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A. J. Gourley Addresses North Shore Yacht Club

Arthur J. Gourley of the program committee of the North Shore Yacht club, announces the following series of lectures to be given at the meetings throughout the spring. March 19, principles of sailing, plotting, knots. April 2—Spring overhauling, hull, sails, painting, engine. April 16—Equipment, yacht etiquette, crew organization. May 7—Racing tactics and strategy. May 21—North Shore Yacht club racing rules for 1936.

An introductory lecture on terms and yacht rigs was given by Arthur J. Gourley at the club meeting held last Thursday. In the future, various topics under discussion will be assigned to different club members according to their special interests. The program for March 19 will be taken over by three people: Principles of Sailing, Davis C. Greene; Plotting, Robert Carter; Knots, Robert Rasmussen.

The new club publication, the North Shore Yacht Club News, made its appearance at the meeting last Thursday. The paper is four pages long and bears an attractive, illustrated cover. Editor Boehm and his publication board received the congratulations of the entire club. The paper promises to be a great success, and the editor is already at work collecting material for the next issue which will come out April 2.

The executive committee announces the welcoming of two new members into the North Shore Yacht club. They are John Ginter of Barmockburn, and Russell Eklmann of Glencoe.

One-Day Garden Institute To Be Held in Evanston

Garden enthusiasts of the Woman's club of Evanston are looking forward with pleasure to the one-day garden institute sponsored by the Garden Associates on March 20. Through the courtesy of the Department of Horticulture, University of Illinois, an excellent program has been arranged. Due to the wide interest in the subject an invitation is extended by Mrs. Roy L. Davis, chairman of the Garden Associates of the Woman's club, to all garden lovers to attend the institute. Those not members of the Woman's club will be charged small registration fee.

Starting in the morning, the first talk will be given by Professor J. H. Hanley on the subject "Garden Soils and Lawns." Professor Hanley states that "the lack of a thorough preparation of the soil is a prime source of trouble to a majority of gardens and lawns." What fertilizers to use, how to condition the soil periodically, are but a few of the questions he will answer.

During the luncheon hour, there will be an exhibition of flower arrangements for which prizes will be awarded to the best entries.

At the afternoon session, Professor C. C. Compton, entomologist of Illinois State Natural History Survey, will discuss "plant pests of the garden." For over fifteen years, he has studied methods of control of insects, especially in the Chicago area. His talk, which will be illustrated, should be most practical to the amateur gardener. The concluding talk of the institute will be given by Professor Max G. Fuller on the subject "Today's Flower Border." Professor Fuller believes the border should be expressive of the life about it—"distinctly modern, yet not extreme." Professor Fuller is extension specialist in landscape gardening at the University of Illinois.



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The HOMESTEAD IN EVANSTON

Those planning to attend the garden institute should make reservations—especially for luncheon, at the Woman's club, 1702 Chicago avenue, Evanston, prior to March 19th.

Chicago Flower Show Opens March 23 at The Navy Pier

The tenth annual Chicago Flower Show, presented by the Garden Club of Illinois will, one week from Saturday, on March 21, open its doors at Navy Pier, to continue through Sunday, March 29.

The central motif of the show this year will be small gardens, —frontier gardens, estate gardens, suburban gardens, city gardens, entrance courts, flower gardens, terrace gardens, and gardens of special interest: kitchen and picking gardens, small greenhouses, even inside and outside window boxes, and wall gardens.

Besides these gardens there will be all manner of flower arrangements, still life pictures, pairs of vases, wall brackets, and arrange-

ment in the old and modern schools. There will be formal dinner tables and terrace tables.

The entrance, which is always a project of the Garden Club of Illinois, will be a reproduction of a bit of the more rugged Illinois scenery, and will be by far the most spectacular yet attempted.

Gray rocks, stained with the years, will form a rocky glen, realistically planted with ferns, vines, and woodland flowers. Facing the visitor as he enters this rocky glen will be a waterfall, spilling down over the time-stained rocks.

More than 70 clubs will have exhibits. This is the largest number of clubs that have exhibited at a show since that first show, staged ten years ago at Hotel Sherman. This first show, by its beauty and the great interest it created, foreshadowed the important place the Chicago Flower Show was to assume in the civic life of Chicago, culturally and educationally.

The Flower Show is unique in many ways. It is the only major flower show in the country created and managed entirely by the women of the garden clubs. The Garden

Club of Illinois underwrites the show, and it is wholly amateur. The women all over Chicago and suburbs who are working so hard for the success of the show do it with no other compensation than the satisfaction of putting on an educational and inspirational show that will further the interest in gardening.

The Ravinia Garden Club, of which Mrs. Dudley Crafts Watson is president and Mrs. C. Vigo Nichols is flower show exhibit chairman, will exhibit a small greenhouse, a Victorian flower arrangement, and a buffet table.

The following Ravinia committees have been appointed:

Greenhouse—Mrs. C. Vigo Nichols, Mrs. E. E. Leonard, Mrs. H. H. Small, Mrs. P. D. Stokes, Mrs. E. A. Harrington, Mrs. Stanley Grace, Mrs. Eugene C. Pfister, Mrs. Wm. F. Saleh, Mrs. Robert Bryant.

Flower Arrangement—Mrs. Robert M. Cobb, Mrs. James Cady Ewell, Mrs. E. L. Easton.

Buffet Table—Mrs. Dudley Crafts Watson, Mrs. Henry Dubin, Mrs. Arthur Baldauf.

Ticket Committee—Mrs. Howard R. Will.

Burton Holmes To Lecture on 'Normandy & Brittany'

Continuing his interesting and colorful screen travel revues at Orchestra Hall on Wednesday and Friday evening and again on Saturday afternoon of this week, Burton Holmes is to offer "Normandy and Brittany" as the illustrative theme of the fourth episode of his current Chicago season.

Aboard "La Normandie," that splendid new ship of the French Line, Mr. Holmes is to take his guests to the great French port of LeHarve, and thence to prove old Rouen with its grandiose gothic cathedral, its quaint old Norman inns, and its abiding memories of Joan of Arc.

Among the high-keyed spots of the tour through these romantic and story-bookish provinces of the northern France, will be the visit to the famous ruins of Jumièges; to Lisieux, with its odd-shaped timber houses, decorated with grotesque potteries and fantastic gables, and to the marvelous cloisters of Saint Wandrille. Thence to Palais, where, in the castle of that name,

William the Conqueror was born in 1027, and to lovely old Caen where he is buried. At Bayeux we are to see the celebrated "Queen Matilda's Tapestry" depicting the Battle of Hastings and other stirring episodes of the Norman Conquest. Continuing the tour thence through Brittany, the Land of Pardons, we are to visit Pont Aven and Concarneau, haunts of artists; lovely old Quimper, all fables and strange gables; Paimpol and the "Pierre Loti Country" of the Iceland Fishermen; St. Malo, where Jacques Cartier, the explorer, was born; and finally Mont St. Michel, one of the wonders of Europe, with its Abbey of the Middle Ages, its chapels, cloisters and dependent town.

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PEACHES, Centrella. Mother's hot style. Sliced. No. 2 1/2 size can . . . 2 for 59c
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TUNA FISH, Traymore. Light meat. 7-oz. can . . . 2 for 29c
CHILI SAUCE, Centrella. An appetizing relish. 8-oz. btl. . . 2 for 29c
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