

Social and Personal Notes

Mrs. Sherwood Skinner left last week for Lethbridge, Alta., where she will visit her niece, Mrs. William Harris, and Mr. Harris.

Mrs. George K. McLeod left Saturday for Bangor, Me., where she will visit Mrs. E. R. Burpee for a short time before going to Philadelphia.

Miss Mary Elzard, who had been visiting in New York for the last two months, arrived home Saturday.

Mrs. C. F. Leonard was hostess at an enjoyable bridge of five tables Friday evening at her residence, Wright street. The prizes were won by Mrs. Harold Rising, Mrs. Kenneth Creighton and Mrs. H. H. Scoville. Those present were Mrs. Fred T. Barbour, Mrs. Harold Rising, Mrs. A. F. Blake, Mrs. J. E. Angeline, Mrs. Kenneth Creighton, Mrs. H. H. Scoville, Mrs. Herbert Wetmore, Mrs. J. F. Tilton, Mrs. Harry Warwick, Mrs. Farnk N. Robertson, Mrs. Rex Gantner, Mrs. Horace Black, Mrs. Chester Gandy, Mrs. Hugh Gregory, Mrs. Thomas Ledingham, Mrs. L. A. Drew, Mrs. John Leonard, Mrs. William Warwick, Miss Barbara Dobson and Mrs. L. T. Allen.

Mrs. Carl Schmitt, of Albany, N. Y., is visiting Mrs. C. W. Baillie, Queen street.

Miss Dorothy Teed of the resident staff of the Halifax Ladies' College, arrived home Friday to spend the Easter holidays with her mother, Mrs. M. G. Teed, Hazen street.

Miss Ruth Starr, who had been visiting her aunt, Mrs. Wilcox, at Newville, Mass., arrived home last week.

Miss Frances Ryth and Miss Constance Teed, students at Edgemoor, N. S., arrived home Saturday to spend the Easter holidays.

Mr. William C. Rising was host at an enjoyable bridge Friday evening at his residence, Seely street. Bridge was played at four tables and the prizes were won by Mr. Harold Rising, Mr. R. G. Schofield and Mr. Donald W. Armstrong. Those present were Mr. A. F. deForest, Mrs. E. A. Thomas, Mr. R. G. Schofield, Mr. Gordon Lick-

ly, Mr. Stanley F. Jamieson, Mr. G. S. Bishop, Mr. J. E. Angeline, Mr. Harry Warwick, Lieut.-Colonel C. P. Leonard, Mr. Donald W. Armstrong, Mr. H. H. Rising, Mr. Roy MacKendrick, Mr. D. W. Ledingham, Mr. A. F. Blake, Mr. J. Harold Wilson and Mr. Frank N. Robertson.

Mr. and Mrs. H. A. Powell left Saturday for Washington, D. C.

Miss Viola McAvity, Miss Peggy Jones and Miss Sylvia Frank, of Trappalgar School, Montreal, arrived Saturday for the Easter holidays.

Miss Dorothy Smith, who is a student at Edgemoor, is spending the Easter holidays with her parents, Mr. and Mrs. Luther B. Smith, Dufferin Row, W. E. St. John.

Mrs. A. C. Currie gave a delightful bridge of seven tables Saturday evening at her residence, Leinster street, in honor of Mrs. A. C. Weldon, of Winnipeg. The prizes were won by Mrs. R. B. Travis, Mrs. George H. V. Belva, Mrs. William Robson, Mrs. J. E. Petrie and Mrs. D. W. Puddington. Those present, beside the guest of honor, were Mrs. A. D. Barbour, Mrs. Frank Holman, Mrs. H. L. Travis, Mrs. D. W. Puddington, Mrs. Max McCarty, Mrs. W. E. Anderson, Mrs. O.

G. Brancome, Mrs. George H. V. Belva, Mrs. W. A. Nichols, Mrs. James Pendrigh, Mrs. D. W. Harper, Mrs. J. E. Petrie, Mrs. John Tilton, Mrs. W. A. Henderson, Mrs. William Warwick, Mrs. George Smith, Mrs. John Addy, Mrs. John C. Earle, Mrs. Maurice Thompson, Mrs. Charles Francis, Mrs. Fred T. Barbour, Mrs. William Robson, Mrs. George Scarborough, Mrs. Rex Gantner, Mrs. Hall Brown, Mrs. A. P. Paterson, Mrs. Harry Warwick, Mrs. E. C. Weyman and Mrs. J. M. Barnes.

Miss Helen Beattie, a student at Halifax Ladies' College, arrived Saturday to spend the holidays with her parents, Mr. and Mrs. F. C. Beattie, Douglas avenue.

Miss Geraldine Ready, who has been spending the winter in Tampa, Florida, arrived home Saturday.

Mr. and Mrs. George E. Harley, of "Whitelys," Orchard Road, Bromley, Kent, England, have sent the news of the arrival of a daughter in their home a short time ago. Mr. Harley formerly resided here.

Mr. and Mrs. E. B. Jones, of Riverdale, Albert county, were in the city over the week-end. They are at Wentworth Hall.

Mr. and Mrs. W. Grant Smith, of Holman, Mrs. H. L. Travis, Mrs. D. W. Puddington, Mrs. Max McCarty, Mrs. W. E. Anderson, Mrs. O.

Rich in Flavor

delicious
"SALADA"
TEA
satisfies the most discriminating taste. A trial will convince you.



Blankets
will not shrink if
washed this way—

To keep your blankets soft, fluffy and unshrunk—wash them in Lux. Blankets of fine wool, wool nap, wool and cotton—you can trust them all to the gentle Lux suds.

Wash blankets this way:
A rich live suds is essential throughout the washing of blankets. To obtain this, use two tablespoonfuls of Lux to every gallon of water in the washing. Dissolve the Lux thoroughly in very hot water, whisking it into a thick foam. Add cold water until lukewarm. Put the blanket into the rich suds, souse it up and down, and squeeze the suds through the entire blanket. If suds die down, add more Lux, taking care that it dissolves before you put the blanket in again. Press the suds through the soiled spots if any, but never rub the blanket. Rinse in three or more lukewarm waters, of the same temperature as the suds. Fold evenly, run through a loose wringer and hang dripping. Never wring tightly. Pull gently into shape at intervals when drying. Do not expose wet blankets to extremes of heat or cold.

Ordinary common bar soap or chips shrink wool, and coarsen and yellow it. Lux is mild and pure, and entirely free from any ingredients that could harm or shrink wool fibres. Lux keeps your blankets like new.

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Fashionable Spring Coats For Women and Misses

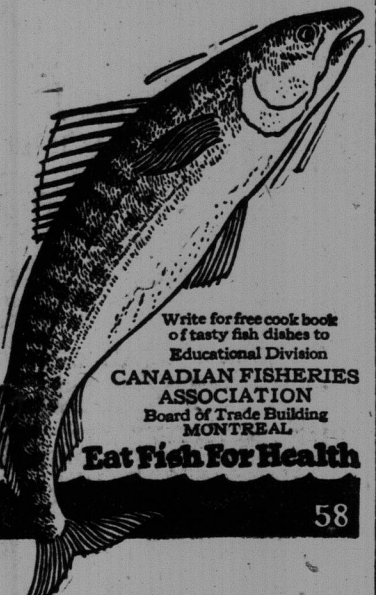
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Our variety includes every approved model for this season in Point Twill, Bedford Cords, Brocades, Summer Weight Marvella and French Suedeene fabrics. The straight Silhouette is expressed in youthful models, others that emphasize slenderizing lines. Collars with Silk Ermine, fur, tucks, embroidery and button trimmed, many bordered at bottom with summer fur. Prince of Wales model in many pleasing fabrics Silk lined and shown in all the wanted colors favored for spring—Choose that Easter Coat now.

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Fish is a splendid food—tasty, digestible and nourishing to a marked degree. A well-balanced diet is made possible by the daily use of fish foods. Rich in many of the most vital body building elements, fish is truly the real health food and is rapidly becoming recognized and appreciated as such. Eat more fish for Health's sake.



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Get the Most from Life—Have the Vigor and Strength to Do

"Since it is necessary for normal metabolism that the greater number of calories of body heat be produced by carbohydrate foods, it is essential that some kind of cereal food form a part of the daily food allowance."
—Food and Its Preparation.
Grape-Nuts gives you the carbohydrates in the most easily digested and most nourishing form. Three-fourths of the content of Grape-Nuts are the precious carbohydrates.
"Mastication is an important part of digestion, and when foods are not thoroughly masticated, additional work is required of the stomach, which is usually an over-worked organ because of doing the work of the mouth as well."
—Human Foods.
Grape-Nuts is in a form that makes you chew. This makes your mouth do its work which, if it doesn't do, your stomach must do in addition to its own.

MOST of the present-day ills are traceable to faulty diet—to the failure of the body to receive proper nourishment from its food. Too much is eaten today of foods which are difficult for the body to handle: foods which are never properly digested and absorbed, and consequently remain in the body to produce harmful acids and poisons.

If you would get the most from life, if you would keep yourself strong and vigorous, be careful that you give your body sufficient nourishment in a form it can easily digest. A plentiful supply of easily assimilated carbohydrates is most essential.

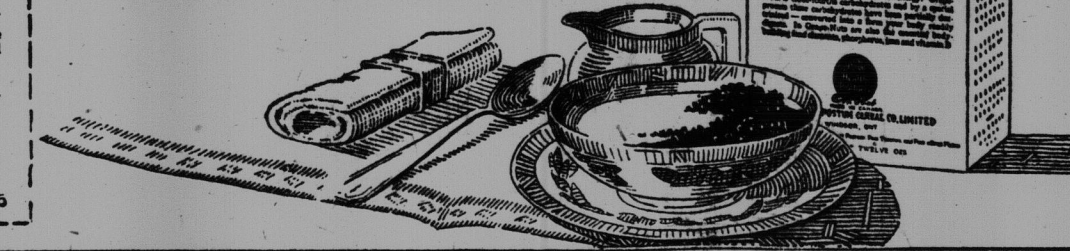
Grape-Nuts is made from whole wheat and malted barley. Three-fourths of Grape-Nuts is these precious carbohydrates. Long, slow baking has turned them into dextrins—a form that yields every ounce of their nourishment to your body quickly and easily!

Serve Grape-Nuts often with milk or cream. You're sure to like its novel, nut-like flavor and its crisp "crunchiness". Grape-Nuts is ready to eat right from the wax-wrapped package. Costs very little, too—four teaspoonfuls, sufficient for each serving, costs less than one cent. Ask your grocer for it.

"There's a Reason" Grape-Nuts

Made in Canada

TRY GRAPE-NUTS FREE!
Fill out and send in the coupon. Get four samples of Grape-Nuts free—enough for four nourishing breakfasts. Free offer also includes the famous Grape-Nuts Recipe Book of 100 tested recipes for making dainty things with Grape-Nuts.



Mrs. L. M. Curran sang, adding much to the pleasure of the occasion. Coffee and sandwiches and cake were served. Among those present were Mr. and Mrs. F. J. Hodgson, Mr. and Mrs. George Oland, Mr. and Mrs. F. G. Spencer, Mrs. George Lockhart.

Miss Mary Fulton, Mr. and Mrs. R. Ernest Smith and Mr. Fred Elkin. Mr. G. Guy Merritt, of Toronto, is in the city, called here by the illness of his mother, Mrs. G. Wetmore Merritt, who is now improving. Electric locomotives similar to those in the U. S. are being made by a Japanese firm.

Rest assured the quality of a single fibre of the clean, new cotton in the Ostermoor mattress will never be cut. No compromise with its lasting and luxurious ease will ever be tolerated. On the other hand, whenever added factory economies can be worked out or still greater demand results in lower making costs, you will get the savings in a still lower price. You can always buy the Ostermoor in complete confidence that its quality is the finest and its value the greatest possible to create. The new low price at which your merchant now offers the Ostermoor is like finding a five-dollar bill. Look for the label before buying.

SIMMONS Ostermoor BUILT FOR SLEEP

Keep the Children in Hurlbut's Until They Reach Maturity

THE foot of a child continues to grow and develop until the child reaches years of maturity. What that development will be depends largely on the selection of footwear through the intervening years. It is a mistake to start young children with shoes which are correct and helpful to normal growth, and then be indifferent to the principle of correctness when the larger sizes are required.

Hurlbut Cushion Sole Shoes for the younger children have long been recognized as the standard by which shoe values are judged.

Hurlbut Cushion Sole Shoes for misses, growing girls, youths and boys embody the same principles that have brought recognition in the smaller ranges. They are made with the same correctness of lasts, the same careful selection of materials, the same sturdiness in construction, the same flexibility, the same freedom from tacks, nails or ridges. They give room to grow for every toe and encourage normal foot development until the child is ready for adult sizes. They are now obtainable in the following ranges:

FOR INFANTS - Hurlbut Pussy-Foots, sizes 2 to 5
FOR CHILDREN - Hurlbut Welts, sizes 5 to 7½ and 8 to 10½
FOR MISSES - Hurlbut Welts, sizes 11 to 2
FOR GROWING GIRLS - Hurlbut Welts, sizes 2½ to 7
FOR YOUTHS - Hurlbut Welts, sizes 11 to 2
FOR BOYS - Hurlbut Welts, sizes 2½ to 5½



Hurlbut Cushion Sole Shoes are made only in Preston, Canada, and sold only through authorized retailers, carefully selected by the Hurlbut Company to insure proper fitting of Hurlbut Shoes. They are sold at standard prices. Any retailer of Hurlbut Shoes will show these authorized prices on request.

Should you experience any difficulty in securing Hurlbut Shoes in the sizes desired write us direct for full information.

HURLBUT
Shoes for Children
Authorized Retailers of Hurlbut Shoes in Saint John:
Waterbury & Rising, Ltd.
Francis & Vaughan
Gray Shoe Store
H. M. Carson
J. Wiesel & Co.
A. Fine