

Page of Interesting News for Women

Cynthia Grey's Many Answers

Correspondents are requested to make their inquiries as brief as possible, and to write on one side of the paper only. It is impossible to give replies within a limited time, as all letters have to be answered in turn as they are received.

How to Clean Pearls.

Dear Miss Grey: Can pearls be cleaned at home without harming them?

A READER.

An old method of cleaning pearls is this one: Boil a little bran in water to which has been added a pinch of cream of tartar and a very small piece of alum. Put the pearls into this water while it is still hot and let soak. Occasionally rub between the hands. When the water is cold renew the application until discolorations are removed, then rinse in warm water. Put them on white paper in a dark place to cool and dry.

Is She Too Young?

Dear Miss Grey: I am 17. Am I too young to keep company with boys?

GRACE.

A—It depends. Some girls are quite grown up at 17, and others are just like little girls. If your mother thinks you are old enough you probably are. Anyway, abide by her decision.

Scratches on Furniture.

Dear Miss Grey: What will remove small scratches from my mahogany furniture?

MRS. C.

A—Equal parts of turpentine, linseed oil and kerosene will fill scratches and at the same time act as a polish if well rubbed on with soft cloth. A little of peat nut meat will act like magic if rubbed over the scratch.

A Superstitious Maid.

Dear Miss Grey: 1. Is it bad luck for a bird to fly in a house? 2. Which is nicest for a girl to be—single or married? 3. What will be the popular colors this summer? 4. A young man gave me some music which belonged to some one else. Should I have accepted it? 5. Will girls wear blue slippers this summer? 6. Which will be most popular, small hats or large ones?

H. F. L.

A—1. No. 2. Simply a question of preference. Personally I prefer spectacles. 3. For tailored suits, gray or blue. For dresses, almost any color will be good, and those who set the fashions say that this is to be a season of colors. 4. Certainly not. 5. No. White will be worn, and gray and black. 6. Some large ones are seen, but indications point to the fact that small ones will be favored.

Outdoor Air For Baby

With the coming of the warm weather the average mother faces many fears, dreading the heat and the lassitude of the summer for her wee folk, and wondering how she can keep them cool and healthy, when she is unable to go away for the coming months, as more fortunate women do.

The summer is undoubtedly a bad time in many respects, but if you begin now to keep your little girls and boys and even the baby out of doors all day long you will get them into a strong and healthy state that will last all through the summer. The older children may even go out and play in the rain, if you dress them warmly and see that they change all their clothes as soon as they come in.

For another thing, these warm June days are just the thing to begin the daily bathing, which will help the child over the awful hot spells. Start the little one off right now with a tepid bath, the next morning make it a little colder, gradually lowering the temperature until it is as low as the child can enjoy. Never have it so cold, however, that the little one is afraid to enter the tub.

Another item of the greatest importance in hot weather is food. Everyone requires less heavy food in summer than at other times.

Quaint Wedding Rings

Since the summer days are filled with the sweetness of the changing wedding bells, talk of wedding rings cannot come amiss, and it is odd in these days of plain gold bands to look back upon the heavy and curious wedding rings, and their superstitious legends in the far away past.

The plain gold band, of course, signifies that love is like it—pure gold—that it is a circle without end, like eternity, and blessed and placed upon the third finger of the left hand from which a vein runs direct to the heart.

But in olden times the wedding rings were heavily engraved and set with stones, and had many quaint inscriptions in them.

Perhaps the most entertaining of all wedding rings are the "posy" or motto rings; the name "posy" is supposedly derived from the French poetic, poetry. These are usually plain gold bands, sometimes engraved both inside and outside, though often on the inside only. Here are some inscriptions:

Three and I will lovers die.
The love is true that I O. U.
No fate my love
Can ever remove.

Surely no great originality can be

A Lace and Silk Confection



The right white for white clothes

can be had only when you use

OMO

OMO cleanses thoroughly without the least harm to even delicate fabrics. OMO bleaches and purifies better than the sun and country air. OMO makes not only a better wash but an easier wash, for no rubbing or hard work is required.

OMO removes stains from tea, coffee, cocoa, fruit, etc., like magic.

To get spotlessly white linens, dresses, blouses, etc., ask your grocer for OMO.

10c.

Pugsley, Dingman & Company Limited
Toronto

Net top lace flouncing, draped over rainbow taffeta, is the material used to make this picture gown. A chemise of plain net and square cornered lapels of net, edged with the silk, partially fill the V-shaped space in front, and a giraffe and bows of crepe velvet give the essential color accent. The skirt is slashed at the lower edge in front the space being filled with a pleated frilling of the silk. This frilling, in narrower width, edges the skirt.

found among these early swains unless it be in their spelling. But some of the men gave a religious turn to their wooing and their rings bear such inscriptions as:

Fear God—Love me,
God did decree our unity.
Heaven's act was our compact,
We will agree in one accord
To live in love and serve the Lord.

And there is the funny and famous couplet of the old bishop who had had three wives and boastfully inscribed in his fourth wedding ring:

If I survive I'll make them five.
Let us hope number four was not superfluous.

Among these curious relics of the middle ages one expects and usually finds some to which superstitions

were attached. Any bride of those times would have been glad to receive a magical ring set with a wife's tooth; any young mother would have welcomed a tooth-stool, which was supposed to protect her baby from the power of the fairies.

POTTED PLANTS.

Equal parts of soot and sand make a fine top dressing for roses or ferns in pots.

AGENTS FOR THE
LADIES' HOME JOURNAL
PATTERNS.

GRAY'S

MAIL AND TELEPHONE
ORDERS PROMPTLY
AND CAREFULLY FILLED
PHONE 1182.

Whitewear Sale Many Bargains Still Here

We will clear out this week any and all of the Whitewear remaining from Saturday's sale. There are any number of big bargains still here in Ladies' Underskirts, White Waists, Corset Covers, Drawers, Gowns, etc. It will pay you to visit this department soon, as bargain stock is full of broken lines at greatly reduced prices.

Middy Blouses \$1.00

JUST RECEIVED — New line of Middy Blouses, made of good quality Indian Head. White with cadet blue trimmings, deep sailor collar. Just the thing for summer. Sizes 36, 38 and 40, for\$1.00

FLORAL AND STRIPED COLORED MUSLINS, also a few pieces of white Cross-bar Muslins to clear Tuesday morning, at per yard5c

GRAY'S

About 10 dozen Ladies' Fine Handkerchiefs, embroidered corners. Regular 25c. This week to clear 2 for 25c

GRAY'S

Wash Goods Clearance

Amongst this lot are Striped Linens, Striped Motor Suitings, plain colored flaked poplin and Alexander Cotton Suitings. Worth to 25c, for yard 12½c

BORDERED FLORAL MUSLINS, worth to 25c, for yard 15c

60-INCH HALF BLEACHED TABLE LINEN—Splendid weight for every day use. A big snap, at yard 32½c

PURE LINEN TOWELS. Special, pair 25c

MILLINERY AT BARGAIN PRICES

Low price is the main idea in our Millinery from now on. We are clearing out all goods now that it is approaching the end of the season, and there are many big bargains. In fact all Trimmings and Trimmed Hats are selling at half price and less.

This week a special sale of Untrimmed Shapes, all shapes, sizes and up-to-date styles, for each 39c

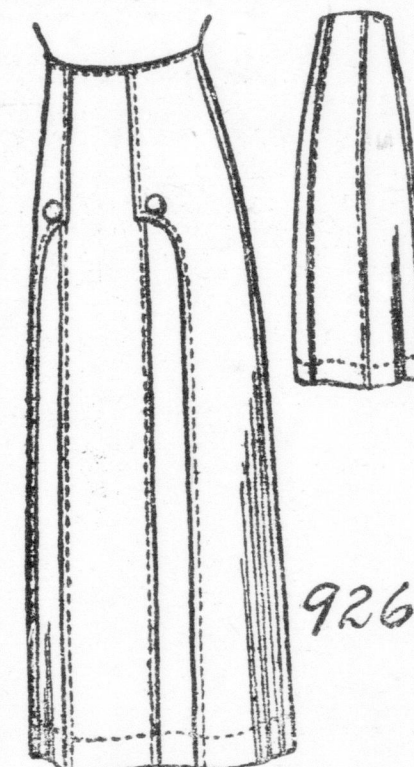
A FURNITURE POLISH.

Paint the surface of the furniture with olive oil, and let stand to soften the varnish. Then follow with a solution of two ounces of gum arabic dissolved in one pint of alcohol. Apply with warm.

Or mix one pound of linseed oil, two ounces of wax, four ounces of shellac varnish, and one ounce of alkali root. Dissolve with gentle heat and stir while dissolving. Take off the fire after 15 or 20 minutes, strain through cheesecloth, add two ounces of turpentine. Mix and let stand a few days, stirring occasionally. Shake well before using.

Advertiser Patterns

Beauty Pattern Company.



9264—A New and Becoming Model.

Six-piece skirt for misses and small women, with front inserts and in raised or Norman waist-line. The side gores of this model are cleverly shaped at hip depth, outlining inserting pieces that may be of contrasting material. The design is suitable for linen, corduroy, cotton voile, kid, tulle, chambray, silk or cloth. The pattern is cut in five sizes, 14, 15, 16, 17 and 18 years. It requires 3½ yards of 36-inch material for the 14-year size. A pattern of this illustration mailed to any address on receipt of 10 cents in silver or stamps.

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's or miss's pattern).....

CAUTION.—Be careful to inclose above illustration, and send size of pattern wanted. When the pattern is bust measure, you need only mark 22, 24, or whatever it may be. When in waist measure, 22, 24, 26 or whatever it may be. If a skirt, give waist and length measure. When misses' or child's pattern, write only the figure representing the age. It is not necessary to write "inches" or "years." 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.

"Don't growl over household expenses; remember your own fondness for good eats."

"Don't be a grouch when your wife has company."

"Don't visit the sins—and the visits—of her relatives on her head."

Mrs. Winslow's Soothing Syrup has been used for over SIXTY YEARS by MILLIONS OF MOTHERS for their CHILDREN WHILE TEething, with PERFECT SUCCESS. IT SOOTHES THE CHILD, SOFTENS THE GUMS, ALLAYS ALL PAIN, CURES WIND COLIC, and is the best remedy for diarrhoea. Sold all over the world.

GREEN VEGETABLES AS TONICS

Many prefer them baked instead of boiled, as the flavor is best preserved in this way. Select beets of uniform size, wash carefully and bake until tender, allowing more time than for boiling usually. When done, peel, slice and serve them hot seasoned with salt and pepper and a little butter.

Beets and Cabbage.
Boil young beets tender and when done skin, slice and chop fine. Shred enough white or red cabbage to make quantity equal to that of beets when cabbage is also chopped fine. Slew it tender in just enough water to cover, adding a little butter, salt and pepper. Drain thoroughly and when mixed with the beets add a little boiled, hot sauce and dressing, or pour over the vegetables a little soft butter mixed with lemon juice, salt and pepper. Serve hot.

New Green Peas.
Wash the pods thoroughly in cold water; shell out the peas and put the pods into a stew pan and cover with water. Boil thoroughly, then strain the water over the peas and put them on to boil. Boil them tender. Season with a teaspoonful of butter, salt and pepper, and serve. In this way the peas have a much richer flavor and nothing is wasted. The water will make a delicious cream soup for the following day or may be used for making sauce for asparagus or other vegetables.

Green Beans With Dressing.
Pick over and wash a pound of young string beans. String them if necessary. Take a sharp vegetable knife and cut each bean in three pieces slantwise. Cover them with boiling water and cook tender. Drain and cover with cold water for a few minutes. Then drain and dry and put them into a stewpan with two ounces of butter, a tablespoonful of minced parsley, salt and pepper.

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These articles by Miss Burke are written especially for The Advertiser and reveal the secrets of personality, beauty and dress which have made her famous on two continents.

Billie Burke on Love

America's Most Charming Young Actress Writes Her First Exclusive Talk With The Advertiser Girls on the Great Heart Problem.

By Billie Burke

The first word—LOVE MAKES THE WORLD GO 'ROUND.

So runs the old song, but we must remember that it is not romantic love, as we know it which turns this solid old sphere. The world circled many thousands of centuries before romantic love came into existence.

The love we read about in novels, see pictures upon the stage and think we feel, is only about one thousand years old.

SAYS BILLIE BURKE:

I have played at love for years on the stage, but romantic love is only the foundation upon which to rear that more beautiful edifice—a real home.

Love is no different from the rest.

Just as soon as you fall in love in the modern acceptance of the term, you will fall out of it. True, the first question a girl asks her lover is, "Will you love me always?" and he answers with perfect sincerity: "Forever, and then some." Yet this wonderful emotion, we are told by those who have made a study of it, rarely lasts longer than two years, and according to that great lover, Sainte Beuve, it can never outlive five years. Hence, another expert on this subject, calls love "a flickering flame between two darknesses," and he "marvels that such a raging fire can come from sparks, incredibly small and sink again into nothing."

There would not be so many sighs over lost illusions if mothers would teach their sons and daughters that romantic love is but the foundation upon which to rear a more beautiful and stronger edifice, the home, harmony, pervaded with an atmosphere of sympathy.

Today our lovers dream only, when they enter into marriage blindly, that wedded life will be a prolonged courtship under the approbation of the church and state. When it becomes impossible to keep within this beatific boundary with the affairs of life always calling, they are filled with unrest and instinctively seek to find what they think they have lost. This is, perhaps, one of the great reasons why we see so many romantic episodes chronicled in the daily papers and why we also so often see reiterated that falsity, "marriage is a failure."

Don't think, dear girl, that there are not phases of love just beautiful as the exciting emotion which you are perhaps now enjoying. And remember that this high altitude of emotion cannot last. Be satisfied to take the calmer and more livable definition of love and make it your own, otherwise a very sad middle age will be yours, and as you grow older you will become cynical and pessimistic.

Just one last word — THERE ARE AS MANY KINDS OF LOVE AS THERE ARE ENTHUSIASTS WHO THINK THEY KNOW ALL ITS RAPTURES, ALL ITS AGONIES.



Not until Vita Nuova was written was the love of one man for one woman put into definite language. It was in the soul of Dante that romantic love was conceived. Even then the emotion was idealistic and it remained for Shakespeare to combine this idealism of thought and imagination with romantic episodes, tragic agonies and wild delight.

I have played at love for years, upon the stage and I have, of course, read its beatification in the modern novels, and I think we are building up in the mind of the young man and woman of today a false ideal; we are practically telling them that if they fall in love they enter a heaven of never-ending delight made possible by continuous emotion of the most ecstatic kind. It seems to me that one with any sense would know this was absolutely impossible and that every emotion that the human soul can conceive must have its rise, its pinnacle and its fall.