

Society

A number of dances that promise to be successful have been arranged for the week following Easter, which marks the close of Lenten season. On Monday, April 5, the Y. M. C. will give its annual Easter dance in the club rooms. Dancing will begin at 8:30 p. m. Music will be furnished by Miller's orchestra. On Tuesday evening, April 6, Mrs. Frank Cribbet will be hostess for a dance in the Odd Fellows' hall. Music will be furnished by the Parker orchestra of Columbus, O. On Thursday, April 8, the Knights of Columbus will give their annual dance in the Odd Fellows' hall. Friday, April 9, the Phi Delta Kappas will give a dance in the Odd Fellows' hall. Music will be furnished by a five piece orchestra. The Varsity Six from Miami University will furnish music for the hard time dance to be given by J. C. Coyle and Frank Beschler Wednesday evening, April 14, in the Odd Fellows' hall.

A dinner party was given Sunday at the home of Mr. and Mrs. T. J. Ferguson, South Sixteenth street, for Mrs. Ferguson's mother, Mrs. Tracy B. Hill, who celebrated her 94th birthday anniversary. Mrs. Hill's children, grand children and great grandchildren were present, including Mr. and Mrs. T. J. Ferguson, Mrs. George R. Dilks, Theodore H. Hill, Mrs. J. E. Weller, George H. Dilks, Mr. and Mrs. Harry R. Dilks, Mrs. George G. Coale, of Vincennes, Mr. and Mrs. Herbert Cotton, of Pittsburgh, Mr. and Mrs. Clem Ferguson, of Dayton, O., Miss Dorothy Dilks, Elizabeth W. Dilks, Russell Dilks, Betty Coale, Peggy Coale, and Betty Prescott Dilks. On Saturday evening Mrs. Hill was the honor guest at a picnic supper at the home of the Misses Evans in Spring Grove. Besides the members of the family the following guests were present: Mrs. Frank Land, Mr. and Mrs. Walker Land, Jane Land, Mr. and Mrs. Horatio Land and Mary Jane Schillinger.

The marriage of Miss Elizabeth Shutz, daughter of Mr. and Mrs. William Shutz, and Keith Markley, son of Frank Markley, of Los Angeles, Cal., was solemnized Saturday at 6 p. m., in the parsonage of the Grace M. E. church, the Rev. A. H. Backus officiating. The single ring service was used. The attendants were Miss Hilda Garrett and Clem Turner. The bride was attractive in a tailored gown of blue silverstone with harmonious accessories. She wore a corsage of roses, sweet peas and lilies-of-the-valley. Miss Garrett wore a suit of blue tricot and a corsage of pink roses and pink sweet peas. A wedding dinner was served at the home of the bride's parents on the Gaar road, following the ceremony. The table was arranged with French baskets of pink sweet peas and roses. A three course dinner was served. The guests included Mr. and Mrs. William Shutz, Mr. and Mrs. Keith Markley, Mr. and Mrs. Melville Shutz and three children of Dayton, Mr. and Mrs. Leo Shutz, Mr. and Mrs. Stoller Eals, Mr. and Mrs. Stephen Hawkins, Mrs. Pauline Shutz, Mr. Frank Broese, of New York and Miss Naomi Shutz. Mr. and Mrs. Markley will be at home after April 1 on North Twelfth street.

Announcement of the engagement and approaching marriage of Miss Gladys Jordan, daughter of Mr. and Mrs. O. R. Jordan, northwest of New Paris, and Harry Hoss, of Richmond, was made at a party given Saturday evening at the Jordan home. The evening was spent informally after which a two course luncheon was served. The announcement was made in hearts in which was the date of the marriage, May 12. The young couple will reside in Richmond. The guests from Richmond included Miss Mary Nicholson, Miss Esther Reid, Miss Doris Puckett, Miss Catherine Binkley, Miss Helen McKinney, Miss Isora Little, Mr. and Mrs. Ralph Little, Mrs. Roy Little, Mr. and Mrs. Paul Jordan and Reid Jordan.

The Social Service Committee of the South Eighth Street Friends' Church will meet with Mrs. N. S. Cox, 124 South 15th street, Wednesday at 1:30

p. m. It is desired that the members be as prompt as possible.

A sacred program will be given at the Reid Memorial church Tuesday at 3 p. m., by the music department of the Woman's club. Mrs. Hugh Foss and Mrs. F. W. Kreuger are in charge. This will be the last program of the year and the public is cordially invited.

The Happy Hour club will give a dance Monday evening in the I. O. O. F. hall.

Miss Carolyn Rodefeld will be the hostess for the Delta Theta Tau sorority at her home Monday evening.

The Richmond alumni of Earlham College will hold a get-together party Tuesday evening in the Starr Piano company. Mrs. Ben Bartel is in charge.

Miss Ogden Shelton and Miss Helen Hazeltine will be hostesses for an Easter party at the home of Miss Shelton, on South Fourth street, Tuesday evening.

Mrs. Charles E. Cannon of South Sixteenth street, left Saturday for a visit with relatives and friends in Cincinnati.

Mr. and Mrs. Francis Moorman and children, of Rushville, spent the week-end with Mr. and Mrs. John F. Cronin, of North Ninth street.

Nimrod Johnson has returned from New York City.

Lawrence B. Chow has returned to Pittsburgh, after spending the week-end at his home on North Tenth street.

Miss Pauline Foster, of Dayton, was the Sunday guests of friends here.

Mr. and Mrs. Jack Cunningham will give their regular assembly dance in Vaughn hall, Tuesday evening.

The Woman's Missionary society of the First Christian church will meet in the church Sunday school room at 3 p. m., Tuesday. This is the first

meeting of the week of prayer. Mrs. Deloris Little, will be leader. All members and friends of the missionary society are urged to be present.

The Hill-top Sewing Club will meet Friday afternoon with Mrs. Ira Wood and Mrs. Hawkins, on South Twelfth street.

Earlham Press Club Banquet Is Brilliant; Out-of-Town Guests, Members, Present

A brilliant success was the eleventh annual banquet of the Earlham College Press club given Saturday evening at the Hotel Westcott.

The dining room decorated with palms and ferns and flowers and girls in gay colored evening frocks with pretty corsages, gave pretty color to the occasion.

Following a five course dinner a stunt "The Musical Chair" was presented by a few members of the club. Ralph W. Nicholson, '20, was toastmaster of the evening.

"The Team" was responded to by "Deac" Reagan, '12, "The Girl" by William N. Trueblood, '13, "The Study Club" by Sumner A. Mills, '20. The alumni members present were: Chester Reagan '12, Harold Peterson '15, Donald Calvert '18, R. Lyle Power '19, and Lewis A. Taylor, '19.

Honorary Members Attend.

The honorary members of the club who attended were Professor William N. Trueblood, Professor Harlow Lindley, and Dr. David M. Edwards. The guests and members of the club present included Edna Wildmau, of Selma, O., Mildred Henly, Harriet Rawls, Louise Willis, Hilda Kirkman, of Bloomington, Iowa, Pearson, Loma Scott, Ellen Sherrill, Lucille Stanley, Mildred Clark, Margaret Nicholson, Jape McEwen, Jeanette Wilson, Helen Johnson, Mary Dickson, Isadore Rush,

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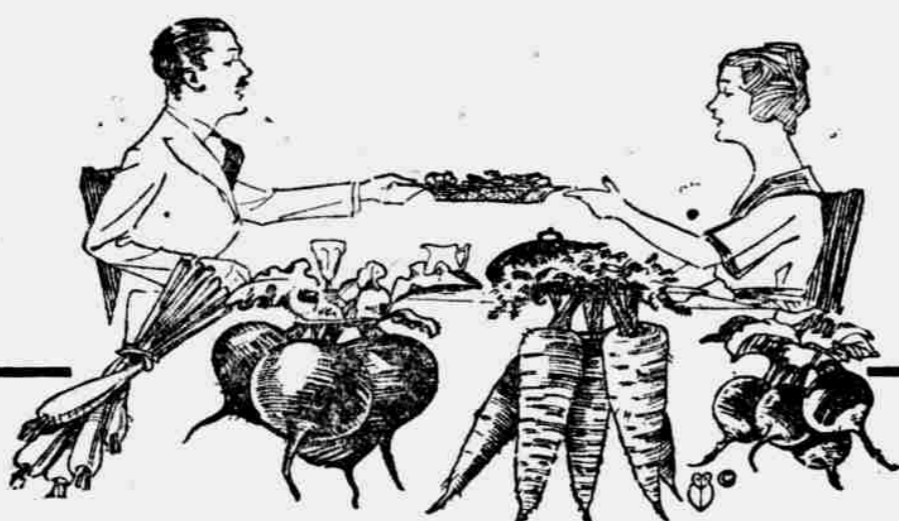
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