Page of Interesting News for Women

After-Supper Talks

With Cynthia Grey

SHOULD THIS MARRIAGE BE POSTPONED?

A young woman writes that she is engaged to a young man, and that the wedding day is set. But that now, within a few weeks of when they are to be married, he has been promoted in business to a higher, but much more difficult position, and that until he has mastered his new duties he would like to put off his marriage. He wants to give every bit of his attention and ability to this new work; for he is ambitious to make good and he doesn't want anything to distract his mind from it. He thinks that if he gets married the new life will to some extent take his mind from his work, and he has therefore asked her to postpone the wedding, perhaps a year, at least six months.

But she thinks this is unreasonable. She contends that, in asking this, he shows that he cares more for his business than he does for her. And she wants to know, too, what her friends think if she puts the wedding off. And she says that instead of postponing the wedding, she feels like breaking the engagement; only, she concludes, that would break her heart.

The trouble, here, it seems to me, is that she is thinking of herself and of what friends will say, more than she is thinking of him. She has promised to be a helpmate to him. Now, in what way can she help the most? How can she best show and prove her love? These are the questions she should ask. Real love forgets self. And if she will forget herself, and study these questions, she may see a little more clearly what is the wisest course.

Business today is a hard taskmaster, and this man who is out in the business world knows it. He knows better than she does what will be required of him in his new position. He is quite right, too, when he sees that the newness of married life will take much of his time and thought. That he perceives this, and does not want to undertake what he cannot put through is to his credit. And he wishes to succeed in this new business probably as much, if not more, for her sake than for his own. So that it seems to me that his request is not only reasonable, but wise.

But if she is going to break the engagement, or else continually load him with reproaches, she will interfere with his attention to the business and distract his mind from it quite as much as would the trials of starting a new home. If she does postpone it at his request, she should drop the matter right there, and throw all her interest into his new work, and inspire and help him as much as possible.

On the other hand, if she has good grounds for thinking he cares more for his business than he does for her, or purposes postponing it because in reality he is tired of her, then indeed is she wise to wait until she has entirely settled this in her mind. To enter into a marriage shadowed by such a doubt would only be to invite trouble.

It seems to me her wisest course is to wait, to throw all her enthusiasm and interest into his new work; and if, in the course of time, she becomes convinced that he is purely selfish and indifferent, then to break off the engagement altogether.

The PRODIGAL JUDGE

The Famous Novel by

VAUGHAN KESTER

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"Aren't you Mr. Yancy?" she asked.

"Yes, ma'm, that's me—Bob Yancy." He regarded her with large gray eyes that were frankly approving in their expression, for she was more than commonly agreeable to look at.

"I am Mrs. Ferris, and I am very pleased to make your acquaintance."

"The same here," murmured Yancy, with winning civility.

Mrs. Ferris' companion leaned forward, her face averted, and stroked her horse's neck with gloved hand.

"This is my friend, Miss Betty Malroy."

"Glad to know you, ma'am," said Yancy.

Miss Malroy faced him, smiling. She, too, was very good to look upon; indeed, she was quite radiant with youth and beauty.

"We are just returning from Scratch Hill—I think that is what you call it?" said Mrs. Ferris.

"So we do," agreed Yancy.

"And the dear little boy we met is your nephew, is he not, Mr. Yancy?" It was Betty Malroy who spoke.

"In a manner he is and in a manner he ain't," explained Yancy, somewhat enigmatically.

"There are quite a number of children at Scratch Hill?" suggested Mrs. Ferris.

"Yes, ma'am, so there are; a body would naturally notice that."

"And no school—Not a church, even?" continued Mrs. Ferris in a grieved tone.

"Never has been," rejoined Yancy cheerfully. He seemed to champion the absence of churches and schools on the score of long usage.

"But what do the people do when they want to go to church?" questioned Mrs. Ferris.

"Never having heard that any of 'em wanted to go, I can't say just offhand, but don't you fret none about that, ma'am; one's up at the Forks, and there's another at Balaam's Cross Roads."

"But that's ten miles from Scratch Hill, isn't it?"

"It's all of that," said Yancy. He sensed it that the lady before him was a person of much force and energy, capable even of reckless innovation. Mr. Yancy himself was innately conservative; his religious inspiration had been drawn from the Forks and Balaam's Cross Roads. It had seemed to answer very well. Mrs. Ferris fixed his wavering glance.

"Don't you think it is too bad, Mr. Yancy, the way those children have been neglected? There is nothing for them but to run wild."

"Well, I seen some right good children fetched up that-a-ways—smart, too. You see, ma'am, there's a heap a child can just naturally pick up of himself."

"Oh!" and the monosyllable was uttered rather weakly. Mr. Yancy's name had been given her as that of a resident of weight and influence in the classic region of Scratch Hill. Miss Malroy came to her friend's rescue.

"Mrs. Ferris thinks the children should have a chance to learn at home. Poor little tots!—they can't walk ten or fifteen miles to Sunday school, now can they, Mr. Yancy?"

"Bless yo' heart, they won't try to!" said Yancy, reassuringly. "Sunday's a day of rest at Scratch Hill. So are most of the other days of the week, but we all aspire to take just a little mo' rest on Sunday than any other day. Sometimes we ain't able to, but that's our aim."

"Do you know the old deserted cabin by the big pine—the Blount place?" asked Mrs. Ferris.

"Yes, ma'am, I know it."

"I am going to have Sunday school there for those children; they shan't be neglected any longer if I can help it—I should feel guilty, quite guilty! Now, won't you let your little nephew come? Perhaps they'll not find it so very terrible, after all." From which Mr. Yancy concluded that when she invaded it, skepticism had rested as a mantle on Scratch Hill.

"Everyone said we would better talk with you, Mr. Yancy, and we were hoping to meet you as we came along," supplemented Miss Malroy, and her words of flattery were wafted to him with so sweet a smile that Yancy instantly capitulated.

"I reckon you-all can count on my nevvy," he said.

When he reached Scratch Hill in the waning light of day, Hannibal, in a state of high excitement, met him at the log shed which served as a barn.

"I hear you-all have been entertaining visitors while Uncle Bob was away," observed Yancy, and remembering what Crenshaw had told him, he rested his big hand on the boy's head with a special tenderness.

"There's going to be a school in the cabin in the old field," said the boy. "May I go?—Oh, Uncle Bob, will you please take me?"

"When's this here school going to begin, anyhow?"

"Tomorrow at four o'clock, she said, Uncle Bob."

"She's a quick lady, ain't she? Well, I expected you'd be hopping around on one leg when you named it to me. You wait until Sunday, and see what I do fo' my nevvy," said Yancy.

He was as good as his implied promise, but the day began discouragingly with an extra, and, as it seemed to Hannibal, an unnecessary amount of soap and water.

"You owe it to yo'self to show a clean skin in the house of worship. Just suppose one of them nice ladies was to cast her eye back of yo' ears? She's surely be put to name it offhand whether you was black or white. I reckon I'll have to barber you some, too, with the shears."

"What's school like, Uncle Bob?" asked Hannibal, twisting and squirming under the big, resolute hands of the man.

"I can't just say what it's like."

"Why, didn't you ever go to school, Uncle Bob?"

"Didn't I ever go to school? Where do you reckon I got my education, anyhow? I went to school several times in my young days.

"On a Sunday, like this?"

"No; the school I tackled was on a week-day."

"Was it hard?" asked Hannibal, who was beginning to cherish secret misgivings; for surely all this soap and water must have some sinister portent!

"Well, some learn easier than others. I learned middling easy—it didn't take me long—and when I felt I knowed enough I just naturally quit and went on about my business."

"What did you learn?" insisted the boy.

"You-all wouldn't know if I told you, because you-all ain't ever been to school yo-self. When you've had yo' education we'll talk over what I learned—it mostly come out of a book." He hoped his general statement would satisfy Hannibal, but it failed to do so.

"What's a book, Uncle Bob?" he demanded.

"Well, whatever a body don't know naturally he gets out of a book. I reckon the way you twist, nevvy, mebby you'd admire fo' to lose an ear!" and Mr. Yancy refused further to discuss the knowledge he had garnered in his youth.

Hannibal and Yancy were the first to arrive at the deserted cabin in the old field that afternoon. They found the place had been recently cleaned and swept, while about the wall was ranged a row of benches; there was also a table and two chairs. Yancy inspected the premises with the eye of mature experience.

"Yes, it surely is a school; anyone with an education would know that. Just look!—ain't you glad yo' Uncle Bob slicked you up some, now you see what them ladies has done fo' to make this place tidy?"

Shy children from the pine woods, big brothers with little sisters, and big sisters with little brothers, drifted out of the encircling forest. Coincident with the arrival of the last of these stragglers Mrs. Ferris and Miss Malroy appeared, attended by a colored groom.

"It was so good of you to come, Mr. Yancy! The children won't feel so shy with you here," said Mrs. Ferris warmly, as Yancy assisted her to dismount, an act of courtesy that called for his finest courage.

Mrs. Ferris' missionary spirit manifested itself agreeably enough on the whole. When she had arranged her flock in a solemn-faced row on the benches, she began by explaining why Sunday was set apart for a day of rest, touching but lightly on its deeper significance as a day of worship as well; then she read certain chapters from the Bible, finishing with the story of David, a narrative that made a deep impression upon Yancy, comfortably seated in the doorway.

To Be Continued.

Years of Suffering

A Desperate Case of Catarrh in the Head.

"My father had catarrh in the head for a long time. It was such a desperate case that he didn't know what to do, but one of his friends recommended Hood's Sarsaparilla. He got a bottle immediately, and as soon as he commenced taking it he felt relief and after the use of two other bottles he was completely cured. He was so well pleased he has ever since recommended Hood's Sarsaparilla." Delie Aline Begin, Levis, P. Q.

Get Hood's Sarsaparilla today. Sold by all druggists everywhere.

Correspondence

Edited by Cynthia Grey

Don't Be Foolish.

Dear Miss Grey,—I am fifteen years old. Am I too young to have a boy friend, say seventeen? The majority of my girl friends have. I would like to retain the friendship of a boy; how shall I go about it? Thanking you in advance. C. E.

A.—You are certainly too young to entertain any foolish "love" notions yet, but it is only natural that you should find pleasure in the company of your boy friends. Does your mother approve of your having a special chum? Show yourself agreeable and likeable. This is the only way I know of holding the friendship of either boys or girls.

Orris Root.

Dear Miss Grey,—I have been much interested in your column and would be pleased if you will kindly answer the following questions: 1. In Oct. 10 paper it tells how to care for the hair. It says to put orris root and therox. Will you kindly tell me what it is, as I cannot find it in druggist catalogue? 2. Please give the recipe of caramels. Thanking you in advance. A READER.

A.—1. Inquire at a drug store, and if they do not keep it, they will probably order the article for you from a wholesale house. 2. Chocolate caramels: Four cups of brown sugar, two cups New Orleans molasses, one-half cup milk two cups chocolate finely grated, butter the size of an egg; stir all together and boil slowly over a slow fire until it "cracks" in water. Add vanilla flavoring and turn it about one-half inch deep into large, flat, well-greased tins. When nearly cold mark it deeply into squares with a greased knife. Break apart when cold and wrap in waxed paper.

CANDIES FOR HALLOWE'EN

Cocoanut Cream Bars.

Melt two teaspoonfuls of butter in a granite pan; add one cupful and a half of white sugar and half a cupful of sweet milk. Heat slowly to the boiling point, let it boil for twelve minutes, then take from the fire. Add a third of a cupful of shredded cocoanut and half a teaspoonful of vanilla. Beat until creamy and pour into buttered tins.

Maple Cream.

Three cupfuls of light brown sugar, a small lump of butter, one-half cup of cream or milk. Cook this just like small ball when dropped in cold water. Add flavoring and chopped nuts. Beat fudge, or until the candy forms a until creamy. The candy is more creamy if cooled somewhat before beating.

Sea Foam.

Boil two cupfuls of brown sugar and half a cupful of water together till it hairs. Add vanilla to taste, and pour it all very slowly, beating all the time, into the stiffly beaten white of one egg. Then beat quite hard till it is rather thick. Stir in chopped nuts and even candied orange peel, or cherries chopped, if you have them. Then drop on buttered tins.

Cinnamon Taffy.

One and one-quarter cupfuls of sugar, four tablespoonfuls of vinegar, eight to ten tablespoonfuls of water, cochineal to color. Boil these till the mixture spins a thread, and be careful not to stir in after it begins to boil. When it is done put in one teaspoonful of cinnamon extract and pour into buttered pans.

Chocolate Taffy.

Three pounds of white sugar, one cupful of water, one-half cupful of cider vinegar, butter the size of a walnut, six tablespoonfuls of grated chocolate. Boil all together till crisp when dropped in water. Put into buttered tins and pull when cold.

Blutwurst Candy.

Grate three cakes of German sweet chocolate; mix in half a pound of confectioner's sugar; set over hot water, and, when partly melted, stir in two eggs, yolks and whites. Beat well, return to the fire and continue beating over hot water till the ingredients are well blended. Then stir in a quarter of a pound of blanched almonds. Set it off the fire to cool, and when it can be worked mold it in the shape of a wurst, wrap it in paraffin paper and by next day you can cut it.

Peanut Goo.

Roll shelled peanuts to a paste; then make a syrup by melting two cupfuls of sugar, pour it over the peanut paste, let it cool and cut in squares.

Fruit Roll.

Two cupfuls of sugar, one-half cupful of water, one cupful of finely chopped figs, one cupful of finely chopped dates. Boil the sugar and water till it forms a soft ball in cold water. Remove from the fire and beat until it creams, but be careful that it doesn't get too stiff. Then add the chopped fruit and beat as long as possible. Roll in a wet cloth and leave in a cool place over night. Slice in thin strips or cut in fancy figures.

Fondant for Creams.

Take a glass and into it put the white of one egg; pour water in with the egg until the glass is half filled; then stir the egg and water together, being careful not to beat it until a foam or froth comes. Mix in pulverized sugar until the substance can be worked into a roll with the hands, then flavor it and make it in small pieces. Different shaped and colored candies may be made in this way, and by using a little knack you may obtain a variety of sweets. Nuts, cocoanut, cinnamon, raisins, candied cherries, etc., make the candy good.

Two Ways to Cook Mince Meat

New England Mincemeat.—Cover four pounds of lean beef and two pounds of beef suet with boiling water and cook until tender. Cool in water in which they are cooked and finely chop the meat and add to it twice the quantity of finely chopped apples. The apples should be pared, cored and quartered, previous to the chopping. Then add three finely-chopped quinces, three pounds of granulated sugar, two cups of molasses and two quarts of sweet cider. Take four pounds of seeded raisins, three pounds of currants, half a pound of citron and chop well together. Mix them with the ingredients formerly prepared. To this add one tablespoonful of cinnamon and mace, one tablespoonful of powdered cloves, two grated nutmegs and a teaspoonful of pepper. Mix this in with the already prepared edibles and salt to taste. Take the suet from the stock in which it and the meat were cooked and chop it fine. Add it and the stock to the prepared mincemeat. Place it all upon the stove and cook slowly for two hours.

Mock Mincemeat.—Take four ordinary soda crackers, roll until fine and mix with one cup of molasses half cup of lemon juice or vinegar, one-half cup of sugar and two well-beaten eggs which have been beaten separately with one-half cup of butter. Into this stir a cup of seeded and chopped raisins, a cup of currants, and cinnamon and nutmeg to the taste. Mix together with the other ingredients and bake between crusts. The quantity here given is sufficient for two pies.

HANDLES ON MATTRESSES.

Mattresses are not only heavy, but unwieldly things to handle. The latter difficulty may be greatly lessened if you will sew strips of ticking or other strong goods securely on each side of the mattress about a foot and a half from each end. Fasten the strips at each end, and you can then slip your hands into them, easily instead of having to grasp the edge clumsily.

DR. A. W. CHASE'S CATARRH POWDER 25c. is sent direct to the diseased parts by the Improved Blower. Heals the ulcers, clears the air passages, stops dropings in the throat and permanently cures Catarrh and Hay Fever. 25c. a box; blower free. Accept no substitutes. All dealers or Edmanson, Bates & Co., Limited, Toronto.

Cynthia Grey's Aid to Homemakers

Dear Miss Grey,—1. Give recipe for canning green beans. 2. Also how to salt down cucumbers. 3. Also for white taffy. 4. What will remove warts. 5. What color is amethyst? 6. What color is becoming to a girl with brown hair and eyes? E. M.

A.—1. Wash, heat, season and put in glass jars. Set jars, with covers set on loosely, on a board in boiler of warm water. Cover with lid and boil for two hours. Twist covers as tightly as possible, cool, and set away in dark place. 2. Put in cold water for an hour. Remove and drain. Turn into clean stone crock, and pour over them cold brine, strong enough to float an egg. Let stand 3 days, remove, drain and dry. Wash jar, return to the jar and fill with cold water. In 24 hours pour off the water and cover with hot spiced vinegar. Add a cup of sugar. After standing a week, reheat the vinegar, pour over the pickles and cover tightly. 3. Boil two cups sugar with half a pint of water and a bit of cream of tartar. When a drop in cold water hardens, stir in a teaspoon of vanilla and turn into a pan to harden. When cool enough to handle, pull with the fingertips. 4. Apply once daily a mixture of one ounce acetic acid and one drachm salicylic acid. Keep liquor out of reach of children. 5. Lavender. 6. All shades of brown.

A USEFUL GIFT.

There are times when every woman needs to press a seam or darn a rumpled dress and it is by no means always convenient to get a hot iron from the kitchen; and often when one has secured the iron there is only a highly polished table to iron on; so a small pressing board, which can be carried in the trunk, makes a most acceptable and useful Christmas gift.

Buy in a carpenter's shop a board twenty inches long, nine inches wide and half an inch thick. Cover this with several thicknesses of old flannel and cotton, pulling the cover snug and tight. Buy three-forths of a yard of brown linen for a cover and one piece of red worsted braid to bind it. The cover is practically a bag, with a slip pocket on the outside and a lap at the top like an envelope. For this cut two pieces twenty-four inches long and ten inches wide; across one piece stitch a piece of the linen, nine inches long and ten wide, for the slip pocket. Cut another piece of the linen seven inches deep and bind it with the braid, after having rounded the two lower corners. Sew this across the upper edge of the back part of the cover for a lap. After sewing the outer edges of the bag together, bind it with braid, and sew a long loop at the top to hang it by.

Make the fancy holders for the pocket and a simple design in crewel stitch in black. Small designs cut out of cretonne applied on are even more effective.

Useful Recipes For the Nursery

A trained nurse of some years' experience with delicate and teething babies gives this recipe and assures me that she has found it beneficial when all other foods have failed. It has also the advantage of being inexpensive and only requires extreme care and cleanliness in the making. This food is especially good during the summer months.

Recipe.—Soak two cups of oatmeal in cold water for an hour; pass through a wire sieve of medium mesh and then boil for three hours after it has come to a boil. When done add two teaspoonfuls of sterilized cream to two tablespoonfuls of gruel and increase as the baby grows stronger. If the child's stomach is inclined to be sour, add two teaspoonfuls of lime water when the gruel is cold, add to all the gruel made from the two cups of oatmeal a pinch of salt and two tablespoonfuls of sugar.

For a very young and delicate baby, the gruel should be boiled twelve hours. Keep one saucepan especially for this food and keep it spotlessly clean. Clean well after each time the gruel is made. To sterilize the bottles, wash each time after they are used in cold water, empty out and fill again with cold water and set the bottle on its side in a pan of water on the stove. When the water water comes to a boil, boil for five minutes.

To sterilize the cream.—Put about two tablespoonfuls of cream at a time in a gem jar, then place the jar in a pan of cold water on the stove with water enough to come above the cream. When the water boils, let it boil well for twenty minutes.

PAPER BAG COOKERY

Stewed Kidney.

Six kidneys (soak one hour in salted water.)
Salt and pepper.
One teaspoon flour.
Few slices tomato or mushroom.
Slice onion.
Sprig chopped parsley.

Clean kidney and cut in small pieces; not too thin. Add seasoning, flour, tomato, onion and parsley. Add ½ cup water, butter paper bag. Place kidney in, seal up, place on grid in very hot oven and cook for fifteen minutes in moderately hot oven.

Why not get a bargain while the bargains are going in Boots and Shoes, and Leather Goods at W. B. Lawson's Retiring Sale, 198 Dundas street? b

The Grand Trunk Railway System have recently placed orders for 20 switching engines and 10 Richmond Compound Consolidation engines. Ten of the switching engines are to be built by the Lima Locomotive and Machine Works, Limited, ten by the Montreal Locomotive Works and the Richmond Compound engines by the American Locomotive Company, of Schenectady, N. Y.

The working pressure of the switch engines is 180 pounds, and of the Compound Consolidation engines 210 pounds.

The tender of the switch engines will have a capacity of 4,500 gallons of water and 8 tons of coal. The Compound Consolidation engines will have a capacity of water of 7,000 gallons and from 10 to 15 tons of coal.

The tractive power of the switch engines is 29,933 pounds, and of the Compound Consolidation engines 36,000 pounds. b

CARING FOR A FERN.

"My Boston fern is the admiration of every one," says one woman, "and the reason I give for its vigorous growth is that I allow the top soil to become dry before the fern is watered; then I prepare tepid water and shake soap in it just until the water is cloudy, watering the fern generously with this. Then, once a month, after the usual watering, I pour boiling water in the saucer of the fern pot. This treatment has developed a beautiful plant."

AUTO EXPERT IN PERIL

The great automobile industry which is the marvel of the twentieth century has been developed at a terrific cost of human energy.

The well-known automobile engineer of New York City, C. M. Archer, had a very trying experience which he relates in a letter as follows: "As a result of overwork in my profession my health became broken down a year ago. This grew worse and I became very weak and nervous. Then I began to take Vinol and now I am strong and well again.

"Vinol has certainly worked a miracle in my case. It is the greatest body-builder I have ever seen and nothing equals it. You may publish this for the benefit of every man and woman who wants to know the way back to health and strength."

There are many overworked men and women in this town who ought to take Vinol right now and recover their health and strength while they can. Do not delay another day. We guarantee Vinol to do you good and give back your money if it does not. W. T. Strong, druggist, also Anderson & Nelles, druggists, London, Ont.

Guaranteed

Parisian Sage is the only scientific hair restorer in the world and it is fully guaranteed by the proprietors to do what they claim or refund your money, but you must see that you get the genuine, which is guaranteed by Fred A. Taylor, 399 Talbot street, opposite market, who sells it at 50c a large bottle.

Hugh D. McKinnon, of Brantford, Ont., says: "I consider Parisian Sage the best preparation for the cure of dandruff, falling hair and itching scalp that I have ever used in my business. It is also a most excellent tonic and dressing, and has given perfect satisfaction to my customers. I am and always shall be, pleased to highly recommend Parisian Sage."

The girl with the Auburn Hair is on each package. Look for this.

The Great Annual

Starts Thursday, Nov. 2, 1911

And Continues for Two Busy Weeks

Preparations for this big once-a-year money-saving event are now in the final stages of completion.

Bigger, better, grander than ever before, we launch forth this MILL-END SALE ON THURSDAY MORNING. We have planned for weeks to secure sufficient quantity, superior quality, and great price concessions, so that this MILL-END SALE OF 1911 shall eclipse any previous sale in our history.

Success has crowned our efforts, and we can safely promise that the sale we are now preparing will surpass any ever held in this vicinity. Several different mills in the manufacturing centres of our country have contributed the pick of their surplus stock, discontinued lines, mill ends and factory seconds for this big bargain event, and this enables us to offer you the greatest money-saving chance of your house-keeping career.

OUR BARGAIN LIST CONTAINS

Ladies' Underwear
Children's Underwear
Hosiery of All Kinds
Mill Ends of Flannelette
Mill Ends of Wrapperette
Mill Ends of Table Linen

AND BIG SPECIAL BARGAINS IN ALL DEPARTMENTS.

See Wednesday's paper for detailed price lists. Watch our window displays and come early Thursday morning with your shopping list.

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14

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It is in use in millions of families. Its strong white light has made it famous. And it never flickers.

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The Rayo is made of solid brass, nickel-plated; also in numerous other styles and finishes. Easily lighted without removing shade or chimney; easy to clean and rewick.

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