

NEWS AND VIEWS FOR WOMEN READERS

LIFE'S SOCIAL SIDE

Editor of Women's Page, Telephone 248. Private phone 557w.

On Friday afternoon Mrs. E. J. Metcalfe again proved an ideal hostess when her beautiful home "Ash-ton Place" was the scene of a charming birthday party in honor of her little daughter, Mary Evelyn (Bunsie). The spacious rooms were beautifully decorated with Christmas decorations and fires burned merrily in the grates. The tea table with its Christmas crackers and favors for each guest was an attraction to the wee tots; as was also the birthday cake as the young hostess blew out the eight pink candles. In the centre of the tea table a cut glass vase held pink and white carnations surrounded by pink and white tulle. All kinds of childish games were played and the time went by all too quickly. Mrs. Metcalfe was assisted by the Misses Anne and Mabel Harkness, Doll Gourdiar and Claire Cooper. Those present were Grace Southall, Betty Corbett, Julia Steacy, Rita and Evelyn Burke, Mary Alice Murray, Dorothy and Marjorie Jones, Marion and Dorothy Blakey, Marie and Betty Nourry Molly Han-loy, Isabel Tucker, Margaret Cullin, Lorraine Roberts, Margaret Casey, Sylvia Gourdiar, Donald, George and Ross Druce, Bernard and Leo Blakey, Jerry and Jack Metcalfe, Joe Hanley and James Sullivan.

On Saturday afternoon seventy happy little girls enjoyed the treat provided for them by the Graduate Nurses' Association. They were the members of the Sewing class at the Welfare Station held by the V. O. nurses. Every one got a "pudding" tied in a gay paper napkin and consisting of candies, oranges, etc. A programme was put on by the children, which was much enjoyed by the visitors. There were several good choruses, songs and recitations. The girls who took part in the programme were Betty Burns Bur-mingham, Kathleen Black, Nora and Rina Bates, Vera Mann, Doris and Winifred Hodge, Margaret Jen-kins, Irene Cronin, Laura Rowe, Grace Rowe, Hilda Spencer, and Lillian Butler. Mrs. Miller, who is in charge of the sewing class, deserves great credit for the splendid work of the members.

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MAKE THIS AN ELECTRICAL CHRISTMAS

See that this year's gifts are the kind that will give life-long happiness. Here are a few suggestions: FOR THE FAMILY—A RADIO SET would be most appropriate. It will give them years of entertainment. FOR THE WOMEN FOLK—Curling Irons, Boudoir Irons, Boudoir Lamps, Table and Piano Lamps. Come in and see the above at

The H. W. Newman Electric Co. 107 PRINCESS STREET PHONE 441 KINGSTON'S PIONEER RADIO SUPPLY HOUSE

bell. They will be joined by their other son, Dr. H. R. Connell and Mrs. Connell and their son, Harlow, Elkhorn, West Virginia. W. J. McGill, New York City, arrived in the city on Sunday to spend the holidays with his mother.

Edward Burnside, Me., arrived in town today to spend Christmas with his family. Mr. McGinnis and H. Bleaker, 409 Johnson street, have left for their homes at Vankleek Hill and Mac-mors.

Harry Buck, Belleville, will spend the holiday at 442 Johnson street. Dr. Allan Haffer, Belleville, will spend Christmas with his mother, Mrs. Haffer, 409 Johnson street. Mr. and Mrs. J. A. McKenty and their son, Jack, Sandwich, Ont., will spend Christmas with Mrs. Shanahan, Clergy street west.

Miss Grace Martin, Montreal, is with her sisters, the Misses Martin, Earl street. Miss Kate Morat Fraser, Ottawa, is with her sisters, the Misses Fraser, Earl street.

Frank McMartin, Chicago, is spending the holiday season with his aunts, the Misses Johnson, Earl street.

Mrs. Duncan Robertson, Cornwall, is visiting her sister, Mrs. Joseph Elliott, Brock street. W. M. Nickle, Earl street, went to Toronto on Saturday to spend Christmas with Hon. W. F. Nickle and Mrs. Nickle.

The Misses Anna Beaupre, Mary Doyle and Mary Mooney, of Rosary Hall, Toronto, are at their homes in Portsmouth for Christmas.

Messrs. J. Doyle and J. C. Ralph, Buffalo, N.Y., are spending Christmas at their homes in Portsmouth. Frank P. Howgill, Anxox, B.C., is in town for the holidays with his parents, Mr. and Mrs. William Hew-gill, 222 King street.

Dr. Edward J. Williamson, Hobart College, Geneva, N.Y., is spending Christmas week with his sister, Mrs. E. H. Young, Gore street.

Clark P. Robertson and Miss Aileen Robertson, Toronto, will come to spend Christmas with Mr. and Mrs. Robertson, Princess street.

Miss Ethel R. Jones, R.N., and her aunt, Miss R. M. Graham, R.N., are visiting Mr. and Mrs. J. E. Jones, Albert street for the Christmas holidays.

Mr. and Mrs. S. G. Claxton and their children and M. H. Claxton, Montreal, and Mr. and Mrs. T. M. Caldwell and their children, Ottawa, are with Mr. and Mrs. M. H. Claxton, William street, for the holiday season.

R. G. Gibson, Walkerville, is with his mother, Mrs. George Gibson, Clergy street, for Christmas.

Mr. and Mrs. Joseph Tyrrell, Toronto, who have recently arrived from England are with their daughter, Mrs. Arthur Dalton and Mr. Dalton, Gore street. Mr. and Mrs. Frederick Taylor, Bagot street, will spend Christmas in Toronto with the latter's parents.

"In Found." Oh where has my little hankie gone. The orange one with the posties on? My middy now I forgot to mark And now its gone to the laundry shark. And where can my darling pencil be? I'm sure I left it in class-room 'x', But I don't see any nickles about. I spent my last for a chocolate bar And all these things must stay where they are— Till after Christmas!

What is it makes us frown and say, "We simply cannot come and play For every girl must read to-day? Her supplementary reading!" What takes the sparkle from our eyes As to some dreary book we hie To read and read and always sigh? That supplementary reading!

The Editor hears That "A Merry Christmas" is on everyone's lips today, and the best of good wishes in the hearts of those to whom the holiday is really a "holy day."

That the older people who were among the guests at the ball at the Royal Military College on Friday night were delighted with the music of the orchestra. The old waltz was back in its own place on the programme and there was nothing extreme about either the music or the dancing of the other numbers. If Jazz music was ruled out the ban against dancing would soon be removed, Jazz is an adaptation of the savage, sensual music of the lowest African tribes, made by men who are in no sense of the word musicians. The harmonies are crude, there is little or no melody and the irritating syncopated time, together with the general effect of noise, not music, has the worst possible influence on the dancers.

That it is many a long day since fresh lettuce and vegetables in the open air at the Christmas market in Kingston. But on Saturday a big box of lettuce was open as it is in June and the Christmas trees seem

Empty Stockings. Oh, mothers in homes that are happy Where Christmas comes laden with cheer Where the children are dreaming already Of the merriest day in the year. As you gather your darlings around you And tell them the "story old" Remember the hearts that are dreary Remember the hearts that are cold! And thanking the love that has towered you With all that is dearest and best Give freely that from your abundance Some bare little life may be blessed.

Oh, go where the stockings hang empty Where Christmas is naught but a dream And give for the love of the Christ child. 'Twas to seek such as these that he came. ELLEN MANLY.



TOMORROW'S MENU Breakfast Apples Uncooked Cereal Coffee Eggs Toast Christmas Dinner Olives Celery Roast Turkey Cranberry Jelly Baked Potato Cake Creamed Whole Onions Baked Cora Hearts of Lettuce Mince Pie Pumpkin Pie Coffee Plum Pudding Cold Lettovers from Dinner Coffee or Cocoa

DISHES IN THIS WEEK'S MENUS. Village Mince Pie: Put into a baking dish two cups of any kind of leftover cooked meat cut in small pieces. Sprinkle with salt and pepper and cover it with one cup of hot, left-over gravy. Now beat one egg and divide it into two equal parts; add one part of it to two cups of warm mashed potato, also adding to the potato one-half cup of hot, sweet milk, one tablespoon of butter, a pinch of salt and a little finely-minced raw onion. Spread this potato mixture over the meat in the casserole and brush top with the other half of the egg which was not used. Bake in a quick oven till nicely browned—about 20 minutes. Serve at once.

Home-made Bouillon: Have your butcher to put two and a-half pounds of lean beef through his meat grinder. Cover this chopped meat with two and one-half quarts of cold water and let stand for one hour in a cold place covered. Then put it into a pot over a moderate fire (with the

ed almost out of place beside the plants blooming as if it were summer.

That the V.O.N. should have a baby show with prizes at their next big party. The babies at the tea at the "Y" on Saturday afternoon would have won a prize anywhere, owing their mothers say, to the good advice given at the Welfare Station.

That there are some grateful children in Kingston today who owe their chance to make good to the Rotarians who have seen that they have the proper glasses for the eyes that otherwise would have set them at a great disadvantage among their fellows.

TO-MORROW'S HOROSCOPE BY GENEVIEVE KEMBLE

TUESDAY DECEMBER 25. This day, the epiphany of the spirit of peace and good will to all men, should not be overshadowed by certain astral figures which enjoin a degree of circumspection in the pursuit of the pleasurable activities symbolic to the festive occasion. All the conventional indulgence of the holiday season seems to be temperately restrained and the mood of the hour should be that of cheer and optimism with proper consideration of the health.

Those whose birthday it is may have a year of anxieties, unless they give proper attention to the health, shun speculation and carefully preserve the proprieties in their social relationships. Be careful with all letters and writings and defer change of importance. A child born on this day will require early training in steadiness. It should be helped to a hopeful and cheerful outlook on life.

Love that can stoop to low estate, Or rise aloft in angel song Divine, wise love, not hard blind hate, And strong as love alone is strong.

Love that, like life enwraps us round, Smiles on us here from human eyes, Yet lifts our soul from earthly bound To breathe the air of paradise!

And in the mystic point afar Towards which a myriad suns are led, We see in parable the Star That shone above the manger-bed.

The wisdom of the East and West Must humbly seek that lowly shrine And find the object of its quest In worship of the Love Divine! (From "Poems Of The True North" by Genevieve Kemble, F.R.S.E.)

A Merry Radio Christmas. Canada Radio Stores "The Exclusively Radio House."

same water), cover, and let simmer for three hours, removing any scum that may appear. Now add one small onion and one carrot finely chopped, a sprig of parsley, one bay leaf, two whole cloves, three peppercorns and two stalks of celery diced. Let the soup continue to simmer till these vegetables are tender (about one hour) then strain it into a china bowl and let cool. Just before the dinner hour remove the grease which has formed and turn the strained soup into an agate-ware saucepan; add the white of one egg and begin to reheat it, stirring constantly till it boils. Let boil for only a moment, then strain the mixture again and serve at once. (This recipe makes about one quart of rich bouillon.)

Brained Cabbage: One cabbage, two onions, one-fourth cup of butter, one-fourth teaspoon of pepper, three whole cloves, two apples, one tablespoon of salt, one-half cup of vinegar and one cup of cold water. Melt the butter in a saucepan and add the chopped apples and onions; let these cook together for three minutes, then add the raw cabbage shredded, and all the other ingredients. Cover the saucepan and let simmer for two and one-half hours. Serve hot. (This is the most delicious way that it is possible to serve cabbage.)

All inquiries addressed to Miss Kirkman in care of the "Efficient Housekeeping" department will be answered in these columns in the 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.

COMING EVENTS

Notice of future events, not intended to raise money, 2c. per word, minimum 50c.; if held to raise money, 4c. per word, minimum \$1.00. Reception and Personal Notices 25 words or less, \$1.00.

A Christmas Rime

What may we find a song to raise, Or what the soul and heart to cheer, While yet the dull December days Are darkening towards the closing day.

When all the silent woods are bare And all the streams be still and dead, And from the bleak and biting-air Each woodland hermit hides his head;

When, for the song of birds and brooks— For summer morn and sunset glow, A wilderness of men and books Piles up the tide of human woe;

Yet on the branches brown and bare, The buds grow waiting for the spring With sunshine sweet, and balmy air, To wake them into blossoming!

And o'er the bleak expanse below What silvery music softly swells? Its deep-voiced gladness, well we know: Once more ring out the Christmas bells!

They tell the tale so sweet and old: Too oft it cannot greet our ears: Not mindless power, but love untold Controls the atoms of the aether!

Love that can stoop to low estate, Or rise aloft in angel song Divine, wise love, not hard blind hate, And strong as love alone is strong.

Love that, like life enwraps us round, Smiles on us here from human eyes, Yet lifts our soul from earthly bound To breathe the air of paradise!

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H. C. Hest, Westmount, Quebec, has resigned his position of general manager of the Consolidated Distillers, Belleville, to take over the business of Goodrich & Worts, Limited, Belleville. Gratitude for the past, content in the present and trust for the future, constitute the trinity of happiness.