

Made From Original Design

By EDITH B. CRUMB

WE HAD a young visitor at the Quilt Club Corner meeting yesterday. Mrs. Florence McGinnies brought her grandson, Hugh Wesley McGinnies, who lives at 2 South Mayfield avenue, Chicago, but is visiting here for a while this summer.

Hugh's middle name is really Lincoln, but he doesn't like it and he does like his father's name, which is Wesley, so he asked me to use it in place of Lincoln.

It is not the first time that Hugh has been to a Quilt Club Corner meeting, but when he arrived he had a big suit box and in it was a quilt which his mother had made especially to his order.

He is very patriotic and was very anxious to have a quilt of this type made, so his grandmother designed one in red, white and blue which she has named the Stars and Stripes Forever.

The background is white and the stars are blue and red, the border stripes repeating these colors. All the patches are outlined in the quilting so that the quilt is as decorative on the wrong side as on the right.

MRS. MCGINNIES is planning to embroider Hugh's name and the date on this quilt, because he will appreciate this in years to come when he wishes to trace the age of it. In the meantime he is looking forward to starting in the first grade next fall and will be a very busy little boy.

He first became interested in quilts when he saw one she had made of red and white in the Rob Peter to Pay Paul pattern and he gave her no peace until she designed this one for him in red, white and blue.

Mrs. Edna Plank Long, 480 W. Verner Highway, came to the meeting yesterday afternoon. She has been absent for some time and we were happy to have her with us again.

Mrs. Elise Kanski brought a big basket of candy to celebrate her birthday.

Mrs. Marian Ridler wishes you to remember that there is to be a white elephant party at Belle Isle next Thursday. And she wants you to bring an extra white ele-

phant which will be donated to the Nancy's Belles' Bazar.

THE Cornerites are to have a vacation for the month of August and September. No more Friday meetings during this stifling hot weather, and then we will start all over again with a bang on our birthday date in early October.

New patterns will be ready and all will feel just like digging in and making lots and lots of quilts.

CORNERITES' BIRTHDAYS

Aug. 7—Mrs. Anna Backrider, 723 Chevrolet avenue, Flint; Mrs. Dorothy Scott, Box 21, Salem Center, Salem, N. H.; Mrs. Ray Taylor, 26055 Groveland avenue, Royal Oak; Mrs. Clara Moerschell, 20483 Cameron avenue; Mrs. C. F. White, Goodrich; Mrs. Herbert Kottke, 4079 Pingree avenue; Ursula Small, P. O. Box 19, Inkster.

Aug. 8—Mrs. Marie Gansel, Clyde; Mrs. Julia LaFond, 8352 Rathbone avenue.

Aug. 9—Mrs. Fletcher Armstrong, 3859 Thirty-third street; Mrs. Mildred Broom, 9365 Petoskey avenue; Mrs. Henriette Warner, South Rockwood; Mrs. E. R. Partridge, 910 W. Kirby avenue.

Aug. 10—Mrs. Eatha Stone, 2654 Maplewood avenue, Toledo; Mrs. T. J. Kaiser, 5921 Ternes avenue, Dearborn; Mrs. Stella Stine, 8629 Sherwood avenue; Mrs. Thomas Sturdy, 15084 Petoskey avenue; Mrs. Carrie Briggs, 12744 Inkster road, Route 4, Plymouth; Mrs. D. J. Kuntz, 4665 Seebaldt.

Aug. 11—Mrs. Leon Pavey, 1009 Batavia street, Royal Oak; Miss May Frabotta, 1429 Rowena avenue.

Aug. 12—Mrs. R. M. Brown, 1419 Cronk street, Flint; Mrs. C. Carda, 4240 Belvidere avenue; Miss Joyce Marie Pierce, 93 Spring street, Ypsilanti; Mrs. Annie Winters, 2917 Trumbull.

Aug. 13—Mrs. Emmett Myers, 3368 Thirty-first street; Mrs. Judith Knochke, 3427 Dickerson avenue.

Sunday's Dinner

Jellied Consomme
Stuffed Ham, Riviera
Baked Sweet Potatoes
Buttered Spinach
Lettuce Salad
French Dressing
Sherry Snow Pudding
Toll House Cookies

Stuffed Ham, Riviera

One picnic ham, about 3 1/2 pounds, boned; 1/4 cup seedless raisins, 1/4 cup chopped apple, 2 tablespoons liquid in which ham was boiled, 1/4 cup bread crumbs, 2 cups plum nectar, 2 tablespoons brown sugar.

Remove bone and tie meat into shape. Cover with cold water, bring to boil and simmer about 4 hours or until tender, adding water as needed. Lift meat from water, cut strings and peel off skin.

Rinse and drain raisins and combine 1/4 cup with apples, liquid, and bread crumbs. Lay meat out flat and spread with filling. Roll up and tie together. Place fat side up in baking pan and add combined nectar and sugar.

Bake in moderately hot oven, 400 degrees, about 1 hour, basting frequently. Add remaining 1/4 cup raisins for last 15 minutes cooking. Serve remaining liquid plain or thickened as sauce for ham. For more sauce, add more nectar.

Sherry Snow Pudding

One package orange gelatin, 1 1/4 cups hot water, 1/4 cup sherry, 2 egg whites, 1/4 cup coconut, orange segments.

Dissolve gelatin in water. Cool. Add sherry and chill until syrupy. Add egg whites and beat until fluffy with rotary beater. Add coconut and pour into mold. Chill. Unmold, garnish with orange segments, and serve with custard sauce. Serves 6.

Toll House Cookies

One cup butter, 1/4 cup brown sugar, 1/4 cup granulated sugar; 2

- Battaglia, Mrs. J.—\$6.
Battered Purse—\$1.50, in honor of Dr. Jones.
Bavarian Alps—45, in honor of parents, Anton and Rosalie H.
Baxter, Mrs. Chas. E. and son—\$1, in memory Mrs. Cora Alice B.
Baxter, Joanne Carol—25c.
Baxley, Mrs. V.—\$1.
B. B., Mrs.—\$1.
B. V. E. R.—\$3, in memory of Walter and Helenor F. and Robt. B.
B. B. V.—\$1, in memory of husband, T. A. V.
B. C. S.—\$1, in memory of Mrs. J. L. C.
BEACH, Mrs. L.—\$2, in memory Beatrice, Mrs.—\$1.

Patriotic Quilt



HERE IS HUGH WESLEY MCGINNIES, of Chicago, with a patriotic quilt which his grandmother, Mrs. Florence McGinnies, made for him according to his special directions. He plans to enter it in the next show.