Woman's Daily Interests

BEAUTY OF GLOVED HANDS MELTS UNDER PERSPIRATION

Embarrassing Annoyance Can Be Greatly Aided By Treatment

FORMULA GIVEN

By JOSEPHINE HUDDLESTON

Always at this time of year I begin to worry about the state of my kid gloves. In summer they can be dispensed with most of the time, but fall smartness cries aloud for new gloves to finish off our costumes. Perhaps my greatest trouble with kid gloves has been caused by hand perspiration, and I feel that many of you have experienced this same difficulty. Hence the follow remedy.

The situation as far as gloves go isn't as critical as it has been because manufacturers are treating the kid to minimize the ill-effects of perspiration on gloves. But it's a most uncomfortable and unbeautiful ailment, nevertheless, and something should be done about it both for comfort and beauty.

Excessive perspiration usually results from extreme nervousness, and so the correction of this, under a doctor's care, is the real remedy in aggravated cases. It is possible, however, to lessen the ill-effects of perspiration by local applications of alcohol and tincture of belladonna.

Before going farther, let me tell you now that your pharmacist should fill the formula for you, which is as follows: One ounce of alcohol and one-half ounce of tincture of belladonna.

To use this preparation wash the hands carefully in warm (never hot) water, using a bland soap and rinsing the hands thoroughly. Then fill the wash basin with cold water and immerse the hands in this for several minutes, patting them dry with a soft cloth, instead of rubbing them with a Turkish towel.

Pour a little of the alcohol and belladonna mixture into the palms of the hands and massage it gently into the skin, working in between the fingers and out to their ends. Let the hands dry thoroughly before putting on gloves.

Use this treatment each night for a week, letting the preparation dry before going to bed and rinsing the hands in cold water the next morning. Then use it every second or third night.

At evening functions, especially when you expect to dance, this treatment will prove especially beneficial. Almost everyone experiences a slight dampness of the hands when dancing, even though a state of actual excess perspiration does not develop, and this can easily be avoided by using the preparation suggested.

It also can be used on the feet, but in these instances dust a bit of boric acid powder over the feet and into the slippers.

When the preparation is used on the feet, or only to prevent moisture on the hands while dancing, the parts should be washed with warm water before retiring. It doesn't do to block all the perspiration outlets at once for any length of time, as many poisons are expelled in this fashion and to prevent or impede this natural function would not be advisable.

Jam On Shelves Means Peace In the Family

When the family shelves are well-laden with jam and conserve, there is no need to worry about "what shall we have for supper?" The children always love jam and the man of the house usually has a sweet tooth too.

Here is a fine recipe for peach conserve:

Peel and slice 3 quarts of ripe peaches, add grated rind of 3 oranges and 1 lemon, 1 pound of seeded raisins, and 1 cupful of walnut meats, chopped together, 1 teaspoon each of cinnamon, ginger and mace; for each quart of fruit, allow 1 pound of sugar. Boil slowly for an hour, stirring to keep fruit from burning.

MISS MORLEY WEDS W. M. HARRIS

Mr. and Mrs. Walter McLean Harris as they were leaving St. George's Anglican church on Saturday afternoon following their marriage. Mrs. Harris was formerly Miss Marjorie Mae Morley, daughter of Mrs. Morley and the late W. F. Morley, Rose Park Dr.

Clever Fingers Contest

LATEST FASHION NEWS
Conducted by Dare

Clever Fingers Contest

The Star women's page in co-operation with Dare, noted fashion authority, has started a Clever Fingers Contest, running it in connection with this series of fashion articles by Dare herself. Read about it below and enter now. You have until October 12 to send in your ideas.

Something on Hats

We'll probably be telling you a good bit about hats for a while, for, as we have often told you, the hat showings always come first each season. But inasmuch as the modistes must create hats, which will harmonize with the dresses the couturiers are to bring out a few weeks later, a considerable degree of collaboration has grown up between the two—and thus if you know your little book of fashions, the first notes on hats will give you valuable clues as to what is to follow in other lines of the mode.

So to-day we shall just describe for you a few models at random.

First, there was a smart little hat of pink felt, fitted closely, long in the back and cut high in an inverted "V" on the forehead, trimmed with graceful, curving rows of lace and braided rose velvet. This was by Le Monnier.

Then a stunning black taffeta hat from Esther Meyer, which has a plain crown but a swooping, down-turning brim of feather lace, very open, short in the front but coming low on the sides and back, with a little sort of "visor" in front. A taffeta bow finished this off to perfection.

Madame Agnes is responsible for a large black felt capeline, which has a brim of felt in front, but is incrusted in the back with caracul fur, cleverly cut and draped, in an adorable effect.

Jane Blanchot shows a smart little hat of black felt, in which the brim in front comes down to form a little curlicue over one ear and a long loop over the other. A brilliant black enamel ornament of modernistic design gives accent to the whole.

Our Diet Breakfast

One medium sized orange, or one medium sized apple, or half a small grapefruit, or any fruit cooked without sugar; one egg boiled or poached; tea or coffee with one teaspoonful of cream. Watch to-morrow!

It couldn't be any more simple—nor any less. And yet it manages to look distinctly Parisian, this gray woollen dress we sketched for you to-day. It is trimmed simply with stitching and a touch, ever so delicate, of light green crepe de chine in the skirt pleats! And, to be sure, gray kid cuffs matches the belt.

One hears more and more of the Maison Mag-Helly. Frocks like this furnish the reason!

A mandarin coat is so simple to make and so useful—hadn't you better send your stamped self-addressed envelope to the Dare Department of The Star for the illustrated leaflet, which tells you exactly how to make this most charming and useful of garments?

For a negligee, a tea-gown, an evening coat, for summer or winter, depending upon the weight of the material and the interlining.

Huge cravates of white ermine are so often used on black broadcloth coats! And the dress underneath more often than not has lingerie touches on the collar, sometimes over a gilet of ecru lace.

The vogue of brown is an established fact for the winter. Also reddish shades of it, like cocoa and maroon, are often seen.

Rust is the shade of red that will doubtless be chosen by smart women for day wear. It is particularly flattering to titian and auburn types and brunettes, but in general should not be affected by blondes.

Rules of The Contest

The Clever Fingers Contest has commenced! You may get a prize—what do you know how to make? Sit down and tell us about it with pencil and paper, and drawings, which can be just as bad as you please just as long as we can understand them.

The idea of the contest is for you to pass on to other women your trick secrets of making this, that and the other thing, whether it be something to sew or something to decorate. In fact, anything at all except cooking is permissible.

Every letter must be typed (sorry, but it just has to be that way so we can be sure to understand it). Use one side of the paper only. Write your name and address on each sheet of paper. Make your drawing either in pencil or ink, no colors. Mark inches where necessary. Don't enclose a stamped self-addressed envelope but send your idea as a separate letter, which can be forwarded unopened to Dare who will be in New York. Mark on the envelope "For Clever Fingers Contest" so that we may forward it to her.

The contest ends October 12. The winner will be announced the 1st of November, by telegraph to the paper.

The first prize will be a street ensemble, dress and coat, designed by Dare and made by her Paris dressmaker, who will receive the instructions by cable. This ensemble will be designed to fit the figure and coloring of the winner.

The second prize will be a chiffon dinner dress, also designed to fit the coloring and figure of the wearer, and made in Paris by Dare's dressmaker.

The third prize will be a negligee designed by Dare, and then there will be ten prizes for the next best ideas. These prizes will be Dare's booklet entitled "Clever Fingers", made up of twenty-five leaflets in an especially printed edition.

Come on, everybody! Get busy, send in your ideas! You needn't be an artist, you needn't be anything but concise in what you write and draw—just so we can understand it. Dont forget—just how to make something that you know how to cut or make or do better than someone else.

Au Revoir!

Weddings

CHARLES—LENNOX

Miss Bessie Lennox, daughter of Mr. James Lennox and the late Mrs. Lennox, Thornton, was married in Grace United church on Saturday night to Mr. Harry Patterson Charles of Richmond Hill. The ceremony was performed by the aged grandfather of the bride, Rev. C. A. Simpson, Brampton, and the church was decorated with palms, ferns and flowers. The bride was in white georgette with veil and coronet of orange blossoms and lace, and carried a shower of butterfly roses and lily-of-the valley. She was attended by Miss Marian Bernice Hagarty, Toronto, who was in nasturtium georgette with hat to match and bouquet of sunset roses. Mr. Allen Bales, Richmond Hill, was best man. Mr. George Lennox and Mr. Charles were ushers. Following the ceremony, a reception was held at the home of the bride's grandfather, Mrs. C. A. Simpson, in gray transparent velvet, gray hat and gloves and corsage of roses, received with the bride. The house was decorated with pink and white flowers. Mr. and Mrs. Charles left for a honeymoon trip to eastern Ontario, the bride travelling in an ensemble of gray georgette with blue suedine coat and gray hat. Mr. and Mrs. Charles will reside in Richmond Hill.

HART—SIMMONS

St. Anne's Anglican church was the scene of a quiet but pretty wedding at 7.30 o'clock on Saturday evening when Harriet Gertrude, youngest daughter of Mr. and Mrs. J. Chipman Simmons, became the bride of Mr. Harry W. Hart. The Rev. Canon Lawrence E. Skey officiated and Mr. E. W. Miller was at the organ. The choir, of which the bride was a member, sang "The voice that breathed o'er Eden" as a processional hymn.

The bride, who was given away by Mr. W. J. Tolley, entered the church to the strains of the bridal chorus from Lohengrin, and looked charming in an ensemble of delph blue chiffon with felt hat to match and pearl gray gloves and shoes. Her bouquet was of Butterfly roses, lily-of-the-valley and maidenhair fern. Miss Violet ("Mickey") Klyelle attended as bridesmaid wearing rose beige georgette with felt hat and shoes to match. She carried a bouquet of Columbia roses, maidenhair fern and baby's breath. Mr. Wilfrid J. McCaul acted as best man.

During the signing of the register, "Still as the night" was beautifully rendered by Mrs. Mary B. Scott.

The choir sang as a recessional hymn "O Perfect Love." As the bridal party left the church the organist played Mendelssohn's Wedding March and the choir formed an archway through which the bride and groom passed.

Later the happy couple left for Montreal and points east, the bride wearing nigger brown crepe with shoes and hat to match and tweed travel coat. On their return they will reside in West Toronto.

LAUGHLIN—TAYLOR

A quiet wedding took place at the home of Mr. and Mrs. R. N. Taylor, 290 Armadale Ave. when their daughter, Sara C., became the bride of Mr. Robert Laughlin, the Rev. J. Ewing Reid officiating. The bride wore a gown of brown georgette and panne velvet with pipings of beige, brown shoes and stockings, and before leaving on a short trip to Buffalo, she donned a coat of brown and beige camel hair cloth, a fox fur and carried a purse to match. On their return, Mr. and Mrs. Laughlin will reside in Toronto.

PEACOCK—JANAWAY

An autumn wedding was solemnized at St. Stephen's Anglican church, when Annie Constance, daughter of Mr. and Mrs. Albert Janaway, became the bride of Mr. James Peacock, son of Mr. John Peacock and the late Mrs. Peacock. The Rev. J. E. Ward officiating. The bride, who was given away by her father, was charmingly gowned in white Canton crepe with corsage of orange blossoms and tulle veil with orange blossom and carried a shower bouquet of butterfly roses and lily-of-the-valley and was attended by her sister, Miss Evelyn Janaway, who wore blue georgette and felt hat to match and carried Columbia roses. Little Muriel Peacock, niece of the groom was flower girl who wore pink silk with wreath of flower and carried a basket of flowers. The groom was attended by his brother Mr. Fred Peacock. The ushers were Mr. Norman Britton and Mr. George Peacock. During the signing of the register, Mrs. Albert Brillinger, of Bradford, sang "Until" accompanied by Dr. Doward. After the ceremony, a reception was given at the home of the bride's parents. The bride and groom left later for Buffalo and other points, the bride travelling in a smart brown ensemble with hat and fur to match.

JOHNSTON—BRADEN

A pretty autumn wedding was solemnized on Saturday, September 21, at the home of Mr. and Mrs. Robert Braden, Saintfield, Ontario, when their only daughter, Olive Irene, became the bride of Mr. William Edward Johnston, son of Mrs. Bule and the late Mr. Johnston of Toronto. Rev. Frederick J. Reed of Chengtu, China, cousin of the bride, conducted the ceremony. The house was attractively decorated with ferns, gladioli and asters. The bride, who was given away by her father, looked charming in a navy blue and gray ensemble, with matching shoes and hat, and carried a shower bouquet of sweetheart roses and lily of the valley. Miss Jean Bule, sister of the groom, attended the bride, and Mr. A. Harold Braden, brother of the bride, was best man. Immediately after luncheon the bride and groom left for New York and Atlantic City, and upon their return will take up residence in Toronto.

WHITE—FOX

Miss Elizabeth Howard Fox, daughter of Mr. and Mrs. John Fox, Toronto, was married to Mr. James Arthur White, son of Mr. and Mrs. Arthur V. White, Rev. Dr. R. S. Laidlaw officiated in Erskine United church on Saturday, assisted by Rev. S. A. Dyke, grandfather of the bride. Miss Catherine Fox attended her sister and Mr. Remington White his brother. Mr. John H. Fox and Mr. Roy Paisley were the ushers, and Mr. Albert E. Proctor played the wedding music. After a short absence from the city, Mr. and Mrs. White will reside at 108 Blantyre Ave., Toronto.

Mrs. F. B. Featherstonhaugh is holidaying in Atlantic City.

Rev. Mr. and Mrs. Trimell have returned to Kent, Eng., after having spent two months in Canada. While in Toronto they were guests of their son, Theodore Trimell.

PRINTED VELVET
Pattern 1625

The new mode reflects itself in the graceful side jabot and the pointed skirt flare of Design 1625. A one-side effect is created through the clever placing of the trimming. The long sleeves are trim and well tailored.

Printed silk crepe, velvet or satin may be used with charming results in making this model. The trimming may be braid or satin. New color schemes are brown and beige, blue and gray, black and white, and three shades of purple. The trim may match or contrast the frock fabric.

May be obtained only in sizes 34, 36, 38, 40, 42 and 44.

Size 34 requires 3 1-2 yards of 40-inch material and 3 yards of ribbon.

This model is easy to make. No dressmaking experience is necessary. Each pattern comes to you with simple and exact instructions, including yardage for every size. A perfect fit is guaranteed.

Patterns will be delivered upon receipt of twenty cents (20c) in coins carefully wrapped or stamps. Be sure to write plainly your name, address, style number and size wanted.

The Fashion Book is fifteen cents, but only ten cents when ordered with a pattern. Address all mail and orders to the Pattern Department, Toronto Star, Toronto.

SOCIAL NOTICES

Please address these notices to the Classified Advertising Department or telephone them to Adelaide 5121.

	Per word.	Minimum
Future events, not intended to raise money	3c	75c
Church or charitable purposes	6c	$1.25
To raise money for other purposes	6c	$3.00

Notices of Sunday services or funerals or business advertisements not inserted in this column.

Engagement, Reception and Personal notices, 50 words or less, $1; additional words each 3c.

ANNOUNCEMENTS

THE TORONTO WOMEN'S LIBERAL ASSOCIATION bridge and euchre to be held at the Royal York Hotel Convention Hall Saturday, September 28th, at 2.30 p.m. Tickets $1, may be procured at the door or phone the convener, Midway 2570.

LOCAL COUNCIL OF WOMEN, REGULAR monthly meeting, Sherbourne House, Tuesday, Sept. 24, 2.30 sharp. Program under auspices of Natural Resources and Industries Committee. Speakers: Mr. Main Johnson, C. E. Chambers, Comissioner of Parks. Tea hostesses: Sub-Executive of Local Council.

ENGAGEMENTS

Mr. and Mrs. Maurice H. Jarvis announce the engagement of their eldest daughter, Freda Margaret, to Mr. Curtis Duggan, Rochester, N.Y., son of Mr. and Mrs. John Duggan. The marriage to take place quietly the latter part of October.

Mr. and Mrs. Thomas E. Magner of 35 Grenadier Rd., announce the engagement of their sister, Lilian Olive Violet Elliott, daughter of the late Mr. and Mrs. Joseph Elliott, to Carl Trousdale, son of Mr. and Mrs. Robert Trousdale of Corwhin, Ontario. The wedding will take place quietly, Thursday, September 26th, in the chapel of the new Erskine church.

Mr. and Mrs. A. Mealing of Orillia, announce the engagement of their youngest daughter, Eric Hazel, to Mr. Ernest Lawrence, son of the late Mr. and Mrs. W. H. Lawrence, London, England. The marriage will take place early in October.

The engagement is announced of Jeanne Eleanor, only daughter of Mr. A. H. Cowling and the late Mrs. Cowling, Toronto, to George Andrew Black, son of Dr. and Mrs. J. H. Black, Toronto. The marriage to take place at the home of her grandparents, Mr. and Mrs. J. Hozack, 351 Waverley Rd., on October 16.

Mr. and Mrs. David John Carson announce the engagement of their daughter, Erminie Elizabeth, to Mr. Arthur Carmen Pennington, son of Mr. and Mrs. William Pennington, Toronto. The marriage will take place the latter part of October.

PERSONAL & RECEPTIONS

Mrs. W. Hartley Snider (nee Berta Carveth) will receive for the first time since her marriage, on Friday, September 27, from four till six p.m., at her home, 30 Pine Ave.

CARE IN PRESERVING IS SECRET OF SUCCESS

Spoiling of Fruits Unnecessary, If Simple Precautions Taken

COOK THREE TIMES

Having canned fruit spoil, after expending the time, energy and money that canning entails, is one reason why so many of the younger housewives and even the more experienced fear to attempt to preserve their own fruit or vegetables. But every housewife covets at some time the thrill that is to be experienced in contemplating the rows of neatly labelled and upturned jars of preserves decorating her cellar shelves.

In order to eliminate some of the bogies which crop up in the path of the ambitious homemaker, The Star has obtained from Miss Edna W. Park, M.A., lecturer in household science at the University of Toronto, several points which are essential in successful canning.

"The spoilage of food is due to the presence of living organisms which cause fermentation and putrefaction. These are yeasts, molds and bacteria and will cause the fruit or vegetables to spoil. Yeasts thrive on sugary foods, molds on sugary and acid foods, and bacteria on protein foods such as milk, meat and corn and peas, etc.," stated Miss Park.

"These yeasts, molds and bacteria are to be killed by subjecting them to heat. When canning, the average housekeeper, who does not possess a steam pressure cooker, should employ the 'intermittent method'. This is to cook pint jars of vegetables for one hour the first day, then allow them to cool, during which time any spores present may develop into bacteria. This processing on the second day will destroy these bacteria. The third period of cooking will safeguard the product and give complete sterilization."

Miss Park then enumerated other essentials for successful canning.

"First of all, absolute cleanliness in surroundings and in all equipment is important," she said. "The second cause of failure is often due to defective jars and rubbers." Her advice is to test each jar before using and see that there are no chips or cracks around its edge. "Good rubbers will stretch and return promptly to place without changing the inside diameter, and should stand folding or bending without cracking."

According to Miss Park, the third cause of failure is due to the desire to pack as much fruit or vegetable possible into the jar. "In that case, the fruit in the centre never reaches boiling point and hence sterilization is impossible. Therefore pack the food loosely and leave a space of half an inch at the top and pour in boiling water.

"The next important matter is to can only fresh fruit and vegetables. If possible, can the food the day it is gathered. Also discard all those having blemishes.

"Guesswork," stated Miss Park, "is one of the most common causes of failure. Use only accurate measurements." She went on to explain the two methods of canning fruits and vegetables, the open-kettle method and the cold-pack method.

Open-kettle method: Fruits and tomatoes may be processed by this method quite satisfactorily. The fruit is cooked in sugar-syrup in an open kettle and then packed, while boiling hot, into sterilized jars and sealed immediately. Although no further cooking is necessary, as a precautionary measure one may place the jars in a steamer for ten minutes or in a boiling water bath for five minutes to be sure that the products are sterilized. Invert the jars till cold.

Cold-pack method: The fruits and vegetables are packed into hot sterilized jars; the jars are filled with boiling syrup or boiling water and partially sealed, then processed the required length of time until the fruit or vegetable is tender. Tighten seal, wipe jar and invert till cold.

Miss Park offers the following schedule as a help in canning fruit and vegetables:

Steps in canning:

Select fresh products; grade or sort according to size; prepare for canning (wash, peel, etc.); blanch and cold dip; pack carefully in jars to within one-half inch of the top; fill with boiling liquid (syrup or water); adjust new rubber and glass tops and partly seal by adjusting only the upper clamp or slightly screwing the metal ring; sterilize in boiling water bath, steamer or steam pressure cooker for required length of time; invert the jars until cool, avoiding draughts; wash jars and label them; store in cool, dark place.

Miss Park has also submitted some syrups for canning fruits: For thin syrup, to use with sweet fruits, 1 cup sugar to 2 cups water; for medium syrup, to be used with medium sweet fruits, 1 cup sugar to 1 cup water, and for heavy syrup, to be used for acid fruits, 2 cups sugar to 1 cup water. In each case the sugar and water are heated together, stirring constantly until the sugar is dissolved and then boiled for three minutes.

Making Old Furniture New

This means that the seats of the chairs should be as soft and the backs as restful as ever, that the legs and frames should be made firm, and that all that time has taken from your furniture should be restored.

We will be pleased to send one of our experts to look at your furniture. He will suggest the treatment that will benefit it most and you will know before the work begins how much it will cost.

Upholstering Fabrics

Our stocks of upholstering fabrics are the largest and most moderately priced exclusive fabrics in Canada.

The Thornton-Smith Company Limited
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A COUPLE OF LITTLE PALS

Above are the children of Mr. and Mrs. Frank Lean, 90 Lawrence Ave. E. William (Billy) Lean and Gertrude Eleanor Lean.—Photograph is by Charles Aylett.

Social and Personal

Mrs. Albert E. Dyment entertained at dinner on Saturday night.

Mrs. F. Plumb is spending a few days in Galt.

Miss Heather Cassels of Montreal is the guest of Mrs. R. C. H. Cassels.

Mrs. Waldock of Montreal will be in town to-morrow, the guest of Mrs. Wallace Nesbitt.

Mr. and Mrs. Shirley Denison returned to town this week after a visit to England.

Major and Mrs. Lawton Ridout, who have been at the Georgian Bay for the summer, have returned to town.

Mrs. Stanley Ryerson of Ottawa is the guest of her son, Dr. Stanley Ryerson and Mrs. Ryerson.

Mrs. William Welch and Mr. George Somerville of Montreal are the guests of Mrs. R. S. Deacon of Admiral Rd.

Mr. and Mrs. Harry V. Laughton of Glen Grove Ave. W. have returned from their summer home at the Island.

Mrs. A. G. Cull, of Toronto, is at The Dodge Hotel in Washington with Mrs. G. A. Magoone, of Pittsburgh, Pa.

Mrs. Walter J. Barr, with her daughters, Mrs. James Walker and Mrs. Lyle Scott, are at Atlantic City.

Miss Ethel Turner has returned to town after a visit to Asheville, North Carolina.

Mrs. Campbell Meyers has returned to town from her summer house at Stoney Lake.

Mrs. R. C. Matthews returned yesterday from a visit to her daughter, Mrs. Stinson Thompson, in Hamilton.

Miss M. Bell is in New York, where she is staying at The Ambassador Hotel.

Col. Beverley Browne and Mrs. Browne left this week for their future home in Ottawa.

Mr. and Mrs. F. D. Hurley entertained at dinner on Saturday night at the King Edward hotel.

Mrs. Ian Wilson entertained for Miss Dorothy Stratton and Mr. Gordon Cameron on Saturday night.

Mrs. Arthur White, who is spending some months abroad, sails for Canada on October 4.

Mrs. H. L. McCausland, Lonsdale Rd., is giving a tea on Tuesday for Miss Dorothy Stratton.

Miss Muriel Walsh sailed on Saturday from Montreal on the Duchess of Richmond to spend several months in England.

Mr. and Mrs. W. G. Armstrong of North Bay gave a dinner on Saturday evening at the King Edward hotel. Covers were laid for twelve.

Miss Elizabeth Ashworth, who has been the guest of Mrs. Dawson Delamere at Balsam Lake, returns to town to-day.

Mrs. Alfred Cameron is giving a small house dance on Thursday night for Miss Dorothy Stratton and Mr. Gordon Cameron.

Miss W. Hicks-Lyne entertained for Mr. Leslie Holmes, Canadian baritone, at her studio on Jarvis St. Saturday night.

Sir William and Lady Plender, who have been in town for a few days, left on Saturday for Montreal, and sail on Sept. 27 for England.

Mrs. Walter J. Barr with her daughters, Mrs. James Walker and Mrs. Lyle Scott are at the Marlboro Blenheim, Atlantic City.

Mr. and Mrs. Geo. Russell returned home on the Audania after a thirteen months' tour of Europe. They will live in Marilla, New York.

Lady Fleming of Aberdeen and Mrs. Coots of Glasgow, Scotland, were entertained at the Falcon by Mrs. Robert Fleming of Toronto.

The nurses of the Toronto health department were entertained at dinner at the Falcon on Saturday, the hostess being Miss M. Stewart.

Mr. and Mrs. Alexander Roberts, who have been spending three months in England and Scotland, have returned to town.

Hon. P. C. Larkin, Mrs. Larkin and Miss Aileen Larkin have returned from a visit to the west, where they were the guests of Mrs. Larkin's sister.

Mrs. S. G. Crowell, Mrs. Wm. O'Connor, Mrs. J. T. Melady, Mrs. F. A. Fish, Mrs. Walter Shaw and Mrs. Geo. Pinkerton were tea hostesses at the Mississauga Golf Club.

Mrs. William D. Ross has kindly consented to present the prizes at the conclusion of the finals of the Canadian Open Championship at the Hamilton Golf and Country club at Ancaster on Saturday, Sept. 28.

Mr. J. D. Mahon and the Lady Alice Mahon, daughter of the Earl of Sligo, are at the Royal York hotel this week. With them is their son, Mr. Dennis Mahon, who is entering Christchurch, Oxford, this summer.

The president and council of the Art Gallery of Toronto have sent out invitations for a private view of a collection of nineteenth century pictures by foreign artists on Friday evening, Oct. 4, at 8.30.

Lord and Lady Hailsham, London, England, who are en route to Japan, will be in town for Wednesday, Sept. 25, and will be the guests of the Lieutenant-Governor, the Hon. W. D. Ross and Mrs. Ross, who are entertaining at dinner that night in their honor.

Mrs. Charles Godfrey, who has been visiting her mother, Mrs. Arthurs, at Niagara-on-the-Lake, has returned to town and is at the Isabella hotel. Mrs. Arthurs and Mrs. Carlyle McGill return to town the end of this month.

Mr. and Mrs. Edward Dagge of 55 Elm Ave., held a quiet celebration of their golden wedding anniversary. The house will filled with flowers and gifts from their many friends and relatives and the tea table was decorated with a centrepiece of two dolls representing a bride and groom. Mrs. James Wilson of Buffalo, who acted as bridesmaid, fifty years ago, was present for this occasion.

The home of Mr. and Mrs. L. Day, Broadview Ave., was the scene this past week of the celebration of the 25th anniversary of their wedding. About thirty guests sat down to supper. The tables were decorated with pink and white roses and pink candles and a white bell hung over it.

A reception was held after the supper and Mr. and Mrs. Day received many old friends. The Friday night preceding a surprise party, was given by old friends who assembled at the home of Mr. and Mrs. Day and spent the evening at euchre.

Miss Dorothy Wood was entertained on Saturday at a luncheon in the Arcadian court by Miss Helen Howe, Miss Dorothy Sloan and Miss Vera Watson of Vancouver. Covers were laid for 16. On Tuesday, Mrs. Percy Miller is giving a bridge for Miss Wood, and Mrs. W. J. Christie is entertaining at luncheon on Thursday, at Casa Loma. On Friday, Mr. Wilfred Fortye of Montreal will give a supper dance for the bridal party of the Perks-Wood wedding.

Mrs. Mary Haverson Leeder is entertaining at a supper party at the Royal York on Oct. 5 for the ushers and bridesmaids who will attend Miss Gwendolyn Lazier on the occasion of her marriage to Mr. Robert McCaughey, to take place in Belleville on Oct. 12. The bridal party will include Mrs. S. C. Carman, sister of the bride, as matron-of-honor; Mrs. Harrison Williams and Mrs. Jack Fisher of Belleville and Miss Helen Springer of Toronto, as bridesmaids; Capt. Murray Milne as best man, and Mr. Cecil J. G. Wright, Mr. John Aldrich, Mr. W. Reddick, all of Toronto, and Dr. Jack Marshall of Belleville, as ushers.

The ladies of Wells Hill Community Club formed a new bowling association on Saturday afternoon. There was bowling on the new green, corner of Melgund Rd. and Hilton Ave., in the afternoon. Later, the Misses Wilson served tea at their home across from the green. After a pleasant social hour, the officers were elected. President, Miss Dorothy Wilson; vice-president, Mrs. E. W. Reynolds; secretary-treasurer, Mrs. Geo. A. Saunders; social convener, Mrs. R. H. Cameron; games convener, Miss Beth Wilson. Tea was poured by Mrs. Secombe and Mrs. Hugh Patterson.

GARDNER—WILSON

The marriage of Mary Adelaide Wilson, daughter of Mrs. Wilson and the late Mr. W. G. Wilson, Whitehead, northern Ireland, to Mr. Nicholas Gardner, only son of Mr. and Mrs. L. Gardner, Toronto, took place Saturday afternoon in Manor Road United church, the Rev. Harold Clugston officiating. The bride was given in marriage by her brother, Mr. Wm. Wilson, and wore a gown of pearl gray lace and tulle with hat and shoes matching and carried butterfly roses. Miss Lillian Gardner, as maid of honor, was prettily gowned in a powder blue moire dress, felt hat to match, silver shoes and hose, and carried a bouquet of premier roses. The groom was attended by Mr. Thomas Vernon. After the ceremony a reception was held at the home of the groom's parents, Mrs. Gardner wore navy lace and tulle, velour hat and shoes to match. Following the reception the bride and groom left for a short trip, the bride travelling in a brown ensemble. On their return they will reside at 178 Roslin Ave.

CHIFFONS AND VELVETS HOLD FASHION'S STAGE

Recalled By New Silhouette to Dominate Amongst Fabrics

BLOUSES RETURN

Revival of Suits Brings Renaissance to Neglected Garment

Chiffons and velvets, after a long retirement, have once again taken the stage in the pageant of fashion. They are very appropriate to the new long silhouette, which is proclaiming itself already in Toronto.

The new silhouette is at its best when expressed in terms of evening formality. The dinner gown especially seems to have captured a new significance in this change of line—it is at once formal and informal—it seriously considers sleeves or quite perversely does without them provided the shoulders are discreetly covered with collar or capelet.

Expresses Elegance

The very luxuriousness of velvet seems to mark it as one of the foremost mediums for the new dinner mode. Not only velvet in the frock and the wrap but also in the close fitting turban which the smart world has elected for dinner-time wear.

Both panne and transparent velvets are being used for these new frocks. Some of the gowns show the long sleeve while a great many sponsor the sleeveless vogue with the little capping collar or deep berths.

Circular tiers and panels that dip to the ankle in back producing a low flare, and shirrings at the normal waistline achieve the new silhouette in many of the new frocks and a lace collar often caps the shoulderline. One of the new velvet turbans is worn with such a costume.

Velvet and lace developed on the molded, flaring line make a flattering costume. Long tight fitting sleeves usually take the place of the collared sleeveless effect in this type of gown and, of course, a distinguished velvet ribbon turban adds a final touch of charm.

A more tailored type of collar used on velvet frocks covers the shoulders in front and follows the line of the decolletage in back.

Blouse Returns

As to blouses, they may be likened to successful chlorines, having advanced from the back row to the front of fashions. And all because the mode has reverted to figures and styles of other days, with suits enjoying a renaissance.

The tuck-in blouse will meet with the sanction of the younger generation and, while it primarily began its revival as a tailored and sports fashion, it is gradually influencing other and dressier models.

Overblouses, however, perform the functions of the dressy type and define the waistline as well by such means as skilfully placed tuckings and shirrings.

Three distinct blouses may be worn with one furred tweed ensemble and present a very different appearance. There is the type in satin in such a tint as eggshell, that of silk crepe in a dark shade, and a dressmaker pullover of the sweater class.

Lustrous satins, sheer metals, velvets and panne satin are the fabrics characteristic of blouses intended for afternoon ensembles. For the costume in velvet or broadcloth the blouse of sheer metal, simply designed and with an emphasized waistline, will be a favored type.

A reception was held at the home of Mrs. Edmee M. Clarbrough in honor of Miss Edith Hand prior to her marriage on October 5. The hostess was ably assisted by Miss Ethel Thompson, who received the guests with the bride-to-be. The tea table looked beautiful with bridal decorations of tulle, pink and cream roses and fern. Mrs. G. Norman Smith, together with Mrs. W. R. Hamilton, poured tea and were assisted by Mrs. Allan Robertson, Miss Clara Smith and Miss Kathleen Crickmore in looking after the guests. During the afternoon Mrs. Gordon Browne of Norval, Ont., sang "Garden of Happiness" and "Until." The future bride received many lovely gifts and wedding presents, the tea taking the form of a shower.

Suede sways the mode

The suave, velvet surface of fine suede, its deep pile, the way it takes color—all make it particularly appropriate for semi-formal wear. When combined with other leather, as in the Swan Buckle Strap, it adds a new degree of smartness. Black with Lizard Applique and Black Calf Strap, or Nautical Blue Suede with Blue Lizard and Calf.

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