

Housekeeping, Gardening, Fashions and News of Interest to Women

CHILDREN WILL RECEIVE PARENTS

McCormick Playground Centre to Give a Reception This Evening.

The McCormick playground centre, Brock avenue, will give a reception to the parents of the community this evening from 7 to 9 o'clock. During the evening the boys and girls will give demonstrations of all playground work. The girls will give in costume the following folk dances: Norwegian mountain march, Swedish clasp dance and the Highland schottische. Between the folk dances the boys will play basketball. There will also be drills, maize dances and playground games.

An interesting feature of the playground work this year at this centre was the children's garden. This garden was divided into a number of beds with three children to each bed. These beds were planted with flowers or vegetables and weeded, watered and taken care of by the children. The beds were judged this week and the following were the prize-winners: 1. Jack Fleming, Bert Berkshaw and Jack Platt; 2. Agnes Sutherland, Dora Stein and Rita Booty; 3. Nola Fleming, Effie Sutherland and Mr. Booty. This is the first year for this work and has aroused much interest from parents as well as children.

Prizes will be presented to the champions on the senior baseball team and to the winners of the several playground baseball leagues. The work done during the year in raffia, elastics and sewing will be on exhibition. The Queen's Own Band will be in attendance.

PORT HOPE MAN'S SUDDEN SUMMONS

Lieut.-Col. J. D. Smith Drops Dead While Taking Luncheon.

PORT HOPE, Sept. 18.—(Special.)—John David Smith, one of the town's most highly respected citizens, dropped dead yesterday at the residence of his brother, Mr. Seth S. Smith, barrister, while taking luncheon. Mr. Smith, who was in his seventy-seventh year, was born in Port Hope, being the son of Elias P. Smith. He was married to Miss Emma Smith, daughter of the late John S. Smith, formerly mayor of Port Hope, and is survived by four sons: Elias P. Toronto; Rev. Carl, Arlington, N.J.; P. broker, Toronto; Vernon S., Wilmette, Ill. Mr. Smith was treasurer of Port Hope, an officer in the Midland Loan and Savings Company and lieutenant-colonel of Lindsay volunteer battalion. The funeral will take place on Saturday afternoon.

CYNTHIA "X"

The Cynthia "X" held the first meeting of the season on Wednesday evening last with thirty-five members present. After the usual opening exercises nine new members were enrolled, making a membership of eighty to start the second season's work. The girls spent a jolly hour sewing on fancy aprons for the bazaar at the usual hour of ten the "X" songs were sung and light refreshments served.

EFFICIENT HOUSEKEEPING BY HENRIETTA D. GRAUEL DOMESTIC SCIENCE LECTURER

COFFEE AND OYSTERS FOR TWO

COFFEE and oysters for two sounds cosy and nice and suggests your best girl, in her new tailored suit, on the Avenue some wintry afternoon, or a homeward trip from the football game or just an after theatre lunch.

"Got any oysters?" you ask and the rosy-faced waitress or the burly waiter takes his stand by the diners with knife in hand ready to open a dozen blue-points, or Cape May alits or coves or saddlelocks. Only the ladies don't like their oysters served in this way, they prefer an oyster stew; or oysters roasted, fried, pan-fried, or in an omelet. Unless it is early in the morning, when we've been going a bit the night before, then like our brothers, we love the oyster in his pearly shell, with a sprinkle of cayenne and a dash of lemon. Cruel to eat them so, Dr. Wiley? Not a bit of it. Why it would be cruel to deprive us of them.

At noon the milk stew is best; heat as much milk as you will need, drain the liquor from the oyster and add it to the milk with a half a cup of rolled cracker crumbs. When the milk is hot add the oysters and move the mixture from off the direct heat of the fire. It must never boil or the fine flavor will be lost. In about two minutes you will see the ruffles on the oyster curl. Season with butter, salt and pepper and serve at once.

Oyster omelet. Make a good-sized omelet with fresh eggs. Chop a dozen medium sized oysters, season them well and add them to the omelet as soon as it goes into the pan. Finish as usual.

Oyster shortcake. Seems as if oysters like to be fixed this way they taste so good, and if you mix a little cold chopped chicken in with them, they are even better.

Make short, rich baking powder biscuits and while they are baking mince the oysters and cook them in a cream sauce thickened with cornstarch, season with salt and pepper.

Open the biscuits and butter them and put the oyster mixture in them and eat at once.

Fried oysters, hotel style. Beat the yolks of two eggs with two tablespoons of milk. Have the oysters well drained, dip them in the egg mixture, roll them in fine crumbs, season them with salt and pepper. Continue in this way until all the oysters have been dipped and then dip them in bread again and at the last, just before lowering them into the hot fat pat the dry, fine crumbs over them. The fat should be very hot and the oysters fried in the quantities needed and served on hot plates at once.

The patted oysters of the Baltimore market are famous; the oysters are sold ready breaded by the dozen. Cracker crumbs are rolled and sifted and seasoned and used for the patting process. Cracker dust holds the moisture of the oyster without becoming soggy or swelling and is better than flour or bread crumbs.

Panned oysters. The squatty little brown earthen baking dishes are ideal for this savory food. Butter the dishes and in each one place a round of buttered toast, on this lay as many oysters as will cover it. Season with butter, salt and pepper. Set the dishes in a steady oven, not too hot, until the oysters ruffle and crisp. Serve in the dishes they were cooked in (on a plate of course, to save the table from heat) with brown bread and a sharp pepper sauce.

If you have oyster shells use them for the above recipe instead of the individual casseroles.

Scalloped oysters always remind one of church socials, for it is at such gatherings that they are often served. This recipe is from a good sister who is noted for her fine scallops:

Put sifted cracker crumbs in a buttered baking dish. Cover with a layer of oysters, season and add a layer of crumbs. Continue this until the dish is full. Pour a little milk over all and add bits of butter on the top. Bake twenty minutes covered, then remove cover and brown ten minutes.

GOOPS

By GELETT BURGESS



JOHN OSCAR E. O. ASTOR

When ladies bow to you, do you

Take off your hat and greet them, too?

Do you take off your hat and bow?

You ought to do it, anyhow!

Unless you are a Goop, like Master

John Oscar Easter

Oyster Astor!

Don't Be A Goop!

TYPHOID OUTBREAK FROM BAD MILK

Investigation in New York

Traces Disease to Common Source.

NEW YORK, Sept. 18.—(Can. Press.)—One hundred and forty-seven cases of typhoid fever reported since Sept. 1 in the lower east side were traced today to infected milk. The health department found that all this milk came from one company, and immediately ordered the company to cease selling anything but pasteurized milk.

The recent typhoid epidemic was one of the most virulent the health officials have had to contend with. The health department found that all the families infected got their milk from one dealer, who obtained his supply from one company. The company received its milk from an up-state creamery, which bought the product of a number of farmers. The department is now trying to trace the infected supply to its original source. A single case of typhoid on one of the farms might have caused all the mischief.

NURSERY

CONDUCTED BY E. E. MURRAY

The Meaning of the Kindergarten

The mother's instinctive feeling that the restlessness of her child is necessary to its well-being gives her strength to endure what would be unendurable confusion and noise to anyone who has not the maternal instinct. But the wise mother who has changed this dim instinct into bright insight turns the riotous restlessness into happy play or other activity.

I am going to repeat a statement made earlier this week. It is so important that I am going to repeat it until it sinks right into your inner consciousness. I am not perfectly sure what inner consciousness means, but I know that you know what I mean when I say: Making a restless child "keep still" is a repression of his nervous energy which irritates the whole nervous system, causing ill-temper and general discomfort. If this force could be properly expended by directing it in right channels the child would always be happy and sunny-tempered.

The mother who understands how to turn restless activity into well-defined, wholesome work or play not only lessens the strain upon her own nerves but what is of more importance often avoids a clash of will power between herself and her child.

I have heard mothers say: "I do not want my child to go to kindergarten. Why they only play there. I want Willie to learn something."

You see, do you not, how those mothers misunderstand child nature? And just while I am talking of the kindergarten, I wonder how many of my readers know the great idea which inspired that wonderful educator, Froebel, to found the kindergarten and plan its games and gifts. No one can easily comprehend Froebel without understanding his idea of the meaning of life—that the chief end of education should be to bring the human soul to a consciousness of his oneness with the Divine source of all things. This feeling of oneness with God was to him the greatest possible inspiration that could be given to a child to awaken it to a faith in itself.

"CANADIAN LEAGUE"

First Meeting to Be Held at Newmarket on Tuesday.

John A. Cooper of The Canadian Courier and Arthur Hawkes of The Canadian and British News, will address the opening meeting of the Canadian League in Newmarket town hall next Tuesday evening, Hon. E. J. Davis will preside.

HOUSE FOR PASTOR.

Rev. John McNeill, pastor of Cook's Church, is to have a house at 480 Jarvis street. A brick residence at this address has been purchased by the parsonage committee of the church at a cost of \$14,000.

To Every Housewife in Canada:

YOU all know how large a part of your household management has to do with the buying and preparing of food for the table. No department of your home duty calls for greater care than this. Where to buy the purest foods—how to be sure of their goodness—how to spend your housekeeping money to the most profitable advantage.

Here, then, is a message full of interest and helpfulness—for you!

THE Swift Canadian Co., Limited, have devoted years of study and spent literally millions of dollars in order to make it possible for every housewife in Canada to buy meat provisions of ASSURED and UNVARYING quality by merely asking for "Swift" brand goods. The name "Swift" is her guarantee—her safeguard—her insurance.

Huge modern factories have been erected—the newest appliances have been installed—the best skilled labor has been engaged, and the most rigid supervision is maintained, so that every process of the preparation and packing of these products shall be carried out in the best way—under the CLEANEST conditions—by the most approved methods.

Always ask for "Swift's" Brands and insist on getting them.

Swift's PURE FOOD PRODUCTS:

"Swift's Premium" Hams
Out of every hundred hams only a few are chosen enough to brand "Swift's Premium." There's your guarantee of quality unassailable anywhere.

"Swift's Premium" Bacon
(In Glass Jars)
A genuine hammy—the bacon for epicures! Uniformly streaked fat and lean, and temptingly packed in neat glass jars.

"Brookfield" Sausage
A Real Delicacy! Made from choice tender cuts of pork, nicely seasoned and prepared under ideal conditions. Try it for breakfast.

"Swift's Premium" Bacon
Unsurpassed for its tenderness, firmness and delicate flavor. "The Swift" cure does it.

"Swift's Cotosuet"
The most perfect and economical product. Renders best results for shortening and frying. Absolutely pure, is economical to use.

"Brookfield" Eggs
Selected with great care, and guaranteed to be absolutely fresh and good. Neatly packed in cartons—one dozen in each box.

Swift Canadian Co., Limited
Toronto - Winnipeg - Edmonton

THE GARDEN

CONDUCTED BY RACHEL R. TODD M.D.

Snowflakes—Anemones.

We must hurry along over our descriptions of these early-blooming spring bulbs, because there is so much to do in these early fall days that there is no time to lose. We will finish today a hurried description of the snowflake and the anemone.

The snowflake comes into bloom at the same time as the snowdrop and rivals this angel flower in delicacy and favor.

The flowers are very fragrant, extremely hardy and are rather larger than the snowdrop. Sometimes as many as four or five pink-tipped snowy bells are found hanging from the slender green stalk. They last for some weeks, fading out just as the flowers of the snowdrops and crocuses or glory of the snow come tripping along.

They are excellent little flowers to combine with the snowdrops, and may be planted along with them. People are not as well acquainted with the snowflake as they should be, because it is a bulb really worthy of all the attention that can be spared to it.

The delicate violet-like odor makes the flowers valuable for bouquets, and because it is a bulb really worthy of all the attention that can be spared to it.

The anemones are a tribe of flowers that are not strictly speaking, bulbs, yet so commonly are they spoken of in this class that for convenience sake we will speak of them as bulbs.

The genus to which the anemone belongs is a vast one and hardy to such a degree that no garden should be without five varieties, chosen from among the dozens of suitable species. The flowering season of the many varieties extends practically over the whole year, and one should have little difficulty in choosing some suited to their special needs. One of the most satisfactory points about this tribe of flowers is that once established firmly it increases in beauty and luxuriance as the years go by.

All that is needed is undisturbed possession of their own pots and to be left alone.

Anemone apennina appears early in March with feathery green foliage and bright blue flowers and certainly surpasses in chaste and lovely beauty anything we have yet seen for rockery decoration.

Anemone fulgens, the scarlet windflower should be planted in fence corners and under evergreen trees, where the intense scarlet of its single and double blossoms, like deep cups shining out from dusky corners, is a delightful surprise.

Anemone ranunculoides is a glorious deep yellow and may be used with splendid effect in dark fence corners. The common name for this last is wood ginger.

These all flower in early March, and even the last days of February the situation and weather being suitable.

Beautiful Japan.

Beautiful as Japan must always be, with her flowers and her picturesque Oriental color, she is loveliest of all in October. Bright sunshine out of a clear sky atones for the inclosing days and the crimson tints of the fading maple leaf turn many a mountain side into a vivid red. Now, therefore, it is time for the traveler to turn westward, flying over the Pacific in the swift new C. P. R. beauties, the "Empress of Asia" or the "Empress of Russia" to Yokohama, for Nikko, with its lacquered shrines, the groves of cryptomerias, or for Fujiyama, the sacred mountain whose white capped peaks bring happiness and good luck to all who see it.

For particulars see any Canadian Pacific agent, or write M. G. Murphy, district passenger agent, Toronto.

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TOO MUCH FRUIT FOR THE MARKET

Prices Were Cut in Order to Clear Out Yesterday's Shipments.

The crying need for a new fruit market is becoming every day more apparent. Just now when the present building is heaped up on every side with the peaches, plums, grapes and other fruit, the platforms packed to their utmost limit, and the cars with their freight still unloaded standing on the tracks about, the necessity seems an urgent one.

The peaches in the market are of the very best grade, some remarkable in size and in such quantities that laggard housekeepers need have no fear, as the opportunity for laying in a goodly store is still within their reach. The prices are within the purview of all, ranging from 25 to 60 cents wholesale. The chief difference is, of course, in size, but it very often happens that the smaller fruit is to be preferred to the larger for the purposes of preserving, and good pouches of this class may be had from 25 to 30 cents a basket. No. 1 Crawford and Albertas bring from 40 to 50-bag baskets—and some even command 60, but these are exceptionally fine specimens.

Six-quart quince baskets are selling at 25 cents, the large size basket calling for 40 or 50 cents, according to quality. Choice "Reine Claude" plums are going at from 40 to 50 cents a "bino" basket. Black grapes in 6-quart baskets bring 20 cents, and choice Delawares are running at from 25 to 30.

Owing to the thrush of sugar melons and the scarcity of room, the fruit sold at from 15 to 25 a basket, or at almost any price to get them out of the way.

The fine weather is one encouraging factor.

LADIES

Have your Beaver, Velour or Felt Hats Cleaned, Dried, Blocked and Remodeled at
NEW YORK HAT WORKS
566 Yonge Street 131st North 5165

aspect of the present rush of fruit. Otherwise losses would be many. All conditions, however, point to the immediate need of a new and much larger market than the one now in use.

W. C. T. U.

The first meeting after the holidays of the Sherbourne Union, was held on Wednesday afternoon. The president, Mrs. Fletcher, occupied the chair. After appointing delegates to the Dominion and provincial conventions Mrs. Savage gave a most inspiring address from the words: "Am I My Brother's Keeper?" The earnestness with which she reminded her hearers of the responsibilities each one bears to those with whom we mingle, touched all hearts and will not soon be forgotten. The Sherbourne Union meets on the third Wednesday of each month at 8 o'clock in the Sherbourne street Methodist Church.

Makes Ugly Hairs Vanish From Skin

(The Modern Beauty.)

Unlignit hair or fuzz is quickly banished by the use of a thick paste made by mixing some water with a little powdered delatone. This is applied to the hairs not wanted after two or three minutes removed and the skin washed, when it will be found to be smooth, firm and hairless. Hardly is more than one application necessary even for a heavy growth.

Rubbing pyroxin on eyebrows causes them to grow thick and glossy and if a little is applied at last roots with thumb and forefinger, the eyelashes will come in long and have a slight curl. Be careful and don't get any where so hair is wanted.

FRIDAY MORNING

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