

SOCIETIES BY GERTRUDE P. CORBETT

B RILLIANT and delightful in all its appointments was the tea at which Mrs. David Loring and her sister, Miss C. Borden, formerly of Boston, were hostesses on Tuesday, when they entertained at the largest and one of the smartest events of the week.

The day was ideal and the garden and veranda of the residence were used as well as the artistically decorated rooms.

About 300 cards were issued for the luncheon and the attendance was large. In the veranda, where some of those assisting were stationed, were beautiful flowers charmingly arranged. In the drawing-room Ophelia roses in baskets made a pretty decoration. Gladioli and garden flowers were placed in appropriate nooks. The hall, which is finished in rich tones of red, was adorned with stately white lilies and masses of Shaasta daisies.

In the dining-room were pink tiger lilies in tall sprays in the corners of the room and fashioned as a centerpiece for the table, a dainty note was introduced by mingling blue flowers with the pink lilies.

Mrs. Lee Hoffman, Mrs. W. I. Brewster, Mrs. E. D. Kingsley and Mrs. J. Frank Watson presided at the table and Mrs. H. C. Cabell and Mrs. Voorhies served ices at a table on the lawn. Assisting about the rooms were Mrs. H. N. Burpee, Miss Jean Knowlton, Miss Patsy Stewart, Miss Margaret Voorhies and Miss Marion Voorhies.

Mr. and Mrs. J. H. Mackenzie have moved from the Brown apartments and have taken a home at 788 Overton street. Mrs. Mackenzie is a popular young matron and a member of the Portland Psychology Club.

Mrs. S. A. Hering has given up her apartments in the Washington building and taken a residence at 290 Twenty-second street North.

Mrs. John Addison Rodgers and children, John, Elizabeth and Alice Helen, have returned to their home in Seattle after a delightful visit with Miss Nancy Rodgers, of Portland, at the Alpha Tau, Gearhart. Dr. John Adams Ewalt, of Seattle, visited the beach for the weekend as the guest of his daughter, Mrs. Rodgers, and came to the city on Sunday to occupy one of the Presbyterian pulpits.

Dr. and Mrs. Richard Mulholland have as their guests Mrs. Emmeline Cole Ulrich and daughter, Miss Frances Ulrich, of Los Angeles. Mrs. Ulrich is a sister of Mrs. Mulholland and doubtless will be the inspiration for much entertaining. Mrs. Ulrich is a gifted singer. She has been a soloist with the Pittsburgh Symphony Orchestra and with a grand opera company of renown. She has just completed a seven weeks' engagement as soloist with Thomas Mead's production, "Civilians." Little Frances Ulrich, although only 10 months of age, already is making a name for herself as a pianist.

In compliment to Miss Edna Vogel, bride-elect, Miss Cherry Couey, assisted by Miss Agnes Clark, entertained on Tuesday night at the home of Mrs. Couey, 11th and Commercial. Miss Vogel, Miss Esie Veineman, Miss Foynton, Miss Garnet Johnston, Miss Fannie Wilcox, Miss Jessie Tiptaft, Miss Marcella Ewald, Miss Grace Ewald, Miss Olive Marquette, Miss Melvina Marquette, Miss Nellie Maurer, Miss Marie Couey and Miss Cherry Couey.

Miss Marjorie McGuire, who returned from Wellesley College in June, has just finished a short course in extra work in the summer session of the University of Oregon, and will pass the remainder of her vacation with her parents, who are temporarily located in the Stewley Apartments.

Mrs. Elliott Habersham is at Gearhart, where she is the guest of Judge and Mrs. J. P. Kasmach.

Mrs. Ollie M. Lance and son arrived on the steamer Great Northern on its last trip. They have been visiting in California for the past year.

Mrs. Jay F. Groo and daughter Julia have left for a six weeks' visit with friends and relatives in Salt Lake City.

Mr. and Mrs. Hugo F. Behrendsen have returned from a two weeks' visit at the Tillamook Beaches.

The following people were visitors at Crater Lake Lodge in Crater Lake National Park last week: Mr. and Mrs. Emory Olmstead, Harrison Olmstead, Mr. and Mrs. W. C. Mathias, Mr. and Mrs. H. B. Black, Mr. and Mrs. G. H. Helt, Miss B. M. Wallace, Miss Cordelia Hill, Mr. and Mrs. W. P. Sousa, John M. Scott, Mr. and Mrs. W. J. Burns, Miss L. W. Burns, T. L. Portland, W. D. Scott, Miss C. L. Wilson, R. B. Wilson, Mrs. M. L. Litchum, W. Litchum, M. G. Perryman, J. A. Critchfield, Mrs. G. J. McCord, Miss Isabel Finn, L. Seabrook, Mrs. Herbert E. Coffin, Mrs. Knight, B. Chamberlain, Mr. and Mrs. W. G. McPherson, H. E. Noble, Preston Holt, C. Noble, W. F. Holt, R. W. Howell, Donald A. Steene, George H. Davis, Mrs. W. H. Churchill, William Keeler, Mrs. M. B. Biles, Mrs. M. B. Biles, Mr. and Mrs. W. A. Montgomery, Miss Nan Montgomery, Richard Montgomery, Mr. and Mrs. C. J. Smith, Miss Genevieve Smith, Mrs. Gertrude Jordan, Ashley Ely, Mr. and Mrs. J. H. Crane, Mr. and Mrs. Frank L. Jones, E. D. Kingsley, G. A. Kingsley, Mr. and Mrs. George L. Baker, Mr. and Mrs. John F. Logan, Mr. and Mrs. Frank L. Jones, Mr. and Mrs. H. S. Butterfield, Miss G. A. Sutherland, William F. Woodman, E. G. Wilson, Hy Eilers and Miss Mary Tew.

A luncheon in compliment to Miss Ella Sengstacke, bride-elect, will be given today by Kappa Alpha Theta sorority. The members will assemble

BEAUTIFUL INDIAN PRINCESS WHOSE HUSBAND HEADS COMPANY ON BRITISH FRONT.



MAHARANE OF TIKARI.

at the attractive home of Mrs. Luther Steel at Ewings. They will all meet at 4 o'clock at the home of Mrs. Steel and will go in a party on the 12-13 car. The marriage of Miss Sengstacke and Harold Young, of Eugene, will be an event of August 16. Prior to the wedding there will be several social festivities planned by friends and sorority sisters.

A wedding of interest was that of Miss Mabel Ellen Starbird and Gifford Ediot, Jr., officiated in the presence of the bride's uncle, J. S. Strawbridge, 580 Hawthorne terrace. The Rev. William Ediot, Jr., officiated in the presence of a few intimate friends of the couple. The bride is a pianist and a member of the Professional Women's League, and has for some time been a member of the faculty of the Music-Education School. She is popular among the musical and professional sets. The bridegroom is a Princeton man who came West to take up interests in and about Hood River. Mr. and Mrs. Uptegrove will make their home at Parkdale.

Among the guests were Mr. and Mrs. W. E. Uptegrove, parents of the bridegroom, and his sister, Mrs. Florence Holmes, who came from New York to be present at the ceremony.

Mr. and Mrs. John Archer Bell will leave today on a motor trip to Crater Lake.

An important event of today will be the tea to be given on the roof garden of the Hotel Nortonia in compliment to Mrs. Brig S. Young. A committee of women prominently identified with the Pythian Sisters and Knights of Pythias will assist.

Mr. and Mrs. A. J. Hilton, of Laurelhurst, are entertaining their aunt and uncle, Mr. and Mrs. R. L. Akina, of Spokane, who are here en route to Oakridge, where they will visit their daughter.

Mrs. Medford Reed, of Hood River, is visiting her daughter, D. Kinsey, at Alexandria Court. She will leave on Monday to visit Miss Martha Whiting at Gearhart.

At a charmingly-appointed luncheon yesterday, Miss Isabella Macleay entertained for Miss Hazel Archibald, of Seattle. Covers were arranged for Miss Archibald, Miss Virginia McDonough, Miss Elizabeth Jones, Miss Ruth Teal, Miss Louise Ewell, Miss Alisa Macmaster, Miss Marion Smith and the hostess.

Mr. and Mrs. Frank C. Ward, of Burlington, Ia., were the house guests of Mr. and Mrs. E. H. Shroyok.

WOMEN WHO LEAD THE WAY BY MARIE DILLE

Marcia Ann Gavitt—The Richest Little Girl in the United States.

IN ALBANY, New York, lives a little girl who externally is not unlike other children of 10 years old. Her life is regulated much as theirs are regulated and she is as little self-conscious as the rest. Yet she is the richest little girl in America. There are other children who will inherit as much wealth as she possesses when they have reached their majority but no other child has so great a fortune in her own name as little Marcia Ann Gavitt, whose wealth in round figures amounts to somewhere near \$14,000,000. The daily income which is constantly being added to her great fortune averages about four times the yearly wage of the American laborer. Marcia Gavitt does not know that she is the richest girl in America. Her attendants are forbidden to discuss the matter in her presence and she is never allowed to be acquainted with thoughts of her future responsibility in caring for such a sum. Care has been taken that she should acquire no inflated ideas of her own importance. She is a simple, whole-souled unspoiled child who finds her pleasure in the same amusements and pastimes as her more humble acquaintances and is confined by the same restrictions. Marcia Gavitt is taught by governesses and private teachers instead of being sent to the public schools rather that she may be kept from hearing her wealth discussed by others than from the desire of her guardians to make her different from other boys and girls. She has been carefully guarded by two attendants whenever she is

upon the street since she acquired her fortune. This too is done that she may remain simple in her ideas of herself rather than because of any fear of kidnappers. She has been taught the worth of a dollar and is early being instructed along the lines of ordinary economy.

The child will not be sent to boarding school but will remain in Albany where such associates as she has will be celebrated rather than for their mental and moral attainments than for material riches. Her playmates will be children who do not possess wealth and whose ideals are rather toward mental and moral attainments.

Marcia Gavitt is the granddaughter of the late Mr. Brady and the niece of Nicholas F. Brady and James C. Brady, who are in the city from New York where she has reached maturity. Every effort is being made to keep her constantly under the watchful eyes of her grandmother that her plans of raising an ideal woman in the little heiress may not go astray. The father of the child was granted permission to take her out of New York that she may not be subjected to overtures of friendship from men and women who might impress upon her the fact that she is an important personage.

How to Can Vegetables and Fruit Now in Season.

FOR the purposes of the home canner, vegetables may be grouped into five classes, according to the method of canning required. The office of the United States Department of Agriculture in charge of club work for the Northern and Western states furnishes the following recipes for the five classes:

(1) Vegetable greens: Prepare and can the day picked. Sort and clean. Blanch in a vessel with a little water under false bottom or in a regular steamer, 15 to 20 minutes. Remove. Plunge quickly into cold water. Cut in convenient lengths. Pack tight in jar or container and season to taste; add a little chopped beef, olive oil, etc. Add hot water to fill crevices, and level teaspoonful of salt to each quart. If using glass jars, place rubber and top in position, partially seal, using tin cans, cap and tip completely. Sterilize 90 minutes in hot-water bath outfit; 60 minutes in water-seal outfit; 50 minutes in steam-pressure outfit under five pounds of steam; 25 minutes in aluminum pressure-cooker outfit at 15 pounds of steam. Remove jars. Tighten covers. Invert to cool, and test joints. Wrap in paper to prevent bleaching and store.

The recipe for canning cabbage, Brussels sprouts and cauliflower is practically the same as for the above-named vegetable greens, and the same instructions may be followed. Experience alone will teach the slight variations necessary in amount of time required for blanching, amount of seasoning necessary for the various vegetable greens, etc. (2) Root and tuber vegetables, such as carrots, parsnips, beets, turnips, sweet potatoes, etc.: Grade for size, color and degree of ripeness. Wash thoroughly. Use vegetable brush. Scald in boiling-hot water sufficiently to loosen skin. Plunge quickly in cold water. Scrape or pare to remove skin. Pack whole or cut in sections or cubes, as required by the home canning standard. Add boiling-hot water and one level teaspoonful of salt to the quart. Place rubbers and tops in position. Partially seal, but not tight. (Cap and tip tin cans.) Sterilize 90 minutes in hot-water bath outfit; 75 minutes in water-seal outfit; 60 minutes in steam-pressure outfit under five pounds of steam; 35 minutes in aluminum pressure-cooker outfit under 20 pounds of steam. Remove jars. Tighten covers. Invert to cool and test joints. Wrap jars in paper and store.

(3) Special vegetables. Tomatoes and corn. Tomatoes—Grade for size, ripeness and color. Scald in hot water enough to loosen skins. Plunge quickly in cold water. Remove. Core and skin. Fill container with whole tomatoes only. Add one level teaspoonful of salt to each quart. Place rubber and cap in position. Partially seal, but not tight. (Cap and tip tin cans.) Sterilize 25 minutes in hot-water bath outfit; 15 minutes in water-seal outfit; 15 minutes in steam-pressure outfit under five pounds steam; 10 minutes in aluminum pressure-cooker under 20 pounds steam. Remove jars. Tighten covers. Invert to cool and test joints. Wrap jars in paper and store. Sweet corn on the cob—Can corn the

same day picked. Remove husks, silks and grade for size. Blanch on the cob in boiling water for 15 minutes. Plunge quickly in cold water. Pack ears, alternating butts and tips, in half-gallon glass jars or gallon tin cans. Four over boiling hot water and add two level teaspoonfuls of salt to each gallon. Place rubbers and tops in position. Seal partially, but not tight. (Cap and tip tin cans.) Sterilize in hot-water bath outfit 180 minutes, one period; 90 minutes in water-seal outfit; 60 minutes in steam-pressure outfit under five pounds steam; 35 minutes in aluminum pressure-cooker outfit under 20 pounds steam. Remove jars. Tighten covers. Invert to cool and test joints. Wrap glass jars with paper and store.

Note—When sweet corn is taken from jar or tin can for table use, remove ears as soon as jar or can is opened. Do not allow ears to stand in water or to be boiled in water the second time. Sweet corn cut from cob—Can the same day as picked. Remove husks and silks. Blanch on the cob in boiling water for 15 minutes. Plunge quickly in cold water. Cut the corn from the cob with a thin, sharp-bladed knife. Pack corn in jar tightly in position. Seal partially, but not tight. Add one level teaspoonful of salt to each quart and sufficient hot water to fill. Place rubber and top in position. Seal partially, but not tight. (Cap and tip tin cans.) Sterilize 180 minutes in hot-water bath outfit; 90 minutes in water-seal outfit; 60 minutes in steam-pressure outfit under five pounds of steam; 35 minutes in aluminum pressure-cooker under 20 pounds of steam. Remove jars. Tighten covers. Invert to cool and test joints. Wrap with paper and store.

(4) Lima beans, string beans, peas, etc.: Can same day vegetables are picked. Cull, string and grade. Blanch in boiling-hot water for two to five minutes. Remove and plunge quickly in cold water. Pack in container until full. Add boiling-hot water to fill crevices. Add one level teaspoonful of salt to each quart. Place rubbers and tops in position. Partially seal, but not tight. (Cap and tip tin cans.) Sterilize in hot-water bath outfit; 90 minutes in water-seal outfit; 60 minutes in steam-pressure outfit under five pounds steam; 40 minutes in aluminum pressure-cooker under 20 pounds of steam. Remove jars. Tighten covers and invert to cool. Wrap jars in paper and store.

(5) Pumpkin and squash: Pie filling—Cut up into convenient sections. Core and remove skins. Cook for 30 minutes in water-seal outfit in glass jars or tin cans. Add one cup of sugar and one teaspoonful of salt to each quart. Place rubbers and tops in position. Partially seal, but not tight. Sterilize 60 minutes in hot-water bath outfit; 50 minutes in water-seal outfit; 40 minutes in steam-pressure outfit under five pounds of steam; 30 minutes in aluminum pressure-cooker under 15 pounds of steam. Remove. Tighten covers. Invert to cool and test joints. Wrap in paper and store. For special dishes (fried, creamed, baked)—Cut pumpkin or squash into small, uniform size cubes. Blanch in boiling water for 10 minutes. Plunge into cold water. Pack in jar until full. Add boiling-hot water and one level teaspoonful of salt to the quart. Place rubbers and tops in position, but not tight. Sterilize 60 minutes in hot-water bath outfit; 45 minutes in water-seal outfit; 35 minutes in steam-pressure outfit under five pounds steam; 25 minutes in aluminum pressure-cooker under 15 pounds of steam.

SNAPSHOTS BY BARBARA BOYD.

Mother Philosophizes About Work. A HAGMAN was going down the street proclaiming his occupation. Mother's face lit up with a whimsical smile.

"Now, why does he beat on 'Rags, Old Bottles, Old Papers,' like an aged sheep," she observed. His "rags" excited her watchful eyes. "The woman from across-the-street laughed at mother's clever imitation. It is, she admitted. 'But maybe he's not so much of a philosopher as I thought. If I had to buy and sell rags.'"

"He doesn't help himself by bleating about it," protested mother. "In fact, he gets angry from the sound of that voice. I certainly would not hunt up my rags and papers to give him. But suppose now, he sings out 'Rags, Old Bottles, Old Papers,' in a grand opera style, musically and joyously. I'd rush with my things. So would all the neighbors. He'd have a land of his own. We'd all be up on our scraps so he'd come. He'd be looked for. His arrival would be an event."

The woman from across-the-street laughed. "But it's true, now, isn't it?" protested mother. "A man who proclaims his business as a miserly, admitting that he is not enjoying his work either. It affects him in all sorts of ways. One can't make one's work just as attractive as possible. It makes one enjoy it more and it brings more work."

"That's all very well to theorize about," but work is never attractive," argued the woman from across-the-street. "Yes, it is, if you go about it in the right spirit, and you can do a lot to cultivate the right spirit. Did you ever hear about the Florentine Street Cleaning Department?"

The streets of Florence were in a terrible condition and the English-speaking residents protested. The city council decided that if they wanted Florence to remain the attraction it was to tourists, they would have to do something. But they were not to do anything Italian brothers to feel very enthusiastic about collecting the garbage and cleaning the thoroughfares. They bought some fine, big white horses. They got some vehicles on the order of the old Roman chariots. They painted them white and put on gold carriage and flags and such things. Then they designed some smart uniforms. And every little while, they had a parade. And guess, now they have waiting lists of men trying to get into the street cleaning department. Before, they could not get workers. Now, they have too many. And the men are proud of their work. I tell you it pays in all sorts of ways to make your work attractive.

"No," she said, "I know," shrugged the woman from across-the-street. "If you've got work to do, you've got to do it. But the spirit in which you go about it makes a big difference to you and to the way you do your work. And it doesn't being added to your great by your surroundings. I saw an exhibit of brooms once, in which the handles were all prettily decorated. They were in a room where a woman cheerfully with one of those brooms. If you have



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a sunshiny kitchen with everything in it neat and shining, you get about your work with more joy and energy than if your kitchen is dull and drab and unattractive. This is a law of human nature, so why not take advantage of it. When you know a thing is good and helpful, why not have it on your side? If that reason is not enough, think of the business cheerfully, he'd soon feel more cheerful himself. "Then, if it is one-step home, chortling with glee, I suppose I'd get lunch in a happier frame of mind." "You certainly would. If you'd enter a contest for singing a rag time, you'd be so amused at your performance, you'd be chuckling the rest of the day at your own foolishness. And you'd feel very different at the end of the day from what you will if you go home dragging your steps and thinking what a nuisance it is to get lunch. A fox trot and a bit of fooling is much help when the sky begins to look gray."

FRATERNITY PLANS OUTING

Knights of Columbus to Visit Bonneville on Sunday.

Portland Knights of Columbus, with brethren from Vancouver, Wash., and the principal Oregon councils within a reasonable traveling radius will hold their annual outing at Bonneville, it being the annual outing of the knights. Their plans for the 1916 season embrace a wide variety of entertainment. A special train is for the programme to be made up of athletic features for both sexes and one of the most interesting promises to be a ball game between a team from Portland, Coquille and another from St. Andrew's Court, Catholic Order of Foresters. A special train will leave the Union Depot at 9:15 o'clock in the morning and on the return will depart from Bonneville at 5:30 o'clock in the afternoon. A stop is to be made at Multnomah Falls.

ACCIDENT VICTIMS SUFFER

Mr. and Mrs. Edward Hooper and Daughter Will Recover.

Mr. and Mrs. Edward Hooper, 337 Missouri avenue, and their little 3-year-old daughter, Millicent, all of whom were injured in a collision between an automobile, in which they were riding, and a streetcar at Union avenue and Skidmore street Tuesday night, were reported to be suffering considerably from their injuries at the Good Samaritan Hospital last night. Mr. Hooper has several ribs broken and his scalp cut.

RECKLESS DRIVING DEFINED

Motorist Arrested for "Cutting Corner" Let Off by Judge Languth.

J. P. Kupley, 606 Ladd avenue, owes his escape from a fine to the liberality of Judge Languth, in Municipal Court yesterday he was judged to have technically fractured the ordinance commanding motorists to turn "square" at street intersections. His case was continued because Judge Languth did not consider such action sufficient to class him with the reckless drivers. He said it was the common practice of motorists.

Clarke County Woman Passes.

VANCOUVER, Wash., Aug. 2.—(Special.)—Word was received here today of the death of Mrs. Anna Cox, wife of Owen Cox, a farmer living near Battle Ground, at Astoria July 30. Mrs. Cox had been a resident of Clarke County since 1868, coming here from Australia. Eight children and her husband survive. The body was brought here this evening and the funeral will be held Thursday from the Catholic church.

Portland-Klamath Stage Starts.

KLAMATH FALLS, Or., Aug. 2.—(Special.)—A weekly automobile stage service from Portland to Klamath Falls and return has been inaugurated by the Imperial Stage & Realty Company, of Portland. A car will leave the Imperial Hotel in Portland every week.

AUGUST FUR SALE

Midsummer prices on alterations and repairing. Place your order now before the season's rush begins!

An especial attraction now is the showing at special prices of White, Cross, Red, Black, Silver, Blue, Sitka, Taupa and Battleship Gray Fox, in all the new Neckpieces.

Especially attractive and popular now are the new combinations in Mole-skin, French Seal, Ermine and Kolinsky—All included in the August Sale.

This Sale affords you the chance of a lifetime to buy Fur and Fur-Lined Coats at midsummer prices. Call early.

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Advertisement for Butternut Bread Is Flavored. Includes image of a loaf of bread and text: 'Yes! Madame FRANZ Butternut Bread Is Flavored. We have put into it some thing besides High Quality Flour, Pure Milk, Good Yeast, Salt and Water. That something besides consists of Rich Sunshine, Flocks of Pure Air that come through our work rooms scrupulously clean, strict sanitation, clean Expert Workmanship and Perfect Baking. Get a Big Loaf and Convince Yourself! WHY BUTTERNUT BREAD—ALWAYS! At Your Grocer, Baked by U. S. BAKERY, East 11th and Flinders.'

Advertisement for Crescent Baking Powder. Includes image of a box of powder and text: 'Are You Satisfied With Your Cakes and Biscuits? Crescent Baking Powder. Insures the Most Delicious Quality—It Always Raises the Dough. ONE POUND 25c. AT GROCERS. Crescent Mfg. Co., Seattle.'

Advertisement for Fountain Drink. Includes image of a glass and text: 'For the Dainty, Sweet, Cooling Fountain Drink Or Enjoyable Luncheon. THE POLAR SWEET SHOP. Sweets and 269-71 MORRISON (Trade-Mark).'