

Social Notes Of Interest

Badminton was given the full attention of a large representation of the membership on Saturday afternoon. Mrs. George K. McLeod and Mrs. J. Bushy, her sister, presided at the tea hour. There was a continual waiting list of players, who enjoyed the game to the limit. A tournament was held on Tuesday, which will be followed by the Canadian championship try-out on Wednesday at the regular afternoon game. Those winning on that occasion will be entitled to go to Quebec to the Dominion contest. Shown those at Saturday's game were Lt. Col. and Mrs. Herbert C. Spaulding, Mr. and Mrs. Simeon Jones, Mr. and Mrs. Stuart Skinner, Mrs. Otto Nae, Mrs. Philip Nae, Dr. and Mrs. L. de V. Chipman, Archdeacon A. H. Gower, Mrs. W. J. Angus, Miss Jean Angus, Mr. and Mrs. F. W. Daniel, Major and Mrs. Raban Vince, Captain and Mrs. H. A. Campbell, Col. and Mrs. Walter A. Harrison, Captain W. V. R. Winter, Mr. and Mrs. H. M. Macdonald, and Mrs. Harold Chadwick and their guest, Mr. J. Sharples, from the Empress of Britain, Mrs. Elliott, wife of the commander of the Empress of Britain, Captain and Mrs. Gerald Purling, Mrs. Fred Caverhill Jones, Miss Clara Schofield, Mrs. Daniel Mullin, Mrs. W. A. Henderson, Miss Beryl Mullin, Miss Audrey McLeod, Miss Hortense Maher, Miss Jessie Dawson, Mr. and Mrs. A. W. Murray, Mrs. Harold Schofield, Mr. Fred Short, Mr. Hazen Short, Miss Kathleen McAvity, Miss Helen Sidney-Smith, Miss Royce Carter, Miss Althea Hazen, Miss Edythe Mitchell, Miss Elizabeth Foster, Miss Marion Henderson, Miss Kathleen Coster, Mr. Eric Thomson, Mr. Douglas McKean, Mr. Charles Botwick, Mr. Ronald Jones, Mr. Leslie Jones.

Miss Sybil Barnes entertained at a delightful function on Saturday afternoon, when five tables of bridge were played. The prize winners were: Miss Helen Hayes, Mrs. Sherman Dearborn and Miss Margaret Gilmour. Pink snapdragon made the room very attractive. Those participating in the game were: Mrs. Thomas McAvity, Mrs. Harry Hearn, Mrs. Sherman Dearborn, Mrs. John H. Marr, Mrs. Albert Brown, Mrs. Roy Lewis, of Montreal; Miss Murray Sheldale, Mrs. Bradford, Mrs. Gilbert, Paul Cross, Mrs. Lloyd Drew, Miss Marion Henderson, Miss Marion Macdonald, Mrs. Frances Jordan, Miss Helen Hayes, Miss Marjorie MacIntyre, Miss Margaret Gilmour, Miss Ellen Kew, Miss Alice Young, Miss Aileen Rogers and Miss Alice Bell. Miss Barnes entertained again in the evening at a mixed bridge.

Mrs. J. W. Donville and daughter, Miss Annie Donville, will leave tomorrow for New York, going from their home in Montreal. They will sail from New York to the Mediterranean on a cruise and will spend the winter abroad, returning home in May.

Major C. Lionel Hamilton has arrived in London, England, and it is reported that he has been made a knight. His many friends in St. John will hope for his success in his business venture.

Mrs. William Starr, of Rothesay, is visiting in Montreal, with friends.

Mrs. George Amland entertained at four tables of bridge last Friday evening at her residence, 1000 St. John street. The prize winners were Mrs. Roy Sippel, Mr. Allan Leavitt, Miss Lytle Turner and Mr. John Murray. One table of auction bridge was played at which Mrs. Phoebe Ellisworth was the prize winner. Mrs. Amland served delicious refreshments and was assisted by Mrs. Ralph Smith and Mrs. Roy Dore. After supper, Miss Alicia Heales and Mrs. Smith played delightfully on the piano. Mrs. Amland sang for her guests, making a happy ending to a most enjoyable evening.

Mrs. W. G. J. Watson was hostess last week in honor of Mrs. G. M. Barker prior to the departure of Mrs. A. B. Wetmore, who is leaving for the tea cups at the tea hour and was assisted in serving by Mrs. Margaret E. Elliott, Mrs. John Spence and Miss Edith Heaver. The decorations were pink snapdragon which were very attractive in the pretty rooms of Mrs. Watson's new residence, 57 Hazen street, into which they have recently moved.

Miss Leslie Lorison, niece of Mr. S. S. Thorpe, of the Customs department here, who is studying nursing in Providence, R. I., passed through the city on her way to Sackville, where she will spend her vacation with her aunt, Mrs. Horace Fawcett and Mr. Fawcett. Miss Lorison has succeeded well at her work and is having her first holiday after one year's course in the hospital.

Mrs. Robert G. Fulton has gone to Grand Manan to visit her parents, Mr. and Mrs. H. E. Fraser.

Mr. H. S. Culver, United States consul, and Mrs. Culver, were "at home" to a large assembly of friends one evening last week. The interest centered around an address given by Dr. Edna McKinney, of Boston, which was illustrated by drawings done by Miss Marion Jack, the well-known artist. The subject was the Holy Land and the places frequented by the late prophet Abdul Baha, whose followers will study his teachings of unity and peace for the world. The customs of the people in the places pictured and described were also discussed and Dr. McKinney recited with fine expression for the many guests. Among those present were Mrs. George E. Carter, Mrs. H. Colby Smith, Mrs. W. R. Bennett, Mrs. J. N. Smith, Mrs. Hazen McLean, Mrs. George Nixon, Miss Jean Nixon, Mrs. Ernest Waring, Miss M. Waring, Mrs. Harold Climo and others.

Much interest centres around the wedding of Edith Temple Allen, daughter of the late Fred S. Hilyard and Mrs. Bertha Hilyard, who resides in Halifax, but who was formerly a resident of Fredericton, where her late

In The Shadow of Gallows, Condemned Woman Stifles Terror By Crooning Baby Lullabies



MRS. SABELLE NITTI CRUELLE.

Chicago.—With weird incantation through the condemned chambers of the death house here resound the sibilant echoes of a discordant lullaby as Mrs. Sabelle Nitti Cruelle lulls herself with the opiate of song to meet the hangman's near embrace.

Dumpy and squat and with no redeeming gift of grace, the dumb-like little peasant woman marks time for the grim reaper soon to claim her on the scaffold in jury-metred penalty for murdering "her man."

Her dilemma presents an anomaly of tragedy since she is but a creature of primitive physical instincts and husband was postmaster. Mrs. Allen was married to Mr. W. J. Gillin on Dec. 15, in Bermuda, where she met him while traveling for a large publishing house. Mrs. Gillin was one of the most popular girls in fashionable circles in Fredericton and St. John, where she has many relatives. Her uncle is Mr. Edward Hilyard and Mr. Herbert is a grand. She is a granddaughter of the late Senator Thomas Temple, of Nova Scotia. Mrs. Gillin will receive many expressions of good wishes from her many friends here and a hearty welcome when she and her husband come for a visit.

Major and Mrs. Frank H. Rowe announce the engagement of their daughter, Miss Georgie Estella Murdoch, to Mr. Ellsworth Horatio Ritchey, the marriage to take place at an early date.

Mr. and Mrs. Guy S. Lordy, who were married recently in Truro, N.S., have arrived in the city and have taken up residence at 64 Elliott row.

Mrs. A. E. Jones, Princess street, was hostess at Saturday night at four tables of bridge. The prize-winners were Mrs. Don Seely and Edgar Logan.

Messrs. Murdoch Lydon and Barry Lydon, of Waterloo, Ont., have returned to their studies at St. Joseph's University after the holidays spent here with relatives.

Mr. Arthur Burns, son of Mr. and Mrs. T. M. Burns, has returned to St. Joseph's University. Mr. Burns has applied for a place on the staff of the John Playgrounds Association this coming season.

Mrs. H. A. Fraser was a hostess for her 10-year-old daughter, Miss Louise Fraser, on Saturday afternoon last, from 4 to 8 o'clock, for several young friends. Miss Louise was a charming little hostess in her frock of white silk and received her guests in the pretty drawing-room where red geraniums made a pretty brightness in the decorations. The tea was served at several small tables that were very attractive with their trimmings of red geraniums and red candles. The girls all wore their prettiest frocks and made a very picturesque scene. Those who enjoyed the games, music and folk dances were Jean Brittain, Marjorie MacPhail, Margaret Marshall, Georgina Earle, Lena Earle, Helen Lewis, Ruth Lewis, Margaret McDermott, Patience White, Marion Magnusson and Dorothy Wetmore.

Mrs. J. E. Allingham, 1 City Line, was a hostess at a bridge party last week for about twenty-five guests. The prizes were won by Miss Muriel Mahoney and Mr. Roy Thompson. Miss Gertrude McKenna gave much enjoyment with her piano playing. Mrs. Evelyn Cheeseman assisted the hostess with the refreshments. The evening was greatly enjoyed. Among those present were Mrs. McKel, Miss McLeod, Miss Thelma Cheeseman and Miss Evelyn Cheeseman. Miss Muriel Mahoney, Miss V. Thompson, Mr. Roy Thompson, Mrs. D. H. Roxborough, Miss Angeline Roxborough, Miss Gertrude McKenna, the Misses Hazel and Willa McLeod, Mr. and Mrs. Percy Bosance, Mrs. L. N. Appleby, Mrs. J. Woodland, Mrs. Herbert McLeod, Miss Villa Woodland, Mrs. Laura Cheeseman, Miss Elizabeth Cheeseman, Mrs. Lawrence Melvin, Mrs. Philip Hann, Mr. Hudson Cheeseman and Mrs. Charles Elgey.

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TORONTO MONTREAL

Bright Spring Gowns

By HELEN ROSS

(Written for the United Press.)
New York, Jan. 14.—The League of Nations may be defunct, but the vivid coloring of the clothes of every nation under the sun will brighten up Milady's spring wardrobe.

Three-quarter length jackets, in some cases, with a narrow upstanding mandarin collar, will be worn over light spring frocks. Plain little choicelike frocks will be embroidered on pockets, hems and tucks like a Chinese laundry ticket. Heavy soft crepes, brilliantly figured, and vivid prints in Hungarian fashion, sometimes quilted, sometimes cut into straight slim little skirts and jacket suits, will be seen everywhere in preference to plain colors.

The peasant shawl, first introduced as an integral part of the costume at the Soviet Fashion Show in Moscow, proved so decorative that it will have a prominent place in spring fashions, bringing the whole Russian motif along with it. Brilliant colors—elaborate figures—silk, tabe-like lines these strike the general note of the incoming styles.

In her mind, is the reason why the jury brought in the verdict of guilty for the murder of her husband, Frank Nitti.

Song Is Her Balm.

Except for the half-realized dread of "strangeness" and the separation from her "babes," Sabelle would call the jail a refuge.

She has erased the physical tragedy of surroundings with her song. Seemingly, it has beaten down the sharpest pang of memory and dread of what has been ordained. However, the common guess, both inside and outside the jail, is that she never will be executed.

The only other woman ever sentenced to death in Illinois, 27 years ago, escaped the penalty.

But Sabelle's eyes are gazing over her, the sword of Damocles as plainly as ever did a king.

Gripped with physical panic she is powerless to philosophize.

Nor does it make much difference to her that legions of her own sex, drawn from welfare agencies and civil clubs, are bearing succor to her.

SISTER MARY'S KITCHEN

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

STEW AND POT ROASTS.
Savory stews and pot roasts are most acceptable for winter dinners. Cheap cuts of meats can be used to advantage. The finished dish is both appetizing and nourishing.

The success of such meat dishes depends on the careful seasoning and cooking of the meat. Greater skill and cleverness are required to prepare a delicious stew than to broil an expensive steak. The steak might be dubbed "fool proof," for only the most villainous cooking could ruin it, while stewing meat and pot roasts must be treated with care and thought to make them popular.

Pot Roast of Beef.
Four or five-pound piece of beef cut from the fore quarter, 1 onion, 1 bay leaf, 1/2 teaspoon pepper, 1 quart can tomatoes, 1 cup boiling water.

Wipe meat with cheesecloth wrung out of cold water. Rub well with salt. Try fat from a few small pieces of beef suet. The frying pan should be oiled just enough to prevent the meat from sticking. There should be no surplus fat. Sear the entire surface of the meat in frying pan. Put in stewing pan and add remaining ingredients. Cover tightly and simmer until meat is tender. It will take about three hours. Arrange meat on a hot platter and rub liquor in the pan through a pure sieve. Pour over meat and garnish with parsley.

Savory Meat Balls.
One pound beef cut from lower round, 1/2 cup dried bread crumbs, 1 egg, 2 tablespoons milk, 1 teaspoon salt, 1-8 teaspoon pepper, few gratings nutmeg, 3 slices fat salt pork, 2 tablespoons flour, 1/2 cups brown stock or water, pepper.

Mix about two tablespoons of finely chopped suet with the lean meat. The butcher will put the meat through his food chopper. Save the bone and boil for 2 hours. Mix the chopped meat with bread crumbs, salt, nutmeg and pepper. Add egg slightly beaten with milk. Mix thoroughly and form into small balls not more than one and one-half inches in diameter. Let stand in a cold place for an hour to become firm. Fry out fat from salt pork. Drop meat balls in the hot fat and brown quickly. Remove balls from fat and pour off all but two tablespoons. Brown flour in fat. Slowly add, stirring constantly, the stock, bring to the boiling point and add pepper. Add browned meat balls and cook lightly. Simmer one and one-half hours. Serve on a hot platter, pour over sauce and garnish with parsley.

Hungarian Goulash.
Two pounds lean beef, 1 onion, 1 cup shredded cabbage (optional), 1/2 cups diced raw potatoes, 1 teaspoon salt, 1/4 teaspoon pepper, 4 cups boiling water, 3 tablespoons butter, 3 tablespoons flour.

Chop a piece of beef cut from the lower round. Cut in inch cubes. Melt some bacon fat or beef drippings in a frying pan and sear meat quickly on all sides. Remove from frying pan to kettle. Add sliced onion to fat in frying pan and cook until a golden brown. Add to meat and saute cabbage if used. Add this to the meat and onion, season with salt and pepper and pour over boiling water. Cover closely and simmer two hours. Add potatoes and

curry a commutation to life imprisonment. "We no kill my man," she moans. "And they strangle a me."

A hoarse shriek follows the utterance. Then comes once more the singing monotonous melody.

WANT DR. ROBERTS TO SPEAK.
Hon. Dr. Roberts has been invited to address the New York Rotary Club when he goes there to address the Canadian Club. He has also been asked by Dr. Hastings of Toronto to attend an important medical conference in Montreal at an early date.

Bridge Puts End To Blue Monday

Adventures in economy come in diverse ways. Right now it is noticed that a lot of ladies who have gone in for the splendid game of Auction Bridge just had to make up time by sending their laundry to the New System Wet Wash.

That's the last of home washing for them. It took Bridge affairs to urge on this relief—and the one experience of cleanliness and economy for them to keep it up.

Wet Wash saves over all. Have you noticed how well the new process does woollens? Phone

New System Laundry
Wet and Dry Wash, Dyers, Cleaners.
Phone Main 1707

The Best Tea

earns the greatest sale.

"SALADA" TEA

is rewarded by having the largest sale in North America. Have you tried it?

Slick It Back, Girls, and Let Your Ears Show!

"Take, oh take those curls away," sings Rosalie Blanchet of Philadelphia, who is causing many a person in that staid city to take a second look in her direction.

She is exploiting the most extreme type of garconne bob which was obliterated every trace of fluff or femininity. "Be sure your profile is right before you go ahead, however," is her advice.



SUES SCARAS.

A vanity case of black patent leather is oval in shape and is lined with peartay moire silk.

One of every 18 persons in Canada drives a car.

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They lend zest and flavor to warmed-up dishes, and by stimulating the system, enable you to obtain extra nourishment out of the other foods you buy.

And there is another gain besides the monetary one—the family gain in health and strength that follows Oxo cooking. By getting more nourishment from your foods, you and those around you grow rapidly in strength and energy.

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