

The Woman's Page

Society

WHAT TO WEAR, AND HOW TO WEAR IT

(Continued from Society Page, Part 1)

Mr. and Mrs. Frank Bladon, of Madison avenue, have returned from a four month stay in their winter home, at Miami, Fla.

Mrs. F. A. Healy, of Lake Park drive, accompanied by her children is leaving for New York June 1. They will meet Mr. Healy there and will take a house in Bronxville for the summer months. Mr. Healy spent last week-end here with his family then returned to New York.

Mrs. A. Lerman Satterthwaite, of Wilmington, Del., was guest of honor at a bridge luncheon given by her aunt, Mrs. Charles E. Buck, of Portian avenue, at the Forest Lake Country club last Thursday. Mrs. Satterthwaite is visiting Mrs. Buck.

A daughter, Elizabeth, was born May 11 to Mr. and Mrs. Carl L. Bradt, Randall court. Mrs. Bradt was Hazel A. Reichardt of Detroit.

Mrs. Robert S. Porritt, of Adams avenue, is entertaining at guests at a bridge-luncheon at the Lane Park Inn Monday.

Mrs. W. B. Brown, of Southfield avenue, is honoring 32 guests at her home with a bridge breakfast in honor of her birthday anniversary next Wednesday.

Miss Elsie Worthington, of Chicago, is the guest of her aunt, Mrs. Morris M. Halsted of Dorchester road.

Mr. and Mrs. Lee Anderson are planning to reopen their home in Blomfield Hills late this month. They spent the winter at their apartment in the Whittier, Detroit.

Miss Grace Beamer entertained eight guests at a dinner party at her Oak Knob home last Saturday evening.

Mr. and Mrs. D. Edward H. Jewett and their daughter Miss Nancy Jewett, of Walled Lake, are taking a six weeks trip in Europe. Miss Jewett will be among the ranks of next season's debutantes.

Mrs. Lynn D. Halsted was hostess at a bridge dinner for 30 guests last Saturday evening at her home on Lane Pine road.

Pianos Should be Tuned

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General Piano Repair Co.
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130 Brownell

Fried Sweet Potatoes—Parboil the sweet potatoes and cut as for French fried potatoes. Fry in deep fat.

Nut Stuffed Peaches—Mix half cup any kind fruit jam with half cup chopped nut meats. Fill cavities of canned peaches. Press halves together. Chill. Serve on circular slices of stale cake with

Today's Recipes

Broiled Bacon and Mushrooms on Toast—Place slices of bacon on the broiler and broil on one side. Then add mushrooms, cup side up, with a bit of butter in each. Turn bacon. Ten minutes should broil the other side of the bacon and cook the mushrooms to a turn. Place bacon and mushrooms on slices of buttered toast and serve.

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By MME. LISBETH
In recent social circles tulle has appeared as the most popular fabric for both matrons and debutantes. Black tulle was the material of which mother's one silk dress was always made. This was worn again. Later tulle was referred to as youth's special silk but apparently that time has also passed.

It's apt to look back and think

of that age silk dress, upon which neither our grandmothers set their store. Nowadays custom is only worn for business dresses or for the working woman's frock, and even then it does not have undisturbed sway. Every woman now has a number of silk dresses in her wardrobe, and wears them not only for their own sake but for the sake of the black tulle dress frock.

It is a delicate and very full skirt with a high waist, the popular black tulle dress. The body is trimmed with a row of beads of white silk, with a row of beads of white silk, with a row of beads of white silk.

The long hip which is silver trimmed. The dress is of three pieces. The long hip which is silver trimmed. The dress is of three pieces.

whipped cream or a cold thin custard sauce.

Castrol Sauce—One cup milk, two table-spoons sugar, two egg yolks, one-eighth teaspoon salt, one teaspoon vanilla. Scald milk in double boiler. Beat yolks sugar and salt together until light and pour scalded milk on the mixture.

Hotch. To double boiler and cook until mixture coats a silver spoon. Strain constantly. Add vanilla and chill.

Mrs. Annie Mae Goringe, who died 84 years ago, recently did at her home in Seattle, Wash., at the age of 100.

To inherit the legacy left him by his stepfather, Edward Walker of New York, most refrain from smoking and must not have a second-hand suit his salary total \$10 a week.

Mrs. David Valdone, 129 years old, of Phoenix, Ariz., is an old honey-moon with her husband who is 75 years old.

Mother's Day Stationery AT WOODWARD PHARMACY

Our THRIFTY Service A Lot for a Little

This is an inexpensive method for family work—a popular service appreciated by thousands.

FAMILY BUNDLE—Everything washed—flat work all ironed and folded—wearables returned to you camp, ready for you to iron.

The Flat Work at 10c per pound. Damp Wearables at 5c per pound. Minimum Package, \$1.00.

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A Lot for a Little

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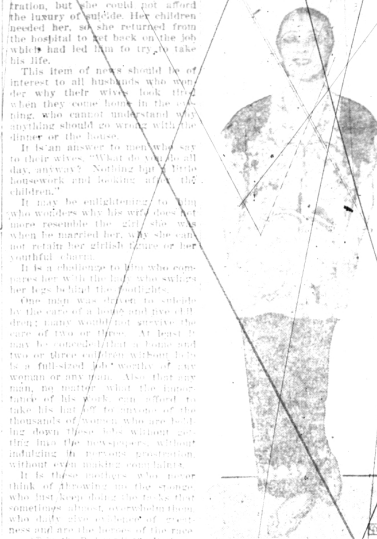
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Pajama Special



This swank suit of pajamas are made of satin or crepe, the latest pattern in an elaborate design. Please call into our 'Jolly' room for jolly pajamas, please.

KITCHEN CUPBOARD

By NELLIE MAXWELL

A Day With Candies

AMERICA'S and probably the world's largest school for the teaching of ballroom dancing, will teach you.

Over 200 lady and men instructors, Ten-piece orchestra. No pupils dance together, but with their own personal instructors only. All lessons strictly private and separate from public ballroom. All the conveniences of a high grade, modern institution.

No appointments necessary. School is open and lessons given daily between 10 A. M. and midnight, without an appointment.

This includes Sundays and Holidays. All courses are absolutely guaranteed.

More than 31,000 individuals took lessons in New Majestic in One Year

Remember Correct Address!

Not, as formerly, in the Majestic Theatre Building, but in our own building, built for us at

3116 Woodward Ave. Corner of Watson St. Detroit

New Majestic Ballroom is the largest and most beautiful in Detroit. Its music the best. Admission 75c and 50c. Those taking lessons go in on their card free for one year—and may bring a companion.

Learn to Dance!

be like the rest of them

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Phone Johnny on the Spot for Building Materials

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Ice Cream Candy—Take two cups of sugar, two-thirds of a cup of cold water, one-half cup of white sugar, one-half cup of water. Pour out on a hot plate and when cold pull into a few balls of marzipan.

Taffy—Take one cup of sugar, one-half cup of cold water, one-half cup of water. Pour out on a hot plate and when cold pull into a few balls of marzipan.

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