

RETIRING CHAIRMAN SAYS FAREWELL; WOMAN'S CLUB HAS MUSICAL EVENING

MRS. GEORGE BRUNNER, the retiring chairman of the music department of the Woman's club, made her farewell address at the last meeting of the department for the year, held in the high school auditorium Wednesday afternoon.

club upon its chairman for next year, Mrs. Will T. Owen, who was introduced as the chairman of the musical program for the day. A program of varied and interesting numbers was given.

Women's Organizations.

The altar guild of the church of St. Clement has postponed the meeting that was to have been held Saturday afternoon at the home of Mrs. Ruth S. White, until next week.

The Women's Christian Temperance union will hold its regular monthly meeting Friday afternoon at 2 o'clock in the downtown rooms of the Young Women's Christian association.

The Parent Teachers' association of the Bailey school will meet Friday afternoon at 2:15 o'clock in the kindergarten rooms of the Bailey school.

Mrs. C. M. Harvey will entertain the members of the Philatelic class of Trinity Methodist church Friday night at her home, 1845 Arizona street.

The women of British birth have organized a chapter of the Imperial Order of the Daughters of the British Empire. Mrs. E. B. Alves was elected president.

Mrs. J. M. Frank, recording secretary, Mrs. William Jennings, corresponding secretary, Mrs. Charles Fraser, treasurer, Mrs. William McCormack, standard bearer. The society will meet Friday to complete the organization.

School Notes.

The high school pupil came through the athletic season with a deficit in the athletic association treasury, so a "ways and means" committee has been appointed to raise money to meet this need.

The William B. Travis chapter of the Children of the Republic has been organized among the school children of the Bailey school by Mrs. Mary Margaret Bush, also Vivian Pomeroy, Albert Tatum, Palmer Schumacher, W. D. Casey and George Newell.

Mrs. Myra Prater entertained the teachers of the Beal school informally Wednesday afternoon after the close of school in the domestic science room of the school.

Mrs. J. P. Waddell won the first prize, a hand painted plate, Mrs. Frank Carr won the second prize, a hand painted bon-bon dish. Mrs. Edward Shaw received the consolation prize, a cut glass hair-receiver.

Mrs. J. T. Rogers entertained informally Wednesday afternoon with a bridge party at her home on Rio Grande street. Mrs. J. M. Lewis won the first prize.

Mrs. Sam Goodman entertained with a bridge party Wednesday afternoon at her home on East Nevada street. Yellow candies under yellow shades in crystal and silver sticks were attractively arranged about the rooms.

Cards.

Mrs. J. E. Bowen is entertaining the Pioneer bridge club this afternoon at her home on Montana street.

Mrs. J. C. Driscoll entertained the Thursday bridge club Tuesday afternoon at her home on Nevada street. Only the club members were present.

Mrs. S. P. Fein entertained the Eureka club Wednesday afternoon at her home, in the Paines apartments. Mrs. George Rogers won the first club prize.

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were 11 tables of bridge players and one table of luno players. Mrs. Louis Harwitz won the first prize for bridge. Mrs. Max Traval received the second prize, the third prize went to Mrs. Harry P. Barnett, and the consolation prize was won by Mrs. Jack Nash.

Mrs. B. F. Hammett will leave in a few days for visit to Phoenix, Arizona. Mrs. M. Coblenz and a party of friends left for Los Angeles on the Golden State limited this afternoon.

Jack London's new book, new once by H. G. Wells. A Conan Doyle, R. M. Bower, etc. El Paso Book Co., Mills Bldg. "It's handy."—Advertisement.

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EVENTUALLY



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Lady Baltimore Cake

The Most Popular Cake This Season By Mrs. Janet McKenzie Hill, Editor of the Boston Cooking School Magazine

This is considered by many cooking authorities the finest cake that can be made, though in reality it is not at all difficult.

One cup butter; 2 cups granulated sugar; 1 cup milk; 2 teaspoonful rose water; 3 1/2 cups flour; 3 level teaspoonful K. C. Baking Powder; whites of 6 eggs, beaten dry.

Cream the butter and beat in the sugar gradually. Sift together, three times, the flour and baking powder, and add to the butter and sugar, alternately with the milk and rose water. Lastly, add the egg whites. Bake in three-layer cake pans. Put the layers together with the following frosting.

Note—The cake is a large one and sells at Women's Exchanges for \$1.50.



Frosting for Lady Baltimore Cake

Three cups granulated sugar; 1 cup boiling water—make of 1 egg; 1 cup chopped walnuts; 1 cup chopped nutmeats; 5 fat cut in thin slices.

Stir the sugar and water until the sugar is dissolved, then let boil without stirring until the syrup from a spoon will spin a long thread; pour upon the whites of the egg, beaten dry, beating constantly meanwhile. Continue the beating until the frosting is cold; add the fruit and spread upon the cake.

The K. C. Cook's Book contains plenty just such delicious recipes—bread, cakes, pastries. You can secure a copy free by sending the certificate packed in every 2-cent can of K. C. Baking Powder to the Jacobsen Baking Co., Chicago. Small cans do not contain Cook's Book certificates.

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Cross-Over Chasse of the One-Step

Fourth of a Series of 18 Articles By MILE ANNA PAVLOVA.



The cross-over chasse in Mile. Pavlova's standardized one-step. Photograph especially posed for these articles by Mile Anna Pavlova and her dancing partner, M. Clontine. Photo copyright by Max Rabinooff.

THE fourth division in my standardization of the one step is the cross over chasse. Rightly executed, it should come immediately after the polka variation, which, in its turn, follows the forward and back plain steps and the side glide.

At the conclusion of the polka variation figure, the dancers are in a "semi open" position, the man having his right arm partially about the woman's waist, her left arm resting right forearm. The man's left hand holds his partner's right, his arms being held before them a trifle below shoulder height.

With the woman standing on her left foot, her right being lifted several inches above the floor in front of her, and the man maintaining his pose on his right foot, the left being lifted after the manner of the woman's right, the dancers now prepare for a cross over.

The Man's Part. In this figure the man must pass behind his partner, from her left to her right, and after taking a first step on three counts, he must return again to her left side ready to continue the dance figure.

The woman, who remains in front of her partner, moves only a few inches as the man changes his position. She must first step a trifle away from him toward her right, then again toward her left and thirdly toward her left. During this maneuver she must release her partner's right arm with her left, and be able skillfully to extend it to him over her head to her right at the proper moment.

The Cross Over Chasse. Beginning the explanation of this cross over chasse, let me first start with the man. From the attitude already explained, he removes his hand from its place at his partner's waistline, drops her right hand with his left, and turning to his right on his right foot, takes a step of about six inches with the left foot—all these movements being practically simultaneous and on the same count.

On count "two" the man takes a step with the right foot of about four inches on count "three"—one of similar length with the left foot—three steps have, with the cooperating movements of a partner, placed him on his right and a trifle to her rear.

On the count of "four" the man takes with his right hand his partner's right arm, and slides it to him, and also raises her upraised left hand.

The illustration, herewith reproduced, for which my partner and I posed, shows the correct attitude of the dancers in the cross over chasse at the completion of the fourth count, and during moments of the four succeeding counts. Poised on their left legs, the dancers first raise, then lower, their right knees, the raising coming on the odd count, the lowering on the even count—"one" (raise knees), "two" (lower knees) "three" (raise knees) "four" (lower again).

On the fourth count the man prepares to recross behind his partner to the position he occupied at the start. Eight counts have been now consumed, four for changing and four for the chasse itself. The first count again recurring, the man takes a short step to his left, so to behind his partner, on his left foot. Count "two" calls for another very short step on the right foot, and count "three" calls for a very short step to the left on the left and right foot.

Cross Over Change. The woman's part of this evolution calls for her (at the beginning of the first cross over change) to turn slightly to her right and take the finest possible step with the right foot on count "one." She at the same time releases her own hand from her partner's left and right arm and on count "two" takes another little step (it need not be over two inches) with her right foot. With count "three" she points the toe of her right slipper and on count "four" extends her right arm to her partner's, just at his waistline, and raises her left over her head.

How Keen is Your Biscuit Appetite?

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