

The Woman's Page

Society

(Continued from Society Page, Part 1)

After a week's visit in Minneapolis, Minn., Mrs. Frank W. Shuell of Cranbrook road returned to her home last Thursday.

Mrs. T. L. Luscombe of west Maple road will be hostess to members of the Sans-Souci club at her home today.

Mr. and Mrs. H. A. O'Dell of Stinchfield Acres were in the city last night at their home at dinner to six guests: Dr. and Mrs. Samuel S. Marquis of Lone Pine and Cranbrook roads; Dr. and Mrs. William O. Stevens of Oak Knob roads and Mr. and Mrs. George T. Hendrie of Bloomfield Hills.

A fortnightly guest of Mr. and Mrs. William M. Chamberlain of Ravine road is the mother of the latter, Mrs. M. C. Viars of Toledo, O., who plans to return home next Sunday.

Mr. and Mrs. John B. Williams of Yorkshire road are returning to their home here after a three months' stay in Detroit where they occupied an apartment in the Parkstone.

Mrs. C. W. Matheson of R. F. D. No. 3 returned home last Saturday from a winter sojourn in Florida. Her daughter, Miss Margaret, is expected to arrive from Florida next Sunday.

Miss Albertine Lockwood of Ann Arbor spent the week-end at the home of Mr. and Mrs. William M. Chamberlain of Ravine road.

Mrs. E. C. Tieman of Yorkshire road was hostess to 12 members of her sewing club last Saturday at her home.

VILLAGE CHILD GETS 'PERMANENT'



—Photo by Almond Studio
Louise Taylor, six years old, claims the distinction of being the youngest child in Birmingham to have a permanent wave in her hair. Louise, the daughter of Mr. and Mrs. Merle Taylor, 420 Merrill street, had the wave put in by coiffeur Mae Murray, her favorite hair dresser. The large picture is of Louise on the lap of George J. Drab, proprietor of Drabs Hair-dressing Parlors in the Field Building when she was getting the wave. Below is the child with the complete Hollywood permanent.

The urban is back again in millinery fashions. Interestingly draped this always becoming model may be executed in felt, velvet and sometimes in satin.

Lamb Chops En Casserole
Two pounds lamb shoulder chops, one-half cup diced carrots, one-half cup diced celery, one small onion, cut fine, one-half cup sliced mushrooms, one pimento, two tablespoons fat, salt to season.

Melt the fat. Sprinkle the chops with flour and a little salt. Brown the chops in the hot fat and transfer to a casserole dish. Add the vegetables and enough boiling water to half cover the meat. Cover the casserole and bake in a moderate oven—350 degrees—for about one hour and 15 minutes, or until the meat is tender. Thick- en the gravy with a little flour or cornstarch. The mushrooms and pimento may be omitted or any combination of vegetables used instead of the carrots and celery.

MENU HINTS

Macaroni Cutlets
These are made by mixing boiled macaroni with thick white sauce and grated cheese using one cup of white sauce and one-half cup of cheese to one-half pound of boiled chopped macaroni. The mixture is chilled and then shaped into cutlets, rolled in beaten egg and then in fine dry breadcrumbs. Fry in deep fat or bake in a very hot oven until crisp and brown. Serve hot with a sauce made by melting and brown- ing three tablespoons of butter and adding three table- spoons of flour. Then stir in one cup of water, one-half cup of to- mato juice one-half teaspoon of Worcestershire sauce and salt and pepper to season. Add also one and one-half cups of sliced stuffed olives. Remember that the olives are slightly salty, so be careful in the addition of extra salt. Stir the mixture until thick and boiling.

Baked Stuffed Mushrooms
Twelve large mushrooms, two tablespoons fine dried breadcrumbs one teaspoon minced parsley, one-half cup deviled ham, two table- spoons diced bacon, six slices toast.

Peel the mushrooms; remove the stem and chop them fine. Mix with the ham, breadcrumbs and parsley. If the mixture is dry add enough milk to moisten it. Stuff the mushroom caps rounding full with the mixture and sprinkle with the diced ham. Place close to- gether in a buttered baking dish and bake in a very hot oven about 12 minutes, or until the bacon is crisp and the mushrooms tender. Serve two on each slice of toast. Add one-half cup of boiling water to the baking pan, stir in a tea- spoon of lemon juice, boil up one and pour over the toast. Serve very hot.

Breakfast Muffins
Sift together one cup of whole wheat flour, one cup of white flour, three teaspoons of baking powder, one-half teaspoon salt, two tea- spoons sugar. Beat one egg, add one and one-quarter cups of milk and stir into the dry mixture. Then add two tablespoons of melted shortening and beat until smooth. Pour into greased muffin pans and bake 20 to 25 minutes in a hot oven—400 degrees.

Chocolate Marshmallow Roll
Mix one-half cup of sugar, two tablespoons of cocoa, then add the yolks of two eggs and beat until very light. Stir in one teaspoon of melted butter, then add one-half cup of pastry flour sifted with three-quarters teaspoon of baking powder. When well mixed fold in

the stiffly beaten whites of two eggs. Pour into a greased shallow pan, bake in a moderate oven 12 to 15 minutes. Then turn out on a paper sprinkled with powdered sugar. Spread at once with marsh- mallow whip and roll up like a jelly roll. Let stand until cold. Ice with chocolate icing if desired.

Florentine Cream
Soak three tablespoons of gelatin in one-half cup of cold milk for five minutes. Scald two cups of milk. Add the gelatin and set aside to cool. Mix the juice of two oranges and two lemons with one and one-half cups of sugar and stirred slowly until the sugar is dis- solved. When the gelatin mixture begins to stiffen stir in one-half cup of cream whipped stiff. Then add the fruit juices and pour into small molds. Set aside to chill. Turn out and serve plain or gar- nished with a small slice of orange.

How To Arrange Those Curtains

There may be one long narrow window in a very prominent place that must be curtained. There may be a pair of those trying casement windows that open out and are so fussy to arrange hangings for. You may even want to cur- tain the front of those book-shelves in an unusual manner. If so—in all these cases—you could use to advantage the swing rods that are being shown in simple decorative scrolls in silver, black and bronze finishes. The rings are made especially for each rod, so that the effect is one of real hand-made hardware.

The glass tiebacks for curtains are available more and more in a variety of colors, in very good re- production, and at amazingly low prices. But they will not answer all purposes.

There are heavy draperies, dark- colored draperies and distinctly masculine interiors which somehow do not jibe with a gay glass pro- tect. Also, we often want a tie- back—called—that does not tie back the curtain, but just lets it rest its luxuriant length across it. Well, we can have just that very thing. Here, in black or bronze, is a tieback that looks somewhat like a long serrated leaf, one end of which is attached to the window trim.

In fact, delightful to state, if one wants hardware these days, it is possible in almost every instance to get it in an interesting finish and in a decorative design. This is one of the things that an interest in antiques has done for us.

Novelty Fabric Used ABOUT CHICKEN



Chicken fricassee is used in the Sunday dinner, and boiled rice instead of potatoes served as a starch vegetable. In cooking the rice remember that a large amount of boiling water is necessary if the rice grains are to be kept whole and dry. Use a cup of rice and add more water during the cooking whenever it seems necessary. Rice should be rinsed with boiling water when it is cooked.

Proud as a peacock is sugges- tive of the height of cravé such as is displayed by the posture of the rhinestone peacock which serves as a hat ornament. The tail of this jeweled pin is actually formed of bits of peacock feathers.

An interesting innovation in the line of costume jewelry consists of the square necklace, to be worn with the square neckline, on after- noon and evening frocks. They are of jade, carnelian or crystal in odd and interesting designs and combinations.

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