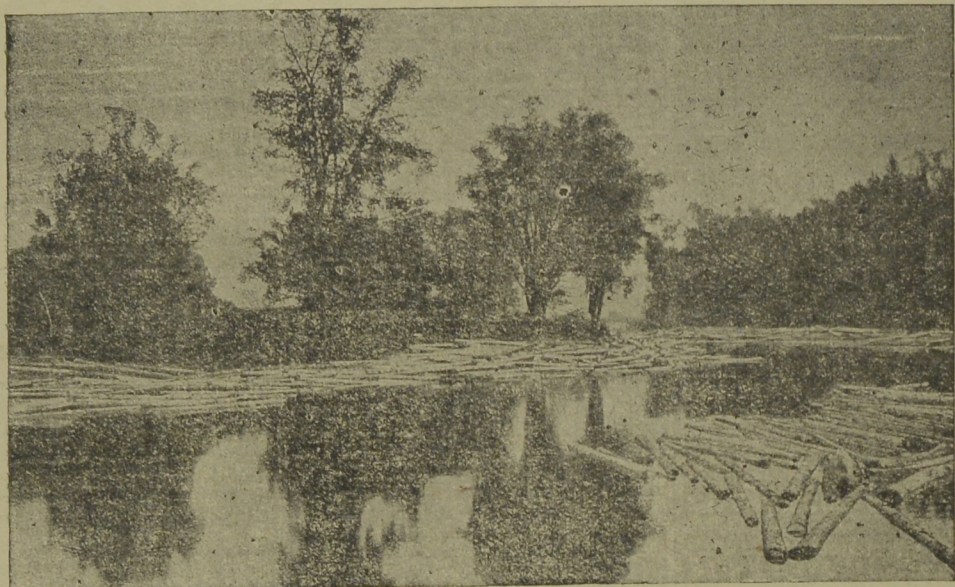


THE NASHWAAK RIVER



Showing Logs in the Alexander Gibson Railway and Manufacturing Company's Booms, a short distance above Marysville.

CAN'T TELL 'EM APART,
OR MY LADY'S TROUBLES

The worries and responsibilities of occupying a high social and public position fall on nobody more hardly than upon Lady Dudley, Governor-General, of Australia.

Eighteen months ago, on leaving Australia, Lady Dudley had to leave her twin baby sons in England.

On returning to England two months ago for a brief holiday on account of ill-health, she could not tell one son from the other. Both had the same coloured hair, eyes, and complexion.

The two boys, named Edward and George, each two and a half years old, had become strangers to their mother during her long absence.

It took several days for Lady Dudley to "get used to them," and recognize one from the other. Only their nurse, it is said, can immediately George and Edward.

Lady Dudley, who will be returning to Australia as soon as she has recovered from her illness, is fortunately, according to latest bulletins, progressing satisfactorily. She underwent a serious operation just over five weeks ago.

REVIVAL OF TATTING.

Dainty white shuttles, exact duplicates of the old fashioned ones, are again found in all fancy work departments, for tatting is revived and busy fingers are making gorgeous laces with the aid of this little instrument.

Any one who knows the first rudiments of tatting will laugh and tell you exactly how difficult it is to learn, yet so simple when learned, and they will also tell you to go to some one who understands it to teach you. The work itself is simple enough but the complicated manner in which the threads are thrown over the hand is mystifying in print, therefore a description is of little or no benefit to any one. First learn to make plain picot, for it evolves everything in tatting, from a mere edging to the most elegant designs. Individual taste is what counts in the work.

Experts in charge of the state experimental station at Wooster, O., in order to protect the peach order from frost rushed 100 stoves into the orchard Thursday night and impressed agricultural students to stay up and keep the fires going.

HOW TO PLACE LACE FOR HATS.

White chantilly lace forms the crown and drapes the brim of a white hat from Paris.

Delicate lace veils made of white cotton tulle are bordered with exquisitely patterned edges of duchess lace. Large round bows, ends of figured lace, cut from an over patterns, in black or white, are hemmed and then wired through the hem.

Each bunch of wired bows or loops consists of many single ones. Some of these groups show almost countless anites to make the whole.

The lace frilling in those worn by Charlotte Corday, has once more been introduced under the hatbrim.

Hats are faced with lace by the yard and its scalloped edge is turned in toward the brim, to your liking.

Silver or bronze paint is not new on the gown, but the milliner has but recently taken it up. The dab of silver paint now takes on a rose-colored tinge.

Delicately woven black, gold or silver lace covers whole turbans of crisp white tulle.

A pinch of salt and soda added to the water in which tough meat or vegetables are boiled will make them more tender.

SOME IDEAS ON
HOW TO SHAMPOO

A specialist who has had success with treating falling hair has novel ideas on shampoos that are easily adopted by the girl who washes her own hair.

Make a strong lather of soap suds by putting a cake of pure white soap in a pitcher that holds a couple of quarts. Pour a pint of boiling water over the soap and shake until a thick lather is formed, when the soap is removed.

Let the mixture cool to blood heat or so that it will not scald the skin and pour a little at a time over the scalp, rubbing it in with the tips of the fingers.

When the scalp is well cleansed, pour the rest of the hot mixture over the long hair, washing it gently down from the roots towards the ends.

Rinse with warm water, using a bath spray and keep it up until no soap suds remain, either on scalp or long hair. Part hair and spray scalp, especially at sides of head and at the nape of the neck.

Have several smooth towels, made very hot, and dry the hair with them. When nearly finished separate hair into strands, thread with finger or comb to remove ends of hair until it is dry, soft and fluffy.

This specialist does not believe in cold water rinsing, which most hairdressers feel will prevent cold. The hot water gives more of a gloss and prevents harshness. She also avoids combing the hair when wet or pulling it when drying.

CUT EDGES BEFORE SPONGING
MATERIAL.

An authority on sponging materials advises cutting, or rather nipping, all along the selvedge edges of the cloth to be sponged before wetting.

Then, instead of the usual method of laying the material flat and rolling in the damp sheet, lay the goods, if single width, face downward, and if double, folded, as it comes from the store, on the blanket.

Cover with a damp cloth and press with a hot iron.

There must be no uneven places or the rest will be a gloom spot. Take away the dampened cloth and iron the material until dry.

Do a small piece at a time.

Don't scatter seed for a new crop of troubles by talking about them,

HANDY RECEIPES.

Potato and Rice Croquettes—1 cup cold mashed potatoes, 1 cup cold boiled rice, 1 beaten egg, salt pepper and celery salt (if liked) to season. Mix with $\frac{1}{2}$ cup milk, form into croquettes, dredge with flour, and fry.

Prune Souffle—5 eggs, $\frac{1}{2}$ teaspoon cream tartar, $\frac{1}{2}$ cup sugar, 1-3 lb. prunes cooked and cut in pieces, 4 tablespoons prune juice, 2 tablespoons lemon juice, if convenient. Beat whites of eggs dry; add cream tartar and gradually beat in half the sugar. Fold in the prunes and juice with which the other half of the sugar has been mixed. Turn into a buttered dish, smooth the top, and dredge with granulated sugar. Set on many folds of paper in a pan and surround with boiling water. Let bake until the center is firm. Do not allow the water to boil. Serve with cream and sugar, or boiled custard, made of the yolks of the eggs, 1-3 cup of sugar, pinch salt, 1 pint of milk.

TWO FANCY SALADS.

1. Cook together 1 pint can. of tomatoes, a sprig of parsley, a slice of onion, 6 cloves. Season with salt and pepper. When cooked, strain and put on the stove again. Soak 2 tablespoons of gelatine in 2 tablespoons cold water for $\frac{1}{2}$ hour. Rub it smooth and pur into hot tomato. When dissolved, take from the fire, stir, and add 2 tablespoons lemon juice. Pour into cups, and let stand 8 hours. Turn out; scoop a hole in top of each, and fill the hole with nice salad, made of minced chicken, celery and walnuts, dressed with mayonnaise.

SANDWICH FILLING.

One cup finely chopped figs, one-third cup sugar, one-third cup boiling water, one tablespoon lemon juice. Mix ingredients and cook until right to spread for filling.

One-half cup peanut butter, one-half cup currant jelly. Beat well together until a smooth paste is formed, then spread on thin slices of bread.

One-half cup chopped raisins, one-half cup walnuts, one-third cup of sugar, one-half cup boiling water. Cook until a thick paste is formed, then add one tablespoon lemon juice.

Crush baked beans and add enough tomato sauce to make a paste. Sea-

son with salt and pepper. Especially good between thin slices of brown bread.

STEAMED PUDDING WITH NUTS.

2. Scoop out the pulp of nice, red apples, first cutting a thick, round slice of the stem end. Fill the hole with a salad made of finely-minced celery and walnut meats, letting it heap up above the apple. Place the apples in individual dishes on lettuce leaves, celery leaves, or shredded cabbage.

Steamed Fig Pudding—6 ounces suet $\frac{1}{2}$ lb. figs (any fruit may be used), $\frac{1}{2}$ lb. bread crumbs, $\frac{1}{2}$ lb. sugar, 1 beaten egg, 1 cup milk. Chop the suet and figs. Mix the bread crumbs with the suet and the sugar with the figs then mix the two together. Add the milk to the beaten egg and stir in. Nutmeg or other spice may be added if desired. Steam 4 hours in a covered mould.

Take two pounds of speckled trout or white fish, and cut up in medium-sized pieces. Put into an earthen crock, add salt, pepper and a pinch of ground cinnamon and cloves. On top of fish put five bay leaves, and cover with vinegar and water in the proportion of three parts vinegar to one of water. Cover the crock with two thicknesses of brown paper, tying with two thickness of brown paper, tying it down closely. Prick a few holes in centre of the paper. Bake in a very slow oven for four or five hours.

A LUNCHEON DISH.

Salmon timbales with potato balls make a good luncheon dish from left-over or canned fish. To one and one-half cups of salmon flakes is added one cup of cream, the beaten yolks of two eggs, a little salt and pepper and one teaspoonful lemon juice. Fold in the beaten whites of the eggs, and pour into timbales. Steam half an hour, turn out and serve around a mound of hot, buttered potato balls sprinkled with parsley.

The fireless cooker saves fuel in cooking cereals, or boiling or stewing fresh meats and fowls as well as fish. Those who use cereals cooked in this declare they will never eat them cooked in the old way again.

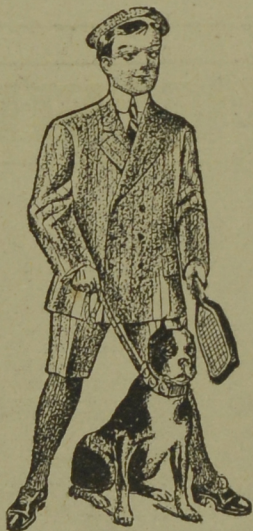
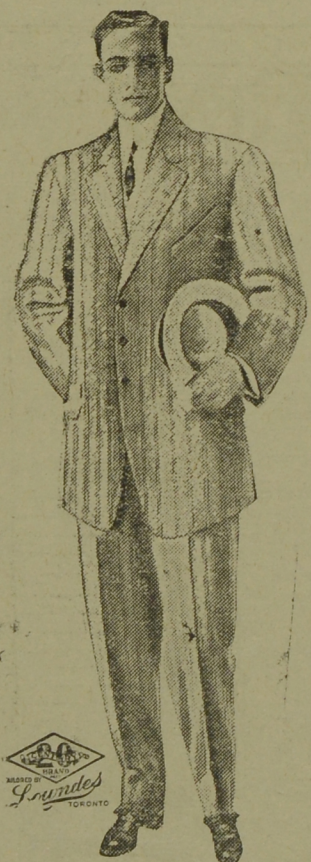
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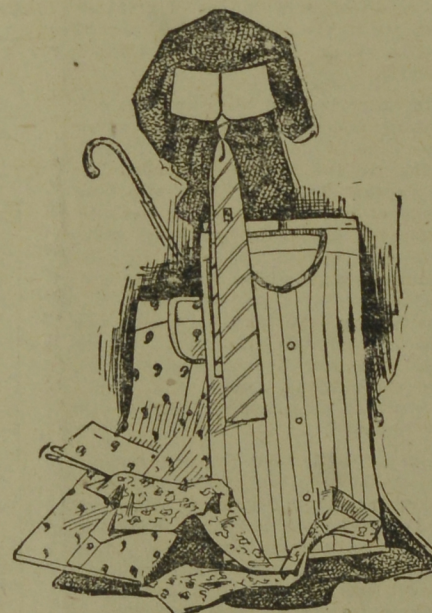
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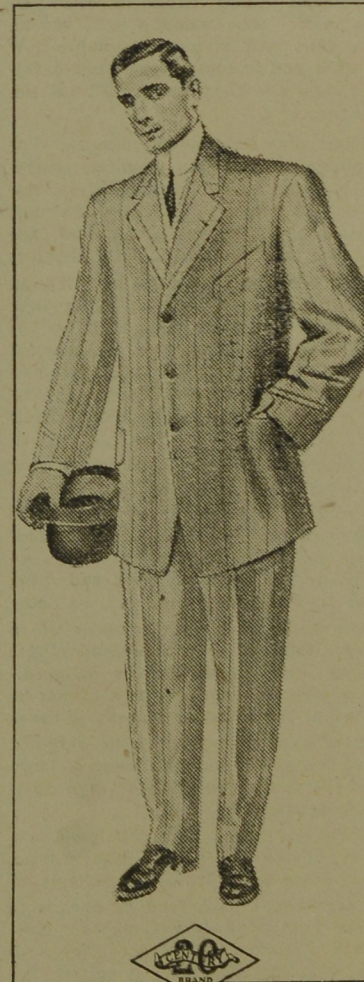
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