

Club Will Start Fetes This Week

Meridian Hills Dinners to Be Followed By Bridge and Dancing.

Meridian Hills Country Club will initiate a series of late summer entertainments for members and their guests beginning Thursday.

Members will meet at the club at 6, for dinner, which will be followed by dancing and bridge.

A children's ride and picnic will be held Saturday morning, with the children meeting at the stables by 9 and riding north to the Gregg farm.

Women members take a regular ride Tuesday mornings, leaving the stables at 9 and returning to the club for luncheon and bridge in the afternoon.

Mrs. Maurice L. Mendenhall is chairman of the riding events for the club. She is assisted by Mrs. Blake Stone, Mrs. E. E. Martin and Mrs. E. S. Retter.

At 1:30 Sunday afternoon, a two-ball mixed forenoon tournament will be held with I. W. Sturgeon and B. C. Stevenson in charge of the arrangements.

Silver Star Review 15 will hold card parties from 2 to 5 Thursday afternoon at 5938 North Oxford street.

Lavelle Gossett auxiliary, Veterans of Foreign Wars, will hold a card party at the hall, King avenue and Walnut street, at 8:30 tonight.

August circle of St. Anthony's Altar Society will hold card parties at the hall, 369 North Warman avenue, at 2:15 and 8:30 Thursday.

St. Philip Neri Altar Society is sponsoring a card party at 8:30 tonight in the auditorium.

Marion Council, Security Relief Association, will hold a public euchre and bunco party at 8:30 Thursday night in Odd Fellows hall.

Mrs. Myrtle Cochran, 4209 Schofield avenue, will be hostess Thursday for a covered dish luncheon and card party given by the relief committee of Gold Mound Council.

The depression from which we now are emerging was unlike all previous ones, says Albert M. Newman in "Enough for Everybody."

Machine production, says Newman, dropped a new factor into this old equation by making possible an unlimited increase in the production of all kinds of goods.

By doing so, it disarranged our old economies so completely that only by revolutionizing our ways of thought can we ever get back a real prosperity.

Goods heretofore, he says, were invariably produced for sale. Because they now can be produced in such quantities as to break down any conceivable price scale, they must henceforth be produced for use.

We must stop figuring on the effective consumer demand and figure instead on the potential consumer demand; that is, we must calculate, not how many people can buy the things we produce, but how many people can use them.

That, of course, calls for changes that make the current industrial recovery act look mild. Newman suggests government production of all essential commodities, strict control over the production of non-essentials, and a managed currency based on some such device as electrical energy units instead of on gold.

You may disagree with much that he says, but you'll find his little book exceptionally thought-provoking. Published by Bobbs-Merrill, it sells for \$1.25.

Mrs. Frances Nees entertained with a birthday party at her home, 557 North Temple avenue, Saturday night in honor of her daughter Miss Dorothy Nees.

Mrs. Charles Hughes assisted the hostess. Pink and white color scheme was used. Guests included Misses Margaret Hughes, Martha Shilling, Betty Wolford, Allean Hollis and Mary Jane Keating.

Mrs. John Stanley, William Stanley, Zed Day, Richard Thoman, Logan Kennett and Raymond Oyler.

WHAT TO CAN, AND HOW—Overripe Tomatoes Should Be Avoided for Canning

Methods of canning tomatoes for winter salads and soups are described by Sister Mary, in the accompanying article, the fifth of a series of six on "What to Can, and How."

Tomato juice fills an important place in many menus these days. Even babies are given tomato juice and when economy must be practiced, tomato juice can take the place of orange juice.

As a before dinner cocktail, well seasoned tomato juice makes an effective appetizer. And if you can your own tomato juice it's most inexpensive and altogether satisfactory.

But even tomatoes, which show a smaller percentage of spoilage than other vegetables, should be canned as soon after gathering from the vines as possible.

Remove All Spoilage. Be sure not to use over-ripe tomatoes. Cut away any soft parts. It only takes a little bit of over-ripe tomato to spoil an entire jar, so cut deep enough to avoid danger of spoilage.

To can tomatoes for general use, scald them by placing in a large pan and pouring boiling water over them, completely covering the tomatoes. Let stand one minute and drain off water.

Do not let tomatoes stand too long in scalding water because the hot water makes them soft. After slipping skins cut out stem and hard core. Pack at once into hot sterilized jars and add 1/2 teaspoon salt to each pint.

Pour over boiling water or boiling tomato juice to cover, half seal and process in hot water bath for twenty-five minutes, oven heated to 275 degrees F. for forty-five minutes and steam pressure cooker for ten minutes at fifteen pounds pressure.

Small Tomatoes Best. Tomatoes canned whole are nice for salads in winter. Choose rather small, uniform, round ones. Use poorly shaped ones for juice. Scald tomatoes carefully. Slip skins and pack whole in sterilized jars.

Cut other tomatoes in small pieces and simmer about twenty minutes. Strain and pour hot over tomatoes in cans, filling cans full. Half seal and process as usual.

If you do these in the oven it's a good plan to put the cans in a large dripping pan of hot water. Do not let cans touch each other.

When it comes to tomato juice there are certain precautions which must be taken. So many women have asked me why their tomato juice failed to keep that I'm going to give detailed suggestions on making it.

CANNING FOR SOUP. Scald tomatoes as usual and slip skins. Even though the tomatoes must be strained this is necessary. Cut in quarters and put in preserving kettle. Bring quickly to the boiling point, keeping the kettle covered.

Crush with a wooden potato masher and cook ten minutes. Strain through a fine wire sieve and reheat to the boiling point.

Pour into sterilized jars, adding one-half teaspoon salt to each half pint, half seal and process for forty-five minutes in oven heated to 275 degrees F. or twenty-five minutes in hot water bath.

If you put your tomato juice in bottles, process them after capping just as you do the pint jars. This processing insures against spoilage.

To can tomatoes for soup, scald and cut in pieces as in preceding rule.

To each quart of cut tomatoes add 1/2 cup chopped onion and 1/4 cup chopped celery. Simmer twenty minutes and rub through a coarse sieve. Reheat to the boiling point and pour into sterilized jars. Half seal and process as in preceding recipe.

What will necklines be up to next? They are up to our chins already and are just as smart as they can be.

But just in case you have found the plain high neckline a little difficult to wear, you will be glad to know about the new drawingstring necklines that are born to flatter.

So if you choose your neckline with a keen eye for its effect on you, here is one you simply must have. It is very high, indeed, but it is softly shirred up in a contrasting ribbon.

Just as if that weren't enough to make you rush out and buy the material for this frock, there are the lovely three-quarter sleeves, cut in one with the top of the blouse.

They give a marvelous line to your shoulders and they simplify the dressing problem enormously. And don't overlook the diagonal and vertical seams that do so much smart things, too.

The materials required in every size are listed clearly on the pattern envelope. Pattern No. 5258 is designed for sizes 14, 16, 18, 20 years, 32, 34, 36, 38, 40, 42 bust.

Price for pattern, 15 cents. New summer fashion book is out! Send for it—put check here and include 10 cents extra for book.

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WOMEN OF GROTTO ARE ENTERTAINED. Mrs. Mae Oliver, president of Women's Auxiliary to Sahara Grotto, was hostess at luncheon today at her home, 66 South Colorado avenue.

Guests included chairmen of the organization's committees: Mesdames Delbert O. Wilmett, Coral Bryson, Gladys Young, Elsa Earhart, Madge Dille, Evelyn Nelson, Louis Houston, Ruby Johnson, Fay Borden, Irene Small, Marie Power, Charlotte Halter and Ruby Pettigrew.

Women Sponsor Party. Women's organization of Woodruff Place held a card party at 2 this afternoon in the clubhouse with Mrs. Arthur Schowe in charge of arrangements.

An Exclusive Shop for Particular Women. PERMANENT WAVE \$3. (Also \$5 and \$7.50 Waves). Special Shampoo and Set...50c. MODERN WAVE SHOPPE. 705 Odd Fellow Bldg. LL 0174. Helen J. McCord, Owner.

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Parties Will Honor Two Soon to Wed

Shower and Bridge to Be Given Tonight for Miss Beasley.

Two affairs scheduled tonight will honor Miss Mary Jane Morris, whose marriage to Albert Siegmund will take place Sept. 12, and Dr. Frank Johnson Welch, who will marry Miss Helen Beasley Saturday.

Miss Morris will attend a kitchen shower and bridge party tonight given by Misses Martha Jane Baker and Margaret Harrison at the home of Miss Baker, 5155 North Capitol avenue.

Mrs. E. L. Baker and Mrs. William C. Harrison, mothers of the hostesses, will assist with the hospitality.

Guests with Miss Morris will be her mother, Mrs. Ida Morris, Mrs. Lester Ford, Miss Eleanor Hack of Boggs, Misses Frances and Myrtle Zaring of Terre Haute, Mary Jane Krull, Magdalene Adams, Elizabeth Hodges, Mary Mills, Marian Power, Virginia Goodwin and Virginia Fleming.

Herman Wells will give a "stag" dinner party tonight at his home, 556 East Fall Creek boulevard, for Dr. Welch.

Guests with Dr. Welch will be Messrs. Samuel Gabriel, Fosdick Goodrich, Joseph R. Todd, Frank Couts, Russell Hanna, Don A. Bunker and Tom Beck.

Members of the Beasley-Welcher bridal party attended a dinner Tuesday night at the Country Squire as guests of Mr. Wells. Those who were guests included Miss Beasley, Dr. Welch, Dr. and Mrs. Thomas J. Beasley, parents of the bride-elect; Thomas J. Beasley Jr., Miss Pearl Steers, Mr. and Mrs. Goodrich, Mr. and Mrs. Todd and Mr. Gabriel.

BIBLE CLASS TO SPONSOR AFFAIR

Members of the Bible class of the Central Christian church, under the direction of Mrs. W. C. Smith, will sponsor a lawn social on the church ground, Delaware street and Ft. Wayne avenue, from 4 to 10 Friday.

Music will be provided by the civic federation club orchestra, under the direction of Ledie Frontman.

Miss Adah Hunter, vice-president of the class, is chairman, assisted by Mesdames H. L. Dipple, Carl Doll, Harley Vaun and Edward Lehr.

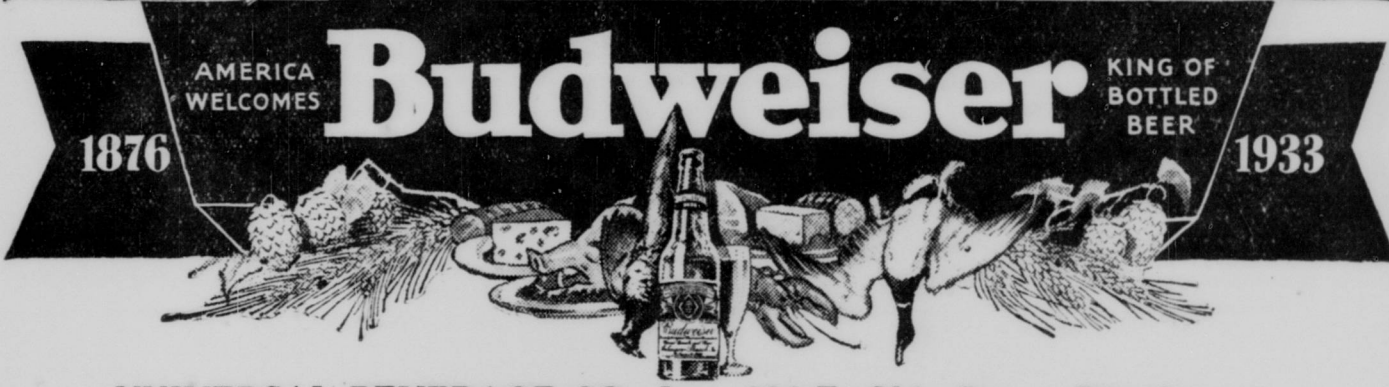
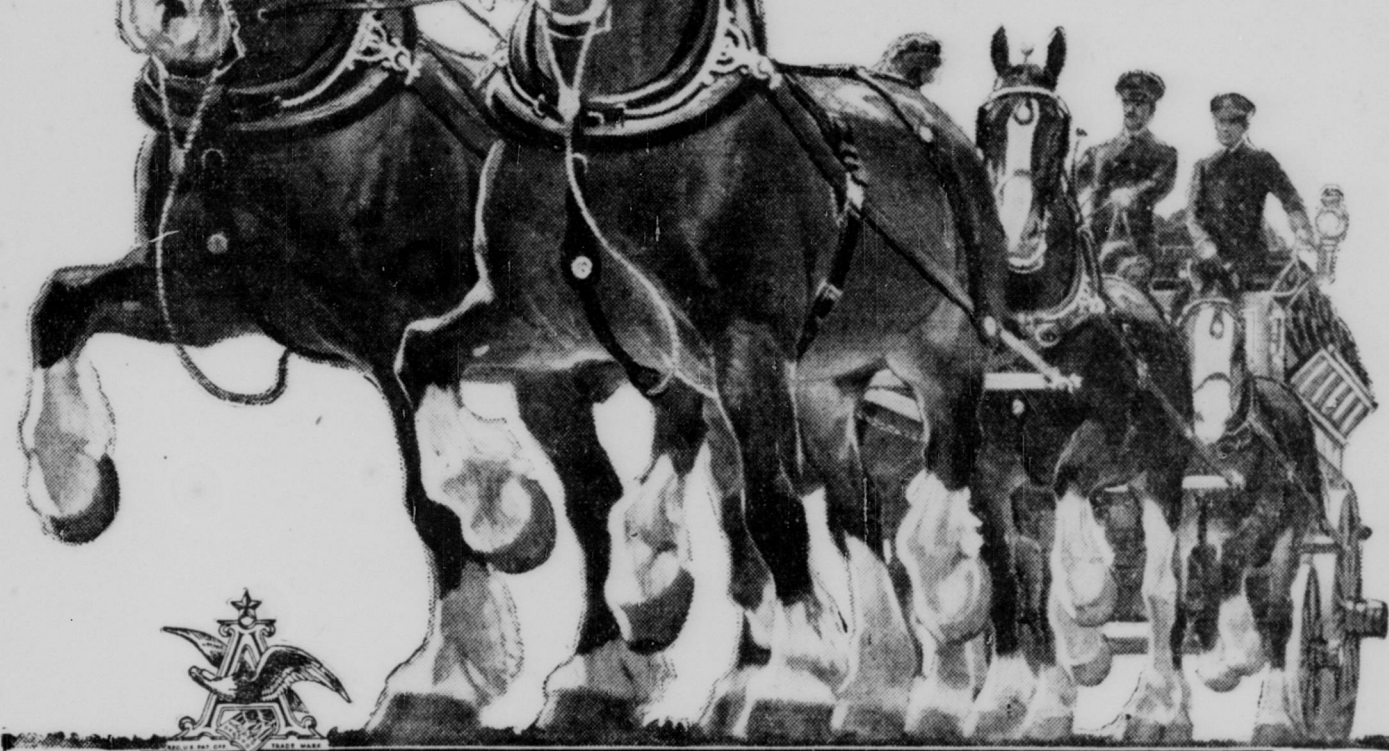
Avalon Party Saturday. Mr. and Mrs. William Bookalter are chairman of the Avalon Country Club dinner-bridge Saturday. Assistants include Mr. and Mrs. Charles Campbell, Mr. and Mrs. Fred Butler and Mr. and Mrs. Vance Hall.

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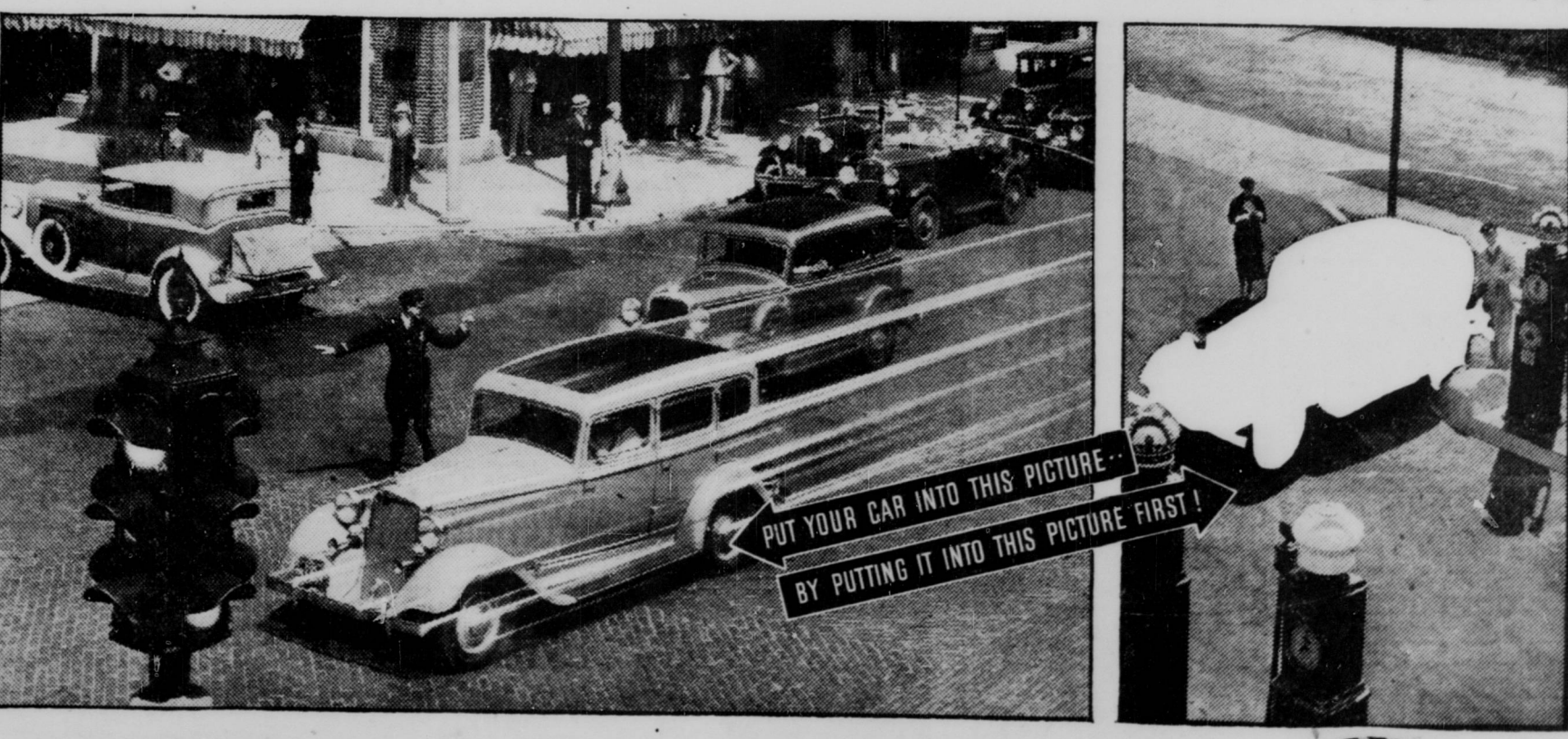
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