PITTSBURG DISPATCH, SUNDAY, DECEMBER 18, 1892.

THE NEWS OF SOCIETY AND FASHION. A CHRISTMAS DINNER.



THE GOWN OF MANY COLORS.

The winter's round of gnieties for the exclusive circle of Pittsburg and Alleghenv was commenced last Monday at the Pittsburg Club Theater. It was the reception and ball given by Mrs. Harmar D. Denny to induct her niece, Miss Bell, niece of Mrs. Arthur W. Bell, into society. It was one of the most brilliant coming-out balls ever given in this city, and it was the more interesting as the first large entertainment of the winter in the Pittsburg Club building. Some of the most beautiful gowns ever seen in this city were worn at the reception.

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Mrs. Denny and Miss Bell were in white silk, in the Empire mode, and the other ladies were in gowns of various rich materials and hues, set off by brilliant jewels and rare flowers in all by brilliant jewels and rare flowers in all degrees of floral beauty. Miss Lelia Laughlip and Miss Childs assisted the debutante and Mrs. Denny in receiving and Mr. Oliver O. Page, Mr. Frank Scott Wil-lock, Mr. Wynn R. Sewell and Mr. A. Gar-tison McClintuck led the formers of the rison McClintock led the figures of the German, Mr. Page led out Miss Bell in the first figure, of course, and it was then that the beauty and grace of the young lady were most noticeably displayed. The guests included virtually all the prominent society people of the two cities, and it was conceded that a more successful social entertainment was never given in Pennsyl-

Much pleasurable anticipation is mani-

velvet ceinture that started under the right velvet ceinture that started under the right arm and ended at the waist line under the left, and hung in deep fringe on the lower edge of the same ceinture. The white rib-bon joined the green ribbon, and together they stood out in a small bow on each shoulder, in another on the right arm, in still one more on the right side of the bod-dice, and finally in one of great length at the left side folling from the velvet. In the left side, falling from the velvet. Is rour imagination equal to the task of ad-justing these details and constructing a beautiful gown therefrom? It not, gaze upon the pictured whole at the head of this

A leap-year party is to be given at the Linden Club House next Thursday evening by the lady triends of the Orinda and Al-hambra Ctubs, Mrs. William Bates, Mrs. Lewis Anshutz and Mrs. Harry Wyatt being the chaperones. The first fortnightly dance of the season

at the Pittsburg Club is announced for tomorrow evening. The list of patronesses includes the names of many of the best known society ladies of the city.

The blushing buds of the holiday season have their Christmas gowns all prepared. One seen last week was of pink gauze, lightly embroidered with silk dots. The skirt was draped to some little extent, and bordered at the foot with two broad bands

Western avenue, for his son, James, and a host of his young friends. The spacious perfors covered with erash, decorated with performed with erash and detail and vocal music and dancing. A dainty supper was served. The guests were: Mr. and Mrs. Hawthorne, Birdie Shields, Margite Jennie and Lizzie Hood, Lizzie Hood, John Miller, James A Shields Hord, Messrs, Charles Watson, flive and Benny Dunn, George Hood, John Miller, James A Shields Morris and Henry Netting, Howard Haffner, Minate Catherin Messer, T. M. Latimer, Merril De Trance, Prot. Charles Couch, Rev. R. A. Cutler, Mr. Thompson, Herman Moster Roberts John and Todd Hawthorne and Master Robert Stields. of roses, separated by a fine plaiting of pink chiffon. The bodice was the pretty part of however, for over a plaiting of chiffon which formed a berthe were laid two thick rows of the same pink roses. One lay right against the low-cut neck, the other a little below, but curving up on each side, finally touched the upper one on the shoulder, so that the plaiting could fall loosely. Then over the roses, starting at the top band and arms, melting into the fullness of the waist itself. This little corselet was the chief A very pleasant surprise party was given in honor of Miss Maggie Rooue at Erner's charm of the dress, and added the youthful appearance necessary, for a very young girl Hall, Thirty-fourth street, on Friday evenwas to wear it.

Foulk's house.

iam Hatton.

Matthews, Mrs. C. M. Breuheiser, Mrs. Charles Breuheiser, Mrs. Prosser and Mrs. Frye. Over 40 couples indulged in the pleasures of the evening. Another enter-tainment will be given Christmas week.

There was a very pleasant gathering at the residence of Charles N. South, Onservatory Hill, on Thursday evening in honor of Miss Frances South, who celebrated her 16th Miss Frances South, who celebrated her 16th birthday. Among the invited guests were: Mr. and Mra. E. Sharman and son, John Irwin, Mr. C. Mahaffy, N. Hawley, Harry and Will Nelnous, Ed. Brown, Thomas Stew-art, M. C. Smith, Master John Stewart, Miss Maggie Stewart, Gracie Webster, Berthn Pinkerton. E hei Robinson, Edma and Clara Nye and Lida Lynn. Music and dancing was enloyed until the wes small burns. A Collaenjoyed until the wee sma' hours. A colla-tion was served at 11 o'clock.

> One of the quiet but very pretty weddings of the week was that celebrated at the home of the week was that celebrated at the home of Mrs. Sarah Ballantyne, of the West End, Thursday evening. It was that of her nicee, Miss Virginia F. Ballantyne, of New Cum-berlund, W. Ya, and Mr. George B. Walmer, of Oakdale Pa. The marriage took place in the presence of the near relatives of the young people and was performed by Rev. E. R. Donehoo. The bride wore a pretty trav-eling costume and was unattended. After supper, served by Mrs. Ballantyne, the couple left for a two weeks' trip. They will reside at Grogg's station. reside at Gregg's station

At the second annual meeting of the An enjoyable event of the week was an Forbes Gab, December 6, the following offi-cers were elected for the year 1893: P. A. evening party given by Mr. John Shields, of Hommel, President; O. F. Wolf, Vice Presi-dent; J. S. Burns, Scoretary, and E. C. Scho-bert, F. R. Harper and F. C. Woodburn, Ex-ecutive Board. Last Thursday the clab gave its se and hop at Moore's Hail, Hazel-wood, which was attended by 25 couples. Western avenue, for his son, James, and a host of his young friends. The spacious

Ellice Serena Gives a Menn That No Man Will Complain Of.

WILD TURKEY AS CHEF-D' CUVRE Full Directions by a Cook Who Has Succeeded With Every Dish.

NO LITTLE TROUBLE IS NECESSARY

IWRITTEN FOR THE DISPATCH. "Give a man this and he cannot say that he has not had a good dinner."

Menu. Oystars on half shell. ap. Celery. Saited wafers. Egg sauce. Oyster soup. Boiled white fish. Mustroom paties. Mustroom paties. Steamed wild turkey. Chestnut stuffing. Potato snow. Minced cabbage. Creamed

Orange Sherbet. Roast goose. Apple sauce. Sweet potato croquettes. May onnaise of beets. Cheese

Crackers. Cheese. Cherso. Plan pudding. Mince pie. Charlotte russs. Ice cream. White fruit cake. Nuts. Ratsins. Grapes. Raisins. Coffee,

Let me give you what I consider the mos successful methods of preparing these dishes. For the oyster soup take two quarts of prime oysters. Turn them into a colander and place over a stew pan large enough at the top to catch all the liquor that drops from the colander. Lift out the

that drops from the colander. Lift out the oysters, one by one, with a spoon, never with a fork, and see that all pieces of shell are detached. Binse the colander, put the oysters in again and dash over them about a quart of bolling water. Then instantly throw over them about the same quantity of ice cold water. This is called "plumping" them. Put the liquor on the stove and re-move the scum as it gathers. Now add to the liquor two quarts of new milk and let come to the boll. Frotect the kettle in such a way that the contents cannot scoren. Add two tablespoonfuls of fresh butter, turn in the oysters and remove the moment their edges begin to ruffle. Have the soup tureen warm and put in it two tablespoonfuls of homemade cracker meal. Now pour in the soup, season to taste with sait and pepper, and add a tablespoon ul of lemon juice Have the soup plates well warmed and serve without delay. Usiter soup made after this recipe is more tod, but one should never think of this when the result is a superior soup-with the oysters in it plump, teader and just done enough. Boiled Fish.

Boiled Fish. Clean the fish thoroughly and see that

every particle of blood is removed. Do not let the fish lie in water longer than That charming physician, S. Weir Mitchnecessary. Rinse it carefully and quickly. Dredge a piece of cheese cloth with flour, wrap it about the fish, and the with flour, wrap it about the fish, and the with clean, strong cord, Place in the fish kettle and cover with cold salted water. Allow eight or ten innutes per pound, or cook until the meat separates from the bones easily. When fender isy on a sieve to drain, remove the cloth and serve.

Put a heaping tenspoontul of butter in a stew pan and place over the fire. When it Among women especially. For if to man pain is accidental, with begins to bubble stir in two tublespooniuls

Mushroom Patties.

Have the patty shells of rich puff paste ready and flil with the mixture of mushcoms, made as follows: Put some canned mushrooms (drained and washed) into a stew pan with a tenspoorful o butter and a little rich cream. Mince them, add season ing and dredge lightly with flour. When yeary hot, remove, and stir in the beaten yeary hot, remove, and stir in the beaten yolk of an egg.

Steamed Wild Turkey.

Potato Snow.

Minced Cabbage.

Creamed Tomatoes.

EAGLE BRAND

MAILBORDEN

Gail Bo

Egg Sauce.

After the turkey is plucked, drawn and sponged with water, dredge well with sait and pepper, particularly in the inside, and put in the stuffing. The in shape with strong cord. Steam from two and one-half to four

cord. Steam from two and one-half to four hours, according to size. Then put in bake pan (ithout water) includ with a lew thin slices of sweet bacon and take briskly mitil richly browned. Baste irequently with meited butter, siternating with light dredges of flour. From the drippings in the pan, with the addition of a little flour and not water, a good brown gravy may be made.

*mooth, strain, season with sait, pepper, butter and a pinch of surar. Fut into a cupful of rich cream a tablespoon ul of flour. Mix well and add to the tomatces, Simmer for a lew minutes and pour over small squares or rounds of evenly browned tous.

Orange Sherbet.

The ingredients for the sherbet are 12 oranges, two tablespoonfuls of genatine, one pint of sugar and one quart of boiling water. Cover the genatine with cold water and soak for 30 minutes. Add the boiling water and the sugar and stir over the fire until it bolls. Set aside to cool. Then add the juice of the oranges and strain through musin. When cold put into the freezer and freeze like ice oreans. Serve after it has stood for two

Sweet Potato Croquettes.

To one pint of hot mashed potatoes add two tablespoonfuls of butter, one-half cup-ful of hot milk, the beaten yolk of one egg and a level teaspoonful of suit. When cold shape as desired, giaze with beaten egg, roll in bread crumbs and rry in hot arippings. The croquettes should be sui-merged in the drippings. They should brown in a min-ute, and this they will be if the fat is smok-ing hot. Mayonnaise of Beets, Boil some beets until tender. Throw into cold water, and when quite cool rub off the

skins and scoop them out into small balls with a verstable outter. Serve on a bed of lettuce and mayonnaise, leaving the tops of the balls free from the dressing; this for effot.

White Fruit Cake, Cream together one cupful of batter and two cupfuls of white sugar, add one-half cupful of sweet milk, the beaten white of seven eggs and two cupfuls of flour, slited with two teaspoonfuls of baking powder. Beat the mixture until very light, add one-half pound of blanched almonds, one-half pound of blanched almonds, one-half pound of cocomnut sliced very fine. Bake slowly and carefully until cone. ELLICE SERENA. cupful of sweet milk, the beaten white of

TEMPTATION AND HABIT.

The Use of Opium Becoming More Prevalent.

While "Pain is Still Here With Its Everlasting Presence."

Fortunately a Safe and Sure Way of

Relief Now Within Reach.

ell, whom Harvard with fine discrimina-tion has made a doctor of laws, says he is sure the opium, morphia and chloral habits are becoming more prevalent than they were a generation ago.

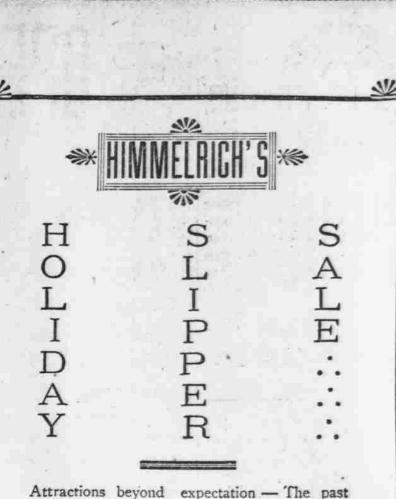
And he is sure, too, that a part of this surious state o' affairs lies in the readiness with which many physicians give secatives. The temptation of using augesthetics or nedicines that contain them is certainly to

De feared.

of flour. When well blended, add a pint of hot milk and two hard-boiled eggs, sliced or minced. Season. women it is incidental, common. But while "pain is still here with its ever-

lasting presence," there is, fortunately, a safe and sure way of relief from the aches and pains that afflict so many women, and a and pains that afflict so many women, and a method that physicians practice in their own homes. "Instead of dusing their inno-cent stomachs with a lot or medicine, said a *Globe* reporter's informant, one of the besi-known doctors in the city resterday, "I have my wife put on a Bell-cap-sic plaster, which i think any physician of standing in the city will tell you is the best remedy there is for very many forms of allments. I was one of those who first solicited J. M. Grosvenot & Co. to put these best of plasters into the drug stores, where the public as well as physicians ould get them. The peculiar medicinal agents of this plaster act by absorption upon the circulatory sys-ter, removing the causes of the disease." Boll-cap-sic plasters have many points of superiority over all others, besides the fact superiority over all others, besides the fact that they give speedy and having relief. For instance, they are readily removed. They are invaluable in chronic cases of rheumatism.

Any drugist sells them for 25 cents apiece. But when you call for one the best way of being sure that you get what you ask for,



NEW ADVERTISEMENTS.

week we depleted stacks of Slippers-Plenty choice left-But none to be carried over-Prices are quoted low enough to meet all buyers-Over 100 dozen, as illustrated, in all shades of leather.



This Slipper has had a remarkable sale, and the value has been appreciated-These arguments are not near as impressive as the goods proper.

LEATHER SLIPPERS.

The word leather is simple-but when you look at all the shades and qualities your inquiry will be, What kind of leather is this? Russia Calf for a sample-\$2 for Ar grade, cheap at \$3.



ing hot.

Yale College Glee and Banjo Clubs in Carnegie Hail, Allegheny, next Friday evening. There are to be a number of concert parties, and the colors of old Yale, the deep lue, will be conspicuous in society this week, and especially at the concert, all the roung ladies making special arrangements to wear it, while the men will have blue to wear it, while the men will have blue invois in their buttonholes. Mrs. Walter NeClintock will give a dinner at her West-fell, and eventually disappeared under the ern avenue residence Friday, afterward rin avenue residence Friday, atterward going to the concert with her guests. It is expected that the ushers will be Messra. McClintock, Ferguson, McCren, Wells, Laughlia, Firzhugh, Byers, Collins and Messler. These gentlemen have all been asked to serve, and it is understood they will music of the Yale Club is The known to be of a taking character, and it is predicted that the evening will be an enjoy. ably tuneful one. The patronesses include the following prominent ladies:

the following prominent indies: Mrs. George Shiras, Mrs. W. L. McClintock, Mrs. A. H. Childs, Mrs. D. A. Stewart, Mrs. W. B. Forsythe, Mrs. John Moornead, Mrs. W. N. Frew, Mrs. F. P. Sproul, Mrs. J. R. Diworth, Mrs. R. V. Messier, Mrs. E. W. Ferguson, Mrs. A. M. Bours, Mrs. O. D. Thompson, Mrs. Corthandt Whitehead, Mrs. Ross Johnston, Mrs. Continut Whitehead, Mrs. Ross Johnston, Mrs. Continut Wills, Mrs. H.F. Dollins, Jrs. William Mooraead, Mrs. James Brown.

Princeton will not be far behind Yale in giving his concert in Carnegie Hall. The glee, mandelin and banjo clubs of Princetoo are to play in the Music Hall Tuesday evening, January 3, thus commencing the new year in a most auspicious manner for the lovers of the sort of music that college boys know so well how to reposer. The ainmui heid a business meeting lately and appointed a reception committee as fol-lows: Messre, Curtis G. Hussey, W. Wat-son Smith, George R. Wallace, Frank S. Willock and Lawrence C. Woods. The unbers are: unhers are:

Messrs, William J. Reid, Jr., '22: George D. Edwards, '94: Howard S. Fisher, '14: John M. Kannedy, '94: Mr. Edward R. Longolin, '94: J. Javidson McCore, '94: Frank A. McCone, '94: John Murdock, '94: John A. Murray, '94: Gou-uon Fisher, '95, anu J. Knox Cain, '96.

The patronesses are:

The patronesses are: Mrs. James Andrews, Mrs. Charles H., Brad-ley, Mrs. Gharnes J. Charke, Mrs. Harry Dar-histon, Mrs. Harmar D. Denny, Mrs. J.J. Don-ned, Mrs. Heriver Dulby, Mrs. Ogden M. Edwards, Mrs. George S. Griscom, Mrs. George P. Hamilton, Mrs. Jeiu Haworth, Mrs. George A. Hove, Mrs. C. C. Hus-ey, Mrs. F. M. Hutchinson, Mrs. B. F. Jones, Mrs. William L. Jones, Mrs. George A. Keily, Mrs. Henry J. King, Mrs. Lindsay eng. Mrs. Alexander Langt-in, Jr., Mrs. James Laughin, Jr., Mrs. J. J. Lawrence, Jr., Mrs. Charles Lockhart, Mrs. John S. Mozae, Mrs. Charles Lockhart, Mrs. John S. Meunes, Mrs. Charles Lockhart, Mrs. John S. Meye, Mrs. Charles Lockhart, Mrs. John S. Meunes, Mrs. Charles Lockhart, Mrs. John S. Mersens, Muller, Mrs. A. S. M. Norzau, Mrs. Janses L. Oliver, Mrs. Mrs. Johne M. Mechane, Mrs. Christon phys. J. Hawrence, Jr., Mrs. George, K. Painter, Mrs. Johne M. McLanes, M. J. Mrs. George A. Keily, Mrs. George, Mrs. William Korates, Mrs. Frank Senple, Mrs. William Kors, Mrs. Joshen, Mrs. William Kowel, Mrs. Joshen, Mrs. William H. Mrs. Joshen M. McKee, Mrs. William H. Mrs. Joshen M. Merden, Mrs. William Kowel, Mrs. Joshen M. Sten, Mrs. William H. Mrs. Joshen M. Merden, Mrs. William H. Mrs. Mrs. C. A. Warden, Mrs. William H. Manet, Mrs. C. A. Warden, Mrs. Mark W. Thourh the duties and iors of the ball

Though the duties and joys of the holiinv senson are supposed to divert the mind eminine from Fashion, that fascinating dame refuses to be forgotton and protrudes hernelt as persistently as ever. A handsome gown was shown privately the other day. It was of palest green silk, white chiffon, white velvet ribben and pale green ribbon; black lace, black velvet and jet, and all these various materials were combined in a most pleasing tashion. The nie green silk predominated, of course, he black lace was observed in three little flounces at the feet, in deep flounces below the shoulder puffs and in another deep Counce around the decollete corsage. The white chiffon formed a ruche above the black roffles on the skirt, a finely gathered bodics and big sleeve puffs. The jet united the white puffs and the lace alcove ruffles headed the full slauting black

"The Pageant of the Year," Boston's important society event, took place last night. It was a testival that cannot be described in a few words, but the salient features of it

a few words, but the salient features of it were a number of pretty dances, or rather descriptive hallets. One was symbolical of the senson, comprising the Bud and Blos-som, the Rose and the Crocus March, while another was the pas deux of the Mosquito and Snake, in which the dancers were cos-tained to represent the New Jerney product and the unwelcome ucnizen of the Garden of Elen respectively. A very pretty idea of a snowstorm was conveyed by ten charming maidens in white, with snowflake vells, who danced to a raceful measure written by a skillful composer. The whole entertain-ment was pretty in spirit and well carried out.

The important event of the week prot ises to be the Reymer-Totten wedding, which takes place in the North Presby-terian Church next Toesday evening.

Mr. and Mrs. William Metcalf, of Fulton street, will give a coming-out ball for their daughter at the Duquesne Club on the evening of January 15.

The second lecture of the Sewickley Valley course will be given by the Rev. Sam Jones at the Methodist Church, in Sewicz-Kirk.

Jones at the Methodist Church, in Sewict-ley, on Monday evening next. The course is actract nr as large audiences as ever, and this lecture promises to be the most inter-esting yet given. The fame of Mr. Jones as an oritor is now national, and a reminder of his represent as the lecture of the second second ministerel by him has week in Allenheny. The title of the lecture to be given in Se-wickley is "The Troubles of Lile, and Winat to Do With Them." It is to be expected that a considerable number of Fittsburgers, as well as the Sewickley contingent, will be present to-morrow night.

present to-morrow night.

A gay evening was spent at the bospitable home of Mr. and Mrs. A. C. Duncan, Wilkinsburg, when a reception was given by the daughter of the house, Miss Nellie Duncan, in honor of three young brides-Mrs. Will-ium O'Hara Woods, Mrs. E. Reynolds Mun-roe and Mrs. Sameel Lincoln Boggs. The brides are all cousins of Miss Nellie, and the girls have been triends and companions all their lives. It will be understood from this what an interesting affair the reception would naturally be. The house was prottily decorated, and the brilliant costumes of the

would naturally be. The bouse was pretry deconted, and the brills house was pretry hostess, her relatives and the guests gener-ally made up a delightful whole, that was as pleasing to the eye as the entertainment was to all the senses. Miss Nellie Duncan were a gown of white silk tuile, with short puff sleeves of Nile green velvet, the costume being very becom-ing to the bright young cirl. Mrs. A. C. Duncan's dress was of black silk and white here: Miss Edith Duncan, pule pink crepe and roses; Miss Scella Keily, pick corded silk, trimmed with Nile green; Miss Nannie Armstrong, a gown of changeable silk; Miss Grace Hollman, white India silk, with pink sleeves: Miss McEnuity, pale blue silk and white ince; Mirs. Dr. Duncan, a handbome black velvet and jet; Miss Gertrude Farnes, licht blue silk, with bluck velvet sleeves; Miss, Cantield, a princesse dress of red and black the area. A social function of the week was the Barry and Mrs. Robinson, Messrs. A. Bonner, A. Woods, S. Cannon, L. Crawford, J. Salli-van, J. Brickley, S. Connolly, J. Barry, H. Holiand, H. McCambridge, J. Connolly, E. Buffy, J. MoNally, J. Gittinau, L. Bishop, J. Gallery, L. Bonner, L. Teani, M. Barry, W. McKelvy, F. Kennedy, M. Duffy, W. Bernu and D. Alcman. If it blue slik, with black velvet sleeves; Mrs. Canfield, a princesse dress of red and black slik, set off with sliver passementeris. There were over 100 guests. The afternoon was devoted to social interchanges and gos-slp, and afterward the house was given into the possession of the young folks for danc-ing which lasted till tar into the morning.

JUST BEFORE THE HOLIDAYS. Merry Gatherings of Interest to Society

People Everywhere. One of the social events of the week was a

The marriage will take place at the home of the bride's mother, Mrs. Catherine McFarand, on Fifth avenue.

Among the weddings of this week will be that of Miss Ella H. Carson, of Arch street, ing. The guests were: Misses Ella McGreg-gor, Emma Davis, Katle Keating, Briggetta Alleghenv, and Mr. George E. Roberts, for merly of Erie. It will take place on Tues day evening at the bride's home.

gor, Euma Davis, Katle Keating, Briggetta Malvey, Nanuie Hickey, Sadie Perry, Mary leam, Kate Hurst, Minnie Perry, Agrie Traub, Katie McCarthy, Susie and Nannie Beau, Felloy Traub, Mamie McManus, Fan-nie Gimble, Barbelline, Maud McClure, Gentrude Detemple, Messrs, James Garri-gan, Walter Boo he, James Kesthiey, Robert Oling, Harry Hickey, Harry Humpirey, Will Flyan, Tom McGill, Mike Forreil, James Gibson, Howard Muan, Mike McGill, Frank Bostrick, James Bosley, James McManus, Eudle Dolan, Howard Dickson, Miles Con-ningham, John McCarthy, Charlie Batcliff, Jerry Connors, George McCutcheon and Fred Hereld. Trim the cabbage, guarter and throw into Master George W. Creese, the 16-year-old son of Mr. Samuel Creese, of Talbot avenue. Braddock, was given a birthday surprise party on Monday evening last by a number of his young friends.

The marriage of Miss Emma Wolner, o Morningside, to Mr. James B. Cameron, a prominent young business man, of Alle-cheny, will take place on Christmas Day in Brooklyn, N. Y.

The Ladies' Aid Society of the First Con A musical programme of unusual merit gregational Church, of Braddock, held a ba-zaar in the old Lytle Opera House on Thurs-day and Friday evenings, which was very has been arranged for a benefit concert to be given next Tuesday evening in Union

Inil, Lawrenceville, under the auspices of successful.

One of the pleasantest events of this month will be the crystal leap year given by Miss M. Ruchman, Miss L. Kaiser, Miss E. McFadden and Miss J. Erwin at Brooks' De-cember '98 cember 28.

Hall, Lawrenceville, under the auspices of the Young Men's Orchestra of St. John the Baptist Church. Among those who will take part are the Misses Grace Miller, Mag-gis Motabe, Elis Ward, Nolly Larkins, Lig-zie Hall, Elis Maioney, Lillie Connelly, Til-iis Wenver, Lizzie Wilson, vocalists: Miss Jennie McSteen, planist; Miss Bessie Ash-bangh, elocationist, and Messrs. James Toomey, whistler; Albert Kirk, cornetist, and P. Derwin, baritone. The Anchor Greys Band has kindly volunteered to fur-nish the music for the occasion. The affair is under the direction of Prof. Thomas F. Kirk. The Assembly Club, of Uniontown, has ssued cards for its sixth annual gathering to be held in the Grand Opera House at Uniontown Tuesday evening, December 27. Miss Florence Bell Porter, of Edgerton

avenue, East End, is expected home this A pretty wedding is announced to take place next Tuesday at the home of Mrs. W. week. She is to be bridemaid at the McKee-McPherson wedding December 27.

C. Fouck, Bluff street, when her nicce, Miss Dr. Carothers, of Braddock, last week re-Cornelia B. Reno, will become the bride of moved with his bride (nee Miss Robbins) to a handsome home purchased on Larimer avenue, East End.

Cornelia B. Bei.c, will become the bride of Mr. Charles Boien. The maid of honor will be Miss Adda Reno, and the bridemaids will be Miss Margaret Hill, of Western avenue, and Miss Cora Simoral, a cousin of the bride. The best man is to be Mr. R. F. Foolk, Rev. William Cowi, of Beaver Falls, will officiate. Miss Reno is the daughter of Mr. and Mrs. L. A. Beno, of Biden Station, but on account of the inconvenience of going by train to their home it was decided to have the marriage celebrated at Mrs. Fonlk's house. On Thursday evening Hon. William H. Graham lectured in the First Christian Church, West Braddook, on "Sights in Europe."

Miss Viola McClure gave an elaborate reception on Friday evening at her home on Fourth street, West Braddock, to 150 of her triends.

A pleasant surprise party was tendered Miss May McLauglin by her friends at her residence, Fair Haven, Thursday evening. Games and dancing were the features of the The Magnolia Club nas cards out for a reception at old Orphens Hall, East End, Tues-day evening, December 27.

evening. Among those present were: Misses Alice Mackin, Minnie Coll, Bella Connors, Alice Mactin, Minnie Con, Bella Connors, Josephine Seitert, Pearl Connors, Annabel Crooke, Marguerite Pfail, Ella Provost, Minnie Sinnii, Tillie Sinnii, Florence Hatton; Mesars, Griener, Geo, Provost, Dave Perry, John Provost, Clyde White, Vincent Perry, Henry Coll, Charlie Gullen, Barry Long, William Fisher, John Tuompson and Will-tern Hatton. A reception will be given by a number of young telks, of Mt. Washington, at Macnner-chor Hall, December 21.

Misses Mary Martin and Mary Bogan will give a white domino leap year reception at Brooks', December 29.

Comings and Goings.

party given at the residence of Mr. Thomas Mr. J. C. Wanner, of Allegheny, has re-turned from a three weeks' trip East. Grace, Crawford street, Wednesday even-ing. Those present were: Misses Nannie Mr. Walter Logan, of Kansas City, Mo., is the guest of his consin, Mr. Eddle Frye, of Crait avenue, East End. Duffy, Annie King, Maggie Friel, Mary Fitzpatrick, Sadie Duffy, Jule Flynn, Mame

Mr. and Mrs. J. Clifford McNally and baby daughter, of Salt Lake City, Utah, are spending the holidays with friends in this

The Misses Kountz have arrived from Ge-noa on the German Lloyd steamer Kalser Wilheim, after a five months' trip to the continental cities.

Mrs. John W. McKes, nes Wood, of Ander-son, W. Yz., has returned home after a visit to her sisters, Mr-. W. L. Rindle, of Wilkins-burg, Mrz. Will Trevis, of the East End, and Mrs. Charles E. Bier, of Oakmont. On Wednesday evening the Americas Club of Johnstown, Pa., gave one of its in-formal dances in the club room, from 8 until

formal dances in the club room, from 8 until is o'clock. Music was furnished by the Opera House Orcleastra. The gnests were Miss Etiel Brown, of Wooster. O.; Miss Dun-levy, of Pittsburg, and Miss Sar. Jenning, of East Brady. Those who chaperoned the party were: Mrs. Chas Griffin, Mrs. Medlere, Mrs. Dr. J. U. Sheridan, Mrs. Dr. Hose, Mrs. Dr. J. U. Sheridan, Mrs. Dr.

Ch stnut Stuffing.

worthless imitation, is to look on the back-cloth for the picture of a bell. Every Bell-Take a number of chestnuts, remove the outer skin and put them to boil in salted exp-sic pluster has the picture of a bell on water, with a bay leaf added. When cooked the back-cloth. rather underdone, drain chem and remove

The inner skin, which will come off ensity. Sprinkle over them sait and pepper, aida half pound of butter cut in small pleese and a sitee of onion minced—i, this flavor is liked. Fill the turkey with this mixture. The Solomon and Ruben social reception to be heid at Moore's Hall, Hazelwood ave-nue, Monday ovening, December 19, 1892.

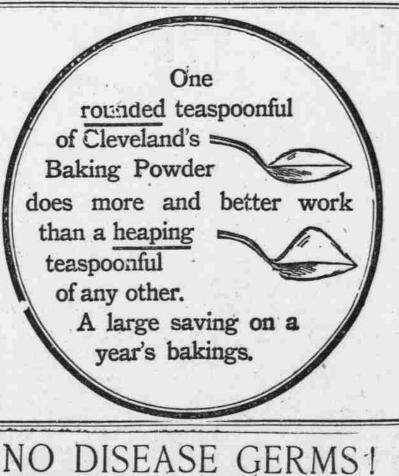
Schoeneck & Son, 711 Liberty, Opp. Wood, Makers and displayers of furniture most suitable for holiday gits. Open evenings, 19th to 24th, inclusive. Prepare the potatoes and let stand for several hours in cold water. Cook in boll-ing salted water until tender. Drain well

and press through a columber. Drain well dish. Let them is as they fall. Put in the baker until very hot, but do not let them brown. This week, a saving of 35 per cent on our \$15 suit or overcoat at Saller's, corner Smith-field and Diamond streets.

Lapres' slik garters in endless assortment 5c a pair. LTTTLL's, 203 Smithijeld street. 25c u pair.

saited water and let he for 20 minutes. Then mince fine, cover with boiling water and Flawless Diamonds cook until tender. Drain, and season with butter, sall and pepper. Add a little cream, and toss the onbbage about until very hot. At Graf & Niemann's, 6011 Penn avenue, near Highland, East End. 'Phone, 5291

Creamed Tomatoes. Stew one quart of tomatoes until quite prices at Max Klein's, Allegheny, Pa,



Can possibly exist in a food that has been heated to more than 212° Fahrenheit. Every particle or the



Condensed Milk is sterilized by this enormous heat and is therefore a perfectly healthy food. Thousands of children are annually reared on it and in times of contagious diseases it is safe, healthy and nourishing. For 30 years it has stood First. Buy it and take no substitute.

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