## Woman's Realm---the Household, Fashions and Society

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Change Criminal Code

General Secretary P. C. Laverton

elected for the coming year.

good returning until Sept 16.

See that your ticket reads via Canadian Pacific. For full information ap-

ply any C.P.R. agent or city office, 16 East King street 3456

A polo tournament of great interest is to be held at the Woodbine from Aug. 31 to Sept. 7.

Mr. and Mrs. A. D. Langmuir and their family are returning from Nia-gara-on-the-Lake next week.

Mrs. Woods of Pittsburg is the guest of her mother, Mrs. McConkey. Mrs. Willoughby Cummings arrived yesterday from Naples, having come out in the Carpathia.

Dr. Edward Fisher, musical director of Toronto Conservatory of Music, and Mrs. Fisher, who have been spending the summer in Newfane, Vt., will return to Toronto next week.

The Misses Minnie, Ellie and Emmie Smith gave a dinner last night for Miss Muriel Harley Smith, whose mar-riage to Mr. H. B. Hamilton takes place next week.

The Beach Canoe Club will hold its monthly dance in the clubhouse, Balmy Beach, on Saturday, at 8.15 p.m.

Mr. and Mrs. James Ince are leaving for abroad the middle of September. Mr. Wm. Amsden left this week to reside in Winnipeg.

Mrs. and Miss O. K. Kellar are in town from Hagersville.

The Misses Mary and Tina Kay spent few days in Hamilton with Miss

Mr. H. L. Drayten, K.C., newly appointed chief commissioner of the Dominion Railway Board, has arrived in Ottawa with his wife, and will probably take up his new duties permanently from now on. The first local sittings of the railway commission will be held on Sept. 17. when the city's case in regard to the removal of poles and wires on white way streets will in all likelihood come up.

Mr. Feetham spent a few days in St Catharines this week.

Mrs. Hook and the Misses Hook are In town this week from Hagersville.

Miss Hazel Stevens, West King street, gave a handkerchief shower for Miss Mackenzie. Mrs. Emil Hess of Berlin, Ont., was the hostess of a luncheon yesterday in the Alexandra Tea Room at the King Edward, also in honor, of Miss May Mackenzie, whose marriage takes place on Sept. 12.

The marriage of Miss May Macken-

Mrs. Joseph Hunt has returned to Thorold after a short visit in town.

Mr. T. J. Nesbitt, who has been spending the summer at the Lake View Cottage, Dixie, is leaving for a few weeks stay in Toronto and Buffalo. the guest of Mr. Loul Somers and Mr. and Mrs. Harry Clark.

, Open Every Night.

The handsome piano warerooms of Heintzman & Co., Ltd., and their large and beautiful Victrola parlors, 193-195 197 Yonge street, will be open every night during period of Exhibition un-



Safest for Food Utensils

-is a pure, hygienic, cleanser entirely free from acids, caustics and alkali. Avoid dangerous chemical cleansers - Old Dutch is a mechanical cleanser. Its fine particles quickly loosen and remove all "grease and burn" without leaving a scratch on the surface. Use it on the floors, woodwork and metal work all over

Many other uses and Full Directions on Large Sifter-can The Daily Hint From Paris



Trimmed With Silk Net Work.

This artistic arrangement of folds

## Seasonable Recipes

Prune Pudding.

Mr. G. W. Hay and the Misses Erma and Dorothy, Hay are paying visits in Thoroid.

Take one dozen large prunes and add enough water to half cover them; sweeten with two-thirds of a cup of Mr. and Mrs. F. J. Howell of Montreal have issued invitations to the marriage of their daughter. Mary Olga, to Mr. Gerald, William Wigle, eldest son of Lieut.-Col. and Mrs. Ernest S. Wigle of Windsor, Ont. The wedding will take place Sept. 19.

sugar; stew until tender, then set aside to cool. When cool seed and chop the prunes fine, crack the pits and strick the prunes will give them the flavor of figs. Beat the whites of three eggs will take place Sept. 19. sugar; stew until tender, then set aside very stiff and stir lightly into the chopped prunes; bake in the oven for 15 minutes. Serve with plain or whipped cream. This can also be made of leftover stewed prunes.

Bird's Nest Pudding.

One pint sweet milk, one egg, pinch of salt, two teaspoons baking powder, enough flour to make as stiff as a lavecake. Put any fruit liked in pan or dish and put bits of butter and cinnamon over it, then spread batter over. This will make two pans. Bake in hot oven, when done turn upside down on a plate: Eat with cream and sugar.
—San Francisco Call.

Canton Pudding.

Cream one-half cupful of butter and gradually sugar; then add two eggs. well beaten, one cupful of milk, two and one half cupfuls of flour, mixed and sifted with three teaspoonfuls of baking powder, one fourth cupful of Canton preserved ginger, cut in small pieces, and one jam has attained a suitable consistence a well-buttered mold, adjust to cool and pour into pots. outtered cover, place on trivet in kettle containing boiling water, cover closely and let steam one and three-quarter nours. Remove from mold to hot serving dish and serve with whipped cream sweetened and flavored with me of the ginger syrup. If you do not own a trivet, improvise one. The cover of a five-pound lard pail, thru which a dozen or more holes have been punched answers the purpose.

Washington Omelet.

One teaspoon of boiling milk, six eggs, one teacup of bread crumbs, one large tablespoon butter. Pour the tea-cup of boiling milk over the bread crumbs; let them soak until soft. Break the eggs into a bowl. Stir, but do not beat, the eggs until they are well mixed, then pour in the bread crumbs; season well with pepper and salt. Pour into a skiller in which the butter has been melted. Fry slowly; cut into squares, turn and fry, until a golden brown. Serve very hot.

White Bread With Milk.

One pint of water drained from boiled potatoes, with two tablespoons finely mashed potatoes added. Set it aside. Scald a pint of milk, adding when scalded one tablespoon sugar and one teaspeon salt. Now in a quart bowl put a teacup of lukewarm water and one cake of yeast. Let it discolve slowly, then add a pinch of salt and enough flour to thicken moderately. Place it where it will keep warm and at night put the potato water, milk and risen yeast together in a bread bowl, stirring in enough flour to make a thick batter; beat well and set it where it will keep warm. In the morning add flour to mold stiff, let it

Old-Fashloned Currant Buns. One and one-half cups warm sweet do not be tempted. nilk, one cup sugar, one cup yeast or ne yeast cake (if yeast cake is used dissolve in cup of lukewarm water. one-half cup butter, one cup currants, estimation of the world. Their prin-Make a stiff batter. Let rise over cipal faults will be a desire to meddle night. In the morning stir in as much in the affairs of others and a tendency flour as you can with a spoon. Let it to extravogance.

Its delicious flavor is protected in sealed, air-tight tins

GOES FARTHEST FOR THE MONEY

rise again, then knead in enough flour Humane Society to make out in small cakes, let rise again and bake in a quick oven. Two eggs may be used in the morning if

Olive and Walnut Sandwiches. Put English walnuts thru the meat hopper using a rather coarse blade. Drain thoroly and chop an equal bulk of olives stuffed with pimentoes, using a chopping knife and bowl, as the meachopper squeezes these too dry. Mix and add enough mayonnaise dressing to make a soft paste. Spread between white entire wheat bread.

Peach Shortcake. spoons baking powder; ½ teaspoon salt, 1½ tablespoons shortening, ½ cup milk. Sift the flour, baking powder and salt into bowl; add shortening and rub in very lightly, then add milk slowly until you have formed a dough. Harris, in his annual report, stated Dust bake board with flour and take that the outlook for the society was half for the biscuit: the other half is put on ple tin 1½ inches thick. Brush both the biscuit and shortcake with milk and bake the biscuit 15 to 20 which had dwindled for a time, was minutes and the shortcake 20 to 25 now considerably augmented. He be minutes. The biscuits are split for the huckleberry float at luncheon and the huckleberry float at luncheon and the shortcake is split and the peaches put

are washed, pared and crushed; add ½ cup sugar. This can be served with

with milk and sprinkle with sugar. Vinces are following her lead.
Cover and place in moderate oven 20
minutes; remove the cover and bake
20 minutes more. When the apples are
very sout, you do not cover with milk.

Pacific Railway. You use the other half of dough to cover pietin for the apple trat.

eggs, one cup of sugar, one half cup of milk, 1 2-3 cups of whole wheat flour, two and one-half teaspoons of baking powder, whites of two eggs, one cup English walnut meats broken in small pieces. Cream the butter, then all the sugar gradually, then the egg yolks well beaten, milk and the flour and baking powder sifted together, then the egg-whites beaten stiff. Beat well and add the nut meats. Bake in a shallow pan in a moderate oven for 45 minutes. When cool, frost if desired and place half nut meats on.

Raspberry Jam

Take a pound of sugar-dr. better still, a pound and a quarter-to each pound of fruit. Macerate the raspberries for three or four hours in powdered sugar. Then put them into a preserving pan with half the sugar, and cook them on a quick fire. When the rasp-berries have melted, pour the whole two tablespoons of on a rather fine sieve, so that the extremely small seeds cannot pass thru. Rub them thru the sleve with a wooden spoon. Put the pulp back into the preserving pan with the other half of the sugar. Boil up quickly until the

To keep celery and lettuce fresh, stand the roots in cold-water, not the stalks or leaves; throw a thin damp cloth over it, or dry manilla paper to keep the air off; before using wash thoroly, then soak in ice water for half an hour; dry on a towel. Soak cucumbers in ice water, never salted, as salt wilts and makes soft all such stuff.

Four eggs to a quart of milk is the proportion for boiled custard; five eggs for frozen desserts.

Col. Sam Hughees In Londonfl LONDON, Aug. 29.-(C. A. P. Cable.) -Col. Sam Hughes and the Canadian officers attending the military maneuvres arrived by the Royal Edward yesterday and were met by Lord Strathcona, who entertained them to dinner at night at his residence



IF THIS IS YOUR BIRTHDAY

rise again and make into loaves and cess will become yours eventually. It when light bake in a moderate oven. much, as your own affairs should occupy your best attentio not be tempted to extravagance in . Those born today will be heir to all good fortune and will rise high in the estimation of the world. Their prinHAS SHORTAGE

Yesterday's Slump is Considered Due to Heavy Shipments and Low Prices Obtained Early in Week.

Business on the Toronto fruit market was exceptionally light yesterday, Hold Convention and this is the more remarkable as Thursday is considered one of the best days in the week for fruit men. The Secreta y Harris Reports That Outreason for yesterday's slump is that the reaction from the heavy shipments and low prices of the earlier part of the week came without warning. Tho the In the offices of the Toronto Humane Society yesterday afternoon, the bles were lacking, those shipments large quantities of fruit and vegetasecond annual meeting of the Federawhich came in were of rather better tion of Canadian Humane Societies quality than usual. was held. Delegates from several

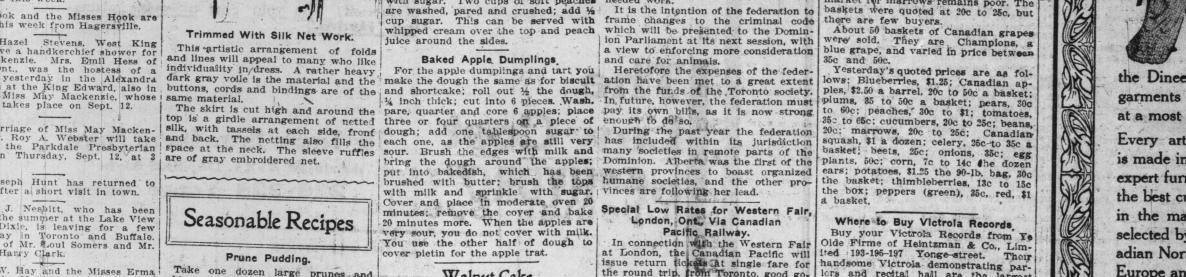
Two and a half dups flour, 1½ tea- branch societies thruout the province on sale this week. Yesterday's meawere present and new officers were gre supply sold at from 13c to 15c the

> Fine Washington and Yellow Egg plums, in 11 quart baskets, found a good market at 40c to 50c. There were a few Bartlett pears, but the cheaper

Meved that the society's periodical, ple crop will be heavy this season.

The Humane Pleader, was justifying the price rose again to normal. The on the bottom layer; cover and dust its founding and accomplishing a much with sugar. Two cups of soft peaches needed work. market for marrows remains poor. The baskets were quoted at 20c to 25c, but

Where to Buy Victrola Records Buy your Victrola Records from Ye Olde Firme of Heintzman & Co., Lim-ited 193-195-197 Yonge street. Thour Walnut Cake Sate Single fare for the round trip, from Toronto, good going Sept. 6 to 14 inclusive, also at special excursion rate of \$2.55, from Toronto, Sept. 10, 12 and 13. All tickets A complete assortment of all newest rounds. records will always be found on hand.



The steamship lines burn 5,000,000 tons of coal annually at New York.



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The Dainty Mint Covered Candy Coated Chewing Gum

Chiclets En Route. One's traveling bag is not completely furnished for the week-end visit until a packet of Chiclets is included. The mouth needs a Chiclet or two en route to allay the parched, dusty feeling of travel. Everybody is using Chiclets nowadays. The refinement of chewing gum for people of refinement.

Look for the Bird Cards in the packets. You will find one beautiful bird picture in each packet of Chiclets. Send us any fifty of these pictures with ten cents in stamps and we will send you—free—our splendid Bird Album.

For sale at all the Better Sort of Stores, 5c. the Ounce and in 5c., 10c. and 25c. Packets CANADIAN CHEWING GUM COMPANY, Ltd.

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Green Tomatoes in Many Ways

in salt water for an hour. To one pint spoonfuls of powdered sugar, and re-of bread crumbs add a spoonful of turn to the oven to brown slightly. Incly minced celery or parsley, two Green tomato preserves—To one peck tablespoonfuls of soft butter, salt and of green tomatoes allow six pounds of perper to taste and enough hot water

Nearly all housewives make use of and dust with cinnamon, then cover green tomatoes for pickles and pre-with a top crust and bake. A table serves. But there are so many other spoonful of butter, cut in bits and additionally serves. ways of using them that perhaps some ed to the pie, would be an improve-of the following recipes will be new to ment.

Fried green tomatoes—Cut green to- Peel and slice the tomatoes, then take Green tomato lemon meringue plematees in thick slices and soak in sait one or two lemons, according to size of water for an hour, if there is time, pie, peel them, removing carefully all the they may be used without soaking, then drain, sprinkle with salt and rejecting the seeds. Line a pie-tin with ing, then drain, sprinkle with salt and pepper, dip each slice in beaten egg, nice pastry, put in a layer of tomato, roll in sifted bread or cracker crumbs and fry in hot butter until a delicate brown on both sides, dredging them with powdered sugar. Take up on a hot dish and pour the gravy over them. Serve hot.

Stuffed green tomatoes—Wash and drain large, round green tomatoes, cut a thick slice from the stem end, scoop out the seeds, and place the tomatoes beaten stiff, with one or two eggs, beaten stiff, with one or two eggs, out the seeds, and place the tomatoes beaten stiff, with one or two table-

perper to taste, and enough hot water to moisten. Mix well, and fill the tomato cups, set them in a pan containing a little boiling hot water, cover, and bake slowly for an hour, then remove the cover and brown slightly before serving.

Green tomato pie—Peel and slice the cover the cupful of water, cover, and tomatoes and pour holling water over the cupful of water, cover, and tomatoes and pour holling water over cook slowly for one and one-half hours. tomatoes and pour boiling water over cook slowly for one and one-half hours. them, let them stand for a few min-Skim off any soum that rises while them, let them stand for a lew little. Skill on any sculp uses, then drain. Line a pie-tin with boiling. Remove from the fire and let nice pastry, fill with the tomatoes, add one-half cupful of sugar, one table-spoonful of lemon juice, one of water, longer. Put in jars and keep in a cool sprinkle over one teaspoonful of floor, place.

## CUCUMBERS IN VARIED WAYS

Cucumbers will be found very palat- dish. Bake in a moderate oven, octions here given: Creamed Cucumbers—Peel six cucum-

bers, cut into quarters and put into cold water for one half hour. Remove seeds if mature. Place in a covered saucepan of salted boiling water and cook for one half hour, then lay on hot dish. Melt butter in saucepan and mix in one tablespoon of flours and mix in one tablespoon of floury add one half pint milk and stir till it boils. Add salt and pepper, a little more butter and flour sauce over cucumbers. Garnish with fried bread and

able if prepared according to direccasionally filling up the stock. Thicken gravy out of baking dish with a very little flour and pour around them.
Stewed Cucumbers—Peel two or
three cucumbers, cut into quarters and
take out seeds. Put two ounces fresh butter and a sliced onion into frying pan and a silced onion into trying pan and fry till onion browns; add cucumbers and stir till brown. Take them out of pan; put more butter in

Baked Tomatoes Stuffed With Maca-

serve hot.

Stuffed Cucumbers—Peel and cut cucumbers in two lengthwise. Remove seeds with spoon and fill with stuffing made of equal parts of minced white meat and soft breadcrumbs, salt, pepper, one egg and a little stock. Sprinkle top with breadcrumbs and lay them in one-half inch of stock in baking

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