

NEWS AND VIEWS FOR WOMEN READERS

Life's Social Side

Editor of Women's Page, Telephone 1724; Private phone 857W.

On Saturday afternoon Miss Virginia Fair, "Roland Place," was the hostess of a most charming tea in honor of the birthday of her mother, Mrs. W. J. Fair, to whom the party was a complete surprise. Mrs. Fair who was out for luncheon, came back to find the big, fire-lit rooms and hall gaily decorated with Christmas bells, etc., and some of her own friends who had been let into the secret gathered to wish her many happy returns of the day. Tea sandwiches and a beautifully laid birthday cake had all been prepared by her clever little daughter, Peter Fair sang and played and the young hostess played delightfully with the dash and finish that characterizes her music. Miss Nora Bidwell, Miss Lois Taylor and Miss Rita Hutchinson, Montreal, assisted with the tea. The guests included Mrs. A. H. Fair, Mrs. E. J. Bidwell, Miss A. R. B. Williamson, Mrs. A. N. Lytzer, Mrs. J. M. Campbell, Mrs. J. Gordon Mackenzie and Mrs. W. F. Casey.

Mrs. Norman Leslie's tea-dance at the "Chateau Belvidere" on Saturday afternoon was a very bright affair. The ballroom was cozily arranged with small tables for tea set at the side, having plenty of room for the dancers, who were girls of the younger set and cadets from the Royal Military College, Miss Mary Ogilvie, one of this season's debutantes, being the guest of honor.

Mrs. Phillip Dumoulin, Sydenham street, will give an afternoon dance today for some of the cadets and the girl visitors in town, including Lady Mary and Lady Elizabeth Byng who are with Mrs. W. B. Shuttleworth King for tonight's ball at the Royal Military College.

Sunday was a day of farewell afternoon teas for the cadets who are soon leaving for their homes, and in many merry parties of boys and girls sat around blazing grate fires, their gay laughter drowning the dismal howling of the wind.

Lady Gordon, Montreal, will give a dance on Thursday for her son, Cadet Gordon, at which many of the Montreal cadets will be guests.

Mr. and Mrs. E. E. Bechell, Ottawa, and Mr. and Mrs. Jack Driver, Hamilton, will be with Mr. and Mrs. John Driver, George street, for the holidays.

Miss Helen McKay, Sydenham street, who was in Montreal with her aunt, Mrs. Lionel Smith, has returned to town.

Miss Frances Sullivan, Villa St. Clare apartments, will spend the holiday season in New York with her sister, Mrs. Crookall.

Miss Keither Smith, Division street; Miss Rita Penwarden, Colingwood street; Miss Evelyn Edwards, Cataract; Miss Kathleen O'Reilly, Albert street, and Miss Aloia Martin, Aberdeen avenue, have returned from the Ottawa normal school.

Miss Helen Wilton, Miss Thelma Cliffe, Miss Mildred Redmond, Miss Lois Allen and Miss Doris McClelland, have returned from the College of Education, Toronto, to spend the holidays at their homes in Kingston.

Mrs. R. Hamilton Mackerras will be in Ottawa for Christmas with Mrs. J. D. Craig.

Miss Gladys Dix, B.A., department of education, Toronto, who has been spending the past two months in

Winnipeg, Calgary, Vancouver and Victoria, will be the guest of her uncles, R. O. Holmes and W. G. Holmes, Portland, Oregon, for the Christmas and New Year holidays.

Miss Margaret Porteous, "The Avonmore," will spend the holidays in Cornwall.

Miss Pearl Moscrip, Brantford, is now in Hamilton and will come to Kingston this week to visit her mother, Mrs. Moscrip, Y.W.C.A.

Miss Nellie Christie, Ottawa, will pay Miss Perceval, Brock street, a visit in Christmas week.

Mr. and Mrs. W. Rigney, Toronto, will spend Christmas with Mrs. Joan Evans, Brock street.

Cadet VanKoughnet, will spend the holidays in Brockville.

Miss Marion Rankin, Havergal College, Toronto, and David Rankin, Queen's University, will be with Mr. and Mrs. A. M. Rankin, Collin's Bay, for Christmas.

Miss Jennie Taggart, who was in town with Dr. and Mrs. A. P. Chown, returned to Toronto with Miss Jean Chown.

Major and Mrs. James Hamilton and Alan Hamilton, Brock street, will spend the holiday with Mr. and Mrs. George Graham, Belleville.

Robert Starrs, Queen's University, is to spend the Christmas holidays with his mother, Mrs. R. A. Starrs, Ottawa.

Col. and Mrs. F. O. Hodgins, Kingston, will spend Christmas in Ottawa with the latter's parents, Mr. and Mrs. Henry Blakensly.

Miss Pearl Edmunds, nurse-in-training, Kingston, is in Renfrew, to spend a few weeks with her parents.

Prof. M. B. Baker and Mrs. Baker, William street, are leaving on Tuesday to spend the holidays in New York and Atlantic City.

Mrs. W. G. Craik, Barrie street, is in Ottawa to spend a few weeks with her son, J. D. Craig, and Mrs. Craig.

Mrs. W. B. Shuttleworth King, "The Tower House," will give a small dance on Tuesday evening in honor of Lady Mary and Lady Elizabeth Byng, who are her guests.

Miss Josephine-Cossitt, Brockville, will be in town for the military ball to-night.

Mrs. Charles Hanson and Miss Elizabeth Hanson, Montreal, are with Mrs. Carruthers, "Annandale."

Miss Grace Martin and Irving Martin, Montreal, will be with the Misses Martin, Clergy street, for Christmas.

Mr. Charles Abbott, Dunnville, is with Mr. and Mrs. W. T. Minnes, "Hillcroft." Dr. Abbott will join her for Christmas, when Mr. and Mrs. P. E. McKay, Brockville, and Grant Minnes will also be among the "Hillcroft" party.

While in Woodstock taking part in the provincial bye-election campaign, on Friday, Miss Agnes Macphail, M.P.-elect, was entertained at the home of Mr. and Mrs. M. McIntyre Hood, formerly of Kingston.

Mrs. A. E. McCudden, the British war mother, sailed for England last week from Portland, Me., accompanied by her daughter, Miss Kathleen McCudden, and her escort, Lieut. F. J. Kersley.

Mrs. Douglas, New York, is with her daughter, Mrs. Garnet Lockett, Kensington avenue.

Miss Anne Minnes, Toronto, will join Mr. and Mrs. James Minnes' house party for Christmas.

Cadet Gill will spend the holidays with Mr. and Mrs. Robert Gill, Ottawa.

Horace Lockett, Hamilton, will arrive in town on Wednesday to spend Christmas with Mr. and Mrs. P. G. Lockett, Stuart street.

Mr. and Mrs. George Quirk, Staten Island, will spend Christmas with Mr. and Mrs. W. K. Macnee, Queen

street. Later they will go to Brockville with Mr. and Mrs. Macnee to spend New Years with Rev. A. F. C. and Mrs. Whaley, St. Peter's rectory.

Mr. and Mrs. Wesley Deyell, Reaboro, announce the engagement of their daughter, Margaret J., to W. K. Goddes, eldest son of Mr. and Mrs. Walter Goddes, Dalhousie Lake, the marriage to take place the latter part of December.

What the Editor Hears

That the Montreal Kiwanis Club will hold a community Christmas tree and sing-song on Dominion Square on Christmas eve. Many of the church choirs are assisting in the choruses in which every one will join.

That Queen's Faculty players are doing excellent work, and those who have had the pleasure of hearing them, hope that the public will have the same pleasure during the winter.

That yesterday was gift Sunday in St. George's cathedral and St. James' Sunday schools when the scholars bring toys that are afterwards given to the poorer children in the city.

That the boys and girls returning from the boarding schools this week are looking forward to a glorious time, and hope for cold weather to make ice for skating.

That the halls of Queen's are empty at present, the exodus of the students taking place on Friday and Saturday, every train being filled with jolly parties going home for Christmas.

That while one would like to see a few extras in the Christmas baskets, it is perhaps better this year that they should contain food that is nourishing and will last during Christmas week. Put in a pair of mitts or so for the kiddies.

To-morrow's HOROSCOPE

By Genevieve Kemble

TUESDAY, DEC. 20TH.

Conflicting conditions predominate on this day, according to a long chain of lunar and mutual figures. While some headway may be made, there are portentous influences threatening danger from changes, removal or journeys, and likewise from a tendency to over-indulgence in pleasure or society. In the latter respect, there may be some peculiar situations or eccentric experiences, although under the same planetary vibration there may be some lofty flights of genius or imagination, music or signal achievements in poetry, music or art. It is an inspirational day with the emotions and mental faculties exalted.

Those whose birthday it is may be justified by the stellar rule in looking forward to a year of singular experience in an intellectual or romantic way. A tendency to indulge over much in society or pleasure should be suppressed, however, and travel and changes may be attended with danger. A child born on this day may be restless and changeable, given to pleasure and extravagant indulgences unless carefully trained in early life.

A little classified advertisement can brighten the gloomiest outlook.

CHRISTMAS CANDIES.

White Fondant.
2-3 lbs. sugar, 1-2 cups hot water, 1-4 teaspoon cream of tartar. Put ingredients into a smooth granite stewpan. Stir, place on range and heat gradually to boiling point. Boil without stirring until, when tried in cold water, a soft ball may be formed that will just keep in shape. After a few minutes' boiling, sugar will adhere to sides of kettle; this should be washed off with the hand just dipped in cold water. Have a pan of cold water near at hand; dip hand in cold water, then quickly wash off a small part of the sugar with tips of fingers, and repeat until all sugar adhering to side of saucepan is removed. If this is quickly done, there is no danger of burning the fingers. Pour on to a slightly oiled large platter. Let stand a few minutes to cool, but not long enough to become hard around the edge. Scrape fondant with knife to one end of platter, and work with a spatula or large, fat wooden spoon until white and creamy. When it begins to lump, it should be kneaded with the hand until perfectly smooth. Put into a bowl, cover with oiled paper to exclude air, that a crust may not form on top, and let stand twenty-four hours. Always make fondant on a clear day, as a damp, heavy atmosphere has an unfavorable effect on the boiling of sugar.

Bonbons.
The centres of bonbons are made

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HOW TO MAKE MONEY.

Few women are averse to making pin money. It doesn't matter whether they need it or not. There is special pleasure in spending money one has made through one's own initiative and resources. Each day there will appear on this page one of a series of suggestions on making money. Each article will give women readers of The Whig an idea that may be turned into a moneymaker.

No. 53—Refreshment Stands.

The auto and motor-cycle craze has opened up a line of work that is at present appropriated almost entirely by men, yet it is work particularly fitted for women. It is that of supplying refreshments for weary riders. To be successful one must live on a road much frequented by motorists, or must be able to build a stand there.

On one of the beautiful roads leading from Minneapolis to Lake Minnetonka there stands a small cottage known as the "Half-Way House." There is no sign to distinguish it from other houses but one motorist has told another about it until it has an established reputation as being "a fine place to get a glass of milk or an excellent cup of coffee and a sandwich."

A woman who knows how to make a cup of first-class coffee, who serves it on a tray with real cream, and who can

furnish a nice sandwich on demand, need not have any other accomplishments in order to be patronized, if she is within reach of anyone who is at all likely to purchase refreshments.

Refreshment stands are always to be found where pleasure seekers are wont to congregate. As a rule, the proprietors make a fair living, although no one patronizes them unless it is quite unavoidable, for the charges are outrageous. Suppose some woman were to start a rival stand. She might advertise to supply only sandwiches and coffee, but if her prices were reasonable and her food good she would not need to advertise a great while before she would have as many patrons as she could well supply.

This is, at least, a method of money making worth considering, in case you have tried other methods in vain.

WISE BIRD

One dame I know is deaf as a sin,
Said wise old Silas Randall,
But she can hear when gossips chin
About some local scandal.



AIN'T THAT RICH?

of fondant shaped in small balls, flavored as desired—usually vanilla is preferred. For cocoanut centres work as much shredded cocoanut as possible into a small quantity of fondant; for nut centres, surround pieces of nutmeat with fondant, using just enough to cover. French candied cherries are often used in this way. Allow balls to stand over night and dip the following day.

To Dip Bonbons.
Put fondant in saucepan, and melt over hot water; color and flavor as desired. In coloring fondant, dip a small wooden skewer in coloring paste. Take up a small quantity, and dip skewer in fondant. If care is not taken, the color is apt to be too intense. During dipping, keep fondant over hot water that it may be kept of right consistency for dipping, use a two pronged fork. Drop centres in fondant one at a time, stir until covered, remove from fondant, put on oiled paper. Stir fondant between dippings to prevent a crust from forming.

Good Mince-meat.
A mince-meat that is good and will keep calls for five cups chopped cooked lean beef, two and a half cups finely minced oat, seven and a half cups finely chopped sweet apples, three cups of cider, one-half cup of vinegar, one cup molasses, five cups brown sugar, three-fourths of a pound of citrons, chopped, two and a half cups seeded raisins, juice of two lemons and two oranges each, one tablespoon ground mace, two tablespoons each cinnamon, cloves and allspice, two nutmeg grated, one teaspoon almond extract, three cups liquor in which meat was cooked and one half cup fruit juice, juice left from spiced fruits if possible. Add two tablespoons rosewater. Let this mixture simmer slowly one and a half hours, then add the grated rind from one orange and one lemon. Seal in hot sterilized jars for keeping.

Chestnut Stuffing.
One pound of chestnuts (Italian or American), two cups cracker crumbs, one-half cup butter, four tablespoons cream, one teaspoon salt, one-eighth teaspoon pepper, one-quarter teaspoon nutmeg.
Shell and blanch chestnuts. Cook in boiling salted water until soft. Use just enough water to cover chestnuts and let it boil away. Wash and rub through sieve. Add cracker crumbs, butter, cream, salt and pepper and nutmeg. Mix thoroughly and use.
Use engineer's waste in your mop-bucket, and it will be more satisfactory than the cloth generally used.

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