

Social Notes of Interest

Mrs. F. T. Dunlop entertained yesterday afternoon at a delightful tea, her guests being intimate friends, many of them nurses. The function was particularly informal. Mrs. D. C. Malcolm and Mrs. John Vaughan presided at the tea table, which was centered as on Wednesday, with scarlet geraniums in a large silver loving cup, one of the prettiest pieces owned by Mrs. Dunlop. The old candlesticks of heavy silver were set with red candles and the effect in the autumn twilight was very picturesque. Mrs. Dunlop's mother, Mrs. L. D. Millidge, received with her.

Mrs. J. A. Boyd, who has been on a trip to the Pacific coast, visiting en route in Winnipeg, Toronto and other cities, has returned home.

Mrs. James Robertson, of Digby, N. S., who has been the guest of Mr. and Mrs. Alfred Morrissey, Hazen street, returned home yesterday.

Mrs. H. O. Clark entertained for a few friends Wednesday afternoon at a sewing party.

Mrs. G. Willford Campbell entertained the executive of the Ladies' Auxiliary of the Y. M. C. A. at her home yesterday afternoon after adjournment of the meeting which convened to discuss the coming function for the 56th anniversary of the Y. M. C. A. Mrs. Campbell had assisting her at the tea hour, her daughters, Mrs. Fred Girvan, Mrs. H. O. Clark, and their friend, Mrs. John MacKinnon.

Mrs. J. W. Young Smith, Mrs. E. B. Chandler and Mrs. Ward Hazen, of Moncton, and Mrs. A. E. Smith, of Shediac, were delightfully entertained yesterday at noon at the Riverside Golf and Country Club by the group of ladies who comprise the Saturday

Night Club. Bridge was played in the afternoon and tea served at five. The weather was ideal for such an occasion, making the morning from and to the city more like an October experience than a November one. Before they leave for Moncton today, other entertainment will be given the guests of yesterday. Some of those present at the function at the Golf Club were Lady Hazen, Mrs. H. B. Robinson, Mrs. Malcolm Mackay, Mrs. Arthur W. Adams, Mrs. Simon Jones, Mrs. Walter E. Foster, Mrs. George K. McLeod, Mrs. J. Busby, Mrs. Stuart Skinner, Mrs. Sherwood Skinner, Miss Helen Sidney Smith, Miss Mabel Sidney Smith and Mrs. Fred Caverhill Jones.

Mrs. H. R. Prince, who has been visiting her mother, Mrs. J. A. Currie, Elliot Row, left last night for her home in Woodstock.

Mrs. Cyrus Shumway, who has been touring in the United States and visiting for some time in her former home in Philadelphia, has returned here and will spend the winter with her daughter, Mrs. Robert Cowan. She is gladly welcomed by her many friends in St. John.

Dr. and Mrs. W. W. Chipman, of Montreal, have arrived home from their trip to England. Dr. Chipman made many friends when here this year, when he spoke before the Columbia College of Surgeons' convention.

J. Vernon Sanderson, who has been very ill in the St. John Infirmary, has returned to the home of his parents, Mr. and Mrs. W. R. Sanderson, 228 King street, West St. John.

Miss Helen Yerna, of Houlton, Me., and Miss Dorothy French, of River-side, were the prize winners at the bridge given by Mrs. W. Grant Smith

YOURS FOR BETTER BREAD

Each cake wrapped

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ASK FOR ROYAL SUBSTITUTES

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BEST YEAST IN THE WORLD

MANUFACTURED BY E.W. GILLET COMPANY LIMITED

ST. JOHN, N.B.

on Wednesday evening in honor of Miss Mary Grant, of St. Stephen. Mrs. Smith also bestowed a pretty guest of honor prize upon Miss Grant at the close of the evening.

METHODIST WOMEN SOCIETIES CONVE

Hold Twenty-eighth Annual Meeting at the Carleton Church

The twenty-eighth annual meeting of the United Women's Missionary societies of the St. John Methodist churches, held yesterday afternoon and evening in the Carleton Methodist church, and was largely attended. Mrs. H. A. Goodwin, wife of the pastor of the Carleton street church presided at the sessions. Miss Loretta Shaw, returned missionary from the Anglican work in Japan, Miss Rose M. Hopkins, new superintendent of the St. John district W. M. S., and Miss Canada, Miss Winifred L. Blair, who is a Mission Circle girl, were guests of honor for the occasion and for the supper hour. Miss Shaw and Miss Hopkins made special addresses.

Those taking part in the afternoon and evening programme were: Mrs. C. F. Sanford, president of the N. B. C. F. branch of the society, Mrs. Robert G. Fulton, wife of the pastor of Centenary church, Mrs. James M. Rice, wife of the pastor of Fairview church, and Mrs. H. E. Thomas, wife of the pastor of Exmouth street church. Others who made up the interesting numbers on missionary topics were Miss Audrey Burpee, Mrs. G. B. Bland, Mrs. A. W. Lingley, Mrs. W. H. Barker, Mrs. J. Shony, Mrs. D. Brunstrom, Mrs. E. Blissett, Mrs. G. J. Barrett, Mrs. R. B. Irving, Miss Edith Magee and several girls of the Exmouth street circle. The ladies of the Portland Auxiliary gave a special number on Miss-box opening. Rev. F. T. Bertram and Rev. Neil MacLachlan also participated in the services in the evening. The discussion on the ill of the world carried out under the title of a Missionary Clinic by Mesdames G. Bissard, H. E. Thomas, A. W. Lingley and W. H. Barker. Mrs. Fulton spoke to the subject and others participated. After the supper a short session of the executive was held.

Miss Hopkins was introduced by Mrs. F. T. Bertram, wife of the pastor of Carleton Methodist church. Miss Hopkins spoke on deaconess work in the several cities where it is carried on in Canada, and showed how closely allied it was to the work of the Woman's Missionary society. She urged the young women to consider entering the deaconess work.

Miss Shaw gave an illuminating address on her experience in Japan and the needs of the country for more workers. Both speakers were heartily applauded.

The supper room was decorated with yellow and white and was under the supervision of Mrs. G. J. Barrett and Mrs. W. H. Rowley. Those who pre-

Sister Mary's KITCHEN

DILL PICKLES.

Every old garden had its bed of dill, and now that so many women are cultivating old-fashioned gardens why not include this fragrant old-timey herb?

Dill can be dried and used during the winter months when greens are scarce, in plain salads, egg salads and with creamed fish. Let stand in cold water to fresh it for winter use in salads.

And nearly everyone likes the tang of dill in pickles with wieners or club sandwiches.

Dill pickles are usually made of cucumbers from three to four inches long. The cucumbers can be put into the brine as gathered, a few at a time, until the crock containing them is full. Then cover with grape leaves to keep crisp and take care of any top spoilage.

Wash cucumbers and wipe smooth and dry. Make a brine of four quarts of water and one quart salt. Put cucumbers in brine, cover with a weight to keep under the brine and let stand 24 hours. Remove from brine. Put a layer of dill in the bottom of a deep crock. Add cucumbers to almost half fill the crock. Add another layer of dill and fill crock to within two or three inches from the top. Cover with a layer of dill.

Pour over a brine made of four quarts of water, one and one-half quarts vinegar, and one quart salt. Let stand for 10 minutes. Let stand till cool and pour over cucumbers. The brine must completely cover the cucumbers to prevent mould. Put a layer

of the grape leaves over the whole.

Ella's Pickles

One cup ground mustard, one scant cup salt, three quarts of vinegar, one quart water, small cucumbers.

Mix mustard, salt, vinegar and water and bring to the boiling point. Boil three minutes and let stand till cold. Wipe cucumbers dry with a clean soft cloth and put in a stone crock. Pour over vinegar and let stand three or four days before using.

These pickles can be made as the cucumbers are gathered. They are not soaked in brine before pickling. To keep, cover with a weight and store in a dry, cool place.

One cup rock salt, one cup mustard, one cup sugar, one gallon vinegar, horseradish root.

Wash cucumbers and wipe dry. Put in a stone crock. Add horseradish root well washed and cut in quarter-inch pieces. Put a layer of horseradish over each layer of cucumbers. Mix salt, mustard, sugar and vinegar and let stand until dissolved. Pour over cucumbers. Continue to add cucumbers and horseradish until crock is full.

Wash and wipe grape leaves. Cover cucumbers with seven or eight long pieces of horseradish and a thick layer of the grape leaves. Put a big plate over the crock and store in a dark, cool place.

The pickles will be ready for use in six weeks. The horseradish root keeps the pickles crisp. If the vinegar is very strong dilute it with water. Too strong vinegar is often the cause of wilty pickles. Rinse pickles in clear water before serving.

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Half-way measures mean nothing to the man, woman or child whose very existence is threatened by the habitual clogging of the elimination channels. Foods with only part bran can never clean and sweep the intestines in the nature-way as does Kellogg's Bran, cooked and krumbled.

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Kellogg's Bran is delightful as a cereal, sprinkled over any hot or cold cereal, or served in countless appetizing ways in baking and cooking. It makes the best sort of pancakes, muffins, raisin bread, macaroons, etc., you ever ate. And, each mouthful contributes to health! Kellogg recipes are printed on each package. Kellogg's Bran works for you all the time! Your physician will recommend Kellogg's Bran for constipation.

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