Mid-Season Arrivals in Charming New Suits

You'll be instantly attracted to these beautifully tailored Suits in Navy and Black Serges.

They have just been passed into stock and we're not exaggerating when we tell you that they are masterpieces.

Prices, $42.50, $45.00 and $50.00.

Brick & Dundas, Limited
188 Dundas Street.
LONDON and ST. THOMAS

JIMMY COON STORIES

By Dr. Warren G. Partridge.
Copyright 1917 by George Matthew Adams.

THE COLORED PEOPLE CATCH TWO FOUR-LEGGED COONS.

You see it was awfully selfish and forgetful for Jimmy Coon's mother-in-law and father-in-law, and their fourteen children to wake up, and dress, and all leave the house in safety, while the colored men, and boys, and dogs, were at the bottom of their hollow Sycamore tree with torches, while they forget to wake up Jimmy Coon and Mrs. Jimmy, and tell them of their awful danger.

And Jimmy and his Mate slept soundly, while the hunters were planning their death. You know that colored people think that Coon meat is the sweetest morsel in all this world. And the torches and lanterns at the foot of that tree showed many grinning black faces, and many whites of dancing eyes, and many shining white teeth!

One little black boy was the funniest chap you ever saw. He wore an old straw hat, with the crown gone, and his black woolly hair stood right up on end, because he was so anxious to climb that tree, and catch those Coons for dinner. His name was George Washington Smith. And they all called him "Wash," for short.

And his father, old Joe, called out, "Wash, yez, bring me dem stick o'pine mighty fas, or I'll wollop yez." And little black Wash jumped like a Jumping-Jack when you pull the string; and he grabbed so big a pile of pine chips, that you could scarcely see the black boy, because he was covered up in the heap of pine sticks.

And then little Black Washington's Pa, old Joe, cut a hole in the bottom of that big hollow Sycamore tree. And then the black men and boys gathered more pine sticks; and they ran and gather dry leaves; and soon they had a fire burning in the bottom of that hollow tree.

And then the black men and boys put wet leaves and green grass on the fire, to make an awful smoke!

And that hollow tree began to look like a big chimney, and the smoke poured out of a hole near the top of the big tree. And poor little Jimmy Coon and Mrs. Jimmy were still asleep in the attic bed-room, near the top of that tree. It certainly did look as if the last hour of life had come to Jimmy Coon and Mrs. Jimmy.

Then little George Washington Smith's Pa, old Joe, climbed that big tree, with a gunny sack; and he climbed up to that hole in the top of the tree. And soon little Wash's Pa, Old Joe, heard Jimmy Coon sneeze and choke in the thick smoke, inside his bed-room. And then the black man heard Mrs. Jimmy sneeze and cough; and he heard Jimmy Coon get out of bed.

And Jimmy Coon and Mrs. Jimmy, choking and gasping for breath, came to their back window to climb out. Then Old Joe, Pa of little Wash, grabbed Jimmy Coon and Mrs. Jimmy, and threw them both into his big gunny sack.

Tomorrow—Jimmy Coon and Mrs. Jimmy in a Bag.

DAILY BIBLE QUESTION CLUB

UNIFORM LESSON FOR SUNDAY, APRIL 14, 1918.
ONE GOLDEN TEXT SUGGESTION.
[By Rev T. S. Linscott, D.D.]
Jesus requires confession and loyalty. —Mark viii:1-ix-1.

Questions for Today.

15. Verse 29—How did Peter know that Jesus was the Christ? (See Matt. xvi:15-17.)

16. There is belief and belief, but what is the only way to reach the supreme conviction that Jesus is the Christ? (See I. Cor. xii:3.)

17. Verse 30.—Why, seeing Jesus come to the earth as the Christ, did he forbid them to make that fact known?

18. Verse 31.—Why would you say, or not, that it was God's purpose originally that the Jews should reject and crucify Jesus?

Golden Text—If any man would come after Me, let him deny himself, and take up his cross and follow Me.—Mark viii., 34.

Following Christ Essential to Happy Dying.

Sin warps our will, so we cannot do what we desire, and wrong-doing paints our features other than they really are. Men put on a bold front and try to appear brave and strong, hiding from each other their true characters; but the average man when he is on his dying bed, or thinks he is, is a different man from what he has appeared to be when in health. His proud and haughty spirit is broken, he feels the falsity of his life, and feels that the foundation upon which he has built is crumbling beneath him. It is then that he feels his need of a Saviour, and even at that late date when he turns to Christ he is accepted and realizes the bliss of forgiveness. All who are followers of Christ are happy in their dying hour.

Comfortable—because they help the figure by gently supporting it.

D & A Corsets are fashioned on Canadian women and help to increase the beauty of the figure without harsh pressures.
The D & A embody the latest and most fashionable designs and sell at half the price of imported corsets.
Made by the Dominion Corset Co., makers also of the La Diva Corsets and the D & A "Good Shape" Brassieres.
Sold by best dealers, everywhere.
3.17
Illustrated catalogue and corset style book sent free on request—address our nearest office

NON RUSTABLE
D&A CORSETS
DOMINION CORSET CO., QUEBEC—Montreal—Toronto
№524

PAGE OF INTEREST TO WOMEN

SOCIAL AND PERSONAL

Readers are invited to 'phone all news of this kind to the Society Editor. Phone 3670.

Rev. Mr. Gilroy of Hamilton and Dr. Waugh of Stratford are the guests of Dr. and Mrs. Braithwaite, Waterloo street.

Dr. and Mrs. J. W. Craig of Pinicle, Montana, have left for their home, after spending several months with Mrs. Craig's sister, Mrs. J. A. Moyer of Oxford street. They have also been visiting with Mrs. Robert Craig of Belmont.

Mr. and Mrs. J. W. McKim and daughter Alma of Hamilton, formerly of London, passed through this city last evening on their way to Los Angeles, California, where they are to make their home in the future. A number of London friends met them at the train to say good-bye.

On Wednesday afternoon a pretty wedding was solemnized at the home of Mr. and Mrs. Dobson of London Township, when their daughter, Mary Elizabeth, was united in marriage to William John Stewart of Toronto, formerly of Paris. Rev. H. H. Bingham officiated, in the presence of immediate friends and relatives of the bride and groom. The young couple were unattended. After a dainty wedding luncheon Mr. and Mrs. Stewart left for Toronto, where they will reside.

Dr. Helen MacMurchy of Toronto, who will address a meeting of the Y.W.C.A. on Friday, will be the guest of Mrs. James Ross, Wolfe street, while in the city.

Miss Dorothy Dennis has returned to St. Margaret's School, Toronto, after spending Easter with her parents, Mr. and Mrs. E. R. Dennis.

Dr. and Mrs. Eccles are enjoying a visit down south.

Dr. and Mrs. Richard Hearn of Toronto announce the engagement of their daughter, Muriel Constance, to Capt. Henry Arthur Cates, R.A.M.C., the marriage to take place the 16th of this month.

Mrs. W. R. Bell of Chicago paid a flying visit to the city this week. Mrs. John Bell, her sister, entertained a few friends to tea in her honor.

W. R. Allen of Toronto is the guest of Canon and Mrs. Tucker, St. Paul's rectory.

John R. Gurd has returned to New York.

Miss Helen Gibbons is in New York.

Mrs. J. B. McKillop is in Toronto in connection with the work of the hospitals and the Lord Kitchener division of the St. John Ambulance Association.

Prof. Sherwood Fox of Western University and daughter, Miss Emma, have returned from Toronto, where they spent the Easter holidays.

BACKYARD GARDEN HINTS

(By The Girl With the Hoe.)

THE APPLE TREE.

The apple tree is perhaps the commonest and most profitable of all fruit-bearing trees in Ontario, and its fruit is of exceeding great value as an article of food. For these reasons every care should be taken of the apple trees which chance to be in city gardens, and which are so generally neglected. Pruning is the first operation of the year, and should be done in the early spring, preferably before growth has set in, but may be done immediately after the tree has burst into leaf. The wounds made by the pruning should heal rapidly so that decay will not set in, and for this reason pruning is carried on in the spring, when the healing process of the tree is about to begin.

Old trees may be reclaimed and made to yield an abundance of fruit if properly cared for. The tool with which to prune is a fine-tooth sharp saw. For branches which cannot be reached with a saw, a long-handled pruner is used. In climbing the tree and placing the ladder, be careful not to bruise or break the bark, for in that case black rot canker may set in.

All the rough bark on the tree should be scraped off with a hoe, for such bark is liable to harbor many insects which are injurious to the tree. However, in doing this be careful not to expose the live yellow bark underneath.

Today it is thought that low-headed trees are the best. They are much easier to spray, prune and pick. An apple tree to be most profitable should be under 25 feet in height. Trees considerably higher than this may be lowered by pruning, but this should not all be done in one year, as it would be too severe a shock to the tree. It should not be lowered more than five or six feet at the most in one season. In pruning, begin by removing all the dead wood, and then cut back all the high limbs and cut out the cross branches. More time should be spent in deciding what to cut than in the actual cutting. In doing this, always consider the lateral branches, for every cut back should be made to a lateral branch. The cutting is usually begun in the centre, the outer branches being cut afterwards to correspond with the height of the centre. The tree should be highest in the centre, and slope gently to the sides. In cutting the outer branches remember that they also must be cut back to a lateral branch.

This cutting off of the top branches of the tree will force out sprouts or suckers on the large limbs below. The most favorably situated of these should be preserved, while the others are all trimmed off at once. The sprouts selected for further growth should be cut back to a length of six inches, with the last bud pointing in the direction in which the branch is desired to grow, are so generally neglected. Pruning is the first operation of the year, and should be done in the early spring, preferably before growth has set in, but may be done immediately after the tree has burst into leaf. The wounds made by the pruning should heal rapidly so that decay will not set in, and for this reason pruning is carried on in the spring, when the healing process of the tree is about to begin.

Old trees may be reclaimed and made to yield an abundance of fruit if properly cared for. The tool with which to prune is a fine-tooth sharp saw. For branches which cannot be reached with a saw, a long-handled pruner is used. In climbing the tree and placing the ladder, be careful not to bruise or break the bark, for in that case black rot canker may set in.

All the rough bark on the tree should be scraped off with a hoe, for such bark is liable to harbor many insects which are injurious to the tree. However, in doing this be careful not to expose the live yellow bark underneath.

Today it is thought that low-headed trees are the best. They are much easier to spray, prune and pick. An apple tree to be most profitable should be under 25 feet in height. Trees considerably higher than this may be lowered by pruning, but this should not all be done in one year, as it would be too severe a shock to the tree. It should not be lowered more than five or six feet at the most in one season. In pruning, begin by removing all the dead wood, and then cut back all the high limbs and cut out the cross branches. More time should be spent in deciding what to cut than in the actual cutting. In doing this, always consider the lateral branches, for every cut back should be made to a lateral branch. The cutting is usually begun in the centre, the outer branches being cut afterwards to correspond with the height of the centre. The tree should be highest in the centre, and slope gently to the sides. In cutting the outer branches remember that they also must be cut back to a lateral branch.

This cutting off of the top branches of the tree will force out sprouts or suckers on the large limbs below. The most favorably situated of these should be preserved, while the others are all trimmed off at once. The sprouts selected for further growth should be cut back to a length of six inches, with the last bud pointing in the direction in which the branch is desired to grow. Sometimes these tiny sprouts are tied to insure them growing in the right direction. They will have reached a fruit-bearing stage in about three years' time.

When apple trees are growing very closely together, so that their branches overlap these branches should be cut back all around the tree, so that there will be a space of three feet between the trees to let in the sun, air and to make the spraying easier. Try to aim at never having one branch so that it will rub against another when it is loaded with fruit. Apples must have plenty of light and room.

Patriotic Western Ontario

Address All News for This Column to the Editor of the Women's Page.

KOMOKA.—The next regular meeting of Lobo Women's Institute will be held on Wednesday afternoon, April 17, at Mrs. P. L. Graham's home. All ladies are welcome.

EMBRO.—The Embro Red Cross ladies held a tea in the council chamber, which was a decided success. Much credit is due the ladies for the large display of socks, shirts, pyjamas, towels, etc., which they had on exhibition, and the nice way in which the corner was decorated for the occasion. The waitresses were all dressed in white, with Red Cross caps. The proceeds amounted to $20.80, which goes in aid of Red Cross wirk.

CARADOC.—The Willing Workers of Cook's Church, Caradoc, have made since the beginning of this year 41 pairs socks, 62 shirts, 5 pyjama suits and paid in $19 in cash. The Thimble Circle has received from Mount Brydges Red Cross: 36 pieces of Red Cross work to complete, 18 suits pyjamas, and 18 shirts were made and returned to the Red Cross Society of Mount Brydges. The Cook's Khaki Club reports receipts of $17.18, and an expenditure of $18.22, making a deficit of $1.04. They have packed 21 boxes, valued at $3 each, and mailed them to the boys overseas.

WATFORD.—The Tecumseh Chapter, I.O.D.E., held its regular meeting at the home of Mrs. Newell, the treasurer reporting $117 added to the treasury during the last month, and the sock committee reporting 80 pairs of socks ready to be shipped overseas. Two new members were added to the roll, Mrs. Jones and Mrs. Conn of Sarnia.

Lambton's No. 149, I.O.D.E., held its regular meeting at 3 o'clock. The treasurer reported the proceeds from the cantata recently given as $60, and the sock committee reported 60 pairs of socks on hand. Arrangements are being made for the staging of a play, "The New Minister's Wife," early in May.

KERWOOD.—The Women's Institute will hold its next regular meeting at the home of Mrs. Harry Eastbrook on the afternoon of April 17. A good attendance is requested.

The maple sugar social held under the auspices of the Epworth League at the home of Frank Hull was well attended by a jolly crowd of young people, who spent the evening in games and contests.

The Woman's Missionary Society will meet at the home of Mrs. James Richardson on Thursday, April 11. The members are especially requested to be present.

DENFIELD.—The Denfield Red Cross Circle met at the home of Mrs. Charles E. Johnson, with a fair attendance. Boxes were packed to be shipped to Hyman Hall, containing the following: 114 pairs socks, 142 trench towels, 108 hospital towels, 16 grey flannel shirts, 4 dozen hospital handkerchiefs, 1 dozen washcloths and 3 bundles of old cotton. A bale of second-hand clothing was packed also for French relief.

The sum of $30 was raised by three of the young people of St. George's Church and contributed for Red Cross purposes. The next meeting will be held at Mrs. George Robson's on May 14.

ALVINSTON.—The Alvinston Red Cross Society will hold its regular monthly meeting in the council chambers on Wednesday, April 17, at 3 o'clock.

The knitting bee conducted by the Alvinston Red Cross Society for the past month will close on April 17.

The Young Ladies' Red Cross Auxiliary is holding a Red Cross party in Codes' Hall on Friday evening, April 12. Amusements have been provided for all and a good attendance is expected. All the ladies are requested to bring boxes, which will be sold by auction.

RED CROSS AND C. W. C. A. COLUMN

THE BRITISH RED CROSS.

To those who helped in the campaign for British Red Cross when the appeal was made for "Our Day," the following letter will prove of much interest. It was written to His Excellency the Duke of Devonshire and comes from the British Red Cross Society and the Order of St. John of Jerusalem in England:

83 Pall Mall, London, S. W., 1.
March 4, 1918.

Your Excellency,—At the last meeting of the joint war committee of the British Red Cross Society and the Order of St. John I had the honor, as chairman of the joint finance committee, to read to the meeting a copy of the joint message of September 15 last to the people of the Dominion of Canada, signed by your excellency as patron, and by her excellency as president of the Canadian Red Cross Society, commending our appeal on "Our Day," 1917, to the sympathetic consideration of all in the Dominion. At the same time I was able to inform the committee that, according to the latest estimates made by Lieut.-Col. Noel Marshall and Dr. Abbot, the response from the provinces of Canada to our appeal amounts to the magnificent sum of over £475,000.

I was desired by the committee to convey to your excellency the committee's grateful appreciation of your generous tribute to the value of the services the joint societies have rendered to the sick and wounded of the Empire and her allies, as set forth in your message to the people of Canada. We realize that the terms in which your excellency refers to our efforts were undoubtedly a potent factor in producing the generous response which the Dominion has made.

I was further desired by the committee to say that the British Red Cross Society and the Order of St. John beg to be permitted to tender, through your excellency, to the people of the Dominion, the profound gratitude of the joint societies.

The continued efficiency of our work is largely due to the munificent contributions we have received from Canada during the past three years. The Dominion's response on "Our Day," 1917, has beaten all records, and enables us to look forward for the time being to meeting the demands which reach us from every theatre of war—demands which, I fear, will continue to increase until victory is achieved.

Finally, the committee desire to ask your excellency to be kind enough, in whatever manner you consider proper, to convey our gratitude to all concerned.

I am, your excellency's most obedient servant,
(Signed), ROBERT A. HUDSON,
Chairman of the Finance Committee.
MARIAN KEITH, Press Secretary.

Cynthia Grey's Mail-Box

Re Gluten Flour.

Dear Miss Grey,—Will you please tell me what part of the grain of wheat is used for gluten flour? Also, how it is prepared or made; also what difference there is between that and white flour. Some people say it is just a fad.

"Pat's" letter was great. I cut it out and sent it to a nurse in a hospital on the Pacific coast. RUSTICUS.

Ans.—The wheat kernel contains two main elements, which render it especially adaptable for bread-making—starch for heat-producing, and gluten. This gluten or albuminous element—a greyish yellow, sticky substance—is a most valuable flesh or tissue builder, and its adhesive nature is also an important factor in the bread-making process. After the adding of yeast, as fermentation takes place, the thousands of little gas bubbles (that cause the mass to "rise") would escape were it not for the elastic gluten that holds the whole together. Cereals, like cornmeal and oatmeal, contain no gluten, and are not considered good for bread when used alone.

Some regard entire gluten flour as making too pasty, sticky bread, while others consider that the elimination of the starchy element in the process of milling is just what is required for a health-giving flour. I suppose it depends partly upon stomachic conditions of those who use it.

For Wingham Reader.

Will the Wingham reader (who sent a message on an Easter card for "Sarnia Reader") please write again, a little more definitely, and inclose her address. I am a wee bit at a loss to know just what she wants.

Another Mother.

Another Mother of Four,—The pattern of stocking foot has been mailed you—not too late, I hope to be of use.

Sent by "Another Lover of 161st."

Homemade Chocolates—Three cups of granulated sugar, one cup water. Dissolve the sugar in water. Then boil for five minutes without stirring; add a piece of butter size of half an egg, and one-third teaspoonful cream of tartar. Let it boil till it forms a soft ball in water. Add vanilla, and pour in buttered soup plates or on a platter and let cool. When real cool beat it till it creams, but not any longer, as too much beating makes it hard. Form into molds with fingers and put on oiled paper to cool.

Chocolate part: Grate quite a lot of Baker's unsweetened chocolate into a little granite dish and put over the teakettle; the steam melts the chocolate. With the help of a hatpin and spoon, dip the molds in the melted chocolate, and put back on oiled paper to stiffen.

Pimento Salad—One envelope of Knox's Gelatine; half-cup cold water, half-cup mild vinegar (use half water), one pint boiling dater, one teaspoon salt, one cup finely-shredded cabbage, juice of one lemon, two cups chopped celery, one-half cup sugar, one can pimento cut up finely. Soak gelatine in cold water five minutes, add vinegar, boiling water, lemon juice, sugar and salt. Strain, and when beginning to set add celery, cabbage and pimentos. Put in molds and serve with mayonnaise dressing on a lettuce leaf. This is lovely with any meat, preferably cold chicken.

Condensed Replies.

A Reader.—1. You will be quite safe in destroying receipts dating so far back as the dates you mention. 2.—For once I've been able to locate a desired recipe! Have no record of who sent it in, but it was originally printed for the benefit of a "lone bachelor," and is as follows: Ginger Cookies—Cup and a half of sugar, one cup shortening, one cup blackstrap, one egg, one tablespoon ginger, one teaspoon each cinnamon, allspice and cloves, two teaspoons soda dissolved in half-cup boiling water. Mix to the usual cooking dough.

Strathroy.—Thank you for supplying the name, and also for whispering such a nice secret to me. Your letters to him must have had the "true" ring.

X.Y.Z.—The answer is no—for I did not receive the picture. You will note, however, that one has come from another source.

"Somebody" requests publication of a carrot marmalade recipe appearing last autumn in this column: Take one peck of carrots, clean and put through the food chopper, put in a kettle with enough water to cover, and cook half an hour; then take five large oranges and one lemon, put the orange and lemon peel through the chopper, and cut the inner part up with a knife, put in with carrots, along with six large cups of granulated sugar; boil all together for one hour and a half; then seal.

"Ellizabeth" writes: Hope the following hints may be useful: 1. In sickness, when hot cloths are needed, heat them in a steamer and so avoid the necessity of wringing. 2. To remove dark fruit marks from the hands, dust them first with sulphur, then rub with lemon juice; let them dry and wash off with soap and water, rinsing well afterward. Your hands and nails will be white.

"Lonely Mother, O. S.," asks for loan of the swastika design and the butterfly design in crochet yokes. Will copy them and return promptly. Can any reader oblige with the loan of one or both?

Special Saturday Sale of 1,000 Pieces of Household and Decorative Linens

This should be an event of interest to all thrifty homekeepers. This splendid lot of Linens was secured from a certain wholesale house at a big concession in price simply because they are going out of these lines. By our advantageous purchase we are enabled to offer the following items at from 25 to 33 1-3 per cent less than manufacturers present cost.

COTTON TABLECLOTHS AT $1.59.
These are hemmed, ready to use, and are excellent cloths to put into everyday use, thus saving your good linens, that are now so hard to procure. They come in pretty oval designs only. Size 60x72 inches. Sale price tomorrow $1.59

EMBROIDERED PILLOWCASES, TOMORROW, $1.98 PAIR.
Embroidered Envelope Cases. at $1.98 pair
Embroidered Scalloped Day Slip Pillowcases at ..... $1.98 pair

LUNCHEON SETS, TOMORROW, $1.50.
Blue Embroidered Luncheon Sets, consisting of 13 pieces, on sale tomorrow at $1.50 set

EMBROIDERED PIQUE CARRIAGE COVERS.
In very pretty designs. Sale priced at.... ..... $1.19 and $1.25 each
Linen Colored Work Bags 25c
These are prettily embroidered in colors.

SALE OF MILL ENDS
Ginghams and Chambrays at prices that cannot be duplicated. 30c and 35c qualities selling for, yard 19c
20c and 25c qualities selling at, yard....15c

LIBRARY SCARFS TOMORROW 79c and 98c.
Linen Colored Library Scarfs, embroidered in rose or blue shades, very pretty, at 79c
Linen Colored Library Scarfs, fringed; embroidered in colors, at 98c

CENTREPIECES ON SALE TOMORROW.
12-Inch Linen Colored Round Centrepieces, embroidered in colors, at .....25c and 35c
18-Inch Round Linen, Colored, Centrepieces, embroidered in colors, tomorrow ... . 35c and 69c each

20-INCH ROUND LACE CENTREPIECES,
Filet lace. Regular 75c. Tomorrow...49c
20-Inch Round or Square Lace Centrepieces, basket or vase designs. Regular $1.00 value, tomorrow 59c

DRESSER AND BUFFET SCARFS ON SALE TOMORROW.
Lace Dresser and Buffet Scarfs, in all lace basket pattern, size 16x80. Regular $1.50. Sale price tomorrow 95c

BABY'S PILLOWCASES ON SALE.
Embroidered Pique, Baby's Pillowcases, sale priced at ..... 69c and 95c each

A Special Saturday Corset Bargain

Five dozen Corsets, made of good English coutil, with low bust, long free hip effect, silk embroidered trimmed top, elastic inset at bottom, 4 hose supporters attached. Regular $2.00. On sale tomorrow $1.49

A Popular Line of Hosiery

Ladies' Silk Lisle Hose, with reinforced heel, toe and soles, a perfect fitting stocking, obtainable in taupe, pearl, grey, champagne, black and white. Sizes 8½ to 10. Splendid value at ..... 75c pair

Ladies' Lisle and Chamiosette Gloves

Black Lisle Gloves of fine quality, fast color. Sizes 6, 6½ and 7. Special at .....75c pair
Chamiosette Gloves, obtainable in mastic, grey, white, black and natural, with self or black points, a perfect fitting glove, at.... ..... $1.10 pair

Outsize Summer Vests

Special value in Ladies' Extra O. S. Lightweight Vests, sleeveless or short sleeves, at ..... 50c each

Housecleaning Time

is at hand, and you will likely desire new curtains.

We are showing a splendid range of mesh and net materials, including the popular filet net. Pretty new designs in conventional and floral effects in ivory and cream. These pretty materials are priced at .... 85c, $1.00 and $1.25 yard

Other curtain materials for the less prominent windows, priced from .....19c up

Fine range of Voile and Marquisette Curtains, priced from .....$3.00 to $10.00

Pretty Voile Waists At Low Prices

Flesh and Maize Voile Waists, in two pretty styles, one with a smart roll collar, the other with a large lace trimmed collar. Special at $1.50

White Voile Waists, with large collars or roll collars, pointed in front, striped voiles, plain voiles, with insertion or tucks in front. Price $1.25

A splendid range of Fancy Voile Waists at ..... $1.00 each

Two pretty White Voile Waists, one in a striped voile with long roll collar, crossed over in front; the other in a plain voile with a lace trimmed jabot. Special at $1.50

Saturday in the Millinery Department

Tomorrow our Millinery Department will feature a special lot of smart tailored hats at $3.98

Three dozen new models of Lisett and Tagel, in all the new spring colors, on sale at this special price.

—Fourth Floor.—

Canada Food Board

We are not asked to send all. In fact, the demand of Canada up to the present is the almost trivial one of sending only that which is surplus. A loaf or two less in a week, a pound or two less beef used in Canada, after all, what is it? The work of saving food is as much war work as is the Red Cross. No one would stop and argue about the one; why hesitate about the other? Yet people claim they can be patriotic while not helping.

Gray's Limited

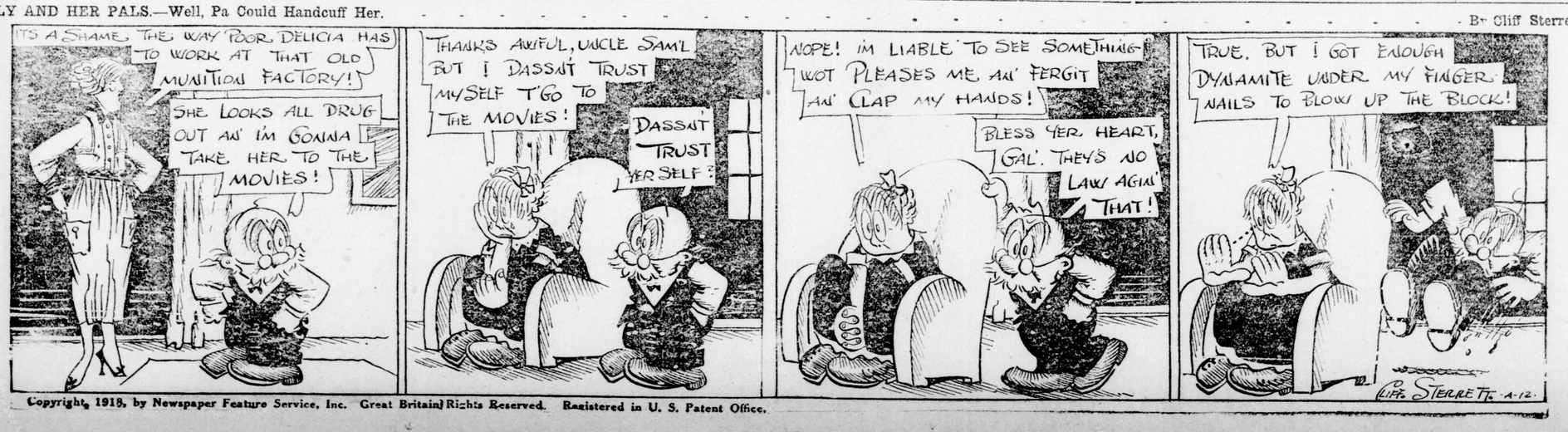
Agents for the Ladies' Home Journal Patterns.
140 DUNDAS STREET.
Phones 115, 116.

Gray's Limited

When You Want Flowers, *Think of* WEST FLORAL COMPANY
Phone 2187. 249 Dundas Street.
zxv

CEETEE UNDERCLOTHING
Guaranteed Not To Shrink.

POLLY AND HER PALS.—Well, Pa Could Handcuff Her. — By Cliff Sterrett.



Copyright, 1918, by Newspaper Feature Service, Inc. Great Britain Rights Reserved. Registered in U. S. Patent Office.