MC2035 POOR DOCUMENT

THE EVENING TIMES AND STAR ST. JOHN, N. B., WEDNESDAY, SEPTEMBER 14, 1910

Women's Heavy Walking Boots

The Fall is going to see a revival of the old time fashion of wearing heavy boots for ordinary walking. Women are taking pattern from the sterner sex and are awakening to a free realization of the fact that to enjoy absolute comfort in walking more than the usually worn thin soled shoe is necessary. Our present showing of Fall Footwear contains some excellent Boots in Tan and Black Calf Skins with oak or viscolized bottoms. The "Doctors Special" is a boot that can be worn in the stormiest weather with perfect confidence. that the feet will be thoroughly dry and the wearer will no longer complain of tired feet.

\$3.00 to \$5.50 a pair

Waterbury & Rising

King Street Mill Street Union Street

CODAKS BROWNIES

And Photographic Supplies, At

H. HAWKER'S, Cor. Paradise Road and Main St

Are You Interested in Furs? Read What Thomas Says!

From Season to Season, We Have Proved Beyond Dispute That Our Prices Are at Least 10 percent. Lower Than Our Nearest Competitor. We Ask You to Make Comparison, See The Prices Others Ask, Then See Ours. If You Are at all Interested We Invite You to Inspect Our Stock, Even if You Have No Intention of Buying Now. This INVITATION Is To You and Your Friends.

 Ladies' Muskrat Raglans, No. 1,
 \$95.00

 Ladies' Fur Lined Raglans,
 \$45.00 up

 Russian Pony Coats,
 \$45.00 to \$75.00

 Electric Seal Coats,
 \$60.00 to \$85.00

 Mink Neck Furs,
 \$13.50 to \$125.00

 Children's Furs a Specialty

F. S. THOMAS, FASHIONABLE 539 and 545 Main Street

"A GOOD PLACE TO BUY GOOD CLOTHES"

Regarding That FALL SUIT

Daily Hints For the Cook

1 grated nutmeg and 1 teaspoon of Mix and steam 2½ hours. Serve any sauce preferred.

CORN, EGGS AND BACON Fry 8 slices bacon, and take out on the platter, then fry in the fat 1/2 can correct the state of the state o ntil slightly brown, pour into this 4 egg vell beaten with a little milk add a b

well beaten with a little milk add a bit of butter and stir until eggs are cooked.

CLAM SOUP

Cook 2 quarts of clams 20 minutes in their liquor. Add salt and pepper and 3 pints of milk, 2 tablespoons flour mixed with butter size of an egg. Let come to a boil, then strain and serve.

RHUBARB JAM.

Someone asked for a receipt for rhubarb jam. I am sending it in: 3 pounds rhubarb ½ pound figs, ¼ pound orange peal, 2½ pounds sugar, grated lemon and juice. Cut rhubarb into/ inch pieces. Take ordinary dried figs and cut in medium sized pieces. Shed the orange neel and add the juice and dried figs and cut in medium sized pieces. Shed the orange peel and add the juice and grated rind of the lemon. Put a layer of rhubarb figs, orange peel, lemon and sugar and repeat these layers until all is used. Cover and let stand overnight. In the morning boil until thick about one hour Put away in jelly glasses. This is a very delicious and very nice for sweet sand.

EXHIBITION ATTENDANCE **NEARLY 45,000 AHEAD**

Figures of 1908 Overshadowed
Total to Date Nearly 115,000— **More Prize Winners**

ance figures for 1908 and 1910, with the eather conditions for each day:

Thursday, 1908, fine, 13,620; Thursday, 1910, fine, 22,318.
Friday, 1908, fine, 13,680; Friday, 1910, fog and rain, 11,863.
Saturday, 1908, rain, 4,211; Saturday 1910, fine, 15,710.
Monday, fine, 16,974.
Tuesday, fine, 12,218.
Total for 1908, 69,795; total for 1910.
114,278.

John: Wallachian—1st, Mrs. Geo. Hughson, St. John; 2nd, Nina Henry, Gibson (N. B.)

Centre piece, in white—1st, Nellie F. Hayes, Sussex; 2nd, Mrs. Annie B. Calhoun, St. John; honorable mention, Annie Centre piece, in colors—1st, Mrs E. Bliss McLeod, St. John; 2nd, Annie E. Simpson, Oak Bay; honorable mention, Mabel E. Hunter, Moncton.

Best pair white blankets—Ist, Genevieve Gagnor, MacDougalls (N. B.)
White bed spreads—Ist, Mrs. Joseph McKay, Central Kingsclear.
Rag rugs—Ist, Mrs. Martha Wilson, Cambridge; 2nd, Mrs. Mary McCluskey, St. John. Domestic Work, Woolen.





DIE CRUST, more than any other delicacy of the oven, ought to be tempting and appealing to the taste.

You do not eat pie as a nerve tonic or to strengthen your appetite. You eat it for pleasure mostly.

the same time you want the crust to be light, flaky, wholesome. Above all things you don't want it tough, indigestible and not safe to eat.

Now, pie crust properly made from OGILVIE'S ROYAL HOUSEHOLD FLOUR is always good food, the absolute uniformity of this best of all flours eliminates failure entirely. You get the same delightful

Secret of Good Pres and nourishing than if ade from ordinary flour.

And the reason is that ROYAL HOUSE-HOLD having a larger percentage of high quality gluten, assimilates more readily and is more satisfying than ordinary flour, and comes out of the oven flakier, more tender and more digestible.

Ogilvie's Royal Household Flow Pies made from "ROYAL HOUSEHOLD"

You want it, of course, to taste good. At

in the world not only for pastry but for bread and all family baking. "OGILVIES BOOK FOR A COOK" containing 125
pages of tried and tested recipes will be sent
free to any user of Royal Household Flour
who asks for it.

THE OGILVIE FLOUR MILLS CO. LIMITED, MONTREAL



CRAPHIC PICTURE OF MOST Oxby, Halifax; 2nd, Mrs. Strange, St. GRAPHIC PICTURE OF MOST MAGNIFICENT RELIGIOUS **FUNCTION IN NEW WORLD**

Not Since Legates of the Pope Were Received in Canterbury Has any British City Witnessed Such Spectacle as Procession Which Marked Close of **Eucharistic Congress**

FALL SUIT

We shall so the second Stoppins of the control of the c

The Evening Chit-Chat By RUTH CAMERON

No, that's not a funny question.

If you think it is, just pause a moment and look over your acquaint ance, and I'm sure you'll find that there are mighty few of them who really do laugh.

Most people smile, and once in awhile chuckle or giggle, but the hearty, natural, unrestrained laugh that makes you want to laugh too, even if you don't know what the joke is—well, that's about as rare as a man who doesn't measure success by money, or a woman who doesn't judge other women by their 'Clothess'.

And because of its rarity, the gift of laughter is an involuble social asset.

A man was telling me recently how he happened to spend an evening at a summer boarding house where there were half a dozen girls and not a man but himself.

He told how he was introduced to the group, and what nice girls they were, and what a shame it was there weren't some nice men to amuse them.

"Did you see any of them again?" I asked.

"Yes, I was back there the next week and I took one of them canoeing," he said.

It was an interesting opportunity to inspect the psychology of a man's choice, and find out just why, with the pick of six, he chose that one.

I put the question. "Why did you choose that particular one? Was she the prettiest?"

He considered a moment.

"No I don't think so. I guess it was just because she laughed the most at

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"No, I don't think so. I guess it was just because she laughed the most at

"No, I don't think so. I guess it was just because she laughed the most at my attempts at wit."
You see.
Laughter is an oil for the social relations.
In a crowd on an ocean voyage, I noticed one woman whom everyone seemed to like to talk to. I watched and listened and found it was not because she was extraordinarily witty or amusing, but because she always laughed at the proper place with a heartiness and spontaneity that made her companions feel that they must be extraordinary witty and amusing.

Maybe you don't find it easy to laugh. You are afraid your laugh is unmusical.

musical.

Then make it musical. Learn to laugh prettily. It can be done just as an unmusical voice can be modulated into harmonious tones.

Listen to your own laugh and conscientiously attempt to make it more pleasing. If you can afford it, go to a singing teacher and ask him to teach you how to laugh

laugh.

All that will make you self-conscious—some one protests. You will become affected if you learn to laugh.

Don't let it make you self conscious. Don't be affected.

Just learn to laugh well enough so that you aren't afraid to, so that you aren't self conscious, and then cultivate a disposition to be genuinely and easily amused, and you will have a social talent that will do much to make you welcome everywhere.

A man is apt to be either his own best

Turn up their toes without delay, & die!



