

# Told In Twilight --- In the Realm of Woman





(Continued from Page 7.) Captain L. W. Gill and the men of Montreal for a few days. The patronesses, Mrs. Gill, ser, Union street. Mrs. P. G. C. Campbell and Miss Wil- Dr. John Bromley and Dr. Gordon had eaten. relmina Gordon, Teceived in Grant Merrick, who have been the guests Joe was not old enough to go out. When the horse jumped little Joe hind a screen of palms and ever- day for England. ed. Mrs. J. B. Stirling, Mrs. Brown, Staten Island, New York. and the Misses Veta Minnes, O'Con- Mrs. Benjamin F. Lamson, St. inson, Evelyn Gilbert, M. Shearer, street L. Rees, Mary Stewart, Wilson, Vin- Mrs. Alfred Carter, in Ottawa, the him if he could fasten the sled rope except Jack, who rode on the sled, cent, Moffatt, Flora Abernethy, Hilda guest of Prof. and Mrs. Adam Shortt, on to the sleigh runner and give Joe for Joe had had enough of such rid-Leggett, Beatrice Lambert Bessie is returning to her home in Kings a little ride that way. Evans, M. Simpson, Helen Baxter, ton. Marjorie Williams,, H. A. MacGregor, Elda Garrison, Irene Hoag, M. Werte. Phylis Devlin, E. B. MacLeod, P. nounces the engagement of her Murphy, Ferguson, Agnes McIntosh, daughter, Hilda Bernice, to Capt, Agnes Lemmon, B. Lalonde, N. Clin- Charles Hadyn Ackerman, Peterboro, ton, Nellie Merry, Myrtle Clinton, late of the Second Battalion, First Grace Gilliland, Jean .Rose. Dora Canadian Division. The marriage Cook, Anna Doyle, McEwan, Mabel will take place on February 2nd. Roberts, May Perry, Marjorie Henderson, Margaret Cruiksbanks, Mary Alma Price, Given Carter, A. Perry, cival, Mabel Richardson, Mina Don- Feary nelly, Caroline Finkle, Govan, Deloraine Craig, Frances Devlin, Long. J. Wells, Ethel McKee, H. Wallace, Anna Hanlon, Helen Butler, Green, McArthur, M. Guthrie, Percy, Jean Duff, E. Harrop, H. McDougall, Ada Cooke, Dorene Taggart, McCal-

To Have Perfect Skin Throughout the Winter

lum, Flora Schofield, May Burke

Flossie Bogart, VanAlstyne, Bates,

Ida Smith, Ffora Lyons, Eleanor

Phelan, Mabel Powell, Nellie Spoon-

er, Alice Moore, Enid Fraser, Marjo-

Lane, O. Ward, Muriel Brookes, Eth-

elwyn Macgowan, Mabel Gillespie,

Trotter, Wilson, Castleman, Con-

stance Forneri, and Eleanor Minnes.

Marjorie Brookins, El Collins,

Ross, Mc Kay, Myrtle Rutherford. | .

i rie Hopkirk, Muriel Metcalfe, Eldred

bese days the face and hands nee winds, quick' changes of temperature from indoors to outdoors, are severe on the skin. Their despoiling effects are lered saxolite in one-half pint witch or before going out for theater or social affair. It is a remarkable skin

Stanley Driver, George street, is in the Queen's Battery were hosts at a | The Bridge Club, will, meet -next very enjoyable dance on Friday even- week at the home of Mrs. D. M. Fra- dinner, and he coaxed his brother to off again with a jump, for the

stationed on the platform be' for St. John on Thursday, to sail to-

large number of guests, who includ- street, left to-day for her home in

nor, R. Harvey, L. Killins, Marjorie Catharines, is the gnest of her moth-Duff, Bessie Abernethy, Claire Rob- er, Mrs. A: Wallace Dunlop, Stuart front of a store. When the owner back to find Joe

Rev. A. T. Love, D.D., Quebec, an McDonald, Ibrena Jenkins, Flora Mrs. Love announce the engagement McLean, Cora Watt, Marjorie Gams- of their daughter, Hilda Maude Arby Pearl Blythe, Alice Goodwin, mour, to Donald G. MacLean, Lieutenant in the Canadian Army Service I. Campbell, Isobel O'Rielly, Lor- Corps, son of the late Rev. Dr. Macraine Shortt, Bessie Farrell, May Lean and of Mrs. MacLean, Goderich, Funnell, Lucile Corbett, Isabelle Tau- formerly of Blyth, Ont. The marton, Evat Coon, G. Carter, Ella Per- riage will take place quietly in Feb-

> The remantic marriage of Captain Lawrence V. M. Cosgrave and Miss Beryl Hunter-Jones, of, Toronto, which was selemnized last Sunday in Folkestone, England, will be of much interest to Kingstonians, as both the bride and groom have many friends' here. Captain Cosgrave is a graduate of the Royal Military College of the class of 1912. Miss Kathleen Crisp, Portsmouth will leave on Monday for Halifax, where she will be the guest of Miss

> > Fashionable, Furs.

Charlotte Worrell

Plain of line are many of the coa and skirt costumes of semi-dressy character, but in most cases a note of distinction is imparted to the model by Warge handsome collar and cuffs of fur. Frequently, too, a fu band is added to the skirt of the coat ! For instance, a lovely mode in green velvet has no trimming save a high collar of skunk, the fur trimming being repeated on the cuffs and lower edge of the coat,

The very best tallors are using large quantities of skunk, as well as Hudson seal; also a fur called kolinski, which is a kind of marten dyed an imitation of sable. It seems as if astrakhan will be in demand again, also breitschwantz and caracul. This also means that the altering of fur garments will cost much more, for the winter styles call for more material. Fashionable muffs are much smaller, and in shape are similar to cylinders of considerable length ascompared to diameter.

Stripes are in vogue among novel-



SEAL AND BROWN VELVET WITH PEACH PINK CHIFFON. Lovely is the color-scheme of this frock for Palm Beach, a develop- he does get up the cares and worries of ammonia and benzoin. Rub the ment of the new "bebe" model, as simple as an infant's gathered slipe are neutralized and he faces the day mixture into the skin while . the The white straw hat has a shirred silk crown and a veiled brown net.

#### Sleepytime Tales

JOE'S NEW SLED.

given a wonderful new red sled for a

Hall, where the dancing was held, of Mr. and Mrs. Henry Merrick, Wil- by himself, so his mother insisted fell off the sled into the deep snow, and which was appropriately decorat- liam street, have been granted com- that his brother must go with him, and before he could call out the ed for the occasion. The orches- missions in the R. A. M. C., and left They coasted together on the hill sleigh was around the corner out of back of the barn for a long time, sight. Joe sat down beside the road and then Jack, the brother, suggest- and waited for Jack to come back, greens, supplied delightful music. Mrs. Harry Greer, who has been ed that Joe climb on thes led and he when suddenly he heard some one which was much appreciated by the visiting Miss Bates. Wellington would draw him about for a while, say: "Well I declare, there is little Jack pulled him up the street to Just then they heard sleigh bells and where a big sleigh was standing in saw the sleigh with Jack coming

Jack sat with the man and Joe kind of sledding.

Once upon a time Joe had been and soon they were gliding over the frozen snow so fast it almost took Joe's breath away.

After a while the man asked Jack tiful that he would hardly leave it if he wouldn't like to drive, and long enough the first day to eat his Jack too the reins and they started take-him out on it as soon as they horse seemed to know he had a new

Joe didn't care what they did so Loe," and he looked up to see his long as they were using the sled, so own father standing in front of him.

of the sleigh came out Jack asked So they all piled into the sleigh

of a cup of butter and add some sal

lettuce with a few nuts on top:

Herring Salad-Take two medium

sized beets that have been boiled

tender, four cold boiled potatoes, one

has been steamed and freed from

bones; and half a cup of French peas.

Cut the beets, potatoes and onion in-

Season and serve. More water may

Duck Salmi-Cover the bones of

cold roast duck with cold water, add

a sprig of parsley, three cloves, six

pepper corns, and any gravy that may be left. Cook four or five hours and strain. Cook two table-

spoons of flour in one tablespoon of

butter until brown, pour in slowly

two scups of duck stock, stir until

smooth, add two cups of duck meat,

then add six button onions and six

mushrooms cooked in butter until

tender. Simmer ten minutes and add

one lemon and one tablespoon of lemon juice. Serve with fried hominy

six stoned alives, the grated rind of

-Dutch Potatoes .- Boil and mash

be needed -

mall onion, a smoked herring that

to the apples and freeze.

an hour and a half.

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

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MONTREAL, CANADA

DORCHESTER, MASS.

# "Low Cost of Living" Menu

Menu for Sunday

BREAKFAST Grapefruit Eggs and Bacon Creamed Potatoes Sweet Muffins & Coffee

DINNER Purce of Limn Beans Ronat Duck Baked Potatoes Brussels Sprouts Waldorf Saind Baked Apple Ice Cream SUPPER Herring Salad Chocolate

BREAKFAST.

Sweet Muffins-Mix two eggs, one

cup of milk, two cups of flour, half a

cup of sugar, and two tablespoons of

Apple and Pineapple Pie

baking powder. Bake in a quick oven twenty minutes. Purce of Lima Beans-Cover half cup of dried lima beans with cold Boil until tender, adding water - if necessary. Mash

dressing made of equal parts of the same of sugar and one tablespoon

through a coarse sieve, add the sea-

soning and half a cup of water. Re-Roast Duck-Fill the duck with a grated pineapple in a stewpan with chopped apples and bread crumbs, of water and simmer until thorough-Moisten with a little water, a quarter ly cooked.

Menu for Monday. fat unti! brown. BREAKFAST

LUNCHEON \* with Maple Syrup Bread and Butter

Oatmeal and Cream

Annkee Puffs

DINNER Parsnip Soup Duck Salmi. Dutch Potatoes Pench Cottage Pudding

BREAKFAST.

Yankee Puffs-Cream a tablesooon of butter and the same of sugar. Add a cup and a half of flour, the same of milk, a teaspoon of baking powder. two eggs the white and yolks beaten saparately, and half a small teaspoon of salt. Bake in a hot oven.

LUNCHEON.

Apple Fritters- Mix a cup of enough potatoes to make two cups sweet milk, two eggs beaten separa- and, while hot, beat in one egg. Form tely, a teaspoon of salt, a cup and a into small balls, dip in a mixture of half of flour, a tablespoon of sugar, one beaten egg and half a cup of waa teaspoon of baking powder, and ter. Put in a greased baking pan and the grated peel of a lemon, Peel and brown in a hot oven.

GOOD HEALTH AN

AID TO BEAUTY

Good health and heauty go hand

in hand-good health the cause, beauty the effect. Fresh air, pro-

responsibilities would overwhelm

many another, but he assures me he-

has kept his health and appetite and

means of getting the full enjoyment of the Bleasant things of life.

Smile a smile, and while you smile, another smiles, And soon there's males and miles of

And life's worth while If you but smile.

per amount of sleep, moderation in But if we all cannot always b diet and good humor are the unfail- good-natured and sunny we can ining recipes for good health that have dulge in fresh air to our heart's constood the test of several thousands, tent. Open the windows a dozen of centuries and they are just as times a day and change the air. Keep good as ever to-day and no more ex- one of the kitchen windows always pensive. Not the least beneficial is open a little at the top, throw your good humor. The suggestion, keep | bedroom windows wide open when good humored until ten in the morn- | you go to bed. Pile on the clothes ing and the rest of the day will take but keep the window open. Then a care of itself is not only the creed of proper restful sleep is assured and the optimist but the precept of the nature is storing up the vitatizing wise man or woman. I know an element to fortify you for the tasks editor whose worries and cares and of the coming day:

To Keep Your Hands Soft. If you find it difficult in the winfound a real joy in his work by a ter to keep your hands, soft and

simple expedient. Before he rolls smooth try soaking them occasionalout of bed of a morning, and he does ly in a little warm milk. If your' literally roll, he reviews the happen- hands are chapped a very satisfacings of the previous day until-he re- tory lotion may be used from equal! calls some incident or remark that parts of glycerine and rose water to will start a smile, and by the time | which has been added a few drops happy and confident. It's a pity we | hands are still moist after washing. I

#### WINTER FROCKS

of all frocks for the winter, the flounced and ruffled one is most prominent, especially on young girls and pepper and sage. Roast an hour or slender women, although everybody wear it. "The ruffles are applied at Waldorf Salad- Pare and cut in intervals, which gives the appearance small pieces enough apples to make of a skirt with both fashionable folds two cups. Cut enough celery to and flounces. make one cup and chop enough buts

For the morning the dress should to make half a cup. Mix with a be made of any light weight of woolmayon saise dressing and serve on len goods, taffeta silk, with a vest of some bright-colored plaid or a 'con-Baked Apple Ice Cream-Pare, trasting plain silk. The white neckcore and quarter ten tart apples. Add wear should be very simple for the sugar and lemon juice and boil until morning; but for afternoon it should tender. Scald one quart of rich be of fine lace or decorated chiffon. cream and milk. When cold, add, In the evening the white collar should be omitted altogether and the vest made of some suitable evening fabric. For a simple dress the buttons may be of braid or a covered material, but the more elaborate the dress is the fancier the buttons should be, as buttons play an important part in the season's decoration. For afternoon wear, this dress may be built of faille silk, or bengaline, or somerich poplin material. For evening wear, light colored taffeta or any to small dice. Mix with the herring diaphanous material will be suitable. and peas and pour a cup of vinegar | Some people trim the bottom of all over all. Let stand for an hour or flounces with cords, ruchings or folds, When ready to serve, drain off unless the material is one which calls

the vinegar and pour mayonnaise for braids. It is popular to trim flounces for Apple and Pineapple Pie. - Pare, the evening with flower trimmings, core and slice the apples. Put them ribbon or net ruchings. In any case in a pie plate lined with paste, cover this pattern is one of the easiest to turn to the fire and boil one minute with paste and bake until the fruit make up in attractive form that could is tender. Put four tablespoons of possibly be offered.

In a Yellow Room.

A yellow bedroom is charming because it suggests sunshine and radicore the apples, slice crosswise and ates good cheer. On the walls use drop into the batter. Cook in deep a creamy yellow paper, either striped of plain, and at the windows use curtains of white Swiss with inside drapes of plain yellow, having a bor. der of figured yellow cretonne. For Parsnip Soup .- Pare and slice en- the floor covering, if a yellow rag ough parsnips to make one cup. Add rug is too light for practical purposone sliced potato; half an onion, and es, use a dull green or brown one four cups of water. Boil until ten- that has a border of flowers, and der and mash through a coarse sieve. leaves.

> Nothing is prettier for evening than gauze and chiffon brocaded The Cossack influence shows in many of the new coafs for girls and



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