

Afternoon Tea Menu Is Simple

Checkerboard Sandwich Is Main Feature of Spread.

BY SISTER MARY NEA Service Writer

Many people like to entertain informally, so a menu for a simple afternoon tea and also one for an evening supper are suggested:

Afternoon Tea

ROLLED SANDWICHES
Checkerboard Sandwiches
Christmas Cookies
Salted Nuts
Candy

Tea

Coffee

CUTTED SANDWICHES
Cut the crust from a brickshaped loaf of bread. Cut in very thin slices lengthwise of the loaf and spread with creamed butter. The butter should be really creamed to the consistency of thick cream.

Spread with the following filling and roll up firmly like a jelly roll. Wrap in waxed paper and chill for an hour or two. Then cut in thin slices for serving.

Filling

Three packages cream cheese, 2 teaspoons anchovy paste, 1 teaspoon prepared mustard, 3-4 teaspoons Worcestershire sauce, 1-4 teaspoon paprika, 1 tablespoon minced parsley.

Mix the ingredients with a fork adding cream is necessary to make easy to spread.

CHECKERBOARD SANDWICHES

These sandwiches are made with brown and white breads. Cut bread in slices one-half inch thick and spread with creamed butter. Make a pile of alternate slices of brown and white, putting four slices in the pile.

Make another pile with the colors reversed. Place both piles in the refrigerator under a weight for an hour or longer to be sure the slices are pressed firmly together.

Next cut one-half inch slices from both piles. Butter the first slice and place a slice from the second pile over it, spread with butter and top with the third slice of bread which is cut from the second pile.

Spread with butter and cover with the fourth slice which was cut from the first pile. This as you see, makes the colors alternate.

Put the piles of bread formed the second time under weight as thin as you please.

SUPPER MENU

Oysters and Mushrooms a la King on Toast
Olives Stuffed Celery
Radishes Pickles
Frozen Layer Cake Candy
Nuts
Coffee

Frozen Layer Cake

Four layers of fine-grained plain butter cake, 2 cups whipping cream, 1 tablespoon granulated gelatine, 4 tablespoons cold water, 2-3 cup powdered sugar, few grains salt, 1 square bitter chocolate, 4 tablespoons granulated sugar, 3 tablespoons boiling water, 1/2 teaspoon vanilla, 4 tablespoons raspberry jam.

Bake the cake and let it cool thoroughly before putting in mold. Soften gelatine in cold water and dissolve over hot water.

Whip cream until stiff and slowly beat in powdered sugar and salt. Strain dissolved gelatine into cream and mix gently. Put one cup of cream into a bowl and flavor with vanilla.

Cover With Vanilla Cream

Put a layer of cake in a springform mold and cover with vanilla cream. To another cup of whipped cream add the jam. Force jam through fine sieve to remove seeds before combining with cream.

Put the second layer of cake on the first layer and cover with jam mixture. Melt chocolate over hot water, stir in sugar and slowly add, boiling water. Let cool and add to remaining whipped cream.

Mix lightly. Put third layer of cake in the mold and cover with chocolate mixture. Cover with last layer of cake. Cover mold with heavy paper and place in freezing tray of automatic refrigerator.

Freeze four hours or longer. If this dessert is not frozen in a refrigerator, put it in a mold that can be packed in ice and salt.

When ready to serve, remove from mold and cover with one cup of cream whipped until firm and lightly sweetened and flavored with a suggestion of wintergreen.

STATE DANCE PLANS MADE BY ALUMNAE

Miss Ruth Jones was appointed chairman of the state dance, to be held this spring by the Indianapolis Chi Omega Alumnae Association. The group met Tuesday afternoon at the home of Mrs. E. L. Rankin, 4602 Guilford avenue.

Other members of the committee are Mrs. J. W. Hayes and Mrs. Paul Scollard.

New Noodle Maker

If you prefer home-made noodles, try the new gadget that makes this job a very simple one. The paste is put into the gadget which resembles a potato ricer. Hold it over your pot of boiling water and press the paste into the water.

Daily Recipe

SAUERKRAUT, SAUSAGES AND BLUSHING APPLES

Heat the contents of a one-pound can of sauerkraut and pile in center of a large hot platter. Heat the contents of a nine-ounce can of Vienna sausage, and arrange on top. Around the edges place six small apples (about one and a half pounds).

The way to make the blushing apples is to core and pare them, and cook them in a syrup made by boiling one cup sugar, one and one-half cups water, and a few red cinnamon candies together.

Turn the apples around often, so they cook and cook evenly on all sides. Let cook tender, but not so long that they lose their shape. This serves six.

Cine-Modes Lilyan Wears Stunning New Wool Costume



Lilyan Tashman

Paradise of Pacific to Be Topic

Catherine Merrill Graydon to Speak to Sorority Group Friday.

Professor Catherine Merrill Graydon, holder of the chair of Catherine Merrill, professor emeritus of English literature at Butler university, will be guest speaker at the meeting of the Kappa Kappa Gamma Mothers Club Friday, at the chapter house, 821 Hampton drive. Her subject will be "The Paradise of the Pacific."

Miss Graydon, a graduate of the university, taught there from 1907 to 1929 and was first secretary of the alumni club, retiring after many consecutive years of service. She is the author of the book "Butler College in the World War."

Luncheon will be served at 12:30. Hostesses will be Mesdames Ray Bond, Walter Edwards of Mooresville, B. P. Kingsbury, D. W. Foster and A. Don Lewis.

Additional entertainment will be provided by Mrs. C. W. Thompson, who will sing, accompanied by Mrs. H. B. McNeely.

A quintet, composed of pledges will sing. The members are Misses Lois Gerds, Betty Price, Jean Heck, Bertha Kallen and Betty Humphreys.

A short business meeting will be held.

Author-Talker to Be Honored at Club Fete

Mr. and Mrs. George T. Parry will be host and hostess at the Indianapolis Town Hall discussion luncheon Friday, at the Columbia Club, following Thornton Wilder's lecture at English.

Mr. Wilder, who won note by his books "The Bridge of San Luis Rey" and "The Woman of Andros," will talk on "The Future of American Literature."

Guests of the host and hostess at the speaker's table will be Mr. and Mrs. Evans Woolen Jr., Mr. and Mrs. Nicholas Noyes, Mr. and Mrs. Russell Fortune, Russell Fortune Jr., Mr. and Mrs. Kurt Pantzer, Mr. and Mrs. Lowell H. Wilson, Mr. and Mrs. Earl B. Barnes, Mr. and Mrs. Christopher B. Coleman, Mr. and Mrs. Ernest Baltzell, and Mrs. Frank B. B.

Club to Give Dance

Brookside Woman's Club will give a dance at 8:30 Friday night at the Brookside Community house. Music will be provided by the Royal Nightingale orchestra.

With this outfit Miss Tashman has the jaunty little matching red suede suit, with only a bow or brilliants to adorn it, on the side she wears off the face.

The dress itself is brick red wool, made with fitted short tunic and a gored skirt. It has a very simple, smart close necklines and long tight sleeves, shot up into the shoulder of the dress.

With this outfit Miss Tashman has the jaunty little matching red suede suit, with only a bow or brilliants to adorn it, on the side she wears off the face.

There are a lot of unusual hats appearing in Hollywood this month. The other day, lunching in the RKO cafe, Katharine Hepburn topped a dark brown suit with a brilliant stocking cap containing every color in the rainbow—plus a few extra!

The very next day Gretchen Wilson, a newcomer in pictures from Louisiana, went to Katherine one better. Lunching at Levy's, Miss Wilson was a hat that looked exactly like those that the Salvation Army gals wear.

Bette Davis, on a shopping tour on Hollywood boulevards, wore a rough wool gray dress with bright red stripes woven into it and a bright red flat derby.

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A Pound a Week

Your child will eat well from the day and hour you conquer sluggishness. But that girl boy with a fiery tongue and a bad breath should not be dosed with salts!

Begin tonight, with enough pure syrup of figs to cleanse the colon thoroughly. Less tomorrow, then every other day, or twice a week, until the appetite, digestion, weight, complexion, tell you the *stasis* is gone. When a cold or other ailment has again clogged the system, syrup of figs will soon set things to right.

When appetite fails, tongue is coated white, eyes are a bilious yellow, California syrup of figs will gently stimulate the colon muscles—and the child you used to coax to eat will fairly devour his food.

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Two samples each cost 25¢. Talcum 25¢. Sold everywhere.

Dept. H, Malden, Mass."

Assistants for Forrest Stark Reception Sunday Are Named

Assistants at the reception for Forrest Stark from 3 to 6 Sunday have been named by the art association. The affair will be held at the John Herron Art Institute museum, where Mr. Stark has an ex-

hibit of water colors, oils and sculpture. They are:

Mesdames Albert Cole, William C. Bobbs, George S. Dailey Jr., Frank T. Edenthaler, Alexander R. Holliday, Grier Shotwell, Malcolm C. Sewell and Conrad Ruckelshaus.

Misses Marian Barnard, Lois Gabbert, Frances Holliday, Mary Sinclair, Ruthellen Stone, Ann Tyndall, Lucy Taggart and Ruth White.

Dr. and Mrs. Ralph Chappell, Messrs. and Mesdames Max Borchard, Noble Neau, Charles Dyer, Gordon Mess, De Witt F. Morgan, Robert Richey, Milo Stuart.

Messrs. Robert Davidson, Robert Frost, Daggett Jr., James Daggett, Walter McBride, Milton Stollenberg and Cornett Wood.

Supper to Be Given

A supper will be given by the Ladies' Aid of the Speedway Boulevard M. E. church, Sixteenth and Bedford streets, from 5:30 to 8:30 Saturday night.

Rules for Operation of Red Cross Sewing Unit

An officer or member of a church, lodge, or club may organize a unit.

An individual who will be responsible for return of clothing to Red Cross may organize a unit among friends.

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'Best Sellers' to Be Topic of Library Talk

"Best Sellers and Why" will be the subject of Mrs. Anne Johnson Ross at 10 Tuesday at the Rauh Memorial library when she will give the fourth of a series of book talks, sponsored by the fine arts committee of the American Association of University Women.

Mrs. Ross is a graduate of Indiana university and a reader of manuscripts at the Bobbs-Merrill Publishing Company. Mrs. James A. Rawden is chairman of the committee.

The international relations committee will present Miss May Louise Shipp at 3 Monday in a talk, "The Undeclared War in the Far East." The lecture will be given at the Rauh Memorial library and is open to the public.

Mrs. A. H. Hinkle is chairman of the committee.

The reception for Bomar Cramer will be held at the north branch of Arthur Jordan conservatory, following his concert at Caleb Mills hall, Friday night.

The concert, which is being sponsored by Sigma Alpha Iota and Mu Phi Epsilon, national musical sororities, is for the benefit of their scholarship funds.

With Mr. Cramer in the receiving line will be Walter S. Athearn, president of Butler university, and Mrs. Athearn, Mr. and Mrs. Max Krone, Mrs. Bernard Batty, Mrs. E. O. Roberts, and Mrs. Leone Rickman.

Members of both sororities and of Sinfonia and pupils and friends of Mr. Cramer may attend.

MATINEE MUSICALE TO HOLD CONCERT

Mrs. Arthur V. Brown, Mrs.

Born will be hostesses for the January concert of the Matinee Musical to be held Friday afternoon in the John Herron Art Institute.

Mrs. Demarshus Brown will talk on Chopin and Mrs. Arthur Moninger, pianist, will play a group of selections. The concert is open to the public.

Mrs. R. B. Coble left recently for a tour of the Mediterranean. She will spend some time in Paris.

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Mr. and Mrs. William A. Garrigues Jr. of New York will sail soon from Los Angeles on the Carinthia for a world cruise as a wedding trip.

Mrs. Garrigues was Miss Helen Burford Danner, daughter of Mr. and Mrs. Henry Ross Danner, 1030 West Forty-second street, before the wedding Tuesday night in the chapel of the Fifth Avenue Presbyterian church in New York.

Only relatives and intimate friends witnessed the ceremony, read by Dr. J. Ross Stevenson, president of the Princeton Theological seminary.