PAGE OF INTEREST TO WOMEN

SOCIAL and PERSONAL

TELL IT TO THE SOCIETY EDITOR.

The Misses Margaret and Gladys Martyn have returned home after making a short visit with the Rev. Mr. and Mrs. Leitch of Rodney.

Mrs. Florence Barr and son Jack have left for a holiday trip down the St. Lawrence. While away they will visit at Montreal and Quebec.

Mrs. Edward Martyn has returned to the city after spending a very pleasant visit with friends and relatives in Toronto and Port Hope.

For the next six weeks Dr. H. A. McCallum and family will summer at Ipperwash Beach, Dr. McCallum being absent from the city during this time.

Miss Carrie Gee of this city left last night by way of the Great Lakes for the Pacific coast, where she will spend the summer with her sisters at Vancouver, B. C. Returning by the Canadian West, she will visit her brother, Mr. Ernest Gee of Neepawa, Manitoba.

The Ladies' Golf Club has announced Saturday, July 3, as the big midsummer Field Day for women golfers. On account of the heat, the tournament will not begin until 3 o'clock, when there will be prizes awarded for approaching and putting. There will also be a prize for the best score playing nine holes against "bogey." Following the tournament will be a club dinner, those wishing to attend notifying the steward as early as possible.

On Saturday last "mixed doubles" were played off, three pairs coming in with the splendid score of 79. The winners were Mrs. Ronald Harris and Mr. Whittaker, Miss Mary Meredith and Mr. Bartlett, Mr. H. Skey and Miss Hunter.

A very pretty function was held on the spacious lawn of Mr. and Mrs. H. Vanloon, Wharncliffe road, on the evening of June 28. The hostess received her guests wearing a charming gown of charmeuse and Ophelia roses, while the Henderson Kiltie Band furnished delightful music. The guests included the Misses Bennett of St. John, N.B.; Mr. and Mrs. Morgan of Fort William; Mr. and Mrs. McIntyre of Brockville; Mr. and Mrs. L. McIntyre of Whitby; Mr. and Mrs. John McLeod, Mr. and Mrs. McDevitt, Mr. and Mrs. Morgan, Mr. and Mrs. A. Portsmouth, Mr. and Mrs. J. C. Hockin, Mr. and Mrs. D. Sare, Mrs. Flattery, Miss Lorna Jecries, Miss Skelton and H. B. Agnew.

The pretty grounds of Mr. and Mrs. Milton Jackson on the corner of St. James' and Alma streets were gaily lit with Japanese lanterns last night on the occasion of the garden party held there by the Ladies' Guild of St. John the Evangelist Church. Tables had been taken out on to the lawn from which were sold ice cream, home cooking, candy, flowers, tea and coffee, the following ladies being in charge: Mrs. Goaves of the tea room, Mrs. Loughrey of the ice cream, Mrs. Brown of the candy, Mrs. Conner of the flowers, and Mrs. Wm. Boug of the home-made cooking. A large amount of the success of the affair was due to the able general convener, Mrs. Bartram, president of the guild. A short musical program included numbers by Mr. and Mrs. Duncan Carswell and Mr. Ed. Webster.

Fortunate, indeed, were the members of the executive committee and also those of the study class of the First Methodist Church W. M. S., when on Monday afternoon they were invited to the home of Mrs. Robert Fowler, Queen's avenue. Mrs. Fowler received her friends in her usual gracious manner. Mrs. Green, whom the society chose as delegate to the branch meeting held in Kincardine recently, gave a very full and interesting report of the convention, in which she stated that the London branch had gone forward in every line of work and that last year was the best yet.

Miss Fowler retired from office as branch treasurer of circles and bands. Mrs. Green referred to her being honored at the convention, with other retiring officers, by receiving a beautiful bouquet of roses.

Mrs. Green was thanked for her good report, and Mrs. Fowler and her family for their kind hospitality.

Miss B. McCamus has just returned from the Y. W. C. A. camp at Port Bruce, and reports everything to be progressing there favorably. The first contingent of forty arrived at the camp on Saturday last, under the chaperonage of Mrs. E. H. Johnston. For several days beforehand the camp was a scene of constant activity, the fishermen of the district turning out and helping erect the tents and floors gratuitously. Now a regular camp program is in progress, beginning with morning exercises and dips, Bible study nature study, etc., followed by an afternoon swim, with Miss McCrimmon, the camp nurse, in charge to see that no one overdoes it.

There are still a few vacancies for the third camp from July 24 to August 7, but applications would need to be made immediately to secure accommodation. After that date, girls from St. Thomas will be given the privileges of this most attractive of camps. Miss Helen d'Avignon, the girls' work secretary expects to be at camp all summer.

Never did the grounds of Lieut.-Col. A. M. Smith, Wortley road, present a prettier sight than last evening, when the extension department of the Y. W. C. A. held a garden party there to raise funds for the sending of a girl representative to the Y. W. C. A. Industrial Conference at Camperdown. Scattered about the lawn were the pretty booths of the various girls' clubs, resplendent in the club colors. The Pollyannas sold tea and cake from a fairy-like structure of purple and yellow. Miss Gratereaux and Miss Lowe presiding. Summer drinks were dispensed by the Nightingales from a booth of red and white, Miss Lucas and Miss Wilk in charge. The Optimistics were the lemonade vendors, with Miss Chambers at their head. The "Ich Dien" Club sold grab bags from a maze of red, white and blue, Miss Hollowell in charge. Mauve and yellow colors shrined the "Goodfellowship" Club, where Miss Henderson and Miss Walker dished out ice cream. Flowers and Canadian flags graced the "Janey Canuck" booth, where Miss Birch was in charge, while the "Count on Mes" sold popcorn and peanuts from a booth twined with dark blue and orange, Miss Goddard in charge. The "Live Wires" took toll at the gate, while a gay Gypsy Cart, filled with popcorn, was trundled about the grounds by Miss Thomas and Miss Goddard. Even the returned men had their place, and sold articles of their own manufacture.

Music was constantly supplied by the Henderson Juvenile Band and No. 2 Salvation Army Band. The garden-party proceedings opened by a few words from the mayor's representative, delivered from the veranda of the house, on which were seated the patronesses, Mrs. E. B. Smith of the local Council of Women; Mrs. C. B. King and Mrs. Henderson, of the Y. W. C. A. Among those assisting at the garden party were Miss Moore, Miss Ora White, Mrs. Houlding, Mrs. Westland, Miss Hossack, Miss Sutherland and Mrs. John Crawford, Y. W. C. A. industrial secretary, who was largely responsible for the success of the garden party.

PHILLIP—POLLARD.

A very pretty wedding took place at the Church of the Redeemer on Thursday, June 24, when Fanny, daughter of Mr. and Mrs. James Pollard, became the bride of Mr. Percival Phillip, the Rev. John Morris officiating.

Miss H. Pollard was bridesmaid, while Mr. Ed Pollard assisted the groom. After the wedding the happy couple left for Toronto.

LAING—ROBINSON.

A very quiet but pretty wedding was solemnized at the home of the bride's mother, Mrs. J. W. Robinson, 388 Roncesvalles, Toronto, on Thursday evening, June 24, when Louise, daughter of the late Rev. J. W. Robinson, was united to Alexander Savigny Laing, son of Mr. Laing and the late Mrs. Laing of Montreal. The ceremony was performed by Rev. J. E. Hunter of Lambeth, brother-in-law of the bride.

Mr. and Mrs. Laing will be at home to their friends after September 1.

HOGAN—WASHBURN.

A wedding of interest to many Londoners took place on Wednesday, June 23, when Florence Matilda, daughter of Mr. and Mrs. A. C. Washburn, became the bride of Thomas Gilmour Hogan of Toronto. The bride was attired in a hand-embroidered gown of white georgette over silk, wore her mother's wedding veil, and carried a bouquet of Sunset roses and orchids. She also wore the groom's gift, a necklace of onyx and pearls. The bride and groom were unattended. After the ceremony they left amid showers of confetti for their home in Toronto.

GOUGH—LEITCH.

A very pretty wedding was held recently when Sarah Margaret, only daughter of Mr. Donald Leitch of Ekfrid, was united in marriage to Mr. Thurman R. Gough of Metcalfe. The ceremony was performed at the manse, Klintyre, by the Rev. W. A. Leitch, cousin of the bride. The bride was attired in her travelling suit of navy blue with white georgette blouse and grey hat. After a short honeymoon, Mr. and Mrs. Gough will be at home to their friends in Metcalfe. Prior to the marriage a number of the bride's friends gathered at the home of Mr. Leitch and showered her with many beautiful gifts.

CLARK—RILEY.

A very pretty event took place at the home of Mr. and Mrs. Chas. H. Riley, Concession 10, Gosfield North, on Wednesday, June 23, when their only daughter, Lena Grace, was given in marriage to Lewis A., eldest son of Mr. and Mrs. Em. Clark, of Cottam, Rev. C. C. Kaine officiating. The ceremony was witnessed by fifty near relatives of the young couple. The bride was attended by the groom's sister, Miss Iva May Clark, as bridesmaid, and the bride's brother, Ernest Riley, was groomsman. The wedding march was played by Miss Viva Reine, while Miss Sadie Neville rendered a solo during the signing of the register. The house was appropriately decorated for the occasion. Following the ceremony a wedding supper was served to the guests, and after supper the newly-married couple left on a wedding trip to Niagara Falls.

RAWLING—CHURCHILL.

A pretty wedding was solemnized at the home of the bride, 160 Wharncliffe road, yesterday at 1 o'clock, when Miss Ethel Vera Churchill became the bride of Alfred John Rawling, the Rev. Mr. Kirkland officiating. The bride was lovely in a gown of ivory satin charmeuse and old lace, with accompanying tulle veil and shower bouquet of bridal roses. She was attended by her sister, Miss Edna Churchill, in a pretty bridesmaid's costume of orchid organdie, with large orchid hat to match, and carrying pink roses. Harold Ross attended the groom, while Elbert Long played the wedding music. The house had been made pretty for the occasion with orange blossoms, peonies and roses successfully combined.

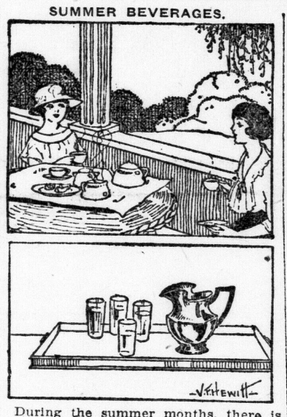
The young couple received many interesting presents, and a congratulatory telegram from the bride's brother, L. W. Churchill, of Cleveland. The groom's gift to the bride was a cameo brooch, to the bridesmaid a lavaliere, to the best man gold cuff links, and to the pianist a gold match case.

After a reception at the home of the bride, Mr. and Mrs. Rawling left for Niagara Falls and Buffalo, the bride traveling in a pretty gown of blue organdie with blue organdie hat to match, and wearing a corsage of roses. Mr. and Mrs. Rawling will reside in Hamilton.

HOME ECONOMICS

MRS. ELIZABETH KENT, MacDONALD COLLEGE.

SUMMER BEVERAGES.



During the summer months, there is an increase in the amount of evaporation from the surface of the body, and this loss of moisture may be very pleasantly made good by the use of summer beverages.

It is generally conceded that few people drink enough water to keep their bodies in good condition. Water may be taken in many forms, tea, coffee, lemonade, orangeade, Russian tea, ginger ale, fruit punch, milk, whey, kouniss, or buttermilk, of course, in its various forms is really a food as well, and should be used only partially as a substitute for water. It should never be drunk quickly as one drinks to quench thirst.

Children should have plenty of fruit drinks in summer. They need the juices and the liquid, and the little sugar used is good for them also. Tea and coffee, either hot or cold, should never be given to children. They are rather worse for them cold, than hot.

It is great convenience to have a syrup ready made; then fruit drinks are very quickly and easily prepared as desired, and there is a decided economy of sugar. A good syrup is made by boiling one cup of sugar in one cup of water for ten minutes. Dilute with juice and iced water to taste.

Lemonade—Two tablespoonfuls of lemon juice, 1½ tablespoonfuls of syrup, ¾ cupful of cold water. If the seeds are removed before the lemon is squeezed there is no need to strain the juice, and there is considerable saving. Most people like the particles of lemon pulp if there are no seeds.

Pineapple Lemonade—Two cupfuls of boiling water, 1 cupful of sugar. Boil ten minutes. Add one pint can of grated pineapple and the juice of three lemons. Cool, strain, and add a quart of ice-cold water.

Russian Tea—Make fresh tea. Put a slice into a cup and pour the hot tea over it. For iced tea, make the tea strong, put a good-sized piece of ice into a tall glass with a slice of lemon and teaspoonful of sugar, and pour in the tea. Iced tea should always be made from fresh tea which has been promptly strained from the leaves.

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TALKS ON HEALTH

BY WILLIAM BRADY, M. D., Noted Physician and Author.

Dr. Brady will answer all signed letters pertaining to health. Writers' names are never printed. Only inquiries of general interest are answered in this column, but all letters will be answered by mail if written in ink and a stamped, self-addressed envelope is inclosed. Requests for diagnosis or treatment of individual cases cannot be considered. Address Dr. William Brady, in care of this paper.

Manic-Depressive Insanity.

About eight in every ten cases of insanity are of the manic-depressive (not maniac-depressive, I beseech you, proofreader) type, which includes conditions popularly known as melancholy and delirium, though not mere hypochrondria and transitory delirium occurring in various illnesses. The cause is a feeble, unstable nervous system inherited from parents with some form of nervous disorder. Such a heritage is common, even among people of good education above the neck. In aim as well as in method education in this country has always tended to impair the stability of the nervous system, being top-heavy and ignoring the requirements of the human body as a complete mechanism. In short, our fool effort to train the mental and neglect the physical side is a bid for all sorts of nervous and mental troubles. It is as unwise as is the freak showman's effort to train certain of his muscles to lift huge weights.

An individual with a feeble or unstable nervous system does not well endure any strain upon mind or body, or any shock pleasant or unpleasant, or any severe illness. Out of some such experience dates the beginning of most cases of manic-depressive insanity, the first attack occurring generally before the age of 25 years and women being more frequently afflicted than men.

A progressively increasing melancholia is usually the first stage of the disease. This manifests itself not only in the mental state of the patient, but also in the physical condition.

Hallucinations develop sooner or later. The victims hears imaginary voices reproaching him for his real or fancied crimes; he is doomed to eternal punishment; he foresees dire misfortune about to overtake him and his family or the whole world; he refuses food, remains constantly awake and either walks restlessly about ringing his hands and looking the picture of abject misery or assumes a fixed, immovable, sometimes cataleptic posture and shows irritability when moved forcibly or fed or disturbed in any way.

An attack lasts several months, as a rule. In two-thirds of the cases recovery occurs within a year. Sometimes recovery occurs after several years of this type of insanity. But the patient may later have the manic form; many cases progress from the depressive or melancholic to the manic form without a remission.

In the manic form of manic-depressive insanity there is mental exaltation and bodily excitement or activity. From the prodromal or primary stage of melancholia or apathy the patient enters upon a life of unwonted activity, becomes strikingly loquacious, witty, even brilliant, shows a remarkable memory for events, poetry and such things, enters upon various ambitious schemes in business or social spheres and abandons them lightly, becomes pugnacious, carries a chip on his shoulder, keeps constantly on the go, and never seems to suffer fatigue. There are no noticeable delusions, and the patient's actions and ideas are coherent, though striking by contrast with the previous condition. There is much less tendency toward mental deterioration than in other types of insanity, and complete recovery occurs in most cases in from three to six months.

QUESTIONS AND ANSWERS.

Personal Interviews Verboten.

Can I make an appointment with you for a personal interview with you relative to my condition, on some day next week at your office? (H. T. K.)

ANSWER—I'd like to grant an interview, but when I begin doing that, the doctors will grow suspicious and—well, I'm sorry, but it is impossible.

Saccharin Not a Sugar.

Some time ago you asserted in your column that saccharin is not a food. Is it a condiment or a drug? The dictionary says saccharine is the uncrystallized sugar from maltwort. Is saccharin harmful to the system, if used at every meal as a sweetener in place of sugar? (A. T. B.)

ANSWER—Dictionaries and cyclopedias have a way of balling up technical subjects. Saccharin is a coal tar derivative, a chemical, with no food value. It is very sweet. Up to five grains a day may be used as a substitute sweetener when sugar is not allowable. It would be unwise to use saccharin merely because sugar is expensive. In my judgment the constant use of saccharin would be likely to prove injurious. Nearly all coal tar derivatives are injurious when used for a considerable time, weakening the blood, breaking down corpuscles, weakening the heart.

Cynthia Grey's Mail-Box

"Just a few words, but they blinded
The brightness of the day;
Just a few words, but they lifted the shadow
And cast it right away."

Wants Correspondent.

Dear Madam,—I should like very much to correspond with some godly Christian woman that we could tell our experiences and many other things connected with Scripture. Some woman with a long experience, that could help me, as I am only a young woman. Some time ago I asked in your column for information regarding a place named Stokes Bay. A lady wrote from Wiarton saying she would like to correspond with me and send me pictures, etc., of the place. I regret at the time the children and myself had the influenza so badly the matter slipped my mind. I should like to correspond with that lady again, as Stokes Bay holds much interest for me.

A COMRADE OF THE CROSS.

SELECTED RECIPES.

PINEAPPLE BAVARIAN CREAM.

3 tablespoons gelatin.
¼ cup cold water.
¾ cup boiling water.
1 cup light syrup.
1 cup whipped cream.
1 tablespoon lemon juice.
1 cup pineapple cut in small pieces.

Soak the gelatin in the cold water and dissolve it in the boiling water. Add the sweetening, the fruit and the lemon juice. Chill the mixture, and when it begins to thicken, fold in the whipped cream and turn into a mold. Serve with or without a soft custard.

CHOCOLATE COOKIES.

¼ cup nut butter.
1 cup honey.
2 eggs.
½ cup milk.
1½ cups flour.
3 teaspoons baking powder.
1¼ cups chocolate.
½ teaspoon vanilla.

Cream the nut butter and add the honey. Beat the yolks of the eggs until thick and add to the first mixture. Mix the dry ingredients and add alternately with the milk; next the whites of eggs (well beaten) and the salt.

Beat thoroughly and add the flour mixed and sifted with the baking powder. Add the flour alternately with the milk. Add the vanilla last. Chill and roll very thin. Cut with a heat cutter, first dropping it in flour. Brush over with the beaten whites of eggs, decorate with candied cherries and bake in a moderate oven.

MAPLE FONDANT.

2½ cups maple sugar.
1 cup milk.
1 teaspoon salt.
1 tablespoon nut butter.
½ cup chopped hickory-nuts and English walnuts.

Cook the maple-sugar, milk and butter together until it will form a soft ball when tested in cold water. Remove from the stove and let cool. Add the nuts and beat the mixture until creamy; drop into sizes desired.

MAPLE-NUT ICING.

¾ cup maple syrup.
¼ cup sugar.
1 white of an egg.
1 cup chopped nuts.

Cook the mixture of syrup and sugar until it form a long thread, when it is dropped from a spoon. Pour slowly over the well-beaten white of the egg. Beat until perfectly smooth and stiff. Mix the nuts which have been finely chopped and spread over the cake.

SPANISH STEAK.

Use about two pounds top round steak about two inches thick. Leave fat on. Brown in hot frying-pan, then add three-quarters cup boiling water, cover and bake twenty-five minutes in a moderate oven. Sprinkle with salt and pepper and cover with a layer of sliced, seasoned onions. Bake another hour, then cover the entire mixture with a can of tomatoes. Bake again fifteen minutes, sprinkle over top two tablespoons grated cheese, and place in oven long enough for cheese to melt. There will be delicious thick gravy and the steak will be tender.

MEAT STEW WITH DUMPLINGS.

Make stew from cheap cut of meat cut into small pieces, potatoes and such other vegetables as are desired. Thicken with a little flour diluted with cold water. Serve with dumplings made as follows:

Mix and sift one cup flour, two teaspoons baking-powder, one-quarter teaspoon salt. Work in with fingers one teaspoon butter, and gradually one-third cup milk or more if needed. Roll out batter to one-half-inch thickness, cut with a biscuit-cutter or in quarter pieces. The dumplings may be steamed, baked like biscuits or cooked with the stew. If cooked with the stew, remove enough liquid to permit dough to be placed on the meat and vegetables.

WORTH KNOWING.

Left over cereals may be used to thicken soups, stews or gravies.

An excellent breakfast food is browned bread crumbs and cream.

In the washing of gloves, whether leather or fabric, avoid hot water.

Never put meat into water to wash it, but wipe with a damp cloth.

When you rip an old garment, first cut a few stitches with the scissors, then pin the material to your knee and rip with a sharp knife.

Always keep half a lemon handy in the soap dish to use after washing your hands.

Muslin curtains hang more gracefully if only the hems and the lace are starched.

FOR REMOVING PERSPIRATION STAINS.

If a garment becomes badly stained with perspiration, put it in soft lukewarm water and wash with common Indian meal instead of soap, and the stain will quickly disappear. Rub it well into stained place with your hands, then on washboard. This will remove stains of long standing and will not injure the most delicate material.

WHAT'S IN A NAME

RHODA.

Among the flower names which have been under discussion in past weeks appears one name which is not generally recognized as belonging to the list. It is Rhoda, the graceful Greek name, which has completely lost its identity under importation and is now regarded as purely English and American. The name signifies "rose." It is taken from the Greek word for the flower.

It was apparently transplanted intact to English shores, as there is no record of its evolution from a Greek root. The Rohais which appeared in France and named the wife of Gilbert de Gaunt, is thought by etymologists to have arisen from the Latin hros, meaning fame, rather than to have been taken from the flower. Indeed, most of the derivatives of the feminine name, Rose, are believed to have come from this source rather than from the blossom. Thus Rhoda is almost unique in her place and significance: likewise it has never suffered contraction.

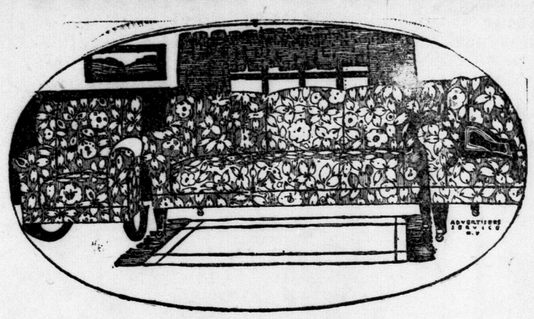
The ruby is Rhoda's talismanic gem. It possesses the deep red color, which is likewise her talisman, and promises her the fulfillment of her ambitions, bodily and mental health, and poise of bearing. Tuesday is her lucky day and five her lucky number.

THOMAS THOMAS THOMAS THOMAS THOMAS THOMAS THOMAS THOMAS THOMAS THOMAS

3-Piece Upholstered Living-Room Suites $75

Sell Regularly For $115

Only Two Suites Left



---At Thomas'

See Them In Window

Store Open All Day Wednesday

Above illustration represents fairly the Chair and Rocker embraced in these two suites, as they have roll arms, spring seat and covered in pleasing tapestry—one verdure, one peacock design, with fawn background—but the settee is not as large as the one shown here, the suit being designed for a more or less small living-room. Regular $115.00. Your choice $75.00

Lawn Swings, $12.15

Seven Four-Seater Lawn Swings, that sell regularly at $15.00, on sale $12.15

Hammocks Clearing

About two dozen Hammocks left to clear. Drop in at noon or afternoon and take one home for over the holiday... $2.95

$5 Wagons, $4.05

All Boys' Wagons reduced by 10 and 10 per cent. Thus a $5 wagon is reduced to $4.05

97-Piece Dinner Sets $29.20

Lovely 97-Piece Dinner Sets, in various patterns, that sell regularly at $36, but the discount brings them $29.20

Sale Continues Till Saturday

The original intention was to have brought the Cash Stock Reducing Sale, with its lowered prices, to a close the last day of June.

However, as a result of out-of-town folks long-distancing, asking if they could not take advantage of the reduced prices over the holiday—Friday and Saturday—the original decision has been altered.

Of course, it would not be fair to extend privileges to a few, so everybody may take advantage of 30 per cent off on walnut furniture and Chesterfields; $155 9x12 feet Wiltons for $95, and 10 and 10 per cent off everything

Up to Saturday Night.

Two-Burner Gas Stoves $19.53

These stoves sell regularly at $23. Up to Saturday you can secure yours, connected free, for..... $19.53

9-Piece Walnut Dining Suite, $399

Exquisite 9-Piece Walnut Suite in Queen Anne design, that sells regularly at $579, reduced by 30 per cent to $399.00

Chesterfields Reduced By 30%

Chesterfields, in excellent grade tapestry, with Marshall spring cushions, that sell for $165.00. Reduced to $115.50

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240 DUNDAS STREET

THE CHOICE OF THE EPICURE

UPTON'S PURE ORANGE-MARMALADE

ASK YOUR GROCER FOR UPTON'S—IN GLASS JARS OR GOLD LINED TINS

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RESIDENTS OF THE NORTH END

that the alterations to the Branch of

The Royal Bank of Canada

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are now complete.

SAVINGS AND HOUSEHOLD ACCOUNTS invited.
SAFETY DEPOSIT BOXES for rent at a moderate charge.
WAR LOAN COUPONS CASHED FREE.

ALL BANKING FACILITIES

CAPITAL AND RESERVE $35,000,000 | TOTAL ASSETS Over $550,000,000

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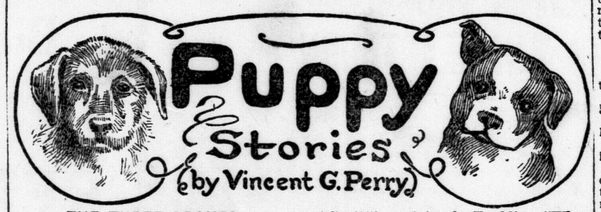

THE THREE TRAMPS.
Part 5.

Herbie the hound had never felt so miserable before. Surely it couldn't last much longer he thought. For three whole days he had not had a bite to eat, and though he tried to fill up by drinking water it had not helped much, and the wonder of it all was how well Freddie and Sammy looked. Why, they were much fatter than when they started out together. Somehow, Herbie felt he was being paid up for his midnight feasts at the first part of the hunger strike. If he'd only kept to his resolution instead of playing the mean trick he had on the other dogs, he, too, would be enjoying comfort he thought, for the days of getting used to the hunger would long since be past. Poor Herbie, little did he know that Sammy and Freddie were stealing away each night for midnight feasts and were eating every bit as much as they could, so that they would get fat and tease the old deceiver.

Freddie's plan to get even with Herbie was certainly working out.

All day the dogs had tramped as usual, and the sun had been terribly hot. They climbed to the top of a high hill—at Freddie's suggestion by the way, for Freddie was bound to tire the old dog out—and Herbie sank down exhausted.

"I can't go another step," he whined.

"Can't!" exclaimed Freddie. "Why, Sammy, and I are as fresh as larks, much fresher than if we had eaten big heavy meals?" and to prove what he had said he chased Sammy around in a circle, and the two little dogs barked gleefully.

Poor Herbie could only groan and look on.

"I can't see how you do it," he said. "I can't go hungry another minute," and sadly he broke down and confessed how he had deceived them at the first of the hunger strike.

Freddie and Sammy were quite repentant, when they saw how miserable Herbie was, and while the old dog lay there too weak to move they hurried off and left him alone.

Herbie thought they'd left him there to die, but soon learned that that was not so, for in less than half an hour the two little dogs returned, and they were carrying big juicy pieces of meat they had discovered somewhere, and while Herbie was devouring these they hurried back after more.

After the old dog's hunger had been satisfied they, too, confessed the trick they had played on him, but Herbie agreed that it was just what he deserved.

[To Be Continued.]

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Newest Arrivals

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Justrite Ladies' Wear

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London and Port Stanley Railway

Summer Timetable Effective Sunday, June 6, 1920:

TO ST. THOMAS ONLY—†*5:00 a.m., 4:20, 6:20, 11:20 p.m.

TO PORT STANLEY—†*5:40, 6:15, *7:15, *8:20, 9:20, *10:20, *11:20 a.m., 12:20, *1:20, *2:20, 3:20, *4:20, *5:20, x*6:20, *7:20, *8:20, 9:20, *10:20 p.m.

*Limited train.
†Daily except Sunday.
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Thomas J. Lipton TEA COFFEE AND COCOA PLANTER CEYLON.

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