

NEWS AND VIEWS FOR WOMEN READERS

Life's Social Side

Editor of Women's Page, Telephone 220; Private phone 857w.

Miss Elizabeth Montizambert, who has been the guest of honor at a number of social events during her visit to Vancouver and Victoria, left there on June 18th for Eastern Canadian points and will join the governor-general's party at Regina, taking in part of their itinerary. Later she will proceed to Toronto, where she will be the guest of Mrs. Charles Walker, following which she will sail for London, England.

Among those presented at court recently were Mrs. Peter C. Larkin, wife of the high commissioner of Canada, and Miss Aileen Larkin; Mrs. Edwin McLelland and Miss Margery McLelland, Kingston, and Miss Helen Drury, Montreal, sister of Lady Beaverbrook.

Miss Kathleen Bibby was the hostess of a picnic at Wolfe Island on Friday, with Miss Margaret McLean, Halifax, as the guest of honor.

The Earl and Countess of Minto and their daughter, Lady Bridget Elliot, expect to visit Canada in the early part of next year.

Mrs. W. Morgan, Barrie street, and Miss Eselmont, who have been with Dr. and Mrs. Frederick Ether-

ington at "Fettercairn," left today for Brunswick, Maine, to visit the former's brother, Mr. Porter. Miss Marion Bruton, University avenue, left today for Whithy to attend the summer school of missions being held in Whithy Ladies' College.

Mr. and Mrs. James H. Stafford, Watertown, N.Y., are spending a brief vacation in Kingston, visiting relatives and friends.

Misses Ida and Gertrude Lee, Toronto, are leaving this week for Montreal where they will sail on the S.S. Metagama for Glasgow, touring the British Isles and Europe.

Dr. E. S. Best and wife of Minneapolis, are visiting in the city, the guests of L. T. Best and Mrs. Best, 144 Lower Albert street.

Cadet Campbell, who has spent a few days with Mrs. R. T. Brynner, West street, left on the morning boat for Montreal.

Mrs. J. B. Carruthers, "Annandale," will leave for Metis, Que., shortly.

Mr. and Mrs. Harry McLeod Orr, Montreal, are visiting their aunt, Mrs. Youlden, Sydenham apartments.

Miss Margaret McLean, who has been the guest of Miss Clara Farrell, Barrie street, for the June gaieties, returned to Halifax today.

Mrs. Iva Martin and Mrs. W. H. P. Elkins left for Halifax on Monday.

Mrs. A. P. Knight, Alice street, has gone to St. Andrew's, N.B., to join Dr. Knight.

Miss Nora Macnee, Miss Edith Carruthers and Cadet Edgar Ogilvie will motor to Metis, leaving on Friday.

Mrs. Batz and Miss Norah Batz, Rochester, N.Y., are the guests of Dr. and Mrs. Fergus O'Connor, at their cottage at Dead Man's Bay.

Mrs. William Anderson and Mrs. A. Nesbitt have returned to the city after visiting with Rev. and Mrs. McNab, at Midland.

Mrs. Garnet Greer, King street, is visiting Dr. and Mrs. Newton Greer, Peterboro.

Mrs. John Ald, who has been with her parents, Dr. and Mrs. D. E. Mundell, Barrie street, will return to Toronto on Wednesday.

Mrs. A. Lingham Wagner was in town from Belleville on Monday, and was with Principal and Mrs. Bruce Taylor, the Principal's Residence, Queen's University.

Mr. and Mrs. Anthony Rankin, Collin's Bay, returned from a trip to the Pacific coast on Saturday.

Mrs. Albert Daley and two children, Edwin and Dorothy, Detroit, are visiting Mrs. C. Amey, Earl street.

Household Necessity

Make Gillett's Lye your household assistant. Use it for making soap, for washing dishes, for cleaning sinks, for washing greasy pots and pans. It cleans and disinfects.



What the Editor Hears

That Miss A. M. Brown, Toronto, has been re-elected president for the dominion of the King's Daughters, at the annual meeting held in Vancouver last week.

That the royal family of the rose was exquisitely represented at the rose show recently held in Jenkin's Art Galleries, Toronto. Pink, white and crimson ramblers were on trolleys, and jars of the more fragrant roses about the room.

That many families that usually leave for their country homes on the 1st of July, will remain in town for a week, to give their children the benefit of the Chautauqua.

That coat dresses of heavy white linen with rolling rever collars and large pearl buttons or lacy organdie and net collars or colored belts, etc., are to be smart.

That the China Morning Post has an interesting account of the Prince of Wales visit to Hong-Kong, when to the astonishment of the more ceremonial easterners Prince Charming danced with all the pretty girls and had a good time generally.

That grey and amethyst are a popular combination, seen in many smart frocks.

To-morrow's HOROSCOPE

By Genevieve Kemble. WEDNESDAY, JUNE 28th. Conflicting influences prevail on this day, judging by the planetary configurations. While there may be active and stirring conditions, yet there are certain dangers forecast, largely from the attitude to contention and a disagreeable aggressiveness. Also there is a sign read as presaging the possibility of accidents or possible losses by fire. It would be wise to be cool and discreet in all matters, especially in dealings with others. Those whose birthday it is have the prediction of a year of changing fortunes, with possible dangers from disputes as well as from accidents. They should be cool and discreet in all matters. A child born on this day is likely to be enterprising, resourceful and industrious, but may defeat its best interests by being rash and argumentative unless carefully trained in youth. July starts Saturday. Make it a classified advertisement month.

QUEEN'S ALUMNAE GARDEN FETE

Delightful Event Held in Aid of Building Fund of the Women's Residence. Ottawa Journal. Queen's University alumnae of Ottawa held a very successful and largely attended garden party on Saturday afternoon at the residence of Dr. and Mrs. J. H. Putman, Rideau terrace. The proceeds were in aid of the building fund of the women's residence.

Mrs. C. H. Bland was the general convener. Miss Freda Stothers was in charge of the tea arrangements. Mrs. J. G. Macphail and Mrs. Putman presided at the tea table, which was attractive with fragrant blooms. Miss Jessie Campbell and Miss Marjorie Henderson were in charge of the candy table, and Miss Jean Raitt was convener of the lemonade booth. Mrs. Campbell Laidlaw had charge of the flower stand. Mrs. Taylor McVetty told fortunes. The effective decorations were due to R. W. Cram and Olive Schofield.

During the afternoon an excellent orchestra played delightful selections. A number of little girls gave some pretty dance numbers on the lawn. Those taking part were Bessy Jones, Betty Low, Mayme Robart, Rosa Sinclair, Lola Thompson, Isabel LaPlour, Josephine Le Bordes, Ethel Plant, Kathleen Aiken, Joyce Wade, Beverley Macdonald. Among those from out of town were Prof. J. L. Morrison, Kingston; Miss Jessie Muir, Almonte; Prof. and Mrs. Norman Miller, Kingston; Prof. W. A. Mackintosh, Prof. G. E. Wilson, Dalhousie, N.S.

It is easy to talk philosophically if the other fellow has to pay the freight.

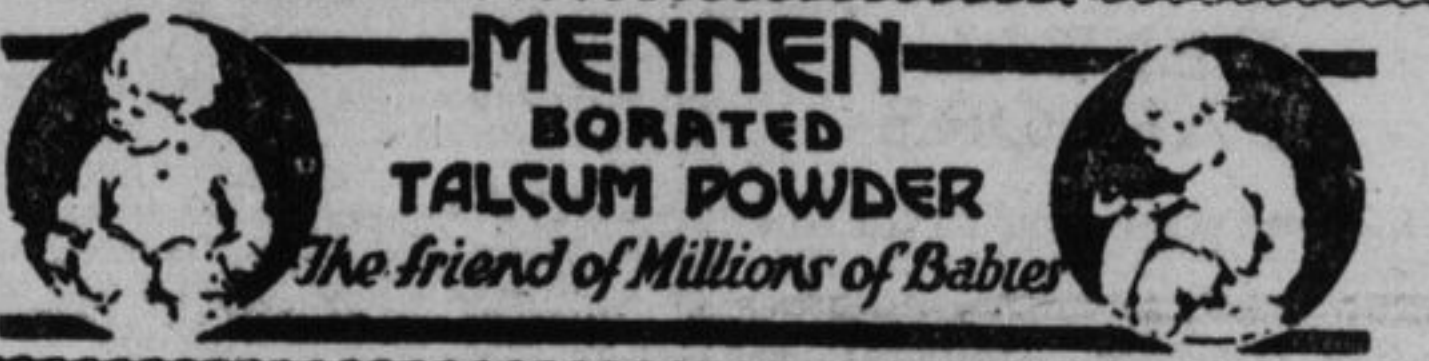


Fry's Iced Chocolate

RECIPE: Keep on hand a syrup made up of one half cup of FRY'S Baking Chocolate, one cup of sugar, one cup of warm water. Stir until smooth. Then boil for 5 minutes—chill and add one half teaspoonful of vanilla extract. To serve, allow two tablespoonfuls of this syrup to a glass with a little chopped ice, and fill with cold milk. Stir well.

Try this cooling, delightful FRY drink. You'll want it often.

FRY'S Cocoa may also be used as above.



To increase and preserve thy beauty so that thou shalt be well favoured in the eyes of men, anoint thy face daily with

CAMPANA'S ITALIAN BALM

it will beautify and enrich thy complexion. For sale at all Druggists & Stores. 40c a bottle.

BELMONT

DINING AND TEA ROOM. Why not dine here where Quality and Service is Supreme? Home Style Cooking. Lunch 12 to 2 p.m. Dinner 6 to 8 p.m. A. Tierney, Prop.



DR. MARTEL'S FEMALE PILLS FOR WOMEN'S AILMENTS. 25 years standard for Delayed and Painful Menstruation. Sealed tin package only, all druggists or direct by mail. Price \$2.00. Knickerbocker Remedy Co., 71 E. Front St., Toronto.

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

Change your diet today! make it Kellogg's WAXTITE CORN FLAKES instead of heavy foods! Every day this summer more men, women and children are cutting down on the heavy, greasy foods and turning to a lighter diet for health's sake. Kellogg's "WAXTITE" are wonderfully delicious—but for a taste-delight, eat Kellogg's "WAXTITE" with the luscious fresh fruit now in season! Kellogg's "WAXTITE" Corn Flakes are ideal for a light diet for breakfast, for lunch, for any meal or between-times nibbles because they not only nourish, but are easy to digest! With cold milk, Kellogg's "WAXTITE" are wonderfully delicious—but for a taste-delight, eat Kellogg's "WAXTITE" with the luscious fresh fruit now in season!

Efficient Housekeeping by Laura A. Kirkman

Answered Letters. Old Housekeeper: "I recently had dinner at the home of a friend, who served spinach in a way I had never seen before (although I have been a housekeeper for 40 years). It was baked in roll-shape and had cheese in it. It was just delicious. Can you give me the recipe?" Answer: Spinach Roll: Boil two quarts of spinach in salted water to cover, for 15 minutes; drain. Now cover it once more with boiling water and add two tablespoons of butter; let boil till tender, then chop finely, after draining well. Add to the chopped spinach one cup of either grated Parmesan cheese, or finely chopped or shaved American cheese, salt and pepper to suit individual taste, and enough bread crumbs to form the mixture into a roll. Place this roll in a baking dish and bake for 15 minutes in a moderate oven (to give the cheese a chance to melt, yet not long enough to dry the roll). Serve at once.

some dark-colored textile edged with gumples. Sunfast chenille, imitation tapestry, velour, and silk are appropriate fabrics. Mrs. S. S.: "Please publish a recipe for a baked Lemon Custard?" Answer: Lemon Breadcrumb Custard: Dissolve six tablespoons of condensed milk in one pint of cold water, and add to this the rind of one-half lemon very finely cut. Let this mixture come to a boil over a hot fire, then strain it over one cup of bread crumbs; let cool slightly, then stir in the well-beaten yolks of two eggs and turn all into a buttered baking dish. Add one tablespoon of butter broken into tiny bits, and bake the dish in a moderate oven for 40 minutes. Then pour over it the strained juice of one lemon and cover the pudding with a meringue made of two stiffly-beaten egg-whites sweetened with one tablespoon of sugar. Slip back into the oven to brown, and serve hot. A Reader: "Do you think a housekeeper is occasionally justified in letting a few duties—dusting, for instance—go, in order to knit a teddy-bear suit for the baby or make a dolly for her living room?" Answer: Home-making is quite as important as good housekeeping, and I am sure you are a good home-maker, Reader Friend. I am going to write a whole article just for you. It will appear on Monday, July third. Tomorrow—A Nourishing Supper. 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.

For your picnic. What is more tasty, appetizing and satisfying than Victory Compressed Corned Beef for a picnic luncheon? Every particle good to eat, no waste bone or gristle. Inspected by 20 Dominion Government inspectors in the packing plant where these goods are made. "Made in Canada" NATIONAL CANNED MEATS LIMITED TORONTO, CANADA. Keep a shelf of these in your larder. Pork and Beans, Lunch Tongue, Compressed Corned Beef, Corned Beef Luncheon, Breakfast and Onions, Roast Beef, Cambridge Sausage. Victory Canned Products.