

NEWS AND VIEWS FOR WOMEN READERS

LIFE'S SOCIAL SIDE

The editor of the Woman's Page is on vacation and would be glad if the readers of this page would send all items of news to the Whig office, Telephone 2613.

On Tuesday evening the annual garden party, at which the members of the faculty entertain the students of the Queen's summer school, was held on the grounds of the Principal's Residence. A bright moon, aided by powerful electric

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lamps and Chinese lanterns, made the grounds a very attractive spot. The programme included addresses by Principal Taylor and Rev. Dr. Slater, who spoke on the relations of the teaching body to the university, pointing out that Queen's was by no means provincial but made its appeal across the Dominion. A violin solo by Miss Goldie Bartels and a vocal solo by Miss Kathleen Elliott were very much appreciated. Games were played, songs sung and appetizing refreshments, which were in Mr. Hambrook's care, were enjoyed. The party broke up about eleven o'clock.

A very happy event took place on Tuesday evening when Mr. and Mrs. J. P. Treneer, Quebec street, celebrated the fiftieth anniversary of their marriage. They were married in St. Gluvias church, Penryn, Cornwall, England, Aug. 12th, 1874.

At six o'clock the happy couple surrounded by all their children and grandchildren sat down to a wedding supper, at which incidents of other days were talked over and the family reunion enjoyed.

Shortly after supper, guests of the couple began to arrive and after congratulations had been said, the evening was spent in music and speeches. Mrs. Ernest Treneer favored with several solos and Mrs. Schillinger gave a recitation. Especially enjoyed was the "musical romance" given by Mr. Herbert C. Treneer on the piano, which was very humorous and provoked much laughter.

A feature of the evening was the presentation to the happy couple by the children and grandchildren of a purse of gold containing \$176.00, which was made up into two equal purses. The presentation address was made by Mr. Robert Treneer, and little Lloyd Treneer in the arms of his father presented the grandfather with his purse, and little Clara Morden, of Windsor, in the arms of her mother, presented the grandmother with hers.

About midnight refreshments were served and the three-story wedding cake, which was made by the bride herself was cut, the company shortly afterwards dispersing. Mr. and Mrs. Treneer received

many beautiful gifts and were showered with letters of congratulation by their many friends, who wish them many more years of happiness.

Mrs. Crockett, New York, summering on University avenue, entertaining on Tuesday afternoon at a delightful tea. Her guests of honor were her niece, Mrs. Beardsley, New Jersey, and Mrs. P. H. Row, New York. The tea assistants were Misses M. Ferris, Constance Cook, Eleanor Mundell and Marjorie Evans. Choice refreshments were served. Mrs. Row pouring tea. Mr. R. R. Harvey played to the delight of all the visitors. Among those present were Mrs. Herbert Robinson, Mrs. P. DuMoulin, Mrs. G. E. Hague, Mrs. R. Cartwright, Mrs. Evans, Mrs. Constantine, Mrs. Ritchie, Mrs. R. J. Gardiner, Mrs. Farrand Pringle, Mrs. Kearney Jones, Mrs. B. K. Wood, Mrs. Rayson, Mrs. B. K. Sandwell, Mrs. Gamsby, Mrs. Hicks, Mrs. Hugh Macpherson, Mrs. Jeremy Taylor, Miss F. Straubenzee, Miss Crisp, Miss Taylor, Miss Willis, the Misses Muckleston, Miss Lewis, Miss Alice Hague, Miss M. Betts, the Misses Cartwright, Miss Lyman, Miss Crocker, the Dean of Ontario, Archdeacon Dobbs, Rev. Mr. Archibald, Rev. W. E. Kidd, Rev. A. E. Cooke, Prof. Sandwell, and Mr. R. R. F. Harvey.

Mrs. R. G. Betts, 200 William street, entertained on Tuesday at a tea for her sister-in-law, Mrs. James Devlin, Winnipeg. The house was gaily decorated with summer flowers, and the viands were choice and abundant. Mrs. Devlin had a very enjoyable time in meeting and talking with many of her former friends who remembered her residence here with happy memories.

Mr. and Mrs. John Jackson, Cardinal, Ont., announce the engagement of their eldest daughter, Nelda Beatrice, to Dr. Elmore B. Baker, Chesterville, Ont., eldest son of Mr. and Mrs. George Baker, Cardinal, the marriage to take place the latter part of August.

The annual ball at the Thousand Island Yacht Club this year will be held Friday, Aug. 22nd. This year, the annual ball will be a fancy dress affair.

Mrs. George Chambers and Mr. Leo Hutchison, Toronto, were weekend visitors with Mr. and Mrs. John H. Sutherland at their cottage, MacDonald Cove.

Mrs. Arthur Lingham and son, Henry, will return from Chafey's Locks the end of this week.

Mrs. A. N. Lyster is visiting relatives in Halifax.

Miss Virginia Gildersleeve, New York, is the new president of the International Federation of University Women, elected to office at the recent conference held in Christiania.

The Misses Newlands and Mr. W. A. Newlands, Barrie street, have returned from a motor trip to Pittsburgh, Pa.

Miss Perceval, Brock street, returned yesterday from a visit with Mr. and Mrs. Moutray, Stella, Amherst Island.

Mrs. G. Gamsby, King street, is leaving on Friday for Toronto to

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SEASONABLE DISHES FOR THE HOME TABLE. Colcannon—Mix together six cups of boiled cabbage, three cups of mashed potatoes, two tablespoons of butter (in bits), one cup of sweet milk and salt and pepper to season well. Turn all into a buttered baking dish. Dot top with two extra tablespoons of butter in tiny bits and bake in a hot oven for 40 minutes. Serve hot. Corn Pudding—Cut corn from 12 cobs then mix with three cups of sweet milk, four well beaten eggs, four tablespoons of sugar and salt and pepper to season. Mix well then turn all into a buttered baking dish. Bake for two hours in a slow oven. Cauliflower au Gratin—Wash and trim one medium-sized cauliflower. Boil it whole, in salted water till tender. When done drain and place it in a buttered baking dish. Pour over it the following sauce: Sauce for Cauliflower—Heat two cups of sweet milk. Stir into it four tablespoons of flour mixed to a paste in a little cold water; when thickened (stir constantly) add one-half teaspoon of salt and three tablespoons of butter. Take this sauce

visit her daughter, Miss Marjorie Gamsby. Prof. and Mrs. F. Day are returning with their family from a Maine resort on Thursday. Dean Starr left on Wednesday to spend a few days in Toronto. Miss Helen Toffield, Belleville, is to spend a week with friends at Thousand Island Park. Principal Taylor and daughters have returned from a pleasant cruise. Mrs. A. F. Chown and Miss Daisy Chown are summering in Muskoka. Mr. and Mrs. V. D. Olliver and Betty, Enterprise, are at Ingersoll enjoying an old boys' reunion. Mrs. R. J. Crawford and son, Kenneth, 73 Ordnance street, have returned home after visiting friends in Rochester, N.Y., Niagara Falls, N.Y., and Buffalo, N.Y.

Mr. Marrow, of the Randolph-McDonald Dredging Company, Toronto, is in the city. Miss Nora McPherson and Miss Kathleen Anderson, Kingston, motored and spent Sunday with Oshawa relatives. Mr. J. Lyall S. Gould, and Mr. H. Hays, Bedford, Que., are in the city for a few days. Mr. Ernest Nixon, Kingston, is holidaying at his home at Crosby. Mrs. Robertson, and Miss Irene Robertson, Kingston, are visiting at D. L. Froid's, New Dublin. Mrs. E. A. Danby, Kingston, is visiting her nephews, P. J. Danby and G. J. Danby, Brockville. Miss Beattie Steen, Nelson street, has returned home after an extended visit with friends in Syracuse and Watertown, N.Y. Miss Jean Macpherson is holidaying in Toronto.

from the fire, cool slightly, and add to it three tablespoons of either grated or finely chopped mild cheese. After turning this hot sauce over the cauliflower, sprinkle all with one cup of fine breadcrumbs. Dot with one tablespoon of butter and bake for 20 minutes in a moderate oven. Serve hot. Turnips au Gratin—Wash and peel nine medium-sized turnips. Let them soak in cold salted water for 15 minutes. Drain and cover them with salted boiling water and let cook till almost tender. Drain the vegetable a second time and cut it in slices. Butter a baking dish and place the turnip slices in it. Pour over and between them two cups of cheese sauce, following the recipe given above for Cauliflower. Add a thin layer of crumbs. Dot with one tablespoon of butter broken in bits and bake in a moderate oven for 20 minutes. Serve hot. Glazed Sweet Potatoes—Wash and pare one large sweet potato. Cut it in halves lengthwise and cook in boiling salted water till tender. Drain and dry well and slice into several pieces. Place these in a buttered baking dish and spread each piece with one tablespoon of melted butter to which has been added two tablespoons of granulated sugar. Add a little hot water to the pan. Bake till brown in a moderate oven. Tomorrow—Directions for Crocheting A Necktie. 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 names of your city and state. —The Editor.

AUNT HET. "When Pa gets wearin' an abused martyr look, I look him over careful to see what button is misshapin'."

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