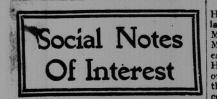
POOR DOCUMENT

THE EVENING TIMES-STAR, ST. JOHN, N. B., SATURDAY, JANUARY 12, 1924



Mrs. W. F. Todd, wife of the Lieu-tenant Governor of New Brunswick, has graciously replied to an invitation to be patroness of the Free Kinder-garten Association bridge to be held within the next two weeks in Pythian Catle Hall. On account of a previous engagement in Boston, Mrs. Todd will not be present, which is great cause for regret. The tables are being tak-en up by the women of the city and more than 50 tables are now sold. Miss Marjorie Knight is acting secre-tary and received a charming not from Mrs. Todd, concerning her desire to assist.

ing by Mrs. William McAvity and the Misses Mary and Annie Armstrong. The latter were very charming Jan-anese girls, in their silken flowered kimonas. Mrs. haymond was also tea hostess in the afternoon, when a large number of visitors took advantage of the opportunity to see the rebarkable collection of curios. Mrs. R. Murray Sinclair was a charming young hostess yetserday af-ternoon at her residence, Princess street, when she received her guests

Veteran Policewoman Urges Use of Rod to Spare America's Youth From "Approaching Moral Disintegration" Hunt, Mrs. John C. Earle, Mrs. Will-iam Stears, Miss Ethel Daley, Miss Marion McLean, Miss Alice Bell, Miss Mabel Lewis and Miss Zela Lamor-caux. Little Miss Shirley Hamm and Hester Gilmore in yellow and mauve organdie frocks, daintily ruffled opened the door. The drawing room was de-corated iwth yellow roses and was very pretty in its setting for the reception. (By Harry B. Hunt.) Washington, Jan 10-America's morals

are slipping. The high standard of

Mrs. Louise Hetherington and Mrs. Richard Doúall, of Lancaster Heights, entertained at a dance for about 60 guests last evening. The function was thoroughly enjoyed. "Men are no longer the pursuers, they

assist.
Mrs. Margaret Lawson, president of the Ladies' Auxiliary of the Natural History Association, and Mrs. Frank B. Ellis, wife of the president of the main association, received the visitors, who were here atending the New Brunswick Division of Red Cross An unal meeting at the association's Oriental exhibition yesterday. Mrs. C. F. Sanford and Mrs. John Sealy assisted Dr. William MacIntosh in the exhibition room, where the exception-alto fines showing of oriental objects we to be seen. In the tea room Mrs. W. Edmond Raymond presided. Pretty cherry blossoms centred the table, which had a wonderful ta cloth objects.
Miss Margaret McFee, R. N., who had been at Sussex nursing her father, the late Robert McFee, R. N., who ind been additional decoration is a nurse of outstanding ablication for the table, which had a wonderful ta cloth objects. Miss Margaret McFee, R. N., who ind been at Sussex nursing her father, the late Robert McFee, R. N., who ind been at Sussex nursing her father, the late Robert McFee, R. N., who ind been at Sussex nursing her father, the late Robert McFee, R. N., who ind la ges, but the vast may in their early teens. Mrs. S. C. McFee, Leinster street. Miss Margaret McFee, R. N., who ind been at Sussex nursing her father, the late Robert McFee, R. N., who ind been at a durating abliched at a number of cases where stris of only eight to 12 have had to be dealt with."
Back of this alarming moral decadence, Mrs. Van Winkle finds the chief factors to be:
Lack of discipline in home and schools.



(Unless otherwise ipes are planned for four persons.)

PRUNE RECIPES. Does your family refuse to eat plair every day stewed prunes? Then try hese recipes for luncheon or dinner an 'slip one over on them. The very fac that the time is out of the ordinary for rving prunes will aid the housekeeper While John may say sternly: "You know I don't eat stewed prunes" at breakfast time I'll warrant he'll eat this prune cocktail at dinner time without a mu

In the winter when succulent vege tables are high and in some localities hard to get, prunes are an important part of the diet. They should be used often in some form or other. Prune Cocktall.

Choose fine large prunes. Allow three prunes for each person to be served. Wash well through several waters and let stand in cold water to cover over night. Bring slowly to the boiling point in the same water, reduce heat and simmer until the water is absorbed and the prunes are tender but not mushy or broken. Let stand in the liquid until cool. When cool cut in halves and remove stone. Cut each half in two and put in cocktail glasses. Add one teaspoon lemon juice, one teaspoon sugar and two tablespoons orange juice to each glass and chill. Serve very cold.

