

Women in Stitches at Contest

By EDITH B. CRUMB

HOW to keep several hundred women silent for an hour without the use of chloroform, has been discovered by Miss Mary Humphrey, Director of the Women's Department of the Michigan State Fair.

She achieved this unheard of feat yesterday by staging the Michigan section of the nationwide crochet contest on the porch of the Women's Building at the Fair.

At 1:30 p. m. each of the several hundred contestants was handed a new crochet hook and ball of crochet cotton and on the count of "one, two, three—ready set—Go!" mouths shut tightly and determinedly and fingers began to fly, twist and turn to fashion the scalloped edging which was selected for competition. This kept up for an hour and at the end of that time, the three women having the largest number of scallops were Mrs. Stanley Pietrzkiwicz, 5757 Dubois avenue; Mrs. Louise Pastoria, 4874 Newport avenue, and Mrs. Valeria Kortas, 1970 Superior avenue, winners of \$50, \$25 and \$10, respectively.

Mrs. Pietrzkiwicz is saving for a new home, so her money will fill a big chink. Mrs. Pastoria is going to be ready for the first show flurrie with a brand new coat and Mrs. Kortas thinks she will probably decide upon a new dress.

LOUIS J. SHAEFFER, stylist for a large shoe manufacturer, will be in a Detroit store Monday, Tuesday and Wednesday for consultation with customers on fall shoe fashions.

Shaeffer, who has just returned from a visit to West Coast shops, reports a growing trend for lower heels, which he has advocated for several seasons. He also notes a vogue for color. Women are getting away from all-occasion black shoes, he says, and instead buying several pairs at a time, in colors to match their ensembles. Brown is a bigger favorite than ever this fall.

The designer is stopping over here on his way to New York, where he will work with a committee of shoe stylists on fashions for spring. While here he hopes to get the reaction of Detroit customers on some of the new ideas suggested for next season.

For further information call The Detroit News, Randolph 2900 line 555, between 8 a. m. and 5 p. m. Monday.

Cornerites Birthdays

Sept. 11—Mrs. Ruth M. Bush, 512 Magnolia avenue, Royal Oak, Mich.; Mrs. Charles Kemp, 4761 Holcomb avenue; Mrs. Orville Cubiac, 14434 Rosemary; Mrs. Barbara Schmitz, 5515 Birch street; Mrs. Katherine Macdonald, 15006 Holmum avenue.

Sept. 13—Mrs. Ella Matthews, R. No. 2, Box 32, Ann Arbor; Mrs. Volney Miller, 59 E. Barock street, Oxford, Mich.; Mrs. Eliza Mathewson, 535 Cayton road, Caden, Mich.; Mrs. M. J. Parlo, 700 Helen Van Pelt, Washington, Mich.; Mrs. Marie McInnis, 3544 Gladwin Avenue.

Sept. 15—Mrs. Elaine Clair, 1571 Lafayette street, Livonia Park; Mrs. Ben Bruck, 1386 Winthrop avenue.

Sept. 16—Mrs. Sophia Tait, 5675 Seminole avenue; Mrs. Lillian Johnson, 2704 Parker avenue, Dearborn; Mrs. Loris Bertozzi, 5514 Manor avenue; Mrs. William Reeder, 17278 Goubaux avenue; Mrs. William H. Smith, 14263 Northlawn.

September 18—Mrs. Martha E. Soela, 6123 Reginald street; Miss Constance K. Murphy, 15498 Loraine avenue; Mrs. Martha Valters, 13939 Monte Vista avenue; Mrs. G. Herben, 4151 Lenox avenue; Mrs. Ernest Boist, R. No. 1, La Chive, Mich.; Mrs. Elizabeth Blatchford, 14145 Doss street; Mrs. Anna Siatkos, 11922 Sanford avenue.

September 19—Mrs. Alpha F. Shee, Box 2, Telling, Mich.; Mrs. Esther Hering, 885 North street, Wyandotte; Mrs. Nellie Doughty, 13074 White street, R. No. 2, Dearborn; Mrs. Bertha Weiss, 12718 Wark avenue; Mrs. Martha Bixler, 15030 Wornow, R. No. 2, Box 4856; Mrs. Edward Forth, 4029 Gladwin avenue; Mrs. Beth Tremer, 12327 Strawberry avenue.

September 17—Miss Mary Greenberg, 23432 Reynolds avenue, Royal Park; Mrs. Mary Strubbe, 17197 Lomston avenue; Mrs. Louisa Shamburger, 12553 Beach road, R. No. 3, Box 1702, Redford; Mrs. Pressa Bradley, 15541 Centralia avenue, Redford; Mrs. Elizabeth Fiumano, 3432 Bakwin.

the most common name for the varieties that are good to eat.

The apples, generally red and sometimes yellow, are about an inch in diameter, and look like a regular miniature apple. Some varieties are perfectly round and others slightly oval. They make the tastiest of jellies, and here's a recipe for them.

Hawthorn Jelly

Pick over, stem and wash the fruit. Drain. Add 1 cup water to each pound of apples and cook to a pulp. Pour into a jelly bag and let drain. Measure liquid, heat to boiling point and boil 4 or 5 minutes. Stir in a pint of heated sugar for each pint of juice. Continue boiling until it reaches the jelly stage. Pour into sterilized glasses and seal.

Wild crab apples are greenish

fruit or pectin for jelly and jams. For elderberry pie, follow a berry pie recipe, adding a tablespoon of lemon juice to bring out the flavor.

Here are directions for making the jelly, and for the apple pectin that goes in it.

Elderberry Jelly

Two cups elderberry juice, 2 cups apple pectin, 2 cups granulated sugar.

Prepare elderberries by heating until the juice flows freely. Add no water, if possible. Let drip through a jelly bag without squeezing.

Bring the elderberry juice and

State Fair Crochet Contest Winners



Left to right: MISS SALLY DICKSON, president of the National Needlecraft Bureau of New York, is shown presenting checks to MRS. STANLEY PIETRZKIEWCZ, MRS. LOUISE PASTORIA and MRS. VALERIA KORTAS who won \$50, \$25 and \$10 respectively in the crochet contest held on the porch of the Women's Building at the Michigan State Fair Friday afternoon.