

Occupy Column House

Send Cards to Invalid Cornerites.

To Sing at Festival

By EDITH B. CRUMB

ALMOST everybody at the Quilt Club meeting yesterday was busy and besides doing a lot of sewing, there was plenty of chatting going on.

Mrs. Nellie Welke reported that Mrs. Iva May Harris, 2127 Lillibridge avenue, is ill and would be greatly cheered by a note, card or visit. Letters and cards are always a happy surprise and I know that Mrs. Harris will be delighted to hear from every one of you. She was always so faithful in attending the meetings that we miss her a great deal and hope that it won't be long before she will be back with us every Friday.

Mrs. Pearl Rhoads has given up her knitting and gone in for needlepoint with two pieces started at once. Tatting will probably be her next project, for she seems to want to take a whirl at everything in the needlework line. How about those 13 quilts she has started?

MRS. SYLVIA CARLEN stopped in just long enough to tell us that she has one quilt half finished and two tops done for the fall show. If she has that much done at this early date just imagine how many she will have when the exhibition opens.

Eva Schaub was discovered without her needlepoint and that is about the first time she has been idle for the afternoon.

She has just finished two patriotic samplers with the flag and mottoes in red, blue and gold embroidery on white linen. When these are framed they will make attractive wall decorations.

Mrs. Aline Poisman celebrated her birthday by treating us to chocolate marshmallow fudge.

We were happy to see Mrs. Ivy Dunham arrive early with her knitting. She has not been with us for some time and we hope that from now on she will be with us every week.

ONE of the Cornerites had a card from a friend in Florida saying that she belongs to a group of women who have quilt picnics just like ours.

Someone suggested that we have an antique show once a month at our meetings. We had some when we first started and they were certainly interesting. I think it would be a good idea to renew this again. (And how are you getting along with those unfinished pieces of old sewing that have to be completed by the Friday after Easter?)

How would you like to have a show of antique dolls—the older the better? Drop me a line and tell me what you think would be nice for these exhibits we will have.

Cornerites' Birthdays

January 16—Dorothy Kress, 13960 Manor avenue; Mrs. Alton Howard, RR 1, New Boston, Mich.; Mrs. Mae Loury, 781 Norwood avenue, Youngstown, Ohio; Mrs. Carrie Sterling, 4676 17th street; Mrs. Alice Shoebottom, 5515 Hurlbut avenue.

January 17—Mrs. Ida C. Padgett, Romeo, Mich.; Mrs. J. G. Cooper, 145 Grixdale avenue east.

January 18—Mrs. Unah Broom, 9371 Petoskey avenue; Mrs. Math Hanson, Route 1, Box 117, Aitkin, Minn.

January 19—Mrs. Frieda Venn, 2233 Trombly avenue.

January 20—Mrs. Bertha Prince, Route 1, Milford, Mich.

January 21—Mrs. Amelia Williams, 1945 Buena Vista avenue; Gretchen Reinhold, 640 Meadowbrook avenue (14 years old).

January 22—Mrs. Rose Alkins, 7019 Mead avenue, Dearborn; Mrs. Carl J. Gerstenschlager, Harbor Beach, Mich.; Mrs. Pauline Ditzik, 2284 Leland avenue.

"Great Book," if you wish to send them.

PURPLE GLORY: You were a dear, thoughtful person to send so many plants to the bazar.



BARBARA SCULLY, young Detroit soprano, will sing at the cooking school to be conducted by Alice Walsh, Household editor of The Detroit News, at 2:30 p. m. Wednesday in Convention Hall. The event will be part of the Allied Festival for Polish Relief, which opened today and will continue through Jan. 19.

Toddlers Club

THE children whose names are printed below have recently been welcomed to The Detroit News Toddlers Club. All babies under one year of age are invited to join the Cradle Roll. Children between one and three years old are invited to join the Toddlers Club. Mothers need only send the name and birthday of the child together with the parents' names and address and 25 cents to cover postage for one year. Leaflets by Mrs. H. S. Mallory on Child Care will be mailed in groups of three quarterly.



WILLIAM KETTENBELL, JR.

- William James Fraser, 52 Maple street, River Rouge
- Harvey Olifson, 2556 Philadelphia avenue west
- Joan Delores Schlimmelfennig, 11705 Wilfred street
- Merna Fay Cohn, 2435 Calvert avenue
- Richard Martin Sinclair, II, 4810 Yorkshire avenue.
- Fred Premo Valle, 4403 Fairveiv avenue.
- Mary Lou Burda, 6395 Diversey avenue.
- David Keith Schiman, 13725 La Salle avenue.
- Kathryn Marianne Stewart, 17405 San Juan drive.
- Robert Thomas Isola, 12579 Jane avenue.
- Bernard A. Martin, Jr., 16522 Greenlawn avenue.
- Marcla Ann Otis, Farmington, Mich.
- Lucie Grace Heft, 4038 Albion street, Wyandotte.
- Stephen Edward Donaldson, 2352 Edsel avenue south.
- Edwin A. Gates, 5827 Malcolm avenue.
- William Robert Plett, 1705 Oakman boulevard.
- Lorraine Marie Breen, 4647 Heck place.

Sunday's Radio Dinner

- Cranberry Juice Cocktail
- Baked Ham with Fruit
- Candied Sweet Potatoes
- Buttered Cauliflower
- Tomato Aspic Salad
- Date Loaf

Cranberry Juice Cocktail

One pound (4 cups) cranberries, 4 cups water, ½ cup sugar.

Cook cranberries and water until skins pop open. Strain through cheesecloth. Heat, add sugar and boil 2 minutes. Chill before serving. Lemon, orange, grapefruit, or pineapple juice and ginger ale combine well with this cocktail.

Baked Ham with Fruit

One 9-pound ham, ¼ cup brown sugar, ½ cup vinegar, 1 stick cinnamon, 6 prunes, ½ cup crushed pineapple, 4 dried peaches.

Scrub ham with stiff brush. Place sugar, vinegar, fruit and cold water in large kettle. Submerge ham and cover pan. Bring water slowly to simmering point and simmer until done, allowing 25 minutes per pound of ham (15 minutes for partially cooked ham). When done, let stand overnight in water.

To bake, first remove skin, and cut off some fat. Rub well with brown sugar mixed with fine dry bread crumbs. Arrange whole cloves in geometric pattern over top. Bake in moderate oven, 350 degrees, 1 hour.

Date Loaf

One-half pound graham crackers, 1 pound dates (about 2 cups), ½ pound marshmallows, 1 cup nut meats, 1 cup heavy cream, 1 teaspoon vanilla.

Crush graham crackers and combine half the crumbs with pitted dates and marshmallows which have been cut into pieces, and chopped nut meats. Whip the cream until stiff and fold in vanilla. Add to crumb mixture. Shape into a roll, and roll it in the remaining cracker crumbs. Chill the roll for 12 hours. Serve cut into slices with cream or whipped cream.

Home Institute Calendar

Homemakers Conference