

NEWS of SOCIETY

Social news must be in the hands of the society editor by 2:30 p.m. Due to the fact that the social page is made up before noon, it is practically impossible to insert stories after that hour. Hereafter, items, no matter how important they are, that are delayed beyond that hour, will not be printed until the following day—News Editor's Note.

Unusual



The unusual coat is hard to find, but here it is. Just one more and a lady can have a beautiful, unusual coat. The coat is made of the finest material.

The home of Mrs. Kochenauer was the scene of a delightful tea Wednesday afternoon when the W. R. C. met. Fancy work and musical numbers were the order of the afternoon and at the close of a very enjoyable time by everyone delicious refreshments were served by the charming hostess.

Those present were Mrs. W. E. Keena, Mrs. Thelma, Mrs. H. B. Nye, Mrs. P. J. Bartlett, Mrs. S. S. Brennan, Mrs. Harry Turner, Mrs. Fred Gales, Mrs. H. G. Hale, Mrs. Francis Plumb, Mrs. Laura Davis, Mrs. Edith Haynes, Mrs. Martha Cook, Mrs. A. P. Nelson, Mrs. C. H. Higgins, Mrs. B. C. Bray, Mrs. O. W. Jones, Mrs. Jessie Dabner, Mrs. M. D. Pickett, Mrs. Anthony Wright and Mrs. Geo. Bolding.

The Missionary Society of the Methodist church spent an unusually interesting afternoon yesterday when they met at the home of Mrs. Fred Smith. There was a large attendance and following the regular hour of business a pleasant social hour was enjoyed and delicious refreshments served. Several visitors were also in attendance.

The Kaffee Klatch club will meet tomorrow evening at the country club with Mrs. M. B. Donohue and Mrs. Carl Helm as hostesses. Extensive plans are being made and a good time is assured for all who attend.

The Greenwood Parent-Teachers Association will hold its regular monthly meeting Friday afternoon, April 25. Everyone is cordially invited to attend.

Saturday's Hotel Corp dinner was of exceptional interest to all. Those who were in attendance and a very large number. Mrs. Elmer Grant, Keith gave an address that was of great benefit and appreciated by all present. Mrs. Clara Green and Mrs. H. B. Cleaver rendered a piano duet, responding to a very pleasing way some reminiscences of Abraham Lincoln. Kimball A. Douglas, General

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Women Devotees of Nicotine Help Sales

CHICAGO (INS)—The increased addition of women to the cigarette has boosted the consumption in the United States more than seven billion.

This according to an authentic survey which declares more than fifty billion cigarettes were smoked in the United States last year. This is seven billion more than in 1922 and includes only "filter made" cigarettes, not taking into consideration those consumed by the advocates of "roll your own."

The year showed an increase of fifty-five billion over the cigarette production figures for 1923, including cigarettes for export.

In 1924, according to the report the United States was producing annually eight and one-half billion cigarettes. In 1917 the total production was in excess of forty-four billion, of which thirty-seven billion were consumed domestically. In the last thirteen years, the report shows an increase of 422 per cent in cigarette production and an increase of 27 per cent in cigar production. Population increased but 18 per cent.

Production of smoking tobacco has increased from 5,000,000 lbs. in 1897 to 329,824,745 pounds in the first 21 months of 1923. The new tobacco gradually are being allowed off the market, the report states.

Hints for the Housewife

IN PLACE OF ANGEL CAKE
(By Helen Harrington Downing)

The idea of rolling others about all delicious white loaf cake cannot be in after a neighbor had just dropped in as I was about to make this cake, requesting that I give her some new cake recipe. She said she had made the same three-layer cake with chocolate frosting, so long that her family was actually tired of it.

A great many housewives do have this habit. They find some recipe that always turns out pretty well and they bake the same cake week after week. Everyone enjoys a good piece of cake, but any kind of cake you might buy, but a delicious piece of cake that fairly melts in your mouth, either with a chocolate glaze frosting or a plain white frosting, or without any frosting at all.

I have been told by a great many women that while their husbands like cake they do not care for the heavy frostings. Some like the simple cake, some prefer the sponge, others the old-fashioned gingerbread, but the majority seem to be in favor of a plain white loaf cake, not unsimilar to an angel cake.

I have tried the following recipe on my family and find it pleased them more than any cake I have baked in a long time.

White Loaf Cake

1 cup butter
1 1/2 cups sugar
4 egg whites
2 cups flour
3/4 cup milk
2 level teaspoons baking powder
1 teaspoon almond extract

Sift flour alone and measure; add baking powder and sift five or six times. Sift sugar, then measure. Cream butter, add sugar a little at a time, mixing very thoroughly. Then add milk and flour alternately, fold in carefully the egg whites beaten until very stiff, then add flavoring. Bake in ungreased pans in an oven (325 degrees F.) forty to fifty minutes.

I find from talking to women at the various clubs, and from reading letters from others, or in conversation, that the majority of them are so rushed when they use the white loaf cake they put it together in a most hurried manner neglecting to do the things that are so essential to have a perfect cake. They are the little things which do not take much time, but which guarantee against waste of ingredients.

Here are just a few things that will make an ordinary white loaf cake as delicious as an angel cake or even better when you stop to realize that an angel cake is a little inclined to be tough.

In following this recipe here are some points to remember. In fact, they hold good for the average cake.

First: Sift your flour before measuring.

Second: Tear into square sheets of wrapping paper to use in sifting the flour and baking powder together. You will find if you sift them five or six times it will improve greatly the texture and lightness of the cake and it will take only a couple of minutes to do this. Simply sift the flour on one sheet of paper, then pour it back into the sifter placed on the other sheet and then back and forth this way until completed.

Third: Cream the shortening in the bowl, using a wooden spoon, until it is very soft before adding any sugar.

Fourth: Add the sugar a little at a time while creaming with the butter, and not all at once.

Fifth: Add the milk and flour alternately so as to avoid a lumpy batter.

Sixth: Fold the thoroughly beaten egg whites in the last thing, being very careful to fold and not stir. There is a great difference. Bake in two ungreased loaf pans about 1 1/2 inches long by 4 1/2 inches wide by 2 1/2 inches deep (top measurements) or nearly that size. The cake seems to bake better in those pans than in one large, round, deep angel cake pan and cuts to better advantage.

Before putting the cake batter into the oven slip the pans down on the table so as to jar out any air bubbles in the batter. This will also prevent the cake from being taller on one side than on the other, providing, of course, you are baking in an oven in which the temperature is even. That is, not hotter on one side than on the other.

Bake by temperature. If you are using a medium setting baking powder and a stove on which there is an oven regulator, set the temperature for 350 degrees F., and when the oven thermometer registers that degree of heat, put your cakes on the center rack of the oven and do not disturb them until they have finished baking (about 50 minutes for this cake).

For all baking use an oven thermometer, whether your stove is equipped with an oven regulator or not. One is soon able to learn to regulate the heat of the oven so as to hold a temperature at any desired point.

Well, why not have rich ambrosia? The man who can't get a million probably isn't a diplomat, anyway.

43-POUND SALMON CAUGHT
ROSEBURG, Ore. — With a broken trout pole, a light line and a three-barbed No. 4 spinner, Mrs. H. H. Nichols of Roseburg landed a 43-pound fishhook salmon at the forks of the Umpqua river. Mrs. Nichols was trolling with her husband when the salmon struck her light outfit. She fought the big fish for an hour and 15 minutes before she finally got it to the boat where it was possible to land it.

SEES HUSBAND WHO TOOK BOOZE TO BED WITH HIM
SACRAMENTO, Cal. (INS) — This a husband the right to take his liquor to bed with him?

Mrs. Belle Ballentine, a Sacramento wife of a few months, says she has brought suit for divorce here against G. A. Ballentine.

Mrs. Ballentine claims that her husband took his bottle to bed and indulged freely almost every night. When she protested, Ballentine told her to find a new bed, she asserts.

MAKE SYNTHETIC WOOD
SYRACUSE, N. Y. (INS)—Students at the New York State College of Forestry, Syracuse university, are experimenting with the manufacture of synthetic wood. The product of their manufacture is like wallpaper in appearance.

The day will soon come, they say, when junk dealers will collect discarded old boards, broken-down furniture, leaves, twigs and old boxes and barrels, all of which will be manufactured into new lumber.

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MOTHS EASY TO MISLEAD WITH IMITATION CAMPHOR

ESSEN, Germany (AP)—Millions of "camphor" or moth balls, rolling about the world today, are not true camphor spheres at all, according to German scientists who were responsible for the production of a synthetic product which has developed various kinds of experts including the well known moth.

Most of the real camphor comes from camphor trees growing on the jungled mountain slopes of the interior of the island of Formosa of the China coast. True camphor is just as "good" for moths, it is contained by the chemists, as the real thing, but not quite so beneficial. It is admitted, for "holds in the head."

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