

THE EVENING TIMES-STAR, ST. JOHN, N. B., THURSDAY, JANUARY 31, 1924

Social Notes Of Interest

There was much pleasure expressed at the well arranged luncheon at the Pythian Castle hall yesterday afternoon. The Imperial Order, Daughters of the Empire were the hostesses for the function, which was given in honor of Miss Julia Lathrop, and to give the delegates of the Social Service Council an opportunity to meet her. Mrs. Heber Vroom, regent of the Municipal chapter, presided and introduced Miss Lathrop, who gave a fine address on Maternity Welfare Projects in the United States. Six long tables were set to accommodate the 150 guests. Those at the head table were: Rev. Canon Armstrong, Miss Lathrop (of Washington, D. C.), Mrs. Vroom, Dean Norman Tucker, Dr. F. H. Giesbrecht, K. C., of Ottawa; Miss Elizabeth MacCallum, of Toronto, and Hon. Dr. W. F. Roberts, Minister of Public Health for New Brunswick. The various chapters of the I. O. D. E. were assistants in entertaining the guests, who expressed appreciation of the service and the courtesy extended. Mrs. J. Roy Campbell, Mrs. Fred H. Taylor, Miss Alice Lockhart were the convener for the tables. Miss Elsie MacLaren had charge of the waitresses. Those who waited on the guests were Miss Elizabeth Foster, Miss Doreen McAvity, Miss Marion Henderson, Miss Aileen Branson, Miss Olivia Gregory, Miss Dorothy Evans, Miss Sylvia Ferguson, Miss Marjorie MacIntyre, Miss Florence Warwick, Miss Frances Campbell, Miss Beryl Mullin, Miss Kathleen Sturdee, Miss Mildred Wilson, Miss Faith Henderson, Miss Jean Smith, Miss Marie Hamilton, Miss Jennie Monroe, Miss Margaret Dunlop, Mrs. Philip Simms, Miss Barbara Dobson and others. Miss C. O. McEwen had charge of the tickets, which were specially numbered and made identification of the guests a simple matter. Spring flowers made a beautiful decoration in the centre of the tables and the room was artistically arranged for the comfort of the guests. His Worship, Mayor G. Fred Fisher, and Mrs. Fisher, unable to be present, as His Worship was called out of the city on business to Montreal.

The reception and tea given at the Health Centre by Hon. Dr. W. F. Roberts, Minister of Public Health, and Mrs. Roberts, yesterday afternoon for the delegates of the Social Service Council, was a delightful affair. It afforded a splendid opportunity for many to see the excellent facilities of this fine building. About 70 accepted the invitation, and many others wished to attend but were detained by other engagements. The afternoon session at the Health Centre, directed by Dr. W. F. Roberts, was a most interesting one. The delegates were taken to the various departments of the Health Centre, where they were met by Dr. W. F. Roberts, Mrs. Heber Vroom, Mrs. Richard Hooper and Mrs. John A. McEwen. The delegates were then taken to the various departments of the Health Centre, where they were met by Dr. W. F. Roberts, Mrs. Heber Vroom, Mrs. Richard Hooper and Mrs. John A. McEwen. The delegates were then taken to the various departments of the Health Centre, where they were met by Dr. W. F. Roberts, Mrs. Heber Vroom, Mrs. Richard Hooper and Mrs. John A. McEwen.

A very pleasant evening was spent at the office on Tuesday by the staff of the Smith Brokerage Co., Ltd., the occasion being to honor Miss Edith M. Browne, who is leaving to take another position in Montreal. Miss Browne was made the recipient of a handsome club bag, after music and dancing, following a toboggan party earlier in the evening. Refreshments were served in the office. South Market wharf, the rooms being prettily prepared for the event. Mr. George M. Irvine made the presentation on behalf of the other members of the staff. Mr. and Mrs. Irvine and Mr. and Mrs. Lewis V. Lingley were the chaperones for the party. Best wishes were extended to Miss Browne. Many regrets were expressed at her departure.

Mrs. Claire Gilmour was hostess at a delightful bridge of eight tables at the residence of her father, F. E. Williams, 185 Germain street. The prizes were won by Miss Olivia Gregory, Mrs. Joseph B. Hamm and Miss Helen Marr. Those present were Miss Marion MacKendrick, Miss Leta Dye, Mrs. John C. Earle, Miss Alice

Lockhart, Mrs. E. A. Thomas, Miss Frances Smith, Miss Helen Foster, Mrs. William R. King, Mrs. Bruce MacPherson, Mrs. W. Grant Smith, Mrs. J. B. Dever, Mrs. Hugh Reynolds, Miss Edith Daley, Miss Helen Smith, Miss Hilda Shaw, Miss Hazel Deinstadt, Mrs. J. H. Marr, Miss Zelia Lamoreaux, Miss Mildred Foster, Mrs. Hugh Gregory, Mrs. Percival, L. Bonnell, Mrs. Ralph Fales, Miss Harriet Vincent, Mrs. Sherman Dearborn, Miss Jean Smith, Miss Ellen Ritchie, Miss H. Joseph H. Hamm, Miss Olivia Gregory, Miss Helen Marr, Mrs. George Hamm, Miss Mary Murray, Mrs. Everett Hunt, Miss Belle Goddard, Miss Margaret Gilmour and Mrs. Herbert Read, of St. John's, N.B. Yellow tulips were prettily arranged in glass bowls, making a most attractive decoration.

Mr. Gordon K. McNab is entertaining at his house, guest, Mr. William R. Roberts, of Chandler, Quebec. Mr. McNab will sail shortly for England on one of the Canadian Government Merchant Marine ships. He will be entertained here where he has many friends.

Mrs. T. B. Reynolds was a hostess last evening at a delightful bridge for some of the younger set at her residence, Kennedy Place.

Rev. John J. Pinkerton, who is here from Maryville Methodist church for the Social Service Convention, will remain for over Sunday and will preach in two of the city churches. Rev. Mr. Pinkerton is the guest of Mr. J. Willard Smith and the Misses Smith.

Mr. and Mrs. W. W. Stewart, of Rouses, have been entertaining as house guests, Mrs. Stewart's brother, Mr. Herbert LeVoy, of Quebec.

Mr. and Mrs. G. M. Barker left last evening for Florida, where they will spend the remainder of the winter months. They received many expressions of good wishes before they left for the south.

The Ladies' League of St. David's church held a delightful at home yesterday afternoon in the church parlors. Mrs. Hugh Miller, wife of the pastor of the church, presided, assisted by Mrs. A. D. Malcolm and Mrs. David R. Willett. The ladies who presided at the tea and coffee urn were Mrs. Robert Reid and Mrs. Peter Chisholm. Those who replenished were Mrs. H. Brown and Mrs. A. W. Petch. Mrs. W. G. Bingham and Miss Beattie MacFarlane ushered; Mrs. F. McKelvie, Mrs. W. H. Nae, Mrs. J. S. Malcolm, Mrs. R. McLean, Mrs. G. Shaw, Mrs. S. Kerr, Mrs. J. W. Brittain and Mrs. William J. Smith. The ladies who presided at the tea and coffee urn were Mrs. Robert Reid and Mrs. Peter Chisholm. Those who replenished were Mrs. H. Brown and Mrs. A. W. Petch. Mrs. W. G. Bingham and Miss Beattie MacFarlane ushered; Mrs. F. McKelvie, Mrs. W. H. Nae, Mrs. J. S. Malcolm, Mrs. R. McLean, Mrs. G. Shaw, Mrs. S. Kerr, Mrs. J. W. Brittain and Mrs. William J. Smith.

The Younger Set Bridge Club met on Tuesday evening at the home of Miss Marion Henderson, Mount Pleasant Avenue. The prize winners were Miss Doreen McAvity and Mr. Douglas McKean.

Miss Julia Lathrop, of Washington, D. C., who has been the guest of Mr. and Mrs. W. F. Roberts, left yesterday for Montreal, where she will be on business.

Miss Freda Currie, Douglas, has gone to Bangor, Me., where she will enter the Maine State hospital to train for a nurse. About thirty of her friends gathered at the home of her sister, Mrs. Alexander Dunphy, and gave her a farewell surprise party and presented her a wrist watch, accompanied by good wishes for success in her training.

An alarm from Box 45 called the firemen out at 8:45 o'clock yesterday afternoon for a chimney on fire in the building on the corner of Charlotte and Britain streets, occupied by James McCormack. At first the fire looked threatening, but when the firemen arrived there was little need for their services as the fire had burnt itself out.

Headaches From Slight Colds
The Tonic and Laxative Effect of the famous BROWN'S TABLETS soon relieve a Headache caused from a Cold. The box bears the signature of E. W. Grove, 80, Made in Canada.

Automatic fog bells, for lighthouses without attendants, ring during damp or thick weather.

WAYS TO SUCCESS ONE WINNER HAS FORMULA—OTHER PRESENTS EXAMPLE

Two Essentials Suggested
Girl Conquers Handicap



BERNICE DRYER.
New York—Personality and appearance is what elevated Bernice Dryer of the city from stenographer to one of her own successful employment agency. Personality and appearance, Miss Dryer maintains, is what can produce the same results for others. "The girl who wants to be a success in New York must know how to dress," she repeats, "and she must have a winning personality, besides knowing her typewriting and stenography." But, school girl or college grad, her opening wedge into business must be personality, Miss Dryer asserts.

New Start.
"The college girl often fails to realize that her education, however extensive, has been almost entirely theoretical and that she must start all over in the business world," she explains. "And the girl who must start with little education often neglects the possibilities of advancement because she doesn't grow with her job. Both have their chances." The fear of losing her job keeps many a woman at work in which there is no advancement, Miss Dryer says.

Beware Ruts.
"Never stay more than three years in any place unless you are advanced in salary and in position," she advises. "Otherwise you limit your possibilities and are liable to become a ratchet wheel." Another pitfall she points to is the gorgeously decorated office that holds only the paltry salary of a stenographer, against good pay, as inducement for work. "A job is worth a certain amount of money and should be paid in cash, not in interior decorations," she laughs.

Mrs. C. H. LaBelle, of Dalhousie, is the guest of her daughter, Mrs. J. M. Colton and Mr. Colton, 182 Princess street. Mrs. LaBelle will remain for several weeks.

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SOCIAL SERVICE COUNCIL HEARS NEW YORK SPEAKER IN FINE ADDRESS

Matter of Budget Increase is Referred to Executive Committee.

In the second full day of its seventh annual convention, the Social Service Council of Canada heard stirring addresses. Miss Julia C. Lathrop, Washington, D. C., founder of the Children's Bureau of the United States Department of Labor, spoke of maternity welfare projects in the United States and also on democratic society and social welfare. Kirby Page, New York secretary of Fellowship for a Christian Social Order, spoke on the role of the church towards industry, and Rev. James Smith, D.D., principal of Wesleyan College, Montreal, on the message and mission of Christianity in social service. Very Rev. Dean Tucker, of London, Ont., the president, was in the chair at the business sessions in the morning and afternoon in St. John's (Stone) church and at the public gathering in St. Andrew's church in the evening. The delegates were entertained at luncheon at noon by the members of the I. O. D. E. and in the afternoon visited the Health Centre.

PRINTED KERCHIEF.
The printed kerchief of chiffon or silk in every size is emphasized as the necessary adjunct for the spring suit. It is quite a feature in millinery, too.

Melted paraffin spread on the walls is sometimes used by moving pictures that call for floating ice.

Montana leads the U. S. in the production of supplies and rubbers.

The chief business of the day convention in dealing with finances and the whole of the afternoon was devoted to a debate on whether the budget for the coming year should be no greater than last year or whether the budget and the appointment of necessary secretarial staff to carry out the extended programme should be left with the incoming executive. The resolution to refer these two matters to the executive was put forward by Dr. J. G. Shearer, on behalf of the retiring executive, and was finally carried by a vote of 28 to 8.

Rev. W. E. Millson, of the Social Service and Evangelism Department of the Methodist Church, moved and Rev. Canon Vernon, of the Anglican Social Service Council, seconded the motion that no increase be made in the budget in view of the present financial stringency throughout the Dominion. The amendment was lost by a vote of 14 to nine. It was Dr. Shearer's claim that the unification plan already adopted called for extra remuneration given at the morning session and juvenile courts heartily endorsed by very many of the speakers.

At the evening session the vocalist was E. C. Lawrence whose singing so delighted the audience that it overcame the speakers.

Mr. and Mrs. W. J. Cooke, lived in Montreal but removed to Bangor several years ago.

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SISTER Mary's KITCHEN

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

LIVER.
Calf's liver has become quite a delicacy and almost impossible to get in some markets without a previous order. Although high in price there is no bone or waste and comparatively little shrinkage during cooking. One pound of liver should serve four persons generously.

Beef liver is never as high in price as calf's, but neither is it as desirable. The flavor is not as delicate and the meat is not as tender. However, if carefully cooked it makes a most appetizing dish and quite an economical one.

Pig's liver is the least desirable of all and quite cheap. This requires exceptional care in preparing and cooking to make it palatable. If boiling water is poured over the liver first, boiling scalded water the second time the rather strong unpleasant taste is overcome and the liver can be used just like calf's.

No matter how the liver is to be cooked or what kind is used it should always be allowed to stand in boiling water for a few minutes before final cooking.

Liver and Bacon.
Three-quarters pound sliced liver, 1-4 pound thinly sliced bacon, beef, salt and pepper.

The liver should be cut in slices about three-eighths of an inch thick, and let stand five minutes. Lay the slices with a fork that each may be well covered with water. Drain. Season four with salt and pepper and dip each slice in flour. Fry bacon in hot frying pan and put on a hot platter. Put in a hot place. Fry liver in the bacon fat, first on one side and then on the other. The liver should be well cooked but remain soft and tender. Serve on the platter with the bacon.

Liver Savory.
One pound of liver, as many slices of bacon as there are slices of liver, 4 tablespoons soft bread crumbs, 2 tablespoons finely chopped suet, 1 tablespoon minced parsley, 1 teaspoon powdered thyme, 1-8 teaspoon pepper, 1 egg, milk, salt and pepper, 1 tablespoon flour.

Slice liver three-eighths of an inch thick. Mix bread crumbs, suet, parsley, thyme, lemon rind, salt and pepper. Add egg, unbroken, and enough milk to make moist. Spread each slice of liver with the dressing, cover with bacon and arrange in a shallow pan. Four in in boiling water. Half cover with water. Cover with heavy brown paper rubbed with bacon rind and bake slowly for half an hour. Remove paper, increase heat and brown. Remove meat to a hot platter. Mix flour with salt and pepper and add water slowly to make a smooth paste. Add enough boiling water to the liquor in the pan to make one and one-half cups. Let boil up and stir in flour. Boil two minutes and pour over meat. Serve very hot.

Liver Smothered in Onions.
One pound liver, 8 medium-sized onions, bacon fat, salt and pepper, flour.

Slice liver not more than one-quarter inch thick. Pour over boiling water and let stand 10 minutes. Drain and dip in flour. Peel and slice onions. Melt bacon and fry to a light brown. Add liver, season with salt and pepper on both sides. The onions will cook and cook until tender and brown. Then to cook while the liver is cooking. Serve the liver surrounded by the onions on a hot platter.

WOMAN ROBBED OF HUNDRED THOUSAND
Worcester, Jan. 30.—Mrs. Charles Henry Hutchins, widow of the former head of Cromarty and Knowles Loom Works, has been robbed of jewelry estimated to be worth at least \$100,000. She is visiting her son, Arthur, at Miami, Fla. It is not known whether the jewels were taken from the home there or where, but they have disappeared.

The "year" of the planet Jupiter is almost 12 times as long as earth's.

MISS SAINT JOHN WILL BE SELECTED

Many Queens to be Named in Various Parts of Province

A Miss St. John, to compete for the honors of New Brunswick, will be selected at the Arena a week from Saturday. It was announced last night. Many of the provincial towns are planning to elect their Queens and it has been decided that St. John will be in line with the rest of the province.

The great honor which Miss Canada brought to St. John last winter is beyond appraisal. It is planned to keep up the interest in winter sport and while there is no carnival this year many of the ice sport fans are determined to elect a Miss St. John this year.

Plans are under way now to elect a Queen in each of the towns in the province. Rink managers have been communicated with and their co-operation has been obtained. It is also likely that all the Queens of the province will be assembled in St. John next month, when perhaps a Miss New Brunswick will be selected from the young ladies.

More particulars regarding the contest will be announced tomorrow.

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After Stock-Taking Sale

STARTING FRIDAY and SATURDAY, and ALL NEXT WEEK, Our Entire Stock of MEN'S and WOMEN'S BOOTS, SHOES, RUBBERS, OVERSHOES, SLIPPERS and GAITERS at Real Marked Down Prices. We have to make room for Our Spring Stock, which is coming in, so here is COME AND HAVE A LOOK AT OUR WINDOW DISPLAY!

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| MEN'S HOUSE SLIPPERS
Men's Black and Brown Romeo Slippers with elastic sides—Reg. value \$4.50. To clear \$2.95
Men's Black and Brown Everett Slippers—Reg. value \$3.50. To clear \$2.45
Men's Soft Sole Black and Brown Slippers with rubber heel—Reg. value \$2.50. To clear \$1.79
Men's Black, Brown, Grey or Plaid Felt Slippers—Values to \$2.00. To clear 98c.
Men's Spats, Overshoes and Rubbers at Cut Prices.
Women's High Cut Felt Boots with leather foxing and rubber heel, plain toe and toe cap—Reg. value \$6.50. To clear \$2.45 | Women's Felt Boots, leather foxing, leather sole and heel; also felt sole and rubber heel—Reg. value \$3.50. To clear \$1.79
Women's Black and Brown Hockey Boots with ankle supports, also fleece lined, in all sizes—Reg. value \$5.50. To clear \$2.95
Women's High Cut Boots in Black and Brown, Cuban and high heels from 2 1/2 to 4 1/2—To clear 89c.
Women's Black Kid Oxford and Patent One Strap Pump with low heel. Reg. value \$3.50. To clear \$1.95
Women's Black and Brown Strap Shoes—Reg. value \$4.00. To clear \$2.45
Women's Black and Brown Brogue Oxfords—Regular value \$6.00. To clear \$3.95 | Women's Black and Brown Oxfords, plain toe—one of the newest models. Reg. value \$6.00. To clear \$3.95
Women's Suede Strap Shoes and Oxfords in all colors and styles, high and low heel—Reg. value \$7.00. To clear \$4.45
Women's White Rubbers in high and low heels, To clear 10c.
Women's Evening Shoes in all the newest styles, at half price.
Women's Overshoes and Rubbers at Cut Prices. | Men's Felt Boots, with leather foxing and heavy felt sole and rubber heel—Reg. value \$5.00. To clear \$2.45
Men's English Box Kip Working Boots, leather lined, all solid leather—Reg. value \$5.00. To clear \$2.95
Men's Black or Brown Dress Boots, medium recede toe, also high toes—Reg. value \$5.50. To clear \$3.95
Men's Black and Brown Dress Boots, all solid leather, Good-year welt, in all styles—Reg. value \$7.50. To clear \$4.95 |
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Shop Here And Save Money
The Novelty Boot Shop
205 UNION ST. OPERA HOUSE BLOCK
Open Evenings Until 10 p.m.