Housekeeping, Nursery, Gardening and News of Interest to Women

NOTABLE ASSEMBLAGE MARKS WEDDING OF PRINCE ARTHUR

Less Than Three Hundred Persons Present in Chapel, But Gathering Was Most Brilliant Scene Since Coronation of King George-Simpli city Was Keynote.

LONDON, Oct. 15.—(Can. Press).—
Prince Arthur of Connaught, son of the Duke of Connaught, governor-general of Canada, and Princess Alexandra Victoria, Duchess of Fife, eldest daughter of the widowed Princess daughter of Teck. Their frocks were made of delicate shell pink charmeuse and cream lace, and they carried beautiful bouquets of carnations and lilies, the same flowers as decorated the chapel

gral of Comada, and Princess Alexandra Victoria, Duchess of Fife, eldest daughter of the widowed Princess Alexander of Teck. Their frocks were made of delicate shell—jnik charmeuse and cram land wife in the ancient chapel of St. James Palace, where both of them had been haptized.

There was room for less than 300 in the simply the daintily decorated chapel, but not since the coronation of Ming George, had there been such a gathering of royalties and notable personages as on this occasion.

Besides King George, Queen Mary, Gueen Mother Alexandra, the king and queen of Norway; and other royal relatives of the couple, to the number of a score or more, the congregation consisted of members of the diplomatic corps, of the British cabinet and of the royal household, and of a few destinguished persons who had been especially honored.

Glitter of Diamonda.

The chapel in fact glittered with diamonds and pearls, almost every woman present wearing a tiara and necklace, each of fabulous value.

Lord and Lady Strathcona and Mount Royal, and Lord and Lady Mount Stephen were among the very few to whom the invitations had been issued. The bride, who entered the chapel between King George and her mother, looked charming in a dainty dress of white charmeuse embroidered with pearls and diamonds, and adorned with pearls and diamonds and adorned with pearls and diamonds, and adorned with pearls and diamonds and adorned with pearls and diamonds and adorned with pearls and diamonds and pearls, almost every woman present wearing a tiara and necklanc

MRS. S. A. STRONG

Distinguished Visitor Will Give a Lecture on Thursday Evening.

will arrive in Toronto in a day or two for a brief stay. Mrs. S. Arthur Strong. Litt.D., Lil.D., assistant director of the British School in Rome, may be said to be the outstanding authority in the English-speaking world on the art of ancient Rome, and on the invitation of the Archaeological Institute of America has consented to give a number of lectures before the branch societies in Canada and the United States. Mrs. Strong will give an illustrated lecture in the physics building. University of Toronto, this evening, Oct. 16, at 8.15, her subject being "The Symholism of the After-Life in the Later Roman Sculpture."

An invitation is given to those who may wish to hear what will certainly be a most interesting and instructive lecture.

EXCELLENT STOCK

If all the bones that are trimmed from the roast either at the market or at home are cracked and put into a kettle, they will make an excellent basis for rich gravies or a soup, says the Newark News. To every pound of bones allow a quart of cold water, a carrot, turnip, two tomatoes, an onion and a stalk or two of celery, all the vegetables cut into small pleese. Simmer slowly until the soup has been reduced about half. Then cool, skim and strain.

Fabric hats will be leaders in the millin-ery world, the loveliest being of velvet, moire, taffeta, crepe or velour.

Taffeta will be used to trim the new fall hats; many of the draped and mob crowns are of this material.

The most distinctly oriental note in the newest frocks is the broad sash, which is swathed around the figure.

OOP

By GELETT BURGESS

ELIZABETH WILLOWS

Don't be a Goop, like Bessie Willows.

Her head has left

Her shoes have left

the linen spread;

the pillow mussed

a smooth of dust!

beds and pillows!

Don't Be A Goop!

TO SPEAK HERE

Separate Coats \$5 ial and we guarantee a faultless fit, combined

terial, \$12.00 and \$15.00; separate long coats, \$10.00 and \$12.00; separate

skirts, \$3.00 up. We furnish everything complete. Perfect fit and workmanship guaranteed.

A Trial Order Will Be Appreciated

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Your Fall Suit

Made Up for \$7

Skirts \$1.50

You furnish the mater-

with high-class workman-

ship in the latest fashion

decrees, and adapted to

your own particular taste.

refunded.

If not satisfactory, money for material will be

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M. FISCHER, LADIES' 29 Queen St. E., Toronto



BARGAINS IN PLAYER-PIANO

As winter approaches it brings with it the usual number of coughs and colds. It seems hard to convince many mothers that colds are not necessary accompaniments to babyhood.

"A little cold in the head" or a "stomach cough" are not natural things nor are they as harmless as these mothers would like to think. Colds are of various kinds: some are caught directly from other people and some are contracted by a sudden chilling of the child's body surface Children who are overloaded ed with heavy flannels and kept shut up in warm, badly ventilated rooms contract colds more quickly than are kept in the open air. Heavy did the slightest draught they are sure to have cold after cold. I am not recommending that you put no wool on your children, and that you expose them to cold air without proper protection, but strike the happy medium of common sense in this, as in all things. Children, as a rule, have better health when they wear medium weight shirts, bands. drawers and stockings.

These garments have enough wool in them to absorb moisture and prevent chill, without causing profuse perspiration.

Cotton garments are heavy and it takes much of the child's vitality to heat them up.

They do not retain warmth, as do

Cotton garments are heavy and it takes much of the child's vitality to

Colds, Their Cause

heat them up.

They do not retain warmth, as do wool garments, and any number of extra cotton clothes will not take the place of those that contain wool. In general, I repeat, babies and children who are clothed in medium weight woolen underclothing have fewer colds and feel better than those

are not necessary in our climate. Warm, lined woolen coats, leggings, caps and mitts with wool coverings in the carriage are sufficient protecon against our coldest weather.

in cotton, silk or linen.

FOR THE COOKI

Two dozen oysters, one tablespoonful of butter, one tablespoonful of flour, yolk of one egg, one gill of cream; one gill of milk, one blade of mace and half a lemon. Have ready eight or ten small a lemon. Have ready eight or tell small marmites. Melt the butter in a saucepan, stir in the flour, then add the oyster liquor, milk, a little salt, and a few drops of lemon juice. Stir over the fire until the sauce bolls; take out the mace and see that the sauce is nicely sea-soned; then stir in the cream and beat-

Put two or three oysters in each marmite; pour over the sauce and put the marmites in a moderate oven for eight or ten minutes. While they are cooking cut some thin slices of white bread. things happen.

This being done, the beds are ready for their mulching later on. stamp them out into neat rounds and fry golden-brown in hot butter. When the oysters are ready, lay one of these rounds over the top of each marmite. Serve at once with slices of the cut

Our Irish Friend

NEW industry has been formed in our midst to make lead pencils from potatoes. This might make us fear that the supply of our favorite vegetable would be short were it not that progressive farmers are now raising two potatoes on stems that formerly grew but

Appearance and taste are the points by which we judge a cooked potato, but to select a good variety of potato on the market is not easy. Smooth skin and shallow eyes are desirable, tho the appearance has little to do with Divide the potato in four parts with a knife and examine the exposed surfaces. If it is so moist that slight pressure will form drops of water you may be sure, no matter what the dealer may say, that it will not be dry after

it is boiled.

The qualities you must look for in the uncooked potato are a pearl white color (yellowish potatoes are not wholesome), firm, close-grained flesh and a solid centre. Rub the pieces together, and if a froth appears around the edges and over the surfaces the potato is rich in starch; the more starch present, the more nutritious when cooked. The these tests are by no means infallible they are employed by experts, and potatoes answering to them should cook well, be dry and mealy and sweet flavored.

The most economical way to cook potatoes is in their skins, as the valuable part of the tuber lies near the peel and this is lost when they are pared; heat affects the different constituents of the potato in various ways. The protein hardens much as does the white of an egg when heated; the starch cells swell and burst, part is changed to dextrine and part is filled with moisture. The mineral salts which are most important are not affected by theat.

A great deal is said in regard to the splendid work done on a potato diet by the Irish, but we know that too much starch in any form causes rheumatism and other ills; a potato diet needs to be balanced. The pigs and the cow and the border of cabbages that grow somewhere near the potato patch give the other articles necessary to the Irish as well as the

American.

These same things apply to the famed rice diet of the Japanese. We are fold they live and work upon a handful of this cereal a day; in reality the soy bean, rich as meat, and other legumes are cooked with the rice and a great variety of fish has a prominent place in their fare.

Another fallacy I want to expose is that hashed browned potatoes are not so dangerous as certain "experts" would have you believe; if cooked quickly in very hot drippings, instead of lard, they are quite as safe as bathmitts—breakfast food. To prepare them, cut cold boiled potatoes in small dice, have the fat smoking hot, turn in the potatoes and stir until they are heated thru. Salt and pepper them; cook until well browned on the bottom. They will stick together and may be inverted on a hot platter like an omelette. They may be further seasoned with a few drops of onion juice

or with dry mustard.

Baked potatoes stuffed with meat, curried potatoes, shoe-string or macaroni potatoes and croquettes, balls and cakes are self-explanatory, but potatoes, "like you have in hotels, au gratin," are often asked for and are not forthcoming at home. Here is how to prepare them: Dice the cold boiled potatoes evenly and arrange in the baking dish in alternate layers with this simple white sauce: Two tablespoons of flour, one tablespoon of butter, a cup of stock or milk. Mix the flour and butter and heat; add the milk; stir until smooth and free of lumps. Add four heaping tablespoons of cheese, yolks of two eggs well beaten and seasoning of salt, pepper and paprika. Bake in a moderate oven until the contents of the dish are a sightly brown. Serve in the baking dish.

O'Brien potatoes are made as above, but strips of red sweet peppers and a little minced onion are added.

SPANISH DANCER C. L. A. EX-CHIEF JOINS MAJORITY

CORNWALL, Oct. 45.—(Special.)—One of Cornwall's most popular resident passed away at the General Hospital this afternoon in the person of Alex MoDonald, who for a number of years past had conducted the Wonderland Theatre and the Victoria Rink. He had been alling for some months and died following an operation.

operation.

Mr. McDonaid was born in Cornwall, being a son of the late Hugh McDonaid. For a long time he carried on a successful furniture and undertaking business in town. Besides being an enthusiastic curier, he upheld Cornwall's reputation in the lacrosse world when a young man, and afterwards served the C. L. A. as president. He is survived by his widow and six children.

HOPE FOR SAFETY ABANDONED NEW YORK. Oct. 15.—(Can. Press.)—No hope was held out today that Albert J. Jewall, the young aviator who set out from Hempstead Plains early Monday morning in a monoplane, would be found alive. The fheory that he was blown out to sea is generally accepted, and it is possible that his body may never be recovered. However, searchers continued their work this morning.

WHISKY HOLDS ITS VICTIMS Until Released by Wonderful Sa maria Prescription.

there is time. And the time is now, there is time. And the time is now, the there is time. And the time is now, the there is time. And the time is now, the best, and wastes no precious minutes. There are many odds and ends that may be left until just before the last minute before being attended to. By the many be left until just before the last minute, we mean the minute when it is no longer possible to work comfortably outdoors; when one cannot. In wisdom, kneel upon the damp ground to heel up a whole row of neglected plinks or sweel williams. All these should be attended to by the end of this month. The things will be attended to by the end of this month. The things williams, dianths, irises; all the lily bulbs that bloom in mid-summer; clematis bulbs, columbines; and, in short, every perennial, or blennial, that you are desirous of wintering successfully. After the earth is well loosened, just as you have been ding every week, all summer-long, heel the earth firmly and closely up around these roots, piling the moist soil well up against the tender main stalks. Nothing is more disastrous to plants than to have their upper roots half exposed to the weathers. The shappens invariably to all plants that are not carefully, looked after in this very respect. The rains wash away the soil around them, the sun dries it into powder, and it is blown away, the frost, alternating with the milder weather, forces the roots of things happen.

This being done, the beds are ready for their mulciburg laters on the first mulciburg laters on the later and the sun a

A FREE TRIAL PACKAGE of Sa-Oct. 20 only. Serve at once with slices of the cut lemon.

Tomato Surprise.

Scald and peel four tomatoes (they must not be soft). Make a small, round opening at the top, and hollow them with a teaspoon. Season highly with mayonnaise dressing, catchup and mustard and enough crab flake to fill the four tomatoes. Serve very cold as a production from regular prices. Many of the most popular pieces of the day are in the selection resulted to 65 or 85 note players. Call and see and hear with a teaspoonful of Russian caviar on top.

A FREE TRIAL PACKAGE of Samaria Prescription with booklet, giving full particulars, testimonials, price, etc., will be sent absolutely free and postpaid in plain sealed package to anyone asking for it and mentioning this paper. Correspondence sacredly confidential. Write today. The Samaria Remedy Co., hors d'ocuvre for luncheon, or, if liked, with a teaspoonful of Russian caviar on top.

WILL TOUR STATES La Argentina, "Queen of Castanets," Will Appear in

New York.

MADRID, Oct.-La Argentina,

MADRID. Oet.—La Argentina, "Queen of Castanets," as she is called, one of the most famous Spanish dancers of the day, if not the most celebrated, will soon electrify New York as she recently electrified St. Petersburg and Moscow.

Altho not strictly beautiful, she embodies in her person all the grace and abandon which characterize Spanish women, dances marvelously and, was the rage in Madrid last winter. She does not twist herself about in strange attitudes like a serpent, nor does she attempt to portray Grieg's dances or others of a like nature—no tangoes, buany-hugs or apache dances. La Argentina confines herself to the purely classic Spanish dances, which are seldom seen in these days.

She has been engaged to appear in New York and other chief cities of the Union for the sum of \$18,000.

She has adopted La Argentina as her stage name, but she is a Spaniard born in Andalusia, the home of dancers of fame and where is centred the grace and beauty of Spain.

THANKSGIVING DAY EXCUR-

THANKSGIVING DAY EXCUR-

On the Canadian Northern Railway
—Queen's Own Rifles Visit
Valydon.

Thanksgiving Day is one of the most popular public holidays when the scattered members of every Canadian family make an effort to revisit the old home. There are so many out-door attractions suitable to the gutumn season and these facts combine to make travel heavy.

This year the Queen's Own Rifles and the Army Service Corps, numbering in all some 700 or 300 men, are holding manoeuvres in the vicinity of Valydon, on the north line of the Canadian Northern Ontario Railway, and a special train has been commis-

mumerous unsolicited testimonials received:

"I can never repay you for your remedy. It is worth more than life to me. My husband has been offered liquor several times, but would not touch it. He said it had no charm for him now. May God's choice blessings ever rest on you and yours are my prayers ever. No one knows it but those who have tried it. As soon as I can I will see others that I know would give anything to stop their husbands from drink. I will give them your address.

"Mrs. K—, Dewinton, Alta."

(Name withheld on request.)
Now, if you know of any family needing this remedy, tell them about it. If you have any friend or relative who has formed or is forming the drink habit, help him to release himself from its awful clutches. Samaria Prescription is used by physicians and hospitals.

A FREE TRIAL PACKAGE of Samaria Prescription with booklet, giv-

TEACH BIBLE IN PUBLIC SCHOOLS

Synod Passed Resolution Appealing to Government for Religious Instruction.

SOCIAL VICE THE TOPIC

At Yesterday's Session-Toleration System Charged by W. E. Raney.

"Toronto streets are unsafe," deared Rev. D. C. McGregor of the sodal service department at the Presbyterian Synod in St. James' Square Church yesterday afternoon. The sy-nod had been appalled by Miss Ratish Columbia and other western provinces. Rev. Mr. McGregor said that
while in the aggregate moral conditions were better in Toronto, some of
the cases of juvenile immorality in
the west were duplicated here. He
had a demonstration of this in the
case of two girls of 14 years of age,
who were dealt with by Commissioner
Starr, the particulars of which it was





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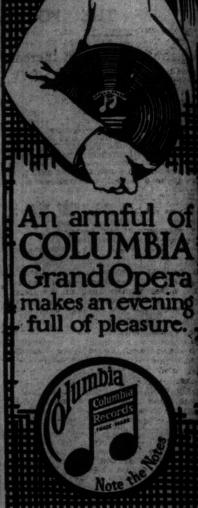


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