

# LITTLE THEATRE DANCE BRILLIANT

Elaborate Costumes Mark Annual Ball.

The gray colors of the balloons which decorated the Athenaeum Thursday evening for the annual Little Theatre Society Costume Ball were the elaborate and beautiful costumes worn by the dancers. More than 1,000 persons were present.

Miss Eleanor Lambert and Murry Wickford were awarded prizes for the most beautiful costumes and R. Hartley Sherwood, as Henry VIII, received the prize for the most historically authentic costume. Prizes for originality of costumes were awarded to Mrs. Henry I. Raymond Jr., Stephenson Hughes and Lester Horton, and for the most grotesque, Miss Sara Lauter and H. L. Ernest. Miss Myrtle Leward and Clarence Weesner received prizes for being the best costumed couple.

Judges were Clifton Wheeler, Miss Florence Fitch, Randolph LaSalle Coats, Robert Frost Daggett, John B. Reynolds and Herbert Foltz.

# The Tangle

LETTER FROM LESLIE PRESCOTT TO THE LITTLE MARQUISE, CARE OF THE SECRET DRAWER, CONTINUED.

That gray look settled on Jack's face as it always does when he is very angry. He got up quickly and turned his back as though he did not want me to see his face.

"Tell the world," he said, "that this house and this family have been pretty solemn lately and if it were

## Bride in Chicago on Honeymoon



MRS. FRANCIS A. LINTON

Mrs. Francis A. Linton was, until her marriage Thursday afternoon, Miss Marguerite Culbertson, daughter of Mr. and Mrs. Charles A. Culbertson. The ceremony took place at the new home of the bridal couple, 4819 Guilford Ave. Mr. and Mrs. Linton have gone on a wedding trip to Chicago and will be at home after Feb. 1.

## Sister Mary's Kitchen

**Breakfast**—Stewed prunes, cereal, thin cream, codfish and potato puff, corn bread, milk, coffee.

**Luncheon**—Bean souffle, brown bread and butter sandwiches, apple and celery salad, caramel junket, plain cake, milk, tea.

**Dinner**—Beef a la mode, mashed potatoes, buttered—parsnips, beet salad, peach snow, cake, whole wheat bread, milk, coffee.

A soft-boiled egg or lamb chop should be served to children under school age in place of the bean souffle for luncheon.

The other dishes mentioned in the day's menu can be served at a mother's discretion.

**Bean Souffle**

One-half cup dried beans, 3/4 cup milk, 2 eggs, 1 tablespoon flour, 1 tablespoon bacon fat, 1/4 teaspoon paprika, 1/2 teaspoon salt.

Pick over and wash beans and let stand over night in cold water. Parboil beans in water to which half teaspoon of soda has been added. Drain and rinse in cold water. Cover with boiling water and cook until tender. Rub through a vegetable ricer or colander. There should be three-fourths or one cup of sifted beans. Melt bacon fat, stir in flour and slowly add milk, stirring constantly. Cook until thick and smooth. Add beans, salt and paprika and yolks of eggs beaten until thick. Mix thoroughly and fold in whites of eggs beaten until stiff and dry. Turn into a buttered baking dish and bake thirty minutes in a moderate oven. When firm to the touch the souffle is done. Serve at once in the dish in which it was baked.

**Plain Cake**

One cup sugar, 1 1/2 teaspoons cream of tartar, 1/2 teaspoon soda, 1 1/2 cups flour, 3 tablespoons melted butter, 1/2 teaspoon salt, 1/2 teaspoon vanilla, 1 egg, milk.

Mix and sift flour, sugar, cream of tartar, soda and salt. Break egg into measuring cup and fill cup with milk. Add to dry ingredients and beat until smooth. Add melted butter and vanilla and beat well. Turn into a buttered and floured loaf cake pan and bake forty minutes in a moderate oven.

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