

# The Woman's Page

## Society

(Continued from Society Page, Part 1)

A number of entertainments have been given during the last week in compliment to Mrs. E. J. Kramer (Josephine Penny) of Miami, Fla., who is visiting her parents, Mr. and Mrs. H. B. Foggy of Euclid avenue.

Dr. and Mrs. George P. Raynal of Tooting Lane and Bonnie Briar leave next month for a trip through the South.

Mrs. Harry J. Conine of Ravine road departed Saturday for a three weeks' visit at the home of her aunt, Mrs. E. J. Leche of New Orleans.

Mr. and Mrs. Willard Ohliger of Northville were entertained at dinner Saturday evening by Mr. and Mrs. John Gault of Hill Top Lane, later being taken to the performance of the Village Players.

Mrs. Stora Halbins of Dorchester road entertained her bridge club at luncheon Monday at the Lone Pine Inn.

## WHAT TO WEAR, AND HOW TO WEAR IT

### White Kid Puts Best Foot Forward at Palm Beach

By LUCY CLAIRE Fashion Expert for Central Press and The Eccentric

If you want to know what to wear for spring and summer, wait for the Palm Beach, white kid, white, pique, and low top with white Palm Beach accents. It is what our own smartly dressed women here in America accept that sets the mode on this side of the Atlantic. Palm Beach is the millionaires' winter playground. Those of us who do not go there, should be grateful to it as a forecast of the mode for spring and summer.

White and combinations of black and white are popular at Palm Beach. White has been growing in strength ever since it was given an impetus at the French resorts along the Riviera during the autumn of last year. It was prominent at the performance of the Village Players.

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quite le dernier cri at Palm Beach this season. White is also especially strong in sports clothes, which show dashes of color.

**Color Trim.**—The new grayed prints, too, show a great deal of white. All this has brought the white hat shoe to the fore. Palm Beach always was the sporting-ground for white kid, but this season it is more so than ever. Tying with the dash of color is the costume these white shoes are very subtly trimmed, not so much with the replica of the dash of color in the ensemble, but color or contrasting leather that accommodates itself to the many rather than the one costume.

**Some Attractive Models.**—At the upper left of the sketch

is a white kid, one-strap model trimmed with black or brown. The heel and strap are of the contrasting kid.

Opposite this shoe, at the upper right, you will find a white kid model trimmed with reptile, while at the lower left is another model of the oxford-pump type, entirely in white, or piped with brown, as you like it. The left center model is of Navy kid with Champagne trim.

The central figure shows the handling of a black and white costume with its dash of color, by French-Waite. The over dress is of black crepe de chine, which the under is of white sheer silk bordered in a floral design in red and black. Black kid shoes would naturally be worn with this costume.

## SAUCES REPLACE RICH GRAVIES

Formerly, the housewife prided herself on making rich brown gravies. Now, she forgets about gravy, and with roast and baked meats and specialized on savory sauces. Here are recipes for several of the most popular, sauces to serve with meats.

**Cranberry Applesauce.**—Use equal parts of uncooked, dried apples and chopped cranberries. Add two cups of the fruit, add one cup sugar and stir thoroughly. Pickle and Parsley Sauce—Chop together one tablespoon each of onion and parsley, and combine it with one teaspoon grated fresh horse radish and two teaspoons equal pickles, chopped. Blend together with little over one-quarter cup of French dressing, and add one chopped, hard-cooked egg.

**Creole Sauce.**—Use a tomato sauce for a base. To each cup of this add two slices bacon, diced, one minced green pepper, and two average sized pimientos cut in strips.

**Minute Sauce.**—Cook a couple of tablespoons chopped onion with two tablespoons butter or substitute for four or five minutes add one-third cup diluted tomato puree, one and one-quarter cups brown sauce (made from meat gravy) and cook till thickened. Cut one-half cup button mushrooms into pieces, and add to the sauce. Heat thoroughly and serve.

## Geometric Motif



The current popular geometric motif has been employed in this smart spring coat from Paris. It is in two tones of olive green wool, and features the rectangular cut and new button treatment.

**Mash Rutabagas.**—Grapefruit and Green Pepper Salad

**Prune Custard.**—Beverage

**Creamed Ham.**—Creamed ham calls for a slice of smoked ham cooked and cut in small pieces and smothered in a cream or white sauce.

**Oysters Italiane.**—Two cups oysters, one-half cup macaroni, one cup milk and oyster liquid, one tablespoon butter, one tablespoon flour, one teaspoon salt, one-half cup buttered crumbs, few grains nutmeg. Cook macaroni in boiled salted water until tender. Drain and pour cold water over it. Pick over oysters, removing all shell. Save liquid and add enough milk to it to make one cup. Melt butter, add flour and when bubbling, add milk and cook until the mixture has thickened and boiled. Put a layer of macaroni in casserole, then layer of oysters and then white sauce. Repeat. Cover with freshly crumbed bread sautéed in butter. Bake in moderate oven for one-half hour.

**Philadelphia Relish.**—Chop very

## HOUSEHOLD HINTS

**MENU HINT.**—Do you plan your meals ahead? In giving two complete menus. Of course you may have to change some of the items, as they may not fit your taste or your pocket-book, but they may give you some ideas, and you may like to at least include some of them in your week's menus.

**BREAKFAST.**—Orange Juice

**Cooked Cereal.**—Top Milk

**Whole Wheat Toast.**—Butter

**Coffee for adults.**—Milk or Cocoa for children

**LUNCHEON OR SUPPER.**—Oysters a la Italienne

**Graham Muffins.**—Philadelphia Relish

**Stewed Apricots.**—Vanilla Cookies

**Beverage.**—DINNER

**Creamed Ham.**—Potato Puffs

**Buttered Lima Beans.**—Whole Wheat Muffins

**Green Washington Peas.**—Beverage

The next day's menu reads thus: **BREAKFAST.**—Cereal

**Cooked Cereal.**—Top Milk

**Poached Eggs on Graham Toast.**—Milk or Cocoa for children

**LUNCHEON OR SUPPER.**—Corn Chowder

**Rye Bread.**—Pineapple Bavarian Cream

**Beverage.**—DINNER

**Swiss Steak.**—Creamed Potatoes

**Philadelphia Relish.**—Chop very

### From Now, Until Easter (April 8th) HADDIES ARE BEST



### Prices are Lower

CUT OUT THIS RECIPE AND KEEP HANDY

To Cook Any Haddie Wash fish in cold water and place skin down in deep pan. Cover well with boiling water. Let stand covered up for 15 minutes. Drain off water and pour over melted butter and serve.

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## I HAVE SAID IN MY HEART

By IDAH McGLONE GIBSON The Greatest Ecstasy

Yesterday I had a little visit with a friend whom I had not seen for years—so long that I had forgotten how much pleasure I had always had in her company when we met.

I had known her husband before I knew her. Indeed, I think he told me that he had asked her to marry him and that she had accepted, before he told anyone else. My friendship with the man had lasted ever since we were children and I had always loved and admired the whimsical streak of good-natured humor which he embroidered his life.

By lucky chance, when I met my friend's wife, I found that she was a woman of great understanding and although I have never known either or not they had talked the matter over and decided that they would never bore each other if possible, but whether each declined to allow himself or herself to be bored, the result was the same.

Although all their married life, "Where is my girl?" I stepped from the foot of the bed and sat down beside him. "I put my arm about his neck saying, 'Here I am.'"

Slowly he pulled my hand to rest upon his cheek. "You have been a good wife to me," he said, slowly, and then thinking that was perhaps too serious, he continued with his dear whimsical smile. "Of course I don't know how good you have been but you have been very interesting."

It was that he passed through the gate of mortal understanding.

**BREAST OF GUINEA.**—A very great delicacy for the formal luncheon. Remove breasts from Guinea chickens and season with salt and pepper. Sauté chicken in butter until a nice brown, allowing about 20 minutes for cooking. Remove to serving dish. Add to the butter and juice remaining in the pan one tumbler of currant jelly. When hot, but not quite entirely melted, pour over chicken. Garnish with parsley. Presently a thin slice of broiled ham is served on top of the guinea breast and then the sauce poured over that. One large broiled Quahorn is also nice as a garnish.

**SANE Fat Reduction.**—Exercise is rightly, unhealthily and unnecessary. Consistent and willpower used in your diet, the proper amount of Rite-Wate Fat Reducer, should give you a trim, healthy figure with added vitality—without undue youth. One cavied and admired by all.

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