

SOCIETY AND OTHER INTERESTS OF WOMEN

Fifteen friends surprised Miss Beattie Johnson, 1008 S. Franklin st., Sunday afternoon, the occasion of her birthday. Music and games occupied the time and refreshments were served.

Social Calendar

Tuesday.
Mrs. Robert Elbel, 423 N. Michigan st., will be hostess to members of the Ayudalora circle.
The Pledge Girls' club will be entertained by Miss Mildred Kemmerly, 701 N. Michigan st.

The Woman's Foreign Missionary society of the First M. E. church will meet in the church parlors. Mrs. E. E. Burner will act as hostess and leader.

"The Father in the Family," will be the subject discussed by Rev. Charles A. Lippincott at the meeting of the mothers' department of the Progress club to be held this evening in the club rooms. All members of the club and their husbands are invited to attend the meeting.

Mrs. Ida Berger, 1113 Lincoln way W., will entertain members of the Pythian Past Chiefs' Red Cross auxiliary.

The English Lutheran Red Cross auxiliary will hold an all day meeting at the Red Cross headquarters.

Miss Margaret Giel, 324 Clinton st., will be hostess to members of the LaKota Wajons.

Members of the L. and G. club will meet.

A meeting of the Luana club will be held at the home of Mrs. Jessie Kinney, 2201 S. Michigan st.

Edmund Vance Cooks will deliver a lecture on "Is Poetry Important?" before members of the South Bend Woman's club and their guests at the Oliver hotel this evening.

Mrs. L. J. Omundson, 1158 E. Indiana av., will be hostess to members of her club.

The Women's Missionary society of the Indiana Avenue Christian church will meet with Mrs. Charles Elstrom, 1614 S. Main st.

Mr. and Mrs. C. L. Smith, 801 E. Cedar st., will entertain members of their 504 club.

The Kings' Herald of Grace M. E. church will meet.

Members of the Clio club will meet with Miss Irene Secliff, 1204 E. Indiana av.

The directors of the St. Joseph hospital Aid society will meet at the hospital.

The mothers' department of the Progress club will meet in the club rooms. "How Poetry Refines Language and Character" will be discussed by Mrs. H. M. Crow, and Mrs. Charles Weidner will read the study chapter from "Understood Betsy." Mrs. F. W. McCallum will have charge of the story hour.

Wednesday.
A dancing party will be given

by members of the Goodfellowship Dancing club at the Elks' temple.

Mrs. Ida Seybold, 1119 Lindsey st., will be hostess to members of the Pastor's Aid society, section one, of the First Christian church.

Members of the S. S. C. E. of the First Brethren church will meet.

A meeting of the Grandmothers' circle will be held at the home of Mrs. Cordelia C. Dolph, 528 S. Michigan st.

An all day meeting of the Pythian Red Cross auxiliary will be held with Mrs. Arthur Miller, 614 S. Rush st.

Members of the history department of the Progress club will meet in the club rooms.

Miss Clara Beecher will entertain the Madison Home Economics club at her home in Mishawaka.

Mrs. Rome C. Stephenson, 203 N. Shore dr., will be hostess to members of the Wednesday club.

Members of the Harmony Reading circle will be entertained by Mrs. Raymond Noyes, 813 E. Madison st.

John LaCombe, 816 Diamond av., will be hostess at a meeting of the Fancy Needleworkers' club.

A meeting of the M. C. club will be held with Mrs. G. Lavander, 205 S. Laurel st.

Mrs. Floyd A. Deahl, 814 Van Buren st., will be hostess to members of the North Side Culture club.

Members of the Creed Red Cross auxiliary, No. 28, will meet in the parlors of the First M. E. church.

Thursday.
Members of the Impromptu club will meet.

Mrs. R. H. Downey, Marquette av., will entertain members of the Thursday Afternoon Knitting club.

Miss Irma Collier will lead the literary discussion.

Members of the Married Folks Dancing club will hold their regular bi-monthly dance at the Indiana club.

Mrs. James Curtin, 810 Blaine av., will be hostess to members of the Ladies' auxiliary of the Trinity M. E. church.

An all day meeting of the Ladies' Aid society of the Union chapel will be held at the chapel.

Members of the Pastime club will meet with Mrs. D. A. Grant, 111 E. Navarre st.

A meeting of the Ladies' Aid society and W. M. S. of the First Evangelical church will be held at the home of Mrs. E. S. Dumke, 1101 S. Lafayette Blvd.

The Women's Foreign Missionary society of Grace M. E. church will meet.

Mrs. Charles E. Suabedissen, Bronson st., will entertain the Ladies' Aid society of Epworth Memorial church.

There will be a meeting of the Ladies' Aid society of the Lowell Heights M. E. church.

Members of the C. W. B. M. of the First Christian church will meet with Mrs. Charles Bloom, South st.

Mrs. Herbert Fuerbringer, 426 Harrison av., will be hostess to members of the Ladies' Aid society of the Grace Evangelical church.

Mrs. George W. Wandel, 623 N. Cushing st., assisted by Mrs. J. M. Bucks, will entertain members of the Ladies' Aid society of the Broadway Evangelical church.

The Ladies' Aid society of Holy Trinity English Lutheran church will meet.

There will be a meeting of the Sewing society of Zion Evangelical church.

Friday.
Miss Lela Bennett, 111 W. Bartlett st., will be hostess to members of the S. U. M. club.

Members of the Carroll Red Cross auxiliary will be entertained at the home of Mrs. T. E. Howard, 714 E. Cedar st.

The Norman Eddy Sewing circle will meet with Mrs. O. W. Williams, 10 S. Michigan st.

Mrs. Alice Brown, 620 S. Michigan st., will be hostess to members of the Wanita Sewing circle.

Saturday.
The literature department, section two, of the Progress club will present the program at the general club meeting.

GEO. D. BEROTU
lawyer, is now located in suite 224-226 Farmers Trust Bldg. Home phone 8517. Bell 753. 2697-42

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Even in severe, well-established cases of eczema, ringworm or similar affections, Resinol Ointment and Resinol Soap usually relieve the itching at once and quickly overcome the trouble. Physicians have prescribed this simple, efficient treatment for many years.

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REVELATIONS OF A WIFE

By Adele Garrison

Chapter XXXIX.

MY FIRST PARTY IS ARRANGED

When I had recovered from my astonishment at Dicky's unceremonious departure I again started to write to Mrs. Helen Brainerd Smith, secretary of the Lotus Study club.

It was now Saturday evening, and I had received her courteous letter asking me to consider conducting the history class of her club Wednesday morning.

I went to my room and switched on the electric drop light over my desk, an old-fashioned solid affair, which had been my mother's and which I valued beyond price, and returned to get my pen, which Dicky had used to write his check.

As I picked up the pen my eyes fell upon Dicky's checkbook, from which he had hastily filled out a check for the old artist. It lay open at the page from which he had taken the check, and I could not help seeing the figures on the stub—\$150. I bent closer to see the name. If I were to take over the finances of the family, I told myself, I had a right to see where the money was going. Yes, the name on the stub was Maxon, Horace Maxon.

One hundred and fifty dollars! I repeated the figures to myself as I went back to my room to write my note. I hope I am not parsimonious, and I always have tried to do my share of social service. Out of my salary I always contributed a certain proportion to the societies which have charge of the charitable work of the city, and in addition I have some of my time to help the regular workers in my district in times of emergency. But this loan to a man whom I had learned was a constant borrower seemed criminal in its recklessness. At the risk of more unpleasantness, I resolved to speak to Dicky about it when he came back. He would ruin himself if he persisted in doing things like this.

In the meantime I would write my note. I thought it over for a few minutes, my invariable practice in writing a letter, and then wrote:

Forty-six E. Twenty-ninth St.
Apartment Four.

My Dear Mrs. Smith—I shall be glad to consider taking up the work of which you spoke in your note of last Tuesday, the 12th. I can meet at any time to make the necessary arrangements. I should be glad to have you come to my home, or if it be more convenient for you I can meet you elsewhere. If you will telephone me a few hours before-hand, we probably can arrange a meeting place which will be convenient for both of us. My telephone number is Madison Square 2468. Thanking you for your thought of me, I am yours very truly,

Margaret Spencer Graham.
Mrs. Helen Brainerd Smith.
Secretary, Lotus Study Club.
215 W. Washington Avenue.

I read the letter over, noting that in its context three out of its five sentences began with the letter "L." The third sentence, I changed into two, reading, "Can you come to my home? If that is not convenient for you, however, I can meet you elsewhere." Then I copied the letter over, addressed the envelope, blotted it, put the letter inside, sealed the envelope and stamped it. As I was debating whether to call Katie to post the letter or to go myself, she appeared at my door.

"What you tink, Misses Graham," she said excitedly, "we all forgot everything today. Notting for tomorrow dinner. Plenty for breakfast. Ham here, eggs, grapefruit, everything, and I make cream pie for dessert tomorrow, but no meat, no salad, no veg-e-table. I take me basket, go quick before market close. Yet you want?"

"Why! Katie, aren't you afraid of the man with the black beard who frightened you the other night?" I asked slyly. I knew that she had invented the man so that I would allow her to sleep in the apartment instead of going to the miserable tenement on the east side, where she could live, but she was so transparent. I really could not resist asking the question solely to see how she would answer it.

"I tink he no dere, now," Katie declared unblushingly. "He no see me last night, he tink I move away, he no come tonight."

"Very well, Katie, if you are not afraid you may go. Please post this letter on the way."

"All right," Katie put it carefully into the pocket of her jacket. "Now you tell me vot you want for dinner."

"Can you open oysters, Katie?" "Me? I can do everything."

"Then stop at the fish market and get a dozen oysters. Mr. Graham is very fond of them on the half shell. Then get a small leg of lamb, the smallest size one you can find; a can of peas, a bunch of fresh mint, or a package of the dried mint, and all the things for a combination salad, a head of lettuce, two tomatoes, a cucumber, two green peppers, two bunches of radishes—we will have a dish of those separate from the salad—and a bunch of those little scallions which look so green and fresh. Are you sure you can remember all those things?"

"Me? I nevaire forget nothing," declared Katie proudly, if ungrammatically, as she started for the door.

The telephone rang before she had opened the door. "Wait until I answer this, Katie," I said, as I took down the receiver.

Lillian Gale's voice sounded in my ears.

"I don't suppose you ever want to hear of us again," she began gayly, and I reflected grimly that as far as my own feelings went she was speaking the truth. But of course ordinary courtesy made me interrupt her.

"You ought to know better than that," I assured her, and hated myself for the evasion.

"I am so glad," she said. "You certainly had good reasons for a grouch, and it's awfully sweet of you not to cultivate one. But I called you up to see if you would forgive us and come to play with us tomorrow night. We'll promise to behave, just go out to a little shack somewhere, and get acquainted."

I did some rapid thinking as I listened to her words and came to a sudden decision. I knew I would have to spend an evening with these people soon. I resolved to have the meeting in my home where, to a certain extent, I could control the situation.

"I have a better plan than that," I said, and I put as much enthusiasm in my voice as I possibly could muster. "Suppose you and Mr. Underwood come over here tomorrow night. Dicky won't be here just now, but when he comes in I'll ask him if there aren't two or three more of his friends who would add to the gaiety of nations, and we'll get acquainted over my new chafing dish. It hasn't been christened yet."

I had not heard the door open, and I gave a start as Dicky took the receiver from my hand, smiling mischievously at me as he did so.

"I am surprised at you, Lil," he began. "How dare you call up my innocent bride after inviting me to your orgy last night and getting me—well—let us say a trifle mixed. I warn you that if you come tomorrow night, you'll get nothing but tea and toast and family prayers. I'm a reformed man, I am."

Evidently Lillian made him some witty reply, for he laughed uproariously before he said, "Sure, I'll let you talk to Madge, although it's a privilege, I can tell you. By the way, what do you think about the Stanleys, Paul Atwood and Bees Marsden for the rest of the crowd tomorrow night? What? Stanley out of town? Well, who then? The Lesters? H'm, yes, I suppose so. All right. See you tomorrow night!" and he handed the receiver to me.

"This is awfully good of you, Mrs. Graham," said Mrs. Underwood, cordially, "and we'll be mighty glad to come. Those other people whom Dicky has suggested are bully scouts, too. I hope you'll like us all. Good-bye."

"Good-bye," I said, mechanically, and hung up the receiver. I had a queer little hurt feeling inside me. I had invited the Underwoods, who were good friends, and he had taken the thing out of my hands, and consulted Lillian Gale about the other guests as if I did not exist.

(To be continued.)

beaten eggs, then dusted once more with sifted crumbs, seasoned with salt and pepper and fried a golden brown in hot vegetable or olive oil, though your New England cook gives the preference to pork or bacon fat for the frying medium. She also prefers to roll the roe in Indian meal instead of crumbs or flour. This, however, is a matter for individual preference to decide upon.

Scalloped Canned Crab.
Rub the yolks of two hard-boiled eggs to a paste with three tablespoons of soft butter, add juice of one lemon, salt, mustard and paprika or red pepper to suit the taste, and finally add the crab meat, which should be finely shredded with a silver fork. A pint can of the crab meat is the correct quantity for the other ingredients. Add the finely chopped whites of the eggs a half cup of cream and two well beaten raw eggs. Put the mixture in patty shells, scallop shells or hollowed out tomatoes, and cover the top with buttered cracker crumbs or grated cheese and brown well in a hot oven. The quickest way to prepare these is to heat the mixture through, sufficiently to cook the raw eggs before filling in the cases, then brown the top.

Canned Crab Cakes.
To one-half pound can of crab meat allow three cups of stale bread cut in cubes, one egg, a pinch of salt and red pepper sufficient to make quite hot. Make a sauce of half a cup of milk brought to the boiling point in the cereal cooker, stir into this a heaping teaspoon of cornstarch wet to a paste with a few drops of cold milk and cook until the mixture thickens, then add a tablespoon of butter and let the dressing cool. When almost cold, add the crab meat and the bread cubes, mix thoroughly, mould into cakes, and fry these brown in boiling lard.

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NEWS OF INTEREST TO POLISH CITIZENS

SOCIAL EVENTS.
The installation of officers of St. Hedwige's Choral society will take place at the regular meeting Tuesday evening at St. Hedwige's school.

Members of Pulaski Red Cross auxiliary will meet Tuesday evening at the home of Mrs. Stanley Drejer, 201 S. Chapin st.

The singing practice of M. Romanowski Falcons choir will be held Wednesday evening at Kosciuszko hall.

BAPTISMS.
Thaddeus Louis, the son of Mr. and Mrs. Marlon Tomaszewski, 421 N. Walnut st., was baptized Sunday afternoon at St. Stanislaus church.

The god-parents are John Tomaszewski of Detroit and Mrs. Louis Tomczak of Ege, Ind.

Harry, the son of Mr. and Mrs. Frank Pieczuch, 602 S. Jackson st., was baptized Sunday afternoon at St. Adalbert's church.

The god-parents are Ignatius Sobocki and Miss Francis Pieczuch, PERSONALS.

Joseph Dominick arrived here from Crumdown to spend a few days with his parents, Mr. and Mrs. Stanley Szczepinski, 1243 W. Division st.

Martin Nowicz of Hammond is spending a few days with friends.

Walter Jombrowski of Laporte is spending a few days with friends here.

Ignatius Wierwinski, member of U. S. army of Camp Grant, stationed at Battle Creek, Mich., who spent a day with his mother, Mrs. Emilia Bezukiewicz, 117 S. Laurel st., left Sunday for Chicago to conclude his three days furlough.

Leonard J. Mackowski of Elk-hart is in city business.

Michael Komarowski returned to Gary following a couple of days' visit with friends here.

Mrs. Louis Tomczak of Ege, Ind., is the guest of her daughter, Mrs. Marlon Tomaszewski, 421 N. Walnut st.

Joseph Matajczewski, W. Sample st., has gone to Detroit to spend a few days with relatives.

John Kwiecinski returned to Danville, Ill., following a brief visit here.

R. W. Owacki of Cleveland is here on business.

Frank Swarczynski left for Niles following a business visit here.

Louis Ewald of Hammond is spending a three days' visit with his parents, Mr. and Mrs. Theodore Ewald, 614 S. Kaley st.

George Spizewski has returned to Grand Rapids following a brief visit here.

M. Drajewski of Laporte is spending the day with South Bend friends.

Miss Mary Muszanowicz, N. Adams st., has gone to Chicago to spend a week with relatives.

Joseph Kliczynski of Jackson is spending a few days with friends here.

G. E. Luczarek, Chapin st., returned from a couple of days' visit with friends in Michigan City.

Joseph Frazawski of Chicago visited with friends here Sunday.

Henry Milinski arrived here from Gary to spend a few days with relatives.

Joseph Pawlinski, who has been here on business, left for Chicago Monday.

Stanley Gryngiewski arrived here from Michigan City to spend two days with friends.

Paul Zwojnowski, Phillips st., has gone to Chicago for an indefinite stay.

F. Wroblewski of Rockford, Ill., visited with friends here Sunday.

GREENCASTLE.—DePaw university students may leave school early again this year to engage in farm work.

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saunce of quarter of a cup of butter, creamed with an equal quantity of flour, then add to this gradually a pint of milk, stirring until it is a smooth, thick gravy, season with salt, paprika, minced parsley and lemon juice, and add the lobster cut in small dice. Heat very hot, then turn into the crisped bread cases and serve at once. Salmon, shrimp or fish flakes may be used in similar fashion.

Shrimp Timbales.
Cook two tablespoonsful of butter with one tablespoonful of finely chopped onion three minutes, stirring constantly. Add two-thirds of a cupful of hot boiled rice, and two-thirds of a cupful of heavy cream. When thoroughly heated add two-thirds of a teaspoonful of salt, one-fourth of a teaspoonful of celery salt, a few grains of cayenne and three tablespoonsful of tomato sauce. Serve in Swedish timbale cases, or arrange for individual service and garnish with pastry points and parsley.

Fried Roe.
For frying, the roe may be dusted with fine bread crumbs, laid into

beaten eggs, then dusted once more with sifted crumbs, seasoned with salt and pepper and fried a golden brown in hot vegetable or olive oil, though your New England cook gives the preference to pork or bacon fat for the frying medium. She also prefers to roll the roe in Indian meal instead of crumbs or flour. This, however, is a matter for individual preference to decide upon.

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