

## Enthusiasm Is Evident at Concert

City Symphony Orchestra Opens Season at Murat.

BY BEATRICE BURGAN  
Times Woman's Page Editor

FERDINAND SCHAEFER, director of the Indianapolis symphony orchestra, should have been pleased with his audience last night at the Murat. It was an enthusiastic "first night" audience, and the women in it were "dressed up" just as Mr. Schaefer prefers them to be.



Miss Burgan

Indianapolis' music lovers made the year's first symphony concert an occasion, to be red lettered in one's remembrance later in the season.

Miss Abby Beveridge, who recently returned from Germany, made one of her first social appearances last night in a party in a box of her mother, Mrs. Albert Beveridge Sr.

Mrs. Beveridge Jr., Mrs. John K. Ruckelshaus, William H. Stafford Jr. and Thomas Ruckelshaus were in the party.

Miss Beveridge's black velvet gown was fashioned quaintly with full sweeping skirt and lace bertha. Its puffed sleeves had insertions of the lace and the décolletage was pointed. Her simply cut bobbed coiffure was swept back off her forehead and held in place with a tiara made of a wreath of dull silver leaves.

In marked contrast was Mrs. Ruckelshaus' tailored black crepe gown, designed with a jacket having short sleeves, pockets and a red kerchief, gleaming with gold sequins. Mrs. Beveridge's dark blue chiffon gown was graceful and flowing. A mere suggestion of a cape of the same material swept down from the shoulders; the neckline was encircled by a band of beads, studded on in rows in red, green and white.

Mrs. Erwin Coburn's eggshell lace gown had a knee flounce, which swept into a slight train. A white chiffon pleated wide ruffle swirled around the neckline of Mrs. Theodore B. Griffith's green gown, worn with a waist-length mole jacket, dyed green.

Miss Taggart Wears Blue  
Miss Lucy Taggart again preferred a most becoming blue gown, matched by her wrap of velvet, trimmed in white fox. Mrs. Herbert Woolen was in flatteringly black satin. White dots patterned Mrs. Charles Latham's black chiffon gown.

Mr. and Mrs. Hobson Wilson, recently returned from their honeymoon trip, came with Mrs. Wilson's uncle and aunt, Mr. and Mrs. Eli Lilly. Mrs. Samuel Lewis Shank and her sister, Miss Clara Gilbert, came with Mr. and Mrs. Frank Mayr, South Bend.

Of course no musical scene is complete without Albert Hurty, president of the Indiana State Symphony Society; Mrs. Jack A. Goodman, Mrs. Elsa Pantzer Haerle, Mrs. Thomas Harvey Cox, Mrs. Sylvester Johnson Jr., Mr. and Mrs. Sydney Sullivan, Mr. and Mrs. Robert A. Adams, Mrs. Henry Holliday, Mr. and Mrs. Hugh McGibney, William Kothe, Mrs. Lafayette Page and Mr. and Mrs. George M. Bailey.

Others Attend  
Mrs. Fletcher Hodges Jr. had brown velvet flowers coiling around the neckline of the cape, worn with her green crepe gown. Tiny buttons trimmed the cape in back from the neckline to its edge.

Miss Ruth Tyndall, wearing a green crepe gown and white fur cape, came with her mother, Mrs. Robert H. Tyndall, whose black and white checked gown had a black bow at the neckline in front. They were seated with Mrs. Page.

Then there was Mrs. Hugh Henry Hanna, Dr. Allegra Stewart, Mrs. E. P. Dean, Mrs. Fletcher Hodges Sr., Mrs. William Ray Adams, Mrs. Lee Burns, Mrs. A. C. Bohlen and Mrs. Robert, Mrs. Frederic M. Ayres, Miss I. Hilda Stewart, Miss Helen Hartinger, Mr. and Mrs. Hargrave Hill III and Mrs. Thomas A. Carroll.

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## Head of Nation's Club Women Speaks



Mrs. Grace Morrison Poole

Perhaps one of the busiest club women attending the Indiana Federation of Women's Clubs convention is Mrs. Grace Morrison Poole, Washington, president of the general federation. Mrs. Poole addressed a breakfast group and an assembly meeting yesterday

and was guest speaker at the federation dinner last night, opening of the three-day convention at the Claypool. Mrs. Robert A. Hicks, Cambridge City, is state federation president and Mrs. C. J. Finch, president of the hostess group, the Seventh District Federation of Clubs.

## Manners and Morals

BY JANE JORDAN

Please do not ask Jane Jordan to answer your letter in this column without publishing the problem. It makes the answer meaningless to other readers. It is better to conceal your identity by changing ages, dates or places. If you live in Indianapolis, you could give a small town address.

Dear Jane Jordan—I am 24 years old, married and have two children. About four months ago, my husband left me for another woman. I had the pair arrested, and then my husband decided he loved me better than her, but he won't ask my forgiveness. He says he is not sorry for what he has done, but proud of it. I always have been a good, true wife. He tells me the other woman wants no one but him. I have gone to her once. She has children of her own, but no man. Would you go to her again?

A LONELY MOTHER.  
Answer—The best thing you can do is to see the picture, "What Every Woman Knows," which is in town this week. You will learn far more from it than I can tell you. Study the methods of Maggie when her husband falls for the wiles of another woman. Instead of attacking the character of her rival, Lady Sybil, she praised her beauty. Instead of having them arrested, she gave the pair a chance to get tired of each other.

Maggie was too shrewd to stimulate the affair by the flip of connubial opposition. Maggie's power with her husband lay in the fact that she continually raised his ego. At no point did she humiliate him or permit him to be humiliated by her angry father and brothers. Although she took an active part in his career, she was smart enough to let him believe he did it all himself. This need of the male to honor his own ego and to acknowledge no helping hand is "what every woman knows," and as Maggie quietly remarks, "It is our only job."

It is a joke, however, which many modern women have lost their ability to enjoy. They are too busy poring over their own prestige to be concerned with bolstering up a man's.

When your husband strayed, you assumed a punitive role. Instead of using your wits as a woman, you tried the masculine method of swift and sure justice. At that moment you were defeated as a woman. Of course, he will not love a woman who steps outside her sex to pose as a harsh parent dealing out justice to an erring son. You've humiliated him, but the other woman makes him proud.

I am willing to wager that the rival who lured him away is an excessively feminine creature who works overtime in admiring him. She stresses her helplessness femininity and need of protection. She makes him feel strong in contrast, whereas you make him feel weak and

ashamed. You may have been a good, true wife, technically speaking, but you are deficient in the tricks of your sex.

Dear Jane Jordan—I am an eighteen-year-old girl and have been going with a boy who says he loves me and that we are to be married as soon as he gets a better job. But I found out that he has been going with another girl and only comes down to my house twice a week. Do you think he will stick to his word, or should I let him go?

Answer—I doubt if he sticks to his word. I doubt if he is in love with either of you. But I do not see why you can't spend many pleasant hours with him if you do not insist upon monopolizing him. Why be in such haste to get married?

Dear Jane Jordan—I am 18 and a boy of 21 says he is violently in love with me. Let's say the boy's name is Woody. Woody writes to me and tells me that he does not look at any other girl. I receive letters from a girl friend telling me that he is going with a young girl of 15. I do care for him, but he says he will end it all if I stop writing to him. Do you think he would?

WORRIED MARY.  
Answer—No. Let him enjoy his histrionics.

## POTTER GUILD TO GIVE CARD PARTY

First extensive enterprise of the Potter Fresh Air school Guild is scheduled for 1:30 Friday at the English when the group will entertain with a card party. Mrs. Daniel Early is chairman of party arrangements and Mrs. George P. Steinmetz is guild president.

Proceeds from the party will go toward the guild's work at the Potter Fresh Air school for undernourished and underprivileged children.

It was due to the efforts of Mrs. William Johnson that the guild was organized last spring to aid the school children, physically, morally, spiritually as well as financially. The organization now has a membership of seventy. Miss Jeanette Ryker is school principal.

## BRIDE-ELECT WILL BE HONORED GUEST

Miss Nellie Thomas, who will be married to Thomas Vollmer on Thanksgiving day, will be honored guest tonight at a linen shower, which Misses Dorothy Lewman and Lillian Sprecher will give at the latter's home, 206 West Forty-third street.

Guests will include Mesdames James McIlvain, Russell Wattleworth, Harry Vollmer, Minnie Nolting, Frieda Sprecher, Walter Fitch, Ramsey Thomas, Pearl Lawrence, John Crawford, Cecil York, George A. Bangs, Wilbur Zobbe, Misses Edna Louise Bennett, Ruth Mitchell, Mildred Lawrence, Freda Demaree, Wilma Cowger, Hazel P. Williams and Madelyn Caldwell.

Alpha chapter, Theta Mu Rho sorority, will meet tonight at the home of Miss Louise Keyler, 4424 East Thirty-seventh street, to plan a pledge tea for Sunday. The tea will be at the home of Mrs. John Murphy, 1032 North Gladstone avenue.

## Daughter of Hyltons Is Bride Today

Union With Francis Baur Solemnized in Church Rite.

At noon today in St. Paul's Episcopal church Miss Margaret Jane Overman, daughter of Mr. and Mrs. Raymond Hylton, exchanged wedding vows with Francis A. Baur, son of Mr. and Mrs. A. J. Baur. Dr. Lewis Brown officiated in the ceremony performed before the altar banked with palms, ferns and white chrysanthemums and lighted with white cathedral tapers.

The bride entered with her father while Clarence Carson, organist, played "Bridal Chorus" from "Lohengrin" by Wagner. As she exchanged vows with Mr. Baur, Mr. Carson played "I Love You Truly." The bride party left the altar while the "Wedding March" from "Midsummer Night's Dream" by Mendelssohn was being played. Miss Clari-bell Davidson sang "Phi Psi Girl" and "Alpha Chi Omega."

Three Attend Bride  
Miss Josette Yelch, maid of honor, and Mrs. Frank O. Goode and Miss Ruth Shields, bridesmaids, all wore dresses fashioned alike, with high draped necklines, dolman sleeves and tiny buttons down the back from the neckline to the waist.

Miss Yelch's gown was of bottle green and she carried pale yellow chrysanthemums. With her brown velvet gown, Mrs. Goode carried gold chrysanthemums, and Miss Shields in rust carried brown chrysanthemums.

The bride's white satin gown was designed with long sleeves, falling over the hands in points, high draped neckline and slight train. She carried a bouquet of white carnations and lilies of the valley.

Ralph O. Baur, the bridegroom's brother, was best man, and ushers were J. F. Hudson, Duane Shute, George Yount and Joseph Overman, brother of the bride.

Mrs. Hylton attended the wedding in a rust lace gown, worn with a corsage of tallies roses. A corsage of variegated cream and pink carnations was worn by Mrs. Baur with her green crepe gown.

Reception Follows  
Those who came from out-of-town to attend the wedding were Mr. and Mrs. J. W. Peggs, and daughter Ann, St. Louis; Mr. and Mrs. L. G. Hester and Mr. and Mrs. John Wilson, all of Greenwood; Mr. and Mrs. Julius Hanna, Nashville, Tenn.; Mr. and Mrs. Thomas Overman, Amboy; Mr. and Mrs. A. R. Peggs, and Mr. and Mrs. Harry Weeve, all of Laurel; Mr. and Mrs. John M. Scott, Louisville, Ky.; Mr. and Mrs. John Brackett, Chicago; Mr. and Mrs. Fred Hudson, Lafayette, and Mr. and Mrs. Otis A. Shields, Lebanon.

An informal reception was held at the church. The couple left for a trip north and will return after Nov. 1 to live at 3401 West Seventy-ninth street. The bride traveled in a brown English tweed suit, worn with brown accessories.

The bride attended Butler university and belongs to Alpha Chi Omega sorority, and Mr. Baur, graduate of Purdue university, is a member of Phi Kappa Psi fraternity.

Alpha Nu chapter, Alpha Zeta Beta sorority, held pledge services last night for Mrs. Paul White and Misses Mary Stout, Lucille Saylor, Florence Engle, Ellen Sonnick, Mary Harris and Venita Hughes. Miss Mildred Benton is president.

## Contract Bridge

Solution to Previous Contract Problem  
BY W. E. MCKENNEY  
Secretary American Bridge League

HAVE often been asked, is the element of luck entirely eliminated from duplicate play? No, it is not.

I believe, to eliminate a little luck from any game would spoil it. Would you like to see the bad hope or lucky home runs eliminated from baseball, or the fumble in football followed by that spectacular dash down the field for a touchdown? Certainly not. They are all part of the game.

But I do hope that the next code of rules on bridge will give us a count at no trump that we all will understand without having to purchase somebody's copyrighted score pad or trick machine to figure out the score for us.

And, among other things, I do hope the premium for honors is dropped, as I do not believe it belongs in modern contract.

In today's hand, we find a player boldly bidding his honors. But, by watching his entries, he is successful in making his contract, receiving top over those who play the hand at four spades, which is not a difficult contract to make.

EAST'S opening lead is the four of diamonds. West plays the jack and declarer wins the trick with the ace.

It looks as if the declarer has a losing spade, heart and diamond

Q 10  
K 6 2  
A K 5  
A Q J 10 9  
N E  
K 9 4  
Q 9 4 3 2  
6 3  
J 6  
K 7 4  
J 5  
10 8 7  
8 5 2

Duplicate—None vul.  
South West North East  
Pass Pass 1 1  
1 Pass 3 1  
3 Pass 5 3  
Opening lead—4

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## BRIDE OF WEEK



Mrs. Donald Emery Pratt.

The marriage of Miss Mary Elizabeth Symms, daughter of Mr. and Mrs. Arthur Symms, to Donald Emery Pratt, Albany, N. Y., son of Dr. and Mrs. H. E. Pratt, took place last Saturday.

## A Woman's Viewpoint

BY MRS. WALTER FERGUSON

IN my opinion it's childish to rail at the radio, which is undoubtedly the wonder of the twentieth century. Even if it never improves as a medium for entertainment and education from what it is today, the pleasure it brings to those who are lonely, isolated, sick and blind is enough to make us all thankful to have lived in an age which produced it.

The radio is the most intimate of modern inventions, bringing its programs right into your home. You should therefore consider it your duty to follow and, if you wish, censor them.

But, human nature being what it is, we always criticize those things we dislike and seldom praise those we do. So the main need of air entertainment nowadays is to have more compliments for its good programs—and they are many.

Here then, goes my bit. I consider it a step forward when "An American Fireside" went on the air Oct. 14. Its sponsors give it sufficient recommendation to begin with, for they are the publishers of the Jacket Library—The National Home Library Foundation. Their advisory board lists reads like a literary "Who's Who." Editors, columnists, novelists, philosophers and poets—they're all there.

When such men and women sponsor and plan a program then you know it just has to be good. Each Sunday evening some person prominent in the world of books will be at your elbow to discuss for you the ideas found in that world. Great writers and thinkers of past and present may thus be fire-side companions for an hour. Fancy having Dr. Johnson or John Keats or Ralph Waldo Emerson in for tea! Our grandparents would have been thrilled to their toes at the opportunity—indeed a good many of the advantages we take for granted would have been miracles for them.

After the crooners and the clowns have finished, it will be a treat to listen while the wise speak. The radio is facing a crisis, too. At the moment it's a conflict of insanity versus intelligence. And intelligence needs some rosters.

## RUSH PARTY SET

BY ALPHA CHAPTER

First rush party of Alpha chapter, Omicron Nu Tau sorority, will be held at 6:30 tonight at the home of Mrs. S. C. Johnson, 4527 Winthrop avenue. The committee in charge includes Mrs. George Callahan, chairman, and Misses Magdalen Buck and Loretta Weekly, assistants.

A dinner roast will be held Nov. 2 at Shady Nook, the country home of Mr. and Mrs. A. M. Buck, Carmel, and on Nov. 11 a cocktail party is scheduled for 4:30 to 6 at the Penhoff grill.

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## Cranberries Scheduled for Discussion During Times Cooking School

More Than 1,200 Women on Hand at Keith's When Miss Ruth Chambers Starts Three Days of Instruction.

BY HELEN LINDSAY

THE Indians introduced cranberries as a food to the Pilgrims, at the first Thanksgiving dinner. Ever since that day, they have been an inseparable companion to the Thanksgiving turkey, but Indianapolis women are going to learn this week that cranberries are an ideal food to be used from September to February.

Granting that they are delicious with the turkey at the holiday season, Miss Ruth Chambers, director of The Times Free Cooking School, which opened at Keith's yesterday with more than 1,200 women in attendance, will show in her classes that cranberries can be used in many ways.

These little berries are native to the United States, and at first were known as craneberries, because the blossoms as they droop from the tangled vine, look like a crane's head. Similar berries, about the size of currants, are grown in Russia, Germany, Norway, Sweden and Poland. They are rich in vitamin C, and provide iron.

Cranberries grow in bogland, and must be near a flowing stream. Their cultivation is a complicated business at first, but when a cranberry marsh is established, it produces berries year after year in profusion.

For a year before the establishment of a marsh, the bogland is flooded by the use of a dam. Over this ground huge steam shovels are then driven, digging ditches. The soil is covered with a foot of sand, and into this the cuttings of the cranberry vines are planted. For three years water is kept running in the ditches, and the cranberries are weeded. During the winter they are kept under water.

Blooms Resemble Spring Beauty Flower  
The vines bloom in June or July, with a blossom much like a spring beauty. There are five known varieties of cranberries, the early ones being the juicy variety, used for jelly.

The picking is done in several ways. In the hand method, wooden rakes, which catch the tangled vines up, so the berries can be gathered, are used.

Some berries are picked by motors driven through the marshes, which are capable of doing the work of fifteen men in one day. After the berries are picked, the leaves and stems are blown out by air.

Then the berries are run over a mesh screen, which separates them according to size. The smaller berries are sold to commercial canning factories.

Following this selection, the berries are placed on tables with moving belts, and are hand-picked according to size.

There are cranberry marshes in Long Island which have been producing cranberries for almost 150 years. Last year, American families consumed about six pounds of berries each, according to figures compiled by the American Cranberry Exchange, which markets the famous Eaton cranberries. The crop this season is 200,000 bushels short, because of the lack of rain, but there still are enough of the little juicy berries to provide plentiful food for every one.

Recipes Suggested for Use of Berries  
AMONG the different recipes which are suggested for the use of cranberries are the following, which will add a piquancy to many fall and winter meals:

Sweet Potatoes with Cranberries  
4 large sweet potatoes  
1 cup cranberry sauce  
2 tablespoons butter  
1-3 cup sugar  
1-2 cup chopped pecan meats

Wash sweet potatoes and boil in slightly salted water until tender. Peel, cut in two lengthwise and scoop out to form a slightly hollow boat. Place in greased baking dish and fill each boat with cranberries. Melt butter, add sugar, pecans and 1 tablespoon of lemon juice. Spread over top of potatoes and cran-

berries. Bake until a delicate brown.

Ten-Minute Cranberry Sauce  
1 pound or quart (4 cups) cranberries  
2 cups water  
1-2 cups sugar

Boil sugar and water together 5 minutes; add cranberries and boil without stirring (5 minutes is usually sufficient), until all the skins pop open. Remove from the fire when the popping stops, and allow the sauce to remain in vessel undisturbed until cool.

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