

Social and Other Interests of Women

SOCIETY

A very pretty affair of Monday afternoon was the 3 o'clock tea at the Lexington tea room given by Miss Cora Covert and Miss Ruth Groves as a courtesy to Miss Pearl Mosler, whose marriage will take place Friday. The table at which guests were placed for 12 was arranged with a crystal basket of pink roses from which were drawn pink streamers attached to dainty place cards. At the close of the tea each guest was presented with a rose from the basket to each of which was attached a tiny dove perching on a wedding ring. A miscellaneous show for the bride-to-be followed. The guests included beside Miss Mosler, Miss Florence Berger, Mrs. Walter Wear and Mrs. T. C. Wertz, all of Elkhart; Misses Dorothy and Marie Weiss, Miss Jessie Rhinhardt, Miss Maude Bickford, Miss Mary Misner and Mrs. John Whitmer.

Little Miss Mary Ward, daughter of Mr. and Mrs. Ward, 514 S. Columbia st., was hostess to 12 little friends Saturday afternoon in celebration of her sixth birthday anniversary. The afternoon was spent with games and music. The guests included Ruth and Hazel Ward of Lydick, Margaret McClellan of New Carlisle, Helen Fredrickson, Louise Burch, Lottie Guller, Beatrice Yoder, Josephine Houghton, Mabel Katherine Schaefer, Mary Gaskill and Myrtle Ward.

Fall garden flowers and bittersweet, effectively combined, will adorn the tables Monday evening at the first Mothers' club dinner for the season. It will be given at the home of Mr. and Mrs. W. H. Swintz, 712 W. Colfax av., who will be assisted by Mr. and Mrs. R. G. Faye, Mr. and Mrs. Adam Shilder, Mr. and Mrs. Thomas Bulla and Mrs. Nettie Herr. The guests will be placed at a number of small tables, each of which will bear a centerpiece of garden flowers and bittersweet. Among the guests will be Mr. and Mrs. John Eaton of Detroit, guests of Mr. and Mrs. J. H. Reamer.

SOCIAL CALENDAR

Tuesday

The Women's Home Missionary society of St. Paul's Methodist Episcopal church will meet with Mrs. F. C. Koos, 824 Park av.

The Phi Sigma sorority will be entertained at the home of Miss Mary Place, 322 S. Lafayette st.

The Ayudadora circle will hold its fortnightly meeting at the home of Mrs. George Secor, 207 W. Marion street.

Mrs. L. A. Lydick, 646 Diamond av., will entertain the members of the Tuesday club. Diamond Pedro club will be guests of Mrs. G. A. Aslin, 417 S. Michigan st.

Miss Katherine Hull will entertain with a tea at the Lexington tea room complimenting Miss Winifred Weld.

The south section of the Women's league of the First M. E. church will meet at the home of Mrs. Charles S. Lantz, 523 S. St. Joseph st. The assisting hostesses will be Mesdames D. W. Place, J. A. Varier, S. P. Stuits and Walter Roberts.

Wednesday

Mrs. O. G. Huff, assisted by Miss Harriet Oliver and Mrs. C. R. Huff, will entertain at auction bridge at her home on Park av. as a courtesy to Miss Velma Twomey, whose marriage to Walter Duncan of Lasalle, Ill., will take place the latter part of the month.

The first section of the department of literature of the Progress club will meet in the club rooms.

The C. A. C. will entertain with a married folks' dance at the club house.

The Sunshine club will meet with Mrs. L. Mueshart, 131 Elwood av. The Violet club will be entertained at the home of Mrs. F. W. Evans, 1102 S. Sixth st., River Park.

Members of the Independent club will be guests of Mrs. John Shea, 647 Diamond av.

The Ladies' Aid society of St. Paul M. E. chapel will be entertained in the church parlors.

The Wednesday club will hold its weekly meeting with Mrs. F. A. Bryan, 1325 E. Jefferson Blvd.

Miss Clara Locksitt, 314 Keasey st., will entertain with an aluminum shower for Miss Bertha Zilke, who will be married the latter part of the month.

Thursday

The Nonpareil club will be entertained at the home of Mrs. George Secor, 207 W. Marion st.

Members of the Ideal Embroidery club will be guests of Mrs. O. Matthews, 1018 W. Jefferson Blvd.

The Ladies' Aid society of Gloria Dei Swedish Lutheran church will meet in the church parlors.

Miss Pauline Minner, 1058 Woodward av., will entertain the members of the Riverside club.

The sewing circle of German Zion Lutheran church will be entertained in the church parlors by Mesdames Amelia Klokow and Elizabeth Elbel and Miss Grace Horner.

The Old Time Friends' club will be entertained at the home of Mrs. J. C. Cleis, 114 E. Marion st.

The marriage of Miss Winifred

Do You Know Pumpkins? If Not, Caroline

Coe Will Tell You All You Want to Know

BY CAROLINE COE.
To Dry Pumpkins.

Peel and seed ripe pumpkin cut into small cubes and cook until very soft; squeeze through colander and drain off all water. Spread one inch in thickness on earthenware plates and put in slow oven heated over to dry. This will require about 10 hours.

Take from plates and stand in draught for two or three hours. Store the sheets in a perfectly dry can. When required for use soak over night in milk.

To Keep Pumpkins.

Select the small, hard shell variety, wash off, shell and wipe perfectly dry. Seal the stem end with warm—not hot—sealing wax. Hang pumpkin by stem from the ceiling in a dry storeroom. If the pumpkin is perfect, with no bruises it will keep practically all winter.

Pumpkin Pie.

Strain enough cooked pumpkin to make one and one-half cups, add to it one-fourth cup of molasses, one-half teaspoon salt, one-third teaspoon of ginger, a little nutmeg and cinnamon. Beat one egg very light. Add one-fourth cup of light brown sugar, beat thoroughly. Add to the pumpkin mixture. Lastly add two cups of rich milk, blend thoroughly and turn into pie tin lined with rich pie crust. Pumpkin should always be put into very hot oven for five minutes to bake the crust rapidly. Then the oven must be cooled and pie baked slowly to allow the filling to become rich and brown.

Eggless Pumpkin Pie.

Cook and mash the pumpkin, squeeze through colander and dry out in oven. To one quart of sifted pumpkin add three cups of boiling milk. Sweeten with two-thirds cup of molasses and one-half cup of brown sugar, add half teaspoon of salt, half teaspoon of ginger, little vanilla. Turn into tin lined with good rich crust and put into hot oven. Allow fire to be brisk for five minutes, then lower heat and bake slowly one hour. The boiling milk causes the pumpkin to swell in baking, so that it is as light as eggs had been used.

Pumpkin Butter.

Peel, seed and cut into cubes sweet pumpkin, the same as used for pies. Stew four or five hours until rich golden brown color and dried out to a thick paste. It must be stirred frequently to prevent burning. Salt and butter to taste. This is especially good served with either fresh or salted pork.

Pumpkin Preserves.

Choose firm sweet pumpkin, peel and seed and cut into slices. To each pound of pumpkin allow one pound of sugar, and one teaspoon of lemon juice. Put slices of pumpkin in deep dish in layers, with sugar sprinkled between each layer and pour lemon juice on top. Let stand two days. Then add

Weld, daughter of Mr. and Mrs. W. M. Weld, 1002 W. Colfax av., to J. Raymond Turner of Pittsburgh, Pa., will take place at 8 o'clock p. m. at the bride's home.

Friday

The second section of the department of literature of the Progress club will meet in the club rooms.

The officers of the Ladies' Aid society of the First Presbyterian church will entertain the members in the church parlors.

The marriage of Miss Pearl Mosler, daughter of Mr. and Mrs. J. O. Mosler, 122 W. Monroe st., to E. F. Berger of West Carrollton, O., will take place.

A general meeting of the Ladies' Aid society of St. Joseph's hospital will be held in the C. A. C. rooms when the officers will entertain.

PERSONALS

Mr. and Mrs. John Eaton of Detroit are the guests for several days of Mr. and Mrs. J. H. Reamer, 510 S. Main st.

Mrs. J. C. Paxson left Monday for Indianapolis where she will be the guest of Mrs. O. P. Woodruff. While there she will attend the sessions of the northwestern branch of the Women's Foreign Missionary society of the Methodist church.

Mrs. Melvin Crepeau of Columbus, O., who has been visiting with her mother, Mrs. Mary Flanagan, 114 Forest av., returned Monday to her home. She was accompanied by her brother, Raymond Flanagan, who will enter the Columbus Art school for the winter.

Mrs. Sidney Jones and son, 309 S. Carroll st., left Saturday for a visit with her parents in Galesburg, Ill.

Misses Ella and Sylvia Keck of Chicago are visiting Mr. and Mrs. John Meyer, 2005 Miami st.

Edward Petrich of Logansport was the week end guest of Arnold McInerney, 1725 S. Michigan st.

Miss Fern Lee of Chicago is visiting her sister, Mrs. W. J. Yore, 729 S. Michigan st.

Mr. and Mrs. James Hatt and family spent Sunday in Logansport where they were the guests of Mr. and Mrs. Lowderback.

Mr. and Mrs. H. F. Annis and family, 612 Lindsey st., have moved to Grand Rapids where Mr. Annis has accepted a position in the Pantland house.

William Owen, 424 N. Cushing st.,



"Peel and seed ripe pumpkin and cut into small cubes."

one cup of water to each three pounds of sugar used; boil all together until the pumpkin is tender. Let it stand for three days, then drain off syrup, add one ounce of ginger root and boil down until thick syrup; skin and turn hot over pumpkin. Put into jars and seal.

Pumpkin possesses one peculiar quality, it absorbs and retains the flavor of whatever it is cooked with. If stewed with apples it tastes exactly like them. This combination of sugar used; boil all together until the pumpkin is tender. Let it stand for three days, then drain off syrup, add one ounce of ginger root and boil down until thick syrup; skin and turn hot over pumpkin. Put into jars and seal.

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ELLSWORTH'S

New Suits—This Morning's Express Brought Another Allotment of Charming New York Suits.

You just ought to have a look at the New Garments that are now here.

Every day we have been receiving New Suits from New York—and now the collection is most charming.

Fashion Clothes from the best makers in New York.

Ellsworth Suits are of the Most Favored Materials, in the Season's Best Colors and of the Newest Styles.

Prices \$25.00, \$32.50, \$39.50 and \$50.00.

Come Down and See the Suits—the New Suits.

The Ellsworth Store
"THE BRIGHTEST SPOT IN TOWN"



Many More New York Suits Came in this Morning.—Fashion Suits.

Glove Week Continues, too. Cotton Goods Week is still on and so is Glove Week—several days to run yet.

New Gloves for Fall and Winter wear—Mark Cross and Centemeri gloves—at the same old prices.

Household Helps

The main freshening of serge is to remove the shine. This cannot be permanently done, says the Philadelphia North American, but for temporary results put a few drops (five or six) of ammonia in the quart of sponging water, and use this instead of the clean water.

Chamois leather is rather expensive, so that it is just as well to know how to clean it. Put into a weak solution of soda into which you have thrown some grated soap. Leave it for two hours and then rub it until clean. Finally rinse the leather in warm soapy water. Wring the leather in a linen cloth and dry quickly. It can also be rubbed dry and brushed until soft.

The nervous housewife who lives in constant dread of fire may, with very little trouble, make an extinguisher that will put out a blaze if used at once. All she needs to do is to put three pounds of salt in a gallon of water, and to this add a pound and a half of sal ammoniac. This liquid should be bottled, and when the fire is discovered it should be poured on it.

Tomato is said to be successful in many cases of removing inkstains from white materials, such as handkerchiefs, muslin, etc. It must, however, be done as soon as possible after the mishap has occurred.

To remove tar stains rub the spot first with lard and then with soap. Leave for an hour and then wash in hot water softened with ammonia. If traces still remain, rub with turpentine.

Hard boiled eggs should be plunged into cold water as soon as they are removed from the saucepan. This prevents a dark ring from appearing around the yolk.

To revive withered flowers plunge the stalks in boiling water and leave them in it until it becomes cold. Then cut about one inch from the ends of the stalks.

SAVE THE CRUMBS IT'S WORTH WHILE

"Save the crumbs, and the loaves will take care of themselves," is a kitchen proverb worthy of consideration now that flour has increased in price.

There are so many uses for the crumbs and crusts of bread that they should be carefully saved. The stale and crusty pieces should be put in a tin and placed in a moderately hot oven until they are quite dry and brown. Crush with a rolling pin and rub through a coarse strainer. Let them get quite cold, then store in a clean, dry tin and cover tightly. If put by in this way they will keep for months and be always at hand to finish off the tops of ham or bacon. There are many dishes calling for fresh bread crumbs, but there is no necessity to grate up a whole loaf; use the fresh bits and scraps, but first remove the crusts and keep them for the browned and crisped crumbs.

PARTY GOWNS JUST ARRIVED AT ELLSWORTH'S.

Afternoon and Evening Gowns—a beautiful line of them—came in from New York this morning. Prices \$25 to \$100. THE ELLSWORTH STORE, ADVT.

OPEN MUFFLER SAID TO BE CAUSE OF ARREST

The first arrest in the enforcement of the open muffler ordinance was made Sunday afternoon when Otto Good, 839 S. Lafayette st., was picked up by Motorcycle Patrolman Wesolek, and brought to the police station.

In city court Monday morning he pleaded not guilty to the charge and his case was continued until Wednesday with bond at \$25.

Lewis M. Peak will begin his season of dancing lessons at American hall Tuesday, Oct. 13. Juvenile class 4 to 6 p. m., adult class 8 to 12 p. m. Prices, children 25 cents, adults 50 cents, per lesson. All the new society dances of the season will be taught. Special attention will be given in the juvenile class to deportment and etiquette. Patrons of previous seasons and their friends cordially invited. Strangers must be introduced as the classes will not be open to the public. Adv.



How to stop dandruff and loss of hair

Shampoo with hot water, rubbing thoroughly into the scalp the rich, creamy lather of

Resinol Soap

so as to soften and stimulate the scalp, to remove the dead skin and cells, and to work the soothing, healing Resinol balsams well into the roots of the hair. Rinse in gradually cooler water, the final water being cold. Dry the hair thoroughly, without artificial heat. This simple, agreeable method almost always stops dandruff and scalp itching, and keeps the hair live, thick and lustrous.

Resinol Soap leaves no stickiness or unpleasant odor in the hair. Sold wherever toilet goods are carried. For sample free, write to Dept. 3-F, Resinol, Baltimore, Md.

The White House of

The Riesa

Modern Home Furnishers
506 to 510 So. Mich. St.

MAXWELL and HERF BROOKS
LINCOLN HIGHWAY GARAGE
517 MICHIGAN AV.
J. W. NIKART
BELL 3411. HOME 5266

Stylish, Snappy, Serviceable

Many shoes are built for looks, only—Union's shoes are built for service, as well as style.

Selection is made easy because of the great stock and variety of styles we carry.

Let us show you what

\$2.45

will buy here.

UNION SHOE CO.

NOTICE TO PUBLIC

Beginning SUNDAY, OCT. 11, 1914, the cars of this Company operating in the City of South Bend, will stop on the "NEAR SIDE" OF STREETS to load and unload passengers, at or near stop signs shown on poles by white bands with black borders stenciled "CARS STOP HERE."

Stops will not be made except at such points to load or unload passengers.

C. S. B. & N. I. RY. CO.