

Told In Twilight -- In the Realm of Woman



(Continued from page 7.)

Miss Wilhelmina Gordon was in charge of the Curling Tea on Wednesday. Mrs. Emery, Mrs. Headman and Mrs. Fowler assisted her, and among those present were Mrs. E. S. Waldron, Mrs. P. E. Bridoux, Mrs. Ashby, Mrs. P. E. Bridoux, Mrs. Grier Wyld (Ottawa) Miss Annie Fowler, Miss Marion Leslie, Mrs. H. T. J. Coleman, Miss Phyllis Knight, Miss Lillian Kent, Miss Beattie Sanderson, Mrs. C. E. Taylor, Mrs. W. E. Macpherson, Miss Jean Craig, Mrs. W. R. Givens, Mrs. George McKay, Miss Cartwright, Mrs. H. Bibby, Mrs. A. E. Ross, Mrs. Elmer Davis, Mrs. James Rigney and Mrs. J. M. Campbell.

Mrs. Harold Davis, Stuart street, with Mrs. E. J. Davis, of Newmarket, will leave shortly for California to spend a month at Santa Monica, where Mrs. N. C. Polson and the Misses Jessie and Una Polson are staying at present.

Mrs. W. Boyd and her little son left this week for Bobcaygeon, where she has been engaged in doing work in Paris. After spending some time with her mother, Mrs. Clarence Wilson, Toronto, Mrs. Eaton left for Ingersoll to visit her sister, Mrs. Stephen Nixon. Mrs. Eaton was formerly Miss May Wilson, who spent her early life in Picton, where the family resided.

Miss Ethel Hooper, Sydenham street, is the guest of Mrs. S. H. J. Reid, Brantford, for the week-end.

Miss Annie Daly, Kingston, will spend the week-end with her aunt, Mrs. Strath, Walmer road, Toronto.

Mrs. David J. Walker is staying with her parents, Mr. and Mrs. B. W. Robertson, of Kingston, in St. Catherine's, and will be there for a few weeks.

Mrs. W. J. Renton, University avenue, has gone to Toronto to spend a few days with her sister, Mrs. David Flewes, Keele street.

Mrs. H. V. Fimmie, Peterboro, is with her parents, Mr. and Mrs. W. H. Wormwith, Earl street, for a few days.

Mrs. Catherine McDonald, Embro, Ont., announces the engagement of her daughter Missie Margaret to H. B. Thompson, B.A.Sc., Assistant Highway Bridge Engineer of the Department of Public Highways, Parliament Buildings, Toronto, son of the late Dr. Charles G. Thompson, of Picton, the marriage to take place quietly early in March.

Canadian Bank of Commerce and arrived this week from Warton.

Miss Alice King, Alice street, is spending the week-end with friends in Toronto.

Major and Mrs. Harry Crerar who have been visiting Mrs. P. D. Crerar, Hamilton, sailed this week for England.

Miss Louise Spooner, Frontenac street, is in Brockville, the guest of her sister Mrs. Williams.

Major W. P. Wilgar returned to Ottawa to-day after spending a week in town.

Mrs. G. Y. Chown "Sunnyside" was in Toronto for a few days this week.

Mr. and Mrs. William Gunn, Bagot street, are leaving early next week for Fredericksburg to visit friends.

Mrs. T. M. Galbraith of Yarker, is the guest of her parents, Mr. and Mrs. Gaskin, Albert street.

It will be of interest to Mrs. Eaton's friends in Picton to know who has lately returned from Europe, where she has been engaged in doing work in Paris. After spending some time with her mother, Mrs. Clarence Wilson, Toronto, Mrs. Eaton left for Ingersoll to visit her sister, Mrs. Stephen Nixon. Mrs. Eaton was formerly Miss May Wilson, who spent her early life in Picton, where the family resided.

Miss Ethel Hooper, Sydenham street, is the guest of Mrs. S. H. J. Reid, Brantford, for the week-end.

Miss Annie Daly, Kingston, will spend the week-end with her aunt, Mrs. Strath, Walmer road, Toronto.

Mrs. David J. Walker is staying with her parents, Mr. and Mrs. B. W. Robertson, of Kingston, in St. Catherine's, and will be there for a few weeks.

Mrs. W. J. Renton, University avenue, has gone to Toronto to spend a few days with her sister, Mrs. David Flewes, Keele street.

Mrs. H. V. Fimmie, Peterboro, is with her parents, Mr. and Mrs. W. H. Wormwith, Earl street, for a few days.

Mrs. Catherine McDonald, Embro, Ont., announces the engagement of her daughter Missie Margaret to H. B. Thompson, B.A.Sc., Assistant Highway Bridge Engineer of the Department of Public Highways, Parliament Buildings, Toronto, son of the late Dr. Charles G. Thompson, of Picton, the marriage to take place quietly early in March.

POTATO DISHES

The following recipes for dainty potato dishes are contributed to the London Daily Chronicle by the Hon. Mrs. Lionel Guest:

Hashed Brown Potatoes.
Take two cups of cold boiled potatoes, chop them fine, adding pepper and salt. Turn them into the hot fat in which the bacon has been cooking, and cook for three minutes, stirring all the time. Then let them stand and brown thoroughly underneath. Fold over in the pan as if you were folding an omelette and turn out on a hot dish, decorating with a little parsley. Potato may be cooked in this way in any other fat or dripping that is convenient, except mutton fat.

French Fried Potatoes.
Wash and pare several medium-sized potatoes, cut each lengthwise into eight pieces, and soak in cold water for about an hour. Then dry them very carefully in a clean towel, dry and fry in deep boiling fat, drain on brown paper, and sprinkle generously with salt. If they are cooked too fast they will be brown outside and raw inside, and if the fat is not hot enough they will be too greasy inside, so judgment and care must be used.

Scalloped Potatoes.
Prepare four good-sized potatoes for cooking, and after they have been soaked in cold water, cut them in slices a quarter of an inch thick. Butter a baking dish generously, put a layer of raw potato in the bottom and sprinkle it with pepper, salt and flour, adding half a tablespoonful of butter in small lumps. Put another layer of potato in and repeat the process until the dish is full. Pour in milk until it may be seen through the top layer. Bake the dish in the oven for an hour and a quarter, until the potatoes are not only soft but brown on top. Put another finely chopped onion between the layers will improve this dish wonderfully.

Potato Cakes.
Any old mashed potatoes may be used up in this way. See that they are very soft and creamy, make into small cakes and roll them in flour so that they will not burn. Butter an omelette pan and brown the cakes in this, first on one side and then on the other, adding more butter if needed. The potato may also be fried like an omelette instead of in separate cakes.

New Potatoes in Butter.
Scrub or scrape two dozen very small potatoes and put them in a small stewpan, cover them with a cupful of boiling water, and let them boil in this until brown and tender. They will probably take about half an hour. Sprinkle with pepper, salt and chopped parsley. Any butter that has not been absorbed can be kept and used again. This is an uncommon and delicious way of serving young potatoes.

CHEERING INVALIDS A DELICATE TASK.

Helpful Ideas for Those Who Would Enlarge the Sphere of Labor and Love.

Despite personal experiences, there appears to be few persons who fully and sympathetically understand that

Sleepytime Tales

PETE'S ADVENTURE.
Once upon a time Ned was given a rabbit which he named Pete. Pete was black and white, had pink ears and a funny nose which Ned said was going all of the time. At first Ned kept Pete in a pen with a small yard attached, but he soon found out that if Pete ran away he didn't stay long, but would always come home at night.

Quite often Pete will stay at home for many days and then, some night, Ned will find that he has gone away. One day Ned's mother found Pete curled up in her work basket sound asleep, and another day she found him in Ned's rubber boots, and when his master went to put on his boots he found a soft thing in one of them, which tickled his foot and frightened him at first.

One day Pete went away, and that night he didn't come home, nor the next night, or the night after that, and Ned was beginning to be afraid he would never see his pet again. He was limping, and when he came nearer Ned saw that the tip of one ear was missing, and that he was a very dirty and altogether sorry-looking rabbit. He crawled up to Ned and put his little soft, cold nose in Ned's hand as much as to say "See how hurt I am. I will never run away again." And do you know after that Pete stayed in his own little house and never went away from home again. Ned thinks that Pete got caught in a trap, but managed to get free some way and crawl home, but he is glad if it has broken the habit of the habit of running away.

"Low Cost of Living" Menu

Menu for Sunday

BREAKFAST
Grapefruit
Tomato Toast
Bacon and Eggs
Coffee

DINNER
Fried Chicken
Stuffed Celery
Cocoanut Pudding

SUPPER
Mock Lobster Salad
Chocolate Sandwiches
Wafers
Coffee

BREAKFAST.
Tomato Toast—Boil one cup of tomatoes and half a cup of milk. Thin with a little dissolved flour and pour over slices of buttered toast.

DINNER.
Rice Soup—Boil for one hour, one cup of rice in ten cups of water. Mash and add a cup of milk. Season and serve.

Menu for Monday

BREAKFAST
Apples
Beef Hash
Rolls
Coffee

LUNCHEON
Beef with Carrot Sauce
Baked Peaches
Cookies
Tea

DINNER
Chicken Pie
Mashed Potatoes
Fried Parsnips
Escarole Salad
Canterbury Pudding

BREAKFAST.
Beef Hash—This is made from cooked Hamburg steak, using in proportion to one cup of meat, two of mashed potatoes. Turn into a hot frying pan with a tablespoon of dripping. Stir constantly until thoroughly heated.

LUNCHEON.
Beef With Carrot Sauce—Form the remaining Hamburg steak into a flat cake about an inch thick. Place in a hot frying pan and cook until well heated and done. Have ready a cup of stewed carrots and a cup of

milk. Thicken with a little flour, boil one minute and pour hot over the beef.

Baked Peaches.—Soak dried peaches in water, sprinkle with sugar, add a few drops of lemon juice, nearly cover with water, and bake in a slow oven about two hours.

DINNER.
Chicken Pie—Into a baking dish put all the left over chicken freed of skin. Pour over a little gravy which may be made from the skin and bones boiled a few minutes, drained and thickened. Cover with a pastry which is made by mixing a cup of flour, quarter of a cup of shortening, the same of ice water, and half a teaspoon of baking powder.

Canterbury Pudding.—Melt two tablespoons of butter, add two tablespoons of sugar, and stir in gradually two beaten eggs. Then add two tablespoons of flour and a level teaspoon of baking powder. Half fill buttered custard cups and bake in a quick oven fifteen minutes. Turn on to a dish and pour maple sauce around it. For the sauce use one heaping tablespoon of butter, the same of flour, one half cup of hot water, and one half cup of thick maple syrup.

illness not only betokens physical suffering but mental suffering as well. There are always the discouragements, worries and fearsome anticipations to beset the invalid, as well as the bodily pains.

The factor of cheering the invalid is a most important one for every one to study. Any of these ideas may prove helpful to those who would enlarge the sphere of their labor of love. For instance, a little letter or note of cheer from each one of a group of friends, so timed in mailing that it will reach the invalid on an appointed day, anniversary or otherwise, is one of the things that can be devised for brightening the period of a slow convalescence. A suggestion sent out to other friends of the invalid conveying an intimation of the plan for such a surprise will invariably evoke heartfelt response.

Flowers are always happy tokens of remembrance and affectionate regard. And yet how few people give particular thought to the matter of selection, beyond merely sending an order for so many roses or so many carnations, accompanied by a formal name card. As a matter of fact, it is a genuine surprise when one receives unusual flowers of any description, not necessarily rare ones or exotics, but flowers that are sufficiently out of the ordinary to break the monotony of the usual order of things, flowers which stimulate the invalid's interest and rouse him to pleased contemplation.

For the invalid who is fond of reading it is a little thing, perhaps, but a gracious one, to send from time to time some item from a newspaper or magazine in keeping with the things the sick person is known to be interested in. This will indicate a thoughtful, kindly attention which gives infinitely more comfort to the recipient than would the sending of a copy of a magazine, a book or a paper picked at random.

It is a great mistake to refrain from sending words of cheer or remembrance to the invalid, under the assumption that he or she will be too ill to appreciate the attention. Even though one is, the after knowledge that a friend has borne one's sufferings in mind and has tried to do some little thing to cheer the weary some hours will make brighter the days of a convalescence.

Old friends and new friends unite in saying

Red Rose Tea "is good tea"

"Be sure it's SIFTO SALT"

Let that be part of your next message to your grocer if you want something different, something better for table use. It always remains free-running, never in the dampest weather, never clogs the shaker, never hardens under any condition.

In handsome dust-proof cartons at the better class of grocers.

A refinement of the celebrated "Century" Salt.

DOMINION SALT COMPANY, LIMITED SARNIA, ONT.

LITTLE THINGS THAT COUNT

Even in a match you should consider the "Little Things." The wood, the composition, the strike-ability, the flame.

Eddy's Matches

Are made of strong, dry pine stems, with a secret perfected composition that guarantees "every match a lighter." Sixty-five years of knowing how—that's the reason. All Eddy products are dependable—always.

Your kitchen floor kept scrupulous with

The Good Old-fashioned Washing Compound

PEARLINE

WHETHER your kitchen floor is natural wood, or painted, or covered with linoleum, the easy way to keep it clean enough to eat off of is to mop it with Pearline. The old, reliable washing compound certainly keeps this much used part of the house faultless.

The Procter & Gamble Distributing Co. of Canada, Ltd. Hamilton, Canada

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

Try this on your Menu

APPLES baked with a coating of sugar, served cold in the centre of a large bowl or deep plate full of Corn Flakes.

"This is a piece that will get many an encore."

TOASTED CORN FLAKES

"Our Only Product"

Kellogg's

MADE IN CANADA



OXO CUBES at the War

The handiness of OXO CUBES is appreciated by British and Canadian soldiers at the War as much as at home.

An OXOCUBE dropped into a cup of hot water makes in a moment just the warming, invigorating drink winter calls for. With bread or biscuits it sustains for hours.

A CUBE TO A CUP

Tins of 4, 10, 50 and 100 Cubes.

OXO CUBES

MILLINERY SALE

All Trimmed Hats and Trimming at less than half price.

Velvets, Plush and Felt Shapes from 50c up.

MISSIS BUTLER & GRAHAM,

370 Princess St. Phone 1267

Do you want to earn \$10 a week or more in your own home?

Reliable persons will be furnished with profitable, all-year-round employment on Auto-Knitting Machine, \$10 per week readily earned. We teach you at home, distance or by correspondence. Write for particulars, rates of pay, etc. stamp.

ALPO KNITTING MACHINERY CO. Dept. 1188 27 College St. Toronto



BLUE CLOTH COV.

A neat coat of military blue cloth for a girl of eight shows originality in the manner of its self-trimming. The centre panel which joins the side bodies with inverted bow pleats flaring open below the waist line. Across this are four "frogs" of cloth, of graduated sizes and which close the coat with two buttons on each end. The cuffs are of plain cloth, the collar of white fur.