

Society

Visiting in Indianapolis

The marriage of Miss Hester Reid-enbach, daughter of Mr. and Mrs. T. E. Reidenbach, 806 E. Sixteenth St., to Edwin A. Friederichs, son of Mr. and Mrs. Louis Friederichs, 127 W. McCarthy St., was solemnized at 9 o'clock Wednesday morning at the home of the officiating minister, the Rev. F. R. Davies. The attendants were Mr. and Mrs. Carl Friederichs, Miss Lena Hiller and George Friederichs. Mrs. Carl Friederichs and Miss Hiller wore frocks of white silk net and salmon colored georgette respectively, with corsages of Killarney roses. The bride wore a gown of white georgette with a corsage of pink roses.

Following the ceremony a wedding breakfast was served at the home of the bride's parents. The table decorations were in pink and white, the bridal colors, and covers were laid for twenty guests. Following the ceremony Mr. and Mrs. Friederichs left for a visit in Detroit, Mich. They will be at home after August 1.

Miss Helen Sewall of the Cincinnati Conservatory of Music, who has been the guest of Mr. and Mrs. David N. Ross, 346 S. Emerson Ave., has returned home.

The Eastern Star Auxiliary, Brightwood chapter, will meet Thursday afternoon at the home of Mrs. Heze Clark, 3435 E. Twenty-Sixth St.

Mrs. Gertrude Moorehead, Miss Virginia Moorehead and Miss Ann Moorehead, 4427 Julian Ave., are visiting relatives in Cincinnati, Ohio.

Attendees at the marriage of Miss Helen Mary Jones, daughter of Mr. and Mrs. Alex Jones, 423 Carrollton Ave., to Reginald S. Smith, son of Mr. and Mrs. A. W. Smith, 3946 Park Ave., will be Miss Hazel Barrett and Winthrop Smith, brother of the bridegroom. The wedding will be solemnized at 8 o'clock in the evening, July 12, at St. Joan of Ark Church, Father Rapp officiating.

Mr. and Mrs. R. S. Hedgecock of Jackson, Mich., have been the hosts of Mr. and Mrs. J. W. Hedgecock, 715 N. Alabama St.

The Women's Foreign Missionary Society of the Third Christian Church will meet Thursday afternoon in the ladies' parlor at the church.

Miss Edna Suel, 3028 N. New Jersey St., who returned Monday from a visit in California, is visiting friends at Lake Maxinekey.

Mrs. Frank Furk of Little Rock, Ark., is visiting her father and mother, Mr. and Mrs. William H. Swintz, 40 W. Twenty-First St. Mr. and Mrs. Swintz with Mrs. Furk are spending a few days in South Bend.

Mr. and Mrs. Ad Miller, Miss Marian Miller and Addison Miller of the English are visiting relatives in Columbus, Ohio.

Mr. and Mrs. John Mellett entertained with a family dinner last evening at their home on N. Bell Ave.

China Poorer, One Result of Military Orgy

PEKING, July 5.—Just one definite result is apparent after China's annual political and military orgy. China is poorer.

As thoroughly as gunpowder, political intrigue and public wastefulness can do it, the country has been driven one step and almost the last step, toward large foreign loans and consequent foreign financial supervision.

Other results, and among them some good ones, there may be, but they are not now apparent.

Lost, One Month
The period of fear preceding the war, the ten days of actual warfare and the recovery period took a solid month out of China's producing year. Merchants in that period refused to ship goods for fear trains would be seized by soldiers. Then the roads were cut by armies and even the cheaper commodities were not transported locally. Money was withdrawn from banks and secreted and stocks of merchandise in the war area were hidden. Cutting of telegraph lines paralyzed business throughout the country. Food became expensive.

Country Weakened
The country comes out of the so-called war in a weakened condition to take up the task of self-restoration. For this work there is not a dollar in the treasury nor is there likely to be. All the dollars that will come in for many years are pledged for debts contracted by wasteful administrations.

A large foreign loan, with resulting foreign supervision, or the purchase, is just around the corner. No strong man has appeared to guide the country out of the wilderness. Internecine wars have developed soldiers, but not statesmen.

Felt Hat
The soft felt hat with the rolling brim, simply bound in ribbon in self-tone or in a contrasting shade, is very practical for general sports wear and is seen everywhere.

Shoe Trees
A new type of shoe trees has a simple device so that the pair may be hooked on a bar or wall. This system keeps them off the closet floor and makes them decidedly accessible.

Dyed Laces
Dyed laces are very popular. Now they are being used on summer materials like voile, organdy and nets.

Sports Skirts
Sports skirts of white homespun are very popular now. Often they are fringed about the bottom or bound with ribbon. Sometimes they are buttonholed with wool, in white or in colors.

New Color Notes
New necklaces and pieces of jewelry feature pale pink, coral pink and a deep cherry red. These are often seen in large beads and very large pendant.



—Photo by Mecca Studio.

HEADS DELEGATES



GAIL HAMMOND

Miss Eleanor Forbes, with her mother, Mrs. O. C. Forbes, has come from Miami, Fla., to spend the summer in Indianapolis. Miss Forbes is the guest of Mrs. H. C. Antrim, 3417 N. Capitol Ave.

Handkerchiefs
Batik handkerchiefs are most interesting to look at, even though they seem a trifle fantastic for ordinary use. Their lavish use of yellow, purple and red is at least different from the little hemstitched square that was once considered the only thing permitted by good taste.

Higher Heels
Shoe manufacturers say heels will be higher this winter. Color combinations in shoes continue to be popular.

New Clock
The new alarm clock is a thinner model than the one we have grown accustomed to and has a radium dial, so it may be seen in the dark.

Strawberry Rice Meringue

BY BERTHA E. SHAPLEIGH

Cooking Authority for NEA Service and Columbia University.

This dessert can be made using any fruit canned or fresh, but is particularly good with fresh strawberries, raspberries or peaches.

It being a hearty dessert the dinner preceding should be rather light.

Cook in a double boiler (or in a sauce pan set in another pan containing boiling water) one quart of milk, the grated rind of half a lemon and one cup of well washed rice. It will take from one to one and a half hours to cook the rice thoroughly.

Add one-half cup sugar, the yolks of three eggs and one-fourth teaspoon of salt. Cook five minutes and turn into a butter mold. In ten minutes turn

out into a dish or platter which can be placed in the oven. Have ready a box of strawberries, sweetened to taste, and a meringue made as follows:

Whites of three eggs beaten until stiff and one-half cup powdered sugar, added gradually while continuing the beating until the mixture will hold its shape. Add one-half teaspoon vanilla.

Fill the center of the rice border with the berries, completely cover rice and berries with the meringue. Set in a moderate oven eight minutes, or until a light brown. Serve warm or cold.

NOTE: If you have no border mold use any mold and surround with the fruit, covering all with the meringue. Bake.

Cut this out and paste it in your cook book.

Interest On Interest

Put your July interest and dividend payments to work for you earning compound interest.

Our Savings Department Will Pay You 4½% On Deposits

All deposits made on or before JULY 10TH will receive interest from July 1st.

MEYER-KISER BANK

136 East Washington Street.

One of our Home Banks will accumulate your small change to be deposited later.

DEATH To Roaches, Rats, Bed Bugs Water Bugs and Ants

Phone MA in 1932 and our representative will call and rid you of these pests at small cost, or ask your dealer for a package of Climax, sold with an absolute guarantee—no charge for first application if made by us.

Contracts Taken

CLIMAX EXTERMINATOR CO.

323 North Illinois Street, Royal Hotel.

The Raggedies

BY JOHNNY GRUELLE.

Raggedy Ann, Raggedy Andy and Mister Minky sat in under the Soda Water Fountain Tree and drank ice cream sodas, and when they had drank as many as they wished they decided to go on. "But," said Mister Minky, "suppose we make the magic stick carry us close to the ground! Because, when we fly way up over the trees, I am afraid that we will miss a lot of very pleasant experiences and possible adventures."

"You are right," said Raggedy Ann. "It is far more interesting down close to the ground in Missus Witchie's Magic Park." So the three friends climbed again upon the back of the magic stick and Raggedy Ann told it to go slowly, close to the ground.

After jogging along for about five or ten minutes the magic stick, carrying Raggedy Ann, Raggedy Andy and Mister Minky upon its back, came to a long chute. This long chute was made of wood and ran through the woods just as far as the three could see. "What in the world do you suppose this is?" asked Raggedy Ann. "It looks like a chute down which they roll logs," said Raggedy Andy.

"No, I do not believe it is that," said Mister Minky, "because it is too small for logs to get inside of it." "Let's climb way up to the top," said Raggedy Ann, and see just what it is for." This the three friends did, and of course the magic stick followed close behind Raggedy Ann.

"What is the use of us walking?" said Mister Minky, "when the magical stick will carry us to the top in a very short time?"

So the three then climbed upon the back of the magic stick and Raggedy Ann said: "Magic stick, take up to the top of the chute," and the magic stick climbed up in the air and flew to the top of the long chute. When they reached the top there they found a queer little man who looked a good deal like the man who had taken tickets on the Magic Mince Pie Merry-Go-Round. "Well," said Raggedy Ann, "what sort of a chute is this?"

"Oh, don't you know?" asked the Little Old Man. "This is a Rolly Waster and leads almost to Missus Witchie's house."

"That is where we wish to go," said Raggedy Ann. "May we chute down the chute?"

"Yes, indeed," said the Little Old Man. "But first you must put on these roller skates." And he went to a long box and picked out three pairs of roller skates.

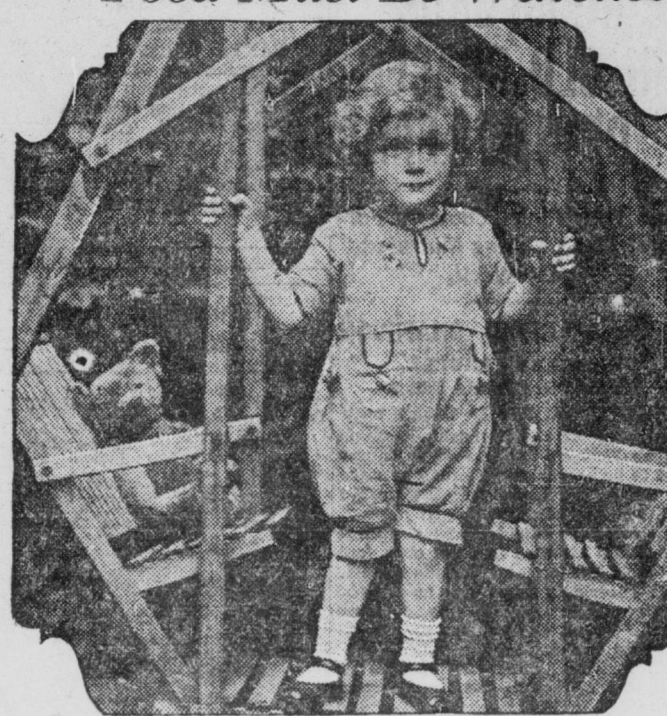
"I believe we need only one pair of roller skates," said Raggedy Ann, "or, in fact, we will need only one roller skate. We can fasten it to the end of the magic stick, and we will let him shoot down the chute."

"It's a very long chute," said the Little Old Man. "How will you guide your stick unless you have another roller skate in front to turn and twist so that you can make the curves in the long chute?" "Oh," Raggedy Ann replied, "we just guide the magic stick by telling him which way to go so that when we fasten the roller skate on the back end of the magic stick I will just tell him to follow every bend and curve in the chute and not go too fast, so that we might fall off, not that it would hurt Raggedy Andy or I," said Raggedy Ann, "but if Mister Minky fell from the magic stick it might hurt him very much."

The Little Old Man fastened one roller skate on the end of the magic stick, and held it until Raggedy Ann, Raggedy Andy and Mister Minky had climbed upon its back. "Now," said Raggedy Ann, "Magic stick, I want you to go down this chute, and follow every twist and bend that you come to, but do not go so fast that you will throw us off." The magic stick, nodded its head up and down two or three times and started down the long chute.

The long chute was just like the long roller coasters which you have seen at the pleasure parks, except that it was very much longer and the dips and slides down this chute were steeper than in the ones in the pleasure park. And Raggedy Ann, Raggedy Andy and Mister Minky were like children when they are riding roller skates down the pleasure

As Baby Grows Older Food Must Be Watched



"I'VE EATEN PROPER FOOD AND I'M FEELING FINE!"

BY MRS. MAX WEST,
Late of the United States Children's Bureau.

Although illness of every sort is far more serious to the younger babies, older babies do suffer from serious attacks of diarrhea, especially in summer. For the most part, these result from mistakes in feeding at about the weaning period. As the child begins to eat solid foods, after an exclusive milk diet, mothers are very prone to hasten matters too fast.

They like to have the baby come to the table, and eat what the family has. In this way, a baby often is given foods which are not suited to his digestion, and those which are really harmful to him. Probably some

park. "This is the most fun I ever had," said Raggedy Ann. "And I too," said Mister Minky. "I am enjoying it also," said Raggedy



Andy. It's just like dropping into an elevator. I hope we don't get bumped too hard at the bottom."

After riding for about five minutes down the chute, the magic stick came to a stop at the bottom and there the three found the loveliest field of lollypops they had ever seen. "Wheel!" cried Raggedy Ann, as she, Mister Minky and Raggedy Andy, each gathered as many lollypops as they could carry.

"I believe that we are close to Missus Witchie's house," this was true, for they soon came in sight of Missus Witchie's queer little house. Raggedy Ann, Raggedy Andy and Mister Minky, whooped and Missus Witchie and the kind policeman came out upon the back porch and waved to them.—Copyright, 1922, by Johnny Gruelle.

Chains

Beard chains are growing much longer. Often they are worn twice or three times about the neck.

of the frequent sources of digestive upsets in these older children are the summer fruits, either those which are over-ripe or under-ripe.

But whatever the cause, the mother should be on her guard, if the baby begins to fret and show signs of indigestion.

The treatment of a severe case of diarrhea with vomiting and fever should always be directed by a physician if one can be had. In the meantime, castor oil may be given. Give two teaspoonsful in lemonade or orange juice. Never give an offending medicine in milk, or any common food, lest the child may thus be turned against it.

After the child is well, he should be kept quiet, and be given light foods for some time. It is very easy to induce a second attack of diarrhea in a child who has had one, and even though he demands all sorts of things, the wise mother will stick to milk, broths, thin gruels and the like for at least two weeks after an attack, especially if the weather is hot.

He should have a cool room, and a quiet life and should be kept in bed at least for some days. These illnesses are weakening, and the little patient needs the best possible opportunity to regain his full strength after going through such an ordeal.

Diarrhea can easily be prevented, certainly in very many cases. If every mother would keep a set of rules for proper feeding at hand, using those for each age, and would add to this care, much attention to keeping the baby cool, quiet and supplied with fresh air, day and night, she would have little to fear, even if her baby is artificially fed. For summer food, certified milk is one of her greatest safeguards.

GIRLS! LEMONS

WHITEN SKIN AND

BLEACH FRECKLES

Squeeze the juice or two lemons into a bottle containing three ounces of Orchard White, which any drug store will supply for a few cents, shake well, and you have a quarter pint of harmless and delightful lemon bleach. Massage this sweetly fragrant lotion into the face, neck, arms and hands each day, then shortly note the beauty and whiteness of your skin.

Famous stage beauties use this lemon lotion to bleach and bring that soft, clear, rosy-white complexion, also as a freckle, sunburn and tan bleach because it doesn't irritate.—Advertisement.

Daughter of Labor Board Chief Becomes Secretary

CHICAGO, July 5.—Clinging to the "somewhat obsolete" theory that every girl should try to do something worth while, Miss Anna B. Hooper, 19-year-old daughter of Ben W. Hooper, chairman of the United States Railroad Labor Board, today is at work as "Dad's private secretary."

The buoyant young daughter of the former Governor of Tennessee meets callers at the Labor Board offices, takes dictation from members of the board, files letters, looks up reports and handles the job with the sang froid of her male predecessor.

Speaking with a soft Southern drawl, Miss Hooper admitted she didn't have to work, but "just forced 'Dad' to give her a chance to do something." She and "Dad" always have been "pals," and she insisted on sharing some of his trials and tribulations as head of the Railway Labor Board.

The only thing flapperish about her is her age, Miss Hooper smilingly admitted.

"I won't bob my hair," she said. "Bobbed hair raises a question in the minds of people. I don't believe it's a good idea to be flippy. Bobbed, haired girls are often superficial, don't approve of extreme clothes, either."

"Cigarettes? Goodness, no! Cigarette smoking by women is coarse, unladylike. And, aside from the ethics of the thing, it hurts one's looks." Miss Hooper herself is an exceedingly attractive, blue-eyed blonde. The

oldest of six children, she is proud of the way the car "keeps house." Ask grandfather, down in Newport, Tenn.

She said she hasn't as yet made up her mind as to her goal in life. She is specializing in voice culture and has some ambition to become a singer. Mother is a beautiful singer.

Matrimony? Certainly! "But excuse me from the effeminate cake-eater with the Valentino haircut!" she added. "I want a man of character—a man with a high moral code, not necessarily a Sunday school teacher either. Then I will marry and rear a family. Am I old-fashioned?"

"I see it's fashionable to jilt your fiance. Well, I don't like the idea at all. It's not square!"

Hand Football New Sport for French Women

PARIS, July 5.—Hazeana is the latest national sport for French women. Hazeana is in reality football played with the hands. And this means with the hands only. No feet are allowed.

A team of charming Czech girls have just been in Paris teaching the popular game to their French sisters and have proved it to be a most interesting as well as healthful sport.

It resembles the American game of handball, but the piskin is much larger and is therefore tossed, rather than thrown, from player to player as it passes from goal to goal.

There are certain fixed rules. Players must remain within certain courts marked out by white lines, a little as in tennis. The ball must not be held longer than three seconds, a good way to make quick thinking. And by no means must the feet play a part. If the ball merely touches the knee or the leg of the player she is called by the referee.

The Quick and Easy Way To Make Blackberry Jam

Makes Two-Thirds More Jam From Same Amount of Fruit, and Never Fails

Uses Ripe Fruit, Takes Only One Minute's Boiling, and Saves All the Flavor and Color

Everyone who likes fresh blackberry pie will love good blackberry jam. Particularly when all the flavor of fresh ripe blackberries is preserved in the jam. Such blackberry jam is now possible in every home. A new and never-failing method has been discovered with which anyone can make the best quality quickly and very economically. With the Certo Process full-ripe blackberries are used—not unripe blackberries so necessary by the old method. The Certo Process retains all the rich flavor of this ripe fruit because it requires only one minute's boiling—not the 30 or more minutes required by the old method. This long boiling-down destroys juice and flavor, and particularly kills the real blackberry taste. With Certo, therefore, the result is a far superior fruit flavor and two-thirds more jam from the same amount of fruit, because no juice is boiled away. It also banishes all guesswork or worry as perfect results are certain.

The new Certo process for making blackberry jam is very simple: Crush well in single layers about 2 quarts ripe berries, using wooden masher, crushing each berry and discarding all green parts. Add juice of 1 lemon. Measure 4 level cups (2 lbs.) crushed berries, including lemon juice into large kettle. Add 7½ leveled cups (3½ lbs.) sugar and mix well. Stir hard and constantly and bring to a vigorous boil over the hottest fire. Boil hard for one full minute with continual stirring. Remove from fire and add ½ bottle (scant half cup) Certo, stirring it in well. From the time jam is taken off fire allow to stand 5 minutes only, by the clock, before stirring. In the meantime skim and stir occasionally to cool slightly. Then pour quickly. Makes 10 half-pint glasses of jam. To make Certo blackberry jelly, see Certo Book of Recipes.

Certo is a pure fruit product—contains no gelatine or preservative. It positively saves time, fruit, flavor of ripe fruit, and guesswork. It makes all kinds of jams and jellies with fresh or canned fruit—some you have never made before. It is highly endorsed by all cooking experts who have used it. Every woman who tries it recommends it to her friends and says she'll never be without it. And Certo jams and jellies keep as well as any other made. Get a bottle of Certo and recipe book from your grocer or druggist at once. For extra free copies of Certo Book of Recipes, write Pectin Sales Co., Inc., 131 East Ave., Rochester, N. Y.

Start the new—the sure, quick, economical way of making jams and jellies. You'll never return to the old "hit or miss" method.

If your grocer or druggist does not have Certo, please call Miss Nielsen at Main 3500 to learn where to obtain it.



3 lbs. Extracted Honey, 75c
1 POUND, 30c
THE HONEY STORE
123 NORTH DELAWARE ST.

Orange Label Tea

Ridgways CHOICE Tea - Hot or Iced

Relieves fatigue and induces good cheer

10¢ TRIAL TINS

Ridgways Tea

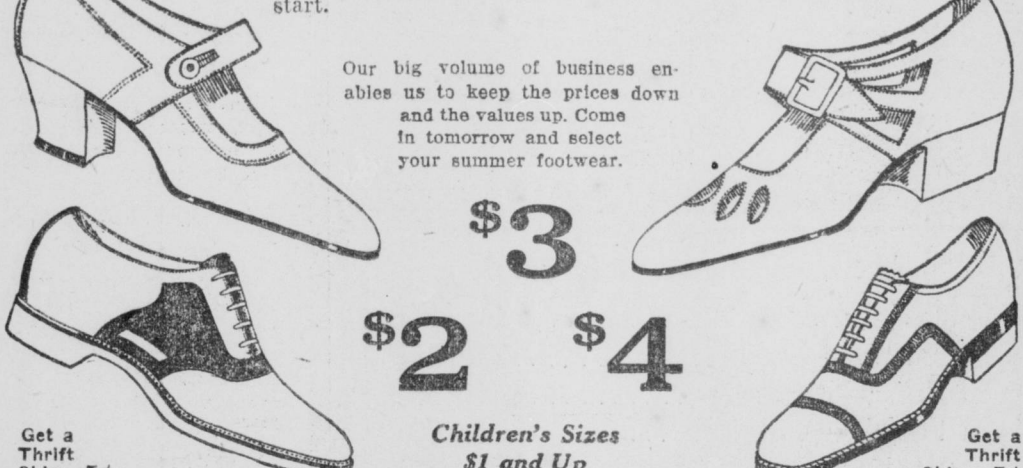
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Don't Let The "Sale-Bug" Bite You!

This is the beginning of the open season for shoe sales—the woods are full of 'em. But don't let the "sale-bug" bite you! Buy your shoes at a store where price "shifting" is never resorted to—where you get the utmost for your money ALL THE TIME—every day in the year! That's the only way to get satisfaction.

We Never Have to Resort to "Sales"

We buy our stocks of shoes wisely and sell them at a low margin of profit ALL THE TIME. When you buy shoes here you never face the disappointment of seeing them "marked down" next week. We offer them to you at the lowest possible price from the start.



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Children's Sizes \$1 and Up
Get a Thrift Shine, 5c

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