

**Housekeeping Hints**

**FRESH FRUIT DAINTIES.**

Fresh fruit should be used plentifully while it is in for the making of puddings, compote, cream, fool, pies, &c. The following recipes are well worth trying.

**Fruit Cream.**

One pound strawberries, raspberries, blueberries, or currants, 2 ounces castor sugar, 1/4 pint cream, 1/4 pint milk, 1 ounce gelatine, 1 teaspoonful lemon juice. Stalk the fruit and put it on a dish, bruise it with a wooden spoon, sprinkle the sugar and lemon juice on it and leave for one hour. Soak the gelatine in a gill of cold water for one hour, then stir it over gentle heat until it has dissolved. Rub the fruit through a hair sieve with a wooden spoon. Strain the dissolved gelatine into the fruit pulp. Stir in the milk and the whipped cream. Mix well. Stir over gentle heat until it is quite hot. Turn into a wet mould and leave in a cold place until set.

**Fruit Pudding.**

Put slices of stale bread, free from crust, at the bottom of a round cake tin. Put a layer of uncooked raspberries, over which the sugar has been sprinkled, then another layer of bread, and so on until the tin is quite full. Place a plate on the top and a heavy weight on the plate, and allow to stand for not less than 24 hours. Turn out when firm. The bread should be well soaked and coloured through with the juice. Plums or cherries can be used instead, but they must be stoned and stewed with sugar for half an hour before putting with the bread. Serve with plain custard sauce.

**Fruit Sweet.**

Two teaspoonfuls tapioca, a little lemon juice and finely grated rind, 1 pint water, 1-4 pound castor sugar, 1 quart raspberries, currants, or plums. Soak the tapioca in water over night. Next morning put it into a large pie dish with the lemon juice and rind, water, sugar and the fruit. Bake in slow oven until quite tender.

**Fruit Tart.**

Line the edge of a flat dish with either puff or short crust paste. Fill the centre with equal quantities of raspberries and red and black currants, and sprinkle with sugar. Cut strips of paste and twist them, lay them across the fruit on dish to make a lattice-work, and decorate edges with leaves and other designs. Bake in a moderately quick oven for half-hour before serving; sprinkle with powdered sugar. A little carbonate of soda sprinkled over the top of the fruit will prevent the juice from running over and spoiling the look of the tart.

**Raspberry and Currant Mousse.**

One pound raspberries, 1 lb. red currants, 4ozs. castor sugar, 1 gill water, 3-4 oz. gelatine, 3 whites eggs, cochineal for carmine, juice 1-2 lemon. Pick the fruit and rub through a hair sieve with a wooden spoon, add the lemon juice. Melt the sugar and gelatine in the water and strain into the fruit pure. When cold, whip the whites of eggs to a stiff froth and stir them in lightly. Put into a mould rinsed out in cold water, and leave in a cold place to set. Turn out on a glass dish and decorate with a few ripe raspberries.

**Gooseberry Custard.**

Pick and wash a quart of gooseberries and stew with half a pint of water and 2 oz. butter. Boil until soft, pass through a sieve, heat up the yolks of five eggs, and gradually add these to the strained gooseberries with 1/2 lb. sugar. Stir over the fire until thick. Pour into custard glasses and serve cold.

**Gooseberry Flan.**

Short-crust pastry, 1 lb. gooseberries, 4oz. granulated sugar, 1 gill water, 1oz. butter, 1 teaspoonful cornflour, green colouring. Wash, top, and tail the gooseberries. Put them into a pan of boiling water, and boil for four minutes, strain. Put the fruit into a basin. Put a gill of the water and the sugar into a pan, stir until the sugar has melted, then boil to a syrup. Blend the cornflour with a little cold water, add to the syrup, stir until boiling, add the butter and simmer for a few minutes, stirring all the time. Colour with a little green colouring. Line an open tart tin with the pastry, prick the bottom and fill with raw rice placed on grease-proof paper. Bake in a fairly hot oven for about 15 minutes or until the pastry is cooked. Remove the rice and paper, put in the gooseberries, cover with syrup, and return to the oven for ten minutes. Serve hot or cold.

**Cherry Trifle.**

One sponge cake made in a border mould, 2ozs. loaf sugar, 1/2 gill water, 2 tablespoonfuls sherry, 1/2 lb. cherries, 2ozs. castor sugar, 1 gill cream, vanilla essence. Put the sponge cake into a glass dish. Wash and remove the stalks and stones from the cherries. Put the loaf sugar and water into a saucepan over gentle heat, stir until the sugar has melted, then boil fast to a syrup. Add the cherries, and simmer gently for 10 minutes, strain off the syrup, add the sherry to it, and pour it with a spoon over the sponge cake. Put the cherries when cold in the centre of the cake, whip the cream, sweeten to taste, flavour with vanilla, and pile it over the cherries. Decorate with fresh cherries.

# MEN! MEN! MEN!

## An Exceptional Offer With Every MAN'S SUIT!

### During Our Regatta Sale

A yearly event which every MAN looks forward to for great Savings. During this year's Sale we are going to give FREE with every Suit of Clothes you buy in our Store, a Set of Furnishings which every man needs daily—and remember, there's no extra charge for this. Every Suit in stock will be sold at the same low price as before, for which our Store is famous. So, line up all you men who are in need of Clothes for these savings—Come to our Store during this Sale and compare our values with others—Suit for Suit—and please remember our exceptional FREE offer during this Sale!

## Men! A Free Offer Worth Dollars to Your Pocket!

<p><b>GROUP A—</b> <b>200 Men's Suits</b> <b>17<sup>50</sup></b></p> <p>Suits of exceptional values in good strong serviceable Tweeds in a great variety of colors including many pencil stripes.</p> <p><b>FREE!</b> With every Suit in this Group <b>CAP</b> Worth \$1.00 <b>SHIRT</b> Worth \$1.49 <b>COLLAR</b> Worth 35c.</p>	<p><b>GROUP B—</b> <b>150 Men's Suits</b> <b>22<sup>50</sup></b></p> <p>A group of Suits worth dollars above our Sale Price. You will find suits of fine Black Serge or new Spring Wool Tweeds in a great variety of styles and patterns.</p> <p><b>FREE!</b> With every Suit in this Group <b>SHIRT</b> Worth \$1.75 <b>TIE</b> Worth \$1.00 <b>COLLAR</b> Worth 40c. <b>HOSE</b> Worth 75c.</p>
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## Avail Yourself of this Free Offer During this Sale

<p><b>GROUP C—</b> <b>100 Men's Suits</b> <b>27<sup>50</sup></b></p> <p>A group of new Spring Worsteds, in new Spring shades. Every Suit of American make and worth at least \$35.00. If you are in need of a new Summer Suit buy one of these.</p> <p><b>FREE!</b> With every Suit in this Group <b>STRAW HAT</b> Worth \$2.75 <b>SHIRT</b> Worth \$1.75 <b>TIE</b> Worth \$1.00</p>	<p><b>GROUP D—</b> <b>100 Men's Suits</b> <b>35<sup>00</sup></b></p> <p>This lot consists of new American Suits of the better kind in fine Worsteds; also many all Wool Blue Serges. Every Suit worth \$5.00 and more than our Sale Price.</p> <p><b>FREE!</b> With every Suit in this Group <b>STRAW HAT</b> Worth \$2.75 <b>SHIRT</b> Worth \$2.00 <b>HOSE</b> Worth 75c. <b>COLLAR</b> Worth 40c.</p>
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<p><b>Men</b></p> <p>Read every Group over carefully—also our FREE offer with every Suit—you will wonder at the exceptional values we offer you during this Sale!</p>	<p><b>GROUP E—</b> <b>100 MEN'S SUITS</b> <b>42<sup>50</sup></b></p> <p>A group of one hundred of the finest American made Suits. Suits of the finest materials and makes, including the new "Prince of Wales" Suit. A wonderful variety for those men who want individual styles.</p> <p><b>FREE!</b> With every Suit in this Group <b>STRAW HAT</b> Worth \$2.75 <b>SHIRT</b> Worth \$2.75 Silk Striped worth \$2.75 <b>SILK TIE</b> Worth \$1.00 <b>HOSE</b> Worth \$1.00</p>	<p><b>Men</b></p> <p>Don't overlook these Savings if you are in need of a Suit of Clothes. Come to our Store during this Sale and let us fit you with one of our Suits at these remarkable Savings!</p>
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# THE BROADWAY HOUSE OF FASHION

"THE STORE OF REAL VALUE"

Brandy, rum, or any liquor used in place of sherry.

**Compote of Peaches.**  
Eight peaches, 6ozs. loaf sugar, 1 pint water, 1 dessertspoonful juice, cochineal. Cut the peaches in halves, remove the stones, put the sugar and water into a pan, boil about 8 minutes, add the peaches, simmer gently until tender, 10 minutes. Drain off the syrup, put the skin from the fruit and put in a dish. Add the lemon juice and a few drops of cochineal, and stir up for 4 minutes then pour the fruit. Crack a few of the peaches, blanch the kernels and place amongst the peaches.

**Trouters—get a pair of Rubbers at F. SMALLWOOD.**

**Marriage and the Labor Law**

The facts on which the commentary on Russian conditions is based do not come from any outside source, but the celebrated "Pravda" of Moscow and evidently passed the Soviet censorship. They show how the divorce laws introduced by the Soviet Government, by which any man may put away his wife when he has had with her, are used for the oppression of women. "Kulaks" are profiteers, though now being treated as an economic enemy, and are subject to repression in the articles and cartoons in the "Pravda", shows how they are being treated by the Soviet Government. The Soviet is said to protect the interests of the workingman, but sees to it that he works; the protection of labor does not mean that wives who, among the Russian peasantry have always been man-servants. Thus a peasant who is in the spring secures a field by marrying a vigorous young girl, and after making her keep her all summer evades the law by keeping her all winter by the door in the autumn. He escapes casualty insurance and other such as those which the law imposes on employers with respect to hours of labor. As a woman cannot strike and personal freedom of wives who lose it is much a Russian custom as was. The summer-wife has her own economic institution, but what do the "pinks" among the intelligentsia think of the trade union which she is the product of?

**Women's White Canvas Pumps, job: only 98c. at F. SMALLWOOD.**

**Low Level of Deposits in London**

The average figures of the clearing banks for May show the lowest level at which deposits stood for many years past, and to advice received by Bankers' Company of New York from British Information Service, the banking statisticians show the present total of £1,688,000,000, the lowest shown since the resumed the publication of the monthly average figures in 1914, other low record since the publication of these statements is 1906,000. It is stated that in the year past the banks have steadily realizing their holdings and employing the proceeds in advances. A steady increase in the latter during the past 12 months is stated to be mainly retarded by the fact that the recent increase in advances have been accompanied by more than usually sharp reductions in deposits coupled with poor exports in many of the industrial countries during the past month. It encourages the view that the banks in order to meet the demands of the tax gatherer, may have been unable for a considerable part of the year to expand in advances.

The ratio of advances to deposits continues to rise; at the end of May it was 52.9 per cent, or four points above the ratio of May of last year. The ratios of individual banks show a wide range, the highest being Five being the Midland, 57.8 per cent, the lowest the Westminster, 48.5 per cent.

**McMurdo's Store**

**PRESCRIPTIONS.**  
When the doctor prescribes a prescription with pure drugs, the no part of our business which does not receive its full share of attention. The quality of our drugs, and toilet goods is unsurpassed, and the doctor's prescription is the result will be satisfactory.

Kotex  
Frostilla Loton  
Red Chain Kidney Plasters  
MINARD'S LINIMENT FOR RHEUMATISM.



**Supreme**

BANKING & INSURANCE  
W.S. REID NEPEAN  
OTHER

**THURSDAY AFTERNOON**

(Continued)

**HOWLEY** (Continued) with that detail for me here to the position of the Trust, and also Thomson to the Trust. I am for me to point out the nature of the Trust, and by the Directors, clearly by the Trust who were there at the time, that is it is not a Trust, but a trust as a Trust, and the Trust, Macdonald, who were carrying on the Trust, and a separate Trust, which has to be distinguished from the actions of the Trust, but here we are to distinguish what is the right of the Trust, and Macdonald, and Macdonald, for all practical purposes.