

NEWS AND VIEWS FOR WOMEN READERS

Christmas Stockings Christmas Crackers

Nothing gives the children so much real pleasure. Nothing adds so much to the dinner table.

Come in and see our wonderful supply.

- Stockings, each 20c. Stockings, each 25c. Stockings, each 30c. Stockings, each 35c. Stockings, each 50c. Stockings, each 75c. Stockings, each 85c. Stockings, ea. \$1.00. Stockings, ea. \$1.10. Stockings, ea. \$1.40. Stockings, ea. \$1.75. Stockings, ea. \$2.00. Stockings, ea. \$2.75

Our Crackers are simply beautiful.

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LIFE'S SOCIAL SIDE

Woman Page Editor, Phone 2612. Private, Phone 807W.

Most attractive decorations of blue and white, the colors of the Kingston Collegiate Institute, made the gymnasium gay for the annual "At Home" given by the pupils on Tuesday evening. The ceiling was latticed in blue and white and evergreens gave an air of Christmas to the scene. The ladies receiving were Mrs. E. O. Sitter, Mrs. W. P. Headley, Mrs. G. S. Otto, Mrs. M. Shurtleffe, Mrs. J. Fraser, Miss Hattie Chown and Miss Margaret Hall. The Art Christmas orchestra played for dancing, and supper was served at midnight. The committee in charge of this exceedingly pleasant dance was Miss Marjorie Fair, Miss Gordon, Miss Newell, Miss Lytle, Messrs. F. Vokes, Tweedell, Laturney, B. Cunningham and R. McKelvey.

Mr. and Mrs. Albert B. Willson, Georgetown, announces the engagement of their only daughter, Mary Culp, to Dr. Frederick Earl Dodds, Westlock, Alta., son of Mr. and Mrs. Alexander Dodds, Perth, the marriage to take place in Calgary the early part of January.

Miss Elsie Harper returned from New York on Sunday and is with her mother, Mrs. M. Harper, Johnson street. Miss Harper was the guest of Mrs. W. M. Armstrong in Montreal for a few days.

Dr. and Mrs. R. H. Ferguson, Kitchener, Mr. and Mrs. H. H. Ferguson, Toronto, and Miss Carrie Donnelly, Montreal, will spend Christmas with Mr. and Mrs. T. H. Ferguson, Brock street.

Mr. and Mrs. Henry Joseph, Montreal, are entertaining informally on Saturday night at a baby-party dance for their daughter, Miss Ethel Olive Joseph.

Dr. and Mrs. N. E. Alexander and Dr. Norman Henderson are giving a dance at the Tecumseh, London, Ont. They are former Kingstonians.

Mr. William Shaw, Ottawa, is spending the holidays with his parents, Mr. and Mrs. D. A. Shaw, Bagot street.

Lady Macdonell, the Commandant's Quarters, Royal Military College, will give a family dinner on Christmas Day.

Mrs. J. Bell Carruthers, "Annandale," will give a family dinner on Christmas Day.

Mrs. Horace Lawson, Johnson street, will entertain at dinner on Christmas Day.

Mrs. Norman Leslie, Emily street, will entertain at dinner on Christmas Day.

The Dean of Ontario, Wellington street, is entertaining at dinner on Christmas Day.

Mrs. J. H. Elmaley, King street, will entertain at dinner on Christmas Day.

The Misses Taylor, the Principal's

Makes a Family Supply of Cough Remedy. Really better than any other. Really and quickly prepared.

If you combined the curative properties of every known "ready-made" cough remedy, you probably could not get as much real curative power as there is in this simple home-made cough syrup, which is easily prepared in a few minutes.

Get from any druggist 2 1/2 ounces of Finax, pour it into a 16-oz. bottle and fill the bottle with syrup, using either plain granulated sugar syrup, clarified molasses, honey, or corn syrup, as desired. The result is 16 ounces of really better cough syrup than you could buy ready-made and never equalled.

This Finax and Syrup preparation gets right at the cause of a cough and gives almost immediate relief. It loosens the phlegm, stops the nasty throat tickle and heals the sore, irritated membrane so gently and easily that it is really refreshing.

A day's use will usually overcome the ordinary cough and for bronchitis, croup, hoarseness and laryngeal asthma, there is nothing better.

Finax is a most valuable concentrated compound of genuine Norway pine extract, and has been used for generations to break up severe coughs.

To avoid disappointment ask your druggist for "2 1/2 Ounces of Finax" with full directions, and don't select anything else. Guaranteed to give absolute satisfaction or money promptly refunded. The Finax Co., Toronto, Ont.

Getting Ready for Christmas? Christmas Calendar, Pads, Tags, Seals, Orange Paper, Thimble Paper, Suspender Rings, Holly Decorated Napkins, Shell Paper, Tinsel and Green and Red Rope and Twines, at PRINCESS PHARMACY

Residence, will give a family dinner on Christmas Day.

Mr. and Mrs. Richard Elmer, Bagot street, are spending the week in Hamilton.

Miss Christie, Brock street, went to Morrisburg yesterday to spend the Christmas season with her sister, Mrs. C. O. Carson and Archdeacon Carson.

Misses Edna and Florence McKillop, University avenue, left today to spend Christmas with their parents at Cherry Valley.

Miss Muriel MacLeod is spending Christmas with her parents at Kemptville.

Miss Nora Williamson, Bishop Strachan's College, Toronto, is spending the holidays with her parents, Dr. and Mrs. A. R. B. Williamson, King street.

Miss Stephanie, William street, has gone to Montreal to spend the Christmas holidays.

Mrs. I. G. Bogart and Miss Thelma Bogart, Wellington street, left on Tuesday for Savannah, Ga., to spend the Christmas season.

Mr. and Mrs. Jennings, who were with Major and Mrs. Horace Lawson, Johnson street, for the R.M.C. dance, have returned to Montreal.

Mr. Marriner, New York, is with Mr. and Mrs. W. Hart, "Rose-lawn."

Miss M. A. Walsh, Cobourg, will spend the holiday season with Mr. and Mrs. Thomas Lambert, Clergy street, and Mr. and Mrs. Jock Sibbit, "The Greens," Pittsburg.

Dr. and Mrs. L. N. Armstrong, Hamilton, and their little son, John, are the guests of Mrs. Armstrong's parents, Mr. and Mrs. John Nicolle, Barrie street.

Mrs. Edwin Walsh, Brock street, has gone to Ottawa to spend the holiday season with her daughter, Mrs. Cecil Ney. Mr. Walsh will join her to-day.

Miss Vera Balance, Queen's University, left on Tuesday for her home in Napanea.

Miss Pearl Moscrip, Brantford, arrived on Tuesday to spend Christmas with her mother, Mrs. Moscrip, Y.W.C.A.

Miss Helen Tofield, Belleville, was in town for the Christmas dance at the Royal Military College.

Miss Alison Macdonell, the Commandant's Quarters, Royal Military College, will go to Toronto on Friday for the R.M.C. dance in the Jenkins Art Gallery, which will be given by the Toronto cadets who are at home for the holidays.

Mrs. Britton Francis and Miss Francis, who were in town for the Christmas dance at the Royal Military College and were the guests of Dr. and Mrs. Thomas Gibson, the Chateau Belvidere, have returned to Ottawa.

Major Windeyer and Mr. Walter Windeyer, Toronto, and Mr. Gordon Anderson, Montreal, are the guests of Principal Bruce Taylor and the Misses Taylor, the Principal's Residence, Queen's University.

Mr. Hugh Wallace, Montreal, and Miss Wallace, Toronto, will be with General Sir Archibald and Lady Macdonell, the Commandant's Quarters, Royal Military College, for Christmas.

Miss Marion Lewis, who was in town for the R.M.C. dance, and was with Prof. and Mrs. Lorne Richardson, Frontenac street, has returned to Brockville.

Capt. and Mrs. J. D. Mahoney and their son, Master Joseph, have left for Plim. Mich. to spend the Christmas holidays.

Mr. and Mrs. J. E. Hipwell, Stratford, will spend Christmas with the former's parents, Mr. and Mrs. C. C. Stinson, Frontenac street. Mr. C. W. Stinson will also be with his parents.

Mr. and Mrs. R. F. Segsworth, Toronto, are with Mrs. W. B. Dalton, Johnson street, for Christmas.

Miss Ward and Dr. Marjorie Ward, Renfrew, will be with Mr. and Mrs. R. C. Ward, William street, for Christmas.

Mr. Malcolm Mitchell, lately of Prescott, who has been in town with Mr. J. H. Mitchell, Johnson street, has left for Plim., where he is on the staff of the Bank of Montreal.

Mr. and Mrs. Elmer Davis and their family and Mr. and Mrs. Harold Davis and their family, left today for Newmarket to spend Christmas with Hon. E. J. Davis and Mrs. Davis.

Mr. Bob Starr has returned to Ottawa from Queen's University and is the guest of his mother, Mrs. R. A. Starr.

Miss Doris Heron, Queen's University will spend the holidays with her parents, Mr. and Mrs. D. C. Heron, Ottawa.

Miss G. A. Conway, R.N., will arrive to-day from New York to spend the Christmas holidays with her parents on Union street.

Cadet Peter Fair will leave for Montreal on Friday to visit Sir Henry and Lady Thornton. Miss Magot Thomson, who was in town for the dance at the R.M.C., has returned to Montreal. Cadet Howard Fair, B.E.M., will

Efficient Housekeeping. Lorna A. Kirkman

- TOMORROW'S MENU Breakfast Left-Over Prunes Cereal Baked Eggs Toast Coffee Christmas Dinner Celery Olives Chicken Consomme Roast Goose with Potato Stuffing Mashed White Potatoes Glazed Sweet Potatoes Onions Cauliflower Apple Sauce Plum Pudding Mince and Pumpkin Pies Coffee Supper Left-Over Fowl Salad Cake Rolls Cocoa

Serving Left-Overs Of Turkey, Goose and Duck. Although my menu for the Christmas Dinner calls for goose, some families may prefer turkey or duck. I am therefore giving the following recipes for serving left-overs from all three varieties of bird.

Turkey Neapolitan: Fry three-fourths of a cup of canned mushrooms in four tablespoons of butter till browned, then season with one-half teaspoon of salt, a pinch of pepper and a few grains of paprika; add the juices from one large onion (to obtain this, put raw onion through your food chopper and catch the juice) also add two cups of juice from a can of tomatoes. Let the mixture boil three minutes, then thicken it by stirring in five tablespoons of flour previously mixed to a paste with a little cold water. When smooth add three cups of cold, cooked turkey cut in small bits. When it has boiled up once or twice, serve on slices of hot, buttered toast.

Savory of Goose or Duck: In a double boiler make a sauce by melting two tablespoons of butter, rubbing into this one heaping tablespoon of flour and adding one cup of rich, sweet milk. Season with

go to Toronto on Friday for the R.M.C. cadets' dance.

Dr. and Mrs. E. J. Williams, Brockville, will be the guests of Mrs. Williams' parents, Col. and Mrs. C. N. Spooner, Albert street, for Christmas.

Dr. and Mrs. John J. Hill and their daughter Janet, New York City, are spending Christmas holidays with Mr. and Mrs. George Danagh, King street.

Miss Lorraine Irwin, Colborne street, will go to Toronto on Friday for the R.M.C. Sr. Year dance in the Jenkins Art Gallery. She will be the guest of Mr. and Mrs. Elliott Irwin.

Mrs. M. Johnston, Buffalo, is the guest of her mother, Mrs. S. Mitchell, Rideau street.

Miss E. Steen, Toronto, is the guest of Mr. and Mrs. Evans Steen, Nelson street.

Mr. Clarence Steen, Arthur, was in town for the K.C.I. "At Home" and is the guest of his parents, Mr. and Mrs. Evans Steen, Nelson street.

Miss Helen Spratt, of Notre Dame Convent, Kingston, is with her parents in Lindsay for the vacation.

Dr. R. Little, pathologist at the Ottawa civil hospital, will spend Christmas in town.

Mr. and Mrs. Joseph L. Haycock, Sr., of Adolphustown, and Mr. George G. Haycock, of Montreal, are spending Christmas in the city.

The Editor Hears

That no thinking man or woman can truthfully say that faith in the Godhead of the Babe of Bethlehem is dead. To-day throughout Christendom there is a tensity, as we wait for the dawn to break once more on the birthday of the Son of God. In spite of the hurry and rush which in a measure mars the preparation for the great festival down in the hearts of more people than perhaps acknowledge it, is the realization that the feast we keep marks the most stupendous event in the world's history, God's gift to man. Early to-morrow many churches will be crowded with worshippers who amidst the scent of evergreens and flowers as the music of the "Ad-ventes Fideles" floats softly from great organs, will worship the Infant Christ and listen to the Christmas gospel, declaring "That He came unto His own and His own received Him not. But as many as received Him to them gave He power to become the Sons of God."

That at many Christmas dinner tables, rich and poor alike, there will be a place laid for the stranger within our gates, the lonely ones far from home and kindred. For them there will be the "Merry Christmas," the warm hand clasp, the

one-fourth teaspoon of salt, then add two cups of diced cooked goose or duck and two cups of diced celery which has been previously stewed in a little water till tender. With the upper part of the boiler set over rapidly-boiling water, stir a beaten egg-yolk into this mixture and continue to stir for about two minutes—or till thickened. Serve either on slices of hot, buttered toast or in small hot ramekins.

Salad of Turkey, Goose, Duck or Chicken: Cut the cold cooked left-overs in small pieces and measure by cupfuls. To two cupfuls of the fowl add one cupful of uncooked diced celery, two hard-boiled eggs sliced, and six slices of crisply-fried bacon broken in small bits. Moisten all with one-half cup of boiled salad dressing, heap on crisp lettuce, set in a cold place for a short while and serve. (Note: A tablespoon of two finely chopped red and green sweet peppers, previously cooked till tender, gives pretty color to this salad.)

Turkey with Oysters: Melt one third cup of butter then cook in it, till softened, one tablespoon of minced green sweet pepper and one-fourth cup of minced celery. Stir in three tablespoons of flour and two cups of rich sweet milk. Let boil a moment, then season with one-half teaspoon of salt and add two cups of cooked minced turkey. Just before serving add one cup of small oysters and serve on buttered toast.

Friday, Crocheting a Hand Bag.

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.

pretty parcel tied with ribbon and bearing good wishes on the Christmas tree. They will forget in the happy surroundings that Christmas has for them sad memories and will respond to the laughter of the little ones, the love of the home circle and do their part to make it a "Happy Christmas" for their hosts.

That on Tuesday the students from Queen's University filled to overflowing every train that left the city. They are now blessing as fervently as they did the reverse, the policy of the college of having the examinations before Christmas. The best (or worst) is known and they are care free to enjoy their holidays to the full. Bags and boxes were overflowing for they are bringing their presents for the family, bought in Kingston-shops, home with them. We wish them all a Merry Christmas.

That the children in the Orphan's Home are going to enjoy their Christmas tree on Christmas Day after the very excellent dinner provided for them which will be carried by several kind men who never forget the little ones who possibly have no "daddy." The tree is a big one and well laden and the youngsters are looking forward to a glorious time.

Don't forget your contribution for the General Hospital's Christmas appeal. The modern girl cannot understand how her grandmother managed to live so long wearing all the clothes she did.

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LOCKETT'S

TONIGHT

Your last chance to purchase that gift you have forgotten or overlooked in the hurry of the last few days.

May we wish you the old, old wish, A Merry Christmas and a Happy New Year.

May 1925 be the most prosperous year of your life and this Christmas one of the happiest.

W. N. Linton & Co. Phone 191. The Waldron Store

Christmas Greetings 1924

THE DIRECTORS AND STAFF OF

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