

## Lola Suggests 2 Recipes for Preparing Fish

Pickled Style Is Served  
Cold, Other Brought to  
Table Hot.

BY LOLA WYMAN

Here are two fish recipes for hot weather serving. One's a hot dish, the other cold. Recently I was presented with a beautiful piece of Columbia River salmon. It was an exceedingly hot night. What to do with it and yet serve it cold?

I pickled it this way (of course any other fish, haddock, halibut, etc., may be prepared the same way). This method of pickling fish is very easy and quick. It may be served either hot or cold.

### Cold Pickled Fish for 4

4 small fish steaks  
1 pint vinegar  
1 pint water  
1 teaspoon salt  
1 teaspoon ground allspice  
5 bay leaves  
4 slices lemon  
5 whole onions sliced

Boil the vinegar, water and all spices (except lemon) for about 25 minutes.

Add the lemon slices and cook five minutes, then remove them.

Now add the fish and let it simmer in this liquid about 10 minutes at the most. You can tell when it's cooked. The fish must hold its shape too.

If you serve the dish cold, place the fish steaks in a pottery bowl or crock and pour the brine over it. Cover the bowl, let get very cold in the refrigerator and serve with the onions poured over the fish on lettuce.

If you serve it hot, remove it from the brine entirely and serve on a platter with mayonnaise and lemon wedges and a sprinkle of chopped parsley.

### White Fish Loaf for Four

(To be served hot)

1 1/4 pounds halibut, haddock or any white fish.  
1 teaspoon pickle spice.  
1 teaspoon salt.  
1 cup soft bread crumbs  
3/4 cup milk.  
Grated rind of 1/4 lemon.  
1/4 teaspoons salt.  
1/4 teaspoon pepper.  
1 cup melted butter.  
2 eggs.

Place the fish and the pickle spice in a small kettle. Add the first teaspoon of salt; cover with boiling water and boil gently until tender, about 15 minutes or longer.

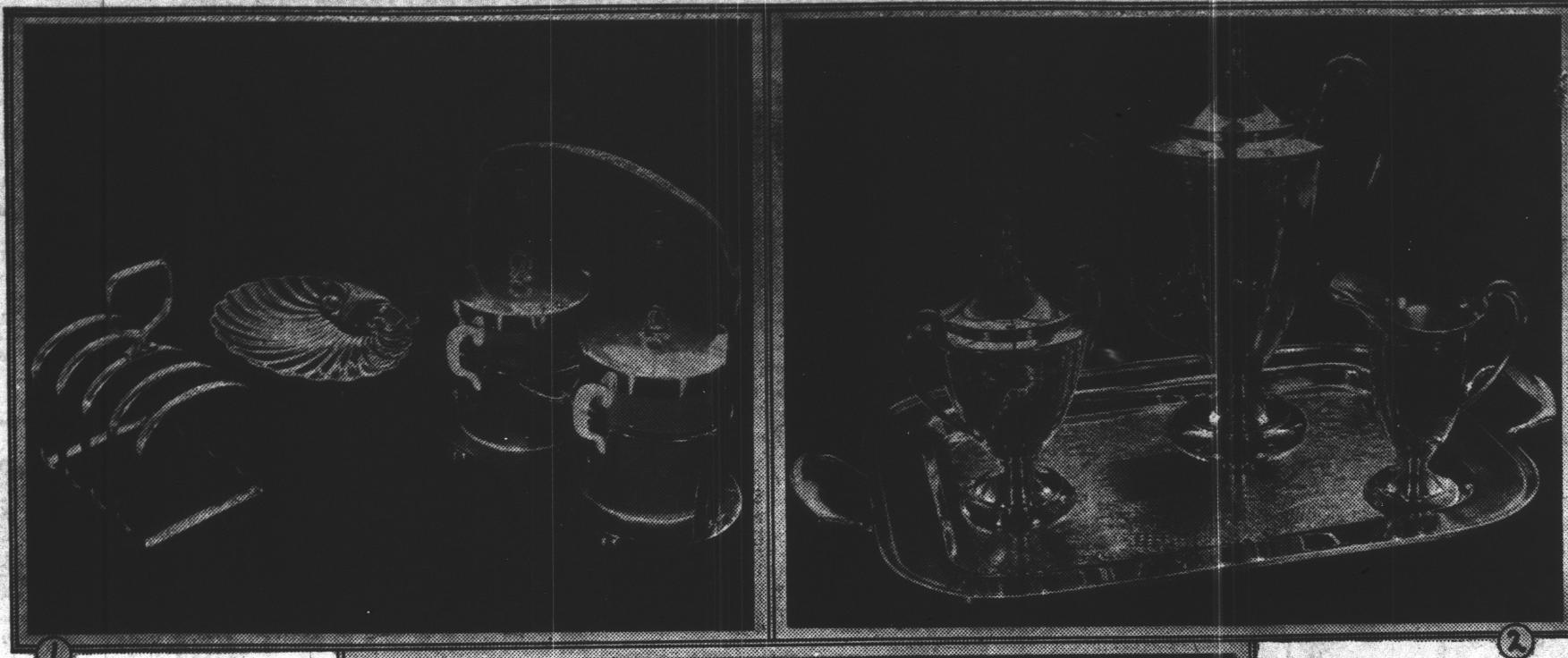
Lift the fish from the liquid, cool. Remove skin and bones; flake the fish fine with a fork.

Cook the bread crumbs and milk together to form a paste, add to the fish with seasonings and butter. Separate the eggs, add the unbeaten yolks to the fish mixture and fold in the stiffened beaten egg whites last.

Pat the mixture into a well-greased, rectangular pan, the bottom of which is lined with paper. Place in a pan of water and bake in a moderately hot (375°) oven from 45 to 50 minutes or until the loaf is firm on top. Let stand 2 or 3 minutes before unmolding.

Serve hot with parsley and egg sauce and a garnish of parsley and lemon quarters.

## Formal Dining Brings Back Silverware in Period Patterns



## Couple to Make New Bethel Home Following Travel

Mr. and Mrs. Richard Noffke are to reside at New Bethel when they return from their wedding trip.

Mrs. Noffke, before her marriage Saturday night in the New Bethel Baptist Church, was Miss Beatrice Robert, daughter of Mr. and Mrs. H. C. Roberts, New Bethel. The Rev. W. F. Buckner officiated.

The bride, who entered alone, wore a white satin gown, a long tulip veil and carried a white Bible from which fell a shower of lilies of the valley.

Mrs. Paul Koehring was matron of honor, and Miss Marion Roberts, the bride's sister, and Miss Dorothy Noffke, the bridegroom's sister, were bridesmaids. They were dressed in pink, blue and green lace and wore garden flower corsages.

Donald Shimer carried the ring in a basket of roses and Joanne Hurley was flower girl. Albert Roberts, the bride's brother, was best man, and Earl Willsey and Lester Smith were ushers.

Mrs. Archer Shirley and Walter Noffke presented the musical program.

## Butler Graduate to Wed Aug. 24

The engagement of Miss Edith Louise Cory, formerly of Indianapolis, now of Ft. Lauderdale, Florida, to W. Robert Parker, New York, recently was announced.

Miss Cory is well-greased, rectangular pan, the bottom of which is lined with paper. Place in a pan of water and bake in a moderately hot (375°) oven from 45 to 50 minutes or until the loaf is firm on top. Let stand 2 or 3 minutes before unmolding.

Serve hot with parsley and egg sauce and a garnish of parsley and lemon quarters.

## Etiquette

By PATRICIA

### FORMAL INVITATIONS

Formal invitations always are written in the third person. The salutation and inside address are omitted, and the addresses and date are put at the end. The present tense always is used in both the invitation and the reply. The reply to a formal invitation is always in the same style as that of the invitation. The following are examples of correct forms:

### FORMAL DANCE INVITATION

Mr. and Mrs. John Carter request the pleasure of your company at a costume dance to be given at their home on

Thursday evening, August the tenth at ten o'clock.

148 Blank Street

The acceptance and refusal should be written in the same form. The former reads: "Mr. and Mrs. William Howard accept with pleasure Mr. and Mrs. John Carter's kind invitation to be present for dancing on Thursday evening, August the tenth at ten o'clock."

### UPPER PHOTOGRAPHS

Upper photographs (1 and 2) show a tea ensemble in Colonial pattern. The marmalade set (1) is of sea green china in a silver rack with silver spoons to match. The toast rack is near by and the fluted receptacle which resembles a shell made in silver may be used for cigarettes or bon bons. The three-piece tray set (2) with hand-decorated tray is delicate and graceful in design and a rare value from a local shop.

With John and Mary's wedding coming along so soon . . . it might be a tip to take seriously if you're not in the silver-buying mood for yourself just now.

The lower photograph (3) shows a tea set in blue and white, in the old Vincennes pattern. The "muffin" or English plate for powdered sugar is an attractive addition to any table.

There are scores of smart new pieces in silver being shown now. Almost any dish that you can get in chinaware is available in silver.

Cracker and cheese plates, with glass linings, revolving relish servers, centerpiece vases, sandwich trays and salad platters.

### PERSONALS

Miss Verabel Adams, 1853 N. Talbot-av., is aboard the SS. North America on a Great Lakes cruise.

Miss Marjorie F. Hendren, New York, and her mother, Mrs. Gilbert Hendren, Bloomfield, are the guests of Mr. and Mrs. Henry Browning, 46 E. 36th-st.

Mr. and Mrs. William Leonard, 4516 E. Washington-st., and daughters, Frances and Marjorie, have left for an extended motor trip through the West and South, and are to visit the Texas Centennial before returning home.

Miss Benita Cox, New York, is the house guest of Mr. and Mrs. John A. Schumacher, 1019 Bellefontaine-st.

Mrs. W. C. Lincoln, Oklahoma City, who has been spending several days at the home of her sister, Miss Katherine Kruege, 372 E. Drive, Woodruff Place, has gone with Miss Alma Kruege and Mrs. D. L. Mitchell, to Orchard Island at Russell's Point, O., where they are to be the guests of their sister, Mrs. V. R. McQuillin.

Paul Barnard is visiting in New York.

Mrs. John T. Martindale and Mrs. Henry D. Ridgely are visiting at Saratoga Springs, N. Y.

Mrs. A. L. Hendricks is expected home soon after a visit in Miami Beach, Fla., with her brother, C. C. Smith.

Mr. and Mrs. A. H. Horrell and family, San Jose, Cal., are visiting Mrs. Horrell's parents, Mr. and Mrs. C. H. Day. The Horrells are to visit in New York, Boston and Washington before returning to California.

Mr. and Mrs. William H. Avant are vacationing at Atlantic City, N. J.

Misses Frances Roach, Mary and Helen McGrath are at the New Weston, New York.

Dr. and Mrs. W. C. Hall and family have returned from Waukegan, Mich., where they have been vacationing for the past month.

### BRIDGE LUNCHEON PLANNED AT CLUB

A luncheon and contract bridge party are to be held for Hillcrest Country Club members and guests Wednesday at the clubhouse.

Mrs. A. R. Jones, contract division chairman, is arranging the event.

CONTRACT PROBLEM

BY W. E. MCKENNEY

American Bridge League Secretary

WEST had one of those hands

which arouse hope of defeating the adverse contract as soon as the dummy goes down.

He could see three apparently sure tricks and another that looked fairly certain, but in bridge you never can tell whether a "sure" trick in the hand will be there when the cards are played.

Today's hand was played at rubber bridge and when the declarer, South, surveyed his dummy he was not too confident of game. Lots of things could happen either way.

West was permitted to hold the opening lead, as he could make no shift that would be harmful from declarer's standpoint. West decided that a trump lead could do no harm, and so he shifted to hearts.

South took two rounds of trump, then led the diamond ace and ruffed his last diamond in dummy.

He then led a club from dummy and played the 10 from his own hand, West winning with the king.

West returned a club; South won with the ace and ruffed his last club in dummy.

The stage was set for the final play, and now South did not care about the location of the missing spade honors. He led the 10 of spades and, when East did not cover, permitted West to win.

West was helpless. A spade return would be into declarer's ace-club; a club or diamond lead would permit a ruff in dummy, and discard of the jack of spades.

A hand that many players would lose because of lack of proper timing was made because South, by eliminating two suits from his combined hands, also eliminated the danger of defeat.

(Continued on next page.)

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## Try Diverting Interest, Energy, Is Jane's Suggestion to Girl, 17, Who Has Been Defeated in Love

### Wound to Self-Esteem Probably Mistakenly Interpreted as True Affection, Jordan Replies to Reader.

Jane Jordan will study your problems for you and answer your letters in this column daily.

DEAR JANE JORDAN—I met a boy last summer and went with him steady for about two months. Then he came once a week for a while and finally quit coming. I looked forward to seeing him again this summer and did a few times. I had a couple of dates with him and he said he would drop around again but never did. It has been two months since I have seen him. I think every night he will come.

Although I am going steady with another boy I can't forget the first one. I saw him with another girl and almost fainted. I just couldn't get over it. I think of him every day and dream of him almost every night. Everywhere I go I see somebody who looks like him or something that reminds me of him. When I'm with other boys I always think of him. Why can't I forget him? He is in his middle twenties and I am 17. My steady is 21 and I don't really care for him. I just keep going with him will I learn to like him? Why can't I forget the first boy?

QUESTION.

ANSWER—You have met with your first defeat and do not like it. The fact that you weren't able to make a complete conquest of the first boy who attracted you has cut into your self-esteem. It is your pride which is tearing you to pieces more than actual love for the boy. At 17 a girl is more in love with the idea of loving than with an actual person. You've hung your dreams on a young man who probably bears no slightest resemblance to the image you cherish. Really close acquaintance with him might break the grip of the infatuation from which you suffer.

It is a bad idea to become so obsessed with another person that it interferes with your ability to enjoy life. Resolute application to other interests will gradually cure out your disappointment. You are on the right track when you go out with another boy whether you are madly in love with him or not. It gives you less time to weave impossible fantasies about another.

For one thing, the boy you want is too old for you. If the girl who replaced you is closer to his own age you can comfort yourself with the thought that it was your youth that defeated you rather than any lack of charm.

Do you like to read books? Perhaps it would help you forget your own experience to consider the experience of others for a while. You would learn a lot from the reading of Galsworthy's "Forsyte Saga." The story of Fleur Forsyte, which begins about the middle of the series, unfolds the story of another girl who failed to assimilate her first defeat in love and the havoc it brought to her life. Read it and avoid a similar mistake.

## Woman's Novelty Pumpkin for Party Starts Her in Business

LARGEST DEALERS IN—AND CREATORS OF NOVELTIES AND GADGETS IN AMERICA. IT'S AN INTRICATE BUSINESS. MOST OF THE THINGS ARE SO TINY THEY REQUIRE SPECIAL HANDLING AND ONE'S MEMORY MUST BE PRODIGIOUS NOT ONLY TO REMEMBER THE PRICES BUT WHERE THE DÉDUCE THE DARN THINGS ARE.

DUTY JUST INCREASED. IT STARTED WITH MRS. SHACKMAN ON A CAREER. TODAY SHE RATES AS A TRICK-AND-TOY GADGET INVENTOR WHOSE FEATS WOULD BRING JOE COOK TO BLUSH.

ALTHOUGH HER HUSBAND'S FIRM HERE HANDLES 'EM, SHE DOESN'T GO IN MUCH FOR EXPLOSIVE SEEGARS, NOSE-SHATTERING HOT DOGS THAT ARE THE LIFE OF ANY QUEENS VILLAGE SATURDAY CLUB. SHE HAS SPECIALIZED ON WHAT SHE CALLS "JOKE-BOXES," WHICH ARE NEAR ENOUGH.

HER DODDADS IN THIS CLASS ARE IMMEDIATELY. THERE IS THE BOX "WHY BIRDS ARE SUCCESSFUL." OPEN IT AND FIND A BOTTLE OF PEROXIDE. A SCREAM. ANOTHER IS LABELED "BE TRUE TO THEM OR THEY'LL BE FALSE TO YOU." FALSE TEETH ARE IN THIS ONE. A MILLION LAFFS. ANOTHER, "FOR THAT DIRTY LOOK." GUESS? NOPE. A CAKE OF SOAP. SOME FUN.

IDEAS JUST COME. A GOOD SELLER IS MRS. SHACKMAN'S "MATRIMONIAL" GADGET REGISTER. EVERY DEGREE OF CONNUBIAL EMOTION FROM A KITTENHEARTED COUPLE'S RYTHM TO THE HONOURED COUPLE'S RYTHM.

"THE HOLLOW TREE CLUB" WAS HELD AT THE ST. PAUL EPISCOPAL CHURCH. MISS LA BELLE APPOINTED THE SERVING TABLES IN GREEN AND WHITE, THE BRIDAL COLORS.

GUESTS WITH THE BRIDE-TO-BE INCLUDED MRS. THOMAS CLINGAN, DAVID ARNETTE, HAROLD TODD, FRITZ WUELFING, NEVILLE EWING, RUSSELL WIDMER AND EDWARD T. DENTRY JR.

"THE HOLLOW TREE CLUB" HELD ITS FINAL SUMMER MEETING SATURDAY NIGHT. HONORABLE MISS PLEASANCE, MR. AND MRS. WILLIAM H. GLASS WERE IN CHARGE, ASSISTED BY JOSEPH A. DOWD, SECRETARY, AND MR. HELWIG, MASTER OF CEREMONIES. INITIATION SERVICES WERE HELD FOR MR. AND MRS. THOMAS O. CLINGAN.

HORNBERGERS ARE ON WEDDING TRIP. MR. AND MRS. JOHN E. HORNBERGER ARE TO BE AT HOME IN INDIANAPOLIS AFTER THEIR RETURN FROM THE WEDDING TRIP. BEFORE HER MARRIAGE SATURDAY IN SACRED HEART CHURCH, MRS. HORNBERGER WAS MRS. HELEN ZODERER, DAUGHTER OF MR. AND MRS. HENRY ZODERER.

THE REV. NOEL SCHMID, CLEVELAND, HELD THE CEREMONY, WHICH WAS FOLLOWED BY A BRUNCH AND RECEPTION AT THE HOME OF THE BRIDE'S PARENTS.

MRS. FREDA SCHMID, MAID OF HONOR, WORE PINK LACE AND CARRIED PINK ROSES AND DELPHINIUM. ROSEMARY ZODERER, FLOWER GIRL, WORE BLUE TAFFETA. HEROLD HORNBERGER WAS BRIDE'S BROTHER; PHILIP HORNBERGER, BEST MAN, AND FRANK ZODERER AND PHILIP ZODERER, USHERS.

THE BRIDE WORE WHITE SATIN AND CARRIED BRIDE'S ROSES AND LILIES OF THE VALLEY. JOHN WACHTEL AND JOSEPH RATHY, ACCOMPANIED BY A. P. BERGER, ORGANIST, SANG BRIDAL MUSIC. THE GERMAN TRIO PLAYED AT THE RECESSION.

WESTON WAS HELPLESS. A SPADE RETURN WOULD BE INTO DECLARER'S ACE-CLUB; A CLUB OR DIAMOND LEAD W