

Meat Dishes Prepared in New Manner

Lamb With Spinach and Pork Chops and Apples Are Suggested.

BY RUTH CHAMBERS

Authority on meat cookery who is conducting The Times' cooking school at Keith's. The school will close tomorrow night.

FASHION notes are always news to every woman. How we do gloat over the advance styles from Paris, New York, and Hollywood!

My news notes today do not deal with "what the well-dressed woman will wear." Instead I shall give you some fashion hints about meat dishes. They are not intended for the smart hostess, but for you and you and me, since all of us are interested in meals that be-speak our personalities just as much as do our clothes.

This will be a season of simplicity in entertaining and in meal service and right there is where we may introduce with real pride some of the homely old favorites in meat dishes. Many a hostess with a flair for the unusual will serve some of the less-demanded cuts of meat according to the new mode and many a family meal will be graced by old favorites in new dresses.

There is cushion style shoulder of lamb. No one would ever guess that this choice roast is made from the shoulder of lamb which all too often finds its way into just plain stew—not that we should scoff at stew, as you will see a little later. But just try the cushion style shoulder of lamb at your next dinner party and watch it become a leading winter fashion in meat dishes. Or you may have a pork roast cut after the same pattern if you wish.

Lamb Shoulder With Spinach

Shoulder of lamb
1 1/2 cups finely chopped spinach
2 cups bread crumbs
6 tablespoons butter
3 tablespoons chopped celery
2 tablespoons chopped onion
Salt
Pepper

Have the shoulder of lamb boned and the roast sewed to form a pocket. Melt three tablespoons butter in a skillet, add the celery and onion, cook several minutes, and add the finely chopped spinach and other seasonings. Push this mixture to one side of the skillet and add remaining butter and bread crumbs. When the crumbs have absorbed the butter, mix all ingredients.

When using canned spinach, allow water which cooks out to evaporate before adding buttered crumbs. Watercress or mint leaves may also be used. If using mint, use only one-half cup. Fill the pocket of the lamb shoulder with dressing and sew or skewer the edges together.

Place the stuffed shoulder, fat side up, on a rack in an open roasting pan. If the fat covering is very thin, lay strips of bacon across the top. Place the roast in a hot oven, 500 degrees, and sear for thirty minutes, or less if bacon has been added.

When lightly browned, quickly reduce the temperature to that of a slow oven, 300 degrees, and continue roasting until done. Allow about thirty-five minutes a pound for roasting.

Stew of Distinction

And now for a style in stews that raises this strictly family dish right into the first rank as a fashion leader.

2 pounds chuck of beef
4 carrots
6 small white onions
6 medium sized potatoes
1 small bunch celery
2 tablespoons minced parsley
1 1/2 tablespoons sugar
1 1/2 teaspoons salt
Pepper

Have the meat cut into small pieces, about 2 inches across. Brown in a kettle containing hot lard. Season. Add hot water and cook

Promote Plans for Club's Fall Frolic



Left to Right—Mrs. J. P. Seidensticker, Mrs. Robert Mannfeld and Mrs. George O. Browne.

BRIDE-ELECT TO BE HONORED GUEST.

Members of Alpha Iota Latrian Club will entertain with a fall frolic tomorrow night at the Athenaeum. Mrs. Dudley A. Smith is club president, and assisting with arrangements are Mrs. J. P. Seidensticker, publicity; Mrs. George O. Browne, tickets, and Mrs. Robert Manfeld, finances.

Gently. Forty-five minutes before serving add the vegetables. Have the carrots cut into lengthwise pieces unless they are small enough to leave whole. Cut celery into four-inch sticks. In the meantime boil whole head of cauliflower.

Serve on a hot platter, the cauliflower in the center and the meat and the vegetables attractively arranged around it. Arrange each different vegetable in a separate mound with pieces of meat between. Sprinkle with minced parsley. Thicken the liquid for gravy and serve separately.

The success secret of this stew is in the arrangement. The vegetables and meat do not lose their identity. Color, harmony and balance makes the platter a thing of beauty.

Pork Chops and Apples

Frenched lamb chops are well known, but Frenched pork chops are news and served with cinnamon apples they are good news.

Have the ribs scraped. Cook the pork chops by browning first in a hot pan. Then add a little water, cover closely and cook slowly for forty-five minutes. You might add a bay leaf to give a subtle difference. Serve overlapping in the center of a platter surrounded by rose cinnamon apples, prepared as follows:

1 Jonathan apples
1 cup small red cinnamon candies
1 cup water
2 cups sugar

Pare the apples. Boil water, sugar and cinnamon candies together until the syrup threads. Then cool the apples gently in this, a few at a time, turning often until tender and red all over.

Farewell Party Set

Before Mrs. Henry S. Hussey leaves to make her home in Chicago, Mrs. Leslie McLean will entertain with a tea and bridge party Friday at her home, 110 North Keweenaw avenue.

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Domestic Science Authority

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Four From City Attend Session of Girl Scouts

By Times Special

BOSTON, Oct. 24.—Mrs. Charles F. Voyles, commissioner; Miss Ellen Hathaway, director; Mrs. C. Severin Buschman, council member, and Mrs. Harold D. Robinson, committee member, all of Indianapolis, are here attending the twentieth annual Girl Scout convention which opened today.

Three ranking officers of the national council were on hand for the first formal session. Mrs. Franklin D. Roosevelt, honorary president, is to be guest of honor today. Mrs. Frederick Edey, New York, president, welcomed the honorary president, and the 1,500 delegates attending the three-day session. Mrs. Edey will preside at a banquet Friday night when the convention will close.

Mrs. Nicholas F. Brady, New York, president of the national board of directors, summarized 1934 accomplishments and outlined objectives for 1935 in her talk this morning. Nearly 50 per cent increase in membership during the last twelve months was reported by her.

The convention will continue with two days of training for the leaders. The program is to stress how Scout activities may be improved to meet changing conditions and how they can be made available to more American girls.

Other prominent figures at the convention are Mrs. Arthur Osgood Choate, New York, first vice-president, and Miss Josephine Schain, national director.

DOWNTOWN SHOW OF ART DISCUSSED.

The advisory board for the third annual downtown exhibition of paintings by Indiana artists discussed appointment of committees yesterday afternoon at a meeting in the home of Mrs. George Ziegler. The paintings will be hung from Dec. 3 to 15 in Ayres gallery.

Leading the discussion was Mrs. Perry Lesh, president, and the board composed of Mesdames Sylvester Johnson Jr., Charles Latham, Harold Taylor, Horace Hill III, Charles Harvey Cox, Elsa Pantzer Haerle, Robert Winslow, Henry Jameson, Paul E. Fisher, Robert A. Adams, Charles A. Greathouse Jr., Fiske Landers, Noble Dean, Courtland Martindale, and John K. Ruckelshaus; Mesdames Helen Shepard, Mary Sinclair, Carolyn Richardson, Betty Bertermann, Sally Reahard, Josephine Madden, and Eunice Dissette.

Clubs Will Meet

Alpha Club will meet tonight at the home of Mrs. Roy Egbert, 2601 Roosevelt avenue, and Mrs. Charles E. Smith will present a musical program. The club is studying Matthew this season under the direction of Mrs. Bob Shank, Bible study chairman. The social hour will be in charge of Mesdames Robert Flutio, Martin A. Cooper, John Lee, Don Stewart and Jack Salter.

Nettie Ransford chapter, Order of Eastern Star, will observe friends' night and conferring of degrees at 8 tonight.

Today's Pattern



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SHOWER TO HONOR MRS. JOHN WHITE

Alpha Zeta Beta sorority members will attend its province meeting Saturday and Sunday in the Lincoln. The program will include a dance Saturday night in the Travertine room, a business meeting and banquet Sunday, and a social hour. Miss Ann O'Donnell is voting delegate of Alpha Nu chapter.

Besides members of Kappa Phi

Delta sorority, guests will be Mesdames R. W. Mitchell, Thomas White, E. T. Pettyjohn, W. A. Rowley, A. B. Valentine, Kenneth LeFeber and Anna White; Misses Pearl Fitch, Hortense St. Lorenz, Ruth Estelle Preston, Catherine Valentine and Mary White. Miss Valentine will be assisted by her mother, Mrs. A. B. Valentine.

City Alumnae of Delta Zeta Will Mark Founding

Thirty-second anniversary of the founding of Delta Zeta sorority will be celebrated by the Indianapolis alumnae chapter at a special service tonight at the home of Mrs. Walter Smuck, 4802 North Pennsylvania street.

Miss Ruth Emighoff, president of the chapter, will be toastmaster. Mrs. Henry Talbot, Miss Anita Brownlee, Miss Katherine Rubush, Mrs. R. B. Berner, Miss Dorothy Wright and Mrs. Colin V. Dunbar, officers, will portray roles of the six founders of the group. Miss Marjorie Campbell will lead singing.

The table will be centered with a plate of pink Killarney roses, the sorority flower, and lighted with white candles in two three-branched candelabra.

Mrs. Robert D. Armstrong is chairman of arrangements, assisted by Miss Mary Carriger, Mrs. Robert Heuslein and Mrs. Smuck.

Bridge Group Meets

Mrs. Ray D. Grimes, assisted by Mrs. Marion Ensley, was hostess for the October meeting of the Alpha Phi Alumnae Bridge Club yesterday.

Club Sponsors Party

Mothers' Club of Woodstock kindergarten of the Indianapolis Free Kindergarten Society, will hold a hard time party Friday at the kindergarten. Hostesses will be Mesdames Willard Burkhardt, John Harper, Arthur Evans, Earl Barnes, Earl Bunnell and Annette Edwards.

A Day's Menu

Breakfast—

Concord grapes, cereal cooked with dates, cream, crisp oven toast, milk, coffee.

Luncheon—

Creamed eggs on toast, Hawaian salad, bran muffins, hot chocolate.

Dinner—

Slice of ham baked in cider, French fried sweet potatoes, succotash in green pepper cups, minted pear salad, peach upside-down cake, milk, coffee.

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