

Woman's Realm -:- Social and Personal -:- Fashions -:- Literature

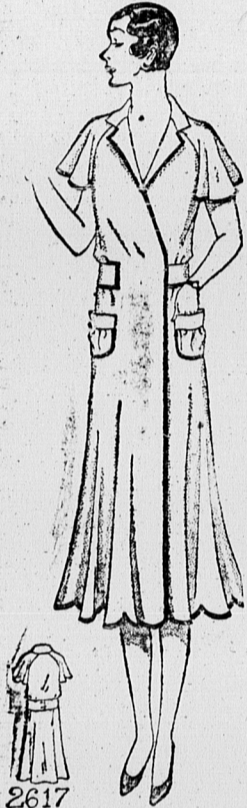
THE VOGUE

August Clearance Sale
Beginning Tuesday, August 12th. and
Continuing For One Week

All dresses in stock, including Summer Wash Dresses,
Crepe Ensembles, Georgette, Flat Crepes and Evening
Gowns clearing at 1-3 discount.
Balance of summer coats to clear at half price.
All suits in stock to clear at 1-3 discount.
Remainder of Summer hats to clear at \$1.00.

What the Fashionable Are Wearing
Illustrated Dressmaking Lesson Furnished
With Every Pattern

By Annabelle Worthington



The morning frock takes on new
smartness.

It affects a capelet collar through
epaulet shoulders that extend into
flaring sleeves.

It nips its waistline with a wide
belt that is passed through a bound
opening at the right side front, leaving
the front free in panel effect to
give height to the figure. The wrapped
arrangement of the fronts that
are reversible is decidedly slimming
feature. The pockets gathered into
bands are decorative. The flaring
skirt hem may be scalloped or
straight as is preferred.

This captivating model is lovely
for porch wear made of orange linen
with white collar, revers, pocket
bands and piping.

Style No. 2617 can be had in sizes
16, 18, 20 years, 36, 38, 40, 42 and 44
inches bust.

Printed dimity, handkerchief lawn,
cotton shantung, polka-dotted sheer
muslin, striped cotton shirting and
pique make up very smartly and the
small cost is surprising.

Pattern price 15 cents in stamps or
coin (coin preferred). Be sure to fill
in size of pattern. Address Pattern
Department.

Form with fields for Name, Street Address, City, State, No. 2617, Size, and a dashed line for a message.

For The Cook

POLISH BEETS

- 12 small young beets.
1 tablespoon of cider vinegar.
1 tablespoon of Tarragon vinegar.
2 tablespoons of sugar.
2 tablespoons of olive oil.
Salt and pepper.
1 tablespoon of flour.
1 tablespoon of lemon juice.
1/2 cup of sour cream.

of the olive oil. In a saucepan heat
the other tablespoon of olive oil and
stir the flour into it. When they are
thoroughly mixed, add lemon juice
and the beet mixture. Then add the
sour cream. Heat thoroughly and
serve. This recipe will serve 8 people.

"Man is not different, in principle,
from any other animal."—
Count Keyserling.

"I'd rather sink as a good-natured
citizen than swim as a grouchy
one."—James J. Walker.

"What we most love and revere
generally is determined by early
associations."—Oliver Wendell Holmes

ASK YOUR FRIENDS



MRS. T. V. HILL
Singhampton, Ontario
"My mother was visiting in
Detroit a year ago and she was
in very poor health. My sister-
in-law got a bottle of Lydia E.
Pinkham's Vegetable Compound
and it helped her more than
anything she had taken. She
advised me to take it too and
I did. My back used to ache
and I suffered so with pain at
times that I could not work.
I feel like a new woman and
can do my housekeeping and
work in the store. I will
answer letters."—Mrs. T.V.Hill.



MRS. WILLIE LAFLEUR
Route 3, Hemmingford, Quebec
"I was nervous. No appetite
and all rundown. Most every
day I had to lie down for two
or three hours. I saw one of
the booklets advertising
Lydia E. Pinkham's Vegetable
Compound so I went to my
druggist and bought a bottle.
My nerves are lots better and
I am now on my feet again
doing all my own work around
the farm. The Compound has
certainly done me good and
can help others."—Mrs. Willie
Lafleur.

Lydia E. Pinkham's
Vegetable Compound

Lydia E. Pinkham Medicine Co., Lynn, Mass., U.S.A.
and Cobourg, Ontario, Canada.

Dorothy Dix Letter Box

Parents! Give the Young People a Chance by
Leaving Them Alone; Shall a Young Man
Marry His Fiancee, Though He Has
Ceased to Love Her?

Dear Miss Dix—Why do parents insist on sitting in the same room while
the young folks are there? When I have company my whole family as-
sembles. My mother sits up and talks about her rheumatism and father
talks about the grocery business and what Mr. Hoover ought to do and all
the young people are so bored that they get up and go home.



It isn't that we want to do anything of which the
older people disapprove, but we just can't enjoy our-
selves when older people are listening in. Please tell
me what you think of this. CLAIRE.

Answer:
Every girl's mother and father should meet the
young people who come to the house and get ac-
quainted with them.

It gives the girl the right sort of background for her parents to be in
evidence and for the young men to know that they are there to protect and
guide her. Also the right sort of young man to see for himself what sort of
people a girl belongs to. And, on their part, the parents should know the
kind of friends their daughter has.

But having given the young people, and especially the young men, a
cordial welcome and the once-over, the parents should have enough sense to
fade unobtrusively away. No young man goes to see a girl for the pleasure
of listening to all of mamma's symptoms and having a heart-to-heart talk
on the subject of the high cost of butcher's meat. Neither does he go to
see a girl to hear her father discourse on any subject whatever.

And even when father and mother and Aunt Jane and little brother do
not monopolize the conversation, the mere fact that they are present throws
a wet blanket over the occasion. What he says may be so innocuous that it
might be broadcast to the whole world, but just the fact that the older
people are sitting around strikes the most talkative youngster dumb. He
feels that they are critical; that the minute his back is turned they will
make fun of him. And the one thing that youth dreads above all else is
ridicule.

If fathers and mothers want to make old maids of their daughters, they
can take no more certain way to do it than just to spend the evenings with
them when they have company. It takes more courage than the average
youth possesses to go through such an ordeal, and he never risks it a second
time.

So I say to all parents: Have a heart! Give the young people a chance
by leaving them alone. They don't want to do anything you would object to.
They just want to giggle and be silly and young, and your presence cramps
their style.

Remember how you felt about the girl's father and mother when you
were young! DOROTHY DIX.

Dear Miss Dix—How can you advise a man to break an engagement to
marry if he grows tired of his fiancee while she remains in love with him?
F. A. H.

I advise a man under such circumstances to break the engagement in
order to save the happiness of the girl as well as his own. Especially am
I thinking of the girl's welfare, because a man can do a woman no other
such deadly wrong as to marry her after he has grown tired of her and
ceased to care for her.

The bitterest tragedy that can befall a woman is for her husband to
cease to love her; for her to come to know that he loathes her, that she
bores him, that her very touch is repulsive to him, that he would gladly be
rid of her if he could.

If this heart-rending situation arises after marriage, it is just one of
the catastrophes of life that cannot be helped. The man is not to blame if
he has married a woman in good faith, if he loved her at the time he mar-
ried her.

Love dies. Tastes change, without any volition on our part, without being
able to avert disaster. Very often if a man and woman are both noble, un-
selfish people, they go on for years, enduring the hideous mockery of a mar-
riage that is only an enforced companionship.

But if a man ceases to love a woman before marriage he can save her
from this cruel fate by breaking off the engagement. And, while she may be
hurt and disappointed and wounded in her pride at being jilted, it is nothing
to the way her heart would be broken and her soul humbled to the dust
at knowing herself an unloved wife, married out of compassion.

No man can keep up a living lie of pretending year after year that he
loves a woman whom he does not love. He may be kind, good, considerate,
generous, but these are dust and ashes if they have not the warmth of af-
fection, the undying interest, the comradeship which really makes marriage.

So I say again, the fair thing, the honorable thing, the kind thing for
the man or woman who has ceased to love is for him or her to break the
engagement, no matter how long it has lasted, no matter how close to the
wedding day. DOROTHY DIX.

Dear Miss Dix—I am engaged to a man that I admire very much and
who has every quality that a girl would require in a husband. When I am
with him I am perfectly contented and never tire of his company, but when
I am away from him I do not know whether I love him or not. I am 27 years
old and a business girl. Do you think that I have just become hard to please
and so well satisfied with my present condition that I hate to think of
changing it? ANXIOUS.

Answer:
Young girls rush into matrimony without a qualm of misgiving, just as
little children rush before a speeding automobile because they are too un-
taught to realize their danger. The older woman is, the more she hesitates
about marrying, because she has seen many marriages that turned out
disastrously.

And especially is this true of business women. They get awfully dis-
illusioned about men, because they see so many men unfaithful to their wives
and hear so many men making lying excuses to their wives over the tele-
phone.

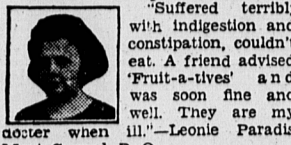
Also the business girl who earns a good salary has no need to marry for
support, and as she contemplates her latchkey and her individual pocketbook
she wonders if any man is worth giving them up for and if it isn't wise to
heed the old proverb and let well enough alone. So there is no wonder that
your mind is filled with doubts as to the wisdom of marrying.

But don't forget this, that, while marriage is the greatest of all gambles,
it has the biggest of all prizes and it is worth taking a pretty big risk for.
For no other happiness in the world is so complete as that of the woman who
gets a good husband and who has children and a real home.

And I can think of no better test of the state of your affections than
that you never tire of the man and that he always interests you. DOROTHY DIX.

Bad Indigestion
and Constipation
Disappear Quick

"FRUIT-A-TIVES" Now
Her Only Doctor



"Suffered terribly
with indigestion and
constipation, couldn't
eat. A friend advised
'Fruit-a-tives' and
was soon fine and
well. They are my
doctor when ill."—Leonie Paradis,
Mont Carmel, P. Q.
Letters from thousands say chronic
constipation and liver troubles ended
overnight with "Fruit-a-tives." Sour
stomach, biliousness, heartburn, gas,
bloating vanish like magic. Bladder
and kidney ill, pain in back go in
24 hours. Nerves quiet, sound sleep
at once. Rheumatism, neuralgia,
neuritis, sick headaches disappear
in a jiffy. Complexion clear quick.
Famous Canadian doctor's discov-
ery. Ten of nature's greatest reme-
dies combined in handy little tablet.
Amazing quick results.
Get "Fruit-a-tives" from druggist
today. Feel great tomorrow.

A Morning Smile

ACCURACY!—WELL, NEARLY

The wife had been on the budget
plan. At the end of each month she
and her husband would go over the
accounts together. Every once in a
while he would find an item, "L.O.K.,
\$3," and a little further on, "L.O.K.,
\$6."

Finally he said, "My dear, what is
this—L. O. K.?"
"Lord Only Knows," she replied.

Pickling Season

DELICIOUS PICKLES

No housewife feels that her canning
programme is filled until she has
her annual quota of pickles as d rel-
ishes lined up on their accustomed
shelves.

Pickles, from the tiniest up to the
large ripe cucumbers, may be pre-
pared in numerous, delicious ways,
and lucky is the housewife who has a
"pickle patch" of her own where she
may gather them any size she wishes.

The following recipes cover a
pretty wide range, and give desirable
variety:

Sliced Pickles

Twenty-five four or five-inch pick-
les, 8 onions, 2 quarts of vinegar, 2
cupfuls of sugar, 1 tablespoonful of
mustard, 1 tablespoonful of ginger.

Slice pickles, but do not peel. Put
2 handfuls of salt over them, cover
with boiling water and let stand
overnight. Slice onions, sprinkle 1
tablespoonful of salt over them, cover
with cold water and let stand over-
night. In the morning, drain pickles
and onions. Boil vinegar, sugar and
spices five minutes, and drop in
pickles and onions, but do not boil.
Heat thoroughly and can.

Chopped Pickles

Nine pounds of pickles, 2 pints of
vinegar, 2 pints of water, 3 pounds
of sugar, 1 ounce of stick cinnamon,
1 ounce of whole all-spice, 1 ounce of
celery seed.

Put whole pickles in a brine strong
enough to bear up an egg. At the
end of three days remove from the
brine and cut into chunks, cover with
clear water and let stand for three
days. At the end of that time put
them into very weak vinegar with
alum the size of a walnut, and heat
for two hours, but do not boil. Com-
bine the 2 pints of vinegar and the
same of water with the sugar and
spices and boil for thirty minutes.
Put pickles in cans and pour the hot
spiced vinegar over them; seal.

Dutch Pickles

Four quarts of ripe cucumbers
(peeled and sliced), 1 1/2 cupfuls of
onion, 2 sweet peppers, 3 level table-
spoons of salt, 2 level tablespoonfuls
of dry mustard, 1 tablespoonful of
celery seed, 1 cupful of vinegar, 1
cupful of water, 1 stick of cinnamon
broken.

Drain cucumbers for an hour and
add the sliced onions and peppers.
Combine with the vinegar and spices
and cook for five minutes, and can.

Free from pimples!

What a relief it is to know that your skin can
be free of pimples. Anoint it gently with
CUTICURA OINTMENT, then wash off in a
few minutes with CUTICURA SOAP and
warm water. A very simple but satisfying
treatment of pimples!
The CUTICURA Treatment has been used
for years in thousands of homes throughout
the world.

Sold everywhere. Soap 25c. Ointment 25c. and 50c.
Toll-free Canadian Agents: J. T. Watt Com-
pany, Ltd., Montreal.

Cuticura

Etiquette

By Roberta Lee

Q. At a dinner, is it good form to
introduce guests to one another
after they are seated at the table?

A. No; the host and hostess
should make all guests known to one
another before going to the table.

Q. When should a boy have his
own calling cards?

A. In his teens.

Q. Should one laugh loudly dur-
ing a performance at the theater?

A. No; it is exceedingly ill-bred.

ROYALTY WARDROBE
CHERISHED IN HOME
OF TORONTO CITIZEN

TORONTO, Aug. 13.—Cherished in
an attic is an bedroom frock which
is brought out proudly for old-time
tea parties or masquerade, but few
homes in Toronto are privileged to
count among their treasures a dress
or cape once worn by the Good Queen
Victoria. In a cottage in the Scarlet
Plains district several garments which
in the long ago are said to have form-
ed a part of the wardrobe of Royalty
are now carefully guarded as a pre-
cious possession.

Some years ago the dress and the
cape had been fashioned by the
tailoring firm beholding for Queen
Victoria chanced to come to Canada as a
part of the luggage of the late Mrs.
Flora Morey, and handed down to her
son, Howard Joseph Morey, 282 Ryd-
ing Avenue. Familiar with pictures of
the Good Queen, one involuntarily
catches one's breath on handling the
heavy corded silk frock. One might
fancy the Good Queen had but step-
ped out of the dress, so like it is to the
style of garment one associates in
mind with the beloved Sovereign.

Bands of crepe trim the heavy cord-
ed black silk bodice with its silky
fringe, while crepe was also used in
trimming the long skirt. The exqui-
sitely brocaded black satin cape, with
its silk lining is suggestive of Royal
functions attended by Queen Victoria
driving in state in her victoria.

A dainty pair of black satin slip-
pers with tiny bows cherished, to-
gether with Queen Victoria's dress and
cape, were once worn by the Princess
Ena, now the Queen of Spain.

A fascinating bit of the Royal ward-
robe that has curiously found its way
to a Toronto home, is a grey satin fan
lined with black and embroidered and
hand-painted with lovely roses.

Another fan said to have been used

Cucumber Relish

One quart of cucumbers sliced thin,
2 large onions, 1 large sweet pep-
per, 1 cupful of sugar, 1 teaspoonful
of mustard seed, 1 tablespoonful of
powdered horseradish.

Sprinkle sliced cucumbers with salt
and let stand three hours. Drain.
Cut onions and pepper fine and add
to the cucumbers and spices. Cover
the whole with vinegar, being careful
not to use too much. Heat thorough-
ly but do not boil, and can hot.

Easy Pickles

Soak pickles for canning in salt
water for two days. Take from brine
and place in crock or pan on the
back of the stove and cover with hot
water. Heat thoroughly for an hour,
but do not boil. Prepare a rather
weak sweet vinegar and bring to the
boiling point. Dip pickles from water
and fill cans and pour hot vinegar
over them. Place little pieces of
horseradish root in the cans and in
each can drop a piece of alum the
size of a bean. Seal. To vary these
pickles, a handful of mixed spices
added to the vinegar makes a good
spiced pickle.

Dill Pickles

One gallon of vinegar, 2 cupfuls of
brown sugar, 1/2 cupful of salt, 1
small lump of alum, 1 cupful of dry
mustard, 1 teaspoonful of saccharine,
1 large bunch of dill.

Wash pickles, wipe dry and pack in
cans or a three-gallon jar. Dissolve
the sugar, mustard, salt, saccharine
and alum in the vinegar and cover
the pickles, and seal if put in cans.
If put in a crock, fill to within a
half-gallon from the top, cover with
the seasoned vinegar and place a
plate and a small weight on top and
tie a paper securely over the top.
These will keep all winter if kept in
a cool place.

30c 1/2 lb. 60c 1 lb.

This is the price at which
you can buy
RED ROSE
TEA
(Red Label),
Former prices 38c. and 75c.

"Moderation in all things is
Biblical wisdom"—Benito Mussolini

Some forty years ago the mother
of Mr. Morey, at that time owner of
a hotel on the Isle of Wight, came
into possession of Queen Victoria's
dress and cape. Royalty was a fami-
liar sight to the hotel folk, only a
short distance from Osborne House,
at Cowes. In those days it was habi-
tual for the maids of Osborne House
to fall heir to the clothing discarded
by Royalty.

Thus it came to pass that a maid,
who chanced to be over six feet tall
fell heir to the black corded silk dress
and brocaded satin dress of the Good
Queen Victoria. Learning that Mrs.
Flora Morey of the hotel was eager to
possess a bit of the wardrobe of the
beloved Queen, the maid carried the
dress and cape to the woman, who as
long as she lived treasured them
dearly.

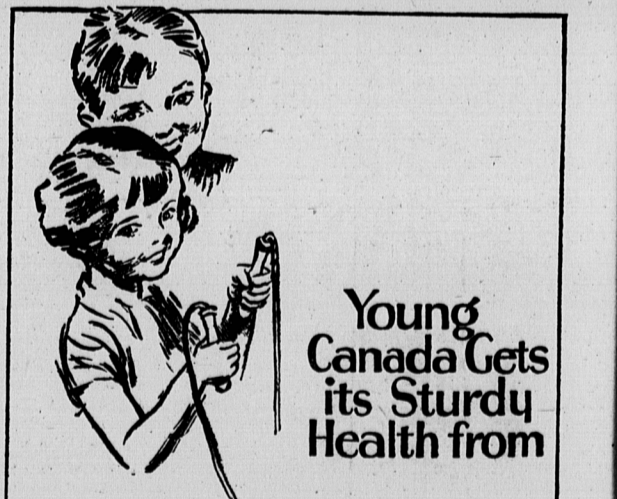
Many memories are retained by Mr.
Morey of his boyhood at Cowes
watching Queen Victoria drive to the
Whippingham Church, attended alike
by Royalty and other folk. Royalty
also mingled with Isle of Wight peo-
ple at the bazaars held annually at
the Whippingham Church and Mr.
Morey recalls how he, with the other
boys, danced at these events for the
entertainment of Royalty.

"A good home-maker must have
executive ability, be a good purchas-
ing agent, an economist and some-
what of a chemist."

"Art is luxury, and when people
can afford luxury they usually look
for artistic enjoyment."

"The western is the only type of
story which has gone through the
history of the motion picture
without important change."—King
Vidor.

For all Skin Abrasions — Minard's
Liniment.



Christie's
Arrowroots

For more than 70 years Canadian mothers have
preferred Christie's Arrowroots for their children
because of their maintained Purity and high
Quality. Help your children enjoy robust Health
by giving them Christie's Arrowroots. They
love the delicious flavor and fresh crispness.



Canada's Original
Arrowroot Biscuit
baked in Canada by
Christie's since 1853.