

HERE'S YOUR HAT IF YOUR FACE IS PIQUANT



Fair faces still have a chance to be piquant, for all the early autumn hats that come from the hands of the milliners "who know" are set far down the head. A double feminine purpose is thus served. The face has an attractive frame and the head is comfortable, for that blow-away feeling that bandeaux give is done away with.

The crowns of this year's headgear are high, very high—the sugar loaf and steeple crowns of long ago are out.

again the correct thing. The autumn hat itself is of felt or velvet. One is as fashionable as the other. The decoration may be of flowers, plumes, aigrettes, breasts or wings. The flowers are contrived of silk, tulle or velvet. The lace flowers are aigrettes and the plumes are worn on dress hats, while the breasts, quills and wings go on those for every-day wear, such as shopping, business and the long willow plume on the brown knot.

The chief feature of one of the advance hats (illustrated above) shown for dress occasions is a silken orchid that forms part of its trimming. The hat is of black velvet, and the large loose leaf petal flower upon its left side is of white silk. From the centre of this comes the stamen. This is represented by a white aigrette. The crown of this hat is surrounded by motifs of white Irish guipure. The long willow plume on the brown knot.

plush liberty bell hat faces from a rich cream to dark brown. The bell-shaped frame is smoothly and simply covered with the plush, the beauty of the long waving feather being sufficient trimming. The Georgette model is similar to everything the Parisian milliner sends to this shore. It is charming, and it needs only a youthful, pretty face to carry it off well. This hat is of cream felt, soft in tone and fine in quality. It turns abruptly up in the back. The crown massed with wings of many hues is completely shielded. Black and white continues in popularity. It is becoming to old and young, girls and women. A hat for every-day occasions has a brim that is narrow, the velvet being slightly pulled on. The hat is trimmed with a mass of white feathers. Quills that are fuzzy, in place of being stiff, trim a felt hat of blue. This shape is suitable for the older girl of the family. A blue and white silk scarf surrounds the crown, and the two-colored quills come from the crown.

THE SEVENTH NOON

BY FREDERICK ORIN BARTLETT,
Author of "The Web of the Golden Spider."

She hesitated again, and then answered. "It made me almost afraid." "It's your nerves. Did you sleep well?" "Yes, and I am all right." "There it is again," she broke in. "Your voice sounds harsh." "That must be your imagination." "Perhaps," she faltered. "Are you going to bring him home today?" "Probably not until this evening. But," he broke in, "I shall come sooner myself. I shall come this morning. Will you tell that gentleman waiting near the gate to come down here?" "What gentleman?" "The one who has been waiting for you since you left." "You are thoughtful. Your voice is natural again. Is Ben awake now?" "Yes." "And does he know?" "Some things," she said, and he caught the shuddering fear in her voice, "are you keeping anything from me?" "I don't know what you mean. But I will come up, so that you may see there has been no change." "I still think you are concealing something." "Nothing that is not better concealed; nothing that you could help." "I should rather know, I do not like being guarded in that way. Another. You in your turn guard me." "From what?" "Many things. You are doing it now this minute." "From what?" she insisted. "From myself." "Oh, I don't know what you mean. I think you had better come up here at once if it is safe to leave Ben." "I shall make it safe. Don't forget to send down my safe." He hung up the receiver and turned to Ardale. The latter had noticed instantly the change in Donaldson's expression, for he rose to his elbow with eager face. "You'll tell me before you go? You'll tell me before you go? You'll tell me before you go?" "You didn't kill," answered Donaldson. "Thank God!" "She isn't even wounded seriously." "She knows that it was I?" "Yes, she knows that it was I." "How she must hate me, gentle Elaine." "It is hard for her to hate anyone." "You think she might forgive?" "I don't know. That remains to be seen." "The man buried his face in his arms and wept. This was not a man's sentimentality; it struck deeper. "Are you ready to do anything more than regret?" demanded Donaldson. "Are you ready to make a fight to quit that?" "So help me, as long as I live." "Don't tell me that. I want you to think it over while I'm going to have someone stay here with you until I get back this afternoon. Will you remain quiet?" "Yes." "And remember that even if by chance you didn't do much harm, still you struck a woman; you struck a woman's sister. Each word was a harder blow than he, even in his madness, could strike.

"It's a terrible thing to remember. But-but it will be always with me. It will never leave me." "As soon as the detective arrived, Donaldson gave him his instructions, adding: "Look out for tricks, and be ready to tell me all he says to you." "I've had him before," answered the man.

CHAPTER XVII.
An Interlude.
She was waiting for him in the library with an expression both eager and worried. She crossed the room to meet him, but paused half-way as though "frightfully" of some change. But she saw only the same kind, tense face, the same dark eyes with their strange fires, the same slight droop of the shoulders. There was certainly nothing to fear in him as he stood before her with a tender, quizzical smile about his large mouth. He looked for her now more like a big boy than the cold, stern man she had half-expected.

"Are you afraid?" he asked. "No, not standing here where I can see you. But over the telephone, with your strange voice, and your half meaning smile, what did you mean that there is no need of you trying to hide anything at all from me about Ben?" "I'm hiding nothing. But," he asked with quick intuition, "are you?" She hesitated, met his eyes, and dropped her voice. "I can tell you nothing—not even you

Correspondence
Edited by Cynthia Grey
Dear Miss Grey,—I have been corresponding steadily with a young man for some time, and in his last letter there is a tone of disappointment or jealousy, and he thinks I am keeping company with another young man. He is very sensitive. Kindly advise me as to whether I should write and ask him for an explanation, or not answer till he writes again. JEWELL.
A.—Write him by all means and clear up the trouble.

Royal Marriages.
Dear Miss Grey,—Will you kindly tell me through your columns whether members of the royal family are compelled to marry the one selected for them by their parents?
A.—Usually princes and princesses are selected with an eye principally to diplomacy. Frequently, however, these alliances prove very happy.

Re the Linotype.
Dear Miss Grey.—Would you kindly tell me through your paper some of the nearest schools in Canada for learning Linotype operating?
A.—There are no schools for this purpose in Canada. The training is secured in a newspaper office, only journeymen printers being permitted to train.

Pattern Department of the Advertiser.
Please send above-mentioned pattern, as per directions given below, to:
Name.....
Street Address.....
Town.....
Province.....
Measurement—Bust..... Waist.....
Age (if child or misses' pattern).....
CAUTION.—Be careful to include above illustration and send size of pattern wanted. When the pattern is sent measure 2, 3, 4, 5, or whatever it may be. If a skirt, give waist and length measure. When "misses" or child's pattern, write only figure representing the age. It is not necessary to write "neck" or "cuffs." Patterns cannot reach you in less than one week from the date of order. The price of each pattern is 10 cents in cash or in postage stamps.

ADVERTISER PATTERNS

BEAUTY PATTERN COMPANY.



3997

3997—A Smart Summer Dress for Misses and Small Women.

This very smart costume was made of striped silk in green and white, with white silk for yoke and blouse portions. Lightweight Panama, natural-colored pongee, foulard or linen are equally appropriate. The pattern is cut in five sizes—14, 16, 18 and 20 years. It requires five yards of 36-inch material for the 18-year size.

A pattern of this illustration mailed to any address on receipt of 10 cents in silver or stamps.

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To Cook Turtle.

Dear Miss Grey: Please tell me how to cook turtle for soup. READER.

—The turtle must be killed over night and hung up to bleed. Carefully separate the shells in the morning, taking care to break the gills. Put the eggs, fins and flesh into cold water, removing the black skin from the fins. Put the turtle on to boil in twice as much water as you wish soup, to allow for boiling away. Let boil 2 hours, skimming well. Then add 6 slices ham and 1 pound butter, and boil 3 hours more. An hour before it is done add a gill of rice, 1 gill of flour and a little salt. The soup is then ready to serve with a large tablespoon of butter, 1 onion minced fine, 2 stalks celery chopped, a little thyme and 1/2 teaspoon each cloves and allspice.

The Daily Menu...
BREAKFAST.
Watermelon.
Cereal.
Cream.
Fried Whitefish.
Toast.
Coffee.

LUNCHEON.
Potato Salad.
Brown Bread.
Custard.
Cocoa.

DINNER.
Pea Soup.
Lamb Croquettes.
French Fried Potatoes.
Creamed Carrots.
Almond Custard.
Iced Tea.

Outmeal Bouchees.
Four left-over breakfast porridge in small buttered cups; stand them aside to cool. At serving time turn over, separate out the centre of each, leaving a wall and a bottom, half an inch thick; fill this with berries or sliced peaches, dust with powdered sugar, and serve with cream, milk or a carefully-made soft custard.

This dessert may be served either at luncheon or supper, and also for supper when dinner is eaten in the middle of the day.

Almond Custard.
Pare and slice two large peaches, put them in the bottom of a serving dish. Put a pint of milk in a double boiler, separate out the centre of each, leaving a wall and a bottom, half an inch thick; fill this with berries or sliced peaches, dust with powdered sugar, and serve with cream, milk or a carefully-made soft custard.

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THE CHINESE LANGUAGE.

A European student of the Chinese language says it is not so difficult to acquire as is commonly supposed.

First, there is no spelling. You hear and read of Chinese spelling, but it is imaginary rather than real. Some characters are made by combining other characters, but each character is a word. There is very little inflection, and there are few unnecessary words. The language is so simple that some uneducated people use only a few hundred words in all. There are many beautiful and intensely interesting expressions. A Chinaman speaks of a fault as "that which is not," of reputation as "name," of obedience as "hearing words," of politeness as "guest breath," gunpowder is fire medicine, and to get the snail-pox is to "flower out." Such expressions are found in nearly every lesson. The study of Chinese is difficult because it must be learned from a Chinaman.

THE SMALLEST AND LARGEST HOUSES IN NEW YORK.

The largest house in New York is the residence of Charles M. Schwab, president of the Bethlehem Steel Company and former head of the Steel Trust. It occupies the entire block between Riverside Drive, between Seventy-third and Seventy-fourth streets, and it cost more than \$7,000,000 to build and furnish. For its site alone Mr. Schwab paid \$865,000 nearly ten years ago.

The smallest house in New York is the northeast corner of Melrose Avenue and One Hundred and Sixty-first Street. It is owned by Henry Uebelhor, a tailor, who makes his home on the second floor and uses the first floor for his business. It is 29 feet long, but only 3 feet 8 1/2 inches wide. In fact, it is so narrow that two persons cannot pass each other without bumping. Fortunately for its owner, it has a large basement extending under the sidewalk, and this is used as a workshop.

OTTUMWA WOMAN CURED

By Lydia E. Pinkham's Vegetable Compound

Ottumwa, Iowa.—"For years I was almost a constant sufferer from female troubles in all its dreadful forms: shooting pains all over my body, sick headaches, spinal weakness, dizziness, depression, and everything that was horrible. I tried many doctors in different parts of the United States, but Lydia E. Pinkham's Vegetable Compound has cured me. I feel it my duty to tell you these facts. My heart is full of gratitude to you for my cure."—MRS. HARRIET E. WAMPLER, 624 S. Ransom Street, Ottumwa, Iowa.

Consider This Advice.
No woman should submit to a surgical operation, which may mean death, until she has given Lydia E. Pinkham's Vegetable Compound a fair trial.

This famous medicine, made only from roots and herbs, has for thirty years proved to be the most valuable tonic and invigorator of the female organism. Women residing in almost every city and town in the United States bear willing testimony to the wonderful virtue of Lydia E. Pinkham's Vegetable Compound.

Mrs. Pinkham, at Lynn, Mass., invites all sick women to write for advice. Her advice is free, confidential, and always helpful.

Invalid Fruit Pie.
One large sponge-cake, three apples stewed and rubbed through a sieve, one gill and a half of milk, one egg, and one heaping tablespoonful of sugar. Cut the sponge-cake into thin slices, line a buttered pudding-dish with some of the slices, fill up with alternate layers of fruit pulp and sponge-cake. Boil the milk, remove from the fire, stir in the egg and beat well; pour this into the pudding-dish and bake in a moderate oven for twenty minutes. Dredge with sugar and serve.

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To Look Smart on a Rainy Day Buy One of These excellent Raincoats



Women who want to look well dressed every day, rain or shine, should invest in one of these splendid English Raincoats.

The proverbial English love of good form is shown in their excellent style, English thoroughness in their superior workmanship and English integrity in the high quality of the materials which have gone to fashion them.

Prices are extremely reasonable for garments of this grade.

A Long Box Coat in tan and gray, with velvet collar, for \$5.00

Model with box back, yoke front and bishop sleeves with pointed cuff. Price \$10.00

Double-breasted effects with military collar, silk finished, French back, at \$13.50 and \$15.00

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GRAY & PARKER

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USE Redpath

EXTRA GRANULATED SUGAR

"THE SUGAR OF NEARLY 60 YEARS STANDING."

Since 1854 this prime favorite has made the preserving season a fruitful source of pleasure in thousands of Canadian homes.

ORDER FROM YOUR GROCER.

THE CANADA SUGAR REFINING CO., LIMITED, Montreal.

Established in 1854 by John Redpath.

Beyond compare the cleanser for your home is ASEPTO Soap Powder. For it surpasses soap; it won't hurt the skin nor harm the finest fabric; and it leaves all it washes really clean and germ-free, because it

Both Cleanses and Sterilizes

Better and goes farther.

Order it. Made by ASEPTO, Ltd. St. John, N.B.

"Sweetens the home"

HENS LAY PURPLE EGGS.

A strange natural phenomenon occurred recently at Columbus, Ind., where hens on the farm of H. L. Rost astonished the proprietor and the neighbors by laying purple eggs. Rost believes that the mulberries were responsible. The wind had blown many bushels of the berries from the trees within the past week. The chickens refused to eat anything except mulberries. To prove his tale, Rost has invited the public to see the purple eggs.

MOUNTAIN AS MEMORIAL.

A mountain as a memorial to Gen. Walter Harriman, governor of New Hampshire from 1867 to 1869, has been given to the state by his son-in-law, Joseph Leeson, of Newton, Mass. The memorial, to be known as the Walter Harriman Reservation, includes a hill 1,800 feet high, and an extensive tract of land around it. The summit of the hill has a fifty-mile view of White Mountain scenery, and the slopes are covered with picturesque timber growths and meadows.

STAKES HIS LIFE, AND DIES.

The gambler's instinct still surging within his breast, although he had lost a fortune at the card table, Harry C. Wheeler, 48 years old, taking upon his life in a game of poker with John W. Cerney, at Lawrenceburg, Ind., the other day, and lost. After the showdown, his head dropped to his breast and he toppled from the chair dead. Wheeler held two jacks and a pair of eights, while Cerney had two aces and a pair of fours. Heart disease, superinduced by a "poker sweat," is blamed. Wheeler and Cerney were both well known in the sporting world, and had both lost fortunes.

OBTLINGING.

[Christian Intelligencer.] Mrs. Chinnon—Tell Marie I want her to come up and take my hair down. I hope (the new maid)—Can't I take it down to her, mam?

Your kitchen needs this superb flavoring

SEND to the groceryman to-day for a bottle of the most delightful flavoring money can buy—and that is

Shirriff's TRUE VANILLA

Made from the choicest Mexican Vanilla Beans in a way that gives you more value for your money—and a finer flavoring—than you ever got before. You'll never buy any other kind of vanilla once you use Shirriff's.

Caution.—A smaller quantity required than of any other extract.

Other delicious Shirriff flavorings are: Lemon, Almond, Rose, Pineapple, Strawberry, Ratatouille and many more.