) Please tell me how I can wash a navy blue flannel shirtwaist so it will not shrink. (2) How can I get dark streaks off my neck that soap and water will not remove? They are caused by fur rubbing the neck. DAILY READER.
A.—(1) Better wash in gasoline, as water will shrink much less than if washed with soap and water. Be careful about fire in using gasoline. (2) Try lemon juice, or peroxide of hydrogen.

A Suitable Remark.
Dear Miss Grey: What is a suitable answer to the remark: "I am pleased to have met you?"
MISS J. M. S.
A.—"I thank you" or "I am very glad to have met you."

Princess Dresses.
Dear Miss Grey: (1) Are princess dresses still in fashion? (2) What is the best chemical for bleaching the hair? (3) What white cream is best for me to wear my hair bunched at the back of the head with large ribbon bows? (4) Parents suggest something to my friendships with young men. Would it be bad taste to go and keep it from them?
NELLIE.
A.—(1) Yes. (2) If I knew I would not tell you. Any good tooth powder. (3) Salt is good and peroxide of hydrogen. (4) Not exactly "bad taste," but rather unconventional for one of your age. Both had taste and were wrong to do so.

A Steady.
Dear Miss Grey: (1) Is a girl of 16 too young to wear pants? (2) What will remedy dark rough elbows? (4) What is the flower for June and April? (5) Please suggest something to trim a dress of green satin.
DUPLESS.
A.—(1) and (2) Yes. (3) Scrub with soap and brush brush and massage with cold cream twice daily. Keep elbows off tables and other hard surfaces. (4) June, rose; April, lily. (5) Bands of black satin, or lacy green flange lace with plaques of black.

SASHES AND SCARFS.
The French makers have done wonderful things with sashes and scarves, and wonderful things too with skirt drapery, many of the latest models in very soft materials having intricate and graceful skirt drapery instead of the straight Empire line or the straight simple tails of yore. These models have been so generally exploited during the winter, that there is still plenty of the latter, though the fatter or hold idea in its entirety has passed, but the most beautiful of the skirt models are the draped ones. Naturally, the worst failures too are in this field; for there is no other thing in dressmaking which so positively demands artistic inspiration as does drapery, and no bungling hand can triumph in this regard.

Shiloh's Cure

quickly stops pain, cures colds, headache, throat and lungs.

Advertiser Patterns

Beauty Pattern Company.



No. 8939—A New Idea in a Practical Garment—Ladies' Waist Dressing Sack in High or Low Neck and With Long or Shorter Sleeve.

Dotted line shows the model, which is appropriate for silk, flannel, and wash materials, such as lawn, dimity and muslin. The body portions show deep pleats over the shoulders, while over the centre tiny plaits or tucks are laid. The sleeve may be finished in full length, with a band or a shaped cuff, or in shorter length. The pattern is cut in six sizes, 32, 34, 36, 38, 40 and 42 inches bust measure. It requires 4 1/2 yards of 27-inch material for the 36-inch size. A pattern of this illustration mailed to any address on receipt of ten cents in silver or stamps.

PATTERN DEPARTMENT OF THE ADVERTISER.

Please send above mentioned pattern, as per directions given below, to:

Name.....
Street Address.....
Town.....
Province.....
Measurement: Bust..... Waist.....
Age of child or missed pattern.....

CAUTION. Be careful to include above illustration and send size of pattern wanted. When the pattern is sent measure your bust only mark it 32, 34, 36, 38, 40, 42 or whatever it may be. If a skirt is wanted, give waist measurement. Patterns cannot reach you in less than one week from the date of order. The price of each pattern is 10 cents in cash or in postage stamps.

PATTERN DEPARTMENT, LONDON ADVERTISER.

THE USES OF LACE.

Venetian lace is as much a favorite as the Irish, the Irish, the Venetian, the Alencon, and the Chantilly, and all the fine laces are equally popular.

THE CABLEMAN

BY WEATHERBY CHEBNEY.

CHAPTER VI.

When Scarborough jumped off his bicycle at the door of the Chancery, Eliza went to her room and took her hands in her face. It was characteristic of the pair that neither offered, nor accepted, condolences.

"Father is lying upstairs," she said. "He has sent for a doctor."

"Then he is not dead?" said Scarborough.

"He is dead."

She spoke quietly. The blow had been a hard one, but it had not broken her. If there was work to do she would do it, and the years would come afterwards. Scarborough, watching her face, saw no signs that the years had come yet; but he noticed a line of hardness about her mouth that had not been there yesterday.

"Why have you sent for a doctor?" he asked.

"Because I want to know what was the cause of death. I think that my father has been murdered."

He made her put on her hat and walk with him down the road, away from the house where her sorrow lay. Presently he pointed to a fence-corner bank, and when they were standing side by side he took her hand in his again and said gently, "Tell me about it."

For a little while she said nothing. Then with a quick movement she drew her hand away.

"First," she said, "I have a confession to make."

"To me?"

"Yes. We have been known here as Page. I have allowed you to believe that it is our real name. It is not.

"I know," said Scarborough.

She glanced at him quickly.

"How long have you known?" she asked.

"Only for a few hours."

"You heard yesterday at the circus?"

"Phil Varney told you."

"Then you told yesterday that I did not know Phil Varney—you have found out from him that I did. Did you interpret that as part of the scheme of deceit? You said to yourself that it was only another lie—known to this time, to support the acted lie? Tell me, did you think that?" she demanded.

"No," said Scarborough.

"Then you made excuses for me? What were they?"

"I made none," he answered. "I thought that you had some reason for refusing to tell him now, though in the past you had known him; and although he is my friend, I believed that your reasons must be good ones. Besides, I remembered that you had asked me not to tell you Miss Page, and that you said that you felt a pain of shame when you heard that name on my lips. Whatever reason there has been, however, if that has tied you, low voice, and then added vehemently, 'Oh, I hated it! I hated saying to act that lie! It was all that I could do sometimes, when you called me Miss Page, to keep myself from crying out to you that it was not my name. And you are right

for their appropriate purposes. A creamy or yellowed tone suggesting the mellow tint of the old laces is preferred even in the new lace, and one sees much less of the pure white Irish and other white laces than in former years. The same is true of the batiste, and linen embroideries, and the softest tone is indubitably becoming than the white. It harmonizes more delightfully with everything save pure white lingerie materials, and since the big lace collars, fichus, etc., which are prominent this season, are to be used on all kinds of material, the yellowed lace is immensely desirable.

It is by no means an unusual thing to find four or five kinds of lace introduced upon one of the imported French models, and admirable results are obtained in this way, while the combination of a very bold, heavy lace, such as filet, Venetian, or Irish, with a fine lace is almost inevitable, whenever lace enters largely into a frock or coat. Beautiful unlined coats of lace, long, clinging, and exceedingly graceful of line, are shown by almost every importer, and in many the empire idea is recognized by some short bolero-like or deep yoke effect worked out in heavy lace, while the soft lengths below are of fine lace, through which the outline of the clinging frock shows vaguely.

DAILY MENU

BREAKFAST.
Hot cornflakes.
Compliment Panckes with Maple Sugar and Lemon Juice.
Cocoa.

DINNER.
Roast Lamb Sherd, Scalloped Potatoes.
Peas and Carrots Sauted.
Lemon Custard.

TEA.
Creamed Fish. Pulled Bread.
Steamed Rhubarb. Sponge Cake.
Tea.

How to Do It.

The panckes are made in part from a cup of cold cornmeal porridge. Beat with a little water, and add salt to home the more easily if the dish is heated. Add 2 cups of white flour, 2 teaspoonsful of cream of tartar, 1 teaspoonful of sugar, and 1/2 cup of milk from 2 to 4 eggs, as the state of the larder will permit, and enough water to make a rather stiff batter. When ready to cook, heat a griddle with soda dissolved in 2 tablespoonsful of water. These panckes may be fried in a heavy iron pan, using no grease but a piece of fat pork with which to wipe off the pan between panckes or a half turnip will answer the purpose, strange to say. For those who like a crisp, rich pancked, judiciously to those of weak digestion, but wholesome for the strong, have three tablespoonsful of oil or other well-rendered fat, and cook three panckes at a time. Served with a little scraped maple sugar and a syrup of lemon juice they are delicious.

For the pulled bread, take any fresh loaf, cut off the crusts and tear the inside apart, crisp it brown in the oven.

For the sponge cake beat the yolks of 4 eggs with 1 teaspoon of sugar, add the stiffly beaten whites of the eggs, and fold in 1 cup of cold milk. Use neither liquid nor baking powder, and the cake will be light enough for any one and wholesome enough for the baby.

A WELCOME MOLD.

Nothing in the housekeeper's domain is free from the liability of mold growth. The results are often unsightly to any one who sees a selection of ill-smelling and sometimes tasteless. There is one exception in the matter of taste, Camembert, Brie Stilton, Roquefort and Gorgonzola cheeses, once they have reached the point to which many different molds. But however annoying to the aesthetic sense, mold growth seldom is harmful. Removal of the mold is free from the liability of mold growth. The results are often unsightly to any one who sees a selection of ill-smelling and sometimes tasteless. There is one exception in the matter of taste, Camembert, Brie Stilton, Roquefort and Gorgonzola cheeses, once they have reached the point to which many different molds. But however annoying to the aesthetic sense, mold growth seldom is harmful. Removal of the mold is free from the liability of mold growth. 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