

THE EVENING TIMES-STAR, ST. JOHN, N.B., THURSDAY, JULY 31, 1924

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Social Notes of Interest

Mrs. Frank M. Ross was hostess yesterday afternoon at a bridge of nine tables at "Homewood," the Tilley country home at Rosedale, which is being occupied by Mr. and Mrs. Ross this season. Rosses were arranged in lovely profusion about the two drawing rooms, where the tables were placed. Prizes were awarded each table. Most of the guests were Rosedale people with several from the city as follows: Mrs. Arthur W. Adams, Misses Sidney Smith, Mrs. Stewart Skinner, Mrs. Walter W. White, Mrs. George K. McLeod, Mrs. Cortlandt Robinson and a few others. Mrs. William Pugsley with her guest, Mrs. A. E. Frapp, of Ottawa, were also present. Mrs. George McAvity presided over the tea cups. The function was given for Mrs. Phil, of Hamilton, Ont., who is a guest at "Homewood."

Mrs. Gilmore Brown, who is a guest at the Kennedy House for the summer, was a charming hostess on Tuesday afternoon at the Riverside Golf and Country Club for her cousin, Mrs. Medley Scovell, of New York, and Mrs. A. E. Frapp, of Ottawa. Bridge was played at five tables the guests playing on the large verandah. Those present were Mrs. William Pugsley, Mrs. A. E. Frapp, Mrs. Arthur W. Adams, Mrs. D. P. Chisholm, Mrs. James Jack, Mrs. Heber Vroom, Mrs. George McLeod, Mrs. Davy, of Montreal, Mrs. J. Bright Cudlip, Mrs. J. Busby, Mrs. Hazen Hansard, of Montreal, Mrs. Medley Scovell, of New York, Mrs. F. L. Kenney, Mrs. Fred Caverhill Jones, Mrs. W. Z. Earle, Mrs. Simon Jones, Mrs. John W. Davill, Mrs. Daniel Mullin, Miss Mary Harrison, Mrs. Bartlett, Charlottetown, P. E. I., Mrs. J. M. Robinson and Mrs. George McNeill, of Toronto. The prizes were won by Mrs. McLeod and Mrs. Earle.

Mrs. J. D. Pollard Lewin, of Rosedale, was hostess Tuesday evening at her residence at a bridge for guests from the city and elsewhere.

Mrs. McN. Shaw, of Montreal, who is visiting relatives and friends in the city, is the guest of Mrs. J. Boyle Travers at her summer cottage, at Sand Cove. Mrs. Shaw has been the guest of honor at several small parties. She is leaving for Fredericton where she will visit for some time. Mrs. Gershon Mayes and Mrs. J. Boyle Travers have been hostesses for her recently.

Miss Jean Fenton, daughter of Mr. and Mrs. W. I. Fenton, City Line, left last evening on the Montreal train. She will take a course of training in nursing at the Sherbrooke Hospital, Sherbrooke, Que.

Miss Lillian Snider, of Montreal, and Miss Dorothy Snider, of Toronto, spent the week with their aunt, Mrs. James Streather Marnie and Mr. Marnie, at summer home at Epworth Park. They returned to the city last evening.

ing and are again at 100 Carmarthen street, with their aunt, Mrs. Ada Snider.

Major-General the Honorable Senator Archibald Hayes Macdonnell, C. M. G., D. S. O., of Toronto, is expected in the city this week and will be the guest of Mr. and Mrs. C. J. Coster, 219 Princess street, for the month of August.

Miss Dorothy Sinclair was a hostess at a delightful shower at Brown's Flat on Tuesday for Miss Winnifred Lemon, of West St. John, who is summing there and who will be the principal in an interesting event very soon. Miss M. Short assisted Miss Sinclair in entertaining the girl friends of the bride-elect, who was showered with pretty gifts. The event was very much enjoyed. A picnic tea preceded the bestowal of the presents.

Mr. and Mrs. H. Morisset, of Dorchester, Mass., are visiting Mrs. Morisset's parents, Mr. and Mrs. George Cobham, of West St. John. They motored through from Dorchester. Mr. Robert Cobham, of Boston, is also visiting his grandparents, Mr. and Mrs. Charles Cobham, Market Place, West St. John.

Mrs. Frederick C. Whay and sons, Frederick and Gerald, are visiting at the home of Mrs. Whay's sister, the Misses McFale, 73 Exmouth street. Mr. Whay will arrive later in the month to accompany them to their home in Brockton, Alberta.

The Misses Marguerite and Kathleen English, who have been visiting Mrs. J. J. McCahey of St. John at her summer home, Donnybrook, Grand Bay, have returned to Montreal.

Mrs. Byron Coulthard, of Toronto, formerly of Fredericton, is the guest for a few days of Mrs. C. F. Sanford, Orange street, prior to leaving for Smith's Cove, where she will spend the month of August.

ON VACATION.

Rev. Robert G. Fulton, pastor of Centenary church, has begun his holidays at his summer home, "Rest Awhile," at White's Bluff. Mr. Fulton, in his capacity as president of the N. B. and P. E. I. Methodist Conference, will have to return frequently to the city for special meetings. He will also have to go to Prince Edward Island next month on special work.

Tracer Fulton, of New York, Mr. Fulton, student at Mount Allison University, is on construction work this summer at Grand Falls with the New Brunswick Telephone Co., Ltd. Mr. Fulton will be joined by a college friend and will canoe down the St. John River to the Fulton summer home this month. He will go to Truro, N. S., early in September, where he will join the combined school of survey that is being participated in by Dalhousie and Mount Allison Universities and Halifax Technical School.

CONSTANCE LEAVES.

H. M. S. Constance, Captain R. D. Campbell, O. B. E., M. V. O., R. N., sailed yesterday afternoon about 3 o'clock for Bar Harbor, Me. It had been the intention to sail yesterday morning at daylight, but the delay was caused by thick weather.

CHASE-SANBORN'S
CHOICE BLENDS
MAKE
MOST DELICIOUS
ICED TEA

SEE "DYKEMAN'S" FIRST

FRIDAY and SATURDAY the LAST TWO DAYS of DYKEMAN'S REAL SALE!

SALE ENDS SATURDAY AT 1 O'CLOCK

If ever there was an opportunity to save, this is it, for prices in most cases are 20 per cent. to 50 per cent. less than their original prices, and many less.

WATCH OUR WINDOWS

and also watch for the green and black cards. They point the way to the "SPECIALS."

THE SAVINGS ARE RICH AND RARE

F. A. DYKEMAN & CO.

THE STORE OF COMPLETE SATISFACTION

ASK DAILY SERVICE ON VALLEY RAILWAY

Petition, Signed by 716, is
Forwarded to C. N. R.
Authorities.

Seven hundred and sixteen of the "patrons of the Valley Railroad" have signed a petition requesting that a daily service be inaugurated between Georgetown and St. John during the summer season, as follows: A morning train into St. John as near 8 o'clock in the morning as possible (city time) and one returning in the evening as soon after 6 as it is found convenient, thus replacing the present service which is considered of little value to the people of the lower St. John and making it possible and convenient for both summer people and residents to come and go to the city in the same day. This, strengthened by resolutions from the St. John Board of Trade and the St. John branch of the Retail Merchants' Association, has this week been forwarded to W. U. Appleton, general manager of the Atlantic region, Canadian National Railways, at Montreal.

At present the down train arrives in St. John in the afternoon after business hours and passengers coming in on it cannot return until 2:05 o'clock on the next afternoon. The petitioners, believing that such a change as they suggest would add remarkably in the development of this district, have requested a change from the present schedule and at the same time have stated that in their opinion sufficient business would be offered to make it immediately profitable to the railway company. The Morrisdale Outing Association, of which E. L. Whittaker, of St. John, is president, are the sponsors of the petition.

MOTOR TRUCK INTO RIVER AT CAPITAL

Fredericton, July 30.—A light truck owned by Clements and Peabody went over the city wharf near the foot of Regent street which is used by the Crystal Stream S. S. Co. this afternoon just about the time the boat from St. John was due. The truck was standing on an incline leading to the edge of the wharf. The driver, Arthur Paynter, was standing nearby. Hazen Horncastle, employee of the steamship company, mounted to the seat of the truck. As he did it started for the edge of the wharf and went over. Horncastle went with it but managed to kick clear of the truck as it sank but broke a bone in one of his feet while so doing.

Used cars from reliable dealers are a feature of the classified pages of The Times-Star.

MARITIME BOARD TO MEET IN KENTVILLE

Moncton, July 30.—At a meeting of the executive of the Maritime Board of Trade here this afternoon it was decided to hold the annual meeting of the board on Tuesday and Wednesday, Sept. 16 and 17, at Kentville, N.S. No definite programme has been laid down but efforts are being made to secure prominent speakers to discuss the question of Maritime development.

Summer Millinery Sale

2 Days Only

All Trimmed and

SPORT HATS

\$1.50, \$2.00, \$3.00, \$5.00

At \$5.00—There are a number of small and large Black Imported Models in the assortment.

At \$2.00—All desirable colors in Trimmed and Sport Hats.

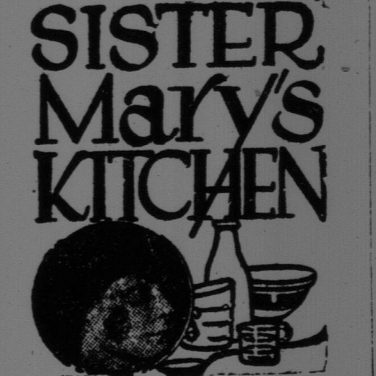
At \$1.50—Sailors, all colors and Sport Shapes.

At \$1.00—The balance of Untrimmed Shapes.

33 1-3% off Flowers, Feathers, Ornaments, Ribbons and other Summer Millinery materials during this sale.

FRANK SKINNER

60 King Street



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

TO ROAST BEEF.

As soon as your meat comes from the market remove it from the paper and put it on ice. Wipe with a cheesecloth, kept for the purpose, wrung out of cold water. Never let meat stand in water, cold or otherwise, as the water draws out the juices and much nourishment is lost.

A roast of beef should be put into a hot oven to quickly cook the surface and prevent the escape of juices. At the end of 15 minutes the meat should be seared all over. Then reduce the heat and allow 15 minutes for each pound if wanted "rare" and 20 to 25 if wanted "well done."

A roast of beef can be cooked deliciously in a common, ordinary "spider." It will require basting every 10 minutes and should not be dredged with flour before putting in the oven. Mix one teaspoon salt and one-eighth teaspoon pepper for each pound of meat. Rub well into meat before putting in the pan. Have the oven very hot. Put just enough boiling water into pan to cover bottom of frying pan, add roast rubbed with salt and pepper and roast for 15 minutes. Then baste with drippings in the pan every 10 minutes. If the roast is very lean, put a very thin slice of fat pork over the top.

To make the gravy remove the roast from the pan and cook on top of the stove until the drippings stop sizzling and spattering. Pour off all the fat but two or three tablespoons. Add two or three tablespoons of flour and stir until perfectly blended and brown. Then slowly add two or three cups of hot water, stirring constantly, and let bubble for three minutes after all the water is in. Bring your gravy to the boiling point each time you add water. Season with salt and pepper and serve in a gravy boat. This makes a thin gravy.

If you prefer to use a self-basting roaster, rub the meat with salt and pepper, put in the roaster and dredge with flour and put in a hot oven. Basting is not necessary, but occasional turning and watching will produce an even roasting. The gravy is made in just the same fashion as described. The floor in the roaster adding richness and color.

No water should be necessary when a self-basting roaster is used, but if you are afraid the flour may burn in the bottom of the pan a few tablespoons can be added when the roast is put into the oven.

No matter what cut of roast you have chosen these general directions should be followed.

The tenderest meat comes from the part of the beef in which the muscles are least used. This meat is finer grained and takes less time for cooking. Rib roasts are used "rolled" or "standing." "Rolled" simply means that the bone is removed and the meat skewered and tied into a firm roll. You will find a rolled roast much easier to carve than a standing roast, but the standing roast makes the best gravy. So there you are.

Calories, per pound, for a standing rib roast are as follows: Total calories, 1448. Protein, 325; fat, 1128. Iron, .0185 gram.

Gravy, per cup: Total calories, 136. Protein, 8; fat, 107; carbohydrate, 21. Iron, .0001 gram.

HIS SUIT REFUSED, HE KIDNAPS GIRL

Hoboken Man, However Releases Her After Pleading All Night.

New York, July 31.—Beatrice Cardinelli was loved so much by a rejected sweetheart that he kidnapped her, took her to a wood and sought throughout the night to persuade her to marry him. She told her story to the police at her home in Hoboken, while detectives searched for Joseph Audino, also of Hoboken, who, it is charged, did the kidnapping.

The sixteen-year-old girl met Audino three months ago and quarreled with him in June. On Friday she was walking with an aunt and sister where she works, when she says Audino and another man seized her and thrust her into a taxi which sped away. A few hours later Liberato Cedeno, the taxi driver, reported to the police that he had been compelled at the point of a pistol to use his cab for the kidnapping. He said that the man with Audino had left the taxi soon after the kidnapping and that Audino and the girl left the taxi at a desolate spot in the Hackensack meadows. In describing what happened later, Beatrice said:

"We walked into the wood. He made no advances and treated me very kindly. From early morning when we got there until long after midnight he talked about love and begged me to marry him. We had nothing to eat and no light, not even matches, after dark. I was afraid to try to leave because in the taxi he threatened me and said even if he was arrested he'd be free some day and 'fix' me. But I wouldn't give him the answer he wanted. I knew we would never be happy if he married me."

"When he finally realized I wouldn't say that I'd marry him he decided we might as well go home and we walked two miles to the trolley transfer station in Hoboken. When we got there I said I ought to 'phone my aunt because she probably was worried. When I came out of the 'phone booth he had gone and I asked a policeman to show me the right car. He took me to the police station."

The Want columns of The Times-Star are where Times-Star readers look for what they want and advertise what they have for sale.

AT BROWN'S FRIDAY BARGAINS Extra Special Values

\$1.85 Sport Flannel, all colors, 54 in.	Sale \$1.49 yd.
\$2.50 Black and Navy Duchess Satin	Sale \$1.89 yd.
\$1.00 yd. Bleached Damask	Sale 59c yd.
\$1.25 Ladies' Corsets	Sale 89c pr.
20c yd. Roller Towelling	Sale 15c yd.
75c yd. Organdie, all colors	Sale 49c yd.
35c ea. Pillow Slips, 40, 42, 44 inch.	Sale 29c ea.
75c yd. White Mercerized Waisting	Sale 35c yd.
39c yd. Black and Colored Sateen	Sale 29c yd.
59c yd. Silk finish Lingerie Crepe	Sale 39c yd.
75c pr. Art Silk Hose	Sale 47c pr.
40c yd. Oriental Crepe	Sale 25c yd.
59c pr. Ladies' White Lisle Gloves	Sale 15c pr.
\$1.69 ea. Gingham and Chambray Dresses	Sale \$1.19 ea.
\$1.95 ea. Navy Print Dresses, large size	Sale \$1.59 ea.
50c pr. Ladies' White Lisle Hose	Half Price, 25c pr.
25c yd. Check Crepe	Sale 15c yd.
89c yd. Navy Lustre, 44 inch	Sale 69c yd.
75c yd. Lingerie Satin, all colors	Sale 59c yd.
\$1.00 yd. Pongee Silk, first quality	Sale 75c yd.
35c ea. Ladies' Summer Vests	Sale 25c ea.
45c yd. Madras Curtainette	Sale 25c yd.
75c ea. Brassieres	Sale 49c ea.

I. Chester Brown

32-36 KING SQUARE. Next Imperial Theatre.

THREE CLEARED OF THEFT CHARGES

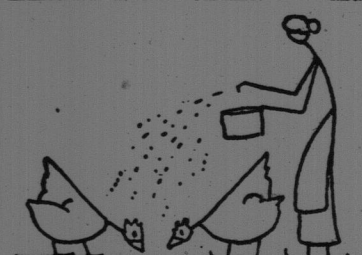
Edmund G. Howard, Clifford Tafts and Leonard Adams, who were arrested on Monday afternoon by Sergeant Detective Power and Detective Biddiscombe on a warrant charging them with the theft of an automobile, the property of W. J. Fitzgerald on the night of July 24, appeared in the police court yesterday afternoon. G. Barle Logan appeared for the accused and Frank Frauley for the complainant.

Mr. Frauley, on behalf of Mr. Fitzgerald, presented the court with a statement to the effect that Mr. Fitzgerald, since making the information, had received a satisfactory explanation that there was no evidence of criminal intent and he desired that no further proceedings be taken.

The statement was received by Magistrate Henderson and the three men discharged.

THREE-YEAR-OLD FOUND.

John Charlton, aged three, strayed away from his home, 173 Broad street yesterday morning and the police were notified to try to locate him. Shortly after noon the little fellow was found at Reed's Point near the wharves and was taken home to his parents, Mr. and Mrs. William A. Charlton.



Poultry? Want to buy or sell? Want ads help you very well.

USE A WANT AD

Putting the "Jell" into Jelly

New method of making jelly entirely eliminates all failures.

By ANN PROCTOR

Jelly making used to be a gamble. Brides have cried over soft, runny jelly almost as often as their first pies. Even experienced home makers found at the end of a blistering day that the coquetish jelly absolutely refused to become clear and of the right consistency. Stiff, rubbery jelly was also a discredit to the prestige of the good cook.

Ripe fruit that would give the best flavor was not suitable for jelly making because it did not contain that mysterious substance called Pectin, which made jelly "jelly." Certain fruits, such as peaches, pears, cherries, rhubarb, strawberries and blackberries absolutely refused to turn into jelly.

Along came science in the laboratory to aid the thousands of jelly makers who have faced disappointment in past seasons, and the result is bottled pectin, a real jelly making insurance, sold under the name of Certo.

Certo is pure—contains no gelatine or preservative. Jams and jellies made the Certo way will keep perfectly. Certo saves time and guesswork and you get 50 per cent. more jam or jelly from the same amount of fruit. It is highly endorsed by cooking experts everywhere. Ask your friends about it.

To make Raspberry Jelly by the simple Certo process:

Crush thoroughly 2½ to 3 quarts berries. Place fruit in cheesecloth bag and squeeze out juice. Then drip juice through cotton-flannel bag if a sparkling jelly is desired. Measure 3 cups of juice and 6½ level cups sugar into large kettle. Stir and bring to a boil. At once add 1 bottle Certo, stirring constantly and bring again to a FULL BOIL for ONE HALF MINUTE. Remove from fire, let stand 1 minute, skim and pour quickly.

If you write to the Douglas Packing Company, Limited, Cobourg, they will send you a free recipe booklet of 73 recipes for making jams and jellies.

RED ROSE

For COFFEE particular people—

Pure! No chicory or any adulterant in this choice coffee

Every Summer Day!

HOW luring is this dish to every member of the family—and how good a food it is for them to eat every summer day.

Each grain of Puffed Rice is a light, crisp, flaky morsel with an irresistible, nut-like flavour.

Each grain is a whole kernel of rice—rich in minerals. The milk supplies vitamins. This luscious combination makes a most nutritious food.

Each grain is steam exploded for quick digestion.

Serve as many ways as you can.

Quaker Puffed Wheat—another steam-exploded, whole-grain dainty. Let the children have Puffed Grains at any hour of the day. With milk as the bed-time dish it induces restful sleep.

Keep both on hand in plenty.

Quaker Puffed Rice

Quaker Puffed Wheat

Whole Grains - made delicious

Products of The Quaker Mills, Peterborough and Saskatoon