

Miss Nan Clark Will Speak

Miss Nan Clark will discuss the 1945 national convention of the Y. W. C. A. and the program of the National Business Girls assembly Sunday morning at the southern Indiana Business Girls' conference. The session will be held in the Y. W. C. A.

The week-end program also includes a dinner Saturday night in the Phillips Wheatley branch and three discussion groups the following morning.

Indianapolis members on the program committee are Mrs. Harriett Grubb, Misses Louise Scooter, Venoris Williams, June Phillips, Ida Lyles and Mary Walton.

Matinee Musicals To Give Program

The monthly program of the Indianapolis Matinee Musicals will be at 2 p. m. tomorrow in Ayres' auditorium.

On the program will be Kelvin Masson, Richard Orton, Mesdames Robert H. Orbison, Ruth Rainier Nesser, Thelma Kelkema, Robert Shultz and T. Milton Rybolt, Misses Rosemary Lawler, Mildred Allen and Jane Hampson. Mrs. L. P. Kreiser is program chairman.

Seaman Visits Here

William Garrett Hague, seaman 1-c. U. S. N. R., is here visiting his wife and children, Martha Ann and William Garrett Jr. He is attached to the air transport squadron, Oakland, Calif.

Indian Tepee Better Home Than We Have'

By MRS. WALTER FERGUSON
Scripps-Howard, Staff Writer

"MOST OF OUR small houses built during the past 10 years are too efficient for comfort," is the verdict of a prominent Memphis architect, Edwin Phillips.

For that, Mr. Phillips gets the hearty thanks of this department. Goodness knows what's the matter with us! We seem helpless when it comes to house planning. Styles are handed out by architects—usually male, and real estate men. We take whatever they decide we should have, suffering without protest.

Imagine the craziness of the space saving vogue in a country like ours! we've plenty of room to spread around and live like civilized beings. But perhaps because of the New York influence, home-building trends have moved persistently toward smaller and uglier houses and more monstrous apartments.

Manhattan Island is the only place where there isn't room for the millions who live on it. So in New York they built skyscrapers for office workers and rows of flats for their living quarters. It was necessary and sensible there. But what lapse of sanity caused the rest of the nation to follow the fad?

FOLLOW IT WE did, and today skyscrapers stick up all over the plains country, and every city is fringed with lines of small boxlike houses, crammed up against each other, while the great prairies stretch to the horizon on every side.

Emphasis is on efficiency. To that deceptive term we sacrifice comfort, privacy, relaxation and domestic peace. The chief reason for present day family squabbling is lack of space. Girls have no place to entertain their beau. Sons can't ask chums to stay all night. Father has no corner to call his own. And mother's nerves are frazzled by the fracas.

Actually the Indian tepee was a better home. When it got too crowded the folks could stroll over to some tree shaded spot and be alone. We can't. We just sit on each other's necks and talk about the wonders of efficiency.

Hide 'Tell-Tale' Eye Shadows

KNOWING HOW to camouflage the ravages after a big cry, and tell-tale shadows after a big evening, is one of the best tricks you can pull out of your hat.

Have on hand for either emergency a dark powder base, even if you don't normally like to go that deep into tawny color.

It's not as unfatiguing as you think, and it makes a blessed mask when you've something to hide.

AFTER FOUNDATION is applied, blend in very little, if any, cheek rouge—rosiness under shadows or stains only points up what you want to play down—and put on your usual shade of powder.

Go easy on the eye make-up. The less you use, the less attention eyes will attract.

But bear down heavily on lip rouge, and put on fresh red coats as fast as you chew off color.

Set Book Review

Mrs. Howard J. McPavitt will review "Green Dolphin Street" (Goudge) at 8 p. m. Nov. 16 for members and guests of the Association for Childhood Education. The meeting will be in the War Memorial building.

Colorful Calot



By MRS. ANNE CABOT

Crocheted of 2 balls of skipper blue and 2 balls of Spanish red, it is one of the gayest possible hats to wear with one-piece wool dresses with tweed suits or with a dark Chesterfield topcoat. Trimmed with red buttons to match the crocheted trim, the two-color combination is exceptionally attractive. You may want to do the calot in black yarn or crochet the circles of turquoise or some other bright color—any two-color combination will be effective. Crocheting is done in the simplest stitches.

To obtain complete crocheting directions for the Button-Trim Calot (Pattern 5787) send 16 cents in coin, your name, address and the pattern number to Anne Cabot, The Indianapolis Times, 530 S. Wells St., Chicago 7.

Bright Scarfs Complete Season's Costumes



Gift and accessory problems can be solved with scarfs—lovely for Christmas presents and practical complements for any costume. The square scarf of pure silk (left) is designed to wear asymmetrically against a dark dress or to glow high at the throat of a fur coat. Stylish dragons and scrolls are worked in the pattern.

The black bordered rayon chiffon square scarf (right) is large enough to frame the face and shoulders sari style for formal flattery. Fashioned by Gilentex, the scarfs are shown at Ayres', Block's and Wesson's.

Wartime Eating by Meta Given

ARE TALES ABOUT YOUR BAKED BEANS spun with words that are strong and tender? There is an easy way to learn the truth about how you rate as a bean baker.

Ask yourself these questions: Do your menfolks remind you time and again that they are literally starving for your own home brand? Do numbers of your friends with whom you have an opportunity to co-operate in "pot luck" picnics and socials hint strongly for your recipe?

And do they slyly inquire about the tricks you know for making baked beans brown, fragrant, tender, moist and so wonderful to eat?

If you can't answer all these questions undeniably in the affirmative, you are badly in need of a new recipe and new methods. Today's recipe should help you to gain a reputation as an expert in the art of baking beans.

SATURDAY MENUS
Breakfast
Orange slices.
Hot oatmeal.
Cinnamon raisin toast.

Luncheon
Bologna French toast sandwiches.
Mashed potatoes.

SUNDAY MENUS
Breakfast
Stewed prunes.
French toast with heated syrup.
Pan-fried bacon.

Dinner
Baked beans (see recipe).
Cabbage, carrot, onion salad.
Boston brown bread.
Tart apples.

SUNDAY MENUS
Breakfast
Stewed prunes.
French toast with heated syrup.
Pan-fried bacon.

Dinner
Chicken en casserole with rice.
Cauliflower with cheese sauce.
Molded perfection salad.
Crusty rolls.
Mincemeat bars.

Supper
Baked beans (mash 1 c. leftover baked beans and mix well with 1/2 tsp. grated onion, 1/2 tsp. prepared mustard, 2 tbsp. catsup, 1/4 c. finely diced celery).
Sliced tomatoes.
Applesauce and leftover mincemeat bars.

Baked Beans: 1 lb. dried navy beans, 2 c. tomatoes, 1 tbsp. chopped onion, 2 cloves, 3 peppercorns, 1 tbsp. chopped parsley, 1/2 bay leaf, 2 tsp. Worcestershire sauce, 2 drops tabasco sauce, pinch summer savory, 2 tbsp. molasses, 1 tbsp. granulated sugar, 1/4 c. brown sugar, 2 tbsp. salt, 1 tbsp. grated onion, 1/2 lb. salt pork cut in 2-inch cubes.

Wash beans and soak overnight in water to cover. Drain. Cover with hot water and bring to boil. Allow to simmer 30 mins. Drain. Run cold water over beans to cool. Let stand in cold water five to 10 mins. While beans are cooking mix together tomatoes, chopped onion, cloves, peppercorns, parsley and bay leaf.

Simmer slowly 15 mins., and strain by rubbing pulp through coarse sieve. Mix Worcestershire sauce, tabasco, summer savory, molasses, sugar, salt and onion with tomato sauce. Pour sauce over

beans and salt pork in heavy casserole or bean pot.

Cover and bake at 250 degrees F. until done. Add boiling water (about 2 c., 1/2 c. at a time) as needed. For real, old-fashioned flavor, bake eight to nine hours. Serves 5.

P.-T. A. to Give Tea

The P.-T. A. of school 40 will give a tea from 4 to 6 p. m. Sunday in the school, 702 N. Senate ave. Mrs. Delight Hinton will present a book review and the invocation will be given by the Rev. John M. Hall.

Mrs. Vivian Ferrell and the children's orchestra will present a musical program.

Casserole Border

Instead of covering the top of a casserole with baking crumbs, give the dish a distinctive air by making a crumb border around the rim.

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The Pleasant Street Kindergarten Mothers' club met this afternoon in the Prospect branch library. Miss Nellie Young spoke and the honor guests were members of the Woodside Mothers' club.

Alumnae Meeting

A business meeting will be held at 7:15 p. m. Monday by the Indianapolis alumnae chapter, Phi Mu Epsilon sorority. Miss Charlotte Lieber, 3444 N. Pennsylvania st., will be the hostess.

Mrs. Charles Fitch will preside and plans will be made for founders' day. Reports on committees also will be given.

From California!

Men's Rugged Capeskin

Leather Coats

Husky coats bigger than any weather . . . bigger than any job you could have for them. BUTTON-FRONT COATS with three pockets, adjustable sleeves and sides. Tan and mahogany brown AVIATION COAT with three slash, one zipper pocket.

Plaid-lined. Sizes 36 to 50 at only—

19.95

Men's Leather Coats

Fine leathers that will stand lots of hard wear!

Four big pockets, adjustable sleeve lengths . . . fully lined throughout. "Swell sports" for work or play. All sizes.

14.95

Capeskin Aviation Coat

A group of zipper-front capeskins. Warmly lined. Jacket style. Plaid lined and priced to keep your budget on an even keel.

13.50



Wasson's Men's Store, Street Floor

The Bridal Scene—

Hawkins-Williams Ceremony

Read Oct. 3 in Norfolk, Va.

Wedding Attendants Named

A recent wedding and the announcement of an engagement and approaching marriage highlight the bridal news.

Miss Mary Edith Williams, yeoman 2-c. WAVES, and James E. Hawkins were married Oct. 3 in the Park Place Baptist church, Norfolk, Va. Dr. Henry Tiffany read the vows.

The bride is the daughter of Henry Curtis Williams, Opelika, Ala., and Mr. and Mrs. Paul J. Hawkins, Indianapolis.

Mrs. Leon Jenkins, yeoman 2-c. WAVES, was the bride's only attendant. Mr. Jenkins, aviation machinist's mate 2-c, U. S. N. R., was best man. The ushers were Darrell Dillon, aviation machinist's mate 2-c, U. S. N. R., and John Stephenson, aviation machinist's mate 2-c, U. S. N. R.

Following the ceremony, Mr. and Mrs. Jenkins entertained the bridal party. The bride is stationed at the naval operating base, Norfolk. Mr. Hawkins is a graduate of Butler University.

Miss Bernice Sturm has chosen her sister, Miss Catherine Sturm, as her only attendant for her marriage to James F. Teer. The ceremony will be at 4 p. m. Nov. 25 in the home of Dr. and Mrs. John Salb, 3115 N. Delaware st. Fred Teer, brother of the prospective bridegroom, will be the best man.

Attendees for the wedding of Miss Josephine Crosby and William H. Green are announced by the bride-to-be. The couple will be married in a 10 a. m. rite on Nov. 23, in the St. Joan of Arc Catholic church.

Miss Helen Crosby will be her sister's maid of honor and the bridesmaids will be Mrs. James Weaver and Miss Elfrida Krupp. Ralph Peck will serve as best man and the ushers will be James Finn and Norbert Smith Jr.

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