

Clubs Plan Reviews of New Books

Luncheons, Spelling Bee
Also on Programs for
Next Two Days.

Book reviews, luncheons, a birthday party, a spelling bee, and studies of various foreign countries will be included on programs of Indianapolis clubs tomorrow and Wednesday.

"France" will be the topic of discussion at the Inter Alia Club meeting tomorrow with Mrs. James W. Taylor as hostess. Mrs. H. L. Simons will discuss "French Policy and Why" and Mrs. Ernest Spickelmier will talk on "Fashions in France."

Mrs. F. J. Trusty will review Richard Halliburton's "Book of Marvels" at the Social Study Club meeting tomorrow. Mrs. Howard F. Stout will be hostess.

"If I Have Four Apples" (Josephine Lawrence) will be reviewed tomorrow by Mrs. John D. Davy at the Independent Social Club meeting. Mrs. R. F. Denny is to be hostess. The subject will be "The American Home."

Wray E. Fleming, collector of customs, will speak on "U. S. Customs Collections in Indiana" at the Alpha Beta Latvian meeting tomorrow at the home of Mrs. Paul Hancock, 3305 Washington Blvd. Mrs. Noble Hilgenberg will sing. Assistant hostesses are to be Mrs. Edwin Kendall and Mrs. Russell Olf.

Mrs. Elizabeth Sargent will conduct a spelling bee at the meeting of Chapter W. P. E. O. Sisterhood, tomorrow at the home of Mrs. Sigma Hall. State by-laws are to be read.

An "Institute on Industry" will be conducted tomorrow by Mrs. J. D. Thacker at the Meridian Heights Inter-Sc Club meeting. Mrs. J. C. Schoenlaub, hostess, will be assisted by Mrs. R. V. Myers. An open forum will follow the institute.

The Board of Directors of the Indianapolis Council of Women will meet at Banner-Whitfield auditorium at 10 a. m. tomorrow.

W. J. Hollander will talk on "Transportation" at the meeting of Chapter S. P. E. O. Sisterhood tomorrow at the home of Mrs. Lawrence Davis. The ritual will be exemplified.

Mrs. J. W. Crewes will entertain Chapter U. P. E. O. Sisterhood at luncheon tomorrow in observance of the chapter's birthday. Mrs. H. E. Wilcox will assist. Mrs. R. H. Carpenter will review the chapter's history and Mrs. V. C. Dougherty will read a paper entitled "Gleanings From the Record."

"Intimate Glimpses of Chinese Life" will be the topic for discussion Wednesday at the Inter Nes Club dessert luncheon at 1:30 p. m. Mrs. W. Harold Goettl and Mrs. Arthur Holman will be hostesses. Mrs. M. S. Harding will review "House of Exile" (Nora Waln), and Mrs. H. W. Haworth will review "Two Years in The Forbidden City" (Princess Dev Lin). Mrs. Harry Elliott will lead a discussion on "A Few Interesting Chinese Holidays."

The Colonial Boston Chapter, International Travel Study Club, will meet Wednesday at the summer cottage of Mrs. David H. White in Morgan County.

Mrs. J. W. Thornburgh will be speaker. Assisting Mrs. White as hostesses will be Mesdames William Anderson, A. W. Baker, Edward Lohss, E. H. Lamkin and A. L. Carnegie.

Mrs. R. E. Langston will read a paper on "Better Speech" at the meeting of the Wednesday Afternoon Club. Mrs. Elizabeth Bradford will conduct devotions and Miss Myrna Joe Gavin will provide accordion music. Mrs. E. G. Gavin and Mrs. O. B. Fink will be hostesses.

Mrs. J. S. Bates will review "Golden Fleece" (Harding), and Mrs. C. A. Sammis will review "Country Kitchen" (Lutz), at the meeting Wednesday of the Zeta Beta Club. Responses to roll call will be current events. Mrs. A. C. Caldwell will be hostess.

**A.A.U.W. Group
Meeting Is Set**

Mrs. Mary Dye Beach, Shortridge High School, will address the first autumn dinner meeting of the American Association of University Women evening discussion group at 6:15 p. m. tomorrow at the Business and Professional Women's Club. Her subject will be "A Vagabond's Cruise."

Miss Hazel Force, discussion group leader, explained that the organization is designed especially for members who are unable to attend daytime meetings.

The program committee is composed of Mrs. Arthur Bortz, chairman; Mrs. Frederick Brier, Miss Dorothy Helmer and Mrs. A. W. Strieby.

The hospitality committee includes Miss Florence Newhouse, chairman; Misses Gayle Thompson, Mary Jane Steeg, Martha Logsdon, Mrs. Katherine Laing Scarborough and Mrs. Warren Grimm. Members of the telephone com-

Gibson Girl Sleeves on Evening Wraps



The slight train and delicately shirred collars and cuffs of this prune colored velvet evening wrap (left) contrast pleasingly with the trim reefer lines and tailored, double-breasted closing. Highly exciting are these evening wraps in fabrics unusual for formal

clothes. The lovely collarless model (center) is of dull black wool with trimming of gold leather, appliqued on in leaf design. Notice the Gibson sleeves and the gathered pockets. Another (right) is of plaid tweed with a gold metallic stripe.

EVENTS SORORITIES

Lambda Chapter, Omega Nu Tau, 8 p. m. tonight. Y. W. C. A. Beta Chapter, Beta Chi Theta, 7:30 p. m. tonight. Miss Thelma M. Miller, 1038 Beville Ave., hostess. Phi Chapter, Delta Chi Sigma, 8 p. m. tonight. Mrs. Paul Brewer, 1521 E. Michigan, hostess. Beta Chapter, Theta Mu Chi, Tonight. Miss Ramona Luebking, 4122 E. Washington, hostess. Sigma Lambda Chi, Tonight. Miss Eleanor Moore, 57 S. Gladstone, hostess. Lambda Chi Delta, 8 p. m. Tues. Miss Sylvia Phillips, 1660 Kessler Blvd., hostess. Beta Chapter, Omega Phi Tau, Wed. eve. Miss Dorothea Thompson, 726 N. Linwood, hostess. Pledge services. Chi Delta Chi, 8 p. m. Tues. Miss Melba Taylor, 4411 Winthrop Ave., hostess. Mrs. James Nelson, assistant. Mu Chapter, Phi Chi Epsilon, 8 p. m. tonight. Hotel Lincoln.

LODGES

Myrtle Temple Pythian Sisters, 6:30 p. m. Tues. Hall, 612 E. 13th. Supper.

Indianapolis Chapter 393, O. E. S. 6:30 p. m. Masonic Temple, 1522 W. Morris. Mrs. Ruth L. Meiers, grand worthy matron, guest. Initiation to follow dinner. Mrs. Cora Thomann and Frank Steinbruegge, worthy matron and patron.

Single Woman Must Campaign For Friendship

By RUTH MILLETT

The woman of 25 or 30 who has a husband and a house, cuts her own life, but she has a pattern to follow.

The woman of the same age who has chosen the lone way of living, or had it forced upon her, doesn't have any pattern to go by. The place she makes for herself in the world depends on her own ingenuity and determination.

Marrried women have for friends their neighbors, the wives of their husbands' friends and business associates, the women they meet at their clubs.

But the unmarried woman who works all day in an office finds that any social life she has comes only after considerable contrivance.

If she sits around waiting for others to make the first advances or show her some pattern to follow, she'll find herself one of the many working women who have nothing in their lives after 5:30.

There is only one thing for her to do. That isn't to say "This way of living is only temporary" or "If people want to know me, they will do something about it."

The only way that she can have friends and a place for herself is to make the first move toward a husband, and never neglect a follow-up. And to look on her way of living as being permanent and important.

It is necessary for her, as for the woman who is married, to have a place where she can entertain. If her place is good for only one room, she had better share an apartment with one or two other women.

And she should learn how to give the apartment the ease of home, and how to cook food worth eating. Friendships flourish best on home grounds.

Then she should build consciously as definite a place for herself in the social life of her city or town as she would if she were building for a husband and children.

It won't be easy—because she is working out a new plan. But if she doesn't take the trouble, she won't be a great deal better off than the unmarried women of another generation who led such narrow lives that marriage came to be looked on as an escape.

Three Logansport Couples Are Wed

Times Special

LOGANSPORT, Oct. 24.—Three local couples are on wedding trips or have established homes after recent marriages here.

Mr. and Mrs. Kenneth Shaw are at home in Indianapolis. Mrs. Shaw formerly was Miss Marcella Groninger. Mr. and Mrs. William Larson are at home here. Before her marriage Mrs. Norwood was Miss Helen Louise Wysong, Marion.

Mr. and Mrs. John Blits are touring northeastern states. The bride was formerly Miss Einora Widman, Elwood.

The creative writing group will meet at 7:30 p. m. Thursday and Mrs. Ruth Culmer, Dieters, new instructor, will discuss the short story. The social welfare unit will meet at 1:30 p. m. Friday with Miss Bertha Leming in charge.

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SENSATIONAL OFFER!!
ACT NOW! LIMITED TIME ONLY!**

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PLAIN COAT**

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CLEANED
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CASH & CARRY
FOR TROUSERS,
VELVET OR PLAIN
GARMENTS.**

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OCCIDENTAL BLD.
8 A.M. TO 6 P.M.**

**Occidental
CLEANERS**

**WATCH FOR—the most
unusual proposal ever filmed**

...when Robert Donat proposes to Rosalind Russell in "THE CITADEL"—from A. J. Cronin's great novel.

THURSDAY

LOEW'S

The CITADEL is coming!

THE INDIANAPOLIS TIMES

Halloween Parties in Spotlight

Children of I. A. C. Mem-
bers to Attend Parties
Sunday.

Halloween, Christmas and Easter are three holidays which the kids seem to enjoy as much as their elders. And so the present finds children and parents alike anticipating several Halloween outings.

Children of members of the Indianapolis Athletic Club will hold a party at the club ballroom from 3 p. m. to 5 p. m. Sunday. Prizes will be awarded for the most outstanding costumes. Each child may bring a guest.

The 1938 edition of the Black and White Ball, a supper-dance, will be held Saturday night at the ballroom.

Decorations, instead of being the traditional black and orange, will be black and white. Guests may come in costume or in formal attire, but are requested to adhere to the black and white color scheme.

Indie Juniors will hold their fall organization meeting Wednesday to plan events of the winter season. The first dance will be held from 9:30 p. m. until midnight Nov. 25.

Masked Party Planned

A masked party for children under 10 will be held at Meridian Hills Country Club from 3 to 5 p. m. Friday. Juniors, ranging in age from 10 to 14, will go on a Halloween treasure hunt at 5:30 p. m. Friday. The adult party will be a "Corrigan" bridge party Saturday night.

Invitations to the Highland Gold and Country Club "Hard Times-Barn Yard Ball" Saturday night were issued today. Designed in imitation of Little Orphan Annie, the announcements read in part: "Life goes strong at a party at Highland." "Highland Members Need Relief." I. F. (Kum) Informal.

Dancing will be from 10 p. m. to 2 a. m. with music by Bob McKitterick and his orchestra. Supper will be served at the grill from 11:30 p. m. to 2 a. m.

Mr. and Mrs. Frank S. Dowling are chairmen with Lowell Stormont as cochairman. Assisting them are Charles S. Rauth; Drs. and Mesdames William J. Stark, William Kemper and Harry D. Leer; Messrs. and Mesdames Joseph V. Stout, John A. Welch, Paul D. Whittemore, Howard R. Williams, David Klausmeyer, C. Anthony Jordan, Joseph Brower, Stanley G. Disque, Raymond C. Fox, Leland V. Hadin, Charles M. Hammond, John J. Kennedy and Mr. James E. McManamon.

Hauer to Play

Costumes will be required at the Mardi Gras Saturday at the Indianapolis Country Club. A buffet supper will be served at 9 p. m. and the grand march, with prizes for the best costumes, will be staged at 11 p. m.

Johnnie Sweet and his partner will demonstrate the Lambeth Walk and music will be provided by Michael Hauer's orchestra.

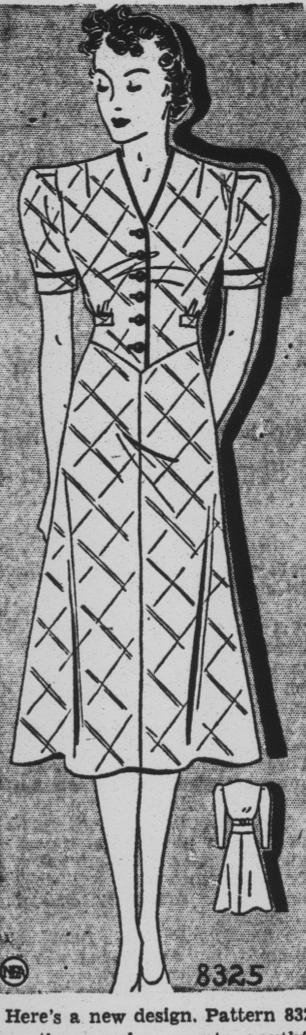
The Columbia Club Halloween dance will begin at 10 p. m. Saturday, it was announced today. Dress will be optional.

Mrs. Conrad Ruckelshaus is chairman of the costume ball Saturday night at Woodstock Club beginning at 10 p. m.

Music will be provided by T. Hogan and his orchestra from the Drake Hotel, Chicago. Prizes for the most outstanding costumes will be awarded at the grand march at midnight. More than 150 couples are expected to attend.

Breath-Taking ... Beauty in Our New FOOTWEAR REED'S

Today's Pattern



8325

Here's a new design. Pattern 8325,

for those who want youthful fashions in women's sizes. And very charming it is, too. Nothing fussy, no gadgets, just subtle beauty of line, slenderizing as well as chic.

Measure sugar and juice into large saucepan. Mix. Bring to a boil over hottest fire and at once add bottled fruit pectin, stirring constantly. Then bring to a full rolling boil and boil hard 45 minutes. Remove from fire, skim, pour quickly. Paraffin hot jelly at once.

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rolling boil and boil hard 45 minutes. Remove from fire, skim, pour quickly. Paraffin hot jelly at once.

Two pounds (6 cups) cranberries, 1 quart water, 4 cups sugar.

Wash and pick over cranberries. Using large saucepan, cook with water until they are soft and have all burst open. Do not cover while cooking. Turn into fine wire strainer and force through.

Cook again in saucepan for 5 minutes, boiling very gently. Do not cover. Remove from heat and stir in sugar. When sugar has dissolved, boil again gently for a final 5 minutes. Turn into wet bowl or molds.

Ripe Quince Jelly
(12 servings)

Two pounds (6 cups) cranberries, 1 quart water, 4 cups sugar.

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