

# The Woman's Page

## Society

(Continued from Society Page, Part 1)

Mrs. George E. Edmunds, of Lone Pine road, and her daughter, Mrs. Robert E. McKean, of Detroit, are spending several weeks in New York.

Mr. and Mrs. Elliot Slocum Nichols and their four children, of Bloomfield Center, will leave shortly after the Christmas holidays for Melbourne, Fla. where they will spend a month. Before returning home they will also spend two months in Tennessee.

Mrs. Harry Bayley, of east Maple avenue, returned Sunday from Decatur, Ill. where she was called by the sudden death of her mother, Mrs. James A. Fleck.

Mrs. H. C. Wallace and her daughter, Miss Ethel, of Des Moines, Ia., will spend a few days as the guests of their daughter and sister Mrs. A. D. McWay, of Frank street, before starting on a Mediterranean cruise. Before they return to their home they will visit with Mrs. McWay's sister in (Czechoslovakia).

Mrs. and Mrs. Harrison P. Stringham, of Oakland avenue, have as their guest Mrs. Stringham's mother, Mrs. John C. Ford. She will remain until after the holidays.

Mr. and Mrs. Latta W. Porter, of Nixon road, are entertaining eight guests at dinner Saturday evening at the Village Playhouse. Tall tapers and holly will decorate the table. Among the guests are Miss Grace Johnson of Indianapolis, Ind., Arthur Tilton of Detroit and Mrs. and Mrs. W. Whiting Raymond.

## WHAT TO WEAR, AND HOW TO WEAR IT



By LUCY CLAIRE Fashion Expert for Central Press and The Eccentric

In a recent article I mentioned Lucie LeLong's attitude toward the sports costume, and the distinction now being drawn between

sports clothes for sports or country wear, and the more dressy things for other occasions. I find that not only in Paris is this attitude taken, but that American women are accepting it. A year ago, when women threw back their smart coats at the morning musicale or lecture in the fashionable hotel, dozens of jersey jumpers with but artificial shoulder flowers by way of decoration, were revealed. This year the jersey jumpers are missing and the frock of satin, velvet or crepe, often lace trimmed, or with the very feminine treatment of collar and sleeves, is revealed. At all smart gatherings, aside from sports, the movement is away from the all-day sports frock or ensemble.

But with this movement bringing the sweater back into its own, the sports ensemble is taking on greater individuality, especially in the sweater itself. Its new designs and weaves make it no longer a mere sweater to a matching skirt. It is an intriguing pullover blouse, or a cardigan jacket, too irresistible to be overlooked in planning either the winter or spring wardrobe.

**New Note in Sports Ensemble**  
In the above illustration I am showing you LeLong's new note in the sports ensemble. You will find here a knit sweater in green and gray, posed over a jersey-plaited skirt of green, with a short jacket to match. With this LeLong furnishes a long coat of the same material, making it a four-piece ensemble. This fills the need for extra warmth on the golf course, or for defensive sports, while the long coat is reserved for street or automobile wear to and from the course.

In the sketches at the right you will find four of the unusual treatments developed in sweater interpretation. Bias strips of silk faggotted together and then applied to a pull-over angora wool, interpret the model at the upper left, while intrications of matching silk crepe interpret the models at the upper right and the lower left. Grosgrain ribbon is combined with angora wool in the center model. There is an open, lacy design in the new weaves of soft cashmere or angora yarns that is charming, and there is a lisle thread weave for pullovers that is entirely different. This is practical for those

who do not care for the warmth of wool, and still cling to the sweater mode for sports. It comes in beautiful plain or finely striped pastel shades, is very smart, and looks like a promising number for the Palm Beach wardrobe.

The new knit hood for sports campus and street wear is shown on the model at the left.

## SANDWICHES

Remove crust from a loaf of sandwich bread. Slice bread lengthwise. Butter slices on both sides except top and bottom slices. Make fillings as follows:

**Red Filling**—Four slices ham finely chopped. Three slices crisp bacon cut fine. One chopped potato.

**Yellow Filling**—Yolks three hard cooked eggs season with salt, pepper and one-half teaspoon vinegar.

**White Filling**—One-half package cream cheese softened with one-half grated cucumber.

**Green Filling**—Four small sweet pickles and six sprigs of water cress or parsley finely chopped.

Spread slices of buttered bread with the fillings in the order given. Soften three packages cream cheese with sweet cream and spread on the outside of loaf as you would in a cake, garnish with pecans, maraschino cherries, pimento or green pepper, cut in small bits. Wrap in damp cheese cloth and keep in cold place several hours before slicing.

A bell in the parish church of Haidham, Eng., has been rung daily for more than 700 years.

## MAKE FRUIT CAKE FOR CHRISTMAS

Holiday Season Always Demands Generous Supply of This Popular Sweetmeat

Now that Thanksgiving is behind the housewife, the next feast day on her calendar is Christmas and Christmas would not be Christmas without fruit cake.

Many housewives find it expensive to purchase their holiday supply of this rich sweetmeat from the grocery store or at other shops that specialize in fruit cake during the Christmas holidays. The commercialized fruit cake has reached perfection and the supply seems to increase with each succeeding year.

However, there are housewives who prefer to bake their own cake and to these we offer several recipes which are considered excellent. Of course, it is wise to make your Christmas fruit cake several weeks before the holidays, so that the cake may ripen. It is not too early to make your cake this week. Preparing the fruit and mixing the cake requires both judgment and patience, but by following directions carefully, fruit cakes are seldom failures, even the inexperienced cook is rewarded by a successful cake.

### Fruit Cake

• Cream one pound of butter, add one pound brown sugar gradually and beat thoroughly; add one cup molasses. Separate yolks from whites of the twelve eggs and beat yolks until thick and lemon colored. Add to first mixture, then add one pound flour sifted with four teaspoon cinnamon, four teaspoon allspice, one and one-half teaspoon mace and one nutmeg grated and mix with three pounds seeded raisins, two pounds sultana raisins, one and one-half pounds citron sliced and shredded, one pound currants, one-half preserved orange rind and one-half preserved lemon rind, finely chopped. Add one cup grape juice. Four squares melted chocolate and whites of eggs beaten stiff and dry. Just before putting in pan, add one-fourth teaspoon soda dissolved in one tablespoon hot water.

• Cover pan with greased paper and steam four hours. Finish by leaving in a warm oven overnight. Frost and decorate with frosted flowers or else decorate with candied cherries, nut halves, citron slices and small silver Christmas candies.

**Inexpensive Fruit Cake**  
Use one-half cup shortening, two-thirds cup brown sugar, three eggs, one cup raisins, one cup currants, one-half cup candied citron, one-half cup molasses, one-half cup milk, one-half teaspoon orange extract, two cups pastry flour, one teaspoon soda, one eighth teaspoon salt, one teaspoon cinnamon, one-half teaspoon allspice, one-half teaspoon mace and one-fourth teaspoon cloves, and one-fourth cup candied orange peel. Cream shortening, add sugar and cream again. Add unbeaten eggs, one at a time, beating thoroughly after each addition. Add chopped fruit and mix well. Then add molasses, milk and flavoring, and fold in sifted dry ingredients. Place in a greased or paper-lined pan and bake three hours in a slow oven.

**Poor Man's Fruit Cake**  
Take two cups seeded raisins, one tablespoon lard, one cup brown sugar, one cup sugar, one teaspoon cinnamon, one-fourth tea-

## WITH WOMEN OF TODAY

BY MRS. HELEN C. WELSH

An Italian author, Signora Grazia Deledda, has won the 1926 Nobel prize for literature awarded annually by the Swedish Royal Academy.

Signora Deledda's novels deal almost entirely with Sardinian peasant life; in fact, she is said to be the best modern interpreter of this type of life. Her first essays were accepted by Angelo De Gubernatis for his reviews, Vita Italiana and Natura ed Arte. One of her best-known books is "La Madre" (The Mother), translated into English by Mary G. Stegman. Her books have been translated into many languages.

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### College News

The twelfth annual conference of the Woman's Intercollegiate News Association was held recently at Wilson College, Chambersburg, Pa. Representatives of 13 colleges attended. The object of the association is to "promote more cordial relations and an exchange of ideas" among the new magazines of the colleges belonging.

At Smith College the Women's Intercollegiate Association for Student Government held a conference recently. Sixty colleges are members of the association.

### Writes Services

Four services, especially adapted for use at dedications, banquets, etc., for the Young Women's

### CHRISTMAS SEASON

The season when the geese and ducks are plentiful at the grocery and chain food stores suggests frequent use of these savory fowl. On the festive occasions, their rubber string flavor, many housewives find difficult in utilizing the leftover portions of duck and geese. Duck-in-applie will solve this problem.

Remove meat from the bones and a little of the dressing, if any was left, or failing this substitute few bread crumbs and a little poultry seasoning. Peel and remove the cores from tart apples, stuff them with the mixed seasoned meat, put a small piece of butter on top of each place in a baking pan with just enough water to keep the apples from burning and bake in a moderate oven until tender, about forty-five minutes. Serve each on a round of fried toast or with strips cornmeal mush and garnish of currant jelly.

Imitation bones for pups to play with are made of rubber by an English manufacturer.

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## WHAT shall I give?

It isn't the easiest thing in the world to select a suitable Christmas Gift—such a prodigious variety to choose from.

You want something pleasing to the eye, of course, a thing of beauty in fact; you would wish it to last long and keep alive the memory of your friendship; and you don't want to spend too much money.

You can see just such gifts at our display room—pretty electric toasters for the breakfast table, handsome coffee percolators, and many other beautiful appliances for home use that women appreciate. The prices are very moderate.

THE DETROIT EDISON COMPANY