

Society

THE over-working suffragettes are planning for the fall season. It has been announced that the annual meeting of the New Jersey Woman's Suffrage Association will be held in this city the early part of November. Plans are under way for the suffrage parade which will be held in October. The September meeting of the executive board will be held in Camden for the benefit of the South Jersey members. During the convention of the New Jersey Men's League for Woman Suffrage at Ocean Grove next Saturday a mid-summer rally and conference of the women workers will be held at the headquarters of the North Jersey Shore League, Lake avenue, Asbury Park, with the president of the association, Mrs. E. F. Peckert, of Dunellen, in charge. There will be special workers at several of the summer resorts, among them Wildwood, Cape May, Atlantic City and Asbury Park, and members of the various leagues who visit these places are asked to cooperate with the special workers. Several of the local suffragists are planning to go to Washington, D. C., on July 31, when the national suffrage amendment is scheduled to come up for a hearing in the Senate.

Howard Flammer, of Richelle terrace, is visiting friends at Washington, D. C.

Miss Helen Brown, of St. Paul avenue, is spending the summer at New Holland, Pa.

Mr. and Mrs. Maurice Schlesinger, of 173 Hillside avenue, will spend the month of August in the Catskills.

Dr. and Mrs. Frederick C. Webber, of Clinton avenue, are touring the Catskills and the Berkshire mountains. They expect to return August 1 and will leave the city August 9 for a trip through Yellowstone Park and along the Pacific coast.

Announcements have been made of the marriage of Miss Elizabeth Hoffman, of this city, to Christian Sturms, of the United States navy. The ceremony was performed Wednesday, June 16, at 14 Berlin street by the Rev. F. Gabelmann.

PERSONALS

Misses Anna and Marion Block, of 69 Chadwick avenue, left the city yesterday for Parkville, Sullivan county, N. Y., where they will spend most of the summer.

Mrs. James A. Clark, of this city, is spending part of the summer at Rockaway Beach, N. Y.

Miss Elizabeth A. Tisdall, of this city, is stopping at Steubenville, O., for the summer.

Charles J. Smith is spending his vacation at the Delaware Water Gap.

Edward J. Hart, of this city, is at Ellenville, N. Y., for the summer months.

Miss Marie E. Treadwell, of 286 Park avenue, and Miss Mattie Wilson, of South Orange, left today for Island Heights, Toms River.

Miss Mary Fitzpatrick, of 6 Chestnut street, is spending her vacation at Wildwood Crest.

Miss Katherine Yale, of 188 South Orange avenue, and Miss Anna M. Gillwee, of 784 Bergen street, are stopping at Ellenville, N. Y.

Mr. and Mrs. Joseph J. Smith, of 51 Littleton avenue, are entertaining Mrs. Smith's brother and family, Mr. and Mrs. John O'Reilly and son, John Fleming O'Reilly, of Syracuse, N. Y.

Miss Mildred Fuerstman, of 33 Waverly avenue, will leave today for Baltimore, Md., where she will spend several weeks visiting relatives.

Mrs. Herbert R. Hawley, of Sussex avenue, will have as her week-end guests at Camp Good-Ten-Ten, Lake Hopatcong, Miss Helen Carey, Miss Wilma Henry, Miss Gladys Monnier, Edward Petz, George D. Yule and Louis G. Hoth, Jr. The party will make the trip by automobile.

Miss Elizabeth Doon, of Newton street, will spend part of next month with relatives in Worcester, Mass.

Miss Nathalie Bass, of Belleville avenue, is spending the summer at Jamesburg, N. Y.

Mrs. William J. Hughes, of Fairmount avenue, and Mrs. Edward Murphy, of Orange street, are at Atlantic City.

Herbert S. Bedell, of Hawthorne avenue, is visiting in Norfolk, Washington, Baltimore, Philadelphia and Atlantic City.

Leon Harris, of North Fourteenth street, is spending the school vacation with his grandparents at Oxford, N. J.

Mrs. Joseph T. Wolf and family, of West Kinney street, are at Kenosha Lake, Sullivan county, N. Y. Mr. Wolf will join them in August.

Mrs. George A. Van Riper, of Passaic avenue, is spending the summer at Long Branch.

Mr. and Mrs. D. G. Weil, of South Sixth street, are spending the summer at Asbury Park.

Mrs. Cornelia C. See, of Grafton avenue, went to Ocean Grove yesterday, where she will visit her niece, Mrs. J. C. Scott, of Broadway, that place.

Miss Josephine Dillingham, of Highland avenue, will spend a brief vacation at Ocean Grove.

John Galloway, Irving Van Duser, Harold Lindsay and Letitia Evans, of the Roosevelt section, will camp at Denville for two weeks.

Rufus V. Wood and family, of South Belmont avenue, are visiting friends in Hopewell.

Thomas Meade, of Pittston, Pa., is spending a few days at the home of his sister, Mrs. Leslie Gilbert, Clinton street.

Miss Marion Smith, of Elm street, Montclair, is visiting in Hunterdon County.

What's New in Styles



Afternoon dress in white foulard silk, exquisitely patterned in pink rosebuds, green leaves and brown stems. It is trimmed with a collar of heavy white silk and fancy buttons.

Cost for average size:
7½ yds. 36-in. material, at \$1 yd. \$7.13
1-6 yd. silk..... \$3

No. Skirt—4913. Sizes, 21, 22, 24, 26, 28, 30, 32 and 34 waist. Price of pattern, 15 cents. Waist No. 5057. Sizes, 32, 34, 36, 38, 40, 42 and 44 bust. Price of pattern, 15 cents.

Pictorial Review Patterns
Can be purchased at L. S. Lippman & Co. or any Pictorial Review Pattern agency, or will be sent by mail. Write your address very plainly and always specify size wanted.

NEWS FOR SHOPPERS

Haid-embroidered voile 40 inches wide and used to a great extent for evening gowns is sold at L. S. Lippman & Co.'s at from \$1.25 to \$2 a yard.

Linen and raitine dresses trimmed with colored linen and pearl buttons are being offered at the W. V. Snyder & Co.'s at various prices. This store carries a large selection of children's French linen dresses made in the new Russian blouse effect.

At Hahne & Co.'s one may purchase a white cloth skirt at a reasonable price. Serge, diagonal whipcord, is the material used in the making of these skirts. White polo coats in short and three-quarter lengths are displayed at moderate prices.

A new assortment of midsummer neckwear may be viewed at L. S. Lippman & Co.'s. This assortment includes many crepe de chine collars trimmed with shadow lace and covered buttons. Lace collars may be seen trimmed with colored silks and crystal buttons.

Feathered bands in white, black and a few dark shades are sold at Lippman's at reduced prices. These bands may be used on the summer Panama or early fall white felt hat.

The David Straus Co. have replenished their supply of summer blouses. There are many of the new sheer voile waists trimmed with heavy macramé and the bishops collar.

Crepe kimono in white and figured borders and many colors are offered at Oppenheim, Collins and Co.'s at the special price of 95 cents.

Cement for Mending China

An excellent cement for broken china or bric-a-bac is made by mixing half an ounce of gum arabic with a teaspoonful of boiling milk and then adding enough plaster of paris to make a creamy paste. When mending anything, have the pieces warm and apply the paste with a soft brush. Set aside for several days to become thoroughly hardened.

Raspberry Preserves

Pour over four quarts of red raspberries enough vinegar to cover them, and let stand for twenty-four hours, strain, and to each pint of juice add one pound of sugar, let boil for twenty minutes, and bottle. One or two tablespoonfuls of this added to a glassful of cold water makes a fine summer drink.

Selfish.

"You know, my dear, men are quite impossible. If I accept Jack's proposal he will expect me to marry him, and if I refuse it he will expect to be allowed to marry someone else."—Philadelphia Record.

The Housekeeper's Exchange Column

"I WONDER if your readers would like a recipe for raisin bread," writes "Arlington Reader." "I am from the country, where we used always make our own bread, and now that we are here I continue to make it because my husband says he cannot stand bakery bread. This raisin bread is fine and stays moist a long time. Children always love it! I can send you a recipe for very nice raised cake and one for lovely popovers if you would like to have them. I like the column very much. It is something to look forward to."

Raisin Bread

At night make a sponge with one pint of flour, one teaspoonful of salt, a half cup of compressed yeast dissolved in a half cup of milk or water and as much more milk as may be necessary to make a very thick batter. Beat well, cover and let rise in a warm place. Next morning cream together one cup each of butter and sugar, add the grated rind and juice of one lemon, three well-beaten eggs, one pound of seeded raisins, one-quarter of a pound of shredded citron, one-quarter of a pound of blanched and shredded almonds, one-quarter of a teaspoon of salt and three cups of sifted flour. Blend this thoroughly with the sponge, turn into two well-buttered molds. Let stand until light, then bake in a moderate oven.

Thanks very much for the fine recipe. I love to hear from my country readers. Their letters are so sincere. Not that the city letters lack sincerity, but the country folk are perhaps more—or shall I say frank, or flatterer? I can see you smile, readers. You think that Margery Doon is susceptible to blarney? Well, who isn't?

"Distressed" wants to know why it is that the looks of her berry pies are always ruined by juice that bursts through the slits and runs over the tops of the pies.

Who will give her a little advice? Here is the way to make egg balls for consommé and other clear soups:

Egg Balls for Soup

Four hard-boiled eggs, finely chopped, a teaspoonful of chopped parsley, two tablespoonfuls of grated cheese, a cup of dry bread crumbs, a pinch of salt and a dash of red pepper. Bind with yolks of two raw eggs. Make into small balls, dip in egg, then in crumbs, fry in deep fat and add to clear soup before serving.

"This is the way I make hot maple sauce for vanilla ice cream," writes B. G. H. "It makes a fine company dish for a hot Sunday. Hope you will like it."

Hot Maple Sauce for Vanilla Ice Cream

Boil two cups maple syrup and ¼ cup each condensed milk and hot water to a thread degree; pour while hot over a service of cream.

Thank you.

Kitchen Jottings

Never lay celery, lettuce or other tender green things on the ice. They will freeze and wither the instant they are exposed to the air again. Instead of placing them directly on the ice, wrap them in a thin cloth or a napkin and they will not freeze even if laid directly on the ice.

A loaf of cube sugar rubbed over the surface of an orange will retain the orange flavor by absorbing the oil. Sugar thus prepared and used in tea imparts to the latter a most delicious flavor, suggesting orange pekoe.

To chop raisins fine measure the raisins required and drop them into lukewarm water. Allow them to soak while you cream the butter and sugar. When needed squeeze them gently between the hands to free from water and put through the grinder. The result will be fine, even particles of fruit, and the grinder will be much easier to clean.

Romaine and Grapefruit

On each plate arrange three fine leaves of romaine and in each leaf heap some grapefruit carrels with a minted cherry in the centre of each. Pour over a simple French dressing that has been chilled before serving, and make sure that the romaine is cold and crisp. The success of these salads depends absolutely upon their freshness, coolness and crispness.

DOMESTIC SCIENCE

Conducted by Mrs. Alice Gitchell Kirk

Using Leftover Eggs.

Left-over eggs—raw or cooked—should not be allowed to spoil. Raw whites keep better than raw yolks, but the latter, if whole, may be put into a cup and covered with water, which can be drained off the next day. Or several yolks may be partially beaten and will not dry on top if closely covered. Either white or yolks may be turned into grease cups, which then is set directly in water or in a steamer and left to cook gently until firm and ready to chop or rub through a strainer as a garnish for soup, sauce or salad. Left-over eggs white, beaten stiff and combined with one-fourth cup of fine sugar, will make a dozen little meringues or kisses, which may be garnished with a few left-over nuts.

One of the best uses is to use them immediately for a cooked salad dressing. A single yolk will serve as the basis for a half cup or more of mayonnaise.

Soft-cooked eggs left on the breakfast table may be put back in the kettle and cooked twenty minutes longer for sandwiches or salads. Even a portion of omelet or scrambled egg may be added to a salad or sandwich mixture. Left-over Welsh rarebit or cheese fondue in an excellent filling for sandwiches.

Gelatatin is exceedingly helpful in combining odd bits in an attractive form. Any of the formal recipes for jellied salads will give us a suggestion for putting together left-overs in an attractive form that will not suggest their first appearance.

Tomatoes, strained, flavored and thickened with gelatin, make a good salad material alone, but better yet if combined with meat or fish. One way is to let the jelly harden in cups; then dig out the centre, leaving a half-inch lining around the cup. In this space pack cold lamb cut in dice and mixed with green peas. Soften the jelly which was removed from the molds and pour back slowly to fill the spaces between the bits of meat.

In like manner any surplus fruit juice may be stiffened with gelatin and combined with meat or fish, raw or cooked. Coffee jelly is such a convenient way of disposing of left-over coffee that it is likely to be over-

Fashionable Hatpins

The most fashionable hatpin has an extremely small head of metal, in ball or fancy shape, or in jet, pearl, amber or colored glass, to carry out the color scheme of the hat or costume, and many of the newest ones are made in the new "within the law" lengths, ranging from ¾ inches to ¾ inches.

DRESSY SUMMER GOWNS

The cool summer frocks suitable for the country club for afternoon tea on lawn or piazza, or perhaps for informal garden parties, are very pretty in a combination of cotton crepe, all over embroidery, shadow lace and net cleverly combined. They are made short, with low neck and three-quarter sleeves, with broad satin girdles in bright colors.

Half fill parfait glasses with vanilla ice cream, sprinkle some chopped pine nuts on this, and fill the glass to within a half inch of the top with preserved figs in syrup. Put a rosette of whipped cream, flavored with vanilla or brandy, on top of each portion, and serve with sponge drops.

Raspberry Jam

To a quart of raspberries allow a pint of red currant juice and a pound and a half of sugar. Place all together in a preserving pan, bruising the raspberries well against the sides of the pan and when a little thickens when tested on a cold plate pour into glasses and tie down when cold.

A good substitute for a small funnel used in filling salt and pepper boxes may be made by cutting off a corner of an envelope and cutting off the tip of the corner.

THREE-TIER FROCK



The tendency is toward more and more fullness around the hips and the three-tier frock will be seen on many a tall girl this fall. It will not be universally popular, however, as fashionable women have become so used to the "slinky" kind that it will take a long time to bring in the old fullness which used to hamper women.

The dress pictured is of gray charmeuse made with three fitted ruffles and, although they look full, the lower one is less than a yard and a half about the bottom. These ruffles are cut circular, which makes them look fuller than they are.

Margery Doon Menu

SUNDAY
Breakfast
Red Raspberries
Hominy Cream
Muffins
Poached eggs
Coffee
Dinner
Broiled chicken
Potatoes with cream
Green corn
Green corn
Tomato sauce
Cauliflower
Bread sticks
Combination salad
Chocolate ice cream
Sponge cakes
Coffee
Supper
Spiced beef tongue
Shrimp patties
Sliced tomatoes with mayonnaise
Fruit
Blackberries
Cream
Iced tea

MONDAY—BREAKFAST.
Stewed peas
Oatmeal
Corn muffins (from left-over corn)
Plain omelet
Buttered toast
Coffee
LUNCHEON.
Tomato soup
(from left-over tomatoes)
Reheated chicken
Lettuce
Gooseberry tart
Tea
DINNER.
Broiled steak
Mashed potatoes
Stewed tomatoes
Spinach
Cheese sandwiches
Cucumber salad
Cherry pie
Coffee

Pineapple Bisque

Beat the yolks of four eggs until thick and lemon-colored, then beat in gradually one cup of powdered sugar. Add one pint of sweet cream and stir until very light. Crush a few macerated and add these, together with the contents of a small tin of shredded pineapple, mixed well with a small glass of brandy. Freeze and serve in small glasses.

Washing Summer Fabrics

If you follow these suggestions when washing colored fabrics, the articles will not fade: When washing anything blue, put a handful of salt into the water; green, a lump of alum; gray or brown, a little ox-gall; tan or linen goods, hay water; reds and pinks, a little vinegar. This is worth knowing and trying.

Eggs, Southern Style

Butter ramakin dishes, set in pan, and half fill with hot boiled rice. Slip a raw egg in each, season with salt and pepper, and sprinkle with grated cheese or finely chopped cold boiled ham. Pour in hot water to half surround dishes, cover and bake until eggs are set.—Woman's Home Companion.

Could Be Spared.

Mrs. Hen was in tears. One of her little ones had been sacrificed to make a repast for a visiting clergyman. "Cheer up, madam," said the rooster comfortingly. "You should rejoice that your son is entering the ministry. He was poorly qualified for a lay member, anyhow."

ADVICE HEARTH and HOME

By Margery Doon

Flowers for the Maid of Honor

Dear Miss Doon:
Please settle an argument by publishing in your column the answer to this: Who furnishes the flowers for the maid of honor, the bride or the bridegroom? DORA P.

Soda-Water Spots

My Dear Miss Doon:
I would like your advice. How can I get soda water spots out of a blue canton silk dress? You have often helped me before, and I have always been successful when following your directions. Will watch the paper for my answer. E. J. D.

I would try chloroform on the spots. Lay a clean blotter underneath; wet a cloth with the chloroform and rub gently and quickly, toward the centre of the spot. You will not be successful if you fail to use the blotter. Something must absorb the loosened stain.

Hives and Poison Ivy

My Dear Miss Doon:
Again have I come to you for advice. Will you kindly tell me what is good for hives and poison ivy? I am suffering terribly. Thanking you in advance. ANNA O.

If I were you I would go straight to a physician. There are various home remedies for hives and poison ivy, but their results are not positive. Hives usually come from eating food that disturbs the blood. Let the doctor correct your diet. Meantime you can relieve the smarting by applications of making soda water. Apply frequently, patting dry, not rubbing.

Her Bird Is Ill

Dear Miss Doon:
Can you please tell me what we can do for our poor bird? He is losing his feathers and his red and swollen. Will you also tell me whether it is my place to ask a young man to come to see me, or is it his place to ask if he may call on me? He has been taking me home from parties and now wishes me to go out with him. With many thanks, I remain, your obedient servant, LILLIAN H.

I'm afraid to advise you concerning the bird. Red, swollen feet might indicate a number of things. There are several authorities on birds in the city. Why not consult one? Am sure I cannot publish names and addresses in this column.

If you know the young man well, and he is anxious to take you out I would ask him to call at my home and meet my parents. It would not do well for me to accept invitations from a young man who has never called on you.

BAKING IN CAMP EASY, WHEN YOU KNOW HOW

BY MRS. EMILY RIESENBERG

The greatest difficulty camp baking presents is that of adapting the complicated methods of the household cook-book to the limitations of camp life, for you will have to do without most of the home conveniences, such as bread-board, rolling-pin, sifter, cutters, etc.

However, you can dispense with all of them if you follow these short recipes given here, and the variety that can be baked in a camp would no doubt surprise the old-time camp cook who deemed anything beyond soda bread, corn pone and flapjacks impossible!

When there is no milk on hand to bake with use one-fourth evaporated milk to three-fourths water (or only water). If you have true-milk or true-egg use this formula: Two tablespoonfuls of true-egg to two tablespoonfuls of warm water. Add powdered egg to water, then whisk with a fork until they froth, using as other eggs. This is the equivalent of one egg. If true-milk is used, use three to four tablespoonfuls of milk to the flour, adding the powdered milk to the flour; then use the water as you would milk.

Making a Cooling Jar.

Method—Place milk, butter and cooked food that has to be kept cool in bowls and bottles, with covers slightly ajar. Now take a large dish or better, a stone jar; place enough stones in bottom to elevate the dishes a little above the top. Fill jar almost to top with cold water, now dip a heavy towel or cloth in water, cover tops of dishes with this cloth and let all edges dip into the water. Set the jar in the shade where the air circulates freely. The constant seeping and evaporation of the water as it passes through the cloth keeps the food sweet and cool. Change the water every two days, and it is best to have two cloths, so one can be washed and sun-dried while the other is in use.

Quick-method Camp Biscuit.

Ingredients—Four cups flour, 2 teaspoons baking powder, 1 teaspoon salt, 2 tablespoonfuls of shortening, lard and butter and ½ cups of milk and water.

Method—Mix dry ingredients together, rub shortening in with finger tips or fork and knife, toss the liquid in and stir lightly with a fork, but do not work or stir. As soon as mixed, take one rounded tablespoon at a time and set them aside by side in a greased pan; dip the spoon in flour before shaping biscuits or they will stick. Have brisk heat for biscuits and bake until light brown and a silver or toothpick if inserted comes out clean.

Camp Short Cake.

Method—Prepare as for short cake, divide the batter in two pie tins, spread evenly and thin, press sliced apples or canned peaches over, sugar well and bake until well done and fruit is tender.

Camp Fruit Tarts.

Method—Prepare as for short cake, divide the batter in two pie tins, spread evenly and thin, press sliced apples or canned peaches over, sugar well and bake until well done and fruit is tender.

Hereafter no letter will be answered unless accompanied by the name and address of the writer. This is not for publication, but as an evidence of good faith on the part of the sender. Write on only one side of the paper. Readers are requested not to enclose stamps, as the editor is too busy to write personal replies.

Superstitions

My Dear Miss Doon:
Please publish a list of popular superstitions. We are going to give a superstitious sociable and make people to all the things that are supposed to bring bad luck. Don't you think it will be interesting?

SOCIABLE.

Yes, indeed, if you can parade their superstitious ones to cast aside their fears. Superstition is a serious matter with many folks, you know. This list will help:

The number thirteen.

Spilling salt and the antidote, throwing salt over the left shoulder.

Starting on a journey or commencing anything on Friday.

Picking up a pin with the point toward you.

Walking under a ladder.

Getting out of bed on the wrong side.

Turning back after you have started on a journey.

Stumbling upstairs.

Seeing the moon over the left shoulder.

Falling of a family portrait.

Breaking of a looking-glass.

Hawking of a dog under a sick person's window.

Passing a horseshoe without picking it up.

Defying fate by saying you are never sick; antidote, touching wood or rapping under the table.

Seeing a pin and letting it lie.

Giving a knife or other sharp article to a friend and a penny with it to keep it from cutting the friendship.

Dropping a fork means a woman is coming.

Dropping a knife means a man is coming.

Dropping a spoon, means a letter is coming.

Two forks at your plate mean you will have company.

Two spoons forecast an engagement.

Bubbles in your coffee mean money.

If you hang a hairpin on a hook you are sure to have company.

Good Corn Bread.

Ingredients—Two cups corn meal, one cup flour, three teaspoons baking powder, one teaspoon salt, two tablespoonfuls sugar, two eggs, two cups milk or water, and two tablespoonfuls melted lard.

Method—Mix all dry ingredients, beat eggs well, add to milk and stir into meal, beat in the melted lard and spread in greased flat tins, about one inch thick; if you have a good oven the bread can be baked in deeper pans. Bake in good steady heat and cut into blocks before removing from pan.

Baked Apple Dumplings.

Ingredients—Two cups flour, one teaspoon baking powder, one-quarter teaspoon salt, one-half cup lard and butter and one-half cup cold water.

Method—Mix all dry ingredients together, rub in shortening with knife and fork or fingertips, stir in the butter and mix well. Moisten, but do not work it hard. Pare and core four good-sized sour apples, plug one side of the opening with a bit of the paste, then fill cavity with sugar and a pinch of cinnamon, if at hand. Now take up a portion of the mixed paste in well-floured hands and mold around the apple; see that all parts are well covered and the dumpling nice and round, using flour on hands as needed. Set the dumplings in a pan and bake until a silver comes out clean. Good heat is necessary to bake dumplings nicely brown. Eat with milk and sugar or any pudding sauce.

Camp Spice Cake.

Ingredients—One-third cup lard and butter, ½ cup sugar, 2 eggs, 1 cup molasses, ½ cup hot water, 2½ cups flour, 1 teaspoon soda and 2 teaspoons cinnamon and ginger.

Method—Mix all dry ingredients, beat sugar, eggs and lard together until light, add hot water to molasses, beat into creamed mass, beat in the flour and bake in greased flat tins.

Fruit Turnovers.

Method—Use same paste as for dumplings, dividing into four portions; take each in turn a floured plate and with floured hands shape into flat, round cake as large as a plate. Dust with flour. Now place a mound of any fruit you have at hand, canned, stewed or fresh, well sugared, but with as little moisture as possible. Fold edge towards centre, being careful not to leave any open space, press edges together and bake. This is a nice substitute for pie, it is easily made and requires no rolling-pin or board.

Creamed Hash

Cut beef, veal or mutton in slices; then chop fine and brown in a little fat pork or bacon drippings. Drain from fat and into same pan put two tablespoonfuls of flour, a tin of fat and rub smooth. Then add a cup of rich milk or cream. Salt and pepper to taste and stir until it boils up; then add the meat and cook long enough to heat thoroughly. Pour over toasted slices of bread.

GET THIS IDEA

Two fresh eggs in a pudding cost 6c. One tablespoonful, costing 2c. of PERRIN'S GUSTARD POWDER has just the same result. The idea is to save money.

B. Altman & Co.

Commencing Monday, July 21st, will hold, in their enlarged Rug Department, now located on the Fifth Floor,

A Very Important Sale of High-grade American Wilton Rugs in selected colors and designs, at Remarkably Advantageous Prices.

Also Japan and China Mattings at one-half the original prices.