

When Los Senderos ride the county ranch trails on Sunday mornings, the rocking horse set usually doesn't get in on the fun, but when Mrs. Henry G. Fenton was hostess Sunday to the equestrian group at her Bandy Canyon ranch in San Pasqual, those of us who have not cinched an Eileen Jackson saddle since childhood, and those who never had, were invited to join the caballeros for lunch:

By EILEEN JACKSON

George C. Jessop, Mrs. Ralph Garrett Jr., (Frances Hervey), who has arrived from Corpus Christi, Tex., Mr. and Mrs. Edgar Grubler, Miss Martha Belford, Mr. and Mrs. Harold Starkey Jr., Mr. and Mrs. Peter Peckham, Mr. and Mrs. Stanley Wincote, Mr. and Mrs. Peter Burnham, Mr. and Mrs. George C. Jessop Jr. and Rev. and Mrs. Harold Robinson.

Corletts Honored

Lt. Gen. Leo D. Hermle, USMC, ret., and Mrs. Hermle entertained at luncheon Sunday for Maj. Gen. Charles Corlett, USA, ret., and Mrs. Corlett of Espanola, N.M., who are house guests of Mr. and Mrs. W. U. Sanderson.

Travelers Return

Mr. and Mrs. Edmund Taber Price, who have been traveling in Europe for several months, disembarked in New York City yesterday. They will cast an absentee ballot in the presidential election which allows them to arrive here as late as Nov. 15. Rear Adm. Wilder D. Baker, USN, ret., and Mrs. Baker, who have been traveling with them in Europe, will arrive in New York City Nov. 5. Mrs. Baker will remain in the East, visiting friends in Washington, D.C., and New York until early December. She and Adm. Baker will see their son, Wilder D. Baker Jr., at Yale before Adm. Baker precedes Mrs. Baker to the coast.

Post-Operations

Social San Diego is still talking about the opera—even the men, who in general could live without it. John Fox offered what he considered a constructive criticism after the first act of La Boheme which we passed on to Dorothy Kirsten in the star's dressing room back stage. John sees no reason, since 99 percent of the opera-goers here speak only English, why Italian and German opera can't be translated into the English language. Miss Kirsten appreciated his point but had the artist's viewpoint on the subject.

The lyric soprano looks offstage, as has been said before, something like the late Grace Moore, who found Miss Kirsten singing for radio and started her training for the Metropolitan. Miss Kirsten, who made her debut as Musetta in La Boheme with the Chicago Opera Company and who first took the role of Mimi in San Francisco in 1945, told us San Diego was the end of a heavy California schedule for her. She was packed Monday night ready to leave at midnight for San Antonio where she will visit her husband, Dr. Eugene R. Chapman, for a week before going to New York to prepare for her debut at the Metropolitan in La Tosca.

BEAUTY AT OPERA John Fox may be right about the preponderance of English-speaking opera fans at the Russ that night but we were surrounded by some of the most decorative women at the theater who spoke only Spanish—at least at the opera. Apparently we were in back of the contingent of 40 opera enthusiasts who had motored from Escondido and Tijuana for the occasion. We have rarely seen a group of women more beautiful. Their gowns were as important as their jewels.

In back of us sat another eye-catching beauty—such teenagers as the Albrecht twins, Ann Evenson, and Jane Trevor—who spent their time between acts doing what some of the rest of us might have profited by—reading the libretto. The "white tie" boys looked so handsome we think we should encourage the rest of the dinner jacket set to go back to the full dress formality of their more fastidious fathers. Among those who were winsomely white-tied were Legler Benbough, Dr. Thomas H. Lambert, Thomas Robertson, James D. Forward Jr. and Richard McCune.

Two of the most stunning opera coats at the theater were not in the ermine and silver-blue tradition. Mrs. Clarence Moore's long white imported silk coat with a tuxedo collar of black velvet was strikingly beautiful. Miss Helen Abel's long Persian purple taffeta coat lined in fuchsia and worn over matching purple was cut by Philip Hulitar (it is the only copy of the original which won first prize in the New York Times Press Fashion Exhibition a few seasons ago and which is now owned by the New York Art Museum).

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Children Like IT'S PURE ORANGE FLAVOR! Tablets 1/2 Adult Dose (No need to break them) Approved by thousands of Doctors ST. JOSEPH ASPIRIN FOR CHILDREN

HOW TO BE A GOOD PARTY GIVER

Buffet Service Eases Task Of Serving Many Guests

By CAROLYN COGGINS (Condensed from "Successful Entertaining at Home.")

To manage a buffet service smoothly requires as much know-how as directing traffic on a busy street.

Although large dining rooms and servants seem to have gone out at the same time, clever people need not give up entertaining as many friends as they like. Buffet service is here to stay.

A beautifully laid buffet is so attractive everyone enjoys seeing it. The food makes a much more dramatic picture than it can possibly make when served in separate courses at the table.

Almost any event where food is served can be done in this style. Holiday dinners when the family is together and everyone wants to see the turkey carved are perhaps more cozy at the dining table, but even they can be handled beautifully buffet style.

One outstanding advantage of the buffet party—it gives guests something to do. Parties can't help being successful when guests keep moving around, talking to more people than ordinarily.

At a thoughtfully arranged buffet service, the food guests have selected is carried to tables set up throughout the living room, patio or porch. Seated at these, guests can eat in comfort. If necessary, they bring their plates back to leave on a serving table, after which they select their dessert.

Another Way The alternative to this plan is to have someone serve the seated guests their dessert, clearing away the main course dishes at the same time. Simplicity of menu keynotes the successful buffet. But in your desire for a minimum number of dishes, don't make a main dish that is such a mixture no one can recognize it.

Serve food which will stay together sufficiently to be eaten with a fork or spoon. It should be filling, and should not require forceful cutting, unless your guests are to help themselves and

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then be seated at set-up tables or in the dining room. The food, silver and napkins should be arranged so they can be picked up in the order they are needed. A friend of mine uses this plan when serving a large crowd.

How to Arrange Kay sets her buffet service twin style, placing a stack of plates at each end of the table beside hot casseroles, each holding the same food, over candle warmers.

Guests move toward the center, helping themselves to other foods. Salad is beyond the hot food to take now or return for. Napkins and pairs to knives and forks are the last things collected as the guests leave with full plates to find their seats in the living room. They return for dessert, while coffee is served to them.

Also adapted to the large crowd is the service of coffee and dessert from a separate table, either in the same room or an adjoining one. This prevents having to clear the main buffet away to make room for the beverage and dessert.

Equipment which keeps food hot is the answer to a hostess' prayer. Perhaps your own home holds some you can use for buffet service—an electric roaster, good-looking double boiler, or electric hot plates. The new hot-plate trays made of radiant heat glass are especially handy to hold

coffee makers on the buffet table. Candle warmers—new to most Americans—have been used to keep plates or foods hot in other countries for years. The Swiss decorated china ones are low and oblong to accommodate a platter, two casseroles, or two stacks of plates. Two fat sootless candles do the warming job.

Single copper and wrought iron candle-warmers are smart and functional. Remember the candle flame needs protection from the wind. Among the more lavish buffet equipment is the electric server which holds two or three casseroles at serving heat. They're high-brow and beautiful affairs, and just as useful as they are costly.

The "buffeteer"—a four-way serving aid—includes a chafing dish, hot water pan, enormous earthenware pot for soup, and a flat crepes suzette pan. Even in close quarters, a hostess can find a way to use and store extra tables and stools.

Combination Plan Snack stools are among the marvels of the day. The little square tables stack magically to form a single table, come apart to serve as snack space or strong extra seats.

Buffet service can be managed handsomely along with seated service. This method cuts down traffic and works beautifully with

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Smooth It Out If cooked white frosting starts to get sugary there's no need to despair—just beat in a few drops of lemon juice gradually until the frosting becomes smooth again.

COSTUME PARTY SET TOMORROW

A Halloween costume buffet-dinner dance and card party will be co-sponsored by Ja Hara San and the 99, Nomads of Avruddaka, and Al Sahil Temple 62, Dramatic Order of the Knights of Khorassen, tomorrow evening in Colonial Hall, 4567 30th St.

Proceeds of the party will be used for the organizational work on a program for exceptional children, annual charity project of the D.O.K.K.

Mrs. Ed Baecht and Mrs. Elmer Gibbs, co-chairman for the card party, ask players to bring their

own cards. Ovid Madison and Mrs. Perry Condit are general chairman and Mrs. Ed Baecht and Oliver Day are taking reservations. Tickets may be purchased from members of the two organizations or at the door.

Cards, Dancing

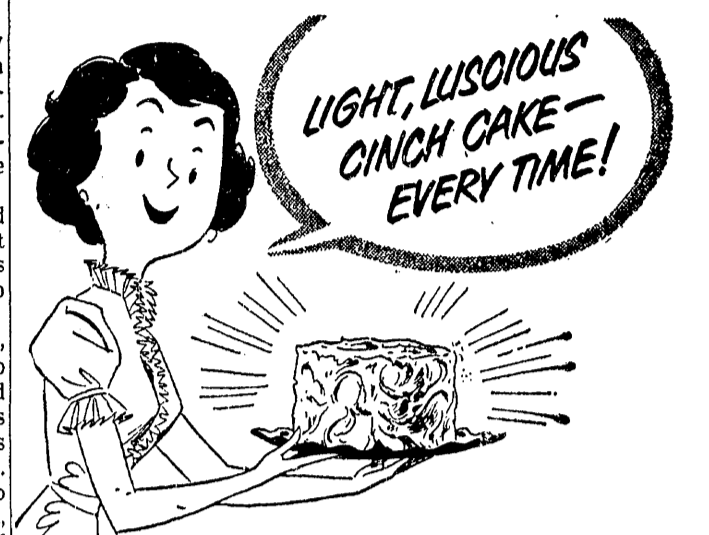
Lambda Omicron Chapter of Beta Sigma Phi will celebrate Halloween with an evening party of cards and dancing Saturday at 8 in Eagles Hall, 743 Emerald St., Pacific Beach. Guests will be invited.

Sorority Unit Plans Party

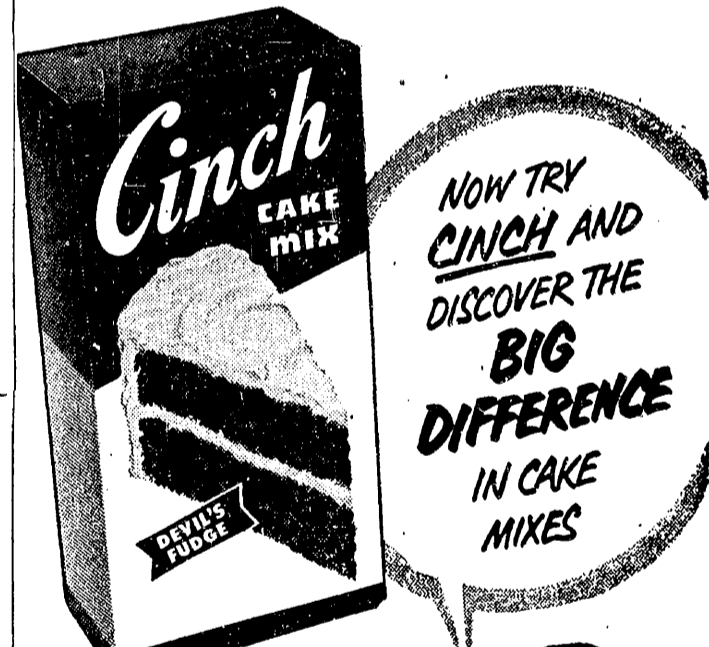
Phi Lambda Epsilon Sorority will have a Halloween party tomorrow evening in the home of Mrs. Barney Russell, 5051 Fir St. Mrs. Russell is chairman and will be assisted by Mmes. Carl Hester, Art Leitch, Ralph Scharfenberg and Clark Stacey.

A short business meeting conducted by Mrs. Dan Matthews will precede Halloween games and refreshments.

Lamp bases last longer if they are waxed.



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—because Cinch is 100% completely prepared with all finest ingredients, super-blended by experts to a rich, creamy mix and accurately pre-beaten the equivalent of 700 strokes.

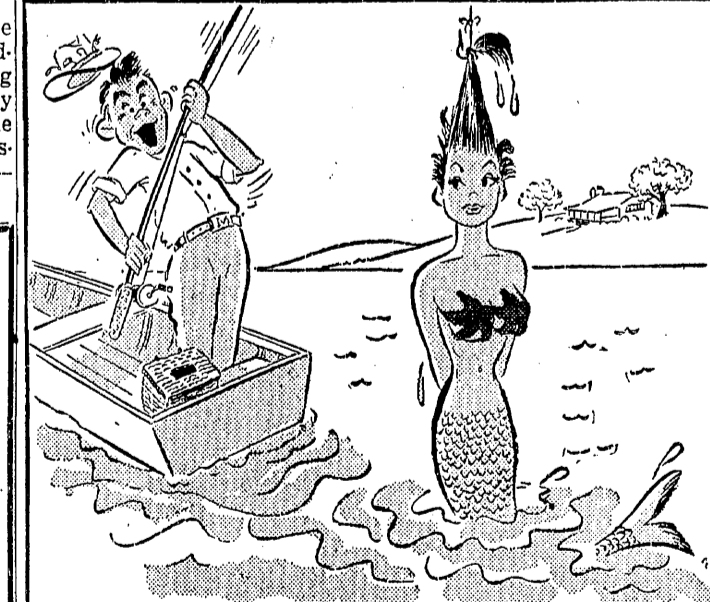
Amazing! Takes only one minute for perfect cakes! It's true! Cinch guarantees the most delicious cake mix you ever made! Absolutely nothing to do but add water, stir lightly and bake.

POINTS FOR PARENTS By EDYTH THOMAS WALLACE

Not This 10-29 This 100 The Right and Wrong Systems

Mother: "It doesn't do any good for me to try and make the children sit up straight and eat slowly when their father sets them such a terrible example." Son: "Daddy leans way over his plate when he eats." Mother: "We all have some bad habits and if you're smart you'll imitate our good, not our bad ones."

Pre-Ghost Party Acacia Camp, Royal Neighbors of America, will hold a "Pre-Ghost" luncheon, card party and bazaar tomorrow in La Mesa Women's Clubhouse. A turkey shortcake will be served from noon on and cards will be played in the afternoon. Many items of fancy work are to be on display.



Everybody Loves a SURPRISE! And what a surprise! Inside each Hostess Cup Cake a creamy-rich filling, whipped lighter than a cloud! And rich, dark, chocolate cake, topped with smooth chocolate icing. That's why Hostess Creamed-Filled Cup Cakes make such a hit. Get them fresh—wrapped in cellophane—on your grocer's counter today!

Continental Baking Company, Inc. HOSTESS CREAMED FILLED CUP CAKES

It's a Boy

Mrs. Albert A. Frost will leave Friday for San Francisco to meet her grandson who was born to Dr. and Mrs. Clarence M. Tinsley at noon Monday. Mrs. Tinsley, the former Miss Helen Frost of San Diego, and Dr. Tinsley make their home at Park Merced, San Francisco.

The baby, as yet unnamed, is the grandson of Mr. and Mrs. Frost of this city and Mr. and Mrs. Clarence M. Tinsley, of Palo Alto.

Over Coffee

Over Danish rolls and coffee, chairmen who worked for the success—and it was a success—of the recent Junior League rummage sale will read their "post-mortem" reports today. The coffee hour will be held at 10 a.m. at the home of the rummage sale chairman, Mrs. W. W. Crawford Jr.

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Rehearsal supper guests will be the betrothed couple, Mr. and Mrs. Edgar Hervey, Mr. and Mrs.

NO TRICK TO THIS TREAT EVERY KERNEL POPPS FOR YOUR MONEY BACK JUST FOLLOW THE DIRECTIONS ON CAN JOLLY TIME POP CORN

SECRETS OF CHARM

Training Will Put Lilt in Your Voice

By JOHN ROBERT POWERS

You can't have a lilt in your voice and a nasal twang at the same time, but there's no doubt as to which is more appealing. Most women who sound like hillbilly singers are entirely unaware of the fault because their ears have become deadened to the discord.

You can easily discover whether your voice is charming or uncharming, and here's how:

NASAL TWANG? Take a deep breath through your mouth. Pinch your nostrils together between your thumb and forefinger and speak the following sentences, listening closely to your voice: "The little boy ate a bit of bread." "Did you hear father speak?"

Now, release your nostrils, take another breath and repeat the sentences just as you normally speak.

If your tone sounded the same with your nose pinched as it did when it was unpinched, chalk up one for your charm. You're free of any nasal twang. But if there was a noticeable change of tone between the open and closed-nose sounds, take action—you are guilty of offensive nasal sounds when you talk. The sooner you get rid of them, the sooner you can up-date your charm.

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