

NEWS AND VIEWS FOR WOMEN READERS

Life's Social Side

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

The Warden's Residence, with flowers, soft lights and women in pretty frocks, was a cheery haven from Tuesday's storm, and many visitors took advantage of Mrs. J. C. Ponsford's first reception day this season, to call on her and her daughter, Mrs. J. A. Campbell, Vancouver, B.C., who is with her. Mrs. John Carson presided at the tea table with its silver bowl of red zinnias and white cosmos, and was assisted by Mrs. W. R. Sills, Mrs. George Warner, Miss Roger, St. John, N.B., Miss Freda Burns, Mrs. Girard, Montreal, who was a guest at the Warden's Residence, assisted Mrs. Ponsford in the drawing room.

The visiting members of the Provincial Chapter, I.O.D.E., will be the guests of the local chapters at the tea hour on Thursday in Grant Hall, and on Friday will be the guests of Major-General Sir Archibald Macdonell, commandant of the Royal Military College, when the chapter will present a picture issued by the educational department to the college and afterwards be entertained at \$24.

A delightful tea was given to several children at the residence of Mr. and Mrs. Alfred Smith, 187 Victoria street, to celebrate the occasion of the baptism of their daughter, Frances Mary, which took place at St. Luke's church on Sunday, 8th inst. Sgt. J. Smith, Toronto, being one of the sponsors. The table was nicely decorated with flowers presented by Mrs. F. Kenwood.

Among the members of the Provincial Chapter of the I.O.D.E., who will arrive in town to-day, are Miss Winifred Chennick, Nanaimo; Mrs. W. H. Jenkins, Madoc; Miss Ethel Raymond, Brantford, provincial standard bearer; Miss Monahan, Brantford; Mrs. Nelson Butcher, and Miss Mabel Hornbrook, Toronto.

Miss Alison Macdonell, the Commandant's Quarters, Royal Military College, leaves this week for Toronto.

Almost Unbelievable
You can hardly realize the wonderful improvement to your skin and complexion your mirror will reveal to you after using Gouard's Oriental Cream for the first time. *Send 15c for Trial Size.*
FERD. T. HOPKINS & SON
Montreal
Gouard's Oriental Cream

Robinson's Stores
Money Savers
Pastry Flour—24 lb. bags . . . 87c.
Honey—Combs 22c. 5 lb. pail . . . 79c.
Fresh Assorted Cookies . . . 18c. lb.
Castile Soap—7 bars . . . 25c.
"Tea-Pot" Tea—Pound . . . 42c.
Currants . . . 20c. lb.
Seedless Raisins Pound . . . 20c.
Dates . . . 15c. lb.
Lipton's Tea 50c. lb.
Rolled Oats—6 lbs. for . . . 28c.
Robinsons Stores
Kingston's Largest Retail Grocers.
Corner Princess and Barric Sts. Phone 1471.
Cor. Montreal and Regina Rd. Phone 422.
Groceries: 175 Princess Street

FEMINISMS

By Annette Bradshaw



A CLOTHES PUZZLE PICTURE.
Which is his fiancée fresh from the "backward" country and which his sister, and will they like each other's taste in clothes.

to be bridesmaid at the Fraser-Williams wedding.

Mrs. John Macgillivray is entertaining at luncheon at the Cataract Golf Club today in honor of Mrs. Richard Hooper, St. John, N.B.

Mrs. Bessie Kearns, Ottawa, entertained informally at the tea hour in honor of Miss Carol Gorman, one of this month's brides.

Miss Nora Macnee, Union street, was the hostess of a small bridge on Tuesday evening for Mrs. Everett Eirdsall.

Mrs. G. H. Ogilvie, Gore street, will give a tea-dance for younger set on Saturday afternoon after the football match.

Mrs. James Higgins, Wellington street, entertained at bridge on Tuesday in honor of Mrs. Richard Hooper, St. John, N.B.

General and Mrs. Elmsley, Colonel and Mrs. Douglas Young, Mr. and Mrs. Hugh Witherspoon, and Mr. and Mrs. William Hart are attending the Fraser-Williams wedding in Toronto.

Major R. Willis O'Connor, A.D.C., Ottawa, has left for Chicago and will return on Friday.

Among the guests expected in Ottawa next week for the marriage of Miss Carol Gorman and Major Frank Smythe, Kingston, are Mr. and Mrs. Bartlett Dalton, Mr. and Mrs. W. H. Craig, George Smythe, Kingston; Mrs. J. C. Smythe, Toronto; Dr. and Mrs. Mulvihill, Pembroke, and Mr. and Mrs. J. L. Murray, Renfrew.

Mr. and Mrs. Phillip Gilbert, Toronto, who have been visiting the latter's sister, Mrs. Schuyler, at her farm near New York, returned to Toronto on Monday.

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Supper on the Chafing Dish.
A reader of this column has requested me to publish some chafing dish supper menus. "Not the everlasting 'Welsh Rabbit!'" she begs. "But just ordinary, every-day, nourishing food." I think the following menus come under this classification:

Panned Stuffed Chops
Cornmeal Muffins
Coffee
Fruit Whip
Cup Cakes

Panned Stuffed Chops: Have your butcher cut some extra-thick rib chops and slit the meat almost through to the bone. For three chops prepare the following amount of dressing, to be stuffed into the slits: Mix together, one heaping cup of bread crumbs, one-fourth teaspoon of salt, a dash of pepper, one tablespoon of chopped parsley, one tablespoon of raw grated onion, two tablespoons of melted butter, a drop of Worcester Sauce, one teaspoon of tomato catsup, and a pinch of sage. When you have filled the chops with this mixture fasten the edges of the slits together either with a few stitches of with toothpicks. Fry these, with the pan cover on, in bacon grease till brown and cooked on one side; then turn and fry till done.

Macaroni Supreme
Quick Biscuit
Coffee
Raisin Pie

Macaroni Supreme: Melt one tablespoon of butter in the chafing dish and stir into it one tablespoon of flour and one cup of strained canned tomato. When thickened, add one-half cup of grated or shaved cheese, one-eighth teaspoon of dry mustard,

a pinch of salt, a generous pinch of baking soda and three-fourths of a cup of cooked and drained macaroni. Serve on slices of crisply toasted and buttered bread.

Eggs Montague
Cocoa
Graham Gems
Fruit Cake

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Small side dishes such as crisp radishes, stuffed olives, salted peanuts and after-dinner mints add attractiveness to a chafing dish, guest supper. A salad—preferably of diced fruit covered with Mayonnaise dressing—is also a great addition. Tomorrow—A Thrift Motto for the Housekeeper.

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Good Luck

is thought to go a long way, but Good Judgment goes farther. TO USE

"SALADA"

IS GOOD JUDGMENT.

"The Tea that is always Reliable."

What the Editor Hears

That whether the men like chlorine and dirty water for a drink, or not, the women are quite decided that they dislike it intensely. A cup of cold water is the biblical synonym for the simplest need, and yet it is denied to the citizens of Kingston.

That boys' clothes, boots, caps, etc., are needed by the Red Cross for the fire sufferers.

That bright red, bonfire, corse and the tomato and henna shades, will be the vogue for evening frocks this season, and with the sequin and bugle trimming and silver and gold draperies, the ballrooms will present a brilliant spectacle.

That Lord and Lady Mountbatten have been enjoying the sights at Niagara Falls.

That modistes are showing that they appreciate fully the value of tucks as a trimming treatment for the fall frocks, and many of our smartest new versions are without ornamentation except for rows of tucks, which are as effective as they are simple.

That the town people, think the seniors are rather overdoing the discipline of the freshmen and freshettes. Surely a week would be long enough to wear the extraordinary clothes the poor boys and girls are arrayed in.

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To-morrow's HOROSCOPE

By Genevieve Kemble

THURSDAY, OCT. 12.

Friendly influences rule this day, judging by the interpretations of the astral seers. With Jupiter, the great benefic and the convertible Mercury both under trine aspect with Luna there should be splendid progress in all commercial and professional pursuits, particularly those in which writings and publishing hold large part. The passage is for satisfactory financial returns with increase of wealth and general good fortune. It is a propitious time for making contracts and investment and speculation are also safe if great care is employed.

Those whose birthday it is have the forecast of an excellent year for increase of business and fortune. Moneys may be used safely with every prospect of increase and accumulation. A child born on this day will be clever, versatile, generous and kind, and will meet with success and good fortune.

Economical

Costs less than butter or jam—no waste—why not use it regularly.



Shirriff's MARMALADE

Always preferred for its better quality and flavor.

BARNUM'S BAKERY

"The Taste Will Tell"

FRESH CAKES AND PASTRY WEDDING CAKES A SPECIALTY

ROYAL ELECTRIC CLEANER

Clean, Bright, Always!



There are two kinds of dirt that spoil your rugs

The picture shows the two kinds of dirt in your rugs.

A little floats—that is surface litter. Much more sinks—that is embedded dirt, unsanitary, germ-breeding, the worst kind of dirt. It is deep in your rugs.

The Royal Electric Cleaner is specially designed to get this embedded dirt with powerful suction scientifically applied.

It is easy to get the surface litter. But the Royal gets ALL the dirt.

Let our Royal Man clean a rug for you free, and show you how the Royal's powerful suction gets the unsanitary embedded dirt. Just call us up.

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