

A PAGE OF GENERAL INTEREST TO WOMEN



Happenings in Society

J. Parnell Morris has returned from his vacation and resumed teaching.

Miss Christie Benbow is spending her vacation in Chatham, the guest of the Misses Harbors.

Miss May Boyes of Brantford, is staying over the holidays with Mrs. G. C. Say, Hamilton road.

Mr. and Mrs. J. M. Thomson announce the engagement of their only daughter, Blanche Irene, to W. Mark Palmer of Buffalo, the marriage to take place in October.

Rev. Robert Norwood will preach his farewell sermon on Sunday next, having been appointed to a parish in Philadelphia, where he hopes to find time to continue his literary work.

Miss Hilda Hook, one of Canada's youthful poets and a writer of much promise, is visiting with Mr. and Mrs. Albert Watson in Toronto.

Mrs. D. Ashwell, Piccadilly street, has returned home after a two months' visit at the coast.

Miss Kathleen Edwards has left on an extended visit to Detroit, Chicago and Superior, Wisconsin.

Mr. and Mrs. W. C. Belmont, announce the engagement of their only daughter, Edith Marie, to Edward Roy Wintermute, the marriage to take place in September.

Mrs. Richard Culbert and son have returned home after spending a pleasant vacation with friends and relatives in Toronto, Buffalo and Niagara Falls.

Mrs. J. H. Thomas and the Misses Dorothy and Marion of Ingersoll, were visitors in town on Tuesday.

Miss Sutherland spent the week-end with friends in Brantford.

Mr. and Mrs. J. E. Daniels have returned to town after visiting in Ingersoll with Mr. and Mrs. Harry Wright.

Rev. M. C. Parr is holidaying in Port Burwell.

W. D. I. Wright, who has been staying at the Royal Alexandra, Winnipeg, has been admitted to the general hospital there, suffering from a nervous breakdown.

Mr. and Mrs. W. H. Eberle and son Lyle have returned to their home in Chatham, after a pleasant holiday with friends here.

Mrs. W. M. Warburton and Miss Warburton have left for a trip to Hamilton and Buffalo.

Dr. and Mrs. Wood spent the week-end at Port Stanley.

Mr. and Mrs. Charles Radford were visitors in Aylmer over the holiday.

Mr. and Mrs. Short have returned to town from Union where they were visiting Mr. and Mrs. Robert Waite.

Mrs. Peary and children have returned from their cottage at Willow Beach, Port Stanley.

Miss Jean Rowe, of Toronto, who is visiting her aunt, Mrs. Ed. Wyatt, will sing at the Garden Pote to be held at the home of Mrs. H. Becher on September 7th.

Mrs. J. S. Niven has returned from a visit in Toronto.

Mr. and Mrs. Fred Dyer have returned from their vacation in Detroit with friends and relatives.

Miss Emily Dunn has returned from Hensall, where she has spent the past week with friends.

Mr. and Mrs. J. Underwood are holidaying at Port Stanley for a couple of weeks.

A number of friends gathered at the home of Mrs. Taggart King street, Friday last, at a shower given for Miss Nora Donnelly, in view of her approaching marriage. Miss Donnelly was the recipient of many useful gifts, among them a costly cabinet of silver.

Mr. and Mrs. Douglas Johnston (Mabel Binkley), and daughter Mary are on an extended visit with friends and relatives in Winnipeg.

Miss Lulu Somerville of Eva street has returned after spending her vacation in Toronto.

Cynthia Grey's Mail-Box

Some Home-made Preserves.

Dear Miss Grey—I am a new-comer who would like to ask a question. Could you please through your column, state some recipes for elderberry and plum wine, also preserves, and oblige.

Yours truly, A. BRITZ ONE, Stratford.

Ans.—Being a new-comer, you did not know that last year we agreed to publish some home-made wine recipes from our columns, and with the brandy in the Christmas pudding. Hence, I am sorry to have to disappoint you.

But these recipes for preserves and spiced elderberries, you may like:

Spiced elderberries, take two cups vinegar and one sugar, one teaspoon each of allspice and cloves, and one tablespoon cinnamon (all tied in a bag) and boil, then add six pounds elderberries, boil an hour or more and put in jars.

For plum preserves, one may simply add sugar to the fruit, place in granite and boil, then seal in jars, or seal in sterilized jars. Or another way is to steam the plums until tender but not broken; pack into sealers and fill up with a syrup made of a half-pound of sugar to a pint of water. Seal jars loosely and boil in a kettle of water, a cloth in the bottom and around the jars to prevent leakage; let water come to a boil and boil for ten minutes, then remove from fire and when cool enough to handle, screw tops down tightly.

Dear Miss Grey—Do you know if any of the pageant hears from Sgt. Forrester? I have only had that one letter from him and I haven't written him for some time.

Could you please print a recipe for this? Sincerely, MRS. S. C. B.

Ans.—Some one else asked about the reader sending in his name would tell us of his whereabouts.

Last year, "Jane from Way Back," sent this recipe for pickles: "Two pounds of large cucumbers, 3 pints of elder vinegar, 1 ounce mixed whole spice, a small quantity of dill seed, 1½ pounds of light brown sugar. Pare the cucumbers and cut into quarters, sprinkle with salt and let stand over night. Wash and dry in the morning and pack in jars. Then boil vinegar, sugar, spice and dill seed, pour over cucumbers and put in sealed jars."

What do you think friends, this Mrs. S. C. B.?

"She's A Farmerette."

My Dear Miss Grey—You gave me permission in my other letter to call so here I am again. When reading your column the other night I noticed where "A Lover of the Farm" wished to correspond with me if I were willing. Well, I have never corresponded with an unknown person before but would like her to write me first as I am a bit shy of writing first. I will leave my address with you where "L. O. F." can set it if she will.

I am glad that some other girl has also answered the appeal for "The Farm, and is likewise "doing her bit." No doubt, all of us find it hard work sometimes, but I feel that if we are doing anything towards helping our boys in this awful conflict, we are doubly rewarded for the pains and aches we have after a hard day's labor. This morning I went out in the field and turned out sheaves for some hard got wet in the recent rains. I assure you it wasn't play, but even so, I enjoyed it immensely. Oh, the open field for me!

We had quite a startling sensation here at noon today, when an airplane flew over here. Of course, I thought the Germans had come sure, and it gave me quite a surprise. It lit about a mile from here, and as this was the first one in the vicinity, we were all curious to see it. There was no Ford at hand, but the substantial house served the purpose, and I soon saw my first airplane.

I'm afraid I have no suggestions or help to give this time, but will call on sister and I sang it, but I have forgotten most of the words, but I think part of the chorus is as follows:

Out on the sea where the ship went down, where the breakers roll, where the waves were parted from loving wives, sailors and sailors they gave up their lives, which the whole world was shocked.

Would just love to get those words, and hope I can procure them from some reader.

"Lover of the Farm" I will wait a letter from you, and will be sure and answer it, and will hope for an enjoyable correspondence. Wishing our page all success, I am still, A. BRITZ ONE, Stratford.

Ans.—I do not seem to find "Lover of the Farm's" address, but maybe she will send a letter to be forwarded to you. "S. O. S." You are taking your farm job in the right spirit, I think, and should be proud of being able to relieve the labor situation in "real good," so any reader who has a chocolate cake recipe answering that description, is welcome to send it along.

Believe the song was entitled, "Just as the Ship Went Down." Has anyone a copy of the words?

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E.W. GILLET COMPANY LIMITED

WINNIPEG TORONTO, ONT. MONTREAL

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