

DEVOTED TO THE INTERESTS OF WOMEN

Clubs

Circles

SOCIETY

Suffrage

Philanthropy

Mr. and Mrs. E. E. Johnson, 408 W. Marion st., entertained with a 6 o'clock dinner Monday night in honor of the birthday of their daughter, Miss Florence Johnson. Covers were laid for the following guests: Miss Otto Weidner of North Judson, Ind.; Clarence Johnson of Hamlet, Ind.; Miss Gladys Seider of Washington, D. C., Mr. and Mrs. F. Y. Johnson, Ruth Seider and Miss Dorothy Pennington of South Bend.

A number of girl friends pleasantly surprised Miss Catherine Zeiger at the home of Miss Hildegarde Goller, 616 Harrison av., Monday evening. The time was spent informally with dancing, singing and games. Miss Rosalie Singler gave a few vocal selections. In the contest Miss Mary Rose Butler was awarded the prize. A delicious luncheon was served. Garden flowers were used in decorating the house.

The first reunion of the Smith, Ulery and Soules families was held Saturday, Aug. 23 at the home of William Smith, near Lakeview, Ind. There were 46 members present, the oldest, Mr. Theodore Smith, being 78 years old and the youngest, Miss Thelma Fern Soules, 10 months. There were out of town guests from Camp Knox, Ky., Buchanan and Niles, Mich. and South Bend, Ind. The officers elected for the ensuing year are: Clarence Soules, president; Mrs. Claude Ulery, vice president; and Mrs. Emma Soules, secretary and treasurer. The next reunion will be held the first Saturday in June, at the home of Mrs. Elizabeth Soules.

Mr. and Mrs. J. E. Archambeault, 522 N. Notre Dame st., entertained thirty guests Saturday evening in honor of their 22nd wedding anniversary. Astors of various hues decorated the house. A two course luncheon was served and cards, games, music and dancing were the diversions of the evening. Those who won prizes in cards and contests were: Patrick Kennedy, Miss Grace Rowe, Charles Stuller, Miss Jang LaVelle, Mrs. Charles Turnick and Mrs. George McNab.

In honor of the ninth birthday of her daughter, Helen, Mrs. W. J. Gibbons, 1365 Leeper av., entertained 15 children Saturday evening with a picnic supper which was served at seven o'clock on the back lawn. Miss Gibbons, was the recipient of many gifts.

Mrs. E. Buck, 716 Sherman av., announces the marriage of her daughter, Miss Iva G. Buck to Harry Welty, son of Mr. and Mrs. Albert Welty, 8. Sixth st., River Park. The wedding took place July 26, at St. Joseph, Mich.

Mr. and Mrs. W. O. Harding, 317 Ostmo st., entertained Mr. and Mrs. Arthur Mack, of Chicago, and Mr. and Mrs. Lewis Kephart, of Berrien Springs, Saturday evening, with a six o'clock dinner.

Announcements

The twelfth annual reunion of the House and Fries families will be held on Labor day at Battell park.

The Jolly Fifteen club will hold an all day meeting at Howard park on Thursday.

Personals

Mr. William Long of East Moline, Ill. and Miss Lillian Lidecker of Davenport, Iowa, are the guests of Mrs. H. Norblad, 115 W. Bowman st., Mr. and Mrs. Isaac Calvert, 1245 W. Washington av., and Miss M. B. Birner, 1134 Birner st., have returned from Culver, Ind., where they attended the commencement exercises at Culver Military Academy.

Misses Irene and Hazel Sercrist, 1212 E. Indiana av., left Friday night for ten days visit at Dixon, Ohio, Monroeville and Fort Wayne, Ind.

A. J. Michel, 901 E. Lasalle av., left Sunday morning for Connecticut and New York in the interest of the Indiana and Michigan Electric company.

Mrs. Frank A. Hanek, 812 N. Cushing st., and Mrs. Charles Goetz, 482 N. Lafayette bld., returned Sunday from Diamond lake, where they spent the past week with the former's brother, George Wagner.

Mr. and Mrs. Charles A. Muescer, and family, 401 N. Michigan st., have gone on a motor trip to Kokomo, Ind.

Mr. and Mrs. E. F. Collier, and sons, Maurice and Victor, 827 N. Michigan st., returned Sunday from a three weeks' visit in the east.

Mrs. W. H. Armstrong, 219 N. Scott st., left Monday for Philadelphia, Pa., where she will be the guest of her younger son, Walter D. Armstrong and family.

Miss Lena Van Aken, 211 LaPorte av., and Miss Maude Affer, 224 LaPorte av., have returned from a two weeks' vacation spent at Lee Chebeau's island.

The Misses Pearl and Ruby Canfield have gone to Windsor, Canada, where they will be the guests of Mr. and Mrs. Benjamin Marsh, formerly of this city.

Misses Viola and Myrtle Humphrey, 738 George st., have returned home from Indiana university where they have been attending summer school.

When opals are first taken from the mine they are so soft that they can be picked to pieces with the finger nail.

Microbes are never found on gold coins, while paper money is an ideal home for them. The reason is that gold acts as a bactericide.

Adele Garrison's New Revelations of a Wife "Their Second Honeymoon"

IS YOUR LOVE STRONG ENOUGH TO STAND THE TEST?

A shadow had fallen on my enjoyment of the walk I was taking with Dicky to the brook we both love so well. It was not alone caused by the remembrance of the distasteful task Lillian expected of me, but by something more intangible, yet miserably real to me.

Dicky's enthusiasm over the illustrations he was to make for the aviation serial jarred upon me. What business had he, I asked myself bitterly, being only an onlooker in this crucial test of the world's civilization?

Other men of his age and ability were preparing to fight and die for this greatest cause the world had ever seen. And he was on the side lines making little pictures of the activities of others.

I was glad that Dicky was in one of his talkative moods, for he didn't notice my low spirits. He chattered away about the illustrations he was to make, and a dozen other topics as if he hadn't a serious thought in the world.

There was a something in his manner, however, that made me wonder if he were not acting a part, concealing something from me. Twice I looked up to find his eyes fixed upon my face with a wistful expression like that of a child who has offended but doesn't know how. Yet the moment my eyes met his he would utter some bit of nonsense, so that I wasn't sure but that my imagination was "working overtime" as he, himself, would put it.

The brook was all that we had dreamed it, and as we sauntered down its winding course my thoughts went back to the first day we had seen it, and the high hopes and ideal I had possessed then. An involuntary little sigh escaped me.

"Never That, Dicky." I hoped Dicky hadn't heard it, for he apparently paid no attention to it, but a little later, when we came to the trunk of a fallen tree which made, as we knew from other summers, a most comfortable seat, he drew me down beside him, and sitting thus, put his hand under my chin and turned my face up to his.

"You think I'm a poor stick, don't you, Dicky?" he said, and again there was the wistful note in his face and voice.

"I don't think anything of the kind," I returned indignantly. It was a good thing I was seated, for every nerve within me was trembling. Intuitively I knew that Dicky meant deliberately to bring up the subject which had lain before him from the draft.

The confirming of my dread made me oblivious for the moment of the question he was waiting for me to answer.

A Soldier

By Winifred Black



that spares a man from many a danger and at the last minute when he thinks the worst is past, his little house of cards is pushed over?

Whose Is the Fault?

No, no, it isn't a house of cards, dear soldier, it isn't a house of cards at all. It's an honest, sturdy, little house of wood and plaster and stone, and it isn't going to blow down just because some cruel, idle fool is trying to get rid of it.

Haven't you ever come home from a long journey before, haven't you dreamed about that home coming and prayed about it for weeks, and when you got there somehow it wasn't what you expected, and your heart sank and all the world turned blue—to you?

And after a few days everything was all right again. And you realized that there was nothing real the matter, after all.

You were just tired and overstrained, and your nerves played you a cruel trick, as nerves will do sometimes. You know how you feel when you jump off a springboard, or go too high in a swing, or even when you put your foot out and find that the step you expected is not there. It's nothing but nerves, that's all.

You think your wife is different, and doesn't love you any more. Nine chances to 10, she thinks it is you who are different, and if you could see her when she thought herself alone you would probably find her crying because she thinks you don't love her any more. You can't go through what you have gone through and come back absolutely normal—in time.

'Twill All Come Right. No man could jump from hell to heaven and not be a little dazed and confused and queer at the very first. I am getting dozens of just such letters as yours from all over the country—it is the nervous reaction from the long, dreadful strain.

She's been worried about you every minute of the day and night, worried in a thousand hideous ways, and she doesn't understand, she can't realize. Be patient, be natural, trust her, love her; she's in a trance and so are you. You'll both come out of it some day and be happy again.

Be sure, oh, be sure of that!

Kitchen Economies

SIX WAYS TO MAKE GRAPE DELICACIES.

Converted into jelly, the grape has no superior in flavor and no preserve shelf is complete without a goodly array of grape jars neatly filled with the purple fruit.

Grape jelly is probably the easiest to prepare, for while other fruits lack some of the necessary ingredients for a perfect jelly, the unripe grape is ideal for jelly making. Grapes can also be used for syrup preserves as an accompaniment to meat dishes or a relish, as well as the sweet bread-spread that has drawn all children to the jar closet since time immemorial.

Grape Jelly. 1 pound of water. 4 pounds of grapes.

Crush the grapes and boil in the water for 20 minutes. Press through a jelly bag and allow to drain through a flannel bag.

Test the strained juice with alcohol to determine the proportion of sugar to use. Bring the grape juice to boiling, add necessary sugar, and stir until the sugar is dissolved. Continue the boiling until the jelly point is reached. Pour into hot sterilized glass jars, seal and store.

Grape Juice (Unfermented). Pick over and wash grapes, bare them with water, and cool until soft and white. Drain through cheese cloth. To each quart of juice add one cupful each of water and sugar. Bring to boiling point, skim, bottle and cork tightly. When cold, dip cups into melted paraffin.

Grape Catsup. 5 pints of grapes. 1 pound of sugar. 1 1/2 pint of vinegar. 12 ounce of each cinnamon, cloves and mace.

Boil the sugar and vinegar together for 15 minutes. Heat the grapes and allow them to cool. Then run through a colander, after which add them to the vinegar and sugar and cook for 20 minutes.

Spiced Grapes. 7 pounds of grapes. 4 pounds of sugar. 1 quart of vinegar. 2 tablespoonsful of ground cloves. 2 tablespoonsfuls of ground cinnamon.

Remove the pulp from the skins and boil until soft, then strain through a sieve. Boil the sugar and vinegar together, add the pulp of grapes, then the skins and spices, and boil together for 2 1/2 hours.

Grape Sherbet. 1 cup of sugar. 1 cup of water. 1 teaspoonful of gelatine. 2 tablespoonsfuls of water. 1 cup grape juice. Juice of one lemon.

Boil the sugar and water five minutes. Soak the gelatine in cold water for five minutes. Dissolve in boiling water. Then add lemon juice and sugar. When jelly begins to stiffen beat with egg beater and add the bananas pressed through sieve.

Grape Juice Jelly. 1-1/2 box of gelatine. 1-1/2 cup of grape juice. 2-1/2 cups of boiling water. 1-1/4 cup of strained lemon juice. 2-1/2 cup of sugar. 2 large bananas.

Soak the gelatine in the grape juice five minutes. Dissolve in boiling water. Then add lemon juice and sugar. When jelly begins to stiffen beat with egg beater and add the bananas pressed through sieve.

Mr. and Mrs. F. E. Wolfe and six members of the Loyal Daughters of the M. E. church have returned from Hudson lake, where they held their annual outing.

Mr. and Mrs. Adam Hunsberger and daughter, Miss Grace Hunsberger, Mr. and Mrs. Charles Hunsberger and daughter, Miss Margaret Hunsberger, attended a dinner given Sunday at the home of Mr. and Mrs. Jacob Weiss, Tamarack, in honor of Ensign Elmer Moon of the steamship Edward Luckenbach, and sister, Miss Nina Moon, a nurse at Michael Ries hospital, who are here for a visit.

The annual reunion of the Shireman family will be held Sunday, Aug. 31, at Lake Manaton, Rochester, Ind.

The annual reunion of the D. L. Finney family will be held Saturday, Aug. 30, at the home of Mr. and Mrs. Robert Arnold, near Benton Harbor, Mich.

Mr. and Mrs. Adam Hunsberger and daughter, Miss Grace Hunsberger, Mr. and Mrs. Charles Hunsberger and daughter, Miss Margaret Hunsberger, attended a dinner given Sunday at the home of Mr. and Mrs. Jacob Weiss, Tamarack, in honor of Ensign Elmer Moon of the steamship Edward Luckenbach, and sister, Miss Nina Moon, a nurse at Michael Ries hospital, who are here for a visit.

For a short distance a lion or a tiger can outrun a man, and can equal the speed of a fast horse, but they lose their wind at the end of a half mile at the most.

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RIVER PARK

FOR REPORTER CALL
River Park Bell Phone 478.

Owen R. Burke of the sixth field artillery supply company, First division, who arrived at Camp Merritt, N. J., a week ago, has received his discharge at Camp Sherman, O. and arrived here yesterday and is the guest of his parents, Mr. and Mrs. Joseph Burke, 1624 S. Eighth st.

For a short distance a lion or a tiger can outrun a man, and can equal the speed of a fast horse, but they lose their wind at the end of a half mile at the most.

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