

NEWS AND VIEWS FOR WOMEN READERS

Life's Social Side

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

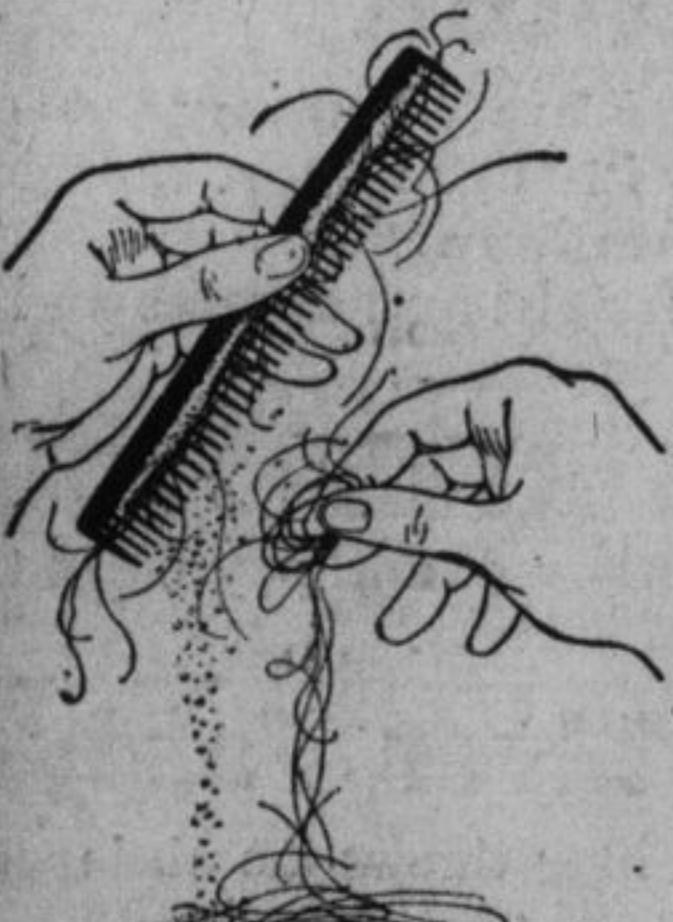
Mrs. C. Winton Thompson, Nelson street, entertained delightfully at bridge in honor of St. Valentine on Tuesday afternoon. Six tables were in play and the prize winners were Mrs. A. Mackenzie, Mrs. S. W. Balls and Miss L. Carter. Charming favors of hearts, darts and cupid, made by the clever fingers of the hostess, decked the bridge tables, and the dainty tea table, gay with red candles and centred with a silver basket of daffodils, was presided over by Mrs. M. J. Sweeney, Chicago, pouring tea, Mrs. H. A. McCarthy, Yarker, coffee, their assistants being Miss L. Carter, Miss Hattie and Miss Bertie Van Alstyne.

The Montreal Ladies' Tennis and Badminton Club will entertain at tea on Thursday at The Armory, Beury street, in honor of the visiting Badminton team from Kingston.

The girl students of the Y.W.C.A. gave a jolly skating party at the Jock Hartly Arena on Tuesday evening, going back to the "Y" for supper.

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BABY'S OWN SOAP

Boys just love its smooth fragrant lather

BEST for BABY - BEST for YOU

The rooms were gaily decorated with hearts in honor of St. Valentine Day. Mrs. Moscrip chaperoned the party about twenty-six in number.

Mrs. Harold Davis, King street, asked a few people to come in at the tea hour Tuesday to enjoy her children's Valentine party. Mrs. Elmer Davis made tea, assisted by Miss Mabel Davis, Newmarket, and those present were Mrs. H. E. Richardson, Mrs. H. C. Nickle, Mrs. Outhbert Gummer, Mrs. W. W. Nickle, Mrs. J. Austin Scroggie, Mrs. C. E. Taylor, Mrs. James Rigney, Mrs. Frank Day, Mrs. Travers Hora, Miss Millie Ferris, Miss Jean Craig, Mrs. R. Bewick, Mrs. A. W. Winnett, Mrs. J. K. Robertson.

Mrs. Bruce Taylor, the Principal's Residence, Queen's University, is entertaining at dinner this evening in honor of her guest Sir Edmund Walker, Toronto. The party will go on to his lecture in Convocation hall and later to the Humane Society's dance in Ontario hall. The guests will include General Sir Archibald Macdonell, Brig-General King and Mrs. W. B. Shuttleworth King, Col. and Mrs. Norman Leslie, Mrs. Donald MacPhail, Miss Alice King.

Miss Myra Dyde, University avenue, gave a charming little Valentine tea on Tuesday afternoon in honor of Miss Mary MacPhail, who is one of next week's brides. Cupid was much in evidence and red hearts, darts and flowers carried out the Valentine decorations. Many were the good wishes given to this popular Kingston girl who is marrying a Kingston boy.

On Friday evening Miss Olga Arthur, Inverary, was the hostess of a pleasant little party in honor of her week-end guests, Miss Thelma and Miss Dorothy Rutledge, Sydenham high school, and Harold Willis, Kingston collegiate institute. The evening was spent in dancing and games. The other guests including the members of the younger set of Inverary and the vicinity.

Mrs. Harold Davis, King street, gave a delightful Valentine party on Tuesday when her little guests had a most enjoyable time playing games. All sorts of gay decorations, beloved by the good saint, were in evidence, greatly to the delight of the children as well as to the older people present.

Mrs. Arthur Callaghan, Earl Street, was the hostess of a jolly "500" party on Tuesday evening when St. Valentine was honored in the decorations used. The winners of the souvenirs were Mrs. Hayward and W. Greaves. An oyster supper brought the pleasant evening to a close.

Mrs. W. A. Jones, University Ave., was the hostess of a ladies' bridge on Tuesday evening, when red was the color chosen for decoration in honor of the day. The prizes were won by Mrs. C. H. Boyes and Mrs. J. H. Welch.

Mrs. W. Harvey, Deseronto, entertained at bridge on St. Valentine's day, assisted by her daughter-in-law.

Mrs. Harold Harvey, Alfred street, who is at present her guest.

The attendance at the Curling club tea was rather small on Tuesday, so many private parties being given in honor of St. Valentine. Miss Gordon's rink was in charge of the tea.

Mrs. T. M. Asseltine, Alfred street, was the hostess of a small luncheon with bridge afterwards. Valentine decorations made the table and rooms charmingly attractive.

Mrs. George Mahood, University Avenue, is giving a children's party and sleigh drive on Saturday afternoon.

Mrs. A. W. Winnett, Bagot street, is entertaining this afternoon for Mrs. Guy Baker, Buffalo, N.Y.

Dr. Henry Connell and Mrs. Connell are on a visit to Detroit. Mrs. P. G. C. Campbell and Mrs. Heber Lafferty will be the guests of Mrs. Robert Adair during their visit to Montreal with the Badminton team.

Mrs. H. A. McCarthy, Yarker, is the guest of Mrs. C. H. Boyes, Alfred street.

Miss Lillian Gandier, Newburg, was a visitor in town Tuesday. Miss Lillian Fair, West street, returned from a visit to Rev. Thomas Dowell, and Mrs. Dowell, Merrickville, on Monday.

Miss Nora Macnee who is one of the Badminton team who went to Montreal today will be the guest of Miss Edith Henderson.

Mrs. Keith Hicks will be with Mrs. D. A. Shiris, during her visit to Montreal.

Mrs. James Miller, Albert street, will remain in Montreal with Col. and Mrs. A. Soden English, for the gaieties in connection with the visit of Lord and Lady Byng and the viceregal party.

Mrs. Peter Devlin and Miss Frances Devlin, William street, have returned from Ottawa where they were the guests of Mr. and Mrs. S. D. Urquhart.

Miss Reta Boyd, Brockville, and Mrs. J. B. McGill, Kingston, are guests of Mr. and Mrs. Brinkman, Echo Drive, Ottawa.

Mrs. Arnott Minnes, Kingston, is the guest of Mrs. Redmond Code, Ottawa, who will entertain at bridge in her honor this week.

Mrs. Manley B. Baker, William street, returned from New York today.

Mrs. M. J. Sweeney, Chicago, is the guest of her granddaughter, Mrs. C. Winter Thompson, Nelson street.

Miss Elsie Davidson, Earl street, left today for Prescott.

Miss Lillian Mowat, Johnson street, will go to Ottawa on Tuesday next to a meeting of the executive of the National Council of Women.

Miss Edith Mowat, Toronto, is the guest of Mrs. Ramsay Duff, Princess street.

Mr. and Mrs. Hugo Craig, who have been the guests of Mr. and Mrs. J. D. Craik, Ottawa, have returned to London, Ont.

Mrs. Stafford Kirkpatrick, who has been in Toronto at the King Edward, has returned to Ottawa.

Miss Honor Gowan, Brockville, is the guest of her cousins, Mr. and Mrs. F. S. Stephenson, 228 King street.

To-morrow's HOROSCOPE

By Genevieve Kamble

THURSDAY, FEB. 16th.

Excellent conditions should prevail on this day, basing the forecast on a splendid chain of Lunar transits. Those in the employment of others are under fine augury for promotion or advancement, according to their merits, and all may be safe in seeking favors or preferment from those in high places. Writers, publishers, lawyers and thinkers are under the benefic sway of Mercury, and, with keen insight and quickened judgment, should push their affairs to successful fruition. Trading is also propitiously aspected. The domestic, social and affectional interests should thrive and unfold much happiness, but changes or journeys should be avoided. Those whose birthday it is have an excellent forecast for success, happiness and advancement. Those in the employment of others, or those engaged in writing or publishing should push hard toward the goals of their ambitions, but changes are not encouraged. A child born on this day may be talented, brilliant, versatile, affectionate and popular, but may be somewhat erratic or singular unless carefully taught in early life. It will be generally successful.

Ban Lavishness in Decorations.
An appeal for abstention from lavish decorations and illuminations for the wedding of Princess Mary and Viscount Lascelles on Feb. 28th was issued in London. The appeal says that such a display when there is so much hardship caused by unemployment might tend to create discontent among a section of those suffering acutely from the effects of trade depression.

Efficient Housekeeping

By Laura A. Kirkman

Some Good Hot Breads.

The following recipes were contributed by a splendid New England housekeeper:

Parker House Rolls: "Begin at 8 o'clock in the morning and put 1 tablespoon of butter, 1 tablespoon of sugar and a pinch of salt into 1 pint of boiling sweet milk. Make a thin batter, like for griddle cakes, by adding flour. When luke warm, add 1-2 cake of compressed yeast which has been dissolved in a very little tepid water, and let rise until noon; then add as much flour as you can stir in and let it stand and rise until four o'clock. Then turn out on a bread-board, but do not mould. Simply roll out about one-half inch thick, spread with warm butter, cut out with a large cookie cutter, and fold each disc over. After letting rise in a pan until high and light, bake 15 minutes in a good oven."

Milk Rolls: "1 pint sweet milk, 3 tablespoons lard, 3 cups flour (heap- ing), 1-2 cup sugar, a pinch of salt and 1-2 yeast cake dissolved in 1-2 cup of tepid milk. Scald the milk and let it cool. Now mix together flour, lard and salt. When the milk is lukewarm add the sugar and yeast to it, then turn it into the flour mixture. Wrap the bowl in a blanket and set it near the stove, unless the weather is very warm. If mixed between 8 and 9 o'clock in the morning the rolls are ready to make up by half-past 11. When light, work

well and cover with a cloth, then a paper; wrap again in the blanket and set once more in a warm place. Now let the mixture rise this second time until one hour before meal-time. Then turn it out onto your bread board, roll with a rolling-pan, cut in rounds, put a small piece of butter in the middle of each disc, and fold over. Let rise in the pan 30 minutes, then bake 30 minutes in a good oven."

Sweet French Rolls: "1 cup milk, 1-3 cup sugar, 1-2 teaspoon salt, 1 egg, 1-4 cup butter, 1 yeast cake dissolved in 1-4 cup of tepid water, ground cinnamon and bread flour. Scald the milk; let cool, and when luke warm add the yeast cake and one and one-half cups of flour, cover and let rise till light. Then add the egg well beaten, the sugar, salt, butter, and enough more flour to knead. Let rise again, then once more turn out onto board; roll to one-half inch in thickness, brush with melted butter, sprinkle with sugar and cinnamon mixed, roll up like a jelly-roll, cut off the end pieces in a buttered pan. Cover the pan, let rise again and bake in a moderate oven about 25 minutes."

Raisin Buns: "Scald 1 cup of sweet milk, and add at once to it 1 tablespoon of sugar and 1-2 teaspoon salt. Let cool and when lukewarm add 1 yeast cake dissolved in 1-4 cup of lukewarm water, and 2 1-2 cups of bread flour; cover and let rise till light. When risen, add 3 more tablespoons of sugar, 1-2 cup of seeded, chopped raisins, 1-3 cup of melted butter, 1-4 teaspoon lemon extract and enough more flour to knead. After kneading, let rise again, and when again light turn out once more on board and roll to three-

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fourths of an inch thick. Cut with small, round cutter, place in a buttered pan, let rise still again, then bake in a moderate oven for 20 minutes."

Tomorrow—The Question of Pattern in Furnishing.

All inquiries addressed to Miss Kirkman in care of the "Efficient Housekeeping" department will be answered in these columns in their turn. This requires considerable time, however, owing to the great number received. So if a personal or

quicker reply is desired, a stamped and self-addressed envelope must be enclosed with the question—The Editor.

To brighten carpets, rugs, etc., mix common house paint of the desired color with gasoline until smooth and very thin and rub into rug with a brush or cloth. The whole rug may be colored or just certain parts of the design as one desires and will be smooth and soft as when purchased. While there is life there is hope for everybody but the undertaker.

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