

## Wedding Gown of Miss Eleanor Wilson

By Anne Rittenhouse



A black and white photograph of a document page. The page is oriented vertically and shows a prominent vertical crease or fold line running down the center. There are several horizontal lines across the page, possibly representing text lines or a table structure. The image is somewhat blurry and has a grainy texture, typical of a photocopy or a scan of an old document. The top edge of the page is slightly irregular, and there are some dark spots or artifacts visible.

—the glorious shimmering heat of those perfect Ceylon days, tempered by fragrant breezes—all these combine to produce the tender, delicate leaves imprisoned for your pleasure in the

SEALED  
**LAD A**  
PACKAGE



## Colic

Don't Be A Goop!

## Do Not Meddle With Tiger Lily

FRED EDWARD, Agent, Toronto

## Robert Simpson Co. Have Installed Modern Cold Storage System

**VAULT IS FIREPROOF**  
Garments Are Hung Up on  
Rods and Exposed to Cold  
Air Current

The Robert Simpson Company has installed in connection with its fur department a moist room system that has been designed to meet the most exacting requirements, which is 40 feet long, 11 feet wide and 10 feet high, has solid cement walls, back and floor, and is lined with non-conducting cork. The floor is cement over which a platform of hardwood is laid. The walls are lined with iron pipes, hangers are erected throughout, upon which the garments will be hung. The room has been thoroughly cleaned and brushed. The garments are packed in boxes, but all hang up on the rods exposed to the cold air system, which is supplied with warm air from the cork-lined pipes. From these a number of frosted pipes encircle the room, and the cold air is supplied to the vault. The cold air is supplied to the vault by the Simpson and the furs entrusted to Simpson are already valued at over half a million dollars. The room is fireproof and guarded by a solid vault door, held by absolutely safety devices.

**TEA CLOAKS ARE**

**ANOTHER NOVELTY**  
Lined With Brilliant Flowered  
Chiffon or Curled Ostrich  
Plumes.

Tea cloaks are probably the most extravagant novelty of the season. Shot taffetas are employed in developing these wraps, worn only from 4 till 7 o'clock. They are frequently lined with brilliantly flowered chiffon or even the curled ostrich plumes, whose use is endless. One lovely model of gold-brocaded chiffon over maize taffeta displayed a medic collar of gold lace, huge amber barrel-shaped buttons, and was lengthened by two deep buff bands.

Kimono coats, with modish ripple edge, are delightfully fascinating in white gulfine when the black velvet collar is overlaid with lace.

Chiffon muffs made of flowers are a fad of the hour.

Many parasols are square. A model in gold brocade, with exquisite border embroidery, has a handle inlaid with pearl. The stylish tango parasol slopes up to a mound in the middle and has enameled sticks to match the

Pockets have taken on a new lease of popularity. Patch pockets are in evidence on the fronts of coats and are placed at countless angles; pockets are introduced as distinct features in the latest skirts—some are concealed beneath a ruffle, others are conspicuous and suggest practicability when placed on the hips of the sport's skirt with flaps that button down. Little pockets are slashed in the new vest-blouses, introduced in the new

**WEEK-END TRIPS.**  
The low fares offered by the Grand Trunk Railway System should appeal strongly to those who

Return tickets are issued at single fare plus 25 cents, to a great many points in Ontario, good going Saturday or Sunday, and valid to return Monday following date of issue. Tourist tickets at reduced fares are also in effect to many points, good for stop-over, and valid to return until Nov. 30, 1914.

The open season for speckled trout has commenced, and excellent fishing can be had in the following places:

can be found along the line of the Grand Trunk Railway System. Bookings and full particulars at city ticket office, northwest corner King and Yonge streets. Phone Main 4209. 56

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**FORTY HOURS' ADORATION.**

The devotions of the forty hours' adoration will open next Sunday at St. John's Church, Weston. One of the prominent Fathers from St. Patrick's Monastery will conduct the service.

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**The Garden**

This image shows a blank, aged, cream-colored page, likely an endpaper or flyleaf of a book. The paper has a slightly textured appearance with some minor discoloration and a small dark stain near the top center. There is also a faint, illegible mark near the bottom center. The page is set against a dark background.

BY HENRIETTA D. GRAUEL  
DOMESTIC SCIENCE LECTURER

## May-Time Pies

**1** **N** EARLY MAY we do not have a great many fruits for pies, as those we cannot last season are used, and the fresh ones are still on the way. In such case cream fillings may be made, they give a pleasant change and are richer and more satisfying than pies made with fruit but only good for a short time.

**2** **C** HOCOLATE. Dissolve a fourth of a cake of chocolate in a little hot milk. Have a pint of milk heating in a double boiler and to add the dissolved chocolate, one-half cup of sugar, yolks of two eggs and three tablespoons of moistened corn starch. Stir until thick. Bake the pie in a hot oven. Make a stiff meringue with the whites of the eggs well sweetened. Heap this over the top and place the oven to brown lightly over top.

**Coconut Pie** Separate two eggs and beat the yolks light, add to pint milk with a tablespoon of moistened corn starch and a fourth of a cup of sugar. Beat the whites to stiff peaks, add to the first, one tablespoon of grated nutmeg, one teaspoon of vanilla and half a pound of grated coconut. This will fill two baked pastry shells. Make the whites of the eggs into the meringue, brown it and cool before serving. The coconut custard filling may be made in the double boiler, as the custard is made, and poured into the baked shells, or it may be baked in the oven. The latter way is correct.

Line the tins with pastry and fill them with a mixture made with the beating of both of four eggs, one-half cup of sugar, a teaspoon of flavoring and a pint of milk. Bake in a moderate oven. The boiling point has been reached. Bake in a moderate oven about 25 minutes.

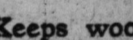
**Molasses Pie**—This is always called a children's pie, but made after these old-fashioned directions, it is rich enough for grown persons, too. One large New England molasses, one-half a cup of white sugar, juice of two lemons, two tablespoons of molstened, smoothed flour, two tablespoons of melted butter and a dash of cinnamon and nutmeg. Mix the molasses and sugar well and add the beaten yolks of two eggs and the spices. Bake again and bake in the pastry shells about 25 minutes. In making this delicious pie you may use vinegar, but lemon gives a finer, smoother flavor. The egg white mixed in as directed makes the filling have a light airy consistency. It is very attractive, and enough of the white will rise to the top of the filling. Bake brown lightly while the pies are baking, and will serve as a frosting.

A few other pies made with custard fillings in the same way chocolate and cream pies are made, are lemon, orange, pineapple, banana and marshmallow cream pie. But an especially delectable pastry is called *transpian*. Found once upon blanchéd almonds to make four tablespoons of cream, one egg, one or two (ten or twelve English walnuts very fine; mix with four tablespoons of sugar, one spoon of butter, half a teaspoon of cinnamon, yolks of three eggs, half a spoon of vanilla or orange flower flavoring. Bake 30 minutes in a moderate oven, cool and decorate with a thick, stiff frosting. Sprinkle chopped nuts over top.

**JUDGMENT RESERVED.**  
Judge Middleton reserved judgment in the suit of A. B. Cook against the Toronto Construction Co. in the non-payment of \$10,000 for work done. Judgment was awarded to Messrs. Deeks and Hinde for an accounting of some contracting work done by Cook two years ago. In the latter case Cook

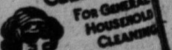
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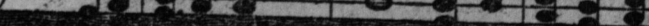
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