

Suitor Is Wise to Make 'Hit' with Family

BY DORIS BLAKE. (Copyright: 1939: News Syndicate Co., Inc.) Today we are pleased to give a few pointers to a man who loves a girl and wants to make a "hit" with her family. We wish more men realized the importance of this approach to a girl's heart. It is important, believe us, so important that we're going to speak pretty strongly about it.

"S" has written: "I'm quite handsome, and have a beautiful girl, but don't know how to make a hit with her family. Will you please advise?" That's all the encouragement we need, so here goes!

Boy meets girl. They fall in love. Then boy gets to know girl better. Girl gets to know boy better. The first attraction leads to personal confidences. Girl tells boy about her family, her background. Boy tells girl about his family, his background. What happens? Often, there are family obstacles in the way of a carefree romance. From then on it's a headache, this love business. But usually, too, the boy and girl will sigh blissfully and say, "Where there's a will there's a way." But it often proves to be more of a problem than they bargained for. If one of the two doesn't have a sensible head on his or her shoulders, love flies out of the window after a good scrap.

So, to help "S" avoid romance complications, we strongly advise him, who is the one seeking advice, to "get in" with the girl's family by making them like him via doing thoughtful little things for the mother, father, and brothers, and sisters, if any. We urge him to show them that he thinks the girl is pretty much of all right by treating her as tho she were something "special" in his life before them. He should keep in mind that, should he mistreat her, no matter how justified he should feel in being "miffed" at her attitude, he will have her entire family against him, should he give vent to his feelings.

In brief, he's got to prove himself to be the sort of man who is kind, thoughtful, considerate, ambitious, and very much of a gentleman at all times.

For Gift List: Gala Slippers for Lounging

BY RHEA SEEGER. Lounging slippers, even the cozy, comfortable bedroom slippers, are no longer anything to joke about or to sniff at when they arrive in a gift box. You can't beat the present collections for dash, glamor, design and decorative lure!

Boudoir affairs have the same flattering high heels of dancing slippers, the same or even lovelier materials. Sandals for lounging pajamas are equally feminine and colorful. Silver or gold kidskins are so handsome many recipients will wear them out of nights with party gowns.

In one outstanding collection you'll find five red satin mules trimmed with black lace over the instep; another pair of red fannel gone gala indeed with high heels, a Persian slipper outline and delicate silver laced edges. Gold kidskin mules jingle merrily with every move because of the tiny gold bells attached to the leather over the instep.

Beautiful striped moire also boasts high heels, the curved outline of the Persian slippers and the laced edges. Green satin, red satin, pastel shades and grand contrasts make the wedge sandal pajamas sandals effective and sometimes exotic.

Cross strap slippers with high heels come in plain shades of every imaginable color as well as subtle brocades, and some particularly stunning black models decorated with petit-point embroidery. Luscious velvet mules, with fluffy feathers, marabou, or lace, are obtainable in all colors and contrasts.

Smooth, luxurious suede makes other finds, especially attractive in jade green, ruby red, and blue. Low heels, medium and high heels offer a wide assortment.

Pullman slippers in a compact packet come in incredibly soft kidskins and less expensive affairs made of sturdy moires.

The Housewife

With holidays in the offing, when you'll be entertaining, more or less, you'll need a lot of trays. One of the best looking we've seen is a tray and table affair. Four legs fold neatly beneath it so when it is in the kitchen being filled with edibles and drinks it is just like a tray, but when you bring it into the living room you press a lever that makes the legs snap down and there is a small table, similar to a coffee or cocktail table. Neatest trick of the week.

Fashionable and Practical



Besides being smart looking, the two piece costume has the additional virtue of being practical. Its blouse and skirt may team up with other items in the wardrobe. Together they are a unified fashion. This pattern makes one that is pretty in either woolen or crepe, and it may be either tailored or dressy. The neckline may have a detachable collar or one of the dress material. It also may be made collarless. Down the front may be a zipper or buttons, and the sleeves also allow for choice, either long or short. The skirt is without plaits, but it is cut for wide flare.

Style No. 2548 is designed for sizes 12, 14, 16, 18, and 20. Size 16 requires 2 1/2 yards of 54 inch material for skirt and jacket, with 1/2 yard of contrasting, 1 1/2 yards of 39 inch for short sleeved jacket, and 2 yards for skirt.

Address orders for Clotilde patterns to Chicago Tribune, P. O. Box 537, Grand Central annex, NEW YORK CITY, including 10 cents in stamps or coin (coin preferred)—wrap it carefully! for each pattern ordered. IMPORTANT! Be sure to state clearly the number of the pattern and the size desired, and write your name and address plainly.

Like Ham? The Modern Kind Easy to Use

Wednesday's Menu BREAKFAST Sliced Oranges Oatmeal Streusel Coffee Cake Milk or Coffee LUNCH Eggs Baked in Potatoes with Tomato Sauce Sliced Apple and Onion Salad Butterscotch Pudding Milk or Tea DINNER Baked Ham with Pineapple and Raisin Sauce Candied Sweet Potatoes Cauliflower with Butter Crumb Topping Avocado Salad Roquefort French Dressing Cranberry Chiffon Pie Coffee

BY MARY MEADE. (Copyright: 1939: By The Chicago Tribune.) Modern, tender-cured, mild-flavored ham is the choice of most homemakers these days, because it is easy to cook and easy to eat. Some families still demand the older-fashioned, stronger-cured ham which takes more cooking and has a saltier, hammy flavor than the bland, super-tender hams. Both kinds of ham are available, together with intermediate types, so that each of us can have ham as he likes it.

"Country cured" and "southern" type hams still call for simmering in water to cover for several hours before baking with, perhaps, a change or two of water if the ham is extra salty. These hams aren't often found in city markets, because the demand is small.

The great majority of today's hams has been scientifically cured, and is not excessively salty. Therefore, there is no need for any soaking or parboiling. The ham goes to the oven as it is, placed fat side up on a rack in an open roasting pan. No cover is placed on the pan, and no water is added. A slow oven, 300 to 325 degrees, is used thruout the roasting period.

If the ham comes with the rind on, the rind may be removed, all but a "collar" around the shank, after several hours in the oven. Then the fat may be scored diagonally with a knife and the cooking may be completed with or without a glaze for the meat.

TIME FOR ROASTING HAM. If you have a meat thermometer, insert it in the ham before roasting, so that the bulb reaches the center of the largest muscle. When the thermometer reaches 170 degrees, the ham is done.

Without a meat thermometer, allow 25 minutes per pound for a whole ham, 30 minutes per pound for a half, unless one of the new, very tender

hams is used. These require less time, only 15 to 19 minutes to the pound. Instructions which come with these hams should be followed in cooking. Ninety per cent of the better quality hams marketed by leading packers cook in this shorter time.

GLAZES FOR HAM. About 45 minutes before the ham is to come from the oven, a glaze may be applied, if desired. Usually the fat is scored first, then the ham is brushed with the glaze.

According to CULBERTSON

(Copyright: 1939: By Elv Culbertson.) Whenever there are alternative methods of playing a hand it is vital to watch the fall of cards on the early rounds. Note today's hand: South, dealer. Both sides vulnerable. Match-point duplicate.

WEST EAST K J 10 A 7 6 J 7 6 3 9 Q J 8 6 5 4 2 A 9 3 K Q J 6 5 SOUTH Q 8 K Q 8 2 A K 10 9 10 7 4

The bidding: South 1 heart West Pass North 2 hearts East Pass Pass Pass As may be seen, East and West were pretty well shut out by the course the bidding took, despite the fact that their combined resources would have made a three club contract undefeatable, assuming that the position of the spade queen were guessed. However, East could not safely enter the auction over North's two hearts and West never was in position for a safe bid.

West was rather hard pressed for an opening lead. He might have chosen the diamond queen, but was afraid that this would go into something like the K-10-x in dummy and the ace in declarer's hand, hence decided to make the unorthodox lead of a low club from the ace. Personally, I do not approve such a lead except when the about-to-be dummy has shown strength, in which case a lead away from an ace may go thru a K-J and give the declarer a hard guess. The fact remains that the low club

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Strained honey makes an excellent glaze. So does currant jelly. Strained cranberry sauce, grape jelly, and apricot puree sweetened with sugar or honey also may be used.

Maple sirup or any fruit juice boiled to a thick sirup with sugar will do a beautiful job of glazing, too.

Some cooks baste ham during the last hour in the oven with fruit juice, cider, or wine. I don't think these basting liquids change the flavor of the meat itself, but they do flavor the drippings. Fruit or wine flavored sauce or gravy from ham drippings is delicious if the flavor isn't overdone.

Your Children May Not Know You Love Them

BY GLADYS HUNTINGTON BEVANS. (Copyright: 1939: News Syndicate Co., Inc.) You may think this is a rather silly question: Do your children know you love them? I don't mean the soft dependent little bundle that clings your neck with a warm arm and plants moist kisses on your cheek or chin—your baby; there's no danger of your being reserved with him or with your cozy little runabout son or daughter. It's your older children I'm thinking of, your boisterous, trying 9 or 11 year old, or your 'teen age son or daughter. Do they know you love them?

That question isn't a silly one, because there are many parents who work and plan for their children, who sacrifice, if you like to use the word, for them, who try to build their characters and who correct them, who still do not make those children aware that they love them and approve of them. As an example, I know a man who said to me, "I never got the idea that my father loved me until, when I was about 17, I was in an automobile accident. He was so strict and so reserved that he never showed any of his softer feelings, until then."

Children crave this knowledge, yet because we're reserved or busy criticizing them, or even because we think it may not be good for them, some of us let them go thru the years without being aware of our love for them and pleasure in them. Yet we don't adopt these tactics with other people we like. If you love your husband, you may

tell him so. It's no crime. In fact, it's considered rather nice to care for him. I don't believe any one would make fun of you. To let your children know that they are dear to you is not being sentimental or maudlin, or emotional, or unwholesome. It is merely being human and warm and alive to beauty of feeling.

For what more beautiful knowledge can the world possess for us than to know we are beloved by those whom we love and need in our turn?

Your Stars Today

By WYNN Tuesday, Dec. 5. Emotional side of our natures likely to be negatively stimulated in the morning today. Afternoon and evening hours much better; use them for solving problems and for dealing with the other sex or in social affairs.

Your Year Ahead. Your year ahead, till your next anniversary, improves from end of February. However, be wise with health, especially this month and January, and from August. Year O K for creative development. Dangers: Sept. 6-18, 1940.

Tomorrow. Yield not to self-doubt or self-pity; avoid the revenge motif. You can now get your 1940 individual interpretation for your own personal date plus the balance of this year. Every important period is indicated for you, according to the laws of astrology. Send 10 cents to Wynn, Tribune Astrologer, 288 Fifth Avenue, New York City. Write plainly your name, date of birth, and address.

Field Chorus Will Sing 'Messiah' Concert Today The Marshall Field & Co. Choral society will give its 13th annual "Messiah" concert at 9:30 a. m. today around the light well on the sixth floor of the State street store. The organization, composed of 250 employees, is directed by Edgar Nelson.

Numerology

By Evelyn Holmes December 5, 1939. A good day to do Christmas shopping. Get into the spirit. Those celebrating birthdays today may as well get ready for a year in which hard work will predominate. You are coming now to the serious building of a foundation on which to place your reputation and character in the years to come. This applies to those born on Dec. 5, 14, 23, and March 5, 13, 23.

INTERNATIONAL LIVE STOCK EXPOSITION 7 A. M. to 11 P. M.—THUR. Dec. 9 INTERNATIONAL AMPHITHEATER Champions of farm animal kingdom—Bunn meats show—National Show shears the contest—National 4-H Club contest—grain and hay show.

Beauty Is Poise and Good Manners, Says This Singer

BY ANTOINETTE DONNELLY. (Copyright: 1939: News Syndicate Co., Inc.) "Show me the woman who, you think represents true beauty," the famous tenor, Jan Peerce, offers, "and I'll show you the woman who is well-mannered, well-poised.

"No woman is truly beautiful," he claims, "if she lacks grace of manner, and knowledge of the what-to-do and what-not-to-do in the best circles. The gracious word adds more charm and true prettiness to a feminine face than does the proper amount of lipstick, rouge, and mascara. It isn't so much the lines that appear in a woman's facial makeup that give her the beauty that speaks grace," says Jan, "as it is the lines that come out of her mouth.

"True beauty represents more than good looks. It is, in actuality, the impression of niceness that one person makes upon another, and that impression is made mainly by the person's actions, facial appearances

becoming secondary. Actions are best polished to make a nice impression when they come from the heart to the heart. Manners are the laws of society which are made up so that others' feelings are not purposely hurt and that take into consideration the best move for one person to make in regard to the feelings of all others.

"Of all the women I have met, the only faces I remember are those which stood out because the people had charm, and because it was nice to be in their homes since they were masterful hostesses and knew how to make a person feel welcome. Bright makeup adds color to a face, but tact and consideration add warmth to a countenance.

My husband called me a BAD WIFE. Was he right? I'll let you decide. I'd helped him get ahead in life—helped him have a better home than either of us had ever known before. I bore him children. We were supremely happy—until a crisis came that threatened our home; our love. Everything we'd built up, held dear, was crumbling.

CHICAGO CITY OPERA LAST TWO WEEKS MANON—Tomorrow—Dosta, Kiepara, Czapliski, Beattie. Cond. Hasselmanns. TOSCA—Thurs.—Giannini, Tokatyan, Morelli. Cond. Canarutto. Board of Education Series. Prices: 83c, \$1.10, \$1.65, \$2.20. RIGOLETTO—Fri.—Reggiani, Mayer, Kiepara, Weende. Cond. Kopp. IL TROVATORE—Sat. at 2:00—Rethberg, Longene, Martinelli, Morelli. Cond. Weber. ROMEO AND JULIET—Sat. at 8:00—

ERLANGER Every Night 12:15 P.M. 8:30 P.M. MATINEE TOMORROW AT 2:30 POSITIVELY LAST 2 WEEKS! EDWARD EVERETT HORTON ON THE STAGE IN "SPRINGTIME FOR HENRY" EVER: 50c to \$2.50. SAT. MAT.: 50c to \$2.00. WEED. MAT.: 50c to \$1.50, plus tax. AUDITORIUM THEATRE Wed., Dec. 13 8:30 P. M. Boston Symphony Orchestra SERGE KOUSSEVITZKY, Cond. The Musical Event of the Season

AUDITORIUM Last 7 Times WILLIAM VICTOR GAXTON MOORE SOPHIE TUCKER IN THE BIG N. Y. MUSICAL HIT "LEAVE IT TO ME" Music and Lyrics by COLE PORTER Pop. Mat. Tomorrow, 55c to \$2.20

HARRIS 2 Last Weeks —TONIGHT 8:30—8:30 P.M. TOMORROW LAURETTE TAYLOR REED "OUTWARD BOUND" Music by HECTOR FARLEY Lyrics by DIANA BARRYMORE 2nd Floor American Theater Society Nights \$1.10-\$2.75 Wed. Mats. \$1.10-\$2.30

SELWYN Mats. Wed. TONIGHT at 8:30 and Sat. Popular Matinee Tomorrow In Person JOHN BARRYMORE "MY DEAR CHILDREN"

TRUE STORY January ON SALE NOW ALSO READ IN THIS SAME ISSUE THESE THROBING HUMAN DOCUMENTS "CRIMSON CO-ED" "WORTHY OF A WOMAN" "I WAS A GIRL IN A BUND LOVE CAMP" "SHE PLAYED MY GAME" "I DIDN'T KNOW WHAT LOVE WAS ALL ABOUT"