Of Interest

"Mother Instinct Makes Woman True Artist"

This Is Conclusion of One Whose Lullabies Inspired Her to Compose a Greater Musical Classic

remedy for woman's ills.

remedy for woman's ills.

CALLED TO SHOOT HORSE.

Police Constable Killen was called on yesterday to shoot a horse for Fred played: Miss Frances Tilton, Miss Shaw, at 845 City Road. The horse was judged as unfit for use.

Dr. H. A. Powell, K. C., has been in Chatham this week on legal business.

Hon. Fred Magee, president of the Executive Council, was in the city yesterday on his way to Fredericton.

Mr. H. E. Seely, B. Sc., son of Mr. and Mrs. W. L. Seely, Douglas avenue, arrived home from the west yesterday.

Mr. J. P. Keenan has returned to Ottawa after spending the Christmas Marion C. Belyea entertained yesterday afternoon at her residence, Princess street, in honor of Miss Indrey Rankine and Miss Helen Beatery, who are returning tomorrow to the Ladies' College, Halifax, for the



Mr. and Mrs. William Walker, Fredericton, have abandoned their contemplated trip around the world on account of the illness of Mr. Walker. They were to have sailed from New York on Jan. 10. It is likely now that they will go south in the course of a few weeks to spend the rest of the winter.

Mrs. George V. McInerney and son, Mr. George WcInerney, who is a standard at St. Dunstan's College, are in the city. They arrived yesterday afternoon from Montreal.

Mrs. George Clark, of 28 Victoria street, West St. John, entertained severing at her home. Games were enjoyed and refreshments served by Mrs. Clark and her daughter, Miss Ina. Those present were Mrs. William Price, Miss Alice Price, Miss Laura Kohr, Miss Ethel Rupert, Miss Lillian Cox, Miss Doris Cox, Mrs. William Grey, Miss Ethel Grey and Mrs. Frank Monohan.

TELLTALE SYMPTOMS

OF WOMAN'S ILLS.

The control of the co

St. John Bakes for

St. John bakes Bread good enough to take the

place of home cooking in four Provinces. The three of the Maritimes and Quebec.

It must be exceptional Bread—and one to keep

fresh long, to go so far and then fetch a higher price to cover the extra cost of expressage.

But then, all realise that it is good Bread and

none other than Butternut. While faraway housewives pay more, here in St. John it costs them no more than other Bread. Get the best the money

Four Provinces

Mending Bureau For Business Women

Trust is Formed to Seek to Get Famous Page INSANE, KILLS TWO SECRET THIEF WAS A I



MRS. SARAH GREEN.

CLAIM TO MANY MILLIONS LIGHTSHP OFFICER, Boil beets, ship sains and chop very fine. Put in a hot serving dish and pour over the sauce. To make sauce—melt butter, add butter to lacking ferred.

Sister Mary's

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

No matter how large a supply of canned vegetables most housewives have on hand, there are days when nothing but the so-called "winter vegetables" meet requirements.

Winter beets carefully cooked and seasoned vie with the succullent beets of early summer and furnish the needed mineral salts for the winter diet.

Winter beets need long, slow cooking. The fibers are tough and not easily broken down. The beets should be smooth and without the tiny tough roots covering them. These are old beets of long, slow growth which no amount of cooking will make tender. Allow four hours for cooking winter beets. If the vegetables are not tender by that time they never will be and if tender before needed they are easily. Wash scrape, and blanch enough.

by that time they never will be and if tender before needed they are easily reheated in their sauce. Wash well to remove all dirt, but do not break the skin. Put on to cook in boiling water. Beil celebrate with tender by the salted water until tender. Drain and Boil slowly until tender. Plunge into serve in a rich cream sauce cold water and slip skins.

Piquant beets make an ideal vegetable to serve with corned-beef hash.

Piquant Beets.

Four medium sized beets, 2 tablespoons butter, 1 tablespoon sugar, 1 teaspoon salt, 2 tablespoon selmon juice, 1 tablespoon minced onion, 1-8 teaspoon mustard seed, 2 whole cloves.

Boil beets, slip skins and chop very fine. Put in a hot serving dish and population of the property of the service seeds and service services.

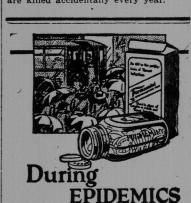
Two tablespoons butter, 2 tablespoons flour, 1 cup thin cream, ½ teaspoon salt, 1-8 teaspoon pepper.

Melt butter in a small sauce pan. Stir in flour and cook and stir until smooth. Add cream slowly, stirring constantly. Season with salt and pepper and let boil three minutes. Milk may be substituted for cream and more butter used if desired. But in a menu

WAS A LOVER

CHURCH CONCERT

AT WATERBORO





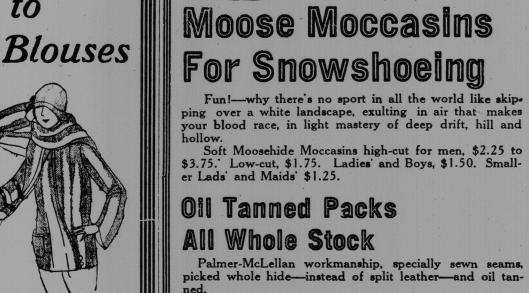
Fetch out that ageing Silk Blouse or Frock-Dry Cleaning makes it as bright and clean as the day it was born. At slight cost.

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Dry Cleaning—here you
have it as Dry Cleaning should be done, the genuine French way. Thorough, safe, prolongs the life of the garment by a good deal - some last half as long again.

Likewise dyeing to any safe color, wide choice. Be clever with your clothes.

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Palmer-McLellan workmanship, specially sewn seams, picked whole hide—instead of split leather—and oil tan-10 in. high Men's \$3.25 to \$6.50 Boys' \$2.50 Younger Lads' \$2.25 Children's \$1.95

Francis & Vaughan Nineteen King