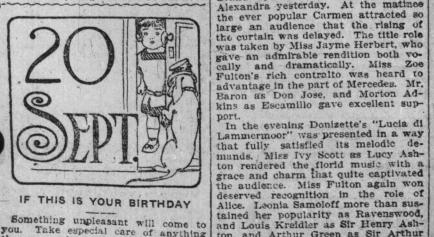


Mrs. F. C. Williams has returned from Pembroke, where she was the guest of Mr. and Mrs. Edward Dunlop. The marriage of Miss Edna M. Hill to Mr. Robert E. Pringlo will take place on Tuesday, Sept. 24. The marriage of Miss Edna M. Hill to tell mother of a mishap or misdeed if she is sure of her sympathy and understand

The Rev. S. B. Gillard Wright of St. James' Rectory, Maitland, is spending a few days with Mr. and Mrs. John Catto, 183 Bloor west.

Mr. and Mrs. J. W. Balille. Mr. and Mrs. F. W. Balille and a large party of friends went to St. Catharines to at-tend the Baillie-Fuller wedding.

Mrs. R. M. Simpson, Mrs. R. H. Saw-yer and her young son left on the 19th



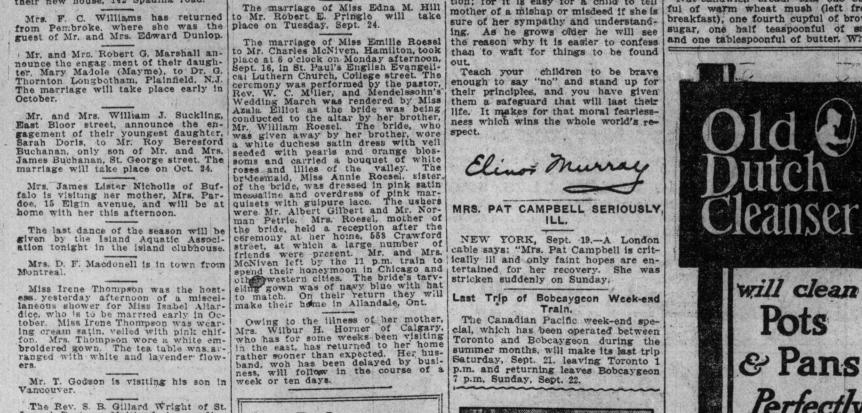
you. Take especial care of anything ton, and Louis Archur Green as Sir Arthur that you value and avoid risks of all Bucklaw again displayed excellent kinds.

quality in the vocal demands of the These born today will be handleap- reles.

given.

and Carmen









worked until creamy, and cut off a thin slice; repeat, cutting as many slices as may be desired. Spread one-half the pieces with orange marma-lade, and cover with remaining pieces. Cut off crusts, and cut each in halves crosswise. Put in a pan, and bake in a hot oven until delicately brown-Orange

Orange marmalade.-Wipe nine oranges and four lemons, and cut crosswise in as thin silices as possible, removing seeds. Put in a preserving kettle, add four quarts of cold water, cover, and let stand 36 hours. Place on range, bring to the boiling point, and let simmer two hours. Add eight pounds of granulated sugar, again bring to the boiling point, and let simmer one hour. Turn into sterilized iely tumblers, and cover ton of each. jelly tumblers, and cover top of each with a circular piece of paraffin paper,

with a circular piece of paraffin paper, then with a larger circular piece of letter paper, fastening paper securely over edge of glass with mucliage. Sardine biscuit.—Mix and sitt two cupfuls of flour, four teaspoonfuls of baking powder, and one teaspoonful of salt. Work in three tablespoonfuls of batter, using tips of the fingers; then add three-fourths cupful of milk. Toss on a slightly floured board, and pat and roll to one-third inch in thick-ness. Shape with a very small round cutter, first dipped in flour, put close together in a buttered pan, and bake 10 minutes in a hot oven. Split while Pots & Pans Perfectly Do away with the oldlashioned, arm-tiring method of scraping. Old

soned with salt and moistened with a bit of the sardine oll.
Sponge cake with few eggs.—Put four tablespoonfuls of hot water in a bowl, add the yolks of two eggs, and beat until thick, using an egg beater; then add gradually, while beating constantly, three-fourths cupful of fine granulated sugar and one-fourth teaspoonful of lemon extract. Beat the whites of two eggs until stiff, and add to first mixture; then cut, and fold in one cupful of flour mixed and sifted with one and one-fourth teaspoonfuls of baking powder. Turn into a buttered and floured narrow, deep cake pan, and bake in a moderate oven 35 minutes.
Fast Time to Detroit and Chicago, via Canadian Pacific Railway.
Leave Toronto 8 a.m., 5 p.m., 7.20 p.m., daily; arrive Detroit 2.10 p.m., 10.35 p.m. and 1.25 a.m. daily; arrive Chi-tage 9.45 p.m., 7.15 a.m. and 9.50 a.m. daily.
Morning train carries cafe car Toronto to Detroit and dining car west of the conto to Chicago.
7.20 train carries standard sleepers Toronto to Detroit and Chicago (Detroit sleeper may be occupied until 8 a.m.).
Tickets and reservations, etc., city ticket office, 16 East King st. Toronto to Chicago in the sector of the standard sleepers in the sector of the sector is and the sector is a buttered and floured narrow. ate oven 35 minutes.

Peanut drop cookies -- Remove shells Peanut drop cookies.—Remove shells and skins and finely chop one pint of peanuts, reserving 24 halves. There should be one-half cupful. Cream two tablespoonfuls of butter, and add gradually, while stirring and beating constantly, one-fourth cupful of su-gar; then add one egg, well beaten. Mix and sift one-half cupful of flour, one teaspoonful of baking powder, and one-fourth teaspoonful of salt Add one-fourth teaspoonful of salt. Add to first mixture; then add two table-

Richelieu Di marmalade .-- Wipe

MARRIAGE LEGISLATION

Evangelical Alliance is Securing Legal Advice on the Question.

ATTRACTIVE SEPTEMBER

OUTINGS

Legal advice is being secured by the Legal advice is being secured by the Evangelical Alliance with a view of securing federal marriage legislation under the present British North Am-erica Act. One proposition is to make it a criminal offence for any person to tell the holders of a marriage certi-ficate that they are not married. An-other proposal is a marriage law for the Dominicon, exclusive of Quebec. The policy will be decided upper at

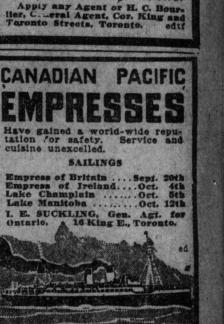
together in a buttered pan, and bake 10 minutes in a hot oven. Split while hot, and put between the layers sar-dines which have been freed from skin and bone, separated into flakes, sea-soned with salt and moistened with a bit of the sarding oil Canadian Pacific Pailucey

Tickets and reservations, etc., city ticket office, 16 East King st., Toronto.

AIR IN FACTORIES

Ontario Inspectors Have Secured Much Information on the Subject

report to the Ottawa Government states that his department has received con-siderable information from other coun-Add



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Those born today will be handicap-ped in the race for success. An early recognition of this and a steady de-termination will bring them up with the most fortunate. Their faults will he a tendency to snobbishness and rareless criticism of friends.

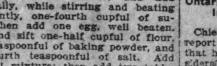


Linge Sitter way

1

tries regarding methods of securing The strong acid-resisting metal and one-half teaspoonful of lemon juice. Drop from a teaspoon on an unbuttoned tin sheet, one inch apart, and place one-half peanut on centre 135

25)



Chief Factory Inspector Burke in his

the work. The strong acid-resisting metal The strong acid-resisting metal Prof. Borcheris, 'of 'Aix-la-Chapella is made by adding two to five per cent



