SATURDAY MORNING

THE TORONTO WORLD

A SUMMER MIRAGE @ By Will Nies

MAGAZINE PAGE FOR EVERYBODY

JULY 1 1916

How Some New Beauty Preparations Are Prepared By LUCREZIA BORI

In the world is a beauty shop to which I pay a visit every once in a to learn all about the new toilet trations that are constantly being thed. I am always in search Cologne water oweet almond all is the cream (or mode Castle soap) Blanched almonds This may be used as freque desire. ur complexion of tar

aunched. I am always in search for something that will aid those who are seeking to improve their personal ap-pearance. The pretty firls who preside wer this chop shally tell me the lates. the this chop shally tell me the lates the myself before one of them came to-ward me with a jar of creath. It was MATCHES Sixty-five years ago the first pretty jar in shape and coloring, but contents interested me far more Canadian - made Matcher when I learned that the cream possess-ed the virtue of destroying the ravages wrought by summer outdoor life. The formula was purchased in Russia, where it is one of the favorite creams of the benefician in the land of the tage. were made at Hull by EDDY WHEN BUYING MATCHES

ULY 1 1916

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EDDY'S have been the

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65 Years Ago

the paste must be rent dil and a little power 1% drams 1½ drams

until it is the consistency of thick SOME UNUSUAL GOLDEN ROD SALAD. SALADS Take three-fourths of a quart of mineed chicken, one pint chopped cab-bage, one-half teaspoonful celery Ealt, one-half toaspoonful of pepper; mix with mayonnaise, stiffened with gela-tine, to moisten; pack in pan; set on ice twolve hours, Arrange cooked asparagus stalks, lettuce hearts, sifted egg yolk on top; use for bed, large lettuce leaves. EMERGENCY SALAD. Take any cold meat or fowl left from dinner chop the lean parts moderate-ly, add chopped celery, lettuce or cab-bage to about half the amount of meat. Serve with salad cream and olives, says an'old cooking magazine. JAPANESE SALAD. CUCUMBER SALAD. One pint of cooked rice, moisten with mavonnaise dressing, mound carefully upon crisp lettuce leaves: arrange cooked prunes, cooked ruisins and quartered oranges on top; garnish with lettuce, watercress, fleid salad Slice cucumbers very thin, and set on ice for a couple of hours. Serve with the stand cream and sliced toma-tices. CREAM SALAD DRESSING. or any other greens. Boll a quarter cupful of lemon juice, add the yolks of four eggs, beaten, and cook them over a hot fire until thick. When cold, stir in a half pint of whip-ped cream.

SWEET POTATO SALAD. Boil three large sweet potatoes Cool, peel and cut in half-inch squares. Then cut in thin, small pieces two

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SHORT SKIRTS TO CONTINUE

According to the report of the Na-tional Cloak, Suit and Skirt Manufac-turers' Association which has recently held its annual convention at Cincin-

Boil hooks and eyes in strong sody water before sewing them on, and it will prevent their iron-molding in the launder

held its annual convention at Cincin-nati, the short skirt will continue to be worn next fail. It also said that the new fail suits would be of three varieties—the plain tailored, the sport suit, and the more dressy type. The plain suit will be made either single or double-breasted and the skirt of the ger in cold soapsuds.



The Amateur Gardener

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Winter protection is advisable, althen not always absolutely necessary.

coat will have some flare; the sport suit will have plaits and shirrings at the waistline, belts, high collars and

simple sleeves.

