

Woman's Realm the Household, Fashions and Society

SOCIETY

The Toronto Skating Club will meet at the Arena Gardens at 8.15 this evening.

Mrs. Le Mesurier is giving a large dinner on Christmas night.

The commodore, officers and members of the Parkdale Canoe Club have issued invitations to their seventh annual at home at McConkey's at 8.30 on Friday evening, Dec. 27, when the following will act as patronesses: Mrs. Charles S. Corry, Mrs. Wm. Junor, Mrs. S. Pierpont Langdon, Mrs. James Ewart, Mrs. Herbert Street Cowan, Mrs. Edward Job, Mrs. Geo. Duthie, Mrs. Thomas H. Watson, Mrs. James J. Speirs, Mrs. Thomas J. Malcolm, Mrs. Walter Harland Smith and Mrs. James A. McCausland.

Miss Gladys Huestis is leaving the day after Christmas to attend a house party near Ottawa.

Mrs. and Mrs. Roy Nordheimer have returned to town.

Mr. Andrew Allan of Montreal is at the King Edward.

Miss Gladys Armstrong has asked a few girls to tea on Thursday to meet the Misses Lessard.

Major and Mrs. James Elmley are arriving in Toronto next Monday.

Mrs. Albert E. Gooderham has sent out invitations to a lecture on "Mountain Trails in the Rockies of Canada" by Mrs. Henshaw, to be held in Forrester's Hall, College street, on Monday evening, Jan. 6, at a quarter past eight o'clock.

The marriage of Miss Margaret Fitzpatrick, youngest daughter of Sir Charles Fitzpatrick, to Mr. Montague Bate of Ottawa, eldest son of the late Lieut.-Colonel H. A. Bate and Mrs. Bate and the grandson of Sir Henry Bate has been arranged to take place on Feb. 4.

Mrs. F. W. Broughall and Mrs. Frederick Winnifred gave dances for young people last night.

Mrs. and Mrs. William C. Bailey are in Chicago, where Mrs. Bailey's mother is ill.

Mrs. L. A. Hamilton and Miss Jessie Melville will address a meeting at the New Beach School on Saturday evening, Dec. 29, on the subject, "The Voters' Responsibility in Municipal Housekeeping."

The Aurs Lee annual ball will be held early in February.

The Aurs Lee Club will hold a dance in the club house on Monday, Jan. 6.

Mrs. Findlay of Provost, Alta., formerly of Toronto, announces the engagement of her eldest daughter, Sadie to Mr. Joseph Eaton of Regina. The marriage will take place later part of the month.

HEINTZMAN & CO. OPEN EVENINGS.

An Opportunity to Visit This Beautiful Piano Salon.

For the convenience of shoppers Ye Old Firm, Hamilton & Co., Ltd., 182, 184, 186, 188, 190, 192, 194, 196, 198, 200, 202, 204, 206, 208, 210, 212, 214, 216, 218, 220, 222, 224, 226, 228, 230, 232, 234, 236, 238, 240, 242, 244, 246, 248, 250, 252, 254, 256, 258, 260, 262, 264, 266, 268, 270, 272, 274, 276, 278, 280, 282, 284, 286, 288, 290, 292, 294, 296, 298, 300, 302, 304, 306, 308, 310, 312, 314, 316, 318, 320, 322, 324, 326, 328, 330, 332, 334, 336, 338, 340, 342, 344, 346, 348, 350, 352, 354, 356, 358, 360, 362, 364, 366, 368, 370, 372, 374, 376, 378, 380, 382, 384, 386, 388, 390, 392, 394, 396, 398, 400, 402, 404, 406, 408, 410, 412, 414, 416, 418, 420, 422, 424, 426, 428, 430, 432, 434, 436, 438, 440, 442, 444, 446, 448, 450, 452, 454, 456, 458, 460, 462, 464, 466, 468, 470, 472, 474, 476, 478, 480, 482, 484, 486, 488, 490, 492, 494, 496, 498, 500, 502, 504, 506, 508, 510, 512, 514, 516, 518, 520, 522, 524, 526, 528, 530, 532, 534, 536, 538, 540, 542, 544, 546, 548, 550, 552, 554, 556, 558, 560, 562, 564, 566, 568, 570, 572, 574, 576, 578, 580, 582, 584, 586, 588, 590, 592, 594, 596, 598, 600, 602, 604, 606, 608, 610, 612, 614, 616, 618, 620, 622, 624, 626, 628, 630, 632, 634, 636, 638, 640, 642, 644, 646, 648, 650, 652, 654, 656, 658, 660, 662, 664, 666, 668, 670, 672, 674, 676, 678, 680, 682, 684, 686, 688, 690, 692, 694, 696, 698, 700, 702, 704, 706, 708, 710, 712, 714, 716, 718, 720, 722, 724, 726, 728, 730, 732, 734, 736, 738, 740, 742, 744, 746, 748, 750, 752, 754, 756, 758, 760, 762, 764, 766, 768, 770, 772, 774, 776, 778, 780, 782, 784, 786, 788, 790, 792, 794, 796, 798, 800, 802, 804, 806, 808, 810, 812, 814, 816, 818, 820, 822, 824, 826, 828, 830, 832, 834, 836, 838, 840, 842, 844, 846, 848, 850, 852, 854, 856, 858, 860, 862, 864, 866, 868, 870, 872, 874, 876, 878, 880, 882, 884, 886, 888, 890, 892, 894, 896, 898, 900, 902, 904, 906, 908, 910, 912, 914, 916, 918, 920, 922, 924, 926, 928, 930, 932, 934, 936, 938, 940, 942, 944, 946, 948, 950, 952, 954, 956, 958, 960, 962, 964, 966, 968, 970, 972, 974, 976, 978, 980, 982, 984, 986, 988, 990, 992, 994, 996, 998, 1000.

MILK SCARE IN GALT.

GALT, Dec. 23.—(Special).—As the result of scarcity of milk in this section, producers have raised prices. Chief among reasons given for the limited supply is that the big dairy companies of Hamilton and Toronto are coming into the district to get milk. Wagons from Hamilton are collecting milk within miles of Galt and large quantities are shipped by express to Toronto.

Another reason for the advance in the price is that cost of a good milking cow approximates \$100.

WELFARE WORK AT GALT.

GALT, Dec. 23.—(Special).—In pursuit of "child welfare" work, undertaken by the Galt Women's Institute, that enterprising guild entertained 150 youngsters of from three to fifteen years at a feast and Christmas tree distribution. The children were received without regard to social or other status from the community at large.

LADY TYLER DEAD.

MONTREAL, Dec. 23.—(Can. Press).—Word has been received here of the death at her residence in London, of Lady Tyler, Col. Sir Henry Tyler, R.E., president of the Grand Trunk Railroad for eighteen years.

WILSON'S

INVALIDS' PORT

WINE

Dr. J. F. MACAULAY

a prominent Canadian physician, claims particular efficacy for Gripe and for Wilson's Invalids' Port and writes the proprietor as follows: "Wilson's Invalids' Port is especially beneficial in convalescence from severe La Grippe. The case I consider it an excellent tonic wine, mild and palatable."

J. F. Macaulay

ASK YOUR DOCTOR

BIG BOTTLE ALL DRUGGISTS

The Daily Hint From Paris

DIAMONDS

LOOK

—AT—

SCHEUER'S

WINDOW

90 YONGE ST.

Compare prices

and values, and

you will be con-

vinced at sight

that you can buy

the best for the

least money at

SCHEUER'S

We guarantee

every article

we sell.

OPEN THIS EVENING

SCHEUER'S

HATS WITH LITTLE TRIMMING.

The black hat is a plain round shape

of velvet, with a divided brim, bound

with white grosgrain silk. A fancy

white coupe feather droops becomingly

over the hair at the side.

The lower hat is light gray. This

is a wire frame, covered with panne

velvet, and the brim is faced with

deep rose velvet. Around the crown

are placed conventional looking roses,

made in dull rose green and gold, and

sewed close to the velvet.

Chocolate Candelized Feet.

Remove feet of each egg, add a cupful of

brown sugar and beat with the

egg. Add four tablespoonfuls of flour

and a pinch of salt, mix well, then add

one cupful of walnut meats.

Butter pans and put in a half teaspoonful

of the batter for each water, allow

the mixture to stand for an hour.

St. Nicholas Cream.

Grate a large raw apple into the un-

butter and beat all together until thick

and snow-white. Dissolve a tablespoonful

of gelatin in half a pint of hot cream

sweeten to taste and when cool beat solid.

Fold the apple mixture into the gelatin

cream and fill small molds with

the mixture.

Whipped Cream.

Add two beaten eggs two cupfuls of

light brown sugar and beat with the

egg. Add four tablespoonfuls of flour

and a pinch of salt, mix well, then add

one cupful of walnut meats.

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A WHIRLWIND OF EXCITEMENT

Everybody Satisfied With the

Exception of Those Who

Got Left.

There are a whole lot of people in To-

ronto today that are counseling them-

selves with the old saying, "Better

late than never." There are likewise

some few who are thinking of joining

the "too-late" club. But wait! It is

with the latter that we would have a

word. At the grand whirlwind close

of the great Bible distribution thru

The World we find a few books left.

While they last they are yours for the

one coupon, which is printed elsewhere

in today's issue. But they won't last

long, so present your coupon today.

Procrastination is said to be the

chief of thieves. Here's a chance to get

even with the thief, and at the same

time save your initiation fee in the

"too-lates."

Just clip that last coupon printed

elsewhere in this issue and present it

at this office without further delay. If

you have one for yourself you'll want

another one to present to a friend.

Remember, only a limited number of

a few books left. The distribution is

officially closed, and this is your last

opportunity.

SOME HOLIDAY RECIPES.

Walnut Waters.

Add two beaten eggs two cupfuls of

light brown sugar and beat with the

egg. Add four tablespoonfuls of flour

and a pinch of salt, mix well, then add

one cupful of walnut meats.

Butter pans and put in a half teaspoonful

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