

# The Woman's Page

## Society

(Continued from Society Page 1.)

Mr. and Mrs. Spencer Wilhoie, of Birmingham Highlands, are the house guests of Mr. and Mrs. Richard Calkins, in Glen Ellyn, Ill. They are expected home this week-end after a week's visit.

An Easter hunt and supper were given by Mrs. Louis A. Farquhar, of Lake Park drive, Saturday afternoon, for a group of children, in honor of her son and daughter, Louis Alfred, Jr., and Sally Ann.

The young guests were Betty, Mary and Warner Forsythe, Beth and Carol Boyne, Sally and Bobby Macaulay, Peggy and Nelson Eldred, Eleanor Penfield, Allen Valpey, Alice Ray and John Storm, Jimmy Fox, Marianne Donaldson, Robert Hartman and Ralf Crookston, Jr.

A high tea was given Sunday by Gordon Mendelsohn at his Bloomfield Hills home, "Quartermore," Mrs. Marian Newberry, of Saginaw, entertained during the tea hour with some vocal selection.

Mr. and Mrs. Ralph Polk, Jr., of Lone Pine road, entertained at a dinner party Thursday evening to honor their guests, Mr. and Mrs. J. Withage Dekker.

The first week in May will see the return of Mr. and Mrs. Edward H. Jewett, and their son-in-law and daughter, Mr. and Mrs. Dan Davis, who are planning to spend some time in Bloomfield Hills.

Mr. and Mrs. Harold A. Dick, of Argyle drive, entertained at dinner Friday evening for Mr. and Mrs. William R. Tracy, of Lone Pine road, who left Sunday for Tryon, N. C., where they will spend six weeks.

Mr. and Mrs. Gustavus D. Pope, of Bloomfield Hills, were hosts last week to Dr. Saxton Pope, formerly of St. Louis, and now en route to Scotland, where he will live.

Mr. and Mrs. Donald T. Stanton, of Mohagan road, are again at home, after a visit of several weeks in the North Carolina and Washington.

Mrs. J. W. Dalton and Mr. and Mrs. Ralph Scott, of Rochester, N. Y., who were the week end guests of Mr. and Mrs. E. H. Tillson, of Fairfax avenue, left for their homes Monday morning.

**BRAISED LAMB EN CASSEROLE**  
(Mrs. Mary Morton's Weekly Tested Recipe)  
One pound neck or shoulder chops of lamb, one-half cup tomato, one-half slice onion, one tablespoon flour, one tablespoon bacon drippings or fat, one-half cup water, salt and pepper to taste. Brown the meat on both sides, add the vegetables and make a gravy with the hot water and a little fat. Place the meat in a covered baking dish, cover lightly and bake slowly until the meat is very tender.

### TEMPLE OF MEMORIES

America's Finest Memorial Mausoleum

#### WHITE CHAPEL MEMORIAL PARK

Detroit's and Michigan's Original Memorial Park

ADJOINING BLOOMFIELD

NON-SECTARIAN

PERPETUAL CARE

EARTH INTERMENTS

MAUSOLEUM ENTOMBMENTS

URNMENTS

White Chapel Memorial Association  
Suite 621 Bank Bldg., Detroit      Cadillac 4768

### "The Step from a Course of Training at The Business Institute to an office position is no greater than from one office to another."

was a statement made by a man who has had considerable experience in employing office help. The Office Practice department at The Institute gives training in many of the details which a stenographer or secretary meets in actual business.

Both Day and Evening Classes throughout the entire year.

**WHY NOT ENROLL NOW?**

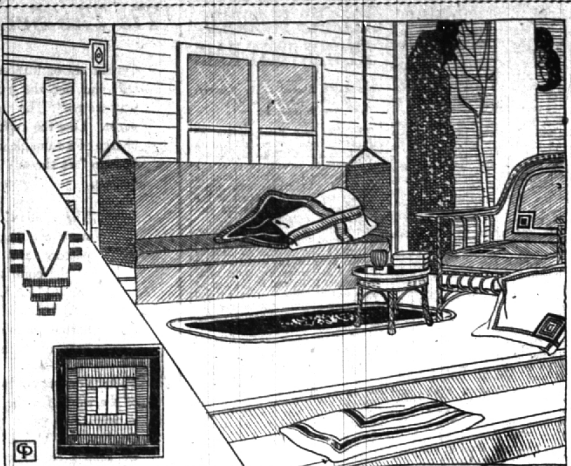
## The Business Institute

Institute Building, 15 W. Lawrence St., Pontiac  
DETROIT - PONTIAC - SAGINAW

A phone call or a postal card will bring you information regarding course, tuition rates, etc.  
Phone Pontiac 2-3551 or Randolph 6534

**VISITORS WELCOME**

## Attractive Cushions For The Porch



Stitched design shown on chair cover and seat and on oilcloth step cushions.

**By HILDA HUNT**  
Porch time comes simultaneously with the spring housecleaning, which is anytime now, according to the weather and the homemaker's convenience. As a rule we do not want to spend a great deal of money in dressing up our porches. We would rather use that money on the inside decorations. But we do want a cool looking, attractive porch where we can get a peaceful breath of fresh air on pleasant days without leaving home. Simple additions in color and use for seasons in joining and lapping. Four pieces of tape are used for each row. The rule is to use the lighter and brighter tones in the center, with darker shades toward the outside.

One of the easiest and least expensive methods is the use of bias fold tapes on Indian head or strong unbleached muslin in cushions and chair covers. Bias folds of cretonne or other colorful material may also be used in the same manner. The tapes come in a wide range of colors, and can be worked into charming motifs, or used as bands combining three or four hues. Outstanding among the motifs is the log cabin design.

Those shown in the sketch are in five colors. The center is red, with light blue surrounding it; next yellow and green with the outside in black.

**Directions for Making**  
To make this design, start with a center square of two pieces of tape or a square of cloth. Sew to a lightweight lining. Sew the right and left hand strips of tape in place. Join the strips across the top and bottom of square. Continue until the square is the size desired. Open both folds of tape and use for seams in joining and lapping. Four pieces of tape are used for each row. The rule is to use the lighter and brighter tones in the center, with darker shades toward the outside.

The sketch shows this design on the chair cover and seat and on the step cushions which are of oilcloth. By way of variety, some of the cushions are trimmed with bands of the tape in the same colors, joined together with blanket stitch. Another design that is very attractive, especially for the back of a chair, is also shown in detail. The tape comes in different widths, varying from one-fourth to one inch.

## Style Whimsies

Quaintly styled nightgowns are made of printed cotton net.

The black and white theme is incorporated into jewelry this season in combinations of white jade and onyx, white coral and onyx and ivory and onyx.

Mrs. C. E. Quinn, engineer of the General Electric Company, has invented a new radio tube which is much more economical than former ones. She has been an electrical engineer for 31 years.

## Movie Fashions



This sports suit worn by Lillian Beth of the screen, is all in cream and brown. The hat, shoes, blouse and gloves all carry out the color combination.

## HOUSEHOLD HINTS

**MENU HINT**  
**BREAKFAST**  
Grape Fruit  
Ready-to-Eat Cereal  
Waffles, Maple Syrup  
Bacon Curls  
Oven-Toasted Bread with Butter  
Coffee  
**DINNER**  
Baked Potatoes  
Simmered Peas  
Pineapple, Orange, Peanut Salad  
Crispy Rolls  
Peach Preserve  
Colonial Cookies  
Milk  
**SUPPER**  
Baked Beans  
Brown Bread  
Dutch Mustard Pickle  
Cress, Dandelion Salad  
Spinach Egg Cup  
Whole Wheat Bread  
Baked Apples, Marshmallow Topped  
Milk  
In this menu we have dinner in the middle of the day and supper at night. It is a meatless menu with salmon puff for the main dinner dish and baked potatoes.

**Today's Recipes**  
**Salmon Puff**—One cup salmon generous, two cups hot milk, one cup crumbs, one teaspoon salt two eggs beaten separately, one-fourth teaspoon pepper. Flake and bone fish but do not drain. Combine in order given and add in egg whites last. Set the baking dish in pan of hot water and bake 30 minutes. Serve at once.

**Cress, Dandelion Salad**—Arrange cress as a base on individual plates. Then a generous amount of chopped tender leaves of dandelion. Over all put a large spoon of cooked mayonnaise and garnish with hard cooked egg.

**Colonial Cookies**—Three-fourths cup shortening, one-half cup granulated sugar, one-half cup brown sugar, one egg yolk, one-half cup sour cream, three-fourths cup rolled oats, one-half cup boiling water, four cups flour, one teaspoon baking soda, one teaspoon salt, one-half cup each raisins, walnuts, one teaspoon vanilla. Cream shortening and sugar, add egg yolk and cream. Scald rolled oats with boiling water and add to first mixture with flour sifted and mixed with soda, salt, nuts and raisins. Add vanilla, chill and roll out. Have the dough as soft as can be handled, using less flour if necessary. Bake in a moderate oven. Keep in a crock. These cookies improve with age.

**Netting Discloth**  
For a discloth "par excellence" make a cloth about 12 inches square of four or five thicknesses of common white mosquito netting, then sew across and back and forth on the machine to hold it firmly together. It is very soft and will hold no grease at all.

## Women Only

Women do 95% of the buying in America today, figures divulge, yet some merchants still think they can fool them into bargains. They grant that women ARE keen shoppers, and buy when prices are low. Yet they try to make a 5% price of a dollar item look like a blindfolded saving, or offer a low price on inferior merchandise under the guise of superior quality. It can't be done. A man might be led to believe he was getting a "price" on something, but women haven't been doing the family buying from the corn starch to husband's socks all of these years, without knowing a bargain when they see it.

### Thomas Market

Imported and Domestic Groceries

Campbell's Tomato Soup	99c
12 Cans, SPECIAL	
Maxwell House Coffee	lb. 39c
Chase & Sanborn Coffee	lb. 42c
Hormel Milk-Fed Chickens	49c lb.
Whole or Half, Thoroughly Cooked and Ready to Serve	

### Frank Donovan

High Grade Meats

"For Those Who Want The Best"

Roast Beef, shoulder cut	lb. 28c
Greenfield Sausage	lb. 32c
Greenfield Cottage Rolls	lb. 42c

145 NORTH WOODWARD AVENUE  
Phones 1570 - 1571 - 1572  
WE DELIVER CHARGE ACCOUNTS INVITED C. O. D. ORDERS DELIVERED WE DELIVER  
TUNE IN—WMBC (1400 Kilocycles) Independent Merchants' Program—7:30 p. m. every Night

# "A Thing of Beauty"

**REFLECTING the trend toward beauty** in the kitchen, ELECTROCHEF sets a new standard for electric ranges. Designed on modern lines, it makes an attractive piece of kitchen furniture. You will be proud to show it to your friends. ELECTROCHEF is finished completely in gleaming white porcelain, and all metal parts are of mirror-like Chromeplate. Every unnecessary detail has been eliminated, and the result is a structural simplicity that not only gives an attractively distinctive appearance but also greatly facilitates cleaning. Its smooth surfaces make scrubbing and polishing unnecessary—wiping with a damp cloth instantly restores the original luster. Its remarkable cleanability—as easily cleaned as a china dish—is a never ending joy to women.

**Focused radiant heat—a prime feature of ELECTROCHEF—brings unbelievably fast cooking, amazingly clean cooking, with heat as clean as sunlight. You can broil a 1½-inch steak perfectly in 12 minutes; the oven comes up to 400 degrees in less than 6 minutes. No longer need you say, "Electric cooking is ideal but we cannot afford it". Cooking with ELECTROCHEF costs about one dollar per month per person—frequently less, seldom more. Ordinary care in the control of heat may greatly lower this cost. ELECTROCHEF is being introduced at this extraordinary price because of The Detroit Edison Company's desire to encourage electric cooking in the homes of its customers. It is only possible because of long planning by engineers and the use of mass production methods. See this remarkable range today.**

**FIRST PAYMENT 10**  
INSTALLED READY TO COOK, INCLUDES ALL NECESSARY WIRING

**WHITE CHAPEL**

**WHITE CHAPEL**  
BALANCE \$6 PER MONTH  
SMALL CARRYING CHARGE  
CASH PRICE \$105 INSTALLED  
\$5 ALLOWANCE FOR YOUR OLD STOVE—ANY KIND OR MAKE

**ELECTROCHEF**

## THE DETROIT EDISON CO.

COOK WITH ELECTRIC HEAT—as Clean as Sunlight.