Told In Twilight --- In the Realm of Woman

Society

(Continued from page 7.)

Miss Margaret Cunningham entertained informally at tea this week in honour of Miss Louise Maclennan of Toronto.

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Miss Gladys Burton, Belleville, has been the guest of honour at several informal teas this week.

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Miss Beatrice Sanderson left today for Montreal to visit her sisters Miss Trixie and Miss Kathleen Sanderson.

Miss Louise Maclennan, Toronto, is visiting her grandmother, Mrs. Henry Cunningham, Earl street.

Lt.-Col. Belton is in town from Ottawa for New Year's. Miss Mildred Belton spending the holiday season with her parents will leave for Windsor on Saturday.

Mr. and Mrs. R. H. Partridge and Master Bobbie will return to Toronto on Sunday after spending the past two weeks with Mr. and Mrs. R. Easton Burns, Frontenac street.

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Mr. and Mrs. A. C. Johnston, Montreal, spending some days with Mr. and Mrs. W. Baille, Barrie street, went to Toronto yesterday to spend New Year's with their son, A. Stanley Johnston.

James Falconer, Walkerville, after a month's stay in the city went westward to-day.

Miss Frances Bouchette and Miss Marion Thompson, Ottawa are the guests of the latter's grandmother, Mrs. W. Thompson, Clergy street. They attended the ball given by the officers of the Provisional School of Infantry.

Mrs. W. H. McIntyre and Miss Marion McIntyre, Ottawa, are in Kingston. Miss Marion attended the dance given by the officers of the Provisional School of Infantry.

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Cards received by friends of the Bishop of Ontario and Mrs. Lennox Mills bring word that his Lordship stood the journey across the ocean very well, and that he and Mrs. Mills are enjoying England, but more especially their comparative nearness to their son, who is in the trenches.

Mrs. R. W. Barker, Earl street, is spending New Year's in Toronto with her son, Lt.-Col. R. K. Barker.

Mrs. Lindsay Malcolm, Albert street, is visiting Miss W. Pifrom, Ottawa.

Miss Agnes Johnston will return from Gananoque on Monday after sending the holidays with her parents, Mr. and Mrs. G. L. Johnston.

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Mrs. Carlos Kirkegaarde is spending a few days in Napanee with Mrs. Hugh Ryan.

Mr. and Mrs. R. M. Smyth who have been the guests of Mrs. K. M. Saunders, Alice street, returned to Montreal to-day. Their son, Lieut. R. L. Smyth, was one of the officers in charge of the R.C.H.A. draft which left for overseas yesterday.

Lieut. Hugh C. Farthing transferred to Halifax, spent a day in Montreal this week with his parents, the Bishop of Montreal and Mrs. Farthing.

Mr. and Mrs. F. Harold Lewis, "The Wellington Apartments," have come home after spending Christmas in Ottawa with Col. and Mrs. Sherwood.

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Mr. and Mrs. Arthur Craig, and Geoffrey O'Hara, Union street, are in Napanee, the guests of Mr. and Mrs. J. E. Madden.

Lieut. A. P. Christmas has returned to Brockville.

Miss Emily Smythe, Clinton, N.Y., is the guest of Mrs. R. D. Sutherland, West street.

Miss Irene Swift who has been Miss Loretta Swift's guest returned to Toronto yesterday.

Miss Mildred Macmorine has returned to Toronto after spending a few days with Mrs. Stafford Kirkpatrick, Kensington Place.

Miss Agnes Wilkins, Trenton, is the guest of Mrs. James Craig, Earl street.

Mrs. Henry Dyckman a guest at the Sears-Jackson wedding has returned to town and is again with her parents, Mr. and Mrs. J. F. Lesslie.

THE LATEST TOGS FOR SKATING.

The skating togs worn this winter appear to be intended for evening wear rather than a spin on the ice. They are all of gorgeous coloring, and many of rich material, as in the present instance. The coat was made of rose-colored faille with trimming of Roman stripe silk. The collar of skunk is closed with a fur button. A broad belt of Roman stripe is passed through a strap of the faille and the buttons which close the coat are covered with this. The cuffs and broad band on the bottom of the coat are of the stripe. Roman silk forms the gathered crown of the fur-trimmed cap. These coats are worn over woolen frocks and with checked black and white skirts.

Remedy For Paleness.

Pale lips usually betoken poor circulation. Generally a judicious course of tonics, bathing and exercise will remedy this condition. But in some cases this may not be sufficient and then the home physician's advice should be sought. To overcome temporarily this paleness one may tint the lips with a rouge or a lip stick; besides giving color it also serves as a protection to the lips from the sun and wind.

Veal Patty.

Three pounds of veal chopped fine, five tablespoonfuls of cracker crumbs, one tablespoonful melted butter, one teaspoonful pepper, one tablespoonful salt, one-half cup milk or cream, two eggs beaten. Mix, form into a loaf and cover with cracker crumbs. Put in the oven with a little water in the pan for two hours. Baste occasionally.

A nice wash cloth is made from six or eight thicknesses of white mosquito netting. White mercerized cotton can be quickly put around the edge in button-hole stitch with a crochet hook.

SPECIAL SALE OF TRIMMED HATS
For $2.95
$4 to $6 values.
Open Thursday Evening, 7.30 to 9.30.
MISS HAMILTON
370 Princess St.
Phone 1267.

Sleepytime Tales

THE GOODGIVER CLUB.

Once upon a time the girls had raised money for many Christmas presents for the poor children of the neighborhood, and you will remember I told you how they bought lots of useful things and took them around to the poor families and how delighted the needy one were and how grateful for the thoughtful gifts.

The giving of these Christmas presents made the little girls feel so happy in doing good to others that one of them suggested that it would be a fine idea to form a club to help the poor all the year round instead of just at Christmas. The other girls all agreed and they formed the "Goodgivers" Club with a president, secretary and treasurer, just like a grown up society.

They decided that they would give all sorts of entertainments during the year and would spend all they earned to make some poor people, especially, the children, happy as they could all of the time, Sick children they were to pay particular attention to, for many members of the club remembered when they had been sick, how lonesome and sad they felt with no company and nothing to cheer them up, and they knew it must be much worse among poor people.

They hadn't figured on doing anything for New Year's, as the club was only formed a day or so after Christmas, but their parents heard about the Goodgivers Club and decided to help start it off with some good deeds for the new year.

So, on Friday, which was New Years Eve each little girl belonging to the club, was given a basket by her mother which was filled with jellies, jams, cake and pies and which they were told to take to some poor families who had sick children. There was much hustle and bustle among the club members to get together and make a list of the sick children but soon they remembered a lot of them and started out to give the baskets to the invalids.

It made them very happy to begin doing good so soon and you may be sure the children who were ill, were very grateful to receive the dainties. The doctors in the neighborhood said they had no doubt that the gifts of the club on New Year's Eve brought such happiness to many of the homes that the children got better quicker on account of it.

"Low Cost of Living" Menu

Menu for Saturday

BREAKFAST
Stewed Prunes
Fish Cakes
Rice Muffins
Coffee

LUNCHEON
Scalloped Fish
Bread and Butter
Marmalade
Cream Pie Coffee

DINNER
Potato Soup
Broiled Pork Chops
Potato Souffle
Buttered Carrots
Hearts of Lettuce
Baked Custard

BREAKFAST

Rice Muffins — Mix one cup of milk, one egg, a cup of flour, one cup of flaked rice, a tablespoon of butter, and two teaspoons of baking powder. Bake in a hot oven fifteen minutes.

LUNCHEON

Scalloped Fish—Place a layer of cracker crumbs in a baking dish, then a layer of cold boiled cod and any sauce that may be left. Add a little onion, more milk if necessary and, last, a layer of crumbs. Bake brown.

DINNER

Potato Soup—Boil two large potatoes until soft. Hash, add two cups of milk, a tablespoon of flour dissolved in milk and salt and pepper, and boil one minute.

Potato Souffle—Stir three cups of hot mashed potato into one beaten egg, two tablespoons of milk and salt and pepper. Bake brown in a hot oven.

Buttered Carrots—Pare carrots, cut in dice and boil until tender. Drain, add the seasoning and three tablespoons of melted butter.

Baked Custard—Beat two eggs into two cups of milk, add a quarter of a cup of sugar, a little salt and half a teaspoon of mustard. Set in a pan of hot water and bake in a moderate oven.

Menu for Sunday

BREAKFAST
Grape Fruit
Scrapple, Baked Potatoes
Spider Cornbread
Coffee

DINNER
Mushroom Soup
Roast Beef with
Yorkshire Muffins
Boiled Potatoes
String Beans
Cranberry Salad
Madiera Pudding

SUPPER
Codfish Wiggle
Peach Sauce
Cream Puffs Cocoa

BREAKFAST

Scrapple—Boil one pound of fresh pork until it drops from the bones. Pick the meat to pieces and strain the liquor, of which there should be one pint. Put the liquor and meat on to boil and thicken with Indian meal until it will harden enough when cold to cut up and fry in slices.

Spider Cornbread — Cream two eggs with two tablespoons of sugar. Add two cups of milk and a cup and a half of cornmeal, a quarter of a cup of milk, but do not stir. Bake half an hour. When done it should be like custard on top.

DINNER

Mushroom Soup.—Boil three cups of milk with one cup of water. Thicken with a tablespoon of flour. Add half a can of chopped mushrooms and boil one minute longer.

Yorkshire Muffins—Mix two cups of flour with three eggs and a cup and three-quarters of milk. Half an hour before the roast is done turn into the pan with the roast and bake.

Cranberry Salad—Soak half a package of gelatine in half a pint of cold water until dissolved. Pour over this one quart of boiling cranberry juice, adding the juice of half a lemon, a dash of salt and sweetening to taste. When nearly cool add one cup of chopped celery and the same of broken wainut meats.

Madiera Pudding—Chop fine half a pound of suet, mix with two cups of bread crumbs, half a cup of sugar, the same of flour, two eggs, and two glasses of sherry. Boil hard four hours and serve with a sauce made by blending equal parts of butter and sugar and adding a little sherry.

SUPPER

Codfish Wiggle—Freshen a cup of codfish and boil one minute. Add two cups of milk, a tablespoon of butter and the same of flour. Boil one minute and then add half a can of peas and let all come to a boil.

Menu for Monday

BREAKFAST
Sliced Oranges
Vegetable Hash
Currant Jelly
Toast Coffee

LUNCHEON
Beef Stew
Rice Griddle Cakes
Pudding Tea

DINNER
Oatmeal Soup
Reheated Roast Beef
Browned Potatoes
Neapolitan Spaghetti
Lettuce Salad, Italian Dressing
Grape Juice Jelly

BREAKFAST

Vegetable Hash—Chop cold vegetables of any kind and add a small quantity of meat. Place a piece of butter in a frying pan and, when hot, add the vegetables and meat. Fry until brown.

LUNCHEON

Beef Stew—Use the bones of the roast. Cover with cold water and simmer until tender. Strain and add to the stock a cup of raw potatoes cut in small pieces, a pared and sliced carrot, half a chopped onion and a tablespoon of rice. Boil until the vegetables are tender, then thicken with a little dissolved flour and boil five minutes longer.

DINNER

Oatmeal Soup—Boil half an hour five cups of water and half a cup of rolled oats. Strain, return to the fire and add a cup of milk, a piece of butter and pepper and salt.

Neapolitan Spaghetti. — Boil in salted water half a package of spaghetti broken in half. Boil hard for thirty minutes. Drain, add two cups of tomatoes thickened with a little dissolved flour and then add a quarter of a cup of cheese broken in small pieces. Boil until the cheese is melted.

Lettuce Salad — Serve the crisp leaves of the lettuce with the following dressing: Mix three tablespoons of olive oil with two of vinegar, a quarter of a teaspoon of dry mustard, the same of minced onion and a tablespoon of chili sauce.

Grape Juice Jelly—Add a quarter of a cup of cold water to one and a quarter tablespoons of granulated gelatine. Then add one third of a cup of boiling water and, when the gelatine is dissolved, add one cup of grape juice and one-quarter of a cup of sugar. Chill and serve with sugar and light cream.

Spangles On Petticoats.

Spangles of different colors and glittering like the familiar kind in the glow of the footlights are sprinkled over the lace ruffles of a fluffy black petticoat.

New Negligee.

A new negligee is in enveloping affair of white net embroidered in flowers, with gold thread. Gold ribbons tie it together in front and a cloth of gold boudoir cap goes with it.

Grand Prize, Panama-Pacific Exposition, San Francisco, 1915
Grand Prize, Panama-California Exposition, San Diego, 1915

Baker's Breakfast Cocoa

The Food Drink Without a Fault

Made of high-grade cocoa beans, skilfully blended and manufactured by a perfect mechanical process, without the use of chemicals; it is absolutely pure and wholesome, and its flavor is delicious, the natural flavor of the cocoa bean.

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DANCING FROCKS IN MANY MODELS.

Dame Fashion Has Been Particularly Generous With Younger Devotees.

Dame Fashion has been most generous in providing pretty things for the very young devotee. Dancing frocks especially are more alluring than ever, and are fashioned from the most gossamer-like materials and made still more fairy-like by the additional trimmings of flowers and gauze butterflies. One charming little party frock, in pale blue tulle, had an underslip of rhinestone spangled net posed over dark cream silk. The tulle overskirt had a broad hem of silver cloth, which also formed the pleated girdle arranged a little above the normal waistline.

A charming little sleeveless bodice of the tulle over silver cloth, was simply caught on the shoulders with nosegays of French flowers, a slender rope of which also twined about the upper arm. The youthful character of this exquisite little costume was further maintained by the "bobbed" coiffure and forehead bandeau of silver and rhinestones, with a centre drop. The white kid slippers worn were strapped and beaded with silver and rhinestones.

Another dainty little frock was fashioned of mauve chiffon over pink tulle and lace. The skirt was caught on the side with little gold roses, and the hem finished, with little gold beads. The highwaisted bodice was of mauve velvet with a gold flower tucked into the folds of the corsage. The neck and short puff sleeves of chiffon were ornamented with the small gold beads. Gold slipper sand mauve hose with gold embroidered clocks were worn with this frock.

LATEST FASHION FADS INCLUDE SATIN BOOTS.

They Are Particularly Desirable for Wear With Elaborate Afternoon Frock.

Satin boots are numbered among the fashion fads of the moment. For wear with the elaborate mid-winter afternoon frock, this style of footgear cannot be improved upon. The frocks of satin or velvet are so often supplied with lace tunics or transparent hems, that kid boots are too heavy and detract from the appearance of the toilette. Satin models in black, grey, green, blue and dark shades of red and purple are therefore very popular, and have been launched in a variety of pretty styles, both in laced and buttoned designs. On a few examples of the more elaborate types toe-caps and fronts are outlined with beads in jet, or the colors used in the boots themselves. No contrasting colors are shown, but jet is widely featured. With gowns poised over cloth-of-silver or gold gauze foundation much care must be exercised in choosing the all-important footwear. Only gold or silver slippers are permissible, and these must not conflict with the "period" of the gown. Silk hose must be worn to match, and are frequently enchanced with dainty embroidery in brilliants or metallic traceries. The vogue for bronze footwear is by no means decreasing, but it is featured more for outdoor wear with suits or wraps trimmed with brown toned furs.

FASHION HINTS.

A Few Suggestions For The Well-dressed Woman.

The latest spangles are long shaped instead of round—thus they have much the effect of a fringe.

Bead bags and purses always have al little vogue all their own. Copies of our models are among the best.

Black silk tulle or net is not only a fashionable, but an economical choice for the all-around evening gown.

It is suggested that tailor mades will soon be more elaborate. The plain belted models of army inspiration are going out.

A stiff beaver hat, almost exactly like a man's silk hat for full dress, is trimmed only with a heavy metal cord half way up the crown.

Feminine Frills.

Fur capes reaching just to the shoulder line are smart.

Muffs may be diamond-shaped with a tassel hanging from one corner.

Little garlands of flowers loop up tulle-puffed skirts or cascaded drapped effects.

Get the habit of sprinkling a little

The Good Old-fashioned Washing Compound
PEARLINE

in the water whenever you have cleaning to do. It will move the dirt so fast that you will save many a rub and invariably it will produce the results you want, no matter how hopeless a task may seem.

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Almost twice as big a package as before at the same price—5 cents

"It's FREE Running"
Never refuses to flow from the shaker, never cakes or hardens however damp the weather.
SIFTO SALT
is "free-running". It's something a little bit different and better for table use. Try it. At the better grocers.
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Ready in a moment

OXO CUBES are a vast improvement on all the oldfashioned methods.

While the water is "coming to the boil," cup, saucer and OXO CUBE are got ready and in one minute hot, tempting Bouillon awaits you.

OXO CUBES save time and cut out the drudgery of cooking. They are so sustaining that one OXO CUBE and a few biscuits enable one to carry on for hours.

Tins of 4, 10, 50 and 100 Cubes.

A CUBE TO A CUP
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