

SOCIAL Activities

ENTERTAINMENTS
WEDDINGS BETROTHALS

RS. EDSON T. WOOD, 4310 N. Pennsylvania St., entered today with the second of a series of luncheon bridges in honor of Mrs. Edson T. Wood, Jr.

Covers were laid for Mrs. Wood and the guest of honor and Mesdames T. Vance Smith, Evans Woolen Jr., Fred Glassbrenner, Taylor Todd, William H. Remy, Roscoe Johnston, Samuel Runnels Harrell, Roy Wilmett, Frank Hole, Henry Jameson, Hall Marmon, and Misses Hazel Ellis of Quincy, Fla., Josephine Brown, Sara Frances Hackley Julia Fletcher, Caroline Dunn, Elizabeth Richardson, Elizabeth Ohr, Caroline Malott, Macy Malott, Margaret and Mary Hamilton, Virginia Reed, Anna Louise Griffith, Eleanor Evans, Ernestine Bradford, Ruby Bradford, Lida Lockhead, Eleanor Dunn, Martha Oliver, Olive Oliver, Lucille Jeanette Craft, and Katherine Grier.

Mr. and Mrs. Wood will entertain Tuesday evening, Feb. 9, with a dinner bridge at their home for Mr. and Mrs. Wood Jr.

Mr. and Mrs. Perry Canaday, 255 N. Gray St., announce the engagement of their daughter, Miss Mary L. Black, to Eugene M. Reid of Miami Beach, Fla. Miss Black is at home after spending the holidays with friends in the southern city. Mr. Reid is a former Indianapolis man.

A surprise stunt party was given by the Bide-a-We Club Sunday at the home of Miss Mary Dugan, 417 N. Gladstone Ave. Twenty guests were entertained including club members. Miss Dorothy Rust sang accompanied by Miss Dugan. A skit entitled "A Public Operation" was given by Misses Mary Dugan, Marie Hogelmeier, Eunice Moody and Dorothy Boles.

Plans for an all-fraternity card party Feb. 13 were completed this afternoon at a meeting of the Panhellenic Association of Indianapolis. Mrs. Robert Wolfe is chairman, assisted by Mrs. Carl Fletcher, and Miss Katherine Alexander.

The board of directors of the Sorority Club, Inc., will hold its monthly meeting tonight at the home of Miss Helen Seal, 1729 Union St. All members of the board are urged to attend for important business. The regular meetings for active and inactive members will be held Tuesday evening at the home of Miss Seal.

Mr. and Mrs. Hugh McK Landon, Woodstock Dr., are in New York.

SORORITY TO HAVE DANCE

Phi Sigma Delta Makes Plans for Feb. 6 Event.

Plans for the Founders Day dance of the Phi Sigma Delta sorority to be given Feb. 6 in the Travertine Room of the Lincoln have been completed.

Miss Dorothy Haworth is general chairman, assisted by Misses Thelma Gahan, Clara Schreiber, Georgia Young, and LaVau Morsch. A special feature dance will be given by little Misses Mary Eleanor Ellis and Elaine Courtney. Patrons and patronees will be Mr. and Mrs. Herman S. Elkhoff, John S. White, and William Tyner.

Officers of the sorority who will be hostesses are Misses Velma Tyner, La Vau Morsch, Helen Davis, Dorothy Haworth, Betty White, Beulah Hockett and Clara Schreiber.

HIGH NECKS

The high neck line is passing out rapidly. The bateau line is better for spring.

MILKS EMULSION
Builds strength - Tastes good

A Great Money-Saving
Fur Coat Sale
Genuine
Pony Coats \$95.00
Trimmed in Fox
Values Up to \$300
These Coats on Sale Tomorrow Only

Jacob Wohlfeld Fur Co.
The Largest Fur Stock in Indianapolis
437 Occidental Building

FOREMOST Opera Companies

The Chicago Civic Opera, Ravinia Opera and San Carlo Opera have selected the Baldwin as the official piano for their artists, who use it exclusively in recital appearances. The purity and resonance of Baldwin tone are responsive alike to the accompaniment and the solo. Visit our salesrooms, and play the Baldwin yourself.



Baldwin
Monument Circle

Valentine Dance Chairman



Miss Beatrice Madden

NAME SPEAKERS FOR INSTITUTE

Meridian Union Plans Luncheon Wednesday.

The Rev. E. W. Dunlavy and Mrs. Grace Altwater, Marion County W. C. T. U. president, will be the speakers at the local institute of the Meridian Union Wednesday at the Third Christian Church.

Reservations for luncheon may be made with Mrs. F. A. Symmes of Mrs. F. A. Symmes or Mrs. Alice Denison. Mrs. Norman Patrick is in charge of decorations. Mrs. S. S. Braughton general chairman of hostesses will be assisted in receiving by Mesdames Homer Williamson, Oscar Montith, Frank E. Floyd, J. D. Fietz, and Alice Denison.

Other hostesses will be Mesdames John Gebhardt, Anise Bryant, O. M. Pruitt, M. F. Ault, George Black, H. D. Powell, C. H. True, John Setzer, W. W. Webb, T. H. League, and Frank Lockwood. The program, of which Mrs. L. E. York is chairwoman, will be patriotic. Glenn Fietz will sing and songs will be given by the Meridian Union Quartet composed of Mesdames Harry L. Foreman, Harry E. Singer, Harry Tervis and Miss Katherine Alexander.

SHOW WILL BE GIVEN

The Young People's Club of Holy Name Parish will present a vaudeville show at 8:15 p. m. Sunday and Tuesday at the church auditorium, Sherman Drive and Troy Ave., Beech Grove. Attractions will include "The Ghost Story," a comedy sketch by Booth Tarkington, featuring Mildred Savage and William Leppert; an act by Steve's Singing Seniors of Cathedral High School and three other acts directed by Hugh D. Merrifield.

Be sure to write plainly and to include pattern number and size.

pineapple and dice pineapple and marshmallows. Beat $\frac{1}{4}$ cup of sugar, $\frac{1}{2}$ cup tablespoons of flour and 1 egg together. Add this to the juice of pineapple. Boil to usual dressing stage. Remove from fire and add a lump of butter and 1 spoon of vinegar and beat well. Pour this over your diced pineapple and marshmallows and mix well. Serve either plain or with whipped cream as a salad.

Mrs. W. F. Boyer, 750 S. Walnut St., Bloomington, Ind.

CHICKEN TIMBALES

Bring one cup milk to boiling point. Stir in one tablespoon flour first wet with a little cold milk. Boil up once. Add one cup cold minced chicken and yolk of an egg well beaten; season with celery, salt and white pepper. Add beaten white of one egg. Bake in buttered molds, fifteen minutes.

Mrs. Bert Anthony, Nashville, Ind.

BRAIN OMELET

Beat together until frothy 4 eggs, 1 teaspoon salt and $\frac{1}{2}$ teaspoon black pepper. Add 3 tablespoons of flour, 3 teaspoons baking powder. Fold in lightly $\frac{1}{2}$ pound of brains and put into a frying pan in which is melted 3 heaping tablespoons of lard. Cook slowly until well puffed. Dry out in oven and serve immediately on hot platter.

Josephine White, Franklin, Ind.

PINEAPPLE SPONGE

One can sliced pineapple, $\frac{1}{2}$ pound marshmallows. Drain juice from

THE INDIANAPOLIS TIMES

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Pattern Department,
Indianapolis Times,
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Enclosed find 15 cents for which send pattern No. 2667

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Choose now! Here is a design with all the new style features, and practical that it may be worn for all daytime occasions. It has a long waist that is slightly molded, a smart neckline and fullness of skirt achieved by a circular flare. I'm quite sure after you have glanced at small figures, you won't hesitate to make it. It's so simple! It's a style, too, that may be made of woolen fabric for sports wear or of supple silk crepe or chiffon velvet for afternoon wear. Design No. 2667 cuts in sizes 16 years, 36 to 44 inches bust. The 36-inch size takes $\frac{1}{4}$ yard of 40-inch material with $\frac{1}{4}$ yard of 22-inch contrasting. Complete instructions with pattern. Our patterns are made by the leading fashion designers of New York City and are guaranteed to fit perfectly.

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Be sure to write plainly and to include pattern number and size.

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CHOCOLATE ANGELLETTES

Four egg whites, 1 teaspoon cream of tartar, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon salt, confectioners' sugar, 4 teaspoons chocolate powder, $\frac{1}{4}$ cup flour, 1 teaspoon vanilla. Beat whites of eggs, add cream of tartar, and continue beating. Cut and fold in salt, chocolate and flour. Flavor in soap and drop in spoonfuls on a buttered sheet. Sprinkle with sugar and bake in a moderate oven.

Mrs. Mary O'Brien, 535 Centennial St., Indianapolis.

HOT CROSS BUNS

One cup milk, 1 cake compressed yeast, 1 tablespoon sugar, 3 cups flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup shortening, 1-3 cup sugar, 1 egg, $\frac{1}{2}$ cup raisins, 1 teaspoon mixed spices, (cinnamon, nutmeg, and ginger). Scald milk and cool, then add yeast which has been rubbed smooth with the tablespoon of sugar. Add half the flour sifted with salt and beat the mixture thoroughly. Cover and set aside in a moderately warm place to rise for about three-quarters of an hour. Meanwhile cream the shortening and remaining sugar.

Mrs. Bert Anthony, Nashville, Ind.

TOASTERS

One cup milk, 1 cake compressed yeast, 1 tablespoon sugar, 3 cups flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup shortening, 1-3 cup sugar, 1 egg, $\frac{1}{2}$ cup raisins, 1 teaspoon mixed spices, (cinnamon, nutmeg, and ginger). Scald milk and cool, then add yeast which has been rubbed smooth with the tablespoon of sugar. Add half the flour sifted with salt and beat the mixture thoroughly. Cover and set aside in a moderately warm place to rise for about three-quarters of an hour. Meanwhile cream the shortening and remaining sugar.

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