

## Social Notes of Interest

The delegates attending the National I. O. D. E. convention were entertained yesterday afternoon at the tea hour at the Westfield Country Club by the I. O. D. E. members summering in Westfield and the vicinity. The motor drive to and from the city was especially enjoyed, affording as it did an opportunity for the visitors to see a small section of New Brunswick's noble river, which has frequently been termed the Rhine of America. The club house was decorated with cherry blossoms, pine and a profusion of early spring flowers. The tea table had in the centre a basket of violets, and vases of marigolds added much to its artistic arrangement. Presiding over the tea were Mrs. A. P. Peterson, Mrs. R. H. L. Skinner, Mrs. David W. Ledingham and Mrs. Kenneth I. Campbell. The guests were received by Mrs. David Puddington, wife of the president, and Mrs. Frank N. Robertson, wife of the vice-president. Assisting with the refreshments were Mrs. H. Fielding Rankine, Mrs. Frank Likely, Mrs. Allan Rankine,

Mrs. Reginald Schofield and members of the I. O. D. E. and the Country Club. About 150 guests were present.

Miss Leslie Skinner gave a small but none the less enjoyable tea at the family residence, 19 Coburg street, yesterday afternoon, in honor of Miss Eleanor Loughran, of Brighton, Mass., who is her guest. The pretty arranged table was centered with spring flowers, and was presided over by Mrs. Sherwood Skinner. Assisting with the refreshments were Miss Josephine Morrison, Miss Peggy Gordon and Miss Gretchen Skinner.

Miss Thelma Alward, 125 Mount Pleasant avenue, was the hostess at a very enjoyable drawing room tea and kitchen shower yesterday, for Miss Ermine Climo, in honor of her marriage today. The tea table, over which Mrs. F. D. Alward presided, was centered with a bowl of auriculas. Miss Climo was made the recipient of many useful gifts coupled with good wishes from her friends present.

Mrs. Harvey Colwell, assisted by Mrs. Kenneth H. Colwell, gave a delightful surprise party on Wednesday evening in honor of Mrs. Harold Manning at her residence, 88 Queen street, in honor of her first wedding anniversary. Pink and white carnations and violets were effectively used in the de-

coration of the drawing room. About 30 friends were present. During the evening Mr. F. C. Colwell presented to the honored guest a decorated hamper which contained many dainty gifts from those present. Delicious refreshments were served at the close of an enjoyable musical program, which included solos by Mrs. Edwin C. Colwell and Mrs. Clive Johnston. Mrs. Harold Manning acted as the accompanist.

Miss Frances Barnes, Cranston avenue, entertained informally at bridge on Thursday evening in honor of Miss Mabel Holder, who is leaving Saint John in the near future to reside in Boston. During the evening Miss Erna Conrad, on behalf of the guests, presented to Miss Holder a beautiful traveling bag and expressed the good wishes of those present for success in her new home. Miss Holder fittingly responded and thanked the donors for their thoughtfulness and gift. Delicious refreshments were served by the hostess.

Mrs. LeRoy A. M. King was hostess at a bridge of four tables held at her home, 79 Orange street, on Thursday evening in honor of Mrs. F. C. Spencer. Mrs. Spencer has recently returned to Saint John after spending the winter in New York, where her husband was receiving special treat-

ment. Her many friends have been extending cordial welcome and the bridge given by Mrs. King was a very delightful event. The reception rooms were very attractively arranged and California poppies were used in the artistic scheme of decoration. Prize winners at bridge were Mrs. Blais MacLean, Mrs. F. G. Spencer and Mrs. I. K. Farrar. The hostess was assisted in serving delicious refreshments by Mrs. Arthur L. Robertson, Mrs. F. R. Blais and Miss Margaret Irving. The guests were Mrs. F. G. Spencer, Mrs. Rex R. Cormier, Mrs. Robert W. Hawker, Mrs. A. A. Fielding, Mrs. L. V. Lingley, Mrs. F. A. Godson, Mrs. I. K. Farrar, Mrs. Fred Todd, Mrs. A. J. Gray, Mrs. A. L. Robertson, Mrs. J. Gilmour Armstrong, Mrs. Hilda Rayworth, Mrs. Blais MacLean, Miss Ethel Hawker, Mrs. F. R. Blais, Miss Rheta Wilson, Miss Esther Wedford, Miss Frances Murdoch, Mrs. McArthur Morgan and Miss Margaret Irving.

Mr. and Mrs. F. P. Napier announce the engagement of Mrs. Napier's eldest daughter, Miss Marion E. Macaulay, to Mr. H. G. Youngblood, of this city. The wedding will take place the last of the month.

Mr. and Mrs. James W. Morrill, 83 Albert street, will leave on the steamer Governor Dingley this evening for

Clementsford, Mass., to visit their son, V. L. Morrill. They will also attend the graduation exercises in the Anna Jacques Hospital at Newburyport, Mass., where their daughter, Hilda, will be one of the graduates.

Miss Margaret Henderson, daughter of Mr. and Mrs. Frederick Henderson, of West Saint John, left last evening for New York. She will spend her vacation with her sister, Mrs. A. F. Adams, Long Island City, N. Y.

Mr. and Mrs. Jack Creighton, of Newcastle, who have been visiting in the city, returned home last evening.

Mrs. William B. Howard and three sons left last evening for Toronto. During their absence their residence at Rothsay will be occupied for the summer months by Mr. and Mrs. Richard Werner.

Mrs. J. A. MacKellan and three children arrived in the city last evening from Medicine Hat and are the guests of Mrs. MacKellan's father, Mr. John A. MacAvity, Orange street.

Mrs. W. S. Allison and Miss Dorothy Purdy, of Rothsay, were recent visitors in St. Stephen in the interest of Girl Guide work. They attended the open meeting of the Guides held in the council chambers.

## Summer Loveliness In Frocks of Georgette and Printed Silks



Such delightfully styled frocks are an achievement in smart fashion—Printed Silk Dresses that show beautiful colorings and exquisite designs with circular lines or silhouette, flimsy Georgettes so gracefully styled in a bevy of attractive shades—the very flower of the new mode, all the newer ideas in trimmings involved by the foremost designers—types distinctly becoming for women and misses.

You'll be astonished when you discover their price lowness.

Special showing just now at our Annex, Charlotte street.

## F. W. DANIEL & CO.

Annex, Charlotte Street, and 38 King Street

## The Borden Co. Limited

# That the Canadian Mother May Have Quick and Ready Information On Feeding Her Child

## BORDEN'S EAGLE BRAND MILK

In the following charts and data we provide the Canadian mother with the necessary information she may require for the use of Borden's Eagle Brand Milk for her child. You will note that the directions provide for a child from three days of age through until the child is 24 months old.

In addition to the directions for feeding Borden's Eagle Brand Milk, the mother should read carefully the suggestions which should be adopted in connection with the use of Borden's Eagle Brand Milk. The Borden Company Limited is proud of the fact that it has been helpful in the raising of many, many Canadian infants into sturdy boys and girls and men and women who are a credit to their country. For further information, do not hesitate to write direct to The Borden Company Limited—Montreal.

### TABLE OF DILUTION STRENGTH AND TIMES OF FEEDING "EAGLE BRAND" CONDENSED MILK

AGE	Hours Between Feedings	Feedings During the Night	Quantity At each Feeding	Quantity Fed in 24 Hours	Teaspoonfuls of "EAGLE BRAND" to ounces of boiled water	Feedings in 24 Hours
3 to 7 Days	3	3	1 to 1½ ozs.	10 to 15 ozs.	1 teaspoonful "EAGLE BRAND" to 1½ ounces water	10
2 to 3 weeks	3	3	1½ to 2 ozs.	15 to 30 ozs.	1 teaspoonful "EAGLE BRAND" to 2 ounces water	10
4 to 6 weeks	3	1	2½ to 3½ ozs.	22 to 32 ozs.	2½ teaspoonfuls "EAGLE BRAND" to 4 ounces water	9
6 weeks to 3 months	3½	1	3 to 4½ ozs.	24 to 36 ozs.	3 teaspoonfuls "EAGLE BRAND" to 4 ounces water	8
3 to 6 months	4	1	4 to 5½ ozs.	28 to 38 ozs.	4 teaspoonfuls "EAGLE BRAND" to 5 ounces water	7
6 to 9 months	5	0	5 to 7 ozs.	30 to 42 ozs.	6 teaspoonfuls "EAGLE BRAND" to 6 ounces water	6
9 to 12 months	6	0	7 to 9 ozs.	35 to 45 ozs.	6 teaspoonfuls "EAGLE BRAND" to 7 ounces water	5

IMPORTANT—In preparing feeding mixtures it is imperative that all utensils, bottles, nipples, etc., should be sterilized in boiling water before using. Use a dry spoon in removing contents from the can, and in measuring be careful to pour from can to spoon, allowing the milk in the spoon to level itself. Repeat this procedure with every spoonful measured, using the same spoon every time. This will insure accurate measurement and produce the best results.

### DIET FOR CHILD DURING THE SECOND YEAR

Usually after the twelfth month, the mother should select a diet schedule. Every new article of food should be carefully prepared, and given at first in very small quantities. All meals are to be given regularly, with nothing between meals. With many children this expansion of the diet list is attended with considerable difficulty. They are thoroughly satisfied with milk until the rule of solid articles of food have been eaten. If both are given at the same time, the child will refuse the solid food. The following diet schedule will permit the mother to select a suitable meal from the foods listed. It is never advisable to make a change in diet during very hot weather.

NOTE: One teaspoonful of EAGLE BRAND CONDENSED MILK added to one ounce of boiled water results in a mixture equivalent in nutritive value to whole milk. When over the word milk appears in the following diet, EAGLE BRAND should be diluted accordingly.

#### 12th to 15th MONTH—FIVE MEALS DAILY

7 A.M.—Oatmeal, barley, or wheat jelly, one to two tablespoonfuls in 6 or 8 ounces of milk. Stale bread and butter, or rusk and butter.

9 A.M.—The juice of one orange.

11 A.M.—Scraped raw beef, one to three tablespoonfuls, mixed with equal quantity of bread and moistened with beef-juice. Or a soft-boiled egg mixed with stale bread-crumbs; a piece of rusk and 6 or 8 ounces of milk.

2 P.M.—Beef, chicken, or mutton broth, with rice or stale bread broken into the broth. Six ounces of milk, if wanted. Stale bread and butter or rusk and butter. Many children at the above age will take and digest apple sauce and prune pulp; when these are given, milk should be omitted.

6 P.M.—Two tablespoonfuls of cereal jelly in 8 ounces of milk; a piece of rusk. Stale bread and butter.

10 P.M.—A tablespoonful of cereal jelly in 8 ounces of milk.

The following suggestions have proved to be helpful when properly used with bottle feedings, and they may be used in conjunction with Eagle Brand Condensed Milk.

Always pour the milk from the can into the spoon—allowing it to level itself but not run over. You can readily understand that by dipping the spoon into the can you get more than a level spoonful, because of the milk that would adhere to the bottom of the spoon. This is important. When you have added the milk to the water stir thoroughly. After opening, it is safe to leave the milk in the original can.

#### ORANGE JUICE

When baby is four months old, give one teaspoonful of strained orange juice, diluted with equal quantity of boiled water, once daily before feeding time. Gradually increase the amount until you are giving the strained juice of a half of an orange undiluted, once daily before feeding time. Orange juice may be continued until child is old enough to eat other fruits as well as oranges.

#### OATMEAL JELLY

When baby is five months old, add one teaspoonful of oatmeal jelly to each feeding. Gradually increase the amount until you are adding three tablespoonfuls of oatmeal jelly to each feeding. To make oatmeal jelly add four ounces of oatmeal to one pint of water; boil for three hours in a double boiler, and add enough water so when cooking is completed a thin paste will be formed. This while hot forced through a strainer to remove coarser particles. When cold a semi-mass will be formed. Oatmeal jelly may be continued until child is old enough to eat well cooked whole cereals.

7 A.M.—Oatmeal, hominy, cornmeal, each cooked three hours the day before, with milk, or with butter and salt. This is strained through a colander, which upon cooling will form a mass of jelly-like consistency. Of this give two or three tablespoonfuls, served with milk. 8 or 10 ounces of milk as a drink. Toast.

9 A.M.—The juice of one orange.

11 A.M.—A soft-boiled egg mixed with stale bread-crumbs, or one tablespoonful of scraped beef mixed with stale bread-crumbs and moistened with beef-juice. A drink of milk. Rusk or bran biscuit, or stale bread and butter.

2 P.M.—Mutton, chicken, or beef broth, with rice or junket or with stale bread broken in the broth. Custard, corn-starch, plain rice pudding, junket, stewed prunes, baked apple or apple sauce.

6 P.M.—Farina, cream of wheat, wheatena (cooked two hours). Give from one to three tablespoonfuls, served with milk, or with butter and salt. A drink of milk. Rusk or stale bread and butter.

10 P.M.—A drink of milk. Rusk or stale bread and butter.

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#### CONSTIPATION

Oatmeal water very often relieves this condition. To make oatmeal water add one heaping tablespoonful of oatmeal to one pint of water, and boil for three hours in a double boiler. This will make a little more than half a pint of thick gruel to which add one pint of water that has been boiled. After straining mixture through fine strainer, you should have a little more than a pint of whitish liquid. This should be used with each feeding instead of the plain boiled water. If you find that this makes bowels too loose, dilute oatmeal water with plain boiled water. Barley or rice water may be used instead of oatmeal water. If necessary two to three drops of plain cod liver oil may be given twice daily added to the morning and night feedings.

#### DIARRHEA

Give nothing but plain boiled water for twenty-four hours. Then start feeding with barley water, or rice water, to which has been added a little salt to improve the taste. If these feedings are retained, and bowel movements lessened, small amounts of very weak regular feedings may be started and gradually increased according to baby's condition. If your baby does not improve after trying the above suggestions, consult your doctor at once.

7 A.M.—Cornmeal, oatmeal, hominy (prepared as in the above schedule). Serve with milk, or with butter and salt. A soft-boiled egg every two or three days. Hashed chicken on toast occasionally. A drink of milk. Bran biscuit and butter, or stale bread and butter.

9 A.M.—The juice of one orange.

11 A.M.—Rare beef minced or scraped; the heart of a lamb chop, finely cut. Chicken. Spinach, asparagus tips, squash, strained stewed tomatoes, stewed carrots, mashed cauliflower. Baked apple or apple-sauce. Stale bread and butter. After the twenty-first month, baked potatoes and well-cooked strained beans.

2 P.M.—Chicken, beef or mutton broth, with rice or with stale bread broken into the broth. Custard, corn-starch, or plain rice pudding, junket, stewed prunes. Bran biscuit and butter or stale bread and butter.

6 P.M.—Farina, cream of wheat, wheatena (each cooked two hours). Give one to three tablespoonfuls, served with milk, or with butter and salt. A drink of milk. Rusk or stale bread and butter.

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#### BARLEY WATER

Obtain the very best barley flour. Add one rounded tablespoonful to one pint of water. Boil for thirty minutes, strain; then add enough water to make one pint.

#### RICE WATER

Add one tablespoonful of rice to a pint of water. Boil three hours, adding water from time to time so that you will have one pint of rice water at the end of the three hours.

#### LIME WATER

It is seldom necessary to use lime water with Eagle Brand Milk but should there be undigested particles of food in the bowel movements (which seem to be otherwise normal) or should there be vomiting of large curds shortly after feeding—or colic—it would be then advisable to try lime water. Obtain freshly prepared lime water at the Druggists, which add 1 to 2 teaspoonfuls to each feeding.

#### COLIC OR VOMITING

These conditions may be due to over feeding, or constipation. Reduce quantity of food and use constipation formula, or lime water formula, as given above.

### Social Notes

Mr. and Mrs. Charles Philips, who have spent several months in Los Angeles, Cal., are occupying their cottage at Ononette for the summer months.

Mrs. C. T. Nevins left last week for Montreal, where she is visiting her daughter, Mrs. Roy Lewis. Mrs. Nevins expects to motor to New York before returning to Saint John.

Mr. and Mrs. Charles Lea and children, of Moncton, are the guests of Mrs. Lea's parents, Mr. and Mrs. Harold Climo, Dorchester street.

Miss Marjorie Lee, Wellington Row, is leaving today for Gagetown, where she will visit Mr. and Mrs. Gabriel de Veler.

Mrs. H. B. MacDonald, Chatham, convenor of child welfare, New Brunswick I. O. D. E., is the guest of Mrs. Frank N. Robertson at Ononette.

Mrs. C. W. Bell, of Moncton, formerly of Saint John, is a visitor in the city.

Miss Edith Burchill, of Nelson, N. B., is visiting in the city, the guest of Mrs. Key Sippell.

Mrs. Albert Smith and two children, Hilda and Percy, of Milltown, N. B., are spending two months here visiting Mrs. Smith's sister, Mrs. Percy Young, 179 Wentworth street.

Miss Fern Spragg, 90 Victoria street, entertained friends at her home on Thursday evening in honor of Miss Margaret Johnston. The drawing room was prettily decorated in pink and white. Streamers from a pink and white canopy, which formed a seat for the guest of honor, were run to various parts of the room. Hidden at the ends of these streamers were many

lovely gifts for the bride-elect. Bridge was enjoyed at five tables. Miss Florence Lingley assisted the hostess in serving dainty refreshments. "For She's a Jolly Good Fellow" followed by three cheers for our guest of honor, brought the evening to a close.

Mrs. Hollis G. Case and little daughter, of Somerville, Mass., are spending two months in the city visiting Mrs. Case's father, George Burger, Rothsay avenue.

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## Notice To Housewives Of Saint John

An opportunity to buy Jams, Jellies and Marmalades at wholesale prices.

Commencing Monday, June 14, Stevenson's Jams, Jellies and Marmalades

will be sold direct from factory to consumer.

This method of distribution will give the user the benefit of a wholesale price.

In order to place these high grade products before all Saint John housewives, agents have been appointed to call at every home.

The Company's Store, 87 Union street, corner Hazen Avenue, will be open for

RETAIL trade at WHOLESALE prices.

A good opportunity is now presented for Saint John people to support a Saint John industry producing an unequalled commodity.

WATCH FOR OUR AGENTS.

## Advise Women

to adopt new hygienic method and retain freshness this way; true protection; discards like tissue

LARGELY on medical advice, women are abandoning the old-time "sanitary pad" for a new way that supplants uncertainty with positive protection. Sheer frocks and ill-timed social engagements no longer remain as worries. Lost days are fewer, and health better. It is called "KOTEX." Ends the insecurity of the old-time sanitary pad. Five times as absorbent! And Goddies—ends ALL fear of offending. As easily disposed of as a piece of tissue. No laundry. No embarrassment. You get it at any drug or department store simply by saying "KOTEX." You ask for it without hesitancy. Costs only a few cents. Eight in 10 better-class women employ it. Proves the risk of old ways.

## KOTEX

No laundry—discards like tissue

Glasses worn in time, while using the eyes intensively, will often prevent the actual need to wear glasses continuously in later life.



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Optometrists  
111 Charlotte St.

### THREE FREE BOOKS!

Send for our "Baby Welfare Book" which contains additional valuable information. Also "Baby Record Book" and "Recipe Book"—all free. Write The Borden Company Limited, Montreal.

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Clip and preserve this sheet

Your dealer can supply you with Borden's Eagle Brand Milk—note the picture of the can and take no other.

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