

# VINOLIA

Toilet Requisites  
Soaps & Perfumes



Those who take a just pride in the delicate condition of their skin use VINOLIA with confidence, for they know VINOLIA cannot harm, but always soothes even a neglected complexion.

VINOLIA CREAM - Price 35 cents and 50 cents per box.  
VINOLIA POWDER - Price 35 cents and 50 cents per box.  
VINOLIA OTTO OF ROSE SOAP - Price 30 cents per Tablet

On Sale at all good Druggists or Stores.

## Of Interest To Women



This is Paul Pol-  
ret's "creation," and  
is plainly East Indian  
in effect. The coat is  
straight cut, with  
shoulder and under-  
arm seam only. The  
wide lapping front may  
be closed at either  
right or left side. The  
sleeves are long ki-  
mona style, seamed in  
at centre top. Attach-  
ed is a fuchsia scarf and  
sash of crepe de chine  
in a yellow tone, with  
embroideries in green,  
gold and red. The ma-  
terial of the coat is  
Havana brown vel-  
vet.

## THE SEVENTH NOON

BY FREDERICK ORIN BARTLETT,  
Author of "The Web of the Golden Spider."

"Then why don't you keep after them?"  
demanded Barstow coldly.  
"Because the price of them is so much  
of my soul and body that I'd have to  
let go with which to enjoy them after-  
wards. You can't get those things hon-  
estly in time to enjoy them in one gen-  
eration. You can't get them at all, unless  
you sell the best part of you, as you did  
when you came to the Gordon Chemical  
Company. Oh, Barstow, how came you to  
to forget all the dreams we used to  
dream?"

Barstow turned quickly. There was the  
look upon his face as of a man who  
appeared pained. But he answered  
steadily:  
"I have other dreams now, saner  
dreams. What are your saner  
dreams? But less troublesome dreams—  
leader dreams? Dreams that fit into things  
as they are instead of demanding things  
as they should be? You sleep of nights  
now; you sleep enough, you tread safely  
about the cage they trapped you into."  
"Then let me alone there. Don't don't  
poke me up."  
Donaldson snapped away his cigarette.  
"No, why should I? But I'll have none  
of it. That damned Barstow. Society's  
shall not snare me and trim my claws  
and she my teeth."  
He laughed to himself, his lips drawn  
back a little, rubbing behind his eyes  
sore. The dog moved slowly.  
"Barstow," he continued more calmly,

"this isn't a whim. I'm not discouraged—  
it isn't that. I'm not frightened, nor de-  
pendent, understand. I know that things  
will come out all right by the time I'm  
fifty. I'd like a taste of the jungle now,  
a week or two of roaming free, of sprawl-  
ing in the sunshine, of drinking at the  
living river, of rolling under the blue sky.  
I'd like to slash around uncared outside  
the pale a little. I'd like to do it while  
I'm young and strong—I'd like to do it  
now."  
"In brief," suggested Barstow, "you  
desire money."  
"Enough so that I might forget there  
was such a thing."  
"Well, you'll have to sell something of  
yourself to get it."  
"Just so, won't, and there you are."  
Donaldson paused a moment and then  
went on:  
"You know something of my story, you  
alone of all this grinding city. You saw  
me in college and in the law school, where  
on a coolie diet I had a man's work. But  
even you don't know how close to hard  
pan I was during those seven years—down  
to crackers and water for weeks at a  
time."  
"You don't mean to say you went hun-  
gry?"  
"Hungry?" laughed Donaldson. "Man,  
deer there were days when I was starv-  
ing. I've been to classes when I was so  
hungry I couldn't push my pencil. I  
was hungry and cold and lonesome, but

at that time I had my good, warm, well-  
fitted dreams, so I didn't mind so much.  
And always I thought I would be better  
next year, but it wasn't. None of the  
things that came to me then fell to me.  
It continued the same old puzzle game  
until I began to expect it. Then I said to  
myself that it would be different when I  
so thought. But it wasn't. I failed, and  
you are the only pleasant recollection I  
have of all this past. You used to let  
me sit by your fire, and now and then  
you brought out cake they had sent you  
from home."

"Good Lord!" groaned Barstow, "why  
didn't you let me follow you?"  
"Why should I let you know? It was  
my fight. But I've watched by the hour  
your every move about the room, so hun-  
gry that my pulse increased or decreased  
as you neared or retreated from the closet  
where you kept that cake. I'll admit that  
this condition was a good deal my fault—  
I had a cursed pride that forbade my do-  
ing for grub what some of the fellows  
did. Then, too, I was an optimist; it was  
coming out all right in the end. But it  
didn't, and it hasn't."

"Donaldson paused.  
"Am I boring you, old man?"  
"No, no! Go on. But if I had suspi-  
cious, I should have been the friend  
you were to me—I'd have cut you out  
dead, and understand, I'm not kidding  
now for the purpose of exciting sym-  
pathy. I don't deserve sympathy. I want  
my own guilt and cheerfully paid the cost  
of my own dreams of the future. I  
wouldn't sell one single one of them. I  
wouldn't sacrifice one extravagant belief  
I wouldn't compromise. And I'm glad I  
didn't."

"When I finished my course you lost  
sight of me, but it was the same old  
thing over again. I refused to accept a  
position in a law office, because I  
wouldn't be fettered. I had certain  
notions of how a law practice ought  
to be conducted of certain things a de-  
cent man ought not to do. This in turn  
barred me from a job offered by a street  
car company, and another by a pro-  
fessional syndicate. I took a room and  
waited. It has been a long wait, Barstow,  
a little long wait. Four barren years  
have gone. I have been hungry and  
have gone on wearing second-hand  
clothes. I have slept in second-hand  
rooms; my life has resembled life  
about as much as the naked trees in the  
fall resemble those in June. I have  
lived after a fashion, and learned that if I  
skip and drudge and save for twenty  
years I can then begin to do the things  
I wish to do. But not before—not before  
without compromise. And I've  
enough of the will of the wisp Fortune.  
I've saved a few hundreds and had a few hun-  
dreds left me recently by the last rela-  
tive I had on earth. I'd like to take this  
and squander it—live a space."

"It's the curse of coming back, and the  
mere fact that you hear continues to  
tick for me the years that have passed.  
There is only one way—one way to escape the  
guise I would place upon my future by  
spending these savings."  
"And that?"  
"Not to let the heart tick on to her the  
future."  
Donaldson moved a bit uneasily. As he  
did so the pen lost his balance and fell  
to the floor. The little fellow struck upon  
his side, but instantly regained his feet,  
linking slenderly at the light Barstow  
took out his watch, and, squinting nearer  
suddenly, he saw the less crumpled be-  
neath him. He tried to stand, to make  
his way to his master, but he hadly top-  
pled over on his side. Donaldson reached  
for him. That which he lifted was like  
a limp glove. He drew it close to him  
in horror, glancing up at Barstow.  
"You see?" exclaimed the chemist, with  
evident satisfaction, almost to the  
hour."  
"But he isn't—"  
"Dead!"  
"Poor Sandy!"  
"To be continued."

### DAILY MENU

BREAKFAST.  
Sliced Ham, Cream,  
Custard, Bacon and Eggs,  
Coffee.

LUNCHEON.  
Cheese Custard,  
Gravy, Chicken, Cream,  
Blueberries, Tea.

DINNER.  
Chicken, Tapioca Soup,  
Lamb Chops, Peas,  
Potatoes, Tomatoes.

Cheese Custard.  
Cut bread into slices one inch thick;  
remove crusts and cut into cubes. But-  
ter a baking dish, and put in a layer  
of bread cubes; then a layer of grated  
cheese; proceed until two cups of  
cheese have been used. Mix together  
on beaten egg, one-half teaspoon salt,  
one-fourth teaspoon paprika, and one  
and one-half cup milk. Pour over  
cheese and bake until nicely browned.  
Serve at once.

Chicken Tapioca Soup.  
One and one-half cup boiling water,  
one-half cup prepared tapioca, one  
quart unseasoned chicken stock from  
which fat has been removed, one silver  
of onion, three allspice, pinch of salt and  
pepper, one cup milk, one tablespoon  
butter, two tablespoons flour, one-half  
cup cream. Add tapioca to boiling water,  
and simmer gently until transparent,  
which will be in about fifteen minutes.  
To the chicken stock add onion, allspice,  
salt and pepper; let simmer ten minutes,  
remove onion and allspice; add the  
milk.

Melt butter, add flour, and very gradu-  
ally, the stock. When perfectly smooth,  
add cream and tapioca.

Frozen Raspberry Pudding.  
Sweeten one quart of one-half  
cup raspberry juice and juice of one  
lemon. Beat until stiff one pint heavy  
cream, add one-fourth cup powdered sugar  
and one teaspoon vanilla extract. Turn  
the fruit into a mold, and then fill mold  
with the beaten cream. Cover with but-  
tered paper and the cover of mold, and  
pack in salt and ice for three hours. Two  
parts ice and one part salt is a good pro-  
portion to use. If the mold does not stand  
longer than three hours, it is better to  
use the pudding in less time, equal  
parts of ice and salt will be needed.  
When ready to serve, place mold under  
cold water for a moment, and the pud-  
ding should come out easily. The com-  
bination of an ice and cream is not only  
pretty, but good, and, as no water is  
used, the fruit juice is very rich in  
flavor.

## Correspondence

Edited by Cynthia Grey.

Dear Miss Grey: I have a boy  
not living in a city not so far from  
here. I met him through some dear  
friends of ours, and he is a dear friend  
of mine. I invited him a few months  
ago to visit my city some time during  
the summer, but I do not think it would  
be proper for him to stay at my home,  
as he is a stranger to my family. Now,  
do you think he will expect to stay  
with me, and if so, what should I do  
or say? As he has never been in the  
city before, should I meet him at the  
station? If boarding somewhere else,  
should he come home with me, and  
then go to his boarding-house or  
hotel? He does not know the city at  
all. Please advise me. Please send me  
a recipe for removing sunburn and  
tan.

Yours is not the first inquiry of  
this nature that has come to me. I  
do wish girls would consider longer,  
or at least consult their mothers, be-  
fore extending such invitations. How-  
ever, although Mrs. Malaprop frowns  
at the custom, it is not at all un-  
usual nowadays for a man to visit at  
a girl's home without having previ-  
ously met her people. In your case,  
since the young man is well known to  
your friends, there should be no harm  
in asking him to stay at your home,  
if your parents are willing. Your  
father or brother should accompany  
you to the station. 2. Applications  
daily of lemon juice and cucumber  
cream are recommended.

Dear Miss Grey: We have organized  
a club of girls. Do you think "The  
Candy Kids" a good name for it?  
Please give some candy recipes.

FRIDAY.  
A.—Why not the "Merry Maids," or  
something less "slangy" than "Candy  
Kids"? Coconut Candy—Boil two  
cups white sugar, half-teaspoon sweet  
cream and butter the size of a walnut,  
for 15 minutes; then stir in as much  
shredded coconut as you think best.  
Chocolate Candy—Boil two cups  
brown sugar, one cup molasses, and  
two tablespoons flour mixed with half  
a cup of butter, for 15 minutes. Stir  
half a pound of chocolate into one cup  
of cream, pour into the boiling syrup,  
and boil until done. Test this by drop-  
ping a little into cold water—it  
piles up and hardens if it is done. Before  
pouring it on buttered pans add a tea-  
spoon of vanilla. As the mass hardens  
mark off in squares.

Becoming Colors.  
Dear Miss Grey: 1. What color is  
best for a girl with brown eyes and  
brown hair? 2. How long should a girl of 15, 5 feet 2  
inches tall, wear her dresses? P. M.  
A.—1. Brown in all shades, but par-  
ticularly in the shade of her eyes. 2.  
About three inches above the shoe-  
tops.

## Mysteries of Salad Making

BY M. E. G.

Did you ever see anybody that look-  
ed "just good enough to eat"? That is  
how our little domestic science class  
looked to me the other day as she  
moved about, deftly preparing a salad  
dressing, and giving some hints for the  
instruction of the "Verandah Club"  
members. A spoiled girl, who had  
learned the dainty gingham dress, and  
one could not but think the man ex-  
ceedingly fortunate who secured her  
as his "cook" for life. Our teacher's  
cheeks grew quite rosy as she saw  
what an interested bevy of girls had  
gathered, but she composedly went on  
to talk, first about salad dressings.

Salad Dressings.  
There are three kinds—boiled  
dressing, French, and mayonnaise.  
The former is the most easily made.  
This is a reliable recipe: Beat one  
egg, add a teaspoonful of salt, one  
tablespoonful mustard, one table-  
spoonful of flour, a lump of  
butter and a dust cayenne. When the  
mixture is smooth, stir in one-half cup of milk  
and beat in a little at a time, one-half  
cup of vinegar. Cook in a double boil-  
ing, stirring constantly. "The main  
thing in this, or any of the dressings,"  
said the demonstrator, "is to get it  
smooth. If the vinegar is stirred in  
too quickly it will curdle. People's  
tastes differ so much," she went on,  
"that it is hard to prepare a French  
dressing to the satisfaction of every-  
one. Some prefer more oil than vine-  
gar, and others considerably less. The

## ADVERTISER PATTERNS

BEAUTY PATTERN COMPANY.



No. 8992—A Simple House or Work Dress.

Ladies' House or Work Dress, in  
Princess Style, With or Without  
Pockets. This charming dimen-  
sion was chosen for this charming  
model. The spacious pockets will be  
found a great convenience. Gingham,  
percale, lawn, or chambray may  
be used for this model, which will de-  
velop nicely without the pockets for a  
dainty afternoon gown. The pattern  
is cut in six sizes: 32, 34, 36, 38, 40  
and 42 inches bust measure. It requires  
4-5 yards of 44-inch material for  
a 36-inch size.  
A pattern of this illustration mailed to  
any address on receipt of 10 cents  
in silver or stamps.

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Please send above-mentioned pattern, as  
per directions given below, to:

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CAUTION.—Be careful to include above  
information and send size of pattern want-  
ed. When the pattern is sent measure,  
you need only mark the size. If a skirt  
misses or child's pattern, write only the  
necessary measurements. Patterns cannot  
be sent you in less than one week from  
the date of order. Price of each pattern is 10 cents in cash  
or in postage stamps.

## To Keep Kitchen Sinks Clean

and sanitary is a problem that Comfort Lye solves very simply. Comfort Lye melts dirt and cuts grease without disagreeable scouring or scrubbing. "Makes dirt run" so that water carries it away.

## COMFORT LYE

"MAKES DIRT RUN"

cleanses and disinfects the drain-  
pipes, too. Dissolves the accumulated dirt and grease  
so that it is washed away with the water. Thus insures  
perfect sanitation. Comfort Lye has other important uses  
that make it indispensable to every cleanly housewife.

Large can, with improved, air-tight, pry-open  
cover. Get it from your grocer to-day. 10c.

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as three Comfort Soap wrappers toward valuable premiums,  
including rings, bracelets, watches, silverware, books, etc.  
Ask your grocer for free premium catalogue, or write  
COMFORT SOAP COMPANY, TORONTO

general rule is to use about 3 times as  
much oil as vinegar, and this is what  
we students were taught to do." To  
one tablespoonful of salt, and one-half  
tablespoonful of pepper, well mixed, add  
slowly, 3 tablespoonsful salad oil, then  
one tablespoonful vinegar. Pour over  
the salad. Some prefer a dash of  
lemon juice in place of the vinegar.

The Mayonnaise.  
"I have found," said the cook, break-  
ing a couple of eggs into a deep plate  
and commencing to beat them, "that  
nobody succeeds very well with their  
first mayonnaise dressing. You may  
talk of 'born cooks,' but this dressing  
certainly requires both practice and  
'know how.'"

The eggs were quite light by this  
time, and with a silver fork she beat  
in olive oil a few drops at a time,  
until a good half-cupful had been  
used. Then a few drops of vinegar,  
a teaspoonful of salt, a saltspoonful of  
mustard and a bit of cayenne; then  
more vinegar, until two tablespoonfuls  
were well mixed into the dressing.  
"The knack is in the stirring," we  
were told. "Never stop; keep right on,  
or it is apt to crack." The mayonnaise  
dressing should be made only a short  
time before serving the salad, as the  
French dressing is often prepared  
while seated at the table. The dress-  
ing prepared by our instructor was  
not to be wasted. A dishful of ripe  
tomatoes was cut in half, without  
peeling, and the pulp removed without  
breaking the skin. A couple of cucum-  
bers were chopped fine, mixed  
with the pulp, and all seasoned with  
the newly-prepared dressing. The  
shells were then filled and one served  
to each of us with a bit of crisp,  
crinkly lettuce, and slices of thin  
bread and butter.

Here are some other recipes given  
us, several of which have been tried  
by the girls on their trusting fami-  
lies:

Potato Salad—Cut cold boiled pota-  
toes into cubes; marinate thoroughly  
in French dressing; arrange on bed  
of crisp lettuce and garnish with  
chopped beets and slices of hard-  
boiled eggs.

Loisler Salad—Cut up the meat,  
use a French dressing, place near ice  
for one hour. In serving drain off the  
oil and vinegar that has not been  
absorbed; put on a bed of shredded  
lettuce with a mayonnaise dressing.

Chicken Salad—Cut into cubes the  
meat from one chicken, add an equal  
quantity of celery, add three cups  
chopped, and two teaspoonfuls capers.  
Make a French dressing, pour over  
the salad and let stand several hours  
on ice. Arrange on a mound on a  
platter and garnish with olives.

French Fruit Salad—Two oranges,  
three lemons, two dozen apples, one  
small pineapple; cut the fruit  
into small pieces; arrange on very  
crisp bed of lettuce; cover with a  
cup of mayonnaise dressing and serve.  
Needless to say, our instructor re-  
ceived a very hearty vote of thanks  
at the close of her talk.

**Just One Word To Ladies**

What is the chief beauty of  
a lady, the dress or the hair?

The Hair of Course!

No matter how much you  
spend on dress, it never can  
beautify you as much as hair  
can. No hat will fit without  
hair. If in doubt, just come to  
us, and we will give free de-  
monstration.

We carry a large stock of  
Human Hair Goods.

Bring your combings and  
have them made up into  
Switches, etc., at very small  
cost.

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