

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.

A very pleasant evening was spent recently at "Takeitasy" camp, when Mrs. Charles Dainty and friends gave a kitchen shower to Miss May Posselwhite, whose marriage will take place early next month. About twenty-five were present and enjoyed a perfect evening, graced by the presence of the full moon.

The marriage of Miss Margaret Rylie, daughter of Mrs. Harry Rylie, Toronto, to Mr. Gerald A. Birks, son of Mr. and Mrs. William M. Birks, Montreal, and Mount Bruno, is to take place quietly on Aug. 21st. The ceremony will take place at Mount Bruno in the old mill where Sunday services are held during the summer.

Mr. and Mrs. A. Cyril Boyce, Ottawa, announce the engagement of their second daughter, Sybil Fulford, to Mr. Ewart G. Britton, youngest son of the late W. H. Britton and Mrs. Britton, of Gananoque, the marriage to take place on September 15th at the Church of St. Alban the Martyr, Ottawa.

Miss Florence Purdy, daughter of Mr. and Mrs. James Purdy, Barrie street, and Mr. W. C. Robison, son of Mr. and Mrs. W. Robinson, Dorchester, N.B., are to be married in Sydney street Methodist church, on Tuesday, at 10.30 a.m.

Mr. and Mrs. George Francis Campbell, Toronto, announce the engagement of their second daughter, Lillian, to Eric A. Jamieson, son of Archibald Jamieson, M.D., Arrprior, the marriage to take place the latter part of August.

Mrs. John Mackay, Renfrew, announces the engagement of Dora Kaitreen, eldest daughter of the late John Mackay, to Frank Willis Miner, New York City, the marriage to take place in New York City in September.

Rev. and Mrs. J. K. Fairfull, Walkerton, Ont., announce the engagement of their only daughter, Lillian, to Dr. Arnold R. Richards, son of Mr. and Mrs. H. A. Richards, Hynford, Ont., the marriage to take place Sept. 17th.

Mrs. J. A. Todd and son, Wesley, are visiting her mother, Mrs. Dopping, 106 William street west. They motored from Indianapolis, Ind., calling on friends at Detroit, Windsor, Toronto and Deseronto. They will remain in the city for a few weeks.

Mrs. Hamblin Dinsdale, Peterboro, visiting her mother, Mrs. John Donnelly, Earl street, entertained at luncheon on Saturday in honor of some of the visitors in town.

Mr. and Mrs. Roy Moore and son, Carl, with Mr. and Mrs. Charles Moore and daughter, Pearl, Watertown, N.Y., are on an auto trip to Ogdensburg, Kingston and Napanee. Col. Bishop, V.C., and Mrs. Bishop, residing in England, were among the guests at a house party

given by Sir Archibald and Lady Weigall, at Petwood, Woodhill Spa, Lincolnshire, recently, when Princess Marie-Louise was also the guest of Lady Weigall.

Miss Bessie Warner, nurse-in-training at the Kingston General Hospital, is spending a few days at her home in Pembroke.

Mr. Lionel McKay, Wellington street, is spending a week with his uncle, Mr. John McKay, Sugar Island, enjoying the American Canoe Association's meet.

Mr. and Mrs. Stuart Anderson and son, Kenneth, Toronto, are visiting Mrs. Charles McKay, Wellington street.

Mr. William Young, of the Cornwall Freeholder, was in the city on Saturday. He has just returned from a trip on the continent with the Canadian Weekly Editors.

Dr. and Mrs. E. Cays and children, Oswego, N.Y., are visiting Mr. and Mrs. D. A. Cays, Barrie street, parents of Dr. Cays.

Miss Ethel May Sutherland is visiting her sister, Mrs. McBride and Dr. R. McBride, Woodbridge, Ont.

Mr. and Mrs. G. F. Hobart, Hamilton, are visiting with Mr. and Mrs. W. H. Dyde, University avenue. Mrs. Hobart is a sister of Mrs. Dyde.

F. Kilpatrick, Kingston, was at Campbellford, the guest of Mr. and Mrs. Edward Bates.

Mr. George Chambers, of Chambers & Son, Toronto, and Mr. Charles Hutchins, of the Dominion Rubber Co., Toronto, are having a delightful outing with Mr. and Mrs. J. T. Sutherland, at their cottage at Stella.

Mr. and Mrs. Albert Van Wagner, New York, N.Y., are the guests of Mr. and Mrs. Norman Smith, Division street.

Mrs. C. Cumming, Brock street, is visiting friends at Enterprise.

Mr. and Mrs. G. A. Bateman, University avenue, have returned from visiting Rev. G. McKinnon, Lachute, Que.

Dr. Copeland, New York; Miss Cheeseman, Miss Cody, Miss Hamman, Niagara Falls, N.Y.; Mr. and Mrs. Lahey, Hamilton; Mr. and Mrs. Oliver, Springfield, Mass.; Dr. Westergren, Boston, and Mr. and Mrs. Hayden, Newark, N.Y., were at the Echo, Brock street, over the weekend.

Miss Beatrice McDougall, Toronto, is the guest of her aunt, Mrs. William Saunders, Division street.

Mrs. Van Wren, Montreal, is holidaying with her parents, Mr. and Mrs. R. A. McLelland, Earl street.

Mrs. George Robinson and Miss Helen Robinson, Watrous, Sask., are guests of Mrs. J. W. Connors, Princess street.

Mrs. Ivey, Peterboro, is visiting her son, Mr. I. E. Ivey, Albert street, and Mrs. Ivey.

Miss Stephanie, Queen street, has left for the Sandbanks to spend the next two weeks.

Miss Helen Armstrong, Parry Sound, attending Queen's University through the summer, is spending a week with Miss Nelly M. Turner, Campbellford, who is on the Parry Sound public school staff.

Mrs. J. B. Tyrell, Toronto, is here to visit her daughter, Mrs. Arthur Dalton.

Miss Helena Deir, Gananoque, is

spending a few days in Kingston and Portsmouth with her aunts, Mrs. John Hogan and Mrs. Philip Kennedy.

Mrs. A. F. Chown, Miss D. G. Chown and Miss M. A. Shaw are guests at Epworth Inn, Muskoka Assembly, Ont., where the Canadian Chautauqua sessions are being held.

Mrs. H. E. Day has as visitors at her summer cottage her father and mother, Mr. C. W. Timmerman, Montreal, and Mrs. Timmerman, and Mrs. Bertha Warnica, Bowmanville. Mrs. D. Stewart Robertson, Miss Eva Molson and Mr. W. H. Molson, Montreal, are sailing on August 21st by the Carmania to spend a year travelling abroad.

Mr. L. W. Buell, Omaha, Nebraska, is visiting his brother, Mr. U. G. Buell and Mrs. Buell, Clarence street.

Miss Clara E. Penman, Union Hill, is visiting Mr. and Mrs. Karl Leishman, Kingston.

Mrs. William Traill and children, of Kingston, are visiting Mrs. Traill's mother, Mrs. William Stevens, Almonte.

Lord Beaverbrook is leaving Montreal for Toronto, accompanied by his daughter and two sons.

Mr. and Mrs. Gilbert Smith and family, Ottawa, have returned from their summer home at Meach Lake. Mrs. Smith is leaving shortly for a visit to Kingston.

Major H. P. Lafferty, Capt. de L. Fanet, Capt. T. Evans, Lt. H. Holmes, Kingston, were guests at a delightful dance at Fort William, near Petawawa.

Mrs. A. P. Christmas, Montreal, is spending some time at the Manoir Richelieu, Murray Bay.

POPULAR LE TOUQUET. King Edward brought fortune to three watering places on the continent—Homburg, Marienbad and Biarritz. For many years he went to Homburg regularly after the London season, going on to Denmark after his cure there to join Queen Alexandra at the family gathering which her mother, Queen Louise, of Denmark, arranged with profoundly clever diplomatic skill every autumn.

An emperor, king, queens, heirs-apparent to thrones, princes and princesses all met on a family footing. The balance of power in Europe was more than once decided whilst the kettle boiled for one of these August family picnics in the woods.

When the ex-kaiser began to frequent Homburg at the time of his uncle's visits, King Edward found Marienbad—then in Austria, now in Czechoslovakia—a more congenial cure. His annual visits "created" Marienbad, and we know the cachet he gave to Biarritz, whither he went to avoid the crowds and the numerous other visiting royalties on the Riviera.

History is repeating itself. The Prince of Wales is now doing for Le Touquet what his grandfather did for Homburg, Marienbad and Biarritz—making it a popular resort for the fashionable and the leisured. He spent Easter there, and also Whitsuntide.

Le Touquet has this advantage for the Prince. When he plays golf, which he does most of the day, he is not mobbed, an experience with which he is unfortunately too familiar on some English golf courses.

The chronic bargain seeker usually loads up with a lot of things he has no particular use for.



TOMORROW'S MENU
 Breakfast
 Coffee Pears Boiled Eggs Toast
 Luncheon
 Escalloped Tomatoes Wholewheat Bread Radishes *Jam
 Dinner
 Broiled Slice of Ham Mashed Potatoes Spinach Prune-Orange Salad Cup Custards
 Coffee
Dishes in This Week's Menus.
 Beef Smothered with Onions: Buy five pounds of beef from the round and sear it on all sides till brown in beef drippings in a frying pan. Place it in a deep pot, sprinkle with a little salt and pepper and cover top of the meat with one dozen small-sized peeled and sliced raw onions. Add one cupful of boiling water, or just enough to keep the meat from sticking to the bottom of pot. Cover closely and let simmer from four to five hours, adding a little more water from time to time as the original cupful evaporates. Serve hot with a gravy made from the liquid in the pot.

Corn-Pepper Ramekins: Put into a mixing bowl two cups of cooked, left-over corn cut from the cob (or the canned variety may be used); add three tablespoons of cooked, chopped green peppers, two well-beaten eggs, one and one-half cups of sweet milk, one teaspoon of salt, six fried slices of bacon finely minced, and a pinch of pepper. Mix well together, then turn into small, individual baking dishes or ramekins, which you have previously buttered and sprinkle with dry bread crumbs. Top each little dish with more of

the dry crumbs, dot with bits of butter and bake till firm in a moderate oven—about 35 or 40 minutes.
 Peach Betty: Put into a mixing bowl three cups of dried bread crumbs and add one-half cup of melted butter. Mix well with a fork till the crumbs and butter are blended. Have ready three cups of peeled and thinly-sliced ripe peaches. Put a layer of the buttered crumbs in the bottom of a buttered pudding dish, add a layer of the sliced peaches and sprinkle generously with brown sugar and grated orange or lemon peel. Repeat these layers till both crumbs and peaches are used finishing with the crumbs. Cover the dish and bake one hour. Then remove cover and let brown for 30 minutes longer. Serve hot with the following:
 Hard Sauce for Peach Betty: Cream one-third cup of butter, then add to it gradually one cup of confectioners' sugar. Flavor with one teaspoon of vanilla extract, chill, and serve on the hot pudding.
 Creamy Egg Toast: Beat four eggs slightly adding one-half teaspoon of salt and a pinch of pepper. Stir the eggs into two cups of hot, sweet milk and cook the mixture over hot water, stirring constantly, till thickened. Then remove from range, add a generous lump of butter and serve on hot toast.
 Tomorrow—Answered Letters.

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.

VALANCE CUTS DOWN SIZE
 relics and mementoes of its former occupants, and the additions to the furniture, made by Lord Salisbury recall that during the time he was Premier and Foreign Secretary, Cabinet meetings were held in this room. This year marks the Diamond Jubilee of the Foreign Office, which was begun in 1864 from the designs of Sir Gilbert Scott.

INEFFICIENT.
 I have never taken an efficiency test and never will. I don't want to find that I have any of it.
 I hope some day I will be first in line at a theatre box office window when it opens, but I know my ambition is useless.
 I have waited for seventeen years for somebody to step aside and allow me to precede him into a car, but without avail.
 I have never been able to discover why they have that pair of scales hanging on the back end of every ice-wagon.
 I have about given up trying to get as good stuff by telephoning for it as I can by going and picking it out myself.
 I have always found that when I try to cut down expenses, everything I need that very day begins going up in price.
 I have a bad time trying to get to good shows. When I make up my mind it is a show worth seeing it closes before I can get to it.
 I would give a good deal to know how some people who live better than I do can get out of paying their bills.
 I have never been able to understand the stuff they call "good poetry" and there are times when I don't believe the author does.
 AUNT GEMIMA.

Jubilee of Foreign Offices.
 The Secretary of State's Room at the Foreign Office, England, where the London Conference was inaugurated, is claimed to be the handsomest apartment in Whitehall. Furnished in walnut, the room contains many interesting historical

AUNT HET

"I don't want no man to poke fun at women about bein' scairt of mice unless he's had one run up his leg an' didn't git excited."

The busiest spot in London, England, for traffic is Hyde Park Corner, where, on an average day, 56,000 vehicles pass between the hours of 8 a.m. and 8 p.m.

Every community, to my way of thinking, should look to the heathen at home first.

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Popular Princess Mary.
 Motorists are to be prohibited from using the road which leads to Goldborough church, which Princess Mary Viscountess Lascelles attends when, as at present, she is living at Goldborough hall. On Sundays the village street is packed with the motor cars and motor coaches of people whose one idea is to see her.
 At a meeting of the Knaresborough rural council, the chairman, Mr. W. Atkinson, said that people went to the church and if Princess Mary was not there, they deliberately walked out.
 Dr. B. Holyrod said visitors came from all over the country out of curiosity. The road to the church has a dead end.

Light Clothing.
 Dr. C. W. Saicesby, one of Britain's foremost medical and moral reformers, has this to say in commendation of women's present mode of dress: "I am very sure that the athletics (or anything else, for that matter) which is to be most healthy should be in the open air; that clothing is, in general, dangerous and often deadly; and that the unquestionably enhanced health of young women in our time is associated with the much reduced bulk and area of their clothing and with their much freer and more frequent range of bodily movement."