

Matrix Table Banquet Set for Dec. 11

A new tradition, the "absolute absolute" of what forms the social, intellectual, artistic and personable "400" of Butler university femininity, will be a reality Tuesday, Dec. 11, when the first annual formal banquet of the Matrix Table will be held at the Marot hotel.

The local chapter of Theta Sigma Phi, national woman's journalistic fraternity, feeling that the Matrix Table, a tradition at practically every other co-educational institution, had been neglected long enough, has sponsored its installation at Butler.

The flower of the junior and senior girls, those who have scintillated in their various fields, will receive invitations to sit at the Matrix Table. A few outstanding sophomores will also be admitted.

Miss Maja Brownlee, president of the local chapter, will be toastmistress at the banquet and an outstanding woman journalist and an outstanding woman author, not yet chosen, will be speakers.

Iota Kappa Fete Set for Tonight With Miss Bird

The Iota Kappa sorority will entertain this evening with a bridge and bunco party at the home of Miss Thelma Bird, 2251 North Delaware street.

Decorations and appointments will be in keeping with the Thanksgiving season. This is the first of a series of rush parties. Mesdames Van Dorn Adams and Randal C. Willis are in charge of arrangements.

Guests and members who will attend are Mesdames Burton Canaday and Ward Hunter. Misses Katherine Keiser, Gladys Meehan, Dorothy Harbin, Maude Fiscus, Genevieve Smith, Roberta Cameron, Mary Louise Misker, Bobbie Merrifield, Winona Merrifield, Florine Musselman, Kathryn Snow, Artie Gibson, Mary Lee and Gaybern Hines.

MRS. ROESENER GIVES LUNCHEON-BRIDGE

Mrs. Elmer W. Roesener, 5225 North Pennsylvania street, was hostess Monday afternoon for a luncheon-bridge given at Whispering Winds, Brookville road.

The table at serving time was decorated with yellow chrysanthemums and lighted with yellow tapers.

Covers were laid for Mesdames Roesener, E. R. Roesener, G. T. Fish, G. W. De Haven, F. E. Deupree, Karl H. Kizer, F. J. De Grief, Floyd Graham, Arthur Brown, O. R. Scott, W. C. Buser, John L. Duval, H. B. Moore, J. C. Carr and V. C. Schaefer.

Appoint New Superintendent

Miss Anna G. Nelson has been appointed superintendent of the Bloomington hospital and will assume her duties Saturday, it was announced Monday by the hospital board of trustees. Miss Nelson has been assistant superintendent for the past three years. She came to Bloomington from Caldwell, Idaho, where she was business manager of a hospital four years. Miss Mary E. Brenton, who has been superintendent for the hospital and training school for the past three years, has resigned and is to be married to Arthur Day soon.

Honor Pledges

Members of Alpha chapter, Alpha Omicron Alpha sorority met at the Spink-Arms hotel for luncheon and a candle light service today in honor of their pledges, Mesdames James Hunt and Charles Ballman.

HELLO, TURKEY—HERE'S HOW

Sister Mary Gives Some Carving Points

WHEN the turkey appears as the crowning glory to the Thanksgiving dinner the man of the house must take the center of the stage. The wise host will make a trip to the kitchen before the bird is trussed and inform himself of its general anatomy. The average American man does not care a turkey many times during the year and if he understands the position of its joints and the direction in which the muscle fibers run, half the battle is won. So the more information he can gather before the festive occasion the easier will be the ceremony.

There are several little things the cook can do to assist the carver.

First relieve the host of part of his duties for the day by letting some member of the party who sits next to him serve the vegetables. He will, of course, serve the dressing and if a maid is not in attendance may serve the gravy over the dressing.

In the second place be sure the platter on which the turkey is placed is large enough. Unless the carver is an expert a small platter placed at his left on which he may move the legs and wings as he removes them will make the carving much easier.

Side Toward Carver

And in the last place put the platter directly in front of the carver with the side of the turkey toward him, the drumsticks to the right and the neck to the left. Place the carving fork at the left outside and the steel and carving knife at the relatively same place at the right.

With the stage all set the host can attack the deliciously glazed, golden brown bird.

Insert the carving fork firmly in the center of the breast bone at its highest point. First cut off the second joint and drumstick in one piece making a circular cut around the joint close to the body. With the blade of the knife force the leg back and cut the ligaments holding the thigh bone to the body. With another fork remove the piece to the small platter. Provided, or if, the turkey platter is large enough let it stay by the side of the turkey. Remove the wing on the same side in the same way, making a circular cut around the joint close to the body. Without removing the fork cut thin slices lengthwise from the breast, beginning close to the place where the wing was removed. Work up to the ridge of the breast, keeping the slices thin and parallel to the breast bone.

Cut Parallel to Bone

For the first time the carving fork is removed. Separate the second joint and drum stick, cutting the flesh to the joint, pressing the joint apart with the blade of the knife and cutting through the ligaments. Cut the meat from the second joint and drum stick in neat pieces, cutting parallel to the bone.

Make a wide incision in the apron for serving the stuffing.

Unless you are sure that the whole turkey will be needed for the first serving carve only one side at first and serve it before carving the second side.

Serve a piece of white meat and one of dark meat with some of the stuffing on each plate.

A roast chicken is carved in the same way as the turkey with the exception of the legs. These are not so large and are usually served the whole second joint or drumstick for a portion.

The carving knife must be very sharp for the breast of turkey is quite dry and almost crumbly in texture and neat thin slices can not be made unless the knife cuts with pressure.

Taylor-Skillman

Announcement is made of the marriage Saturday of Miss Naomi Skillman, daughter of Mrs. Dora Skillman, Anderson, and Arthur Taylor, son of Mrs. Margaret Taylor, Elwood.

Club to Meet

Miss Helen Reidy, 1002 Elm street, will be hostess this evening for the regular meeting of Alpha Chapter, So-Fra Club. All pledges must be present.

Patterns PATTERN ORDER BLANK

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The pattern for this design is cut in seven sizes: 34, 36, 38, 40, 42, 44 and 46 inches bust measure.

To make the smock in a 38 inch size will require 2 1/2 yards of 36-inch material together with 1/4 yard of contrasting material for facing on fronts, collar, cuffs and for pockets. To finish with bias piping or binding as illustrated will require 8 yards.

Every day The Times prints on this page pictures of the latest fashions, a practical service for readers who wish to make their own clothes.

Obtain this pattern by filling out the above coupon, including 15 cents (coin preferred), and mailing it to the Pattern Department of The Times. Delivery is made in about a week.

**Prize Recipes
by Readers**

NOTE—The Times will give \$1 for each recipe submitted by a reader, including a copy of the Times daily edition. One recipe will be given daily except Friday, when twelve are given daily.

Prizes will be mailed to winners.

Quince Mincemeat

One large quince, 7 apples, 3/4 cup sugar, 2 teaspoons salt, 1/4 pound suet, 2 cups seeded raisins, 1/2 cup molasses, 1/2 cup nut meats, 1/4 teaspoon mace, 1/4 teaspoon cloves, 1/4 teaspoon cinnamon and 1/4 teaspoon allspice.

Pare and core quince and apples and take through food chopper with the suet. Add all ingredients except nuts. Bring to boiling point and cook 5 minutes. Add nut meats just before baking.

CLARA PEFFLEY
Roachdale.

Church Bazaar

The annual Christmas bazaar of the Roberts Park Methodist Episcopal church will be held Tuesday and Wednesday under auspices of the Ladies Aid society. Mrs. Ann Wilson, president, is in charge. A Thanksgiving dinner will be served in the dining room of the church at 6:30 Tuesday evening. The public is invited.

Golden Wedding

Mr. and Mrs. Jacob Sayre celebrated their golden wedding anniversary at the home of their daughter, Mrs. R. J. Weimer, Wabash, Monday. An informal reception was held for friends and relatives.

Postpone Meeting

Announcement is made of the postponement of the meeting of the Indianapolis Federation of Community Civics Clubs, which was to have been held Friday, until Dec. 7, on account of the Thanksgiving holiday.

Pointed Decolletage

A bronze lace evening gown, with jeweled shoulder straps, has a square front and back neckline cut in sharp points.

Meeting Tonight

Tau Gamma Sigma sorority will meet this evening with Miss Lucille Robbins, 3921 East Tenth street.

Sights in Childhood Hurt Most

BY MARTHA LEE

The problems and heart break of childhood, so different, so incomprehensible to older folk, are sometimes deepest and most lasting of all. A snub, a thoughtless slighting remark, a misdirected hit of teasing or sarcasm may mean more to a child than a faithless sweetheart or an unrequited love will in later years.

I have stressed so many times the astounding growth of false standards of values that is sweeping the country today. Now, more than ever before, money is becoming the one standard by which all things are judged.

Time Will Cure

When one is older, and more sensible, one has enough self-preserving instincts to guard one's feelings. A man who is poor does not seek out the company of those who will show him up unfavorably in contrast of wealth, education, polish, travel. He chooses those of his own group as friends, not because he does or does not want to, but because he has learned that which is best for him.

A child, however, is in a different boat. Every day, for nine months, he is, through the public school, thrown in contact with the children of those more financially fortunate than his own father. He is made to see that his books are dog eared and second-hand, while his school mates have new books with shiny covers and smooth pages. And there isn't a bigger thrill when you are ten than having a brand new school book. His stub of a pencil is in sharp contrast to the red box, filled with pencils and erasers that the boy in front of him has. His ragged trousers and flannel shirt, his scuffed shoes and all too frequently dirty sweater are a poor showing against the appearance of the other children of his class.

Guests with Miss Hamlin and Mr. Walker were: Messrs. and Mesdames Taylor Obold, Charles Walker, Walter Hiser, Wilbur Appel, Wood Carnes, Moll, David Miller and Frank Walker; Mesdames Hubbard Hathaway and U. A. Lyle; Misses Rosemary Bosson, Virginia Curtis and Dorothy Walker; Messrs. Thomas McNutt, Richard Appel and Garvin Bastian.

Mr. and Mrs. Harry E. Lister, 2608 Broadway, will entertain with a bridal dinner in honor of their daughter and Mr. Walker Wednesday evening.

YOUR CHILD

Must Bow to Many Rules

BY OLIVE ROBERTS BARTON

"Look here," said Ted's father to Ted's mother, "every time I tell him to do something he answers that you've given him other orders. I distinctly told him this morning to carry the rest of those screens off the back porch down to the cellar. And they still there. He says 'you told him not to touch them.'"

"Yes, I did," answered Ted's mother with asperity. "He had a shirt on that he can wear to school tomorrow. If he touched those screens it would have meant another clean one. My ironings are big enough."

"He could have put on something old, couldn't he?"

"It was almost dark when he came home, and he was tired."

"I see!" said Ted's father, knowing it was no use to argue.

Ted's teacher gave the class night.

The fall evenings were long and frosty and the exemption she had given them as long as outdoor play was possible was at an end.

"Darn these old books," growled Ted, banging his arithmetic on the table. "I've got about a million problems to do."

"It's a shame!" declared his mother. "You work all day in school and you shouldn't have to ruin your eyes at night."

"How many problems have you, Ted?" asked his father.

"Five."

"When did you get home?"

"About 5:30. We were playing ball."

"Well, you've had your exercise and a good supper. An hour should see you through those lessons. It's a quarter to seven. Then you'll have an hour to read a story before bed. I guess your nightwork won't kill you."

"That's the way you are, Tom!" indignantly shot out Ted's mother. "The minute I show the child a little sympathy you take the other side."

"No such thing," defended his father. "I'm trying to make him buck up and do what he's told."

"Take the teacher's part. That's right. My word doesn't count for a thing in this house."

ENSEMBLE

This stunning new necklace and bracelet ensemble is designed by Lelong in ivory and onyx for afternoon wear.

Bakery Sale

Women of the Mooseheart Legion will hold a bakery sale all day Wednesday at Moose hall, 135 North Delaware street.

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