

## Social News

## DINNER FOR VISITORS.

In honor of Mr. and Mrs. Howard Sutton, Mrs. Wm. Becker, and Mrs. Dickey, of Lancaster, Ohio; Mr. and Mrs. Richard Sedgwick entertained yesterday evening with a delightful party. In addition to the honor guests the following were present: Mrs. Charles R. Duhaydah, Mrs. Henry Patton, Miss Margaret Sedgwick, Mr. Richard Sedgwick, Jr., and Master Theodore Sedgwick.

## LABOR DAY DANCE.

What promises to be one of the best dances of the summer season, is scheduled to take place at Jackson park on the evening of Labor Day. Only a limited number of invitations have been issued, and a good crowd is looked for. Those in charge of the affair are Messrs. Clarence Ferling, Elmer Aserman and Abe Martin.

## DINNER THIS EVENING.

This evening Miss Casely will entertain a number of her friends at her home in West Richmond with a dinner party.

## FOR MRS. SUTTON.

Dr. Foster will entertain at a dinner this evening in honor of Mrs. Howard Sutton, of Lancaster, O.

## SURPRISE PARTY.

A delightful surprise party took place yesterday evening when a number of friends unexpectedly visited the home of Fred Hartman, north of the city. A very pleasant time was enjoyed by all. Those present included Mr. and Mrs. Ray Robinson, Mr. and Mrs. Ed. Norris, Mr. and Mrs. Charles Kirkman, Mr. and Mrs. Harvey Kirkman, Mr. and Mrs. Norman Garrett, Mr. and Mrs. C. Williamson, Mrs. Stidham, Mrs. Acton, Mr. Samuel Robinson, Mr. Irvin Hart, Misses Hattie Grueich, Elsie Wyatt, Gertrude Acton, Naomi Filbey, Elmina Stidham, Bertha Bookholt, Rose and Alma King, Olga and Flora Sturm, Marie and Louise Hartman, Pearl Rupe, Gertrude and Emma Hartman, Ahmeda Williamson, Messrs. Claude Hoover, Thomas Wood, George and Gurney Stidham, Lawrence Schutte, Fred Hartman, Wayne Mull, Howard and Clarence Jeffries, John and Walter Hartman, and Bruce Hodgkin.

## RETURNED FROM EAST.

Mr. and Mrs. Edwin O. Sieweke have returned from their two weeks' trip through the east. Their principal stop was made in New York city.

TO CONVENTION.

The annual convention of the Alpha Iota Alpha sorority will be held next week in Chicago. Quite a delegation from this city will attend. Among them is Miss Mary Mather, who leaves next Tuesday. Later she will spend a short time visiting relatives in Chicago.

FROM PITTSBURG.

Miss Louise Gilchrist, who has been for some time in Pittsburgh, Pa., has returned to Richmond.

BRIDGE CLUB MEETING.

The next regular meeting of the Tuesday Bridge club will be on Tuesday, September 5, with Miss Agnes Twigg, of North Twelfth street, as the hostess.

FROM THE SOUTH.

Mr. and Mrs. E. S. Curtis and their children, Winifred and Charles, are in town again after an extended visit through the South.

LEAVE FOR MICHIGAN.

Miss Esther Timbrough, of New Castle, and Miss Mary Roller, of the city, left today for a two weeks' journey to Bay View, Michigan.

NEXT MEETING ANNOUNCED.

The next meeting of the Maccabees Social club has been set for a week from next Tuesday. The hostess will be Mrs. Leila Thomas, of North Twenty-first street.

SMELSER—PURDY WEDDING.

Probably the premier social event of the week was the wedding of Miss Myrtle Purdy and Mr. Laurence B. Smelser, which took place yesterday evening at the residence of the bride's

sister, Mrs. Harry Hodgkin. The chief adornments of the home were golden glow and ferns, although similes were prettily used on the arches and chandeliers. The ceremony was performed promptly at half past seven, Miss Alice Newman playing the Mendelssohn wedding march. The groom was attended by Mr. Birney Spradling, of Rushville. They were followed by the ring bearer, Miss Julia Briggs Spillers, the bride's niece, and lastly came the matron of honor, Mrs. A. R. Spillers, of New Orleans, and the bride. The Rev. Arthur Cates, of the Grace M. E. church officiated at the ceremony.

Miss Purdy appeared in a wedding gown of white satin, with beads in elaborate designs on it. Her bouquet consisted of white roses, bound with a ribbon of white tulle. The bride also wore a veil. The matron of honor was dressed in a handsome gray silk gown, to which she added a bouquet of white asters.

After the wedding a dainty buffet luncheon was served. Miss Julia Taylor, Miss Alice Newman, Miss Edna Hoover, and Miss Maria Francisco received the guests and assisted at the luncheon. Shortly afterward the couple left for Indianapolis, from which place they will go to Winona. Then they will go at once to Rushville, where they will settle permanently. Both bride and groom are well known in this city, and their friends are unanimous in wishing them good fortune in their new home.

## TO NEW CASTLE.

The following young people of Richmond motored to New Castle last Sunday: Misses Aletha Jones, Sadie Kelly, Messrs. Walter Ammerman and Erle Gildwell.

## FROM NOBLESVILLE.

Miss Vera Peck, of Noblesville, Ind., is visiting here as the guest of Mr. and Mrs. H. A. Pettijohn at their home on North Fifteenth street.

## FOR VISITORS.

Miss Ethel Brown gave a dinner party Saturday evening at her home on South Fifteenth street, in honor of Misses Agnes Williams, of Grand Rapids, Mich., Rose Stair, of Piqua, O., and Clara Russell, of Cincinnati.

## TO MONTCLAIR.

Miss Nellie Shaw will leave town next Wednesday for a trip through the east. She expects to stop at Pittsburgh and Philadelphia, and will spend the greater part of the winter in Montclair, New Jersey.

## RETURNS FROM TRIP.

Mr. and Mrs. George Eggemeyer and daughter, Helen, returned this morning from their trip to Walloon Lake, Mich. They have been away for almost two months.

## FROM WINONA.

Mrs. Edward H. Harris and daughter, Janet and Virginia have returned from a two weeks' trip to Winona Lake.

## AID SOCIETY MEETING.

The Ladies Aid Society of the Chester church met this afternoon for an important session at the church hall.

## VETERANS MEET.

The annual reunion of the sixtieth regiment of Indiana infantry occurred this afternoon at the court house. The affair started at noon with a dinner, which the members of the Women's Relief Corps furnished for the war heroes. Afterwards, a business session and camp fire were held in the court room.

## FROM LAW SCHOOL.

Messrs. Phillip H. Robbins and Albert S. Gilchrist will return to this city next Saturday night. They have been at Ann Arbor, Mich., most of the summer, attending the Michigan Law School.

## TO CAMP LAKE.

Mr. and Mrs. Robert Tomlinson and son, Robert, Mr. and Mrs. M. O'Connor, and grandson William Englebert, left yesterday morning for a fifteen days' outing at Camp Lake, Mich.

## FROM SEATTLE.

Mr. Aleazer Smith, of Seattle, Washington, has been spending a few days in Richmond with his niece, Mrs. Walter Ratliff, and other relatives.

## TO PITTSBURGH.

Mr. Orville Comer has returned to his home in Pittsburgh, Pa., after a visit of a few days with his sister, Mrs. Walter Ratliff.

## RETURNED TO CHICAGO.

Mrs. Alta Macke and son, Marshall, of Chicago, have returned to that city after a two weeks' sojourn here with friends and relatives.

## FROM STATE CAPITAL.

Mrs. Julia Mills, and daughter, Miss Mary, of Indianapolis, have been spending the week with Mrs. Walter Ratliff. Mrs. Mills has returned to her home town, while Miss Mills has remained for the Chautauqua.

## TO CHESTERFIELD.

Mr. and Mrs. William H. Jones, Mr. and Mrs. John W. Eisinger, took an automobile trip to Chesterfield last Saturday, returning to this city Sunday evening.

## VISITORS HERE.

Mrs. H. Butve and son Charles and Mrs. Darwin Hart, all of Indianapolis, are here as the guests of Mrs. H. Prakowski.

## IN TOWN AGAIN.

Mrs. Bessie L. Dubbs and daughter, Miss Marcella Mae Dubbs, have returned to this city after a visit with friends in Indianapolis.

## ON FOURTEENTH STREET.

Mr. and Mrs. Ernest Renk, of south Fourteenth street, are entertaining as their guests, Mr. and Mrs. Henry Colman.

## FROM NEW CASTLE.

Mrs. S. Stevens, Mr. and Mrs. John Vargin, who have been visiting H. G.

Vargin and family, returned to Richmond this morning.—New Castle Courier.

## HERE FOR VISIT.

Mr. and Mrs. H. B. Main, who have been visiting friends at New Castle, have come to spend a few days in Richmond before returning to their home in Indianapolis.

## DANCE AT ANDERSON.

Among the guests of honor at a dance to be given next Friday evening at Fisher Hall, in Anderson, will be Miss Grace Kelly, Edwin Fluke and Harry Wann, of Richmond.

## ECCENTRIC BRIGNOLI.

Some of the Peculiarities of the Once Famous Tenor.

Brignoli, the great tenor, was so careful of his voice when he had to sing that he would not speak at all and was in the habit of writing his wishes on a piece of paper. During the last years of his life he lived at the Everett House, New York, when not on the road. It took him at least three-quarters of an hour to go from his room to the sidewalk. He must get used to the changes very gradually. Leaving the room, he would pace up and down the hall for ten or fifteen minutes until thoroughly "acclimated," as he himself would say, and from there would go to the lobby to experience for twenty minutes a slight lower degree of temperature.

At the end of half an hour he usually reached the vestibule, where he would pass another quarter, opening the outer door occasionally to get a taste of the fresh air. When thoroughly acclimated here he buttoned his greatcoat close about him and stepped out on the pavement.

Brignoli never was known to be ready to go on the stage to sing his part. He had to wait one minute or several minutes before appearing. In this he was a great trouble to managers. "Just give me one minute more," he would beg, and when that was up he would plead for another and another till all patience was exhausted.

## THE GREEN FIEND.

Absinth Was Originally a Harmless Medical Remedy.

Absinth, the green head that saturates fashionable France, was originally an extremely harmless medical remedy.

It was a French physician who first used it. His name was Ordinaire, and he was living as a refugee at Couvet, in Switzerland, at the close of the eighteenth century. Like many other country doctors at that time, he was also a druggist, and his favorite remedy was a certain elixir of absinth which he alone had the secret.

At his death he bequeathed the formula to his housekeeper, Mlle. Grandpierre, and she sold it to the daughters of Lieutenant Henrion. They cultivated in their little garden the herbs necessary for concocting it, and after they had distilled a certain quantity of the liquid, they sold it on commission to itinerant peddlers, who quickly disposed of it in the adjacent towns and villages.

Finally, during the first decade of the nineteenth century, a wealthy distiller purchased the formula, and very soon afterward he placed on the market the modern absinth, which differs greatly from the old medical remedy, since the latter contained no alcohol and very little absinth.

## A Painter's Troubles.

The desire of the Bank of England officials to discover forgers has sometimes led to curious mistakes. On one occasion the painter, George Morland, in his eagerness to avoid his dues, retired to an obscure hiding place in Hackney, where his anxious looks and secluded manner of life induced some of his neighbors to believe him a forger of notes then in existence. The directors, on being informed, dispatched some dexterous detectives to the residence; but Morland's suspicions were aroused by their movements in front of the house and, thinking them bailiffs, escaped from the back to London. Mrs. Morland informed the visitors of her husband's name and showed them some unfinished pictures. The facts were reported to the directors, who presented Morland with two twenty-pound notes by way of compensation for the alarm.

## Apropos of the suffrage question.

Miss Claiborne thinks that it has raised the intellectual status of women, but she is not sure they need the ballot.

## Of Interest To The Women



Photo by American Press Association.

MISS MADGE CLAIBORNE.

Miss Madge Claiborne, a pretty Texas girl, has hit upon an odd and unusual way of earning a livelihood.

She paints street signs. Any fair day she may be seen gowned in a neat shirt waist, tailored skirt and sailor hat on the streets of New York city painting signs for a large advertising firm that advertises everything from straight front corsets to plug cut tobacco.

Miss Claiborne comes from a noted southern family. A great-grandfather of hers, though a Virginian by birth, was a governor of Louisiana. This sign painting work was taken up by Miss Claiborne as a means to an artistic end. Being convinced that she could paint big billboards as well as a man, she applied for the job and got it.

This plucky young woman has done some very creditable miniature studies and is ambitious of making this branch of art her life work.

Speaking of sign painting, Miss Claiborne says it is no more tiresome than standing all day behind a counter waiting on customers, and, besides, it has the advantage of being an outdoor occupation and much more healthful than shut-in work.

When asked if her work subjected her to annoying notoriety, she replied: "Once in awhile some 'smarty' comes along and says something that makes me want to jump down and wring his neck, and maybe I'll do it some day, but I try to curb myself and keep my mind on my work. There is one advantage—I can turn my back on the crowds while I paint."

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## Cookery Points

Pickled Red Cabbage.

Remove the outer leaves of two or three firm heads of red cabbage. Shave them fine, put in a large bowl and sprinkle over a good handful of salt for each head; mix well with the salt, cover and let stand twenty-four hours, then drain in a colander.

For three heads of cabbage, boil one gallon of

vinegar with a pound of sugar, adding to this four large onions chopped fine, three bruised cloves of garlic, one ounce of whole peppers, one-half ounce of whole cloves, the same of mace, two tablespoonsfuls of celery seed and a little cayenne. Boil slowly half an hour, remove and when cold strain the vinegar through a napkin; return it to the fire, let it get boiling hot, put the cabbage in a stone jar, pour over the scalding hot vinegar and when cold cover the jar and the paper over the top. This cabbage may also be rinsed with cold water and served sometimes with cold mustard and a French dressing as slaw.

## Carrot Pickles.

Scrape and wash six medium sized carrots, cut them in lengthwise slices and, laying one over the other, cut them down into small strips as for soup. Boil them three minutes in salt water, drain in a colander and set aside to cool. Cut the same way six green tomatoes in slices and fine strips, also three large white onions, one big red pepper and three sour apples. Put the tomatoes, onions, red pepper and apples into a bowl, sprinkle over salt and let them stand twelve hours. Then drain off the water and put all the ingredients into a kettle with one cup of sugar, one-half tablespoonful of extract of mace and the same of extract of cloves and cinnamon and cayenne pepper to taste. Stir until the sugar is dissolved, pour the liquid over the pickles, close the jars and set in a cool place.

## Sweet Gherkin Pickles.

Fill a tub with salt water strong enough to bear up an egg. Put gherkins not over a finger long in this and let them stand nine days. Take them out and harden them by letting them stand in fresh cold water for several hours; then spread them out on a folded tablecloth to free them of moisture. Pack them in glass quart jars, fill with cold vinegar and set them aside for three weeks in a cool place. Then open the jars, drain off the vinegar and to that of each jar add one cupful of sugar, one-half tablespoonful of extract of mace and the same of extract of cloves and cinnamon and cayenne pepper to taste. Stir until the sugar is dissolved, pour the liquid over the pickles, close the jars and set in a cool place.

## Dill Pickles.

Select good sized but tender cucumbers, wash and place them for several hours in cold water, drain and place them in a stone jar with dill between. Then boil water and salt, allowing for each quart two heaping tablespoonsfuls of salt; boil five minutes, remove and when perfectly cold fill the jar to overflowing with the brine; then close it and set in a cool place. If the jar is not quite full place a small saucer or a board of a saucer, with a stone on top, over the cucumbers to keep them under the brine. These are delicious.

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## HANER, the Jeweler

510 MAIN STREET

with a beer supplier, and cucumbers so prepared are also considered very wholesome.

## Potato Salad.

Slice cold boiled potatoes and put a layer in a salad dish; cover with thin slices of hard boiled eggs and strew with bits of pickled onion; when the dish is full pour over them a dressing made in the proportion of one tablespoonful of vinegar to three of salad oil, one spoonful of salt to half as much pepper and the same quantity of made mustard; beat up well before pouring over the salad; let all stand ten minutes or more before serving.

## Spinach and Cream.

Pick the stalks from the spinach, wash well and boil well in a stewpan with a little salt; boil until very tender; season with nutmeg and two ounces of fresh butter; stir it over a fire until quite warm, then add a gill of cream, two parts of butter and a dessertspoonful of powdered sugar; work the whole over the fire and dish up the spinach, putting it in the center of the dish. Garnish with croutons and serve.