THE GOOPS
THE NURSERY

WOMEN'S SECTION

SOCIETY
HOUSEKEEPING

SOCIETY

The Canadian National Horse Show will be opened at the armories this evening by His Honor the Lieutenant-Governor.

The following ladies and gentlemen had the honor of being invited to dinner at Government House last night: His Honor the Lieutenant-Governor of

Manitoba	Mrs. Cameron
Major-Gen. Lessard, C.B.	
Major-Gen. Colin Mackenzie, Ottawa	
Mrs. Mackenzie	Col. Crowe, Kingston
Mrs. Crowe	Hon. Dr. Reaume
Mrs. Reaume	Hon. Clifford Sifton
Mrs. Sifton	Hon. Adam Beck
Mrs. Beck	Lt.-Col. Wm. Hendrie
Mrs. Hendrie	Lt.-Col. J. R. Moodie, Hamilton
Mrs. Moodie	
Mr. W. C. Hawkins Hamilton	Mrs. Hawkins
Mrs. Levie	Mr. G. H. Levie, Hamilton
Mr. Hume Blake	Mrs. Blake
Mr. G. Beardmore	Mr. J. J. Dixon
Mrs. Dixon	Lt.-Col. H. Lowther Ottawa
Capt. W. Long, Ottawa	Mrs. Long
Mrs. Sanford, Hamilton	Mrs. Hay
	Miss Wilks, Galt
Mr. P. C. Larkin	Mrs. Larkin
Lt.-Col. H. C. Cox	Mrs. Cox
Major Bickford	Mrs. Bickford
Major D. Young	Mrs. Young
Mr. J. B. Walsh	Mrs. Walsh
Mr. W. Beardmore, Acton	Mrs. Beardmore
Mrs. Morden	Mr. W. S. Morden
Mrs. Christie	Mr. R. J. Christie
Mrs. Jarvis	Mr. E. A. Jarvis
Mrs. Dyment	Mr. A. E. Dyment
Mrs. Kilgour	Major Kilgour
Miss Fellowes	Mrs. Mackelcan
Mr. John Greey	Miss Matthews
Capt. H. Dixon	Mrs. Greey
Major C. Caldwell	Mrs. Dixon
Major Shanley	Mrs. Caldwell
Mr. D. V. Sharpe	Mr. H. R. Bloodgood, New York
Mr. H. V. Colt, New York	Mr. H. C. Osborne,
Mr. Rathbun, A.D.C.	Mr. Fellows, A.D.C.

The tea room at the Horse Show is in aid of the Toronto Humane Society, and is in charge of Miss Alice George, assisted by a bevy of pretty girls too numerous to mention.

The engagement is announced of Gladys Evelyn Dowsley, younger daughter of Dr. and Mrs. D. H. Dowsley, to Mr. Walter Wetherell Wright, youngest son of Mr. and Mrs. Edward V. Wright of Rockcliffe. The marriage will take place in May.

Mr. and Mrs. Tyrone Power attended the Lord Nelson Vaudeville on Saturday afternoon, and afterwards gave a small tea at the King Edward.

A violet luncheon in aid of the Infants' Home will be held today, and the three following days.

Mrs. Mossom Boyd and Mr. and Mrs. Hayes-Sheen are sailing for England next week.

Capt. and Mrs. Brooke are in town from London, Ont.

Mrs. Lyman has returned to Brantford after a visit to Miss Hazel Fitzgerald.

Mr. and Mrs. Goodwin Bernard are leaving next week for Niagara-on-the-Lake, and Mr. and Mrs. Watts Lansing will also be there early in May.

Mrs. Breckenridge Porter has returned to Buffalo from Atlantic City.

Mrs. W. Elliot Langley will be tea hostess this afternoon at the Arts and Crafts Exhibition in the new galleries.

Miss Gladys Armstrong has gone to North Bay for a short visit with her brother.

Mr. and Mrs. George Dixon, who were married in New York last week, are in town visiting Mrs. Perry.

Mrs. J. C. Edwards and Mr. Pat Edwards, Ottawa, are spending a few weeks at Clifton Springs.

Prof. Kylie of the university is in Montreal.

The Halifax Canadian Club is entertaining Sir Charles Tupper at luncheon on May 2.

The Folk Lore Fete which was held at the Margaret Eaton School on Thursday is to be repeated by request on Saturday afternoon, May 17, in aid of the League of Empire, in Mrs. H. S. Strathy's garden, 71 Queen's Park, at 4 o'clock.

Mrs. Vere Brown of Winnipeg entertained at dinner on Thursday evening in honor of Mrs. Robert Rogers. Covers were laid for fourteen, the guests being: Mrs. Rogers, Mr. and Mrs. George Galt, Mr. and Mrs. Wesley Winans, Mr. and Mrs. Herbert Symington, Miss Farrell, Miss Kate Baker, Mr. G. W. Allan, Count de Bury and Mr. W. P. Moss.

Among those at the King Edward for the Horse Show are: Hon. D. C. and Mrs. Cameron, Winnipeg; Hon. Clifford and Mrs. Sifton, Ottawa; Mr. and Mrs. Crossen, Cobourg; Mr. and Mrs. Dyment, Barrie; Mrs. White, Trenton; Mr. Edward Youngheart, Montreal; Judge and Mrs. Bloodgood, New York; Mrs. Wadsworth, New York; Mr. and Mrs. Colt, New York, and Mr. Maddison Cory, New York.

A special convocation of the University of Toronto for conferring degrees in dentistry and the commencement exercises of the Royal College of Dental Surgeons of Ontario will be held in the university convocation hall on Friday evening at 8 o'clock.

Mr. and Mrs. Andrew A. Allan and Miss Hazel Allan, Montreal, and Mr. and Mrs. W. R. Allan, Winnipeg, have sailed from Liverpool for Montreal.

Mrs. George Highnbotham has gone to Baltimore for a two weeks' visit.

The Conservatory School of Expression has issued invitations to a recital of Ibsen's "The Master Builder," by Miss Evelyn Madill Vrooman, A.T.C.M., on Friday evening, at 8 o'clock.

The sergeant-major and sergeants of the Royal Grenadiers have sent out invitations to their twenty-eighth annual dinner in celebration of the Battle of Batoche to be held in the sergeants' mess parlors, 77 West Queen street, Friday evening, May 9, at 8.30 o'clock sharp.

The Daily Hint From Paris

A JAUNTY COAT DRESS

A black and white mixed goods forms the skirt, trimmed with buttons and cords of black satin. The jacket is of bright green serge with facings and buttons of black satin and a red enameled leather belt is worn.

The coat and skirt are fastened together at the waist-line and there is a lining waist of lawn with lace trimmed collar and cuffs. The advantage of these new dresses is a coat hanging smoothly from the shoulders with no tendency to get out of place and a skirt that cannot sag. All this with the loose girdle that fashion now demands.

Miss Sternberg has issued invitations for a dance to be given her senior pupils at Simpson Hall on Wednesday, from 8 until 12 o'clock.

Mrs. G. S. D. Doherty receives today at St. Luke's Rectory, 31 St. Joseph street.

At the home of the bride's parents, Rev. Dr. and Mrs. Booth, Barrie, the marriage was solemnized of Ethel Havergal Booth to Dr. Charles Lucian Morgan, son of Mrs. R. Morgan, West Toronto. Dr. Booth conducted the ceremony. The bride, who was unattended, entered the beautifully decorated drawing-room to the strains of the wedding march, played by Mrs. Gerald Smith, sister of the groom. The bride looked charming in a gown of white duchess satin trimmed with shadow lace and seed pearls, and wore the groom's gift, a necklace of wrought gold, set with pearls and peridots. During the signing of the register Miss Myrtle Scott, cousin of the groom, sang "Because." After the ceremony the bride and groom left for Boston. They will be at home in Shelburne after May 15.

Mrs. Frank Denton and the Misses Denton have returned to Toronto after nearly two years' absence in Europe. The family has taken up residence at 31 Wellesley street.

Miss Myrtle Edith Robertson, Hazelton avenue, entertained a few of her friends at a progressive euchre and dance on Friday evening. Among those present were Mrs. Thos. Fleming and Miss Margaret Dunn of Brantford, Miss Eva Wilkinson, Mabel Suter, Georgina Gamble, Edythe Hutchison, Marguerite Kinley, Mildred Harding, Rhoda Sexton, Grace Snider, Dorris Cliff, Grace Graham, Evelyn Hutchison, Mr. Gordon Hurst, Harold Gilliam, Walter Keller, Jack Kinley, Dick Hanson, Harlen Keeley, Jess Scragg, Drury Elson, George Keeley, Roy Hurst and Howard Robson. The prize winners were Miss Evelyn Hutchison and Mr. Walter Keller.

The first annual ball under the auspices of the Cadmus Literary Circle will be held at the Metropolitan Assembly Rooms, 247 College street, this evening.

A May Day dance will be held by the Balmy Beach Club in the clubhouse on Thursday evening. The patronesses will be: Mrs. E. C. Berkinshaw, Mrs. H. J. Wharin, Mrs. E. F. Walker, Mrs. M. H. Van Valkenburg, Mrs. C. B. Watts, Mrs. W. J. Farmery, Mrs. A. V. Stamper, Mrs. C. W. Readman, House committee—Mr. D. J. Lauder, Mr. E. C. Berkinshaw, Mr E. E. Walker, Mr. J. MacCauley, Mr. M. H. VanValkenburg, Mr. J. L. Curran, Mr. R. L. Moran, Mr. W. J. Farmery, M. Bert Jones, Mr. Bert Abbott, Mr. A. V. Stamper and Mr. R. G. Ross. Tickets for the above dance are limited, and members are requested to secure theirs immediately.

Miss Alice Ramsay and her master, Mr. W. O. Forsyth, may be congratulated on the success of a piano recital performed by Miss Ramsay on Saturday evening last in the Margaret Eaton Hall before a very large audience. The young lady's playing is characterized by a fine command of the keyboard, being musical, rhythmically steady, and glittering with brilliancy of effect. Her playing was highly appreciated, and she received many recalls. Miss Lillian Wilson, a soprano with fine voice, sang delightfully. She is a pupil of Mr. Arthur Blight. Miss Vera Hagerman made a splendid accompanist.

Substitution is attended by so many dangers, that, to be safe, you must insist upon getting what you ask for and what you know is good. This applies as strongly in the case of tea as of everything else. Ask for "Salada" and accept no other.

GOOPS

By GELETT BURGESS

Ann Samantha Murgatroyd

Ann Samantha
Murgatroyd,
She was awfully
annoyed,
Just because her
little sister
Asked her kindly
to assist her.
Goops will never
help their mothers,
Or their sisters,
or their brothers!

Don't Be A Goop!

The NURSERY
A CONDUCTED BY
Elinor Murray

POOR APPETITES.

Baby is a hungry creature. It he is not, something is wrong. When he wakes up, his first thought is to eat. In fact in his early weeks it is the only recreation he has. It is good for him to be hungry too; but of course his feeding times must be regulated so that his appetite will remain good. If a baby is allowed to eat whenever he cries, he will eat until he is sick. So that you may know, when baby refuses his food, there is something wrong. He may have been fed too often or too much, or some part of his food is too strong. Therefore his food must be weakenec or the intervals between meals lengthened until he is hungry. If an infant seems too hungry, it is because the food is insufficient or does not contain enough nourishment. It is quite possible for a mother to make the mistake of treating baby for colic when the trouble was hunger.

Older children should be hungry when it is time to eat. If they are not, you may be sure there has been a feast of candy or biscuits between meals. While I am the last person on earth to deprive a child of any pleasure or enjoyment, I do think that the careless eating of sweet stuff is responsible for nearly all cases of indigestion and poor development. Children with very poor appetites should be denied candy and cakes and the like altogether; and eating between meals should be absolutely prohibited. Yet you find that these are the very children who are pampered and spoiled, allowed to eat what and when they please. The excuse is always the same: "Well, you know, she eats so little, that I can't bear to refuse her what she fancies!" and nine times out of ten, the result of the "fancies" is the deplored poor health.

Like the baby, the older child may have a poor appetite because his diet is wrong.

A healthy child has no right to be "fussy" about his eating. He should eat whatever is put before him, provided it is the proper food—and be glad of it. If he refuses the food he should eat, let him go hungry until the next meal. If you weakly substitute a "sweet" dish you have satisfied the hunger pangs for a little while, but you have not given his body proper nourishment, and you have proved yourself weak in discipline.

Why should we be so anxious to teach our children music, languages, dancing and the like, and neglect to teach them to appreciate proper food?

A Victrola in the Summer Cottage.

Indoors on the wet days, or on the verandah on the bright sunny days, a Victrola provides unending enjoyment in the summer home. Ye olde firme, Heintzman & Co., Limited, 193, 195, 197 Yonge street, can sell you a Victrola at almost any price, and on easy terms. Their Victrola parlors are a delightful place to visit.

DENIES REPORT.

Prof. Jackson is Annoyed and Indignant at The Globe.

Rev. Prof. Jackson stated yesterday that he was amazed and indignant at the report published in The Globe of a lecture to the Sherbourne street Bible class on the book of Genesis.

In denouncing The Globe's report Prof. Jackson said: "Our meetings are semi-private, and we discuss matters with much less reserve and formality than if they were set sermons. The Globe's report, moreover, is very inaccurate. It wrenches a number of statements from their context and places them together without any attempt at connection."

EARLY BLOOMING SHRUBS

By R. R. TODD, M.D.

SOME THAT BLOOM BEFORE THE END OF APRIL

Early Blooming Shrubs

It is no hard matter for the ordinary householder (even tho the house in which he is living is not his own nor ever will be his own), to perpetuate his memory by the simple little method of planting a shrub or a tree. I have heard, oh how often the selfish, selfish cry, "Oh! what's the use? We will soon be moving," or, "I do not believe in spending money on other people's property." And once, I even heard a wicked old person say—one to whom I had offered a couple of splendid young fruit trees—"By the time those trees will be bearing fruit I will be dead." "Oh, no!" said I. "It will only take three or four years before they bear—four at the most."

"Well, anyway, somebody else will be enjoying them—when I am gone. I won't be having the good of them!"

And so, my conscience relieved (because I had been scolding myself, thinking I had too many good things, while my friend had none—I replanted my unwelcome trees and are they not repaying me now with green shade and odorous blossom and luscious fruit, while my poor old friend—well, he is still alive. I have often wondered, since then, if he ever sat down beneath a shady tree, planted beside a dusty road; or, who planted the orchards from which he garnered his apples for many a long year. Where would the great mass of selfish and unthinking mankind stand today if someone had not "taken thought for the morrow."

Joys of Possession.

Who plants a tree, plants an altar. For who can look at the most insignificant shrub or tree, without feeling within himself, a strange exaltation, and a growing sense of unworthiness. As he gazes, insensibly, he finds himself standing, lost in admiration, at the marvel.

But, supposing that shrub or tree was planted by himself, and he is lost in wonder at the result of his own planting and training, can anyone begrudge him his "joys of possession?" I think not.

I think there can be no joy more satisfying than that of watching a tiny shoot grow day by day into a successful plant. The delight that comes to one on seeing the first wee slender spikes or leaves is only equaled by the joy of cuddling the plant thru its tender infancy, nursing it into a vigorous blooming condition, and finally putting it safely to bed, under nature's warm and comfortable coverings.

As for the perfect and complete fascination that a blooming tree or shrub exercises over its owner, only one who has experienced that feeling can describe it. There is no other pleasure on earth to equal the pleasure of tree culture. And so many may have that pleasure, if they would only open their eyes to the fact.

Plant shrubs, wherever and whenever the opportunity occurs. What tho the house is not your very own. Make it pleasant for some thankful soul. Think how happy you would feel, were others to plant for your benefit alone.

Cost is Small.

And the cost? Oh, so little—so very little. Twenty-five cents saved here—and twenty-five cents saved there—will buy at least one good shrub. And that very shrub, properly trained, will give one or more shrublings every year, usually by layering young shoots.

Now, what shrubs to choose is the question? The answer depends on certain conditions and circumstances. Soil. Situation. Exposure. Space. Individual tastes. And many more considerations, some of which will be discussed.

The shrubs to be discussed below will be certain early flowering specimens, easy of culture, wintering here, with little or no protection, fairly free from pests and rapid growers; also all bloom more or less luxuriantly, a thing to be desired, always.

The Spice Bush (Benzoin Odoriferum).

Also named Benjamin Bush, Fever Bush and Wild Allspice. Flowering season, early March.

Who would not possess a shrub every leaf and twig and branch of which is heavy with the elusive "odors of Araby," even while yet the woods are gray and bleak and the brown earth, snow-soaked, is scarcely warmed by the misty sun of early April?

Such a one is the "Spice Bush," dear to the heart of every southern housewife, who discovered some of its useful qualities in those grim and storm-swept days when "war stalked naked thru the weeping land." For it is related how in the days of the revolution the distraught dames used the powdered berries in place of their allspice, and, again, when the huge tea chests stood empty of all save dust, the narrow, oblong leaves of the bush were picked and dried and steeped, so that the long-handled tea urns might still perform their fragrant duties.

The name, "Spice Bush," savoring as it does of the east, might well lead one to think that the bush flourishes only in the hot regions. However that may be, the fact remains that it is fairly hardy here in Ontario, with adequate protection, but not farther north.

I think there is no time of the year that this bush is not more or less attractive. Even in the dead of winter, the general conformation of the shrub, standing, as it does, clean-cut and distinctive against the surrounding shrubbery, or standing alone as a separate ornamental shrub on a well-trimmed lawn, presents an enchanting picture. Smooth, erect and graceful, no straggling, unkempt branches to mar the classic outlines of its naked limbs, it grows to the height of fifteen feet or more. But it should be kept well within bounds—within the limits of a shrub, purely, that is, not more than ten feet high. At the same time, the first fragrant blossoms of the Trailing Arbutus appeal, an intangible warning into life takes place among its slender bare limbs; then, on a sudden, the whole tree is a cloud of softest golden yellow, like nothing else than if a thin, gauzy veil had been thrown over the entire bush. Or, looking more closely, it will be seen that every little twig is decorated with tiny rosettes of honey-colored velvet, cuddled close to the bare branches. There is no other bush on earth like it—so demure, yet so enchanting.

In a week or so the leaves commence to peep out—leaves of the brightest, most vivid green, from two to five inches long—leaves that turn to gold in autumn—the brightest, most intense gold. Crush them in your hand. Aroma! After a gentle rain, the slightest breeze blowing will waft a spicy fragrance for some distance from the bush.

Sometimes the leaves will be noticed curled up, the edges tightly glued together. Pull them apart. Ah-h! Well may you jump back. Who would not? For there, cosy as you please, lies a fat green caterpillar, blotched with blue and staring up at you with intent and bold black eyes. Leave him alone. In a few days he will commence to turn yellow. This is a sign that he is getting ready to build his nest. His tiny tuft of silk he weaves into a pale, wooden-colored he weaves into a pole, wooden-colored chrysalis, which hangs swinging on the twig all thru winter. When his Easter morning comes, behold him, an angelica creature of a beauty indescribable, his velvety body shimmering, pale, green-blue jewels glittering on his hind wings.

This is the common, swallow-tail spice bush butterfly.

Late in the summer brilliant, oblong berries appear. These berries when crushed give a certain pungent, spicy taste and odor, from which, together with the general spicy odor of the bush at all times, the name was derived.

The Indians and early frontiersmen used to strip the slender olive green branches of the spotted bark, which bark they brewed into an aromatic and strongly stimulating tea. When any poor unfortunate was stricken with fever this tea, given in great quantities, soon robbed the fever of its terrors. Hence the name, "Fever Bush."

I need hardly tell you that the tree must be planted in a moist situation. As a specimen bush, that is, used singly, or massed in numbers along the banks of a brook or stream, the bush is beautiful. In the hot, dry months it will require plenty of water. A good plan is to remove the nozzle of the hose, and lay the hose pipe down on the grund near the bush. Turn on the water and let it soak slowly into the earth and roots of the bush. Do this at least once every week in August and once a month during the other summer and spring months. Also keep the bush well trimmed within the limits of a shrub, that is, keep the tree well within ten feet in height.

The Service Trees—The Shadbush—The Juneberry.

Keeping the Spice Bush close company, the twins, Shadbush and Serviceberry (or Juneberry) make the early spring a bower of beauty. March winds are still blowing. What matter? Are the shad not already swarming up the Atlantic seaboard, seeking what quiet streams they can, where they may spawn? An unfailing token of spring's coming.

The Indians believed that the blooming of the Shadbush (or Swamp Sugar Pear) was the unfailing advance sign of the approach of the fish. Strange guardian spirits came out of the unknown regions of nowhere to warn the unsuspecting fish of the unhappy fate in store for them. Where find a fitting abode in which to rest? Where find a more beautiful abode than among the dainty, graceful, white flower laden branches of this bush? And so, night after night, these guardian spirits made the still night weird and gloomy with strange sounds.

But now we know that the spirits were nothing more than the night hawks returning from their southern visits, whirling their unseen way thru the night. Dropping out of the clouds with a booming, vibrant noise, they rested for the time among the branches of the Shadbush. But from this strange superstition came the name Shadbush.

The Service or Juneberry tree is a remarkable floriferous tree, slender, possessing rare grace and beauty. Long, slim racemes of pure white, five-petaled flowers, an inch or so across, on thin, frail pedicles, cover the whole shrub with a soft, snowy cloud, with strange, soft touches of warm red peeping out here and there. This warm touch comes from the soft, silky, reddish bracts, which soon fall, but while they last, they give just the necessary warming tinge to the cold beauty of the bloom.

The flowers of the Shadbush are almost identical with those of the Service Tree, save that they are smaller and have shorter stems, which detract a little from the feathery gracefulness, they might have if similar to Juneberry. But both flowers and pale glossy green foliage are covered with a sort of whitish cotton, supposed to be placed there for the purpose of preventing the clogging of the leaf pores with vapors rising from its damp surroundings. Later on, when the sun comes out and dries the air, this fluffy, absorbent cotton disappears, and the long, oval, saw-toothed leaves become smooth and very shiny.

In June appear round crimson berries, very seedy, but sweet and edible. At this season the bush is startlingly beautiful, commanding instant and prolonged admiration.

It is hardly necessary to remind one about the soil. While both trees will grow in a variety of moist soils, yet the natural growing medium is a coarse, damp loam. Heavy clay is most detrimental to the growth. In fact, will not do at all.

Follow the plan mentioned above about watering these trees and success will surely follow.

These Service Trees just described are well worthy a place in any garden, for at no single time of the year do they show themselves other than refreshing to the eye and cooling to the mind. There is an indescribable something about both varieties that immediately brings up pictures of happy hours of wayside wanderings, fascinating fern hunts and other happy jaunts, so alluring when taken in those first fresh days of spring. And they never quite lose this elusive and drawing charm, no matter how well garden trained they have been.

The Spice Tree, the Shadbush and the Juneberry all bloom before the middle of March, and all produce their leaves after the flowers have faded.

Each one of the three produce very ornamental berries. Spice Bush puts on a golden gown in autumn, while the other two retain their intense green foliage.

While these three shrubs described alone are mentioned, the list of early flowering shrubs is by no means exhausted. But of some fifteen, the three choice ones are those mentioned and described. They are easily obtainable, not too costly, and are entirely free from blight of any kind.

DEATH OF PRIVATE RYAN.

KINGSTON, April 28.—(Special.)—Patrick Ryan, aged 55, father of Dr. Edward Ryan, superintendent of Rockwood Asylum, died suddenly at Crystal Beach, where he was visiting. For many years he was a prominent farmer in this district.

IF THIS IS YOUR BIRTHDAY,

Your next year will be eventful with success in proportion to the care and foresight which you exercise. Especially in home matters, should you be thoughtful.

Those born today will have brilliant qualities, which will gain them friends in high places and will also cause envious ones to become their enemies. A frank, straight-forward course is better for them than too much subtlety.

EFFICIENT HOUSEKEEPING
BY HENRIETTA D. GRAUEL
DOMESTIC SCIENCE LECTURER

Tea and Sandwiches.

MRS. G. W. B. writes: "Our sewing club meets with me next month and we are limited to serving only tea and sandwiches for refreshments. Will you please give me directions for making sweet sandwiches and some very fancy meat sandwiches? I should like to know also where to get the seasoned and the unsalted butter so often used with brown bread sandwiches."

There should be no occasion for regret that you are limited to "sandwiches and tea" for the club refreshment, for there is no limit to the variety of tasty, tempting sandwiches that you may make if you will take the trouble.

As for tea, what better opportunity would any woman want to show her dainty china and silver than a chance to pour tea at a woman's club?

I attended just such an affair in Ohio a few days ago. The town was flood bound and the devoted club women, who wanted to hear me talk on domestic economy, came from all parts of the small town as best they could thru the water-covered streets.

A few came from the suburbs on the interurban cars and had to go home on hand cars, but that's getting away from the story.

Everyone arrived in some way, except the grocery boy, and the hostess was at her wits' end for refreshments. She served tea and sandwiches, in place of the elaborate buffet luncheon she had planned, and I was the only one of her guests that knew she had changed her plans at the last moment.

She had Russian tea, very cold, poured on crushed ice in long slender glasses, and passed with thin slices of lemon and lump sugar. On another tea table very hot black tea, with whipped cream, was poured by her daughter. Sweet sandwiches were eaten with it. Green tea that looked like molten gold was made and served at the third table. There are so many varieties of tea now that this emergency idea may easily be elaborated.

I append some recipes for sandwiches, and if you want more or would like directions for serving afternoon tea in the latest mode, please write to me again. There are a few relishes that you may properly include with "tea and sandwiches."

The butter you ask about is the fresh churned, unsalted article. It is an English fancy to serve it with hot rolls and honey or fresh made bread. Here it is more often used with Boston brown bread.

The seasoned butter you must prepare yourself. You can use mustard, sweet pimentos or anchovy, or anything your fancy dictates, for this. Beat the butter and the seasoning together some hours before it is needed so the flavor will be evenly diffused.

Some fillings are: Smoked breast of goose cut in very thin slices; chopped chicken (white meat) and peppers; red beef tongue, spiced, then minced and mixed with mustard butter.

"Ramona" sandwiches have sweet filling: chop citron, dates, figs, raisins, candied fruit and candied peel together. Place in a long bread pan and pour warm crabapple jelly over it, set on ice and when firm unmold and cut in thin slices. Serve on thin slices of white bread lightly buttered.

Lettuce and ham filling: Mince the cold boiled ham and mix with mayonnaise, place on lettuce leaf. Chicken added to ham is a great improvement.

Fish, like sardines, sturgeon and smoked, imported fishes, are used with wafers. Pound the fish to a paste and mix with seasoned cream, butter and hard-boiled eggs so it will spread.

Eggs, fowl, game, pickles, fruit, salads, jams and chopped nuts all may be pressed into service.

MANITOBA CATHOLICS NEEDN'T BE AGITATED

Le Pays Says Attempt to Revive School Question Is Absurd.

MONTREAL, April 28.—(Special.)—His Grace the Archbishop of St. Boniface and Mr. Godfroy Langlois, M.L.A., are at length on the same platform in the opinion that the French-Canadians should not oppose the entry of Joseph Bernier in the Roblin cabinet. In Le Pays today, referring to the recent resolution adopted by the Catholic Federation of Winnipeg, Mr. Langlois says it is the eternal school question which they seek to revive when as a matter of fact it is dead and buried. Le Pays tells the Quebec people that the Manitoba schools are better than their own and that, before getting mixed up with the federation movement, they should improve their own education system.

Referring particularly to the entry of Mr. Bernier into the Manitoba cabinet, Le Pays says that a parliament is neither a temple nor a synagog and wants to know why the religious question should be raised.

Stupid Isolation.

After expressing little sympathy with Mr. Bernier's politics, the paper contends that if the theory of the Catholic Federation is to be accepted no Catholic whatever has the right to enter the Roblin ministry. In other terms the systematic isolation of our co-religionists is to become a doctrine and what a superb page of French-Canadian parliamentary history this would offer to the world! Let the French-Canadians of Manitoba endeavor, therefore, to be men. No isolation, no abdication and no stupid pouting and if Premier Roblin offers them a portfolio in his cabinet let them accept it."

J. W. Levesque, M.L.A. for Laval, who is a Liberal, and just back from the west, says that it would be a very suicidal policy to oppose Mr. Bernier.

DIED OF INJURIES.

Albert Baker Was Run Over When Horses Ran Away.

As a result of being run over by his own wagon on Saturday night, Albert Baker, 90 Prust avenue, a teamster for W. Harris & Co., Danforth avenue, died in the General Hospital yesterday.

He had been employed by Harris & Co. for 30 years and was a widower with eight grown up children, five boys and three girls. The body was removed to the morgue, where an inquest is to be opened.

ADVERTISEMENT ADVERTISEMENT

Health and Beauty Aids

BY MRS. MAE MARTYN

Bessie: I have constantly advised against the use of hair-bleaches and dyes.

Clara: I think you are foolish to worry about a few pounds of extra flesh, but if you fear that your waist line will disappear entirely, go to your druggist and get four ounces of parnotis, take it home and dissolve it in 1½ pints of hot water. Take a tablespoonful three times a day, before meals. Parnotis makes superfluous fat disappear.

Christina: If your hair is falling out and your scalp scaly with dandruff, apply this home-made quinine hair-tonic once or twice a week, and watch your hair grow in long and abundant. Dissolve in half-pint of alcohol one ounce of quinsoin and add half-pint of cold water. Rub well until absorbed by the scalp and hair.

Miss Wood: Plenty of good lather is an essential to the success of any shampoo. Some soaps that lather well make the hair brittle and hard. It is better to use plain canthrox for shampooing purposes. Simply dissolve a teaspoonful of canthrox in a cupful of hot water and stir well until it is all dissolved; then take your shampoo by pouring the mixture on the hair and rubbing in well. It will cleanse the scalp thoroughly, make the head feel good and keep your hair soft and fluffy.

Margie: Indeed, I am always glad to repeat a recipe. The wrinkle-remover formula which your friend says she read in these columns and found absolute in its action is easily and cheaply made at home by mixing one ounce of almozoin with one-half pint cold water, and adding two teaspoonfuls glycerine. Stir and let stand for one day. To remove or prevent wrinkles apply this vegetable cream-jelly off and with more of the cream massage to equal almozoin jelly-cream to remove wrinkles and keep them away. It contains no oil or fatty substances, which might promote the growth of hair. You will also notice by its use not only your wrinkles disappearing, but the large pores of the entire face getting much smaller and the skin very soft and velvety.

Mrs. L. E.: No doubt glasses spoil your looks. Probably you would have no need to wear glasses if you would use a good eye-tonic. Get an ounce of crystos from your druggist and dissolve it in a pint of water. Drop one or two drops in each eye once or twice a day. This is wonderfully strengthening to the eyes and will not smart or burn, but makes dull-looking eyes bright and clear. It is just fine for dull, tired, inflamed or weak eyes and for granulated eyelids.

Dora H.: Buy a small, original package of pyroxin and with forefinger put some on eyebrows occasionally. This makes them grow thick and silky. Stubby, straight eyelashes will come in long and curly if pyroxin be applied at lash-roots with thumb and forefinger. Use care so as not to get anywhere no hair is wanted.

Young Wife: Don't be discouraged. A delatone paste will dissolve those hairs and leave the skin smooth and clear. Just get a small, original package of delatone from your druggist, and make sufficient paste with the powder and water to cover the hairs. Apply, and after two or three minutes remove and wash the skin. This is an unfailing remedy.

Florence E.: To prepare a complexion-beautifier that will make the skin soft, white and smooth, put two teaspoonfuls of glycerine and four ounces of spurmax in half-pint of hot water or witch hazel, and let stand until cold. Apply to the hands, forearms and face with the palm of the hand, and continue rubbing the skin where applied until dry. Unlike powder, when on, it seems part of the skin, and does not rub off. Several of my friends have told me that this spurmax wash is particularly effective for sallow, dark and oily skins. It is much less expensive than ready-manufactured face-washes.

Naemi: Don't worry about your condition. Nearly every person needs a blood tonic and liver-invigorator in the spring. Prompt treatment will enable you to rid yourself of those yellow blotches and pimples. Get from your druggist one ounce of kardene and half-pint of alcohol. To these add half-teacupful of sugar and put into 1½ pints of boiling water. This makes an excellent system-tonic, that purifies the blood and arouses the liver to healthy action. Take one tablespoonful five minutes before each meal and before retiring.

Read Mrs. Martyn's book, "Beauty," $5.—Adv.