PAGE FUURTEEN





Among the Christmas festivities in Macdowall, Wellington street. Napanee was a delightful reception cent illness, was looking exceeding- have returned to Montreal after vis- salt pork, are also good. ly well in black silk and lace. The iting Mr. and Mrs. George Darragh, decorations were all of Christmas King street. red, crimson American' Beauties forming the centre piece of the elaborately arranged tea table. Mrs. is visiting Prof. and Mrs. Scott for Templeton and Mrs. Coleman pour- a few days, will receive with Mrs. ed tea, relieved by Mrs. Young and Scott on Tuesday, January 11th. Mrs. Herrington. Mrs. J. Rudd Per- Miss Marian Ogilvie and Miss Edry and Mrs. J. W. Robinson served ith Carruthers will leave on Monday ed. Mrs. H. Daly and Mrs. Pruyn inhelped in receiving the guests.

third Tuesdays of January and February.

The members of Queen's Battery will be hosts at a dance on the 27th of January.

Miss Helen McKay, who has been spending the holidays with her parents, Mr. and Mrs. John McKay, Sydenham street, will return to Havergal College on Monday.

Mrs. R. H. Partridge and Master Bob returned to Toronto on Fri-Mrs. Chipman, Brockville, is stay-

ing with Mrs. Charles Taylor, Johnuson street. Dr. Rivington Fischer, London, is

Mrs. Myles Miller, visiting her parents, Dr. and Mrs. Vrooman, Napanee, spent a couple of days this week with Miss Helen Uglow, Barrie

Miss McDunnough, Montreal, spent Wilkinson, Bagot street.

Miss Gladys Burton and Miss Dorothy Benton returned, to Belleville

Mrs. J. Robertson returned to

Mrs. John A. Cooper, Toronto, who

ices, and several young ladies assist- to resume their studies at Havergal. Miss Gwendoline Folger is another and add a pinch of pepper. vited the guests to the tea room and Havergal girl who will go to Toronto early in the week.

Miss Mildred Walker who has Soak one quart beans over night; Mrs. T. S. Scott, 84 Barrie street, been visiting Miss Helen Campbell, drain, cover with fresh water, heat in Perth this week.

Mrs. J. W. Mahood, Johnson street, will return to Toronto on Sunday. G. Y. Chewn "Sunnyside" is it New York

HINTS FOR COOKS.

Jelly cake should have the edges pared off carefully to make it roll

Fresh mint may be always at hand for cooking purposes by growing it at home in a glass of water. Butter will-keep sweet much long er in a crock jar with a tight-fitting

cover than in any other way. The small end of a potato should are hearly done add tomatoes. be pricked before it is put into the oven to bake, to keep it from bast-

The first time a girl is engaged she imagines she's as important, as the heroine in a novel. Touch a man's pocketbook, and, nine times out of ten, you sour hi

disposition. Fashion spends a good deal Tweed this week after spending a time in the fool making business.

# JUST BEANS.

Dried white beans can be made in to many tempting combinations, and not the least tempting is the reliable dish of baked beans. Baked beans The Monse Squirrels and the Monse, nice breakfast waiting for things, all the way from delicious to mouse ran out of his cold hole in a your night's lodging by gathering they are cooked. To begin with, place to stay, ran into a hole in a said a squirtel in what he tried to given by Mrs. F. F. Miller in honor Miss Helen Uglow, visiting Mrs. means a long, slow, thorough cook there and the mouse was cold and The mouse was very glad to deof her daughter-in-law, Mrs. W. Mi- W. M. Miller, Napanee, has returned ing. They must, however, never be hungry so he huddles cicse in a cor- this and worked so hard that he had England, some time during this Mrs. Christopher Robinson, visit- are always improved by careful flav- did he sleep that he didn't hear the them to take home. He was such month. Mrs. Miller received in a ing her father, Rev. R. S. Forneri oring—with meat or vegetables squirrel's when they came home, a willing little fellow that everyone filmon; Mrs. W. M. Miller wore a Mrs. (Dr.) G. L. Cooke (nee each of which a strip of pacon is eral big bright eyes staring at him. thing more was said about his going Small ramekins of baked beans, over and he woke with a start to see sev. began to grow fond of him and no-Parisian frock of pale blue satin Florence Wert, Newington, Ont.) and laid, are delicious in both appear. "How dare you come into our and he lived all winter with his new veiled with lace; Miss Diana Miller little daughter, of Lloydminster, ance and taste and can be used as house when we are away?" asked friends, was in Belgian blue chiffon velvet; B.C., are guests of Mr. and Mrs. J. an entree at dinner or luncheon, one of the squirrels. "Go right out The hext spring, when his own not receiving on account of her re- Mr. and Mrs. Charles Edwards each person, instead of the usual Beans baked with a pork chop for or we will put you out."

Baked With Oil.

warm water: Place them in dousalt, one-half enp tomatoes and a oven. Pour a little olive oil over them

### With Tomatoes,

Emily street, returned to her home slowly (do not boil), cook until skins will burst and drain again. Scald Miss Ethelwyn Mowat, Johnson rind of one-half pound piece pork, street, went to Toronto on Friday scrape, remove one-quarter inch slice Mr. and Mrs. Arthur McNicol and and put in bottom of bean pot. Cut their son, who have been visiting through rind of remaining pork every one-half inch; put beans in pot and bury pork in beans, leaving rind exposed. Mix one teaspoon salt and two tablespoons each molasses and sugar with one cup boiling water and add to beans; add more boiling water to cover beans. Cover beanpor and bake slowly-six or eight hours. Cook half a can of tomatoes with a slice of onion 15, minutes; strain; melt three tablespoons butter, mix with same amount of flour; salt and pepper; add tomatoes and cook until thick. If tomatoes are very acid add a few grains of soda. When beans

### Spanish Beans.

Soak overnight two cups of dried beans, then boil them until tender. Boil three sweet red peppers and put them through a sieve, Fry three and pour over a sauce made by meltslices of bacon until brown, then add ing a tablespoon of butter, and stirthe pepper pulp and one green pepper that has been minced fine and a cup of milk. Boil until thick, one shredded onion. Then put in the stirring all the time, then add-pepbeans, adding plenty of juice, a little salt and, some grated cheese Cook together thoroughly.

### NEGLIGEES.

One of the principal points in the selection of a negligee is to choose; color that not only is becoming, but to the fire, add a teaspoon of chop- Bake in a quick oven until brown. There are so many new colors among the season's offerings that this task is sometimes perplexing. It make no difference how becoming the style If the color is unbecoming the wearer usually finds it impossible to feel thoroughly comfortable in the garment she wears. The shaded tissue paper which is to be found in all stationary shops is excellent to use in defermining a becoming color. Sel ect a sheet of the tint that makes the strongest appeal to the fancy. Stand n a strong light before a truth tell. ing mirror and with the shoulders bare crush the tissue up around the neck. Try each shade, one at a time, until the most becoming has been found, then match the dress material to the tissue paper as nearly as pos-

What is becoming one season if not always so the next. One of the Bacon with Dried Beef-Cut five commonest mistakes, beauty experts large slices of bacon in small pieces ways so. Age, illness, the addition of stir until the edges curl and the beef

# WOMEN OF CANADA.

Fort Coulonge, Quebec .- "I am happy to tell you that your medicine did me wonderful good.



other things but young at the time are fashioned in soft, clinging mater- frame and the casing and put a little and knew very lit- ials in which delicate shades of rose, also on the cord. came to me with These tones combine well with the

year afterward had twins."-Mrs. J. ies are those done in self color with ful eye on all closets and chests. BRADY, Fort Coulonge, Quebec. perhaps an additional dash of gold Thousands of women right here in or silver. Canada who are now blessed with robust health cannot understand why thousands of other women continue to worry and suffer when they can obtain for a trifling sum Dr. Pierce's Favorite Prescription, which will surely and quickly banish all pain, distress and misery and restore the

Young mothers who preserve the charms of face and figure in spite of an increasing family and the care of growing children are always to be envied. "Favorite Prescription" gives the strength and health upon which happy motherhood twice as long if the pressure ser depends. It enables the mother to nour- the top is loosened after using. ish the infant life depending on her, and velopment of a perfectly healthy child.

A GREAT BOOK THAT EVERY

Over a million copies of the "The each at least one apple a day: I' will keep their systems in good con-

Send fifty cents (or stamps) for mailing charges to Dr. Pierce's Invalids' Hotel, sawed off and corned. If boiled with Buffalo, N. Y., and enclose this notice | cabbage it will make a good lunch and you will receive by return mail, all dish

"Ow Cost of Living" Mon

can be any of a dozen different Once upon a time a little field "You better go out with us and earn unpalatable, according to the way field and, in trying to find some warm some nuts and bringing them home, " they must be cooked tender, which tree. It, was warm and snug in make a very gruff voice. cooked to the mushy state. They her and went fast asleep. So hard the biggest pile of nuts of any of

people saw him, what do you think? The frightened mouse tried to get His fur had grown quite bushy and up and run but his feet were so his fur was almost as thick as his cramped from his long rest that he friends' he had lived with so long. nearly fell. "Poor thing let him He had, too, grown so fond of the Soak one quart beans over night stay," said another squirrel. "Yes, squirrels and they liked him so well. let him stay to-night and he can go that he never went back to the fields ble boiler, and add, two teaspoons in the morning," pleaded another. to live and stayed with the squirrels

## The little mouse slept close beside all the rest of his life. small piece pork and let them steam one of the squirrels and when he Don't you think he was a funny until nearly done. Then remove to woke in the morning there was a little fellow?

ped parsley and serve without

Chartruese of Spinach - Butter

a mould and line it with thin slices

of hard boiled eggs. Fill with

chopped, cooked spinach, well-drain-

ed, pressing it firmly. Put into a

pan of hot water and bake for a few

Potato Pyramid-Make mashed

minutes, then turn out and serve

potatoes into cones. Rub over with

butter and then with beaten egg and

Lemon and Grape Frappe—Boil two

cups of water and the same of sugar

ten minutes. Cool, add half a cup

of lemon juice and a quart of grape

juice. Freeze and serve in tall

SUPPER.

Oysters with Rice-Drain the li-

quor from a pint of oysters, boil and.

skim it. . Add to it half a cup of

well washed rice, and after a few

minutes rapid boiling, place over

boiling water and cook until tender.

Stir in a heaping tablespoon of but-

ter and let it cool slightly. Add one

well beaten egg and spread all on the

platter for serving. It should be about an inch deep. Make hollows

with drawn butter;

brown in the oven.

Menu for Sunday BREAKFAST Grapefruit Brolled Mackerel Baked Potatoes Popovers Coffee DINNER Brolled Squab Pointo Pyramids Chartrense of Spinach Banana Salad Lemon and Grape Frappi SUPPER

Oysters with Rice Rye Brend Sandwiches Penr Sauce Cookles

BREAKFAST Broiled Mackerel - Seak over-

Chocolates

night and wipe dry. Broil over quick fire. Place on a hot platter ring in the same of flour and adding

Bean Soup Soak two cups of in the rice and lay an oyster in each. beans for three hours. Drain, add Cover the oysters with melted buttwo quarts of water and boil soft ter, add a little pepper and cover Mash through a coarse sieve, return with fine buttered cracker crumbs.

Menu for Monday

BREAKFAST

Sliced Bananas with Lemon

Bacon with Dried Beef

Creamed Potatoes

LUNCHEON

Tomato Soup

Apple Cornbread

Picktes

Spiced Cup Cakes

DINNER

Palestine Soup

Baked Potatoes Spinach

Hamburg Steak, Tomato Sauce

Apple Salad

BREAKFAST

LUNCHEON

For The Housekeeper.

Gas ovens should be cleaned wit

Cook the cauliflower entire; .th

eaves and stems which surround if

The elothes wringer will last

A daily bath, into which a little bicarbonate of soda is put, will allay

Try to induce the children to eat

The end of the rib roast can be

twice as long if the pressure screw a

warm, soapy water to which a little

ammonia has been added.

are delicious served with it

the burning of the feet

Pear Sauce

Lemon Ple

Coffee

of cornmeal with four teaspoons of baking powder, one teaspoon of salt, half a cup of sugar, a third of a cup of butter, a cup and a half of water,

and four cups of pared and sliced apples. Bake half an hour. -

DINNER Palestine Soup-Cut three slices of bacon in dice, add half a sup of celery cut in pieces, one turnip and one onion sliced and, if liked; two cups of pared and sliced artichokes: Simmer together for fifteen minutes without browning. Add six cups of water and boil until tender. Mash through a coarse sieve, add two cups each of water and milk and boil five minutes longer. Then add the sea soning, a teaspoon of chopped pars ley and half a teaspoon of lemon

tell us, is made by women in fancy, and fry brown. When brown add of bacon and fry brown. Add, while ng that a color once becoming is al- two cups of shredded dried beef and hot, two tablespoons of vinegar. Beat one egg in two tablespoons of milk, add to the bacon mixture and. hoil until thick. Pour over-which has been boiled tender and chopped

Apple Cornbread-Mix four cups fine.

I was troubled a half score or more pounds of flesh smooth, always rub the butter and with weakness and as well as the loss of it-all have a flour together until-smooth and add I tried wines and | tendency to change the appearance. | to the hot milk. Retracing our steps back to neglireceived very little gees, however, it will be noted this, When a window is difficult to benefit. I was season that many charming models, raise, pour melted lard between the

dividual.

Do not allow moths to breed in a bottle of Dr. cream laces and black velvet ribbons your house. It can be prevented by Pierce's Favorite so extensively used in cornamenta eliminating the garments that have

> she was sixteen years of age. Better late than never, but punctuality is a mighty sight more effecive and better.

prouder of his horse than he is of The button of success never gets much of a turn from the shiftless in-

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TRIMMINGS MISSES BUTLER &

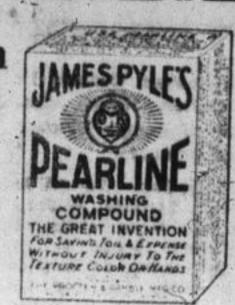
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comes



N your vestibule, in your bath-room-wherever you have a tile floor-you need no longer? worry about the foot marks that seem to come almost immediately after you clean. Just put about a tablespoonful of Pearline in a pail of hot water, stir until dissolved and use to mop the floor. You will find it the easy way to give these places the frequent cleaning they require.

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It is a good plan to take a cup of OXO whenever you experience fatigue, or have to expose yourself to wet or cold. It is wonderfully refreshing, and fortifies against sudden changes of temperature.

> Each OXO CUBE is enclosed in a neat dust-proof wrapper, and can be served as daintily as afternoon tea.

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Tins of 4, 10, 50 and 100 Cubes.





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# Lessons Prepared Especially For This Newspaper by Pictorial Review VACATION SUIT IN BLUE RATINE

Easy & Practical Home Dress Making

be made in one or two modish designs.

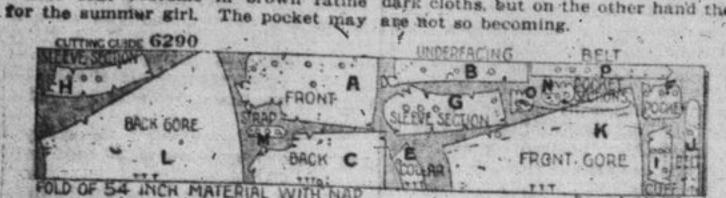
and the skirt is trimmed with pockets. The comfort and style of this tailored frock was apparent; therefore it meets the approval of the most conservative of tastes. The jacket may close right up to the neck with a round collar and be belted or may hang straight and loose like a boy's coat, with a closed or V-sNaped neck. The skirt is a smart two-piece affair, with waist-line raised two inches above the natural line. It is finished with a neat belt and gathered slightly across the back. Like the jacket, it is trimmed with pockets of

goodly dimensions. For 16 year size 3% yards 54-inch material are required to make the costume, and in cutting the cloth can be used to best advantage if the directions on the cutting guide are carefully carried out. First fold the material. Now on the lengthwise fold, about three inches from the crosswise edge of the cloth, place the back gore of the skirt, and to the right of this lay the back of the coat; also on the fold of material. Follow with the collar and the front gore and with the addition of the belt these complete the sections to be laid

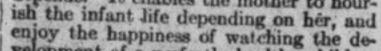
on the fold of the goods. The under-sleeve section is laid toward the selvage edge opposite the back gore. The front, upper-sleeve Prescription. I became strong and a tion. The most effective embroider had them in and by keeping a water are laid on a lengthwise thread of the

material. If a short belt is desired on the jacket cut off front edge of belt on small "o" perforations. For the open neck effect cut off front edges of front and underfacing on small "b" perforations. The seam allowance on the shoulders, under-arm, back seam of sleeve and cuff one inch, and is indicated by notches, The remaining seams, however, are but

At this season it is well to select en material and the suit will be available for early fall wear. There is decided liking for the tan or dust-color light weight coverts, whipcords, khaki, etc., for summer wear. They certainly



Pictorial Review Suit No. 6290. Sizes 14, 16, 18 and 20 years.



WOMAN SHOULD HAVE. People's Common Sense 'Medical Adviser" are now in the hands of the people. It is a book that everyone should have and read in case of accident or sickness.

Miss Ida Horr, aged fifty-three years, a Watertown, N.Y., school teacher died suddenly on Wednesday. She was born at Cape Vincent N.Y., and had been teaching since

It often happens that a man is

At Greatly Reduced Prices.