

Social Notes Of Interest

The benefit given at the residence of Mrs. T. N. Vincent, 5 Garden street, yesterday afternoon, was a great success. It was under the auspices of the St. John Women's Institute and added many dollars to its treasury. The house was decorated with Valentine emblems and was very attractive. Card tables were arranged upstairs, as well as down and 22 tables were played, an extra one being added. The prize winners were, in the order named: Mrs. John M. Driscoll, Mrs. A. E. Massie, Mrs. G. Fred Fisher, Mrs. George R. Smith, Mrs. D. L. Hutchinson and Mrs. T. J. Phillips. The serving was done by some of the players.

Some of those present were Mrs. G. Fred Fisher, Mrs. Margaret Lawrence, Mrs. Frank B. Ellis, Frank Rowe, Mrs. A. P. Paterson, Miss Nellie Lynch, Miss Jessie Lawson, Mrs. William H. Shaw, Miss Hilda Shaw, Mrs. George Fleming, Mrs. R. G. Schofield, Mrs. A. Collins, Mrs. Francis A. Almsworth, Mrs. Philip Grandin, Mrs. J. Delbert Seely, Mrs. D. B. Mahoney, Mrs. G. Wilford Campbell, Mrs. A. R. Melrose, Mrs. James H. Doidge, Mrs. H. B. Peck, Miss Ella McLaughlin, Mrs. A. J. Mulcahy, Miss Maud Reticall, Mrs. Fred McLean, Mrs. D. L. Hutchinson, Mrs. Dufferin W. Harper, Mrs. Charles Macdonald, Mrs. W. E. Rowley, Mrs. Leon Keith, Mrs. E. Stanley Olive, Mrs. C. B. Allan, Miss Clara McGivern, Mrs. A. E. Wilson, Mrs. Ralph Robertson, Mrs. George Murray, Mrs. W. B. Mahoney, Mrs. Louis Owens, Mrs. G. B. Taylor, Mrs. Robert P. Cowan, Mrs. Andrew J. Mulcahy, Mrs. Stanley Smith, Mrs. Cyrus Shumway, Miss Laura Campbell, Mrs. Arthur deForest, Mrs. Alexander Rowan, Mrs. Edmund Plevell, Miss Anna McLaughlin, Mrs. A. E. Massie, Mrs. George P. Smith, Mrs. Richard Hooper, Mrs. Otto Nae, Mrs. George Noble, Mrs. Fred B. Schofield, Miss Anna Sharkey, Miss Harriet Vincent, Mrs. Frank Rowe, Mrs. J. W. V. Lawlor and many others. The prizes were donated by members of the institute and were very desirable. Those who served were friends of the hostess as follows: Miss Hilda Shaw, Mrs. D. W. Harper, Mrs. W. E. Rowley, Mrs. Fred McLean, Mrs. A. P. Paterson, Mrs. Frank Rowe and Mrs. H. B. Peck.

Miss Kathleen Sturdee and Miss Catherine McAvity will leave today for Montreal to spend two weeks. Miss Sturdee and Miss McAvity will enjoy the winter sports in Montreal.

Mrs. Sidney Jones entertained yesterday afternoon at a delightful informal bridge, her guest of honor being Miss Ethel Daniels, of Bridgetown, Nova Scotia. The function, which was greatly enjoyed, was held at the home of Mrs. Jones, Douglas avenue.

Mrs. Robert C. Cruikshank, King street east, yesterday afternoon, at her home, the occasion being for Mrs. George Howie, of Manawagonish Road, who has recently come here to reside. Mrs. Howie is a resident of Fredericton and has many friends in St. John.

Mrs. Daryl Peters entertained yesterday afternoon at a cosy bridge for a few friends at her residence, 15 Leinster street.

Miss Beryl Mullin was hostess for the Younger Set Bridge Club last evening, at the residence of her parents, Dr. and Mrs. Daniel Mullin, Mecklenburg street.

Mrs. J. R. Harrison, of Windsor, N. S., who is visiting her mother, Mrs. J. Morris Robinson, Sr., at Carville Hall, has returned from Montreal. Mrs. Harrison will go home next week. She is being entertained at several informal functions during her stay in the city, among them a small bridge of two tables this afternoon.

Mrs. W. H. Lugsdin, of Moncton, came in on the afternoon train yesterday, accompanying Mrs. Percival Foster, of Toronto, and Miss Greta Finley, of Montreal, on their official visit here. Mrs. John A. McAvity was at the station to meet the visitors. They went immediately to the Sign of the Lantern House, where they will remain during their stay. Mrs. Foster, Miss Finley and Mrs. Lugsdin were tea guests with the officials and members of the board of the Y. W. C. A. in the afternoon and dinner guests with Mrs. McAvity and her family in the evening. Mrs. Lugsdin will be a guest of Mrs. Mariner G. Teed.

Mr. and Mrs. H. L. Mosher chaperoned a party of 15 young people last week, who drove out to their country home at Loch Lomond, where Mrs. J. P. Mosher, mother of Mr. Mosher, had a steaming supper ready for them. A merry time was enjoyed with cards and music. The party returned to the city about midnight.

The at home given by Mrs. Horace Gladstone Black at her residence, 183 Queen street, yesterday afternoon was a delightful affair. Mrs. Black received in a rich black satin gown with apron

Saves time and labor



Adds a touch of newness
all through the house

Watch The Times
Tomorrow—Ross
Drug Co.

(By A. H. Frederick.)
Berkeley, Cal.—Out of the present pathetic conditions in American home life there is hope for a renaissance of sex relationship, better than the world has yet known.



MISS MARY M. MESSER.

"It is a period of transition, things thought immovable now in a state of flux—no wonder superstitious observers are alarmed," she says. "But those who study deeper into the causes and effects are more hopeful and more certain of a happier future."

"Laws made by men to fit conditions centuries back are still in effect. But women have progressed, while the laws have stood still. They are the bridge against which the modern woman strains, resentful even of its presence."

Cause for Divorce.
"A finer home relationship is demanded by the new woman and, being refused, she wrecks the home altogether by divorce court suit. Or maybe it is the man, incapable of understanding the cause of unhappiness, who finds himself forced to file suit."

"The old must pass, is passing, and from its wreck the new woman will evolve a world to fit her new independence and her new mentality."

"Men will be glad to see women assume leadership in the construction of a stable home life," declares Miss Messer. "They are weary of present unsatisfactory, insecure domestic conditions, realize the failure they made in their attempts to construct and are quite willing to give women their opportunity."

"The world today searches, pondering unconsciously, for a more spiritual love," says Miss Messer. "When this is found everything else—including laws—will shape themselves to conform."

"The cause of the present unrest—'rebellion' might be a better term—goes deeper than laws. Love, expressed in terms satisfactory to both parties, is the only indissoluble bond and the only sure foundation for permanency in domestic partnership."

Sign of Progress.
Increasing ratio of divorce to marriage is no more than a protest being translated into terms of action, says Miss Messer, and considered thus a most encouraging symptom of a determined march toward progress—not by any means to end in total destruction of the home.

"Love, marriage and the home are permanent, fundamental realities which cannot be destroyed," she states. "The present rebellion is not indicative of a resolve to attempt their destruction, but, taken collectively, shows only a fixed determination that these fundamental truths shall be given a more firm foundation for continuance, and a less rickety superstructure."

"Neither community life nor any other substitution for home life of the family will ever be successful. The individuality, the charm and repose of the home is essential to happiness."

"But a community life outside, the front and handsome flowing lace sleeves. Her rooms were very pretty with daffodils, jonquils and other spring flowers. In the dining room African marigolds of a rich golden hue centered the tea table, which was lighted by deep blue candles in silver candlesticks. Mrs. R. Ernest Smith and Mrs. J. F. Mitchell presided over the tea and were assisted in serving by Mrs. W. Grant Smith, Mrs. John MacLean, Mrs. H. F. Bennett, Miss Edythe Mitchell, Miss Marion Henderson and Miss Helen Smith. Mrs. W. A. Henderson ushered and Master Gordon Black, son of the hostess, was a gallant little usher at the door. The guests numbered more than 150.

Mr. Edwin Armstrong, son of Mr. and Mrs. R. E. Armstrong, spending his vacation in Toronto, the guest of his brother, Mr. Fraser Armstrong, and Mrs. Armstrong.

Mrs. Bessie Perkins, of Boston, is visiting her daughter, Mrs. George S. Hoyt, and Mr. Hoyt, 290 Sydney street. Mrs. Perkins will remain for an indefinite time.

Mrs. J. D. Seely, of the Park Hotel, King square, was hostess last Friday evening at a delightful bridge of six tables at her suite of apartments. Mrs. Seely also entertained on Monday of this week at four tables. She was assisted in entertaining by Miss Margaret Price.

The friends of Miss Elizabeth Galbraith will be pleased to know that she is sufficiently recovered to leave the General Public Hospital and is now convalescing at the home of her sister, Mrs. William Steeves, West St. John.

Captain E. Landy, of the Canadian Pacific steamer Montrose, now in port, had as his guests at an informal luncheon on board the ship yesterday, Hon. D. W. Mercer, New Brunswick Minister of Agriculture, Captain J. P. Walsh, chief of the marine superintendent's department of the Canadian Pacific Steamship, J. A. Greaney and William Cotter. The guests were much pleased with the captain's hospitality and with the opportunity to inspect the fine vessel.

SISTER MARY'S KITCHEN

VALENTINE

Sister Mary Tells How To Prepare Children's Party

(By Sister Mary.)

Valentine Day (Feb. 14) always has a distinct appeal to small people. It affords unusual opportunities for decoration. Sandwiches, cakes, salads, ice creams and candies can be made heart shaped and the favors can be tiny heart-shaped boxes filled with candy.

A Jack Horner pie in the shape of a huge heart might be made of pink crepe-paper rose petals and suspended over the dining table. Ribbons should be attached to favors in the "pie," reaching to each plate, and the children should pull at the same time.

The menu should be simple and easily digested but quite gala and partied.

Menu.

Creamed Salmon in Rice Cups.

Bread and Butter Sandwiches.

Tomato Jelly Salad.

Heart Cakes.

Hot Chocolate.

Creamed Salmon in Rice Cups.

One large can salmon, 3 cups milk, 4 tablespoons butter, 4 tablespoons flour, 2 canned pimientos, 1 teaspoon salt, paprika, 2 cups rice, 2 quarts cold water, 4 tablespoons butter, 1 teaspoon salt, 2 eggs, bread crumbs.

Remove salmon from can and pour over boiling water. Drain and remove skin and bones. Flake. Melt butter, stir in flour, slowly add milk, stirring constantly. Rub pimiento through sieve, add with salt and paprika. Add salmon and keep hot over hot water. Wash rice through several waters. Put in large kettle with butter and water and bring to boiling point.

Simmer until tender. Spread on platter about two inches deep. When cold and firm cut with a two-inch cookie cutter. Dip in eggs slightly beaten with two tablespoons cold water, roll in crumbs and brown quickly in deep hot fat. Drain on brown paper. When cool scoop out the center, leaving a case not more than three-quarters of an inch thick. Reheat in the oven and fill with creamed salmon.

Tomato Jelly.

One quart canned tomatoes, 2 carrots, 4 blades of celery, 3 sprigs parsley, 4 cloves, 1 small onion, 2 teaspoons sugar, 1/2 teaspoon salt, 1-3 teaspoon pepper, 2 tablespoons gelatin.

Soften gelatin in one-half cup cold water. Wash and scrape carrots and cut in thin slices. Cut celery in small pieces. Peel and slice onion. Put tomatoes, vegetables and seasonings in stew pan and simmer 20 minutes. Rub through a fine sieve. Reheat to boiling point and add to softened gelatin. Stir until dissolved. Pour into individual heart-shaped molds and put in a cold place to chill and become firm. Serve on hearts of lettuce with a boiled salad dressing.

Raspberry Sponge.

Prepare package of raspberry gelatin according to directions. When beginning to set beat with a dower beater until frothy. Add one cup heavy cream whipped until stiff. Fold in one cup candied cherries and one-half cup meats and turn into a mold to chill and become firm. Serve with whipped cream slightly sweetened and flavored with vanilla.

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