

Week's Social News

THIS week has surely been one of weddings. There were so many that people got the habit of going just as if there were an etched-off or a revival meeting in progress. At one church there was a sort of continuous performance, and the awnings were kept in place for days as rehearsal after rehearsal and wedding after wedding succeeded each other. It was really interesting to see the bridal parties in attendance at all these functions. On an occasion there were four distinct groups containing many participants of weddings to be in the near future, besides the group about the altar. At one wedding of the week the bride party contained three engaged couples, while at another a groomsmen and a bridesmaid, who met there for the first time, were so pleased with their new acquaintance that there is a probability of another match as a result of the meeting.

A wedding which will attract a large company of guests, week after next, will be that of Miss Janet Dickson and Mr. Everett Tolles. It will be one of the fashionable country-place affairs and will be on Thursday, June 26, at 8 o'clock, at "Braeside," the beautiful home of Mr. and Mrs. James P. Dickson. Every detail will be in keeping with the surroundings. There will be eight bridesmaids, and the arrangements are such that the scene will be extraordinarily attractive. Mr. Dickson has chartered a special train for their guests, who will go up at 4.30, returning at 10.30 in the evening. Among the features of the evening will be a barn dance, and those who have been favored before on occasions of entertainments at "Braeside" will recall the scene with the liveliest pleasure.

Miss Dickson's maid of honor will be one of her pretty sisters, Miss Mary Dickson. The bridesmaids will be: Miss Edith Miles, of Yonkers, N. Y.; Miss Elisabeth Winton, Miss May Penny-packer, Miss Eleanor Reynolds, Miss Helen Boies, Miss Elizabeth Dickson, Miss Helen Matthews and Miss Amy Jessup.

The best man will be Mr. Frank F. Armstrong, of Boston. The ushers are to be: Messrs. Charles D. Rogers and Frank D. Layton, of South Norwalk, Conn.; Ralph D. Williams and Dickson Torrey, of this city.

Mrs. James W. Oakford has been called to Chestnut Hill to attend the funeral of her cousin, Mr. Hibbard, at whose home in Thomaston, Ga., Mr. and Mrs. Oakford were married last winter.

The Misses McMahon, who are guests of Mrs. H. C. Sanderson, are nieces of the well-known prelate, Bishop Conaty.

of Washington, D. C. Two of the sisters are graduates of Vassar college, and Miss Susan is professor of Greek and Latin in Long Island City. Miss Nell McMahon is a student in Trinity college, Washington, D. C.

Mrs. Thomas Dickson is entertaining a house party at her country place in Morristown, N. J. Among the guests is Mrs. George duBois Dimmick. Mrs. Dickson will open her town house for a few days at the time of the marriage of her granddaughter, Miss Janet Dickson.

The Misses Mabel and Grace Fuller, of Albany, have been in the city to attend the Fuller-Sanderson wedding, and are guests at the home of Mr. and Mrs. A. C. Fuller.

Mr. Louis R. Morris, second son of Mr. and Mrs. L. V. Morris, of this city, will be married on June 18. The bride will be Miss Mary Augusta Allen, of New York, and the wedding will take place in that city.

Miss Louise Matthews entertained Miss Birdsall and her bridesmaids at luncheon at the Country club on Tuesday.

Mrs. Marshall Moore and Mrs. Weaver, of Johnstown, Pa., are guests of Mrs. T. F. Penman, on Monroe avenue. Mrs. Weaver, who was formerly Miss Josephine Moore, of this city, is a welcome visitor in Scranton, where she is greatly loved by a large circle of friends. Mrs. Moore is unusually gifted, musically, and is one of those whose musical culture is far more than superficial.

Mr. J. M. Chance worked overtime this week in the way of making wedding music. Between rehearsals for three church weddings and the weddings themselves, he had a very busy time, particularly as he had a recital on hand for yesterday afternoon. He played a different programme for each occasion, and the preliminary music was not less attractive than the marches. Mr. Chance will go to Eaglesmead next week to play for the Bible convention.

"Waldesruhe," the Girls' Summer Home at Lake Ariel, is now ready for application, which may be made to Miss Elizabeth Doersam.

The Young Ladies' society of the First Presbyterian church will have a cake sale this morning from 9 until 11, in the lecture room. Everybody knows what those First church young ladies can do in the way of cake-baking.

Miss Susan Black will be married

next Tuesday at her home, in Nicholson, to Mr. Bailey, of Reading.

Dr. and Mrs. L. M. Gates entertained a small company of friends Tuesday evening in honor of Mrs. Gates' sister and her husband, Mr. J. J. Clarke, who have recently returned from India. Mrs. Clarke was formerly Miss Nettie Dunn, so well-known in the work of the Young Women's Christian association. The guests were much interested in the curious, native costumes and fabrics brought by the missionaries. These included rare embroideries in gold and silver, idols, beautiful carved woods and marbles, such as were employed in the Taj Mahal. Mr. and Mrs. Clarke will remain in Scranton during the year of their absence from the foreign field.

Mr. Reeve Jones will give a complimentary recital for a few friends Monday afternoon at 4 o'clock at his studio, on North Washington avenue, when he will be assisted by Madame Thomson, and when he will play a beautiful programme.

Miss May Albro will give a card party today in honor of Miss Gertrude Lamb, of New York.

The marriage of Miss Katharine Kennedy to Dr. William Sherman, of Newport, R. I., will take place June 25, at the home of the bride-elect's parents, Mr. and Mrs. W. D. Kennedy, 1717 North Washington avenue. The ceremony will be held from 3 to 6 o'clock.

Mrs. Rosalie Scranton gave a luncheon on Wednesday, when the guests were Mrs. Brigham, of Hartford, Conn.; Mrs. R. J. Bennett, Mrs. C. H. Welles, Mrs. R. J. Matthews, Mrs. Laverty, Mrs. G. L. Dickson, Miss Platt, Mrs. E. S. Moffat, rs. A. H. Storrs.

Mrs. William Matthews gave a luncheon yesterday in honor of Mrs. Lathrop, of Trenton, N. J., and Mrs. Birdsall, of Honesdale. The other guests were: Mrs. C. D. Simpson, Mrs. T. F. Penman, Mrs. Marshall Moore, Mrs. Weaver, Mrs. George Birdsall, Mrs. W. A. Coleman, Mrs. Richard Matthews, the Misses Birdsall, of Honesdale.

Rabbi A. S. Anspacher, of this city, and Miss Birdie Fechermer, of Cincinnati, will be united in marriage at the home of the bride-elect's parents, Mr. and Mrs. H. Fechermer, in Cincinnati, next Tuesday evening.

Judge Pennyacker, the Republican nominee for governor, is a cousin of Mrs. T. C. von Storch and Miss May Pennyacker, of this city.

Mrs. George L. Dickson entertained about thirty-five children on Thursday in honor of her grandson, George Dickson, Jr.

The Woman's Home Missionary society of the First Presbyterian church, and many friends were delightfully entertained by Mr. and Mrs. William H. Richmond, at Richmond Hill, last night.

on the occasion of the annual meeting. Special cars conveyed nearly a hundred guests thither, and a beautiful musical programme was given for their enjoyment. This was by Madame Thompson, of Elm Park church; Miss Florence Richmond, Mrs. Joseph O'Brien, Mr. Widmayer and Mr. R. H. Weisenfuss.

The stately, beautiful home was adorned with roses, the table in the refreshment room being particularly effective. Here Mrs. William F. Hallstead and Mrs. James McLeod presided. They were assisted by Miss Augusta Archbald, Miss Cousen, Miss Steel, Miss Tracy and Miss Ruth Archbald.

On Monday evening, June 16, Rev. R. F. Y. Brown, D. D., Ralph A. Ammerman, Miss Mary T. Ammerman and Miss Caro A. Beideman will leave over the Lackawanna railroad for New York for an extended European itinerary, which will consume about two months. Upon their arrival in New York Wednesday morning, June 17, they will go to the North German Lloyd steamer "Kaiser Wilhelm Der Grosse" which will sail at 10 a. m. on that day. Their first stop will be at Plymouth, England, where they expect to arrive June 23. From this place they will proceed to London and be on hand to witness the coronation procession. Their tour will take them through parts of England, Scotland, Ireland and a large portion of the European continent.

Movements of People.

C. B. Penman is at home from Harrisburg.

Dr. L. E. Marter, of Philadelphia, is a guest of Dr. J. L. Peck.

Dr. L. B. Woodcock has returned from a mining trip in L'yming county.

J. R. Moutz leaves today for a three weeks' business trip to Missouri.

Miss Caro A. Beideman, of Buffalo, N. Y., will sail for Europe on the 17th.

Miss Inez Birdsall, of Honesdale, is the guest of Miss Louise Matthews.

W. A. Pearson, of Quincy avenue, left Thursday last to spend the summer months with his brother in Vermont.

Dr. and Mrs. W. S. Gilliam, of South Manchester, Conn., are the guests of Mr. and Mrs. William H. Richmond, at Richmond Hill.

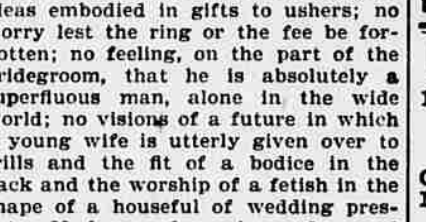
Mr. George W. Rice and children, of 65 Prescott avenue, are visiting Mrs. Rice's father and mother, proprietors of Lambert's dining parlors, Wilkes-Barre.

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affair have not been outraged as has often been the case on such occasions. The young people have departed hence decently and in order, a little harmless rice throwing as they left the paternal roof, but no preposterous, maniacal exhibitions of vulgarity at the station for all the world to see. We are improving in Scranton.

Saucy Bess.

Helen S. Buchanan



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Made of Dongola Kid and Patent Leather or Red Kid with bow and buckle. Sizes 2 to 5, without spring heel, at.....50c Size 5 to 11, with spring heel, at.....75c Size 1 1/2 to 2.....98c

Oxford Ties for Women A Tie that is well liked, selling so many a year of this one kind gives us the pleasure of saying that we ought to know tastes; the best leather; comfort, shapeliness and satisfaction to the wearer. Value \$2.00; our price..... \$1.49

Boys' and Girls' Shoes Made of Calf or Kid; in lace, button. Solid comfort, at..... 97c a Pair

Careful selected items that are wanted this time of year for the boys. Boys' and Children's Straw Tam O'Shanter, ventilated tops, leather band; large assortment of colors..... 25c Boys' Washable Knee Pants, dark and light colors, taped seams, duck waist bands. Sizes 3 to 10 years. Linen,crash,ducks, galateas..... 25c Boys' Fine White Lawn Blouse Waists. Large sailor collars, lace embroidered on edge and down front, 3 to 8 years. 50c and..... 75c Boys' and Girls' Washable Brack Hats, Linen, Duck, Cloth, in red, blue and tan, white and royal. All sizes..... 25c Boys Washable Suits in an endless variety of pretty styles, fast colors; large collars. Sizes 3 to 9 years. Dark and light colors..... 98c Boys' and Children's Straw Hats, all colors, all styles, dark and light, also pure white in rough and plain straws. 25c and..... 50c

Restaurant--Special Prices Soda Fountain--Left of Main Stairway

DOMESTIC SCIENCE.

While the active bovine immortalized in "Mother Goose," is again jumping skyward, assisted by the beef trust, the housewife of frugal mind is wrinkling her brow to find out what can take the place of meat in her daily dietary. She would be glad to fall in with the vegetarians and boycott the beef trust entirely, but if she has made any study of dietetics she has long ago come to the conclusion that in the temperate zone a mixed diet is essential to the best physical well-being of its people.

While the protoid or meat element is found in eggs, cereals, and the leguminous vegetables, most people find them neither so palatable nor yet so easily digested when used to the exclusion of meat. Moreover, a much larger quantity of them is required to furnish the same amount of nourishment. This much, however, is certain. As a nation, we consume too much meat—"a thrill," say the scientists, more than is good for us. We spend more money than we should at the butcher's shop, and not enough in fruit, nuts and fresh vegetables.

In summer especially meat once a day is quite sufficient for the ordinary individual, and even that may give place occasionally to fish of high food value, like bluefish or cod. Cereals of good quality, well cooked, are excellent food, especially for the aged and the young. Rice, properly prepared, either as a vegetable or a dessert, is exceedingly nutritious, much more so than the potato. Macaroni cooked with cheese, beans and peas, in combination with a little pork in some form, dried fruits, whole wheat bread, chocolate as a food or beverage, cheese, eggs, fresh fish or milk, and a little butter, will all be substituted for meat as energy producers without detriment to the health and with a decided benefit to the pocket-book.

As to just how far meat may be eliminated from our daily menus, individual occupation, individual physical peculiarities and racial food habits must determine.

The blacksmith, the ranchman, those who serve their fellow-men on the sea, in the woods, in the mountains requiring great muscular exertion, need and should have a much more hearty diet than the one whose occupation is sedentary. And yet the opposite is too often true, more's the pity.

When the price of meat goes up the man who needs the "full dinner pail," with a good slice of beef or ham in his sandwich, can't always get it while the brain-worker, the men and women of leisure, all the children of affluence and those whose occupations are purely sedentary grumble at the cost, but go on eating more flesh than is good for them.

And now for some dishes that contain plenty of nourishment, although only the cheaper cuts of meat, or no meat at all, enter into their composition.

For instance:

Menu for Sunday, June 15

- BREAKFAST. Strawberries and Cream. Oat Flakes. Crisped Bacon. Poached Eggs. Graham Gems. Coffee.
- DINNER. Little Neck Clams on Half Shell. Tomato Bisque. Olives. Higdum. Baked Bluefish. New Potatoes. Green Peas. Lettuce and Tomato Salad. Cheese Straws. Cherry Ice. Devil's Cake. Iced Tea.
- SUPPER. Cold Mush and Milk. Toasted Crackers and Cheese. Strawberries and Sponge Cake.

full, pour sweet milk over it to moisten thoroughly and bake.

Pork and parsnips is a genuine old-fashioned dish, one that our New England forebears threw on, and one that, properly prepared, will be found acceptable at almost any table.

In making it take a "Scotch" kettle or old-fashioned thick iron spider and cover the bottom with slices of nice salt pork. Cut into pieces about two inches square. Arrange a layer of sliced parsnips over the pork and one of sliced potatoes over the parsnips. Pour in enough water to just cover the contents, cover closely, place on the back of the range and let the contents simmer slowly until the vegetables are tender. Take up the vegetables and place on a heated platter, and if there is any liquor remaining pour off into a bowl until ready for use.

Brown the pork lightly in the kettle, take up and place as a border about the vegetables. Add to the fat remaining in the bottom of the spider a tablespoonful of butter and a tablespoonful of flour and stir until bubbly. Season with pepper, pour in the stock which you have reserved, and cream or milk, smooth, pour over the vegetables and meat and serve.

A good old-fashioned dessert to serve after a supper stew is a baked Indian pudding. If made right, when taken from the oven it will quiver and be jelly-like.

The old way that has never been improved upon was to bring a quart of milk to boil in an iron pot, and then to add to it about one and one-half cupsful fine granulated meal, holding the meal high in the left hand, and sprinkling slowly, stirring constantly meanwhile with the right hand. When this had thickened and cooled a little, two teaspoonfuls of ginger, three-quarters of a cup of molasses and half a teaspoonful of salt were stirred in, and the mixture was beaten smooth. The pudding dish, which in the old days was of stoneware, tall and flaring at the top, was then thoroughly greased, the batter poured in and a quart of cold milk turned in last. After this addition but little stirring was done, and the batter should be about as thin as a paucok butter. Bake four or five hours in a slow, steady oven, remembering that the slower the oven the more delicious the pudding. Serve with cream or hard sauce.

While corn meal is not to be recommended in large quantities as a summer food, it is so nourishing and so easily digested when subjected to long cooking that it can be occasionally used to advantage.

no fixed rule of proportion can be given for the water and meal, as the thickening qualities of the latter may vary with its age and variety, it may be assumed that one cupful of meal to four of water will be the average. The newer the meal the less is required.

The Italians use the meal largely in their polenta, which is like our hasty pudding. When hot it is poured into a mould to give it shape, then sliced and fried and eaten with a rich tomato sauce. Some times slices are laid in a large baking pan thickly sprinkled with grated cheese and bits of butter and browned in the oven.

A very hearty dish is made by cutting the cold mush in small thick slices, and arranging them in layers in a baking dish well greased, with a thin slice of onion and a tablespoonful of grated cheese between each layer. Pour over it a pint of cooked, strained tomato and bake twenty-five minutes. Serve hot.

Tomato and Spaghetti—Break one-half pound Italian spaghetti into inch pieces, and boil in twenty-five to thirty minutes in two quarts of boiling water to which a teaspoonful of salt has been added.

Melt one ounce of butter in a saucepan, add one fine chopped onion and one-half fine green pepper w rout the seeds. Cook five minutes, add one-half can of tomatoes, a teaspoonful each of salt and sugar, a dash of pepper, and a quarter of a cupful of fine chopped mushrooms, if desired.

When the spaghetti is tender, drain in a colander. Take a quarter pound of Parmesan cheese or grate the same amount of American cheese, and put the spaghetti in alternate layers in a dish with the tomatoes and cheese. Place the dish in the oven for a few minutes to brown and serve. If the cheese is objected to, it may be omitted.

Macaroni may be prepared in the same way.

The food value of the lentil, which until a few years ago could only be found in large cities, is now becoming widely recognized. While the taste of the lentil has to be cultivated to some extent, its value to one who wants to get the worth of her money makes it expedient to get accustomed to it as soon as possible. The Rev. Dr. McKitt, in advising its use in a recent address before the Association of Neighborhood Workers, said that his own family enjoyed them cooked in either of the following ways:

Boil the lentils three or four hours. A quarter of an hour before removing from the fire, season with onion, a little lemon juice and some canned tomato.

A good lentil sausage was made by mixing equal parts of cooked lentils, wheat porridge, or bread crumbs and mashed potatoes, and seasoning with salt, butter, and sage. They may be either fried or baked.

Never put meat directly on the fire. Always put on a plate or lay a heavy cloth over the fire so that the meat does not come in direct contact with it to extracting the juice. Fish, on other hand, are better laid directly on the fire. If natural, when the ice is artificial a chemical action takes place that is most injurious to the fish.

Connoisseurs in cheese, declare that Swiss or any of the potted cheeses are vastly improved by the addition of a little port, sherry or beer. As the cheese is scooped out, the wine, part of a glassful at a time, is poured in. This gives the cheese richness and a "tang," which many enjoy. It is an old English custom much in vogue among the gentry.

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