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TUESDAY, JULY 6, 1937.

## Loads of Film Fun Ahead for Sally's Guests

But Hurry! Letters Must Be In by Thursday.

BY SALLY JOY BROWN.  
Activities of the Sally Joy Brown department are sponsored by Tribune Charities.

In addition to all the other crazy things that go on in "A Day at the Races" there's the funniest steeplechase you ever saw! After watching the three Marxes playing doctor you think you just can't laugh any more, but Harpo, Chico, and Groucho just go on and on.

One hundred boys and girls will have an opportunity to see this picture with me at United Artists' theater next week. On Thursday, July 15, fifty boys and the same number of girls will film the cool big theater and see one of the best comedies of the season.

If you think you'd like to be one of this group, better write me a letter about it, because I'm going to select my guests from among the youngsters who write and tell me why they'd enjoy such a party.

Just write and tell me in your own words why you want to come to this party, and be sure to give me your full name, address and age. Don't just sign your letter "Mary" or put your address on the envelope only. Each child must write his own letter—requests from parents will not be considered. If you plan on writing your letter better hurry, because Thursday—day after tomorrow—is the deadline, and all letters will be read and judged on that day.

The mail has been pouring in, but you still have a chance to have your letter considered if you'll get busy on it right away and mail it to Sally Joy Brown, THE CHICAGO TRIBUNE, Chicago.

### Kiwanis Luncheon.

Walter B. Sadler will speak on "How Our Glasses Are Made" at a luncheon meeting of the Logan Square Kiwanis club at 12:15 o'clock today at the Terminal restaurant, 2529 North Kedzie boulevard.

## CHAS. A. STEVENS & CO.

STATE STREET CHICAGO

4.95

Were 6.75 to 8.75

5.95

Were 7.75 to 9.75

SHOE BOX SALE

FURTHER SWEEPING REDUCTIONS!

IN THE 4.95 GROUP, gebardine, calf, bucko, patent leather. They're in black, brown, grey or blue. Included an exciting group of high-color suedes and some whites. Broken sizes!

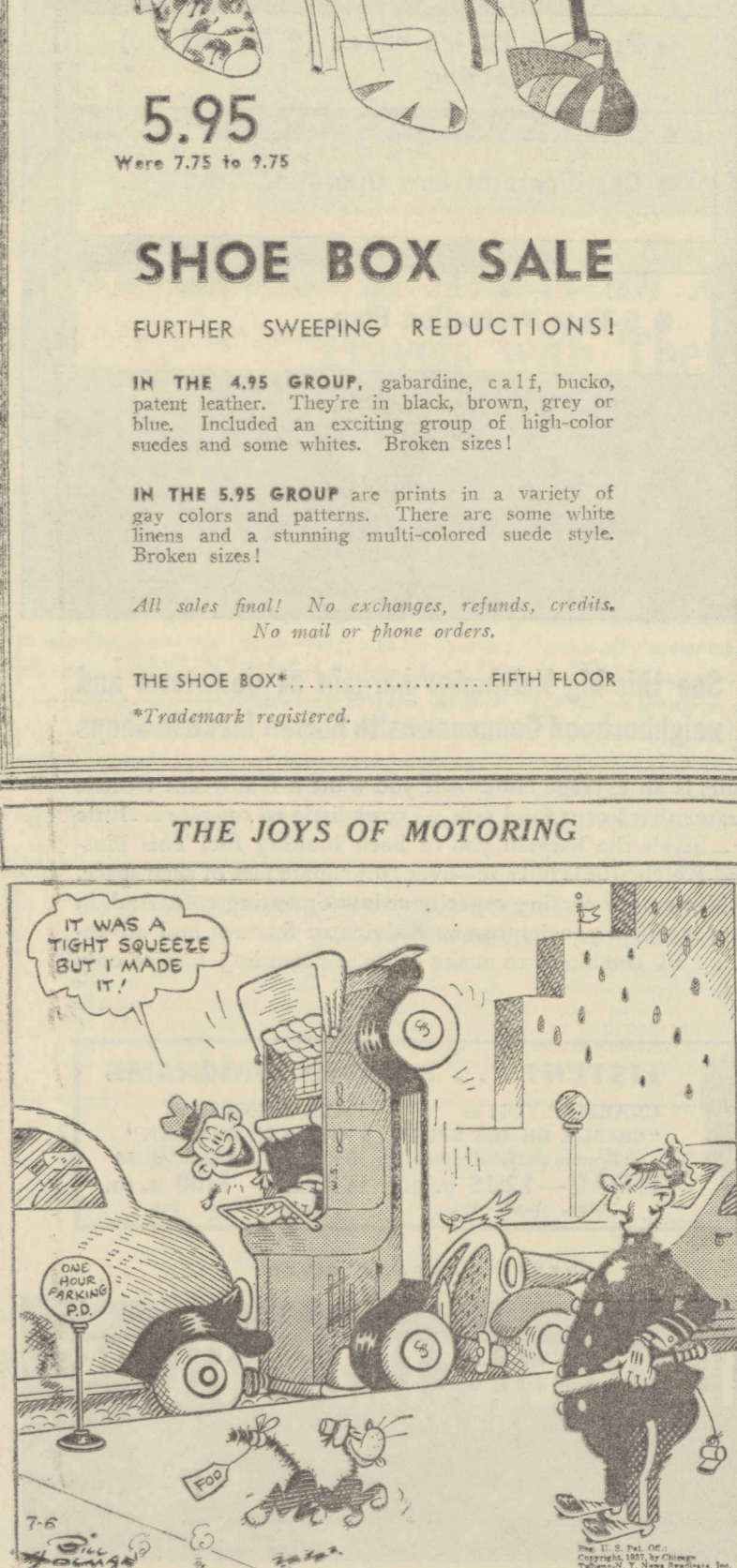
IN THE 5.95 GROUP are prints in a variety of gay colors and patterns. There are some white linens and a stunning multi-colored suede style. Broken sizes!

All sales final! No exchanges, refunds, credits. No mail or phone orders.

THE SHOE BOX...FIFTH FLOOR

\*Trademark registered.

## THE JOYS OF MOTORING



## Culbertson's "Gold Book of Bidding and Play"

VALUE OF GRAND SLAM NOT VULNERABLE OR VULNERABLE. (Copyright, 1937, by Ely Culbertson.)

If on the rubber game I bid a grand slam and am defeated by one trick, by losing a finesse, my loss is the value of a small slam vulnerable plus 100 points (for an undoubted under-trick), making a total of 1,530 points. Had my finesse succeeded I would have scored 2,210 points, or 680 points extra. In other words, I have risked 1,530 points to gain 680 points, where the blind finesse offered but an equal chance to win; very foolish odds indeed. Furthermore, a number of end plays such as a throw-in play, where a trick is given up in order to gain an extra trick, will not be available at a grand slam bid. Therefore, justifiable odds for a grand slam must be better than 2 to 1.

A grand slam should be bid when two winners are definitely certain and when the thirteenth winner will fail to materialize only in case of a bad break. This rule is the same, vulnerable or not vulnerable.

North: A Q 10 6 4 A K J 3 2 K 3 2

South: K 7 5 4 6 3 2 A K 9 8 A Q 5

A seven spade contract is justified with these hands, since the contract can be made unless one opponent holds four trumps. The odds against this are greater than 2 to 1.

TODAY'S HAND.

West, dealer.

North-South vulnerable.

NORTH

A 10 9 4 5 A 10 8 5 10 6 3 2 9 8

WEST

A 4 5 3 2 K 7 6 5 4 3 2 A 9 4 2 7 8

EAST

K 7 6 5 4 3 2 A 10 5 4 3 2

SOUTH

A Q 8 6 K Q J 9 K Q 7 K Q 6 2

The bidding:

West North East South

Pass Pass 1 club Pass

1 diamond Pass Pass

2 no tr'p Pass 3 no tr'p

Pass Pass Pass

South's delayed one no trump was

largely predicated on East's sudden cessation of bidding: His three no trump bid after North's raise was further influenced by the fact that West had taken no action over the one no trump.

West opened his highest club. Since East had only one outside entry he decided that the best defense lay in the diamond suit. Therefore he put up his club ace and returned the diamond eight. If South had slipped at this point the contract would have been doomed. Had he played the diamond queen West merely would have signaled with the nine spot. Later, when East took the lead with the spade king, another diamond through declarer would permit West to run his suit.

From the bidding South concluded that the diamond ace certainly was on his left and, that being so, nothing could be lost by ducking. He therefore played the seven and, by doing so, took all the wind out of the defenders' sails. West won with the jack, but could make no return that would defeat the contract. For lack of a better play, and hoping against hope that he might get on lead again, he returned the ace and another diamond. Declarer won and successfully finessed against the heart king, then made spade leads up to dummy in order to keep West off lead. The defenders had to be content with one club, two diamonds, and the spade king.

TODAY'S QUESTION.

Question: Dealer opened the bidding with one heart. Should second hand put in a bid with the following?

A Q 9 7 6 4 3 2 K J 7 6 2 A J 3.

Answer: No. Second hand should pass, whether vulnerable or not vulnerable.

Tomorrow's Hand

South, dealer.

Neither hand vulnerable.

NORTH

K 10 5 A 8 6 2 A K Q 8 8 7 5

WEST

A 8 8 7 5 K Q J 10 9 A J 7 6 3 K 3 2

EAST

A 6 3 2 K 7 5 4 9 4 A Q 9 6

SOUTH

A Q J 7 4 3 A 10 5 2 3 10 4

Mr. Culbertson will discuss this hand in tomorrow's article.

JO-JOTTE POINTER.

"My opponent dealt and I took hearts, the turned trump. After the draw he announced a twenty and, when asked how high, stated 'To the ten.' Mine (in trumps) was higher, so I scored it. How should I play the hand? The turned trump was the ace of hearts, the information card was the ten of diamonds, and the lead was the king of diamonds. My hand was A K A K J 10 9 A 7 9 7."

Your opponent must have A 10 9 8 for his twenty. Therefore, take the first trick with the ace of diamonds and lead out your three trumps. Then lead the nine of clubs and let your opponent lead the spades to your

CHAS. A. STEVENS & CO.

STATE STREET CHICAGO

12.95

PRINTED SEERSUCKER

WITH BOLERO

JACKET, IT'S A

HOT-WEATHER

PRIZE!

The sleeveless dress you want for sunny days! It's a smart town-cotton and you know how divinely seersucker washes. Blue, wine or brown with white. 12-18.

See our interesting group of sports things, drastically reduced!

SPORTS SHOP...THIRD FLOOR

COTTON CORNER...4TH FLOOR

3.95

WHITE

PIQUE

SUN-BACK DRESS WITH

CLEVER PRINTED BOLERO!

The slim little dress goes in for active sun-tanning. With the bolero, it's dressed up enough for any summer occasion. 12 to 20.

THERMOMETERS ARE BLESSINGS in the Kitchen

They Help to Regulate Good Cookery.

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Thermometers Are Blessings in the Kitchen

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Tomorrow's Menu

BREAKFAST

Cantaloupe Wedges

Prepared Cereal

Goldenrod Eggs on Toast

Coffee Milk

LUNCH

Welsh Rabbit on Rusks

Bacon Strips

Mixed Fruit Salad

Lemonade

DINNER

Cold Ham Mousse with

Horseradish Sauce

Shoestring Potatoes

Buttered Green Beans

Sliced Tomatoes and Cucumbers

Rolls

Strawberry Layer Cake

Coffee

BY MARY MEADE.

(Copyright, 1937, by The Chicago Tribune.)

The influence of the thermometer on human behavior would make a good research problem title for some serious minded student. To any such cheerfully surrender the idea.

There are dozens of tangents to the problem. Consider the Sunday school picnic which have either been held or not held, according to the dictum of the thermometer. Consider the effect of the thermometer's ups and downs upon the sale of white shoes and bathing suits. Consider, for instance, Elmer Glump, who awoke in fine fettle one morning, but made the mistake of looking at the thermometer, which registered 99. Elmer promptly died of heat prostration.

But it's the influence of the thermometer upon the behavior of foods which is, at present, most interesting to me. Consider the batches of candy ruined every day just because no thermometer was present to gauge the cooking time. Consider the too-brown and hard doughnuts, a result of guesswork in deep fat frying.

Then there are cakes and cookies scorched by unregulated ovens, roasted under or overdone for want of a cooking guide.

A set of cooking thermometers should be considered requisite to every kitchen. If there's no oven regulator, a small oven thermometer which can be set upon the baking shelf is almost a necessity. Be sure, when buying one, that it is instantly and easily readable, for if it isn't, the oven door will be open long enough to cause a perceptible drop in the mercury, and consequent inaccurate reading.

Besides the oven heat regulator, every kitchen needs a thermometer for candies, frostings, and jellies, one for deep fat frying, and another which records the internal temperatures of meat. The meat thermometer is inserted in a knife-cut slit in a roast or fowl, and will report accurately the inner state of doneness. Only by the thermometer test may one judge absolutely whether a roast is rare, medium or well done.

Most standard recipes specify the proper temperatures to which various foods should be cooked, but it is helpful to have at hand charts for various types of cookery to be used as a guide. These charts might be clipped and kept in some accessible kitchen drawer.

TEMPERATURES FOR COOKING CANDIES

Type of candy— Temperature. Cold water test.

Fudge, pencil, opera creams...234 or 236 degrees Soft ball

Butterscotch...290 to 300 degrees Crack

Brittles...300 to 310 degrees Hard crack

TEMPERATURES FOR DEEP FAT FRYING

Food— Temperature. Time.

Croquettes...390 degrees 1 minute

[Cooked mixtures]

Doughnuts...375 degrees 3-5 minutes

Fritters...380 to 375 degrees 3-5 minutes

[Uncooked mixtures]

Veal...165 degrees 300-325 degrees

Ham...170 degrees 300-325 degrees

Beef, rare...140 degrees 300-350 degrees

Beef, medium...160 degrees 300-350 degrees

Beef, well done...180 degrees 300-350 degrees

Lamb, slightly rare...175 degrees 300-350 degrees

Lamb, medium...180 degrees 300-350 degrees

Lamb, well done...190 degrees 300-350 degrees

Veal, rare...140 degrees 300-350 degrees

Veal, medium...160 degrees 300-350 degrees

Veal, well done...180 degrees 300-350 degrees

Potatoes...350 to 400 degrees 5 minutes

Fish...375 degrees 3-5 minutes

TEMPERATURES FOR MEAT

Meat— Internal temp. Oven temp.

Fresh pork...185 degrees 300-350 degrees

Lamb, well done...182 degrees 300-350 degrees

Lamb, slightly rare...175 degrees 300-350 degrees

Beef, well done...180 degrees 300-350 degrees

Beef, medium...160 degrees 300-350 degrees

Beef, rare...140 degrees 300-350 degrees

Ham...170 degrees 300-325 degrees

Veal...165 degrees 300-325 degrees

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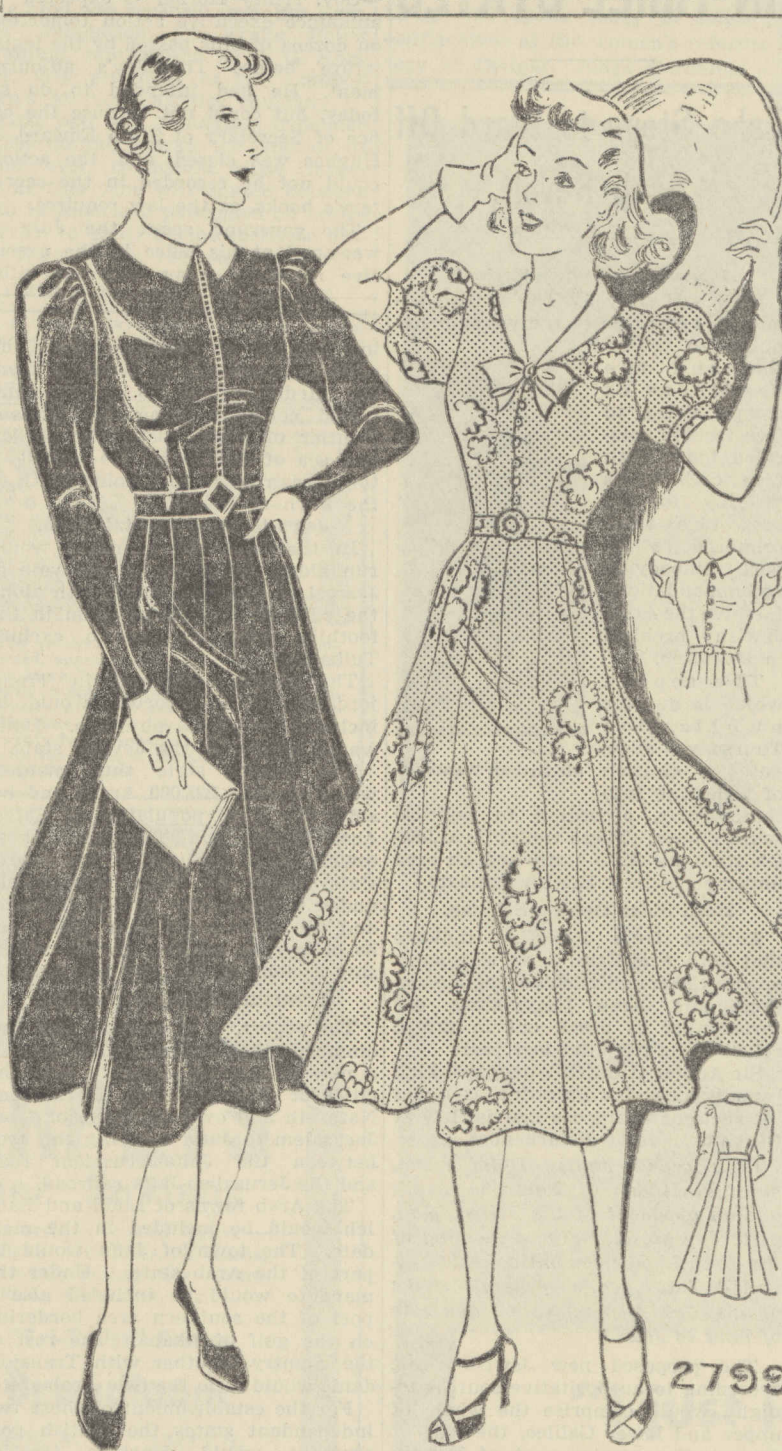
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## The Full-Skirted Silhouette



JUNIOR GIRL'S DRESS.

Junior silhouettes, that is, those requiring size 11 to 19, are ideal foundations for the full-skirted fashion. Slenderly molded bustlines and indicated waists top skirts that swing into infinity from a carefully fitted hipline. That's the picture, and that's the way you will appear in the summer model presented today. This pattern takes beautifully to cottons, linens, tub silks and sheers.

The version at the left, with the tailored collar and zippered front, is perfect for business and the more austere moments of a busy day. The model at the right will take you to many an afternoon event and informal date with your best friend. It has a V neckline with a narrow collar and port bow. Instead of a zipper it takes the more feminine note of buttons in a prim row down the front of the bodice.

Prints and plain shades are equally effective for this model, although plain dark colors are best for business. But for parties you may be as gay as you please. The sketch shows how a large print makes up. Effectively, don't you think so?

Style No. 2799 is designed for sizes 11, 13, 15, 17, and 19 years. Size 15 requires 4 1/2 yards of 39 inch material, with 3/4 yard of 39 inch contrasting.

### Order Blank for Clotilde Pattern

CLOTILDE PATTERN

CHICAGO TRIBUNE, P. O. BOX 537, Grand Central Station, NEW YORK CITY

Enclosed find..... Please send me the Clotilde Pattern listed below:

Pattern No. 2799. Size.....

Write plainly, giving size of pattern desired. Include 10 cents in stamps or coin (coin preferred; wrap it carefully).

Name.....

Number and street.....

City.....

State.....

Fondant.....238 or 240 degrees Soft ball

Caramels.....246 or 248 degrees Firm ball

Taffies.....265 to 270 degrees Hard ball

Butterscotch...290 to 300 degrees Crack

Brittles...300 to 310 degrees Hard crack

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