

JULY CLEARANCE SALE!

This Week will find many Groups of Fresh and Desirable Summer Fashions Repriced to a New Low Figure to insure a Quik Disposal. The following indicate the Phenomenal opportunities offered:

DRESSES

Regardless of cost; every frock drastically reduced. An extensive collection comprising Dresses for street, afternoon, dinner and semi-evening wear—now offered at

6.98, 9.98, 12.48, 14.98, 19.48

prices in many instances ACTUALLY LESS than the cost of manufacture. There are Silks, Crepes, Cantons, Tafetas and Georgettes in any number of distinctive styles and colorings. One-of-a-kind models and at the greatly reduced prices, an early selection is advised.

Also a large number of our higher class, MORE EXCLUSIVE Dresses for Women at proportionate reductions.

SMART COUNTRY & COTTAGE DRESSES, in Voiles, especially low priced in this noteworthy Sale. These are just the kind of cool Summer Dresses you like to slip into quickly—they look attractive without any unnecessary fussing. And the prices? You will find them way below what one usually expects to pay for such smart Dresses.

\$2.98 each

We have just received another shipment of Velour Sports Coats, in Brown, Fawn and Grey; lined throughout with Silk.

COATS

If you haven't already bought a Sports Coat, you should secure one at the exceptionally low price of

21.98

MILLINERY

Summer Hats, all types and styles, for Street, Sport & formal wear in Ribbon, Silk Faille, Crepe-de-Chene, Baronet Satin, etc., at from

\$2.98 up

Clearance of Women's Suits

The collection includes some of our smartest Suits of the season. All taken from our regular stock and greatly reduced for immediate disposal. Come in and see them. The prices are right.

To fulfill every need—for the Suit, the Skirt, the Sweater or Sports Frocks. And decidedly fresh looking too, for they are perfectly made down to the very smallest detail.

BLOUSES

You will find Tuxedo, square and round collar styles, in Crepe-de-Chene, Georgette, Shantung, Tricolette and Jersey Silk; some embroidered; others with Peter Pan collar and more in Shirtwaist styles, at from

\$3.98 up

SILK SWEATERS—Tuxedos—the ideal type for the particular woman or Miss, in Black, Navy, Midnight Blue, Canna, Rust, Jade, etc., etc., modelled on straight lines with tie-sash and pockets at \$7.48 each.

SKIRTS—In Plaid, suitable for knockabout wear; all sizes at only \$2.98 each.

SKIRTS—White Washable Gabardine; smart Sports models for town or country wear, at \$2.98 each.

SERGE SKIRTS—In Navy and Black, exclusive styles. All sizes, from \$3.98 up

SILK POPLIN SKIRTS—In Black, Navy & Grey; some with Silk stripes, pockets, etc. All sizes at \$4.98 each.

MORE SKIRTS—In Baronet Satin, Woollen Plaids, Crepe de Chene and Sponge Cloth—at Low Prices.

Kindly Note
That Our Only Business

WYLAN'S

IS NOW AT
282 WATER ST.,
Opposite Bowring Bros. Formerly Miss Kelly's.

Islets Probably Discovered.

The reported discovery by an American pleasure craft of hitherto unknown islands in the Pacific near Japan's shoal, south of Hawaii, has been followed by a statement from the hydrographic office of the United States navy that they reported had probably been a rediscovery of Washington and Palmyra islands, situated near the latitude and longitude given. A bulletin from the Washington headquarters of the National Geographic Society briefly describes the islands mentioned: "There would be nothing new in the rediscovery of Pacific islands," says the bulletin. "Many of them have been inhabited or were abandoned years ago, and to all appearances are virgin islands. A number of small islands have been reported as new finds over and over again, and several cases double and triple times testify to this circumstance. The most recently reported discovery is in a region fairly well frequented by ships, since it is within 300 miles of the mid-Pacific station of the General-Australia cable on Panning Island and is even closer to the steamship lanes between Honolulu and American Samoa. Palmyra Island, which lies about 120 miles south of Kingman's reef, was discovered 120 years ago by the Am-

erican ship "Palmyra." In 1912 the United States took formal possession of the island and made it a part of the territory of Hawaii. It is of coral, five and a half miles long by one and a half wide and its highest point is only six feet above the sea, making it a precarious place of residence. In case of a tidal wave should strike it, there are no inhabitants.

Washington Island, about 100 miles southeast of Palmyra and only 75 miles from the Panning Island

cable station, was discovered in 1793. It is three and a half by one and a half miles and its 'highlands' top those of Palmyra by four feet. The soil is rich and the island is covered by a luxuriant growth of coconut trees. Something over 100 people live on the island.

"Kingman's reef itself has on its rim two tiny islands that have appeared on large-scale charts of the central Pacific for many years."

Some French Ways of Serving Strawberries.

Strawberries should never be washed. If by chance they have accumulated some of the soil on which they were grown, they should be put into a wet piece of butter muslin and carefully wiped.

A few drops of vinegar, or, better still, the juice of a lemon, will bring out the taste of the fruit.

Cream is not served with strawberries in France; instead they are lightly sprinkled with kirsch, cognac, red or white wine, and champagne, and served with powdered sugar.

Strawberry Tarts.

These are most delicious when made by the French method. A shallow tin is lined with pastry—either short or flaky. Before the tin is put into the oven it is filled with dried haricots or pellets of bread to prevent the middle of the pastry from rising.

When the pastry is cooked these pellets are taken out and strawberries are placed one by one into the tart. When full, a specially made syrup is poured over them to form a jelly when cold.

Fraises au Marsala.

One by one specially chosen oranges are cut into small pieces and mixed with strawberries which have lain for some hours in Marsala wine. Mousse Glace a la Creme Chantilly. Half a pound of strawberries is

pressed through a sieve; half a pound of sugar flavoured with vanilla, and the juice of one lemon is then added to the fruit. Sufficient cream to fill a small pudding basin is whipped up and mixed very rapidly with the fruit. The mixture is poured into a mould leaving a cover, and this mould is set into ice mixed with coarse salt. In about two hours the mousse is ready to turn out, and is served with water biscuits.

Confiture au Fraises.

This is the way the French house-

wife makes strawberry jam. To every pound of fruit is allowed one pound of sugar, a quarter of a pound of raspberries, and the juice of a lemon.

The fruit is washed and prepared and passed through a hair sieve by means of a wooden pestle. The sugar is placed in a preserving pan with a little water and set over the fire. It is sufficiently cooked if the sugar forms little bubbles when a spoonful is taken from the pan and blown upon.

Then is the time to put the fruit into the syrup. It must be stirred all the time. As soon as the jam begins to boil the pan is drawn back, covered with a white cloth, and allowed to stand for a quarter of an hour. It is afterwards put back over the fire. When it begins to boil again the juice of one lemon is added. Boiling is continued for another five minutes, after which time the jam is finished. Strawberry jam made by this method keeps for a long time.

"REG'LAR FELLERS"

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By Gene Byrne



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Beware of Imitations sold on the Merits of
MINARD'S LINIMENT.