

Cynthia Grey and EVERY WOMAN'S Page

Cooking Secrets of a Famous Chef

By Emile Bailly, of the St. Regis Hotel

CORRESPONDENCE

Edited by Cynthia Grey.

A Farmhouse Parlor.
Dear Miss Grey: Will you kindly tell me through your columns before next week, if possible, what color and style wall paper would be most suitable for a parlor in a farmhouse, with an east, also south and west window in a farmhouse. Also what style curtains. At present there are white ones in use. Is it possible to color white lace curtains, buff or cream at home? The woodwork and floor around rug is stained and varnished a light oak. The ground work of rug is in shades of brown, and has clusters of red roses and green leaves. What furniture would be nice and what would I need to make it cozy looking? It is a large room and has a nine-foot ceiling. Would you suggest a drop ceiling effect? I have in mind a plain, green oatmeal paper with floral border and white muller ceiling.

IGNORAMUS.

A.—The paper you mention, as well as an orange, is quite suited to your room. Personally, I have a liking for amber tints in wall covering, but either green or amber would harmonize with your rug and woodwork. Green has the advantage of looking cooler in summer.

Perhaps, on the whole, white curtains give the most satisfaction. Curtains may easily be given the corn tint by rinsing them in coffee water, after washing them in the usual manner. Do not use bluing.

As to furniture, needs differ with the circumstances and size of a family. It is hard to give suggestions. A comfortable couch, a settee, two or three chairs that are really "easy" ones, and a couple of small tables are desirable furnishings. If your parlor is for practical use, you could add a small bookcase and writing table, and, of course, a piano and music cabinet are always an adornment to a parlor.

Polly's Perplexities.

My Dear Miss Grey: 1. Should a girl of thirteen receive frequent remembrances from school boys of her own age, if their mothers do not know it? 2. How should I wear my hair? Is it all right to wear it over my head in braids with a bow on the back? 3. Is there any way that I can make my fingers shorter and knuckles smaller? 4. What do you think of my writing? Do you think I could pass an entrance examination? Thanking you in advance. TROUBLESOME POLLY.

A.—1. It is best to confide in mother. Polly. You'll never regret it in later years. 2. The style you mention is very nice for a girl of your age. 3. I do not know of any. Keep your hands and nails as immaculate as possible. 4. A neat, dainty, well-kept hand is a credit to any girl, even though they are not as shapely as she would wish. Your writing is quite neat and something to be proud of. Don't mind the teasing in the least. 2. Very neat and legible for a girl of your age.

Cheeks Like Roses.

My Dear Miss Grey: I have written to you before, and I received a satisfactory answer, so thought I would bother you again. I am a girl of thirteen, and am yet going to school. My cheeks are nearly always red, and because of this I am always being teased. What would you think of a girl friend of yours who would do this? 2. What do you think of my writing? Hoping to see this in print. I remain, "TORMENTED."

A.—1. Rosy cheeks are, usually, a sign of health, and you should be proud to have them. Don't mind the teasing in the least. 2. Very neat and legible for a girl of your age.

Altering a Nose.

Dear Miss Grey: I can't see a person whose nose is rather broad change its shape by massage. If so, how may it be done? 2. What colors would be suitable for spring for a girl with a good complexion, fair hair and blue eyes? Yours, M. M.

A.—1. I do not think massage would make any noticeable improvement. Best be content with nature's handiwork. 2. Delicate shades of green and blue, with a touch of two or three black.

THE DAILY MENU

BREAKFAST.
Graham Muffins. Honey.
Omelet. Coffee.

SUPPER OR LUNCHEON.
Pigs in Blankets.
Escalloped Potatoes.
Chocolate.

DINNER.
Oxtail Soup. Crackers.
Roast Ribs of Beef. Yorkshire Pudding.
Creamed Cauliflower.
Combination Vegetable Salad.
French Dressing.
Caramel Custard. Cookies.
Coffee.

Pigs in Blankets.
One pound sausage meat, four teaspoonsful baking powder, one-half teaspoonful salt, two cups flour, three-fourths cup milk, three-fourths cup butter.

Form the sausage meat into rolls one and one-half inches in diameter and four inches in length. With the remaining ingredients make a biscuit dough. Roll half-inch thick, cut in four by five inch strips. Fold each strip about a fold of sausage meat. Pinch the ends together, place in baking tin like rolls. Bake fifteen minutes in a moderate oven.

Caramel Custard.
One-half cup sugar, one-half cup boiling water, two eggs, two cups scalded milk, one-half teaspoonful salt, one teaspoonful vanilla.

Melt sugar in omelet pan and stir constantly over heat until syrup becomes amber color; add water slowly. Butter four custard cups and pour one-quarter of caramel into each. Beat eggs lightly, add sugar and salt and scalded milk gradually. Strain into custard cups containing the caramel. Set in ice, serve in pretty glasses.

Yorkshire Pudding.
One-fourth pint flour, one-half pint milk, one egg, one-half teaspoonful salt, one egg, add milk and flour sifted with baking powder. Beat until smooth, pour into baker, which has been well greased with beef drippings. Bake in a hot oven twenty-five minutes, basting frequently with beef drippings. Cut in squares and serve with roast beef.

JUST BE GLAD.

Oh! Heart of mine, we shouldn't worry so!
What we've missed of calm, we couldn't have, you know;
What we've met of stormy pain,
And of sorrow's driving rain,
We can better meet again,
If they blow.

We have cried in that dark hour, we have known
When the tears fell with the showers, all alone,
Were not sunshine and shadow bleat
As the gracious Master meant?
Let us temper our content
With His own.

For we know not every morrow
can be sad;
So, forgetting all the sorrows
we have had,
Let us fold away our fears
An put by our foolish tears,
And through all the coming
years,

Just be glad,
—James Whitcomb Riley.

THINGS TO REMEMBER

To bleach faded muslin, allow a tablespoonful of chloride of lime to every quart of water required. Stir the article about in this water until all color has disappeared, and then rinse very thoroughly in clear water.

To keep the bugs and insects which infest your trees from killing the blossoms or leaves, wrap a piece of cotton around the centre of the body, and cover the cotton with a piece of fly paper. This is invaluable. Try it. Use sticky side out.

When the icing becomes too hard to spread easily, soften it by adding a little water drop by drop. Beat it constantly while adding the water. If the icing is too thin, it may be thickened by adding powdered sugar.

To mend a hole in a sweater, use yarn as for darning, start at the top and chain stitch down the length of the hole with a darning needle, catching each loop securely. You will have a neat piece of work and no one will notice where the hole has been.

To remove discolorations from

Advertiser Patterns
Beauty Pattern Company.



No. 9232 — Solid Comfort Amidst Home or Household Duties.

The attractive and becoming house dress here shown covers a long-felt want, since it embodies convenience and comfort, and is easily adjusted. The waist and skirt are joined to the belt and close at the side. The sleeve may be finished in elbow length or in full length and closed at the inner seam with buttons and buttonholes. The usual cotton goods, such as gingham, percale, India linen and chambray may be used for this model. The fullness of the waist is gathered into the belt, the yoke on the back may be omitted, the skirt has nine gores, and may be finished with inverted plait or gathered fullness at the centre back. The pattern is cut in seven sizes: 32, 34, 36, 38, 40, 42 and 44 inches, bust measure. It requires 9½ yards of 24-inch material for the 36-inch size. A pattern of this illustration mailed to any address on receipt of ten cents in silver or stamps.

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Please send above-mentioned pattern, as per directions given below, to

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Street Address

Town

Province

Measurement—Bust..... Waist.....

Age (if child's or miss's pattern).....

CAUTION.—Be careful to inclose above illustration, and send size of pattern wanted. When the pattern is sent measure, you need only mark 32, 34, or whatever it may be. When in waist measure, 22, 24, 26 or whatever it may be. If a skirt give waist and length measure. When miss's or child's pattern, write only the figure representing the age. It is not necessary to write "inches" or "years." Patterns cannot reach you in less than one week from the date of order. The price of each pattern is 10 cents in cash or in postage stamps.

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It Must Be Kept In
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have never sacrificed comfort for fads or extremes of style. Each model is designed to preserve the natural poise of the figure and give flexibility and freedom—at the same time meeting fashion's requirements. Many models—all sizes—one that just fits YOU.

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THE PROGRESSIVE DRUGGISTS.

enamel pans boil a little chloride of lime in the water with which they are filled.

A vacuum cleaner is the most sanitary method of cleaning and every housekeeper who can afford it should possess one.

The Birthday Calendar

Here's the crisp, ready-to-eat cereal you can't tire of

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Tobuy this ware to get the most service and satisfaction and the heaviest silver plate. Known for over 10 years. Sold by Leading Dealers

By EMILE BAILLY.

IN my last article I announced that I should tell my readers how to make mayonnaise. I must begin at once or I shall not have enough space for half I want to say.

Mayonnaise.

One pint of olive oil.
Four yolks of eggs, raw.
Salt, pepper.
Vinegar or lemon juice.
Put the yolks into a deep dish or terrine, beat them up with a good spoonful of cold water.
Add the oil, pouring in a very small quantity only at one time and continue to beat constantly.

Put in two soup spoonfuls of vinegar, a pinch of white pepper and two of salt. The seasoning and the vinegar should be added after all the oil has been put in drop by drop at blended. Taste to be sure about the seasoning. If the sauce is too thick a little more vinegar or lemon juice which can be used instead, will thin it to the right degree.

The secret of a good mayonnaise is to have perfectly fresh eggs, pure olive oil and work the sauce in a moderate temperature.

Sauce Tartar.

Mayonnaise made with the yolks of boiled eggs (six yolks to one pint of oil). Proceed as with the other mayonnaise. Add English mustard, chervil leaves and estragon leaves shredded very fine.

Stuffed Squabs en Casserole.

Clean thoroughly one or two squabs, fill them with stuffing, for which the receipt is given below. Salt and pepper them.

Place in a pan a good sized piece of butter, heat this and then put in the squabs and brown them, basting them frequently. Don't put them in the oven, but cover the pan and cook

BOILED FISH WITH CARDINAL SAUCE.

(Full instructions for preparing this dish will be found in the article below.)

on the stove for about fifteen minutes. Take out the squabs, place them in a fancy dish or a casserole with a good cover.

Take the gravy which remained in the pan, add a spoonful of Madeira and about one-quarter of a pint of jellied stock, butter about the size of a nut and blend thoroughly and pour over the squabs. Seal the dish with pastry as shown in the illustration.

Then put the casserole in a pan of boiling water and cook for ten minutes in the oven to finish the squabs and brown the pastry.

The stuffing is made with breast of chicken, raw, chopped very fine, and passed through a sieve, and some pieces of liver cut in small squares. Put this on ice for an hour or two. Add the white of one egg, a little cream, salt, pepper, cayenne; stir with

a wooden spoon. The cream should be poured in very slowly and it is difficult to tell exactly how much one needs. It depends entirely on the quality of the cream and on the way in which it is worked into the dressing. About one-half pint ordinarily. In order to be sure about it, drop a little of the stuffing into boiling water. It should not disintegrate.

Boiled Fish With Cardinal Sauce.

Take one onion, one carrot, a piece of thyme, two laurel leaves, two branches of parsley, several grains of pepper and salt. Cut the onion and carrot in round slices. Wet with cold water, according to quantity and cook for three-quarters of an hour. Strain through muslin and let the juice cool.

After having cleaned and washed the fish, put it in a fish kettle of the right size. Pour the juice over it, adding a bottle of white wine. The fish must be completely covered with the fluid. Let this come to a boil, then set on the back of the stove to finish. The time required depends entirely on the size and kind of fish to be cooked. When done place the fish on a napkin on a platter or, better still, on a dish with a grill, where it can drain. Trim with boiled potatoes, lemon and bunches of parsley.

Cardinal Sauce.

Take two teaspoonfuls of Bechamel sauce, one teaspoonful of the juice in which the fish was cooked and the same quantity of juice of truffles. Mix thoroughly and add one and a half soup spoonfuls of cream and finish with 25 or 30 grains of old lobster butter. Season with salt, pepper and cayenne.

The Bechamel (recipe already given) should be very thick and must be heated before adding the other ingredients. When all are well blended strain through muslin before putting in the lobster butter. Beat up thoroughly to get a foamy consistency. Put in sauce boat and garnish with a couple of thin slices of truffles.

STUFFED SQUAB EN CASSEROLE.
(M. Bailly's recipe for this is given in his accompanying article.)

to resign that post. But with her withdrawal from office, Mrs. Thornley's active interest has not ceased. She attends to all the correspondence and much of the other business of the union, and employs a stenographer to assist her with the work.

When asked by "The Nomad" the other day how she came to engage in temperance work, Mrs. Thornley stated that after since girlhood she had seen the great evils caused by intemperance. As a minister's daughter she was constantly brought into touch with mothers and wives who suffered disgrace and privations because of the curse.

The White Ribbon Tidings.
Regarding the White Ribbon Tidings, the official organ of the W. C. T. U., Mrs. Thornley said that five years ago the magazine had a deficit of almost \$1,200, incurred in the four previous years of publication. It was realized that immediate steps must be taken to place the magazine upon a more satisfactory financial basis. A new plan of advertising was adopted, whereby but one make of any commodity was advertised in the White Ribbon Tidings, and the members of the W. C. T. U. pledged themselves to favor those firms who used space in the columns of the magazine.

Disposition of the dollar membership fee was also re-arranged at that time. Under the new scheme, 40 cents was devoted to the magazine, and the remaining 60 cents is apportioned to aid the work in the local, provincial and dominion field. A percentage of each fee is also set apart to further the work all over the world, so that each local member not only has a share in helping at home, in Ontario, and in the Dominion, but also in whatever is being undertaken abroad.

Under this system the Tidings has so progressed that now it has a circulation in Ontario of 9,000, has wiped out the original debt, and at the beginning of the present financial year, had a surplus of \$900. The success of the magazine is due solely to the efforts of women like Mrs. Thornley, who have united executive ability with a perseverance and enthusiastic force that is bound to win out.

Not a Faddist.
Speaking on the suffrage movement, Mrs. Thornley is not at all in favor of the violent tactics pursued by Mrs. Pankhurst and her band. However, she believes the day to be coming when equal franchise will prevail.

"Have you any particular hobby?" asked "The Nomad." Mrs. Thornley laughed. "None that I know of. My work does not leave much time for hobbies," she said. And as "The Nomad" looked around at the evidences of clerical work, which, however well systemized, requires daily attention and much time and thought, she thought she understood just why the kindly, motherly woman before her had no time for fads.



MRS. MAY THORNEY.

SOME 1912 FADS

What promises to be a very charming fad is the revival of the bracelet that has attached to it a tiny ring through which the handkerchief is slipped. Bracelets that broaden into an oval section large enough to contain a tiny vanity case in which are concealed a diminutive puff and a tuft of powder, are among the interesting novelties in an exclusive shop.

Thin black velvet neck bands with their slides of rhinestones will no doubt be much worn with the fichu effects in gowns this summer, as they seem especially suited to this quaint style. Belt buckles are another feature that the present modes of dress will popularize to a great extent. These are of generous size, of both the buckle and pin variety.

Barrettes for the hair are considerably smaller, and in anticipation of the high hair dressing which is returning to favor, the very small round and oval gold barrettes are being shown again. Rhinestone hair ornaments and barrettes are much seen, as well as a wide variety of pins ornamented with carved silver or gold. Do you remember the choicest ring purses that our mothers used to carry years ago—long, narrow affairs, with a slit in the centre, lengthwise, which was kept closed by means of a couple of small rings that could be slipped back and forth? Bags of this style, much enlarged and elaborated, are among the many new designs that have been added to the already large assortment of these convenient receptacles. In silks or brocades, trimmed with fringe or tassels, these ring bags would not be difficult to make at home. One might copy a very stunning one which was made from green and blue taffeta. Both sides had a wide design carried out at the end in steel bands. One end was left straight and edged with cut steel fringe, while the other, mitered in three-cornered shape, was drawn into a cut steel tie.

A Choice Linen Suit



This suit is especially new and desirable. The effective straight lines are emphasized by the wide flit lace bands that trim the coat.

The collar is made of a section of the lace sewed into square corners at the back and finished by a bow of coarse velvet at the front. Lace covered pendants and buttons trim the coat and skirt.