

Good Housekeeping Clubs

Soroptimist Club Elects New Officers

At a dinner meeting held last Thursday, at Devon Gables, the Soroptimist Club held its annual election of officers for the coming year.

Elected as president of the club was Ruth Collins, and chosen to fill the remaining offices, were: Secretary, Gladys Heine; recording secretary, and Laura Connelly; Corresponding Secretary.

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Yule Contest To Show How Home Can Be Made Gay And Artistic

"With a tinge of holly and ivy we make the house look gay," runs the refrain of an old Yule song. And "to make the house look gay" in the most artistic manner, members of the Birmingham unit of the Women's National Fairs and Garden Association will compete in their annual Christmas greens contest Monday at the Community House, from 3 to 5 p. m.

Members of the unit and their guests will have an opportunity to see how formal tables may be arranged to suggest the spirit of the season, how occasional tables may be decked, and how windows, doorways and fireplaces may lend their charm to the decorative scheme.

During the afternoon, enrolls will be sung by a group from the Birmingham Musicals chorus, under the direction of Mrs. J. Paul McConkie. Mrs. Stanley Spiegel will be in charge of the tea and the table talk, which will be in the mid-Victorian manner. Th color scheme of the table, which will be red and silver. A silver evergreen will center the table, flanked by silver candelsticks. At either end of the table will be the silver urn, with Mrs. Charles H. Welch, Jr. and Mrs. Carl L. Bratt, pouring.

Assisting Mrs. Spiegel with arrangements for the tea, will be members of the tea committee, including Mrs. Wallace Dodds, Mrs. W. S. Gilbrath, Jr., Mrs. Alan W. Joslyn, Mrs. John H. Gordon, Mrs. Robert Essig, Mrs. Paul B. Bell. Others assisting will be Mrs. Roy Hansen, Mrs. E. M. Breen, Mrs. Fred Sanders and Mrs. H. Gray Muzzy.

Among those who will have entries in the various classes, are Mrs. L. A. Farquhar, who will do a Christmas Eve table, and a doorway Mrs. John H. Gordon, who will enter a formal table; Mrs. E. W. Seaham, who will arrange a Swedish table; and Mrs. Alfred J. LaBelle, who will do a dinner table.

Mrs. Theodore F. W. Meyer and Mrs. Wood B. Oatman will decorate occasional tables. Mrs. Clyde Hagerman will trim a Christmas tree and a window. Mrs. Hansen will do a children's Christmas tree. Mrs. Robert H. Dancy will enter her arrangement of evergreens. Mrs. Lawrence C. Howe will decorate a fireplace with greens.

Others planning to enter exhibits will be Mrs. Aaron H. Webster, Mrs. John H. Gordon, Mrs. Robert F. Grindley, Mrs. Harry Denyes, Mrs. E. B. Caldwell, Mrs. Welch, Mrs. E. P. Sharp, Mrs. Jules Agramont, Mrs. F. H. McConkey, Mrs. Henry Forster and Mrs. James R. Mowk.

Judges for the contest will be Mrs. Lee E. Joslyn, Jr., and Mrs. W. D. Thompson.

PROGRAM OFFERS CHRISTMAS MUSIC

Musical Chorus And Artists Will Present Annual Yule Concert

Those who find inspiration in choral music at Christmas time, are invited to attend the annual concert given by the chorus of the Birmingham Musicals, to be held this evening with the Gothic beauty of Christ Church Cranbrook as a setting.

In addition to the singing of the more familiar carols, the chorus will present "Slumber Songs of the Madonna" by May Strong, with Dorothy Donaldson as the soloist, and the "Strange Song" by Rubenstein-Gaines, with Vadne Scott singing the solo part.

Artists assisting the chorus besides Miss Donaldson and Miss Scott, will include Mildred Green Ritter, organist; Helen Wagner Neff, pianist; Esther Johnson, violinist; Helen Kerr Ward, cellist; and William Hall Miner, bell master, who will play a group of carols on the carillon.

The Rev. W. Hamilton Aulerbach, assistant rector, will offer a "Christmas Meditation." Mrs. Margaret Neff Glenn will be the accompanist. Frederick A. Protheroe is director of the chorus.

'Editing A Dictionary' Is Speaker's Theme

Problems of editing a dictionary were explained to members of the faculty of Cranbrook School and their wives by Dr. Thomas A. Knott, who recently acted in the capacity of general editor of the latest edition of Webster's Dictionary.

Dr. Knott, who is at present professor of English at the University of Michigan, and who Knott, were guests of Cranbrook School at dinner Monday evening. Their visit at Cranbrook was a dinner of Kingswood and Cranbrook schools. Following dinner in the dining hall, Dr. Knott delivered his lecture in the assembly hall.

Pierce P. T. A. Plans Pot-Luck Supper And Program

A pot luck supper to be served at 6:30 p. m. will be followed by Christmas carol singing and a program at a meeting of the P. T. A. Association of the Pierce school to be held today. The dinner will be served by the room mothers of the school under the direction of Mrs. Fred Samuelson.

Mrs. Lila M. Peppers of Ferndale will speak in the evening on "Good Citizenship." Mrs. Edith R. Cuyell will lead the mothers of the meeting in the singing of the carols.

New Dancing school Will Open Saturday

All types of popular dancing will be featured at the new school for the dance to be opened by the La Fay institution of Detroit and Wyandotte in Birmingham, in the Rialto building, Saturday, Dec. 12. For the first two weeks the school has secured the services of Edmund Dale, internationally known tap dancer, as guest artist. Patricia La Zotte will be in charge of instruction in ballet dancing and a faculty of eight teachers will conduct classes in tap, ballroom, and ballet dancing.

Ballroom dancing for adults will be held daily from 4 p. m. until 8 p. m. Classes in tap and ballet will be held at 10 a. m. and 1:45 p. m. respectively.

The Institute is prepared at all times to give entertainments for local organizations, and in January they are scheduled to stage a program for the benefit of the Milk Fund.

A group of friends of Mr. and Mrs. W. F. Maybury of Pontiac entertained at dinner Monday evening at Devon Gables, in honor of Mr. Maybury's birthday. Planning the dinner were Mr. Mrs. E. F. Painter and their daughter, Alice; Mr. and Mrs. D. L. Tate, Mr. and Mrs. Robert Angier, and Margaret and Robert Lamm Maybury, Jr. Following the dinner, Mr. and Mrs. Painter entertained Mr. and Mrs. Maybury and the other guests at bridge at their home on Watkins street.

Turkey Dinner Is Real 'High' Of Festivities On Christmas Day

Everybody knows the high spot of Christmas day is that long anticipated Christmas feast. A feast it's got to be, for hasn't everybody been fed up with spaghetti dishes, meat balls, and the like, just because the bulk of the December food budget has been cautiously laid aside for Christmas dinner? The family wants it to be a treat worth the sacrifice, and of course the guests just take it for granted that it will be. And considering that Christmas comes but once a year, and the weather and all is so conducive to pumping up a big appetite, there's no reason in the world why the "little woman" of the house shouldn't outdo herself with a meal in the grand manner.

Exciting Table Decorations. Now it's not appropriate that the holiday table should be festive and gay—so before you plan the menu that is to load the table with all kinds of eye-dazzling, appetite-appealing foods, give a thought to how the table is going to look. It's important that it should present a pleasantly exciting and festive appearance. Every body comes into the dining room. There are lots of ways to add Christmas spirit to the table. You can use a sack the whole house for candlesticks, and if they don't match, the effect will be that much greater.

Of course, if you like, you can make up an attractive center piece of gay flowers, or a snowman, or a Christmas tree, or a grand bowl of fruits with a big cluster of grapes on top, and so on, and with four tall crimson tapers.

Have Plenty Now of course the success of your dinner is just going to depend naturally on what you serve. It's something of a nuisance to serve a quantity of foods without danger of bringing about juvenile "tummy aches," and that stuffed heavy dullness that makes after-dinner hours so dull for adults. With this thought in mind we have planned a carefully thought-out menu—one that you may vary as you like; but if you follow the general idea, your dinner will be blessed with an appearance of sufficiency and variety—and yet not tax the holiday digestive powers of your guests.

Christmas Menu
Consumption of these dishes or Fruit Cocktail and Cranberry Sauce Pickled Onions Celery Sweet Pickled Peaches Cranberry Jelly Fruit and Nut Cake Sautéed Turkey with Parsley Dressing Mashed or Puréed Potatoes Brussels Sprouts with Raisins Tomato Jelly Salad Pineapple with Marshmallows Candied Cherries and Green Apples Hot Coffee Red and Green Mince Pie

Can you picture the interesting parade of foods over the Christmas table this menu offers? Surely there's something here to appeal to every one's love of good foods. Of course, as all good cooks know, the secret of the real deliciousness of the meal is in the selection and preparation of the foods. Here the hostess who values the success of her dinner will be especially careful. And here, we hope, are a few helpful suggestions:

The Turkey Comes First Pick the turkey with great care, for it's the royal dish of your dinner. A ten or twelve pound turkey will do for the average family. But if you have a big family, and everybody is home for the holidays, better get a fourteen pound bird, or two eight or ten pound birds. Remember that proper roasting of your turkey is most important. Turkey cooked at too high a temperature will be dried out and ruined. A good rule to follow is twenty minutes to the pound with the oven temperature at 350 degrees, with basting done every twenty minutes with a mixture of one-third cup butter and two-thirds pineapple juice, and continuing with pan dripping when the stuffing is moist.

Stuffings Must Be Tasty If you want them to smack their lips over your turkey, don't slip up on the stuffing. And on the score of stuffing, consider these words of wisdom: Don't crowd the turkey; have the stuffing rich but not greasy, and season it judiciously. A dressing that will add delicious flavor to your bird is as follows:

- 1 cupful of cooked chestnuts
- 2 cupfuls of bread crumbs
- 2 cupfuls of moist sausage
- 2 cupfuls of ground turkey
- 1 cupful of hot milk
- 1 cupful of hot water

But the nuts in each of water with very fine salt and pepper. Add water to bread crumbs and let stand for ten minutes. Mix the stuffing, season and brown in shallow pan, basting with pan drippings.

If you haven't tried serving sweet-pickled peaches with turkey, you'll be sure to like it. It's a tradition with many southern homes, and you'll readily see why, once you've tried it. It's a perfect, notwithstanding the claims of cranberry jelly.

Salad Lends Color We may seem to lack originality, but we're sure you'll agree that the fact that no salad is quite as nice and colorful for the Christmas table as old-fashioned tomato-jelly salad. Accompanied by French dressing, lettuce and a cheese ball mixed with nuts, it's our idea of the "tops." Here's an approved recipe for this favorite:

- 1 cupful of tomato
- 2 cupfuls of celery
- 1 cupful of water
- 2 tablespoonfuls of ground mince
- 2 tablespoonfuls of vinegar
- 1 tablespoonful Worcestershire
- 1 tablespoonful salt
- 2 tablespoonfuls of mixed green peas
- 1 teaspoonful of sugar

1 table mixed salad
Put the grate oak in cold water for five minutes. Slice tomatoes in a bowl, chop with all the seasonings and let simmer for ten minutes. Add vinegar and strain. Stir in the grate and desirable thin slices green peas, salt, sugar, and oil. Cut into stars and serve.

Of course every woman has some favorite dish which her household turns out to perfection. If it's appropriate for the Christmas menu, we urge by all means that she include it to ornament the Christmas table. The menu we have suggested is elastic; change it around a bit to suit your preferences—and your Christmas dinner will be truly individual!



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This is the eighth of a series of Editorial Advertisements appearing in this paper each week.

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MEN BACK OYSTER CHOWDER

OYSTER CHOWDER is a comparatively unknown dish shunted into obscurity by its two big brothers, oyster stew and clam chowder. But in taste and health values, the little known oyster chowder equals or excels the old-liners.

Adventurous housewives who like to serve a wide selection of dishes, can't go wrong with the chowder. And they may know that every man's appetite turns toward it, and on the succulent bivalve its appeal, however, is not limited to masculine tastes. Many women and children need only attempt the chowder to learn that they like oysters too.

A tested recipe for oyster chowder, recommended by the Oyster Institute of North America, calls for whole oysters. But they may be chopped in the same fashion as clams are prepared for their fam-

OYSTER CHOWDER
1-3 cup diced salt pork
1 minced onion
1 cup diced celery
3-4 cup diced carrots
1 cup diced potatoes
1 cup water
3 cups milk
1 pint oysters
Salt, pepper

dash, without diminishing the flavor.

Fry the salt pork to crispness, add vegetables, and cook for one minute. Then add water and cook ten to fifteen minutes until the vegetables are tender. Add milk, bring almost to the boiling point, add oysters, and cook until their edges curl. Season to taste and serve hot with pilot biscuits.