

'Susie Q' and 'Shag' to be Seen in Dance Contest

FAIR WILL OFFER VARIED FEATURES

School Set to Stage Smart New Steps in Modern Swing Time

If you want to brush up on your dance steps or learn what is authentic in fall fashions, you may be interested in the Manresa Fair to be held on the grounds Saturday and Sunday.

Some of the school set of Bloomfield Hills and Birmingham have been practicing diligently for the dancing contest, which seems to be the major attraction as far as they are concerned. Those who are dance-wise will demonstrate such tricky steps as the "Susie Q," collegiate shag, chucking and trucking.

The fair opens Saturday at 2 p. m. and will continue through Sunday. At least two of the mannequins in the style show hall from Bloomfield Hills will be Mrs. Charles L. Wingham and Harriet Flannery. Others taking part will be Nanette Pines, Virginia Rabault and Helen Ryan.

Supper will be served both evenings with luncheon Sunday. In addition to the dancing contest and fashion show, there will be the usual booths and other attractions of a country fair.

Mrs. John R. MacManus is among those assisting with plans for the fair which will be a benefit for Manresa.

Plans For Wedding Are Made Known

Nan Elder, daughter of Mr. and Mrs. John Elder of Bird street, will become the bride of Owen P. Vater, son of Mr. and Mrs. Robert Vater, of Standish, Mich., at a ceremony Thursday, Sept. 30, in the home of her parents, at 6:30 p. m.

Miss Elder will be attended by Helen Robertson of Royal Oak as honor maid, and her brother, James Elder will be best man for Mr. Vater.

In honor of the bride-elect, Mrs. Max Fair of Cumberland drive entertained at a linen shower recently. Other guests were Mrs. Elder, Mrs. Harry Clark, Mrs. David Maylen, Mrs. Courtney Pihlak, Mrs. Harry Phillips, and Mrs. Harry Smith all of Birmingham.

Mr. and Mrs. John R. Heber of Roland drive were hosts Wednesday evening at dinner in their home honoring Mr. and Mrs. J. Arthur Evans of Devonshire road.

Fashion Tips

"Chunky" length for coats which end about midway on the hips is the latest thing for the college girl.

Cloth coats are cut on fitted lines in contrast to the bulky, straight ones of fur.

For the girl who dislikes black, a flock of colored velveteen or crepe is smart.

Some of the new halo berets look like the old-time tam-o-shanter. The berets are worn to the back of the head.

The popularity of wool suits has given the "romandans" boost to blouses. They are made of a variety of fabrics but the sheer frilly model of white is the American favorite.

And speaking of suits, the hip line jacket seems to be in the lead for the coming season. The swing back is practically out.

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Salad, the Warm-Weather Food

Salad and warm weather just naturally seem to go together. Salad introduces in a great measure the two great essentials of diet, vitamins and minerals. The materials for it must be the newest and freshest of the season, emphasize contrast—in flavor, texture and color. The salad plates should be chilled, also the lettuce and other garnishes; and any dressing that may accompany the salad should be cold.

Cucumber Salad
Cut cucumbers in slices 1 1/2 inches, hollow out and marinate in French dressing. Chop celery, olives and green pepper very fine; moisten with French dressing and fill the cucumber cups. Serve on lettuce leaves.

Vegetable Bouquet Salad
Place your preferred mixture of vegetable salad on a lettuce nest. Top it with cooked cauliflower. Circles that with cooked carrot slices cut in stars, surrounded with peas. Lastly have a circle of tomato segments or diced beets. With a sprig of parsley in the center of the cauliflower, you have an old-fashioned nosegay.

Emerald Salad
Borde individual plates with green lettuce leaves, slice green peppers as thin as wafers and chill in ice water. Drain, dry and arrange on the lettuce with minute shreds of onion, top with sprigs of water cress and serve with French dressing made red with shredded pimento.

French Tomato Salad
Remove the skins from smooth, ripe tomatoes, halve and arrange artistically on a platter or glass dish almost smothered in ice. Pour in a side dish a dressing made of 1/2 cup light brown sugar, 1 cup vinegar with salt and pepper to taste. As each plate of tomato is served, pour some dressing over it, as the

tomato loses its flavor when the dressing remains on any length of time.

Potato Salad
Boil potatoes with their jackets until they are done, but still firm. Peel and slice them and while hot mix with a French dressing to which a little chopped olives have been added. Cool and then chill. Fill on crisp lettuce and sprinkle with chopped parsley and paprika. Serve with stuffed eggs and boneless sardines.

Asparagus Cream Salad
1 cup grated cheese
1 can asparagus, chopped
1 cup pecans, chopped
1 cup cream, whipped
2 tablespoons gelatin
Cayenne pepper and salt to taste.
Dissolve gelatin in 1/2 cup cold water, add 1 cup hot water. Let cool. Combine cheese, asparagus, nuts and add to gelatin mixture. Fold in whipped cream last. Place in mold to stiffen. Serve on lettuce with mayonnaise garnished with stuffed olives.

Carrot Salad
3 large carrots or 5 small ones
4 medium-sized head cabbage
2 tablespoons vinegar
2 tablespoons sugar
1/2 teaspoon salt
1 cup cream
Juice of 1 orange.
Wash and scrape carrots. Run through food grinder. Shred cabbage finely. Combine cabbage and carrots, then add vinegar, sugar, salt and orange juice. Mix thoroughly. Whip cream and sweeten to taste. Fold in the other ingredients just before serving. Heap on crisp lettuce leaves.

Stuffed Olives in Aspic
Use 1 can of consommé, 1/2 cup water, 1 tablespoon gelatin, 4 teaspoons lemon juice, a few gratings of lemon peel and a dash of cayenne.

The aspic is poured into tiny molds, each of which holds a large stuffed olive. If you wish you can purchase the olives with stones removed and stuff them according to your own wishes. A nippy cheese with a suggestion of pimento makes a fine substitute for the stone. As with all gelatin dishes, the molds are filled to within 1/4 inch of the top. In this it may be unmolded quickly, especially if the molds are oiled lightly.

Franz Cheese Salad
1 cup evaporated milk
1/2 cup lemon juice
2 packages cream cheese
1/2 cup mayonnaise
1 cup chopped dates
1 cup crushed pineapple.
Scald the evaporated milk over hot water, chill and whip. Add lemon juice to the whipped milk and beat very stiff. Cream the cheese until soft, add the mayonnaise and mix thoroughly. Fold in the whipped milk with the dates and pineapple. Turn into a freezing trap and freeze very quickly. Serve on lettuce or water cress.

Peach and Roquefort Cheese Salad
Chill and drain canned peaches. Arrange on leaves of lettuce. Sprinkle each serving with 1 tablespoon of crumbled Roquefort cheese and serve with a dressing made by mixing together 4 tablespoons of salad oil, 1 tablespoon of vinegar, 1/2 teaspoon each of salt and paprika, 1 teaspoon of sugar and 4 tablespoons of mayonnaise.

HUSBANDS INVITED TO FASHION SHOW

Style Parade Will Follow Buffet Supper Tonight At Hills Club

Oakland Hills Country Club will give husbands an opportunity to witness a parade of fall fashions this evening at the first of two style shows planned at the club. Families may attend together at the first of these events, when a buffet supper will be served.

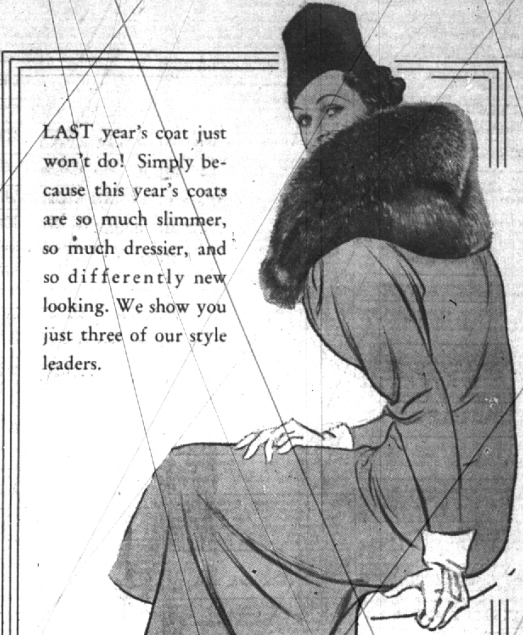
Among those from Birmingham planning to attend are Dr. and Mrs. John F. Hollister, Mr. and Mrs. Robert F. G. Copeland, Mr. and Mrs. Gould Allen, Mrs. Clyde A. Haeferer, Mr. and Mrs. James A. Grier, and their daughter Beverly, who will have as her guests, Barbara Hamel, and Peggy Barie of Grosse Pointe; Mrs. Dr. and Mrs. M. R. Mead, Mr. and Mrs. J. L. Dostal, Mr. and Mrs. D. W. Bay, Mr. and Mrs. D. J. Ewell, Mr. and Mrs. A. M. Wibel, and Mr. and Mrs. Euclid T. Smith.

The second style show will be the fall opening party, and will follow a bridge breakfast Wednesday at noon. Early reservations for this show have been made by Mrs. Hollister, Mrs. Haeferer, and Mrs. Dostal.

Among those observed at the club dance Saturday evening, were Mr. and Mrs. W. J. McCarty, Dr. and Mrs. Hollister, Mr. and Mrs. Harry S. Nichols, Mr. and Mrs. Joseph A. Swenson, Mr. and Mrs. C. A. Jessup, Mr. and Mrs. Dostal and Mr. and Mrs. E. B. Rogers.

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WOODWARD AVENUE - BIRMINGHAM

SOCIAL BRIEFS

Mrs. Angus D. McLav, Mrs. Charles J. Shain, Mrs. Fred D. Farrar, and Miss Margaret Brynton of Detroit were luncheon guests Friday of Mrs. H. S. Roberts Chateau of Cedar drive, and a farewell dinner at the Fox and Hounds Inn at which Mary Staley entertained the evening before Miss Hallett's departure.

Mr. and Mrs. G. W. J. Linton of Redford road returned late Monday following a motor trip through the wooded sections of Northern Michigan including Charlevoix, Petoskey, and Mackinac Island. Their daughter, Ann Mary Linton will enter Kingswood School Cranbrook this fall.

Mr. and Mrs. Paul Freed of Chicago will arrive this week to be the guests of Mr. and Mrs. W. Howard of Bates Street. Mr. Freed will return after a brief visit, but Mrs. Freed will remain for a longer visit.

Lucille Hallett, daughter of Major and Mrs. G. E. A. Hallett, formerly of Birmingham, left Friday for Tucson, Ariz., to join her family. After spending the week as the house guest of Miss Gladys Rogers of Harmon avenue. Social

events planned in Miss Hallett's honor during the week were a class reunion at which Dorothy Porritt was hostess at her home on Adams road; a tea given by Roberts Chateau of Cedar drive, and a farewell dinner at the Fox and Hounds Inn at which Mary Staley entertained the evening before Miss Hallett's departure.

Mr. and Mrs. Fenton R. Mathews and their son, John Fenton of Brown street have returned from a trip to Toronto, Niagara Falls, and Cleveland. Besides attending the National Air races, and the Cleveland Centennial, they visited friends in New York and Pennsylvania.

Miss Mary Elizabeth Olson of Hawthorne road embarked by "plane" Sunday for Columbia, Mo., where she will spend "Rush Week" with her sorority sisters of the Alpha Phi.

Mr. and Mrs. J. Z. Lander of Overhill road were guests for the week-end of Mr. and Mrs. Reno B. Renfrew at their home in Paris, Ky.

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