



WOMEN'S REALM

The Daily Fashion Hint.



Black velvet hat with a shirred brim. An ostrich feather is twisted into a pom-pom shape and posed on the brim edge.

Reliable Recipes

Grape Fruit Punch

One quart of grape juice, a pint of carbonated water; juice of one large juicy grapefruit and sugar to taste. Squeeze all the juice from the grapefruit and strain into the grape juice, sweeten, stirring until the sugar is completely dissolved, add the carbonated water and serve with cracked ice.

Apple Custard

Take six apples, remove the skin and cores, stem the apples, then make a soft custard; use 3 egg yolks only in the custard, whip the whites stiff and add a little lemon juice and pour over the apples; then pour the yellow custard over all and serve at once; this dish is delicious either hot or cold, but it is better when custard is allowed to cool before poured over apples and let stand awhile before being served. Can be made sweeter if desired.

Sugar Cookies

One and one-half cups of sugar, one cup of butter, two eggs, one-half cup of sour milk, or cream if possible, one teaspoonful of soda. Mix as soft as possible to roll. Bake quickly.

Original Breakfast Dish

Take equal parts of seasoned mashed potato and baked macaroni with cheese (left over from another meal) mix well together and press into small cakes. Fry a nice brown in well greased frying pan.

Sweet Sauce

To one pint of boiling water add heaping tea cup sugar, tablespoonful butter, pinch salt, and tablespoonful cornstarch dissolved in cold water; season with nutmeg or vanilla, boil half an hour. If good and well cooked it will be very clear.

Horseradish Sauce

Beat one tablespoonful heavy cream until stiff. As cream begins to thicken add gradually 3-4 teaspoonful vinegar. Season with salt and pepper then fold in 1-2 tablespoonful grated horseradish root.

Five Minute Salad Dressing

One and one-half cups vinegar, not too strong; put in sauce pan and let come to boil. Break 1 egg into a bowl and beat light, then add 2 teaspoonful of sugar, 3 teaspoonful of flour, 1 teaspoonful of mustard, 1-2 teaspoon

Fruit Whip

One egg white beaten stiff, 1 cup sugar, 1 cup of fruit, strawberries or raspberries. Mash berries and drain off a part of the juice, beat egg, sugar, and fruit until stiff. The longer you beat the more you have. It makes a delicious cake filling.

Cheese Squares

Out of a pint of milk take enough to wet up a quarter of a cup each of flour and cornstarch, seasoned with a half teaspoon each of salt and paprika. Add this to the remainder of the milk, scalded in a double boiler. Stir constantly until the mixture thickens, then occasionally for 20 minutes. Add the yolks of two eggs beaten up with a quarter cup of creamed butter and a half cup of grated cheese. As soon as these are cooked, turn out into a shallow pan, and when cold cut in shapes. Lay these in a baking pan apart from each other, cover thickly with grated cheese, reheat, and broil in a quick oven.

Soups

In making soup, if your meat and bones are uncooked they should be put into cold water. On the other hand, when they have already been fried or browned, boiling water only is

the proper thing. This should be added a little at a time.

Make your soup the day before it is wanted, let it cool, then remove the fat that has risen to the surface. Beware of a hot fire. Simmering is life as boiling is the death of good soup.

If your soup is to contain vegetables let these boil a little while in separate water before adding them.

Keep soups always in stoneware or china, and when stirring or skimming them use a wooden spoon.

Here is a very fine quick soup:

Cook a can of peas a few moments (till very soft), press through a coarse sieve, add one quart of milk (or half milk and water), butter about the size of an egg, bring to a boil, thicken with cornstarch until creamy, add salt, pepper and dash of nutmeg; serve very hot.

Cream of rice, potato, celery and asparagus soups can be prepared in the same manner.

Peach Pie

This recipe makes a delicious pie; put a rich undercrust on pie tin; drain canned peaches and put the fruit in the crust, hollow side up; take two eggs, pinch of salt, one tablespoonful of sugar and beat; then add milk enough to cover peaches; sweeten more if not to your taste; pour over the peaches and bake in hot oven; let cool before serving.

Hard Times Cake

Try this and see how nice it really is, eaten fresh: One cup sugar, 1 teaspoonful lard, 1 egg, cream all together; cup cold water, 2 cups flour, 1 teaspoon of cream of tartar, 1-2 teaspoon soda, a little salt and flavoring. Bake in layers and use any filling desired.

Fashion Notes

Touch in Tailoring

The fastidious dresser will gladly pay for exclusive design, something not actually visible on the face value of a model, but which tells in the long run likewise for cut, fine workmanship, which represents time—and that in tangible element resented "touch." The tailoring art is frequently erroneously supposed to be chiefly based on a cut and dried method of calculation, a species of mathematics. The high-class tailor of any repute has, and although he may base his schemes on regulation measurement, the first fitting resolves into a question of eye and touch. What these two masters dictate must be, and with the true tailoring artist it is ever a pleasant task to achieve and analyze to rest short of perfection, writes Mrs. Jack May in the Queen (London).

Now that the really simple tailor made has come into its own again, we are brought face to face once more with the value of the subtle nuances of finish and touch which go to the consummation of the really distinctive tailor-made. We have already something more than report to assume that the costume coats this fall will tend to greater length. This was particularly noticeable in a somber but choice selection of models that arrived the end of last month. The coats, without a single exception, were three quarter length, and many were trimmed with braid. Save for actual sport purposes, the circular belt is gradually disappearing. It is, however, introduced, and very pleasingly, in a certain intermittent style, sometimes at the back, sometimes in front, or again, either side.

SUMMER HAIRDRESSING

To produce the Castle bob coiffure, which is so popular among young girls, the hair may be drawn back loosely from the forehead and dressed low in the neck, and very pleasingly, in which gives the bobbed effect is then arranged on a narrow black velvet ribbon band. The ribbon is placed rather low on the forehead, encircling the head, which allows the bobbed hair to cover the neck and ears.

The cluster curl is a style of coiffure used either high or low. For both styles a softly constructed wire foundation covered with silk net is employed. This insures perfect sym-

MAHARAJAH TRIES TO BALK CAPTURE



MAHARAJAH OF KAPURTHALA

When the Rotterdam entered the port of Falmouth recently it became known that among her passengers were Jijit Singh Bahadur, Maharajah of Kapurthala, a principality of India. With the Maharajah, aside from his Queen, the Maharani, are his secretary, M. M. Roy; an American girl, Miss Margaret Cullen, and a considerable retinue of servants. Fear of an attempt by German raiders to capture the wealthy and powerful Indian ruler prompted a complicated series of arrangements for his leaving New York. His party went aboard two days before she steamed from New York. All remained in absolute seclusion until the steamship was well on her way. It was obvious to the British government that the capture of the Maharajah, ruler of what is probably the wealthiest principality of India, would be an important stroke and worth the risk taken by submarines which might be employed in the project. For this reason the British consulate here made arrangements for a British cruiser to meet the Rotterdam at a point off Falmouth to act as convoy through the submarine fields of operation along to port. The Maharajah has several wives. The Maharani, who accompanied him, is a Spanish beauty, whom he married five years ago in Madrid.

where about this there is a short period of great weakness, but most people pass out of it.

Helpful Hints

To Remove Scorching

When a garment is scorched with too hot an iron, all traces of it may be quickly removed by dampening the scorched place with peroxide of hydrogen, then press and place where the sun may shine on it.

This method does not injure the fibres of either silk, linen or cotton, and does not fade delicate colors.

Treatment For Pimples on the Face

Solutions of boracic acid are beneficial and sometimes curative without other treatment in cases of unsightly pimples on the face. The solution should be used hot and in large quantities. A heaping tablespoonful of boracic acid to each quart of water makes a solution of proper strength, and at least three quarts should be used. The face should be soaked well for at least ten or fifteen minutes, by leaning over the bowl and using towels wrung in the hot solution. This softens the epithelium, removes the grease and germs and facilitates the action of any local application that may be made afterward. In many cases this treatment alone cures; but it is also necessary to avoid too rich a diet, to keep the bowels open, bathe frequently and generally aid elimination of the toxic material in the bowels.

To Wash Turkish Rugs

Turkish rugs can be put in the tubs and washed like rugs. Make a soap jelly with a white soap, dissolve a good deal of this in a big tub of warm water—not hot—and put the rug in after it has been well swept and shaken. The colors will come out like new after the bath.

Shake the rug about in the tub, letting it soak first several hours, and then rinse in the ordinary way. Hang it right side up over the line without attempting to wring.

How to Tell a Navajo Blanket

A woman travelling in the West learned from an Indian squaw how to tell whether a blanket or rug was of genuine Navajo weave. Several young Indians were having a discussion over a blanket as to whether it had been woven in New Mexico among the Pueblos, or by the Navajos. When the squaw came along she felt of the edge carefully, and said decisively: "Pueblo." It was noticed that the edge had a loose, frayed effect. In the genuine article the edge is evenly cut and firm as a board, the Indian woman explained, while the inferior Mexican weaves have an insecure and soft binding. The test is said to be infallible.

Replies to Correspondents

"A Standard Reader," St. John—Look over some of the clothing store advertisements in this issue. I think you will get the information you require, by doing. A better plan would be to call in at some of the larger stores. Yes, I shall be glad to have the "helpful hints" you speak of in your letter.

J. C. K., Halifax—Many thanks for your suggestions; but I hardly think they could be adopted. Use a little doluted creolin on the hand, and at night apply a little sulphur ointment, on a piece of cotton wool.

We are always pleased to receive any new or tried recipes, or any fashion notes, etc., which may be of interest to our lady readers, and will publish same when suitable. All communications for these columns to be addressed to the Editor, Women's Realm, The Standard, St. John, N. B.

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APPROACH GERMAN IN RUSSIA

Six Weeks of Time for servers For is Not Ready

(Special to New York) London, Aug. 22.—The German offensive, the most military movement in been in progress without four months. Twice, shrewd military observations of the two Kaiser on their successes in their attention to the war front. These progress with the fall of Lemberg occupation of Warsaw. tonia hosts now are 15 the capital of Poland. yond Poland. There are 50 lb. 150 miles inside and all there are no to the sweep.

An end there must Every day sees the further from their base. Every day sees the right with drawing circles finds the stubborn remnants who protect the treat taking their toll columns.

It must be admitted weight may be placed on an indefinite continuance in advance. The his has shown German or to every demand put the armies, as in Russia, erating far from their station, Belgium and P the ability of the busi of the Berlin War. Off the full every natural quered territory. Franz virtually are supporting munition and provision occupation. And while Nicholas, before the Polish. Tuller has ordered of whatever might be use of the captor it is believe that the German already is preparing for great machine shops Kovno and the small of Lodzin, Chas Sien yug. Polish towns, not more than eight months important factor in the trial system.

Wet Season

It is to consideration losses then that observed to turn for army drive is nearing its week has brought reporting of the war Russian have appeared in all Riga to Prest-Litovsk softening and the low frequently degenerated and marshes, is taking ter of bogs. Advance ed ground is difficult, for an army burd artillery and transport of big guns, mired have come already for east of Kovno. The not more than six we the first snows of wh ber 1 will see the w of operations in the cold. It is true arm through the winter, Poles in the Carpathia call along the Zura but the movement of a scale almost insigni chaper than in the past. There is a strong of life decision in November 1 the can brought to an abrupt stop and every hope ples may have for been dissipated.

The most careful even a keeping as ac as possible in the e the losses in the e tro-German casuale can drive began at 1 wounded and prison losses at fifty per ce servative estimate of the offensive arm mer levies is 750,000 net loss of a quarter No figures are obta losses aside from th Berlin and Vienna tured and which are ed as an exaggeration the nature of the op the forces have been mate of 1,500,000 is high. It is doubtf forces have been in summer in view of the arms and the grea pons necessarily en reticement as they b

Three More Fo

The week since las a repetition of the e The mimentum of the sweep has carried th the Shug River and of fortified positions two of secondary in among the most for have been occupied abandoned first, which is the key ture Russian defea attacks for ten day works were destroy