

NEWS AND VIEWS FOR WOMEN READERS

LIFE'S SOCIAL SIDE

Woman Page Editor, Phone 2612. Private, Phone 587W.

On Saturday afternoon the Junior Auxiliary of St. George's parish gave a most successful tea, sale and entertainment in St. George's hall. Miss Edith Ritchie, the superintendent was in charge in the room where the pretty work, the homecooking and the sweets were for sale. Mrs. A. Hallam and Mrs. Ward were at the table where delicious home made dainties were sold. Mrs. Noel Carr was in charge of the candy table and many members of the society assisted them. In the tea room at small tables, each with a slender vase of flowers, parties gathered for tea, and at the long table centred with spring flowers, Mrs. Havelock Price and Miss Frances Cartwright made innumerable cups of tea. Mrs. W. E. Kidd was an indefatigable assistant, and the girls of the society were efficient waitresses. Miss May Powell was in charge of a fish pond containing all sorts of surprises. At 3.30 a programme was put on upstairs and a good crowd gathered to enjoy it, having first paid an entrance fee to Miss Charlotte Abbott, the treasurer. The programme was in charge of Mrs. Horace Lawson, Mrs. W. R. P. Bridger and Mrs. Victor Tremaine, and consisted of a piano number by Miss Annie Hallam, songs by Miss Gladys Donough, Miss Geraldine Marchand and Miss Katharine Heron, a recitation by Miss Norma Eccles, a ninepin drill by nine little girls and a hornpipe danced by some members of the J. A. "The Open Window," a missionary play in verse was put on, the leading parts being splendidly taken by Misses Norma Eccles, Etsa Denison, Annie Hallam and Jessie Ward. The story is of three girls who find their school holidays dull and are cross and peevish until the fourth "Beatrice" (Norma Eccles) shows them through an open window, the life of the girls and women in the countries across the seas and the far away corners of Canada to which the W. A. sends missionaries. The girls who took the parts of India were: Isabel Henderson, Kathleen Gunn, and Audrey Lawson; China, Beatrice Angel, Lil-

lian Ling, Ivy Roach, Kathleen Gunn and Irene Beck; Japan, Geraldine Archard and Irene Beck; Canada, Evelyn Gibbs and Irene Ling; Australia, Bessie Sullivan and Edith Ward. Katharine Heron as the Australian mother, who had for cotton Christmas, till she heard the softly played strains of a familiar hymn. Mrs. Tremaine played for the songs. The entertaining was most successful in every way and \$100 was raised for missions.

Miss Jean Chown, who returns to Rochester, N.Y., to-day, says she has decided to go into grand opera with the Eastman American Opera Company, with whom she is singing at present. Miss Chown is a Kingston girl of whom we are all proud and whenever she sings in her home town the crowd with which she is greeted disproves the idea that prophets are without honor in their own country. Her pronounced success as a concert-singer and the fact that the music of her lovely deep contralto is broadcasted continually has left her the same quiet, sweet-mannered girl who went to England some years ago to develop the voice that won for her in critical London the name of "The Canadian Contralto." We will look forward to hearing her in grand opera and we are sure she will not leave Kingston out of her tours.

Badminton was played at the armories, on Saturday afternoon and a few tables of mah jong were in play. At the tea hour some members came in for tea. Among those present were Col. C. F. Constantine, Col. and Mrs. Harris, Col. and Mrs. Alexander, Col. and Mrs. Brook, Dr. P. G. C. and Mrs. Campbell, Mrs. W. H. Macnee, Col. and Mrs. J. S. Skinner, Mrs. Charles Constantine, Mrs. James Hamilton, Major and Mrs. Sheffield Bacon, Col. and Mrs. Wroughton (Vancouver), Prof. and Mrs. Jemmett, Mrs. Keith Hicks, Major and Mrs. Victor Williams, Capt. and Mrs. F. F. Harvey, Capt. and Mrs. J. F. Preston, Miss Mabel Gildersleeve, Miss McGill, Miss Florence Cunningham, Miss Going, Miss W. Gordon, Miss Marion Les-

COMING EVENTS

Remember the sale and tea, St. John's parish hall, Portsmouth, Tuesday afternoon, April 21st. Pancake social and programme in the evening at 7.30. Admission 25 cents.

ADVT. RATES, WOMAN'S PAGE: Coming events, not intended to raise money, 2c a word, minimum 50c. If held to raise money, 4c a word; minimum \$1. Receptions, engagements, marriage announcements, personal notices, 25 words or less, \$1.00 per insertion. Entertainments, concerts, meetings, etc., 15c per line for readers; 35c per line for display advts. Minimum charge \$1.00.

Miss Nora Macnee, Miss Laura Kilborn, Miss Gwen Dawson, and Miss Jessie Torrance.

Mrs. Arthur Ellis, King street, entertained at bridge on Saturday afternoon and is entertaining in the evening for Mrs. C. H. Hutchins, Worcester, Mass., who is visiting her parents, Mr. and Mrs. John Nicolle, Barrie street.

The Marquis and Marchioness of Aberdeen, who arrived in Halifax on Saturday by the Doric, are expected in Montreal next Saturday to be the guests of Lady Drummond for a few days.

Mrs. Roy Watts, Albert street, entertained on Friday for Miss Katharine Ledford, a bride of this week. The bride-elect was given a handkerchief shower by the guests.

Mr. Stewart McDonald, Rochester, N.Y., who has been visiting in Kingston for the past week, has returned to his home.

Dr. and Mrs. Frederick Etherington, University avenue, motored to "Petereairn" on Saturday to spend the week-end.

Mrs. Frederick MacGachen and her daughter Naomi, who spent a week in town with the Misses Kirkpatrick, Villa St. Clare Apartments, returned to Montreal to-day.

Master John Bridger, who has spent the holidays with his parents, Prof. and Mrs. W. R. P. Bridger, Barriefield, will return to Trinity College School, Port Hope on Tuesday.

Mrs. R. H. Davidson, Clergy street, has returned from Toronto.

Col. and Mrs. Wroughton, Vancouver, B. C., who are returning from England, spent the week-end in town at Denmore House.

Mr. and Mrs. James T. Sutherland, Clergy street, who are in Detroit, Mich., with their son, Mr. James Sutherland, who is recovering from a recent illness, will return to Kingston early next month, bringing him with them for a visit.

Miss Hattie Chown, Johnson street, has returned from Bay City, Mich.

Mr. and Mrs. Charles Jeffrey and Mrs. G. D. Robertson, Ottawa, motored to Kingston for the week-end. Miss Beatrice Lambert, was in Montreal for the Jamieson-McKeown wedding.

Miss Margaret Weiss, Pembroke is in Kingston, where she will spend several months with her sister, Mrs. Wood.

Mr. and Mrs. Daniel Briecland, Watertown, N.Y., spent the week-end in Kingston and Sydenham.

THIS IS SPRING.

A rush of sunlight o'er the way, A cry of wild birds in the park, A glow of golden light by day, A field of blazing stars at dark— Among the trees, along the grass, The songs of many robins ring; And as the splendid moments pass, The world cries out "So this is Spring!"

Unfettered are the waters wide, The lakellets laugh, the rivers sing; No matter what the hours betide, I only know that this is Spring. The crows go winding Northward ho! The cranes cross the marshes swing. The bullfrogs croak where sedges grow. And then—I know that this is Spring. —The Khan's Canticles.

CONTENTMENT.

What little things give you delight, A cottage white, a path to weed, A tiny nest of fledging wrens, And six brown hens to tend and feed;

And new-born lambs on crooked legs, Blue thrushes' eggs, old water mills, And frothy milk in brimming cans, And caravans, and dimpled hills;

And when the shadows gold grow long, The blackbird's song begins to tire, A corner in the ingle-nook, A poetry book beside the fire. —C. L. Layton.

Retrow is pleased that Mr. W. W. Bryen, M.A., is to get an LL.D. from Queen's. The Mercury says that "in designating him for an honorary degree his alma mater is doing only what might be expected."



TOMORROW'S MENU.

- Breakfast: Oranges, Cereal, Creamed Dried Beef on Toast, Pop-Overs, Coffee. Luncheon: Jelly Omelet, Wholewheat Bread, Radishes, Cocoa, Dinner: Celery Soup, Lamb Chops, Potatoes, Spinach, Vegetable Salad, Strawberry Shortcake, Coffee.

Dishes In This Week's Menus.

Celery Cream Soup: (Without Stock). Cut the leaves and tough stalks from a head of celery and put them into a saucepan with one quart of cold water, a tiny piece of bay leaf and two large peeled and chopped onions; let come to the boil and simmer for one hour. There should be about a pint of the liquid left. Add to this one pint of sweet milk, again bring to the boil, then strain through a wide-meshed sieve, pressing through as much of the vegetables as possible. Return it to the pot, add one-half cup of brown rice and let boil gently for five minutes, then stir the soup into one slightly-beaten egg in a tureen and let stand two minutes, stirring steadily, before serving.

Baked Sole: Clean the fish and split lengthwise. Let stand in a cool place for 25 minutes in one tablespoon of lemon juice mixed with one-half teaspoon of Worcester Sauce and one teaspoon of onion juice (this amount for every two pounds of the fish). Then sprinkle generously with buttered bread crumbs, dot with still more bits of

butter, and place in a pan containing a little hot water. Bake in a medium oven for 25 minutes and serve. Apple Tapioca: Soak three-quarters of a cup of pearl tapioca or one-half cup of minute tapioca in water to cover, for one hour. Then drain, add two and one-half cups of boiling water and a pinch of salt, and place in the upper part of a double boiler; let the water in the lower part boil briskly till the tapioca is clear and transparent. Now slice six pared and cored apples into a baking dish, and then add two table-spoons of lemon juice and one cup of granulated sugar to the cooked tapioca and turn it at once over the apples. Slip the dish into a medium oven and let bake till the apples are tender—about 30 minutes. Serve with sweet, thin cream or top-milk. (Note: Peach Tapioca is made in the same way, with either fresh or canned peaches substituted for the apples).

Cottage Cheese Salad: Season cottage or cream cheese with a little chopped cooked red sweet pepper (or canned pimientos) and form the cheese into small balls. Place these on crisp lettuce on individual salad plates, sprinkle chopped walnuts over all, and serve with a dab of Mayonnaise Dressing. Tomorrow—Answers to Inquiries.

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 state. —The Editor

The Editor hears

That there is a right and wrong way of doing everything. The right way for the woman's societies who wish to have their unadvertised meetings reported in the Whig is to choose a press correspondent who will write a report of the meeting the day it takes place and mail it to "The Editor of the Woman's Page, British Whig, Kingston." We hear from a woman who has belonged to many societies that there is a great advantage to the societies in having their work reported in the daily press. When they come before the public, as they all do sooner or later, they have been heard of and the people have some idea of their aims and how their society is run. But the Whig is a daily newspaper and information is not news when it is several days old. Accounts of meetings for the Woman's Page should be received early in the morning after the meeting.

That a family of French poodles created much admiration on the market on Saturday morning. From a distance one expected to see the little wooden stand that toy dogs are fastened to under the arm of the boy who had one little white woolly dog. But no, the puppy had four very lively little legs of his own and he and his brothers were quite able to enjoy life.

That Mrs. Halden Loeffler of Edmonton, a wealthy visitor at the Savoy, is said to be the purchaser of the famous Romanoff emerald ring which, after having been sold at Rotherham, Kent, for two shillings, was resold at Christie's for £1,450. Mrs. Loeffler has now bought it from some Hatton Garden merchants for a little over £2,000. The ring's history is a tragic one, for it is said to have been worn by the czar at the time of his death. The emerald is a large square one, flawless except for a segment chipped out of a side of the stone, presumably by the executioners.

That black shoes and stockings are once more considered smart, worn with all black and black and white gowns.

That the birds had a hard time on Sunday. The snow covered all their food and many of them suffered from cold and hunger. Some people remembered them, however. It was amusing to watch a fat old robin who had found a supply of bread, trying to keep it all to himself. He ate all he could and then sat in the midst of plenty one claw on a crust and defied the other birds to come near. First a sparrow ventured to fly down but was driven off and then another robin (we will hope it wasn't his mate), seeing that something to eat was in view alighted on the snow among the crumbs. But the first comer flew at the intruder and drove it away. This performance was repeated several times till at last the fat robin, fatter than ever, sat alone on the fence, gorged but triumphant and monarch of all he surveyed. A bird lover tells us that an apple cut in two is a dainty for the birds and

FACTS ABOUT TEA SERIES—No. 4 The Two Types of Tea

There are two distinct types of tea, namely Black Tea and Green Tea. Both are made from the same bush and both are equally pure. The difference is in the process of manufacture which gives each a different flavour. Black Tea after it is plucked is withered and partially 'fired' or dried, then allowed to oxidize by being exposed to the air. This gives Black Tea its dark reddish colour when drawn. Green tea is immediately steamed after plucking, which prevents oxidation. There are delicious blends of "SALADA" in both of these types and also a unique blend of Black and Green Tea Mixed. All are sold in four qualities.

"SALADA"

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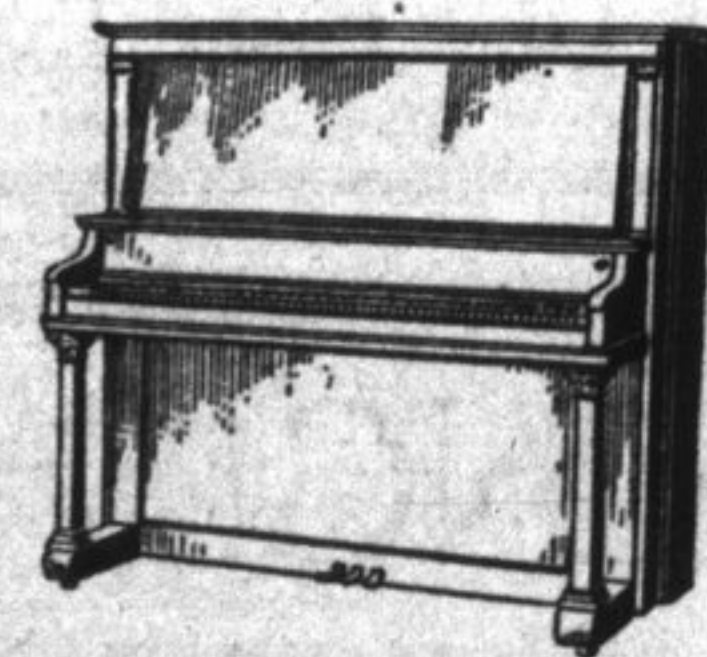
Martha Washington Daytime Frocks at \$2.95

Over 500 of these popular models—made from best quality of imported Gingham—designed with smart, tailored simplicity or in novelty effects with contrasting trimmings. Regular sizes 34 to 44. Out sizes 43 to 51. All at one price \$2.95 Nurses' and Maids' Uniforms in Grey, Blue and Black at same prices.

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A quality product in manufacture and tone. Made in Canada for 75 years—during three generations of the Heintzman family.



The "IONIC" STYLE \$630 Sold on easy terms of payment.

A full sized Cabinet Grand, containing the famous Agrafier Bridge through which the tone is sustained for a considerable length of time over the average. We invite your inspection.

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Advertisement for Mentholatum Steam. Includes illustration of a woman and a box of Mentholatum. Text: 'I'll tell you a Beauty Secret BEFORE long thousands of women will have heard of, and will be using a "Mentholatum Steam" in preference to Cold Cream or Mud Packs. It is so much cleaner and more sanitary, takes less time and a whole lot less expensive. Just you try a "Mentholatum Steam"'

Advertisement for Flowers - Kirkpatrick's Art Store. Text: 'Artistic Designs for Any Occasion. Telephone 452. Res. 12187. 169 PRINCESS STREET'

Advertisement for Radio. Text: 'Selling a few Loud Speakers, —Brandes at \$8.00, Halliwell at \$9.00 and Baldwin at \$22.50. Our one tube set is excellent. \$27.50 and up. On a de Forest Crocody Two Tube Set got Miami Beach plans and clear. Ask Mr. F. E. Ling, Colborne Street, about it. Come in for bargains.'

Advertisement for H. W. Newman Electric Co. Text: '167 PRINCESS STREET. Phone 441.'

Advertisement for Vaseline. Text: 'Indispensable A safe, soothing and healing dressing for cuts, scalds, burns, roughened, dry and chapped skin. For all common skin troubles, Vaseline Petroleum Jelly has been indispensable to medical men and mothers for over half a century. Keep a jar or a tube handy. CHESEBROUGH MFG. COMPANY (Incorporated) 1880 Chabot Ave., Montreal'

Advertisement for Gallagher's Taxi Service 960. Text: 'DAY AND NIGHT'

Advertisement for Cuticura Soap and Ointment. Text: 'Keep the Soles of Your Feet Clean and Healthy Promotes Hair Growth'

Advertisement for Knights' Pharmacy. Text: 'THE UPTOWN POST OFFICE' is now installed in 'The Drug Store on Your Way Down Town' The same attention and courteous treatment to all. Phone 2699. 280 PRINCESS STREET