POOR DOCUMENT

THE EVENING TIMES-STAR, ST. JOHN, N. B., WEDNESDAY, JANUARY 2, 1924.

Of Interest

The grandest function of the season was the delightful ball given by the officers of the St. John Fusiliers, 26th Battalion, C.E.F., in the Armory on New Year's Eve, when about 800 guests enjoyed the occasion. The New Year was met cheerily by the whole assembly, who were assembled on the huge ballroom floor, at midnight, with their only light a fine representation of the moon, wonderfully lighted and bearing the inscription 1924. A clock struck 12 and immediately the orchestra led in Auld Lang Syne, as the dancers clasped hands all around the immense room and sang heartily.

The decorations of the Armory were much the same as at the Armistice ball, with the Christmas idea. more prominently put forward, especially in the dining-room, where red and green made the table brilliant, all lighted with red candles. There were many novelty dances, the buffoon or paper cap dance, confetti, balloon and spot light dance, as well as the monlight dance, all of which were made irresistible with the fine music of the orchestra, conducted by Alfred Jones of the Armory. Red, white and bluights flashed intermittently throughout the evening, making a very pretty effect.

Mr. and Mrs. Howard P. Robinson have been spending the New Year holiday with Mrs. Robinson's mother, Mrs. Vera Fox. Gagetown. Mr. Robinson returned yesterday, but Mrs. Robinson will remain at her former home for a few days.

Mr. and Mrs. Charles Peters were delighted to be surprised by a visit from their cousins, Mr. and Mrs. Aratur Fisher, of New York, who arrived unexpectedly on Saturday to spend the New Year with the word of her willingness to barter home in New York this evening.

Mrs. Robert Cochrane and Miss Edith Cochrane, are guests of Mr. and Mrs. C. H. Ferguson, coming last week from Montreal.

Mrs. C. H. Ferguson, coming last week from Montreal.

Dr. Dorris Murray left last evening for Baltimore, Maryland, where she will take up advanced studies in medical work. Dr. Murray has established herself personally as well as professionally in the hearts of the people of St. John, especially the small people, who love her sunny disposition and appreciate her skill to heal or prevent their ills. Dr. Murray carries with her the heartlest good wishes for her future work, whereve it may be, from her professional friends and her many patients big and little.

Mrs. C. A. Murray and Mrs. R. L. Botsford, of Moncton, left on the Minnedosa, from this port, last Saturday for a trip to Europa.

Miss Constance Murray, youngest sister of Dr. Doris Murray left with her last evening for New York, where she will join a party of friends from Montreal, with whom she will take an extended tour through Europe.

Mrs. Florence Land, who was the Mrs. Florence Land, who was the manufacture of the manufacture

Mrs. Charles F. McKiel, of Sommer- port.

Outraged Love Makes Repentant of Mother Who Contracted Sale of Her Unborn Baby

Edith Cochrane, are guests of Mr. and Mrs. C. H. Ferguson, coming last week from Montreal.

But all this solemn calculation dispersed like chaff when the surge of mother love mounted to claim its

PRINCIPALS IN BABY-CONTRACT SALE



Mrs. Pforence Land, who was the residence for him. I who gave but the steed four through Europe.

Mrs. Pforence Land, who was the residence on the street.

Mrs. Pforence Land, who was the residence for him. I who gave but the steed of the street of the school of the street of the school of the street of the s

GRAPEFRUIT. livered able and appropriate messages. The total cash offerings for the day amounted to \$1,551.31. On Nov. 1

combination.

Grapefruit and oyster salad is a nourishing, hearty salad that might form the main dish for luncheon. Hot bouillon, salad, brown bread and butter, with nuts and raisins for dessert, furnish a well-balanced meal.

Grapefruit Ambrosia.

Two grapefruit, ½ cup shredded cocoanut, ½ cup whipping cream, ½ teaspoon salt, 2 tablespoons powdered sugar, 2 tablespoons maraschino.

Cut fruit in halves and remove the tough centre and membrane. Loosen pulp, but leave in the skin. Sprinkle with cocoanut and sugar and let stand on ice for two hours. Whip cream until stiff, add salt and maraschino and top each half with a large spoonful.

Three-fourth

Now

for

"BUCKWHEATS"

Made In Canada By Walter Baker & Co. Limited Mills at Dorchester, Mass.

The delicious fragrance of

Baker's

Breakfast

Cocoa

Its unquestioned purity, uniformity and palatability make constant users of all who

and Montreal, Canada

try it; it is the cocoa of high quality.

When planning a meal that includes grapefruit, remember this is an acid fruit and must be used in careful food combinations.

Too much starch served in the same meal with a grapefruit dish is sure to cause trouble. A reasonable amount of starch served first is perfectly proper. As when a grapefruit salad is served after the meat course at dinner. But halves of grapefruit served before a cereal at breakfast is a bad combination.

ter, with nuts and raisins for dessert, furnish a well-balanced meal.

Grapefruit and Oyster Salad.
Two grapefruit, 16 oysters, 1 pimento, salt, olive oil.

Remove peel from grapefruit and divide into sections, removing every bit of membrane or skin. Wash and drain oysters and combine with grapefruit. Let stand an hour. Drain from juice and arrange on a bed of lettuce. Sprinkle with salt and pour over olive oil. Garnish with strips of pimento and serve with toasted crackers.

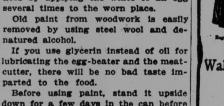
Grapefruit Ambrosia.

Cream.

Soften gelatin in ½ cup cold water. Add fruit juice and heat in top of double boiler over hot water until dissolved. Add sugar and stir until sugar is dissolved. Cool and when mixture begins to jelly fold in the whites of the eggs beaten until stiff and dry. Turn into four small molds. When mixture sets, cut in cream whipped until stiff. Chill and remove from molds to serve.

Jiffy Chocolate Candy.

Three-fourths cup boiling water, 1 cup sugar, 1½ cups grapefruit juice, 1 tablespoon granulated gelatin, 1 egg (white), 2 tablespoons lemon juice, 1-8



Mr. Newcombe entered upon the eleventh year of his pastorate with \$2,288.48. Mr. Newcombe was at one time pastor of Temple church, Yarmouth, N. S.—The Canadian Bap-

SALES TAX NEWS.

The following information concerning the sales tax new regulations was received in a telegram yesterday morning by Miss Frances Alward, secretary of the New Brunswick Retail Mer-

of the New Brunswick Retail Merchants' Association, and came from E. M. Trowern, Dominion secretary of the R. M. A.: "Department of Customs and Excise has issued a ruling that merchant tailors, dressmakers, milliners, furriers and florists selling exclusively by retail to the consumer are classified as retailers and are not required to take out sales tax licences. This regulation does not apply to fur-

This regulation does not apply to fur-riers making goods for stock."

When renewing a window-glass, use old phonograph needles for glazing

points. They make good ones. When using a picture frame the second time, they make excellent sprigs for the hard wood that is used in frames.

may be restored to its former smooth-

ness by applying the white of an egg

g and it will mix more thoroug

ly.—From the Designer Magazine for

Just What You've Anticipated

All Through January **Everything Underpriced** In This Shop

Everything's of the Finest Quality

FUR COATS

Hudson Seal 35 to 44 inches in length with Skunk collars and cuffs or

self trimmed January Prices \$235, \$250, \$285, \$290 Values \$375 to \$425

Persian Lamb, 40 to 45 inches in length with Skunk collars and

cuffs.

January Price \$175, \$230

Values \$225, \$300 Near Seal, 40 to 48 inches in length with Seal or Black Lynx, Cat collars and cuffs. January Prices \$130, \$145, \$165, \$210 Values \$150 to \$250

Black Pony, 40 inches in length.
Three varieties of contrasting fur trimming to choose from. January Price \$109 Values \$150 Muskrat Coats, 40 to 45 inches in length.
Self trimmed

and a splendid variety of styles. January Prices, \$185, \$200, \$240 Values \$225 to \$275 Raccoon Coats, 40 to 45 inches long, with or without belts.

January Prices \$210, \$290, \$435 Values \$250, \$325, \$500

All Frocks

Tricotine, Poire Twill \$22.50 Values \$30 \$26.00 Values \$34 \$30.00 Values \$38, \$40

\$38.50.... Values \$50 And a Variety of Canton Crepe Dresses
January Prices \$13.50 and \$26.50
Valued \$22.50 to \$35.00 Each Separate Skirts, 14 of 'em January Prices \$7.75 to \$9.75 Values \$9.50 to \$16.50 Woolen Coats for Women Bolivias, Velours, and others. January Prices \$21, \$24 to \$57 Values \$30, \$35 to \$75 Each Winter Coats for Men In a variety of styles and several colors, all sizes. January Prices \$20, \$23, \$25, \$27 Values \$32.50, \$35 to \$42.50

> Then you will Warm Caps, Gloves, Scarves,

Mail This Coupon Postage Needed

The New Year, A Step Forward —To What? Will you spend your later years in comfort or in penury? At the age of sixty-five years, ninety-seven people out of every hundred are dependent, in whole or in part, upon others for support. If you wish to be

CANADIAN GOVERNMENT ANNUITIES

A HANDBOOK OF INFORMATION

To Department of Labour, Annuities Branch,

Please send me the "Handbook of Information" and full particulars as to the cost of a Canadian Government Annuity. My age last birthday

was years.

Post Office Address



Best for Me and "Mummy" Best for the "Tummy"

The bigger number and measure of good ings in it make Butternut the one best Bread or adult energy-for life and growth in kid-

Fuller of flavor and baked with a fine flake. asier digested-Baby's first solid.

sutternut Bread

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Luxury with economy—that clear meaning of the New System Wet and Dry Wash explains why so many thousands have swung over to it.

The cleanest and cheapest way—at 4c. a pound the average family laundry is wet washed around 72c.—many as low as 60c. Washed whiter and sweeter than human hands can manage, and without rubbing. Dried if pre-

Free yourself and save more than money.

New System Laundry

Wet and Dry Wash-Dyers, Cleaners. Phone Main 1707