

# The Woman's Page

## Society

(Continued from Society Page, Part 1)

Mrs. M. D. Wilson, of Detroit, spent last week-end as the guest of her brother-in-law and sister, Mr. and Mrs. Bert Morley, at "High Hollow."

Mrs. Frank W. Shuell entertained eight guests at luncheon Thursday in compliment to her mother, Mrs. John A. Mercer, of Detroit.

Mr. and Mrs. H. Ledyard Towle, of Franklin, returned the first part of this week from California.

Mrs. Henry Whiting, of Lake Park drive, accompanied by her mother, Mrs. Alvan Macauley, of Detroit, will sail on the Bremen May 21 for a trip to Europe. They will join Mrs. Macauley's sister, Mrs. L. G. Gilbert, and di-

vide their six weeks between England and France.

Next Wednesday, Mrs. Walter O. Bridges will open her home "Walter Hall" to Fortnightly Talk subscribers and their guests. A talk will be given by the Rev. E. Leonard Bush, and Mrs. Jeanette Vander Volpen Reaume will assist at the piano.

Miss Frances English, daughter of Mr. and Mrs. Richard G. English, of South Crambrook road, has been elected president of the Wall College athletic association. Miss English is a junior, and a graduate of the Liggett School in Detroit.

Dr. and Mrs. S. S. Marquis returned Sunday from a short visit in Charleston, S. C., where they were attending a church congress.

Miss Joanna Muxey, of "Nearbrook" spent last week with her grandparents, Mr. and Mrs. J. H. Muxey, in Detroit.

## PRESENT MODE MUST BE ADAPTABLE



The mode of today must adapt itself to the natural figure of many women of differing personalities, says Lucien Lelong. At the left is pictured a tailleur suitable for luncheon wear at a smart restaurant or hotel; right, a formal evening gown of printed satin or tulle in one of the leaf designs which monsieur favors for spring.

Mrs. Ada Wenham of Teignmouth, Eng., routed with her broom hunters and hounds who invaded her grounds while chasing a fox.

## —Women Only—

### HOW LONG, HOW LONG?

From one to four inches below the knee—no lower. That's final! Thus say 66,500 American women in replies to an investigation recently completed by The Pathfinder, national magazine. A majority of the ladies are quite in favor with the desire to cover the knobly feminine knees—but they also declare themselves as severely opposed to the street-sweeping garments of yesteryear.

The Pathfinder's investigation revealed the fact that 5,076 men and only 1,621 women wanted the skirt kept above the knee; 7,965 men and 14,042 women believe it should be kept at the knee; and 14,242 men and 24,139 women argued for the skirt lower than the knee.

### HATS HAVE BRIMS

Hats have brims. The words are as welcome as the first breath of spring to ye fair maidens who have had to let freckles, noses, (who is satisfied with the slant of her nose?) and eyes, (never the color you want them) out in plain view underneath a tiny piece of straw or felt, close fitting barely covering the crowning glory.

Brims, large and small, turning up on one side, only to dip down low on the other... brims that are downcast all around... brims, the first harbingers of spring's fashion decrees.

Collars are going up with the waistlines. The tight neck and close fitting mannish collar is proving popular again this season.

### Movie Fashions



This pajama creation, suitable for the bride, is displayed by Fay Wray, screen player. The color is candlelight, a blending of rose and mauve. It is trimmed with ecru lace.

## HOUSEHOLD HINTS

**MENU HINT**  
**Breakfast**  
Sliced Oranges Graham Cereal  
Poached Eggs Toast  
Coffee Milk  
**Luncheon**  
Cream of Tomato Soup Crackers  
Bread and Butter Sandwiches  
Fruit Salad  
Dinner Molasses Fruit Cookies  
Scalloped Chicken  
Baked Potatoes Carrot Salad  
Spinach  
Whole Wheat Bread Butter  
Strawberry Fluff, Whipped Cream  
Milk Tea

**Today's Recipes**  
Scalloped Chicken—Cook one chicken thoroughly. Take from bones and mince. To one and one-half cups bread crumbs add half a teaspoon salt, dash pepper, two well-beaten eggs and one cup milk. Mix thoroughly with chicken and place in baking dish. Bake in slow oven until well browned.

Carrot Salad—Two cups ground carrots, one cup puffed raisins, one-half cup peanuts, one-half cup mayonnaise. Serve on lettuce leaf.

**Suggestions**  
Table Linens Stains  
Stains from white table linen or cotton are removed by these methods:

Coffee, Tea, Fruit—Spray stained part over a bowl; pour boiling water on it from a height to strike the stain with force. For a stubborn stain, cover with borax between the hot water treatments. Javelle water can be used for bad stains—use with equal quantity of boiling water, soak stain in it a few minutes, then rinse thoroughly with water and finally with dilute ammonia.

Chocolate, Cocoa—Wash as usual with cold water and soap. Or cover with borax, then wash with cold water. If a trace of stain remains, treat with boiling water after treatment with borax and cold water.

Cream, Milk, Salad Dressing—Wash in cold water, then in warm

water and soap.  
Eggs—Wash in cold water, soak if necessary.  
Butter, Fat—Wash in warm water and soap. If the stain is from butter coloring, apply dilute ammonia until coloring may be washed out.

**Cayenne**  
Did you know that cayenne is not a pepper at all? It comes from a small fruit very similar in appearance to the so-called green and red peppers which grow in our gardens. This fruit is very hot and when prepared as cayenne, lends zest to many dishes, but it must be used with care, lest too much spoil the dish.

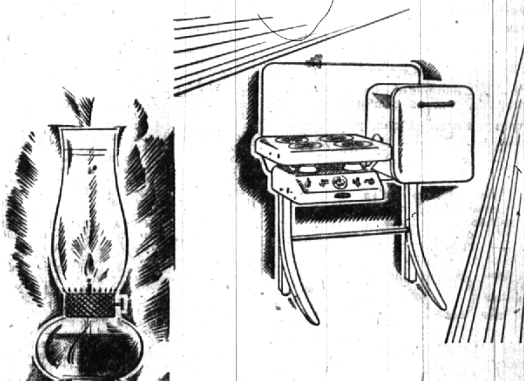
**Siren Stuff**  
Mrs. Brown: "So your husband was lost at sea?"  
Mrs. Green: "Yes, a bathing beauty got him."

## Let Daughter Try Her Hand On This CHOCOLATE FUDGE

(Mrs. Mary Morton's Weekly Tasted Recipe)

Three squares bitter chocolate, three cups sugar, one and one-half cups milk, one teaspoon vanilla, two tablespoons butter. Mix sugar and milk well, place over low flame and bring to a boil without stirring. When at boiling point add chocolate which has been finely shaved. Stir vigorously until chocolate is thoroughly melted. Then turn flame low and cook without stirring (this is important) till a soft ball holds its shape and can be picked up with the fingers. Add butter just before removing from fire. Let cool to lukewarm and heat until thick and creamy. Pour into buttered tin and mark in squares. Nuts, coconut and cherries may be added if desired. Be sure to follow directions accurately, as the least little slip will spoil the fudge.

# ELECTRIC COOKING —as great an improvement as ELECTRIC LIGHTING!



The day of the kerosene lamp and gas mantle for home lighting has long passed. Electric lighting is now a convenience that no one would be without.

Electric cooking is as great an improvement as electric lighting. A million housewives in the United States are already enjoying its sheer cleanliness, its convenience, its coolness, and the delicious flavor it retains in foods.

ELECTROCHEF, a new and remarkable kitchen stove, meets the modern demand for SPEED—as fast as you want to cook, for ECONOMY—costing but a fraction more, with ordinary care in the control of heat, than cooking with the cheapest fuels. ELECTROCHEF's performance is a revelation: It will broil a 1½-inch steak perfectly in 12 minutes; the oven comes up to 400 degrees in less than six minutes. Cooking with ELECTROCHEF is cool, clean, pleasant.

Its COOLNESS is an advantage every woman appreciates, especially in summer. No longer is a hot, suffocating kitchen necessary. CLEANLINESS is a feature that delights all women: Electric heat is clean as sunlight, and the range itself is as easily cleaned as a piece of china. Finished in all-white porcelain and never-rust mirror-like chromeplate, with smooth, gleaming surfaces and softly rounded corners, ELECTROCHEF is a handsome piece of kitchen furniture. You will be proud to show it to your friend!

ELECTROCHEF's light, fine-grained cakes and flaky pastries will delight you: An accurate oven-temperature control, from 250 to 600 degrees, makes consistent baking easy. ELECTROCHEF is cooking simplified—ELECTROCHEF is the inevitable cooking method. Snap the switch and start to cook! See this remarkable stove today at any Detroit Edison office.

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puts an ELECTROCHEF in your kitchen—installed, ready to cook. This includes all necessary wiring. Balance \$6 per month. Cash price installed, \$103.

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