

SOCIETY

LILIAN C. PERKINS

CLUBS MUSIC WOMENS WORK

CROSSING THE BAIL
Sunset and evening star,
And may there be no meaning,
When I put out to sea,
But such a tide as moving seems
Along, too full for sound and foam,
When that which drew from out the
boundless deep
Turns again home.

Twilight and evening bell,
And after that the dark,
And may there be no sadness
Of farewell,
When I embark.

For though from out the bourne of
time and place
The flood may bear me far,
I hope to see my pilot face to face
When I have crossed the bar.

Club Plans Outing.
Members of the Tulsa Kappa
club are arranging for a swimming
party, dance and picnic at one of
the suburban resorts at this week-
end, the full announcement of which
will be made.

Honored at Party.
Mrs. J. T. Gargyle and daughter,
Miss Edith Gargyle, who have been
visitors in Muskogee, were honor
guests at a swimming party at Fort
Gibson beach on evening of the
week. Mrs. R. C. Wisdom being
hostess.

Franklyn-Hurley.
Mr. and Mrs. A. C. Hurley of this
city announce the marriage of their
youngest daughter, Madge to Mr.
Chester Franklyn, son of Mr. and
Mrs. W. H. Franklyn of Ardmore, on
July 26 at Bella Vista, Ark., where
the Hurley and Franklyn families
are occupying their summer homes
this season. The bride is very at-
tractive and quite popular. The
groom is a Princeton man and is
well known. This romance had its
beginning before the summer opened
but reached a full fruition at Bella
Vista, where it is said other interest-
ing affairs of Mrs. Cupid will soon
be made known.

Will Entertain Newsboys.
Members of the Good Cheer circle
of the First Christian church have
planned a delightful entertainment
for Thursday evening at the
church when guests of honor will
be the newsboys of the city. A
gram will be given and various de-
licious refreshments served to their
delight.

For Kaymen City Girl.
Mr. and Mrs. W. H. Morgan en-
tertained a company of young folk
on Friday evening in honor of their
niece, Miss Paula Brunstetter of
Kansas City. Dancing and games in-
vited the interest and pleasure of
those who were present.

Personal Mention

Miss Iva Latta and Miss Fay Sy-
pert returned Thursday from Medi-
cine Lodge, Okla., where they spent
two weeks with friends.

Mr. and Mrs. Roy Koons and a
party of friends are camping and
fishing on Grand river near Spavi-
now.

Col. and Mrs. William H. Peck and
small daughter Barbara left Friday
for Mt. Clemens, Mich., where they
will spend several weeks.

Mr. Eugene Lorton left Friday for
Battle Creek, Mich., where he will
be for a fortnight or more.

Mr. and Mrs. Grant R. McCul-
lough and sons, Messrs. Kenneth and
Carroll McCullough plan to leave at
an early date for San Antonio, Texas,
where they will remain this coming
autumn and winter, the trip being
made for the recuperation of young
Carroll.

LADIES \$1,000 REWARD! I positive-
ly guarantee my great "Successful"
"Monthly" Compound. Refers some
of the latest, most obstinate, abnormal
cases in 10 to 15 days. No harm, pain or in-
terference with work. Mail \$1.00; Double
Strength \$2.00. Booklet free. Write to-
day. Dr. T. A. Southington Remedy Co.,
Kansas City, Mo.—Advertisement.

Mr. Kenneth McCullough who has
been ill nearly all of the summer.

Mr. and Mrs. W. C. McLaughlin and
son, Mr. Merrill McLaughlin have re-
turned from a delightful sojourn
among the Ozarks visiting Noel, Mo.,
and Bella Vista, Ark.

Judge and Mrs. R. E. McNeill of
Oklahoma City arrived yesterday
and are the guests of Mr. and Mrs.
Charles R. Adams. Judge and Mrs.
McNeill are enroute to points in
Iowa for the late autumn.

Mr. and Mrs. A. C. Holmes have
arrived in their home. Mr. and
Mrs. R. C. Holmes of Oklahoma City
and Mr. and Mrs. O. V. Holmes and
son, Mr. O. V. Holmes, Jr. of Okla-
ma City are the guests of Mr. and
Mrs. A. C. Holmes. Mr. and Mrs.
O. V. Holmes are a brother.

Mr. William H. Crowder is im-
proving from a recent illness.

Mr. and Mrs. Edward B. Hasbun
and sons Emil and Robert have re-
turned from a six week's visit about
the Iowa and Minnesota lakes.

Miss Frances McLean of Port
Worth who has been an all summer
guest of Miss Ellen Eames has re-
turned to her home. Miss Helen
Twayer of Hamilton, Okla., came at
this week-end for a visit of a few
days with Miss Eames.

Mr. and Mrs. John Mork of Port
Smith, Ark., has returned home after
a visit to his daughter, Mrs. J. L.
Gillen and Mr. Gillen.

Miss Agnes Harvey has just re-
turned from a vacation trip to Cliso
and Abilene, Texas, part of her stay
being with her brother, Mr. N. Har-
vey, and Mrs. Harvey. Miss Harvey
was accompanied by Miss Helen
McClendon who remained in Texas
for a visit to Galveston and Elgin.

Mrs. Samuel H. Smith is expected
to return home Wednesday night
from Rochester, Minn., after an ab-
sence of about a week.

**Peace Prevails Over
Shawnee Strike Zone**
By the Associated Press Staff Wire.
SHAWNEE, Aug. 21.—Quiet
reigned here today and there was
little to indicate that national guard
troops held in readiness at Okla-
homa City would be needed here.
The summer diversion last week in-
cident to the strike of workers in the
Rock Island railroad shops, Col.
B. H. Markham, in command of the
troops, was reported to have stated
there was slight probability that
soldiers would be necessary here.

Assessment Not Raised.
Special to The World.
VINTEA, Aug. 21.—"The assess-
ment for Craig county will not be
raised," remarked County Assessor
Herman Lightfoot upon his return
from Oklahoma City, where he and
Paul Simms, assistant county attor-
ney, appeared before the state board
of equalization. Lightfoot states that
the excise board here cannot yet fi-
nalize its work because the Frisco rail-
road assessment has not been given
it by the state board, and the state
board cannot act until Attorney Gen-
eral Short returns from Durant
where he is at the sick bed of his
father. The Frisco is the only prop-
erty owner protesting its assess-
ment in this county.

Bank Deposits Grow.
Special to The World.
BARTLESVILLE, Aug. 21.—De-
posits in the four banks of Bartles-
ville totaled \$7,513,325 on the day of
the last call and slight exchange
amounted to \$3,223,825. This is said
to be a very healthy condition, com-
pared to last year.

**New Telephone Directory goes to
press soon.** Please arrange at once
for changes in your listings and ad-
vertising.—Advertisement.

Beauty Contented
You are always con-
fident that your beauty
has been developed to
its highest possibilities
after using Gouraud's
Oriental Cream. White
Flesh-Rachel.
Send 10c for Trial Size
F. T. HOPKINS & SON
New York

**Gouraud's
Oriental Cream**

Do You Know What PEN-JEL Is?
Then Let Us Tell You About
PEN-JEL
"Makes The Jelly-Jell"
NEVER FAILS

It is Pure Pectin in powdered form with sugar
and fruit tartness combined in such a manner
that it will keep indefinitely, just like the sugar on
your shelf.

You can make any kind of jelly; peach, plum,
strawberry, grape, orange, apricot, mint, pear,
pineapple, with the same certainty you now make
crabapple jelly.

Ever have fruit fail to jelly?
Then you know what a boon to
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Fashion's Forecast

Novelty sleeveless Dress.
The jumper dress still reigns "su-
perb" among the sports models.
Almost everyone will agree that
never before has there been a style
created a practical for sport and
everyday wear. The one illustrated
would look especially well in rayon
or gingham with a glimpse of ba-



of the white portion. Soak over-
night in cold water to which has
been added one tablespoon of salt
to each quart of water used. (Use
just enough water to cover peels). In
the morning, drain, put in saucepan,
cover with cold water and bring to
boiling point; repeat three times and
cook in the last water until soft, the
time required being three to four
hours. Drain for several hours, then
cut into strips or small squares;
measure, add an equal amount of
sugar, put over simmering burner of
a range and cook until pieces are
clear. Remove to plate, taking up
as little syrup as possible. Cool
roll each piece separately in powdered
sugar and spread on a platter to
dry. Store in glass jars.

**CHOCOLATE DIPPED CANDIED
ORANGE PEEL.**—Follow directions
given for candied orange peel, leav-
ing on quite a good bit of white
portion. Melt confectioners' dipping
chocolate in a small sauce pan,
placed in a larger saucepan over a
boiling water. Dip each piece of
candied peel separately in chocolate,
put on waxed paper and let
stand until cool.

CRYSTALLIZED MINT LEAVES
Wipe fresh tender mint leaves, re-
move stems and bruise with
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These petals may be crystallized
in the same manner.

SYRUP FROM BERRIES.—Put
very ripe perfect berries in an
enamel or earthenware pot, and let
them stand over night in a warm
room. Next day heat, but do not
boil, strain through a cloth; mea-
sure; add an equal amount of granu-
lated sugar; set over the fire and

bring to boil, then seal immediately
in glass jars. This syrup may be
used for flavoring jellies, punches,
or for the making of sherbets.

WATERMELON PRESERVE.—
Peel melon rind, cutting off green
and pink, and cut into strips. Weigh,
then put into cold water, adding one
tablespoon salt and a small piece of
alum to each quart of water, and let
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water to cover, and cook for 40 min-
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ing away the remainder. Boil the
syrup 15 minutes, to half an ounce
of cinnamon stick, one teaspoon
whole cloves and half a teaspoon all-
spice in a bag or a piece of chemi-
cloth and cook slowly half an hour.
Strain and put in a stone jar. Add
to the syrup two thinly sliced lemons
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quart of melon rind, two ounces of
ginger root, two lemons, half cup
water, one-half ounce of stick cinna-
mon, one teaspoon whole cloves, one
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Practical Housekeeping

BY FLORENCE AUSTIN CHASE.

Candied Orange Peel, Etc.



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half cup cold water (use water and
salt) and boil and strain for half
and hour of until syrup is thick,
then pour over the melon rind. The
following is the exact proportion of
ingredients: Six pounds of cut up
watermelon rind, six pounds of
granulated sugar, two cups cold
water, alum size of a pea for each
quart of melon rind, two ounces of
ginger root, two lemons, half cup
water, one-half ounce of stick cinna-
mon, one teaspoon whole cloves, one
half teaspoon allspice.

Bring to boil, then seal immediately
in glass jars. This syrup may be
used for flavoring jellies, punches,
or for the making of sherbets.

Peel melon rind, cutting off green
and pink, and cut into strips. Weigh,
then put into cold water, adding one
tablespoon salt and a small piece of
alum to each quart of water, and let
stand until soft. Drain, rinse and
put in preserving kettle with enough
water to cover, and cook for 40 min-
utes. Meanwhile, make a syrup of
six pounds of sugar and two cups of
water in which two ounces of
scrapped and sliced ginger root has
been boiled. The ginger may be
soaked first for half an hour to
make it scrape more easily. Slice
and pour over it three cups of cold
water, bring slowly to the boil and
use two cups for the syrup, throw-
ing away the remainder. Boil the
syrup 15 minutes, to half an ounce
of cinnamon stick, one teaspoon
whole cloves and half a teaspoon all-
spice in a bag or a piece of chemi-
cloth and cook slowly half an hour.
Strain and put in a stone jar. Add
to the syrup two thinly sliced lemons
which have cooled one-half hour in
half cup cold water (use water and
salt) and boil and strain for half
and hour of until syrup is thick,
then pour over the melon rind. The
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watermelon rind, six pounds of
granulated sugar, two cups cold
water, alum size of a pea for each
quart of melon rind, two