

Society

Mrs. John Haar, and Mrs. A. J. Miller, have returned from their trip to the State.

Mr. and Mrs. Lucius Hanson and daughter, Katherine Augusta, have moved from Wrightsville Beach, where they spent the summer.

Mr. and Mrs. Holden K. Farrer announce the birth of a son, H. K. Jr., at Evanston, Ill., Tuesday. Mrs. Farrer prior to her marriage was Miss Vollers, of Wilmington.

Gilchrist-Victor Invitations.
Cards reading as follows have been received here:

"Mr. and Mrs. Henry McLeod Victor request the pleasure of your company at the wedding reception of their daughter, Ellen Rives and Mr. John William Stuart Gilchrist, on Wednesday, October 10th, at half after seven o'clock in the evening at their home on the Plaza, Charlotte, North Carolina. R. S. V. P."

Accompanying card:
"Mr. and Mrs. Henry McLeod Victor request the honor of your presence at the marriage of their daughter on Wednesday, the tenth of October at seven o'clock at Saint Martin's church." Enclosed is a card to be presented at the church door.

The marriage of Miss Victor and Mr. Gilchrist, two of Charlotte's most prominent and popular young members of society, will be a brilliant event.

Mr. and Mrs. J. N. Highsmith announce the birth of a son, James, Junior.

D. A. R. Invitations
Mrs. Charles W. Tillet, of Charlotte, state regent of the D. A. R., has received an invitation to attend the state convention of the Connecticut Daughters. The handsome card, bearing the D. A. R. emblem in the upper left-hand corner, reads as follows: "The State Regent and Daughters of the American Revolution of Connecticut request the honor of your presence at their thirtieth state meeting to be held by invitation of Lady Fenwick chapter, at Cheshire, Connecticut, on Friday, October 12, 1923. Kindly respond to Miss Alice Lee Coe, state corresponding secretary, 60 Hinsdale avenue, Winsted."

Mrs. Tillet is also in receipt of an invitation from the Pennsylvania Daughters, which reads as follows: "The State Regent of Pennsylvania and the Pennsylvania Daughters of the American Revolution request the honor of your presence at the annual state conference to be held in Lancaster, on October 22-25, 1923."

Dutch Supper at Trinity Church
At Trinity church Friday evening at 7 o'clock the men of the church and congregation will be entertained at supper by the ladies of the church, but the hospitality of the ladies covers service only. Everybody who eats pays. However, from past experience, no one will regret what it costs on this occasion. This autumn "get together" is arranged for the men of the church and their friends to talk over matters of general interest in the affairs of the congregation. There will be general good fellowship and a good time will be had by all who sit in.

Prepare now for the opening of our new series, October 6th. Orton Building & Loan Association.



Comfort Baby's Skin With Cuticura Baths
Don't let your baby suffer or fret because of rashes, eczemas, irritations or itchings. Give him a warm bath, using Cuticura Soap freely. Then anoint affected parts with Cuticura Ointment. The daily use of Cuticura does much to prevent these distressing troubles.
Sample Free by Mail. Address: "Cuticura Laboratories, Dept. 509, Malden 46, Mass." Sold everywhere. *Caution: Ointment is not for internal use. Cuticura Soap shaves without lather.*

Good Looks and Extra Value in Fine Silk Hosiery
To get both, visit our hosiery section and take the new Allen A Pure Thread Silk, all the prevailing colors, snug fit, greater wear and at prices that you will welcome.
Every Pair Guaranteed by Us
A. D. BROWN COMPANY

Mrs. Hayward Clark is expected to return home next week from Saratoga, N. Y., where she has been spending some time.

Miss Kate Cumming left Thursday for Richmond, where she will take a course in Sunday school work at the General Assembly Training school.

Miss Kate Cheshire, of Tarboro, returned home Wednesday after a visit here to Mr. and Mrs. J. Lawrence Sprunt.

James Cheshire, of Raleigh, was a business visitor here Wednesday.

Friends of Mrs. Graham Kenan will be interested to learn that she landed Wednesday in New York from an extended trip abroad.

Mrs. Thomas L. Smith and little daughter, of Charlotte, will return home Friday, after an extended stay at the Parsley cottage, at Wrightsville Beach.

F. G. Battle, of New Bern, is spending a few days here on business.

Tom Meares has gone to Raleigh on a business trip.

J. A. Elmore has gone to Vanceboro and New Bern for a few days on business.

Miss Jane MacDonald, of Raleigh, has returned home after a visit to friends here. Miss MacDonald also spent some time visiting at Fayetteville.

Miss Jane MacMillan is expected to return Saturday from Fayetteville, where she is now visiting Miss Margaret Huske.

HELENE IS SINGLE AGAIN



Helene Chadwick, movie star, has divorced her second husband, William Wellman. Once before she cut the tie that binds from Louis H. Fontaine of Auburn, N. Y., whom she married in 1915.

Sister Marys Kitchin

By Sister Mary

QUICK BREADS
A loaf of bran or graham bread dressed up with nuts or raisins helps out a scanty meal and proves a friend indeed to the busy housekeeper in canning season.
These breads are quickly and easily made, are highly nutritious and can be used in place of dessert.
A tiny dainty sandwich served with afternoon tea, hee hot tea or ice, will appeal to any caller if the bread be bran. For she who would "eat and grow thin" may eat bran bread with impunity.
And a generous piece of this same bread generously spread with butter or sour milk, half cup molasses, half cup chopped nut meats, half cup seeded raisins, half teaspoon soda, teaspoon salt. Mix bran, flour and salt with nuts and raisins. Add molasses; dissolve soda in milk and add to first mixture; beat well and turn into a buttered and floured bread pan; bake an hour in a slow oven. This is a simple wholesome bread without eggs that can be served any time during the day. Small buttered sandwiches are very nice to serve with the dinner salad.

Bran Bread
Two cups sterilized bran, one cup whole wheat flour, one cup butter milk or sour milk, half cup molasses, half cup chopped nut meats, half cup seeded raisins, half teaspoon soda, teaspoon salt. Mix bran, flour and salt with nuts and raisins. Add molasses; dissolve soda in milk and add to first mixture; beat well and turn into a buttered and floured bread pan; bake an hour in a slow oven. This is a simple wholesome bread without eggs that can be served any time during the day. Small buttered sandwiches are very nice to serve with the dinner salad.

White Nut Bread
Three-fourths cup sugar, one egg, one teaspoon salt, one and a half cups sweet milk; four cups flour, four teaspoons baking powder, one cup broken nut meats. Beat egg well with sugar and salt; mix and sift flour and baking powder; add alternately with milk to first mixture; stir in nuts and mix thoroughly. Turn into a buttered and floured bread pan and let rise in a warm place for 20 minutes; bake 45 minutes in a moderate oven.

Graham Nut Bread
Two cups graham flour, cup white flour, teaspoon salt, tablespoon brown sugar, cup nut meats, two tablespoons molasses, teaspoon soda, tablespoon hot water, one and a half cups sour milk. Mix graham flour and white flour with salt, sugar and nuts. Add sour milk and molasses and mix thoroughly; dissolve soda in hot water and stir into mixture. Turn into buttered and floured bread pan and bake 45 minutes in a hot oven.

Boston Brown Bread
Two cups graham flour, cup white flour, two cups corn meal, cup molasses,

cup sour milk, cup sweet mil k, teaspoon soda; two teaspoons salt, tablespoon melted butter. Mix graham flour, white flour and corn meal with salt. Dissolve soda in sour milk and add to first mixture. Add remaining ingredients and mix thoroughly. Turn into buttered and floured baking powder cans and steam three hours. Then bake in a moderately hot oven for 15 minutes.

PUMPKIN PIE
"When the frost is on the pumpkin" most men-folk begin to think it's time for pumpkin pie. And most of these men, who know nothing whatever about the baking of these pies, have very definite ideas on the subject. They agree that the pies should be "thick," meaning an inch and a half deep, that they should be creamy and smooth and not too stiff, but by no means "watery." And then they disagree when it comes to seasoning. Some like them dark with spice and others say "No mixture of strong spices in my pumpkin pie."
So for the benefit of the woman who "strives to please" these recipes are offered.

Yankee Pumpkin Pie
Cut pumpkin in narrow strips. Remove seeds and pare. Cut in dice. Put in a kettle and stew covered until tender. Enough water to prevent burning must be added to the pumpkin.

An iron kettle is best to stew pumpkins in because the pumpkin can be cooked drier and acquire a darker color without burning or scorching. It takes almost a day to "stew" a pumpkin. Rub through a colander or put through potato ricer.

Puffy Pumpkin Pie
One cup of sifted pumpkin, 1 egg, 2 cups milk, 2-3 cup sugar, 1 scant teaspoon ginger, 1-2 teaspoon salt, rich pastry.
Line a deep pie pan with a rich pie crust. Beat egg slightly. Mix sugar, salt and ginger and beat into egg. Add pumpkin and mix well. Stir in milk. Blend perfectly and pour into pie shell. Put into a hot oven to bake the crust quickly. Reduce heat and bake until the pie is firm to the touch. This rule is for an eight-inch pie pan. If a larger size is used add more milk and sugar, salt and ginger. If three pies are needed 2 eggs, 2 1-2 cups pumpkin, 2 cups sugar, and milk to fill the pie pans is a good rule. One tablespoon ginger should be mixed with the sugar. If spices are desired add them to taste.

Pie With Meringue
One cup sifted pumpkin, 2-3 cup sugar, 3 eggs, 2 cups milk, 1-2 teaspoon ginger, 1 teaspoon cinnamon, 1-2 teaspoon salt, pastry.

Beat yolks of eggs with sugar, salt and spices. Add pumpkin and milk and cream and mix thoroughly. Beat whites of eggs until stiff and dry and fold in mixture. Turn into a deep pie pan lined with rich pastry and bake in a hot oven at first and a slow oven to prevent the custard from watering.

Mystery of Meat Packing
Morris employees elect representatives to meet with representatives of the management in discussing and determining matters of mutual concern. Employees have a voice in fixing wages and working conditions.

Sausage
With the coming of cold weather, pork may be introduced into the diet. While this delicious meat is more difficult than beef to digest, a moderate use of it can do no harm to the ordinarily healthy person.
If pork is well done and accompanied by the proper dishes there is no reason why chops and roasts should not appear on most dinner or luncheon tables once a week.
The amount of fat in other foods served in a meal with pork should be decreased. Sausage is almost one-third fat pork, so choose vegetables lacking in fat. Use the salad as a simple green or fruit salad with a French dressing and the dessert a custard of rice or fruit tapioca.
These recipes for sausage may be new to you. They provide a meat course lacking in protein but rich in fat, so supply the deficiency in the dessert.

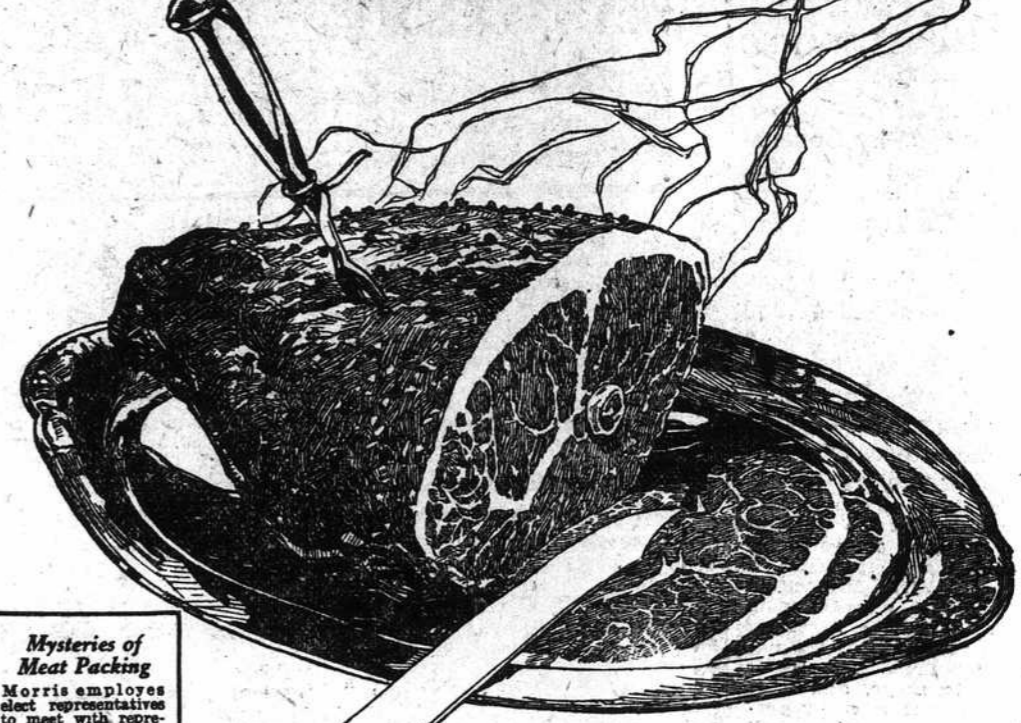
Stuffed Apples
Four large apples, 1-2 pound bulk sausage, whole cloves.
Wash apples and remove cores. Stick a few cloves into the flesh of the apples. Fill cavities of apples with sausage. Put in a baking dish with a very little water. Cover and bake in hot oven for 20 minutes. Reduce heat and remove cover and bake an hour in a slow oven. Baste with the juice in the pan.

With Candied Apples
One pound sausage, 4 apples, 1 cup vinegar, 2 cups brown sugar, 1 teaspoon cinnamon, 1-2 teaspoon cloves, cracker dust.
Small sausages or ling sausage should be used. Dip sausage in boiling water to cover and let simmer half an hour. Drain and put in a hot frying pan. Prick with a fork and fry half an hour, turning frequently.
Make a sirup of the vinegar, brown sugar and spices. Pare apples and remove cores. Cut in slices one-fourth inch thick. Drop in boiling sirup and cook until clear. Remove from sirup and roll in cracker dust. Brown quickly in hot sausage fat and serve around sausage.

Sausage Rolls
Four small sausages, 1 1-2 cups flour, 1 tablespoon lard, 1-2 teaspoon salt, 3 teaspoon baking powder, milk to make a soft dough.
Parboil sausages for 10 minutes. Cool and remove skin. Mix and sift flour, salt and baking powder. Rub in lard with tips of fingers. Cut in milk with knife. Roll on a well-floured board to about one-half inch thickness. Cut in oblong-shaped pieces large enough to completely cover each sausage. Roll and pinch edges together. Prick top of each roll several times with a fork. Bake 45 minutes in a moderate oven.
Serve with scalloped or creamed potatoes, caramel custard or prune whip.

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when it makes you eat like a hungry boy and brings back the color to our cheeks. You can soon feel the strengthening, invigorating effect of GROVE'S TASTELESS CHILL TONIC. 60c.—Adv.

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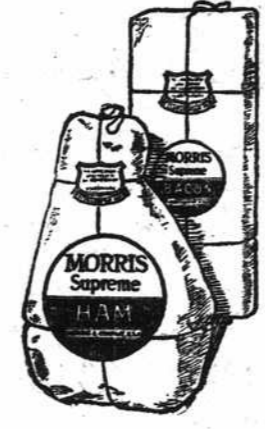
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Ask your dealer for Supreme Ham and Bacon—and insist on getting it; it pays.

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Mystery of Meat Packing
Morris employees elect representatives to meet with representatives of the management in discussing and determining matters of mutual concern. Employees have a voice in fixing wages and working conditions.



M-9

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