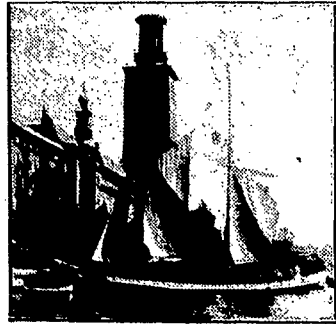


# BIGGEST EXHIBITION OF ARCHITECTURE AND ALLIED ARTS TO OPEN AT GRAND CENTRAL PALACE, NEW YORK, APRIL 18



Sweden sends an official exhibit of its contemporary architecture including the works of many distinguished designers. Photo shows the famous Stockholm Town Hall designed by Ragnar Ostberg.

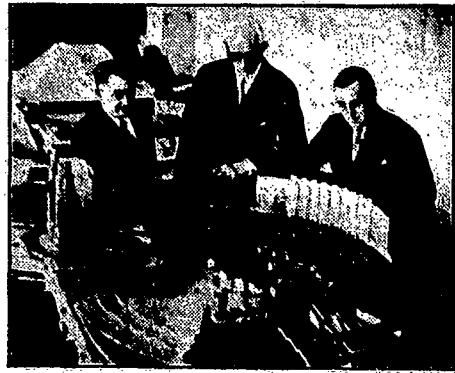
**SKYSCRAPERS**, homes, decorative paintings, gardens, sculpture, crafts work of all kinds, interior decorations, building equipment and furniture will be among the exhibits shown at the Architectural and Allied Arts Exposition to be held at Grand Central Palace, April 18 to 25 under the auspices of the Architectural League of New York and the American Institute of Architects. Artists from all parts of the country and from many foreign countries are sending exhibits to make this the most comprehensive show of its kind ever held. Among the foreign exhibits are the Swedish and Mexican governments.



Colonial residence designed by William C. Halbert, Jr. New Rochelle architect, for Mr. W. A. Payne of Larchmont, N. Y. is included among the exhibits of domestic architecture.



C. Paul Jennewein, Larchmont sculptor, puts the finishing touches on the 14-foot figure of Zeus for the Architectural League exhibition opening April 18. This sculpture decorated with brilliant red and gold, the central figure for the poly-chromed sculpture group for the Philadelphia Museum, is the final model ready for execution in terra cotta.



Raymond M. Hood, Harvey Wiley Corbett and Ralph T. Walker, distinguished New York architects, members of the architectural committee for the Chicago World's Fair, examine the former's model of Science group for the Fair which will be exhibited at the Architectural and Allied Arts Exposition in full color.



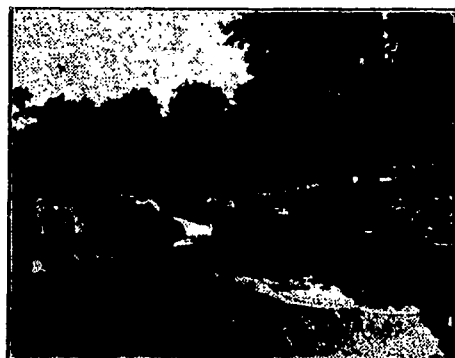
"Lyric Love," a sculpture by John Gregory

The exposition is the fourth biennial event of its kind. The celebration this year of the Architectural League's fiftieth anniversary adds to the significance of the occasion.

Opening to the public Saturday evening, April 18th, following the invitational private view held that afternoon, the exposition will be open every day, including Sunday, from April 19th to 25th from 1:30 to 10:30 p.m.



Pattern is the keynote of the modern mural decorations in the exhibition. Photo shows "The Huckleberry Frolic," detail from one of three panels being painted by Suzanne Miller for the Jamaica High School at Jamaica, L. I.



With a series of picturesque views and a miniature model, Ruth Dean, landscape architect, will exhibit the garden she designed for the Englewood, N. J. home of Mr. and Mrs. Dwight W. Morrow. The slope of the hillside required the use of retaining walls which divide the garden into terraces.



On the walls of the old Cortez Palace in Mexico, Diego Rivera has portrayed the story of the Spanish Conquest. These frescoes, former Ambassador Dwight W. Morrow's parting gift to the Mexican people, just completed by the distinguished artist will be exhibited here for the first time as part of the large official Mexican exhibit being assembled by Frances Flynn Paine for the exposition.

Among the large and colorful panels is one showing the Indians at work constructing a building under the supervision of the monks (as shown in the detail illustrated) while the Spaniards by produce and miscellaneous wares from the Indians in the market place.



## A MAY DAY PARTY

MAY was Chaucer's favorite month, and ever since he wrote in the quaint English of his time: "For may wol have no slorgardie anight." English poets have been singing the joy and inspiration of this gay spring month. Shakespeare wrote: "As full of spirit as the month of May." George Wither sang: "Be she fairer than the day Or the flowery meads in May." and Milton mentions "the clouds that shed May flowers."

Emerson wrote in more modern times: "What potent blood hath modest May!" and Helen Hunt Jackson praised the month in the lines: "The voice of one who goes before, to make The paths of June more beautiful, is thine Sweet May!" Later still, Louise Chandler Moulton extolled the month as a good one for an idyllic trip: "I hid me off to Arcady— The month it was the month of May. And all along the pleasant way, The morning birds were mad with glee."

And all the flowers sprang up to see As I went on to Arcady." Bliss Carman evidently shared this opinion that May is a good month for a blissful hike, when he wrote: "Here's to the day when it is May And care as light as a feather. When your little shoes and my big boots Go tramping over the heather."

### Let's Plan A Party

With all this poetic enthusiasm for May, and much more that there is no space to quote, let's give a party during this month when many flowers peep out, the sap runs in the trees, and you suddenly remember some of the exact feelings you had when you were a little girl or boy. Of course a Queen of the May party is the thing if you were the former, and it's equally pleasant if you were the latter, providing you enjoyed the Queen's approval, so let's plan a May Day party.

It's almost sure to be an outdoor day with lots of running games and dancing around a May pole and everything, and that means it will be a hungry day for

both the grown-ups and the children. So here's a good substantial menu calculated to serve twenty-four people, because you feel so good on the first of May that you want everyone to come.

- Melon Wedges with Lime
- Salmon and Macaroni Mold with Creamed New Peas
- Cabbage, Apple and Nut Salad
- Cloverleaf Rolls
- Pineapple and Banana Ice Cream
- Milk Cup Cakes
- Coffee
- Peanut Brittle

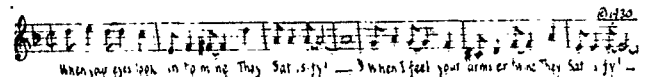
**Salmon and Macaroni Mold:** Mash with a fork the contents of four tall cans of salmon, and mix with four and one-half cups crumbs. Add twelve beaten eggs, three cups of cooked macaroni (inch pieces), one teaspoon salt, one-half teaspoon pepper and one-half cup butter. Pack into loaf pans and steam one hour. Serve sliced with creamed new peas.

**Pineapple and Banana Ice Cream:** Scald together three cups evaporated milk, six cups thin cream and two and two-thirds cups sugar and cool. Add the contents of a No. 2 can crushed pineapple and one cup mashed banana pulp, and freeze.

## Orchestra for Home Newest Fad of Rich



HOWARD LANIN



### Millionaires Hire Musicians Instead of Doctors

New York City.—Music is considered so vital a necessity to present-day American life that one well-known millionaire recently chartered a private band for his home by the week with as little fuss as he would buy a radio.

Howard Lanin, famous leader, whose orchestra took on this unique job, explains that the millionaire was convinced that music whenever he felt an urge for it would benefit his health. "He wasn't well," says Mr. Lanin, "and his illness made him low-spirited. He believed that music aided digestion and lifted the spirits, so he simply retained us by the week to play in his home. If there were guests, of course we played for them. But we were on call twenty-four hours a day and often only our employer and his family were in the house when we played. Sometimes we played for him alone. "He used to make out music schedules for breakfast, luncheon,

tea, dinner and supper—a half-hour of breakfast music, for instance, he would frequently order, designating each piece of music to be played. He might specify light opera, classical music, something sad or something gay. He thought we benefited him more than any doctor."

Mr. Lanin specializes in society events. He and his orchestra follow the fashionable world from Bar Harbor to Newport to Palm Beach, playing for debutantes when they come out, for dinners where distinguished foreigners are entertained and for all kinds of parties in private homes.

"Rich people like a kind of music that is easy on the ear," he notes. "I suppose more of them have the rudiments of musical education than is the case in the ordinary audience. Anyway, your wealthy hearers demand a very high type of music. They are perfectly happy when you repeat, again and again, pieces like 'They Still Say' society fox trot fad, with its delicate cadences and old-fashioned numbers like it."

Mr. Lanin and his orchestra now play at the restaurant schedules for breakfast, luncheon, of the St. Moritz here.

## Healthful Snacks for Children



By MARYE DAHNKE Kraft Cheese Institute

THE secret charms of lollipops at recess! The joys of jam piffled from the highest pantry shelf! Every child knows them, and ambrosia from Olympus can't compare with them in the sugary imagination of childhood.

But modern mothers have found a way to sublimate the ordinary foods so necessary to youthful health and vigor, giving them all the charm of pirated, forbidden dishes.

The four o'clock "snack" which includes rounds of red-rimmed apples, spread with whirls of smooth "Philadelphia" cream cheese, or warm brown squares of graham crackers thick with the toothsome cream cheese, provides Johnny with elements vital to his growth and satisfaction to his most epicurean taste.

Even spinach, glorified in a soufflé of magic lightness, becomes a favorite dish of children.

The following children's dishes are a treat for boy, girl and mother alike. Philadelphia cream on apple slices, fruit sauces, toast, cereal, and pancakes.

### Spinach Soufflé

- 3 tablespoons butter
- 3 tablespoons flour
- 1 cup milk
- Salt, pepper
- 1/2 teaspoon chopped onion

- 1 1/2 cups grated Kraft American Cheese or Velveeta
- 1 cup cooked spinach
- 3 eggs

Make a sauce with the butter, flour and milk, when thickened and smooth add seasonings and grated cheese, stir until cheese is melted. Remove from fire, add spinach which has been thoroughly drained and pressed through a coarse strainer or colander. Add beaten egg yolks, mix well, fold in beaten egg whites; pour into a buttered loaf pan, set in hot water and bake at 350° about 50 minutes, or until center is firm.

### Poached Eggs Croustades

- 5 bread croustades
- 5 eggs
- 1 package Kraft Velveeta
- 1/2 cup milk
- Salt, pepper

Make the croustades from day-old bread. Cut slices one and one-quarter inches thick, trim the crusts, scoop out the center of each piece and fry in deep fat until golden brown. Drain on paper. Tuck the eggs in water to which a teaspoon of salt and juice of half a lemon have been added. When the whites are firm, place one egg in the center of each croustade and serve with a sauce made with the Velveeta and milk cooked slowly in a double boiler until Velveeta is melted, and seasoned to taste. Garnish with parsley.

## Seeks New Lands To Explore

Betty Ross, lecturer, novelist and traveler in many lands is glad wash dresses have come into the parlor at last.



ONE must really know women in order to know the what, the why and the wherefore of style, according to Betty Ross, the sunny haired, blue eyed young American novelist, and world traveler who loves pretty clothes but confesses she has never used rouge or tipped a cocktail.

In crisp fresh cotton wash frock, busy in her home in Hartford, Connecticut, where she finds rest and relaxation after a trip across the Arabian Desert, in the Trans-Jordanian, Persia, Egypt or Iraq, this young explorer who might well pass for a stage or screen actress is getting ready for another adventure in far off lands.

"What's?" she said. "That's nothing that fits the bill. I'm looking for the new modern wash frocks which are part of my wardrobe today in their new styling and fast colors that stand the sun and many washings, even in the hot

countries where I do much traveling. In fact, wash dresses, which are now designed with as much style as a ball gown, have come out of the kitchen into the living room and even the ballroom."

And with such frocks she packed her grip recently when she set forth on her journeys that resulted in material for her recent novel "Bread and Love."

It was in a fast dyed fluffy flowered wash cotton jacket suit that she appeared at the court of Abdullah the Emir of Trans-Jordan after a trip across the Arabian Desert. With typical naivete, she met the King as she would a guest in her own home.

After a few weeks now, after the flowers started in her garden in Hartford, and a few lectures, she's starting again. Perhaps to Persia this time, she says, for one of the parts she missed on the last trip.