PAGE OF INTEREST TO WOMEN

Women At Home and Abroad

Women, what are you going to do bout ft? You are being gradually ad-nitted into the workshops, and professions of men and you are proving that your work can be of as great value as that of men, yet there is still a hesitancy to pay you on an equal basis with men. And the excuse for such hesitancy is said to be because men



Hide Your Years

VOU need never I worry if you have a jar of CREME EL-CAYA handy.

Just try this simple formula-"A little CREMB ELCAYA

subbed geatly into the skin; then if you need color, a very little Bleage ronge spread care-fully over the cheeks before the cream is quite dry; and after that the film of tees CRÊME

is a delightful, non-greasy, disappearing toilet cream that

Your dealer has ELCAYA and has sold it for years. Ask him.

In Jars, at 35c and 75c. James C. Crane, Sole Agent MacLean, Benn & Nelson, Ltd. MONTREAL

CREME ELCAYA FOR SALE IN

Cairneross

be singled out as the only ones who have no family responsibility, and be penalized as to salaries. There are men who likewise live unto themselves, and yet they retain the same status as a married man, when it comes to a question of remuneration. And in contrast there are unmarried women who are actually supporting members of their family who have become helpless are arranged.

or orphaned.

The whole question comes down to with men. And the excuse for such hesitancy is said to be because men have families to support, while you have not. If that is the reason, then it is a good one. It points to the fact that his old world has not yet become so materialistic that it will pay merely for services rendered and not give a cent, because it is right to do so.

There are very few women who will not grant that it is unfair for some individuals to go through the world without the responsibility of family claims, while others take upon themselves this burden and yet receive no more financially to "carry on." What they do object to, however, is that women should Surely it is the duty of the state not the employer, to see that men and women with families should secure a greater income than those who have not this added responsibility.

How is this to be accomplished? It might be done in some such fashion as this. To being with, employees no matter what their family status or sex might receive wares, according as they

might receive wages, according as they are useful to the firm which employs them. The state might do the rest by placing a very heavy percentage tax on the incomes of all individuals who are unmarried. This tax should not, however, be turned into the regular revenue of the Government but held as a trust fund or a sort of marriage insurance fund or a sort of marriage insurance, to be released to the individual on his or her marriage, or should he not marry. when he is no longer able to support himself on account of prolonged sickness or old age.

Should the unmarried man or woman continue to be prosperous and able to support himself, the fund at his death, might pass into the state coffers. Some

Such a system would be late, and surely it is not impracticable. It would induce men and women to marry, and are visiting Mr. a would not leave a man to support his of San Bernardino. family on the same amount of money as his wife spent on herself before they as his wife spent on herself before they were married. Of course, the tax to be just, should be exempted on anything below a fair living wage.

Women would not object to such a system. What they object to now, is the fact that they may be as efficient workers as men, but receive less merely because they are women. They feel that the umarried man has the same right to be penalized as they.

GREEN—McLEOD.

A pretty wedding was solemnized by the Rev. D. C. MacGregor on Tuesday, evening, when Emma Luella, daughter of Mr. and Mrs. McLeod of John'street, was united in marriage to William Nelson Green.

The bride looked smart in a navy velour suit with squirrel trimmings, and wore a pretty corsage of violets and roses. They were unattended. Mrs

SOCIAL AND **PERSONAL**

Mrs. Gordon R. Jones, with her mother, will not receive on Thursday of this week as previously announced. Mr. and Mrs. Edward Cooper, Wyatt street, entertained on Tuesday, the oc-

casion of the birthday of their daughter,

Mr. and Mrs. Arthur Bond of Long-wood, announce the engagement of their claest daughter, Florence Margery to Archie McIntyre of London. The weato take place early in Decem-

This week it was the turn of the Alexandra School to send fruit, candy magazines and other comforts to the Edith Cavell Room at Byron Sanatorium. Each school in the city takes its turn in supplying extras of this kind for the Edith Cavell Room.

Major Arthur R. Mortimore, who has but lately returned from overseas, has





Canuck) of Edmonton, president of the Women's Institutes of Canada, and also president of the Canadian Women's Press Club, who may visit London in the near future. Major Mortimore returned to Ottawa on Monday to complete his duties in con-nection with demobilization.

might pass into the state coffers. Some provision might also be made whereby the force of circumstances had others dependent on them for support, might draw from this fund.

Mr. and Roy, accompanied by Mr. Harold and Roy, accompanied by Mr. Carl Teeple of Detroit, and formerly of London, have just completed an interesting motor trip to San Bernardino, California, Mr. Teeple and family this fund. intend to take up their residence in Southern California. At present they are visiting Mr. and Mrs. John Weir

GREEN-MCLEOD.

velour suit with squirrel trimmings, and wore a pretty corsage of violets and roses. They were unattended. Mrs. forman McLeod, the bride's sister-inlaw, played the wedding march.
Following the ceremony a reception
was held at the home of the bride's parents, where the reception room had been made lovely with chrysanthemums, roses and smilax. Mr. and Mrs. Green left later for Detroit. They will refor Detroit. They will reside in Flint, Michigan.

MARMALADE SALAD DRESSING.
One-quarter cupful of orange marmalade, one-quarter teaspoonful of salt, one-half teaspoonful of paprika, one-eighth teaspoonful of mustard, foar teaspoonful of mustard, foar teaspoonful of sald oll.

Put the orange marmalade into a small bowl, add the salt, paprika, mustard and lemon juice, and stir until well mixed. Add the oil, drop by drop, stirring constantly until all the oil has been added, and the mixture is thick and smooth. Serve with plain lettuce or on a fruit salad.

School, and it leaves but fittle for the owe ones. MOTHER D. M. H. as wee ones.

MOTHER D. M. H. we will be arssponse to your plea. No doubt many of our mother-hearts will take a delight in helping to provide some warm clothing for these wee ones. Bobby's last winter's trougers, and baby's dresses, now outgrown, will be just the thing. How-tenth in the could be seen a grown and he was a sum of the could be some the could be some the first of the could be some ones. MOTHER D. M. H. as sum of the could be some your did not inclose by me your address, D. M. H., for I feel will be a response to your plea. No doubt many of our mother-hearts will take a delight in helping to provide some warm clothing for these wee ones.

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MOTHER D. M. H. as

Official Reduction On All Suits

Made of the best materials obtainable in all the season's shades. Regularly

from \$35 to \$65. Sale price \$27.50 to \$55.

Dear Miss Grey.—I saw in your column where a young lady wants some
cookie recipes. I haven't seen any appearing so I thought a few of my
"Specials" could do no harm. And,
Miss Grey, could you please print some
candy recipes? The peanut fudge printed a while ago sounded promising.

MARGUERITE.

Ans.—The Mail Box is a bit overflowing just now, so I hope you'll forgive me if I hold out those "Specials"
for a few days. But just to keep you Justrite Ladies' Wear for a few days. But just to keep you in a good humor, here's a candy recipe or two, so look sweet, please!

Potato Candy.—Take one small potato



WINIFRED BLACK

cross or stupid, nor tealous, nor tyrannical. He lets her have all the friends she wants, and she can give parties whenever she feels like it, and have her sisters for long visits and have her sisters for long visits and have her sisters for long visits and sometimes a crystal tear aches and she looks at the moon and sighs and sometimes a crystal tear steals down her cheek. Poor thing! How she does suffer.

No, I am not laughing at her, am is smilling a little, that's all your soul, but don't bore him with all your strength, and heart and with all your strength, and which are to should be the girl cries because her dolly has the girl cries because her dolly has the gard cries because her dolly has the second puzzle. Winter is now coming and all the Mail Box birds and flowers way. Mash whatever left-over vegetable treated the fing anxiously for the solution of the second puzzle. Winter is now coming and all the Mail Box birds and flowers way. Mash whatever left-over vegetable treated the way was made and the mail the mail to the parties tried for the big Advertiser puzzle? I entered the contest and happened to be one of the number who counted the correct number of criess. As there were over fifty who counted correctly. I am waiting any be turned into a delightful side long and with all with all sour side for shelter. I loin in with you as she has written to me.

Five Ways to Make Delicious Vegetable Croquettes.

A cupful of any left-over vegetable. I te

Cynthia Grey's

Mail-Box

Who Can Help?

Dear Miss Grey,-I have a little boy

coats for them. We have a large family that has to have clothing for school, and it leaves but little for the wee ones.

MOTHER D. M. H.

Some of Her "Specials."

Dear Miss Grey.-I saw in your col-

boil until it is done, drain and mush with a little butter, add one cupful of thopped nuts, and one capful of canilla. Take it on the moiding board and add confectioner's sugar, kneading

Advertiser Patterns

A Practical Service Dress

2760—Gingham, seersucker, drill, galatea, khaki, lawn, percale and flannelette, are good for this style. The closing is at the side. The sleeve may be inwrist length or finished in elbow length, with a cuff.

The Pattern is cut in 7 sizes: 24, 38.

The Pattern is cut in 7 sizes: 34, 38, 38, 40, 42, 44 and 46 inches, bust measure. Size 33 requires 6 yards of 36-inch material. The dress measures about 21/4

A pattern of this illustration mailed o any address on receipt of 10 cents

Age (if child's or misses' pattern) ..

Caution: Be careful to inclose the above illustration, and send size of pattern wanted. When the pattern is bust measure, you need only mark 38, 34, or whatever it may be. When in waist measure, 22, 24, 25, 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 tendays from the date of application.

yards at the foot

in silver or stamps.

the gate and wouldn't come back the minute she called.

Why, you poor, little, foolish, sentimental creature, don't you know that no man in the world is nerfect any the machine out of the garage, yo'll more than you are perfect? It's nice be glad Romeo belongs to some other to have a sweetheart or a husband woman and not you. t until it will take no more sugar. Cut

in squares and lay on waxed pener.
Crackerjack.—One cup of molasses (sugar cane), two cups yellow sugar, one tablespoon butter, two tablespoons vinegar; boil until it cracks in water, then take from the fire add half a teaspoon soda, beat briskly, and pour over corn. over corn.
Divinity Fudge.—Two cups white sugar, half cup corn syrup, half cup water; boil until it threads much; beat clothing. Now. I don't want anything new, but stuff to make little suits and coats for them. We have a large family that has to have clothing for the school, and it leaves but little for the weep ones.

On buttered dish and cut in squares. Sea Foam Candy.—Three cups light brown sugar, one cup boiling water, whites of two ergs beaten stiff, one teaspoon of vanilla, a few grains salt. Pers school, and it leaves but little for the one cup English walnuts; boil sugar and the water to a soft ball stage, pour slow-

Now for the Pies.

Cynthia, Dear.—Will you kindly print a recipe for canning citron, one with reisins and one without if you have them, also a way of canning pumpkin for making ples? I seem to have an

beneat to anybody. Perhaps I may be more help the next time. I remain with BETSY. Ans.-Here they are-both readers recipes, so you may feel you can trust

Citron Preserve-To three large citpossible, put in a dish and add one pint of water (cold). Let stand 24 or 36

you make room for a wee,
PUSSY WILLOW?

cup sugar, 1 cup maple syrup, 1 tea-spoon soda, ½ teaspoon salt, 2 heaping sauce. spoon soda, 4 teaspoon sait, 2 heaping teaspoons ginger, 2 cups oatmeal. Flour enough to make a soft dough.

Ans.—Sure, there's plenty of room for you, Pussy Willow. Somehow I rather think you're something of a "sunshine girl" yourself. I have sent your inclosure on to Robina.

A Sad Mishap.

Dear Miss Grey.—I have a new dark blue crepe de chene waist, the left sleeve of which recently got splattered with gravy, leaving brown stains all solve of the eggs well beaten. Form into croquette balls, dip in beaten egg and bread crumbs. Fry in deep fat until golden brown. Drain on paper and serve with cream sauce blue crepe de chene waist, the left sleeve of which recently got splattered bre Dear Miss Grey.—I have a little boy 4 years and little girl 1 year, and could any of the readers help me out for winter by sending me some second-hand candied cherries or chopped nuts; pour ter by sending me some second-hand candied cherries or chopped nuts; pour ter to take it direct to the cleaners? with glavy, leaving brown stains all golden brown. real over it. Could you please suggest a Ans.—What a misfortune! I'm really and truly sorry, Judith, for crepe own sugar, one cup boiling water, hites of two eggs beaten stiff, one aspoon of vanilla, a few grains salt, lee cup English walnuts; boil sugar and arer to a soft ball stage, pour slowinto whites beating constantly; beat the biouse to a cleaner, and if he made a poor job of it I would not need to blame myself. However, in case you'd

HOW TO MAKE REALLY BEAUTIFYING LOTIONS

HOW TO MAKE

there is nothing more conducive to promoting the clear loveliness of skin you desire than massage. Instructions for the various massage movements are

Tincture of benzoin ...1 ounce

WINIFRED BLACK

Writes About The Unromantic Hughand.

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He's ambitious intelligent, honest preserved the service of the

will be crowding inside for shelter. Can you make room for a wee, PUSSY WILLOW?

Oatmeal cookie recipe—1 cup lard, ½ egg and again in bread crumbs, beaten cup sugar, 1 cup maple syrup, 1 tencup sugar, 1 cup maple syrup, 1 tencup sugar, 2 heaping sauce.

Salt, pepper, paprika and form into oblic in a few carrots at a time. Dip in a few carrots at a time, Dip in a few carrots at a

Sweet Potato Croquettes. Corn Croquettes teaspoonful of salt. tablespoonfuls of butter.

Bread crumbs. tablespoonful of butter. Beat the potatoes and milk, gradual

Celery Croquettes. 2 cupfuls of cooked celery. 1/2 cupful of milk. serve with cream sauce. cupful of celery stock,

2 cupfuls of cold baked beans.
1 cupful of mashed potatoes.
1 tablespoonful of Worcestershire ¼ tablespoonful of paprika Salt, pepper.

l egg. Force beans through a sieve and min well with potatoes and seasonings Shape into oblong rools, dip in beaten egg and bread crumbs and fry in deep,

Carrot Croquettes. 6 small carrots.

egg. cupful of flour.

eggs.

cupful of stewed or canned corn. ½ cupful of dried bread crumbs, ½ cupful of milk.

1 teaspoonful of salt,
1 beaten egg.
1 teaspoonful of bakins powder.
1 tablespoonful of deus.

1 tablespoonful of flour. Chop corn, mix with bread crumi milk and other ingredients. Drop fro a spoon into deep fat and fry light brown.

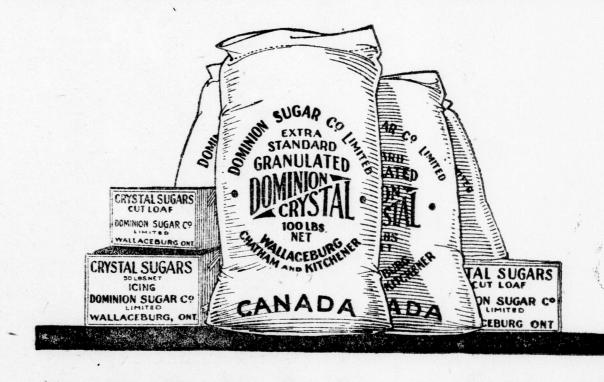
tablespoonful of bread crumbs

tablespoonful of butter Salt, pepper.

1 onion.

Melt the butter in a saucepan

but the butter in a saucepan a fry in it the sliced onion until tend but do not brown Stir in flour, mix smooth, add the milk a finally the celery. Season and then a the beaten egg yolk. Cook one minuter of the saucepan and the saucepan as the saucepan as saucepan a then spread on a plate and set cool place. When cold form into s with a spoon, roll in beaten egg bread crumbs and fry in deep fat.



DEPENDABLE

The thousands of women who daily ask their grocers for Dominion Crystal Sugar, stipulate this brand because they can depend upon the uniformity of its quality. If that quality ever varied, we could not expect the particular housewives to give our product that continuous support upon which we depend for the success of our business. To deviate, for one single day's operations in our refineries, from the high standard we have set, would be to "break faith" with those who have come to rely on the "Dominion Crystal" trade-mark as a guarantee of excellence.

We consider, moreover, that there is another duty involved in this matter of "keeping faith with the public "-the important obligation of maintaining our output at the fullest possible capacity of our 3 large plants. To deplete the supply of Dominion Crystal sugar available for consumption in Canadian homes, would be just as much a "breach of faith" as to deliberately slacken up on quality. To take from our output a few tons for export purposes might not involve any loss of prestige-because it might never be known

to the Canadian consumers whom we would be depriving. We would probably face no necessity of squaring ourselves with the public-but we would have to square ourselves with ourselves. And that would

So we pass up the tempting opportunity of export business, in order to first place every available pound of Dominion Crystal Sugar at the disposal of Canadian grocers and Canadian homes.

Our whole-hearted effort is directed toward the equitable distribution of our product to the thousands of Canadian grocers who are our customers-in order that their customers may have, in their kitchens and on their tables, this sugar they like so well-DOMINION CRYSTAL

This is the only sugar that may be rightly termed "Canadian from the ground up." We do import the finest of raw cane sugar and refine it-but our pride is in the product we make from Canadian sugar

DOMINION CRYSTAL SUGAR

DOMINION SUGAR COMPANY, LIMITED, CHATHAM, ONTARIO REFINERIES AT WALLACEBURG, CHATHAM AND KITCHENER