

Fourth Is Gala Day at Clubs

Fireworks Displays Are Finale for Day of Celebration.

BY BEATRICE BURGAN
Times Women's Page Editor

WHAT to do today? The simplest way of deciding seemed to be the childish trick of closing the eyes tight, taking a swing and following the nose.

Clubs about town planned a variety of events to fill the day. Skit-like nerves sent many a peace-seeker to the quiet of country club terraces, where fireworks were reserved for dusk-time displays.

Members of the Indianapolis Country Club gathered their families together for an all-day celebration of a variety of things. Some of the women formed a gallery for the men's golf tournament. Others heeding the frown of fashion on extreme sun tans, sought the shelter of the clubhouse for bridge.

When the tennis matches began, the guests hastened to the sidelines to see Oscar Kadin, Jr., Henry Severin, Morris Wadley, Don Hawkins, Robert Armstrong, Samuel Griffith and others try for the mythical crown. Children rallied together to show their elders what they know about swimming.

Among the many parties included one with Messrs. and Mesdames Elmer Piel, A. L. Piel, Dudley Galahue, Robert Fleischer, E. M. Chamberlin and Herbert Piel as members. At the dinner hour, the children will eat at individual tables away from watchful eyes of forbidding parents. After the fireworks, dancing will be the order of the evening.

Highland Golf and Country Club offered an inviting day with the children providing entertainment in the way of swimming. Joan Fox, daughter of Mr. and Mrs. Raymond Fox, brought a "celebrity" with her, Helen Lee Smith, the Athletic Club star, who recently shattered a world record of Eleanor Holm.

Miss Margaret Renick, Mary and Gertrude Insley and Martha Rose Scott will go Wednesday to visit Miss Mary Elizabeth Renick at McCormick's creek canyon.

Other parents who visited the club with their families included Drs. and Mesdames Karl Rudolph, C. B. Blakeslee, E. E. Voyles and T. E. McCown. Fireworks, dinner and dancing invited Messrs. and Mesdames James T. Hamill, William Handey, Arch Grossman, Leo McNamara, William J. Mooney Jr. and Fred Shumaker.

Women's tennis matches provided entertainment at the Woodstock Club with Mrs. Kurt Pantzer opposing Mrs. Sylvester Johnson Jr. and Miss Betty Carter against Mrs. Ward Hackelman, Mrs. Elsa Haerle's opponent was to be either Miss Josephine Reed or Mrs. Woods, who were to play their match Monday.

Mrs. Thomas Harvey Cox, chairman of the tournament and champion last year, was to meet Miss Madeleine Speer or Mrs. Conrad Ruckelshaus.

The men were to play off their matches and the children were to have their share of fun swimming and celebrating the holiday in the usual noisy and colorful patriotic fashion.

Display Follows Dinner

Avon Country Club was another club to plan a family day, with a fireworks display scheduled to follow dinner. Mr. and Mrs. James E. Miller were in charge of the celebration, together with Messrs. and Mesdames Frank Lewis, Henry Stule, Carleton Starkey and Fred Butler.

Members of the Arlington Riding Club were to entertain their children, pooling together for a colorful display at dusk.

The Rolling Ridge Polo Club was to play a special match. Its spectators are always sure to be an interested and fashionable group. The players really are pioneering in their way here, for the town as yet hasn't realized the fascination of the game.

Men golfers at Meridian Hills Country Club went traditional, playing off their annual flag day tournament. The unusual celebration of the day was to follow dinner, with crowds sure to be lined up along the road, to witness the colorful display. After an informal dance, members will "call it a day."

Sororities

Delta Gamma chapter of the Phi Psi Pi sorority will meet Wednesday night at the home of Mrs. Kenneth Grabhorn, 2949 Nowland. Representatives from the Alpha Tau chapter of the sorority will attend.

Officers of the Omega Chi sorority will be installed at the meeting at 8:30 Wednesday at Broad Ripple park.

Phi Rho Tau sorority gave a party today at West Lake beach. The sorority will hold a business meeting at 8 Wednesday night at the Washington.

Lodge Will Meet

Indianapolis lodge, 297, will meet at 2 Wednesday at 1002 East Washington street.

A Day's Menu

Breakfast—

Watermelon cones, French omelet, graham muffins, milk, coffee.

Luncheon—

Stuffed tomato salad, rye bread and butter sandwiches, cherry cup puddings, milk, tea.

Dinner—

Planked salmon with potato marbles and spinach timbales, jellied fruit salad, vanilla ice cream with strawberry sauce, milk, coffee.

Plenty of Leeway

Wide Variety Is Offered in Costumes for Tennis and Golf; Fashion Rules Are Stretched.

Blue socks and fez match the blue buttons of this sports frock, thereby completing a good work-a-day ensemble for the girl who takes her sports actively and seriously.

This shirtmaker frock for golf or tennis is made of peau d'ange jersey in narrow blue and white stripes. The four pockets all button shut to keep tees, balls, compact or cigarettes from getting loose. Flared collar and sleeves and pleated skirt will not bind nor hamper the player. A novelty blue and white woven belt gives a final feminine touch.

BY ELIZABETH CLARK

WITH silks going in swimming, cottons doing the tango and gingham teas in our most holly-tidy restaurants, it would seem that there was nothing under the sun taboo in the realm of the smartly dressed. Fabrics have things pretty much their own way; styles allow you plenty of latitude, but there is one place that caters not a whit to fashion's generosity. That is the golf course.

You can parade the avenue or play tennis in a frock that is frankly designed for the links, but no girl who knows her stuff will transpose this order of things and tee off in anything but clothes that are obviously golfish.

Tennis frocks have lots more leeway. For the nut-brown maiden their bodies may be "nothin' much before an" rather less than "arf o' that behind" in the idiom of Mr. Kipling.

They may even dispense with skirts altogether in favor of shorts, although this flinging away of petticoats is not recommended to any but the slimmest of girls with the straightest of legs. Only the very dumb or the very brave, however, will choose even the be-skirted low-backed costume for the less strenuous of the two games.

THE golfer's frock has sleeves. They may be long and fastened at the wrists with links, in which case if the weather is warm she will no doubt roll them back before many a put has been sunk. They may be short, just covering the shoulder, but sleeves there will be.

Blouses frequently are replicas of a man's shirts, cut high at the throat and worn with a necktie or left casually unbuttoned. They may be more feminine, with lower necklines in front, broad revers, plenty of good roomy pockets and fancy buttons. There should be inverted pleats at the back that will not cramp that athletic swing and ample fullness of skirt.

This latter type of frocks is equally at home on a tennis court or on a golf course and is a happy choice for the girl who divides her time between racket and driver.

These rules and regulations may seem pretty silly, but the veteran golf player can tell you that they are not. If you remember one of the primary rules of the game—to keep your head down—you know what a blazing sun can do to the skin on the back of your neck. It is almost as hard on shoulders much harder than it is in tennis, where you are moving about continually and where the time consumed in a couple of smashing sets is nothing like the hours it takes to circle eighteen holes on a crowded fairway.

Manners and Morals

BY JANE JORDAN

This is your column. If you like it, say so. If you disagree, your opinion is just as welcome. Everybody has a chance to express himself. Write now!

Dear Jane Jordan—You seem to pride yourself on your knowledge of psychology in book form. I wonder if you haven't a case of "a little learning is a dangerous thing." Both my wife and I have made a specialty of psychology in college from a professional and business standpoint, and are capable of analyzing our own minds and emotions.

We have given your column a tryout several times. After reading its discourses on intimate questions, we both are stimulated. Can't you understand what you are doing to the young people who have no legitimate source of satisfaction?

If you continue to advise them, they will become physical and nervous wrecks, unless they gratify their appetites. How can you expect them to develop self-control in anything? Our muscles and minds grow strong through use, likewise our self-control and character.

There is no more logic or reason in saying the sex instinct must be gratified before marriage than to say we should yield to a fist fight if we are angered at seeing a driver abuse a horse. Both instinct and reason, but social custom says we shall control our fists, also our passions.

Even after marriage, when husband and wife allow themselves too much freedom, there is grave danger of losing the finer love, respect, and spiritual companionship. That is your weakness. You underestimate the finer relations of marriage and overestimate the physical. Purely physical marriages are bound to go on the rocks in time.

A HAPPY HUSBAND.

Answer—I like your letter because it is sincere and indulges in no mudslinging to gain its point. I am glad you are a student of psychology, because you readily will recognize the truth of what follows.

You and your wife have a reaction organization, built up by marital habits, which is trained to respond to certain stimuli. Young people who read the column do not have the established habits of marriage behind them and their reaction organization is quite different from yours. Therefore, they will not react in the same manner to the same stimuli. With them, frank discussion is more apt to relieve tension than to create it.

Self-control is an excellent device when it works. Again I refer you to your psychology, which has taught you that the rigid repression of strong instincts is not always a guarantee that they will stay repressed. They often escape for society and less healthy for the individual.

Sublimation of instinct in an all-absorbing profession, in scientific discovery, or the creations of the artist is a great safeguard, but the trouble is that these pursuits are not easily available for everyone.

I believe that long years of shushing the physical side of love has caused it to become over-emphasized in the minds of many, and this over-emphasis frequently is reflected on this page. It is not true, however, that I underestimate the finer relations of marriage because of it.

I repeat what I have said many times before. People whose marriages are founded solely on a physical foundation already have their names written in the divorce courts. Lovers who have nothing in common but their love are foredoomed to failure. They only are safe who love many things together.

Home, children, companionship, a common objective, similar viewpoints, tastes and desires are all essential to a satisfactory marriage. In short, the partners must be one in general purpose, as well as sensually attracted.

You are exactly right when you say that even in marriage society is a danger. One of the dangers of the extra-marital union is that the emphasis too often falls on the physical side, leaving no time for the delightful pleasure of "talking things over" and the sharing of mutual interests.

This business of sharing is one of the greatest charms of love. When an experience is not complete until it has been shared with the loved one, the lovers have found a tie in which they can trust.

If this clears up matters for you at all, I should be happy to hear from you again. I am entirely dependent upon letters to tell me whether readers are benefited by replies. So, once again, let everybody write.

Dear Jane Jordan—Of course, you don't remember Sunny's letter—or do you? I've often compared your answers with another columnist. Her answers are so conventional and run so true to form that one can give her answer to any given question, word for word. I can imagine a person bewildered, worried, arguing with herself over some question, knowing the conventionally trite solution, then as a last desperate measure writing to her, only to receive the same routine answer. It seems to me your answers are of some help to the individual, as well as a topic of general discussion.

I want a list of books. I never know what to ask for at the library. I'll appreciate suggestions. I miss you on Saturday.

SUNNY.

Answer—Indeed I do remember Sunny's letter, which, like the present one, can not be covered in one reply. Read "The Art of Being a Woman," by Olga Knopf; "Why We Misbehave," by Schmalhausen; "Understanding Human Nature," by Adler; "Marriage and Morals," by Bertrand Russell; "Behaviorism," by John Watson; "Psycho-Analysis," by A. A. Brill. Thank you for your letter.

Miss Habig to Be Honored at Garden Party

Miss Rosemary Brennan with her sister, Miss Eileen Brennan, daughters of Mr. and Mrs. Edward C. Brennan, 1438 South Meridian street, will entertain Wednesday night with a kitchen shower and garden party for Miss Louise Habig, daughter of Mr. and Mrs. Charles E. Habig, 1738 Union street, whose marriage to James Sullivan will take place July 12. The hostesses will be assisted by their mother.

The bridal colors, yellow and white, will be carried out in house and garden decorations and table appointments. Garden flowers will be used inside while the garden will be lighted by painted Japanese lanterns, yellow and white predominating. Guests will receive miniature silver spoons, tied with the bridal colors for favors. Joan Kelly, wearing a yellow chiffon dress, will present the gifts to the bride.

Guests will be Misses Helen and Mildred Habig, sisters of the bride-elect, Misses Rosemary Livingston, Mary Kraetz, Cecelia Hoffman, Clara Mae Schelinger, Dorothy Hazeltine, Helen Shaffer, Dolores Zahn, Mary Biltz, Mary and Martha Barron, Edna Mae Bertram, Lillian and Beatrice Bostwick, Marie Lauck, Christine Cayton, Gertrude and Agnes Kiefer, Ann Armstrong, Helen Eckstein, Cornelia Black, Marjorie Wotrhy, Rosemary and Ann Keogh, Margaret Zerk, Ruth Kramer, Thelma Hofferat, Lucille Piers, Dorothy Hermann, Rosemary Cantner, Mildred Foitz, Mary Griller, Blanche Kirch, Frances Fowler, Mary Patterson, Ruth Klann, and Mesdames Howard Hunt, Michael Doody and Paul Meyer.

Florida Visitor Is to Be Entertained

Miss Jane Moore will entertain with a luncheon bridge Wednesday at her home, 18 West Thirty-fourth street, in honor of Miss Mary Virginia Warren of Tampa, Fla. Miss Warren is the house guest of Miss Anna Marie Dungan, 470 East Seventy-first street.

Guests at the luncheon will include Misses Warren, Misses Virginia Layman, Barbara Oakes, Mary Bon, Anne Tennant, Anna Marie and Francis Louise Dungan.

Riding Club Event Is to Be Sunday

A cross-country ride from the stables to the country home of Sciles Test will be the program for next Sunday's entertainment of the Arlington Riding club. Mrs. Donald Test, Mrs. Frank Hoke and Mrs. Alex Metzger are in charge of arrangements.

Following swimming in the host's pool, a picnic supper will be served. Members will return to the stables on a moonlight ride.

The affair is one of a series of monthly night parties, which will form part of the activities of the club members and their friends.

Picnic to Be Held

Perryettes will hold a picnic Sunday at Brookside park, according to an announcement today by Lindsey Elder, secretary of the Perry County Association. Albert Stump will speak at 2:30.

Daily Recipe

PINEAPPLE DELIGHT

1 1/2 cups pastry flour

3 teaspoons baking powder

1/2 teaspoon salt

2 tablespoons sugar

1 egg

3/4 cup milk

1 tablespoon melted shortening

1/4 teaspoon cinnamon

Fresh diced, sweetened pineapple

Sift together the pastry flour, baking powder, salt, and one tablespoon of sugar. Beat the egg until light and add the milk and melted butter to it. Add this mixture gradually to the dry ingredients; stir constantly.

Beat it well, spread it in a greased cake pan, and sprinkle the top with a mixture of one tablespoon sugar and the cinnamon. Bake at 400 degrees F. for twenty minutes. Cut in squares and serve hot with the fresh diced pineapple over it.

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