

## Social and Other Interests of Women

### SOCIETY

#### Do You Know Pumpkins? If Not, Caroline Coe Will Tell You All You Want to Know

BY CAROLINE COE.

To Dry Pumpkins.

A very pretty affair of Monday afternoon was the 5 o'clock tea at the Lexington tea room given by Miss Cora Covert and Miss Ruth Grove as a courtesy to Miss Pearl Mosier, whose marriage will take place Friday. The table at which covers 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 tea the 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 shower for the bride-to-be followed. The guests included besides Miss Mosier, Miss Florence Berger, Mrs. Walter Wear and Mrs. T. C. Wertz, all of Elkhart; Misses Dorothy and Marie Weise, Miss Besse Rhinehart, Miss Maude Bickford, Miss Mary Misner and Mrs. John Whitmer.

Little Miss Mary Ward, daughter of Mr. and Mrs. James 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, Lotte 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. Page, 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. Koon, 824 Park av.

The Phi Sigma sorority will be entertained at the home of Miss Marie 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.

Members of the Diamond Pedro club will be guests of Mrs. G. A. Astor, 117 S. Michigan st.

Miss Katherine Hill will entertain at 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. Lontz, 523 S. St. Joseph st. The assisting hostesses will be Mesdames D. W. Place, J. A. Varier, S. P. Stults and Walter Roberts.

Wednesday.

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

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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. Muesshart, 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, 847 Diamond st.

The Ladies' Aid society of Stull 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 Lockstidt, 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. Mattheuson, 1018 W. Jefferson blvd.

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

Miss Pauline Minner, 1056 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 Amelie Klokov 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



"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

may be used to advantage in puddings, cakes or tarts.

#### Pumpkin Bread.

Mix one-half cup of cornmeal with one cup of stewed pumpkin; add one even teaspoon of salt. Beat one egg very light; add to meal and pumpkin. Turn into a lined with rich pie crust. Pumpkins 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, then 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 ginger, little vanilla. Turn into the lined with good rich crust and put into oven over hot 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 if 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 teacup 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

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