

Berlin Society News

Miss Lillian Breithaupt left on Friday for a visit with friends in Ottawa.

Mrs. Arthur J. Reynolds returned on Wednesday from Seaford, where she had been spending a few days with her parents, Mr. and Mrs. George Sils.

Mrs. Miller of London, was the guest of Mrs. W. Mahlon Davis for a few days of this week.

Mrs. A. J. Gabel is giving a tea for her daughter Miss Ida, this afternoon at four o'clock.

Mrs. F. Guy Millar, of Buffalo, is visiting Mr. and Mrs. Alex. Millar, Queen street, north.

Mrs. Frank Haight, of Waterloo, gave a "Thimble Party" yesterday (Friday) afternoon, when the ladies spent a few hours very pleasantly. Mr. and Mrs. Haight have invited a number of young people to a card party on Friday evening next, February the eighteenth at eight o'clock.

Mrs. William Ross, "Bon Accord," has been spending part of the week with Mrs. Wm. Davidson in Toronto, and with her daughter Mrs. R. G. Baird in Oshawa.

Mrs. A. F. Purvis is visiting her parents Mr. and Mrs. H. G. Browne, King Street West. Mr. Purvis has resigned his position in Minneapolis and is now in New York City.

Mrs. Henry Lang, of Port Elgin, is the guest of Mr. and Mrs. John A. Lang, Water street.

Mrs. A. T. Bowles of Leamington, is spending a few days in town. Mrs. Bowles will sing to-morrow at the morning service of the First Church of Christ Scientist, and in the evening at St. Andrews Presbyterian Church.

Mrs. Harvey James Sims will entertain a large number of young people at a "Valentine Tea," next Tuesday afternoon at half past four o'clock.

Invitations are out for the annual dinner of the "The Berlin Club Limited" to be held at the Club on Wednesday, Monday evening, February the thirteenth, Colonel George T. Denison, of Toronto, will be the guest of honor and will speak on the subject "Canada and the Empire."

Special missionary services will be held in the Church of St. John the Evangelist on Sunday and Monday next. W. R. Allen Esq., M. A. Secy. Anglican Branch L. M. M. will be the speaker on Sunday morning, and the Rev. Canon Gould, B.A., M. D. General Secretary M. S. C. C. and Mr. Allen will address a meeting on Monday evening at 7.45 o'clock. There will be special music at the eleven o'clock service on Sunday morning. All are cordially invited to be present.

Mr. Winford W. Davis, of the Bank of Commerce staff, has been transferred to Prince Rupert, where his uncle Colonel W. M. Davis is now residing.

Mrs. John Fisher, of Kincardine announces the marriage of her daughter Mary (Maggie) to Mr. Harry T. Hurdon, of Duluth, on Friday February the third, 1911. The marriage took place, very quietly, at the home of her sister Mrs. J. Scully, Frederick street. The Rev. H. W. Crews, of Trinity Methodist Church was the officiating clergyman.

Mrs. James A. Scellen will be the hostess of a "High Tea," followed by cards, next Wednesday evening at six o'clock.

Miss Smyth gave a Snow Shoeing Party on Thursday evening, when about thirty of her young friends enjoyed a tramp of three or four miles. They afterwards returned to Miss Smyth's home on Duke street, where refreshments were served, bringing to a close a most delightful evening.

The "Twin-City Skating Club" will hold a "Children's Valentine Party" at the Auditorium on Friday evening next, February the 18th. Members are requested to attend in "Children's costume" confining their ideas to under six and over six. During the intermissions of the programme of music by the band, the following games

in which all in costume are asked to take an active interest, will be played, "Pomp, Pomp Pullaway," "Race," "Tieing the Tie," "Drop the Handkerchief," "Nuts in May," "Backward, turn backward O Time in your flight, Make me a child again just for to-night."

Miss Lillian Tyson entertained a small company of guests at the home of Mr. and Mrs. J. M. Scully, Water Street on Thursday evening. Progressive "500" was played. Mrs. A. J. Reynolds and Mr. G. D. Richmond scored the most points and were awarded the prizes.

Mr. and Mrs. Hartman Krug have issued invitations for a dancing party at the Concordia Hall, on Thursday evening next February the sixteenth at eight o'clock. They are giving the dance for their daughters' friends, and the young, and younger married people have been invited.

Quite a number of our citizens, among whom were Mrs. T. J. Mowat, Mrs. Racine Pollock, Mr. and Mrs. H. Leslie Staebler and Miss Ida Shantz, availed themselves of the opportunity of hearing the Mendelssohn Choir concert in Toronto this week. Once a year this "Feast of Music" is afforded our music loving people, and happy are they who can attend the concert and hear this choir, the excellence and beauty of whose music, and fame of whose director Prof. A. S. Vogt, has spread far and wide.

The members of the Princess of Wales Chapter of the Daughters of the Empire have been very successful in their collections for the final payment on the Queen Victoria monument. They are still owing about one hundred dollars. This amount they are quite sanguine, will be forthcoming by the time of their annual meeting, which will be held February 28th.

The Twin-City friends of Mrs. P. H. Sims and Mrs. Stewart (nee Miss Rella Sims) will be interested in the following taken from Wednesdays Mail and Empire. "On Dit," Mrs. P. H. Sims and Mrs. John Ross Stewart were the joint hostesses of a tea yesterday afternoon at 98 St. George Street, when the former was wearing a beautifully embroidered gown of pink crepe de chine, with white lace and gold on the bodice, and diamond ornaments; Mrs. Stewart was in pale blue Dresden chiffon over satin, with sapphire velvet bands and gold lace, a pearl necklace and corsage bouquet of lilies. The drawing room was most effective. The arrangement of daffodils in front of a large mirror, in the leaded glass case, was a silver-edged mirror and large bouquet of Richmond roses and lilies, smaller vases of the same flowers surrounding it. The assistants included Mrs. Sims (Berlin, Ont.), Mrs. Chalcraft, Mrs. Warwick, Mrs. Morrison, Mrs. Percy Biggs, Miss Cornelia Heintzman, Miss Ryan, Miss Ferguson.

Miss Snell, of London, who has been visiting Dr. and Mrs. Wm. T. Wallace, has returned home.

The regular fortnightly meeting of the "Womans Musical Club," was held at the home of one of its members, Miss Lottie Ahrens, last Saturday afternoon. The attendance of members was the largest of this season. Mrs. J. J. Mowat and Miss Ahrens were the convener. The paper on "American Composers" by Mrs. William H. Briethaupt was instructive and greatly appreciated and the program throughout was particularly good. At its conclusion Mrs. Ahrens and her daughters served delicious refreshments. The following numbers were given: Local—Rosalie—De Koven—Miss Dora Forsythe. Piano—Sous Bois—Staub—Miss Gertrude Wells. Vocal—Time's Roses—Barry—Mrs. Harry Lackner. Quartette—The Night has a Thousand Eyes—Parks—Miss Dora Forsythe, Miss Lottie Ahrens, Mrs. Archibald Kerr, Mrs. T. J. Mowat.

Paper—American Composers—Mrs. Wm. H. Breithaupt. Vocal—The Sea—McDowell—Mrs. Herbert Snyder. Piano—(a) Consolation. (b) Spring Song—Mendelssohn—Miss Daniels. God Save the King. The club will meet at Mrs. Herbert Snyder's in Waterloo, next Saturday

afternoon, February the eighteenth, when Italian composers will be taken up.

Next Tuesday will be St. Valentines Day. The custom of sending valentines or messages of love and devotion, is not as popular as it was many years ago and yet within the past few years it has been revived to some extent. We quote the following by Minna Thomas Antrim in February Lippincott's. "Saint Valentine"—"How the dear old Patron Saint of lovers must sigh as he thinks of the changes that one hundred years has wrought. A hundred years ago the fond lover evoked him humbly the while pondering for months ahead as to the best rhymes to accompany the inevitable Bleeding Heart (personally drawn and painted). With Quill in hand, and said how near, every Romeo turned midnight candle and filled words to the measure of his Passion. Modern Weavers find their days are too short for dalliance, for verse making or gentle wooing. The present-day Romeo finds a dozen "beauties" or orchids or a jewelled bauble, quite as effective and much more to his taste and his Lady's taste. Bleeding Hearts and toil won rhymes—if he remembers St. Valentines Day at all. And yet to the heart of every woman not calloused by the vanities, the personal note strongly appeals. Unspoiled women love St. Valentine as fondly as cynical men despise him. True there are to-day men who still write verses to living or dead lovers, in honor of the Old Saint. And the children—they never forget him, as Postmen can vouch. Lovers of to-day, however, unless he furnishes an excuse for a frolic, a surreptitious offering, or an indulgence to a childish sweetheart or wife, laugh and ignore the Saint of the flying Dart."

Miss Guillot, who has been spending the past month with her sister, Mrs. Van Hook, at Pittsburg, has returned.

Woman's Column

DISHES MADE OF PORK.
Directions for Sparerib Pot Pie and Broiled Pigs' Feet.

Of course, readers have all often eaten pork pie, but have you, any of you, ever made a sparerib pie? I think them very nice, much better than the ordinary pork pie. Cut the ribs into pieces

about four inches square, cook until tender in water which just covers them, and when they are done pour off the liquor and allow it to cool, then skim off all the fat. Remove all the ribs but a single layer in the bottom of the pot, season with salt, pepper, and powdered sage; add a layer of thickly sliced tomatoes—which also season—and some tiny baking powder biscuits made of very soft dough; continue these layers until the meat is all used, finishing with a layer of the biscuits. Now pour on the strained liquor made boiling hot, adding enough boiling water to come nearly to the top of the biscuits, but not to cover. Fit a tight lid on the pot, put a weight on it, and boil forty minutes without removing the lid. Be sure not to touch the lid, for if you do your biscuits or dumplings will be heavy and your pie spoiled. When done, arrange the solid parts neatly on a hot platter, thicken the gravy with flour and butter rubbed together, cook two or three minutes, and pour it over the contents of the platter.

Broiled Pigs' Feet.

Wash and clean four pigs' feet, place them in a kettle with one onion, one small carrot, one small celery stock sliced, some thyme and laurel, cover with cold water, and allow to cook till tender for about four hours. When tender take up and drain. Cut the feet in two, lengthwise, dip them in butter, roll in bread crumbs, and broil them for ten to fifteen minutes. Serve with mustard and mashed potatoes.

Salad of pigs' feet is also nice, but is a luncheon dish only. Cook as above, and when drained cut the feet in pieces about two inches long, and put them into a salad dish, in which you have well mixed in advance one tablespoonful of oil, four tablespoonfuls of vinegar, one heaping tablespoonful each of parsley and chives, finely chopped fine, salt and pepper to suit the taste. Mix well and serve.

Pork Chops a la Parisienne.

Fry the chops in a frying pan with two tablespoonfuls of butter, until well colored. Make them up in a hot platter, and to the butter in the pan add one tablespoonful of flour; stir until well browned, add a tablespoonful of lemon juice, two tablespoonfuls of stock, one tablespoonful of any good table sauce, and six small gherkins sliced. Boil all together for ten minutes and pour over the chops.

Pork Chops Broiled.

Dip the chops into melted butter, roll them in bread crumbs, and let them broil until done. Serve with tomato sauce.

E. P. Cornell's Dental office will be open every Tuesday and Thursday evening from 7.30 to 9.

OLD NEW ENGLAND CAKES.

Loaf Cake—Two cups of bread dough, two cups of loaf sugar, two eggs, a half-pound of stoned raisins, nuts, nutmeg and mace to taste, are required for this cake. The butter and sugar should be creamed, then added to the dough. After these have been thoroughly stirred together, the eggs are incorporated, the whites and yolks having been beaten separately. The longer the cake mixture is beaten the more successful will the results be.

Quick Loaf Cake—This calls for two cups of sugar, one of butter, four level cups of flour, one of milk, three eggs, a generous half teaspoonful of soda, two-thirds of a teaspoonful of cream of tartar, raisins, spice and a little brandy.

Pineapple Cake—The writer of the recipe for this asserts that it is delicious, a fact which all who have tasted it, will vouch for. Bake three or four layers of good rich cake in jellycake tins. A large, ripe pineapple, which has been peeled, should then be grated in a bowl and a fresh coconut into another. When the cake is done, cover a layer with pineapple, another with coconut, and so on. The top should be covered with pineapple and coconut mixed, over which the whites of two eggs, beaten to a stiff meringue, are spread. Set the cake in the oven just long enough for the meringue to harden.

Coffee Cake—The ingredients are one cup of molasses, one of brown sugar, one of butter, one of currants, one pound of chopped raisins, one cup of strong coffee, four cups of flour, one beaten egg, two teaspoonfuls of allspice, two of cream of tartar and one of soda and ground cloves, mace, nutmeg and cinnamon to taste.

Jenny Lind Cake—One pint of sifted flour, three tablespoonfuls of melted butter, one cup of milk, one egg, a half teaspoonful of soda dissolved in a tea-cup of milk, one teaspoonful of cream of tartar and a little nutmeg are required for this. Two cups of sugar, one of milk, a half cup of butter, a teaspoonful of saleratus, two teaspoonfuls of cream of tartar, the whites of three eggs and lemon flavoring to taste.

Lemon Cake—The ingredients are five eggs, one teacup full of butter, three teacups of sugar, four of flour, one of milk, three-quarters of a teaspoonful of soda, two teaspoonfuls of cream of tartar, the juice of one lemon and the grated rind of two. The soda should be dissolved in milk and the cream of tartar stirred into the flour.

Water Jumbles—Three or four eggs, according to size are needed for these crisp little cakes, which will be found a welcome addition to the afternoon tea table. The other ingredients are one pound of flour, three-quarters of a pound of butter, the same quantity of sugar and nutmeg to taste. Roll as thin as possible and cut in small round cakes.

Sugar Ginger Cakes—For this take two teacups of white sugar, one of

butter, a half cup of milk, three eggs, a half teaspoonful of soda, ground ginger to taste and sufficient flour to roll out. Cut in small cakes.

Tumbler Cake—This cake calls for four tumblers of flour, two of sugar, one of milk, three-quarters of a tumbler of butter, three eggs, two heaping teaspoonfuls of cream of tartar, one of soda and nutmeg to taste. Raisins and citron may be added if desired.

AN OLD IDEA

Shown to be Absolutely False by Modern Science.

People used to think that baldness was one of those things which are handed down from generation to generation, from father to son—just like a family heirloom.

Science has shown the fallacy of this belief by proving that baldness is not a constitutional disease, but the result of a germ invasion of which only Herpicide can effectually rid the scalp.

Washing only cleans the scalp of Dandruff, it doesn't kill the germs.

Destroy the cause you remove the effect.

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Sold by leading druggists. Send 10c in stamps for sample to The Herpicide Co., Detroit, Mich.

Send 10c in stamps for sample to The Herpicide Co., Detroit, Mich.

If not at your drug store, we will deliver it prepaid at your home upon receipt of \$1.00. Satisfaction guaranteed. Address The Herpicide Co., Windsor, Ont.

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In Command of "B" Battery.

Kingston, Feb. 7.—Saturday Major D. I. V. Eaton, Ottawa, took over the command of B Battery, R.C.H.A., filling the place of Major Henri Panet, who had been ordered to England for a year, to be attached to a horse artillery battery. Major Panet will go to England this week.

INQUEST TO-MORROW.

Inquiry Into Wreck on G.T.R. Will Be Searching.

Woodstock, Feb. 7.—Dr. Staples, coroner, of Princeton, announced yesterday morning that he would open an inquest on the bodies of the dead trainmen in the hall at Princeton on Wednesday afternoon next, on the arrival of the accommodation from London, which will bear several of the witnesses.

The scene of the wreck was just about 200 yards within the Oxford boundary, and as Dr. Staples is the coroner for that section, he took charge of matters.

"The wreck is one of the worst of the many we have had in our boundaries," said Dr. Staples, "and you may depend upon it that as far as I myself and the jury can investigate, we will fix the responsibility where it belongs, if it is possible to do so. At present it looks as though the crew of the light engine had run past their order, but the truth of this can only be ascertained when the surviving trainmen and other witnesses are put on their oath."

"I am summoning all these men, together with other eyewitnesses of the wreck, and the investigation will be as thorough as we can make it."

Says He Was Overworked.

London, Feb. 7.—Conductor William Meecham, in charge of the light engine at the Richmond wreck, was in the city Sunday for some hours. A reporter called at his home, 406 Rectory street, and was told that he had not been at his home since Saturday night.

Meecham, it is said, reached London on train No. 7 Sunday morning. Supt. Bowker received word that Meecham was to be ordered to Stratford, and he sent a message to the house last night to that effect.

"I do not know whether he has been in the city or not," said Supt. Bowker.

A brother-in-law of the much-wanted man said yesterday, in answer to the question, if Meecham had been home: "We have heard nothing about him. We know that he was in the wreck, but he has not been here and we have not seen him."

"Have you heard from him?"

"No, we have not heard a thing. They worked the poor fellow to death. He was not home for three weeks until Saturday night, and then he had to go right out. He has not had a minute to himself in three weeks."

Engineer to Blame, Says Gillen.

Toronto, Feb. 7.—Grand Trunk Superintendent Gillen, when interviewed yesterday concerning Saturday night's wreck near Paris, said that the "collisions" would not have occurred had Engineer Erreel of the megul engine complied with the rules of the signal code.

The official admitted the entire loss of the baggage and mail cars, the complete destruction of three first-class coaches and the putting out of business for two months of two engines. Exclusive of any claims which may be brought against the company, Supt. Gillen estimated that the accident would mean a loss of between \$16,000 and \$24,000 to the Grand Trunk.

TELEGRAPHIC BRIEFS.

A resident of L'Orignal confessed to having fired several buildings. Blizzard plays havoc with train schedules throughout the province. The coroner's jury at Colborne found that Mrs. Teasdale died from natural causes.

James Mausfield of Kinnmount was sent to jail for six months for tampering with a locomotive. James Morrow was instantly killed while at work in Col. Pope's mill at Bury, Que., yesterday. He was caught in the shafting.

Earl Percy left Ottawa yesterday for New York to act as one of the ushers at the wedding of Lord Decies and Miss Vivian Gould.

Benj. F. Brook of the Listowel Woollen Mills Co., a prominent business man and Mayor, died unexpectedly yesterday afternoon.

CONDEMN RECIPROCITY

Balfour and Lansdowne Denounce It in British House.

Magnificent Pageant Marks Opening of Session In the Old Land—King George Reads Speech From Throne—Royal Equipage Is Surrounded by Secret Police, But Suffragettes Hold Off.

London, Feb. 7.—The formal opening of the new Parliament yesterday was marked by gorgeous ceremony and was attended by King George and Queen Mary and their suites, most of the dignitaries of the Empire, many members of the diplomatic corps and all others who could crowd within the doors of Westminster.

The processional display of nobility and military was one of magnificence. The streets were massed with people from dawn on, waiting to catch a glimpse of the coach containing the King and Queen and the Prince of Wales. Among the spectators were many Americans, some of whom paid large prices in order to see the great procession. The immense throngs cheered mightily for the King and Queen.

The suffragettes gave up their proposed attack upon the Parliament Building and King George at the last moment. Christabel Pankhurst, one of the leaders of the militant suffragettes, issued a statement declaring that no attempt would be made to storm Parliament or mob the King. However, believing this might be a ruse, the police kept up their strict guard.

Following the example of his father, the late King Edward, King George V. delivered the crown's address to Parliament in person. It contained a strong plea for the furtherance of friendly relations between England and other powers of the world. After expressing pleasure at the result of the trip of the Duke of Connaught to South Africa, the King said: "My relations with foreign powers continue friendly. Japan intends to terminate the treaty of 1894. It is hoped that satisfactory arrangements can be made for a new treaty."

The King next referred to the action taken by the British Government to restore order along the trade routes of Southern Persia.

His Majesty announced that proposals will be submitted to settle the relations between the two Houses of Parliament, with the object of securing a more effective legislation.

That the King made no further announcement on the veto question caused great surprise among members of both branches of Parliament.

Continuing his speech His Majesty announced that measures would be presented to provide insurance for the industrial population against sickness and invalidity. This measure will embody the plan of a slight tax to provide the principal for the payment of the insurance pensions.

Both Lord Lansdowne and A. J. Balfour took occasion to denounce the reciprocity agreement between the United States and Canada, but the evening session was mainly devoted to getting the legislative ship under way.

Premier Asquith gave formal notice of the veto bill, and his intention to claim the whole time of the House until the Easter recess in order to get the veto bill disposed of before the coronation. The Government's policy was discursively criticized in the two Houses, but outside of references to the reciprocity agreement, the debate on the address was of no special interest.

Lord Lansdowne intimated that the House of Lords was still ready to negotiate with the Government on the necessary changes in the constitution of the Upper Chamber and the relations between the two Houses. James Ramsay MacDonald, who yesterday elected chairman of the Labor party to replace George Nicoll Barnes, who retired on account of illness, characterized Mr. Balfour's description of the reciprocity agreement as an imperial disaster, as the most awkward and colossal blunder he had ever heard in Parliament.

The Prime Minister replied to the Opposition speeches, saying that for the present it would be wise to withhold criticism of the reciprocity agreement. It was as certain as the rising of the sun, that sooner or later the U. S. would have been bound to level the tariff wall with Canada. He said it was certain that the Government could do nothing by preference to prevent the natural trend of events.

It is expected that the debate on the address will be carried over into next week. As the speech from the throne made no mention of the Aliens Act, the Opposition has given notice of an amendment raising this question.

The Irish party, at a prolonged meeting, adopted a resolution to the effect that, while approving the principle of the payment of members of the House of Commons, they desired this measure excluded until home rule has been granted, preferring to depend on voluntary contributions; and would therefore ask the Government to devote the money to some useful public purpose in Ireland. It is known that Mrs. Asquith is opposed to any such differential action, and is unlikely to accede to this.

Want Better Food.

Montreal, Feb. 7.—Claiming that their food is not fit to eat, the students of the Presbyterian Theological College threaten to leave the college in a body unless some change is made. Incipient riots have broken out in the dining-room on several occasions, and recently the trouble came to a head, when the students complained to the faculty.

Power For Eastern Towns.

Kingston, Feb. 7.—Ald. R. H. Toye went to Toronto yesterday to interview Hon. Adam Beck regarding power for Eastern Ontario municipalities. He will also visit Brantford and Guelph, to inspect garbage systems.

If you are undecided about your insurance call on "The Reliable Insurance Agents," H. L. Staebler and Co., 11 Queen St. south, or phone 98.



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Hidden between two crisp, beautifully browned biscuits of unique design, is a fairy-like cream, with a flavor of pure lemon juice. About sixty to the pound.