In the Realm of Women--Some Interesting Features

Every Woman's Realm

News About People and Social Events

TRUTH is the highest thing that man may keep.
—Chaucer

Mr. W. H. Nugent, County Clerk, who is in Toronto, is not very well.

Mr. Jas. Wills, of the Hydro, Toronto, and Chas. Wills, of the Hydro, Hamilton, have returned after visiting their mother, Mrs. Casper Wills, who is ill.

Mr. T. B. Smith is in attendance at the Retail Hardware Convention in Hamilton. He is on the Executive Committee and will deliver an address on the hardware trade.

Mr. and Mrs. Allan MacDonald, Shannonville, have returned home after spending a most enjoyable trip visiting relatives at Niagara Falls, Buffalo, Toronto and Colborne.

Mrs. G. H. Smith, Picton, Mrs. H. Greatrix, Buffalo, and Mr. and Mrs. Allan MacDonald, Shannonville, were the guests of Mr. and Mrs. R. W. Ellis, Toronto, last week. Mrs. Smith is spending a few weeks with her sister, Mrs. R. W. Ellis, Toronto.

The many friends of Miss Lela Ross, West Moira street, will be pleased to hear that she is convalescent after undergoing an operation performed very successfully by Dr. Blakslee in Belleville Hospital. Miss Ross is now at her home and is making satisfactory progress.

Last night at the Oddfellow's Temple, Quintena Rebekah Lodge entertained about fifty members of Quinte Queen Rebekah Lodge of Trenton. Altogether there was about 180 members present. Two candidates were instructed in the teachings of the Rebekah Degree by the Degree Staff of Trenton under the captaincy of Sister Jessie Smith. The degree was exemplified in a splendid manner and a vote of congratulation and appreciation was unanimously carried by the Belleville members. Sister E. Johnson, N. G.; Sister B. Deveney, P.D.D.P., and Sister J. Smith briefly replied and thanked Quintena Lodge for the splendid welcome they had received. The refreshment Committee composed of Sister A. Brown, M. Ketcheson and M. Ashley provided a bountiful supply of eats which were enjoyed by all, after which some of the members enjoyed themselves with dancing.

Rednersville Women's Institute
Contributed

Our January meeting was held at the home of Mrs. C. H. Babbit, with Pres., Mrs. Wm. Orvis, presiding. After the opening Ode and Lords Prayer in unison, several letters from the Department were read and discussed.

In view of the fact that we are constantly receiving political literature from different sources it was moved by Mrs. A. Anderson, sec., by Mrs. W. C. Dempsey that our secretary write to our District secretary protesting against this, as our Women'sInstitute is a strictly non-political organization—this carried. It was decided to request that Miss E. Guest be our Gov., speaker this year.

An excellent paper was then given by Mrs. A. N. Hillman on "Thoughts for the Opening of the New Year" or "Looking Two Ways" Mrs. W. C. Dempsey then spoke on the work and aims of the N.F.W.O.

The meeting adjourned to meet on the evening of Feb. 24th, at the home of Mrs. Elwood Spencer, when the members are giving a "banquet" to which the husbands of the married ladies and best friends of the unmarried ladies are cordially invited. A special program is being prepared and all are looking forward to a good time.

TIPS TO HOUSEWIVES

An attractive manner in which to serve veal is to cut it into small pieces, and serve on hot platter with border of rice.

A driftwood fire effect may be obtained by pouring a strong solution of salt on the fire two or three days before it is used.

Furniture which is polished with reliable furniture polish once a month will acquire a soft, lustrous surface

When frying oysters add a little baking powder to the flour in which they are rolled. They will be "puffy."

NOTICE OF APPLICATION FOR DIVORCE.

Notice is hereby given that Carman Adams, of the Township of Ameliasburgh, in the County of Prince Edward, in the Province of Ontario, farmer, will apply to the Parliament of Canada, at the next session thereof, for a Bill of Divorce from his wife, Maud Adams, of the City of Belleville in the County of Hastings, Province of Ontario, on the ground of adultery.

Dated at Belleville, in the Province of Ontario this 30th day of December A.D., 1920.

W. C. MIKEL,
Solicitor for applicant.

BIG SUM FOR EDUCATION IN ADDITIONAL ESTIMATES

TORONTO, Feb. 16.—Supplementary estimates for the year ending October 31, 1921, involving an expenditure of $4,179,456 were tabled in the legislature yesterday afternoon. Of this the largest amount is for education, $1,371,737, among the other items being $502,486 public institutions, buildings, $481,710 department of Labor, $296,700, public institution, and $210,000 civil government.

Under the head of education some of the principal amounts include: Industrial, commercial and technical education (additional) $408,375; rural public and separate schools, districts, general grants and contingencies (additional), $200,000; rural public and separate schools, counties, general grants and contingencies (additional), $100,000; spring and summer schools (additional), $60,000; agricultural training in high schools and collegiate institutes, continuation schools and fifth classes (additional), $60,000; consolidated schools (additional), $50,000; high chools and collegiate institutes, including districts, grants (additional), $50,000; medical and dental inspection, $40,000.

As regards the department of Labor $350,000 additional is allocated to pay allowances in accordance with the Mothers' Allowance Act, and $50,000 additional for maternal and child welfare and public health nursing division and for the employment of district nurses. Under the heading of agricultural building, O. A.C., Guelph, there are items of $60,000 each for new veterinary college and new dairy building, and $40,000 (re-vote) grant to memorial hall. Under hospitals and charities there is a grant to National Sanitarium Association of $75,000.

Little Benny's Note Book
by Lee Pape

Yestidday aftirnoon I had a cent and I started to practice a trick with it, being to shoot it up my sleeve and make it dissapeer like a magician, wich sometimes it went up but most times it didn't, and I kepp on practicing until I lost the cent on account of shooting it so far I couldent fnd it agen, and after supplr I sed to pop, Hay pop do you want to see me do a trick with a dime?

Ware did you get a dime? sed pop, and I sad, No place, you haff to lend it to me to do the trick with.

All rite, but remember the accent is on the werd lend, sed pop. Meening he wunted it back, and he handed me a dime and I held it between my thum and one finger, saying, Now you see it, now you dont. And I gave it a shoot with my fingers ony insted of shooting up my sleeve it shot all the ways to the other end of the room, pop saying, Heer, heer, remember thats my dime youre slamming erround the room.

That was a mistake pop, that wasent the reel trick, I sed. And I found the dime after about 10 minnits and tried the trick agen, holding it up and saying to pop, See, pop, heers a dime, now its here, aint it.

Temporarily, sed pop, and I sed, Now ware is it? And I gave it another shot and it shot away over to the other end of the room agen insted of up my sleeve according to the trick, me saying, Gosn pop, it landed in the exact same place it landed before, I bet I couldent do that agen if I wunted to.

Are you throo with that dime? sed pop, and I sed, Jest once more, pop, I bet I do it rite this time, now you see it, now you dont. And I gave it a shoot agen and ware did it shoot to but down the heater, pop saying, Now are you satisfied?

Yes sir, I meen no sir, gosh G pop, how did I know it would go down the heater?

How do I know youre going to bed a hole hour erlier than usual? sed pop.

Wich I did.

Coming From China To Home in Madoc

Madoc Jct., Feb. 16—The many friends of Rev. Mr. Simmons and Mrs Simmons, of China, will be delighted to hear they expect to reach their home here sometime in March. Their friends have been anxious lately on account of the terrible distress in China where they have been working as missionaries.

The W. M. S. meeting at the home of Mrs. Sarah Stapley was a decided success and all enjoyed the dainty refreshments served by Mrs. Stapley. The next meeting will be at the home of Mrs. Arthur Andrews.

A number who had planned to attend the W. M. S. concert at Moira were disappointed on account of the roads being in bad condition for running cars over the hills and no sleighing.

Mr. and Mrs. Fitchett entertained a number of friends last Tuesday evening.

Mrs. James Vivash returned to her home in Toronto last week and her friends here will be pleased to welcome her for a visit any time again.

Mr. Robert Werden has left to visit relatives near Picton.

Mayor Code, Smiths' Falls, has proclaimed a half holiday on Feb. 22, in honor of the visit of the Governor-General.

Wm. Paxton, colored, Sandwich, 70 years of age, was sentenced to three years in Kingston for arson.

Family Falls Heir To Entire City, and Phila's City Hall

SEATTLE, WASH., Feb. 16.—Five thousand acres of land in Chio, comprising the entire city of Chillicothe, and 600 acres more in Philadelphia, including the site of the present City Hall—this is the tremendous legacy to which two Seattle families have just learned they have fallen heir. The individuals to whom the windfall comes are Mrs. Olive Virginia Atkins of 915½ First avenue north, wife of Frank R. Atkins, real estate man, and Frank L. Baker of 2,412 Harvard avenue north, President and Manager of the Enterprise Brass Foundry.

The legacy constitutes land granted by the Government in recognition of his service in the revolutionary war and the war of 1812 to Col. Jacob Baker, great-great-grandfather of Mrs. Atkins and Mr. Baker. The land has been under 99-year lease, but the lease expired a few weeks ago, and legal action has already been started to distribute the estate.

Just the land reaches an almost fabulous figure, but in addition to this item it is the understanding of the local heirs that the rentals for the land have been accumulating for all these years, and this, in actual cash, is now in Eastern banks, waiting only a court order.

The value of the land is conservatively estimated at sums varying from $500,000,000 to $800,000,000. What the cash will be cannot even be estimated. There are 300 living heirs.

The City Hall in Philadelphia is in the heart of the business district of the city, and as the estate property includes the City Hall, it is safe to say that it would be one of the most valuable pieces of real estate in the world.

What Shall I Do? Answered by VIRGINIA PAGE

A BABE IN THE WOODS

Q.—"Dear Miss Page: I am a girl 14 years of age, and have been going with a boy of the same age for about five months. I like him real well, but he does not seem to realize it. He also seems to like me very much. Should I tell him that I love him? I would also like to know if a girl of my age shold let a boy kiss her or not —Babe.

A.—You should not! Absolutely and most decidely not! You shouldn't be going with a boy for five months. You shouldn't tell him that you love him. If you did he'd probably expire in the flames of his own blushes and anyway you don't—you just like him a lot. And you shouldn't let him kiss you. If you want to know why, write me again and send a self-addressed envelope with a stamp stuck in the corner, and I'll tell you why. I think that if he seems to like you very much Babe, he must realize that you like him real well, and that's quite enough. You aren't ready for lovers yet, Dear—just jolly good friends and pals and playmates for a while, please!

CAN ANYONE FURNISH THIS?

Q.—"Dear Miss Page: Would you please tell me where I might get hold of a copy of a comic talk called, 'Lars M. Ran's Election Speech' Maybe if you printed my request in the paper someone may send the speech to you to forward to me. I will be so grateful—V. T.'

If any of our column-club members has a copy they will let V. T. have, we will both be grateful.

PERSONAL REPLIES REQUIRED

If "Lonely Jean" and "E. E. P." will send their names and addresses on envelopes, with stamps stuck on, I will be glad to help them both as much as I can, but their letters can not be answered through the column. And I am so sorry for them both.

BRIDGE PURCHASE DATE INDEFINITE

(Continued from page 1.)

ing $30,000 of stock in the company and Ameliasburgh did likewise, but both bylaws were found technically at fault and on being resubmitted were reapproved by the ratepayers.

The Construction

Mr. C. H. Keefer, C.E., who was engaged as chief engineer, prepared bylaws for the substructure and specifications for superstructure and submitted an estimate of $95,000 for the entire work, including the road across the marsh from Bushy Island to Dundas street.

In March, 1889 the contract for the superstructure was awarded to the Brown Mfg. Co., of Belleville at $38,825, and that for the substructure to McNeely and Walter, of Lindsay, for $54,000. After this firm had performed a considerable amount of work, Mr. Walter's health failed and they sold out to Messrs Walter Alford and Walter W. Lee, who completed the work. The work was begun August 2, 1889. The crib foundation for the north abutment was sunk Sept. 14th, 1889 and the masonry was begun Feb. 10th, 1890. Masonry and rip-rap were finished November 7th.

Facts of Bridge

The depth of the north abutment for piers 1 to 13 is 20 feet, at pier 15 it is 33 feet, and at pivot pier and rest piers 32 feet. The depth of material on the bottom of the bay overlying the rock is from 25 to 40 feet. The foundations are timber below the water level. The superstructure was begun Nov. 10th 1890 and completed April 15th, 1891. The rise in the price of steel caused a delay of six months and an increase of $2,000 to the contract price. The bridge was ready for traffic in the spring of 1891.

The bridge was tested with a weight of 43 tons on each span. The design is a single intersection through-span. The length of the bridge and its approaches is 2913 feet. It has 13 spans of 98 feet each, two spans of 148 feet each, 1 draw span of 283 feet and 1 span of 63 feet. The northern approach is a solid embankment of 3616 feet in length, the material having been dredged from the bottom of the bay. The total length of the bridge, approaches and the roadway is 5789 feet—one mile and 169 yards.

AUCTION SALE

High Grade Stock, Farm Implements, Hay, Grain at farm of J. C. Gay near Foxboro, on Tuesday, Feb. 22, one o'clock.—IRA SIMMONS, Auctioneer. df18, w17

AUCTION SALE

Lot 18, Con. 4, Huntingdon, 1 mile west of Thomasburg, on Tuesday, February 22nd, at one o'clock. Highgrade Ayrshire Cattle, 12 brood sows and some registered 25 shoats, purebred Leicester ewes, red clover seeds Gov. test Timothy seed, other articles to numerous to mention. Terms, $10 and under, Cash; over that amount 6 months' credit by furnishing approved endorsed notes interest 7 per cent. —A. WILSON, Auctioneer. E. Maynes Owner. f17-1tw

AUCTION SALE

Feb. 24 at premises of G. F. Lent, Ameliasburg, 3 miles from Belleville Bay Bridge, on Picton Road, Stock, Implements, Hay, Grain, Furniture, Etc. — NORMAN MONTGOMERY, Auctioneer. f17-1tw

NOTICE

A meeting of the stockholders and patrons of the Melrose Cheese Mfg. Co. will be held in the Town Hall, Melrose, on Tuesday, Feb. 22, at 1 o'clock p.m., for the purpose of voting on the transfer of the banking account and selling milk routes for 1921.

JOHN MILLIGAN, President.
f17-1tw

FOR SALE

A GOOD LIVE REPRESENTATIVE is required for the Dominion Life Assurance Company for Belleville and District. A very attractive contract to the right man.—For particulars write The Dominion Life Assurance Co. 172 Hunter St., Peterboro Ont. f17-2tw

WANTED

THREE REGISTERED HOLSTEIN Bulls, one year old, two, one month old. Grandsons of King Seges Alcarta Spofford, apply to M. C. Reynolds, Foxboro, Ont. f7&14 2tw

CHEESE MAKER WANTED TO make cheese and separate whey in King Cheese Factory, four miles north of Trenton, for the season of 1921. Apply stating salary expected and experience in making to J. W. Crews, R. R. No. 3, Trenton, Phone 151-2
f16-1td-2tw

GOOD GRAIN AND STOCK FARM being east half of lot 11, 1st concession Huntingdon, about 1 1-2 miles south of Moira, consisting of 100 acres in good state of cultivation. Good house, basement, barn, drive house and other buildings, small orchard and well watered. Will sell with or without stock and implements. Rural mail and telephone. For further particulars apply to J. W. Savers, R.F.D., Moira.
11-d&wtf

Fresh eggs sold at Woodstock Saturday at 40 cents a dozen, a drop of 25 cents from the previous Saturday's price.

SOME FAVORITE SWEET DISHES

Beloved of the Belgians — As They Will Be By You When You Try Them

By. MADAME MARIE JACQUES

WHEN I was a little girl in the nursery, I had a set of plates and cups, with irritating moral maxims painted in bright colours at the bottom of each. "Don't be dainty." "Be thankful for your food." "Waste not, want not," and others of the same kind. They added insult to injury when one had to eat things that one detested, and I have never had the very least contrition for the fit of rage which once made me sweep as many on to the floor as my small arm could reach. But I sometimes wish I had those plates now. I would serve sweets to my Belgians in them.

You have no idea how difficult Belgians are about sweets and puddings! They love them, and eat great quantities of them; but they insist on having exactly what they like, and nothing else. It's sometimes very trying, when you can't get things necessary to make their favourite puddings; but I must admit that their taste is excellent, and I am sure you will agree with me when you have tried the following recipes.

Jam Cream

Enough for 6 people.
6 nice slices of plain cake, or 6 sponge biscuits.
The whites of 2 eggs.
2 tablespoonfuls powdered sugar (very fine).
2 tablespoonfuls strawberry or raspberry jam.
2 tablespoonfuls current jelly.

Cut the cakes up into neat squares. Arrange them in a glass dish and soak them either with a little wine and water or with a little fruit syrup. Don't make them too wet—put on only just enough to soften them.

Put the whites of the eggs, the jam, jelly and sugar into a big basin, and stir them with a wooden spoon till the mixture becomes so thick that the spoon will stand upright in it. This will happen after 10 minutes to ¼ hour of steady stirring. Pile the mixture on the cakes and serve cold.

It is exactly like a very nice, pale pink whipped cream. You may use any kind of jam or jelly that you prefer, though I think the two I have suggested are the most successful.

Snow Eggs

Enough for 6 people. Very light and nourishing. Good for invalids or delicate people.
5 eggs.
½ pint milk.
2 teaspoonfuls orange-flower water (or any other flavouring that you prefer).
Sugar to taste.

Separate the whites of the eggs from the yolks. Beat the whites to a very stiff froth. It must be so stiff that it will hold any shape into which you choose to beat it. Bring the milk, sugar and flavouring to the boil. Put in the beaten whites, a tablespoonful at a time, and let them poach just for a moment, so that they become firm enough to touch. Take an egg spoon, and turn them in the milk, so that they may be done on all sides. As soon as they are done, take them out and put them in a glass dish.

Beat up the yolks with a spoonful of milk. Stir them into the hot milk, and then stir all over a moderate heat till the custard "takes." Let it cool a little. Pour it round the whites, which will stand up in it and float.

Coffee Eggs

Coffee Eggs are made in the same way, but 2 tablespoonfuls of coffee essence are stirred into the custard. A little extra sugar may be wanted, as coffee essence is often rather bitter.

Sponge Custard

Enough for 8 or 9 people. Very light and nice for children.
2 pints fresh milk.
2 good tablespoonfuls corn flour.
2 eggs.
Sugar to taste.
Vanilla or lemon flavouring.

Bring the milk to the boil. Smooth the corn flour in a little cold water. Stir it into the boiling milk, and stir till the mixture begins to thicken. Beat up the yolks of the eggs with a little cold milk or water, and stir them in. Cook all for 3 minutes. Draw the pan aside, and let it cool.

Beat up the whites to a very stiff froth. Fold them gently into the custard. Pour all into glass dishes, and serve. You may use a few dabs of red jam, or some chopped preserved fruit as a decoration, if you like. Coffee Sponge is made in the same way, 3 tablespoonfuls of coffee essence being stirred into the custard.

Strawberry Sponge

Take a sponge custard, as above. Take a pot of strawberry jam of the kind containing whole fruit floating in syrup. Pick out carefully as many whole berries as you can. Beat the rest of the jam through a strainer into the sponge. Mix it in carefully. Put all into a glass dish, and decorate with the strawberries.

Very little sugar is wanted with this, because the jam itself is so sweet.

Chocolate Cream

Half pound good chocolate, 1 pint water, ¼ lb. sugar, 1 dessertspoonful fecule (or, if you don't have that in Canada, the best arrowroot will do.)

Melt the chocolate in the water. Add the sugar. Bring all to the boil, and let it boil gently for half an hour. Smooth the fecule in a few drops of cold milk. Stir it in. Boil fast, stirring all the time, for five minutes. Let the cream get cold, and then serve it in a glass dish.

Crime Cream

I call it that because I feel as if I were committing a crime in giving it to my Belgians, who would not eat custard powder for love or money if they knew it. But they can't taste it in Crime Cream—they think they are getting real eggs. So what's the harm?

One pint thick custard, made with whatever custard powder you see, 1 pint stewed fruit, without stones or skins.

Any kind of fruit will do, though a red sort is prettiest. Put it through a sieve, which will keep back the skins and stones. When both the custard and the fruit are quite cold, stir them well together, and serve them in a glass dish.

Buttered Apples

Peel and core some large baking apples, keeping them whole. Roll a teaspoonful of margarine or butter in as much brown sugar as it will pick up, and put this into the hole in the middle of each apple. Sprinkle a little more brown sugar round and over them, and pour a small teacupful of cold water into the baking tin in which the apples stand. Put them into a brisk oven till they are quite soft. Baste them as often as you can. Then serve them in a glass dish, with their syrup poured round them.

They are always liked, for the syrup is so delicious—like the very nicest of melted toffee.

Oysters

Through the Lenten Season we will be having Fresh Oysters regularly. The solid meat, Coast Sealed kind.

Chas. S. CLAPP

Willoughby Farm Agency

THE LARGEST FARM AGENCY IN CANADA

Head Office—43 Victoria St., Toronto, Ont.

We have secured the services of Mr. R. B. Wiseman, of Belleville, Ontario, who was active in the Farm Implement business in Belleville for a number of years. Mr. Wiseman, needs no introduction to the people and farmers of Hastings County, and Belleville district particularly as we feel that he has been in contact with the farmers from time to time. He will be in a position to give you every assistance, through the co-operation of the WILLOUGHBY FARM AGENCY, in making a successful sale of your farm.

We feel that we are fortunate in securing the services of Mr. R. B. Wiseman, a man held in high esteem by the people of Hastings County.

The advantages of listing your farm for sale with the WILLOUGHBY FARM AGENCY, are many. We carry advertisements today in a great many daily and local papers, as well as our catalogue and general advertising. No one agent could hope to accomplish what we can do for you through our representative, Mr. Wiseman, as it has taken years of careful study and hard work to build up the large connection we now hold throughout Canada, as well as the United States and England, and it has only been with straightforward methods that we were able to attain that position, and we can only refer you to the many satisfied customers we now enjoy or to any chartered Bank in Canada.

Our business has grown from the smallest to the largest Farm Agency in Canada, through our united efforts and hard work in the sale of farm lands. We are today thankful and indeed grateful, to our many customers who have been dealing with us from time to time.

We solicit from you gentlemen, your business in Belleville District, through our representative, Mr. Wiseman, for the sale of your farm or the purchase of a farm, and we guarantee that you will receive our best services through the WILLOUGHBY FARM AGENCY and our representative.

We deem this the golden opportunitty for you to sell your farm, so either write to the WILLOUGHBY FARM AGENCY direct or get in touch with our Mr. Wiseman, and he will inform you as to our method of selling your farm. We have buyers today looking for all kinds of farms, large and small, and we are ready to bring them to see your farm if you list it today with our representative.

While there is no guarantee how long this activity is going to continue, and seldom does opportunity knock twice at the same door, let me impress upon you that now is a good time to sell.

In conclusion, I desire, therefore, to solicit from you gentlemen, your business in the sale or purchase of a farm through our representative, believing that with his and our united efforts we shall be able to add your name to the list of many satisfied customers dealing with us all the time.

Thanking you, believe me,
Very truly yours,
J. A. WILLOUGHBY.
Pres. Willoughby Farm Agency.
Pres. Georgetown Coated Paper Mills,
Pres. Georgetown Foundry Co.
Chairman High School Board, Georgetown, Ontario.
Chairman Public Library Board, Georgetown, Ont.
R. B. Wiseman,
Representative,
Belleville, Ont.
Head Office:—43 Victoria St., Toronto., next bldg. to Rice, Lewis Hardware.
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UNRALECK & ABBOTT, Barristers, etc., Offices Robertson Block Front Street, Belleville, East Side.
E. B. Fraleck. A. Abbott...

Bedding

Who works harder than the farmer? Who deserves a better bed? Have you the best bed which you can possibly afford? If not, you should. You spend one third of your life in bed.

We have brought to you the best beds to be had in Canada. Call in and see our beds and bedding.

Mattress Fibre and Felt Art Ticking. $6.50

See Windows

The Wm Thompson Co., Ltd.

The Best Auto Painting at Scantlebury's