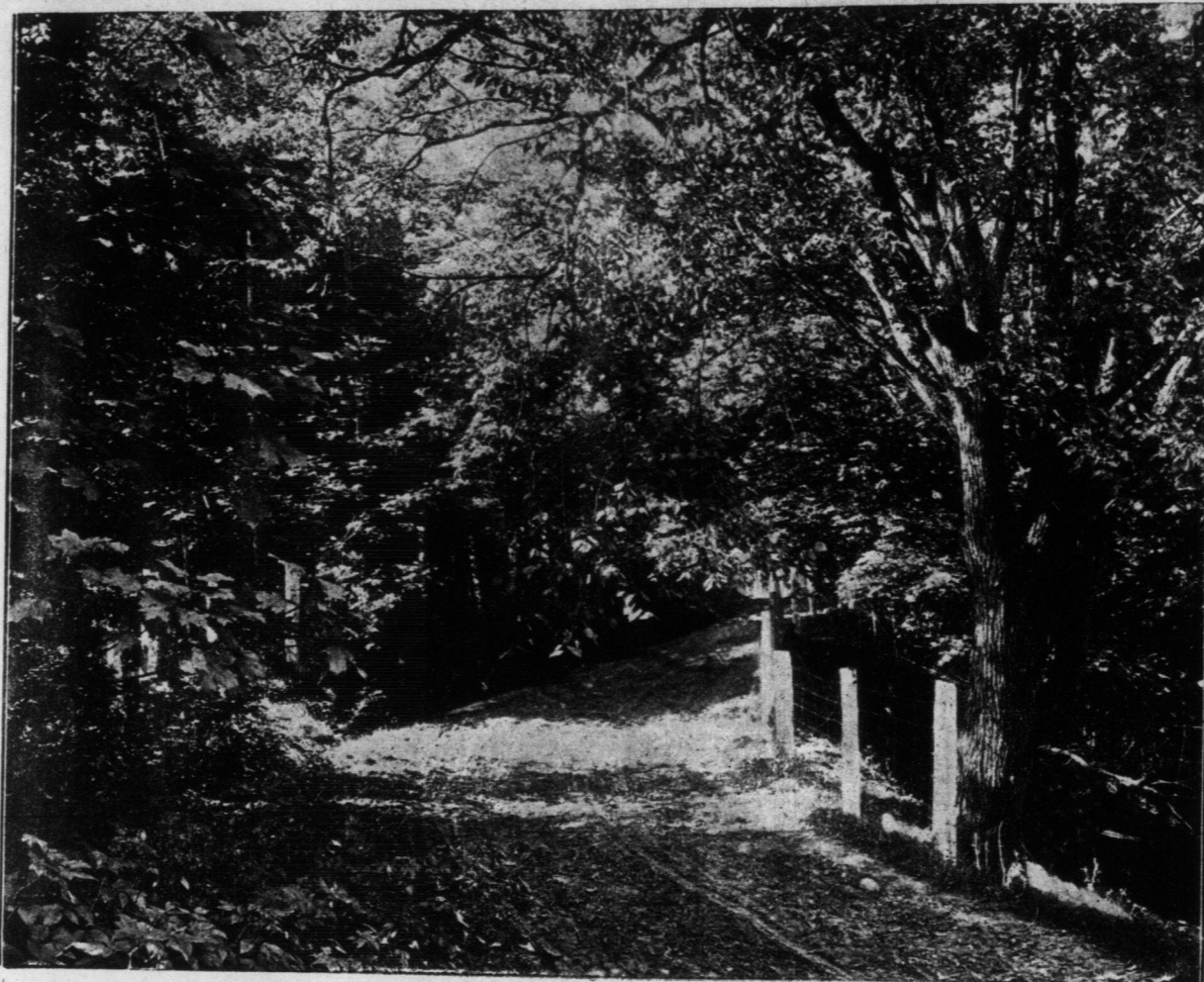
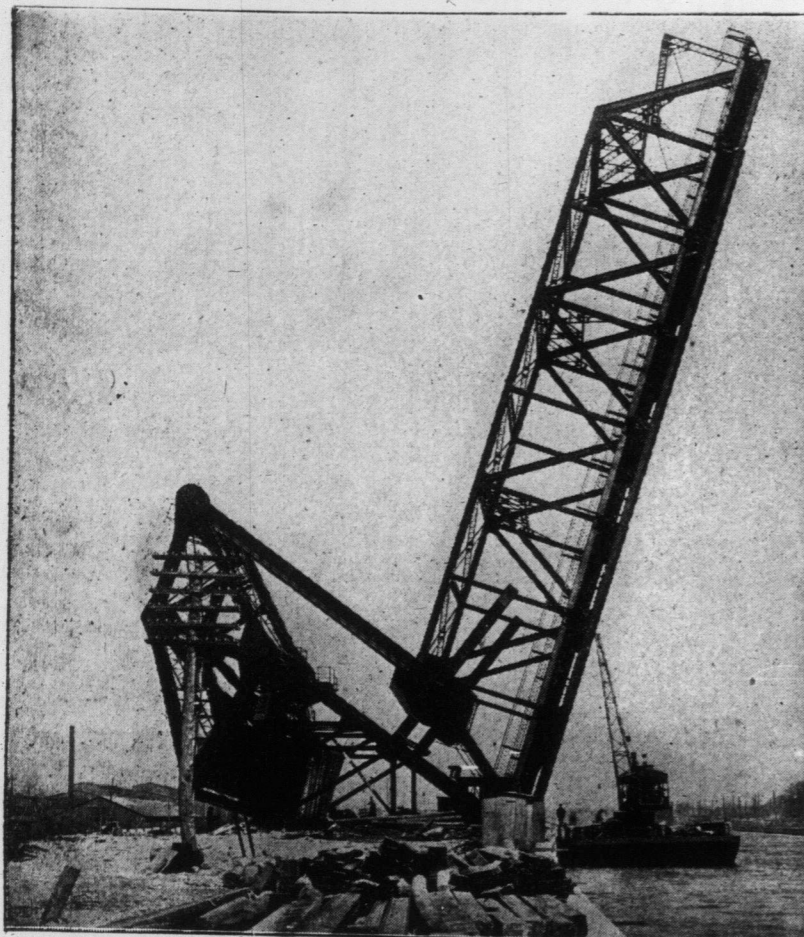




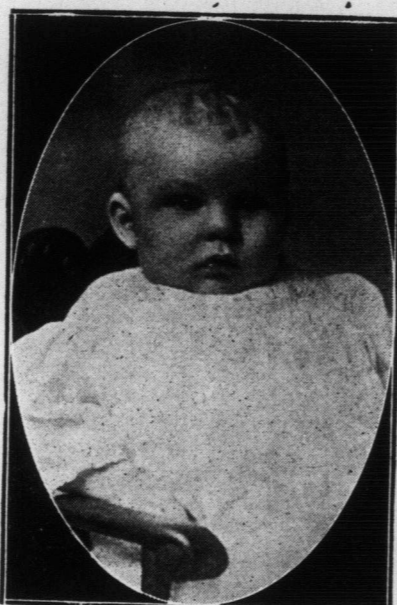
TORONTO'S SOUTH POLAR HERO, DR. CHARLES S. WRIGHT, WHO RETURNED TO TORONTO RECENTLY. HE IS PHOTOGRAPHED HERE WITH HIS MOTHER, AND F. DEBENHAM, ONE OF THE EXPEDITION.



THE COOL LEAFINESS OF THIS SHADY ROADWAY CONTRASTS STRIKINGLY WITH THE HEAT OF CITY STREETS. YET THIS TOUCH OF COUNTRY IS WITHIN THE CITY'S BOUNDS, ON THE STRATH GOWAN ESTATE, IN NORTH TORONTO, BEING DEVELOPED FOR HIGH-CLASS HOMES.



BRIDGE AT ROCKFIELD, OVER THE LACHINE CANAL, WORKED BY BALANCE OF WEIGHTS.



ROY SMITH, 11 TACOMA AVE.

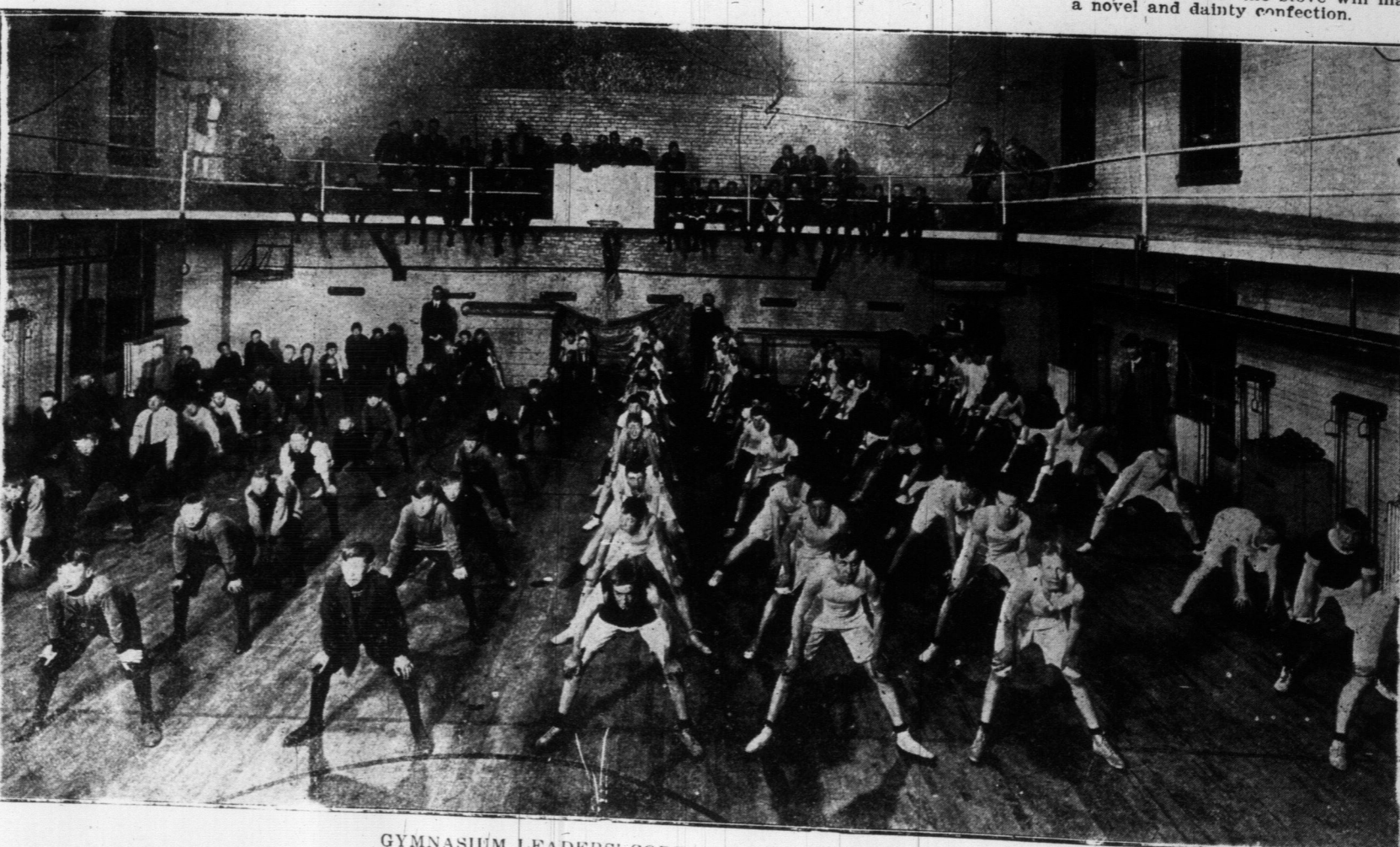
Henry Rankin Moore has written a book on post-impersonalism, cubism and futurism, which he calls "The New Tendency in Art."



THIS RURAL ROADWAY IS SHORTLY TO BECOME PAVED, BUT NOT SO THAT ITS CHARMING APPEARANCE IS LOST. THIS IS ONE OF THE BEAUTY SPOTS OF STRATH GOWAN.



NIAGARA CAMP—INTERIOR OF BREAD TENT



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YOUR dealer carries an assortment of Reid's Real Bengalene Ties, in a great variety of styles and shades, priced according to shape.

A CRAVAT bearing this mark will retain its first freshness indefinitely, because it will not crush nor show pin hole.

Ways of Cooking Sure To Please.

With gardens and markets soon to overflow with succulent peas, housewives will be glad to have at hand these peas recipes from The Woman's Magazine.

Cream of Pea Soup—Shell the peas, cover a pint of them with water, cook until tender and season with one teaspoonful of salt and a sprig of mint. Remove one half of the peas and press thru a sieve. Cook thoroughly two tablespoonfuls of flour and two tablespoonfuls of butter which have been blended in one quart of hot milk. Then add the pressed peas and the water in which the peas were cooked. Just before serving add one cupful of whipped cream and the whole peas.

Peas in Croustades—Cook the peas until tender. Season with salt, pepper, a tablespoonful of butter, the beaten yolks of two eggs and a cupful of milk. The peas either may be drained before the seasoning is added or cooked down well and then thickened with a little flour and water. Have ready slices of bread one and one-half inches thick, from which the crusts have been removed. They should be cut square or oblong. Scoop out the inside, leaving a bottom and wall about a quarter of an inch thick. Brush with melted butter and brown lightly in the oven. Pour the hot peas into these croustades and serve at once.

Pea Salad—Cook the peas until tender; season with salt and pepper. When cold, drain and mix with an equal quantity of peanuts, which have been shelled, skinned and ground fine. Add a little minced sour pickle and enough good salad dressing to moisten. Chill and serve on crisp lettuce leaves.

Chinese Ragout—Chop two cupfuls of cold, cooked mutton; add one cupful of water, two tablespoonfuls of butter, one cupful of peas, one chopped onion and salt and pepper to taste. Cook slowly one hour. Serve in a border of nicely cooked rice.

Baked Peas—Boil the peas until quite soft. While boiling add a little granulated sugar. Drain off the water; rub thru a colander; mash to a paste; season with salt and pepper and two tablespoonfuls of butter. Blend a tablespoonful each of butter and flour; add this to the peas, with four cupfuls of hot milk and beat smooth; then add the beaten yolks of three eggs, and lastly the whites of the eggs beaten to a stiff froth. Beat thoroughly, turn into a well-greased pudding dish and bake nearly an hour.

A few minced dates added to fudge as it comes from the stove will make a novel and dainty confection.

A Finnan Haddie Dish

Make a cupful of cream sauce and to it add a little onion juice and two tablespoonfuls of chopped red or green pepper. Cook for at least ten minutes. Add to this one and a half cupfuls of flaked finnan haddie, and again bring to the boiling point; this is most easily done in a double boiler. Make a burder of boiled or steamed rice on a platter and fill the centre with the fish. Sprinkle the fish with hard-boiled egg rice.

OMEGA

Gentleman's "thin model" WATCH

THIS Omega Gentleman's Thin Model is a watch of very fine and attractive appearance. The movement is high-grade in every particular, and exceptionally accurate. Case is an "Ellis" 14k solid gold, stamped with the trade mark.

From the floor of the building, the intense heat of the refuse floor from the tating part of the raging loosened the draught. The firemen...



Omega 17 jewelled adjusted movement, 14k "Ellis" gold case, complete in handsome box as illustrated. \$50

"Omega" Thin Model Gentleman's Watch is also supplied in "Ellis" Gold Filled Case, at \$25

Omega Watches are sold throughout Canada and the United States as well as in 37 other countries, guaranteed everywhere to give satisfaction.

For safe by the jeweller in your locality

The Name Behind the Goods is Your Guarantee for the Quality



An Elegant Present For the Bride

Ladies' Dressing Bags of Finest Black English Morocco, lined with finest of green silk lining, fitted with most complete set of toilet requisites, in Ebony and Parisian Ivory, brushes, mirror, cut glass bottles and maniere pieces. \$45 to \$75

OTHER LINES FOR USEFUL PRESENTS

Dressing Cases, \$2.25 to \$15.00.	Safety Cases, \$2.25 to \$7.50.
Persian Ivory Brush Sets, \$6.50 to \$9.50.	Hand Bags, \$1.00 to \$25.00.
Fitted Stands for Dressing Bags, \$3.00 to \$13.50.	Furace, 50c to \$5.00.
Manicure Sets, \$3.00 to \$5.00.	Card Cases, 60c to \$4.00.
Hand Mirrors, 50c to \$3.00.	Carryalls, \$4.00 to \$4.50.
Toilet Rolls, \$1.00 to \$3.00.	Hat Trunks, \$7.00 to \$20.00.
Music Holders, \$2.25 to \$5.00.	Suit Cases, \$7.00 to \$33.00.
Writing Cases, \$1.00 to \$11.50.	Fitted Suit Cases, \$32.00 to \$53.00.
Traveling Slippers, \$3.50.	Fitted Club Bags, \$25.00 to \$43.00.

(WRITE FOR COMPLETE CATALOGUE No. 30)

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MONTREAL (Press).—Four the morgue, one seriously. John C. Patrick Ham 22, and Web. The large blind factory facing on Du and Fabian a is demolishe house of the avenue, in t factory, has burning in t walls of a r 223 Duverna mah and bli and blacken smoke, wind stroved, and rooms gutted the property. This is the astrous fire t since the bu Trade buildi general alarm status from e and the amb pital. Resu A burning shrown carel shavings lyi doorway is t the blaze, o open doorwe into the bui were carried the building, excelsior an This box of for the flame From the f on the floor, the building, ly piled jum The intense the refuse floor from u tating part of the raging loosened the draught. The firemen... Captain E fighting the the place of directing the kiln. Sudden smoke rushe and without south wall ce in its debris Fireman Cox the wall and cuing party and bruise, also severely regarded as were immedi pital. Owing to volumes of the smould rescue was however, the mains of the out by their the morgue

FOUND WITH William C. Conditio

William Grace Hosp tion, as the Grogan was ter about 1 ing lying o 625 Dundas gas jet was ambulance Hospital.