

## Social Notes Of Interest

The members of St. Elizabeth's Society held its annual reunion in St. Peter's church basement last evening. The guests were received by Mrs. S. J. McCormack, president. Springtime effects were produced by the artistic arrangement of yellow flowers with pretty greenery. Those presiding at the tea table were Mrs. R. J. Walsh, first vice-president, and Mrs. Elizabeth Walsh, a member of the executive. Yellow candles in silver candlesticks shed a soft light over the table which was centred with yellow daisies, prettily arranged in a large cut glass bowl. The decorations reflected great credit on the committee in charge, which was convened by Mrs. J. G. Burke and Miss Alice Dever. The executive committee assisted in serving the dainty refreshments which followed a delightful evening of social enjoyment. There was much pleasure felt at the increased membership. The prize winners were: Mrs. George McCluskey for auction bridge, and Mrs. Mary Gorman for auction bridge.

Miss Hortense Maher was a charming young hostess yesterday afternoon at her parents' residence, Douglas avenue, when her guest of honor was Miss Ethel Daniels, of Bridgetown, N. S. Five tables of bridge were played. Mrs. H. McCullough presided over the tea and was assisted in serving at the tea hour by Mrs. George Keefe, Miss Mary Armstrong and Miss Doran McAvity. Spring flowers enhanced the beauty of the pretty rooms. The guests were Miss Daniels and Miss Zela Lamoreaux, her hostess, Miss Barbara Jack, Miss Mary Armstrong, Miss Anne Armstrong, Miss Marjorie Sanction, Miss Kathleen Keefe, Mrs. Thomas A. McAvity, Mrs. Hugh McLean, Mrs. Leslie Peters, Mrs. George Keefe, Mrs. Harold O. Clark, Mrs. Hugh Gregory, Mrs. Dodge Rankine, Miss Jean Fenton, Miss Josephine Vrooman, Mrs. Fred R. Taylor, Mrs. James Robertson Curry, Miss Marion Belyea, Miss Olivia Gregory, Mrs. H. McCullough, Mrs. J. J. Coll, Miss Doreen McAvity and Miss Elizabeth MacLaren. The prizes were won by Miss Vrooman and Mrs. Taylor.

Mrs. Harold N. Stetson was a charming hostess yesterday afternoon at her residence, 101 Mount Pleasant avenue, when she entertained at five tables of bridge. The prizes were won by Mrs. Rowland Frith and Mrs. Gordon Sanction. The tea was presided over by Mrs. Franklin Stetson, who was assisted in serving by Miss Frances Stetson, Mrs. S. Kent Sevel, Mrs. Griffith Bishop and Mrs. Gordon Sanction. The other guests were Mrs. Robert P. Cowan, Mrs. Thomas Guy, Mrs. Harriet E. Girvan, Mrs. Charles S. Hanington, Mrs. H. H. Pickett, Mrs. W. A. Henderson, Mrs. Percy D. McAvity, Mrs. Bowyer Smith, Mrs. William D. Foster, Mrs. William Vassie, Jr., Mrs. J. P. D. Lewin, Mrs. H. A. Porter, Miss Marion Henderson, Miss K. James and Miss Gladys Hegan.

Dr. and Mrs. J. B. M. Baxter were the guests of honor at the residence of Mr. and Mrs. G. Earle Logan, Martello road, West St. John, Monday evening, when bridge was enjoyed. Spring flowers made a pretty decoration and delicious refreshments were served after the game. Those who enjoyed the delightful occasion were Hon. Dr. and Mrs. J. B. M. Baxter, Mr. and Mrs. James Penfold, Mr. and Mrs. Fred Lewis, Mr. and Mrs. James MacLennan, Mr. G. B. Lockhart and Miss Alice Lockhart, Mr. and Mrs. Garnet Ryan, Miss Elizabeth Dodge, Miss Jean Fenton and Mr. Russell Cahill.

Mrs. H. A. K. Drury, of Winnipeg, was a guest of honor at a delightful uncheon bridge given by Mrs. H. W. Frink on Monday at her residence, Rothsay. Those enjoying the function were Mrs. Drury, Mrs. Walter A. Harrison, Mrs. Walter E. Foster, Mrs. J. M. Robinson, Mrs. Allan G. McAvity, Mrs. Arthur S. Bowman, Mrs. Harold C. Schofield, Miss Mabel Sidney Smith, Mrs. William S. Allison and others.

Mrs. Arthur Bowman entertained yesterday afternoon at a delightfully informal bridge at her residence, Crown street, in honor of Mrs. H. A. K. Drury, of Winnipeg.

Miss Bessie Dawson, who was one of the St. John contestants in the Dominion badminton tournament in Quebec last week, has returned home. Miss Audrey McLeod remained for a short visit.

Mr. Douglas McKean, who was a contestant in the badminton meet in Quebec, returned home on Sunday. Mrs. J. Winters McKean, who was in Quebec to meet her son, Mr. McKean, will visit friends in various cities in Ontario before returning home.

The many friends of Mrs. Anne S. Massey, Wright street, will regret to learn that she found it necessary to undergo a slight operation at the General Public Hospital on Tuesday. Her condition was reported very favorable.

Mrs. James Preece, of Houlton, Me., is the guest of her parents, Mr. and Mrs. M. Coll, Douglas Avenue.

Mrs. Penwick Fraser has returned home after visiting Mrs. Archibald R. Tibbits, of Ottawa.

Miss Marion Magee, R. N., daughter of Dr. and Mrs. J. M. Magee, was in Montreal last week, and has returned home.

### A. Y. P. A. MEETS.

The A. Y. P. A. of St. Luke's church at its meeting last night in the vestry sang old time hymns as the members were grouped around the open fireplace. Miss Daisy Belyea, the president, was in the chair. The meeting planned for a sock social shortly to raise funds. Miss Mildred Adams was the pianist.

### TO SPEAK ON TRIP.

At their meeting on Monday at the Baptist Institute the Willing Workers of the German street Baptist church arranged for the address which Mrs. L. DeV. Chipman will give on the first Monday in March before the Society. Mrs. Chipman has kindly consented to give her illustrated address on her recent trip to South America. Mrs. W. C. Cross, the president, was in the chair and the meeting was well attended.

## SISTER Mary's KITCHEN



(Unless otherwise specified, these recipes are planned for four persons.)

### VEGETABLE CHOWDERS.

Hot-chowders are particularly good for winter luncheons. Vegetables are quite as satisfactory as fish for these dishes.

Many children who will not drink milk will like it if served hot in a vegetable chowder.

### Potato Chowder.

Four cups milk, 8 cups diced potatoes, 1 cup diced carrots, 2 slices onion, 2 tablespoons flour, 2 tablespoons butter, 1 teaspoon salt, ½ teaspoon celery salt, 1-8 teaspoon pepper, 2 tablespoons minced parsley.

Put potatoes and carrots in kettle and pour over boiling water to barely cover. Cook five minutes. Add milk and cook, just below the boiling point for 20 minutes. Melt butter in a small pan with the slices of onion. Let stand over hot water for five minutes. Remove onion and stir in flour. Cook three minutes, stirring into milk and vegetable mixture, season with salt, pepper and parsley and let stand without boiling for three minutes longer.

Serve with toasted bread sticks.

### Corn Chowder.

One can of corn, 2 tablespoons diced salt pork, 1 small onion, 2 cups diced potatoes, 1 cup boiling water, 2 cups milk, 1 teaspoon salt, 2 tablespoons butter, 6 large crackers.

Try out fat from salt pork and add onion cut in slices. Cook slowly for five minutes without letting the fat brown. Strain fat into soup kettle. Parboil potatoes for five minutes and drain. Add to fat in kettle, pour over boiling water and cook 20 minutes. Add corn and milk, season with salt and pepper and bring to the boiling point. Add butter. Split crackers and soak in cold milk for five minutes. Remove from milk and put in soup tureen. Pour hot chowder over them and serve at once.

### Mixed Vegetable Chowder.

Two cups diced potatoes, 1 cup diced carrots, ½ cup diced turnips, ½ cup diced celery, 1 sweet green pepper, 1 onion, 8 tablespoons butter, 2 cups boiling water, 4 cups milk, 8 tablespoons flour, 1 teaspoon salt, 1-8 teaspoon pepper.

Remove seeds and white fibre from pepper and mince. Mince onion. Put all the vegetables in soup kettle, pour over boiling water, cover and simmer 20 minutes. Add milk and salt and bring to the boiling point. Melt butter, stir in flour and cook five minutes. Stir into milk and vegetable mixture and cook three minutes longer. Season with pepper and serve with large crackers prepared as in the preceding recipe or with croutons.

A bamboo bridge more than 100 feet in length spans a Japanese river.

## PROXY BRIDE O. K.



Manuel Gomes and his bride (above) of Philadelphia, were married by proxy. She was in Portugal and married Gomes through a cousin by proxy. Immigration officials at Boston said the marriage was all right with them, and of course it was with the two principals.

### FAIRVILLE AND VICINITY.

Mrs. Adam Taylor, of Lepreau, has been visiting her sister, Mrs. David Belding, of Chance Harbor, who has been ill. Miss Beatrice Belding, of Chance Harbor, is visiting Miss Irene Taylor at Lepreau.

Mrs. Joseph O'Grady, of Fredericton, who has been spending a few days with her mother, Mrs. Mary Lalley, German street, while her husband who is in the employ of the Federal Lumber Company was on a business trip in the United States, has now returned to her home in Fredericton.

Stanley Cochrane spent the week-end with his mother, Mrs. Joseph Cochrane, Charles street, Fairville.

Mrs. W. E. Cairns, of Prince of Wales, has been spending a few days with her daughter, Mrs. Theodore Wilson, West St. John, and has also been a week-end guest of her other daughter, Mrs. Stephen Speight, of Collins street, Fairville.

Friends of Mr. and Mrs. V. J. Britt after a delightful party met at their home in the Manawagonish road on Thursday evening, when dancing and games were enjoyed. Delicious refreshments were served.

V. J. Britt, Manawagonish road, has gone to Gagetown and Nauwigewauk.

### Presentation Made

In West St. John

Miss Ella Clark was the guest of honor at a delightful afternoon tea yesterday afternoon when Mrs. Milton L. Perry and Miss Nellie G. Rogers were joint hostesses at Miss Rogers' home, 123 City Line, West St. John. Miss Clark is leaving on Thursday for California to join her parents and sister and during the afternoon she was made the recipient of a beautiful silk scarf and a box of chocolates which were

presented on behalf of those present by Miss Elizabeth Cowan. Those present were Miss Ella Clark, Mrs. C. R. Freeman, Mrs. Trueman Webb, Mrs. Ernest Denning, Miss Elizabeth Cowan, Miss Bertha Estabrooks, Miss Evelyn Denning and Miss Jessie Hartt.

**ROMAN MEAL**

for **BETTER HEALTH**

Rotary Club Minstrels AT THE IMPERIAL THEATRE Feb. 27-28. (Thurs. Matinee) Tickets from all Rotarians 2-22

## Your Guarantee

is the name  
**"SALADA"**  
It insures tea that is fresh, fragrant and pure — Try it.

If Sun Yat Sen doesn't quit fooling around with international forces at Canton, his name will be Sunset—Portland Oregonian.



## Why No Whole Wheat Bread Before Now?

Until today, the best the bakers could contrive in a Whole Wheat Bread was not a Whole Wheat Bread. They had to add White Flour with the Whole Wheat Flour to make it rise.

Until today, when Robinson's found a way. Now—a big, billowy loaf of golden goodness, finely sponged—ALL Whole Wheat. Full of flavor and health and a crust of chestnut brown.

### Honey-Baked

All the wealth of health refined from the ENTIRE wheat berry—mixed with honey, pure cane sugar, table salt, creamy shortening and Fleischmann yeast. Not a cent over the price of White Flour Bread.

The housewives have found it out, so have the doctors and the grocers. They all call for the genuine.

## Robinson's

### LADIES' AID MEETS.

There was a good attendance at the Ladies' Aid of Centenary church yesterday afternoon. Finances were found to be in a good condition. Mrs. R. A.

Sluclair is acting president in the absence of Mrs. G. F. A. Anderson, who is enjoying the winter with Mr. Anderson in Los Angeles, Cal. Tea was served and friends came in to enjoy the social hour.

## READ THIS

We ask you to read these few lines with a double purpose:

1st. To thank you one and all for the splendid patronage which is receiving our every effort. New Store.

2nd. To make sure you are taking advantage of our recently added

### Dairy Dept.

which is receiving our every effort to make it second to none in Quality—Cleanliness—Service.

## Farnham Bakeries, Ltd.

Best Known — Known the Best

M. 889.

213 Union Street

## Commonsense Extravagance

Sensible extravagance—never did you like that before. But when it comes to keeping linen fresh at lower cost, then does extravagance become commonsense.

As with families served so economically by New System Wet Wash.

Nothing like it for economy, nothing like it for the cleanliness that is next to godliness.

Stuff your private bag as full as you like—double the changes of linen—and yet, as compared to every other kind of laundering, home wash included, the bill fails to show it.

Thousands enjoy it and save money and fret.

## New System Laundry

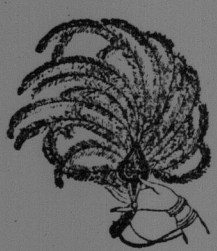
Wet and Dry Wash—Dyers, Cleaners.

Phone Main 1707

(Mid-City Depot Now at Phonograph Salon.)



Mrs. BIDDLE DUKE



As Miss Cordelia Biddle, young Mrs. Duke began her social life against the brilliant background of one of the most exclusive families. She is one of the most prominent and most admired of the younger women of society. Her captivating personality is coupled with a beauty that made Neysa McMein, well known illustrator, choose her as one of society's twelve most beautiful women.

## What one of Society's twelve most beautiful women says about the care of the skin

"The woman who achieves loveliness must be exquisite at all times. Her skin should be so perfectly cared for that every situation finds it the same—smooth and transparently clear—unlined by fatigue, showing no trace of exposure. And this I believe any woman can accomplish with the careful use of Pond's Two Creams."

*Paula Beale Jata*

Of course if one did nothing but recline upon a chaise longue in a foam of Venise lace and chiffon, such terms as fatigue and exposure would be unknown.

But the woman who is active in society leads a very different sort of life. She is almost invariably an enthusiastic sportswoman, and skating, riding or golf is often followed by a night of dancing.

And yet sports and late hours combine in an insidious attack upon woman's dearest possession—her complexion. Wind and sun will crack and coarsen, and post-midnight dancing shows in faint lines of fatigue.

But—"exquisite at all times" is her code, as Mrs. Biddle Duke says. And exquisite at all times the society woman is. For long ago she discovered a sure and simple method of skin care that keeps her skin in the perfect condition her position demands.

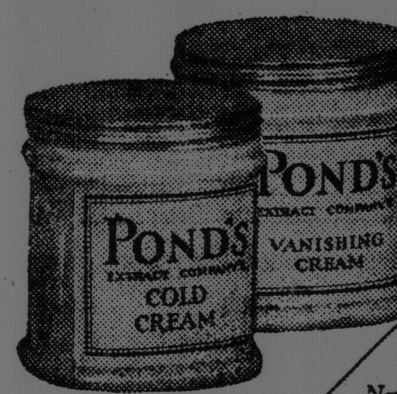
This method is the famous one devised by Pond's and based upon the two skin essentials—A Rejuvenating Cleansing and a Delicate Protective Finish.

### Exquisite women use this method

First—Pond's Cold Cream for Cleansing—a deliciously soft, pure cream that not only cleanses the skin but restores its natural satin suppleness. Apply liberally to your face and neck. The fine oil sinks deep into open pores to dislodge all impurities. Now wipe it off with a soft cloth. How clean your skin is, how soft and velvety! Use this cream every night and after severe exposure.

Next—Pond's Vanishing Cream for the enchanting fine texture and protective finish. Smooth on just a little every time you've cleansed your face. Why, there's a pearly glow to your skin, and how extraordinarily young you're looking! The powder will go on more smoothly than ever and will last almost indefinitely.

Begin this method at once and you will see the same clear loveliness that distinguishes the society woman, in your own mirror. The Pond's Extract Co.



Mail coupon with 10 cents today

The Pond's Extract Co. 120-E Brock Ave., Toronto, Ont.

Ten cents (10c) is enclosed for your special introductory tubes of the two creams every normal skin needs.

Name \_\_\_\_\_

Street \_\_\_\_\_

City \_\_\_\_\_

Province \_\_\_\_\_

Pond's Two Creams—used by women who must be exquisite at all times

MADE IN CANADA