

NEWS AND VIEWS FOR WOMEN READERS

Life's Social Side

Editor of Women's Page, Telephone 229; Private phone 887w.

The London Free Press has a charming cut of Mrs. W. B. Shuttleworth King, the wife of the new G. O. C. of M. D. No. 1 on its Women's Page, and speaks of her as follows: Mrs. King is the daughter of the late Brig.-Gen. the Hon. Francis Bridgeman, and was widowed during the war, her first husband being Capt. (the Hon.) Lawrence Kay-Shuttleworth, R.F.A., eldest son of Lord and Lady Shuttleworth.

Invitations have been received in Kingston for the marriage of Pauline G., daughter of the late Rev. W. H. Sparling, at one time pastor of Queen Street Methodist church, and Angus Orr, Kingston. The wedding will take place at the home of the bride's mother, Mrs. W. H. Sparling, Winchester, on June 17th.

The first tea and the first dance of the season will be held at the Yacht Club today. Mrs. W. F. Casey, Mrs. Alan Black, Mrs. J. C. Newlands, Miss Clara Farrell, Miss Isabel Moores and Miss Helen Toffield, will be in charge of the tea table.

Miss Hors, Wellington street, entertained at bridge on Tuesday afternoon, when four tables were in play. The rooms were lovely with pink.

To Our Friends the Readers of the Whig

—We have arranged to use this space three times a week for our store news and we want every housewife to watch this space and follow our announcements from time to time.

—During the past ten years we have endeavored to always live up to our motto, "The Store of Better Values," and our reputation for good values is ample proof that we have done so.

—It is a fact that we have saved our customers hundreds of dollars in the past few years and we shall continue to do so.

Sincerely yours,

Robinson's Stores

"Stores of Better Value"
Cor. Princess and Barrie
Cor. Montreal and Raglan Road
GROCERERIA:
175 Princess Street

GIRLS! WHITEN SKIN WITH LEMON JUICE

Squeeze the juice of two lemons into a bottle containing three ounces of Orchard White, which any drug store will supply for a few cents, shake well, and you have a quarter pint of harmless and delightful lemon bleach. Massage this sweetly fragrant lotion into the face, neck, arms and hands each day, then shortly note the beauty and whiteness of your skin.

Famous stage beauties use this lemon lotion to bleach and bring that soft, clear, rosy-white complexion, also as a freckle, sunburn, and tan bleach because it doesn't irritate.



peoples and the hostess made tea at the dainty tea table.

The Commandant, staff and gentlemen cadets of the Royal Military College, have sent out invitations for a ball on Monday, June 19th.

Col. Fairclough, professor at Standard University, California, was in the city last week the guest of his sister-in-law, Mrs. John Machar, William street. Col. Fairclough was on his way to Toronto University, where he is receiving the honorary degree of doctor of letters, in recognition of his contribution to literature, and also of his splendid work in Montenegro during the war. Prof. Fairclough was formerly a professor at the University of Toronto.

Among the guests at the garden party given by their Excellencies the Governor General and Lady Byng at Government House on Saturday were:

Dr. R. S. Minnes and Mrs. Minnes, the latter wearing a King's blue suit with blue hat.

Mr. and Mrs. William Thompson and their daughter, Miss Marlon, wearing a brown wrap over a beige dress and a gold tissue hat; Mrs. Thompson, gray suit, gray hat and squirrel choker.

Mrs. J. Grant and Miss Grant, Belleville, spent the week-end with Mrs. Ernest Sparks, Stuart Street.

Mrs. F. B. Phillips, Johnson Street, has returned from a visit to her daughter Mrs. Sidney Kirby, Toronto.

Dr. R. J. Wilson, "The Avonmore" has left for Winnipeg to attend the meeting of the General Assembly of the Presbyterian Church.

Miss Helen Meek, University Avenue, has returned from Tweed. Mrs. Carruthers who was with her for the week-end, returned to her home in Sarnia.

The Cadets sing-song at their camp at Grassy Creek will be the event of Friday evening.

The dinner dance at the new clubhouse at the Cataract Golf Club on Saturday evening will be largely attended, as the members are each allowed to bring a guest.

Miss Willa Chapman has arrived from Winnipeg, and is with her parents, Mr. and Mrs. W. J. Chapman, Garrett Street.

Dean Skelton will be joined in England later by Mrs. O. O. Skelton. Miss Maynard, who has been with her uncle, Prof. J. L. Morison, Collingwood Street, has left for Niagara Falls and will later join Mrs. Morison at St. Agathe, Que.

Miss Margaret McLimont, Quebec, who is at Bishop Strachan School, Toronto, will be with her aunt, Mrs. G. Hunter Ogilvie, Gore Street, for the June gala.

Miss Jean Chown has returned to "Edgell", where she will spend some time with Dr. and Mrs. A. P. Chown.

Miss Margaret Bain, Winnipeg, who is attending Bishop Strachan School, Toronto, will be with Dr. and Mrs. E. F. Torrance, Alfred Street, for the June ball.

Dr. and Mrs. A. P. Chown "Edgell" are the guests of Mrs. Merriman and her son Owen Merriman, Hamilton.

Miss Edith Cochrane, Ottawa, and Mrs. Kenneth Perry, Kingston, will leave some time this month to sail for England.

Mr. and Mrs. S. J. Martin, Kingston, are visiting in Ottawa for a few days.

Mrs. Albert Collier, Picton, is spending a few days with Dr. and Mrs. E. J. Lake, Alfred street.

Messrs. W. A. McDonald, Halifax, and C. A. Murr, Montreal, were guests of Mrs. J. M. Lanos, Lower Union street, city, over the week-end.

The wedding of Miss Helen Orrell to Sir Albert Stern took place at St. George's church, Cannes, France, on Tuesday. The bride received many beautiful presents, including magnificent pearls from the bridegroom.

Bernard Browne, Kingston is to spend a few weeks with his daughter, Mrs. John Molson, Montreal.

Miss Helen Uglow, Barrie street, left on Monday for Edmonton, where she will visit Mrs. Harold Hall, going on later to stay with her brother and sister-in-law, Mr. and Mrs. Lawrence Uglow, Vancouver, B.C.

Miss Margaret Mather, Winnipeg, will be with Mrs. W. A. Mitchell, William street, for the June ball at the Royal Military College.

Mrs. W. F. Casey, King street, spent the week-end in Ogdensburg. Mrs. Buxton Smith and Miss Jessie Smith, Ottawa, are at Queen's Residence, Earl street.

Dr. and Mrs. Newton Greer, who spent the week-end with their son, Major Garnet Greer and Mrs. Greer, King street, motored back to Peterboro on Tuesday.

Mr. and Mrs. George Mahood, University avenue, spent the week-end in Toronto.

Miss Olive Woodman, Earl street, who was in Belleville this week, will go up again on Tuesday and will be

CORNS

Lift Off with Fingers



Doesn't hurt a bit! Drop a little "Freesone" on an aching corn, instantly that corn stops hurting, then shortly you lift it right off with fingers. Truly!

Your druggist sells a tiny bottle of "Freesone" for a few cents, sufficient to remove every hard, corn, soft corn, or corn between the toes, and the calluses, without soreness or irritation.

The guest of Rev. Wesley Elliott and Mrs. Elliott for the marriage of their daughter, Miss Gertrude Elliott, to Edward Jackson, Port Parry, which takes place on Thursday, June 15th, Miss Woodman will sing during the ceremony.

Mr. and Mrs. W. H. Wormwith, Earl street, leave on Thursday for Toronto, to spend three weeks with their son and daughters, Mr. and Mrs. Norman Wormwith and Mr. and Mrs. M. Rodden.

Mrs. Andrew McMahon and her son, Neelon, have arrived in town, and are for the present with Mrs. W. A. Mitchell, William street.

Mr. and Mrs. Schuyler Smith, Collins Bay, announce the engagement of their youngest daughter, Helen LaGratta, to Allen Berton Smith, son of Mrs. Amelia Smith, of the same place, the marriage to take place quietly in June.

Lady Hendrie, Hamilton, has as her guest for a few days, Mrs. Philip Gilbert, Toronto. Lady Hendrie and Mrs. Gilbert went down to the Battledown house at Stoney Creek on Tuesday morning.

Mrs. Henry Joseph and Master Henry Joseph, are sailing on July 14th for England, where Mrs. Joseph will join her son, Gratz Joseph, who is attending Cambridge, and her daughter, Miss Ethel Olive Joseph, who is at Bentley Priory.

Justice and Mrs. Campbell Lane and their son, Cadet Hamilton Lane, of the R.M.C., Kingston, are going to Metis Beach at the end of June to spend some time at the Seaside Hotel.

Miss A. Muckleston, Clergy street, left for Ottawa on Tuesday to visit her brother, Canon Muckleston. Mrs. R. J. McKelvey, Bagot street, is in Montreal, visiting her mother, Mrs. Gilbert Johnston.

Miss Lois Taylor will return from Montreal this week and will bring Miss Elizabeth Sise with her, to be a guest at the Principal's Residence, Queen's University, for the June gala.

Mrs. A. W. Stewart, Aultsville, who was with Mrs. F. Cramer, Victoria street, is now visiting friends in Harrowsmith.

Almost Unbelievable
You can hardly realize the wonderful improvement to your skin and complexion your mirror will reveal to you after using **Gouraud's Oriental Cream** for the first time.
Send 15c. for Trial Size
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Purity Salt
A pure full-flavored salt for every table and cooking use.
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Use **Borden's ST. CHARLES** Condensed Milk
With the Cream left in!

Efficient Housekeeping

By Laura A. Kirkman

Canning Asparagus by the Surest Method.

Last week I spoke, in this column, about the risk of canning Asparagus, Peas, Corn and both lima and string Beans by the One Period Cold Pack method. I pointed out that the Intermittent Cold Pack Method has been lately accepted as the best one for these few vegetables. Today I shall deal just with Asparagus. In giving any canning directions in this column, I assume that the housekeeper is using her wash boiler as a canner; and that the altitude of the housewife's location is below 1,000 feet. For altitudes above 1,000 feet, the time of sterilization given below should be increased at the rate of ten per cent, for each additional 500 feet.

Or, better yet, a steam-pressure canning outfit may be used for canning in altitudes over 1,000 feet. The National War Garden Commission of Washington, D.C., in 1919 issued the following statement on this subject: "Neither home-made nor commercial hot-water bath outfits are entirely satisfactory for canning at very high altitudes, as the temperature of water in them does not reach 212 degrees Fahrenheit. In such localities water seal and steam-pressure outfits are advisable, as they give higher temperatures."

Asparagus: Can it soon after picking. Select your stalks, grade as to size, and wash. Tie the stalks into bundles and place the lower ends of these into boiling water for two or three minutes, then submerge the entire bunch in this water for one or two minutes longer (this is called "blanching"); now plunge the bunch into cold water (called "cold-dip-ping") for an instant, remove, and cut the string that bound the bundle. Jars sterilized as follows should be in readiness: wash the jar and place it, side down, in a pan; cover it with cold water and bring slowly to a boil, allowing it to boil 15 minutes. Drain.

and it is now ready to receive the asparagus stalks.

When you have packed the sterilized jar with asparagus stalks, pour over the stalks, to top of jar, a brine made by combining four ounces of salt and one gallon of water; put on rubber, and "partially seal" (that is, put top wire up over glass cover but do not press down the side wire); place the jar in a wire rack in the bottom of your wash boiler in hot water that covers the jar one inch, and bring this water to a boil. Now begin to count the time of "processing" (or "sterilizing" or just plain "boiling") the jar. Process the jar for one hour, let the jar stand for 24 hours in ordinary room-temperature; process again one hour on the second day, let stand again 24 hours; then process it again for one hour on the third and last day.

Completely seal at the end of the first processing, but raise the lower wire clamp just before placing the jar in the hot water for the second processing—and do the same before the third and last processing. Then press down the side wire for the final time and let the jar cool (out of a draught, or it will break). When cold, try this test: raise the side wire and remove the top wire from over the cap; now lift the whole jar just by the glass cap. If the jar is perfectly sealed the cap will not come off. Then replace wires, and store the jar.

Tomorrow—Bran and Oatmeal in the Diet.

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.

WEDDING ANNIVERSARIES

- First year Cotton
- Second year Paper
- Third year Leather
- Fifth year Wooden
- Seventh year Woolen
- Tenth year Tin
- Twelfth year China
- Fifteenth year Crystal
- Twentieth year Linen
- Twenty-fifth year Silver
- Fiftieth year Golden
- Sixtieth year Diamond

Defy Bad Luck.

Defying the superstition that May is the unluckiest month for brides and that the 13th is an unlucky day. Miss Dorothy Loder, daughter of Gerald and Lady Louise Loder, married at St. Margaret's, Westminster, on May 13th, Captain, the Hon. W. J. L. Palmer, youngest son of the Earl and Countess of Selborne.

The debutante bride, too, wore a gown embroidered with peacock feathers; her going-away dress and her hat were green—a proverbially unlucky color for brides.

It was believed that she had repented of her temerity when John Loder arrived at the church carrying six silver baskets filled with white feathers, which the bridemaids afterwards handed to the guests.

The Earl of Selborne, however, said that May 13 was chosen for the wedding day simply because it suited his son's arrangements. But this did not explain the bride's defiance of a superstition which has existed since Pagan times.

Inquiries at churches, both in west and east London, show that May, from being the most unpopular has become one of the favorite months with brides.

Prebendary Gough, vicar of Brompton, whose church is in great demand for fashionable weddings, and who was in Hamilton not so long ago, said: "The superstition that May is unlucky is fast dying out. There were scarcely any weddings here in May before the war, but it is very different now. People seem to have less time for feeble superstitions. The war brought us up against the realities of life, and I am glad to think that this change of outlook still continues."

Shy English Girls.

Speaking at an illington meeting of women voters on the Empire Settlement Bill, Miss Grace Watson declared that the Empire had room and work for all, but the prospects of marriage should not be held out as an inducement to emigration. English women and girls were shy and modest, and many could not emigrate if too much emphasis were placed upon this matter.

English women, she added, had permitted their excess numbers to become an obsession and too many spent their best years in unconvivial and unremunerative occupations, owing to lack of training and initiative.

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Its remarkable qualities have been proven in all climates, all occupations, on every kind of skin.
The delight and comfort of using Lifebuoy is famous around the world.

BARNUM'S BAKERY
FOR THE JUNE BRIDE
Come in and choose your wedding cake.
Almond Icing if you wish.

To-morrow's HOROSCOPE
By Genevieve Kambie

THURSDAY, JUNE 8th.
This day may be mainly notable for the breaking away of old clouds which have long disturbed the prosperous outlook. The Lunar transit of Saturn assists in the relieving of crystallized conditions, and makes way for permanent and stable progress. Otherwise the affairs of the day may move along smoothly, excepting, possibly, for some trifling domestic or social annoyance.

Those whose birthday it is may have a fairly quiet year, but one notable for the clearing away of old stubborn conditions that have long impeded the pathway of progress. There may be some minor social or domestic annoyances. A child born on this day may be expected to be steady, reliable and industrious, and may make its best success in the employment of others.

The man who loses his balance will get a fall, but the fellow who loses his bank balance gets the hardest fall.

When you are down and out there is no consolation knowing you are at least in bad.

Let this good food build strength for you

That famous ready-to-eat food, Grape-Nuts, charms the appetite with its rich, sweet flavor—
But it is more than an appetizing food.

Grape-Nuts is the perfected goodness of whole wheat and malted barley flours, scientifically prepared to provide tissue, bone and nerve with the needed food elements. Served with cream or milk, Grape-Nuts is completely nourishing.

Splendid as a breakfast dish, delightful and sustaining at lunch—always ready when you're ready.

You can have this economical, health-building food, by an order to your grocer today.

Grape-Nuts—the Body Builder
"There's a Reason"