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**CLUB HEAD NAMES
 8 NEW CHAIRMEN**

Mrs. Black Presides At Annual Luncheon At Pine Lake

Mrs. John S. Black, president of the Birmingham Woman's Club, announced the names of those who would serve as committee chairmen for the coming year, when the club held its annual luncheon Tuesday at Pine Lake Country Club. A total number of 79 members attended the luncheon, of these, 16 were new members who had joined within the past year.

Mrs. John K. Ormond was named chairman of the legislative committee by Mrs. Black. Mrs. Thomas L. Thurber will head the luncheon committee. Mrs. Fred S. Ross is the new chairman of the committee on courtesy, and Mrs. H. J. Hutchison is chairman of the publicity committee.

Mrs. Harry Allen is the new membership chairman. Mrs. D. B. Tate is in charge of music, and Mrs. Charles J. Shain is in charge of the committee on international relations. Mrs. Charles S. Kinnison is educational chairman, and Mrs. Binkie Kinnison is appointed to fill a vacancy on the program committee.

Following the luncheon, Mrs. Frederick A. Protheroe sang a group of songs, and Mrs. E. E. Martin played several piano solos. There was also an interesting discussion of club objectives for next year. Mrs. C. A. Bowles and Mrs. Muriel Jefferson, chairmen of Royal Oak, spoke informally. The new officers were formally presented to the club.

Miss Adelin Cooke and Mrs. Emma Snow were honor guests at the luncheon. Mrs. Snow is the oldest living member and only charter member of the club.

Vows To Be Spoken At Afternoon Rites

At the hour of 4 o'clock on Saturday, May 30, Miss Margaret Pauline Strand, daughter of Mr. and Mrs. Carl Strand of "Strandcrest," Adams road, will become the bride of Carroll H. Van Hartesveldt, Jr., of Philadelphia, son of Mr. and Mrs. Carroll H. Van Hartesveldt of Highland Park, Mich.

The ceremony will be performed in the garden of the Strand home, officiating, Miss Strand will be assisted by her sister, Miss Helen Strand. Richard Adams of Highland Park will be best man. The young couple will make their home in Philadelphia.

Mr. Van Hartesveldt is expected Wednesday to be the guest of Mr. and Mrs. Strand until the ceremony.

Dinner Dance Opens Club

Orchard Lake Country Club will hold its formal opening dinner-dance the evening of Decoration Day. Shion R. Noble is general chairman of arrangements. Marvin Frederic's orchestra will play for the dancing.

Seven New Ways To Serve Chicken

Surely there never was a meat with such a universal appeal as chicken. In most American families it is the most popular of all meats. When having a chicken dinner don't forget the accompaniments that turn the meal into a feast. Among the most popular are hot breads, fritters, dumplings and rice. This is a collection of chicken recipes which will prove very satisfactory.

Chicken Curry
 One 4-lb. chicken
 1/4 cup shortening
 2 onions
 1/2 cup raisins
 1/2 cup curry powder
 1/2 cup leaf
 1 slice of garlic

Steam the chicken 2 hours, remove bones and cut in small pieces. Simmer the onion and garlic in the shortening, brown the chicken pieces, add the other ingredients and 8 cups of water. Cook slowly until tender. Add 2 tablespoons of evaporated milk and 2 cups of lima beans, then pour on hot rice and with the following condiments served in small containers: Chutney, minced hard-boiled eggs, crisp chopped onion, pickled onions, toasted shredded carrots, sliced cucumbers, sliced ripe olives, toasted chopped onions, fried raw onions, and fried orange sections and crisp vegetable slices. Add some thick slices of cold stuffing.

Cold Chicken
 1/2 lb. cold chicken
 1/2 lb. cold ham
 1/2 lb. cold turkey
 1/2 lb. cold beef
 1/2 lb. cold pork
 1/2 lb. cold lamb
 1/2 lb. cold mutton
 1/2 lb. cold veal
 1/2 lb. cold lamb

Chicken and Shrimp
 Brown a 3-lb. chicken cut in pieces in 2 tablespoons butter, add 1/4 cup each of minced carrot and onion, 3 slices of garlic, 1/2 cup mushrooms, 1/2 cup cold ham, 1/2 cup cold turkey, 1/2 cup cold beef, 1/2 cup cold pork, 1/2 cup cold lamb, 1/2 cup cold mutton, 1/2 cup cold veal, 1/2 cup cold lamb.

Virgin Chicken Fodder
 Cut up 2 young chickens as for frying; put in a saucepan; cover with hot water; add 2 teaspoons salt, parsley and pepper, and onion. Boil gently 1 hour or until tender. Remove the chicken and cool slightly. Strip out the bones, discarding the necks. Put the chicken in a deep baking dish. Make a batter by mixing 1 cup milk with 4 well-beaten eggs and 1 1/2 cups flour. The batter must be very thin, but free from lumps. Beat with a rotary beater if necessary. Pour the batter over the chicken and bake in a moderate oven for about an hour or until the bread crumbs are well puffed. Serve at once with plenty of gravy made from thickening the chicken stock (obtained from boiling the chicken) with flour and seasoning with salt, pepper and little grated lemon rind.

Park's House Cakes
 2 tablespoons fat
 4 tablespoons flour
 4 teaspoons salt
 Pepper
 2 cups milk
 2 cups fine chopped cooked chicken
 2 cups fine chopped cooked celery
 2 egg yolks beaten
 2 tablespoons melted butter
 2 bread crumbs
 Mashed potato
 Melt fat, add flour, salt and pepper. Mix well, add milk slowly and cook until thick and smooth, stirring constantly. Add chicken and celery. Mix well. Chill. Form into patties and dip in egg mixed with melted butter. Then dip in the bread crumbs and place in a greased baking platter, well apart. Put mashed potato around edge of each cake with a pastry tube, brush with egg yolks and put in oven 350 degrees until thoroughly heated and browned. When ready to serve, fill centers with buttered peas.

Chicken Terrapin
 Cut up 2 cups of cold cooked chicken, rather fine. Dredge it well with flour and put into a deep frying pan. Add enough chicken broth to chicken it well, stirring while you cook, to keep out lumps. Then add 1 1/2 cups cream 1/2 cup sliced sautéed mushrooms and 2 hard-boiled eggs sliced or diced. Season with salt, pepper and paprika. Cook slowly until smooth and creamy. At the last add 1 1/2 cup sherry. Serve very hot on toast.

Chicken Brunswick Stew
 1 quart corn
 1 quart tomatoes
 2 onions
 1 pint green butter beans
 Salt and pepper to taste
 Boil the chicken until it will leave the bones. Pull meat from bones and cut in large cubes, return to water in which it was cooked. Add vegetables and cook down to a thick mixture.

Mr. and Mrs. W. R. Ewald and their daughter, Rhea, of Overhill have returned from Chicago where they went to meet their son, Bill, on his return from a motor journey of 19 weeks through the West.

CHILDREN STAGE "LITTLE WOMEN"

Famous Play To Be Given By Juvenile Cast At Playhouse

Louisa May Alcott's "Little Women" will be staged by a cast of children under the direction of Mrs. George Donaldson, Friday evening, May 29, at the Playhouse. A novel feature of the production will be that a different group of children will take part in each act, and that the performance of each group will be judged for ability and effort. Dr. E. B. Hasbrouck, of the Village Players, Miss Winifred Carter, first harpist of the Detroit symphony orchestra, and Miss Louise Lokie, principal of the Monteth Vocational School in Detroit, will be in the first act, while in the second act will be Ann Ballentine, Barbara Foster, Barbara Erickson, Sally Booth, and in the third act will be Jane Taylor and Mary Corbin.

In the cast also will be Patsy Haggis, Majorie Hagler, Pamela Strang, Julie Hartge, Judy Pace, Ann Brogdon, Carolyn Harding, Ingrid Reichhold, Janet McHugh, Judith and Sheila Blake, Joslyn Spike, Dorothy Booth, Lauren Otis and Denise O'Connell, and Memory Upper and Patricia Waldrip. Miss Dorothy Donaldson is in charge of the musical part of the production, and Miss Mary Hazel Benedict is directing the dancing.

Pine Lake Club Will Give First Dance

Pine Lake Country Club will inaugurate this season with its initial dinner dance Saturday, May 30. Edward A. Yates of Detroit is chairman of arrangements. Reservations may be made at the club.

Members of the women's entertainment committee met for lunch Tuesday to discuss plans for the season's activities. Mrs. Frank B. Drouillard is chairman of the committee, and assisting her will be Mrs. Benjamin H. Arnold of Bloomfield Hills, and from Birmingham, Mrs. Waldo E. Fellows, Mrs. William McAlam, Mrs. Louis J. Giffel, Mrs. H. D. Harris and Mrs. Bernard L. Snyder. The committee will include also members from Pleasant Ridge, Detroit and Pontiac.

Club Notes

The Village Players will hold their annual meeting Friday at the Playhouse at 8 p. m. A new board of directors will be elected for the coming year.

The Barnum School P. T. A. will hold its closing meeting of the year today at the school at 4:30 p. m. There will be reports from delegates who attended the recent state convention. There will be also annual reports from officers and committee heads. At the tea following, hostesses will be met from the G. A. B. 3-A, I. B. 4-A, and 5-A grades.

The Birmingham Rebekahs will hold a penny party supper at the Pythian Hall Saturday from 5 to 8 p. m. Proceeds will go to the Old People's Home at Jackson, Mich.

The Phileon Club will meet Tuesday at the home of Mrs. Frances Kennedy of Park street.

The Bloomfield Hort. and Garden Association will be the hostess unit when the State Association holds its annual convention June 15 and 16th at Kingswood School.

The Ladies Society of the Redeemer Lutheran church will give a roast beef dinner in the Masonic Temple Wednesday from 4 to 8 p. m. Tickets may be secured from members or at the door.

The rummage sale which was to have been held by the Veterans of Foreign Wars Auxiliary today, Friday and Saturday at the corner of Woodward and Lincoln avenues has been postponed until June. However, the Pathian Society will conduct a rummage sale in the same location Friday and Saturday.

Annette Lumbe, Peggy Jensen, Doris Jean Protheroe and Jan Hyde will be among members of the Royal Order of Dr. Alie D. Zuidema of the Detroit Institute of Musical Art, who will appear in an afternoon recital Saturday at the Jefferson Avenue Presbyterian church.

Mrs. H. Victor Spike of Glenhurst drive had as her guests Friday for luncheon and bridge at Orchard Lake Country Club, Mrs. E. Elbridge G. Newhall, Mrs. F. H. Blakmore, Mrs. F. W. Grandman, and Mrs. Lawrence Thomas.

Fashion Tips

Graduation time is near at hand and the sweet 16's graduates are naturally concerned about the frocks for this special occasion.

Most young girls will desire a dress which will be suitable for graduation day, and also be suitable for wear all during the summer.

Lovely models are being shown in the shops of organza, cotton, tulle, muslin, and even in the wool and other crisp, fresh-looking materials.

The perfect dress seems to be in vogue for it is quite modest, enough for a graduation ceremony, moving the perfect dress in a party dress for summer dress later on.

A particularly nice model is that of a coat dress of organza, buttoned to the throat and with the skirt left open from waist to hem and swinging back as the wearer moves to show a lovely satin slip. It has very full open sleeves which do not reach to the elbow.

A dress which was pointed out would like to be made of silk, from which should be cut out to the bottom of the skirt.

Of course flowers will add the necessary color and while the conventional cotton is so easy on the eye of blooming, some of the more daring will use a tulle or organza slip as a background for the flowers. It will use its ribbon to give the trim.

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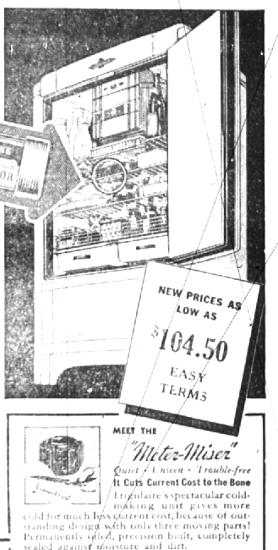
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