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Rugs,
or
the follow-
listed below:
Color

Blackwood on Bridge— Earlier Bid Of No Trump Limits Values

Subsequent Call
Doesn't Ask Aces

By EASLEY BLACKWOOD
MR. MASTERS and Mr. Cham-
pion stayed out of trouble in to-
day's hand by recognition of the
fact that the four no trump bid
was not conventional in this par-
ticular situation. A bid of four
no trump over partner's four bid
in a suit is not forcing if the four
no trump bidder has made any
bid in no trump during the pre-
vious auction.

The reason is that any bid in
no trump is a "limit" bid. That
is, it pretty closely defines the

Both sides vulnerable.
North dealer.

NORTH (Mr. Masters)

S-A-K-3-4

H-5

D-A-K-Q-7-4

C-Q

WEST

(Mr. Dale)

S-6

H-A-8-7-4-2

D-3

C-A-8-5

SOUTH (Mr. Champion)

S-5

H-Q-10-9-8

D-6-2

C-K-J-10-9-5

The bidding:

N S W

1 S Pass 1 N T Pass

3 D Pass 3 N T Pass

4 D Pass 4 N T All pass

exact high card content of the

bidding's hand. Therefore it is not

logical to assume that a player

who has put in a no trump bid

could possibly find additional

values which would warrant his

trying for a slam.

Champion had a rather

tough decision to make on his

first bid. He felt that his hand

was one of those "in-betweeners"

where no really good bid is avail-

able. He didn't like to make a

two over one by bidding two clubs

with as little as he had. Nor

did he fancy bidding one no

trump with a singleton in his

partner's spade suit. He chose

the latter call as the lesser of

two evils.

Forced to Reply

Of course he had to reply to

Mr. Masters' jump shift in dia-

monds, which he did by bidding

three no trump. Now over his

partner's four diamond bid, Mr.

Champion apparently either had

to bid one of his own suits, or

help one of partner's suits with

inadequate trump support. But

he did none of these. Knowing

Mr. Masters would read his bid

as a sign off, he bid four no trump

which became the contract.

Mr. Dale made his best open-

ing of a spade but Mr. Champion

won the ace and played dummy's

queen of clubs, covering it with

his own king because of the

scarcity of entries to the South

hand.

Mr. Dale won with the ace of

clubs (it would have done him no

good to lay off) and now he and

Mr. Abel had to cash their two

top hearts immediately to hold

the hand to four odd. Note that

game contracts at spades, dia-

monds or clubs would be set.

For ordinary play in mixed

groups it might be well to avoid

these refinements of the Black-

wood system. Had Mr. Masters

been playing with a less expert

partner he would not have con-

tinued his slam probing but would

have been content with game at

'Tish' to Come to Life Again Friday Night As Beech Grove Seniors Go on Stage

By JEAN MANEY
"TISH," THE famous play
by Mary Roberts Rinehart, will
come to life again Friday night.
The senior class of Beech
Grove High School has chosen
this hardy perennial for its an-
nual dramatic effort. The cur-
tain will go up at 8 o'clock in
the school auditorium.

Cast Named

Frances Williams will play
the title role. The other cast
members are Lillian Petac,
Bernice Clark, Bill Condit, Glen
Kline, Marilyn Hein, Bud Swit-
zer, Donna Brinkman, Marjorie
Basso, Neal Parmenter, Don
Wilson, Judy Schroeder and
Clarice Clunie.

Nancy Rutledge is student
director and Jo Ellen Sigman is
in charge of publicity. Miss Kay
Ragdale is the class sponsor.

List Classes In Contest

Here are the judging classi-
fications in The Times' \$1460 Na-
tional Sewing Contest:

STANDARD PATTERN

GROUP (Senior Division): 1.

Dress-Cotton, made from stand-

ard pattern. 2. Dress-Silk, ray-

on, wool, etc., made from stand-

ard pattern. 3. Coat or suit made

from standard pattern.

STANDARD PATTERN

GROUP (Junior Division, con-

testants 18 years of age or be-

low): 1. Dress—Any material,

made from standard pattern. 2.

Coat or suit made from standard

pattern.

GLAMOUR GROUP (Contes-

tants of all ages)—"Special oc-

casional" clothes such as evening

clothes, lounge clothes or beach

wear, made from standard pat-

tern or from original design by

contestant.

ORIGINAL DESIGN GROUP

(Contestants of all ages)—

Adults' dresses, coats or suits

originally designed by the con-

testant WITHOUT use of com-

mercial patterns.

CHILDREN'S GROUP (Con-

testants of all ages)—Garments

for children up to 12 years of

age, made from standard pattern

or originally designed by con-

testant. All garments for chil-

dren—even though of original de-

sign—must be entered in this

group.

Local prizes in each of the

classifications are \$50, first; \$20,

second. First place winners in

the national judging will receive

\$100 awards. In addition, if any

Times winners place first in na-

tional judging, they will receive

additional \$100 awards from The

Times.

Also, the first place winners in

the national judging are invited

to New York to see their gar-

ments worn by professional mod-

els in a National Style Show in

the Waldorf-Astoria Hotel. While

there, they stop at the Waldorf.

Book Gives Test

To Find Elm Disease

What's new? Shade Tree Digest

gives this test for recognizing elm

phloem necrosis: (1) A butter-

scotch color in inner bark; (2) an

odor of wintergreen from dis-

colored tissue. Earlier symptoms

(leaves curling upward, yellowing

and drooping) may come from

other causes.

No treatment is yet known to

save infected trees. But there's a

new control for the leafhopper

that carries the virus. Beware of

unscrupulous dealers who tell you

otherwise, say trained tree men.

Miss Keene to Speak

The Old Glory Chapter, ITSC,

will meet Tuesday night in the

home of Mrs. Ernest Standill, 3564

N. Grant Ave. Miss Amy Keene

will be the guest speaker.

Sunnyside Guild

Will Have Party

Members of Sunnyside Guild

will give a party Tuesday for the

patients of Sunnyside Sanatorium.

Mrs. Chantilla E. White and Mrs.

Dallas S. Foster are in charge of

the event.

The board of the guild will have

an orientation class for new mem-

bers at 10 a. m., Apr. 18, followed

by a covered dish luncheon in the

hospital.

Arrange Parties

The Indianapolis Saenger-Chor

will give a card party at 1:30

p. m. tomorrow in the Food Craft

Shop. Two other similar events

are scheduled for 8:15 p. m. Satur-

day and 1:30 p. m. Thursday, Apr.

14. The latter two will be in the

Saenger-Chor Hall.

Eat Well for Less—

Sauerkraut And Hocks Tasty Dish

Recipe Included
In Waring Booklet

By GAYNOR MADDOX

NEA Staff Writer

HOCKS 'n' kraut is too good a

dish to leave exclusively for coun-

try supper tables. It belongs

wherever good food and economy

are welcome.

This recipe, as well as the oth-

ers, come from "Twenty Recipes

That Men Like," by Fred Waring

—a booklet of really delicious

suggestions.

HOCKS 'n' KRAUT

Two and one-half to three pounds

of hocks (the hocks may be either

fresh pork or cured pork (ham),

should serve three or four unless

you need to provide three helpings

around. In that case, get more,

and select a bigger kettle.

Wipe off hocks with damp

cloth. Brown slowly but thor-

oughly in hot pan. Ditch oven, or

heavy kettle. Pour off and dis-

card excess fat.

Barely cover browned hocks

with boiling water; add 1 tea-

spoon salt and a soup bouquet.

Bring to a boil; cover closely

and reduce heat to simmering.

Cook 2 to 3 hours or until very

tender. Discard soup bouquet

about halfway in the cooking pe-

riod. During the last 30 minutes

of cooking add 1 quart well-

drained sauerkraut.

Cover and simmer for remain-

ing time. If kraut is not cooked

with the hocks, they will need

more salt, probably up to 2 tea-

spoons or more.

When you serve hocks 'n' kraut

put a big handful of parsley on

the platter. Men actually have

been known to eat parsley when

it looked as if it belonged to the

dish.

THURSDAY'S MENUS

Breakfast: Grapefruit, crisp

b a c o n, scrambled eggs,

enriched toast, butter or for-

fortified margarine, coffee, milk.

Luncheon: Creamed spring

vegetables in casserole with

cheese and crumb topping,

watercress sandwiches, straw-

berry jam tarts, tea, milk.

Dinner: Tomato juice, hocks

'n' sauerkraut, boiled potatoes

with parsley, rye bread, butter

or fortified margarine, lattice