

The Woman's Page

Society

(Continued from Society Page, Part 1)

Mr. and Mrs. M. S. Withee, 547 Greenwood avenue, spent the weekend in Chicago at Edgewater Beach, the guests of Mr. and Mrs. R. W. Catkins.

James Anderson, chief of police, and Mrs. Anderson who with their son toured the east for two weeks are returned home today.

Mr. and Mrs. Emerson Brown of Floyd street, spent the weekend at Port Sanilac, on Lake Huron.

Mr. and Mrs. William Brown, wife and their family returned to their home on Villa road last Thursday night, after spending a month in Manitowish, visiting Mrs. Brown's parents, Mr. and Mrs. J. N. Anderson. Mr. and Mrs. Anderson returned with the Brownriggs to spend a fortnight in Birmingham. Mr. Brownriggs spent a few days in Canada, fishing, while he was up north.

Mr. and Mrs. Mills Bruce of Hammond, Ind., were the weekend guests of Mr. and Mrs. A. J. Floyd street, are spending a few days in Cleveland and Toledo, Mrs. Bruce's mother, Mrs. L. T. Royal of Washington, D. C., has arrived to spend a few weeks at the home of her daughter.

Mr. and Mrs. J. H. McDonald and granddaughter, Grace McDonald, left on Friday morning to attend the McDonald reunion at Galveston, Ind., after spending a week with Mr. McDonald's brother, Ira A. McDonald of Big Beaver road.

Mr. Ira McDonald and family of Big Beaver road left on Saturday morning for a trip through Indiana. They will spend a few days with Mr. McDonald's mother, Mrs. Savilla A. McDonald at Galveston, Ind.

Mr. and Mrs. Louis L. Little, of west Lincoln avenue left yesterday morning for Seattle, Wash., where they will make their future home. They are driving through.

Mrs. Hugh Browne, with her two children, Sally and Nancy, are visiting her parents, Mr. and Mrs. M. G. Ewer, of Maywood road.

Baked Goods Sale
The Ladies Aid Society of the First Methodist Episcopal Church will hold a sale of baked goods Saturday, at Olsen's Market.

Mr. and Mrs. A. R. Glaney, of Cranbrook road, were hosts to 10 guests at dinner at the Bloomfield Hills Country club Saturday evening.

John Wendorph, of Brown street, and his son, Howard Wendorph spent the last of the week at the former's summer home at Boughton Lake, in northern Michigan, fishing. Mr. Howard Wendorph is spending some time at the lake.

Mr. and Mrs. Rex Frey, of Floyd street, are spending a few days in Cleveland and Toledo, Mrs. Frey's mother, Mrs. L. T. Royal of Washington, D. C., has arrived to spend a few weeks at the home of her daughter.

Mrs. Robert Falce, of Henrietta street, is entertaining her mother, Mrs. McMillan, of Milwaukee, Wis., this week.

USE TULLE IN YOUR NEW GOWN



Tulle is suggested as one of the materials to be used for your new dress for more or less formal wear. Two prominent French couturiers use it in the models pictured above. Left, in a garden party dress by Lanvin where black tulle adorns the ruffles of printed crepe de chine. Right, the all-blend tulle and moire with silver cloth and mink in an unusual evening dress.

KEEPING BABY WELL IN SUMMER

The habit of over-clothing is one of the most common and dangerous mistakes in baby management, says Dr. Charles Gilmore Kerley, nationally-known child specialist, who discusses the care of infants during the summer months, in August McCall's, and says:

"Keeping the infant comfortable is very necessary for his general well being, for he dreads his food much better when he is happy. In addition to the daily bath, a sponging with cool water will do much to cheer him up and make baby's life pleasant when the thermometer is soaring into the 90's. One of the most common and dangerous mistakes in baby management is the habit of over-clothing. All the clothing baby needs in the hot weather is a chemise with napkin and a thin muslin slip. When he sleeps the latter garment may be abandoned and the sleeper protected from flies and mosquitoes by arranging a netting over the crib."

"When the month of June arrives there are certain rules of management that I insist should be carried out. The best milk is obtainable, bottled at the dairy is used, and the milk is never given raw. It is always heated to the boiling point. Every baby that is given a cooked milk should be given a daily allowance of orange juice, one or more teaspoonfuls diluted with an equal quantity of water. When the formula is immediately contact with ice until used. The bottles should be boiled and scrubbed with a stiff brush.

simply plenty of hot water and pure soap, then rinsed and boiled 10 minutes."

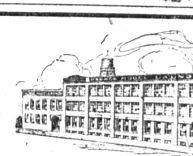
"I'LL BRING IT BACK"

There is an object lesson for women who are forever borrowing from their neighbors in the following item:

"Mrs. Isaac Tottle is always borrowing something. So far as her two neighbors, Mrs. Latch, six cups of sugar, eight cups of flour, a quarter of a pound of butter, three spoons of thread, a can opener, eleven hairpins, a crochet needle, a sack of salt, a bottle of vinegar, a box of canphor balls, a package of tea, a box of matches and a soap tureen. The only thing she hasn't borrowed from the Latches is the piano, and that's because she doesn't play."

Mr. Latch wants to buy an automobile, but his wife won't let him. "Mrs. Tottle can go along without an automobile," is the way Mrs. Latch puts it.

Broiled Spring Chicken.
Singe two chickens, draw and wipe them; cut off their heads and split lengthwise without separating. Place them on a dish, season with salt, pepper and one tablespoonful sweet oil, turn them well in seasoning and broil for seven small toasts on a hot dish, arrange the chickens over, spread half a pint of maitre d'hotel butter on top and add six thin slices of broiled bacon.



Vacation Things

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MANY HINTS GIVEN ON WHAT TO EAT DURING WARM SUMMER MONTHS

By MARGE RODIE
So much has been written about the fickleness of summer appetites that it is scarcely necessary to remind my readers that I keep this constantly in mind in planning the summer meals. This week the dishes used are especially "difficult."

There is an attempt to vary the fare served at luncheon by the use of fruit beverages. We may have such variations as iced coca, lemon, gingerale, various fruit drinks and other fizzes in which fruit juices are combined with carbonated water. There has been considerable food lately on the matter of food value of carbonated beverages and it has been established that these have particularly wholesome effect on the digestion during the hot months.

Desserts have been kept simple and I suggest that special attention be given to the preparation of other not mentioned in the recipes.

This is the season when eggs are delicious and inexpensive. Savory eggs noted in one of the menus are easily prepared as follows: In an omelet pan melt one tablespoon of butter and in this fat brown four tablepoons of chopped green peppers. Then add two tablepoons of tomato catsup and two tablepoons of grape juice. After cooking for ten minutes six well-beaten eggs combined with one-quarter of a cup of cream are added to the first mixture. The whole is stirred as it cooks until it is thick and creamy.

The bread and cranberry custard spoken of is especially delicious and will make a convert of anyone who "hates" bread pudding. To make it have ready one-third of a cup of lavender buds soaked in one and one-half cup of scalded milk. To this mixture add one-half cup of sugar, two lightly beaten eggs, eight quarters of a tablespoon of butter, one-eighth of a teaspoon of salt and three tablepoons each of rice, currant and candied cherries. Have ready individual custard cups and fill in the mixture. Set them in a pan containing hot water and bake in a slow oven (bath) and serve with fruit sauce.

The pudding may be turned out of the mold provided the custard cups have been wet with cold water before filling in the mixture. When all is said and done about a company menu, there is no demand that most company enjoy.

Smothered Young Chicken

Unjoint a two pound chicken and trim neatly. Dice one-fourth pound bacon and fry to a delicate brown; remove bacon and use fat to fry the fillets and joints. When chicken is fried a nice golden brown, dust over with flour. Then add one-half pint of fresh tomato, peeled and sliced, one onion sliced, one green pepper, chopped, and six pitted olives cut in slices. Add one-fourth pound of fresh mushrooms and the sliced bacon.

Take one chicken, split, and wash well. Dry between towels, and season with salt and pepper and a bit of paprika, dredge well with flour. Place in frying pan with slices of bacon and let simmer from six to ten minutes. Remove and let finish to fry with that rich bacon fat. When cooked

place chicken on a platter with the bacon over, strain the fat and return yam to range and stir thoroughly with a tablespoonful of flour, being careful not to let lumps form. Before serving, stir into sauce a pint of thick cream and let boil for two minutes. Pour the sauce over the chicken and serve fried bananas with it.

Fried Spring Chicken
Take one chicken, split, and wash well. Dry between towels, and season with salt and pepper and a bit of paprika, dredge well with flour. Place in frying pan with slices of bacon and let simmer from six to ten minutes. Remove and let finish to fry with that rich bacon fat. When cooked

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Women taxi drivers in Paris are accused of unfair practices by male competitors, who declare the ladies secure advantages by kissing the police.

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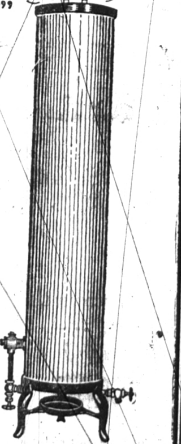
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