



Happenings of the Week

tion was under the management of a committee composed of Mrs. H. H. Donnelly, Misses McInerney, Miss Gertrude Phillips, Miss Jessie Lively, Miss Ganong, Miss Eunice Macaulay, Miss McQuarrie, Miss Kathleen Magee, Miss Marion Macaulay, Miss Edna Logan and Miss Eileen Keefe. The guests were received by Mrs. Keefe and Mrs. Donnelly.

Mrs. A. Ernest Smith has returned home from Galina, Ill., where she was called by the serious illness and subsequent death of her father, Mr. William Ridd.

Mr. and Mrs. Horace King have closed their summer house at Millville and are guests at the Clifton and later will leave for Boston to spend the winter.

Miss Marion Macaulay was hostess on Friday of last week at a very enjoyable tea given in honor of her cousin, Mrs. H. H. Donnelly. The prettily appointed table was presided over by Mrs. Shirley Peters assisted by Miss Eunice Macaulay, Miss Brown, Miss Gertrude Phillips, Miss Mitchell McQuarrie, Miss Kathleen Magee and Miss Dorothy Brown. During the afternoon a very agreeable surprise awaited the guests when it became known that the engagement had been announced that day of Miss Eunice Weston, daughter of Mr. and Mrs. Alexander Macaulay to Mr. John Gillis, son of Mrs. Gillis and the late Mr. John Gillis. Congratulations were heaped upon this popular young lady.

Mr. and Mrs. William Downie are guests in the city this week.

Mrs. W. T. Whitehead, Fredericton, passed through the city this week en route to Ottawa where she will spend the winter with her daughter, Mrs. Mackay. His Honor Lieutenant Governor Wood and Mrs. Wood will be accompanied by Mrs. Whitehead's house in Fredericton this winter.

Mr. Justice Wedderburn has moved from Hampton and is a guest at the Dufferin for the winter months.

A fashionable wedding took place in Holy Trinity church, Fredericton, Wednesday at six o'clock, when Mrs. Muriel Hazen, only daughter of Mr. and Mrs. W. Hazen Chapman of Fredericton, became the bride of Hugh Dyer of Boston. The bride entered the church on the arm of her father to the strains of "The Voice that Breathed Over Eden," rendered by the organist, Mrs. L. McGrath, with a unison of the choir. The ceremony was performed by the Rev. R. A. Robinson, and the church was very prettily decorated for the occasion by the friends of the bride, with chrysanthemums, ferns and potted plants.

The bride, who is one of Fredericton's popular young ladies, looked very charming in a handsome gown of ivory tulle, and was surrounded by a train of bridesmaids and flower girls. The bride's bouquet was a large one, and the bridesmaids carried bouquets of roses. The ceremony was performed by the Rev. R. A. Robinson, and the church was very prettily decorated for the occasion by the friends of the bride, with chrysanthemums, ferns and potted plants.

Mrs. Chapman, mother of the bride, was gowned in black velvet trimmed with white lace. Allison Dyer, brother of the groom, was best man, and the ushers were A. S. Whiteley, barrister of Boston, and C. G. N. Chapman, brother of the bride. After the ceremony a reception was held at the residence of the bride's parents, the color scheme in the dining room being pink and white. The bride's going away gown was of sage blue tulle with a long train and a full skirt.

The happy couple left for the Montreal express for Montreal, New York and other American cities carrying with them the best wishes of a host of friends. Among the out-of-town guests present were Miss Dorothy Tennant, Miss Ida Tennant, Miss Vivian McLeod, Miss Marion Sterne, Amherst; Miss Elva Macdonald, St. John; Miss Evelyn Doherty, Moncton; Miss Gertrude Sherrard, Moncton; Miss Minnie Tait, Shediac; Dr. and Mrs. Webb, Shediac; Dr. and Mrs. Webb, Shediac; Sidney Willet, Moncton; Misses Annie and Miriam Dyer, Boston; Allison Dyer, Moncton.

Mr. and Mrs. E. A. Smith have arrived home from St. Andrews where they have spent the summer and autumn months.

Dr. W. W. White entertained the directors of the Bank of Nova Scotia, who were holding their quarterly meeting in St. John at the very delightful dinner at his residence, Sydney street, on Monday night. The directors who were in the city on Monday were Mr. J. T. Paynter, Halifax; Mr. Charles Archibald, Halifax; Mr. H. A. Richardson, Toronto; Hon. N. Curry, Montreal; Mr. R. E. Harris, Halifax; Mr. G. S. Campbell, Halifax; Mr. J. Walter Allison, Halifax; Mr. Hector McInnis, Halifax; and Mr. James Macdonald, St. John.

The bridge and dance given at the residence of Mr. and Mrs. John Keefe's, Leinster street, on Wednesday evening in honor of the late Mr. and Mrs. Flood, was largely attended and a great success. The house had been beautifully decorated for the occasion. The drawing rooms had the British colors with red, white and blue streamers while in the dining room the Belgian colors were in evidence. Upstairs six tables of bridge was enjoyed, the fortunate prize winners were Mrs. R. E. Macaulay and Mr. Ralph Fowler. Down stairs a program of dances was rendered by Jones' orchestra; at midnight a delicious supper was served. The fun-

Woodstock at the wedding of her niece, Miss Mildred MacGibbon, to Dr. Harry De Pew of New York.

Mrs. Atwood Boggs and Mrs. Philip Hall of Dorchester, Mass., spent last week end with Miss Grace Estey, leaving by boat on Monday for Annapolis, N. S.

Among the guests at the dinner given in London last Thursday evening to General Sir Hughes and the officers commanding the Canadian Contingent were Colonel H. H. McLean and Sir Gilbert Parker.

The committee of ladies composed of Mrs. James H. Frink, Mrs. George F. Smith, Mrs. Laurence, Miss May Travers and Miss Frances Travers who are interested in collecting tobacco for our soldiers for Christmas have been meeting with every success. The different clubs in the city are much interested and pounds of tobacco and cigarettes have already been received. Any gifts in tobacco can be sent to Miss Travers, Sydney street, the gift is to be shipped the last of the month and without a doubt will meet with a large and ready response.

Mrs. J. A. MacKellan was at home for her friends for the first time since her marriage at her residence, Leinster street, on Thursday and Friday afternoons and Friday evening. The home was beautifully decorated with pink roses and pink chrysanthemums for the occasion. On Thursday Mrs. MacKellan was assisted in receiving her guests by her sister, Mrs. W. McL. Angus, and were her very handsome wedding gown of white duchess satin with lace and net trimmings. Mrs. Angus being gowned in white satin with over drape of white tulle. Presiding over the tea table which had for its decorations pink chrysanthemums, was Mrs. Bingham assisted by Mrs. Frederick Crosby, Miss Gertrude Hannah, Miss Helen Jack, Mrs. William Lockhart and Miss Catherine McAvity.

On Friday afternoon Mrs. MacKellan's mother, Mrs. John McAvity, received with her and Mrs. Melrose presided at the tea. The ceremony was performed by Mrs. George M. A. Blizard, Miss Stone, Miss Hazel Campbell, Miss Ethel Shaw and Miss Ada Williams. On Friday evening Mrs. MacKellan was assisted in receiving her guests by Mr. Alexander Watson. Mrs. Robert Reid did the honors in the dining room assisted by Miss Sophie Lawson, Miss Miles Emack, Miss Mary McIntyre, and Miss Carrie Bailey.

Mrs. Roy Sippell left on Monday for Montreal to visit her parents, Mr. and Mrs. Harvey Hayward.

Miss Jessie Armstrong who has been visiting her sister, Mrs. Hawker, left on Monday for her home in Ottawa.

Among the Canadians registered at the Canadian Office, London, October 22nd were Mrs. Norman Leslie, Kingston, Ont., Colonel H. H. McLean, M. P., Mr. H. H. McLean, Jr., St. John, P. M., Captain C. Weldon W. McLean, R. H. A.

The Girls' Association of St. John (Stone) church intend having a sale of the Patriotic Fund on Friday, November 13th, in the school house. Part of the proceeds will go to the Red Cross work.

Miss Dorothy Creighton was hostess on Thursday afternoon at a very pleasant tea in honor of her cousin, the Misses Kaye.

Miss Creighton received her guests in a very pretty pink crepe de chene gown.

Miss Kaye wore a violet chamois dress and Miss Letta Kay was gowned in white. Mrs. Guy Johnston in brown silk with brown velvet hat presided at the tea table and Mrs. A. Pierce Crockett in a pale blue silk with black hat, cut the ice. Among the guests were Mrs. H. H. Donnelly, Mrs. Robert Magee, Jr., Miss Kathleen Magee, Miss Jessie Lively, Miss Grace Fleming, Mrs. Ernest Harbour, the Misses Woods, Miss Grace Magee, Miss Dolly Robinson, Mrs. Roy Church and others.

Much praise is given the young ladies of the Valerius' Chapter who carried off successfully the bright Halloween tea last Saturday in the Brown Betty tea shop. Those in charge of the arrangements were Miss Rosalind McAvity, Miss Edith Miller, Miss Margaret Colwell, Miss Mary White, Miss Edith White, Miss Marion Crookshank, Miss Millie Melrose, Miss Dorothy Tennant, Miss Doris DeVeber and Miss Edith Cudlip.

Miss Mabel Sidney-Smith is visiting her sister, Mrs. J. Gillis Keator in Halifax.

Mr. and Mrs. H. N. Stetson are occupying their residence on Mount Pleasant, having moved there last week.

The pie social, dance and entertainment at Westfield at which a number from St. John attended on Monday evening under the auspices of the 3rd Regiment Canadian Artillery in aid of the Patriotic Fund was a great success. The sum of \$243.75 was realized.

It was with genuine regret hosts of friends heard of the very sudden death of Mr. Charles Miller which occurred at his home on Wednesday. Much sympathy is extended to the bereaved ones.

Many friends heard of the death of Mrs. W. K. Mollison with regret which occurred at Yarmouth on November 1st. Mrs. Mollison, when a resident of our city endeared herself to many by her hospitality and kindness of heart. To her children who were unable to be with her and the relatives much sympathy is extended.

Mrs. H. S. Vanwart was a guest at

MONCTON

Moncton, Nov. 2.—Mrs. P. A. Fitzpatrick received for the first time since her marriage on Thursday afternoon at the Passmore, Cameron street. The drawing room was very prettily decorated for the occasion with potted plants, yellow and pink "mums" and evergreen. The bride wore her wedding gown of white satin, with shadow lace trimmings, and was assisted in receiving by Mrs. J. S. Rayworth and Mrs. Thos. Sands. Mrs. G. H. Gorbell and Mrs. F. G. Williams ushered to the tea room where Mrs. R. C. Collette poured, and Misses Kate Gorbell, Hazel Rayworth, Janie Murray and Daisy Collette assisted in serving. On Friday afternoon Mrs. G. H. Gorbell and Mrs. J. S. Magee ushered. Mrs. P. N. Wyse poured and was assisted in serving by Misses Annie Stewart, Ruth Wyse, Hazel Rayworth and Miss Robertson. Little Miss Audrey Gorbell acted as door attendant.

Mrs. M. A. Wilcox was at home to her friends for the first time since her marriage on Wednesday afternoon at the Passmore, Cameron street. The rooms were prettily decorated for the occasion with potted plants. In the tea room pink and white chrysanthemums were tastefully arranged. Mrs. Wilcox wore her wedding gown of white satin with braided tulle, and was assisted in receiving by her mother, Mrs. Beumant, and her sister, Mrs. J. F. Avaré. The ladies proposed holding a series of dances throughout the winter.

Miss Margaret Price has returned from Montreal where she has been spending several weeks the guest of Mrs. Grant Johnston.

Mrs. Geo. Peters has returned from Boston where she has been visiting friends for the past few weeks.

Mrs. H. L. Bass, who is to spend the winter with her parents in the city for a short time.

ROTHESAY

Rothsay, Nov. 5.—The sudden passing away on Thursday morning of Mr. Robert Thomson caused much sorrow in Rothsay where he has spent many years and his family have spent the summer months. Mr. Thomson's bright, cheery disposition was appreciated by everybody and his many kindly acts will cause his memory to be long cherished. Especially has he been a generous giver and never failing friend to Rothsay Presbyterian church and his many acts of generosity are to be seen in many ways. Such men are sorely needed in a world like ours. Universal sympathy is felt and expressed for his family.

Mr. and Mrs. Ralph Fowler who have lived long at their suburban cottage, Gondola Point, left at the end of last week to spend the winter in New York.

Mr. and Mrs. Robert Matthews also left for New York, going on Saturday after several months spent at Gondola Point.

A new home of Mr. Leonard B. Knight is soon to be occupied. The family are expected to move from St. John early next week to become permanent residents and will be heartily welcomed.

On Saturday evening at "Netherwood" Halloween was celebrated in a very merry manner. The evening began with a masque and the children dressed in variety of costumes and ghosts in variety of costumes. Later in the evening fortunes were told by unrecognized witches and many games and tricks were played to reveal the future were enjoyed by all. Moving spirits in the management of the affair were Miss

Tiny Jack-o'-lanterns set around on the tables made a very pretty appearance. A bevy of pretty young ladies wearing white gowns, yellow aprons decorated with black cats, and black caps, assisted in serving, and excited much favorable comment. Little Miss Dorothy Lawson attended the door, and wore a dainty white dress with yellow streamers and black cap.

During the tea hour Miss Katrina McKenzie presided at the piano and rendered several well chosen selections which were very much enjoyed. Mrs. J. McD. Cooke, who won the Mitchell cup of the Humphrey Golf club, was presented with the trophy on Saturday afternoon at the club house.

Miss Muriel Kinnear, formerly of Moncton, but now of Edmonton, Alberta, arrived in the city on Monday to spend the winter with her parents, Mr. and Mrs. C. H. Kinnear, Bonaventure street.

On Thursday evening Mrs. N. Morton, Bridges street, entertained about twenty young people in honor of her guest, Miss McKay, of Hopewell Cape. A very pleasant evening was spent. Luncheon was served at midnight.

The Halloween Barn Dance in the Curling Rink on Friday and Saturday nights, was a decided success, and the sum of \$688.58 was realized. Every credit is due the Women's General Patriotic League and the ladies who carried through such a successful and enjoyable affair. The ladies proposed holding a series of dances throughout the winter.

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Mrs. Geo. Peters has returned from Boston where she has been visiting friends for the past few weeks.

Mrs. H. L. Bass, who is to spend the winter with her parents in the city for a short time.

Miss Gladys Collette left on Saturday morning for Waterville, Me., to study nursing.

It is expected that His Lordship Bishop Richardson will conduct a confirmation service in St. Luke's church on the 15th inst.

Miss Carman left here last week for St. John where she will be the guest of Mrs. W. D. Forster.

Mr. Max Watson of Santiago, California, is spending a few days with his uncle, Mr. C. R. Watson.

Mrs. A. B. Connell was hostess at a thimble party at her residence on Thursday evening.

Dr. and Mrs. A. H. Prescott returned from their wedding trip, spent in Boston and New York.

Bishop Richardson was guest on Saturday at Rothsay College.

Guests of the week-end at Henderson for a few days are Miss Jessie Fraser and Miss Grace Ayer.

Miss Catherine McAvity of St. John spent Saturday at Riverside with Miss Irene McArthur.

The monthly business and devotional meeting of the Women's Auxiliary is to take place on Monday afternoon at the home of the president, Mrs. Daniel.

A most interesting and instructive talk on "Some lessons to be learned from the war" was given at Netherwood on Thursday morning by Rev. Mr. Hooper of St. John who motored from the city with Mr. Ganong.

Miss Lillian Brock expects to leave shortly for Philadelphia where she is to spend the winter with Mr. and Mrs. J. A. Cathom.

Friends here will be interested to hear of the arrival of a baby girl at the home of English Mr. and Mrs. Fred Corfield on October 12th. Mr. and Mrs. Corfield who were residents here left for England at the end of this summer.

Sussex, Nov. 6.—Miss Kate White, who has returned from a month's visit to Boston.

Mrs. G. A. Dodge, Moncton, was the guest of Mrs. G. W. Sherwood, two this week.

Mrs. F. W. Davidson was in Annapolis on Wednesday, attending the funeral of the late Mrs. Henry Davidson.

Miss Margaret Jones, Hartsville, is guest of Miss Ruth Calhoun.

Mr. and Mrs. George D. Bain, Charlottetown, are visiting relatives in Sussex.

Among the guests at the girls' school on Thursday evening, at her home.

The Misses Upham, Main street, entertained the Holy Club on Friday evening.

Mrs. J. D. McKenna is arranging for a tea and bazaar to be held at her residence, Court street, on November 15th, from four to seven, the proceeds to go towards buying Xmas gifts for the poor.

Mrs. G. W. Sherwood, entertained the Ladies' Society at the Church Avenue Baptist Church, Tuesday evening.

Mr. and Mrs. C. H. McLeod, of Miss

H. Mont Jones
FURRIER
St. John, N.B.

Quality FURS
In Quality You Get Service

You look for most a lifetime of service in the purchase of furs—to have that service you must have quality in the furs themselves and quality in the workmanship.

You select our furs with a quality guarantee and the service and satisfaction of wearing them is enhanced because of the advanced styles we show.

Just now is the best time to select—for fine furs never sold for so little money.

WE INVITE INSPECTION AND COMPARISON

It Pays to Pay For Quality

WOODSTOCK

Woodstock, Nov. 4.—Letters received from Boston state that Mrs. J. A. F. Gordon's health has greatly improved since her arrival in that city.

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Mr. and Mrs. C. H. McLeod, of Miss

The following are sent to any of the booklets for a post card in reply to the Department of Agriculture.

Apple Compton

Boil twelve parts of water by adding a jelly bag; add a few drops of lemon juice and let stand until it shows the seeds of apple. Cook until the seeds are soft and the apples with the syrup and pour the syrup with whipped cream.

Crabapple

Wash and core them thoroughly. Put into a preserving jar until it shows the seeds of apple. Cook until the seeds are soft and the apples with the syrup and pour the syrup with whipped cream.

Beat the yolks of one-half cup of sugar or two minutes a fire. Gradually add apple. Pour into a bowl. Beat the yolks of three table-spoons of sugar. Beat the yolks of three table-spoons of sugar. Beat the yolks of three table-spoons of sugar.

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