

# Woman's Realm--the Household, Fashions and Society

## SOCIETY

The marriage will take place at St. James' Church, Spanish-place, London, Eng., on July 23, of Captain William Grasset Hagarty, R.C.H.A., son of Mr. and Mrs. Hagarty, Spadina-road, Toronto, to Miss Florence Plunkett. The bride will be given away by her cousin, Lord Macdonell, who will afterwards give a reception at his house, 3 Buckingham-gate.

The president, officers, and members of the Argonaut Rowing Club have issued invitations to their annual summer regatta and at home on Saturday, July 20, at three o'clock at the clubhouse.

The officers of the Royal Canadian Regiment gave a farewell luncheon at the Niagara Camp on Sunday, when their guests included Mr. and Mrs. C. V. Stockwell, Misses Edwards, Miss Oiga Schwartz, Miss Ethel Webster, Colonel Carpenter, Captain Sutherland Brown, Captain Lawless, Captain Adrian Law, Mr. J. C. Foy, Mr. Ferdinand Macaulough, Mr. Cox and Mr. Timmins.

Mrs. Wallace Hellwell has returned to Winnipeg, after a visit of some weeks to her sisters in Toronto.

Mr. and Mrs. F. N. Beardmore, Montreal, are at St. Andrews, N.B.

The engagement is announced of Miss Norah Casey, second daughter of the late George E. Casey, ex-M.P. for West, Elgin, to Captain Walter Reid, 32nd Lancers, Indian Army, younger son of Mr. W. J. Reid, Carleton Place, Ontario. The marriage will take place in January in Bangor, Burma.

Miss Muriel Burrows of Ottawa is visiting her sister, Mrs. Gordon Richardson, at Indian Head, Manitoba.

The engagement is announced of Miss Gabrielle Leblanc, daughter of the Hon. E. Leblanc, to Mr. Arthur Perceau, son of the Hon. N. Perceau.

Mr. and Mrs. Graham Drinkwater, Montreal, who have been at Lake Manitou for some time, have gone to Front's Neck, Me.

Mrs. Henry Tice is visiting her sister, Mrs. W. Austin in Simcoe.

Mr. Walter Beardmore and Mr. Clement Beardmore are at Niagara-on-the-Lake, where Mrs. Beardmore will join them on her return from England in August.

The Rev. Canon Henderson and Miss Mabel Henderson have left for Minneapolis, Minn., to spend July and August with Mr. G. Woods Smith.

Mrs. F. T. Boulton MacMonagle and Miss Hazel MacMonagle are at Bon Echo.

His Honor the Lieut.-Gov. of Manitoba and Mrs. Cameron entertained at dinner last week in honor of Major-General MacKenzie, C.B. The other guests were: Mr. and Mrs. J. A. McKinnon, Mrs. A. C. Macdonald, Mr. J. Chamberlain, Mrs. Bourret, Mrs. Chaffey, Miss Farrell, Miss Edith Wilson, Hon. Robert Rogers, Count de Bury, Major Hopwood, Capt. W. O. Dixon and Mr. Lorne Cameron.

Mrs. Hector MacKenzie is at Canoe for the summer.

The marriage is announced to take place in Halifax, N. S., early in August, of John Smyth Annesley, fleet paymaster, Royal Navy, H. M. C. S. Niobe, youngest son of Capt. W. O. Annesley, late R. N., to Dorothy Frances, daughter of Major R. G. Leckie, Sudbury, Ont.

Nearly two thousand guests were present at the reception held by Lord and Lady Strathcona in Queen's Hall, London, in honor of Dominion Day. The Hon. Mrs. Howard and Miss Frances Howard assisted the host and hostess. Among the guests were the Duke of Argyll, the Marchioness of Connaught, Mr. and Mrs. F. Williams Taylor, Miss Brenda Taylor, Mr. R. C. Smith, K.C., Lady Parker, Sir Charles Moss, Mr. and Mrs. Donald Macmaster, Miss Philippa Macmaster, Miss A. M. Hurbutt, the Bishop of Nova Scotia, Admiral and Lady Fremantle, Sir William Mulock, the Hon. G. E. Foster, Sir Felix Schuster, Prince and Princess W. Peterson, Prof. J. B. Porter, Sheriff Hanson.

Mrs. Miles Cotton, Vancouver, has as her guests her mother, Mrs. Garrahl, and her sister, Miss Garrahl, Ottawa, and another sister, Mrs. Richardson, New York.

Miss Clara Hagarty is at present with the Misses Brook in Italy.

Miss Clare Denison and Miss Eleanor Gooderham spent the week-end with Mrs. A. D. Langmuir at Niagara-on-the-Lake.

The following had the honor of dining with His Royal Highness the Duke of Connaught and Her Royal Highness Princess Patricia at Incherra, Roslyn-road, Winnipeg: His Grace the Archbishop of Rupert's Land and the Hon. the Hon. Mr. Justice and Mrs. Richards, Sir William and Lady Whyte, the Hon. Dr. and Mrs. Montague, Mr. J. A. M. and Mrs. Atkins, the Hon. J. H. and Mrs. Howden, the Hon. James and

### The Daily Hint From Paris



A New Combination of Materials. Dainty embroidered flouncing makes the front of this little dress and pink lining, trimmed with white pearl buttons, the back and sides, giving the effect of a coat. The sash is of double faced satin ribbon in pink and white.

Mrs. Johnstone, Mrs. W. H. Thompson, Col. Steele, the Hon. Hugh John Macdonald, Mr. M. E. Nichols.

Dr. Franklin Dawson is sailing for England on the 23rd, returning the early part of September.

Col. and Mrs. Ralston, Hill-and-Dale, Port Hope, are contemplating a motor trip thru the United States.

Mr. R. W. Barker is spending the summer with his daughter, Mrs. Alan Macdonald-Jones, at the Rideau Lakes, and in the autumn will settle permanently in Ottawa.

Mr. Frank K. Ebbitt is in town from Haliburton.

Mrs. Morgan Julett is in Kingston with her parents, Col. and Mrs. McGill.

Mrs. Rex Nicholson is at the Willows, Niagara-on-the-Lake, and Mr. Nicholson was over for the week-end.

Miss Ruth Clark of Buffalo is the guest of Miss Olive Balfour at Castleberg Cottage, Beaverton, Lake Simcoe.

Mrs. Edwards and her daughters are coming over from Niagara to-day, and Mrs. Violet Edwards will go on to Mulcog to-morrow.

Mrs. Cox of Ottawa is expected in town this week, and will be the guest of her sister, Mrs. G. P. Reid of Jarvis-street.

Mr. Ernest Ball spent the week-end at Niagara, stopping at Hamilton on his way home.

The Misses Potts are the guests of Mr. and Mrs. Goodwin Bernard, at Niagara.

The marriage took place quietly yesterday in St. Augustine's Church, of Florence Braybrooke (Queen), eldest daughter of W. Braybrooke Bayle of this city, to Harry Southworth Ames, of New York, son of George F. Ames of Montreal, the Rev. F. G. Plummer officiating. The church organist, Mr. Reid, contributed special music. The bride wore a traveling gown of delicate blue silk and black hat with white willow plume, and carried white roses. Bayle, sister of the bride, acted as bridesmaid, dressed in white embroidered voile, with white hat, and carried pink roses. The groom was supported by Mr. Charles F. McHenry, Mrs.

## THE STERLING BANK OF CANADA

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Like most up-to-date customs, the payment of accounts by cheque effects a saving of time, gives greater security, and because of the interest your money earns, is more profitable. No one, man or woman, who handles money should be without a saving account.

### HEAD OFFICE, KING AND BAY STREETS, TORONTO

BRANCHES: Adelaide and Simcoe Streets, Queen Street and Jameson Avenue, College and Grace Streets, Broadview and Wilton Avenue, Dundas and Keele Streets, Wilton Avenue and Parliament Street, Yonge and Carlton Streets.

Bayle, the bride's mother, was gowning in black satin, with hat to match. Mr. and Mrs. Ames left for New York, where they will reside.

Mrs. W. H. Deeks announces the engagement of her only daughter, Daisy, to Mr. Leslie H. Coombes. The marriage will take place early in August.

On Monday, the 15th inst., in the presence of the immediate family and friends, the marriage was solemnized of Helena Myrtle, eldest daughter of Mr. and Mrs. John R. Scott of Penrose-street, to Mr. Marshall P. Farnum of Bucksport, Maine, the Rev. Edgar Robinson officiating. The bride looked charming in an embroidered dress and Panama hat, and wore the gift of the groom, a handsome wristlet watch. Mr. and Mrs. Farnum will spend a few days at the Kawartha Lakes before leaving for New York.

### QUEEN'S ROYAL NOTES.

Among the many people who were at the dance at the Queen's Royal on Saturday night, were: Major and Mrs. Clyde Caldwell, Captain and Mrs. Bell, Captain Marshall, Captain Law, Mrs. and Miss Vivian Corey, Mr. Mackie, Mr. and Mrs. Coffin, Mrs. A. J. Wright, Miss Sara Lansing, Miss Mary Garrett, The Misses Edwards, Mr. and Mrs. T. L. Monahan, Miss Olga Schwartz, Miss Ethel Webster, Mr. and Mrs. J. Curry, Miss Irene Curry, Mr. and Mrs. Stockwell, Mrs. and Miss Robertson, Miss N. Lester, Mrs. Gordon Crawford, Captain Brown, Mr. Foy, Mrs. John Macbeth, Mr. T. V. Rivett, the Misses Langmuir, Mr. and Mrs. Rex Nicholson, Mr. A. Burrows, Mr. and Mrs. D. Langmuir, Mrs. Arthur Ingles, Mr. and Mrs. Henry Kirkover, Mr. Brock, Miss M. Watson, and many others.

Among those who registered at the Queen's Royal over the week-end, were: Mr. and Mrs. Frank Johnston, Mr. and Mrs. Rex Nicholson, Col. and Mrs. Stimson, Miss Doris Corey, Mr. Mackie, Mrs. Andrew Smith, Miss Burritt, Mrs. Lockhart, Mrs. John Macbeth, Mr. and Mrs. J. W. Curran, Mr. and Mrs. J. W. Curran, Mr. and Mrs. R. A. Coatsworth, and Mr. J. A. Dennison. Mr. and Mrs. R. B. Holmes of New York are staying at the Queen's Hotel this week.

Mr. Samuel Thompson and Mr. Gordon Thompson were over from Toronto for a week-end visit at the Queen's Royal.

General Cotton returned to Toronto Monday morning, after a stay of two months in Niagara. The guns at Fort Niagara boomed forth a parting salute as the general's boat was leaving the wharf.

### Breakfast Steaks.

For southern beaten steak, a cheap but juicy piece of meat is used. Cut the meat into small steaks the size of the hand. Season each piece lightly with salt and pepper. Then pound each piece until it is almost literally a rag. Roll up each and dip in cornmeal. Fry in very hot oil and serve as one.

For another "breakfast steak" pound a piece of round steak until the toughness is broken, then put it with lemon juice and double it over. Pound it again and sprinkle with salt. Fold it over again, pound a third time, if desired, and fold yet again. It should now be about an inch and a quarter in thickness. Press it a little to make it uniform, and have the edges of uniform thickness. Rub with a little flour, broil like any other steak and spread with butter.

Kingston Girls Sold Roses. KINGSTON, July 15.—(Special)—Miss Emma Penness and Miss Nora Gordon, thru solicitations of Lady Kirkpatrick, took part in rose sales in connection with Alexandra Day in London, Eng., recently.

Remember the Grenadiers' Moonlight, July 15.—Steamer Cayuga—Band and Orchestra.

To slice bread turn the loaf upside down, and you will find that you can cut thinner and more even slices.



### IF THIS IS YOUR BIRTHDAY

A loss of money is foretold to you, also a disagreement with some friend. To offset this take special care of your health and train your interests in other directions. Those born to-day may be unpleasant children, but rightly trained will grow to be remarkably brilliant men and women. Their faults to overcome are laziness and selfishness.

### Seasonable Recipes

#### Jellied Veal.

A Shank of Veal. Some Boiled Ham.

Seasoning. Have the butcher saw the bone across a couple of times, so that the shank may easily be placed in the pot. Put it on to stew with water enough to cover well. When the water begins to boil skin and set the pot back where it will simmer gently for four hours. When the veal is tender take it from the pot, cut the meat off the bones, and put the bones back in the stock to boil still longer. Cut the meat in pieces about half the size of a hazelnut. Take a fine sieve. Now place both the stock and the cut up meat in a clean pot, adding salt and pepper for seasoning, just enough stock to cover the meat. Cut some boiled ham in pieces about half an inch square, allowing two tablespoons of ham to each quart of the veal. Place the ham on the bottom of a mould and pour the veal stock over it. Set aside in a cool place to jelly.

#### Potted Cheese.

One pound grated cheese, 1-2 cupful of cream, 1 tablespoonful of butter, 1-2 teaspoonful of mustard, 1-2 teaspoonful of salt. It is well to use for this dish any dry or stale pieces of cheese, and cayenne pepper is a little better than the ordinary. Put all the ingredients in a bowl and set the bowl in a dish of hot water on the fire. Beat the mixture until it becomes smooth, then put in jam and seal them carefully. The cheese may be used as soon as it is made, but it will keep for some time.

#### Inverness Eggs in Tomato Sauce.

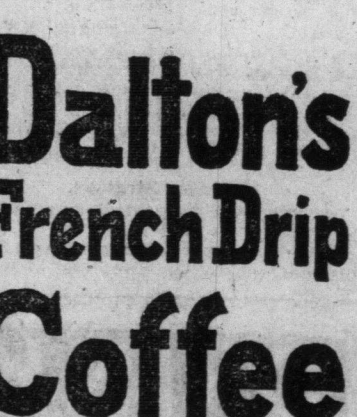
Three hard-cooked eggs, a quarter of a pound of sausage meat, a quarter of a pound of bread crumbs, 1 egg, 2-4 teaspoonful of salt, 1 teaspoonful of chopped parsley, and a dash of pepper and nutmeg. When the eggs are boiled hard put them in cold water for a few minutes, then dry them, remove the shells and rub them over with a little oil. Put the bread crumbs, sausage and parsley in a bowl, mix them well, then divide the mixture into three portions. Wrap each portion smoothly around an egg, having the shape of a large egg. Season each piece with salt and pepper, then put in a hot fat. Cut the eggs in halves across, and set them in tomato sauce on the serving dish.

#### Puree of Beans.

Soak one pint of beans over night in cold water, drain them, cover them with lukewarm water. After two hours more soaking drain again and put in a pot with half a pound of salt pork, chopped; a small onion sliced, a minced stalk of celery and two quarts of cold water. Place where it will come to a boil in about an hour. Simmer for an hour, and then rub thru a colander. Return to the fire, with pepper and salt added, and simmer for half an hour. Stir in a tablespoonful of flour, just wetting the flour with cold water. Boil for a few minutes and serve plain or with tomato catsup.

### Why Better?

Better because only the best Coffeebeans are used to start with—Roasted by special rapid process—Ground in a special machine that removes chaff or harsh outer shell that makes ordinary Coffee indigestible.



is economical too. Because it is all Coffee and nothing but Coffee, two pounds will go as far as three pounds of any other kind. Ask your Grocer for our special trial offer. Mild and Strong Blends in 13, 25 and 50c tins. Never sold in Bulk.

## BARILETT PEARS ON THE MARKET

Fruit from California Sold at \$4 a Case — Lemon Season at Its Height.

July and August are the good months for lemons, and there are some new specimens on the fruit market these days. They come from Messina, Italy, in crates of 25, and the best of them sell at about \$6 a crate. A consignment of Bartlett pears from California, sold yesterday at \$4 a case. Georgia peaches brought \$2.75 a bushel, while Triumphs from California were quoted at \$1.75 a case. Californian cherries went at \$1 to \$1.25 the box. Two cars of California fruit were auctioned off by the Toronto Fruit Auction Company during the afternoon.

There is a good supply of green peppers on the market, sent in from the district around Oakville. Parsley sells at 75c the basket and the supply is nearly done.

Yesterday's fruit prices: Strawberries, 10c to 12c a box; raspberries, 10c to 12c a box; blackberries, 14c to 16c a box; cherries, white (very few) \$2, black, \$1.50 to \$1.75, sour 75c to \$1 a basket; American cherries, \$1 to \$1.25 a basket; gooseberries, 85c to \$1.25 a basket; cantaloupes, \$2 to \$2.50 a case; American apples, \$1 the bushel basket; Californian peaches, \$1.75 the case; Georgia peaches, \$2.75 a bushel; cantaloupes, Canadian \$1.50 a basket, imported 75c to \$2 a basket; green peas, 10c a basket; beans, 60c a basket; green peppers, \$1 a basket; potatoes, \$2.25 to \$2.50 a barrel; tomatoes, first grade \$1 to \$1.75, second grade \$1.25 a crate; bananas, \$1.75 to \$2.25 a bunch; lemons, \$4.75 to \$5 a crate.

#### Savory Roast of Round Steak.

A thick round steak, bacon, onions, flour, salt and pepper.

Put the steak in a short-handled frying pan; spread a layer of sliced onions over it. Dredge with salt, pepper and flour, and over this lay thin slices of bacon. Put in a hot oven for 20 minutes, being careful not to let the bacon burn. At the end of that time add enough boiling water to cover the beef. Over the frying pan loosely, and cook slowly for three hours, adding a little boiling water from time to time. When the steak is done lift it on to a warm platter. Put the frying pan on the stove and thicken the gravy with a tablespoonful of flour mixed with cold water. Season with salt and pepper, boil for a few minutes, pour a little over the meat and serve the remainder in a sauce bowl.

#### Scalloped Sweet Potatoes.

Since the raw sweet potatoes very thin. Butter a pudding dish and arrange a layer of sliced potatoes in the bottom and sprinkle with a teaspoonful of flour, several bits of butter and a very little salt and pepper. Continue in this way until the dish is filled.

#### Strawberry Sponge.

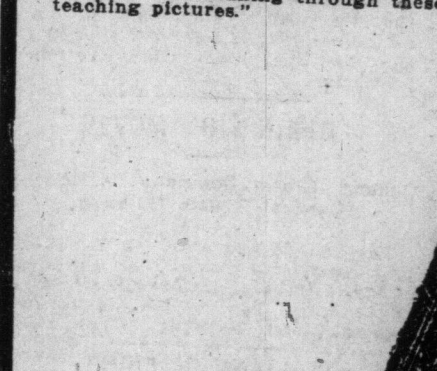
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## THE TORONTO WORLD

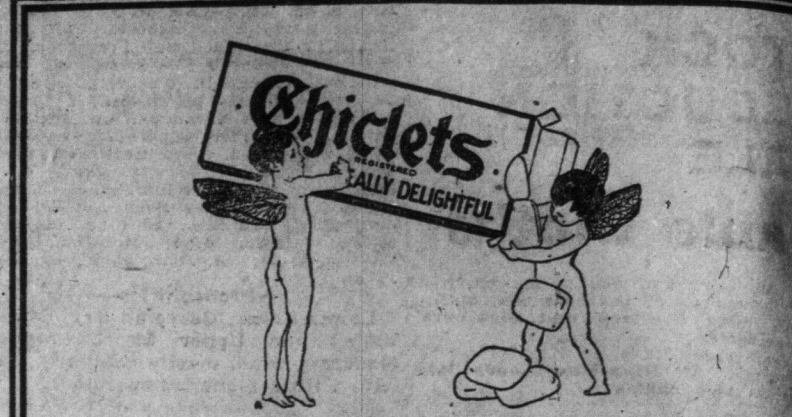
In addition to the 600 beautiful text illustrations are full-page plates of the famous Edward W. Bok, editor of "The Ladies' Home Journal," says: "This Bible is not a meaningless picture book. The illustrations are a distinct purpose. They intelligently EXPLAIN it, so that many a hitherto obscure passage assumes to the reader a new meaning through these eye-teaching pictures."



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To-day's Free Bible Certificate will be found on another page



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Pour in enough milk to moisten the whole thoroughly and bake 40 minutes.

#### Strawberry Sponge.

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