...DSTOCK

Dr. I. W. N. Baker and Mr. Ansel Baker, are making a trip by auto through Nova Scotia.

A concert is to be given by the Choral Society, in aid of the Patriotic Fund, on Monday evening.

Mr. James S. Creighton, of the Bank of Montreal, returned on Friday from Halifax.

Mr. and Mrs. Harry McLaughlin and two children, Montreal, are the guests of Mr. and Mrs. John McLaughlin.

Miss Grace Jones entertained informally for Fr. Stuart Bailey, on Tuesday evening. The guests were the Misses Marion Winslow, Alice Neil, Alice Boyer, Caroline Munro, Cassie Hay, Mabel Lyster, Mildred Carvell, Kathleen Lynott, Edith McRobert, Mrs. Carleton B. Wetmore, Mrs. Chas. J. Jones, Messrs. Charles J. Jones, Carleton B. Wetmore, Stuart Bailey, Harold Ferguson, Arthur Kelly, D. Balmain Fox, Hubert Fitchel, KennethMcLean, Gordon Bailey.

Mr. and Mrs. Harry Stevens returned home on Saturday from Boston.

Rev. C. F. King left last week for Portland Me., where he has accepted the pastorate of the Advent Christian Church. Mr. King has made many friends while here, who regret his departure.

Miss Mollie Cody of Centreville spent the week-end in town, the guest of Mr. and Mrs. James A. Gibson.

...NCTON

...dall. Mr. Tom Stenhouse sang "Rule Britannia," and was loudly applauded. Mr. John Malenfant sang, "The Marseillaise," in French, and responded to an encore. Mr. Jack Connolly sang, "It's a Long Way to Tipperary," assisted by the Moncton Cornet Band, and was obliged to respond three times.

Mrs. George Ross held her first post-nuptial reception on Wednesday afternoon, at the home of her mother, Mrs. Douglas Hannah, Dufferin street. The drawing rooms and tea room were very prettily decorated, with pink and white carnations, and smilax. Mrs. Ross was assisted in serving by her mother, Mrs. Hannah. She was gowned in Copenhagen blue satin, with lace and net trimmings. Mrs. Hannah wore black satin with lace trimmings. Mrs. Frank Thompson ushered, wearing a gown of old rose silk, with black lace, and black velvet hat. Assisting in serving were: Mrs. Ward, black satin, lace trimmings, garnet velvet hat; Mrs. Whimbey, navy silk, black velvet hat; Mrs. Anderson, brown silk, persian trimmings, hat to match; Mrs. McDonald, brown silk, black velvet hat.

Mrs. Frank Dickie, formerly Miss K. Hewson, left on Saturday for her home in Cardston, Alta., after spending some time in Truro, Dorchester and Moncton. She will be accompanied by Miss Beatrice Shannon, who will spend some time in Cardston.

Sir Frederick Borden, former Minister of Militia, passed through Moncton, on Wednesday, enroute from Ottawa to his home in Canning, N. S.

Misses Dorothy McSweeney, Nora and Dorothy Shannon were visitors to St. John this week.

Mrs. C. F. Grace accompanied by Miss Laura Stultz are visiting friends and relatives in Malden, Mass., and Haverhill Mass.

Miss Daisy Rand professional nurse of Boston, is spending a few weeks with her mother, Mrs. N. L. Rand, Campbell street.

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Happenings of the Week

SHEDIAC

Shediac, Oct. 9.—A very pleasant function of the past week took place on Friday afternoon, when from 4 to 6, Mrs. D. S. Harper, and the Misses Harper, entertained at tea, in honor of their guest, Mrs. O. P. Wilbur, of Sussex. Quantities of asters decorated the parlors, and dining room. The pouring of tea and coffee was presided over by Mrs. Jas. White, and Miss Margaret Evans. Other aides at serving time were: the Misses Tait, Miss B. Wortman, Miss E. Weldon, and the Misses Harper. Guests present included: Mrs. Wilbur, Mrs. Bray, Mrs. Charters, Mrs. Albert Welling, Mrs. Jas. Stewart, Mrs. Wortman, Mrs. Gallagher, Mrs. J. V. Bourque, Mrs. O. M. Melanson, Mrs. Jas. McQueen, Mrs. H. McDonald, Mrs. Saunders, Mrs. Roger Millar, Mrs. Gibson, Mrs. Bradley, Mrs. Dr. Brown, Mrs. Thos. Brown, Mrs. Belliveau, Mrs. Jas. Weldon, Mrs. Turner, Miss Turner, Mrs. Oulton, Mrs. Avard, Mrs. Eric Robidoux, Mrs. James White, Mrs. A. J. Tait, Mrs. W. A. Russell, Mrs. Hamilton, Newcastle; Mrs. H. W. Murray, Mrs. John Livingstone, Mrs. Kelly, Miss Labillois, Dalhousie, and Mrs. Chas. Roberts.

Miss Irene Bourque, of Montreal, is the guest of her aunt, Mrs. J. V. Bourque.

Mr. and Mrs. A. J. Tait and children, and Judge and Mrs Russell, were guests this week of Mr. and Mrs. F. J. Robidoux, Richibucto.

Mrs. R. C. Tait, and guests, Mr. and Mrs. Chase, of Wolfville, were in St. John this week.

Miss May Harper spent part of the week in Moncton.

On Friday evening, Mrs. H. McDonald entertained at an enjoyable bridge of three tables. The pretty souvenir of the game fell to Mrs. Jas. McQueen. The hostess had as her aides: her sister, Miss E. McEncrowe, and Miss Muriel McQueen.

One of the pretty social events of the season was the tea, at which Miss Bessie Wortman was hostess on Monday afternoon. Asters formed the floral decorations. Young ladies to aid in serving, were Miss Beatrice Harper, and Miss Lena Melanson.

On Tuesday afternoon at her home, Main street East, Miss Lena Melanson entertained at tea, in honor of Miss O'Leary, of Richibucto. The floral decorations were of sweet peas. The Misses Melanson and Miss Bessie Wortman served the guests. Ladies in attendance were: Mrs. Wilbur, Mrs. A. J. Tait, Mrs. Kelly, Mrs. Gallagher, Mrs. Gibson, Mrs. J. V. Bourque, Miss Irene Bourque Montreal; Mrs. Dr. Brown, Mrs. Thos. Brown, Mrs. H. W. Murray, Mrs. Wortman, the Misses Tait, Miss Pickup, Miss Evans, Mrs. H. McDonald, Miss E. McEncrowe, the Misses Harper, Miss E. Weldon, Mrs. Clarke, Miss Phelps, Miss Bray, Mrs. Jas. White and others.

Mrs. O. P. Wilbur left town on Wednesday to visit in Moncton previous to her return to Sussex.

Mrs. L. J. Bellivau left town on Wednesday for Quebec. Mrs. Bellivau will spend the winter in Rivere du Loup.

Miss Pickup, Granville Ferry, is the guest of the Misses Tait.

Miss O'Leary has returned to Richibucto.

Mr. Ivey Avard and family, have closed their cottage and returned to Moncton.

Mr. Frank Smith's family have returned to Moncton, accompanied by Miss Dorothy Dobbie, who will spend the winter at their home.

Mr. and Mrs. Clarke and family are closing their shore cottage, returning this week to St. Catherines, Ont.

The "stork" paid a visit this week, to the home of Dr. and Mrs. Eric Robidoux, and left a baby daughter.

The ladies of St. Andrew's church, held a very successful tea on Saturday afternoon, at the home of Mrs. H. W. Murray.

The marriage took place in St. Joseph's church on Tuesday morning, of Mr. Augustus McEncrowe, to Miss Mary White. Rev. Fr. LeBlanc officiated. The bride was becomingly attired in a costume of dark blue cloth, with hat of Alice blue. Mr. and Mrs. McEncrowe have a large circle of friends in town, who extend to them their best wishes. They will reside in Shediac, the groom holding a good position in the employ of R. C. Tait & Co.

LOVELY CHIFFONS

Some of the new chiffons are particularly beautiful. Among them are seen the broad velvet stripes and the narrow needle cords, both overprinted with floral designs. Brocaded chiffons are much favored, and metallic cloths are particularly popular.

There is no simpler way to clarify lard for frying purposes than by heating it thoroughly with several slices of raw potato and straining.

DORCHESTER

Dorchester, Oct. 7—Mrs. Julian Cornell and little son, Ralph, of Amherst, are the guests of relatives in town.

Mr. and Mrs. W. H. Chapman, announce the engagement of their only daughter, Miss Muriel Kazen, to Mr. H. Dysart, of Boston. The marriage to take place early in November.

Miss Jean Piercy is resuming her violin studies at Mount Allison, Sackville.

Mr. George Nixon, who has been visiting his sister, Mrs. Percy Forster, left on Monday last for his home in Montreal.

Mrs. W. Blanchard and family, of Winnipeg, are on an extensive visit with Mr. and Mrs. A. V. Smith.

Rev. R. A. Robinson is home from a vacation trip to his old home in Annapolis.

The marriage took place on Wednesday afternoon, at 5 o'clock, of Miss Mary Gertrude Palmer and Mr. Harold Winfield Bannister, of Moncton. The ceremony was performed by Rev. W. B. Bezanson, B. D., and Chaplain B. H. Thomas. The bride is the youngest daughter of Captain and Mrs F. C. Palmer. The many friends of the happy couple extend hearty congratulations.

Mrs. A. E. Oulton, who with her daughter, Miss Marion Oulton, of Boston, visited her son, T. E. Oulton, at Valcartier returned home this week. Mrs. Oulton also visited in Montreal and Quebec.

Mrs. J. J. Kane has returned from Sussex. Miss Helen Kane who has been ill is slowly improving. Her many friends here, hope soon to see her back again.

Mrs. F. C. Dickie and infant daughter, who have been visiting Mr. and Mrs. M. Dickie in Truro, are home again.

Miss Ruth Kingston is visiting in Sackville, the guest of Misses Howard.

Dr. and Mrs. Geo. B. Ryan, Paris, are the guests of Dr. and Mrs. Frank McCully in Moncton.

ST. ANDREWS

St. Andrews, Oct. 9.—Miss May Morris closed her summer home on Thursday and will visit in St. Stephen before spending the winter in Boston.

Mrs. P. G. Hanson and Mrs. Goodwill Douglas returned on Thursday from Boston.

Miss Laura Wilson spent a few days in Eastport this week.

Mr. A. Allerton was a passenger on Monday night's train for Montreal.

Miss Emily Donahue is spending her vacation in Quebec.

Mr. and Mrs. Charles Mallory who have been in Apohaqui attending the wedding of Miss Margaret Johnston, and Mr. Harry Mishow, returned home on Tuesday.

Miss Genevieve Howe and Miss Rae Howe were visiting friends in Eastport last week.

Miss Martha Stinson, of Boston, is the guest of her sister, Mrs. Thomas Richardson.

Miss Anna Dalton returned to her home in Ottawa, on Wednesday last.

Miss Helen Mowatt entertained the Auction Club, at Beech Hill, on Tuesday evening. The prizes were won by Miss Mary Grimmer and Mr. Murray. Those present were Mrs. F. P. McColl, Mrs. R. A. Stuart, Jr., Miss Bessie Grimmer, Miss Gwendolyn Jack, Miss Hazel Grimmer, Miss Kaye Cockburn, Messrs. R. A. Stuart, Jr., Skiffington Grimmer, Douglas Alexander, Royden Smith, Stuart and Harold Grimmer L. Murray.

Mrs. Charles Mallory will be at home to her friends on Tuesday and Wednesday afternoon, October 13th and 14th.

The Misses Alice and Muriel Grimmer expect to leave next week for Vancouver, where they will spend the winter.

Miss Velma Mallock entertained a number of her young friends very pleasantly on Saturday evening last, it being the occasion of her birthday.

Mr. and Mrs. Harry Maloney have gone on a fortnight's visit to New Hampshire.

Mr. and Mrs. J. P. Stoddard, who have spent several months in Boston, returned home on Tuesday.

Mr. and Mrs. W. J. Richardson were in town this week.

HAMPTON

Hampton, Oct. 8—Mr. and Mrs. Fred Crosby, St. John, were guests of Mr. and Mrs. Harry Schofield, on Sunday.

Rev. A. H. and Mrs. Crowfoot, returned on Friday from a three months' trip in England.

Mrs. F. M. Humphrey entertained a party of young people on Saturday evening in honor of her daughter, Ruth's birthday.

Mr. and Mrs. J. M. Scovil and Mr. and Mrs. Guy Humphrey, St. John, motored to Hampton, on Sunday.

Mrs. Weldon, of Chatham, is the guest of her sister-in-law, Mrs. C. J. Mersereau.

Miss Smith, Fredericton, is a guest at the Wayside Inn.

Miss H. L. Barnes left on Wednesday for Alma; Albert Co.

Mr. and Mrs. Fred Schofield, St. John, were week-end guests of Mr. and Mrs. E. A. Schofield, Allandale.

Mrs. C. H. Smith returned on Tuesday from Halifax, where she has been visiting her son, Mr. Harvey Smith for the last two months.

Mrs. F. M. Humphrey left on Tuesday for an auto trip to Woodstock.

The choir of the Episcopal Church, and a number of friends met at the residence of Mrs. N. M. Barnes, on Wednesday evening. The Rev. Mr. Crowfoot on behalf of those present, presented to the Rev. A. C. Fenwick a handsome fur robe and sweater coat. Mr. Fenwick who has had charge of the Parish during Mr. Crowfoot's absence in England, is about to take up his duties elsewhere.

The people of Hampton are making arrangements for two grand entertainments to be held in the Assembly Hall of the Consolidated School, proceeds in aid of the Belgian fund.

CLIFTON

Clifton, Oct. 8—The monthly meeting of The Women's Institute, was held at Mrs. A. G. Breen's on Tuesday evening.

A Devotional Meeting of The Women's Auxiliary will be held on Thursday afternoon, at 2.30, at the residence of Mrs. D. P. Wetmore.

Mr. and Mrs. Fred Wood, of Carter's Point were the guests of Mrs. Wood's mother, Mrs. L. A. Wetmore, of this place on Sunday.

Mr. Frank Puddington, of St. John, and Mrs. Shaw spent Sunday the guests of Mr. and Mrs. N. N. Puddington.

Mr and Mrs. P. N. Woodley, of St. John, spent the week-end in the village, the guests of Mr. and Mrs. S. S. Carmichael.

Mr. and Mrs. J. F. H. Teed, of St. John, spent Sunday at this place

Mr. and Mrs. O. Arnold Crawford, St. John, were the guests of Mr. and Mrs. W. B. Flewelling, on Sunday

Mr. G. Desmond, traveller for Minards Liniment, Yarmouth, N. S., was in the village on Tuesday.

On Tuesday Mrs. J. F. Flewelling entertained at tea in honor of her little son's birthday.

Mrs. and Miss Bailey, of St. John, were the guests of Mrs. A. G. Brown on Thursday and Friday.

Dr. M. Macfarland, of St. John has taken a residence at this place, and will take up his practice here in the future.

NEWCASTLE

Newcastle, Oct. 9.—Rev. Dr. and Mrs. William Harrison left on Tuesday for a three or four weeks vacation. Dr. Harrison will visit his sister, Mrs. George Austin, Wilmington, Delaware, whom he has not seen for about forty years. Mrs. Harrison will visit her brother, John A. Macdonald, of New York, and her aunt in Boston.

Mr. and Mrs. Garfield Troy, who have been home for several months, guests of Postmaster and Mrs. Jas. M. Troy, returned yesterday to their home in the West.

Miss Edna McPherson, of Moncton, spent the week-end with her sister, Mrs. John Kingston.

Miss Helen Armstrong went to Bathurst Wednesday to visit friends.

Mrs. Fred E. Locke received for the first time since her marriage, yesterday afternoon.

Miss L. Dempsey, of Bathurst, spent the week-end with Miss Jennie McMaster.

Mrs. Charles Sargeant, Sr., of Nelson, left this week to spend the winter with relatives in New York.

Miss Jean Morrison is recovering from the operation she recently underwent for appendicitis.

Mrs. Cody, of Montreal, is visiting her parents, Mr. and Mrs. Thomas Daughney, of Rosebank.

Hot Drinks for Cold Days

The chill of the late autumn brings with it a keen sense of the grateful comfort that goes with a cup of fragrant, piping hot coffee, beef tea or tomato bouillon, and crisp, creamy crackers or tasty sandwiches, for all of which we have won a reputation to be proud of.

OUR OYSTER STEWS
Are made from choice selected oysters, rich, creamy milk and the best of everything. Have one!

LUNCHEON and AFTERNOON
Served cosily every day in our fine colonial room which is a favorite resort for business folks and shoppers.

Exclusive Agency for Apollo Chocolates---Full Line of Ganong's Chocolates

"Where Everybody Goes"
Sharpe's
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Until further notice we will be open on Sundays for serving lunches only.

The Woman's World

TRAINING IN BUSINESS AS NECESSARY AS EDUCATION

Whatever education the business woman may have, it alone counts little toward a successful career unless there is thorough training in the particular line of work one undertakes. Although there is a vast difference between education and training, it is not always immediately recognized. The diploma from high school or college counts for little in itself without the real, practical training, but, combined with the latter it is invaluable and gives the woman who is starting in business a distinct asset which should yield satisfactory returns.

There are numerous instances of women who have been thrust into the business world without the advantage of the higher education, but with the special training which they were eager to make the most of they have forged ahead and proved that one can succeed without it, although if it can be secured, it is a great factor in polishing off the rough corners and not only helping to make the work easier and better but giving untold pleasure to the one who has secured it.

The amount of training one receives depends largely on oneself and the desire to receive it, for the one who is persistent may do much toward training herself and will take advantage of every situation which arises to gain a clearer insight into the business methods that will help her. From the cash girl to the head of the concern, everyone needs special training for the particualr work to be done. This is why, it is said, specialization is a necessity to successful work. The saleswoman may be so well trained in the selling of goods that her sales may mount to a high figure, but she may not have had training and experience in making change and would be a failure as a cashier; the stenographer may be able to take dictation and transcribe a letter without an error, for she has been well trained in that direction, but she might not be able to sell goods or keep a set of books because of the lack of training.

Most of this training is received after one has become connected with a position, and because of the necessity of securing it most women find it much better to begin at a low rung of the ladder so that the training may come gradually, than to fail by beginning too high. The so-called big women, those of whom the business world is proud, are those who have once been the small ones holding small positions and who have gradually climbed, training themselves well for every step before them.

Training is so necessary, but with some so little understood, that some women with a small amount of money to invest have been led to put it into a small business for which they have had no training, and the result has been failure. Whatever one goes into should be well investigated, and if there is a good opening it is almost always possible to secure training some way in a similar line of work. Even in establishing a dressmaking or millinery business it is much safer to have at least a few weeks' practical training. The case is recalled of a woman who was suddenly thrown on her own resources and because she was successful in doing the sewing she scorned the idea of working as a seamstress for a few weeks in an establishment, and the result is that although she does excellent work, she makes only half a success from the financial standpoint, for she has not learned the quickest methods of doing her work—she lacks the training that would have smoothed the path and made clearer sailing.

THINKS SWEARING ALLRIGHT

Providing the provocation equals the offence of Jones stepping on Smith's corns. Far better to use Putnam's Corn Extractor;—it does cure corns and warts in one day without pain. Try "Putnam's," free from acids and painless, price 25c. at all dealers.

EACH GIRL MAY HAVE "CAREER."

What charm there is to most girls in the word "career." There are those who place it above everything which is supposed to be desirable, and work and dream of the time when they may be fairly launched on that enviable course—their chosen career.

Careers are not nearly so unusual or impossible as they have been supposed to be, for it is very possible for every girl who desires, to have a "career." It may not be her ideal of being an opera singer or a famous painter, of which she may have dreamed when she was a child, but if she has found thot either inclination or duty are in another direction and she has formed a high and noble object as a goal to work for, she has her "career." It may not be of her own choosing or just what she would have preferred; it may even have come to her; instead of her seeking it; but if she has adopted it, holding it before her as an object to accomplish, she is not without her coveted "career."

Whether it be in a position of responsibility in the financial world, of prominence in the social, political, artistic, or in the home as a model house keeper and home-maker, she may have this definite end in view and it is "career." It was once supposed that one had to go outside of the home if she adopted a career, but the art of being a good home-maker has become so desirable that the girl may set so high a standard of attainment in this line, in being a model housekeeper, in the joy and happiness she may give to the other inmates in the home, that she may have one of the most satisfactory careers and yet put her best endeavors within its shelter.

A "career" has come to be recognized, not as the great shining star in a far-off firmament which requires the sacrifice of all that a girl holds dear, but the placing of a high aim; keeping it ever before her and working hard to reach it, in whatever line of endeavor she may find herself, whether she is there because of her own desires and ambitions or because circumstances have placed her there and her good judgment and clear common sense have caused her to make the best of it and given her the ambition to aim for a high standard of perfection in it.

SQUIFFLES.

When meat is at such a premium as it is this season, the appetizing and nourishing dishes which may be made from left-overs are well worth considering as items whereby some small saving may be effected. Every thrifty housewife makes a point of devising ways to prevent the least waste, and one of the best plans toward table economy is to see that left-overs are utilized to the proper advantage. The souffle offers a means of using bits of cold meat, beef, veal, lamb, or chicken, as well as cheese and vegetables which make good meat substitutes, in such a tempting combination with other ingredients that it is always a welcome addition to the menu. The following are receipts for souffles which are suitable for either luncheon or supper dishes:

Chicken Souffle.

Cook in a double kettle until it thickens, the following dressing. Two-thirds of a cupful of meat-stock or cream, one tablespoonful of cold butter, the beaten yolks of two eggs, a quarter of a grated nutmeg, half a teaspoonful of salt, two dashes of paprika, and three tablespoonfuls of dry bread-crumbs rolled fine. Then add one pint of cold chicken chopped fine, and the whites of the eggs. Pour into custard or timbale cups, filling them two-thirds full, and bake in a pan of boiling water. Serve this with Spanish sauce.

Beef, Lamb or Veal Souffle

Melt two tablespoonfuls of butter with two tablespoonfuls of flour, one scant teaspoonful of salt, two dashes of white pepper, and one teaspoonful of onion juice. Add to this one pint of hot milk, and cook until it thickens. Then add one pint of cold meat chopped fine, half a cupful of dried bread-crumbs rolled fine, and the yolks of three eggs. Take from fire and add the three whites beaten stiff. Bake for twenty-five minutes in individual cups, or, if preferred, in one large baker, in a pan of boiling water. Serve with tomato sauce.

Cheese Souffle

Melt two tablespoonfuls of butter, and add one tablespoonful of flour, one and a half cupfuls of milk. Cook until smooth; then put into it half a teaspoonful of salt, a sprinkling of paprika, and one cupful of grated cheese. While still warm, stir in the unbroken yolks of six eggs, then the six whites beaten stiff. Bake fifteen to twenty-five minutes, and serve at once. A delicious souffle can be made by this receipt, substituting for the cheese one cupful of cold boiled ham chopped fine.

Potato Souffle

Boil until tender six medium-sized potatoes. When done, press through a colander; add one gill of hot milk or cream, one teaspoonful of salt, and the unbroken yolks of three eggs. Beat light, and stir in the whites of the eggs beaten stiff. Set in a pan of hot water and bake brown. Serve at once.

Asparagus Souffle

Cook until smooth and clear, one tablespoonful of flour, two tablespoonfuls of butter, and one and a half cupfuls of milk. Then add the yolks of five eggs, and three-quarters of a teaspoonful of salt. Put in last the well-beaten whites of the eggs, and bake in a pan, with an opening in the center, placed in a larger pan of boiling water. Heat thoroughly a large bunch of canned asparagus, and place in the center of the souffle when ready to serve.

Fish Souffle

For this, use one medium canful of salmon or two teacupfuls of any cold boiled fish left over from a meal, except trout; salmon and plain white fish are particularly nice for souffle. Canned salmon can also be used, but every particle of fat, skin, bone, and oil should be removed. Cook in a double boiler, until smooth and thick, one pint of hot milk, the yolks of three eggs, one heaping tablespoonful of butter rubbed smooth with two even tablespoonfuls of flour, and half a teaspoonful of salt. Add last the three whites of eggs beaten stiff, and the fish cut fine. Bake in ramekins or shells. Serve with bechamel sauce.

Spanish Sauce.

Cook together until thickened, one pint of tomatoes, one clove of garlic chopped fine, a generous slice of onion, half a teaspoonful of salt, a small cupful of stock, a tablespoonful of butter rubbed smooth with dessert-spoonful of flour, a quarter-teaspoonful of ground cloves, and a dozen chopped olives.

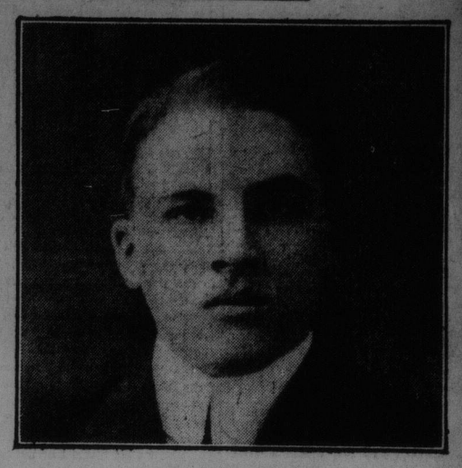
Bechamel Sauce.

Cook until smooth and creamy, one tablespoonful of flour, one tablespoonful of butter, half a cupful of cream, half a cupful of soup stock, half a teaspoonful of salt, two or three dashes of paprika, and yolk of one egg.

—McCall's Magazine.

DYSPEPSIA MADE MY LIFE MISERAB...

Did Not Think I Would Ever Be Able to Enjoy Another M... Until I Decided to Investigate Claims for "Fruit-a-tives."



W. F. ALLEN, ESQ.

Halifax, N. S., Nov. 22nd. 1913

"I feel that I would be doing "Fruit-a-tives" a great injustice if I ...not make known to you the wonderful results that I have obtained from ...use. For the past eight years, I have been afflicted with Dyspepsia. ...had given up all hopes of ever being able to enjoy another meal, when ...chanced to see your advertisement in the papers, and as a last resort ...decided to investigate and see if all you claimed for "Fruit-a-tives" ...true. Now, after having used six boxes, I find that your claims for "Fr...a-tives" are well founded. I am now in perfect health and can enjoy ...meals as I formerly did, and I cannot praise "Fruit-a-tives" too strongl...

WELLARD F. ALLEN

Just as sure as day follows night, just so sure will "Fruit-a-tives c... every trace of Indigestion and Dyspepsia. "Fruit-a-tives" keeps the sto...ach sweet and clean. "Fruit-a-tives" insures the digestive juices being fr... and plentiful by ridding the whole system of impurities. "Fruit-a-tives sti...ulates the stomach muscles, and insures every meal being promptly a... completely digested.

If you have any Stomach Trouble, such as Belching Gas, Pain Af... Eating, Sour Stomach, "Heart Burn"—and especially if your Bowels ... not regular, by all means take "Fruit-a-tives."

50c. a box, 6 for $2.50, trial size, 25c. At all dealers or sent on rece... of price by "Fruit-a-tives" Limited, Ottawa.

WORTH KNOWING.

To remove the rusty appearan... from black suede shoes, rub with equ... quantity of olive oil and black ink.

A lather made of white soap a... milk is said to be excellent for clea... ing children's white kid shoes.

When mashing potatoes or oth... vegetables, never use cold milk, b... hot then they will be light and fluff...

When putting away silk waists ta... out shields, as they are apt to cra... the silk.

Overcoming a Stamping Difficulty

So often one finds it difficult ... stamp a scallop when it is to finis... the edge of a dress, yoke, collar, ... any irregular edge. To overcom... this: Cut out of stiff paper four ... five scallops the desired size for ... pattern, place these on material to b... stamped, draw around them with ... sharp pencil. By constantly shiftin... and repeating you will have no tro... ble stamping the most irregular edg... with a perfectly even scallop.

Ford
THE UNIVERSAL CAR

Smart --- Refined --- Faultless

in every detail---combining the limit of luxury with the limit of utility, is the new Ford Coupelet.

Like all other Fords, this beautiful car is economical in operation and low in price. Don't fail to see it.

Ford Motor Company OF CANADA, LIMITED.
ST. JOHN, N. B.

FORD COUPELET

$850 F. O. B. Ford, Ont.
Fully Equipped