

The Woman's Page

Society

(Continued from Society Page, Part 1)

Mr. and Mrs. Joseph Mack, Quardon road, returned Sunday from Atlantic City.

Miss Helen Canfield of Detroit and Suzanne and Miss Mary Canfield, a student at Albion College, were guests last week-end of their sister, Mrs. Walter L. Morsland of Worth street.

Verna Barnett, Brookside drive, spent Saturday morning from New York.

John W. Watling, Long Lake road, is at present in Italy. He is expected to return in the middle of May.

Mr. and Mrs. Guy C. Smith, of Oak Street, are moving into the new home that they are building on Vaughn road, Bloomfield Hills, early in June.

Mrs. M. S. Glover, of Woodward avenue, gave a farewell tea Monday afternoon for Mrs. L. V. Stewart of Winbloton drive. Mr. and Mrs. Stewart, who are soon to move to Albion, were dinner guests of Mr. and Mrs. Fred D. Farrar Saturday and of Mr. and Mrs. John Black, Monday evening.

Mrs. Fred D. Farrar is entertaining Miss May Weisman, of Chicago at her home on Brown street this week.

What To Wear, And How To Wear It



Fashion Expert for Central Press

Fashion interest focuses on the skirt. It is to the skirt treatments that we look for new trends in the silhouette. Last year the year's styles rather neglected the skirt in favor of the bodice, though the little flare had just begun to make its appearance. This year it is the other way around, and the skirt is springing surprises upon us every day. It will seem that one Paris couturier vied with the other in original handlings. Now that the waistline has fixed pose at the very top of the hips, there is more of the skirt to work on than there was a year ago when the waistline dropped much lower. This, coupled with the new materials of thinner weaves, has much to do with the new skirt treatments.

Cheruit holds the reputation for originality in skirt treatments, and this season is living up to it with greater variety. Three of these treatments are shown in the sketch. The first is a sleeveless one-piece frock of rhapsody blue flannel, with a circular skirt, posed under a jacket of the same fabric and color. The jacket is son-

Know Your Sweetheart by His Handwriting

By EDNA PURDY WALSH, Editor, Character Bonding Magazine.

The Industrious Sweetheart

The truly industrious man does not believe in wasting much time. We do not expect, therefore, to see very large margins and much space wasted around words and between letters, yet the writing must not be cramped at all, to denote stinginess.

Just it

Looped f's and t's, Economy.

Architectural

T Bars increasing in Size, Lasting Energy.

The writing of the very indigent man must not be excessively angular, but may be termed semi-angular, since very oval and rounded lines, predominating, would mean a more easy-going nature.

There is the uncertainty, wavering in the writing of the over-energetic. He often makes triangular loops on such letters as y. Letters such as f and t will also be looped back in crossing.

The truly industrious man keeps up his industry, day after day. He does not work in fits and starts, consequently his letters are as large at the end of the word as at the beginning, as a rule, and the words in the last of his letters will be as firm as at the beginning. His energy does not give out before his finishes.

Many energetic, business-like people put the letters like y and e off sharply below the line, showing their desire to eliminate unnecessary details and fussing.

Men in hot haste, men situated with other men's writing, are stated

Saw Tooth Edge



Paris designer, created this colorful sports ensemble in black and white, with saw tooth cut edge and sleeves.

WOMEN STUDY HOME INTERIOR

East Lansing, May 2.—Farm women no doubt resemble their urban sisters in having an inherent desire to occasionally change the position of the furniture in their houses, but home economic extension specialists at Michigan State College do not think that the outlay of a habit of change is the reason why 1480 Michigan women have taken home furnishing courses this year.

The specialists believe that these farm women are so interested in providing an attractive home for their families that they put in a little extra overtime work at home to enable them to attend special meetings where the possibilities of home betterment are discussed.

The women enrolled in the home furnishing courses find that convenience and beauty are usually related, and that if the furniture is arranged to give the greatest possible comfort, it will also make the best possible appearance.

Instances have been found in furniture placements where the individual most accepted position that compelled everyone who crossed the room to take several extra steps. These extra steps are an added burden to the women who must do the housework.

Furniture and rugs should be placed so that the lines of these pieces coincide with the lines of the room. Rugs had askew or tables set at an angle give a room an appearance of disorder.

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Household Hints

CABBAGE MEAT ROLLS

One head cabbage, one-half teaspoon poultry seasoning, two teaspoons salt, one egg, one pound chopped beef or mixture of beef and pork, one onion, one-half cup bread crumbs, one teaspoon chopped onion.

Cut the stalk from the cabbage and separate the head into leaves. Dip each leaf into boiling water to soften it so that it can be rolled. Mix the chopped meat with the poultry seasoning, the onion, the bread crumbs, beaten egg and salt and pepper to season. Mix very thoroughly. Put two cabbage leaves together with a small ball of the meat in the center. Roll the cabbage leaves around the meat and fasten with a toothpick or tie with string. Make three tablespoons of dripping in a deep saucepan. Add the cabbage rolls. Cover and cook slowly for 10 minutes. Then pour in two cups of strained tomatoes, one-half cup of boiling water, one small onion, sliced. Cover and cook very slowly from 40 to 60 minutes, or until the cabbage is tender. Remove to a hot platter. Take out the toothpicks or remove the strings. Thicken the tomato gravy with a little flour, pour over the cabbage rolls and serve very hot. If an unusual flavor is desired, add one teaspoon of caraway seeds to the cabbage rolls 20 minutes before they are done.

Baked Spaghetti and Mushrooms

One-half pound spaghetti, two tablespoons flour, one-quarter cup milk, one and one-half cups milk, three tablespoons butter, one-half cup fine bread crumbs, salt and pepper to season.

Cook the spaghetti in boiling salted water for 15 minutes or until tender. Then drain, rinse with cold water and chop coarsely. Melt the butter, add the flour and when well mixed stir in the milk. Stir until thickened, then add the spaghetti. Peel the mushrooms, chop or cut into small pieces. Add to the spaghetti mixture and pour into a buttered baking dish. Sprinkle with the bread crumbs and bake in a very moderate oven for 25 minutes or until the crumbs are brown and the mixture bubbling. Serve hot.

NEW YORK COURT ROOM CROWDS ARE SHROUDED IN MYSTERY

Where the New York court room crowd comes from, how it finds time to stay at trials day in and day out and why it attends them are questions remaining to some extent unsolved. There are always the younger law clerks with a moment or two to spare and the law students who attend to "absorb" law. There are the reporters. There are, in courts where bondsmen may be needed quickly, the bond runners and the so-called "ambulance chasers."

But the enumeration of all these classes, leaving aside the family and close friends of the litigant, will not account for all the crowd. Some like to pass as friends, or relatives, of the litigant. They are often prepared to give confidentially the life history or inside information. It matters not what the case may be. They are always ready with their confidences.

No one, it seems, can account for these hangers-on of the court. There seems to be no answer to the problem of their presence. There is, of course, a transient group. A case of news value draws people who have read of it in their

To Be in Films Here

But most fascinating of all is Cheruit's evening gown, sketched with the stiff dressing, which has won for Cheruit the reputation of using "starched chiffons," giving it the effect of organza. The skirt is posed on the bodice in points dropping from the hip waistline, and dips to the floor in the back. The whole is embroidered in silver sequins. White kid pumps piped with silver are worn with this costume. The white kid with silver or gold trim is a new fashion note for evening, and is taking the place of the gold and silver slippers of the past season.



From Berlin, Germany, comes this comely young woman to try her hand at starring in American movies. She is Lili Damita, latest foreign recruit to the cinema snared by Hollywood.

KITCHEN CUPBOARD

Peas, French Style—One pint fresh green peas, two table-spoons butter, one heah bouquet, one onion, one teaspoon powdered sugar, one-half cup water, one lettuce heart, salt, pepper to taste. Shell peas and wash and drain them. Put into sauce pan with one table-spoon butter, add lettuce bouquet, the onion whole and the lettuce heart and cover with cold water, and let them simmer slowly for about 20 minutes, or until tender. Drain off water, remove onion and herbs, bouquet, lay the lettuce heart on a dish, and add another table-spoon of butter to minutes longer. Pour the peas over the lettuce heart, and to table hot.

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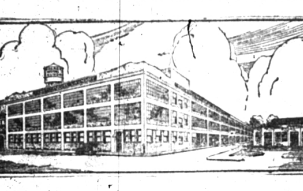
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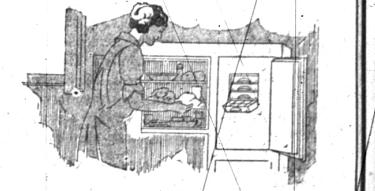
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