

MEN!

Another Shirt Sale!

for Saturday, 1500 Shirts in the lot worth \$1.25 to \$2.00; choice 98c. Soft cuffs, stiff cuffs in neat colored stripes—all new goods right out of the factory—all sizes 14 to 18--no Shirt in this lot worth less than \$1.25, and values up 98c. to \$2.00, for Saturday

CORBET'S

194 UNION STREET

Easy & Practical Home Dress Making Lessons

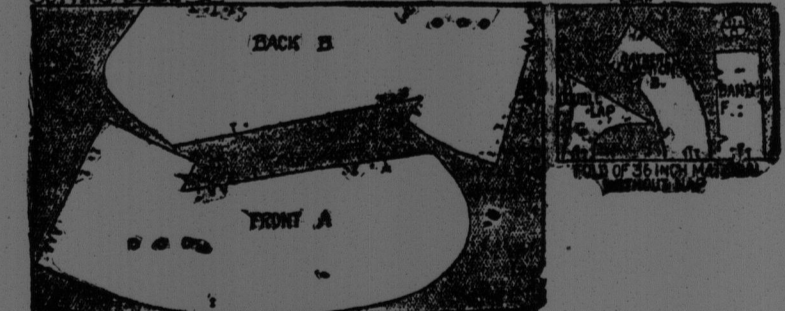
Prepared Especially For This Newspaper

A Dainty Matinee

Here is a delightful acquisition to any wardrobe. It can be made up daintily in the floral printed cotton crepe or crinkled materials that cost from 15 to 25 cents a yard. The matinee is a two-piece affair, draped at the sides and outlined with ruffles of lace, net or hemstitched bodice. To make it requires 3 yards of 46-inch or 44 yards of 36-inch material, with 11 yards of 3-inch lace for the trimming. The pattern will have to be cut from an open width of the material. It is exceedingly simple to make. First close under-arm seams; then place notches on the sleeves and shoulder seams together and close. Stitch up the seam at the center of the back. If a crinkly material is used it would be better to bind the edges than to make a French seam. Flat at seams, bringing "T" to corresponding small "o" perforation and tack. Trim with a straight gathered ruffle. If desired the ruffle may be put on with a facing of silk.

With cap and slippers to match, this makes a handsome bodice outfit. It is an easy matter to make both cap and slippers, for the former is no more than a circle of silk or chiffon gathered into a band and trimmed with ruffles that turn upward on either side. If there is a lining, and this will be necessary if the material used for the cap is very sheer, it should be gathered first and the chiffon gathered over it. The edges of the gathered piece is then sewed to the band, after the pointed pieces have been added to the latter. Just one last may be used instead of two, and it gives quite a coquettish air to the cap.

For the slippers turn under the upper part of the ribbon and stitch lower edge in position. Close the back seam, then roll upper part over on outside and tack at the center-front and back. Trim with bows. The bows match the lining of the points on the cap.



Matinee made of pink and white dress printed crepe trimmed with ruffles of lace, net or hemstitched bodice.

Fill in this blank and mail it with price of pattern, 15c.

Name.....
 P. O. Address in full.....
 Number of Pattern.....
 Order by number only. Remit in stamps or currency. The Evening Times Pattern Department, St. John, N. B.

Patterns published in this series may be obtained by sending price of pattern in cash or stamps to The Evening Times Pattern Department, 23 Canterbury street, St. John. As a rule it takes about one week to deliver the pattern to the buyer. Those sending money must be careful (1) to write the number of the pattern plainly (2) to write their name and post office address clearly and (3) to enclose the price.

Pictorial Review Patterns A Full Stock of All Numbered Patterns at Special Prices 10c and 15c Each

Quarterly Fashion Book with coupon for one free 15c. pattern, 25c. by mail 5c. extra. Monthly Fashion Sheets FREE, or monthly magazines, monthly, 15c. by mail 5c. extra.

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Summer Fruits Are Ripe; Now's The Time To "Put Up Preserves"



(By Caroline Coe)

Home-made jelly is one of the most palatable articles of food made by the housewife.

From all points of view the home-made product is superior to the jellies bought in the store. It is usually made under sanitary conditions and better fruit is used, thus making the use of preservatives unnecessary.

Home-made jelly is very much less expensive.

Current jelly can be made for 7 cents a glass. This is about half the price paid for the commercial product. Six quarts of currants will make six pints of juice. Six pints of sugar (equals six pounds) cost \$1.15; number of glasses secured, seventeen.

Most jellies are made by combining the clear juice of fruits with an equal amount of sugar. Some fruits require a little more sugar. Over-ripe fruit will not make jelly. Better use fruit a little too green than too ripe. The sweet fruits, also fruit over-ripe, lack pectose—the substance that causes fruit juice to jelly. For this reason we combine strawberries, raspberries and cherries with currants. Cherries with green gooseberries, sour apples with peaches or peaches with damson plums.

All fruit should be washed and well drained, then looked over to remove any spots or bad fruit. Currants need not be stemmed, but must be carefully washed, as they are often coated with a preparation for destroying the bugs on the bushes and this is poisonous. Large fruit should be washed and cut in small pieces. Apples quartered, crabapples, quinces and peaches cut in half, and put into preserving kettle with just enough water to cover them. Cover the kettle and boil slowly until fruit is soft. Put fruit and juice into double cheese cloth bag, set in warm place and allow to drain, if possible, over night. Do not press the bag if you desire clear, bright, brilliant colored jelly.

Heat in oven the same number of pints of sugar as you have juice. When juice has been boiling fifteen minutes, stir sugar in slowly. Boil five minutes. Skim carefully and put into glasses.

Crabapple Jelly

Wash and cut in half. Do not peel or core them. Put in preserving kettle with water not quite to top of apple. Boil until very soft. Put all into cheese cloth bag—drain. Add an equal amount of sugar as juice used. Boil twenty minutes from time it begins to boil. Skim and put in glasses.

Current Jelly

Wash currants, remove all leaves, put in kettle with only enough water to half cover the fruit. Cover and cook slowly until fruit is reduced to pulp. Strain carefully. Use for each pint of fruit juice one pint of sugar. Put juice in preserving kettle. Allow to boil fifteen minutes.

Blackberry Jelly

Use berries a little under-ripe or combine perfectly ripe berries with one-third gooseberries. Put in preserving kettle and mash. Do not add any sugar. Set preserving kettle in dish pan of hot water and boil until berries are cooked to pulp. Drain well to each pint of juice use one pint of hot sugar. Boil juice fifteen minutes. Add hot sugar slowly. Stir, and when it begins to boil again boil five minutes. Skim and put in glasses while hot.

Raspberry and Currant Jelly

To one quart of currants (not too ripe), add two quarts of red raspberries. Mash, put in kettle, set in pan of hot water, same as blackberry jelly. Strain, using equal amount of juice and sugar. Boil juice fifteen minutes, add sugar, boil five minutes, put in glasses and seal.

Small Fruits

All the small fruits are made into jelly exactly the same way. If one will use the "double boiler" system, it is necessary. This does not get quite as much juice, but the plan is safer and the jelly firmer.

LONDON SOCIETY

Mrs. "Joe" Chamberlain Not To Wear Mourning

HER HUSBAND'S WISH

Lord Howard deWalden's Wife Takes Charge of His Charity Account—Does Not Like To See Him Fleeced by Every Smooth-Tongued Beggar

(Times Special Correspondence)

London, July 11—Long before Mr. Chamberlain died he and his wife used to discuss her future, a subject which he would introduce again and again much to the discomfort of Mrs. Chamberlain. Among other things he asked her not to wear the orthodox widow's bonnet, which he had a curious objection. Her dearest friends have criticised her severely for not arraying herself in heavy trappings of woe, little knowing that in so doing she is merely carrying out her husband's request.

From what I know of Mrs. Chamberlain, I believe it will be futile for the king to offer her a title, as is said to be his intention. She is proud of being Mrs. "Joe" than if they made her a duchess and often has said so. Considering the life of incessant toil it is amazing how young she looks. Somebody who seen her at the funeral said she did not seem a day over thirty though her hair is beginning to turn grey.

Mr. Chamberlain has left her in very easy circumstances, as he has given her everything he possibly could give away

"COME ON IN—WATER'S FINE"



Make life Worth Living!

J. MARCUS furnish your home, as he has furnished thousands of other comfortable and cozy homes. We specialize in fitting up the home complete, from the kitchen range to the parlor draperies.

Is Your Home as Comfortable as it Might be?

Couldn't it be brightened up here and there with a few new pieces of Furniture? Perhaps the dining-room set is starting to show the wear of many years, or the bedroom furniture does not seem as bright and cheerful as it should, or, again, your floor coverings are commencing to look a little shabby.

By making this store your headquarters, you will always find a new and large selection of FINE FURNITURE and HOME FURNISHINGS at LOWER PRICES.

J. Marcus, 30 Dock St.

SHIPPING

ALMANAC FOR ST. JOHN, JULY 24.

A.M. P.M.
 High Tide... 0.10 Low Tide... 6.46
 Sun Rises... 5.04 Sun Sets... 7.59
 Tine used is Atlantic standard.

PORT OF ST. JOHN.

Star Manchester Mariner, 2672, Cabot, Manchester, Wm Thomson Co, gen cargo.
 Star Governor Dingley, 2855, Clark, Boston via Maine ports, A E Fleming, pass and mdse.
 Star Eastington, 868, Stevenson, Parrsboro, Starr, coal.
 Schr Daniel McLeod, 258, Hooper, Philadelphia, A W Adams, with 40 tons coal.
 Coastwise—Stms Connors Bros, 64, Warnock, Chance Harbor; Harbinger, 46, Rockwell, Albert; Westport, 88, Lewis, Westport; schs Klondike, 78, Ogilvie, Lord's Cove; Wilfred D, 24, Guphill, Grand Harbor.
 Cleared Yesterday.
 Stmr Eastington, Stevenson, Parrsboro, Starr, bal.
 Dredge McDougald, Leahey, Point de Clene.
 Schr Arthur M Gibson, Longmire, Stamford (Conn), Stetson, Cutler Co, 84829 feet spruce lumber, 50,000 spruce laths.
 Coastwise—Stms Harbinger, Rockwell, Albert; Westport, Lewis, Westport; Palmouth, Morriey, sea; schr Wilfred D, Guphill, Grand Harbor.

CANADIAN PORTS.

Montreal, July 23—Ard, stmr Montezuma, London and Antwerp.
 Sid—Stms Virginian, Liverpool; Calidun, Calais.

BRITISH PORTS

Barhados, July 8—Ard, schr W C Silver, Liscomb (N S).
 July 8—Sid, schr Freedom, St John's (N S); schr Eddie Thierault, St Stephens (N B).
 Liverpool, July 20—Ard, stmr Broomfield, Birkbeck Mendi, Larrington, Parrsboro (N S).
 London, July 23—Ard, stmr Shenandoah, Lee, St John via Halifax.

FOREIGN PORTS.

Boston, July 21—Ard, schr Lovatia, Sand River.
 July 21—Cld, schr Etta Vaughan, Sandy Point.
 July 21—Sid, schr Eskimo, Apple River.

CAROLINE COE'S TESTED RECIPES

Steamed Boston Brown Bread

Mix thoroughly one cup of Graham flour, wheat flour, and corn meal and stir in one even teaspoon of salt. Pour over the mixed flour a cup of boiling water. Heat one cup of milk, add one cup of molasses just slightly warm. Add to this one even teaspoon of soda. Pour this onto flour and water. Beat hard and long. Turn into well-greased mold, with perfectly fitting top. Set mold in kettle of boiling water. Cover kettle.

Fried Bread as a Vegetable.

Cut stale bread into even-sized pieces (long narrow shapes), dip in milk, then allow to drain. Dip each piece in beaten egg, dredge with flour seasoned with cayenne and salt. Have sauce pan with butter hot, but not brown, put each piece in turn quickly, so as to have each side golden brown, place on platter. When all is fried, put one tablespoon of butter in skillet. Add one tablespoon of flour. Stir until there are no lumps, add one cup of cold milk and stir five minutes. Sprinkle bread with minced parsley and a little grated cheese, turn hot gravy over and serve at once.

Stole 100 Horses

Brooks, Alta, July 23—Horse-rustlers got away with 100 fine animals from the P. K. ranch, near here, and got safely across the border.

PRIZE FOOD.

Palatable, Economical, Nourishing.

A Western woman has outlined the prize food in a few words, and that from personal experience. She writes, "After our long experience with Grape-Nuts, I cannot say enough in its favor. We have used this food almost continually for seven years.

HOUSEHOLD HELPS

Cayenne pepper is excellent to rid cupboards of mice. The floor should be gone over carefully, and each hole stopped up with a piece of rag dipped in water and then in cayenne pepper.

If screws, gas-fittings, the sides of bedsteads, or anything else of the kind become tightly fixed and cannot be moved, the following method will generally be found to loosen them. Pour a little oil on the tight parts, and then hold a lighted candle underneath until it is warm. You will then find that it is easy to separate or unscrew the fixed parts.

JUNE RECORD GRIM ONE

Ottawa, July 23—The number of people in Canada affected by industrial accidents during June was 598. Of this number 294 were killed, and 294 seriously injured. Owing to the Hillcrest disaster the mining industry heads the list in Canada, with 200 killed and 27 injured.

WOMAN TO PENITENTIARY FOR PASSING A FORGED CHECK

Montreal, July 23—Alice Cantin, alias Thibeault, found guilty of passing a forged check for \$580, was sentenced yesterday to St. Vincent de Paul penitentiary for three years. She refused to give the names of her accomplices.

W. A. SIMMONS AND MEMBERS OF FAMILY INJURED IN AUTOMOBILE ACCIDENT

W. A. Simmons, his sixteen-year-old daughter and his two-year-old son had a narrow escape from a most horrible death early last evening when his automobile jumped over a twenty foot embankment on the Red Head Road about half a mile past Lee's Brick Yard and struck on a pile of rocks. The two children fortunately managed to jump from the car as it turned from the road and rushed to the edge of the cliff, but Mr. Simmons was carried down with it. The car turned turtle and pinned him beneath it. All three are injured badly but fortunately nothing of a critical nature has been found in their injuries. M. E. Grass and William McAfee who happened to be near at hand went to the assistance of Mr. Simmons and succeeded in removing the car. Dr. G. G. Corbet was summoned and found that while Mr. Simmons and the two children were painfully hurt they were not seriously injured. The injured ones were conveyed to their home in W. B. Tennant's car.

A CARLOAD OF FOXES

Robert Starratt, a former resident of Moncton, who went west about five years ago, recently returned with a carload of western foxes. When he started out from the west, Mr. Starratt had forty-seven foxes, but four died on the way and he brought back forty-three to Moncton. Four pairs of these are blacks and the remainder are crosses of various kinds.

Fewer Homestead Entries

Ottawa, July 23—Homestead entries in Western Canada for the first five months of this year show a decrease of 1,107, as compared with last year. For May the total of new homesteads was 2,488, as compared with 3,479 in May of last year. One of the homesteaders in Alberta was a Chinaman, while in Saskatchewan a dusky African took 180 acres of free land.