

CHILDREN'S FASHION WOMAN'S INTERESTS HOUSEHOLD ECONOMY COOKING

Personal Styles

Miss Ethel McKibbin, of Caledonia, is a guest with Mrs. D. McKay, Waterloo street, en route to Chicago.

Mrs. Gordon Hunt is entertaining this evening in honor of Miss Doris Yarker.

The choir of St. Paul's Cathedral is arranging a Halloween masquerade in Croydon Hall this evening.

Miss Martha Rogers, Central avenue, who suffered a fractured hip from a fall, is progressing favorably in Victoria Hospital.

Ralph G. Wilson, of Grand Haven, Mich., was a recent guest with Dr. D. J. McKay and Mrs. McKay, Waterloo street north.

Miss Florence M. Pulling, of Detroit, was a guest with her mother, Mrs. Pulling, Kent street, for the Robson-Pulling wedding on Saturday.

An interesting guest in the city next week will be Miss E. J. Jamieson, of Toronto, director of school nursing in the province, who will pay an official visit here.

Mrs. Joseph Routledge, of Detroit, was a guest with her sister, Mrs. Wm. Collins, York street, for the marriage on Saturday of her niece, Miss Gladys Pulling to Mr. Royden Robson.

Miss Margaret Mitchell, Egerton street, was the hostess on Friday evening of a very jolly Halloween party at her home on English street, where guests included Miss Yarker and Mr. Meredith, Mr. and Mrs. C. R. Hunt, Mr. and Mrs. Jack Gunn, Col. A. M. Smith, Mrs. E. W. White, Lt.-Col. Lyne, Evans and Mrs. Lyne-Evans, Miss Margaret Scatcherd and Col. and Mrs. Innes Carling.

Miss Charly and Miss Lenore Weber were the hostesses on Friday evening of a very jolly Halloween party at their home on English street, where guests included Miss Yarker and Mr. Meredith, Mr. and Mrs. C. R. Hunt, Mr. and Mrs. Jack Gunn, Col. A. M. Smith, Mrs. E. W. White, Lt.-Col. Lyne, Evans and Mrs. Lyne-Evans, Miss Margaret Scatcherd and Col. and Mrs. Innes Carling.

Mr. Stanley Meredith entertained at dinner at the Hunt Club on Saturday evening in honor of Miss Doris Yarker and Mr. Redmond Meredith, whose marriage takes place this week. The guests included Miss Yarker and Mr. Meredith, Mr. and Mrs. C. R. Hunt, Mr. and Mrs. Jack Gunn, Col. A. M. Smith, Mrs. E. W. White, Lt.-Col. Lyne, Evans and Mrs. Lyne-Evans, Miss Margaret Scatcherd and Col. and Mrs. Innes Carling.

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In honor of Miss Doris Yarker, Miss Maybelle Stuart arranged a charming tea and shower on Friday last at her home in South London. The bride-elect was presented with a gay Japanese parasol, which was opened, showered her with rhymed directions for the finding of her gifts, concealed through the downstairs rooms. Mrs. R. G. Perchard presided over the pretty tea table, which was centered with a low bowl of yellow marigolds. The guests included Miss Yarker, Miss Zula White, Miss Shirley White, Miss Beatrice Seaborn, Mrs. Jack Pope, Mrs. C. K. Edward, Mrs. Clare Moore, Miss Ruth Robinson, Keith Hammond, Mrs. Jack Gunn, Miss Elsie Greene, Mrs. Arnold Dillon and Miss Bebe Farncombe.

One of the jolliest parties of the season was the masquerade given by the choir of the First Methodist Church at the Institute of Musical Art on Saturday evening. The spacious rooms looked especially attractive with their gay yellow decorations and many candles. The supper table in the studio being centered with golden mums. Mrs. and Mrs. A. D. Jordan were assisted in receiving by Mr. James Gilliam, president of the choir, and Mrs. Gilliam. Choral dignity was forgotten and members and special guests alike joined with a will in the many games arranged, all in carrying out the Halloween idea in a delightful fashion. In addition to the choir members and their friends the guests included Dr. and Mrs. F. W. Edwards and Mrs. George McCormick, honorary officers of the choir. Invitations were also extended to the choir committee and their wives, including Dr. and Mrs. Colin Smith, Mr. and Mrs. S. L. Taylor, Mr. and Mrs. A. E. Barbour, Mr. and Mrs. Ernest Yeates, Mr. and Mrs. William Yendall, Mr. and Mrs. P. L. C. Cayley, Mr. and Mrs. W. J. Blackie, Mr. and Mrs. W. E. Saunders, Mr. and Mrs. W. W. Cairns, Mr. and Mrs. F. E. Hurley and Dr. and Mrs. Ziegler. Other specially invited guests were the officers of the Ladies' Aid Society, with their husbands, including Mr. and Mrs. H. B. Boomer, Mr. and Mrs. A. A. Langdon, Mr. and Mrs. W. H. Sanborn, Mr. and Mrs. T. N. Sumner, Mr. and Mrs. Joseph Brown and others.

ARE YOU A MOTHER? Health is Your Most Valuable Asset. Here is How to Take Proper Care of It. Hamilton, Ont.—I was advised by a practical nurse to take Dr. Pierce's Favorite Prescription as a tonic during this expectancy and have had every reason to be grateful for her advice, because it kept me in perfect health and I had practically no suffering. Doctor Pierce's Favorite Prescription not only benefits the mother but also the child, as the child is benefited, too. I would not hesitate to recommend Dr. Pierce's Favorite Prescription to every expectant mother.—Mrs. G. G. Spike, 46 Hess St. N.

ARE YOU FRAIL? Read This. London, Ont.—I take great pleasure in recommending Dr. Pierce's Favorite Prescription as it has brought me great benefit from its use. I have always been in frail and delicate health. I married late in life and I was in my fortieth year before becoming a mother. Dr. Pierce's Favorite Prescription carried me safely through. My lovely little girl is now four years old. I still take Favorite Prescription when I feel the least bit weak or rundown and it always builds me up.—Mrs. J. G. Baldry, 227 Clarence St. E.

What Dr. Pierce's Favorite Prescription has done for other mothers, it will do for you. Get this very day from your neighborhood drug-gist in either liquid or tablet form, and write Dr. Pierce's Invalids' Hotel in Buffalo, N. Y., for free confidential medical advice or send 10c to Dr. Pierce's Laboratory, Bridgeburg, Ont., for trial size tablets.

Styles

BY Lenore



PARIS—(By Mail).—When Lanvin creates a frock, one may be certain that however simple the design, the details and general effect are new, charming and individual. Black velvet is invariably a dependable foil for a distinctive frock in the fall and winter, and when combined with a dash of vivid color, as in Madame Lanvin's clever model sketched to-day, it becomes a costume around which it is worth building an outfit of matching accessories, such as a hat, bag, sash, handkerchief, etc. For the sleeves of this frock are of deep green georgette, which is repeated also in the unique pocket and in the pointed loops which finish the neck, shoulders and hem. There is, too, a bit of gold in the stitching of the pocket.

Green, however, is not a becoming color to many, so the same idea may be carried out with Indian red, soft blue, royal blue, henna, or gray, which with black is extremely smart. Moreover, canton crepe may be substituted for the velvet.

The hat, with its youthful droop, is of black velvet, trimmed with jet beads.

Weddings

Antie-Hicks.

The marriage of Myrtle Irene, daughter of Mr. and Mrs. Harry Hicks of St. James street, to Frederick Kingston Antie, of this city, was solemnized on Saturday afternoon, October 29, at the Coburn Street Methodist Church, Rev. Judson Kelly officiating. Pinks, ferns and man-colored mums, massed against a background of autumn leaves, made a decorative display in the church, where Mr. Thomas Sharratt presided at the organ, and where Miss Irene Stratten sang "The Crown" during the signing of the register. The bride, who was given away by her father, was unattended and wore a graceful gown of white tulle and veil of tulle, falling from a Juliet cap of orange blossoms. Her bouquet was a shower of Ophelia roses. A reception followed at the home of the bride's parents, Mrs. Hicks, mother of the bride, wearing a handsome black satin gown with corsage of roses. Mrs. Antie, mother of the groom, wore a black lace gown. The house was prettily decorated with palms and roses. Following the reception, at which a number of out-of-town guests were present, Mr. and Mrs. Antie left on a trip to the coast, the bride traveling in a redeemer broadcast suit trimmed with a pearl brooch and a chain. On their return they will live in London.

McDonald-Kerr.

A pretty wedding was solemnized at the home of Mr. and Mrs. John Kerr, North Oxford, on October 26, when their eldest daughter, Helen Isabel, was married to Stanley Philip McDonald, youngest son of Mr. and Mrs. McDonald, of Embro, Ontario.

At 7 o'clock, to the strains of the Lohengrin bridal chorus, played by Miss Annie Kerr, cousin of the bride, the bride entered the drawing room on the arm of her father and took her place beneath an arch of evergreens and carnations. She was prettily gowned in white satin with oversleeves of georgette and lace trimmed with bugle beads, and wore a veil and orange blossoms, she carried a bouquet of white mums. The bridesmaid, Miss. Mabel Kerr, was the cousin of the groom, was gowned in shell pink georgette and carried pink mums. Mr. George Kerr, brother of the bride, acted as best man. The ushers were Miss Blanche Kerr and Miss Jean McDonald. The groom's gift to the bride was a diamond pendant and chain, to the best man, gold cuff links, to the bridesmaid a pearl brooch and to the pianist a pearl brooch. Following the ceremony a dainty wedding luncheon was served to 75 guests. The dining-room was prettily decorated in pink and white. The bride and groom, who received many beautiful and costly presents, including two substantial checks, left by motor for Woodstock en route to Niagara Falls, New York and Buffalo. The bride traveling in a suit of navy broadcloth with hat to match. Guests were present from Stratford, Appleton, London, Ingersoll, Glenora, St. Marys and Kintore. On their return Mr. and Mrs. McDonald will reside on the groom's farm, 12th line, East Nisour.

Meriam-Fitzgerald.

A quiet autumn wedding was solemnized at St. Paul's Cathedral on Thursday, October 27, at 4:30 o'clock, when Josephine Rogers, youngest daughter of Mr. and Mrs. William C. Fitzgerald, became the bride of Mr. John Wesley Meriam, of Byron. The ceremony was performed by Very Rev. Dean Tucker. The bride was given in marriage by her father and wore a smart suit of navy broadcloth trimmed with jet and beaver, and hat of black panne velvet with ostrich spray. Her flowers were a corsage of orchids and yellow roses with streamers. A dainty wedding luncheon was served at the home of the bride's parents, after which Mr. and Mrs. Meriam left for points east. On their return they will reside in Byron, Ont., where they will be at home after December 1.

Dunn-Schwalm.

A quiet wedding was solemnized at the home of Rev. J. K. and Mrs. Schwalm, of Midway, at noon on Wednesday, October 26, when their daughter, Perpetua E. Dunn, was married to Mr. Clarence Dunn, of Toronto. The cere-

DRAWING LESSONS FOR OUR KIDDIES

AND HERE'S WHAT YOU CAN MAKE OUT OF A LOT OF CIRCLES



Don't you think it rather odd that this lot of circles can be made into an attractive drawing of a bunch of grapes. You just make lot of circles and show them to mother or father and see if they can guess what you can make of them. All you have to do is to blacken in the circles and leave a high light every now and then in a few of the circles.

THE BLACK SHEEP

By Ruby M. Ayres

"I'll take you upstairs," Laxton said. He led the way from the room. The two men crossed the hall silently. Meredith seemed a little awed by his surroundings; he had known Laxton for years, but he had never connected him with a place like this; any broken-down club or cheap flat had always seemed more in the line of the black sheep.

"It seems a rotten shame it's all got to go, eh?" he said awkwardly, as they went upstairs. "Isn't there any way out, old man?" Laxton shrugged his shoulders. "Only Dolly's way—a rich wife."

Their eyes met. "Well, why not?" Meredith asked carelessly. "Let's see. I do that that best. Evan, I think I'm crying over spilt milk, I'm not." His face was hard and defiant. Meredith looked up. "What do you mean?" he asked. "Not... another girl?"

Laxton nodded rather shamefacedly, glancing his eyes defiantly at Meredith. "Yes, your little friend in the tam-o'-shanter," he said. He felt a little ashamed of the premature confession as soon as it was uttered.

"Of course, I don't want it talked about yet," he hastened to add. "It isn't officially fixed up, and she's got a fiery old parent who'd raise Cain if he thought there was anything between us; so mum's the word, there's a good chap."

Meredith promised; he was feeling a trifle chagrined that the girl who had never so much as cast an interested glance his own handsome self should have found Laxton worth anything, however, there was evidently no accounting for tastes.

mony was performed by Rev. F. Meyer, of Palmerston. The bride wore a nigger brown duvety suit and henna hat. The groom's gift to the bride was a beautiful string of pearls. Mr. and Mrs. Dunn left for Montreal, Quebec and intermediate points. On their return they will reside in Toronto.

Robson-Pulling.

St. Matthew's Church was the scene of a quiet wedding on Saturday afternoon, when Rev. H. B. Ashby officiated at the marriage of Gladys, daughter of Mrs. Pulling and the late H. A. Pulling, Kent street, to Royden Arthur Robson, son of Mr. and Mrs. E. A. Robson, of Denfield. Mr. Gordon Robson, brother of the groom, played the wedding march, as the bride entered the church with her brother, Mr. Glenn W. Pulling, who gave her in marriage. The bride wore a smartly tailored suit of navy blue velvet, with opossum fur, black feathered hat, and corsage of Ophelia roses. There were no attendants. Mr. and Mrs. Robson left immediately after the ceremony to spend their honeymoon in Toronto and Hamilton, and will later reside in Denfield.

Women's News of Western Ontario

KENT BRIDGE W. I.

Grafting reports of the work of the library committee and also of a recent sale of home cooking were presented by Mrs. J. Hughes at last week's meeting of the Kent Bridge Women's Institute, at which Mrs. Stanley Arnold and Mrs. F. Arnold were appointed delegates to the annual W. I. convention in London this week. Mrs. Arthur Merritt was the hostess of the meeting, over which Mrs. E. W. Harty presided. Poets and authors of Kent County were the subjects of the day's discussion, response to the roll call being made by Mrs. E. W. Harty. Contemporary writers. Mrs. Grover Shaw was in charge of a most attractive program, which included community singing; instrumental duet, Mrs. Arthur Merritt and Mrs. Ross Allison; vocal solo, Miss Beattie Hardy, and a special paper on the topic of the day by Mrs. Grover Shaw. Plans for the next meeting, to be held at the home of Mrs. Shaw, were completed. On that occasion the speaker will be Miss Beattie Hardy, who will address on "Child Welfare."

Mrs. Hardy was assisted at the tea hour by Mrs. Stanley Field and Mrs. Ross Allison.

NEED OF PLAYGROUNDS.

AILISA CRAIG, Oct. 30.—While playing on the road, Jim Burgess was run over by an auto driven by a stranger. The lad was picked up and carried to the office of Dr. Anderson, where it was found no bones were broken, but he is badly bruised.

SLEEPY-TIME TALES

THE TALE OF MISS KITTY CAT

BY ARTHUR SCOTT-BURLEY

A TERRIBLE PERSON.

The rats and the mice thought that Miss Kitty Cat was a terrible person. She was altogether too fond of hunting them. They agreed, however, that in one way it was pleasant to have her about the farm house. When she washed her face while sitting on the doorsteps they knew—so they said—that it was going to rain. And then Mrs. Rat never would let her husband leave home without taking his umbrella.

As a rule Miss Kitty Cat didn't look at all frightful. Almost always she appeared quite unafraid, going about her business in a quiet way and making no fuss over anything. Of course, when the old dog Spot chased—and cornered—her she was quite a different sort of creature. Then she arched her back, puffed her tail out to twice its usual size and spit fiercely at Spot. He learned not to get within reach of her sharp claws when she behaved in that fashion. For old Spot had a tender nose. And no one knew it better than Miss Kitty Cat.

Around the farmhouse she was polite herself—when there was anybody to observe her. If her meals were late she never clattered, as Johnnie Green sometimes did. To be sure she might

remind Mrs. Green gently, by plaintive meowing, that she had not had her saucer of milk. But she was always careful not to be rude about it. And though Miss Kitty liked a warm place in winter, she never begged anybody else away from the fire. She crept under the kitchen range, where no one else cared to sit. And there she would doze by the hour—expecting, as Johnnie had enjoyed a hearty meal.

On summer nights, however, when she loved to hunt out of doors, Miss Kitty Cat was far from appearing sleepy. She roamed about the fields or crept through the tree-tops with a stealthy tread and a tigerish working of her tail. Folk never dreamed of her until she came to meet her at such times. They knew that she would spring upon them if she had a chance. So they took good care to keep out of her way. And if they caught sight of her when she had her hunting manner they always gave an alarm in their own fashion, warning their friends to beware of the monster, Miss Kitty Cat, because she was abroad and in a dangerous mood.

Johnnie Green liked Miss Kitty. Often she would come to him and rub against him and purr, fairly begging him to stroke her back. Unless he pulled her tail at such times she kept her claws carefully out of sight and basked under Johnnie's petting.

If he had been her size and she had been his, Miss Kitty Cat might not have been so harmless. She might have played with Johnnie, as she sometimes played with a mouse. But Johnnie Green never stopped to think of anything like that. And if he had he would have thought it a great joke. He would have laughed at the idea of Miss Kitty Cat holding him beneath her paw.

Monster masquerade dance to-night at the Winter Gardens. Valuable prizes.

DAY NURSERY GIFTS ARE ACKNOWLEDGED

The day nursery board are anxious that the good work done by various clubs and societies in providing show-ers of groceries for the benefit of the nursery should be continued. The following donations are gratefully acknowledged: Mrs. Travers, \$10; Miss Callard, \$5; Mrs. Geo. Brickenden, \$5; Mrs. (Dr.) Moorehouse, 50c; Miss Jones, 50c King street, \$5; Mrs. Rigney, preserves, fruit; Mrs. Fitzgerald, \$5 in groceries; Mrs. O'Dell, Queen's avenue, apples and groceries; office staff McClary Manufacturing Company, canned fruit, groceries, wash clothes, bags of potatoes and apples; Mrs. Frank McWane, apples and tomatoes; Mrs. John McPherson, bed; Empress Avenue Methodist Church, treat for children; First Methodist Church, two quarts of canned fruit; Croydon Memorial Church, grapes and apples; W. C. T. U., jelly and cakes; "I Serve" Club, Croydon Memorial Church, shower of groceries; Sharon Methodist Church, Mrs. J. A. Scott, Lambeth, shower of vegetables, fruit, butter, eggs and \$2.05; a few donations without names.

IRONIZED YEAST Tablets HIGHLY CONCENTRATED VITAMINE TONIC

For all kinds of cooking

COUPON ORDER BLANK.

A pattern of this illustration mailed to any address on receipt of 15c in silver or stamps.

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In the Women's Clubs

VICTORIA ALUMNAE.

Mrs. (Dr.) E. W. Shaw will give an address on "Theosophy" to the Victoria Nurses' Alumnae Association at their regular meeting on Tuesday evening next, when it is expected that the suggestion of a central registry for nurses in this city will again come up for consideration.

CHOIR CONCERT.

The choir of Centennial Methodist Church is holding its annual concert to-morrow (Tuesday) evening, when music lovers are promised a delightful evening. Assisting the choir will be Messrs. Jessie Irving, elocutionist, of Hamilton, and Mr. George Carleton, tenor, of St. Thomas. The program will also include several selections by the choir and soloists, Mrs. Gertrude Wood Hayward.

M. C. BAZAAR.

A very satisfactory sum was realized from the bazaar arranged by the Chesley Avenue Mothers' Club on Friday evening last, when the under-entertainer, Mrs. John Rose, president of the union club, the sale went merrily along, while the pretty dances given by the Misses Marjorie and Peggy Robbins added a bright touch to the program. During the evening Miss Irene Hilbert, at the piano, played a series of charming numbers. Those in charge of the booths were: Mrs. Chris. Butterworth and Mrs. A. B. Stein, fancywork; Mrs. Hilbert and Mrs. Peters, home cooking; Mrs. Colliver and Mrs. Rawlings, candy; Mrs. Dowling and Mrs. Ross, ice cream; Mrs. Hooley and Mrs. William McFarlane, ready-to-wear; Mrs. Patton and Mrs. Huddart, country store; Mrs. Cleary and Mrs. Walsh, tearoom; Mrs. A. E. Tutt and Mrs. Moyer, white elephant stall.

"I SERVE" CLUB.

The "I Serve" Club, of Croydon Memorial Church, met recently to tie up parcels and to make final arrangements for the unique fish pond which they have at the big bazaar on November 1 and 2. The club also made plans for a series of parties to be given at the Ronald Grey Home for Children and the Salvation Army Rescue Home.

L. A. MEMORIAL.

The Ladies Aid, of St. Andrew's Presbyterian Church, is adding a harp stop to the organ as a memorial to the late Dr. Ross. In aid of this undertaking the ladies are arranging some interesting musical events in the near future.

ABERDEEN ASSOCIATION.

Mr. Thomas Joplin, of the Shantymen's Mission, addressed a recent meeting of the London Aberdeen Association, held at the home of Mrs. Grey Hilde, Waterloo street, when a collection in aid of the work was taken up.

CAVELL CLUB ELECTS.

Miss Milly Warren was recently elected president of the Cavell Club, of the Centennial Methodist Church, at the annual meeting held at Miss Minnie Malone's home, in Dorinda street. Other officers are Miss Malone, vice-president; Miss Helen Carrother, secretary; Miss Grace Ashton, treasurer, and Miss Hilda Brown, press secretary. The secretary and the treasurer were returned to office by acclamation.

TECUMSEH CLUB.

Mr. A. Stevenson, of the Normal School teaching staff, gave an address on "The Development of Speech in

Children" to the members of the Tecumseh Mothers' Club at their meeting last week. Following Mr. Stevenson's interesting talk committees for the year's work were formed: Refreshment, Mrs. Knowles, Mrs. Boyce; program, Mrs. McKay, Mrs. Merritt, Mrs. George Hyatt, Mrs. Baldwin; reception, Mrs. Brighton, Mrs. Storie, Mrs. Wilson, Mrs. Lowes. A solo by Miss Fitchett concluded a successful meeting, during which it was decided to take up a free-will offering at the next meeting in aid of the children's hospital.

Efficient Housekeeping

BY LAURA A. KIRKMAN.

A NOURISHING HOME DINNER.

The following dinner menu is what a jolly wife might serve to her husband, a "regular old-a-husband dinner."

Oyster Soup
Veal Cutlet, Brown Gravy
Lyonnaise Potatoes
Spinach
Snow Pudding

Oyster Soup: Clean and pick over 1 quart of oysters; heat these, chopped, in their liquor, and let simmer 20 minutes after the boiling point is reached. Then strain through cheese-cloth, discarding the chopped oysters. Reheat the strained liquor and thicken it with one-third cup of butter and one-third of flour which have been heated together and rubbed to a smooth paste. Now scald 4 cups of sweet milk with 1 large slice of onion, 2 stalks of celery cut small, 1 blade of celery and a sprig of parsley; strain this scalded milk to remove the seasonings and add it to the oyster liquor. Season to suit taste with salt and pepper, and serve very hot.

Lyonnaise Potatoes: This is a most delicious way to serve boiled left-over potatoes. Slice the potatoes and set them aside to add later to the frying pan. Put first in the pan 1 tablespoon of finely-chopped onion and 1½ tablespoons of butter; fry the onions until a light brown, then add 1 quart of the sliced, boiled potatoes with 2 more tablespoons of butter. Cook until the potatoes have absorbed the butter and then pack down to let the mixture brown a little on the bottom. Turn with a spatula to allow the top to brown also. Serve at once. If onion is a favorite vegetable in the family a more generous amount of it may be used to 1 quart of potato slices.

Snow Pudding: Soak 1 tablespoon of granulated gelatin in ¼ cup of cold water; add 1 cup of granulated sugar and 2 tablespoons of lemon juice, and strain through a fine sieve into a china bowl. Set the bowl aside, but from time to time tip it up on one side to see whether the gelatin has begun to congeal. When the liquid begins to cling to the sides of the bowl and seems quite thick it is time to beat into it, with a wire whisk, the whites of 3 eggs which have been beaten stiff. Continue to beat until the pudding is stiff enough to hold its shape. Pile this by spoonfuls into individual glass dessert dishes or cups and serve with cold boiled custard made in the following way:

Boiled Custard Sauce for Snow Pudding: Beat yolks of 3 eggs slightly and add to them ¼ cup of sugar, a pinch of salt, and—very gradually—2 cups of scalded milk. Cook this mixture in the top of a double boiler, stirring constantly, until it thickens and will coat a spoon. Then strain into a bowl to cool. If cooked too long after coating the spoon, custard will curdle; when this happens it may be restored to a smooth consistency by beating with an egg beater of the wheel type. (But it is not quite as thick as if it had been cooked in the first place.) Cook this mixture in the top of a double boiler, stirring constantly, until it thickens and will coat a spoon. Then strain into a bowl to cool. If cooked too long after coating the spoon, custard will curdle; when this happens it may be restored to a smooth consistency by beating with an egg beater of the wheel type. (But it is not quite as thick as if it had been cooked in the first place.)

Save The Fat

Eliminate shrinkage. Have juicier, tastier and more tender roasts by using a Moffat Electric Range. Makes no dirt or fuss. Just cooks at half the cost of any other fuel. All styles, all sizes. Always works and stays working 24,000 in daily use. Write for booklet to Moffats, Limited, of Weston Ontario.

Use Old Dutch Cleanser

Old Dutch gives better results with less work. Leaves no greasy film; makes wood, linoleum, tile or stone look like new.

Keep a can handy; good for general household use.

Shoes For Children

Don't buy them, the bargain counter variety that will bring foot trouble on them in a few years—bureaus that fit and are built on nature lasts. That's the kind we sell.

Cook's Shoe Store

Interesting Christmas Goods on display at

WILLOW HALL

440 CLARENCE ST.

HORLICK'S Malted Milk for Infants

A safe milk diet, better than cow's milk alone. Contains rich milk and malted grain extract.

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