

Meat Dishes Prepared in New Manner

Lamb With Spinach and Pork Chops and Apples Are Suggested.

BY RUTH CHAMBERS

Authority on meat cooking 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 go to 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 me, since all of us are interested in meals that bespeak 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 after the same pattern if you wish.

Lamb Shoulder With Spinach

Shoulder of lamb
1½ cups finely chopped spinach
2 cups bread crumbs
6 tablespoons butter
2 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 cook 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 tablespoon sugar
1½ 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.

Miss Betty Lee, 4444 Guilford avenue, has invited friends of Miss Eleanor Taylor, a bride-elect, to attend a crystal shower and bridge party tonight at her home. Miss Taylor, daughter of Mrs. Bessie Taylor, will be married to Russell L. Fleming, Newcastle, Saturday.

Besides Mrs. Taylor the guests will be Mesdames Thomas McMann, Paul Browning, Betty Springer Puett, Guy Dixon, Merle McCloud, Albert Ehlers, Frank Monroe Adams, Clark Roggie and Charles Cook; Misses Elizabeth Taylor, Joanne Winchel, Mary Caswell, Mary Mills, Alice Carter and Virginia Mowry.

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

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 Mannfeld, finances.

Club's Will Meet
Amica 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 Flutro, Martin A. Cooper, John Lee, Don Stewart and Jack Salter.

Farwell 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 Keating avenue.

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; Misses Helen Shepherd, Mary Sinclair, Carolyn Richardson, Betty Bertermann, Sally Reahard, Josephine Madden and Eunice Disette.

Province Meeting Set

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.

Today's Pattern



Enclosed find 15 cents for which send me Pattern No. 367

Size
Name
Street
City State

THERE'LL be many autumn days when this run-about suit made in woens will be useful without a coat... yet snug when winter comes. Patterns size 14 to 20 and 32 to 42 are available. Size 18 requires 1½ yards of 39-inch fabric for the blouse and 2½ yards for the skirt, plus ½ yards contrast.

To obtain a pattern and simple sewing chart of this model, tear out the coupon and mail it to Julia Boyd, The Indianapolis Times, 214 West Maryland street, Indianapolis, together with 15 cents in coin.

The Fall Pattern Book, with a complete selection of Julia Boyd designs, now is ready. It's 15 cents when purchased separately. Or, if you want to order it with the pattern above, send just an additional 10 cents with the coupon.

SHOWER TO HONOR

MRS. JOHN WHITE

Miss Christine Valentine will be hostess at a miscellaneous shower tonight at the Sheffield Inn in honor of Mrs. John W. White, formerly Miss Myra Rowley.

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 LeFever 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 Emigholz, president of the chapter, will be toastmaster. Mrs. Henry Talbott, 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 plateau 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, Hiawatha 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.

It's a Wonderful Way to Soothe Ugly Eczema

Soothing, cooling, healing Zemo relieves itching distress and helps you escape from the tortures of Eczema. For 25 years, this wonderful remedy has produced such amazing results because of its rare ingredients. Get Zemo today—for Rashes, Pimples, Ringworm and Eczema. Worth the price because you get relief. Tested and approved by Good Housekeeping Bureau, No. 4874. All druggists, 35c, 60c, \$1.—advertisement.

Indianapolis Times COOKING SCHOOL RUTH CHAMBERS

HOME-MAKING EXPERT
will continue her demonstrations
AT KEITH'S THEATRE TOMORROW AT
2 P. M. and 8 P. M.

WASN'T IT THRILLING!

THE CLOTHES ACTUALLY CAME 4 OR 5 SHADES WHITER

WHY, THE DIRT SOAKED RIGHT OUT BY ITSELF!

BELIEVE ME—I'LL NEVER SLAVE OVER A WASHBOARD AGAIN!

CLOTHES LAST 2 OR 3 TIMES LONGER—THAT MEANS I'LL SAVE LOTS OF MONEY!

SHE SAID IT'S WONDERFUL FOR DISHES, TOO

RUTH CHAMBERS
Indianapolis Times Home-Making Expert

says: "I NEVER miss an opportunity to demonstrate Rinso in my home-making classes. I let women see, with their own eyes, how Rinso's lively suds soak out dirt—save scrubbing—save the wear and tear on clothes. I let them see how white things come 4 or 5 shades whiter—how colors come bright and fresh as new—from a Rinso soaking. I explain how Rinso saves their health and strength—saves their hands, too. I urge them to use no soap but Rinso for the wash, for dishes, for all cleaning."

NATIONAL LIVE STOCK & MEAT BOARD SCHOOL

Another demonstration today—don't miss it! You'll never go back to old-fashioned washdays when you see—right before your eyes—what a difference Rinso makes! And it's so economical! Come early. No admission charge!

Better Cooking with JACK FROST

The many housewives attending the Cooking School conducted by this newspaper, learn from Miss Ruth Chambers

Domestic Science Authority

the advantage of using Jack Frost—100% pure cane sugar for all cooking and table uses. The right kind of sugar always makes better cooking easier.

To those ladies who are not attending the school, we bring the message of the lecturer—

"Jack Frost Is the Quality Sugar of America."

Jack Frost is made of only 100% cane sugar—pure, uniform, fine. There's a Jack Frost Sugar for every purpose:

Granulated, Powdered, Brown, Confectioners' (xxxx), Tablet and the Trump Tablet Novelty Package.

JACK FROST CANE SUGAR
Refined by The National Sugar Refining Co. of N. J.

Attend the TIMES COOKING SCHOOL—Now Being Held at KEITH'S THEATRE



Almost Everything You Cook Calls for MILK

YOUR cook book doesn't tell you to use Pasteurized Milk. But it is true that the recipes in it were originally made with the best flour, the best baking powder and the best milk. And there's where Pasteurized Milk—the best milk—comes in. It fits as perfectly into the success of cooked foods as it does into the need for a rich, heavy-bodied milk drink. It has a quality all its own that can't be beat. And IT'S SAFE.

Pasteurized FRESH MILK
Makes Cooked Foods Better

Come and see why Rinso is the BIGGEST-SELLING PACKAGE SOAP IN AMERICA

