



GOOD MANNERS BECOME YOU—These four Howe High School teenagers demonstrate the right way to act during an after-school snack hour. Dorothy Hayes, Ginny Higgs, Katherine Nitchman and Gloria Wood posed for this picture for The Times.

Teen Talk—

Ben Davis Dance Will Climax Magazine Subscription Drive; School Musical to Be Nov. 7

By VELMA WHITIS

Junior, Ben Davis High School

A DANCE WEDNESDAY night will climax a magazine drive at Ben Davis High School. The students were divided into two teams, the Paynes and the Grays. The

Payne team won by nine subscriptions. They had 1399 to the Gray's 1390.

The team titles were the names of the representatives of the companies that sponsor the annual campaign. Velma Whitis

The dance is open to all students who sold at least one subscription.

MOST OF the students at Ben Davis were surprised when they were greeted with the words, "Good News," printed in green paint on newspaper sheets in their home rooms. Their curiosity was satisfied when the "Spotlight," the school newspaper, explained that it was a stunt advertising the comedy, "Good News," chosen for this year's school musical.

Bud Graham will play the lead with a supporting cast of 20 persons and a dancing chorus of four. Omar Bybott is the music director. The play will be presented Nov. 7 in the high school.

THE FALL festival was held last Friday. All the departments and school clubs had a booth of some kind. This year Mrs. Kathleen Shaw conducted a popularity contest at the festival. The winners were Miss Phyllis Gregory and David Henderson.

Another annual event for the fall semester is the election of new members to the various clubs. The Dramatic, Latin, Spanish, Hi-Y and Sunshine Clubs already have initiated their fledglings.

THE NEWEST addition to Ben Davis is a public address system which was installed this summer. It has an amplifier in each room through which announcements and coming convocations are broadcast.

A two-way system has been set up so that the office can tune in on the classrooms and vice versa. All the students are awaiting the day when an unexpected holiday will be announced over the "P. A."

Big Appetites

Moth larvae eat all the time, all

through the year. Spray garments, blankets, anything woolen, with any well-guaranteed liquid, being sure to see exactly what the directions promise.

Meeting Monday

The Indianapolis Literary Club will meet at 8 p. m. Monday in the DAR chapter house. Maurice E. Tennant will discuss "The Rise and Eclipse of a Leader."

Bridge—

Understanding Bids Important

By WILLIAM E. MCKENNEY

America's Card Authority
IT IS a strategic procedure in rubber bridge to try to keep the opponents from getting into a game contract. In today's hand everything was normal until North made the optimistic bid of four diamonds.

Most tournament players holding the East hand would have bid four spades, remembering that West had opened the bidding with a heart and had supported spades.

But this East player realized that if he bid four spades, the opponents probably would bid five diamonds as a sacrifice, and was afraid that they might make the contract.

AS A matter of fact, they did make five diamonds, because West was not on the job.

Indianapolis Water Co.

DIVIDEND NOTICE

Preferred Stock

The regular quarterly dividend of one dollar and twenty-five cents (\$1.25) a share has been declared by the Board of Directors on the 5% Cumulative Preferred Stock, Series A, as of January 2, 1948, to holders of record December 12, 1947.

Common Stock, Class "A"

A dividend of twenty cents (\$0.20) a share has been declared by the Board of Directors on the Class "A" Common Stock, Series A, as of January 2, 1948, to holders of record November 10, 1947.

ELMER C. SCHWIER,

Secretary

Color Tricks Create Space In Tiny Home

Vary Principal Color Throughout Dwelling

BEWARE OF DOING over a room in a color scheme that will clash with the room it opens into. Think, not only of the room you are redecorating, but of all the connecting rooms as a whole.

They must be complementary to one another in color. This is particularly true in small homes and small apartments.

The best and easiest way to make a tiny apartment, or small house, more spacious is to use the same principal color in all rooms. To avoid monotony use different but harmonizing colors for contrast.

Never be discouraged by space limitations. This is easily overcome by making use of a few decorating tricks which any amateur can do.

Advance planning combined with a dash of imagination will convert a very limited floor plan into one of real beauty and visual spaciousness.

First, select the color scheme. Start it right at the front door, carrying the same tone, in varying values, through the apartment. If it's a small house you are doing, carry the color scheme throughout the first floor.

Build your decor from the floor up. Once the color and design of the floor covering is decided upon, the next step is the wall areas.

Keep the same tone, in a lighter value. Wallpaper may be used on a recessed niche.

If the rooms suffer from sky-high ceilings try painting them a very dark value of the color used, running the color down one narrow wall.

Mrs. Sanders To Speak

The Welfare Club will sponsor a book review at 1:30 p. m. Wednesday in Block's auditorium. Mrs. Russell Sanders will review "The Bright Promise" (Sherman).

Mrs. E. L. Baker Jr. is the general chairman. The committee chairmen are Mrs. Paul M. Goldrick, tickets; Mrs. Douglas T. Reid, hospitality; Mrs. Horace Goheen, usheress; Mrs. Floyd Schorn and Mrs. E. L. St. Clair, teams; Mrs. Merrill P. Spearman, finance; and Mrs. B. Lynn Adams, publicity. Mrs. E. E. Martin is president.

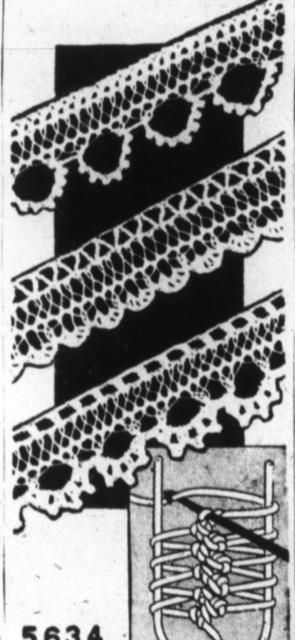
The persons from the Indianapolis Home for the Aged will be special guests at the review.

Butler Club Sets Luncheon Meeting

The Butler Alumnae Literary Club will have a 1:30 p. m. luncheon meeting tomorrow in the cafeteria at Butler University. Mrs. Paul G. Iske and Miss Esther Renfrew are to be hostesses.

The members will attend the Butler homecoming football game after the luncheon.

Edgings



5634

By MRS. ANNE CABOT

Hairpin lace and/or hairpin crocheted is one of the oldest needle arts and also one of the easiest, whether you are just learning or are in the professional class. It is a welcome change from the usual crocheted and knitted edgings, which, incidentally are only a very small piece of what may be made from the hairpin "gadget."

You'll find it fascinating work and quick... really! The diagrams are very clear and simple to follow. Two of the edgings illustrated are one inch wide and the third, is about one and one quarter inches wide.

To obtain complete instructions for edgings illustrated with stitch illustrations and step-by-step information for edgings (pattern 5634) send 16 cents in coin, your name, address and the pattern number to Anne Cabot, The Indianapolis Times, 530 S. Wells St., Chicago 7.

Dummy won the opening spade lead and the queen of clubs was declarer. Let this ride and East won with the king. Now East laid down the queen of hearts, and West very nicely gave him an encouraging heart, the eight-spot. But of course East had no more hearts to lead. He came back with a club, hoping against hope that his partner could ruff it.

But North won with the ace, ruffed a spade in dummy, picked up the trumps, and discarded two hearts on the good clubs. Thus he confined his losses to a club and a heart.

West should have realized that his partner did not have very many hearts. He should have overtaken the queen of hearts with the king in order to cash the ace and make sure of defeating the contract with a second heart trick plus a heart ruff.

Let's Eat by Given

THE PEARL-LIKE SURFACE of carefully skinned and perfectly

cooked whole onions and the concentric ring arrangement of sliced ones give them an undisputed beauty and interest.

The odor of onions, however, has long been ridiculed but their savoriness always has been praised by the unprejudiced. In fact, the flavor and fragrance which they retain in cooking and which they can lead to other foods cooked with them is so highly esteemed by the majority, experienced cooks could not get along without them.

Onions belong to the strong juiced group of vegetables, but they are not strong in flavor unless they are poorly cooked at too high a temperature and for too long a time. When correctly cooked, they are sweet in flavor and most tantalizing in odor and appearance. Feel them carefully, handle them gently all through the cooking and they will perform to your satisfaction.

CREAM OF OYSTER SOUP

(For Sunday supper)

1/2 pt. oysters with liquor

2 tbsps. butter

2 tbsps. flour

2 c. cream or evaporated milk

2 c. water

1/4 tsp. celery salt

Crackers

Drain oysters, saving the liquor. Cut oysters very fine in a chopping bowl or with kitchen shears. Melt butter, blend in flour, add oysters and liquor and heat to boiling, stirring constantly. Add cream, water and seasoning; remove from heat. Serve immediately with hot crackers.

Serves five.

PAN-FRIED ONIONS

(For Monday dinner)

1 to 1 1/2 lbs. onions

3 tbsps. butter

1/2 tsp. salt

Either white or yellow onions may be used. Choose mild, sweet flavored ones. Peel carefully to preserve shape. Wash, remove thin slices from root and stem ends and slice onions one quarter of an inch thick.

Have the fat heated to sizzling in a skillet; add the onions, then the salt; cover, reduce heat and cook slowly until they are soft and translucent, from eight to 10 minutes. Use a pancake turner or larger spatula to turn onions over while cooking and to remove them to a serving dish so the shape will be preserved.

All persons past the age of 50 should have an annual health examination, even though they appear to be in good health.

Women Baseball Stars Foreseen

NEW YORK—Wally Pipp, former New York Yankee star, predicts in all seriousness, that women soon may crack the major league baseball lineup.

He frankly believes that women, who have invaded tennis, golf and swimming, could surely play major league baseball if they concentrated on it.

The persons from the Indianapolis Home for the Aged will be special guests at the review.

Women Doctor

DENVER, Colo.—Dr. Florence Rena Sabin, Colorado, who has

spent practically her entire life fighting microbes and disease, was one of the first women to win a medical degree from Johns Hopkins.

University and the first woman professor on its faculty.



PAINTING GOURDS—Jacqueline Oldstead has fun decorating the gourds her family has raised in their garden.

weight in the hand when they're dry enough to string. First, they must be shelled. If you put paint on without the shellac, it will chip off. Over the shellac, after it has dried, we use just one coat of enamel.

"When I first made the strings I put on quite a little extra material, the tops, bean pods, cones and acorns, all painted silver. But the later strings which I think are more effective (and catch a lot less dust) I made much simpler.

So Mrs. Olmsted has developed a flail for making decorative gourd strings. "In the stores these same strings sell for a really big price," she told me, "and I've always liked Mexican themes in decorating so I just worked out my own way of making them."

"The gourds have to be matured before you pick them. When we first raised them, we picked them about this time of year. Then we found if we let them stay on the vines until mid-November, it didn't hurt them. After a really hard freeze, of course, they turn brown, but we paint them before we string them any way, so that doesn't make much difference. One year we left some extras on the vines all winter and found that in the spring they were still hard."

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