

Cynthia Grey and EVERY WOMAN'S Page

He Called Her His Princess; But Now
She Has Gone and Henry Hutt Is
Hard Up and No Longer a Fad.



MRS. EDNA GARFIELD HUTT.

New York, Jan. 16.—Do you remember Henry Hutt, creator of the "Hutt Girls," who was kept busy not many months ago making pictures for the magazines? And do you remember his wife, Edna Garfield Hutt, who was called the Princess and used as a model and described as "more beautiful than Venus?"

Well, he is down and out now, and is suing to have his alimony reduced. He has brought to court papers to show that he has only \$3.50 in cash, owes \$5,000; that he is sick and his sister is paying the wages of his nurse.

Editors no longer fight for his pictures, he says. In fact, he can't get rid of them. He has showed the court a sheaf of rejection letters—the heartbreaking kind, more often received by creators who have not yet "arrived" than by artists who have just been national fads.

The Hutt was married in 1903. They separated in 1907. Mrs. Hutt accused her husband of indulging too much in intoxicants and named B. Cory Kilvert, Harrison Fisher, Penrhyn Stanlaws and other artists as friends who had had influence over her husband. She was given alimony of \$125 a month, which Hutt wishes reduced to \$100. In 1910, Mrs. Hutt, who called her husband "Daddy," wrote him a pathetic letter in which she said:

"Let's work together as we did in the old days, won't you? See if there's not a spark of love left for me. I do love you and can't live without you." She signed the letter "Your Princess." The plan failed.

And now Hutt's sick at his studio and can't sell any of his many pictures because the Hutt fad has passed on and he no longer has a mania for beautiful than Venus" to inspire him.

HUSBAND'S FEAR

By Cynthia Grey.



The man who insists on keeping the family pocketbook in his own possession after he becomes a husband should do a good deal of figuring ere he finally concludes to marry. It's all very well in his days of courtship to take care of money, not to buy her expensive presents, nor to indulge her in carriage rides. She doesn't expect more. But she does expect that he will buy her everything she needs after marriage.

The man who thinks more of a heap of gold pieces locked up in his trunk than he does of a sweet and congenial wife to sit opposite him at the table should have taken out a license long since, for he is already wedded to a habit of stinginess. I am thankful to say that such men are the exception, and not the rule.

A real miser never marries unless goaded to it by the culmination of peculiar circumstances, probably. For instance, it may be that the old couple, with whom he has boarded a score of years, is obliged to charge him a dollar a week more owing to the higher cost of food. He wouldn't stand for that. He'd marry first, and have a place of his own.

Such a man is always looking for a bargain, even in a wife to keep house for him. One evening when he came in to dinner he was surprised to see a lady sitting opposite him. He recognized her name when they were introduced. He saw with dismay that her features were comely, that she was pretty, even though her hair was combed straight back. She wore black and—an excuse for a collar. When the bread was passed to her she was amazed at the thickness of the slices. "What! use butter upon it, at 40 cents a pound?" she exclaimed. "That is extravagance." As for tea or coffee, not for her! She always drank hot water, she added. She chose the smallest potato; a thin sliver of bacon sufficed her. She did not believe in sauces, cake was a luxury only for millionaires, she declared. As the stingy bachelor listened he concluded that she was a rare avis among womenfolk. He saw her home, proposed marriage at her door. "Dear me!" exclaimed the widow, "you're the fourth man who wants to marry me! I am considering which one to take! You see, every man wants a prudent, practical wife." He urged an immediate marriage, to head off the others. They were wed within the hour. To his dismay he found that three previous husbands divorced her for extravagance. Misers are often caught in their own traps.

Cynthia Grey's Correspondence

What Shall They Do.

Dear Miss Grey: Is it proper for two young women on being asked by young men where they should like to go to mention some place, or would it be better that the young men make the suggestion? My girl friend and I often meet this question, and we hesitate saying where we want to go because we think it is not right to expect a man to go somewhere when we do not know whether he can afford it.

DOUBTFUL.

A.—No reason why the girls should not suggest where they wish to go. Don't, however, choose the most expensive entertainment in town.

Lunch or Supper.

Dear Miss Grey: Having been a reader of The Advertiser for some time I have become interested in your column, and expect it is meant as an educational help to readers. "Gipsy" asks: "If a few friends come in to spend the evening what would be nice to serve for lunch?" Would it not be well to inform "Gipsy" that lunch is not an evening meal, but a mid-day meal, and that it is something for supper she wants? M. T.

A.—"Lunch" is a very elastic term as used nowadays. In the case of "Gipsy" she probably desires something not quite as formal or prolonged as supper. Why not a "lunch?"

Pickles, Books, Gifts.

Dear Miss Grey: I will you please give me a recipe for mustard pickles? 2. What would you give to a girl for a birthday present? 3. What kind of books are nice for girls to read? Answer as soon as possible, and oblige, L. R. P.

A.—1. Freshen the cucumbers. Take

½ gallon vinegar, 1 cup sugar; bring to a boil and add 1 cup flour, 6 table-spoonsful ground mustard, ½ ounce of turmeric powder, and cold vinegar to pour it all, scalding hot, over the pickles. 2. Collar, tie or handkerchief, piece of china, souvenir spoon, book, notepaper. 3. Kindly look at the list given to M. G. M. in issue of Saturday last.

Lessons in Art.

Dear Miss Grey: I am living in the country where there is no one to give painting lessons, and as I would like so well to learn to paint I am writing you for help. Would you kindly tell me through The Advertiser columns how I could learn and about how much it would cost me? Thanking you, I am, Yours, BETSY.

A.—I can see no other way than for you to come up to London for weekly lessons from an art teacher.

Should He Smoke.

Dear Miss Grey: I should like to ask a question or two. 1. Should a gentleman ever smoke in the presence of ladies? 2. If he does smoke, what should the ladies do? Sincerely yours, INTERESTED.

1. Not without having first asked permission. 2. They might leave the room and thus give him a rebuke.

Paint Stains.

Dear Miss Grey: 1. What will take paint off a blue chambray or print dress. 2. What will clean white walls in house? Thanking you, I remain, MRS. J. I.

1. Saturate the spots with turpentine, rub with a brush. 2. Wash the walls with a mixture of whiting and water. After it dries wipe off with a clean, soft cloth. This is said to remove the dirt very nicely.

Beefsteak Potpie.

Cut in small pieces two pounds of round steak, and season with a little salt and pepper; then put in a soup boiler or iron pot, with a tablespoonful of butter rolled in flour, a minced onion and a quart of water; cover and let stew slowly for an hour; boil six potatoes and cut in quarters; put a third of a pound of suet into a quart of flour; add a little salt and enough cold water to make it hold together, as too much water will make a wet dough tough and heavy; take a deep baking dish and line the sides part way down with the paste rolled thin; then fill the dish in alternate layers of the meat and gravy, and then potatoes and squares of the paste; let the dish be level full with the gravy; cover with a crust of the paste placed a small paper funnel in the centre as a vent for the boiling steam, and when the pie is done remove the funnel before sending to the table.

Foam Griddle Cakes.

Take a cupful of sour milk, a pinch of salt, yolk of one egg, a piece of butter the size of a hickory nut, and enough water to make a smooth batter; beat all together five minutes, then add a tea-spoonful of soda dissolved in one table-spoonful of boiling water; beat up the whole; pour the batter on a hot griddle and let it last, folding in gently, as in a sponge cake batter; bake immediately on a well-greased hot griddle; serve with maple syrup.

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Seasonable Recipes

French Rolls.

Make these in a warm place. Take one quart of milk, one cupful of yeast, three plants of flour; make a light sponge and then work in well two eggs beaten light, two table-spoonsful of melted butter, a tea-spoonful of salt, half a tea-spoonful of soda, and enough water to make a soft dough. Let this stand five hours. Shape with your hands into balls and put these in a baking pan and let rise for an hour. Bake 30 minutes in rather quick oven. Do not let the rolls touch one another.

Ham Omelet.

Separate whites and yolks of six eggs carefully. Beat the yolks until mixed, then add six table-spoonsful of milk, a small cupful of finely-minced lean ham, a few springs of parsley, salt, beat hard; beat the whites to a stiff froth, and last of all fold them in lightly, mixing thoroughly; heat a table-spoonful of butter in an iron frying pan or omelet pan, and when hot pour in the egg mixture and stir well with a fork until it becomes a thick pail; then incline the pan and shake so as to bring the omelet near the edge of the pan, and then begin to fold it. It should be long, thick in the middle and soft inside. Cook five minutes over a bright fire. Cooked chicken

"For me most of all," murmured Mahaffy, and there was a bleak instant when the judge's ashen countenance held the full pathos of age and failure. "Remember your oath, Price," gasped the dying man. A moment of silence succeeded. Mahaffy's eyes closed, then the judge slid back. He looked up at the judge while the arch lines of his sour old face softened wonderfully. "Kiss me, Price," he whispered, and as the judge bent to touch him on the brow, the softened lines fixed themselves in death, while on his lips lingered a smile that was neither bitter nor sneering.

To Be Continued.

Initial Showing of the New Spring Dress Goods

The new spring lines are now being received from all sides—Embroideries from Switzerland, Evening Dresses from New York, Dress Goods and Staples from England, everything picked from the world's best markets. All our new goods represent the latest styles for spring and summer. During the coming year your wants will receive the best attention here that we can possibly give.

In Dress Goods particularly, we have now a large assortment of new spring goods. Everything to supply your wants—Serges, Worsteds, Ottomans, Poplins, San Toys and Novelty Suitings, in hair-line, Pekin stripes and reversibles. Come in and look over our assortment; you will receive many style pointers.

Our Drapery Department is now being handled along new lines. We have received a complete new assortment of Lace Curtains in all the popular styles, and a very large assortment of Colored Scrims, Madras, and other up-to-date Curtain materials.

Spring Quarterly Style Book Now in Stock

Gray's | **Gray & Parker** | **Gray's**
150 Dundas St. Phone 1182.

The Daily Menu

BREAKFAST.
Grapefruit,
Cereal, Cream,
Fried Whitefish,
Toast, Coffee.

DINNER.
Roast Turkey,
Cranberry Sauce,
Potatoes Artichokes,
Lemon Cream,
Cafe Noir.

TEA.
Turkey Sandwiches,
Egg Sandwiches,
Preserved Pineapple,
Tea, Toast,
Cake.

Lemon Foam.—Two cups of boiling water, six teaspoons of cornstarch, one cup of sugar. Mix the cornstarch and sugar, and pour on the boiling water. Return to the pan and cook. Beat the whites of four eggs to a stiff froth; drop the starch mixture on the beaten whites, beating all the time, and, last of all, beat in the juice of one large lemon. Pour into a damp mold, and chill.

Custard for Lemon Foam.—One pint of milk, yolks of four eggs, two table-spoons of sugar. Scald the milk, add sugar to yolks, and beat till light. Pour scalded milk on, return to double boiler, and cook until the mixture coats the spoon.

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Cook Your Dinner in a Paper Bag

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Improve the flavor, save gas, do away with pots, pans and kettles, and allow no unpleasant odors to escape.

Once Tried, Always Used

Demonstration of The London Advertiser's ERMALINE Paper Cooking Bags

Will Be Given Every Afternoon at 2 o'clock, and

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Evenings at 8 p.m., beginning Monday, Jan. 15, at the

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SECURE YOUR COOKING BAGS AT

The London Advertiser Office

OR AT THE DEMONSTRATION.

The Cocoa of the Delightful Flavour

A DELICIOUS FOOD AND DRINK in one.

No other cocoa has the delicacy of flavour that is found in this cocoa.

EPPS'S

Grateful—Comforting.

A cup of EPPS'S at breakfast warms and sustains YOU FOR HOURS.

As a supper beverage it is perfect.

gently. Brush off the meal with a soft brush.

In making a boiled icing the secret of success lies in taking off exactly at the right moment. A better test than spinning a heavy thread is to drop some of the syrup into cold water, and when it adheres to bottom of glass when pulled up it must be taken off at once.

When crocheting, if you are bothered by the spool of thread falling from your lap to the floor have a small pocket pinned to your apron, with an eyelet hole for the thread to run through to keep the spool in place. It may be removed from the apron when not in use, and saves much time and annoyance.

How provoking it is when one wishes to make sandwiches to find the butter too hard to spread, when one must soften only a little at a time or else have much of it too soft. Try this way: Take a bowl and dip in hot water or put it in the oven so that it may get thoroughly heated, then turn it over the butter in a few minutes you will find the butter is soft throughout, and the sandwiches are then easily buttered.

To clean wings and quilts put in a box with cornmeal and shake them

FOR GIRLS

For chlorotic or anaemic girls.

Wilson's Invalids' Port

(A la Quina du Perou)

has no superior—it produces prompt improvement in the condition of the blood, restores appetite, improves the digestive functions, and causes rapid gain in flesh and strength.

Eig Bottle. Ask YOUR Doctor.

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The PRODIGAL JUDGE

The Famous Novel by
VAUGHAN KESTER

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He began to watch for the coming of the dawn, but before the darkness lifted he had risen from the bed and gone downstairs, where he made himself a cup of wretched coffee. Then he blew out his candle and watched the gray light spread. He was impatient now to be off, and fully an hour before the sun set out for Boggs's, a tall, gaunt figure in the shadowy uncertainty of that October morning. He was the first to reach the place of meeting, but he had scarcely entered the meadow when Pentress rode up, attended by Tom Ware. The planter's speech was broken and hoarse, and his heavy, blood-shot eyes were the eyes of a haunted man; this was the instant corner of the scheme to face the world, and Ware still believed that the five Hicks had kindled had served his desperate need.

When the first long shadows stole out from the edge of the woods Pentress turned to Mahaffy, whose glance was directed toward the instant corner of the field, where he knew his friend must first appear.

"Why are we waiting, sir?" he demanded, his tone cold and formal. "Something has occurred to detain Price," answered Mahaffy.

The colonel and Ware exchanged looks. Again they spoke together, while Mahaffy, watched the road. Ten minutes slipped by in this manner, and once more Pentress addressed Mahaffy.

"Do you know what could have detained him?" he inquired, the ghost of a smile curling his thin lips.

"I don't," said Mahaffy, and relapsed into a moody and anxious silence. He held duelling in very proper abhorrence, and only his feeling of intense but never-declared loyalty to his friend had brought him there.

Another interval of waiting succeeded. "I have about reached the end of my patience; I shall wait just ten minutes longer," said Pentress, and drew out his watch.

"Something has happened—" began Mahaffy.

"I have kept my engagement; he should have kept his," Pentress continued, addressing Ware. "I am sorry to have brought you here for nothing, Tom."

"Wait!" said Mahaffy, planting himself squarely before Pentress.

"I consider this comic episode at an end," and Pentress pocketed his watch.

"Scarcely!" rejoined Mahaffy. His long arm shot out and the open palm of his hand descended on the colonel's knee. "I am here for my friend," he said grimly. "The colonel's face paled and colored by turns.

"Have you a weapon?" he asked, when he could command his voice. Mahaffy exhibited the pistol he had carried to Melle Plain the day before.

"Step off the ground, Tom!" Pentress spoke quietly. When Ware had done as he requested, the colonel spoke again. "You are my witness that I was the victim of an unprovoked attack."

Mr. Ware accepted this statement with equanimity, not to say indifference.

"Are you ready?" he asked; he glanced at Mahaffy, who by a slight inclination of the head signified that he was. "I reckon you're a green hand at this sort of thing," commented Tom evilly.