

NEWS AND VIEWS FOR WOMEN READERS

LIFE'S SOCIAL SIDE

Editor of Women's Page, Telephone 243. Private phone 8375.

Dr. and Mrs. W. A. Thomson, London, Ont., announce the engagement of the youngest daughter, Helen Armstrong, to Charles Wilson Riley, Guelph, son of Mr. and Mrs. George Riley, Camden East, the marriage to take place in the middle of September.

Misses McMullin, Chicago, who have been visiting on Amherst Island, have left for home via Niagara Falls.

Miss Davidson, who has been in town for a week at the Y.W.C.A., returned to Brighton on Tuesday.

Dr. Frederick L. Reid and his family, Trenton, spent the week end with Mr. and Mrs. Edward Jones, Albert street.

Miss Dorothy McQuaid, Rochester, N.Y., spent the week-end with her uncle, Charles Lyons, Ordnamce street.

Miss Harriet Gabourie, Watertown, N.Y., spent the week-end with Mr. and Mrs. T. H. Fitzgibbons, Rock Point Camp on the St. Lawrence.

Mrs. W. V. Smith, Colborne street, with her children and Miss Mae Driscoll, have returned from a trip on the Lakes with Capt. Smith on the S.S. Keyhar.

Mr. and Mrs. A. J. O'Connor and Miss Ella Lee, St. John, N.B., who have been spending the past two months in Kingston the guests of Mr. and Mrs. Bohan, have left for Calgary where they will spend a few weeks with relatives before returning to St. John.

Misses J. and M. Arnel, Clergy street west, left on Monday for New York, Philadelphia and New Brunswick, N.J.

Dr. and Mrs. C. B. Bell, Biggar avenue, Toronto, left for home on Monday afternoon, after visiting Mr. and Mrs. J. C. Bennett.

Mrs. E. L. Bruce, Victoria street, has returned from British Columbia where she spent the summer. Prof. Bruce will not return to town for some time yet.

Prof. and Mrs. Callender will return from Ann Arbor, Mich., this week.

Rev. W. E. Kidd, St. George's cathedral, will return from "Fernbank" Brockville, this week.

Rev. F. Strange and Mrs. Strange and their little daughter, Frankville, are occupying Miss Perceval's house on Brock street, for a fortnight.

Miss Florence Wilson, Alfrea street, has been successful in passing her examinations in nursing in Toronto, and has returned to town.

Mr. and Mrs. F. E. Groat and their daughter Miss Lucy Groat who have been on a motor trip in western Ontario have returned to Ottawa, accompanied by their niece, Miss H. Groat.

Major Silver, who is stationed in India with the Imperial army, arrived in Ottawa, last week to join his wife, who has been visiting her parents, Major and Mrs. J. B. Cochran. Major and Mrs. Silver have gone to Halifax to visit the former's relatives in Nova Scotia and will return to Ottawa again in a few weeks.

Miss Fox, Toronto, is with her sister, Mrs. Elmer Davis, Sydenham street.

Percy D. Lyman, King street, is visiting Rev. W. E. Kidd and Mrs. Kidd at their camp at "Fernbank," Brockville.

Miss Alice Macnee, Barrie street, has returned from Brockville, where she was the guest of her cousins, the Misses Richmond, at "Roseneath."

Mrs. Campbell Laidlaw, Ottawa, and her children who have been at Brockville Island, returned to town today, and are with Mr. and Mrs. G. M. Macdonnell, University avenue.

Miss Margaret and Miss Helen Wilton, who have been at St. Andrew's, N. B., are now in Fredericksburg, and with Mrs. H. A. Wilton, will return to Kingston this week.

Andrew Robertson, Renfrew, is in town for the marriage of his son, Dr. W. G. Robertson, to Miss Hilda Fenning, which took place this morning at St. George's cathedral.

Miss Ruth and Miss Nora Martin, Miss Marjorie Uglow and Miss Nora Minnes have returned from "Echo Lodge" on the St. Lawrence.

Mr. and Mrs. George Wilkinson, Rochester, N. Y., and their two children are the guests of the former's mother, Mrs. Henry Wilkinson, Bagot street.

Mr. and Mrs. Loveless have left for their home, Trogs, Pa., after spending holidays with Mr. and Mrs. J. H. Roche, Pine Grove.

Mr. and Mrs. A. Massie have left for their home in Moravia, N.Y., after visiting Mr. and Mrs. J. H. Roche, Pine Grove.

FLAVOUR - the charm of

"SALADA" TEA

Is in its unique flavour of rich delicacy. And It never varies. All grocers sell "Salada" in sealed metal packets only.

ter visiting Mr. and Mrs. J. H. Roche, Pine Grove.

Mrs. William Harty, "Roselawn," will give a birthday party for Miss Nadine Harty on Friday.

Mrs. W. B. Carey and her son Travers Carey, who have been at Brockville Island, returned to town today.

Mrs. E. M. Riggs and her son, Providence, R. I., are the guests of Mrs. S. S. Scobell, Clergy street.

Miss Bates, "Batescourt," is spending some time at "Elm Lodge," Colton's Bay.

Mrs. W. J. Gillvillain and her family, Chicago, are spending their holidays in Kingston with relatives.

ROBERTSON-FENNING.

The Nuptials Took Place in St. George's Cathedral.

At noon on Wednesday, the marriage was solemnized in St. George's Cathedral, of Hilda Mary, daughter of Mr. and Mrs. H. Fenning, and Dr. William Gladstone Robertson, Renfrew, the Dean of Ontario officiating.

The altar was decked with pink and white gladioli in big brass vases and the festal hangings of white brocade, embroidered in gold were used. As the bride entered the church on the arm of her father, R. R. F. Harvey, the cathedral organist, played "Bridal Chorus," from "Lohengrin." The bride wore a charming wedding gown of white embroideredorgette over white satin, a white taffeta and leg-horn hat and carried a shower bouquet of opheia roses and lilies-of-the-valley. She wore a string of pearls, the gift of the groom. While the wedding party was in the vestry, the organist played softly and as the bride and groom came down the aisle, the glorious chords of Mendelssohn's Wedding March rang out through the church.

At the home of the bride's parents on Pine street, pink asters and sweet peas were used for decoration with charming effect and dainty refreshments served to the guests, who included Andrew Robertson, Renfrew, the father of the groom. Mrs. Fenning, the bride's mother, wore a handsome gown of black canton crepe, beaded, and a black velvet hat with glycerine ostrich tips.

Among the out-of-town guests were Mr. and Mrs. J. B. Clark, Gananoque, the latter wearing grey charmeuse, Miss Bina Gillespie, in orchid crepe, and John and Arthur Gillespie, Point Pleasant.

Dr. and Mrs. Robertson left on their wedding trip by motor, the bride wearing a frock of navy blue with a cloak of navy point twill embroidered in blue and grey, a small grey hat and grey shoes. The bride has been for some time a teacher on the staff of the city schools and the groom is a graduate of Queen's University, practicing his profession near Ottawa. Mrs. Robertson has been since her childhood a faithful worker in St. George's parish and a teacher in St. George's Mission Sunday school and among the handsome gifts she received was a silver tray and half a dozen cut glass goblets from the teachers of that Sunday school.

Skelcher-Mantle Wedding. Charles John Cecil Skelcher, Kingston branch of the Standard bank and Miss Daisy Eliza Mantle, federal income tax office, Belleville, were united in marriage at St. Thomas' church-Belleville, on Tuesday, by Archbishop Beamish. Immediate friends of the contracting parties attended the ceremonies. The bride was attended by Miss Florence Skelcher, while Norman Mantle supported the groom.

Some time ago I asked my readers to send me recipes for candies made with a mashed potato foundation. So many women responded that I could not publish all of the recipes at once. So I now print the balance of these excellent candy rules:

Potato Fondant, Mrs. N.P.L.: "Cook one medium-sized potato in boiling water until soft, then remove skin and press the potato through a sieve. Measure, and to one cup of the potato add two cups of confectioner's sugar, working together till well mixed. Flavor with one teaspoon of vanilla, and press the mixture into a bread pan to harden. Cut in squares." This recipe, with but slight variations, is given by a large number of readers. Some of them, for instance, change the recipe in this way: "Boil two small potatoes then remove skin and mash with one tablespoon of butter; work in one and one-half pounds of confectioner's sugar, then one tablespoon of dry cornstarch; work till stiff enough to be handled; then add any desired flavoring, place on a board to harden, and cut in circular shape." Still another reader (Mrs. G. B.) says: "Boil one medium-sized potato till soft, mash, and while still hot add one teaspoon of butter and enough milk or cream to make smooth; then add one tablespoon of dry cornstarch and enough confectioner's sugar to make stiff. Flavor and let harden." In the following recipes it is understood that one of these varieties of fondant will be used.

Bonbons: "Chopped dates, raisins or figs added to Potato Fondant make excellent bonbons.—L. M. B."

Peanut Butter Roll: "Make ordin-

ary potato fondant, roll it quite thin with a rolling pin, then spread the entire surface with peanut butter; now roll the sheet of fondant up on itself—like a jelly roll. Cut in slices. A Reader."

Walnut Creams: "Cut potato fondant into small circles (about one inch thick) and, while still soft, press a half walnut meat into the centre. Place another walnut meat on top and let harden. Mrs. R. C. B."

Cocoanut Candy: "Roll little balls of potato fondant in grated cocoanut, and also work some of the cocoanut into the inside of the balls, if desired. Mrs. B."

Chocolate Coated Creams: "Buy ten cents' worth of cocoa butter and dissolve this with one cake of unsweetened cooking chocolate; dip balls of hardened potato fondant into this and let the coating harden. A. E. T."

Tomorrow—Making Your Own "Art Necklaces."

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. Be sure to use YOUR full name, street number, and the name of your city and province. —The Editor.

Efficient Housekeeping

BY LAURE A. KIRKMAN

TOMORROW'S MENU

- Breakfast: Pineapple, Cereal, Liver and Bacon, Muffins
- Luncheon: French Toast and Maple Sirup, Fruit Salad
- Dinner: Hamburg Steak Balls, Mashed Potatoes, Sweet Corn, Prune Whip

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The happy couple will make their home in Kingston. The bride received a large number of gifts.

TO-MORROW'S HOROSCOPE BY GENEVIEVE KEMBLE

THURSDAY, AUGUST 23. An exceedingly active day is predicted from the prevailing mutual aspects assisted by the lunar trine to Mercury, the planet governing all bargaining and selling as well as all manner of mental activities. Those professions in which writings, letters and publications figure should feel this stirring impetus, as the mind may be particularly responsive and eloquent and effective. This may be a good time for making contracts, oral and written. There may be some menace in the romantic or social relations. Those whose birthday it is should look for an active and fortunate year in business, but they should be cautious and conservative in all other relations. A child born on this day will be quick, clever, talented and versatile, but it may be inclined to an over-fondness for society unless it is carefully trained.

Batescourt School

Will Re-open Sept. 16, 1923. Pupils received in all grades, including Primary and Collegiate Classes. Entrance class, if desired. Pupils moving to other cities take first, second and third places in private and public schools. A limited number of boarders taken. Those in residence last year took high place in examinations Music and Dancing. For terms, etc., apply to: ADA J. BATES, 247 Brock Street.

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WOMAN'S INSTITUTE.

On Friday, August 17th, the Parham branch of the Woman's Institute met at the home of Mrs. George Bateman, for the regular meeting. Mrs. A. W. Sirrett, Kingston, was present. After the usual business was transacted a report from the committee on exhibits at the Institute department of the Kingston Industrial Exhibition was given. Splendid results are expected from Parham, which is a baby branch, candlemaking, broom making, the plating of straw hats, carding of wool and sewing are among the crafts to be exhibited and a good display of canned fruit, etc., will add to Parham's exhibit. Parham will also provide dainties for the tea to be served to the public during the exhibition by which the Institutes hope to increase their funds. Mrs. Bateman served delicious refreshments at the close of the meeting.

for all Digestive Ailments. Constipation, irregular action, indigestion, loss of appetite, palpitation, sourness of the stomach, heartburn, flatulence, or discomfort after meals, are all signs of a faulty digestion. A teaspoonful or more of ENO'S FRUIT SALT taken in a glass of cold or slightly warm water tones up the entire system and brings relief in a perfectly natural manner. Every druggist in Canada sells ENO'S FRUIT SALT.

Bon Ami Made in Canada. —makes the tub snow-white. BON AMI not only makes the tub clean and white, but actually makes it glisten. For this soft white cleaning mineral not only cleans, but has a real polishing quality. Just sprinkle a little of the powder on a damp rag. Give the tub a few brisk rubs and away goes the dirt. And it does not scratch the delicate enamel. Bon Ami also cleans the nickel faucets—makes them look like new silver. BON AMI LIMITED, MONTREAL.

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