

Told In Twilight -- In the Realm of Woman

Society

(Continued from Page 7.)

Among the Christmas festivities in Nanawee was a delightful reception given by Mrs. F. F. Miller in honor of her daughter-in-law, Mrs. W. Miles Miller, who returns to London England, some time during this month. Mrs. Miller received in a Swiss embroidered gown of pale grey tulle; Mrs. W. Miles Miller wore a Parisian frock of pale blue satin veiled with lace; Miss Diana Miller was in Belgian blue chiffon velvet, while Mrs. J. P. Vrooman, although not receiving on account of her recent illness, was looking exceedingly well in black silk and lace. The decorations were all of Christmas red, crimson and American. Beauties forming the centre piece of the elaborately arranged table, Mrs. Templeton and Mrs. Coleman poured tea, relieved by Mrs. Young and Mrs. Harrington. Mrs. J. Rudd Perry and Mrs. J. W. Robinson served ices, and several young ladies assisted. Mrs. H. Daly and Mrs. Prunyn invited the guests to the tea room and helped in relieving the guests.

week with her mother, Mrs. R. J. Macdowall, Wellington street. Miss Helen Uglow, visiting Mrs. W. M. Miller, Nanawee, has returned to Kingston. Mrs. Christopher Robinson, visiting her father, Rev. R. S. Forneri has returned to Ottawa. Mrs. (Dr.) G. L. Cooke (nee Florence West, Newington, Ont.) and her daughter, of Lloydminster, B.C., are guests of Mr. and Mrs. J. B. Cooke, Union street west. Mr. and Mrs. Charles Edwards have returned to Montreal after visiting Mr. and Mrs. George Darragh, King street. Mrs. John A. Cooper, Toronto, who is visiting Prof. and Mrs. Scott for a few days, will receive with Mrs. Scott on Tuesday, January 11th. Miss Marian Ogilvie and Miss Edith Carruthers will leave on Monday to resume their studies at Haverford. Miss Wendoline Folger is another Haverford girl who will go to Toronto early in the week. Miss Mildred Walker, who has been visiting Miss Helen Campbell, Emily street, returned to her home in Perth this week. Miss Eichelwyn Mowat, Johnson street, went to Toronto on Friday. Mr. and Mrs. Arthur Nicol and their son, who have been visiting Mrs. J. W. Mahood, Johnson street, will return to Toronto on Sunday. G. Y. Chown, "Sunnyside" is in New York.

HINTS FOR COOKS.

Jelly cake should have the edges pared off carefully to make it roll easily. 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 longer in a crock jar with a tight-fitting cover than in any other way. The small end of a potato should be pricked before it is put into the oven to bake, to keep it from bursting. 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 his disposition. Fashion spends a good deal of time in the fool making business.

JUST BEANS.

Dried white beans can be made into many tempting combinations, and not the least tempting is the reliable dish of baked beans. Baked beans can be any of a dozen different things, all the way from delicious to unpalatable, according to the way they are cooked. To begin with, they must be cooked tender, which means a long, slow, thorough cooking. They must, however, never be cooked to the mushy state. They are always improved by careful flavoring with meat or vegetables. Small quantities of baked beans, over each of which a strip of bacon is laid, are delicious in both appearance and taste and can be used as an entree at dinner or luncheon. Beans baked with a pork chop for each person, instead of the usual salt pork, are also good.

Baked With Oil.

Soak one quart beans over night in warm water. Place them in double boiler, and add two teaspoons salt, one-half tsp tomatoes and a small piece pork and let them steam until nearly done. Then remove to oven. Pour a little olive oil over them and add a pinch of pepper.

With Tomatoes.

Soak one quart beans over night; drain, cover with fresh water, heat slowly (do not boil), cook until skins will burst, and drain again. Scald rind of one-half pound piece pork, scrape, remove one-quarter inch slice and put in bottom of bean pot. Cut 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 beanpot 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 are nearly done add tomatoes.

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 slices of bacon until brown, then add the pepper pulp and one green pepper that has been minced fine and one shredded onion. Then put in the beans, adding plenty of juice, a little salt and some grated cheese. Cook together thoroughly.

NEGLIGES.

One of the principal points in the selection of a negligee is to choose a color that not only is becoming, but which enhances one good point. There are so many new colors among the season's offerings that this task is sometimes perplexing. It makes no difference how becoming the style, if the color is unbecoming to 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 determining a becoming color. Select a sheet of the tint that makes the strongest appeal before a truth-telling 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 possible. What is becoming one search is not always so the other. One of the commonest mistakes, beauty experts tell us, is made by women in fancying that a color once becoming is always so. Age, illness, the addition of

WOMEN OF CANADA.

Fort Coulonge, Quebec. "I am happy to tell you that your medicine did me wonderful good. I was troubled with weakness and I tried wines and other things but received very little benefit. I was young at the time and knew very little about medicines till a lady friend came to me with a bottle of Dr. Pierce's Favorite Prescription. I became strong and a year afterward had twins." - Mrs. J. Brady, Fort Coulonge, Quebec. "Thousands of women right here in 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 womanly health. 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 depends. It enables the mother to nourish the infant life depending on her, and enjoy the happiness of watching the development of a perfectly healthy child."

A GREAT BOOK THAT EVERY WOMAN SHOULD HAVE.

Over a million copies of the "The People's Common Sense Medical Advice" are now in the hands of the people. It is a book that everyone should have and read in case of accident or sickness. Send fifty cents (or stamps) for mailing charges to Dr. Pierce's Invalids' Hotel, Buffalo, N. Y., and enclose this notice and you will receive by return mail, all charges and customs duty prepaid, this valuable book.

Sleepytime Tales

The Mouse Squirrels and the Mouse. Once upon a time a little field mouse ran out of his cold hole in a field and, in trying to find some warm place to stay, ran into a hole in a tree. It was warm and snug in there and the mouse, who was cold and hungry so he huddled close in a corner and went fast asleep. So hard did he sleep that he didn't hear the squirrel's when they came home, and he woke with a start to see several big-bright eyes staring at him. "How dare you come into our house when we are away?" asked one of the squirrels. "Go right out or we will put you out!" The frightened mouse tried to get up and run but his feet were so cramped from his long rest that he nearly fell. "Poor thing let him stay," said another squirrel. "Yes, let him stay to-night and he can go in the morning," pleaded another. The little mouse slept close beside one of the squirrels and when he woke in the morning there was a nice breakfast waiting for him. "You better go out with us and earn your night's lodging by gathering some nuts and bringing them home," said a squirrel in what he tried to make a very gruff voice. The mouse was very glad to do this and worked so hard that he had the biggest pile of nuts of any of them to take home. He was such a willing little fellow that everyone began to grow fond of him and nothing more was said about his going and he lived all winter with his new friends. The next spring, when his own people saw him, what do you think? His fur had grown quite bushy and his friends had lived with so long. He had, too, grown so fond of the squirrels and they liked him so well that he never went back to the fields to live and stayed with the squirrels all the rest of his life. Don't you think he was a funny little fellow?

"Low Cost of Living" Menu

Menu for Sunday. BREAKFAST: Grapefruit, Broiled Mackerel, Baked Potatoes, Popovers, Coffee. DINNER: Bean Soup, Broiled Squab, Potato Pyramids, Chutney of Spinach, Banana Salad, Lemon and Grape Frappe. SUPPER: Oysters with Rice, Rye Bread Sandwiches, Pear Sauce, Cookies, Chocolates.

Menu for Monday. BREAKFAST: Broiled Mackerel, Baked Potatoes, Popovers, Coffee. DINNER: Bean Soup, Broiled Squab, Potato Pyramids, Chutney of Spinach, Banana Salad, Lemon and Grape Frappe. SUPPER: Oysters with Rice, Rye Bread Sandwiches, Pear Sauce, Cookies, Chocolates.

Menu for Tuesday. BREAKFAST: Broiled Mackerel, Baked Potatoes, Popovers, Coffee. DINNER: Bean Soup, Broiled Squab, Potato Pyramids, Chutney of Spinach, Banana Salad, Lemon and Grape Frappe. SUPPER: Oysters with Rice, Rye Bread Sandwiches, Pear Sauce, Cookies, Chocolates.

Menu for Wednesday. BREAKFAST: Broiled Mackerel, Baked Potatoes, Popovers, Coffee. DINNER: Bean Soup, Broiled Squab, Potato Pyramids, Chutney of Spinach, Banana Salad, Lemon and Grape Frappe. SUPPER: Oysters with Rice, Rye Bread Sandwiches, Pear Sauce, Cookies, Chocolates.

Menu for Thursday. BREAKFAST: Broiled Mackerel, Baked Potatoes, Popovers, Coffee. DINNER: Bean Soup, Broiled Squab, Potato Pyramids, Chutney of Spinach, Banana Salad, Lemon and Grape Frappe. SUPPER: Oysters with Rice, Rye Bread Sandwiches, Pear Sauce, Cookies, Chocolates.

Menu for Friday. BREAKFAST: Broiled Mackerel, Baked Potatoes, Popovers, Coffee. DINNER: Bean Soup, Broiled Squab, Potato Pyramids, Chutney of Spinach, Banana Salad, Lemon and Grape Frappe. SUPPER: Oysters with Rice, Rye Bread Sandwiches, Pear Sauce, Cookies, Chocolates.

Your taste for good tea will prove to you

Red Rose Tea "is good tea"

Foot-prints vanish when PEARLINE comes. The Procter & Gamble Distributing Co. of Canada, Ltd. Hamilton, Canada.

IN 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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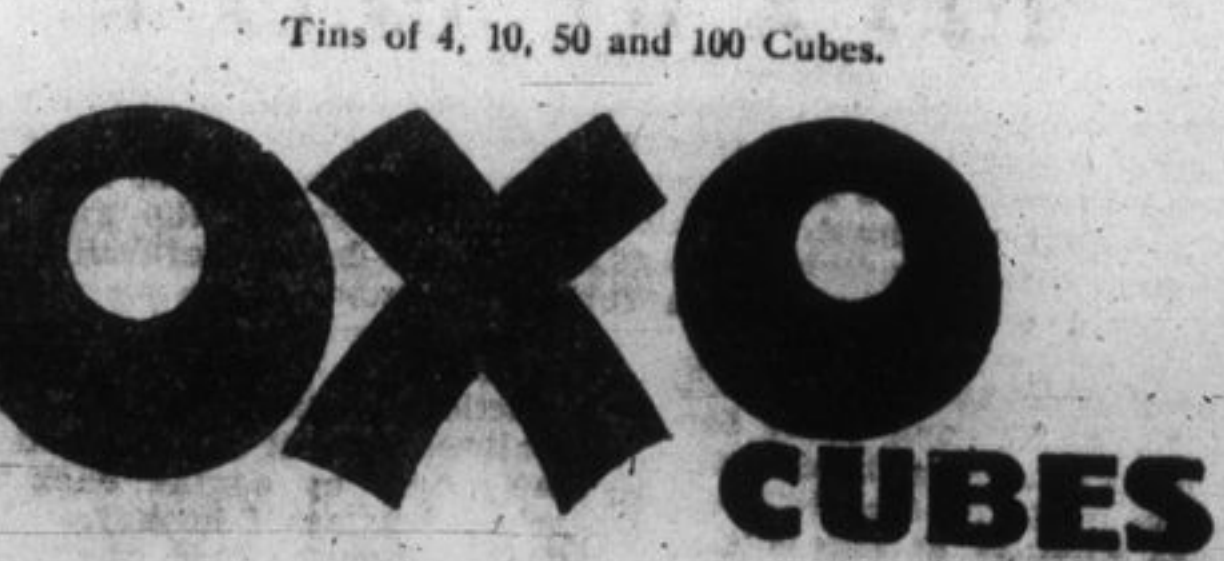
After a busy morning

THE pleasure of shopping may cause you to forget that you are hungry and fatigued till you are on the point of reaching home. On such occasions, or, in fact, whenever you want food quickly, a cup of OXO is just the thing. It can be prepared in a moment.

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.

A CUBE TO A CUP



Ladies' Cloth Top Boots

In Patent, Colt or Gun Metal. Button or Laced High and Low Heels. \$3.50 and \$4.

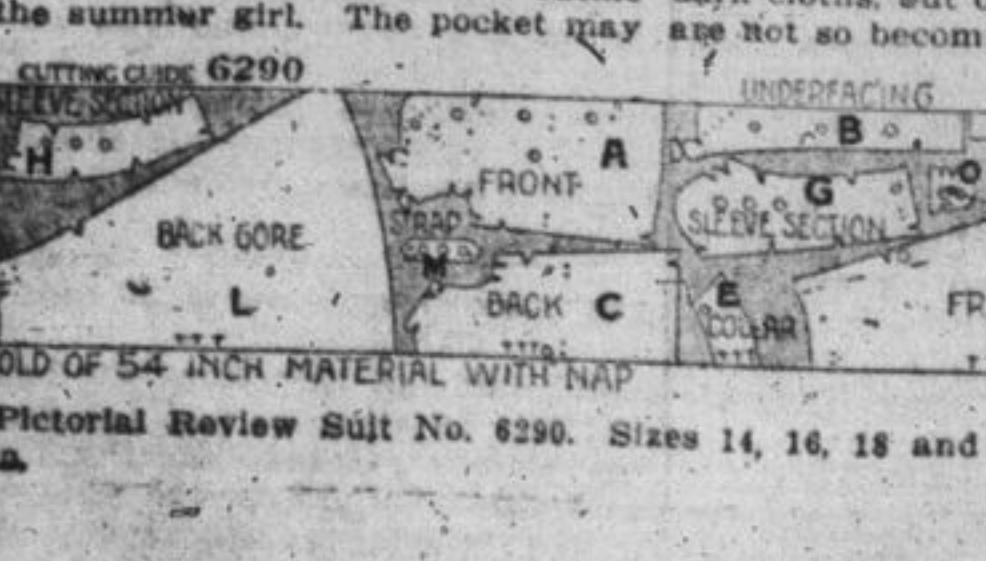
H. Jennings, King Street

Easy & Practical Home Dress Making Lessons

Prepared Especially For This Newspaper by Pictorial Review

VACATION SUIT IN BLUE RATINE

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 the belted or may hang straight and loose like a boy's coat, with a closed or V-shaped 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 2 1/2 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 selvaige edge opposite the back gore. The front, upper-sleeve section, underfacings, pockets and cuffs are laid on a lengthwise third 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 underarm on small "o" perforations. The seam allowance on the shoulder, under-arm, back seam of sleeve and cuff is one inch and is indicated by notches. The remaining seams, however, are but 3/4 inch wide. At this season it is well to select serge, gabardine or a light weight woolen material and the suit will be available for early fall wear. There is a decided liking for the tan or dust-color light weight covers, whipcords, khaki, etc., for summer wear. They certainly show the dust less readily than the dark cloths, but on the other hand they are not so becoming.



Pictorial Review Suit No. 6290. Sizes 14, 16, 18 and 20 years. Price, 15 cents.