

Betty J. Harrack Names Attendants For Coming Rites

Now that Betty Jane Harrack has her bridal party all selected she can settle down to the round of parties being planned in honor of her coming marriage to Lester Underwood, of Royal Oak.

A spinster dinner is being planned for Betty by her maid of honor, Mildred Johnson, to take place at her home on Southfield road, Tuesday evening, August 12. Mr. Underwood's parents, Mr. and Mrs. George Underwood are giving the rehearsal dinner at their summer home on Hira Island, Oakland Lake, the following evening, August 13.

Club Notes

American Legion Auxiliary The American Legion Auxiliary will hold its regular monthly meeting on Tuesday, July 22, at 8 p. m. in the Legion Home.

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To Swim and Sun-Tan



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Oakland Hills Club Plans Splash Party For Saturday Eve.

Saturday, the day of the annual Splash Party and Dance, is a big event out at Oakland Hills Country Club. Following dinner there will be an Aquatic Exhibition starting at 7 p. m.

Social Briefs

THE ROBERT W. ESSIGS returned Sunday from a week's boating cruise to Georgian Bay.

MISS DAVID H. BAILENTINE and KANE will have a party for their friends, for which they plan to stay for a month, starting Mrs. Bailentine's mother Mrs. Frederick Bailentine and her father-in-law and sister, Dr. and Mrs. Carl Heil.

If This War Changes Bathing Suits As Much as Last—Just What Will Happen?

Should there be as drastic changes in bathing suit styles following this war as was evidenced for the last—well, we don't know for sure of what will happen!



Just what more can they do to suit like this?

Jean Kirinch Plights Troth to M. Mitchell

Mr. and Mrs. J. Kirinch, of Froese avenue, announced the engagement of their daughter, Jean, to Mike T. Mitchell, son of Mr. and Mrs. T. Mitchell, of Hayes street, Sunday afternoon, July 13. The news was made known at a party given by the Kirinches for friends at the Chinese Tea Gardens in Detroit.

The Harvey Luces Enter Boat in Mackinac Races

THE HARVEY G. LUCES, of Waddington road, entered their cutter, "The Adonis," in the Mackinac Race this year for the first time. Last week Mr. and Mrs. Lucis and their children, Clara, Barbara, Robert and Shirley, and Harvane, Craig drove up to Mackinac Island to see the finish of the race, and this Friday the whole family are going up to finish the cutter home. They will take the boat to the Mackinac Island Race and various other parts of interest on the other side.

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From the Women's Angle

By LILLIAN DIEDERICH Street scene in Birmingham: A small boy about four years of age, resident in a navy blue long-towered sailor suit, crumpled with gold-sewing stripes, stars, and anchors blazing on sleeve, collar, and "cuffs," straightened his stiff limbed military cap, pulling it well over his large brown eyes.

Many Suggestions For Fresh Peaches

- 1 cup fresh peaches
1/2 cup brown sugar
2 tablespoons nutmeg
1 teaspoon Augustana bitters
Whites of 4 eggs
1/2 teaspoon salt
1 cup chopped nuts
Put peaches in a greased baking dish, sprinkle with the brown sugar. Add nutmeg, bitters and nut. Add salt to egg whites and beat until peaks will form when beater is lifted from bowl. Add sugar, 1 tablespoon at a time, beating constantly. Spread in peaches, filling cracks. Sprinkle with chopped nuts. Place in a 350 degree oven and cook until peaches are brown. Remove from oven and serve warm or chilled.

- Peach Ice Cream
2 cups crushed fresh peaches
2 cups sugar
1 quart of thin cream
Crush the peaches with a silver fork and the sugar. Let stand until the sugar has dissolved in the cream gradually. Chill in icebox.

- Peach Nest
1 cup fresh peaches
1 package lime gelatin
1 pint boiling water
1/2 cup cold water
Cool slightly. Pour part of gelatin mixture into 4 sherbet glasses, filling each with peaches. Pour in the remaining gelatin mixture. Chill in icebox.

- Peach Salad No. 1
1 lb. cottage cheese
2 tablespoons onion
1/2 cup fresh peach halves
Arrange 1-2 cups of the cheese on each of the individual beds of lettuce. Pour in tablespoon of honey over each. Garnish with the peach halves cut in two.

- Peach Salad No. 2
Remove skin from peaches cut in fourths. Sprinkle with French dressing, arrange on lettuce. Mix soft or grated cheese with an equal amount of mayonnaise and shape into balls. Make a pile of balls in the center of each salad. Garnish with chopped green pepper.

- Peach Betty
1 cup soft bread crumbs
1/2 cup melted butter
2 cups rye peaches
1/2 cup of hot water
Sugar and cinnamon
Mix the bread crumbs and butter and brown slightly. Cut the peaches in small pieces and add to the crumbs with the sugar. Arrange in alternate layers making the top layer with crumbs. Pour the hot water over all. Sprinkle slightly with sugar and cinnamon. Cover and bake 15 minutes in a moderate oven. Remove cover during the last 10 minutes. Serve warm or cold with sugar and cream or top milk.

- Peach Custard
Arrange a layer of thin sliced slice cake in a bowl. Then put a layer of fresh peach halves on top. Pour heated custard over all. Chill thoroughly before serving.

- Peach Tapioca
1 cup of water
1/2 cup of quick cooking tapioca
1/2 cup sugar
1/2 cup of salt
1 tablespoon lemon juice
1/2 cup rye peaches
Sprinkle the water to the boiling point. Add the tapioca, sugar and salt. Cook over hot water until tender, then add the lemon juice. Fold the sliced peaches into the hot tapioca. Turn into a shallow dish. Serve with cream.

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