

THE HOME  
THE WORLD

## NEWS OF SPECIAL INTEREST

THE MOVIES  
THE PLAYERS

Here are Related Facts and Fancies Concerning the Activities of Individuals and Organizations, the Home, Fashions and Other Matters.

W. C. T. U.

The regular monthly meeting of the W. C. T. U. was held on Tuesday afternoon in Orange Hall. The meeting was well attended. The members had the pleasure of welcoming Inspector Wilson who gave an informal talk about his work. The members are doing all in their power for the sick soldiers at the Military Hospital and the W. C. T. U. ward is well looked after. Comforts of many kinds are sent regularly.

## ANNUAL MEETING OF THE SOLDIERS' COMFORTS ASSOCIATION.

Over twenty-three thousand pairs of socks were sent overseas. Organized for the purpose of sending comforts to the soldiers in the trenches who are fighting for liberty, justice and freedom, the Soldiers' Comforts Association has completed another year of work. The annual meeting was held yesterday in Centenary church school house when reports were read from the circles and branches.

Mrs. McKeown, 1st vice-president, was in the chair in the absence of Mrs. George McAvity.

Mrs. LeClair, corresponding secretary, read the annual report in place of Mrs. Spangler, who is away. The report showed much accomplished during

the year and a generous response to appeals for the funds, socks, magazines, etc. Many Christmas parcels were sent which were greatly appreciated. Votes of thanks were passed to those who had materially assisted the work, including the city council of St. John for a grant, the C. P. R. for use of rooms, and the press for help at many times.

The treasurer's report made by Mrs. Walter Holly was systematic and carefully kept, showing a balance on hand of \$2,926.37.

Balance on hand June, 1916, \$391.93  
Received during the year, \$8,049.63  
Total, \$8,441.56  
Expended during the year, \$5,515.91  
Balance on hand June, 1917, \$2,925.65

Excellent reports were heard from the Girls' Circle, Centenary Girls' Circle, Douglas Avenue Circle, Harmony, East St. John, West St. John, Alexandra, Red, White and Blue, Rothery, Perth, Ingleside, Campbell, Norton, Sussex, Gagetown, Yarmouth, N. S., Lawrence, N. S., McAdam, Welsford, Woodstock, Chipman, Mac's Bay.

The election of officers resulted as follows:  
President—Mrs. George McAvity.  
Vice-president—Mrs. H. A. McKeown.  
2nd vice-president—Mrs. J. H. Doody.

Secretary, (corresponding)—Mrs. LeClair.  
Treasurer—Mrs. J. Walter Holly.

greeting her inability to be present at the meeting, also one from Miss Arakdi, speaking of comforts received and of the great need for baseball outfits for the men at the front.

The organizing secretary, Mrs. P. R. Warren, reported 32 new branches—Upper Gagetown, Yarmouth and Norton. There are 31 branches in all. Mrs. Warren told of her trip as organizing secretary and how enthusiastically the new circles were working and how steadily the older branches. She pointed out the great need for further effort.

Mrs. Holly for the Wool Committee reported 23,145 pairs of socks received and \$4,123.32 spent for wool.

Excellent reports were heard from the Girls' Circle, Centenary Girls' Circle, Douglas Avenue Circle, Harmony, East St. John, West St. John, Alexandra, Red, White and Blue, Rothery, Perth, Ingleside, Campbell, Norton, Sussex, Gagetown, Yarmouth, N. S., Lawrence, N. S., McAdam, Welsford, Woodstock, Chipman, Mac's Bay.

The election of officers resulted as follows:  
President—Mrs. George McAvity.  
Vice-president—Mrs. H. A. McKeown.  
2nd vice-president—Mrs. J. H. Doody.

Secretary, (corresponding)—Mrs. LeClair.  
Treasurer—Mrs. J. Walter Holly.

**CHEESE BALLS.**  
Grate cheese and roll into small balls. Roll these balls in chopped nuts. Serve with salad.

**HOW TO KEEP SILK HOSE FROM WEARING AT THE HEEL.**  
Do your silk stockings go into aggravating holes at the heel whenever you walk any distance, or dance through an evening. The woman with a plump, well rounded heel seldom has this trouble; it is the thin woman whose heel is too small to fill out an average sized pump or slipper who experiences the aggravation. Try a bunion plaster in the heel of your slipper and see if it does not prevent the wearing of the stocking. One of the long, oval plasters will be best and it may be pasted into the back of the slipper, near the top, the plaster running up and down rather than crosswise.

**COAT SUIT OF TAN-COLOR.**  
Spring costume models, both in afternoon frocks and tailored suits, supply evidence that plaids are going to enjoy something of a vogue.

Plaids and huge checkerboard designs are to be found among the heavier silks woven for the making of Copenhagen blue. Some of the transparent materials, such as georgette crepe, have plaids in vivid neutral tones.

A tailored frock suitable for street wear or sports affairs has for material tan color Khaki-Kool silk, and the same material, in check design, is employed in the making of collar and cuffs. The background of the check material matches the color of the suit and the blocks are in two shades of turkey red.

**CHEAP ENOUGH.**  
"Oh, John, the baby has swallowed a dime."  
"Well, the diet isn't expensive, as food goes; but I doubt if it's nourishing."

**POINTED PARAGRAPHS.**  
Kisses and rumors go from mouth to mouth.  
If your enemy is too big to whip, you should forgive him.

**Drop Cookies.**  
Cream together a cup of butter and a cup of sugar. Add one egg and beat; then add another egg and continue beating. Add quarter teaspoon soda dissolved in two teaspoons milk, and quarter teaspoon salt, two cups bread flour, and one-half teaspoon caraway seed. Toss on a floured board and roll until quarter of an inch thick. Shape with a small round cutter, first dipped in flour. Arrange on a buttered sheet and bake in a moderate oven.

**Drop Cookies.**  
Cream together quarter cup each of butter and lard, and one cup sugar. Then add one egg, well beaten five tablespoons milk, one and three-quarter cups rolled oats, half a cup of raisins, seeded and cut in pieces, and half a cup of chopped nut meats. Mix and sift one and a half cups of flour with half a teaspoon of salt, half a teaspoon of soda, three-quarter teaspoon of cinnamon, half a teaspoon of cloves and half a teaspoon of allspice, and add to first mixture. Drop from tip of spoon on buttered sheet and bake.

**Peanut Macaroons.**  
Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**



**To Prevent Seasickness, Nausea and Vomiting**  
Mother's Seal Seaside Remedy

Officially adopted by steamship companies on both fresh and salt water—endorsed by highest authorities—used by travelers the world over and generally recognized as the one dependable preventive of seasickness.

Contains no cocaine, morphine, opium, chloral, coal tar products or their derivatives. Sold by leading druggists. See box enough for 24 hours. \$2.00 box for ocean voyage.

A copy of Mother's Seal Travel Book and upon request, without charge.

**Mother's Seal Remedy Company**  
DETROIT, MICHIGAN  
Also at 19 St. Bridge Street, London; Montreal, New York, Paris, Milan.

People who are too fresh are apt to get in a pickle.

If a fool keeps his mouth shut he can pass for a weather prophet.

No man can make a fool of himself all the time. He has to sleep occasionally.

Some women have a great deal of music in them and the neighbors are sorry when any of it escapes.

There is nothing like knowing how to do a thing—unless it is the faculty of being able to do it when you know how.

When a man can talk on only one subject he soon lacks opportunities to talk at all.—Exchange.

**THE BUSINESS OF HOMEMAKING.**  
"Cookies and little cakes are always good for afternoon tea, and it is a good idea to keep some always on hand."

**Caraway Seed Cookies.**  
Cream together a cup of butter and a cup of sugar. Add one egg and beat; then add another egg and continue beating. Add quarter teaspoon soda dissolved in two teaspoons milk, and quarter teaspoon salt, two cups bread flour, and one-half teaspoon caraway seed. Toss on a floured board and roll until quarter of an inch thick. Shape with a small round cutter, first dipped in flour. Arrange on a buttered sheet and bake in a moderate oven.

**Drop Cookies.**  
Cream together quarter cup each of butter and lard, and one cup sugar. Then add one egg, well beaten five tablespoons milk, one and three-quarter cups rolled oats, half a cup of raisins, seeded and cut in pieces, and half a cup of chopped nut meats. Mix and sift one and a half cups of flour with half a teaspoon of salt, half a teaspoon of soda, three-quarter teaspoon of cinnamon, half a teaspoon of cloves and half a teaspoon of allspice, and add to first mixture. Drop from tip of spoon on buttered sheet and bake.

**Peanut Macaroons.**  
Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

**Beat white of one egg until stiff and add quarter of a cup of fine granulated sugar, gradually, while beating constantly; then add five tablespoons of fine chopped, shelled and skinned peanuts and one teaspoon vanilla. Drop from tip of spoon on buttered sheet and one and a half inches apart. Garnish with half a peanut, and bake in a slow oven from twelve to fifteen minutes.**

Who's Who and What's What in the Picture World and on the Stage—Favorites and What They Say and Do.

## IMPERIAL.

The American Consul.

If you admire splendid acting you will enjoy the fine work done by Theodore Roberts in this Lasky picture. It has political story and shows the difficulty experienced by a political worker in obtaining the post promised to him.

There was no graft about the old chap who worked so hard to elect his senator and when he is rewarded by being sent to a horrible place in Central America the consul does his duty and upholds the honor of the stars and stripes. Orchestra here plays "Long May It Wave". The love story is of the daughter of the honest politician and a young engineer. There are scenes with rebels in Central America fighting with American marines and Washington life all of which make up an interesting picture.

A Fox film comedy provided plenty of amusement.

Ethel Clayton has finished work on "Pretty Polly Pollard", the Washington playhouse of World-Pictures Brady-Made. She acts the part of a light-headed little flirt who suddenly becomes serious when a crisis arises, and saves the day. Montage Love plays a Japanese ambassador in this picture with entirely remarkable fidelity.

Helen Holmes, Mutual's railroad girl, is spending all her time between scenes breaking to the saddle a newly acquired horse. The horse is a colt, fourteen hands high and with enough white showing around his eyes to make the average man interested principally in keeping outside the range of his teeth and heels. Miss Helen Holmes, however, has got him to the point where he literally "rears out of her hand," and she is rapidly making a saddle horse par excellence of him.

**CURTAIN FLASHES**  
Having recently disposed of her Lake Shore Drive mansion in Chicago, Mabel Taliaferro, Metro Star, has established herself in one of the most beautiful apartment homes on Riverside Drive, New York City.

Pearl White, the Pathe star, recently acquired a new pet to take the place of Anastasia, the exiled pig. At first sight this latest acquisition discloses two heady eyes and a mischievous expression. It's name is Darwin, and it's a monkey.

**Coombs English is Catching**  
Boyes Coombe's English has infected every member of Virginia Pearson's company which produced "Royal Romance" her latest picture for William Fox. Before he had been with the company a week, Coombe had infected every body and everything. Director James Vincent was particularly affected. He is now striving to get these impediments out of his speech.

Robert Walker, leading man for Viola Dana, the dainty little Metro star, says he can walk farther on his hands than on any other man in motion pictures. To back up his claim the hand-walking Mr. Walker has offered to bet \$2,000 that he can start out at Fifth Avenue and 42nd Street and get farther along on his hands than anyone who may care to compete with him.

Max Linder is planning to erect in Paris at the close of the great war a motion picture theatre that will be the most luxurious in the world. It will cost \$1,500,000 and will be utilized for exclusive showings of Linder's best any productions. Since his arrival in America, Max has made a close study of motion picture theatres of this country, and has decided to model his Parisian photoplay house after them. An American architect is now drawing up the designs and will supervise the construction. The theatre will be called the Cinema Max.

Are you going to war? If so, you might meet Mary Carlisle Essanay's Little Star. She is a graduate Red Cross Nurse and is counting upon actual field service.

**FILM FACTS IN LITTLE CAPSULES**  
Norma Talmadge has begun work on her third Selznick-Picture, "Poppy," by Cynthia Stockley.

In the Selznick-Pictures releases there is an interesting array of noted authors; Robert W. Chambers, David Graham Phillips, E. Phillips Oppenheim, Eugene Walter, Thomas Dixon, Marion Craig Wentworth, Victor Hugo, Louis Joseph Vance, Wilson Mizner, Honckton Hoffe, Virginia Terhune Van De Water, Harvey J. O'Higgins and Harriet Ford.

Robert Warwick's third Selznick-Picture will be an original story by his director, Leonore Perret, "The Modern Othello."

Elaine Hammerstein, who made a distinct success in her first screen appearance, in "The Argyle Case" with Robert Warwick, has been engaged as leading woman for the same star in his third Selznick-Picture, "The Modern Othello."

Why I Left My Husband, Virginia Terhune Van De Water's story for Selznick-Pictures, deals with a phase of domestic infidelity not frequently

discussed by writers—the financial side of married life, and the proper division of the family income.

**Alice Fairweather.**  
Sunday School Birthday Party.

An enjoyable Sunday school birthday party was held yesterday afternoon in the vestry of the First Presbyterian church, Carlton, under the direction of the teachers and the hours from four to eight were replete with entertainment for the children. J. R. Cameron, superintendent of the Sunday school, made a few opening remarks in which he referred to the similar celebration held during the 50th anniversary exercises. The children then played group games until the call for supper was heard.

After a hearty repast, to which they did full justice, Miss Janet Sinclair took charge and introduced an informal programme, supplied by the children, of recitations, instrumental and vocal selections. After the singing of "God Save The King" the party closed, the children pronouncing it a complete success.

Today is the exact date of the 60th anniversary of the founding of the First Presbyterian Church and it will be fittingly celebrated by a congregation reunion in the vestry of the church.

Tomorrow evening Dr. J. A. Morrison, pastor of the church, will conduct a special service preparatory to the Holy Communion. At this service a large number of candidates for membership into the church will be publicly received.

Recruiting Post in Toronto.  
According to advice from Toronto but fifty-three men have signed on in

discussed by writers—the financial side of married life, and the proper division of the family income.

**Alice Fairweather.**  
Sunday School Birthday Party.

An enjoyable Sunday school birthday party was held yesterday afternoon in the vestry of the First Presbyterian church, Carlton, under the direction of the teachers and the hours from four to eight were replete with entertainment for the children. J. R. Cameron, superintendent of the Sunday school, made a few opening remarks in which he referred to the similar celebration held during the 50th anniversary exercises. The children then played group games until the call for supper was heard.

After a hearty repast, to which they did full justice, Miss Janet Sinclair took charge and introduced an informal programme, supplied by the children, of recitations, instrumental and vocal selections. After the singing of "God Save The King" the party closed, the children pronouncing it a complete success.

Today is the exact date of the 60th anniversary of the founding of the First Presbyterian Church and it will be fittingly celebrated by a congregation reunion in the vestry of the church.

Tomorrow evening Dr. J. A. Morrison, pastor of the church, will conduct a special service preparatory to the Holy Communion. At this service a large number of candidates for membership into the church will be publicly received.

Recruiting Post in Toronto.  
According to advice from Toronto but fifty-three men have signed on in

discussed by writers—the financial side of married life, and the proper division of the family income.

**Alice Fairweather.**  
Sunday School Birthday Party.

An enjoyable Sunday school birthday party was held yesterday afternoon in the vestry of the First Presbyterian church, Carlton, under the direction of the teachers and the hours from four to eight were replete with entertainment for the children. J. R. Cameron, superintendent of the Sunday school, made a few opening remarks in which he referred to the similar celebration held during the 50th anniversary exercises. The children then played group games until the call for supper was heard.

After a hearty repast, to which they did full justice, Miss Janet Sinclair took charge and introduced an informal programme, supplied by the children, of recitations, instrumental and vocal selections. After the singing of "God Save The King" the party closed, the children pronouncing it a complete success.

Today is the exact date of the 60th anniversary of the founding of the First Presbyterian Church and it will be fittingly celebrated by a congregation reunion in the vestry of the church.