

# The Woman's Page

## Society

(Continued from Society Page, Part 1)

Miss Suzanne House, who is home from the holidays, was the honor guest Friday night at a dinner given at the Buck-Conillae Hotel, Detroit, by her father George Worthington House.

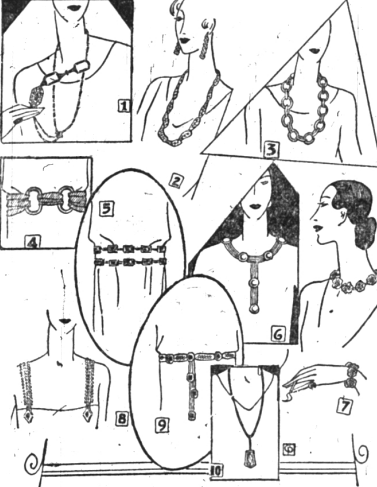
Miss Elbette Rothchild and Miss Ruth McKillop, of Chicago, who are the guests of Mr. and Mrs. William H. Booth, of Detroit, were honored by a dinner-dance at the Bloomfield Country Club Tuesday night. The affair was given by Mr. and Mrs. Traub. Yesterday they were the honor guests at a luncheon at the Detroit club given by Charles Kingnessmith, of Detroit. A theater party followed the luncheon.

Mr. and Mrs. Henry Scripps Booth, of Thorn Lea, entertained at dinner at the Detroit club Tuesday, later taking their guests to the Michigan Union opera. They will entertain again at a dinner Jan. 2 at the Detroit club before the Princeton Triangle club performance. Mr. and Mrs. Booth, with their two children, will leave soon after the New Year festivities for Montecito, Cal. where they have taken a home for the winter.

Miss Virginia Hupp, of west Maple avenue, entertained Friday evening with a bridge party at her home. Poissinets and tall red-tappers were used to decorate the rooms.

Miss Fellman will honor Miss Elizabeth Shaw, whose wedding George Wellington Smith will be an event of Jan. 14, at a bridge-tea at her home on Jan. 4.

## What To Wear, And How To Wear It



Even the "Occasional" Eyeglasses Become a Jewel Costume Detail  
By LUCY CLAIRE  
Fashion Expert for Central Press and The Eccentric  
With the jeweled detail playing so important a part in our costume it looks as though we were in for a luxurious era. It's strass, strass everywhere, even to our shoes, till the glitter of the evening assemblage vies with the illumination of electric lights.

Optometry has advanced to such an extent that the use of the lens matters not at all. The optometrist's prescription may be ground into lenses big as a moon, or tiny as the lorgnette in the sketch, that folds into a small diamond pendant. This idea of making the jewel detail useful as well as ornamental is being carried out by Paris couturiers in new and interesting ways. For instance, Jenny uses strands of pearls finished with emerald drops as shoulder straps on an evening gown, fig. 8, and Worth places on a black velvet gown one of the new, long, square-cut necklaces with the strands doubled in a belt at the waist, fig. 5. Loretta factually finished a neckline with an odd felt necklace sewed to the gown, fig. 6.

### For Sports' Frocks, Too.

Not only the dressy frocks for afternoon and evening, but the sports' frocks also, have their costume jewelry. Nowitsky uses white jade links for neck and belt trappings on sports models, figs. 3 and 4, and Worth gives us a belt in which he combines carved stones with beads, fig. 2.

Lucien Jolene brightens an otherwise plain gown with necklace and earrings of rhinestones, or strass, in modernistic design, fig. 2. Note the size of the earrings. The long, conspicuous earring of fifty years ago has come back into fashion with this fast costume jewelry. Dreeoll, instead of trimming a blue satin frock, designs a crystal choker and bracelet, fastening with blue stones, for that particular, fig. 7. Patou is fond of a crystal pendant, in the color of the dress, hung from a black cord, fig. 10.

But unless we are favored with a plethora of cash, our costume jewelry, like our shoes, must be limited to a few changes. We can't exactly afford to have the kidskin dressed to match each gown, so we must content ourselves with the more practical colors, black and beige and blue, with gold or silver slippers for evening. So it is with our costume jewelry. We must content ourselves with a set or two that will be in keeping with several of our gowns. For this reason, strass and pearls are the best choice for dressy wear and gold and silver for sports, although the white jade is also a good choice for the same reason.

## HOUSEHOLD HINTS

By MRS. MARY WOODRUFF

**MENU HINT**  
What is the most important meal of the day? Most of us would answer "dinner," whether that meal is served in the morning or end of the day. Breakfast is usually a routine, according to family tradition. Sometimes—usually, I hope—it starts with fruit, which is followed by cereal, then toast and coffee or pancakes, bacon, eggs etc., according to appetites. Luncheon or supper is very often a matter of leftovers, so it would seem that dinner really is the most important meal. In these busy holiday times meals should be as simple and as easy for the housekeeper to prepare as possible. Everything except the salad in the menu below is baked in the oven.

Roast Hamburger Steak  
Baked Potatoes  
Endive Salad with Saltines  
Baked Apples Tea

**Today's Recipe**  
Roast Hamburger Steak—To one and one-half pounds of hamburger steak add two slices of fat salt pork, finely chopped, one-half cup soft state bread crumbs, one egg and three-fourths teaspoon salt. Shape in loaf, dredge in flour and over the top put seven strips of fat salt pork. Roast forty-five minutes, basting every seven minutes, first with one-fourth cup of water, and later with the fat in the pan. To liquid in pan add one and one-half tablespoons of butter, add two tablespoons of flour, and when blended add the cup of liquid.

**Suggestions**  
Put veal leaf in the pan with roast pork or beef, or braised lamb chops.

Baked ham in pineapple juice is delicious.

The flavor of veal is developed by broiling through cooking and the addition of fat.

A thick slice of veal baked in milk is very good.

If you have no broiler get the skillet very hot, sprinkle salt on the bottom of the pan and sear the meat quickly first on one side then on the other. Then turn the heat down a little and cook slowly until done. Add no fat.

## WOMEN'S FELT HATS COMMON IN ENGLAND

Women in Great Britain have become exactly like men in their hat-buying habits since the Paris fashion makers popularized felt hats for women.

Seasons in millinery have almost disappeared in England to the great distress of milliners who have been acting on the assumption that women would always buy new spring and fall hats just for the sake of a change.

Men do not buy new hats until they need them in England. All men wear soft felt hats the year through, varying their headgear only by wearing a derby occasionally. Straws hats are almost never worn by Englishmen. Neither do they wear caps, except for sports wear.

The same now seems to be true of English women. They cling to their small felt hats until they are worn out, regardless of what time of the year it is, and then buy new ones.

Efforts of British fashion-makers to knock out the small felt hat by the introduction of model hats of great size and varied materials have not been successful. British women may accept a little higher crown and a slight variation of the shape of the brim of their felt hats but they cling to the small felt and refuse to have much trimming on it.

**ABOUT BROWN SUGAR**  
Old-fashioned brown sugar makes a delicious homemade syrup. While it is somewhat difficult to procure, it is worth taking time and trouble to add this to our dietary. Among the advantages of this form of sweet is that of the generous proportion of mineral salts which brown sugar contains and which, for the most part, are lacking in the very refined granulated sugar.

## JUST BETWEEN US GIRLS!



## LIVING AND LOVING

By MRS. VIRGINIA LEE

**Unappreciated**  
What a different place this good old world would be if people appreciated one another. If they ignored their neighbors' faults and faults and if they recognized the sacrifices their parents make for them and parents were mindful of the many virtues of their children.

The woman who writes the following letter is in for a world of trouble.

"Dear Virginia Lee: I am wondering if you could advise me in regard to my problems.

I am 47 years old and have two children, one 20 years old and married, with two children, the other 13.

"Two years ago I took the T. B. in my hip bone. I spent over a year in hospital and am left a cripple. I came to my children's home on crutches, but am now able to go without them, but still crippled because the hip joint is stiffened.

"Now here is my problem: The children no longer want me to stay with them, and when I try to get work people either think I am unable to work or else object to the child. I really am not able to do as much work as I am doing here, but I have never had as much to do any place. Besides having the care of these grand-children, who are both under two and one-half years old, I have done as many as three washings a week for them. I get nothing except what I and the boy eat and a place to sleep. We sleep on the davenport and can't go to bed until the others do, no matter how tired I am getting all worn out and they have no mercy on me, always telling what it costs to keep them. I would give anything for a home where I would feel welcome.

MRS. P."

With all sympathy for you in your trouble, your son has a big family on his hands for a 20-year-old boy and a nest, healthy, figure, a mother and younger brother? Isn't it just possible that he can't get you anything under the circumstances nor provide a better place to sleep? It is too bad they are not more appreciative of what you do, however. As you have no money to advertise for work couldn't you speak to some friend—the pastor of your church, for instance, and ask him to make inquiries. There are many people who would be only too glad to help and would pay you well. Or you might get work in a restaurant or store where you could be employed during the day while the boy was at school and have a little furnished apartment, or a couple of rooms. I will keep your letter on file in case I hear of anything.

## FRUIT CAKE

It is by no means too late to make fruit cake, try one of these recipes and have a fruit cake that is entirely different.

### Chocolate Fruit Cake

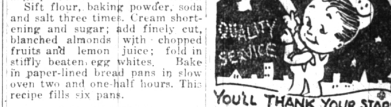
Take two squares bitter chocolate, one-half cup water, one-third cup butter, one cup sugar, one teaspoon flavoring, one-half cup sour milk, two eggs, one-fourth cup candied cherries, one-half cup dates, one-fourth cup nuts, one and one-half cups sifted flour, one teaspoon baking powder, one-half teaspoon salt and two-thirds teaspoon baking soda.

Cook chocolate in water until dissolved and set aside to cool. Cream butter; add sugar and cream again. Add unbeaten eggs, one at a time, beating thoroughly after each addition. Add chopped fruits and nuts and when well mixed add milk and flavoring; then fold in sifted dry ingredients.

## Sweet White Fruit Cake

Take four cups cake flour, one teaspoon baking powder, one-third teaspoon baking soda, one-half teaspoon salt, one pound almonds, 10 egg whites, one cup shortening, one and one-half cups sugar, one tablespoon lemon juice, one pound raisins, one-half pound citron finely shaved, one-half pound each of candied pineapple, lemon peel, orange peel and Maraschino cherries.

Sift flour, baking powder, soda and salt three times. Cream shortening and sugar; add finely cut, blanched almonds with chopped fruits and lemon juice; fold in stiffly beaten egg whites. Bake in paper-lined bread pans in slow oven two and one-half hours. This recipe fills six pans.



## SAVORY NUT LOAF

One and one-half cup pulverized nut meats, one cup evaporated milk, one teaspoon poultry seasoning, one-quarter teaspoon pepper two cups stale breadcrumbs, one egg, one tablespoon minced onion, one-half cup water.

Mix nut with breadcrumbs and then add the beaten egg. Stir in the poultry seasoning, the minced onion and the pepper. Add a sprinkling of salt if desired. Combine the evaporated milk with the water and stir into the mixture. Let stand for twenty minutes and then pack into a well-greased bread pan. Bake about three-quarters of an hour. Serve with tomato sauce.

Make the tomato sauce as you would a cream of tomato sauce, using strained tomato juice (can not) instead of milk.

## Call 1-0-3-5

for your

## MEATS



## Four - Deliveries Daily - Four Complete Line of Home-Grown Vegetables

MEATS - POULTRY - FISH FRUITS AND VEGETABLES

## BIRMINGHAM CUT RATE MARKET

Quality Market  
Phone 1035 130 W. Maple

**STEWARTS SWEET SHOP**  
is coming to  
**BIRMINGHAM**

## Poultry-Fish Meats

We Also Carry a Full Line of Fresh FRUITS AND VEGETABLES

REGULAR AND SPECIAL DELIVERIES FOR YOUR CONVENIENCE  
Phones 648 - 649

## OLSEN'S MARKET

"YOURS FOR SERVICE"  
110 S. WOODWARD PHONES 648 and 649

### Bookkeeping, Accounting, Shorthand, Typewriting, and Secretarial Training

will prepare you for the high-grade office employment, and will pave the way to Executive Positions and other positions of responsibility.

FOUR TIMES AS MANY EMPLOYMENT CALLS were received during the past year, as could be filled.

The Conservatory offers training in nearly all branches of Music

## The Business Institute

— AND —  
**INSTITUTE CONSERVATORY**  
Institute Building, 15-19 West Lawrence St., Pontiac

MAIN SCHOOL—1333 CASS AVE., DETROIT  
Also Three Branches in Detroit

Call at the office, phone Pontiac 85, or mail this entire advertisement for free prospectus and information regarding courses.

Name \_\_\_\_\_ Address \_\_\_\_\_

## 30¢ Borden's Malted Milk

Easy to Prepare - No Fire  
**15 MINUTES IS PLENTY**  
PLACE fish skin down in deep pan, cover with boiling water and cover up for 15 minutes. Pour off water and pour over melted butter. Then ready to serve.

### ALL FOOD MARKETS



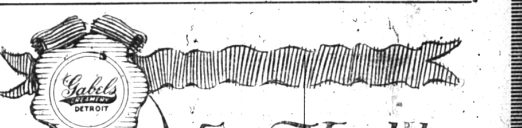
## Sane Fat Reduction

Excessive fat is unsightly, unhealthy and unnecessary. Common sense and willpower used in your diet, the proper amount of exercise, together with a sufficient amount of Rite-Wat Fat Reducer will give you a trim, healthy figure with added vitality—with renewed youth. One envied and admired by all.

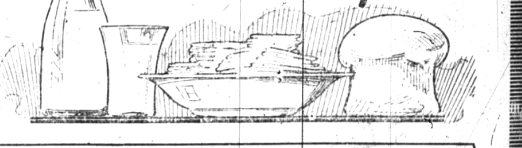
Rite-Wat is a strictly vegetable compound in tablet form. A Doctor's prescription used for eleven years. Many have benefited and told others of the good results. Be fair to yourself. Try one 41¢ and 85¢ sizes. (The larger size is more economical.)

ON SALE AT  
**SHAIN'S**  
West Maple Ave.

## Use Gabel's Milk!



## Store Health to You!



Distributors of Blue Ribbon Milk  
**GABEL'S CREAMERY**  
121 East Maple Phone 536