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Announcing a New Cake!

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BARNUM'S

# NEWS AND VIEWS FOR WOMEN READERS

## Life's Social Side

Editor of Women's Page, Telephone 229; Private phone 857w.

Lady Beaverbrook has nis player. She reached the semifinals in a recent tournament of senfor class, and she also did well in doubles play. Lady Beaverbrook, who was Miss Gladys Drury, daughter of the late Col. Drury, received her first lessons in tennis in Kingston, where she spent her childhood and early girlhood.

Mrs. W. B. Carey, Alfred street, with the Bishop of Ontario at "Bishentertained at tea on Saturday afternoon in honor of Miss Imlach, day. when many of her friends had the opportunity of a farewell chat with Cartwright left for "The Maples" toher. Mrs. Arthur Evans made tea at day. the daintily arranged table centred, with spring blossoms, assisted by Mrs. A. N. Lyster, Mrs. C. S. Kirkpatrick and Miss Agnes Bellhouse.

Mrs. George T. Hyde, Mountain was with Mrs. Bruce Hopkins, West street, Montreal, entertained at a street, has returned to Montreal. bridge and tea on Friday afternoon Mrs. John Gordon Mackenzie will in honor of Mrs. John McKay, of arrive from New York on Tuesday, Kingston, who is the guest of Mrs. to visit her parents, Mr. and Mrs. J. Lionel Smith. M. Campbell, "Glen Lyon," Emily

Mrs. Drury and the wives of the Mr. and Mrs. Edward Birkett and Wednesday afternoon to meet Lord Ont., on Sunday. and Lady Astor.

son in Chicago, en route to Salida, street. Colorado, where she will spend some weeks.

Miss Elda and Miss Loraine Ross, who have been visiting Mrs. M. Wat- visiting her son and daughter, Mr. a tablespoonful of whipped cream.

H. H. Gildersleeve, Sarnia, is in home. the city on a visit to his mother,

time in Kingston, with her nephew, them as far as Brantford. Mr. Newman, Wellington street leaves this week for Stratford, where she will in future make her home, much to the regret of the warm friends she has made here.

Mrs. John McKay and Miss Doris McKay, Sydenham street, who have been in Montreal with Mrs. Lione! Smith and Mrs. Walter Hyde will return to town this week.

Mr. and Mrs. A. D. Baker, Brock-



Blue-jay to your druggist Stops Pain Instantly

The simplest way to end a corn is Blue-jay. A touch stops the pain instantly. Then the corn loosens and comes out. Made in two forms—a colorless, clear liquid (one drop does it!) and in extra thin plasters. Use whichever form you prefer, plasters or the liquid—the action is the same. Safe, gentle. Made in a world-famed laboratory. Sold by all druggists. Free: Write Bauer & Black, Toronto, Dept. 919 for valuable book, "Correct Care of the Feet."



right at the Dairy.

SANITARY WAY."

ville, spent the week-end with Col and Mrs. J. C. D. Bedell, King

Prof. A. B. Klugh, Bagot street, left last week for Grand Bend, Ont., to visit Dr. and Mrs. W. O. Walker, former Kingstonians.

Jack Macgillivary, Lower Albert street, will leave for Winnipeg this

Dr. Abraham Shaw, who has been with his mother, Mrs. A. Shaw, University avenue, returned to Philadelphia today. Rev. Canon Gould, who has been

op's Court," returned to Toronto to-

Miss Cartwright and Miss Mollie

Mrs. J. L. Morison, Alwington avenue, will spend the summer at St. Agathe.

Mrs. Maitland Hannaford, who

cabinet ministers have issued invita- little Miss Eleanor, who have been tions to an at home in the speaker's with Mr. and Mrs. J. H. Birkett, Bachambers, parliament buildings, on got street, left for Bruce Mines,

Mr. and Mrs. Wier motored from Easton's Corners to spend the week-Mrs. William Davie is visiting her end with Mrs. R. K. Kilborn, King

Mrs. R. J. Diack, who has been son, Livingston avenue, returned to and Mrs. P. A. Boyce, at North Bay Spread the sandwiches, dust them

Mrs. C. F. Gildersleeve, King street. Frontenac street, left for Owen Miss Imlach, who has spent some ten, who has been their guests with tes if it is thinly spread.

Mrs. D. G. McGregor, who was with Mrs. W. A. Bellhouse, Bagot street, returned to Hamilton on many Saturday.

> The marriage of Miss Helen Orr-Lewis, daughter of the late Sir Frederick Orr-Lewis, to Lieut.-Col. Sir Albert Stern, K.B.E., C.M.G., is taking place in the Anglican church at Cannes, on June 6th.

Mr. and Mrs. E. Lalanne, St. Lambert, Que. announce the engagement of their eldest daughter, Catherine Blanche, to W. T. Brace, son of the place early in June.



A Wicked Cat once thought it nice To grab for fish beneath the ice; He seized a big one by the fin The fish then dived, the Cat fell in. A rooster saved the Cat from wreck, The Cat remarked, "I'll wring your neck!" The rooster cried, "Ungrateful cat!"

—And beat his block off, after that. Moral ?-Well, I would write it down, "When cats are drowning -- let 'em

Iron was unknown to the Aztecs, ronze being used for tools.

Pasteurized!

a measure is past. To-day, a newer and more modern

clarified, pasteurized and bottled in sterilized bottles,

PRICE'S DAIRY

sanitary method has been established.

The old way of handling Milk from the wagon with

PRICE'S MILK is handled by that new method -

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Buy Sunlight



Tips to Housewives

Princess Sandwiches. Cut sandwich-like slices from Miss Lois Taylor, the Principal's loaf of pound cake. Drain a small Miss Susie Werte, Union street, Residence, Queen's University, is the can of grated pineapple, and add to spent the week-end with her parents guest of Mrs. Oliver and Miss Isabel it a half-cupful of marshmallow cream and eight maraschino cherries, chopped. Beat the mixture, then add with powdered sugar, and cut them in desired size. If liked, instead of adding the sugar, a soft frosting may be quickly spread on the top. The frosting will harden in a few minu-

#### Hot Sandwiches.

regular service. Have some fresh emblem of the British Empire. butter mixed soft with a little whipped cream. Chop enough cold boiled chicken to make two cupfuls. Add mayonnaise enough to the chicken to make a spreading mass, a little red pepper, and a half-teaspoonful of onion juice. When ready, break late Dr. and Mrs. W. Brace, Brock- the hot biscuits open, fill with the jects south of the Tweed flew this ville, Ont. The marriage will take chicken and a tiny lettuce leaf, and

Triscuits at la Mode.

#### To-morrow's HOROSCOPE By Genevieve Kemble

TUESDAY, MAY 16th. On the whole, this should be a fortunate day judging by the prevailing by way of strife and bloody revolulunar and mutual aspects. It is particularly auspicious for those in the In the combination of the three employment of others, and for per- crosses due honor has been given to sons seeking favors from those in righ places. It may be propitious for those dealing with the government or those in positions of public importance. Old hindrances and obstructions may be removed, but there

affairs should prosper. Those whose birthday it is may look for a fortunate year with old obstructions to progress removed and with favors or advancement through those in positions of importance. But the people. It flies for liberty to all it may be unwise to lend money. child born on this day may be dis posed to be careless and extravagant unless carefully trained early in life, but will succeed in the employment of others. The seers say that a girl born on this day may "marry an el-

Your work or your hobby are served by the classified advertisements.

Girls' Parade to St. James' Church. St. James' Church Brownies paraded to the morning service on Sunday and with them were Mrs. I. G. Bogart, Commissioner for the Girl Guides of the city, Miss McCormack, and Mrs. T. W. Savary, of the 11th Company, Girl Guides.

For dainty mixtures mayonnaise is often mixed half and half with whipped cream. When something exceedingly piquan is desired, as a sauce for a hash or mild values. chopped pickles, olives and herbs are added to it and it is called sauce.



Serving Sweetbreads for Dinner. Sweetbreads make an ideal meat above, and when boiled for 20 minish on the dinner table at this season of the year. The following menus turn them into small individual casare worth trying:

> Sweet Sweetbreads Baked Potatoes

Sago Pudding Fried Sweetbreads. Put pounds of sweetbreads in cold water as soon as you receive them from the butcher. Wash them well, removing the pipes and membranes, and cook them in boiling salted water to cover, for 20 minutes, adding one tablespoon of lemon juice to this water. Remove from fire, drain, and plunge them into cold water. Drain again and roll them in fine bread crumbs in raw egg, then in bread crumbs again. Fry them in butter and serve

Sago Pudding (Contributed by A. S.): "Heat one pint on sweet milk with one and one-half tablespoons of sago (keep stirring constantly, as the sago is apt to lump): add sugar to taste (about two tablespoonsful) and simmer until the sago is clear. Then beat the yolk of one egg until light, adding to it about one tablespoon of cold water, and stir this quickly into the hot sago mixture. Beat the eggwhite stiff, adding to it two tablespoons of sugar, and fold this into Housekeeping" department will be the pudding after you have removed it from the fire. Also stir in one teaspoon of vanilla."

Creamed Sweetbreads Boiled Potatoes Peas Coffee Apple Fritters Creamed Sweetbreads: Prepare Editor.

utes cut them in small pieces and seroles, or ramekins, with a cream sauce made by heating one and onehalf pints of milk to the boiling point and thickening it with two tablespoons of flour mixed to a paste with a very little cold water; add a lump of butter the size of an egg and salt to season well. The sweetbreads should be barely covered by this cream sauce, and buttered bread crumbs are then sprinkled on top of each little dish. Bake in a hot oven for 25 minutes, and serve at once. Apple Fritters: Warm one cup of

sweet milk and add to it the yolks of two eggs, well beaten, two teaspoons of granulated sugar, a pinch of salt, two cups of flour with which two teaspoons of baking powder have been sifted, and the two egg-whites beaten stiffly. Last, add one cupful of thin slices of sour apples. Drop this batter by spoonfuls into deep, hot fat. When a golden brown, lift out the fritters and drain. Serve them with maple sirup. (Half this amount is enough to serve a small family).

Tomorrow-Answered Letters. All inquiries addressed to Miss Kirkman in care of the "Efficient

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

### STORY OF THE BRITISH FLAG RE-TOLD

I. O. D. E., intends to place in and sacrifice. each school on Empire Day a placard telling just how the flag should be "It is my flag and thy flag, the best honored. There are very many bedelicious of sandwiches are a pleas- know the exact procedure on various ing tea-table possibility. In shaping occasions for honoring the flag, nor the raised biscuit for the pans, make do they know the history of it. The them very much smaller than for following seems opportune as the And we, like them, will never yield

The designed coloring of the British flag has a history and tells a story. The original English flag was the banner of St. George—a red cross on a white ground. When England But spares a breath to wave anew and Scotland became united under one king, James I., in 1603, his sub- The Union Jack, my children, 'tis the serve at once while the biscuits are the banner of St. Andrew. In 1606 James authorized "a union flagge" on certain occasions, but not till the unions of parliaments of England Take from a freshly-opened box of and Scotland in Queen Anne's reign biscuits enough for service. Butter was it called the British flag. Nearly them lightly, sprinkle them with grat- 100 years later the Irish parliament ed cheese, dust with paprika and put was merged into this union parliathen in the oven to toast and melt the ment and a further addition was cheese. Lay them up, log-cabin made to the flag. To the crosses of fashion, and serve them hot. An- St. George and St. Andrew was adother way is to toast the triscuit, they ded the cross of St. Patrick-a red butter them well and spread lightly diagonal cross on a white ground. with a little cream cheese softened Thus we have the Union Jack as to spreading paste with currant jel- it is to-day. But there is one point well worth noting: the history of these blending showsothat the triune flag was not from union under one sovereign, but from legislative union under one parliament. The Union Jack, therefore, has become the emblem of the British constitution and the British race. It is now the symbol of loyalty to one sovereign and the existence of government under

British parliamentary union and indicates British liberties and British law. Our flag has come to us, not tion, but by union and co-operation. each banner of three kingdoms, while the story of their union has been visafized in a manner at once beautiful and remarkable. The colors of the Union Jack are red, the emblem of courage, and white, the emblem of should be no risk of money, especial- purity, and blue, the emblem ly in the way of loans. With care truth. It is red with the blood of heroes; blue with the blueness of the sea; it is white as the stainless soul of justice, which it represents whereever it flies. It flies for government of the people, by the people and for



who will use it and not abuse it. Its

Will Help You Clear Your Skip

The Dufferin Rifles Chapter, three crosses spell our duty, service

of flags on earth, On bread-baking day, these most sides the school children who do not Oh, cherish it, my children, for 'tis yours by right of birth: Your fathers fought, your fathers died to raise it to the sky. but keep it flying high.

> "Tis thy flag and my flag-there's not a wind that blows stir the tropic waters or sweep the Arctic snows.

the flag that's never furled. envy of the world.

"Tis thy flag and my flag-across the ocean wide Our kinsmen look upon it with a thrill of love and pride; It speaks to them in distant lands

of country, king and home.

dark millions own its sway And know that 'neath its ample folds their night is turned to day;

wherever they may roam

Baked in the snow-white, sunshine factory as

ascending to the sky That God will bless the dear old flag speaks in Toronto. and keep it flying high."

At all Grocers

"The biscuit with a flavour"

What the Editor Hears That Florence Nightingale Day May 12th, the birthday of the woman

whose example has brought alleviation of pain and new life to countless frocks for the coming season in Lopweary bodies, was generally observed don. throughout Canada and the United States. In Kingston it was marked by the graduation of a class of nurses from the General Hospital.

That a lady recently appeared a 'best man" at a London wedding.

That newest Paris black char-Of honor, faith and freedom bright, meuse wraps have cuffs and collar embroidered with brilliantly-colored straw, which is a distinct novelty, many charming colors.

That Miss Agnes MacPhail, M.P., ed by the plague.

With us they join in heartfelt prayers has been invited to propose the vote of thanks to Lady Astor when she

> That Mothor's Day was marked by special music and flowers in some of the Kingston churches, and many were the button holes worn in honor of the mothers, near or far.

That white tulle over white char-

meuse with girdle of crystal or silver flowers is featured for debutante That Miss Mabel Cartwright, Dean

of St. Hilda's college, Toronto, has been re-elected president of the Woman's Auxiliary of the Anglican diocese of Toronto.

That the violets near the Cataraqui golf links are making a carpet of vivid blue among the grass.

The wireless telephone i Tis thy flag and my flag-dark extraordinarily supple and dyed in cheese but we have still to invent the workless job. In 1831 Bagdad was nearly devast-

## Why not enjoy real marmalade?

It is difficult to make the real, original marmalade in the home when Seville oranges are hard to obtain. That is why some people try to attain the real marmalade by substituting lemons or other fruits, Shirriff's is made from the original marmalade recipe, producing flavor only obtainable with imported Spanish Seville oranges blended with pure cane sugar. It is absolutely pure. Why make your own

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