POOR DOCUMENT

THE EVENING TIMES-STAR, ST. JOHN, N. B., THURSDAY, JANUARY 24, 1924

Social Notes Of Interest

Mrs. William S. Allison's residence at Rothesay was a busy place yesterday afternoon, when a successful bridge was held to raise funds for the Duke of Rothesay chapter. E even tables were filled with smartly gowned women, who enjoyed the afternoon in the pretty rooms, which were artistically decorated with daffodils and narcissi, and softly lighted with yellow ally decorated with deffodils and narcissi, and softly lighted with yellow candles, in silver sticks. Mrs. Ti omas Bell and Miss Frances Allison, members of the Duke of Rothesay chapter, with Mrs. John McIntyre, regent, and Mrs. Allison, past regent, took this method of raising their talent money for their chapter. The four ladies were hostesses for the afternoon, with Mrs. Hostesses for the afternoon, with Mrs. Bell and Mrs. McIntyre presiding at the tea hour. The prizes were won by Mrs. Harold C. Schofield, Mrs. John C. Belyea, Mrs. H. F. Puddington and Mrs. H. B. Robinson.

Several ladies motored out from the city. The guests were Mrs. George K. Prevents Rickets.

Mrs. H. B. Robinson.

Several ladles motored out from the city. The guests were Mrs. George K. McLeod, Mrs. J. Busby, Mrs. M. A.

Curry, Miss Cynthia Hooper, Miss Katherine Bell, Mrs. W. L. Caldow, Mrs. Walter A. Harrison, Miss Edith Schofield, Miss Ruth Starr, M. S. Marker Henderson, Miss A. E. Tingley, Mrs. Heber Vroom, Mrs. Harold Schofield, Mrs. Allan G. McAvity, Miss Barbara Stoddart, Miss E. Blackall, Mrs. Charles Scott, Miss Annie L. Brock, Mrs. H. W. Frink, Mrs. John M. Robinson, Mrs. Rupert Turnbull, Mrs. W. Z. Earle, Mrs. J. Hutchison, Mrs. Percy R. L. Fairweather, Mrs. Fred C. Mortimer, Mrs. Harold G. Ellis, Mrs. John Sayre, Miss Sally Myles, Miss Annette Holly, Mrs. John C. Belyea, Mrs. L. P. D. Lewin, Mrs. Alexander L. Fowler, Mrs. H. F. Puddington, Mrs. Walter Myles, Mrs. Harry W. Schofield, Miss Harriet Barnes, Mrs. F. W. Roach, Mrs. Hugh Cannell, Mrs. J. E. Angevine, Mrs. J. Walter Holly, Mrs. deB. Carritte, Mrs. Lovit, of Yarmouth and Mrs. Paul Blanchet. Miss Henel Cannell, Miss Anne Allison and Miss Katherine Peters were the

Mrs. Arthur N. Carter has for her guest her sister, Mrs. R. Y. Eaton, of Toronto, who arrived yesterday on the Montreal train. Mr. Eaton went on to Moncton and will return the end of the week. Mrs. Carter is entertaining at bridge this afternoon in honor of her

Mrs. D. P. Chisholm has gone to Kingston, Ont., to visit Mrs. Norman Leslie and Major Leslie. Mrs. James Dever, mother of Mrs. Leslie, is also a guest with her daughter. After a visit in Kingston, Mrs. Chisholm will spend a week with Mrs. William Pugsley and Dr. Pugsley in Ottawa before returning home.

Mrs. W. E. Golding was hostess yesterday afternoon at four tables of bridge, when a most enjoyable hour was spent. Mrs. Cyrus Shumway, Mrs. Norman Sancton and Mrs. G. Fred Fisher were the fortunate prize winners in the order named. Mrs. Kenneth Golding and Mrs. Percy McAvity assisted Mrs. Golding at the tea hour.

Miss Doreen McAvity was hostess last evening for the Young People's Bridge Club.

There were more than 60 guests at the banquet given at the Portland Methodist Y. M. A. hall, on Monday evening, when the Young Ladies' and the Young Men's Bible classes of the Sunday school assembled for this annual social event. Rev. H. A. Goodwin, poastor of the church, presided and gave a stirring address. S. A. Kirk, superintendent of the Sunday school, was a guest of honor and paid a tribute to the entertainers for their splendid cooperation in social, as well as in the general work of the school. Charles McConnell, associate superintendent, was also a guest. A. C. Powers, teacher of the young men's class, made a short address. Fred Jones and Mrs. George



Children Delight In Cuticura Soap Baths

Properly Prepared, It Makes Good Disease Preventive, Says Expert

(By Marian Hale.) New York .- The poor fish has been maligned and slighted too long. He'd



HOW TO BAKE FISH.

By Mrs. Evelene Spencer. Skin and bone the fish and cut-into pieces, making about three to the pound. Dip there in salted milk and place in a baking dish. Then branket them around with finely salted bread crumbs and pour a little oil over the top. Bake or 10 minutes in a hot oven (600 The crumbs will keep the juices in the fish and you get the full benene or the minerals.

says is supplied by fish. Fisherfolk tray.

at Work" and "Social Protective Measures." When they were recently shown at Sunday evening meetings in Ottawa hundreds were turned away. Dr. Heagerty will be well remembered by all who heard him speak at the mass meeting in the Imperial Theatre on the occasion of Wrs. E. Pank-



DESSERTS FOR INVALIDS.

"For all of what doctors call the 'deficiency diseases," she goes on, "such as anemia, tuberculosis and others, cod liver oil is one of the first things they present the processor. It depends much on the type of tray served, just what sort of type of tray served, just what sort of the type of tray served, just what sort of the type of tray served, just what sort of the type of tray served, just what sort of the type of tray served, just what sort of the type of tray served, just what sort of the type of tray served, just what sort of the type of tray served, just what sort of the type of tray served, just what sort of the type of tray served, just what sort of the type of tray served, just what sort of the type of tray served, just what sort of the type of tray served, just what sort of the type of tray served, just what sort of the type of tray served, just what sort of the type of tray served, just what sort of the type of tray served, just what sort of type of tray served, just what sort of the type of tray served, just what sort of the type of tray served, just what sort of type of tray se things they prescribe. But one can is ill. But even the patient on a "liquid get valuable fish oil in any fish."

It is allowed ice cream. This does water. Crush the tablet hefore covering

A dessert that is cold must be served ld, not luke warm or half frozen. A hot dessert must be served hot, not

alf cold or tepid.

to quite as much as the sense of taste, for if the dish does not look appetizin valid tray. This rule is for an individ-If there is an invalid in your house ual serving. The cream can be frozen and salt. Use one part salt to three parts ice and pour over one-half

get valuable fish oil in any fish."

If properly cooked, fish is one of the most delicious meats, Mrs. Spencer maintains. But here's the rub. The American housewife can't cook fish, as American housewife can't cook fish, as a rule.

MRS. EVELENE SPENCER.

Goitre is another disease which indicates lack of an essential element, indicates lack of an essential element, usually iodine, which Mrs. Spencer

American housewife can't cook fish, as a rule.

The "soft diet with care" allows ice cream, delicate custards and fruit feelles.

The "soft diet" permits more variety. Baked apples, stewed fruits, taploca or delicate rice puddings can be added to the liter.

Let stand 10 minutes and scrape down the sides of mixture with a spatula. Beat in cream whipped until stiff. Let stand 10 minutes and scrape down the sides of mixture with a spatula. Beat in cream whipped until stiff. Let stand 10 minutes and scrape down the sides of mixture with a spatula. Beat in cream whipped until stiff. Let stand 10 minutes and scrape down the sides of mixture with a spatula. Beat in cream whipped until stiff. Let stand 10 minutes and scrape down the sides of mixture with a spatula. Beat in cream whipped until stiff. Let stand 10 minutes and scrape down the sides of mixture with a spatula. Beat in cream whipped until stiff. Let stand 10 minutes and scrape down the sides of mixture with a spatula. Beat in cream whipped until stiff. Let stand 10 minutes and scrape down the sides of mixture with a spatula. Beat in cream whipped until stiff. Let stand 10 minutes and scrape down the sides of mixture with a spatula. Beat in cream whipped until stiff. Let stand 10 minutes and scrape down the sides of mixture with a spatula. Beat in cream whipped until stiff. Let stand 10 minutes and scrape down the sides of mixture with a spatula. Beat in cream whipped until stiff. Let stand 10 minutes and scrape down the sides of mixture with a spatula. Beat in cream whipped until stiff. Let stand 10 minutes and scrape down the sides of mixture with a spatula. Beat in cream whipped until stiff. Let stand 10 minutes and scrape down the sides of mixture with a spatula. Beat in cream whipped until stiff. Let stand 10 minutes and scrape down the s

poons sugar, few grains salt, 1 egg, 14

E E particular people-

"Particular"? Then try this "particular" coffee

New System Laundry City Depot Moved

The mid-city depot of the New System Laundry, Dyers, Dry Cleaners, Pressers-Wet and Dry Washhas been removed from 10 King Square to the Phonograph Salon, La Tour Block, opposite side of square from Dufferin location.

The same prompt, efficient service as always.

Phone M. 3711

Phone M. 3711

HAVE YOU TRIED OUR

Whole Wheat Health Bread?

ESTATE WM. McLAUGHLIN

320 Prince Edward Street





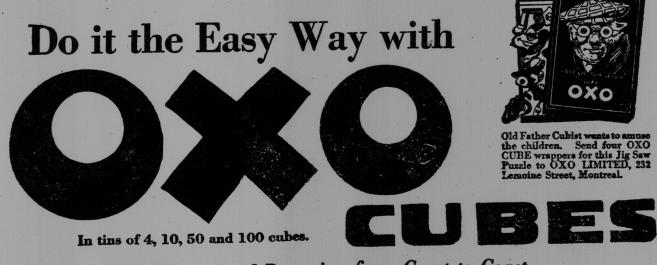
_to lighten your work and save your money. There are hundreds of ways of serving OXO Cubes

Here is what one lady says of seven uses to which she puts them—she gives a recipe for every day in the week

SUNDAY NIGHT

A Welsh Rarebit is always a happy thought. Oxo Cubes a gastronomic joy—something better than you have ever After you have heated the cheese, add two Oxo Cubes, di in a little hot water. The flavor is delicious and the rate

Try some of these—your experience will suggest many other ways of using Oxo cubes. You will find them a most economical means of improving home cooking.



At Grocers and Druggists from Coast to Coast