

Social Notes Of Interest

When Her Excellency, the Lady of Vimy, left St. John on the mer Montclair for England on Friday, she had among her numerous household of beautiful flowers, an especially fine selection of all kinds of spring plants, sent by His Worship Mayor Fred Fisher and Mrs. Fisher. An added card bore wishes for a pleasant voyage. These were sent early on day afternoon and Mrs. Fisher received a radio message about 10 o'clock the evening with the following expression of appreciation from Her Excellency: "To the Mayor of St. John, the Lady of Vimy thanks you and Mrs. Fisher most warmly for your kind thoughts and beautiful flowers." (Signed) "Private Secretary." This message came from the Montclair.

Mrs. F. W. Benson, King street east, had for week-end guests from Woodstock, her sister, Mrs. Frank Mitchell and friend, Mrs. Dyson Wallace, who returned Monday to their homes.

Many will regret to hear that the southern trip of Mr. and Mrs. G. F. A. Anderson has been marred by the illness of Mrs. Anderson, who, however, is reported to be recovering. There seemed to be a nervous breakdown, and her many friends here are hoping that the quiet life in Los Angeles, California, will fully restore her to health and strength.

Mrs. Frederick A. Foster, Leinster street, was hostess on Friday evening last for her young daughter, Ruth Anna, who celebrated a birthday. There were 10 guests and everybody had a jolly time. Pretty gifts were brought to Ruth Anna.

Miss Evelyn Ellis, of Halifax, was the guest of Mr. and Mrs. John Parker, East St. John, during her stay in the city for the campaign for the Maritime School for the Blind.

Many who have met Miss Rachel Walpole and who found her delightfully agreeable will regret that she will not return to Canada in July with Her Excellency, the Lady of Vimy, to whom she has been lady-in-waiting and private secretary.

Miss Thelma Alward was hostess for a few of the younger set at a week-end tea at the family residence, Mount Pleasant, her guest of honor being Miss Eleanor Wheeler, of Boston.

Dr. G. A. B. Addy and Dr. W. E. Rowley, have returned from a southern trip, and are being welcomed by their many friends. Dr. Rowley visited his mother and sisters, Mrs. Alfred Rowley and the Misses Mary and Nan Rowley, at their winter home in Augusta, Georgia.

Miss Gladys Basch left yesterday morning for the Annapolis Valley on the steamer Empress. Miss Basch will visit friends and relatives in Nova Scotia.

The wedding of Miss Marjorie Saxon to Mr. Frank Wilson, will take place at St. John church on April 26. The engagement has been announced.

The marriage of Eleanor Gertrude Pittfield, of Winnipeg and Frank A.

Good Value Full Package

Snowflake
THE FULL STRENGTH
Ammonia
Goes Farthest

SISTER MARY'S KITCHEN
A Daily Menu For The Stout and Thin

EAT AND--
Lose Weight—Gain Weight

Three large unsweetened stewed prunes, 6 baked mushrooms, 6 ounces broiled mackerel, 1 cup chopped spinach with lemon, 1 cup diet cabbage salad, 6 radishes, 1 cup strawberries (about 4 ounces), 2 thin pieces crisp unbuttered gluten toast, 1 gluten roll, 1 pint skimmed milk.

Total calories, 1075; protein, 258; fat, 206; carbohydrate, 575; iron, .023 gram.

Diet Cabbage Salad
One-half cup shredded cabbage, ¼ cup diced apples, ¼ cup diced celery, salt and paprika, 2 tablespoons lemon juice.

Put cabbage in a bowl and crush with a wooden potato masher. Add remaining ingredients and mix well.

Seems. If the cabbage is not crisp, wash shredded, let stand in cold water, drain, water, more than cover, for an hour. Drain well before bruising and combining.

Total calories, 64; protein, 7; fat, 3; carbohydrate, 54; iron, .0013 gram.

With strawberries should be enjoyed without sugar and cream.

McCully, K. C., of Moncton took place at Toronto on Saturday, March 22. The ceremony which took place at All Saints' cathedral was performed by Rev. W. Murphy and the bride was attended by her cousin, Mrs. Robert Home, of Port Hope, Ont. Mr. and Mrs. McCully left immediately for New York, from where they sailed Saturday on the steamer Orca for France.

Mr. McCully, who was formerly a Sussex man, has many friends in St. John who will be pleased to hear of his happiness and will wish him and his bride a pleasant trip.

Miss Ethel McLea, of Halifax, has come to St. John, where she will reside.

Miss M. Weldon, Mrs. G. S. Innes and Miss Myrtle I. MacNevin, of Moncton, members of the Tidal Wave Temple of Pythian Sisters, were guests yesterday and last night at the Y. W. C. A. residence, 23 King street. They will return home this morning. The ladies were here to attend the initiation

Six large sweetened stewed prunes, 2 half-inch slices fried rice, 4 tablespoons maple syrup, 1 soft boiled egg, 1 cup cream of potato soup, 6 mushrooms baked in cream, 6 ounces broiled mackerel with 2 tablespoons lemon butter, 1 twice baked potato, 2 halves candied sweet potato, 1 cup chopped spinach with cream sauce, 1 cup cabbage salad, 6 radishes, ¼ cup strawberries with sugar and ¼ cup cream, 1 large piece unsweetened cake, 2 pieces whole wheat toast, 2 raisins and nut gems, 2 dinner rolls, 4 tablespoons butter, 1 pint whole milk.

Total calories, 4234; protein, 518; fat, 1694; carbohydrate, 9022; iron, .0208 gram.

Cabbage Salad
One-half cup shredded cabbage, ¼ cup diced apple, ¼ cup diced celery, ¼ teaspoon sugar, ¼ teaspoon salt, paprika, 1 tablespoon lemon juice, ¼ cup cream.

Prepare cabbage as in the diet salad, sprinkling it with sugar before bruising. Whip cream until it begins to thicken; then beat in the lemon juice, a few drops at a time. Add cream to other combined ingredients, sprinkle with paprika and serve. The cream and cabbage should be very cold.

Total calories, 184; protein, 12; fat, 89; carbohydrate, 65; iron, .0013 gram.

tion ceremonies which they conducted for the Moulton Temple of this city last evening.

Miss Estelle O. McDonald, who has been spending some time with her sister, Mrs. A. G. Tapley, Mecklenburg street, left for her home yesterday.

Miss Jane Creighton is the guest of Mr. and Mrs. George S. Miller, of Halifax, recently removed from St. John.

Miss Margaret Turnbull, of Hampton, is spending a few days in St. John, the guest of Mrs. Silas Alward.

Mrs. M. D. Brown has returned from a visit to Mr. and Mrs. Joseph R. Duggan, Medford, Mass. Mr. and Mrs. Duggan are receiving congratulations upon the arrival of a daughter.

Jan. 8, anniversary of the battle of Verdun Orleans, is a public holiday in that city.

INCONSISTENT Husband Plotted Her Death As He Made Love, She Says



Mrs. Josephine Lanzit, Venice (Cal.) beauty, and her husband, Joseph J. Lanzit (in inset), who she charges plotted to kill her while he still was making love to her.

(By Jack Jungmeyer.)
Los Angeles.—Making ardent love to his third wife while he fashioned an infernal machine to blow her to atoms, is the confessed murderous duplicity of Joseph J. Lanzit.

Lanzit, 62 was arrested in the act of planting a dynamite bomb, said by experts to have been powerful enough to raise 50 houses.

He and his intended victim, Mrs. Josephine Lanzit, noted beauty and prominent business woman of Venice, Cal., disagree only as to his motive. He claims it was insane jealousy. She, supported by investigating officers, says it was a monstrous greed.

The two had been temporarily separated. Lanzit carried on his fervent love making over the phone. A Canadian war veteran whom Lanzit sought, as an accomplice informed the sheriff.

An Ardent Lover.
"All the time," says Mrs. Lanzit, "he was as sweet and affectionate as he could be, calling me endearments, names and

pleading for my renewed faith. "He telephoned many times a day. But his heart was distilling murder under the honeyed words."

"I married him because I was lonely, after short acquaintance. You know how we women fall for these ardent lovers and their caressing ways. But within a few minutes after marriage I sensed that something was wrong. It was my money he wanted—and that only."

Mrs. Lanzit had \$200,000 worth of property. Her mother, also an intended victim, together with her brother, according to the confession authorities attribute to Lanzit, possessed \$150,000.

The District Attorney, to whom Mrs. Lanzit pictured her husband as "a Bluebeard," immediately began investigating her declaration that Lanzit's second wife died shortly after he took over heavy insurance on her life, and that he had told her the cause of Number Two's death was not what a husband should have said.

His first wife, he said, he had divorced.

"It was jealousy," stolidly maintains Lanzit, formerly a wealthy and prominent manufacturer of Chicago, once rated a millionaire.

"There was another man. But I've made my bed, and I'll lie in it." He faces a long prison term for attempted murder.

Remove the cores of apples with a fork before putting them into the oven. They will not burst and will retain their shape.

Since soda costs less than sugar, use it with such acid fruits as plums, gooseberries and rhubarb, so that less sugar will be needed for sweetening. Add a quarter of a teaspoonful of soda to each quart of fruit. You will notice a great difference in the quantity of sugar needed.

When baking fish, place a heavy paper over the bottom of the pan and grease it thoroughly; lay the fish on the paper, and when fish is cooked it may be removed without any trouble, and the pan washed easily.

After berries are sealed, if jar is placed on its side, until berries are cool, this will prevent the berries from all coming to the top.

Steam loaf cake instead of baking it. It will never fail, and you do not have to watch it. On removing the pan from steamer, brown a few minutes in the oven.

To get more cream than usual from milk, heat milk until lukewarm, then suddenly chill it. This will bring more cream to the surface.

When making jelly, cut up paraffin and put in bottom of jelly glass. Fill glass with hot jelly, which melts the paraffin, brings it to the top, and is securely sealed by it.

Whip cream in a fruit-jar by shaking it up and down for about five minutes. This saves much whipping in the ordinary way and also saves the cream, as not a drop escapes. From the Designer Magazine for December.

FAVORITE CANDY RECIPES.
Real Taffy.
1 cup sugar.
2 tablespoons vinegar.
2 cups light brown syrup.
Cook until it becomes brittle when dropped into cold water. Pour into buttered tin. Pull when cool enough to handle and add a tiny bit of vanilla when half pulled. Do not butter the hands; pull 20 minutes or longer if it does not become porous.

Chocolate Caramels.
1 cup milk.
½ cup grated chocolate.
1 tablespoon butter.
1 cup sugar.
Mix the above ingredients and put on fire in a lined saucepan. Stir constantly to prevent burning. Let it boil till quite thick, then turn into buttered plates. When it begins to stiffen, mark with a knife and divide into squares which, when cold, must each be wrapped in paper.

Peanut-Butter Fudge.
2 cups powdered sugar.
½ cup sweet milk.
2 heaping tablespoons peanut butter.
Boil all together five minutes and beat until cold.

DOGS CHASE DEER
White Haven, Pa.—Dogs running at large through the Poconos are making a hardship for deer. Usually, the animals out-run the dogs, but with the ground covered with snow and ice it has been hard for them to escape game wardens report.

MONCTON WOMEN PUT ON DEGREES

Tidal Wave Temple Pythian Sisters Initiate Six New Members

Tidal Wave Lodge of Pythian Sisters visited the Moulton Temple Pythian Sisters last night and gave a splendid demonstration of degree work in Pythian Castle. About 50 of the Moncton lodge were present. After the lodge ceremonies there was general social enjoyment and a dance. For the dance there were more than 400 people assembled at the castle.

The visit of the Moncton sisters will be remembered with much pleasure and the event was outstanding in the history of Moulton Temple.

Mrs. E. C. Cosman, M. E. C., of Moulton Temple, was in the chair for the opening and the Moncton officers then took charge. They were as follows: M. E. C., Mrs. Mollins; E. Senior, Mrs. MacDonald; E. Junior, Mrs. Keith; manager, Mrs. Carter; mistress of finance, Mrs. Pepple; mistress of records and correspondence, Miss Stanley; protector, Mrs. Bursley; guard, Mrs. Hayward; past chief, Mrs. Gibson.

The members of the degree staff were Mrs. Stoyles, Miss McKim, Mrs. McConnell, Miss McNevin, Mrs. Bishop, Mrs. Steeves, Mrs. White, Miss Lockhart, Mrs. Lutz, Miss Steves, Miss Kyle, Mrs. Spencer, Mrs. Wetmore, Mrs. Hopper, Mrs. Johnson and Mrs. Jarvis. Six candidates were initiated.

The reception committee of Moulton Temple consisted of Mrs. W. D. Brown, Mrs. City Black and Mrs. Arthur Westrup. Delicious refreshments were served. The members of the committee in charge were Mrs. Arthur Westrup, Mrs. B. B. Brittain, Mrs. Weldon and Mrs. David Lawson. The committee in charge of the dance consisted of Miss Ethel Hammond, Miss Edith Nixon and Mrs. Burdett Porter.

The visiting members from Tidal Wave Temple during their stay in St. John are being entertained at the homes of members of Moulton Temple.

In Arizona, Feb. 14 is a holiday, it being the anniversary of the state's admission into the Union.

WOMEN! DYE ANY GARMENT OR DRAPERY

Waists Kimonos Draperies
Skirts Dresses Gingham
Coats Sweaters Stockings

Diamond Dyes

Each 15-cent package of "Diamond Dyes" contains directions to simple any woman can dye or tint any old, worn, faded thing new, even if she has never dyed before. Drug stores sell all colors.

Constipation can ruin your health— get permanent relief with Kellogg's Bran

When clean and clear, the intestine is converting wholesome food into vigorous health. But when clogged by constipation, it generates poisons from the obstructed food that can lead to many serious diseases.

Kellogg's Bran sweeps, cleans and purifies the intestine. It has a natural, healthy action. It works exactly as nature acts. If eaten regularly, it is guaranteed to relieve permanently the most chronic cases of constipation, or your grocer will return your money.

Results with Kellogg's Bran are sure, for Kellogg's is ALL bran. Nothing but ALL bran can be 100 per cent effective. That is why Kellogg's Bran, cooked and krumbed, is endorsed by doctors everywhere. Eat it and you need never take another habit-forming drug or pill.

Kellogg's Bran, cooked and krumbed, should be eaten regularly—at least two tablespoonfuls daily—in chronic cases, with every meal. You will enjoy eating it. Kellogg's Bran has a wonderful flavor, a delicious nut-like flavor. And this flavor is an exclusive Kellogg achievement.

There are many ways to enjoy Kellogg's Bran, cooked and krumbed. Eat it with milk or cream as a cereal. Sprinkle it over other cereals. Cook it with hot cereals. Look for the recipes on every package and try it in muffins, griddle cakes, bran bread, etc.

Bring back your health with Kellogg's Bran. Start today! Every member of your family should eat it. The leading hotels and clubs serve Kellogg's Bran in individual packages. It is made in Toronto, Canada. Sold by all grocers.

Paris.—Germans are coming in great numbers than ever to France, German fashion experts were noticed for the first time since the war at the recent Antwerp races. At a single Paris hotel 350 German salesmen are registered.

AT BROWN'S WEDNESDAY AND THURSDAY VERY SPECIAL OFFERINGS

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|---|-------|----------------|
| 25c yd Dress Gingham | | Sale 15c yd |
| 39c yd Scotch Gingham, 32 inch, 75 patterns | | |
| 25c yd White Cotton | | Sale 29c yd |
| 35c yd Longcloth | | Sale 18c yd |
| 65c yd Bleached Sheet, 8-4 | | Sale 25c yd |
| 59c yd Unbleached Sheet, 8-4 | | Sale 50c yd |
| 19c yd Unbleached Cotton | | Sale 45c yd |
| 25c yd White Double Border Curtain Scrim | | Sale 15c yd |
| 50c yd Tut Dress Crepe | | Sale 35c yd |
| 75c yd Honeycomb Crepe. All colors | | Sale 59c yd |
| 39c yd Blue Bird Linen Crepe | | Sale 29c yd |
| 59c yd Fancy Dress Voiles, 36 inch | | Sale 39c yd |
| 75c yd Organdie, 38 inch, all colors | | Sale 59c yd |
| \$2.25 pr Penman's Pure Silk Hose; all shades | | Sale \$1.59 pr |
| \$1.50 pr Silk and Wool Hose; all shades | | Sale 89c pr |
| 95c pr Ladies' Chammoisette Gloves; all colors | | Sale 75c pr |
| \$1.25 yd Heavy All Wool Serge; navy and black | | Sale 89c yd |
| 89c ea Chambray Coverall Aprons | | Sale 59c ea |
| \$1.00 pr Ladies' Black Satin Bloomers | | Sale 89c pr |
| \$1.59 ea Ladies' Light Blue Embroidered Chambray Dresses | | Sale \$1.25 ea |
| \$1.95 ea Ladies' Navy House Dresses; medium and O. S. | | Sale \$1.59 ea |
| Towel Mill Ends | | Sale 12½c |
| \$1.95 yd Sport Flannel, 54 inch. All shades | | Sale \$1.69 yd |
| \$1.59 ea House Dresses | | Sale 89c ea |

I. CHESTER BROWN 32 and 36 King Square Next Imperial Theatre

Curtains and Draperies

Now, when you are planning your Spring housecleaning, is an excellent time to anticipate New Curtains and Draperies. Come and inspect our New Spring stocks. Prices are very reasonable.

IVORY FILET NET—36 in., 50 cents yard	50 IN. COLORED MADRAS—\$1.10 yard
FANCY CURTAIN NETS—36 in., 27c., 38c., 50c. yard	50 IN. COLORED SILK MADRAS \$1.98 yard
36 IN. CURTAIN SCRIMS—Extra values—20c. and 25c. yard	ENGLISH REPPS—Rose, Green, Blue, Brown—Special 89c. yard.

MARQUINETTE CURTAINS—Lace insertion, hemstitching and lace edging. Special Prices—\$2.85, \$3.00, \$3.25 pair.

CRETONNES in all the newest designs and colorings.

SEE OUR WINDOW DISPLAY

F. A. DYKEMAN & CO.
The Store of Complete Satisfaction

"Wear-Ever"
Aluminum Kitchen Utensils

PERHAPS this bright, handsome, Genuine "Wear-Ever" Aluminum Tea Kettle, without seams or solder, best typifies the whole "Wear-Ever" line. Heating quickly, requiring less fuel to keep its contents boiling, this light and bright, thick, hard, sheet aluminum Tea Kettle is a constant source of satisfaction.

Northern Aluminum Company, Limited Toronto

WEAR-EVER
TRADE MARK
MADE IN CANADA

Replace utensils that wear out with utensils that "Wear-Ever"

Built smaller purposely!

You'll like the ease with which it fits into your mouth and brushes all the spots and crevices! Dentists will tell you why it cleans teeth better.

Dr. West's TOOTH BRUSH

Cleans INSIDE, OUTSIDE and BETWEEN the teeth—and Massages the Gums

Wm. Westcott Co., Limited, Toronto

For Mothers—"FRY'S"

For true nourishment in delicious form FRY'S COCOA is supreme. Make this way and you will find it most appetizing and digestible. To 3 good teaspoonfuls of FRY'S COCOA add three spoonfuls of sugar, mix well. Then add one half cup of boiling water and mix thoroughly. Add two cups of boiling water and boil very slowly for 5 minutes, stirring occasionally. Then add milk or cream to taste. This will give you Cocoa at its best.

REMEMBER, NOTHING WILL DO BUT FRY'S