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Mr. Chaskey from

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Cost of Rais-

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Press.]

Oct. 21.—Unless the

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Good

tea is the result of
care and experience
in blending—must be
the combination of fine
flavor, smooth strength
and richness. Because
all these elements are
so generously included
in Red Rose Tea it
well merits the term
"good tea."

RED ROSE
TEA
"Is good tea"

NEVER SOLD IN BULK
Your Grocer Will
Recommend It

Individual Touches

In spite of the uniformity of
the country as regards plainness, a good
tailor manages to introduce some
very important features and nearly
every one of the new modes has a
distinct note of difference, which dis-
tinguishes it and gives it an individ-
uality of its own.

In the case of a dead leaf brown
Yorkshire tweed, which is dividing
the honors with the Scotch and Irish
tweeds, and which was supplemented
with a black diagonal stripe, and fin-
ished with a warm brown velvet col-
lar, the coat was designed with plain
revers and brown horn buttons, while
there was a plain band round the base
of the coat, into which was spliced a
pointed band studded with buttons, the
same effect being introduced on the
cuffs.

This band came to an abrupt end
on either side of the coat after leav-
ing it quite unadorned in front.

Crocodile buttons are not discarded
in spite of the fancy for colored or
black horn and brown horn buttons,
tweed, flecked with knots of blue
and green, the crocodile buttons were
to be seen on pockets and fronts,
while the Canterbury tweeds are
likewise used for the neat, workman-
like suits with capital effect.

MINARD'S LINIMENT CURES

FREE! to Boys only.



Every boy should
have a bottle of
Minard's Liniment
at home. It is a
great remedy for
all kinds of
coughs, colds,
croup, whooping
cough, and all
other respiratory
affections. It is
also a good
remedy for
stomach troubles,
diarrhea, and
all other ailments
of the digestive
system. It is
very pleasant
to take, and
does not harm
the system. It
is a great
household
remedy, and
should be
kept in every
home.

OVERLAND MERCHANDISE CO., 40 TORONTO

O 21.25

Just One Word
To Ladies

What is the chief beauty of
a lady, the dress or the hair?

The Hair of Course!

No matter how much you
spend on dress, it never can
beautify you as much as hair
can. No hat will fit without
hair. In doubt, just come to
us, and we will give free de-
monstration.

We carry a large stock of
Human Hair Goods.

Bring your combings and
have them made up into
Switches, etc., at very small
cost.

PROF. MICHEEL
221 DUNDAS STREET.
East of Clarence.

A MYSTIC DINNER FOR HALLOWE'EN



PRETTY ARRANGEMENT FOR THE HALLOWE'EN DINNER TABLE.

For a Halloween dinner the table
decorations go a great way in making
the affair successful. This is a night
of mystery and of ghostly happenings,
so the decorations should give hint of
what may follow when the witching
hour of midnight approaches.

Cover the table with grey linen over
which black bats, cats, owls, witches,
brooms and half moons have been at-
tached in paper design. In the centre
on a moss-covered log perch a
good-sized cat or crepe paper owl.
White candles with the black owl
shades, and at the corners of the log
four half-green citron shells cut in
points may hold salted nuts, bonbons
and relishes.

In a grey inverted parasol swung
over the table, or a paper wasp's nest,
the favors may be placed with grey
ribbons attached to the favors and
black paper cats tied to the ends of
the ribbons that hang down over the
edge. The menu is the all-important
question of what is novel and nice,
and here's how to make it.

Menu.
Black Cap Cocktails.
Elf Relish.
Mock Duck, with Apple and Earth
Apple Surprise.
Rainbow Salad.
Corn Cream and Wisdom Cakes.
Forbidden Fruit Cordial.
Coffee.

The place cards for this dinner
should be little three-legged toy iron
pots with the guests' names on little
flannel holders hanging on the side.
The "black-cap cocktails" are made
of the pulp of grapefruit, seeded
white grapes, cherries, both green
and red. Carefully drain when needed,
fill the glasses three-quarters full, add
a dash of sugar, a grating of nutmeg,
and enough of the fruit juice to fill
the glass, and then cover it with a
black paper pointed witch's cap.

The "elf relish" is made of boiled
chicken liver chopped fine with a
little celery, three olives, juice of
an onion, pepper and salt, tablespoon

of melted butter. Mix this to a
paste, spread lightly on a toast
round, sprinkle with a little grated
cheese and brown quickly in the
oven and serve on a green lettuce leaf.
For "baked soup" take a pound and
a half of fairly lean beef, cut in little
squares, slice two onions, dice two
carrots, one ounce of rice, half a pint
of split peas, pepper and salt to taste,
and three quarts of water. Place in
a covered jar, cover closely and bake
four hours. Serve with soup sticks.
To make "devilish fish" boil a piece
of cod, salmon or other large fish, and
when cold flake it lightly with a sil-
ver fork. Add to two pounds of fish
a cup of cracker dust, a beaten egg,
juice of an onion, salt, pepper, gill of
cream, fill well buttered baking shells
with the mixture, putting a lump of
butter and your sprinkling of grated
cheese on the top of each. Bake a
delicate brown and serve hot. Cucum-
ber strips to dip in French dressing are
often served with them.

WHITE ROSES By KATHARINE HOLLAND BROWN.

CHAPTER EIGHTH
The garden that bloomed
"It is the dawn that rests on," said Mrs.
Wentworth, "but the sun is not yet
up. Walked slowly down the long, mossy path,
seeing again her son's strong arms
Her free hand lay lightly in Corinna's
own. She looked down happily at the
fair, still world below her the steep,
gray-green terraces of the April vine-
yards, midway, on a jutting hill-side,
the square white walls and watching bell-
tower of the monastery, beyond, the
shumming calms below the sea.

"It is a view that enchants me, I'd
say," said Robert Wentworth emphati-
cally. However, his good, intent eyes
were not bent upon the far, dazzling ap-
pares of the Mediterranean. She knew
glance turn to his mother, with habitual
quiet understanding. None the less the
mother smiled, and watching him, her
gentle abstraction, her sweet unworl-
dlyness, she was a wise woman. And all her
love for the big, grave son of hers could
never blind her, even to his hidden
thought. She patting Corinna's black
sleeve, and drew the girl's slight fingers
closer in her own.

"But for you, Corinna? Is it always
beautiful? And satisfactory, too?"

"It is beautiful, yes," Corinna chose
her words dutifully. And Italy was al-
ways my fairland when I was little, and
my aunt Caroline would bring me here with
her. But nowadays—

Her clear eyes darkened with a puzzled
shadow. "If they would only let her go
there," she thought. "And let her go alone
and manage as best she could, just for
herself? What was only a young woman
yet her sudden longing for the old place
was a consuming thirst."

It was an odd desire, for Aunt Caro-
line's house stood for no poignant recol-
lections, either of pleasure or pain.
But today, as she remembered it, she
could not see its grim, barren garden, its
stray, old-fashioned, furnishings. In-
stead, she saw only the garden, her own
rose garden, gay, fragrant, and flowering.
For, years ago, Aunt Caroline had given
her the plot, to hold forever as her own.
It was a bewitching place, just the steep,
rocky slope of the cliff lawn, facing di-
rectly out to sea.

The country, on gusty mornings when she
went to pick her flowers, the rough spray
longed for her golden desert. But
sparks in her hair. She drew a quiv-
ering breath. A moment before she had
longed for her golden desert. But now-
oh, for a breath of that cold, keen,
nowhere, the faint, faint, faint, on her
month, the fragrance of those roses, her
own brave little Northland flowers, once
more!

"Corinna."

To Be Continued.

THE FADS OF FASHION

Many black hats are trimmed in white
immense crowns, bands and bows of
white or mauve are used.

A number of tulle-colored hats are
noted, and the covered hat will undoubt-
edly have a high place in fashion.

Many evening frocks of chiffon are
trimmed with lace flounces, and tiny
sprays and knots of silk or velvet flowers.

Skirts at present are little pleated,
though if there is any pleating on a
skirt it is better to have it stitched all
the way to the bottom.

Since lace and ribbon muffs were so
strongly featured abroad during the re-
cent season it is not surprising to see a
few crepe de chine muffs edged with fur
to match the hair.

There's many a slip twixt the sol-
itaire and the wedding ring.

The goodness of some men depends
more on the polio than on principles.

Even a miser doesn't take any more
out of the world than he brought into
it.

If a man has money he can buy
friends—but they are never worth the
price.

Unless you overestimate the average
man he will not think you fully appre-
ciate him.

Correspondence

Edited by Cynthia Gray

A Wedding Anniversary.
Dear Miss Grey,—Would you please
answer these questions through the
columns of your paper?

1. What would be the nicest way to
entertain two old people on the six-
tieth anniversary of their wedding
day?

2. When should the wedding march
of a home-wedding be played?
An early reply will oblige. Thanking
you in advance.

BROWN EYES.
A.—1. An appropriate celebration
would be an old-fashioned dinner
party, with only old friends of the
couple as guests. This could include
any persons who witnessed their wed-
ding ceremony 60 years ago, the fam-
ily doctor, and the clergyman who
performed the ceremony. Needs
during their married life. Set the din-
ner hour for 1 o'clock, as old people
like to be home and in bed at an early
hour, which is impossible if a 6 o'clock
dinner is given.

A centerpiece of golden mums
should adorn the dining table, with a
single blossom placed on each place for
the guests to wear home as a souve-
nir. Another dish of the beauties
should grace the piano, or parlor table.

An old-fashioned menu will be the
best for the occasion. Cream of cel-
ery soup, roast fowl with dressing and
brown gravy, cranberry jelly, mashed
potatoes, a second vegetable if de-
sired, pumpkin and mince pie.

Speeches and toasts are always in
order at such a dinner party, the cele-
brating couple especially being re-
spected in this way.

It should not be necessary to pro-
vide much entertainment for your
guests, particularly if they are old
friends, as they will enjoy a play of
amusement in talking over old times.

It is surprising how well the old folks
enjoy looking at photographs of them-
selves when in their younger days,
and if you can bring to light some of
the family albums of half a genera-
tion ago, the ladies, at least, will
appreciate a hearty laugh at their
appearance in the days of hoop-skirts
and flounces. Hunt up an old-time
song book and practice some of the
favorites of bygone days. Many of
the old pieces will bring a host of
memories to most of those present,
and their appreciation will amply re-
pay you for your trouble.

2. It should be played immediately
before the bride enter the room,
and while they are taking their places
before the clergyman. The march may
be played softly during the cere-
mony if desired.

Household Topics

The small yellow tomatoes that are in
the market now make attractive gar-
nishments and add to the flavor of crab
salad. For the salad use a can of Jap-
anese crab meat to two stalks of cel-
ery, the latter cut fine, and dress with oil
and vinegar or mayonnaise. Strips of
green pepper may be used in place of
the tomatoes or with them. The Jap-
anese crab meat is much larger than the
domestic kind, is more highly flavored
and has less bone. Any salad of the kind
should be mixed thoroughly with a good
part of the dressing instead of using
all the dressing for the outside. And
the crab meat should be opened at least
two hours before using, like any other
canned product. Half-size cans of Jap-
anese crab meat have been heretofore
in the market and will be here later on, if
they have not already arrived.

To stew chicken the way a Southern
mammy taught a Maryland house-
keeper, cut two large frying chickens
into joints and put on to stew with six
or six slices of bacon in water to cover.
Cook slowly until the meat is tender.

Hood's Sarsaparilla
Acts directly and peculiarly
on the blood; purifies, enriches
and revitalizes it, and in this
way builds up the whole sys-
tem. Take it.

There is no "just-as-good" medicine.
Insist on having Hood's. Get it today.

DOCTORS GAVE ME UP

But "Fruit-a-tives" Cured Me

Morefield, Ont., March 25, 1910.
"I suffered from severe indigestion
and dyspepsia for nearly two years. I
could not take food without fearful
distress.

"I could not do any work, and I be-
came so run-down and weak that I
could hardly walk. I was attended by
two experienced doctors and they both
pronounced my case incurable, that
they could do nothing more for me as
they thought my disease was HEART
FAILURE AND INCURABLE. The
doctors gave me up and I looked for-
ward for death in a short time.



"At this time my son asked me to try
FRUIT-A-TIVES, and from the
outset of taking these wonderful tab-
lets I was better, and gradually this
medicine completely cured me. I took a
large number of boxes, perhaps a
dozen, and now I am entirely cured,
and I have gained over thirty pounds
in weight."

HENRY SPEERS, J. P.
"Fruit-a-tives" is sold by all dealers
at 50 cents a box, six for \$2.50, or trial
size 25 cents, or sent on receipt of
price by Fruit-a-tives, Limited, Otta-
wa.

and then drop in a light biscuit crust
rolled thin and cut into little squares, a
big lump of butter rolled in flour and an
extra cupful of water. Cook covered for
about ten minutes. The floured butter
should be stirred thoroughly into the
steak before the paste is added. For the
paste use a pint of flour, a rounding
tablespoonful of salt, two level spoon-
fuls of baking powder and milk to make
a batter that can be rolled out.

Not every woman thinks to use a shal-
low saucepan for cooking when she
wishes a quick result and of saving the
deep saucepan for a time when slower
cooking is needed.

Hot boiled rice spread over the top
with salmon and covered with a rich
white sauce makes a tempting looking
and tasty luncheon dish.

PAPER BAG COOKERY.

Mutton Cutlets—14 pounds best
neck mutton; 1 egg; breadcrumbs.
Seasoning.

Wipe the meat, remove the chin
bone and shorten the rib bones. Trim
the cutlets neatly, removing some of
the fat, season with pepper and salt.

Brush each cutlet with beaten
egg, toss in fine dry crumbs, place
in a well-greased bag and cook
about 10 minutes. The cutlets
must not be allowed to stand after
being seared and crumbed or they be-
come damp and may stick to the bag.
Dish carefully and send quickly to
table.

Four Ways to Cook Apples

Apple Sauce Cake.
This cake keeps fresh longer than
any other, except fruit cake. It is put
together like common stirred cake,
made rather stiff. The apple sauce is
used to moisten it, instead of some of
the water, and adds greatly to the flavor
and keeping qualities. The ingredi-
ents are two cupfuls of flour, one
teaspoonful of soda, one egg, butter
size of walnut, spices to taste, one
cupful of sugar and one cupful of
smooth apple sauce.

Fried Apple Charlotte.
Soak four slices of stale bread in
water and when soft press very dry.
Cut to bread three apples pared and
cut in small dice, one-half cup of
sugar, one-half cup of butter, one
cup of salt. Beat two eggs, whites and
yolks separately, add and mix all
well, fry a spoonful at a time in hot
lard. Sprinkle lightly with sugar.

Put two pounds of peeled and sliced
apples in a saucepan; add one cupful
of water, a small stick of cinnamon,
one cupful of sugar, and the rind and
juice of one lemon. Cook quickly until
soft, then rub through a sieve, and
mix with two cupfuls of cream and
one cupful of custard. Freeze, and
serve in dainty small cups decorated
with large seedless raisins.

Best Apple Juice.
Wash a half dozen good sized ap-
ples. Bake until thoroughly done, in
the skins. Over them pour a quart
of boiling water. Stir and set away
in a cold place. Serve with a little
sugar, if desired.

FARMER'S BANK MEETING.
Dashed out, Oct. 20.—Another meet-
ing of Farmers' Bank depositors will
shortly be held here, when J. J. Mer-
ner, M. P., and Henry Elmer, M.P.P.,
will speak on the subject.

THE COON AND THE SPEC.
[Toronto Star.]
As regards the matter of the Hamilton
Spectator predicts that Mr. Monk will
come down like Davy Crockett's coon.
We fear that it is the Spectator
which is looked to do the coon act.

"Phlorescence is due to a disordered
condition of the stomach. Chamber-
lain's Tablets are essentially a stom-
ach medicine, intended especially to
act on that organ; to cleanse it,
strengthen it, tone and invigorate it,
to regulate the liver and to banish
phlorescence, positively and effectually.
For sale by all dealers."

Mrs. Winslow's Creaming Syrup
has been used for over SIXTY YEARS
by MILLIONS OF MOTHERS for their
CHILDREN WHILE TEETHING, WITH
SUCCESS. IT SOOTHES THE STOMACH,
KEEPS THE CHILD FROM CATCHING
COLD, AND CURES COLIC, WIND,
DIARRHEA, AND ALL OTHERS OF DISOR-
DER. Sold all over the world.

FREE THIS MAGNIFICENT DOLL'S HOUSE AND HANDSOME IMPORTED DOLL

also TWO complete sets of beautiful furniture for the house and this lovely gold-finished jewelled ring



THE HANDSOME DOLL WE GIVE YOU WITH THE HOUSE is a little beauty, fully jointed so that she can sit down, turn her head, move her arms and legs, and she is dressed with fine underwear, shoes, stockings, etc., complete from hair to toes.

Oh, if you want to secure ABSOLUTELY FREE this handsome doll house, lovely doll, the two sets of furniture and the beautiful jewelled ring, send us your name and address at once and agree to sell only one of our delicious pastries to each shop owner in his locality, rose, carnation, lily of the valley, etc., etc. We will send you a package we send a beautiful piece of gold-plated jewelry, well like hot cakes. When sold, return us the money, and we will send you the doll house, doll, furniture, and ring. Some presents carefully packed, exactly as represented. No cash to be paid. Your name and address must be sent to us at once. Write to: NATIONAL LADIES' ASSOCIATION, Dept. H 103, TORONTO, ONT.

O 21.28

Callaghan on his own business

People have said, "Why doesn't Callaghan have a sales-
room downtown?" The answer is, "YOU can't afford it."
That's right, "YOU can't afford it."
How? Well, if I had a salesroom downtown, every
piano I sell would have to bear its share of the inevitable
expense of rental, etc., on the big street. As it is, I sell
from my own residence and allow you the whole of the
difference.

Dig a little deeper! I show you the piano under exactly
the same conditions as it would sound in your own draw-
ing-room. There is no disappointment afterwards—no
discovery that the piano with such a great volume of sound
in the salesroom only gave forth an attenuated tone in
your own home.

All the foregoing is why YOU can't afford my having a
salesroom downtown.
If you were determined to get a MARTIN-ORME piano
in your home, and went down to Ottawa where they are
made, you couldn't get one for a dollar cheaper than I can
sell it to you. Reverse the story and you get the fact that I
can sell you a piano at the same price as if you bought
DIRECT FROM THE FACTORY.



613 WELLINGTON STREET

Northeast corner Victoria Park. Belt Line cars pass the door.

: TELEPHONE 708 :

MAN BROWN DERBY

The High
Gauge of
Excitement
in Recent
Fiction

WELLS
HASTINGS'
NEW NOVEL

MASON ELLSWORTH answers a personal in the Herald
calling for a young man "capable of deciding important
questions on the spur of the moment." The important
question he finds demanded of him is whether he will marry on the
instant the lovely niece of an eccentric old gentleman.

No sooner has the marriage taken place and they have retired
to the farm provided for them, than Nancy is kidnapped by a man
of whom Mason knows nothing except that he wears a broken derby.
Then follows a pursuit as perplexing and as thrilling as anything
afforded in recent fiction.

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McLEOD & ALLEN, TORONTO.

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KEPT FREE FROM
DIRT
& MADE
DAZZLING
BRIGHT & CLEAN

WITH
Old Dutch
Cleanser

NEVER BE WITHOUT IT IN THE KITCHEN
Its many uses and full directions
on large Sifter-Can 10¢