

The Social Side of Life

Local Affairs of the week

Of interest to Highland Parkers is the announcement of the engagement of Miss Eleanor Babcock, daughter of Dr. and Mrs. Robert Hall Babcock of 44 Bellevue Place, Chicago, to Merrill Coit of the same city. Mr. Coit is a member of the University Club and a Yale man of the class of 1905. The marriage is to take place in June. The Babcock family are former Highland Park residents and lived in the house at the corner of Prospect and Dale Avenues, now owned by Forrest Marsh.

From the east comes an announcement in which a number of people both here and in Lake Forest will find interest, that made by Mr. and Mrs. George Winfield Bard of Mount Vernon, N. Y., of the engagement of their daughter, Harriet Beatrice to Miles Carrington Hannah son of Mrs. John S. Hannah formerly of Chicago and now a resident of New York.

The Willing Helpers will give a Calendar Party in the Church parlors next Saturday evening at 7:30 o'clock to which the public generally is invited. The proceeds will go to the regular benevolences of the organizations. The entertainment will be in the form of a play arranged by Miss Moss who is the superintendent of the Willing Helpers whose officers are as follows: Alice Shreve, President; Eva Lundgren, Vice-President; Henrietta Laing, Secretary and Constance Vercoe, Treasurer. The young people who will take the principal parts in the entertainment are: the Misses Henrietta Laing, Constance Vercoe, Frances Buell, Josephine Faxon, Elizabeth Shields, Rosalinda McBean, Caroline Schofield, Olive Schreive, Dorothy Laing, Maimie Olmstead, Margaret Sedgewick, Rose Nicolls and Betty Bacon. Following the presentation of the play refreshments will be served and several of the ladies who will assist in the dining room are: Mrs. Frederick Schumacher, Mrs. Charles Drake, Mrs. Harry Faxon, Mrs. A. Leslie McPherson, Miss Yoe and Miss Katherine McCauley.

Mrs. Henry Walters of S. Green Bay Road entertained the Euchre Club Wednesday.

Miss Mary O'Donnell entertained the Sewing Club on Tuesday evening.

The Ossoli ended the most prosperous year in its history today with a luncheon for members only which was well attended and very enjoyable.

Mrs. Samuel Levin entertained a number of friends informally on Friday, both afternoon and evening, in honor of her guest Miss Edith Wright of Chicago. Cards were the feature of the evening.

At the annual election held by the Illinois Society of the Colonial Dames of America on April third at the Blackstone Hotel, Mrs. Benjamin A. Fessenden was chosen to be a member of the board of directors.

The ladies who are members of the Wednesday embroidery class were entertained at the home of Mrs. Thomas Rankin of Lake Bluff this week.

Miss Elizabeth Deering entertained at a party in honor of Miss Florence McNeill whose birthday was on Thursday, April third. There were about sixteen young people present who enjoyed games in which attractive prizes were awarded the winners. Supper was served at the close of the evening. Those winning prizes were: Misses Auria Dowdall, Martha Wetzel, Elizabeth Deering and Henrietta Ingersol.

Deerfield News Items

The annual meeting of the Presbyterian Church was held Wednesday evening. The reports from all the organizations and societies of the church showed an increase in the amount of money given for missions during the past year. All trustees, and Dr. C. J. Davis as elder were re-elected. Miss Frances Biederstadt was unanimously elected as organist.

Mrs. Frank Peterson and Miss Isabel Biederstadt sopranos and Mrs. Roy Haskin and Miss Josephine Woodman altos sang at the morning service in the Presbyterian Church, Sunday.

Miss Isabel Biederstadt of Highland Park and Mrs. Roy Haskin of Wilmette were the guests of Mr. and Mrs. Fred Biederstadt last week.

The Womans Missionary Society of the United Evangelical Church met with Mrs. Witt Tuesday afternoon. Miss Emma Selig told of the progress in the education of boys in China and Mrs. Milton Frantz related the efforts made to educate the girls in the same country.

Miss Ruth Reichelt entertained a number of girls Tuesday evening, April 1st in honor of her guests, Miss Gladys Cowlin of Elgin and Miss Louise Cowlin Reichelt of Denver. Miss Irene Hutchison won a prize for making the most words from "April fool".

A reception was given to Rev. Black the new pastor of the United Evangelical Church on Tuesday evening. The affair took place in the Church.

The members of K. L. C. E. will hold their regular business meeting at the home of Mr. Edward Witt on Friday evening.

Mrs. Frank Mathews of W. Central Avenue was hostess at a four o'clock luncheon on Thursday afternoon. Mrs. Mathews was formerly Miss Alice Nietman.

Mr. and Mrs. Thomas Green announce the engagement of their daughter Mary Ellen to Daniel T. O'Neil of Chicago. The wedding is to take place Saturday April fifteenth at St. Mary's Catholic Church.

The delightful musical program to be given at the Moraine Hotel April 17th and May 1st will doubtless be among the most enjoyable events of the season. Although a great number of our people have not returned from their winter visits, the list of applicants for reserved seats grows daily. A number of parties have been arranged for this musical event and the plan of assigning the same seat for the three different events seems to meet approval. Miss Marie Siderius Zendt, whose splendid soprano voice is spoken of by critics as "of unusual timber" of great range is too well known in concerts and recitals to call for further comment. Miss Zendt is to appear April 17th instead of April 15th as announced previously. A treat is anticipated in the Russian program promised by Isaac Levine, pianist and in the violinist whose name will be a pleasant surprise to North Shore people. Herbert Miller, baritone, who is engaged for the concert. May 1st, was one of the four soloists heard at the Auditorium last Monday night in the "Damnation of Faust" given by the Apollo Club. On May 11th will be given the last of this series when Miss Jennie Du Fay who became the grand opera star last winter when she so wonderfully sang the leading role in the opera "Mignon" will make her first appearance in song recital. Miss Edith Barnes who is living at the Moraine at present has the local management of this series in charge.

The list of patronesses, which is not yet complete, includes: Mrs. W. A. Alexander, Mrs. Burrige D. Butler, Mrs. G. H. Campbell, Mrs. George W. Childs, Mrs. Harry B. Clarke, Mrs. Daniel Cobb, Mrs. John F. L. Curtis, Mrs. F. N. Cushing, Mrs. A. L. Drum, Mrs. Sidney Holland, Mrs. C. C. Hughes, Mrs. Franklin Hussey, Mrs. Annetta R. Jones, Mrs. W. J. Loundback, Mrs. John I. Marshall, Mrs. Frederick Steele, Mrs. Carleton Vail and Mrs. F. N. Baylies.

The engagement of Miss Augusta May Krieger, teacher of German at the High School to W. Elmer Ekblaw, a University of Illinois scientist, has been announced. The wedding will take place on Ekblaw's return from a three years' exploring trip in the arctic regions. He will start for the north in June. Miss Krieger and Mr. Ekblaw became acquainted while attending the University at Urbana. Mr. Ekblaw was editor of the college weekly, a member of the football squad and generally prominent in college affairs. He is assistant in Geology at the University and has degrees of A. B. and A. M. Miss Krieger is a member of the Phi Beta and Phi Beta Kappa sororities and her home is in Peoria.

Society, which has been at a "standstill" during the absence of so many of its members who are out of town, will welcome the return next week of Mrs. John Glass who has been enjoying a month's rest at Atlantic City, where she was joined by Mr. Glass and their son, Tom Glass, after a severe illness during the latter part of February and first of March while in Toronto, Michigan.

Miss Marie Kress was the guest of Miss Elizabeth Clark of Chicago during the past week.

Miss Ida Knaak will give a private musical for her pupils at her home on Saturday afternoon.

Miss Mildred Whiting entertained a number of friends at her home on Monday evening at five hundred.

Miss Mary Hottawa spent a few days of last week with Mrs. Whelen and Mrs. Fitzgerald of Chicago.

An exciting piano contest, which has been going on for several months finally came to an end on Saturday evening. To the delight of a great many Deerfielders the piano was awarded to Miss Marian Landow who no doubt, will appreciate it. Miss Marian received 109,915 votes and Miss Minnie Hutchison who was second in line received 67,610 votes.

A children's operetta will be given by the pupils of the fifth and sixth grades of the Deerfield Public School in Anderson's Hall, Friday evening, April twenty-fifth.

A dance will be given by the Shermerville Pleasure Club in Anderson's Hall, Saturday evening, April twelfth.

Mr. and Mrs. Frank Brauder of Morton Grove were the guests of Mr. and Mrs. Geo. Karch on Sunday.

Miss Mary Bleimel of Chicago was the week end guest of Mrs. Carl Lang.

Mrs. Fred Horenberger was hostess on Wednesday afternoon at a delightful luncheon in honor of her birthday.

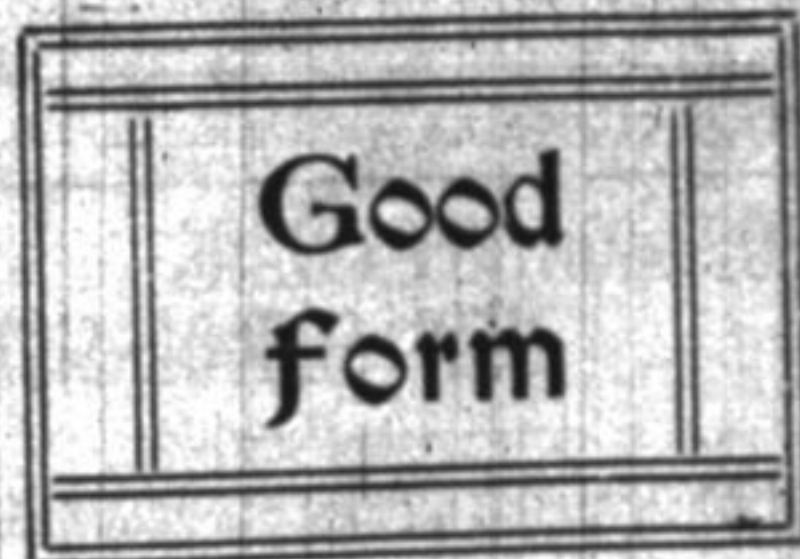
Miss Beatrice M. Duffy was called to Chicago on account of the illness of her aunt.

Mr. and Mrs. Henry Meyer announce the marriage of their daughter, Annie to Mr. J. Lukman of Glenview.

Mrs. Fred Beckman entertained a number of her friends on Sunday afternoon in honor of her birthday.

Miss Margaret Carolan is confined to her home with bronchitis.

Mr. William Carolan who has been ill in the Sanitarium in Chicago returned Monday.



Art of Being Gracious.
The art of being gracious is a valuable asset not only in the social world, but also to the business woman or man. Merely knowing how to be courteous has won advancement for men and women for it is not an easy matter to find employees who can deal with a disgruntled customer and still keep his good will. There are big business institutions that keep such men and women, and many of them draw handsome salaries.

A striking example of the value of politeness is told by a woman who was left to support herself and her child and who had never had any business training. Her husband had had an income of several thousand dollars a year, but it had all been spent on good living. After his death the wife applied for employment to a firm with which she had had an account.

"What can you do?" she was asked. Partly in jest she replied she could write a polite note. To her surprise, she was taken at her word, for the firm was badly in need of such a person. She was told that it was difficult to find some one who could answer complaints in such a way that the friendship of the customer was retained. For several years she supported herself and her child by writing polite notes.

In another instance a young man arose from an insignificant position to that of secretary of the president and diplomat for the concern. He was never too busy to perform an act of courtesy, and it was noticed that he was bringing new business. He was not one of those young men who shake up the clothes of a visitor, and his good treatment of one unfashionably dressed visitor got a \$50,000 deposit for the firm. One of his duties now is to tour the banks of the country and get exchange accounts.

Often two people start a similar business in the same block. One will thrive while the other starves for lack of patronage. Near a New York college two young women opened manicure rooms within a few doors of each other. They had the same prices, but the grade of work differed. One woman was tactful and businesslike; the other was slovenly and offended her customers by telling them it was hard to make their hands look nice. The first one soon enlarged her quarters.

Do's and Don'ts in Mourning.
There has perhaps been no more sweeping or wise social reform than the one that has taken place so far as mourning is concerned.

No longer do people swathe themselves in wrappings of costly, fragile crepe. Even a widow's weeds are so modified that she is no more a somberly conspicuous object. Sense and good taste have banished the deeply bordered handkerchiefs and the fearsome note paper and envelope with its inch border of black. We wear mourning still as a mark of respect and as a "protection," for seeing what we wear no painful questions are asked by acquaintances. But the mourning of today is neither uncomfortable nor ugly and certainly not the fearfully expensive business it once was.

All mourning should be of the most severely simple order. Elaborately trim a dress or hat and it ceases to be mourning for all its sable hue.

Black velvet or satin is not mourning, nor whilst in deep mourning must a really delectable evening gown be worn.

Almost all jewelry is barred while black is the only wear. Dull jet pins or a buckle to the waist belt are permissible, but not gold, silver or any colored stones. Rings should not be worn, with, naturally, the exception of an engagement or wedding ring.

Never wear a colored undershirt. Nothing looks worse than to catch a fleeting glimpse of color when the wearer moves, and embroidered or "lace" stockings are also in bad taste.

Suede or dull finish gloves are equally correct. The latter have the advantage of wearing better, and a black or dark gray mackintosh must be worn.

Never adopt the ridiculous device of a hand on the left arm and imagine by this means to turn a colored coat into mourning. Such a hand has only a meaning when worn with uniform.

Mary Ann.

I studied my tables over and over and backward and forward, but I couldn't remember 6 times 2, and I didn't know what to do.

Till sister told me to play with my doll and set to bother my head.

"If you call her 'Fifty-four' for a while you'll learn it by heart," she said.

So I took my favorite Mary Ann (though I thought 'twas a dreadful shame to give such a perfectly lovely child such a perfectly horrid name).

And I called her my dear little "Fifty-four" a hundred times till I knew the answer of 6 times 2 as well as the answer of 2 times 2.

Next day Elizabeth Wiglesworth, who always acts so proud, said "6 times 2 is 12," and I nearly laughed aloud.

But I wished I hadn't when teacher said, "Now, Dorothy, tell if you can." For I thought of my doll and—sakes alive, I answered, "Mary Ann!"

For the Children

Happy Girl on Roller Skates With Her Doll.



The unusually warm winter has been a great time to thousands of children in various parts of the country because of the lack of frosts that should come in Jack Frost's train. But old Boreas has so far failed to live up to his reputation. His frigid breath he has kept to himself or blown it so gently that it has lost its power. The grown folks probably like the mild weather, but not the little ones. Constant and skating are sports too enjoyable to give up without protest. To have them cut out by the grumpy old south wind is almost a calamity. Thousands of pairs of new skates and gayly painted sleds have yet to feel the touch of ice and snow. However, grumbling will not help matters, and it is well to enjoy what you may. That is evidently what the girl in the picture thinks. She has strapped on her roller skates and taken dolly out for an airing.

How Tigers Are Caught.

Tigers are captured as cubs and also when fully grown. Often the animal hunter, to the delight of the natives, will entrap some much dreaded man-eater. The tigers are caught in large pitfalls, and various methods of securing the animals are adopted. In some cases a strong wooden trap is fixed in the pit, and when the animal falls through the lightly covered mesh at the top it traps and cages itself automatically. In others it merely falls into a big hole and has to be secured and dragged out by ropes.

In certain parts of India the natives are so daring that they will place a collar, from which hang a number of twenty foot ropes, around the neck of the newly caught tiger. To the end of each rope a man will hang for dear life and by pulling against each other guide the infuriated brute along the path they wish to follow. In this manner they literally walk the tiger to market.

A New Fudge.

Marshmallow fudge is sure to be liked by children, so for your little party make this confection at home. Place one cupful of cream and two cupfuls of powdered sugar in a saucepan and stir gently to avoid sticking or burning until the mixture begins to boil. At this point add one-quarter pound of chocolate and keep stirring until all is melted. Allow all to boil for about ten minutes, or until the soft ball stage is reached. Then put in a bit of butter (about one and one-half inch cubes) and stir until thoroughly mixed.

Take the pan from the fire and beat quickly for six minutes longer, then pour into a buttered pan containing marshmallows, nuts and candied citron.

These are scattered through the fudge. Some prefer candied cherries cut into halves to the citron, but it is a matter of taste.

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A Novel Soup.
Almond and celery soup makes a delicious luncheon dish. You must cut a bunch of celery into small pieces and put over the fire with one quart of cold water, six peppercorns, two bay leaves, a little onion juice, a slice of lemon, salt to taste, and a stick of cinnamon. Cook all together for an hour, strain and put over the stove again.

When heated stir in a cupful of cream or rich milk and a teaspoonful each of flour and butter, blended. Mix smoothly and then add about one-quarter of a cupful of blanched almonds pounded to a paste. Allow the whole to boil just for a second and then serve.

Chocolate Whipped Cream Pie.
Beat separately whites and yolks of four eggs, pour yolks into whites, add one cupful sugar, one-half cupful potato flour, one-half teaspoonful soda and one teaspoonful cream of tartar, fold the dry ingredients into eggs very carefully. Bake in two Washington pie tins.

Cream. Make syrup of one table-spoonful each, two of sugar, two of water by cooking until smooth. Let cool slightly and pour into one cupful heavy cream. When thoroughly cold whip as plain cream. Flavor with vanilla and put in middle and on top of pie.



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