

Wartime Eating

by Meta Given

SINCE STRING BEANS ARE ONE OF THE MOST AVAILABLE green vegetables on the market and are always one of the most abundant found in the victory garden, it is well to learn several ways of making their presence welcome. Whether kept whole, sliced French style or sliced cranberry cut, beans should cook in only enough water to get them done. This may mean adding boiling water during the cooking process. If you overshoot and get too much, then there is nothing to do but cook briskly and long enough to evaporate the liquid. The bean flavor is delicate and to discard any of the cooking water means losing some of its flavor appeal, and valuable minerals. The reason why many folks don't appreciate beans is that they have never eaten them with all their fine flavor intact.

String Beans in Sweet-Sour Sauce: 1/2 lb. string beans, 2 tbsps. margarine, 1 tsp. sliced green onion, 2 tbsps. flour, 1 c. bean liquor, 1/4 c. finely chopped celery, 3 tbsps. sugar, 1/2 tsp. salt and 1 tsp. vinegar.

Wash beans; clip off ends and cook whole in salted water to cover (1/2 tsp. salt to 2 c. water) 15 to 20 mins. or until done. Melt margarine, add onion, cook until soft; blend in flour then slowly add bean liquor, stirring constantly to make a smooth sauce. Add celery, sugar, salt and vinegar. Cook until thick and smooth. Pour over beans placed in serving dish. Serve immediately. Serves 4.

Chocolate Pin Wheels: Filling—3/4 c. chocolate, 2 tbsps. butter, 1/4 c. biscuits.

powdered sugar, 2 tbsps. evaporated milk, 1/4 tsp. salt, 1/4 tsp. almond extract, 1/4 c. chopped nuts, 1/2 c. soft bread crumbs (about 2 slices with crusts removed). Biscuit—2 c. all-purpose flour, 3/4 tps. baking powder, 1/4 tsp. salt, 1/4 c. sugar, 1/2 c. shortening and 1/2 c. milk.

Melt chocolate over hot water. Cream butter, add powdered sugar, mix well, then add chocolate and remaining ingredients. Mix thoroughly. Let stand while mixing biscuits. Sift flour; measure and resift twice with baking powder, salt and sugar. Work in the shortening until mixture is the consistency of corn meal.

Add milk all at once; stir until all flour is taken up. Then knead a few seconds; turn out on lightly floured cloth and shape into a thin roll. Then roll into a rectangle about 6" by 19"—spread chocolate mixture over entire surface, then with the aid of the cloth, roll up jelly roll fashion. Cut into 1-inch slices and place on a well-greased cookie sheet, cut side down (the side which is pinched in cutting), and about 2 inches apart. Bake in a 400 degree F. oven 15 to 20 mins. Sprinkle lightly with powdered sugar upon removing from oven. Makes 20-21 biscuits.

JANE JORDAN

DEAR JANE JORDAN—I am a 24 years old and my wife is 21. We have been married six months. She is pregnant and to have a baby in a few months. We have not been happy together and I want to know whether we should wait until after she has the baby to be divorced.

BOB C.

Answer—What would the baby say if he could be consulted? Nothing just now, but later on he would have every reason to hate his father for ducking his responsibility in such a cowardly fashion before his child was born.

The creation of a baby is a mutual thing, bearing an equal responsibility for each parent. Your wife cannot escape her share and neither should you. I doubt if any decent lawyer or judge would consider your case before the birth of your child.

Have mercy on your child who needs both father and mother to give him a normal start in life. If you can't, or won't, get along with the mother, at least see her through this ordeal and never neglect your duty to the child afterwards. You're no longer a free agent in life. You're needed. You're important. Fulfill your obligations like a man.

DEAR JANE JORDAN—I am married but my husband is getting a divorce in the next few days. I always have been quiet and love home but wasn't given a home by my husband. His character is very bad. I met a soldier at the home of some friends who has been highly recommended to me as a gentleman with good home-training.

He wants me to wait for him but says that in one way it is not fair to me as he might not come back. He told our friends that he was sincere and hated to leave me. He is kind and attentive at all times and wants to meet my mother and father before he has to leave. I did tell him that I would wait for him.

ANXIOUS.

Answer—When your divorce becomes final you are free to engage yourself again if you so desire. The most sensible thing you can do is to allow some time to elapse before you make any major decision.

If your new interest is as worthwhile as he sounds, a promise to wait for him will do you no harm. The necessary separation will show you both whether your attachment is sound and lasting or temporary and perishable. Let time work for you.

JANE JORDAN.

Brides in Recent Ceremonies



Porter photo.
Mrs. Karl Herrmann was Miss Irma Mae Steele before her marriage Feb. 5. The bride is the daughter of Mrs. Barbara Steele. Pfc. Herrmann, the son of George J. Herrmann, is stationed at Camp Wolters, Tex.

Randell photo.
Mr. and Mrs. William A. Williams announce the marriage of their daughter, Ollie May, to Jewett Snow of Martinsville. The ceremony was Feb. 26 and the couple is at home near Martinsville.

Speakers for Careers' Conference

Sponsored by Indiana Coeds

Stress Post-War Women's Roles

BLOOMINGTON, Ind., March 31.—Miss Martha L. Robinson, Indianapolis, of the Sears, Roebuck and Co. personnel department, in a talk here this morning advised Indiana university coeds to prepare for post-war careers rather than to look for easy money now.

Miss Robinson spoke this morning in connection with the Careers' conference held at Indiana university here under the sponsorship of the university women.

"It is up to women graduating now to go into their chosen field in the less lucrative and less important jobs to gain experience," she said. "Although the necessity for experience is waived at the present, it is going to be of paramount importance in post-war employment," she concluded.

Other Speakers

Other speakers this morning were Miss Fay Arganbright and Miss Martha Riser, Monticello; Dr. Edwin Kline, Miss Barbara Peters, Louisville; Miss Lute Trout, Miss Gladys Hall, Mrs. Madeline Graf Ertl of Washington, and Miss Gladys Goetting.

Dr. Kline discussed medicine as a vocation for women stressing the growing need for physicians in the post-war world.

"Professional competence rather than race, sex or religion will determine the field of work for each practitioner of medicine. Qualified women physicians will be needed and used as fast as they can be trained," he said.

Miss Peters, who is the regional representative of the sixth district of the U. S. civil service commission, spoke about the commission and the growing need for trained personnel to supply the increased demands resulting from the war.

Panel Discussion

Participants in a panel discussion this morning on the topic, "Women as Homemakers," were Dean Kate

H. Mueller, Mrs. J. Dwight Peterson, Indianapolis; Mrs. Tracy Sonnenborn, Mrs. Ted Nelson, Ft. Wayne, and Dr. Mary Shirley.

Mrs. Peterson told the coeds that a closer co-operation between the schools, church and home is the answer to a lot of difficulty in wartime. "From the discipline of these influences youngsters can be trained to assume the tasks that will confront them later," she said.

Speakers for the afternoon session were Mrs. Joanne Fox, Mrs. Walter Greenough, Mrs. Austin Clifford and Miss Sally Butler, all of Indianapolis; Mrs. William Mercille and Mrs. Ertl.

Woman and her responsibilities were discussed by Mrs. Greenough who said that "to be a responsible citizen requires patience, a cool head and a willingness to base judgment on fact, sympathy for the problems of others and plain hard work."

"Democracy works well only when each citizen feels his responsibility and is willing to work for good government," she concluded.

Guild Meeting

The Roberts guild of St. Paul's Episcopal church will have a luncheon at 12:30 p. m. Monday, preceded by corporate communion in the church. Mrs. Walter S. Christie and Mrs. Howard T. Griffith will be hostesses and Mrs. Ray Autte will preside.

The Bridal Scene—

Miss Reehling To Be Honored With Shower

Miss Marian Leonard Will Give Luncheon

A marriage announcement and shower notes appear as the features in the bridal scene today.

Miss Marian Leonard will give a luncheon and china shower for Miss LaVaun Reehling, tomorrow at the Indianapolis Athletic club. Miss Reehling will become the bride of Lt. Robert L. Hulett April 15 at Christ the King Catholic church.

Guests will include Mrs. W. M. Reehling, mother of the bride-to-be; Mrs. John K. Chappell of Jasper and Mrs. Wilbur Little and Misses Marjorie Hulett, Dorothy Jansen and Jane Lesch.

Miss Rosemary Cambridge whose marriage to Sgt. Charles Tomescu, Ft. Benning, Ga., will be next month will have her sister, Mrs. Irvan Schwomeyer for her only attendant. The best man will be her brother, Cecil A. Cambridge Jr.

Mr. and Mrs. Floyd C. Durnell, 823 N. DeQuincy st., announce the marriage of their daughter, Barbara Lee, to Paul Gene Koehl, gunner's mate 1-c, U. S. N., son of Charles Koehl of Brooklyn, N. Y.

The wedding was March 18 in the Stout field chapel. Mr. Koehl is stationed at the naval gunnery school in Washington.

Crisp, White, Crocheted

By MRS. ANNE CABOT

Crisp as a breath of spring—a ruffled hat of white all done in crochet! And the back is as fascinating as the looped and ruffled front. Interesting navy blue trim provides the smart contrast color. Wear the hat with your spring suit and frocks!

To obtain complete crocheting directions for the white suit hat (Pattern 5712) send 16 cents in coin, your name, address and the pattern number to Anne Cabot, The Indianapolis Times, 530 S. Wells st., Chicago 7.

Boosters Club Will Install

Officers of the Riviera Boosters club will be installed tonight at a dance in the Riviera clubhouse at 9 o'clock.

They are S. D. Kramers, president; Joseph M. Kline, vice president; Clyde Raub, secretary; H. C. Holwerda, treasurer, and H. J. Woempner, sergeant at arms.

The new officers, directors and committee members will hold their first supper meeting at 6:30 p. m. Sunday at the clubhouse.

The Riviera club dining room will be open each Sunday, beginning April 9, from noon to 8 p. m., and on week days except Mondays. Dinners will be served by reservation only.



Dorothy Ziegler Heads Kappa Beta

At a recent election of the Iota chapter of Kappa Beta, national women's religious organization, Miss Dorothy Ziegler was re-elected president. Other officers are: Miss Marjorie Millholland, vice president; Miss Muriel Holland, recorder; Miss Beth Henderson, treasurer; Miss Myrene Liverett, corresponding secretary; Miss Peggy Byram, Radius reporter, and Miss Barbara Yount, chaplain.

8 and 40 To Meet

The monthly dinner meeting of the Marion county salon 126 of the 8 and 40 will be held at 6:30 p. m. Tuesday at the Y. W. C. A. Mrs. Eva Van Meter will preside.

Golf, Swimming Series Set At Y. W. C. A.

An eight-week series of classes in swimming instruction will begin Monday at the Y. W. C. A.

Pre-beginners will meet on Wednesdays from 6 to 6:30 p. m. or on Thursdays from 6:30 to 7 p. m. Beginners will be instructed on Wednesdays from 5:30 to 6 p. m. or Thursdays from 7 to 7:30 p. m. Also there is a daytime group at 11:45 a. m. on Tuesdays.

Advanced swimmers will meet with the intermediate class on Wednesdays from 6:30 until 7 p. m. or on Tuesdays at 12:15 p. m. Senior life saving classes will be taught on Mondays from 7 to 9 p. m. and functional swimming is given on Tuesdays from 8 to 9 p. m.

Beginning golf instruction will start Thursday at the Y. W. for an eight-week period. The group will meet every Thursday from 7:15 to 8 p. m. Golf clubs and indoor practice balls will be provided.

Mrs. Gaines Hostess

Mrs. Frank E. Gaines, 2445 N. Meridian st., will be hostess to the Seventh Ward Women's Republican club at 8 p. m. Tuesday. Ralph B. Gregg will speak and the assistant hostesses will include Mesdames Eva Collins, R. C. Marine and Harry Bolin. Miss Hattie Benefiel will preside.

A HIT PARADE OF Easter Dresses

AT PIN-MONEY PRICES!

7.95 to 10.95

Rayon Jerseys!
Spun Rayons!

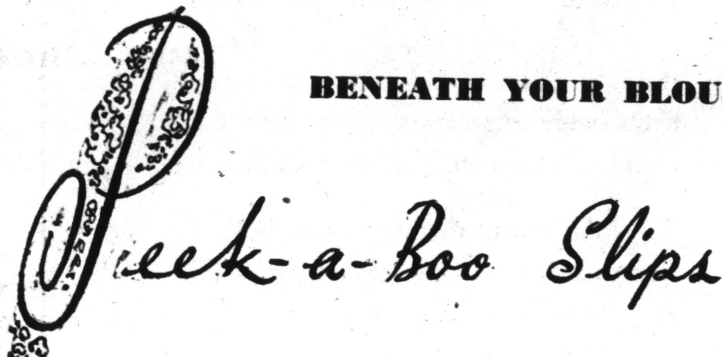
Mesh Jerseys!
Bright Prints!

Don't worry—here's your Easter dress—and ALL your spring dresses—fresh, new and attractively priced! Dresses with dainty ruffles! With embroidery accents! With crisp tailoring! With low necklines! Dresses in prints or solid colors! Sizes 9 to 15, 12 to 20 and 18 1/2 to 24 1/2.

WASSON'S THIRD FLOOR
PIN MONEY SHOP



BENEATH YOUR BLOUSES—



Luscious rayon satins and crepes—laden with exquisite lace or delicately detailed. Slips to peek prettily beneath your sheer blouses. Slips sculptured to fit your figure without a wrinkle. Slips that are a joy to wear—and a joy to give—for Easter! Sizes 32 to 40.

Wasson's Third Floor Lingerie 4.00 to 8.98

