

# Dreamy Child Needs Guiding to Build Will

Direct Him, Do Not Try to Force Him, Writer Advises.

(Dr. Morris Fishbein discusses infant health. Page 10.)

BY OLIVE ROBERTS BARTON

For years we have been hearing that the sensitive people of the world give the most to art and beauty, and that creative genius along soulful lines would be found wanting if it were not for them.

I think another sentence needs to be added, though: that the too-sensitive and hyper-emotional person is the most useless of mortals, unless there is a goodly proportion of the practical in him, and an ability to put behind him his own personal feelings for the moment. He becomes unfitted for any kind of work otherwise.

This brings us to the matter of the child. Is he to be standardized, and all his sensitiveness discouraged, or are we doing him a favor to let love and sympathy alone rule his life and his happiness?

Child Faces Agony, Too

Here I am speaking of extremes, of course, as love and sympathy can not be questioned in any ordinary sense. On the other hand, when the child's roots are buried too deeply in an emotional life, he can suffer as terribly through them as he can enjoy their benefits.

All feeling has this double reaction. As we reach the very peak of happiness through an emotion, just so can we descend to the depths of agony through it. Each summit has its counterpart in the depths. I think we should remember this.

It is natural for a mother to wrap her children tenderly in her love. Natural to protect the child who is "high strung" as she calls it, or deeply imaginative. Natural for her to take a certain pride in saying that Jim feels more deeply than the rest. She takes pride in remarking that some day he will do great things and, through his finer feelings, be a master of sorts.

He Is Dreamer

He is a dreamer, naturally. He has moods, naturally. He suffers at times from vague apprehension, naturally. He needs understanding and humoring, and she is the one to do it because she is the only one who does understand him, so she thinks. She not only protects him from the crudities and musts of daily life, but by her motherly tactics deepens the "finer emotions" by exaggerated demonstrations.

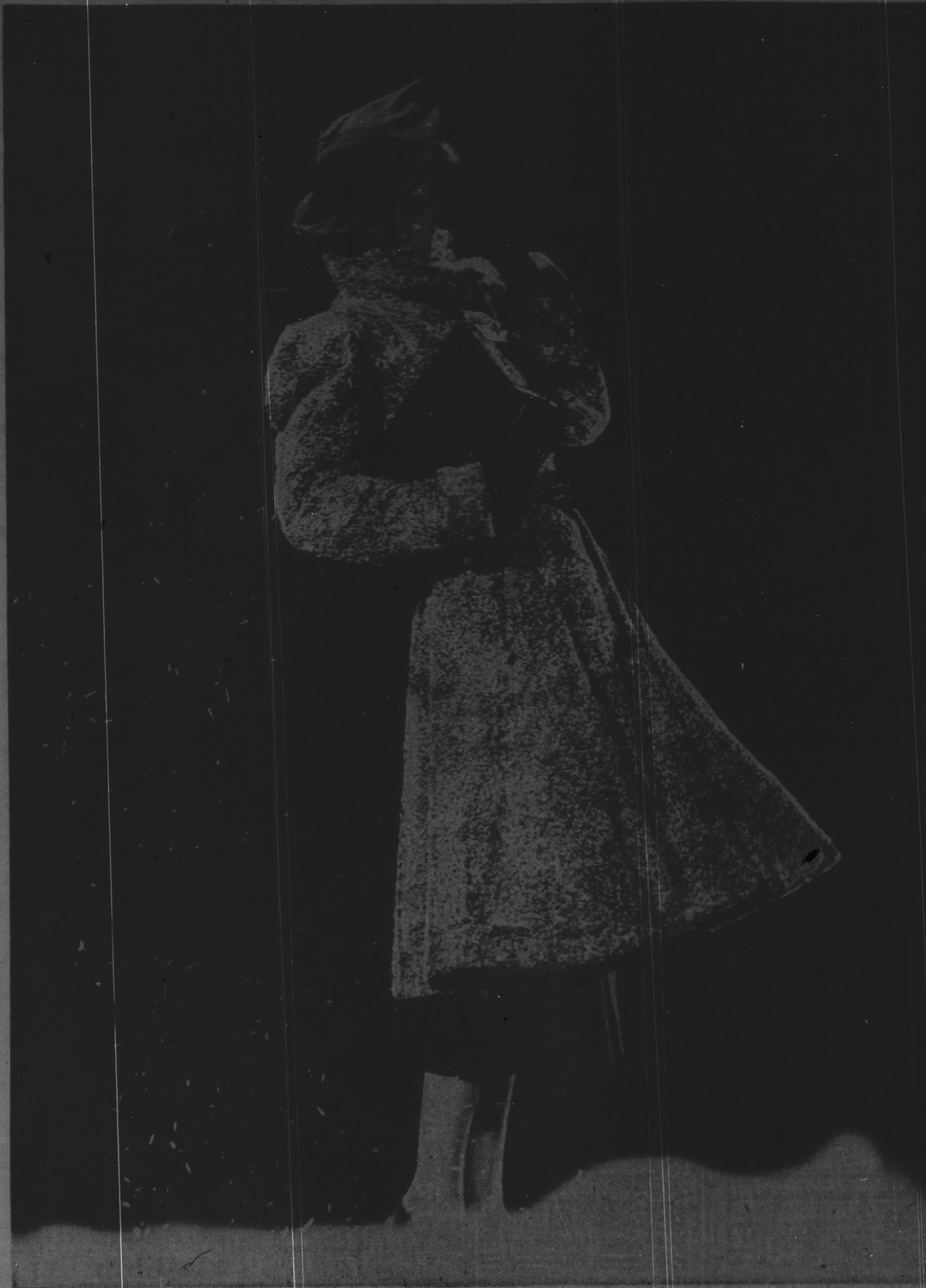
It does not occur to her that this highly sensitized boy need not be fed more emotion. He needs understanding and sympathetic handling, but what he needs also is a bedrock of will and determination and control, if his gifts are to be of the least use to him, or any one else, in the future.

Can't Use Force

Forcing can not be used. But his whole life can be filled with activity to displace some of the dreaming. This activity should be attractive enough to get him interested. Sports and games and outdoor exercises.

Cultivate hobbies. See that he has friends and does not withdraw into himself too much. A normal amount of movies and books, but not to the exclusion of other things. Touchen him gradually to real life. He will keep his dream world and seek his escape; but at

# LATEST FASHIONS FROM LOCAL SHOPS



BY MARJORIE BINFORD WOODS  
Times Fashion Editor

the same time he will be getting a more wholesome attitude toward people. Work he must have, and do. No genius ever got anywhere without the work habit. But this should be along the lines he is suited for. Otherwise he will rebel altogether and all will be lost.

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## Today's Pattern

No. 8793

The Chic Twins

DIRECT from Hollywood where "the simpler the smarter" is the rule, comes the design for these pajamas. In white crepe with red and white polka-dotted binding and cash, they are very gay. Make them in a darker hue for traveling. Cottons or silks are equally suitable. Patterns are sized 12 to 20 and 30 to 38. Size 14 requires 5 1/2 yards of 38-inch material plus 3/4 yard of 1 1/2-inch bias binding for trimming and 2 1/2 yards of ribbon for belt and bow.

To secure a PATTERN and STEP-BY-STEP SEWING INSTRUCTIONS, fill out the coupon below the pattern above, send in just an additional 10 cents with the coupon.

THE INDIANAPOLIS TIMES,  
TODAY'S PATTERN BUREAU,  
214 W. Maryland-st., Indianapolis.  
Inclosed is 15 cents in coin for

Pattern No. .... Size .....

Name ..... Address .....

City ..... State .....

MARY has a Persian lamb! It is sure to prove a pet when the snow flies and will certainly follow her everywhere she goes... if winter comes! Its fleece is silvery gray and as snugly warm and chic in style as some 1937 will permit.

With local stores pushing their winter wares before us so soon, we are forced to stop and look ahead. Furs were never so alluring and it is the come-early buyers who will walk away with the best values in style and quality, for newer, more exciting fur fashions are brought out early as bidders for your business.

Interesting silhouettes, such as the one above, are to be seen in the new coats. Face-framing, saucer collars, tunic styles and swaggers in new lengths are among the more gifted numbers.

GRAY is leading by a wide margin in fur coats, with brown and black following next in line. Deep armholes, with high-standing padded shoulders, appear to advantage. Flared contours will be the thing when cold breezes blow.

This Persian lamb is slimly fitted at waist and hips, held by a leather belt and flaring like a bell at the bottom.

May wine, bright green and black are the leading accessory colors to be worn with gray. Spiral swaggers are said to be especially good in Japanese and China minks, seal, lapin and racoon. Let-out backs, worked in sunburst effect, and swirled sleeves are new notes also. You need only an instinct for luxury to completely lose your head over these styles and silky furs. With so many of them going into the lay-away department every day now, it behooves us all to protect ourselves from being left out in the cold!

## Etiquette

By PATRICIA

CALLING CARDS—When ordering calling cards it is best to consult a good stationer and take his advice about size, script and wording.

It is better to have one's full name on the card.

A widow continues to use her husband's name on her cards. The cards of a girl after she is 18, always have the title "Miss."

It is good form for a divorced woman to use her maiden surname and the surname of her former husband: "Mrs. Hudson Brown." No man has his name engraved on his card without the title "Mr." unless the name is followed by an honorary title. A man holding college degrees does not add letters to his name. Business addresses are never on a social card. A young boy never puts "Mr." on his card until he leaves school. Doctors, ministers, military officers, judges have their cards engraved with their titles.

The double card reads: Dr. and Mrs. Wilbur James; Judge and Mrs. Thomas Smith.

MARRIAGE TO BE IN WASHINGTON  
Miss Dorothy Trager, daughter of Mrs. Della Trager, and Harold O. Cohen, son of Mr. and Mrs. J. B. Cohen, are to be married next month in Washington.

## Linen Shower, Party to Fete August Bride

—Photo by Noble Bretman.

Fifteen guests are to be entertained by Mrs. Garth R. Marine and Mrs. Earl J. Thurber tonight at the linen shower they are to give in honor of Miss Mary Miller.

Miss Miller is to be married to the hostesses' brother, Robert E. Thomas, at 8:30 p. m. Saturday in the Third Christian Church.

Mrs. R. C. Marine is to assist the hostesses.

The guests with Miss Miller and her mother, Mrs. Henry B. Miller, are to include Misses June Miller, Mary K. Dyer, Rosalyn Reed and Mary Paxton Young; Mesdames Chester C. Ridge, Howard L. Kiser, J. D. Sparks, Richard G. Folts, Howard Crawford, Thomas P. Maloy, Robert Gardner, William M. Forsyth and R. M. Armer.

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# Russian Recipe for Cold Soup Found Inviting

Lola Wyman Suggests Serving It With Simple Dinner.

BY LOLA WYMAN

Would you be willing to spend about 42 cents for six large servings of the most wonderful, cold soup any one ever tasted? That's all it costs.

This Russian recipe for a cold beet-cucumber-egg and sour cream soup costs only that little. If you've never tried a cold soup, it's high time you did. Don't allow your particular food prejudices to interfere with experimentation.

If you are having a simple dinner, this soup, very filling, is just the right first course. I served it on a hot night, followed it with a noodle casserole, hot, of course, and then had watermelon cup for dessert.

Cold Russian Soup for 6

6 fresh beets, stems and all  
6 cups cold water  
3 tablespoons vinegar  
1 teaspoon salt  
pepper  
1 egg, hard-boiled  
1 cucumber  
1/2 pint sour cream  
12 small new potatoes, hot

Cook the cleaned beets, with the stems and tops in the cold water. There should be enough water to cover them.

Add the salt to the water.

When the beets are done, remove them and chop them very fine, discard the beet tops and stems.

Save the beet water—It's the base of the soup.

Into the beet water, add the vinegar, a little celery seed, if you have some, the chopped hard-boiled egg, the chopped cucumber, the chopped cooked beets, more salt and pepper to taste.

Place in the refrigerator to chill thoroughly.

Serve from a large bowl at the table. Serve the sour cream separately, placing a generous portion of cream on each serving of soup. Then pass the new, hot potatoes and place one or two directly in the soup.

The soup will be a delicate pink from the beets and full of a number of good things. Try it!

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# Recently Wed



—Photo by Kikpatrick.

Mrs. John M. Scott (above) was Miss Florence Renn, daughter of Mrs. A. E. Renn, before her marriage here recently. Mr. and Mrs. Scott are to live at Grand Rapids, Mich., following their wedding trip.

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