

Society and Personals

Friends of Mrs. Montgomery and her daughter, Miss Kate Lois Montgomery, who spent several weeks in Asheville, the guest of Miss Elsie Anderson, will be interested in the following account of a brilliant reception taken from the Spartanburg Herald of yesterday. Many of the guests noted are well known in Asheville.

The social season of the fall was ushered in yesterday afternoon, when Mrs. Walter S. Montgomery entertained at a beautifully appointed tea at her handsome home on Pine street, when she assembled nearly 200 friends to meet two of the season's most charming brides, Mrs. Jen W. Montgomery and Mrs. Wardlaw Smith, recent and attractive acquisitions to the social circles of the city.

Fashioned on spacious and lovely architectural lines, the home lends itself to beautiful decorative effect.

The approach of autumn was heralded in the exquisite decorations, which spread out in a panorama of loveliness in every direction. Mrs. Charles O'Neal and Mrs. Webb Thompson welcomed the guests at the door and invited them into the front drawing room. In the line were: Mrs. W. S. Montgomery, Mrs. Ben W. Montgomery, Mrs. Wardlaw Smith, Mrs. W. J. Britton, Mrs. Spencer Rice of Union, and Mrs. George Rush of Greenwood.

Pink Killarney roses, rose-shaded lapers and masses of ferns produced a lovely background for these beautifully gowned women, who composed the receiving line.

Mrs. A. B. Calvert, Mrs. T. L. Goff, Miss Scott and Mrs. W. P. Irwin asked the guests into the dining room, where floral decorations and artistic effect reached its height.

Among those assisting in the library were: Mrs. A. L. White, Mrs. J. H. Sloan, Mrs. H. E. DePass, Mrs. Rice, Mrs. DuPro Burnett, Mrs. L. J. Blake, Mrs. Marnix, Mrs. Emma Walker. A veritable study in gold and red seemed this apartment, with its masses of golden rod, salvia red and yellow dahlias, running riot and arranged in artistic profusion. Mrs. Robert Dodgen and Mrs. Siler gracefully presided at the punch bowl.

The regular dinner dance will be held at Grove Park in this evening as usual. The dance promises to be well attended, as many visitors have arrived at the hotel this week, among them several society girls from the south. A number of dinner parties are also planned for the evening.

The Saturday Music club will meet in the churchhouse of the First Presbyterian church, Saturday afternoon, at half-past three o'clock. The following program will be given: Harp Solo..... Mrs. Halst Paper..... Musical World in 1880 Mrs. Burdick.

Piano—Faust Overture.....Gounod Mrs. Davis and Mrs. Smith. Song—Ave Maria, Otello.....Verdi Mrs. Dunn. Piano—Harlequin.....Homer Bartlett Mrs. Elias. Songs—(a) O. Golden Hour.....Jensen (b) Thine Eyes So Blue.....Lassen Mrs. Meacham.

Duets—(a) Wanderer's Night Song.....(b) The Night.....Rubinstein Mrs. Anderson and Mrs. Holst. Piano—Petrarch's Sonnet—No. 2.....Miss Westall. Song—Panis Angelicus.....C. Franck Mrs. Hamilton.

Trio—From "Mikado".....Sullivan Miss Siler, Mrs. Claretie and Mrs. Collins. Songs—(a) Du bist wie eine Blume.....Rubinstein (b) Der Asra.....Rubinstein Mrs. Brown. Violin—Zigewerweisan.....Saraaate Mr. Connell. Piano—Variations Symphonique.....Miss Atkins and Mrs. Whiting.

The annual tournament for the men's golf championship of the Asheville Country club will begin Saturday, October 4, with a qualifying round, to be followed by match play Monday, Tuesday and Wednesday, weather permitting. Those making the eight lowest scores in the qualifying round will be eligible for the championship, while the next eight will contest for a cup offered for the second class. Contestants may select their own partners, and may play their round, morning or afternoon, on Saturday. Entries must be made with the secretary and their scores returned to him.

Dr. and Mrs. Clyde E. Cotton have leased the home in the Forest Hill section, formerly occupied by Mr. and Mrs. F. Flaxington Harper, and will make it their home for the winter.

Mr. and Mrs. Nicholas Headley will leave today to spend the weekend in Charlotte, returning to Asheville on Monday.

Mr. and Mrs. J. C. M. Valentine and family have moved to Morganton, N. C.

Mrs. Laura G. Stikeleather, of Stateville, is the guest of her son, Mr. James G. Stikeleather, on Church street.

Mr. Goldy, who has been a visitor to Asheville for some weeks, returns today to St. Augustine.

Mrs. Stanley, of New York, who spent the summer in Asheville, having a residence on Church street, has returned home.

Miss Carrie Myers, who has been the guest of Judge and Mrs. Thomas A. Jones on Pearson drive, returned yesterday to Wilmington.

Mr. and Mrs. James G. Stikeleather and children, who spent the summer in Weaverville, have returned to their home on Church street.

Mr. and Mrs. C. H. Randle, of Chicago, arrived yesterday to spend several weeks at Grove Park inn.

Mrs. Maggie Siler, of Texas, who spent the summer in Weaverville, is now the guest of Mrs. E. J. Aston on Church street.

Mrs. Laura Jamison, of New Orleans, who spends her summers in Asheville, has returned to her home.

Miss Katherine Horner left on Wednesday for Washington, D. C., where she will attend the National Cathedral school.

Mrs. T. H. Bell and daughter, Miss Sara Bell, of Atlanta, who spent the greater part of the summer at Grove Park inn, will arrive today at the hotel.

The Misses Willis were in the city yesterday from Rossergan.

Mr. Malcomb Fuller, of Busbee, spent the day with friends in the city yesterday. Mr. Fuller will leave shortly to visit friends in Salisbury, later going to New York city to visit his old home.

Mrs. Raymond Lockwood and children, who had a cottage on Soco street for the summer, have returned to East Orange. Mrs. Lockwood is the daughter of Mrs. J. J. Brown, of Cumberland avenue, and spends every summer in Asheville.

Mr. and Mrs. Edgar A. Fordtran, of New Orleans, who have occupied Fox Hill cottage in Albemarle park, have returned south. Mr. and Mrs. Fordtran will return to Asheville next summer.

Miss Lula L. Mason, of Washington, D. C., arrived yesterday to spend the month of October.

Mr. and Mrs. Morris Bow, of Cleveland, are visitors in the city.

Mrs. Grace Lindsey, of Knoxville, arrived this week to visit friends.

Mr. and Mrs. T. R. Round, of Michigan, are spending a week at Battery Park.

Mrs. J. P. Sawyer is visiting a relative who is ill at Edneyville.

Mr. and Mrs. C. A. Wood, of Atlanta, are spending some time with a party of friends at Grove Park inn.

Miss Maude Hinton left yesterday afternoon for Charlotte, where she will visit friends for a week.

The Allansand cottage industries, beginning October 1, will be open daily from 9 a. m. to 5 p. m. Advt. It.

BILTMORE LIVERY. TELEPHONE 81.

Low Cost Menus

SATURDAY.

Breakfast.

Pears Codfish Balls Cream Toast Coffee

Luncheon.

Tomato and Corn Pudding Parsnip Rolls Apple Sauce Cookies Tea

Dinner.

Baked Beans with Cheese Grape Catsup Re-heated Parsnip Rolls Prune Salad Pickles

Breakfast.

Codfish Balls—To one cup of boiled codfish chopped fine add two cups or more of mashed potatoes. Moisten with one beaten egg, or two or three tablespoons of sweet milk. Season with pepper and a little butter. Make small flat cakes; flour, and fry a delicate brown in hot dripping or lard.

Luncheon.

Tomato and Corn Pudding—One cupful of cooked corn, one cupful of sliced raw tomatoes; four tablespoonfuls of butter, four tablespoonfuls of breadcrumbs, one tablespoonful of sugar, and seasoning of salt and pepper. Mix and pour into a buttered baking dish. Sprinkle a few breadcrumbs over the top, dot with small pieces of butter and bake for half an hour in a moderate oven.

Parsnip Rolls—Boil two large parsnips until they are tender, then press through a colander; add one quart of hot milk, one teaspoon of salt, half a cup of butter, one yeast cake mixed with a quarter of a cup of sugar, and enough flour to make a stiff batter. Allow the dough to raise to twice its original size, then knead some flour into it and let it raise for ten minutes, then bake for twenty minutes in a hot oven.

Dinner.

Baked Beans with Cheese—Prepare the beans as for ordinary baking and add a small onion shaved very thin. Place in the baking dish, cover and bake until twenty minutes before removing; then cover the top with a thick layer of thinly sliced American cheese; cook until melted and brown.

Grape Catsup—Boil five pounds of grapes and press through a colander. Add two and a half pounds of sugar, one pint of vinegar, two tablespoons of cinnamon, one tablespoon of cloves, and one teaspoon of salt. Boil until thick.

Carrot Pudding—Take two large, raw, grated carrots, three cupfuls of breadcrumbs, six tablespoonfuls of flour, six heaping tablespoonfuls of chopped suet, half a cup of Sultana raisins, one cup of stoned and halved dates, a quarter of a cup of chopped citron peel, one teaspoon of powdered ginger, three well beaten eggs, half a teaspoon of salt, half a cup of molasses and one cup of milk. Mix into a buttered mold cover with a buttered paper and steam for three hours. Serve hot.

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NO ALUM IN ROYAL BAKING POWDER

ALL POSSIBLE IS BEING DONE FOR THE COTTON MEN

President Tells Delegation Treasury Department Has Done Its Best.

NO LEGISLATIVE PLAN SUGGESTED

McAdoo Irrevocably Opposed to State Banks Issuing Currency.

WASHINGTON, Oct. 2.—President Wilson informed the committee consisting of Congressman Pou of North Carolina, Senator Smith of Georgia and Congressman Henry and Lever, who called at the white house today to discuss the cotton situation, that he was informed by Secretary McAdoo that the treasury department is doing everything that can be done by the government to relieve the situation. He did not suggest to the committee any legislation that would further aid the government to that end. It is the general belief in Washington that everything possible has been done in a legislative way to help the situation.

Opposes Idea. Secretary McAdoo told the committee composed of Congressman Small of North Carolina and several others who conferred with him with a view to having him recede from his opposition to the plan to allow state banks the same privileges enjoyed by national banks in the issuance of emergency currency under the Freeland-Aldrich act that he is irrevocably opposed to the proposition. The committee then told McAdoo that "despite" the unfavorable report made on the bill for that purpose by the banking and currency committee they would use every effort to secure its passage by the house.

Meet Today. A meeting of the North Carolina delegation has been called for ten o'clock Saturday morning in Senator Overman's office to discuss the cotton situation. The North Carolina

Farmers' union has called on the delegation to support the Henry bill appropriating \$500,000,000 to buy cotton, and the delegation will meet to decide its attitude on that matter. At a similar meeting held two weeks ago it practically turned the proposition down.

J. R. Collie, secretary of the state executive committee, spent today in Washington in connection with the work of his committee. He stated that the political condition in the state is highly satisfactory and that the outlook in every district could not be brighter.

Congressman Doughton has returned to Washington after the joint debate with Linney, his republican opponent. Doughton said he will have a series of joint discussions with Linney after congress adjourns about October 17.

Winnipeg promoters are trying to arrange a match between Freddie Welsh, the lightweight champion, and Pal Brown, of Hibbing, Minn.

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