

DAI PAGE FOR ADVERTISER WOMAN READERS

Ideas for Hallowe'en Hostesses

SOME THOUGHTS ON INVITATIONS, DECORATIONS, AND GAMES FOR THE "SPOOK-FEST."

Write your invitations on red paper, cut three-corner (the magic number) and decorated with witches and black cats. Word perhaps as follows:

The witches will witch.
And the wizards will wiz.
On the Eve of All Hallowes,
When moonlight will rise.
So come to the place
Where the frolic will be.
For all have decided
To spend it with me.

The Decorations.
Crepe papers are a boon to the hostess, as the manufacturers have realized they must be ready for "special" day celebrations and have designed the most clever things for each holiday. A most effective room decoration is quickly made by taking rolls of pumpkin or witch papers and running them right around the room as a border. Then cut out pumpkins, witches, cats, of hats and pin them upon the lace. Stains in a fantastic manner. Pumpkins cut out and pasted upon paper plates are just the thing to use along with the Hallowe'en sets of napkins, table covers and doilies. The main thing is to have the rooms just as weird and unusual as possible; candles made from vegetables like carrots, turnips and potatoes with shades of yellow paper and black cats are fine.

I just wish I could illustrate for you the most alluring paper box lanterns which are such fun to make, and so easy. Take any kind of pasteboard box, cut out eyes and nose and mouth, paste red or yellow tissue paper on the inside of the openings and cover the outside with any of the Hallowe'en design papers. Insert the candle by melting a hole in the top. Set the lantern where most needed and watch carefully. There is no more danger than from any paper lantern.

Partners on Hallowe'en.
Half the joy in a Hallowe'en party is one's partner, but one must be content with the lady or lass provided by the fates. Here are some good ways to pair off. You can have some "serpentine," to be purchased at a novelty house or at the favor counter, or use different-colored ribbons, or even strings will do. Select the partners on one side of a door that has a transom window. The girls upon the other. If the boys kneel it is better. Then at a given signal each maid thrusts her arm through the transom, holding tight to the end in her hand. The boys are to catch and hold the first end they touch, the door will be opened and mates found.

Matching the gloves is another good way to make fun and find partners for

supper or at any game the hostess may have in mind. Let each girl put on her right glove, placing the left in a basket. When all the gloves are deposited in the basket, the hostess, to the men, who take one and go in search of the mate.

Try playing "Going to Jerusalem" to seat the guests at the dining-room table or in the room where refreshments are to be served. Have one chair less than guests. When the music stops seats are rushed for; when all but one are seated the hostess places that chair and partners are found in this way. The hostess, in a flash, causing no end of merriment.

Hallowe'en Stunts.
Games played on Hallowe'en usually have some bearing upon the future, so hostesses are privileged to add a touch of mystery to even commonplace pastimes. An amusing stunt is to provide each guest with a pair of scissors and a roll of paper about an inch wide, such as comes in a bolt of ribbon. If the regular "scissors" is not procurable. Appoint a timekeeper and make two minutes and thirty seconds count for ten years of time. The time it takes to cut down the middle of the paper and roll the halves into a neat roll will determine the age of life at which one will marry. This makes loads of fun.

Steady Nerve Test.—Take twelve beans and quite a narrow-necked bottle. The one who can hold a bean at a time arm's length and keep it in the bottle from a foot above the top, in the shortest time will show the st. d. test nerve.

Forecast the Future.—Fill a small tub with water, provide each guest with a long hatpin. Have in the tub tight rolls of white paper for the girls and ink for the boys on which are fortunes (just short sentences); the good and fast. The trick is to stab a roll with a hatpin. When successful, the roll is to be untied and read aloud. At one party the hostess announced "Yarns by the Boys," and they immediately prepared to make a hasty exit when she appeared with skeins of different-colored worsteds and announced a prize for the couple who had the best ball in the shortest time, the boys to wind, unassisted by the girls, who were to hold it. While performing this task a flashlight was taken of the party.

dress I shall mail the words to her. The song is not an "old" one. I sat the spots in cold water, then rub a little soap on, and soak in weak chlorine solution. Then rinse out thoroughly and hang in the sun. I have now one fine salt very hot, and mix with one cup of cornstarch that has been blended with one-half cup of cold water. For coloring use Easter egg dyes, blueing, or oil paint, making it deeper than is wanted when cooked, as the beads will be paler when they harden than the dough.

Cook the mixture until it is dough-like in consistency. Noop the perfume, flower oil, or attar of roses, or oil of cloves. Work the dough after taking it from the fire, knead and roll small portions into beads, making them larger than wanted, as they shrink in drying.

Thrust them, separated, on a long hatpin, stick the pin into a block of wood or soft cushion, and when they are thoroughly dry, string in any fashion desired.

3. I have a copy of this and will try and publish it.

About Winston Churchill.
Dear Cynthia,—I have been reading your answers in "The Advertiser," and wish you would please answer my following questions:

1. I'm head of a large business firm in a large city, and Miss L. calls me so. Should I say "It's Mr. T." or should I say "James T."?

2. In introducing a young lady to a young gentleman should you use the lady's name first?

3. Is Churchill the author of "The Inside of the Cup," an American or English writer?

Hoping to see the answers as soon as possible.

Ans.—1. If you are at all intimate with the lady it will be best to say "James T."

2. Yes; thus: "Miss Blank, let me introduce Mr. Green."

3. American. Winston Churchill was born in St. Louis November 30, 1871. He lives at present in Cornish, Vt.

When Popping Corn.
Dear Miss Grey,—Would you kindly publish a recipe for popping corn. I thought all that was necessary was simply to pop the corn alone. Others have told me that you needed a preparation. Thanking you,

Ans.—1. The only way I know of to pop the corn and while still hot put it in a bowl and pour melted butter over it, stirring well. Or if you desire it sweet, make a thin syrup of sugar and water and pour this over the popped corn.

Hair Causes Anxiety.
Dear Miss Grey,—Would you kindly tell me what I can do for my hair, as it is coming out very much. I have tried many things by myself but it does not do it any good.

Could you publish the song "Sally in Our Alley." This is the first time I have written you. We read your paper daily.

Ans.—1. I think this tonic should cure the hair to cease falling: One part glycerine, one part alcohol, or bay rum, one part castor oil, one-twentieth part tincture of cantharides. Rub into scalp with the finger-tips three nights a week.

2. I have a copy of this, and shall try to publish before long.

OLD SONGS AND POEMS

A copy of the following is sent by "Brownie":

THE DARK-EYED SAILOR.
It's of a comely young lady fair,
When walking out to take the air,
She met a sailor along her way,
So I paid attention: So I paid attention.

To hear what they might say.
Fair maid, said he, why roam alone?
For the night is coming, and the day's far gone.
She sighed, while tears from her eyes did flow.

It's my dark-eyed sailor, it's my dark-eyed sailor,
That's causing all my woe.
It's three long years since he left this land,
A gay gold ring he took from off my hand.

He broke the token, here's a half with me.
Whilst the other is rolling, whilst the other is rolling,
The other is rolling, whilst the other is rolling.

Says Willie, drive him from your mind,
For as good a sailor as him you'll find,
Love turns aside, and cold does grow.
Like a winter's morning, like a winter's morning.

When the hills are clad with snow.
These words did Phoebe's fond heart inflame,
On me, she cries, you will play no game.
She drew a dagger, and she then did sigh.

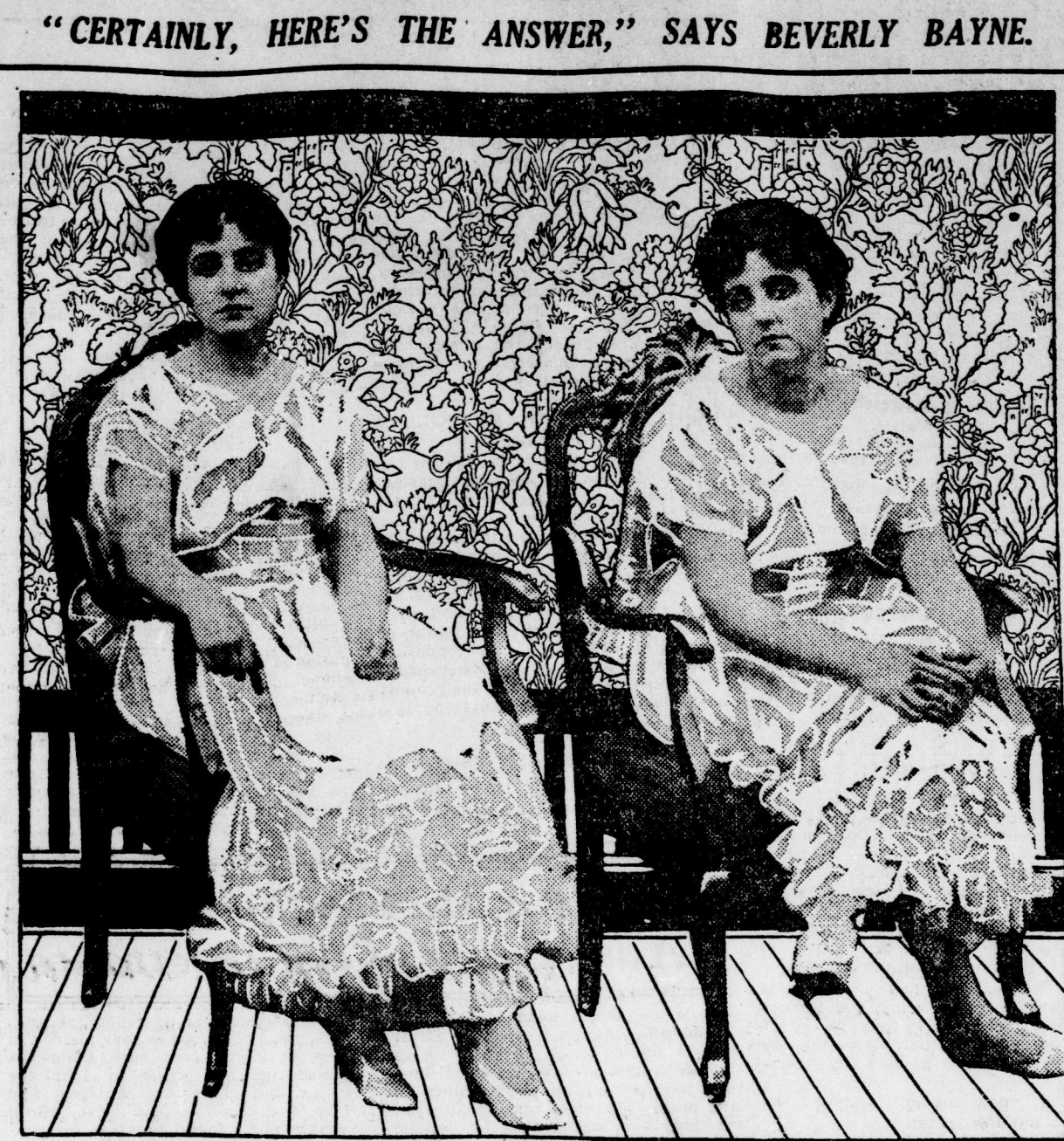
For my dark-eyed sailor, for my dark-eyed sailor,
Still claims this heart of mine.
When Willie did the ring unfold,
She seemed distracted midst joy and mirth.

Saying, you're welcome, William,
I have lands and gold.
For my dark-eyed sailor, for my dark-eyed sailor,
So manly, true and bold.

In a cottage down by the river side,
In unity and love they now reside,
So girls be true, while your lovers' away.
For a cloudy morning, for a cloudy morning.

"Tell Me How Not To Be a Wall Flower!"

"CERTAINLY, HERE'S THE ANSWER," SAYS BEVERLY BAYNE.



Posed especially for this article by Beverly Bayne, of the Essanay Stock Comp. any.

UNLESS YOU WANT TO BE A WALLFLOWER, DON'T LOOK BORED, AND DON'T SLUMP.

[BY IDAH MCGLOONE GIBSON.]
In the woman's agony column three out of every five inquiries are about the power to please.

"Tell me how not to be a wallflower," said a pretty girl to Beverly Bayne the other day.

"I have two rules for avoiding that awful condition," she responded. "First—Never look bored. Fewer people love a bored woman than care for a fat woman."

Second—Never slump either physically, mentally or spiritually. No one is going to pick out a girl who looks as though she needed someone to brace up her backbone.

One may not give infallible rules for the art of pleasing. One girl will please because of her vivacity, another because she is such a good listener, and

a third proves interesting because of her ready wit.

However, the one thing which never pleases is to give the impression that you are bored beyond expression, or that you are a sloven.

Unconsciously one judges a man or woman by physical appearance. It does not mean by clothes or even by one's form or features, but all these are taken together and a judgment is passed on the general ensemble.

If you should see a girl who was sitting in the perfectly correct position of this picture, even if her frock was as dainty and modish as is Beverly Bayne's, and yet she has the bored expression that Miss Bayne has assumed, you would not feel drawn to her, notwithstanding she was as lovely as Miss Bayne.

obediently on the rock, but at sight of them he rose with a gay laugh and advanced.

"Come over here in the shade," Willock called, as he strode toward a grassy bank that sloped up to a line of three cedar trees of interlocking branches. "Come over here and know her. This is our girl."

Lahoma looked at the young man with grave interest, taking note of his garments and movements as she might have examined the skin and actions of some unknown animal. Bill Atkins watched him, but with suspicious eye, as if anticipating a sudden spring on his wild's side.

"Set down," said Willock, sinking on the grass. "The last man up is the biggest fool in Texas."

"Come over here in the shade," Willock called, as he strode toward a grassy bank that sloped up to a line of three cedar trees of interlocking branches. "Come over here and know her. This is our girl."

Lahoma looked at the young man with grave interest, taking note of his garments and movements as she might have examined the skin and actions of some unknown animal. Bill Atkins watched him, but with suspicious eye, as if anticipating a sudden spring on his wild's side.

"Set down," said Willock, sinking on the grass. "The last man up is the biggest fool in Texas."

"Come over here in the shade," Willock called, as he strode toward a grassy bank that sloped up to a line of three cedar trees of interlocking branches. "Come over here and know her. This is our girl."

Lahoma looked at the young man with grave interest, taking note of his garments and movements as she might have examined the skin and actions of some unknown animal. Bill Atkins watched him, but with suspicious eye, as if anticipating a sudden spring on his wild's side.

We unhesitatingly recommend Magic Baking Powder as being the best, purest and most healthful baking powder that it is possible to produce. CONTAINS NO ALUM. All ingredients are plainly printed on the label.

MAGIC BAKING POWDER

E.W. GILLET CO. LTD.
TORONTO, ONT.
WINNIPEG, MONTREAL

No more trouble with the Salt, when you fill up the shakers with "Regal" Salt.

"Regal" Salt never gets damp—never clogs the shaker. It is the finest grain of the famous Windsor Table Salt—blended with less than one percent Magnesium Carbonate.

REGAL TABLE SALT

FREE RUNNING

125 At Your Grocer's.

VEGETABLES TO CONSUMER DIRECT

OBSERVE OUR PRICES

SPECIAL

Cauliflowers, snow white, 10c, 15c	Lettuce, head, each, 10c, 15c
Spinach, choice, peck, 10c, 15c	Lettuce (leaf), Endive & Celery 5c
Tomatoes, selected, 12-14 bkt., 5c	Parsley, flat-leafed, 10c, 15c
Tomatoes, selected, 1b., 5c	Hubbard and Essex Squash, 15c
Spanish Onions, 1b., 5c	Citrus and Eggplants, each, 15c
Sweet Potatoes, 1b., 5c	Vegetable Marrows, 15c, 20c
	Cabbage, white, red, 10c, 15c
	Horseradish, 1b., 15c, 20c
	Green Tomatoes, bush, 40c
	Green Tomatoes, peck, 15c
	"S. S." Pickling Onions, qt., 15c
	Yellow Pickling Onions, 2 qts. 15c
	Potatoes, peck, 20c
	Table Beets and Carrots, peck, 15c
	Onions, peck, 25c

In Our Ladies' Ready-to-Wear Department

Now showing a most complete assortment in Ladies' Suits, Cloaks, Dresses and Millinery.

YOUR INSPECTION INVITED.

H. WOLF & SONS

Ladies' Ready-to-Wear Department
283 DUNDAS STREET.

Eat More Bread

It is the most nutritious and most economical of all foods. The best bread is made with Fleischmann's Yeast.

Well Cared For

You need never be afraid that your linen will not be well cared for here.

In all departments it is as carefully guarded as possible.

This insures clean washing and perfect ironing, as well as guarantee that a your pieces will come back to you.

We Darn Your Hosiery Free.

Parisian Laundry

Phones 558, 559, J. Chiera, Mgr.
271

FRY'S COCOA

We Express Parcels to any point in Canada. Goods called for and delivered to any point in Canada. AMERICAN DRY CLEANING AND DYE WORKS.

700 Dundas Street, W. Phone 1959

Bring Your Developing and Printing to W. R. LUTZ

NORTH END DRUGIST.
Agents for Kodak.

NEILSON'S CHOCOLATES

"The Chocolates that are Different."

Alma (Ladies) College

Attractively situated. Picked faculty.

For prospectus and terms write the Principal
R. I. Warner, M.A., D.D., St. Thomas, Ont.

Makes Stubborn Coughs Vanish in a Hurry

Surprisingly Good Cough Syrup Easily and Cheaply Made at Home.

Food Supplies During War Time

Rumors are in circulation that we are unable to supply orders owing to war demand. This statement is absolutely incorrect. We are filling our orders as usual. Insist on getting what you ask for—

CLARK'S.

W. CLARK Limited.

Montreal, Limited.
156-VVV

Richards QUICK NAPTHA THE WOMAN'S SOAP

The two men went into the cabin. An hour later they reappeared, accompanied by the girl. Willock was still seated

Richards QUICK NAPTHA THE WOMAN'S SOAP

The two men went into the cabin. An hour later they reappeared, accompanied by the girl. Willock was still seated

Richards QUICK NAPTHA THE WOMAN'S SOAP

The two men went into the cabin. An hour later they reappeared, accompanied by the girl. Willock was still seated

Richards QUICK NAPTHA THE WOMAN'S SOAP

The two men went into the cabin. An hour later they reappeared, accompanied by the girl. Willock was still seated

Richards QUICK NAPTHA THE WOMAN'S SOAP

The two men went into the cabin. An hour later they reappeared, accompanied by the girl. Willock was still seated

Richards QUICK NAPTHA THE WOMAN'S SOAP

The two men went into the cabin. An hour later they reappeared, accompanied by the girl. Willock was still seated

Cynthia Grey's Mail-Box

[Correspondents are requested to make their inquiries as brief as possible, and to write on one side of the paper only. It is impossible to give replies within a stated time, as all letters have to be answered in turn. No letters can be answered privately.]

A Farm Woman's Life.
Dear Miss Grey,—Have you just read the advice of a woman of seventy-two to the one on the farm, and think it neither helpful nor consoling. Of course I admire her tact and energy, but to the woman like the writer, who has five children, ranging in ages from ten months to that many years, has 150 chickens, forty-six turkeys, twenty-eight ducks, it is simply preposterous to expect her to have her washing on the line by ten o'clock. I think I am doing well to finish by two p.m. I have to prepare luncheon for the two who attend school, do all my sewing, as well as make my husband's shirts and overalls, and all the time keep my mind on my children and attend to their numerous wants. For I never neglect them, they come first.

I do wish the old lady was here to take the number of steps I take every Monday, she would not be so free with her advice. Here is a summary of my routine of work: Tuesday I bake, churn and iron, Wednesday mix butter, patch and sew, Thursday, upstairs sweep day, Friday, churn, bake, sweep and clean downstairs, Saturday, as soon as possible, scrub kitchen and pantry floors, also front and back verandah floors, wash the children's heads and bath them, lay out the clothes on the spare bed ready for Sunday school.

Even Sunday is no rest day. My husband, on this day, usually does the milking, and runs it through the separator and feeds the calves, but I look after the fowl, get the usual three meals, and if I am not too tired, go to church, a distance of three miles. Besides all the above work I have picked and canned thirty-five sealers of wild raspberries (red), helped pick and can over 100 sealers of other fruit, made eight gallons pickles, two gallons of chowchow, chili sauce and other relishes, and am making five gallons fermented grape wine. I nearly always help mow the lawn and trim the shrubs.

Before I was married I taught public school five years, business college two years, and worked in an office one year, and with my varied experience I must confess that I am often times discouraged and perplexed, especially when my work gets a little behind.

She drew a dagger, and she then did sigh. For my dark-eyed sailor, for my dark-eyed sailor, Still claims this heart of mine.

When Willie did the ring unfold, She seemed distracted midst joy and mirth. Saying, you're welcome, William, I have lands and gold.

For my dark-eyed sailor, for my dark-eyed sailor, So manly, true and bold. In a cottage down by the river side, In unity and love they now reside, So girls be true, while your lovers' away.

For a cloudy morning, for a cloudy morning. Off brings a summer's day.

Salmon with White Sauce.—One large-sized can of salmon. Heat the salmon and put on platter in one saucepan. Melt one tablespoonful of butter in a saucepan, mix smoothly with two tablespoonfuls of flour; then add slowly two cups of milk and season with one teaspoonful of salt, one-half teaspoonful of pepper, a dash of mace, one teaspoonful parsley minced very fine. Add flaked salmon, cook four minutes, stirring constantly. Put in paty shells and serve.

Salmon Patties.—One can of salmon. Pour off oil and remove all skin and bones and put on platter in one saucepan. Melt one tablespoonful of butter in a saucepan, mix smoothly with two tablespoonfuls of flour; then add slowly two cups of milk and season with one teaspoonful of salt, one-half teaspoonful of pepper, a dash of mace, one teaspoonful parsley minced very fine. Add flaked salmon, cook four minutes, stirring constantly. Put in paty shells and serve.

Salmon Patties.—One can of salmon. Pour off oil and remove all skin and bones and put on platter in one saucepan. Melt one tablespoonful of butter in a saucepan, mix smoothly with two tablespoonfuls of flour; then add slowly two cups of milk and season with one teaspoonful of salt, one-half teaspoonful of pepper, a dash of mace, one teaspoonful parsley minced very fine. Add flaked salmon, cook four minutes, stirring constantly. Put in paty shells and serve.

Salmon Patties.—One can of salmon. Pour off oil and remove all skin and bones and put on platter in one saucepan. Melt one tablespoonful of butter in a saucepan, mix smoothly with two tablespoonfuls of flour; then add slowly two cups of milk and season with one teaspoonful of salt, one-half teaspoonful of pepper, a dash of mace, one teaspoonful parsley minced very fine. Add flaked salmon, cook four minutes, stirring constantly. Put in paty shells and serve.

Salmon Patties.—One can of salmon. Pour off oil and remove all skin and bones and put on platter in one saucepan. Melt one tablespoonful of butter in a saucepan, mix smoothly with two tablespoonfuls of flour; then add slowly two cups of milk and season with one teaspoonful of salt, one-half teaspoonful of pepper, a dash of mace, one teaspoonful parsley minced very fine. Add flaked salmon, cook four minutes, stirring constantly. Put in paty shells and serve.

Salmon Patties.—One can of salmon. Pour off oil and remove all skin and bones and put on platter in one saucepan. Melt one tablespoonful of butter in a saucepan, mix smoothly with two tablespoonfuls of flour; then add slowly two cups of milk and season with one teaspoonful of salt, one-half teaspoonful of pepper, a dash of mace, one teaspoonful parsley minced very fine. Add flaked salmon, cook four minutes, stirring constantly. Put in paty shells and serve.

Salmon Patties.—One can of salmon. Pour off oil and remove all skin and bones and put on platter in one saucepan. Melt one tablespoonful of butter in a saucepan, mix smoothly with two tablespoonfuls of flour; then add slowly two cups of milk and season with one teaspoonful of salt, one-half teaspoonful of pepper, a dash of mace, one teaspoonful parsley minced very fine. Add flaked salmon, cook four minutes, stirring constantly. Put in paty shells and serve.

Salmon Patties.—One can of salmon. Pour off oil and remove all skin and bones and put on platter in one saucepan. Melt one tablespoonful of butter in a saucepan, mix smoothly with two tablespoonfuls of flour; then add slowly two cups of milk and season with one teaspoonful of salt, one-half teaspoonful of pepper, a dash of mace, one teaspoonful parsley minced very fine. Add flaked salmon, cook four minutes, stirring constantly. Put in paty shells and serve.

Salmon Patties.—One can of salmon. Pour off oil and remove all skin and bones and put on platter in one saucepan. Melt one tablespoonful of butter in a saucepan, mix smoothly with two tablespoonfuls of flour; then add slowly two cups of milk and season with one teaspoonful of salt, one-half teaspoonful of pepper, a dash of mace, one teaspoonful parsley minced very fine. Add flaked salmon, cook four minutes, stirring constantly. Put in paty shells and serve.