

NEWS AND VIEWS FOR WOMEN READERS

Life's Social Side

Editor of Women's Page, Telephone 248. Private phone 857w.

Mrs. W. G. Jordan, Barrie street, was the hostess of a pleasantly informal tea on Thursday afternoon, in honor of her daughter, Mrs. Z. Davies, Toronto, who, with her husband, will remain in town for another week. The hostess made tea in the drawing room, where people sat in groups, glad of this opportunity of meeting their hostess and her daughters and one another after the summer outings. Dr. Jordan and Mr. Davies came in later for a few minutes to extend their welcome to the guests. Among those present were Mrs. J. F. McFayden, Mrs. W. Morgan, Mrs. John Watson, Mrs. G. M. Macdonnell, Mrs. Andrew Drummond, Mrs. R. J. Wilson, Mrs. W. F. Jackson (Brockville), Mrs. G. W. Mitchell, Mrs. Leadbeater, Mrs. T. G. Smith, Mrs. J. C. Gwilliam, Miss Drummond, Miss Muckleston, Miss Annie Fowler, Miss Mowat, Miss May Rose, Miss Katie Fowler and Miss May Macdonnell.

A pleasant family re-union was held recently at the home of Mr. and Mrs. Jacob Shibley, Harrowmith, Mr. and Mrs. Charles L. Lake, Brooklyn; Mrs. Charles Lake, widow of the late Dr. Charles Lake, Ridgeway; Dr. Charles Lake, Detroit; Mrs. William Lake, Kingston, and her daughter, Mrs. Richard Bamforth, Deseronto, were out-of-town guests. Mrs. Shibley is a sister of Mrs. Bamforth.

In honor of Sir Henry Burrell and Lady Burrell, who are leaving for England shortly, a number of their friends entertained at dinner at the Country Club, Ottawa, on Wednesday evening. The table was attractive with autumn leaves. C. Berkley Powell, the president of the club, presided and proposed the health of the guests-of-honor. There was a representative gathering of the friends of Sir Henry and Lady Burrell.

The motor drive to Collin's Bay on the glorious September sunshine and the corn roast on the shore of the Bay of Quinte was a treat arranged by Miss Isabel Ross, convenor of the Red Cross hospital committee for seventeen men of Sydenham hospital on Thursday afternoon. The men

went out in five cars lent by the friends of the returned soldiers and spent the earlier hours gathering sticks for a big bonfire. A sing-song followed the roast and the happy party drove home by moonlight. Those assisting were Mr. and Mrs. James Haydon, Mrs. W. S. Herrington (Napanee), Mrs. Travers Hora, Miss Kathleen Daly, Miss Doris Donnelly, Miss Norma McFayden, Miss Rita Green, Miss Jessie Smith. A party of nurses from Sydenham hospital drove out later but still in time for the fun.

Amongst farewell entertainments given in honor of Mrs. Duncan MacArthur, who is leaving London to make her home in Kingston, was a supper party, of which Miss Gertrude Buttery was hostess.

Mr. and Mrs. Z. Davies, Toronto, who have been at Stella, are now with Dr. and Mrs. Jordan, Barrie street. Miss Agnes Bigelow, Regina, who has been with Mrs. H. F. Mooers, Barrie street, left for Montreal on Thursday to enter the Royal Victoria as a nurse-in-training.

Miss Hilda Wright, Leeds, England, who has been visiting Canon and Mrs. J. W. Jones, Albert street, has left for Winnipeg.

Mrs. J. F. McFayden, Albert street, and her daughter, have returned from Mackenzie Island.

Mr. and Mrs. Elmer Davis, Sydenham street, have left on a motor trip to Toronto, where Mr. Davis is attending the general conference.

General J. H. Eimsley, Kingston, is spending some time in the capital.

Among the student girls who have arrived at "The Avonmore", William street, are Miss Margaret Porteous, Ottawa, president of Levana; Miss Dorothy Shannon, Miss Marion Lewis, Smith's Falls, Miss Elizabeth Smith, Ottawa, Miss Maybelle Govan, Williamstown, Miss Dorothy Sutherland and Miss Agnes McKercher, Wroxeter, Ont.

Mrs. W. F. Jackson, Brockville, is the guest of her cousins, the Misses Mowat, Johnson street.

Miss Anna Neilson, Stella, has returned to Queen's University.

Mr. and Mrs. Walter E. Segsworth, Toronto, are in town for the Howell-Murray wedding.

Mrs. H. A. Leavel, Barrie street, president of the Dominion Board of the Methodist W.M.S. is in Toronto, returning to Kingston on Tuesday.

Miss Carol Gorman, Ottawa, will spend the week-end in town.

Dr. and Mrs. J. H. Howell and Miss Doris Howell, Welland will arrive this evening and will be the guests of Mrs. D. Murray, Frontenac street.

Sir Clifton and Lady Sifton are returning to Toronto from "Assiniboine Lodge," Brockville, on Monday.

Dr. James H. Howell, Gait, arrived in town today.

Mr. and Mrs. Francis King and Miss Marion Lewis, King street, will spend the week-end at Wolfe Island.

Mr. and Mrs. John A. Pearson, Toronto, are in town for the Howell-Murray wedding.

Mr. and Mrs. Joseph Foster, Hastings, are with friends in Kingston.

Mrs. L. Griffin returned to her home in Parc Terminal, Montreal, after spending a few days with Mrs. H. Webber, Regent street.

Canon and Mrs. Deatry Woodcock, Brockville, are with Rev. W. E. Kidd and Mrs. Kidd, Wellington street.

Mrs. G. Hunter Ogilvie and Miss Mary Ogilvie, Gore street, returned on Wednesday from Victoria, B.C., where they spent the summer.

Dr. and Mrs. Arthur Neish, Wellington street, have returned from New York.

Prof. and Mrs. Norman Symons, and their little son, have returned from England and are in their house on Gore street.

Mrs. R. Young, Peterboro, is visiting Col. and Mrs. Douglas Young, King street.

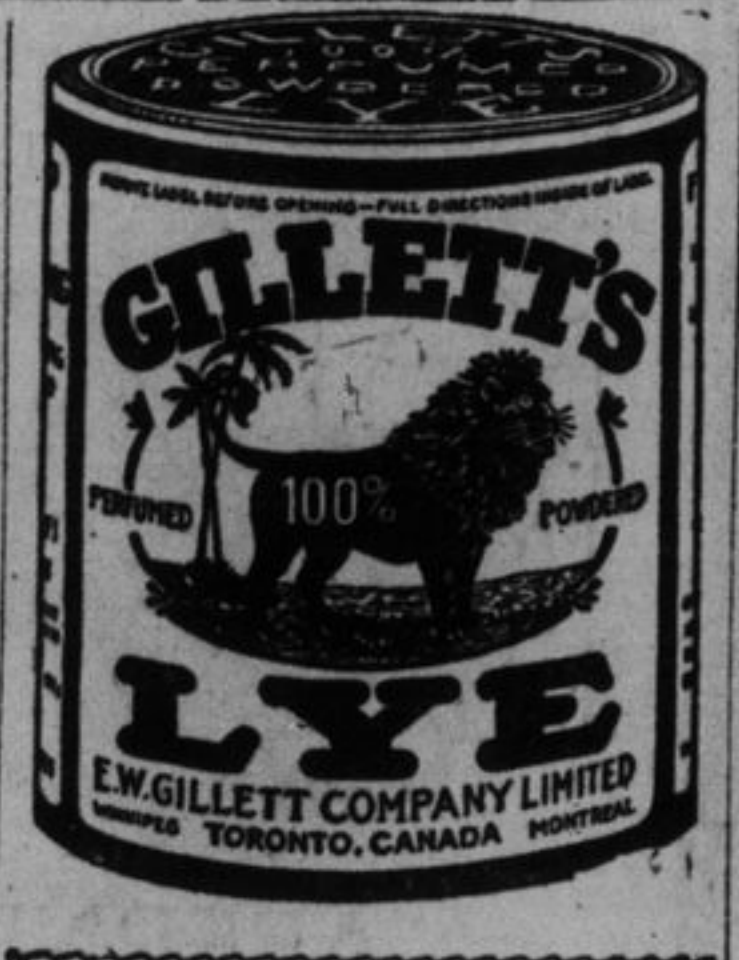
Mrs. Minnie Dedman, Montreal, is visiting Mrs. James Doyle, 113 Patrick street.

Mrs. W. S. Herrington, Napanee, spent a few days this week with Miss Herrington, Sydenham hospital.

There will be a high tea at the Country Club on Saturday afternoon, when the Tennis Club will play off for the Leslie shield.

Try as hard as one may, it's mighty difficult to injure a character that has been pronounced for fairness and honesty.

Corsets are not nice for us men to talk or write about, but women say that in hot weather they are even worse to wear.



What Queen's Girls Are Doing

They have been coming into Kingston by every train this week, in order to register by Friday to be ready to begin work next week.

They are getting settled in their new quarters, finding a good boarding house, wondering where in the world they are going to put all their belongings and who is going to be in the house with them.

The freshettes are wondering how they will like it and the good natured older girls are seeing that they are not lonely.

They are admiring the tennis courts and the campus and planning ground hockey and tennis during the autumn months, and the new comers are greatly impressed by the Harty Arena and are looking forward to skating and hockey.

They are all fine in their new autumn hats and look with scorn on the Kingston people who are still wearing straw ones.

Those who have spent the summer in inland places, on the prairies or in the mountains are longing to go out canoeing or sailing on Lake Ontario.

What the Editor Hears

That the article on another page in Wednesday's Whig said that "smoking was by no means confined to the V.A.D. girls" meaning that many women smoke who have no war service to their credit. Never mind girls, it was a man's point of view anyway.

That once more we can get good home grown apples on the Kingston market at a reasonable price, so no one should lack for apple pie.

That an inspiring story was told at the annual meeting of the Board of Managers of the W.M.S. of the Canadian Methodist church held in Toronto this week, of an auxiliary of Indian women at Skidgate, B.C., whose members found themselves so poor at the end of a scant fishing season, that they were unable to fulfil their pledges. They made a large number of baskets and sold \$170 worth, a \$100 over their last year's giving.

That everyone who is unfortunate enough to possess a motor or a boat should be out in the country storing up health for the long winter days.

That there is a persistent rumor that short fur coats are to be worn.



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More Pickles and Relishes.
India Relish: (Contributed by a Reader.) Four quarts of green tomatoes, one quart of onions, one pound of green peppers, one cup of flour, one cup of sugar, two tablespoons of salt, four tablespoons of dry mustard seed and celery seed, and one quart of vinegar. Grind the tomatoes, onions and peppers and let stand overnight sprinkled with the salt. Press dry in the morning in a cheesecloth bag. Now mix the flour, sugar and spices and put these, with the vegetables, into your preserving kettle. Bring to a boil, and continue to cook for 45 minutes. Turn into hot, sterilized glass jars and seal airtight at once.

Easy Way of Putting Dry Dill Pickles: (Contributed by R. A.) Wash 12 cucumbers six inches long, and let them stand in water over night. In the morning pack them in jars tightly (sterilize jars by boiling for ten minutes) and sprinkle dill seeds between them generously. Put three quarts of water into a saucepan with four cups of vinegar and one cup of salt and bring to boiling point; let boil ten minutes, then, while boiling hot, pour this over the pickles in the jars. Seal airtight at once and store. Be sure to keep the jars hot after sterilizing them, or else they will crack when the boiling liquid is poured into them. I keep them hot by wrapping about them dish towels dipped into boiling water.

Another Good Indian Relish: Put through your meat grinder three medium-sized onions, one red pepper, nine green tomatoes, seven large ap-

ples and one pound of seeded raisins. Put these into the preserving kettle add one cup of granulated sugar, three cups of vinegar, one-fourth cup of salt, three teaspoons of ground ginger and one-half teaspoon of ground clove; bring to the boiling point and let boil for 30 minutes. Turn it into hot, sterile glass jars and seal airtight at once.

Tomorrow - Helpful Contributions From Readers.

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.

"THE GAMBLERS" AT GRAND

That the Rex players can play melodrama as well as they can play farces was evident during the presentation of "The Gamblers" before a crowded house at the Grand Opera House on Thursday evening. The play itself gives a rich opportunity for forceful acting, and the Rex players took every advantage of the chance and gave a splendid performance.

It was a story of the crooked side of big business. Wilbur Emerson, president of a national bank, had borrowed on his bank's capital, contrary to law, and had enticed himself and his associates in the clutches of the federal government. John Darwin, a former rival who had won Wilbur's sweetheart for his wife, proceeds to conduct the prosecution and seeks by every means, fair or foul, to imprison Emerson. Betrayed by one of his associates and with the danger of incarceration of his father, Emerson steals into Darwin's home to get some necessary papers and encounters Mrs. Darwin. She refuses to give up the papers even to Wilbur, but upon the return of her husband she is accused of intimate relations with her former sweetheart. Eventually Wilbur shoulders the blame for the whole affair; Darwin proceeds to get a divorce from his wife and the curtain falls while a promise is being made that Mrs. Darwin will wait for Wilbur until he is released from prison.

Rex Snegrove did himself proud as Wilbur Emerson and had just enough dash to put the role over strongly. William Yule played the greatest part of his career as Darwin, the prosecuting attorney, with his eyes on the attorney-generalship. He worked wonders with a role that demanded a man of exalted type. Zana Vaughn, as Mrs. Darwin, gave a splendid interpretation of her difficult part, and showed enough

A good many times there are weak links in the chain of a quickly formed friendship.



"OFF AGIN, ON AGIN, GONE AGIN, CONSTANTINE."
 Here are Constantine and Sophie, on the left of the layout, who have again been forced off the ancient throne of Greece. Constantine's abdication was made in favor of Crown Prince George, who is seen with his wife, the daughter of Queen Marie of Roumania, on the right.



For tarnished silverware, put a tablespoonful in an aluminum pan of water, boil for a few minutes then immerse silverware.

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Get away from the dangers that confront you and every member of your family if you are neglecting constipation or constipation conditions! Eat Kollogg's Bran, cooked and krumbled, every day, and you will be astonished at the improvement in your health and spirit!

Bran's value as a constipation corrective is wonderful. It is heartily endorsed by physicians because Bran is the natural means of relieving constipation with the food you eat! We guarantee that Kollogg's Bran, eaten regularly—at least two tablespoonfuls daily in severe cases with each meal—will permanently relieve the most stubborn constipation! It does wonderful health work for children, making them strong and robust.

You realize what constipation means when authorities state that 90% of all illness can be traced to constipation! It is responsible for most cases of diabetes, Bright's disease, rheumatism and hardening of the arteries. It dulls the brain, makes the sufferer sluggish and causes headaches, bad breath, pimply complexion!

Kollogg's Bran, as nature's corrective food, sweeps, cleans and purifies. It regulates the bowels naturally and does not cause irritation or discomfort like pills and cathartics, which cannot afford permanent relief and only aggravate dangerous conditions!

You will like Kollogg's Bran, cooked and krumbled. Its nut-like flavor is delicious. Eat it as a cereal, sprinkle it over your favorite cereal, or use it in countless delightful ways in baking, such as in pancakes, gems, raisin bread, muffins, etc. Buy Kollogg's Bran at all grocers. It's wrapped "WAXTITE."

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Among the Coats is a stunning one of Bolivia Cloth, its rough surface heavily embroidered, its lining satin, and its collar and cuffs of Coon, completing this study in Brown.

A Coat Frock
 of Navy Tricotine, having a Stole Collar with heavily fringed ends, a vest of Grey Duvetyn and sleeves and panels heavily braided with Black Gallion.

An Afternoon Frock
 of Satin de Chine, with the new side draperies, sleeves and bateau neck bodice, in tones of Navy and Wood, with most artistic effect.

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