

Told In Twilight -- In the Realm of Woman



(Continued from page 7.)
The patronesses at the P. S. I. dance on New Year's eve will be Mrs. T. D. R. Hemming, Mrs. G. Hunter Ogilvie, Mrs. D. Barragar, Mrs. W. J. Brown, Mrs. H. C. Wotherspoon, and the committee includes, Lieuts. E. E. Bouchette, F. D. Doran, E. B. Smythe, B. L. Irwin, W. M. Mackenzie and G. R. Long.

The Girls of Gananoque have issued invitations for a Leap Year Dance on New Year's eve.

Miss Helen Campbell, Emily street, returned from Toronto to-day.

Charles Livingston, Toronto, will spend the week-end with his parents, Mr. and Mrs. C. Livingston, Barrie street.

Miss Swaine, Hamilton, is the guest of her sister, Mrs. W. A. Bellhouse, Earl street.

Miss Marjorie Duff, Guelph, will arrive next week to visit Miss Jean Duff, Princess street.

Mr. and Mrs. H. W. Richardson, "Albington," will entertain at a family dinner on Christmas night.

Mrs. H. Casey arrived from Syracuse, N.Y., on Thursday to visit her daughter, Mrs. R. J. Carson, "Romilly House," Barrie street.

Mrs. H. R. Duff and her family, Princess street, went to Toronto to-day to spend the holiday with Mrs. James Macleannan.

Gordon Smith arrived from Halifax, N.S., today and is the guest of his parents, Mr. and Mrs. J. S. Smith, Johnston street.

Lieut. Hugh Farthing went to Montreal to be with Bishop and Mrs. Farthing for Christmas.

Mr. and Mrs. J. D. Craig, Ottawa,

Master Allen, Woodville, are visiting Mrs. Newman's mother, Mrs. W. Allen, Clergy street.

Rev. S. and Mrs. Selley and Mrs. Selley, Napanee, will be guests of Mr. and Mrs. C. E. Taylor, Johnson street, for Christmas day.

Mr. and Mrs. G. H. Williamson, Brock street, have gone to Iroquois for the week-end.

James Farrell and Miss Clara Farrell, Barrie street, went to Uxton, N. Y., on Thursday to be guests of Dr. and Mrs. H. Farrell for Christmas.

Miss Jessie McDonough, Montreal, is the guest of Mrs. H. J. Wilkinson, Bagot.

Mr. and Mrs. Martin, Chicago, and Miss Ruth, Miss Edith and Master Frank McMartin, Earl street, left for Montreal to spend Christmas with Senator and Mrs. William Owens.

Prof. J. B. Harvey, Queen's University, is spending the holidays with Mrs. Harvey and his family in Lyndhurst.

Dr. Godron Merrick, Rochester, N. Y., is the guest of his parents, Mr. and Mrs. H. Merrick, William street.

Mr. and Mrs. Wendling Anglin, Thorold, are the guests of Mrs. W. G. Anglin, Earl street.

Mr. and Mrs. Harold Lewis, Wellington street, left for Ottawa to be with the latter's parents, Col. and Mrs. Sherwood.

Miss Mildren Macmorine, Toronto, is the guest of Mrs. Stafford Kirkpatrick, Kensington avenue, for Christmas.

Miss M. Going, University avenue, is to spend Christmas with Mr. and Mrs. H. W. Going, Brockville.

Mr. and Mrs. John H. Byrne, Ottawa, are the guests of Mrs. G. S. Oldrieve, Wellington street.

Mr. and Mrs. H. B. Mills, Bagot street, Miss Kay, Charlotte street, and Angus McKay, left today for Pulton, N. Y., to spend Christmas.

Arthur Martin, Toronto, is home for Christmas.

Mr. and Mrs. D. G. Laidlaw, Earl street, left for Montreal to spend Christmas with Mr. and Mrs. James Leslie. Mrs. Laidlaw will remain in Montreal until after the new year.

E. R. C. Dobbs, Oakville, is the guest of his parents Mr. and Mrs. Frank Dobbs, Barrie street.

Sleepytime Tales

GRANDMOTHER'S CHRISTMAS TREE STORY.
"Once upon a time," said Grandmother, and Ned and Beth ran to her side, for they knew Grandmother was about to tell a story. "Shall I tell you a story that my mother used to tell me about her first Christmas Tree?" asked Grandmother, and both the children shouted with delight for they always loved the stories that Grandmother told of the time she was a little girl.

"Well," began Grandmother, "my mother's first Christmas tree was a great many years ago when her family lived in the country a long way from any other houses. The night before Christmas she went to bed very early just as all little children should do and she dreamed, of course, about the tree. Early Christmas morning she quietly slipped off of her warm bed and ran to see if Santa Claus had filled her stocking. Her mother had told her she must not go into the parlor for the tree was to be in there and the gifts for everyone were to be on it, but she was permitted to go to her stocking as soon as she awoke.

"What fun it was to find the big orange in the toe of the tiny stocking for in those days oranges were a treat. She found a still bigger treat. She found a still bigger treat, then came a big bag of Ann's

candy, some nuts, and, last of all, a warm pair of red mittens that she knew her mother had knitted for her.

All day long the parlor was closed tight and she didn't even have a glimpse until nearly dark when her father opened the door and went in to see that everything was all ready. At last the great moment came and there my mother saw the biggest, tallest and greenest tree she had ever seen, covered with bright tinsel paper, cotton snow, many candles and the branches hung with many packages. For my mother was a rag doll with a nice dress, bonnet and a full set of night clothes. A cation fannel elephant with a gay red blanket on its back, a little Red Riding Hood cape made of bright red cloth, a nice new dress and many another bag of candy and nuts. The rest of the family fared as well and after all the presents had been opened they played games, popped corn in the big fire place and had a glorious time.

The rag doll my mother had was her great treasure and she named her Ann that very night. When I was a little girl Ann was given to me and I think I loved her more than any of my other dolls. Sometime I will tell you more about Ann, then came a big bag of Ann's

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"Low Cost of Living" Menu

CHRISTMAS DAY MENU.

Breakfast.
Sliced Oranges.
Fried Chicken Livers, with Bacon.
Baked Potatoes.
Muffins. Coffee.

Dinner.
Mushroom Cocktails.
Roast Goose with Raisin Stuffing.
Mashed Potatoes, Brussels Sprouts.

Olives, Apple Sauce, Celery.
Pineapple Salad, Citrus Frappe.
Vanilla Ice Cream.
Small Cakes, Christmas Candy.
Nuts and Raisins.
Cheese and Coffee.

Supper.
Cold Goose with Currant Jelly.
Baked Stuffed Apples.
Christmas Cake.
(Described Tuesday.)
Cocoa.

BREAKFAST.

Chicken Livers and Bacon—Fry the slices of bacon with the liver. When done add a little butter and a teaspoon of chopped parsley.

DINNER.

Mushroom Cocktails—Place a

MENU FOR SUNDAY.

Breakfast.
Grape Fruit.
Liver and Bacon.
French Fried Potatoes.
Raised Oatmeal Muffins.
Coffee.

Dinner.
Goose Soup.
Roast Lamb, Mint Jelly.
Oven Browned Potatoes.
Celery Salad.
Jelly Apple Pie.
Cheese. Coffee.

Breakfast.
Baked Turnips.

Supper.
Oysters With Macaroni.
Toasted Cheese Crackers.
Sponge Cake.
Pineapple Sauce.
Cocoa.

BREAKFAST.

Raised Oatmeal Muffins—Heat three quarters of a cup of milk, add a quarter of a cup of sugar, a tablespoon of lard, a cup of oatmeal, three cups of flour, and half a yeast cake dissolved in quarter of a cup of warm water. Let it rise overnight and in the morning fill gem pans

MENU FOR MONDAY.

Breakfast.
Baked Apples.
Scrambled Eggs.
Cranberry Marmalade.
Toast. Coffee.

Luncheon.
Grilled Sardines.
Buns. Cookies.
Tea.

Dinner.
Cream of Carrot Soup.
Reheated Lamb.
Horseradish Sauce.
Sweet Potatoes With Bacon.
Cherry Salad.
Chocolate Bread Pudding.

BREAKFAST.

Cranberry Marmalade—Remove the seeds and tough parts of two oranges, then chop fine using the skins. Boil with a quart of cranberries and a cup of raisins. Add three cups of sugar and boil until thick.

LUNCHEON.

Grilled Sardines—Broil over a quick fire, also heating the oil from the can. Add to the oil a teaspoon of chopped parsley and pour over the sardines.

small handless glass in the center of a plate and encircle it with six small button mushrooms, carefully washed but not peeled. Fill the cocktail three quarters full of sauce made of half a cup of tomato chutney, one teaspoon of lemon juice, two drops of table sauce, and half a teaspoon of salt.

Roast Goose—Wash and wipe dry. Dredge with flour and fill with a dressing made from bread crumbs, applesauce and a cup of seeded raisins. Bake until tender.

Cider Frappe—Boil together for fifteen minutes a quart of elder, one half cup of brown sugar, six whole cloves, a stick of cinnamon, and a pinch of salt. Strain and chill. Pack in ice and salt and freeze fifteen minutes. Serve in sherbet glasses.

Vanilla Ice Cream—Boil a quart of cream, add a cup of sugar and a teaspoon of vanilla. Cool and freeze. For a nice chocolate sauce boil one cup of water and half a cup of sugar for five minutes. Add half a cup of milk, two squares of melted chocolate and a tablespoon of dissolved cornstarch. Boil one minute.

SUPPER.

Baked Stuffed Apples—Core tart apples, fill them with a mixture of chopped raisins and nuts and bake until apples are soft.

DINNER.

Goose Soup—Cover the bones with cold water and simmer several hours. Strain and serve clear.

Baked Turnips.— Pare the turnips, cut in half, place in a baking dish, pour over enough milk to cover and butter, pepper and salt, and bake until tender.

Jelly Apple Pie.— Make a rich pie crust, fill with sliced apples, sprinkle with sugar, nutmeg, salt, and pieces of butter. Last of all pour over a tablespoon of water. This forms a jelly and adds to the richness of the pie.

SUPPER.

Oysters With Macaroni—Scald one pint of oysters in their own liquor and drain. Melt three tablespoons of butter, blend in three tablespoons of flour, let brown slightly, add gradually one cup of milk and half a cup of oyster liquor. Season with half a teaspoon of salt and a dash of red pepper. When smooth and thick, add the oysters together with one cup of fine cut and cooked macaroni. Turn into a buttered baking dish, sprinkle with grated cheese, cover with buttered crumbs, and brown in a hot oven.

Sweet Potatoes With Bacon—Boil until tender and pare. Place in a baking dish with a piece of bacon on each potato and bake until tender.

Cherry Salad—Drain the contents of a can of cherries and pit a cupful. Serve on lettuce with a dressing made from two tablespoons of olive oil, a tablespoon of vinegar and a tablespoon of cherry juice.

Chocolate Bread Pudding—Soak one cup of bread crumbs in two cups of milk, add a quart of chocolate, three tablespoons of sugar, one egg, and a little salt. Turn into a baking dish and bake in a moderate oven twenty-five minutes.

SELECTED RECIPES

Mayonnaise Potatoes.

Put one and a half teaspoonsful of butter in a frying pan. When melted add a scant tablespoonful of chopped onion, let it slightly color, then add two cupfuls of cold boiled potatoes cut into dice. Stir until the potato has absorbed all the butter, and become slightly browned, then sprinkle with salt, pepper and a tablespoonful of chopped parsley. Mix well and serve very hot.

Carita Pudding.

One pound figs, three eggs slightly beaten, two cups milk, two table-spoonfuls sugar, vanilla. Grease a plain-sided oval mould with butter, and line it with figs which are split through the centre lengthwise. Place the skin side next to the mould. Make a custard of the milk, eggs and sugar; place the bowl containing this custard in a saucepan of boiling water and stir gently until it thickens to the consistency of cream (it must on no account boil.) Add three drops vanilla, and set it aside to cool. When cool, pour it into the lined mould and steam until it is set, which will probably be in twenty minutes. Take care that the top of the mould is covered to prevent the steam setting. Turn out of the mould to serve. To be eaten with cream and sugar.

Codfish Balls.

Soak purified, shredded codfish for two or three hours, then boil for fifteen minutes in water that has had a tablespoonful of vinegar stirred into it, and spread upon a sieve to get cold. Allow to each cupful of fish half as much mashed potatoes whipped to a soft cream. Mix together well, make very hot over the fire, and heat in a greased tin for every cupful of fish. Season with pepper. Let the mixture get quite cold, make into balls, roll in flour, and set in a cold place to stiffen. If they are wanted for breakfast, the balls can be made the night before. Roll them again in flour and fry in deep fat to a yellow brown.

Oatmeal Gems.

One cupful oatmeal, one cupful water, one cupful sour milk, one cupful soda, three-quarters table-spoonful flour, one-half table-spoonful salt, one table-spoonful butter, two table-spoonfuls sugar. Soak the oatmeal over night in a cupful of water. In the morning add the sour milk, flour, soda, salt, butter and sugar. Mix and bake in hot, well-buttered gem pans. If too moist, add a little more flour. One cupful of sweet milk and one table-spoonful of baking powder can be used instead of sour milk and soda.

Rolls Bread and Butter.

Rolls bread and butter is preferable to flat slices for afternoon tea, as one can hold it without soiling gloves. Butter the loaf—not a fresh one—having first cut off the crust with a very sharp knife. Cut a slice as thin as possible and roll each slice with the flat of the hand—practically soon perfects it in this. Pile the rolls on fashion or in pyramid, on a doily covered bread plate. Garnish daintily with parsley and cream.

Easy & Practical Home Dress Making Lessons

Prepared Especially For This Newspaper by Pictorial Review

An Adorable Negligee.



Negligee is fashioned of pale blue albatross trimmed with frills of pleated satin ribbon. The neck may be finished in square effect with a border of lace or with a collar of plain silk. In medium size the robe requires 4 1/2 yards of material, with 1 1/2 yards of ribbon for the frills.

A dainty negligee makes a charming gift at all times. To fashion this one, begin by closing the under-arm, sleeve and shoulder seams as notched. Tuck



the front and back as indicated by perforations, then stitch tucks the desired width. Hem the front and tuck to form a heading at Empire waistline, crossing on crossline of double "oo" perforations; stitch 1 1/2 inches from fold; turn tuck upward and stitch 1 1/2 inch from fold; stitch a casing underneath front and back along stitching line of tuck and insert elastic. If desired, omit tuck and gather on crosslines of single small "oo" perforations. Adjust belt over gathers, centers even, small "oo" perforation at under-arm seam; large "oo" perforation is belt indicates center-front.

There are ways of further elaborating the design without adding greatly to its cost; for instance, a band of black silk or satin may be stitched about the bottom of the skirt above the hem and the plain turn-down collar may be black satin overlaid with white batiste. The notes of sharp contrast figure prominently in boudoir garments this season and are most effective.

Pictorial Review Negligee No. 6148. Sizes 22, 24, 26, 28, 30, 32 and 34 inches bust. Price, 15 cents.

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