

exactly two minutes and presto, a fresh pair of gloves, a fresh sheeting sheet over hot oven. Makes 2.

nylon mesh pictured are priced at \$1.

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# Cornerites Plan to Hold First Picnic of Season

By EDITH B. CRUMB

THE Quilt Club members are never sure that warm weather has set in until Mrs. Marian Ridler has announced her first picnic. The first one will be held at Belle Isle next Thursday.

A few quilters and Nancy's Belles went over last week and tried a new location but decided that the old shelter near the Schiller monument could not be surpassed for these picnics and little weekly quilt shows.

Mrs. Ridler says that, as usual, the crowd will gather about 11 o'clock and stay until 3:30 or 4.

At the meeting here in The News Conference room yesterday we were treated to candy by Mrs. Lavina Robinson, to celebrate her birthday, and Mrs. Sylvia Carlen brought a great big box of cookies to celebrate her forty-first wedding anniversary.

**MRS. RICHARD MARX** brought a beautifully knitted pair of socks which she has just finished, to hand in to the British War Relief Society and for the same cause Mrs. Mary Jones is knitting a pair of sea socks. These are of white wool and when finished are 30 inches long. They appear, at first glance, to be quite a task, but they actually work up just about as quickly as the regulation gray socks because such large needles are used for them.

Mrs. Ridler brought a new member to the Quilt Club—Mrs. Helen Herrman, 6357 Buelow Court. Mrs. Herrman says that she has attended all of The News quilt shows and kept in touch with the Quilt Club through the column, so she thought she would like to come down and join. She is interested in making quilts.

During the depression, her husband rolled his own cigarets and she saved all of the little muslin bags in which the tobacco was packed. She ripped these apart and intends to use them with some other material for a quilt. She has about 200 little strips measuring approximately three by eight inches, so now she has to figure out some pattern which will utilize these.

**MAY MANOUSE** says that her sister, Mrs. Margaret Frabetta, is in St. Mary's Hospital, Room No. 317. She has been there a week and probably will be there about three more weeks, so would appreciate some notes and cards of cheer. She joined the Quilt Club some time ago.

### Cornerites' Birthdays

**June 13—Mrs. Anna M. Boyd**, 8325 Bryden avenue; **Miss Emily Howell**, 6222 Jonathon avenue; **Mrs. Nona Shannan**, 7081 Senator avenue; **Mrs. Dora G. Bice**, 320 Eason avenue, Highland Park; **Mrs. Alice L. Smith**, 1531 Defer place.

**June 15—Mrs. Gabrielle Baekerroot**, 3573 Hancock avenue east;

**Mrs. Charles F. Raymo**, 3773 Huribut avenue; **Mrs. Kate Cooper**, 1516 Pallister avenue; **Miss Eva Bell**, Touristville, Wayne County, Ky.; **Mrs. Ray Dulaney**, Carthage, Va.; **Mrs. J. J. Ross**, 8223 Ellsworth avenue.

**June 16—Mrs. Anna Traub**, 13656 Grand River avenue; **Miss Edna Ames**, 6231 Vernor Highway west.

**June 17—Mrs. Henry Murphy**, 12132 Rutland avenue; **Mrs. Pearl Howell**, 6222 Jonathon avenue.

**June 18—Mrs. Haze Ross**, 1945 Morrell avenue; **Mrs. George Dawson**, 1995 Sharon avenue.

## Sunday's Dinner Menu

### Bouillon

Chicken Marengo

Mashed Potatoes

Buttered Beans

Lettuce French Dressing

Rhubarb Charlotte

Almond Short Bread

### Chicken Marengo

One 4- or 5-pound chicken, 4 tablespoons olive oil, 2 cans tomato paste, 1 tablespoon minced parsley, 1 clove garlic, salt and pepper, 1 cup white wine.

Cut chicken into serving pieces. Put olive oil and garlic in heavy pan or casserole, and when oil is hot add chicken. Brown well on all sides. Cover pan closely and cook until chicken is tender, keeping heat low.

Remove chicken and keep hot. Remove garlic and discard. Add tomato paste and 3 cups water to drippings in pan. Stir until smooth, then add parsley, wine and salt and pepper to taste. Cover closely and simmer for 15 minutes.

Remove from heat and let stand until oil rises to top. Pour off oil and reheat sauce. Pour over chicken and serve at once. Serves 8.

### Rhubarb Charlotte

Two tablespoons plain gelatin, ½ cup cold water, 3 cups cooked rhubarb, sweetened to taste, 2 tablespoons orange marmalade, 1½ cups whipped cream.

Soften gelatin in cold water and dissolve over boiling water. Add to rhubarb and mix well. Add orange marmalade. Stir occasionally until mixture begins to thicken. Fold in whipped cream. Chill in mold, dipped in cold water, until firm.

### Almond Short Bread

Two cups sifted flour, ½ cup blanched almonds, ground, ½ cup butter, ½ cup sugar, 1 tablespoon water.

Mix flour and almonds together. Cream butter until soft. Add sugar and flour mixture alternately to butter, adding water as

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