

# SOCIETY

By Molly Brunk

**T**HAT all the world loves an outlaw as a lover was proved again conclusively Tuesday evening, when apparently the entire city turned out to witness the revival of "Robin Hood," at the Grand theatre. Every ticket in the issue found a purchaser early, the night of the performance finding standing room at a premium. It is estimated that fully four hundred persons were denied admittance.

The big theatre-going public goes on year after year loving this opera, and refusing to let any newer one usurp its place. Both young and old were inattentive at the local presentation, many being noted who seldom patronize the theatre.

The Thursday Afternoon club, composed of a group of prominent matrons will hold its initial session for the winter Thursday afternoon at the home of Mrs. C. P. Bishop, who with Mrs. F. A. Elliott, will be joint hostesses. The club brings the members together in a delightful social way, the events standing out conspicuously on the season's social calendar.

The members of the North Salem Woman's club will keep open house this afternoon at the home of Mrs. E. E. Fisher, 515

Market street. The meeting which will be on the regular monthly date of the club, will be given over entirely to the women of the northern part of the city, who will extend a most cordial welcome whether they are interested in becoming members or not. A special invitation will be issued the instructors in the Highland and Grant schools, the meeting offering all an opportunity to get acquainted and interested in the same progressive activities.

The hours will be from half past two to five o'clock.

A delightful affair of Monday night was the initial gathering this year of members of the Dutch Treat club at the home of Mr. and Mrs. J. B. Littler. Supper was served around a table displaying a lovely centerpiece of garden flowers in prismatic coloring, arranged in an art basket.

Mrs. E. E. Upmeyer was a guest

of the club, the members present besides the hosts being Mr. and Mrs. William Marshall, Mr. and Mrs. W. T. Kirk, Mr. and Mrs. W. C. Goulet, C. C. Horton, Mrs. H. H. Hoyt, Mr. and Mrs. E. B. Millard.

This organization which added much to the gaieties of last winter, meets once a month, members in order being hosts. Mr. and Mrs. W. C. Young will entertain the club at its next meeting.

The board of managers of the Old People's Home gave a luncheon at the home of Mr. and Mrs. J. H. Baker on Court street at noon Monday, inviting as guests all resident members of the board, Bishop Shepherd, Rev. E. E. Gilbert, district superintendent, with their respective husbands and wives.

Decorations were attractively perfected with scarlet dahlias. Members of the Woman's Home Missionary society assisting were: Mrs. F. A. Legg, Mrs. E. C. Richard, Mrs. W. T. Kirk and Mrs. J. A. Mills.

The luncheon was given in order to get before the members of the board a better understanding of the mission of the home and its future plans and financial backing. Mrs. B. L. Steeves acted as toastmistress, Mrs. E. J. Swafford, Mrs. M. B. Parounagian, Mrs. F. W. Selee, Rev. E. E. Gilbert, W. T. Rigdon, Mrs. A. C. Bornstedt, Mrs. C. A. Clark, P. J. Kuntz, C. M. Roberts, W. C. Winslow, U. G. Boyer, H. H. Vandervort and Mrs. J. H. Baker.

Those present were Rev. and Mrs. E. E. Gilbert, Dr. and Mrs. B. L. Steeves, Mr. and Mrs. H. H. Vandervort, Mr. and Mrs. E. J. Swafford, Mr. and Mrs. C. M. Roberts, Mr. and Mrs. U. G. Boyer, Mr. and Mrs. W. C. Winslow, Mr. and Mrs. P. J. Kuntz, Mr. and Mrs. W. T. Rigdon, Mrs. M. B. Parounagian, Mr. and Mrs. C. A. Clark, Mr. and Mrs. A. A. Underhill, Mrs. A. C. Bornstedt, Mrs. F. W. Selee, Mrs. E. E. Upmeyer, Mrs. F. A. Legg, Mrs. W. E. Kirk, Mrs. E. C. Richard, Mrs. J. A. Mills and Mr. and Mrs. J. H. Baker.

proposed amendments. Judge P. H. D'Arcy will be asked to talk on the amendments at the next meeting, Tuesday, October 19, at 8:30 o'clock. All women are invited to be present at these meetings, regardless of politics as the amendments are of interest to every one.

Mr. and Mrs. Lee Canfield returned from Portland yesterday, where they spent several days with friends.

Members of the congregation of the First Methodist church are anticipating the arrival of their pastor, Rev. B. E. Kirkpatrick, who is expected here by October 24, coming from Greencastle, Ind.

The Ladies' Physical Culture classes of the Salem Woman's club will begin work for the winter next Tuesday morning, October 19, at the Salem Commercial club, Mrs. Henry E. Chase to direct. A class of 15 has been registered, and it is anticipated that the number will be greatly increased as the work gets more definitely outlined. One and possibly two classes will be held each week, and as there is considerable interest among the university and high school girls in physical culture activities, it is quite probable that a class for them exclusively will be formed.

Mr. and Mrs. E. E. McClanahan of Los Angeles, who have been passing a fortnight in Salem as the guests of Mrs. James E. Godfrey, left Sunday night for Eugene, where they will spend several days with Mr. McClanahan's relatives. They will stop off briefly in Salem again, on their way to Portland, and will return to their home by way of eastern Oregon, motoring through.

Mr. and Mrs. C. D. Morrison, and their children of Portland, returned to their home the first of the week after spending the week-end with Mr. and Mrs. C. M. Lockwood.

Mrs. W. A. Cummings opened her home, 1563 North Winter street Friday afternoon to the members of the Three Links club, Mrs. C. G. Nichols, Mrs. A. T. King, Mrs. Beveridge, Mrs. Ruth Dennison and Mrs. Otto Beatty serving with her as hostesses, the occasion being in celebration of the fifth anniversary of the club. About 45 were in attendance, and were entertained informally, in rooms aglow with a wealth of autumn foliage, and flowers in rust-colored colors.

Mrs. S. St. Helens will be the club's next hostess, when it meets on Friday, October 2.

Mr. and Mrs. Roy Shields spent yesterday with friends in Newberg, motoring down.

Mr. and Mrs. F. L. Minard, and Mrs. W. F. Fargo spent the week-end with Mrs. Edna L. Dalley, who is instructor in the West Woodburn school.

members will be ready to take part.

**METHODISTS CONVENE**

BEND, Ore., Oct. 11.—Methodist ministers from all parts of Central and Eastern Oregon gathered here tonight to attend the conference of The Dalles district.

Use Statesman Classified Ads.

**TODAY**

**DOROTHY DALTON**

In

**"HALF AN HOUR"**

By

**SIR JAMES BARRIE**

One of the most remarkable dramas of England's greatest living playwright

Sumptuously set, and aglow with the beauty and dash of Dorothy Dalton

**Burton-Holmes**  
Scenic  
Paramount  
Magazine

**TOMORROW**

**OREGON**

# Good Baking

## Routing The Doubting

Careful selection of wheat combined with the modern milling methods used in producing **OLYMPIC** Flour assure baking day success. You can rely on **OLYMPIC** to make whiter bread and lighter pastry.

**Here's Bread You'll Like**

A short method of making three loaves, or two loaves and twelve biscuits.

1 1/2 pints tepid water; 2 1/2 tablespoons sugar (level); 1 tablespoon salt (level); 2 cakes compressed yeast; 1 tablespoon shortening; **OLYMPIC** Flour, well sifted before measuring, enough to make a smooth dough, about 1 1/2 quarts.

Dissolve yeast in part of water; salt and sugar in remainder. Combine and add **OLYMPIC** flour to make a smooth batter. Beat until free from lumps, then add rest of flour, sufficient to make a smooth dough. Add melted lard or oil. Knead well, put in greased bowl to rise until double the bulk.

Knead down and let rise again until double the bulk. Mold into loaves, let rise till light, bake in moderate oven.

Top Off Your Breakfast with delicious hot cakes made with **OLYMPIC** Pancake Flour.

Start with **OLYMPIC** Wheat Hearts.

At your grocer in 10, 24 1/2 and 49 1/2 pound sacks.

# OLYMPIC FLOUR

## More Value for Your Money

### COATS!

That are Universally recognized as favorites of fashion. Meltons, Velours, and Silvertones in good autumn shades of brown, navy, grey and other colors. Full loose backs and belted models. Sport and utility lengths, lined throughout and half lined.

**\$25.00 to \$40 Values now-- \$19.50 to \$27.50**

### SUITS!

Velour, Jersey, Tricotine and Serge are used to fashion these garments, tailored, belted, ripple back and fur trimmed models are included in this lot of cleverly designed suits.

**\$50 to \$60 Values at \$45.00**

### DRESSES!

Up to the minute styles distinguish these dresses of tricotine and serge in straight line and novelty effects in a number of handsome models. The regular prices range from \$25 to \$45, special at

**\$19.50 and \$29.50**

**Kasowry Bros.** 466 State Street  
THE STORE FOR THE PEOPLE

The marriage of Miss Mary McLaughlin and Frank Simon was celebrated with a low mass ceremony at St. Joseph's Catholic church Saturday morning, at 8 o'clock, Rev. Father J. R. Buck officiating. The young folk were attended by the bridegroom's brother and the bride's sister, Mr. and Mrs. Laurence Simon.

The bride wore her traveling costume, a dark blue ericotine tailleur with a close-fitting hat to match. She carried a prayer book. Immediately following the ceremony Mr. and Mrs. Simon left for a trip to northern points, and upon their return will be at home to their friends at their attractive little bungalow on South Cottage street.

Both are very well known, the bride who is the second daughter of Mr. and Mrs. William McLaughlin, being employed for several years at the state house.

Mr. Simon was one of the first local young men to enlist in the army, seeing 24 months of overseas service. He is associated with the Salem Hardware company.

Miss Orpha Dunning of Stanfield, Ore., sophomore in home economics, has been elected president of Cauthorn hall, women's dormitory, for the year at C. A. C. Wythal Wade of Island City, Ore., was elected vice-president, and Julia Green of Alturas, Ca., secretary.

Genevieve Betts of Seattle, Ila Spaulding, Salem, and Jeanette Cramer, Grants Pass, will represent the junior class in the women's league, while Mildred Harsh of Portland and Mary Bayne of Salem have been elected representatives of the sophomore class.

It was also here of interest to former students here to learn that Miss Olga Kirkwood of Salem has been selected as a member of the Madrigal club, girl's choral society, being named as a first alto.

Mr. and Mrs. Sam A. Manning have with them for a few days their son and daughter-in-law, Mr. and Mrs. George Manning of Portland, whose wedding was an event of a fortnight ago, the bride being Miss Jene Durrell, a Corvallis girl.

Mrs. Paul Hauser asked a few mothers and their small sons and daughters to assist her little daughter Margaret celebrate her fourth birthday. It was a fire-place party, the children toasting marshmallows and enjoying their games by the open fire. Those participating were Dorothy and Constance Krebs, Wayne and Katherine Sheldon, Paul Hauser and Mrs. J. A. Krebs and Mrs. Louis Sheldon.

Mr. and Mrs. Willis Ellsworth Vincent, Jr. (Ethel Pearl George) whose wedding was an event of last week, returned from their honeymoon Sunday night, and until yesterday were with Mrs. Vincent's parents, Mr. and Mrs. Jesse George, leaving at that time for their home near Jefferson.

The Parent-Teacher association and Mothers' club of the Lincoln school will hold a reception in their school building this evening between the hours of 7:30 and 10:30 o'clock, the newly appointed city superintendent, George W. Hug, with Mrs. Hug, to be the guests of honor. A pleasing program is being prepared.

A group of the south Salem women met in the parlors of the Leslie Methodist Episcopal church Monday afternoon and organized the South Salem Women's Republican Study club as an auxiliary to the Marion County Republican club.

Mrs. C. P. Bishop acted as organizer, and Mrs. William P. Lord was nominated president of the new club; Mrs. Marie A. Flint, vice president; Mrs. Homer E. Ingrey, secretary; Mrs. C. A. Arpk, assistant secretary, and Mrs. A. E. Watson, treasurer.

This club will meet in the church parlors every Tuesday until after election to discuss the

Home Face Peeling Becomes Popular

No complexion treatment yet discovered seems to have become so generally and so immediately popular as the mercolized wax process. Evidently the reason is that this method actually gets rid of a bad complexion, which can hardly be said of any other. To temporarily hide or bleach the defective skin with cosmetics cannot compare with the effect of literally removing the skin itself. Mercolized wax takes off the offending surface skin in flake-like particles, a little at a time, until there's none of it left. The new complexion thus produced exhibits a healthy glow and girl's beauty obtainable in no other way. This wax, which you can get at your druggist's is applied at night in the same way you use cold cream, and washed off next morning.

Here is one thing that actually does remove wrinkles, and remove them quickly. Powdered talcote, one ounce, dissolved in one-half pint witch hazel. Use as a face wash.

From the maple groves of Vermont and Canada comes the rich flavor of the new Karo Maple

Delicious maple flavor and moderate price sold over five million cans of Karo Maple last year. A money-saving hint to many mothers

Over a thousand tons of the purest and finest flavored maple sugar are used annually to make Karo Maple delicious enough to be the preference of those who enjoy maple syrup.

The world's largest users of maple sugar are the makers of Karo Maple. Karo Maple outsells, by far, every kind of maple syrup.

The price is remarkably moderate—economical enough to serve daily to all the family.

Serve it to the children on their bread, and to all the folks on waffles, griddle cakes, or crisp, buttered toast.

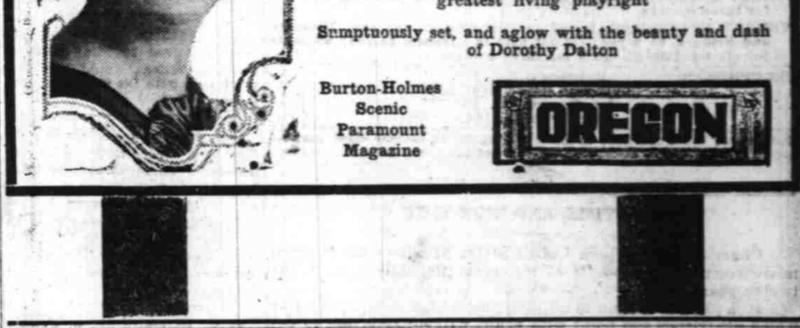
Our belief that you will like Karo Maple equally as well as millions of others is best expressed by the following suggestion:

Ask your grocer for Karo Maple in the GREEN CAN. It is guaranteed to please you or your grocer returns your money.

Selling Representatives  
**JOHNSON-LIEBER COMPANY**  
Portland

**Karo**

**FREE 64-page Corn Products Cook Book—beautifully illustrated. Write Corn Products Refining Co., P. O. Box 161, New York.**



**From the maple groves of Vermont and Canada comes the rich flavor of the new Karo Maple**

Delicious maple flavor and moderate price sold over five million cans of Karo Maple last year. A money-saving hint to many mothers

Over a thousand tons of the purest and finest flavored maple sugar are used annually to make Karo Maple delicious enough to be the preference of those who enjoy maple syrup.

The world's largest users of maple sugar are the makers of Karo Maple. Karo Maple outsells, by far, every kind of maple syrup.

The price is remarkably moderate—economical enough to serve daily to all the family.

Serve it to the children on their bread, and to all the folks on waffles, griddle cakes, or crisp, buttered toast.

Our belief that you will like Karo Maple equally as well as millions of others is best expressed by the following suggestion:

Ask your grocer for Karo Maple in the GREEN CAN. It is guaranteed to please you or your grocer returns your money.

Selling Representatives  
**JOHNSON-LIEBER COMPANY**  
Portland

**Karo**

**FREE 64-page Corn Products Cook Book—beautifully illustrated. Write Corn Products Refining Co., P. O. Box 161, New York.**

**The New Karo Maple**

**Lower Prices at Miller's**

THIS IS

**HOME SEWING WEEK**

Look for Home Sewing Week Price Cards in Red Figures.

**MILLER'S**

HOME OF GOOD GOODS

Good Goods.

HOME OF GOOD GOODS