

## SOCIAL ACTIVITIES

Miss Pauline Neal, 2312 Kenwood Ave., was hostess at a bridge party Monday evening at which the engagement of her sister, Miss Mable E. Neal, to Bennett Pearce Hunter of Atlanta, Ga., was announced. Miss Neal was assisted by her mother, Mrs. John Neal, and Mrs. True Carpenter.

The house was tastefully decorated with vari-colored summer flowers arranged in baskets, and table appointments were in delicate pastel shades. The guests included Mesdames Layton Carter, Francis Clayton Smith, John D. Cantrell, Cleveland, Ohio; True Carpenter and Misses Vance Garner, Ethel Boyle, Evelyn Vance, Anna Smith, Edith Silver, Ella Sengenberger, Elizabeth Moore, Florence Jones and Irene McLean.

A pretty home wedding took place Monday when Miss Florence Tharp, daughter of Mr. and Mrs. Thomas Tharp, 412 N. Dearborn St., became the bride of Harold G. Shaffner, at the home of her parents. The Rev. A. H. Vonnell of Aurora, Ind., performed the ceremony.

The bride's only attendant was Miss Mabel Bender of Anderson, who was gowned in pale yellow crepe. The bride was lovely in a shirred gown of white silk crepe, and she carried an arm bouquet of bride roses and lilies of the valley.

Mr. and Mrs. Schaffner left on a motor trip to Niagara Falls, and will be at home at 412 N. Dearborn St., after Aug. 15.

Miss Marianne Reid and Robert Scott Wild will be married at 8:30 tonight at the Tabernacle Presbyterian Church. A bridal dinner in their honor was given at the Columbia Club Monday evening by Mr. and Mrs. Jackson K. Landers of 3350 N. Meridian St.

The long table was decorated with summer flowers—dolphinums, roses, larkspur, forget-me-nots, gladioluses and butterfly bush, arranged in a silver boat. On each side of the centerpiece was a five-branch silver candelabrum with softly glowing white tapers. Plateaus of flowers were at each end of the table.

Guests included Misses Anna Louise Griffith, Louise Robison of Wichita, Kan.; Marjorie Lewis, Elizabeth Sifers of Iola, Kan.; Mary Esther Hovey of Kansas City, Mo.; Messers. Dean R. Lowe of Chicago; Irving Faure, Fish Landers, Ned Campbell, William Flores, Harry S. Curtis of Indianapolis, and Messrs. and Mesdames L. G. Wild, George F. Hovey of Kansas City, Mo., and Robert C. Winslow.

Miss Rosalind Barnes of Detroit, Mich., who is the house guest of Mrs. Edward A. Lawson, 3354 E. Fall Creek Blvd., and Mrs. Ross F. Johnson, Jr., will be honor guests at a breakfast-bridge Wednesday given by Mrs. Leonard A. Murchison at the home of her mother, Mrs. Edwin R. Schreiner, 4226 Carrollton Ave. Mrs. Johnson, before her recent marriage, was Miss Frances L. Bruner.

Miss Rosalind Barnes of Detroit, Mich., who is the house guest of Mrs. Edward A. Lawson, 3354 E. Fall Creek Blvd., will be the honor guest at breakfast-bridge Wednesday morning, given by Mrs. Leonard A. Murchison at the home of her mother, Mrs. Edwin R. Schreiner, 4226 Carrollton Ave.

The marriage is announced of Miss Winifred M. Terry, daughter of Mr. and Mrs. Frederick Terry, 3335 N.

## HEAL SKIN DISEASES

Apply Zemo, Clean, Penetrating, Antiseptic Liquid

It is unnecessary for you to suffer with Eczema, Blotches, Ringworm, Rashes, and similar skin troubles. Zemo will usually give instant relief from itching torture. It cleanses and soothes the skin and heals quickly and effectively most skin diseases.

Zemo is a wonderful penetrating, disappearing liquid and is soothing to the most delicate skin. It is recommended for daytime use because it doesn't show. It may burn a drugstore. Small 99¢ or large bottle \$1.00—Adver-

**FOR NERVOUS INDIGESTION**

Todd's Tonic. It is invaluable for loss of appetite, it stimulates digestion and it soothes the nerves. Start the day with a dose poured over your morning grapefruit, and with other meals try it poured over sliced, fresh or canned fruits.

**TODD'S TONIC**

is a wine-like preparation based on the health-giving juice of the grape, combined with tonic medicines. With the first bottle you can see what a splendid building tonic it is. Todd's Tonic is pleasant to take—alone, or with fruits.

For sale at all Haag Drug Stores and all other drug stores throughout this section.

Todd's Tonic Laxative Tablets—A Dose at Night—Makes Everything Right.—Advertisement.

This silver trophy, the gift of Edsel Ford, will go to the winner of the airplace reliability tour, now underway. The tour is expected to develop commercial aviation.

## VISION OF VIRGIN

BERLIN—On the statement of two girls who said they saw the vision of the Virgin while praying, a little town near here has become overrun with crippled, maimed and blind who expect cures.

For sale at all Haag Drug Stores and all other drug stores throughout this section.

Todd's Tonic Laxative Tablets—A Dose at Night—Makes Everything Right.—Advertisement.

## THE SILK SHOP

No. 27 Monument Circle

## SUMMER SILK SALE

10,000 Yards of New Seasonable Silk, \$1.25 the Yard

40-inch printed crepe de chine. Printed silks are good style, and will continue to be good. The price is just half of their real worth. Sale \$1.25

\$2.00 all-silk Shantung. Colors, rose, coral, jade, orchid, pekin, and white. Sale \$1.25

1,000 yards of rayon and silk and cotton crepes, in stripes, checks and floral patterns. These materials originally sold for 98¢ and \$1.48 the yard. Sale 55c Yd.

LOTS OF OTHER MATERIALS AT EQUALLY LOW PRICES

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Inclosed find 15 cents for which send pattern No. 2802

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## ONE-PIECE DRESS

Today's design is 2802.

The woman who likes smart tailored frocks will appreciate Design No. 2802, in straightline styling. The inset front and patch pockets are distinctive features. Popular fabrics for its development are men's madras shirting, finely striped flannel, flat silk crepe, figured georgette crepe, stantung and crepe faille. If you are 36-inch bust measure, it will only require 2 1/2 yards of 32 or 36-inch material, with 5/8 yard of 36-inch contrasting. Just two major parts to pattern; practically only four seams to sew. See small figures! The pattern is obtainable in sizes 6, 18 years, 36, 38, 40, 42 and 44 inches bust measure. Price 15 cents, in stamps or coin (coin preferred). Our patterns are made by the leading fashion designers of New York City and are guaranteed to fit perfectly.

Every day The Times will print on this page, pictures showing the latest up-to-date fashions.

This is a practical service for readers who wish to make their own clothes.

You may obtain this pattern by filling out the accompanying coupon, enclosing 15 cents, coin preferred, and mailing it to the pattern department of The Times. Delivery is made within one week.

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

the dernier cri, the last thing than anything nothing is laster. We are given dips and curlicues and cauli-flower ears and swirls and roller coaster glides. Our temples, ears, and even the nape of the neck are garnished as though our faces were a plat du jour, and all the possible trimmings of rosebud radishes, butter snails and sprigs of parsley were being attacked thereto.

Pansy Herring-for-short opines that I resemble Fatima with snakes crawling over her brow.

Then once again the scene is changed. With our tresses dripping quarts of water down the neck, a Fatima-like veil is drawn over our face and curled locks.

And that's but the half of it, dearie. An object somewhat resembling a mule's feed bag is dropped over our heads. The effect is ghoulish—only eyes and nose emerge through the proper slits. We resemble the High Kleagle on feast day.

The bag begins to swell like a blimp preparing for ascent. We clutch the chair-arms to escape vaulting heavenward. Blasts of hot and cold air swirl upon our heads.

Monsieur departs for a moment. The blimp gets hotter and hotter. We cannot take it off. We do not know the French words for "too hot." We yell "tres something," and while waiting for the next word, monsieur, assuming that we mean "tres froid," or "very cold," turns the entire bill of fare from soup to nuts.

Comes The Day.

No less than six monstrosities, all most chic with varnished mustachios, bow us in with a tenor chorus of "bon jour, madames."

An aproned monsieur, a bit fairer than the rest, ushers us into his own personal boudoir, a sanctum sanctorum of rose and gold with cherubim and seraphim playing tag among the walls.

Monsieur immerses us in frilly rose colored aprons or smocks, which might have seen cleaner days. Dabs of absorbent cotton are wadded around the collar "to keep ze leetle hairs from tickling so, yes."

The haircut differs little from our American style, only interspersed by the coings of monsieur as he praises the glories of his handiwork and calls upon us, too, to admire.

Shampooing, too, is to these Parisian shops but a cursory thing—a dabbling on of soap and a quick rinsing off. They are impatient for the next step, which is to them the one and only reason for a shampoo—the perfume.

With the pomp of the cellarier proffering his wine list, monsieur proffers his "lotion card."

He breaths out arrias to the charms of jasmine, rose de Jacqueline, ambre, emeraude, illas pourpre, narcisse bleu.

In vain do we try in hybrid French to protest that we have no desire to go about attracting the honey bees. The perfume on ze head is what no lady escapes without, and I don't mean maybe!

We choose one which sounds less offensive and wait the dab. It comes in the way of a water spout—a cloudburst, a torrent, an entire quart bottle dumped upon one poor defenseless head. We gasp for gas masks, but none come.

Mrs. Martha White, 1712 Kessler Blvd., Indianapolis.

Then once again the scene doth change. Monsieur lovingly puts our tresses into his idea of the choicest, blind who expect cures.

FOR SPORTSWOMAN

NOTE—The Times will give a recipe filing cabinet for recipe submitted by a reader and printed in this column. One recipe is printed daily, except Friday, when twenty are given. Address Recipe Editor of The Times. Cabinets will be mailed to winners.

Write only one recipe, name, address and date on each sheet.

SWEET POTATO PUDDING

To one quart of grated sweet potatoes add one pint of sweet milk, two tablespoons of flour, one and one-half cups of sugar, one-half cup raisins, one egg, one teaspoon nutmeg, two tablespoons butter. Mix with a moderate thorough and occasionally.

Mrs. Martha White, 1712 Kessler Blvd., Indianapolis.

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SWEET CREAM JUMBLES

Four tablespoons butter, one cup sugar, one egg, one-half cup sour cream, three cups flour, one-half cup soda, one-quarter teaspoon salt, one cup shredded cocanut.

Cream butter and sugar. Add egg beaten well and sour cream. Mix thoroughly. Mix and sift flour, salt and soda and add to first mixture with cocanut and vanilla. Mix thoroughly and chill. Roll on a floured board making the dough about one-fourth inch thick. Cut with a doughnut cutter and bake ten minutes in a moderately hot oven.

SOUR CREAM PIE

One cup sour cream, two eggs

one-half cup sugar, one cup

seeded and chopped raisins, one-half

cup chopped apple, one tablespoon

flour, one-eighth teaspoon salt, one

teaspoon cinnamon.

Beat yolks well. Mix and sift sugar, flour, salt and cinnamon.

Stir cream and add to yolks.

Add raisins and apple and turn into an unbaked pie shell. Bake in a hot oven for ten minutes.

Then reduce heat and bake thirty to forty minutes in a moderate oven.

Cover with a meringue made with the whites of the eggs and four table-

spoons sugar. Bake meringue fifteen minutes in a slow oven.

SOUR CREAM CAKE

One and one-half cups sugar, three

eggs, one cup cream, one-half tea-

spoon soda, one teaspoon baking

powder one scant teaspoon salt, one

teaspoon vanilla, two and one-half

teaspoons flour.

Beat yolks of eggs until thick and

lemon colored, gradually heating in

sugar, which has been sifted twice.

Add vanilla. Mix and sift flour, making powder and salt and add alter-

nately with cream in which soda has

been dissolved. Beat until perfectly

smooth and fold in whites of eggs

beaten until stiff and dry. Bake in

two layers or as a loaf cake. Bake

in a moderate oven for forty-five

minutes if baked in a loaf and bake

thirty minutes in layers.

CHAMELEON GEM

MADRAS—A strange new gem

has been found, the value of which

experts have not been able to de-

termine. It was discovered as part

of a necklace of a maharajah which

was auctioned off. The jewel shew-

s a rosy tint in daytime, but changes

to royal blue at night.

at 9 tonight take

KLOK-LAX

for constipation

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55c Yd.

55c Yd.

55c Yd.

55c Yd.

55c Yd.

55