

Society

ORCHARD LAKE TO GIVE DINNER DANCE

Several Birmingham groups planning to attend Club Party

Several Birmingham groups are planning to attend the dinner dance at Orchard Lake Country Club Saturday evening, which will be one of the club events winding up the summer season. In one group dining and dancing together will be Mr. and Mrs. Ronald Ballantyne, Mr. and Mrs. Hamilton H. Paterson, Mr. and Mrs. H. Gray Muzzy, Mr. and Mrs. C. G. Eden, Mr. and Mrs. M. W. Cochran, Mr. and Mrs. Sheldon R. Noble and Mr. and Mrs. Harold B. Tyree of Grosse Pointe, Mr. and Mrs. A. J. Underwood of Williamsburg road will entertain eight guests at dinner at the club, and Mr. and Mrs. F. F. Critton of Glenayre road will be hosts to a group of friends at cocktails at their home, before taking them to the club for dinner and dancing. Among others planning to attend are Mr. and Mrs. Harold A. Dick of Wellesley drive.

Bride-Elect Feted Before Rites To Be Read In Chapel At Cranbrook

Betrice Pointer Honored At Pre-Nuptial Showers This Week

Betrice Pointer is being widely entertained this week prior to her marriage in the chapel of Christ Church Cranbrook, on Thursday, Oct. 1, to Stuart A. Carpenter of Royal Oak.

Mrs. Hal White of Northwood boulevard was hostess Tuesday at a luncheon and shower honoring the bride-elect at Plum Hollow Golf Club. Mrs. James Willson and Mrs. Paul J. Reese will entertain jointly Friday evening at the home of the former in Royal Oak, at a miscellaneous shower. Mr. and Mrs. Edward Welch will entertain Saturday evening at their home also in Royal Oak.



Miss Pointer

Miss Pointer, who is the daughter of Mr. and Mrs. Raymond L. Pointer of Safford road, will be married at 4 o'clock in the evening. She will be attended by her sister, June Pointer, and two small flower girls, Patricia Reese and Anne Wilson. Everett Fox-Tous will be best man for Mr. Carpenter. Guests at the ceremony will be limited to members of the family, but a large reception will follow at Plum Hollow Golf Club.

News Of Betrothal Is Told By Parents

An announcement of interest in Birmingham and Bloomfield Hills is that made by Mr. and Mrs. Alfred Henderson, Knight of Langfellow avenue, Detroit, disclosing the engagement of their daughter, Elizabeth Henderson Knight, to Edwin McCord Mulock Jr., son of Mr. and Mrs. Edwin McCord Mulock of Cranbrook road, Bloomfield Hills.

Miss Knight is a graduate of Choate School, Brookline, Mass., and the University of Michigan, where she was a member of Alpha Phi. Mr. Mulock is a graduate of Hackley School, Fairport, N. Y., and Princeton University, where he was a member of Tower Club.

SOUTHERN GUESTS ARE WIDELY FETED

Teas, Luncheons, Dinners Fill Calendar For Populär Guests

Friends of Mr. and Mrs. George M. Dwoley of Bryn Mawr drive have liked the calendar this week with extensive plans for entertaining their house guests, Mrs. Dwoley's mother, Mrs. David Thornlyke Hunt, the former's sister, Mrs. Allan K. Kupper, and her son, Frederick Kupper, of Knoxville, Tenn.

Mr. and Mrs. Rolfe C. Spindler of Knox street were hosts at an informal dinner Wednesday evening at their home, including as their guests, besides Mrs. Dwoley, Mrs. Kupper and Mr. and Mrs. Dwoley, Dr. and Mrs. George M. Rayne and Mr. and Mrs. A. J. Hart.

Mrs. Lane Bishop of Poppleton avenue is entertaining at luncheon today, including beside the honor guests, Mrs. Dwoley, Mrs. Norman James and Mrs. N. L. Moody. This evening, Dr. and Mrs. Rayne have invited Mr. and Mrs. Dwoley and their guests for dinner at their home.

Mrs. Fred D. Farrar of Brown street will be hostess at luncheon Friday. The same evening, Mr. and Mrs. Dwoley will entertain thirty guests at a white elephant party at their home.

Mrs. Hunt, Mrs. Kupper and the latter's son will be guests of Carol Dwoley at luncheon and the football game at Michigan State College in East Lansing. Mrs. Kupper and her son will leave for Knoxville Saturday, but Mrs. Hunt will remain for a longer visit.

Mr. and Mrs. Charles J. Shain will entertain informally at a buffet supper at their home on Pierce street Sunday evening. Mrs. E. N. Hill and Mrs. Edson M. Glover will be joint hostesses at a tea for all guests Saturday honoring Mrs. Hunt at Mrs. Fox's home on Euclid avenue. Pouring tea will be Mrs. Shain, Mrs. Hal Henderson, Mrs. Naynab, and Mrs. Howard Simpson.

Mr. and Mrs. Omer Lewis of Post Haron, formerly of Birmingham, will entertain members of their bridge group Saturday, Oct. 25 at dinner. Those motoring up from Birmingham will include Mr. and Mrs. Fred Spayde, Mr. and Mrs. Emerson C. Brown, and Mr. and Mrs. Arthur N. Wingerden.

Rice May Be Served In Variety of Dishes

In the South rice is served often. Few foods have as dainty a flavor. It blends ideally with vegetables, meats, eggs, cheese, fruit and milk. The most important of all rice dishes is boiled rice as it is the basis of most all rice recipes, therefore it is necessary to master the art of cooking it properly before attempting any rice recipes. These recipes below will help you to elaborate plain boiled rice to elaborate whipped cream concoctions.

Boiled Rice
Wash the rice in cold water several times. Have ready boiling water in a kettle. Add a rice-cup adding 1 teaspoon salt to each quart of water. Add the rice to the water slowly, taking care not to let the water stop boiling. Let cook undisturbed for 25 minutes, or until the rice is tender. When done, empty the rice in a colander and pour hot water through it until the grains separate. Drain, place the colander in the saucpan and let stand on back of the stove 5 to 10 minutes.

Rice Muffins
1 cup cold boiled rice
2 eggs well beaten
1 1/2 teaspoon salt
3 tablespoons baking powder
1 cup milk
4 tablespoons melted shortening
2 tablespoons sugar
1 1/2 cups flour
Combine all ingredients in a batter which will drop from the spoon. Stir lightly but thoroughly. Drop into well-greased muffin tins. Bake in a moderate oven.

Rice and Liver
Chop finely a knife in a chopping bowl, 1 pound of calf's liver and cook in 3 tablespoons of bacon dripping on hot fire until brown. Add 1 tablespoon grated onion, 1 teaspoon of salt, 1 tablespoon of fat chopped sweet pepper and 1 teaspoon of celery salt. Stir until all are not through, add 1 cup of water or stock, cover and let cook 5 minutes. Drain off the liquid, mix the seasoned meat with a generous cup of boiled rice, thicken the liquid with 2 tablespoons of flour rubbed smooth with a little water, stir again over the fire until it boils. Add 1 teaspoon of Worcestershire sauce. Shape into a loaf and lay on a greased paper in a bread pan until brown on top. Extra rice may be added if the mixture is too soft to mold.

Cheese and Rice Croquettes
1 pound soft cheese
2 cups cold boiled rice
2 tablespoons melted butter
1 egg
Add egg, butter and a dash of salt and pepper to rice and mix well. Form cheese into small balls. Cover these with rice mixture on all sides so the cheese will be inside the rice coverings. Form into balls, dip in fine crumbs. Fry in deep, hot fat. Serve with cheese sauce.

Rice with Fried Ham and Gravy
1 slice smoked ham 11-2 inch thick
1 1/2 cups milk
4 tablespoons fat
1 cup water
1 teaspoon Worcestershire sauce
Place fat in skillet and when hot put the ham in and brown nicely on each side. Remove ham when tender. Add water and sauce, boil slowly 3 minutes, pour over ham, garnish with parsley. Have cooked rice, mold and serve with ham and gravy.

Apricot Rice Fluff
1 1/2 cups dried apricots
1 1/2 cup sugar
1 cup cream
2 cups cooked rice
3 tablespoons powdered sugar
1 1/2 teaspoon cinnamon
1 1/2 teaspoon lemon extract
Wash apricots and simmer in just enough water to cover for 35 minutes. The water should be nearly evaporated, if not, drain. Add 1 1/2 cup sugar and continue cooking for 5 minutes. Remove from fire, beat to a pulp and cool. Whip the cream until thick, but not stiff. Add the powdered sugar, rice, cinnamon, extract and mix thoroughly. Beat in the apricot pulp and pour into a paper lined bread pan. Bake for 3 hours. Serve in glasses.

Rice and Date Pudding
2 cups cooked rice
2 eggs well beaten
1 1/2 cup sugar
1 1/2 cup honey
1 1/2 cup chopped dates
Mix the beaten eggs with the milk. Use a baking dish 7 inches in diameter and grease deep. Make alternate layers of the rice and dates. Drizzle honey over each layer. Bake until all the rice and dates are used. Pour the beat eggs and milk over this. Bake in a oven 325 degrees for 45 minutes. Serve hot or cold with cream.

Caught In The Act
Mrs. Henry N. Peck—Henry, you're keeping a secret. I'll give you're keeping something from me.
Mr. Peck—It's only the chance of a dollar, my dear. I'll make it up to you my allowance.

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