

THE GOOPS THE NURSERY

SOCIETY

Mrs. E. L. Borden gave a box party at the Russell, Ottawa, to see Mantell in "Richeleu."

Sir William Mackenzie and Sir Donald Mann are in Ottawa.

A Folk Lore Fete by the Margaret Eaton Players will be held at 4 o'clock this afternoon in Mrs. H. S. Strathy's garden, Queen's Park.

The attendants at Miss Elf Bower's marriage to Mr. Leslie Ferguson on June 3 will be Mrs. Jack Sweetman as matron of honor, Miss Kathleen Bowes, Miss Jessie Ferguson and Miss Vivyan Boulton as bridesmaids. Mr. Tower Ferguson will be best man, and the ushers, Mr. Neil Ferguson, Mr. Harold P. Bowes of Saskatoon and Mr. Walter Willison.

Col. Hugh McLean of New Brunswick will be one of the speakers at the U. E. Loyalists' luncheon at McConkey's on Monday.

Mr. Basil Morphy is spending the week-end in Ottawa.

Miss Doble, England, is the guest of Miss Frances Temple.

Mrs. W. H. Vance of Vancouver is with Mr. and Mrs. M. Curvey of 565 Huron street.

Mr. Foster is giving a dinner of thirty-five covers at the King Edward this evening.

Mrs. Victor Williams is spending a week or two in New York.

The Toronto Conservatory of Music annual concert will take place in Massey Hall.

Mr. C. V. Temple, Miss Gertrude Temple and Mr. Arthur Temple, who are at present in London, leave next week for Paris.

Mr. Reg Morphy is in town from Montreal for the week-end.

Mr. Jack Edwards is in town from Longford Mills.

Miss Hope Morgan has issued invitations to a pupils' recital in Forester's Hall, College street, this evening at 8.15.

Mr. Francis Minns announces the engagement of his daughter, Stella Adelaide (Ada), to Leonard Tyler Acton, M.A., son of Mr. and Mrs. James Acton. The marriage will take place quietly in June.

Mr. and Mrs. William Conn of Markham street announce the engagement of their eldest daughter, Laura Isabel, to Dr. James Murray Cation, West Toronto, youngest son of Mr. and Mrs. Walter Cation, Snelgrove. The marriage will take place the latter part of this month.

Be in the Borden procession. SCARBORO PARK AGAIN.

This afternoon the gates of Scarboro Beach Park will be thrown open for the season. Visitors to the park today will find many new features, as well as the best of the attractions of last year. One of the most interesting promises to be Gill's Midway Show, which consists of a fine collection of wild animals, among them a crocodile that has puzzled the naturalists of the American cities where it has been shown, and has been called the Great Whaitait. The Last Days of Pompeii are shown in a great canvas painted by the Great Eastern Scene Painting Company which gives a vivid representation of what took place in the memorable eruption of Vesuvius. The electrocopes this year will be devoted to what are called feature films, or picture shows that have made unusual successes. A novelty will be the picture shows that will be run as part of the free vaudeville performance on the stage. The usage, by the way, has been moved over near the bandstand and visitors to the park will not need to leave their seats after listening to the band concert in order to see the performance. In the regular vaudeville, building on the north walk, the comedy "School Days" will be presented. There are a number of new games in the park this year, and with the standard games and the Scarboro Inn maintaining their reputation, it would appear that the park will have its most popular season. On Monday it is expected that Kennedy's Great Indian Congress will arrive for a week's stay, en route to the exposition at Knoxville, Tenn. This will be the only time the show will appear in Canada, and it ought to be an unusually interesting feature.

Britannia and Borden, Monday.

Premier Borden, Arena, Monday night. SUNDAY BAND CONCERT.

A special concert will be given at Hamilton's Point tomorrow (Sunday) evening by the Grenadiers' Band from 8 to 10 o'clock. Conductor Waldron will introduce for the first time a number of new selections he has arranged during the winter for the summer engagements of his popular organization.

Aunt Sally's Advice To Beauty Seekers

Lydias says: "I've tried most everything for my freckles, but can't lose them. What do you suggest?" See answer to "Stella." The treatment suggested I've never known to fail in any case of freckles or other cutaneous blemish. P. J. K. asks: "Is there anything better than massage to remove wrinkles?" Too much massage may aggravate a wrinkled condition, tending to soften and loosen the tissue. The best advice is to use cold cream, washing it off mornings. This will cause the offensive cuticle gradually to make way, by a process of gentle abrasion, for the clear, velvety, healthy skin underneath.—Woman's Realm.

The Daily Hint From Paris



WHITE LINEN AND LACE. Plain linen and bands of ebony lace make this charming frock. The closing is made at one side of the lace band in front and a grille of orange satin is tied about the figure. At the throat is a knot of black velvet finished with orange satin balls; extra finesse is given to the skirt by the pleated inserts at the front and back.



WINDOW BOXES FOR OUTSIDE PURPOSES

The whole subject of window boxes was gone into so very thoroughly during one complete week, commencing March 24, that I do not feel justified in taking up other people's time over the subject again, just now. However, some more questions are clamoring for answers, some of which will be given below: Mrs. Mary J. Spadina avenue—The best, and by far the cheapest, way to get a thoroughly good stock of old-fashioned perennials, is to purchase good seed from a well-known and reliable seedsmen. You will not need to send out of this city for such. True, there are some most extraordinarily bewitching catalogs, sent in from over the border line. But these need not concern us at all. We have reliable firms here in town, from whom all necessary seeds may be bought. To buy from American firms means a more or less stiff duty on all goods sent here, which will bring up the cost of your proposed border of perennials in a most surprising manner. Of course, good, strong, two-year roots may be bought, but each root will cost in the neighborhood of at least 25 cents. See how much a dozen or so will cost. Of course, there are some roots, such as peonies, English larkspur, and which you will be forced to buy by the root, as the raising of them by seed is out of the question. Foxgloves, hollyhocks, phlox, Canterbury bells, sweet williams, all the different members of the pink family, and many others, should be raised from seed, which will give a fine range of form coloring and different family characteristics, to be desired. Sow your seeds now, and cultivate them constantly through this season, transplanting and dividing wherever you see fit, well before mid-July, on. Late in August remove them to their permanent beds, where they will have time to become well rooted before the frost comes. Next spring you will have plenty of bloom, color, and perfume. After the second season, your stock will seed itself down. To give you an instance, I sowed last spring, three packages of sweet william seeds. By June they were sending up plenty of secondary shoots from the base of the main root. Every one of these I removed and planted; they have all grown—at least 90 per cent. of them—and now I find myself with so many roots I simply cannot find the space for them. As soon as they bloom, I will know which ones to keep, and which to throw away. This, just to show how easy it is to raise your own plants. The same thing has happened with regard to foxglove. So many great fat, husky plants, that scores of them will have to be discarded.

WOMEN'S SECTION



THE NURSERY CONDUCTED BY Elinor Murray USEFUL RECIPES

Barley Gruel—Blend two tablespoonfuls of barley flour with a little cold milk, and stir into one quart of scalded milk. Cook in double boiler two hours. Add a little salt and sugar. Strain.

Arrowroot Gruel—A valuable food in diarrhoea. Mix two tablespoonfuls of arrowroot, one teaspoonful of sugar, a little salt, with two tablespoonfuls of cold water. Add one cupful of boiling water, stirring constantly. Cook for twenty minutes; then add two cupfuls of scalded milk, and bring once more to the boiling-point. Strain.

Outmeal Gruel—To three cupfuls of boiling water add one-half cupful of coarse oatmeal and one-half teaspoonful of salt. Cook five hours in double boiler. Dilute with hot milk, and strain.

Beef-Juice—Chop and broil slightly lean meat from the round. Squeeze by means of small hand-press or lemon-squeezer into a warm cup. Salt and serve immediately. One pound of round steak usually yields from two to three ounces of juice.

Beef Tea—Cut in small pieces one pound of round steak from which all fat has been removed; cover with one pint of cold water; let soak one-half hour; put into a preserve-jar, and cover closely. The jar is placed in another vessel containing cold water. Heat this slowly, never letting it acquire a temperature of more than 150 deg. F. Cook for two or three hours, strain and season.

Scraped Beef—With a sharp knife scrape all the tender, pulpy part from a piece of round or sirloin steak three-

fourths of an inch thick. Season the pulp as desired. If for a child, salt, but no pepper, should be used. Make into small flat cakes, and broil for two or three minutes. This preparation of meat is the safest to give young children just departing from the strict milk diet.

Beef-Essence (Teo)—Cut the lean of beef into small pieces, and place them in a wide-mouthed bottle, securely corked, and allow to stand for several hours in a vessel of boiling water. This may be given in teaspoonful doses to infants who temporarily cannot take milk.

Mutton and Chicken Broths (Oser)—Mince a pound of either chicken or mutton freed from fat. Put into a pint of cold water, and let stand in a cold jar on ice for two or three hours; then cook three hours over a slow fire. Strain, cool, skim off fat, add salt, and serve hot or cold.

Chicken Jelly—Clean a fowl that is about a year old. Remove skin and fat. Finely chop bones and flesh. Place in pan with two quarts of water; heat slowly; skim thoroughly; simmer five to six hours; add salt; strain; cool; when cool, skim off the fat.

Help welcome Premier Borden Monday.

PALESTINE IN TORONTO.

Proves a Tremendous Success.

Crowds are pouring into the transportation building every day, both afternoon and evening, to see and then to decide to come again to study this fascinating and elaborate exhibition. Nothing in Toronto's history in the amusement line has appealed so completely to the people as not only of intense interest, but as so full of instruction in both Bible lore, the customs of Palestine and the primitive manufacturing methods of both the past and the present. When one can see in operation weaving as done by the great apostle, St. Paul, pottery manufactured, unleavened bread baked, etc., not to speak of having experts teach in their own line explain and illustrate with perfect models the wonders of the far east, the great architectural and scenic beauties of the Holy Land, including the tabernacle, Herod's Temple, the castle of Pontius Pilate and of King Herod, many of the modern opening and disclosing the remarkable interiors, and then be carried to Nazareth, Bethany and the Sea of Galilee, Mount Carmel, Damascus, the River Jordan and to mountains,

GOOPS By GELETT BURGESS



Rebecca Loomis

A dozen times a night, I think, Rebecca Loomis wants a drink! And just as soon as lights are out, Rebecca Loomis starts to shout: "I want a drink of water, please!" What can you do with Goops like these?

Don't Be A Goop!

Rule Britannia. Rah for Borden!

SOCIETY HOUSEKEEPING

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We Study Economies for You in Your Table Needs and guarantee the quality of everything purchased in a Davies Shop anywhere—

Choice and fresh Woodside Creamery prints 32c a lb. Choice and fresh Dairy prints 28c to 30c a lb.

Butter

Just now these excellent ready-cooked and absolutely pure foods merit special mention—

- Pressed Beef 20c lb.
Jellied Hooks 20c lb.
Jellied Veal 30c lb.
Jellied Ox Tongue, 40c lb.
Jellied Pork Tongue 35c lb.
Jellied Head Cheese 10c lb.
Jellied Brisket 25c lb.
Jellied Pork and Tongue 20c lb.
Roast Pork 40c lb.
Roast Sugar Ham, 40c lb.
Boiled Ham 40c lb.
New England Ham, 15c lb.
Ham Bologna 15c lb.
Beef Bologna 10c lb.
Weinerwurst 12 1/2c lb.
Boiled Beef Ham, 30c lb.

Smoked and Pickled Meats

- Pickled Side Pork 20c lb.
Pickled Shoulder Pork 14c and 15c lb.
Smoked Breakfast Bacon, sides, by piece 23c lb.
Smoked Breakfast Bacon, sides, sliced 25c to 27c lb.
Smoked Trimmed Backs, by piece 25c lb.
Smoked Trimmed Backs, sliced 28c lb.
Smoked Rolled Bacon, whole or half 18c lb.
Smoked Rolled Bacon, sliced 20c lb.
Davies Famous Wiltshire Bacon, sliced or piece. Off backs, sides, gammons, or shoulders.
Smoked Hams, all sizes, whole or half 22c lb.
Smoked Hams, all sizes, sliced 28c lb.

Australian Rabbits

1,000 cases—first arrival of the meat that eats like chicken—skinned and dressed—ready for cooking 35c each

Davies Sausages

- Home-Made 12c a lb.
New England 16c a lb.
Cambridge 17c a lb.
Little Pig 18c a lb.
Cheltenham 18c a lb.

Pork Tenderloins 27c a lb. Pork Cuttings, delicious pie meat 12 1/2c a lb.

Pineapples

500 cases large and luscious pineapples 12 1/2c each

Try Davies Wonderful 30c Tea— 25c a lb. Now Selling for 25c a lb.

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MITCHELL SLIDE-EASY NECKWEAR QUALITY STYLE VARIETY

IF THIS IS YOUR BIRTHDAY Some trouble or perplexity threatens you. In this, do not yield to a desire to pose, for you will gain more by acting honestly in accordance with quiet, unselfish reasoning. Those born today will be sentimental, will lose friends and position. By teaching true values and self-dependence it is in the power of their guardians to bring to the surface the really fine qualities of these children and to ensure their success.

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