

Club Will Start Fêtes 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 and continuing on alternate Thursdays throughout the summer and early fall.

Members will meet at the club at 6, for dinner, which will be followed by dancing and bridge. Reservations for bridge may be made with Mr. and Mrs. J. H. Hutchings, chairmen of the affairs.

Guests and club members may participate in the regular Thursday night moonlight rides which start at 7 from the club stables.

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. They will have a picnic lunch at the farm before returning to the clubhouse.

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. These rides and luncheons were held on Monday during the early part of the summer.

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. Reiter.

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

Card Parties

St. Mary's Social Club will hold a card party Thursday afternoon in the school hall, 315 North New Jersey street.

Silver Star Review 15 will hold card parties from 2 to 5 Thursday afternoon at 5558 North Oxford street. Miss Margaret Weaver is president of the organization, and Mrs. Flora Fauchet has charge of the affair.

Lavelle Gossett auxiliary, Veterans of Foreign Wars, will hold a card party at the hall, King avenue and Walnut street, at 8:30 tonight. A musical program will be presented at 7:30. Mrs. Ruth Jones is chairman.

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. All games will be played. Mrs. Otis Harris, assisted by Mrs. J. J. Dwyer is in charge.

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

Mariion Council, Service Relief Association, will hold a public euchre and bongo party at 8:30 Thursday night in Odd Fellows hall, Hamilton avenue and East Washington street. On the committee in charge of arrangements are Mesdames Jennie Taylor, Mary Zine and Mattie Sellers.

Mrs. Myrtle Cochran, 4209 Scholfield avenue, will be hostess Thursday for a covered dish luncheon and card party given by the relief committee of Gold Mound Council, 445, D. of P.

A BOOK A DAY

BY BRUCE CATTON

THE depression from which we now are emerging was unlike all previous ones, says Albert M. Newman in "Enough for Everybody," in that it was due primarily to the impact of machinery on the existing ratio between human labor, the production of goods and the price scale.

Machinery 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 economics 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.

Entertains for Daughter

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 Wulford, Alliean Hollis and Mary Jane Keating, and Messrs. John Stanley, William Stanley, Zed Day, Richard Thoman, Logan Kennett and Raymond Oyler.

Making Flowers Last

The flowers from which you cut fresh flowers from your gardens has a great deal to do with the length of time they will last. Remember that it is best to cut them in the early hours of the morning before the sun gets too hot. Place them immediately in cold water and set the bowls in the coolest spots in the house. Change the water twice a day.

WHAT TO CAN, AND HOW

Overripe Tomatoes Should Be Avoided for Canning

Methods of canning tomatoes for winter salads and soups are described in this issue. This is the fifth of a series of six on "What to Can, and How."

BY SISTER MARY,
NEA Service Writer

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. As a rule vegetables canned after storage show much higher spoilage than those canned within an hour after harvesting.

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. Cover with cold water and slip skins.

Do not let tomatoes stand too long in scalding water because the hot water makes them soft. After slipping skins cut stem and hard core. Pack at once into hot sterilized jars and add $\frac{1}{2}$ teaspoon salt to each pint. Pour over boiling water, 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 filling cans full. Half seal and process as before.

If you do them 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, seal and cut in pieces as in preceding rule.

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

PERMANENTS

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 drawing 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 dressmaking problem enormously. And don't overlook the diagonal and vertical seams that do such smart things, too. The materials required in every size are listed on the pattern envelope.

Pattern No. 5258 is designed for sizes 14, 16, 18, 20, 22, 24, 26, 28, 30, 32, 34, 36, 38, 40, 42, 44.

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. Wilmet, Coral Bryson, Gladys Young, Elsa Hart, Madge Dille, Evelyn Nelson, Lois 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 at Mrs. Arthur Schow in charge of arrangements.

Entertains for Daughter

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