MC 2035 POOR DOCUMENT

THE EVENING TIMES AND STAR, ST. JOHN N. B., MONDAY, MARCH 3, 1913

THEY DECLINE TO FOLLOW QUEEN

SAY DRESS TOO SEVERE

Duchess of Westminster and Mrs. Leopold de Rothschild Princi-

Little Beauty Chats By BLANCHE BEACON

Avoid Chapped Lips, Miladi! Leaders of Fashion in England

Durnig the winter months the lips fall heir to many ills and, as a result, look anyhing but attractive Let us turn our houghts to the subject and see if we can not find some way to keep the lips soft and smooth, regardless of wintry winds. Never bite the lips, as this will cause them to thicken, and, incidentally, the tex-ure of the skin which covers them will

court in Buckingham Palace

Court in Buckingham Palace

tinually. This is the we, and cold sores.

If your lips have already become seamed and dry through these unwise practices and exposure to the cold, it will be well to keep them covered with some healing oil until the irritated condition passes

QUALITY

SERVANT FAMINE IN THE OLD LAND

Canada is Drawing the Girls From Home

SEE MARRIAGE PROSPECT

Mistresses in England Now Offering Special Inducements in Effort to Keep the Household Help They Need

They Need

Cream. Pour all over steak and serve at once.

Another:—Melt ½ cup of butter in a saucepan, add 1 quart of fresh mushrooms thoroughly cleaned. Cover and stew gent ly about 15 minutes or until tender, and season to taste with salt and pepper. Broil tenderloin steak; place on a platter and border with mushrooms. Garnish with

Daily Hints For the Cook

Gourt in Buckingham Palace

I (Times Special Correspondence.)
London, Peb 15-Per a considerable time class of the control of t

FORWARD MARCH!

By J. R. HAMILTON Former Advertising Manager of Wanamaker's, Philadelphia.

water is nearly boiled away (about 15 minutes). Have steak one inch thick, and broil over hot coals, catching drippings in pan containing mushrooms. When steak is done, slash with knife to get blood to run, and pour over mushrooms. Add piece of butter size of small egg, teaspoon of flour and stir until gravy is thick as cream. Pour all over steak and serve at once.

March is really the natural first of the power. We freeze in January. We thaw out in February and we get up and march

March is really the natural first of the new year. And if it hadn't been for a lot of silly old Romans who wanted to get their names in the calendar, and who in various other ways had to fuss around with the centuries, we would still have the New Year where it belongs.

March is the time when the earth gets tired of being brown or white according to the latitude and begins putting on a little new green finery. And therefore it is the time when all sensible human plants begin to do the same.

The way to test the blood of a man or a woman is not to take a test of blood pressure nor a count of the leucocytes, but to watch for the eagerness with which they go after new clothes at the first full opening of Spring.

A real good healthy man or woman, or boy or girl can no more continue to wear old clothes after the first clear call of Spring than the old earth herself can continue to wear her dreary garb after the robin has whispered to the grass.

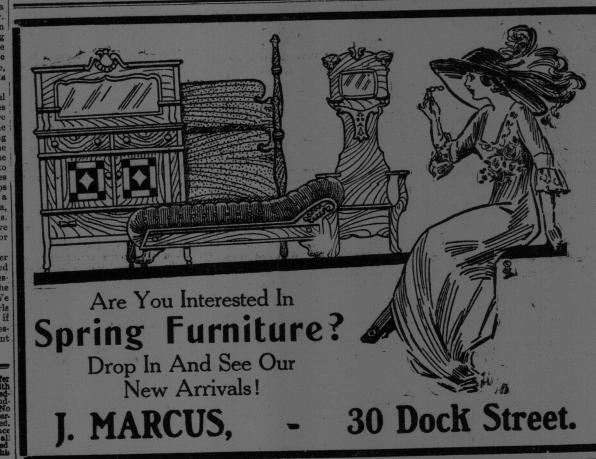
The stores too have been turned into gardens of beauty with the coming of March. Every aisle is blooming like a hedgerow of beautiful fabries. Beautiful Spring suits and dresses have sprung up as if in some Fairyland over night. The daintiest of waists, the finest of lingerie and the sheerest of stockings, are calling to you from every aisle to come and buy.

And even the advertising in this paper has taken on New color, and has become more intensely interesting to you.

There is so much to tell you about the New Spring Styles, there is so much to say about these beautiful new stocks. There is so much promise of beauty and pleasure and life in all of these great piles of merchandise, that either women or men must certainly feel and indeed if they find no thrill in all the office that it is all t cold indeed if they find no thrill in all the attractive things that are eing shown.

Read your advertising now and get into the stores as quickly as you can.

Get first pick at these fine fresh stocks. Don't delay until the best of them are sold, but just go over all



Plenty of Tillson's now!

Sometimes it does seem that everybody in Canada is eating Tillson's Rolled Oats.

From grocers everywhere we have been receiving hurry-up messages like this:

"Why don't you ship us more Tillson's? We're all out."

If you have had trouble in getting Tillson's you'll be glad to know-

There's plenty of Tillson's now.

The immense increase in the demand for Tillson's has compelled us to equip two more of our mills to produce this delicious oat-flake.

We are shipping more than three times as much as ever before. Nearly every grocer has a full supply. Every grocer can get it promptly

Rolled Thinnest—Cook Quickest (15 Minutes)

Try Tillson's tomorrow. Your grocer has them. Sold only in packages—never in bulk. Two sizes—10c and 25c. Each 25c package contains a handsome dish of good English porcelain.









