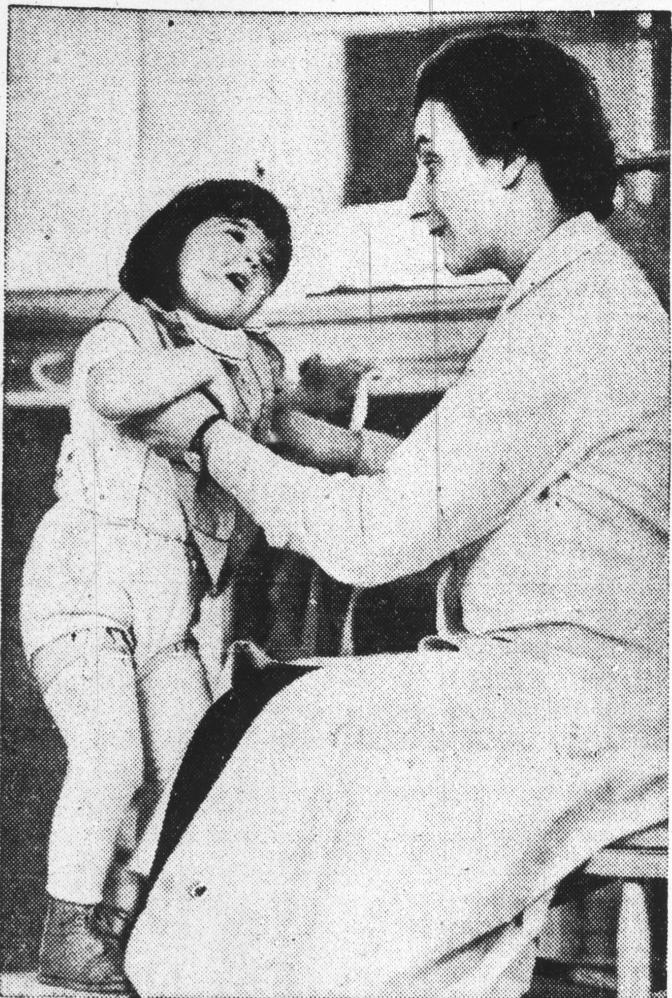
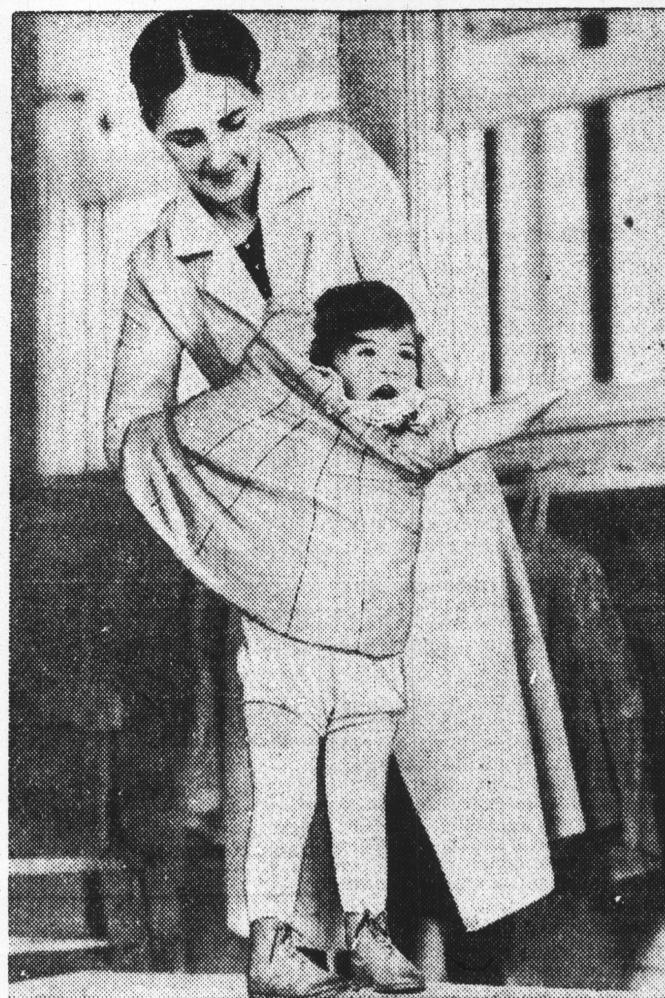


## AROUND THE CLOCK WITH THE QUINS—No. 3: 'Dolling Up'



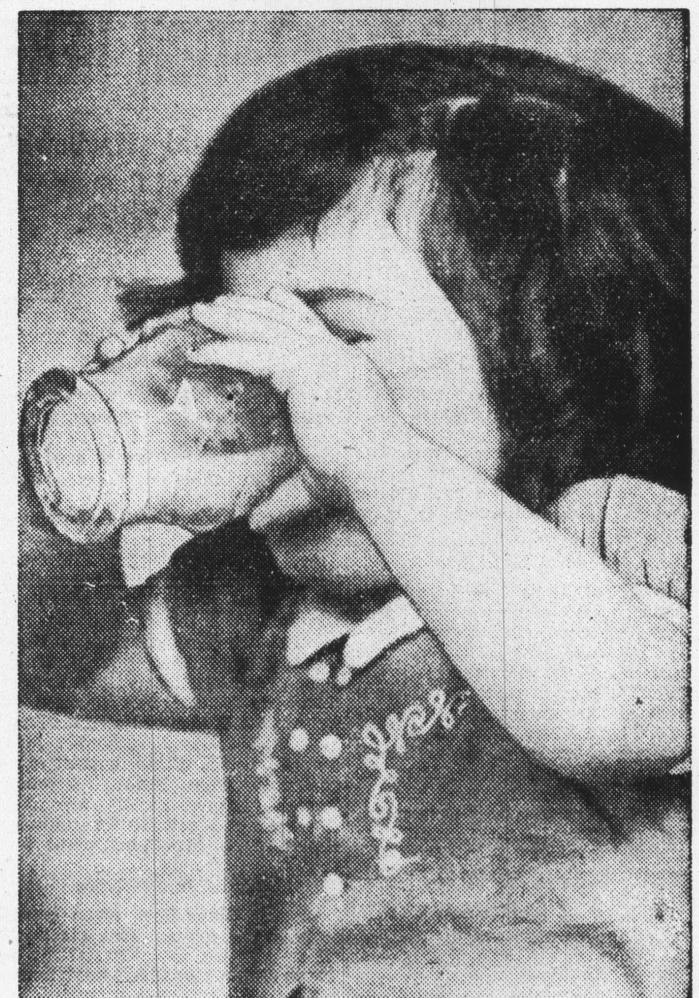
Emilie squirms a bit as Nurse Claire Tremblay helps her into her dress. Five little girls to dress after each morning bath makes something of a job, as anybody knows who has dressed even one.



Mabel shrieks with glee as Nurse Noel pulls the dress over her head, for this famous youngster is eager to get on to breakfast and the day's activities.



Those snarls do hurt when nurse combs them out, but Annette (above) is too good a little soldier to cry, and when the hair is in order, she will be smiling and ready for breakfast like Cecile (below).



What's better than a fine glass of fresh milk at breakfast time? Nothing, thinks Yvonne, who hides her face in the glass as the breakfast period (8:10) comes to an end and playtime approaches.

### Dancing Is Aim of 'G. H.'

Jane Warns Her Stage Career Is Hard Struggle.

Put your problems in a letter to Jane Jordan, who will answer your questions in this column daily.

DEAR JANE JORDAN —

I am a young girl, 21 years of age, considered good looking. I like to dance and mix with young people. Here is my problem: I have just completed a course in business college, and my parents want me to take a place in the commercial field, but I have a desire, and a natural aptitude for the stage. I specialize in tap and toe dancing.

My parents are very much opposed to my going on the stage as they think it is immoral and indecent. Do you think I would be justified in defying my parents and accepting an offer which would give me a chance to develop my talent for the stage?

G. H.

ANSWER—You look with longing on a profession in which it is impossible to succeed without outstanding talent, invincible health and exceptional stamina. You see only the glamour of making public appearances, the exhilaration of dancing before an audience, the intoxication of hope for applause. The long years of back-breaking practice, the rigors of training routine, the heart-breaking failure to get engagements in a calling where so many others are better than you are, are no part of your picture. I imagine that this, far more than the immorality of the stage, is what influences your parents.

The trouble is that every girl who loves to dance and act and who is successful in amateur performances is not cut out for the hard life of the stage. No parent likes to destroy a girl's belief in her own ability.

It is difficult to say to an eager, hopeful child, "We think you're just about the cutest thing in the world. You're a big success with us and with your friends, the shining light of amateur theatricals, but after all the world will consider your talent mediocre. You can't hold your own with experts. The competition is too keen, too cruel. We can't have you traveling from dingy town to town, hoofing it in cheap show houses, tramping the streets for engagements, disillusioned, disappointed, rubbing elbows with might-have-beens, has-beens and down-and-outs."

Few parents with a potential star on their hands ever stand in its light. Their method of saving your pride is to disparage the morality of the profession which attracts you.

One of the chief causes for unhappiness in life comes from the overestimation of the self. We dream of easy success, which we aren't fitted to achieve. We set a goal impossible to realize and suffer over our inability to get there. Many poor actresses could have made a good stenographer or filing clerk if she hadn't been dazed by the illusions of grandeur on the stage, dreaming of her name in neon lights.

Of course, I do not know how much talent you have. You may be the shining exception. If you have what it takes to succeed in the ballet, nothing I, or your parents, say will stop you. Every objection we raise will serve as fresh incentive. I suspect that if you really had the unwavering conviction you were fitted for the stage, you would not have bothered to write your letter in the first place.

JANE JORDAN.

### EVENTS LODGES

Past Presidents' Club, Maj. Harold C. Megrew Auxiliary 3. United Spanish War Veterans. 6 p. m. Sun. Mr. and Mrs. B. B. Love, 2044 College Ave., hosts. Dinner. Mrs. Emma Sears, president.

Katherine Merrill Tent 9, Daughters of Union Veterans of Civil War. Mon. Ft. Friendly. Tea. Quilt display.

Ladies Auxiliary, Indianapolis Police Department. 2 p. m. Mon. Ayres' Auditorium. Mrs. Clifford Richter, president.

#### DANCE

Lauter Mothers' Club. 8 p. m. Clubroom, 1309 W. Market St. Dance.

#### CHURCH GROUP

Speedway Boulevard. M. E. Church. 2 p. m. today. Church, 16th, Medford Sts. Supper.

### Calendar of Club Events

#### MONDAY

Fortnightly Study Club. Mrs. John A. White, hostess. Mrs. W. L. Holdaway, assistant. Mrs. Frank A. Symmes, "The Voyage of the Beagle." Mrs. Walter C. Eichholz, "South American Meditations."

Review Club. Mrs. Clarence Merrill, hostess. Mrs. John K. Goodwin, assistant. Mrs. Roy Bain, Mrs. Robert C. Elliott, program.

Woman's Department Club Monday Guild Club House. Business meeting. Program. Social hour. Mrs. William E. Kennedy, hostess.

### Today's Pattern



### Graham-Slavens Wedding Is Set For Tomorrow

Marriage vows are to be exchanged by Miss Doris Isola Slavens and Leslie McKenna Graham at 3:30 p. m. tomorrow in the Meridian Heights Presbyterian Church with the Rev. Sidney Blair Harry officiating.

As bridal music is being played by Mrs. Harry E. McKenna, guests will be seated by Carl Seet, Norman Boren, Robert Smith and William Smith, ushers.

A reception for the relatives and members of the bridal party will be held at the home of the bride's parents, Mr. and Mrs. H. E. Slavens, 5009 College Ave., following the ceremony.

Miss Ann Taylor, St. Louis, Mo., as maid of honor, is to wear yellow chiffon over satin, fashioned on princess lines with shirred bodice, puffed sleeves and flared skirt. She will wear a halo of yellow illusions and carry yellow roses. The bridesmaids are to wear gowns similar to Miss Taylor's and carry pink carnations and tiny flowers matching their dresses.

Mrs. Willnetta Warnock Holloway, Gary, is to be in green; Miss Ruth Denmark, Vandalia, Mo., orchid; Miss Martha Belle LaMar, Richmond, blue, and Miss Eloise Hale, Indianapolis, pink.

Mrs. Slavens is to wear an aquamarine crepe jacket dress with brown accessories with a corsage of pink roses and blue forget-me-nots. Mrs. C. M. Graham, mother of the bridegroom, is to wear white lace with a similar corsage.

The bride is to give in marriage to her father is to wear the ivory satin gown of Mrs. Ovillie Slavens. The gown is designed on empire lines with a long train lined with lace, leg-o-mutton sleeves and a Queen Anne lace collar. She is to wear an illusion veil and carry a bouquet of cream colored roses, sweet peas and lilies of the valley.

To obtain a pattern and STEP-BY-STEP SEWING INSTRUCTIONS inclose 15 cents in coin together with the above pattern number and your size, your name and address and mail to Pattern Editor, The Indianapolis Times, 214 W. Maryland St., Indianapolis.

THE SPRING AND SUMMER PATTERN BOOK, with a complete selection of late dress designs, is ready. It's 15 cents when purchased separately. Or, if you want to order it with the pattern above, send in just an additional 10 cents.

MERIT

Shoes for the Family  
Dept. Parent Shoe Markets  
Mechanics Bank 118 W. Washington  
Bldg. 832-834 St. Wash.  
Merch. Wash. 200-202 St. Wash.  
Neighborhood Stores: 630 S. Meridian  
1108 Shelby

FUR FOR HATS  
SKINS  
COLLARS  
INDIANA FUR CO.  
29 E. Ohio St.

PROGRESS  
Rinses, also,  
in soft water.  
LAUNDRY

**S**truly remembered  
"Service"  
Shirley brothers  
Funerals ILLINOIS at TENTH

### Chop Suey Is Man's Dish

Department of Agriculture Provides Recipe.

#### By MRS. GAYNOR MADDOX NEA Service Staff Writer

It's an odd world. Uncle Sam prepares a booklet in which he tells American housewives how to make chop suey. Chop suey is a fixation with most men—sort of a secret sorrow. That's why the Department of Agriculture rose to the defense of American womanhood. We're a gallant race.

#### Chop Suey

(8 servings)

Two cups shredded cooked lean pork, 2 cups shredded onion, 2 cups shredded celery, 2 cups meat broth, 2 cups sliced raw Jerusalem artichokes or radishes, 1 green pepper, shredded, 4 tablespoons soy sauce (you can buy this at almost any good grocery), 2 tablespoons fat, 1 tablespoon cold water, 1 teaspoon add starch, salt if needed.

Use heavy iron frying pan. Heat half the fat and add shredded pork and brown. Remove. Place other half of fat in pan and turn in pepper and onion and cook 3 minutes. Add celery, pork broth. Cover and simmer 5 minutes. Mix cornstarch and water until smooth, then stir into mixture and cook another few minutes. Add artichokes or radishes. Add soy sauce.

Season with salt if needed, though that is not very Chinese. Soy sauce should be the only seasoning. Serve with a great mound of dry rice.

NOTE: By any means, serve wet, mushy rice. That would start a tongue war.

From Helen Alexander's little cook book—she's a magnificent American cook born in the Hawaiian Islands—comes this version of chop suey.

One-half pound pork, sliced fine, 1/2 pound round steak, sliced fine; 1 large onion, sliced fine; 1 clove garlic, chopped; 4 celery stalks, sliced fine; 6 dried mushrooms, sliced fine; 1/2 can bamboo shoots, sliced fine; 1/2 pound bean sprouts, 2 tablespoons soy sauce, 2 tablespoons oil, 1/2 cup water.

The unusual Chinese ingredients used in this recipe can be purchased in packages at almost any specialty grocery.

Soak dried mushrooms in warm water 1/2 hour. Remove stems and slice fine. Fry pork, beef, onions and garlic in olive oil until browned. Add celery, bamboo shoots, mushrooms. Simmer 10 minutes. Add soy sauce and bean sprouts. Simmer another 10 minutes. Serve with a great bowl of rice cooked in the Chinese manner—meaning dry and flaky.

If you like chop suey, there are three things to learn. First, the use of a large sharp knife for water slicing; second, how to select only perfect vegetables, and third, to stay away from China. They never heard of chop suey.

Miss Jane Edelen, Mexico City, is the week-end guest of Miss Patricia Ferguson.

**Men's Fancy Cotton Hose 2 pairs 15c  
Assorted Colors  
Kinney Shoe Store  
138 East Washington Street**

**The Reward of a Thing Well Done  
Is To Have Done It**

To have a funeral well conducted need not involve great expense. Our services . . . complete and magnificent in their solemnity . . . are available at prices to suit moderate incomes.

### DELAYS DRAWING TRUMP

#### Today's Contract Problem

South's contract is four spades. West has overcalled South's first bid of one spade with two hearts. On the opening lead, can East show his partner the line of defense which may defeat the contract?

**Pork Chop Suey**  
(8 servings)

Two cups shredded cooked lean pork, 2 cups shredded onion, 2 cups shredded celery, 2 cups meat broth, 2 cups sliced raw Jerusalem artichokes or radishes, 1 green pepper, shredded, 4 tablespoons soy sauce (you can buy this at almost any good grocery), 2 tablespoons fat, 1 tablespoon cold water, 1 teaspoon add starch, salt if needed.

Use heavy iron frying pan. Heat half the fat and add shredded pork and brown. Remove. Place other half of fat in pan and turn in pepper and onion and cook 3 minutes. Add celery, pork broth. Cover and simmer 5 minutes. Mix cornstarch and water until smooth, then stir into mixture and cook another few minutes. Add artichokes or radishes. Add soy sauce.

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