

# Homemaking—

Give a Fortune Telling Party  
On Halloween—Here's How



WHY DON'T YOU give a fortune telling party on Halloween and honor the old tradition that mankind gets a tiny peep into the future on this eerie day?

Proprietary spooky refreshments are a "must," for according to an ancient custom, good friends should gather indoors by a warm hearth-side to celebrate their safety from evil spirits by feasting on spicy delicacies. Group your feast around big bowls of red apples and nuts, the traditional Halloween fare, and serve them by ghostly candlelight with witches, black cats and jack-o'-lanterns as a spooky guard of honor.

Decorate a spicy good luck cake with a cat outlined in frosting and insert tiny fortune telling symbols wrapped in wax paper in the batter before baking—a ring for love, a coin for riches, an airplane for adventure, and so forth. You can add to the eerie atmosphere if you decorate the coffee cups or mugs with cat or pumpkin cutouts and place a Halloween pussy as guard of honor over the refreshments.

Here are two ways to tell Halloween fortunes. Throw a long strip of apple skin over the shoulder. It is supposed to fall into the shape of the initial letter of the future husband's or wife's name. Put halves of walnut shells, one for each guest and each holding a tiny lighted candle, afloat in a big pan of water. If a shell reaches the other side of the pan safely, luck is assured. If it sinks, there will be obstacles. The candle that burns longest means quickest success.

#### WITCHES' BREW

1 cup strong decaffeinated coffee  
2 squares unsweetened chocolate  
3 tablespoons sugar  
dash of salt  
2 cups milk

Make coffee extra strength using  $\frac{1}{2}$  tablespoons for each cup ( $\frac{1}{2}$  pint) water. Add chocolate to coffee in top of double boiler and place over low flame, stirring until chocolate is melted and blended. Add sugar and salt, and boil 4 minutes, stirring constantly. Place over boiling water. Add milk gradually, stirring constantly; then heat. When hot, beat with rotary egg beater until frothy. Serve hot or cold. Top with whipped cream if desired. Use cinnamon stick for stirrers. Serves 4.

Remember, when making decaffeinated coffee by pot or percolator, that it needs slightly longer brewing to bring out its full flavor.

#### SPICY FORTUNE CAKE

2 cups sifted cake flour  
2 teaspoons double-acting baking powder  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{4}$  teaspoon cloves  
 $\frac{1}{4}$  teaspoon nutmeg  
 $\frac{1}{4}$  teaspoon mace  
 $\frac{1}{4}$  teaspoon allspice  
1 cup brown sugar, firmly packed  
2 eggs, well beaten  
 $\frac{1}{2}$  cup milk  
1 cup heavy cream

Sift flour once, measure, add baking powder, salt and spices, and sift together three times. Sift sugar and add gradually to eggs, beating well. Add flour, alternately with milk and cream, a small amount at a time, beating after each addition until smooth. Bake in greased pan, 8 by 8 by 2 inches, in moderate oven (350 degrees Fahrenheit) 50 minutes or until done. Frost and outline cuts with contrasting frosting put on through a pastry tube. \*

Cheese Tray  
WHEN YOU PLAN your Halloween party, you can give novelty to a spooky tradition if you use a tray of dessert cheeses as your centerpiece, presided over by a Jack-o'-lantern made from a Baby Gouda.

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## Issues Outline On Agriculture For Clubwomen

Mrs. Calvin Perdue, Acton, State agriculture chairman for the Indiana Federation of Clubs, has just issued a comprehensive outline for the study of agricultural problems for Indiana clubwomen.

She strongly urges that every member of the Indiana Federation of Clubs, particularly rural members, be willing and ready to take training in order to better serve agricultural needs as a part of the national defense program. She also advocates that members make a study of plastics and their part in defense, and become informed on the interdependence of agriculture, industry and labor.

Mrs. Perdue's program strongly advocates home production. This can be done, she said, by having a garden on every farm, intelligent utilization of all food grown or purchased, home canning and refrigeration, and a detailed study of nutrition. She also stresses the importance of expressing personal and group views on agricultural problems and needs, which legislators and political representatives should recognize. The value of youth training organizations is explained.

Mrs. Perdue's program opens with a quotation from Governor Henry Schricker, who said "Only the well nourished can be happy, and happiness is the ultimate goal of democracy." She also quotes Claude R. Wickard, U. S. Secretary of Agriculture: "We are the best fed nation in the world, yet three-fourths of our people do not have satisfactory diets."

## Assisting With Halloween Frolic



Miss Patricia Springman and Anthony Laker are on the committee for the Halloween Frolic for young people to be held tonight in Sacred Heart Hall.

## Telephone Timepiece | Coffee Eggnog

One of the cleverest of the new lapel watches displayed on smart jewelry counters is a fine seven-jewel timepiece set in a case which is a faithful replica of a modern telephone. The face of the watch corresponds to the dial on the telephone and there is a realistic removable receiver.

An eggnog is a nourishing but not "heavy" refreshment when a pickup is needed to renew flagging energy. Combine a cup of strong black coffee with a pint of milk and a whipped raw egg. Add sugar and nutmeg to taste. This is the recipe of Tamara Toumanova, premiere danseuse with the Monte Carlo Ballet.

## Clubs—

### Poetry Talk Is Scheduled By Rotary Club

Club activities for the coming days include a musical program, wiener roast, business meeting and a bridge party.

Members of the AMICA CLUB, with their families, will be entertained at a wiener roast at Mrs. Earl Spiegel's cottage near Noblesville, tomorrow at 4 p. m.

The WOMAN'S ROTARY CLUB will have a luncheon at the Columbia Club Monday at 12:30 p. m. Mrs. Alice Bidwell Wiesenberg will talk on "Modern Poetry." Miss Bessie C. Morgan, president, announces that Monday will be the last call for contributions to the Needlework Guild.

The DULCET CLUB will meet at the home of Mrs. Theo Decker, 239 W. 10th St., Noblesville, for a bridge party Tuesday evening. Each member has been asked to bring two bath towels as her Needlework Guild contribution.

The CON MOTO MUSIC CLUB will entertain with a guest musical and tea at the home of Miss Lucille Stewart, 3621 College Ave., Tuesday at 2 o'clock. Mrs. William J. Goory, contralto, and Mrs. L. P. Kreiser, mezzo-soprano, will sing. Mrs. Norvin Strickland and Mrs. A. A. Deardorff, will be the accompanists. Mrs. Kreiser, the president, will play the piano.

At least a part of your success in fall canning will be due to the careful preparation you give your containers. First of all, select perfect jars—and tight-fitting tops—jars that are cracked or chipped at the neck should be discarded. Use new rubbers. Be sure that tops, rubbers and jars are absolutely clean and washed in hot, sudsy water and thoroughly rinsed. Then sterilize.

## Name Ushers For Concerts

The Martens Concerts, Inc., have selected music students from Arthur Jordan Conservatory and Indiana Central College to act as ushers for the coming season.

Those selected from the Jordan Conservatory, to serve under the direction of Herbert Kaiser, are Richard Foster, Huntington; Lloyd Patton, Gallup, N. M.; Robert Burton, Crawfordsville; Gale Weimer, Union City; Kenneth Hughes, Kokomo; Gene Vickery, Huntington; Thomas Norris, Logansport; James Bowers, Wakarusa; Robert Shambough, Ft. Wayne, and from Indianapolis, Orville Stone, James Eddington, Golden Sulphur and James Noble.

Ushers from Indiana Central, in charge of Eugene Mogle, are Lucian Baur, Goshen; Devron, Johnson, and Wallace Decker, Huntington; Miriam Dewart, Syracuse; George Riley and Charles McClung, Kirklin; DeLoss Donham, New Castle; Crate Uncapher, Lafayette; Robert T. Johnson, Losantiville; James Hippenslager, Wabash; Russell Vance, Logansport; John Rider, Westfield, Ill.; Robert Painter, Minneapolis, and Howard Nierstheimer, and James Montgomery, Indianapolis.

## Tips on Menus For Two

The small family as well as the large enjoys oven meals, but the specter of big chunks of leftover roasts scares the housewife. A thick slice of smoked ham is a promising start and sometimes a butcher will make a bargain price on the small end after he has cut slices for other customers. Try it this way:

Carboil ham if salty. Place in casserole, cover with 1 cup canned or stewed apricots, saving out some of the juice. Cover and bake in a moderate oven, removing cover for last 15 minutes of cooking to glaze fruit. Use extra juice if meat bakes dry. Time of baking will depend upon size of bone. A half hour is sufficient for a 1-pound slice that is nearly all meat.

A small chicken, boiled, basis for chicken à la king and creamed chicken yields an unusual broiled entree. Have the butcher cut off the legs. Before cooking, spread with spiced mustard, roll in bread crumbs and dot with butter or oil. Broil until browned, turning once. Serve this with thin slices of baked ham and tomato sauce.

Watercress stuffing is good in veal birds. To  $\frac{1}{2}$  cup of stale bread add  $\frac{1}{2}$  tablespoon melted fat,  $\frac{1}{2}$  onion, chopped, and  $\frac{1}{2}$  cup chopped watercress.

Season with salt and pepper and poultry dressing if desired. Buy enough lean veal for four three-inch squares. Place stuffing in center of each, roll and fasten with skewers or toothpicks.

Sear in frying pan until brown.

Place in small roasting pan, add 1 cup of milk or water. Bake an hour or a little less if meat is tender when pierced with cooking fork. Thicken pan gravy to serve with the birds.

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