

## Mrs. Keen Ducks Trick, Saves Clubs

Suit Is Only Entry to Dummy

By EASLEY BLACKWOOD  
MISS BRASH had a rather weak hand in today's deal, but Mrs. Keen's two no trump bid implied some kind of fit in the clubs, and a six-card suit headed by three honors is pretty good stuff for a no trump contract. Miss Brash went on to three no trump without hesitation.

Mr. Abel's opening lead was the seven of hearts and Mr. Master's Jack fell to Mrs. Keen's queen.

South dealer

Neither side vulnerable

NORTH (Miss Brash)

S—A, 5, 2

H—K, 4

D—Q, 10, 8, 3, 2

C—A, Q, 10, 8, 3, 2

WEST (Mr. Abel)

S—A, 3, 7, 4

H—K, 9, 8, 7, 2

D—K, 9, 6

C—K

EAST (Mr. Masters)

S—10, 9, 2

H—J, 5, 3

D—Q, 10, 7, 2

C—J, 5, 3

SOUTH (Mrs. Keen)

S—K, Q, 6

H—A, Q, 10

D—A, J, 8, 3

C—7, 6, 4

The bidding:

SOUTH WEST NORTH EAST

1 Dble. 2 C Pass

2 N T Pass 3 N T All Pass

At trick two Mrs. Keen led a small club. When Mr. Abel played the king, she paused to think a moment.

If the king really was a singleton, then Mr. Masters had the club suit stopped with his guarded jack. Since there were no entries to dummy except in the club suit, Mrs. Keen had to make sure she had a club to lead to the board after the suit was set up. So she ducked the trick, permitting Mr. Abel's king to win.

At trick three Mr. Abel desperately shifted to the six of diamonds, which was a good shot as Mr. Masters almost had enough in the suit to insure defeat of the contract. Mr. Masters went up with the queen and Mrs. Keen won with the ace.

She needed one more for game so a small club was led to dummy's ace and a spade returned. Mrs. Keen playing the queen from her hand. Mr. Abel won with the ace and led back a spade.

Mrs. Keen won with the king of spades and then ran the rest of dummy's clubs. She discarded down to the ace and 10 of hearts and the jack of diamonds. Mr. Abel had to hold on to the king and one heart and the king of diamonds.

At the 11th trick, then, Mrs. Keen simply played a diamond from the board and Mr. Abel was forced to win with his now singleton king and lead from his king-nine of hearts into Mrs. Keen's ace-10.

## Attractive Entrance Hall Gives Visitor Good First Impression



This undistinguished maple dresser (above) transformed by home "antiquing"—coated with white paint, streaked with white paint, gold outlined edges and legs and finished with French bronze drawer pulls and gilded ornaments of wood—now stars in the remodeled hallway.

After: Plushy decor covers doors and gilt moulding makes "panels." Gilded wood cut (left) are glued to "panels" to enhance rich effects.

Before: Drab glass doors on hall closet give first impression of dowdy house.

By HUGH EVANS

NEW YORK, Aug. 2—That one room where the look of swank, charm or gaiety is most needed to create a good first impression for a house or apartment is the entrance hall or foyer.

If you think a foyer's limited space and your limited budget must deny your room its chance to make a good impression, you underestimate your own ability to swing charm or even plushy magnificence on a shoestring.

As example of what can be done is one small, dark drab foyer which was converted into an eye-opening entrance hall recently for a young housewife.

client who had only pin money to invest on its Cinderella dresser.

CHOPPED up by multiple openings, cursed with two repelling glass-paned closet doors and furnished with an old bulky desk, a gloomy red-velvet chair and a commonplace maple dresser over which a drab mirror was hung, this room's transformation was indeed a challenge.

Because the dresser was drastically needed for storage, it was converted into a chest but "antiqued" French-style into unbelievable magnificence. We first painted it with a thick under coat of white paint without sanding or scraping. When this was thoroughly dry (in three days) a coat of flat white was brushed on and a solution of burnt umber and varnish was brushed over and wiped off with a piece of cheesecloth in short tapping strokes while still wet. Use a tube of burnt umber dissolved in a half pint of varnish for solution.

THIS CHEST owes more of its swank to an outline of gilt painted all around its corners and legs and around the edge of each drawer. To French bronze drawer pulls which replaced its tiny handles; to three pressed-wood carvings which we gilded and glued to the drawers to enhance the ornate look of the hardware.

This transformation job is a good example of what any budget-restricted home decorator can do for the cost of paint, "antique" drawer pulls, and pressed-wood carvings which cost 15 cents each. The gilt-silicone border which reframed the old mirror came courtesy of an attic picture.

AS INEXPENSIVE to swing was the conversion of the "eyesore" doors into a pair of bronze-paneled beauties. These only cost my client the price of enough quarter-inch plywood to cover the old doors; molding over which to superimpose four "panels"; 20 pressed wood carvings to gilt and glue down to give ornate richness.

Before applying the gilded strips of molding and glueing down the ornaments to the corners and centers of panels, the plywood doors were painted a rich ivory to match the walls of the hall.

Ex-Hoosier Editor Wed

Mrs. M. H. Scantland, 1215 N. Pennsylvania St. and Worthington, Ind., today announced the marriage of her daughter, Harriett, to J. B. Hoptner, son of Mr. and Mrs. Bernard Hoptner, of Philadelphia, Pa.

The ceremony was read June 23 in the All Souls Unitarian Church, New York. The Rev. Laurence L. Neale, pastor, officiated. The bride recently was appointed assistant director of publications for the American Social Hygiene Association in New York.

For the past 18 months she has traveled in the Midwest as a field representative for the organization.

For three years she was with the Office of War Information and the State Department in New York, London, Paris and Belgrade, Yugoslavia. Previously she was editor of the magazine Public Welfare in Indiana. She is a member of Theta Sigma Phi and Tri Kappa Sororities.

The couple met in 1946 in Belgrade, where Mr. Hoptner was an American Red Cross representative. A social worker and economist, he was appointed to the Red Cross in 1942 and worked in North Africa, Sicily and Italy before going to Yugoslavia.

Mr. Hoptner received high honors from the governments of the United States, Great Britain, France and Italy for his foreign relief work. A graduate of the University of Pennsylvania, he is completing work for a doctorate in European history in Columbia University.

Mrs. Ware Visits In Washington

Mrs. Ruby Ware, Kokomo, Democratic state vice-chairman, will attend a reception for Mrs. Perle Mesta tomorrow afternoon in the Carlton Hotel, Washington.

Mrs. Mesta has been named American minister to Luxembourg. The reception will also honor Mrs. Georgia Nees Clark, U. S. Treasurer.

Mrs. Ware left for Washington yesterday. The hostesses at the event will be Mrs. Charles W. Tamm, national vice-chairman of the Democratic party, and Mrs. India Edwards, executive director of women's activities for the party.

U. S. Likes Cheese

Cheese consumption in the U. S. while it is not as great as in some foreign countries, has reached the highest point in history—seven pounds per person per year.

Museum Guild Has Special Meeting

There was a special meeting for the members of the Children's Museum Guild at 1:30 p. m. today in the 38th St. Branch, Indiana National Bank.

The guild is planning its first fall project, a luncheon and fashion show, to be Sept. 13 and 14 in the Columbia Club.

Ice Cream With Broiled Peaches

Place fruit in a shallow pan, cut side up and brush with melted butter. Broil until heated through and slightly browned. Top each half with a large scoop of vanilla ice cream and serve immediately plain or with raspberry sauce.

Send questions on gardening to Mrs. Smith, The Indianapolis Times, Indianapolis 9.

Ice cream with broiled peaches provides a unique taste treat. Scald and peel large freestone peaches, cut in halves and remove pits, or drain, large canned peach halves.

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