

Housekeeping, Nursery, Gardening and News of Interest to Women

PASTOR NO RULER MERELY A GUIDE

Rev. Griffiths Thomas Outlines Evangelistic Theory to Wycliffe Association.

TRUE TO ANGLICANISM

Low Church Party Emphasizes the Protestantism of the English Church.

That there is a churchmanship which is not a religion, is clearly shown by Rev. Griffiths Thomas in a lecture which he delivered to the Wycliffe Association on "Evangelical Churchmanship." Ever since the Reformation there have been differences of temperament, outlook and viewpoint among Anglican churchmen...

That the evangelicals are thereby true and loyal to their church has been proven again and again. Protestantism exists in the Church of England even though that word cannot be found in the church's formularies.

"To the evangelicals the minister is a pastor not a priest, a guide, not a ruler; a mediator, not a mediator; a mouthpiece, not a substitute. The sacraments are regarded as simple, symbolical and sufficient, and they are placed neither higher nor lower than the New Testament places them.

There are dangers before this branch of the church, just as there are dangers in other quarters, said Dr. Thomas. "There is the intellectual danger of regarding the latest view of philosophic science and criticism as correct and of speaking assured results when practically nothing is assured."

THE WOE OF MRS. NEWLYWED

"I can't get this stain out of this flannel blouse," discouragingly commented Mrs. Newlywed.



"You can do it," responded Mrs. Neighbor, "if you apply yolks of eggs in glycerine in equal quantities. Hang it out for half an hour and then wash it."

MARRIAGE LEADS TO QUEER TANGLE

Widow of Civil War Veteran Meets Obstacles in Pension Quest.

GAVE WRONG NAMES

Blais, for Strange Reason, Made False Entries in Marriage Register.

MONTREAL, Dec. 1.—To live with a man for years in the relationship of wife, only to find at his death that he was someone else, and then for the distracted widow to learn that, as far as official records of the union went, she herself was someone other than she thought herself to be—such was the little romance revealed before the local superior court today on presentation of a petition by Dame Sarah Ann Jack, a widow.

The motive underlying the petition is to enable the widow-petitioner to collect a United States army pension payable to her as widow of her husband. The registers of the church in question here that on the 10th of June, 1900, Peter Gauthier and Sarah Ann Jack were married by the pastor, Rev. Dr. Gauthier. The pair lived together until 1904, when Gauthier died. As the husband had been enjoying a pension from the American Government, his widow took immediate steps to have such pension continued payable to her, in accordance with the laws of the United States.

Mystery Deepens. The widow then attempted to secure proof that she was in reality the widow of Blais. Again she found that she herself did not appear in having been married to Gauthier. The name of her husband was given in the register as "Sarah Ann Pearson," a widow. As to the change in her own name appearing in the register, she explains that at the time of the marriage she was an illegitimate, and that whatever name was given the officiating minister had been assumed by the husband. But, again, petitioner is unable to ascribe any reason for such action on the part of her spouse.

BERLIN ALSO FEELS HIGHER PRICE OF MILK

Steps to Be Taken to Break Dealers' Combine if Such Exists. (Special to The Toronto World). BERLIN, Ont., Dec. 2.—The special committee appointed to investigate the high price of milk reported to the city council tonight, and expressed the opinion that an alleged combine existed and recommended that the city solicitor be instructed to take the necessary steps to break up the alleged combine, if such exists.

In its report the committee stated that eighteen milk dealers in Berlin were operating twenty-two wagons and that seventeen of the eighteen charged eight cents per quart. The dealer who charged sixteen cents a gallon and charge thirty-two cents. It was ascertained that in Paris, New Hamburg, and Woodstock, Elmira, Preston, Hespler, Elora, Waterloo, Brantford, Galt, Stratford, Brantford, Guelph and London milk was selling at seven cents and less.

Sure, Safe Way To Banish Hairs

(Aids to Beauty) The electric treatment for removing hairy growth is rapidly falling into disuse since it has been found that a hair cream made with powdered delonate and water gives more satisfactory results and works much more gently. The delonate paste is applied to the objectionable hairs and after 2 or 3 minutes it is rubbed out, and with it comes every trace of hair. Washing the skin to free it from the remaining delonate leaves it soft and smooth. Buying the delonate in an original package insures strength and purity.

"Salada" Tea is "Hill-Grown"

"Hill-grown" tea has the small, tender leaves with full, rich, delicious fragrance, redolent of the spicy tropics.



Tea is grown high up on the mountains of Ceylon—with its native delicacy and fragrance held captive in the sealed lead packages.



EFFICIENT HOUSEKEEPING BY HENRIETTA D. GRAUEL DOMESTIC SCIENCE LECTURER

NOVEMBER is the month when geese have the best flavor, and we eat them then because they are good and not in honor of Saint Martin, but in honor of the whole of Germany geese are seized and slaughtered as ruthlessly on Martinmas Day as we kill turkeys for Thanksgiving. To find the origin of the Martinmas goose we must go to legendary literature. There we find St. Martin was a humble-minded priest, who only wanted to do good in a simple way. His preaching, tho, was so powerful that the church raised him to the rank of bishop. To escape the office and its pomp and ceremony, Father Martin hid himself in a goose pen.

The angry goose made such a "gick-sack" that the intruder was found and carried away to the bishop's chair. In his rage, St. Martin seized a goose in either hand and ordered them dressed and cooked, with plenty of good things, for his first dinner among his new honors.

There are always skeptics to disturb one's belief in these good old stories—may they never have roast geese to eat—and they declare Saint Martin was only a fat, ambitious old man, fond of good living, who used to box up his geese and fatten them so he could have their livers for luncheon.

Certainly the liver is a choice tid-bit; pate de foie gras, the French call it, and everyone knows that the best comes from Strassburg, where all the poultrymen and women vie with one another in producing geese with the biggest livers.

But everyone does not know what to do with a goose after it is made ready for cooking. The great quantity of fat, that makes Germans like the help, condemns it for American palates. This may be drawn out, with the aid of a steamer, and makes a very fine material for frying. After the goose has steamed until at least half-done, cool it and stuff with a plain, dry, highly seasoned stuffing. Onions for those who like them; apples, small, rosy and baked to a turn, for the rest of us.

The liver may be chopped fine and used to flavor the bread stuffing, but I think you will want it par excellence, which is in foies gras forcemeat. Grind the goose liver in the food chopper with the finest blade, season with salt, pepper, nutmeg, and add four egg yolks. Grind and then pound to a paste any of the cold geese remaining and mix with the raw seasoned liver.

Heat a pint of cream and thicken it as tho for a croquette base. Stir in the meat mixture and cook until heavy enough to slice when cool. Pour into a loaf pan and cool, then slice or stamp out into small shapes. Egg and crumb and immerse in deep hot fat.

When nicely fried and well seasoned this is the handsomest and most appropriate garnish you can make for hot or cold entrees.



House Plants.

Continued from Yesterday. A house plant very easy to grow, and one that usually gives good results in the matter of bloom, is the old-fashioned red-and-purple-flowered fuchsia.

It is one of the hardest indoor bloomers that we have. In a warm window, note we did not say a sunny window—but in a fairly warm window—the flowers will be marvelous. But, the fuchsia does love warm feet. See to it that the soil never comes to the roots, from a loose window sash.

And, by the way, this last is an important point. Many plants grow poorly, and even die, because a cold draught is allowed to strike the bottoms of the pots—a cold current coming in from a badly-fitted lower sash. A good plan is to fold several sheets of ordinary newspaper, and lay along the inside window ledge, allowing some three or more inches of the paper to fold upwards on the outer side next the window. Upon this folded layer, place your plants. Paper is a wonderful protector against cold currents. Try this plan.

Now, back to your fuchsias. About earth. Any good soil will be sufficient for these plants. They are not at all exacting in their demands. Water carefully every day.

Fuchsias need to be carefully trained into symmetrical dwarf tree-forms. A well-trained plant will afford greater possibilities for profuse bloom, than a plant that is left to grow as it pleases. To ensure equal development, be careful to turn your plant every day, so that every part of the plant will enjoy the advantage of the life-giving light.

The period of bloom of the ordinary red-and-purple, and the red-and-white varieties of fuchsia, is a very long one. Indeed, one might almost say that it is unending. The graceful flowers hang for days apparently un faded. The succession of fresh forming buds seems to be without end. Be sure to keep this plant well washed. Fuchsias are very easily raised from cuttings, the usual cases being exercised.

housekeepers come upon a prettily ornamental plant that is a blooming fuchsia. But after the meal is over,

The Wise Goose Says



Her brother called her over to see the swell chickens, but she vows there was nothing to see except two girls walking along the street.

TRIED RECIPES

Potato Pancakes.

Grate ten good-sized potatoes into a pan of cold water. When all are grated, drain in a fine sieve or piece of cheesecloth, pressing out all the water. To the pulp add four eggs and two tea-spoonfuls salt. Have the griddle very hot and well greased. Put in two tablespoonfuls of the batter and spread out in a fat cake; bake to a crisp brown on both sides. Do not use the least bit of flour, or you will spoil them for German potato pancakes.—Washington Herald.

Salt Cod (Cuban Style).

Pick up fine a cupful of salted cod and soak in different waters until fresh enough for use. Fry a chopped onion in a tablespoonful of butter to a rich brown and add the drained fish with water enough to cover it, a green pepper chopped fine, and a cupful of stewed tomatoes. Cover and stew slowly for half an hour. This may be served with toast.

Saute Oysters With Celery.

One pint sea-shoaled oysters, two tablespoonfuls lemon juice, few drops Worcestershire sauce, six slices toast, one teaspoonful horseradish, crumbs, one cup white sauce, one-half cup minced celery. Clean oysters and marinate in lemon, Worcestershire, and horseradish one-half hour. Drain, sprinkle with salt and pepper, dip in fine, dry crumbs and saute in butter. When the edges curl, serve on a platter with hot buttered toast, pour around the white sauce, and sprinkle with minced celery.

Chicken, Vernon.

Stuff the chicken with hashed onions and giblets nicely colored in butter. These are mixed with soaked bread, bread crumbs, salt, pepper, onion, thyme, and the whole nicely seasoned and roasted in the usual way.

Baked Shrimp.

Cut the eyes from a dozen mealy tomatoes, scoop out the pulp leaving the shells whole. Mix with one hundred shrimps, boiled and picked from their shells, one cupful of bread crumbs, one cupful of grated butter and one heaping tablespoonful of butter. Stew all together, seasoning with salt, pepper, nutmeg, and onion. Mix with the mixture, sift fine crumbs on top, dot with butter, put in a pan with very hot water in the bottom and bake until done in a quick, but not scorching, oven.

Shrimp Pies.

Boil and pick from shells one hundred shrimps mix well with two large slices stale bread, free of crust and moistened, and highly seasoned with salt, pepper, nutmeg, and onion. Chop thyme and parsley. Crisp the bread crumbs and grate over the mixture after egg is packed in a deep dish. Dot well with butter and bake in a hot oven. Serve with a sauce made by cooking together a pint of cream one-half cupful of butter with one cupful of sugar, add three squares of chocolate (melted), two eggs slightly beaten, one cup of chopped walnuts and one-half cupful of sifted flour. Bake in a thin layer on a cookie sheet for ten minutes in a moderate oven. When done, cut in strips or squares.

Thanksgiving Brambles.

To one cupful raisins, seeded and chopped fine, add one lemon; juice, pulp and grated rind; one-half cupful of sugar, one egg; one tablespoonful of cracker dust with one-half cup of chopped nuts. Put one tablespoonful of the mixture on a round, buttered plain pan and three inches in diameter. Cover with another round, pinch edges together tightly, press the top crust with a fork and bake. If the fruit mixture seems very stiff add a little water.

CARLTON STREET BIBLE CLASS.

At the regular monthly social meeting on the first Tuesday in each month of the organized Bible class of the Carlton Street Methodist Sunday School, David James of Thornhill gave a brief account of a trip to the world's S.S. convention and also spoke of some peculiarities of the Dutch and Danes, with a few of the customs of each country. The musical selections rendered, with the refreshments served, made it a time of much enjoyment.

KINGSTON SHOWS PROGRESS.

KINGSTON, Dec. 2.—(Special.)—For one careful student, Nov. 30, Kingston's building operations totaled \$471,267. The fire loss on buildings within the same period was \$30,187.85.

Advertisement for 'One rub with Old Dutch Cleanser' with illustration of a woman cleaning.

THE STERLING BANK OF CANADA

Save, Because—No. 81 The time will come when you will wish to enjoy the fruits of your life-work.

Head Office, Cor. King and Bay Streets, Toronto Branches—Adelaide and Simcoe streets, Dundas and Keele streets, Queen St. and Jameson Ave., College and Grace streets, Broadview and Wilton avenues, Dunsford and Keele streets, Wilton Ave. and Parliament St., Yonge and Carlton streets, Church and Wilton avenues.

A DAILY STORY FOR CHILDREN

The Bird of Happiness

Once upon a time there was a bird called the bird of happiness. It was called so because if it lived with you everyone was happy and contented. A great many people tried very hard to catch it and take it to their home, but no one had been able to do so.

It was beautiful and could be seen a long way off because of its bright plumage, and it was always singing. When people heard it they were happy, but their happiness did not last long, for to be always happy the bird must belong to you. The people set traps for it, they coaxed, they set nice things out for it to eat, but that was not the way to get the bird of happiness. Some other way must be found. Two little children started out to find it, a little curly-headed boy and his brown-eyed sister, for they had heard their parents say: "If we could only find the bird how happy we could be."

They walked a long way and looked into pleasant gardens and lively brooks and lakes, but, while they often saw and heard it, they could never catch it, for that was not the way. One day they were going along a dusty road very tired and hot. The little boy said to his sister: "I guess we had better go home, perhaps we can find our father and mother by loving them very hard and waiting on them just as much as we can, and I guess then we'll be all happy even if we didn't find the bird."

So they trudged along home and told their parents what they had done. Father and mother had been very much frightened because the children had gone away, but they didn't scold them a bit, and the little girl said: "We're going to be good and never be naughty any more." Then their mother hugged and kissed them very hard and said: "Why, well, we'll be very happy."

So they both tried in lots of little ways to help their father and mother. They would bring father's slippers and pick up mother's things and everything else to help. And what do you think. One morning they woke up and there was the little bird of happiness waiting at the door to be let in, for by being good and helping others they had brought the bird of happiness right to their own door.

THE BIG WOW-MINISTREL CONCERT AT MASSEY HALL TONIGHT.

ENDEAVORING TO LOCATE CRIPPEN'S WIFE'S SISTER

NEW YORK, Dec. 2.—(Can. Press.)—The famous Crispin murder in England four years ago was recalled here today by the announcement of a firm of lawyers that a country-wide search had been begun for Mrs. Theresa Hunn of Brooklyn, sister of the late Mrs. Hawley Harvey Crispin. Mrs. Hunn is a beneficiary of her murdered sister's estate, and the lawyers want to pay her her share. She formerly lived in Brooklyn.

A Victrola for Christmas.

You choose a gift that will be appreciated when it is a Victrola for Christmas—will bring continuous joy all the year through. An assortment of all styles and prices to be seen in the Victrola Parlors of Ye Old Firm of Heintzman & Co., Limited, 193-195, 197 Yonge street.

Advertisement for 'Brookfield' Pork Sausage with illustration of a woman and a child.

INSIDE this clean white carton—carefully packed in layers between parchment paper—are the finest flavored, most delicious sausages you ever tasted!

Made from lean, tender, young pork, seasoned just enough to give a delicate flavor. The favorite breakfast dish in thousands of homes in Canada. Get a 1-lb. carton from your dealer right away.

Swift Canadian Co. Limited

Toronto Winnipeg Edmonton

Advertisement for 'One rub with Old Dutch Cleanser' with illustration of a woman cleaning.

WILL PAY TO DR

Engineers To Dean of F FIFTIETH A Graduates A All Pa Co

The appointment of the faculty of engineering of the University of Toronto to act as a Bec Bridge Comm. monthly before who had long been and affection by leagues. It was the friends of it he was selected first rank to en of that disaster to engineers as in design.

John Galbraith education in Po the University of graduating with matrics and being admitted. For le graduates of the of civil engineer with the constru colonial, Milland ways. In 1911 science was four John Galbraith of civil engineer have passed and spirit in the cour applied science— sons of the school under the Univers

in the early 90's Dean, Galbraith of engineering h summers in sea- portance and par into these fields which attract the mind. By degree increased the in more time for he was specially laboratories grew situation in the lecturers. Today engineers in C many of them al with the warm the greatest appreci above all others way to do things with the warm are good, but not them some deca become as sound

This personal possesses to a v and his old stud his answering to at the truth, his honor and his al with whom he

SHIP OWN BILL T Lake Navig Uniting to Follette

CLIVELAND, O Great Lakes vess a campaign to the Lake which aims, by p dard-saving equip- tants, such as tanagers, such as lakes are radical- lions at sea, and labor and man- employed, need o form," said the manager of the T. Trans company, of this company, as of the passenger lares, but the abe operations." A pamphlet sent have been carried in the past five ye a single life due to ers.

PRODUCTIVE DOUBL Sir George Paj Prophet in Re Exp

MONTREAL, D that Canada will be the pro for the Canadian. Fair, the company, an eminent finan Sir George Paj nee by his assu modern conditio consuming powe just enough to give the money-lau from the money-lau by Bill T. Follette