THE SOCIAL CORNER

ARROGANCE IN SELF INCITES ANGER IN OTHERS

SOCIAL CORNER POETRY.

The Army of the Corn.

Alas for the valiant army of the corn,
that stood in pride
Through summer suns and summer
rains, upon the fair hillside.
No more we hear its pleasant song as
west winds pause to sway
Its tasseled heads and rustling leaves
upon their eastward way.
Its conquerors came with flashing steel,
and laid the bright heads low;
Its leaves that tossed with joyous pride
lie helpless, row on row;
It nevermore shall greet the dawn, with
ripened, yellow ears,
Or dare the forces of the storm, with
all its fearless spears.
Full soon the buhrstone's gnawing teeth
its golden grains shall tear,
The kine shall trample underfoot its
stalks that stood so fair;
For it the western winds shall search,
and o'er its fall shall grieve,
And where it stood, the winter knows
their winding sheet shall weave.
But when the spring shall come again,
the husbandman will strew
Its kernels ripe, and mother Earth shall
give them birth anew;
And on the hillside it will stand with
all its spears unfurled,
To fight again, with courage bright, the
hunger of the world!

—Ninette M. Lowater.

CAN CUT SUGAR BILLS.

Dear oScial Corenr: We have all of us seen the importance of saving in the past few years. The need of it isn't past by any means, and while the price of sugar is dropping we must not forget that we can still further reduce our sugar bills if we desire even during the canning season.

One-fifth to one-quarter less sugar can be used in making jellies and jams and another sugar saving wrinkle is to add one-quarter teaspoon salt to each cup of fruit juice for jelly or pulp for jam, marmalade, and conserve. In the case of non-acid fruit this makes the absence of the full amount of sugar less noticeable. The salty taste will disappear after the product has stood for a few weeks, but the flavor will be much the richer for the addition of the salt. Salt was so used in England during the war.

With fruits of pronounced flavor, or where lemon and orange peel or spices are used for flavoring those with mild flavor, various syrups take the place of part of the granulated sugar. Usually half and half is the proportion used in substitution.

Save where there is a chance.

MARY J.

THE TOMATO.

Social Corner Sisters: Here are a few ways of working up tomatoes. I think you will like:

Tomato Butter With Apples: One-half peck apples, one-quarter peck tomatoes; cook and put through sieve. After straining add two pounds sugar, two teaspoons cinnamon, one teaspoon ground cloves, one teaspoon ground allspice. Cook over a very olw fire for two and one-half hours.

Delaware Tomato Butter: One-quarter peck apples, one-half peck tomatoes; boil together until apples are done. Add five pounds sugar, one-quarter pint vinegar, one-half cup syrup, one teaspoon ground cloves, one teaspoon cinnamon. Boil slowly until thick.

Chili Sauce: Take one peck thoroughly ripe, red tomatoes, scald and peel, rubing the skins off. Chop fine, then mix with eight white onions, chopped. Put over the fire and fifteen minutes after they begin to boil add one pint of good cider vinegar. Mix together one tablespoon each of ground cinnamon, allspice, cloves and black pepper. Tie in cheesecloth bags and add to the mixture. Simmer slowly for four hours, or until it is thick, stirring often to prevent burning. When sufficiently thick, take out the bags of spice, add one teaspoon of mustard, wet to a paste with some of the sauce, using ginger, cayenne pepper and salt to taste. When this is well seasoned and mixed, bottle and seal. Keep in cool, dark place.

Baked Tomatoes: You need six tomatoes, some bread crumbs, a little butter, onion, cayenne and salt. Scoop out a small hole at the top; fry the bread crumbs, onion, etc., and fill the holes with this as high up as possible; then bake the tomatoes in the oven and take care that the skins do not break.

Tomato Salad: Take one quart of best tomatoes, and drain in colander; cut the tomatoes quite fine, and add a finely minced onion, a level teaspoon of salt, and half a pepper, a heaping tablespoon of sugar and one of vinegar. Mix well together, and serve.

Tomato Chutney: Cut up and peel twelve large tomatoes, six onions, chopped fine, one cup vinegar, one cup sugar, handful of raisins, chopped fine, salt to taste, one-half teaspoon of cayenne, one-half teaspoon white pepper. Boil one hour and a half, bottle or put in stone jar.

Spiced Tomatoes: Put in a porcelain kettle one pint of good cider vinegar, four pounds of sugar, one-half ounce of cloves, and one ounce of cinnamon in a thin muslin bag and let boil until clear, then put seven pounds of whole tomatoes (peeled) and boil for two hours. Put in a stone jar. It will keep for months.

Tomato Catsup: Scald and peel ripe tomatoes, cook until soft, and press through a sieve. To one gallon of the tomato add one pint of vinegar, two tablespoons of salt, two tablespoons of mustard, one of allspice, one of cinnamon, one teaspoon of black pepper, one of ground cloves, and one red pepper pod without seeds. Simmer an hour or more. Put in jugs and cork tight.

Tomato Toast: Stew sufficient tomatoes to make on epint and then season and add two tablespoons of butter and two well-beaten eggs. Pour over the buttered toast and sprinkle with parsley.

Kind regards to all.

EASTER LILY.

THINGS WORTH KNOWING.

Members of The Social Corner: Do you know that old felt hats make good lamp picks? But be sure and cut them narrow enough. Old felt hats also make good soles for shoes that are worn.

You can utilize your old undervests if the bottom part is in good condition. Cut off the tops, dye them and sew them together. Get a circular skirt pattern your size, cut out a deep yoke length, sew tapes along so it won't sag. Now make the pieces which are whole from your old silk dress and make a ruffle according to your cloth. Bind the jersey top and sew the silk ruffle on with a cord piped into the top. It gives a pretty finish and can be ripped off easily.

Use vaseline to black the stove. When the stove is cooled rub on the stove with an old piece of flannel, rubbing the niewel and all. It saves your hands and the hard labor connected with blacking the stove which has always been a bugbear.

ETHELYN.

TESTING LIFE FOR THEMSELVES.

Corner Griends: One of the greatest wastes of nerve force and words comes from sage advice given the young. How we reiterate the "Don't do this," and "You should do that," only to find that youth goes bounding on very much the same, eager to test for itself, wishing to gain its own experience rtaher than to profit from that of others!

Of course our children stumble over rough paths that we would have made smooth for them. Equally, of course, they fall into traps that we would have removed from their paths. But why not? Did you not gain our life experience in just that way, and did we always joy to listen to the advice of our older friends? Indeed we did not!

Yet, in spite of all that most of us kept out of serious trouble; many of us have managed to accomplish some of life's work, gain some of its joys. Our own mistakes have had as many lessons for us as our successes and taught us what the latter never could. Can we not trust our children to do as well?

Even if we think that we cannot, facts remain the same. The petulant indifference to the gray caution of mistrustful age still dominates youth. The boy and the girl remain eager to make life for themselves, with vivid impatience calling the days to them. "We have experiences you never had!" they cry. "How can you tell-?" So why attempt the impossible and wear ourselves out in the attempting?

If we can surround them with the best that we are, the best that comes within our power in the way of environment, instill strong standards of right and wrong in the early days when character is forming, we have done about all that can be done. Each forh himself must discover life.

S. E. D.

GREETINGS FROM SISTER READY.

Social Corner Sisters: Good morning! How are you all this lovely morning? I would like to take you all by the hand and look into your bright and smiling faces, but as I cannot do that I will make my bow and say, "How do you do?" I presume it is safe to say you think I have forgotten you, but this goes to prove I have not. Your days of gathering and my laboring days do not agree. Even Aunty's date is on the last day of our working day and all the others will be play days. We are now blessed with the working days and the rest of the week we can play, but Social Corner days are all Wednesdays. If some were on Thursday we could be there. I suppose that makes up a great part of this bitter with the sweet. No matter where I go or where I am always spotted as "Ready of The Social Corner."

I was talking with a stranger recently and she had spotted me as a Social Corner sister and when some one told her she said I had thought so. I think I had better change my name. I had a very pleasant ten days' visit with Sweet William. It was lovely up theme. The country for mine.

I was glad to read letters from the old writers.

With best wishes to all I remain until further notice.

SISTER READY.

RECEIPT FOR SOAP FROM GREASE WANTED.

Dear Social Sorner: Will some one please send in a recipe for making soap from accumulated grease, and oblige

MEDDLESOME.

Meddlesome may not understand the rules but all writers to The Corner should send their correct name and address with their penname.—Social Corner Editor.)

GETTING READY FOR TWO GATHERINGS.

Dear Sisters of the Social Corner: How are you all this nice cool morning? I suppose you are all busy like myself, canning, pickling and preserving, also jelly making. This cool weather is fine for such work and it is nice to feel that we do not have to worry over getting sugar as we did a year ago.

Elisa Jane: In Aunty No. 1's letter she hopes you are recovering from your fall. How did it happen? Hope you will be able to meet with us all at Aunty No. 1's. I was looking forward to seeing you there. Hope it will be as nice a day as it was last year, and also as large a gathering.

Aunt Mary: Do you think you will be able to get there? You can get a jitney from Yantic post office to take you there and back very reasonable. You would enjoy it I know. The place is ideal for a picnic, and Aunty is a very nice hostess.

In the Social Corner page there is another new name added.

Naomi No. 2: You are welcome and hope you will try and meet with us at the Buckingham Memorial Oct. 6th.

Brownie: Do you think you can get off for that day. Robin would like to meet you then if all goes well.

Nellie Bly: Don't forget your duty. Hoping you are feeling better.

Best wishes to all Cornerites.

SCOTTIE.

THE GOOD OLD DAYS OF YESTERYEARS.

Dear Editor and Corner Sisters: It is hard to realize that summer is gone and autumn here. In looking back it seems as if we of today do not enjoy as people of years ago. We undertake too much and too much is expected of us.

As years pass customs change and vary to keep in tune with the styles methinks. We older ones can recall the pleasure and welcome which showed in our parents and grandparents' faces, when word was received that some friend friend or relative was to visit them for a few days. The time intervening was not spent as it is today in cleaning the whole houses and tiring one's self all out. In those days (they had no auto dust then) rooms once cleaned remained so. Of course the living rooms were swept and ousted, and the pantry shelves were filled with good wholesome finely flavored food and still one was not overtired and had spare time to do as they pleased. The guests, friends or relatives received a hearty welcome from their hosts who were glad to receive and entertain them not in the manner of today but in that kind hospitable way of years ago. Rides were enjoyed, also walks about the farm and not the least of their pleasures was the meals, which were ample and well cooked. The desserts although not the dainties of today were delicious.

Friends in those days looked forward to taking their sewing or knitting work and spending the day with others and also in having them visit them in return. Callers were frequent and usually treated to something the good housewife had on hand.

Of course the high cost of living in these days prevent many from being as generous as our ancestors. But even if our larder is low we can by our courteous and kindly manner show that we are truly glad to see one so that they will repeat their call and visit.

But it should not be one-sided; if we partake of another's hospitality we should return it. Perhaps we cannot afford to entertain as we were entertained, but we can do so in a simple and pleasing manner, and not use up all one's strength and nerve force to have everything just so, and sacrificing ourself and family to set before them a sumptuous repast for the sake of appearances.

A good appetizing meal doesn't consist of an extravagant one far beyond our means.

Let us remember the customs of years ago and share with others what we have in a genial and jovial manner which is truly entertaining to the guests and which will be appreciated because it is true hospitality.

I believe more pleasure would be taken if we indulged in frequent calls and in spending the day with neighbors and friends as of old, instead of the formal calls of today.

I presume you are all busy preserving, canning and pickling.

Best wishes.

DIANA.

TOMATO PRESERVES.

Dear Sisters of the Social Corner: Many of you I know are accustomed to can tomatoes for use during the winter, but preserved tomatoes are delightful during the cold days.

Use the small pear shaped yellow tomatoes for this purpose. Place a few at a time in a wire basket, plunge them into boiling water to cover; let stand one minute; drain and peel. Repeat until five pounds have been prepared. Weigh three and three-fourths pounds of sugar and arrange tomatoes and sugar in alternate layers in a preserving kettle, having the bottom layer tomatoes. Cover and let stand until the juice is well drawn out (about three hours). Wash, cut lengthwise in quarters and remove the seeds and white cores from two large firm lemons and two large, heavy oranges. Then cut crosswise in very thin slices, cover with cold water and let cook until the skins are soft. Drain and reserve the water. Skim tomato from the juice, add the water drained from the lemon and orange rind. Stir until the sugar is dissolved; bring to the boiling point and let cook until syrup drops from the tip of spoon like strained honey. Add tomatoes and continue cooking until the tomatoes are transparent; add lemon and orange rind, one-fourth pound of preserved Canton ginger cut in thin slices and boil five minutes. Drain in a colander; return syrup to the range and let boil rapidly ten minutes. Put tomatoes into half pint sterilized glass jars filling them half full. Then fill jars to the top with the boiling syrup. Place new rubber rings on the jars, set sterilized covers in place and seal. The recipe makes six pints, with no superfluous syrup left over, as is apt to be the case when preserving these small tomatoes. Use no water except that in which the citrus fruits were cooked. The ginger may be omitted.

Best regards to all members.

O. I. C.

THINGS GOOD TO KNOW.

Dear Sisters of the Corner: I am sending you a few very valuable hints:

When potting plants or bulbs, place a piece of muslin over the drainage hole in the bottom of the pot.

I have had quite a time trying to keep my layer cake from slipping down one side and making my cake uneven. I tried putting a round cake tin over with good results and I found to by running in a clean broom splint, that would hold it.

When I went to cut my preserved citron for my fruit cake last year, it was so hard it was almost impossible to cut it small enough for the food chopper, then it was very difficult to grind it. I poured hot water on it and placed it on the back of the stove until it was perfectly soft. After that I had no trouble in cutting it up.

To waterproof cloth, take one quart of linseed oil add about one teaspoon of powdered rosin and cook until the boiling point is reached. Then apply to the cloth with a paint brush. The cloth when dried will be waterproof.

I sew up tubing, leaving both ends, and hem and trim bot hends alike. Making them just the right size, they will not slip off. I used to button them on, but they are much more attractive in appearance without the buttons.

Naphtha soap for cleaning shoes is very good to remove stains. After using a polish that is sold to polish them, I tried so many things until I struck this which will clean them, and make them look like new without turning them dark. Brush off all the dust, then wash with a soft rag using naphtha soap and warm water, and rub until the stains are removed. Let them remain in the sun until dry. Then polish with any good russet polishing paste and rub until the proper gloss is obtained. This method will remove dark stains and grease, and the shoes will look new for months longer than usual.

BETTY BROWN.

USE APPLES FOR VINEGAR.

Dear Corner Writers: If anyone has a surplus of apples in the home garden, they can be used for vinegar, as the price is up to the top notch and would be higher if there were any more notches.

Last year I cooked and let them drain and was told it would not amount to anything; but it did, only rather slowly.

Now I am using the meat chopper for the cider mill. A pint of water is added to one quart of the pulp and it is better than some cider purchased in the past. The product will not be as well flavored as that in market, as the apples are washed, the decayed parts removed, including the worms and the accessories.

Grapes are prepared in several ways, but the most common is to have the water nearly. Cover them and simmer for 20 minutes or longer and then drain. The pulp can be cooked the second time with good results. Use one cup of sugar for three quarts of juice boil over a quick fire, skim off the froth and bottle while hot.

I am going to make vinegar or try some of the leftover portion.

For marmalade add three-fourths of a cup of sugar to a pint of the pulp. Cook slowly until it will jell.

My letters this month have been on fruit subjects. These are busy days for housekeepers.

BLANCHE.

YOUR CHILDREN.

Did you ever look into the laughing eyes of your baby boy and calculate just how much in dollars and cents he means to your, or might mean to you through life? No? Isn't it possible to sum up exactly on the credit side of the ledger his little plump body and his crumpled corn-silk hair, and to add up the value of his funny little twisted smile.

I was reading today that "the supreme court" of our state has been able to make an estimate of the value of a child's life to his parents, and the figure given was $1,000.

It was said, "in its wisdom and might, that no jury verdict in that state shall stand for more than a thousand dollars in favor of parents whose child's life has been been lost through negligence," and went on, Oh, so eagerly, that, "as a rule children are not objects of income, but objects of expense."

Of course it is an impossibility to fix a mere dollars and cents value on your child's life.

Some of you sisters of the Corner may not think as I do. I think the debt that parents and the nation at large owe to the children is so great that all the riches growing in our forests, hidden in the ground, and buried in mines, also all the money in the government treasury is as as nothing compared to it. Our children are the "people of tomorrow's world," and we should let them have the right kind of food so as to build them up physically, also let them have plenty of time to play so as to gather plenty of strength to become able bodied citizens, teach them never to put off until tomorrow what should be done today. Their home should be made a happy one. I always let my boys bring their playmates home with them to dinner or luncheon, and I wonder if my oldest son, who has left home, stored memories that will warm his heart in the stormy, wind-tossed days of his later life? Is he, through precept and example, absorbing the fundamentals of true character? As I look back and see I think that I did not realty know my own child. I knew his outward appearance, and his physical wants, but not of the warm, innermost heart of him, his little dreams and hopes and imaginings. I knew nothing of his vague plans and dreams that dwelt beneath that laughing, seeming happy-go-lucky exterior of the boy, but in my wisdom mapped out his career and tried to bend him to my own way of thinking. That is why I ask, "Do you parents recognize your responsibilities to your child as a human being and as a citizen of tomorrow?

GUESS WHO.

APPLE PRESERVES.

Corner Sisters: A shelf full of apple butter will go a long way in cutting down the high cost of dairy butter this winter. It can be made easily enough, and if the flavor is varied no one will weary of it. There are but two cautions to observe in making apple butter—see that it is thoroughly boiled, and watch carefully to prevent burning. Apples burn readily in cooking, but close watching will avoid this catastrophe.

Apple Butter, Plain: Five gallons of sweet cider, 1 peck of tart apples, two pounds of brown sugar. Core, quarter and pare the apples. Boil the cider down to half, then add sugar and apples and sair well. Continue boiling until a solid, soft milk is formed that does not separate, then pack in hot sterilized jars and seal.

If apple jelly is made the pulp remaining in the jelly bag after the juice has dripped through may be used in making a spiced butter that is excellent as an accompaniment to meat. Turn the pulp into the sieve and press with a potato masher. Measure, and to each two cups of pulp add one-quarter cup of vinegar three-quarter cup of sugar, one teaspoon of ground cloves. Simmer until thick, then pour into small glasses and seal. It is better to use small containers rather than the large pint or quart jars as only a little of this is likely to be used at a time.

Ginger Apples: Five pounds of apples, four pounds of sugar, one-half pound of ginger. Place the ginger in boiling water and leave for several hours. Core, quarter and pare apples and leave in cold water. Bring to a boil the ginger water and one quart of plain water and boil for five minutes. Place the apples in this and continue boiling for 45 minutes. They will then become almost transparent and should be packed in hot sterilized jars and sealed.

Apple and Quince Butter: 24 apples, 12 quinces, three lemons, sugar, water. Pare and core fruit and weigh. Then measure sugar and water allowing three-quarters pound sugar to each pound of fruit and one pint of water to each one and one-half pounds of sugar used. Throw fruit in cold water and stew parings to make syrup. When parings are boiled, strain and set aside to cool. When cold mix with fruit and boil quickly continuing until the fruit is smooth and thick. Then add the sugar and lemon juice, cook for an hour longer, stirring frequently with a spoon.

Ordinary apple butter may be given a different flavor by the addition of mint leaves or a few drops of ginger syrup or powdered ginger—a matter of taste.

MOUNTAIN LAUREL.

SOMETHING YOU'LL LIKE.

Corner Friends: What a delight it is to go into or by the home where pickling is being done? I always feel like stopping and making inquiries for any new recipes for somehow other people's methods fascinate me.

I am sending two recipes which I know those in the Corner will like:

Sweet Tomato Pickle—Let stand over night six large onions pared and cut into small pieces one peck of green tomatoes sliced, and a sprinkling of salt. In the morning drain and add two quarts of water and one quart of vinegar; boil for 15 minutes, drain (throw away this vinegar and water) and add to the pickles 2 pounds granulated sugar, two quarts of fresh vinegar, and one tablespoon mixed whole spices (these come together in a package and can be had from most grocers.) Boil this mixture for 15 minutes more, and put either into a stone jar or seal in quart-size preserving jars.

Corn Relish—15 ears sweet corn, one bunch celery, one small cabbage, three onions, one green pepper, two quarts of vinegar, two cups brown sugar, three-fourths cup flour one-half cup salt, one teaspoon mustard, one red pepper. Cut the corn from the cobs and place it in the preserving kettle. Chop the other vegetables and add these also to the kettle, covering all with one quart of the vinegar. Mix flour, salt, mustard and the remaining vinegar and add this to the vegetables; bring all to the boiling point and let simmer for 45 minutes. Seal in jars.

FRED'S WIFE.

CLUB MEETING OCTOBER SIX

Dear Social Corner Sisters and Friends: Just a few lines to see if there is any of the sister who ever heard of a robin that made a nest as late in the season as our sister robin did in August. I think that this is very rare, don't you?

Well, the old saying "Better late than never." Probably they wanted a good warm nest for next winter, and if it is as cold as last winter I don't blame her.

Areabella No. 2: Where are you? Haven't seen you for a long time and Bob White. Calla Lily have missed you also. Hope that we will see all of you at the next club meeting which will be October six.

Blossom: Isn't it about time for you to show your smiling face, which we miss so much. We were all so glad to see Aunty Price and Deliah Deal.

Married and Happy: Where are you and lots of others? Hope to see you all at the next meeting at the Buckingham Now don't forget the day, Wednesday, October six. With best wishes from

NELLIE BLY

MY VACATION IN FRANKLIN.

Dear Social Corner Friends: When the summer months were coming and the days were growing hot, and everyone was longing for a cool and shady spot, then I "kissed" the office goodbye and to the Grand Central I did ride, and rode till I came to the "Dew Drop Inn"—in Franklin.

Aug. 7th was a beautiful day to be glad in and to travel.

One day on the road to Lebanon we stopped at Mrs. Peckham's to attend the missionary conference. There was a happy gathering, luncheon was served on the lawn, but I regret exceedingly not to have had Rev. Mattheson's talk on why he was going to India verbatim.

I enjoyed shopping in the city, because it meant to be able to get what you wanted which seemed such a hardship when we realized that we were "seven miles from a lemon." It was interesting to see the stores and contrast with New York even the M. D.'s office where you can get doses of "bullets" for the asking, never mind the price.

One day C. E. S. had a party and we all were invited for coffee. Our bunch accepted the invitation and set out, not in our Pierce-Arrow, because gasoline's too high, but in the chaise for bonny Scotland. Some scenic railway! We did not have to get out and get under, but we

(Continued On Page 14, Column 4.)

Every Woman Wants
Paxtine
ANTISEPTIC POWDER
FOR PERSONAL HYGIENE
Dissolved in water for douches stops pelvic catarrh, ulceration and inflammation. Recommended by Lydia E. Pinkham Med. Co. for ten years. A healing wonder for nasal catarrh, sore throat and sore eyes. Economical. Has extraordinary cleaning and germicidal power. Sample Free. 50c. all druggists, or postpaid by mail. The Paxton Toilet Company, Boston, Mass.

The Boston Store's
APPAREL SHOP

THE BLOUSE IS MOST IMPORTANT

With the Suit, a proper Blouse is indispensable. We show some which are exquisitely tailored, for use where a certain trimness is desired, and the finest workmanship will be found also in the designs of a more lacy, frivolous character.

SURPLICE OVERBLOUSES in a combination of filmy Georgette and rich Satin are a novelty of the season which is proving very pleasing. They are really the very newest thing out, and the price is but $7.50—remarkably low for the style and the quality.

TAFFETA OVERBLOUSES, some in slip-on models are both servicable and smart. Embroidery of contrasting colors is used with great effect in some of them, and dainty knife plaiting of self material gives a distinctive note to others. Black and most of the wanted colorings will be found at the very reasonable price—$10.00.

CREPE-DE-CHINE seems to be always in favor, and there are certainly few silks which will give the service that a good Crepe will. We are showing charming models at all prices from $5.98 to $12.50.

BUT AMONG THE GEORGETTES will be found the greatest opportunity for careful selection, as our stock is exceedingly varied. Embroideries both simple and elaborate are to be seen. Beads are used with striking effects; and laces of all kinds have been requisitioned to add to the beauty of these pretty Blouses. Among the laces will be found real Filet, Valenciennes, and Venise, and the very striking Hardanger. Each of these gives its particular note of individuality and charm, making a display charming as a whole. The prices begin as low as $3.98 and go from that to $22.50.

WE ALWAYS CARRY A SPLENDID STOCK OF BLOUSES IN LARGE SIZES

Dame Fashion Said That the Skirt Should Be Both Plaid and Pleated

THEY ARE CHARMING, TOO. At first glance you might think that the beautiful worsted fabric was of a stripe design. By the way, let us say right here that the cloth Skirt is "the thing" this Fall. But let us get back to the plaid which looks like a stripe. So cleverly have the pleats been laid, that the coloring of the plaid, in one direction, is concealed, and not until the wearer walks or moves does it show. In this way one of the great objections to plaids is overcome, and even rather mature forms do not look amiss in a pattern which was always taboo.

We Show Pleated Skirts As Low As $10.00 and As High As $19.75

PLEATED PLAID SKIRTS
Actually Worth $25.00

We have just received them—and they are good. When we say "good," we mean just that. The worsted is all-wool, and very fine and firm in texture. The workmanship is above the average. Above all, the skirts are truly smart, and shown in a variety of pleasing colorings..... $19.75

BUY ONE SATURDAY

For the Figure Which Is No Longer Slender

Diet and exercise are all right when the pointer on the scales insists upon registering higher and higher.

You may starve yourself, and sweat, and roll, and massage, and breathe deep, according to all the published formula, and some which are not published. Do it all, it may help.

But Don't Forget That

a properly designed frock, or suit, or coat, with lines which seem to forget the unwanted curves—which appear to increase the height, and decrease the width—don't forget that this properly designed garment will take away its quota of undesired weight.

We Specialize In Large Sizes—We Can Fit You

Have You Selected Your New Hat Yet?

IT IS HERE WAITING FOR YOU

The wonderful array of Hats upon our tables and in our cases will certainly make an appeal to all those who appreciate the really beautiful. Models direct from the exclusive designers of New York, and clever copies and adaptations of the smartest of the season's styles make our showing the most complete.

A MAGNIFICENT SHOWING OF HATS AT $7.98

This season we will make a special showing of Hats, priced at $7.98. To do this we have searched far and wide that we might secure the most varied as well as the most attractive showing. There are Hats made of Lyons Velvet, and others of Satin Antique. There are large Hats, feather trimmed, and smaller soft Hats, in clever sports shapes. There are dressy little street Hats which will commend themselves to everyone—and the values we offer are wonderful.

COME IN SATURDAY AND SEE THEM

The Boston Store
The Reid & Hughes Co.