

SOCIETY

By MOLLY BRUNK

SALEM women are taking an active interest in the membership campaign of the local chapter of the American Red Cross, on the success of which depends in large measure the further care of disabled war veterans and their families, and public health

activities of the Red Cross in this city. The drive will begin on Armistice day, and will hold over until the latter part of November. Those who have consented to assist in the drive thus far are: Mrs. Chester Cox, Mrs. C. B. Gillingham, Mrs. J. H. Fair, Mrs. Catherine Ingrey, Mrs. George Halverson, Mrs. Jennie Miller, Mrs. Reba Smith, Mrs. A. B. Stillman, Mrs. F. L. Waters, Mrs. F. C. Rosenberger, Mrs. C. M. Roberts, Mrs. David Wright, Mrs. Rachael Reeder, Mrs. A. T. King, Mrs. Hattie Vammon, Mrs. E. Upmeyer, Mrs. H. A. Smart and Mrs. Clara Patterson. Girl's Training school: Mrs. Mary Adams, blind, telephone company, and the following from adjacent towns and rural routes: Mrs. John Steelhamer, Woodburn; Miss Alice Weaver, Hubbard; Mrs. Rena Scotfield, Aumsville; Mrs. Ida Feller, Turner; Miss E. E. Balch, Fruitland; Miss Saddle Brewer, Silverton; Miss Bernice Larson, Silverton; Miss Martin, Madenay; Mrs. H. L. Schultz, Salem; Miss Maggie Butler, Monmouth; Mrs. F. L. Stewart, Rickard; Miss Gertrude S. Collins, Independence; Miss Rose Phillips, Buell; Miss Leona Miller, Hubbard; Mrs. Susie Ransom, Aumsville; Miss Gray, Turner; Mrs. W. Wendland, Sublimity; Mrs. P. W. Wendland, Salem; Mrs. J. Laffler, Hubbard; Miss Marie Teracheweller, Gervais; Mrs. Harry Mason, Mill City; Mrs. Ira Merling, Falls City; Mrs. Grace Palmer, Silverton; Mrs. Ida M. Harris, Sublimity.

Mrs. Z. J. Riggs is in Portland, going down the first of the week.

Mrs. George G. Lingham and Mrs. M. M. Chapman are to entertain the members of the Thursday afternoon club today instead of tomorrow which is the regular meeting date, owing to the celebration of the signing of the armistice. The club will be entertained at

the home of Mrs. Bingham, her daughter Mrs. Keith Walker Powell of Woodburn, to come up to assist her.

Mr. and Mrs. E. A. Newby of Washougal, Wash., were entertained over the week-end by Dr. and Mrs. J. Ray Pemberton. The visitors were former Salem residents and during their residence here were prominently identified with the Leslie Methodist church.

Mr. and Mrs. James Elvin and their children will go to Monmouth tomorrow, where Mr. Elvin is scheduled to deliver an address at the Armistice day celebration.

Mrs. F. A. Elliott had as her guests yesterday, her niece and her husband, Mr. and Mrs. Ernest Watkins of Gardon. Mrs. Watkins had been visiting her parents in Eastern Oregon. She was before her marriage, Miss Alice Hill, who has many friends in Salem, whose acquaintance began during college days. Mrs. Watkins being a Gamma Phi Beta.

The meeting of the South Salem section of the American War Mothers has been changed from Thursday to this afternoon, owing to Armistice day activities. Members will assemble at the home of Mrs. T. S. Golden, 1395 Saginaw street.

Tomorrow the War Mothers will begin their canvass for jars of jams and jellies to be sent to the tubercular soldiers at Fort Bayard, New Mexico, calling at homes for contributions.

Mrs. U. G. Shipley and Mrs. J. E. Law have returned home from Portland where they were entertained by relatives and friends for a week. Mrs. Law being the guest of her mother, Mrs. J. W. Beveridge. Mr. Shipley and Mr. Law motored down to join them over the week-end, all returning Monday night.

Mr. and Mrs. E. D. Fisher, who have been making their home at the E. A. Bennett residence since their marriage in the spring, are leaving this evening for Sacramento where they will visit Mrs. Fisher's brother. They plan to spend the winter in the southern part of California.

Mr. and Mrs. Lester Davis entertained as their guests over the week-end Mr. and Mrs. John Savage, Mr. and Mrs. Joseph Oswald and Mr. and Mrs. James Buchanan, all of Portland, who motored up. Sunday Mr. and Mrs. Davis asked in a group of friends informally, for the pleasure of their guests.

Mrs. A. C. Blundell of Portland, is the house guest this week of Mrs. J. R. Breyer, arriving the first of the week, in company with her husband, Dr. Blundell, who is a government inspector, and who went on to Albany in an official capacity.

Miss Minnie Armstrong, a cousin of Mrs. B. F. Carrier, is expected to arrive in Salem tonight from Japan, where she has been attending a World's Sunday school convention. Word was received that she had arrived in Vancouver, B. C., Monday. She will remain in Salem on an extended visit before going on to her home in Kane, Pa.

Edward F. Byard of Spokane who has been visiting his brother, Dr. W. H. Byard and other relatives, returned to his home yesterday. Mrs. LeRoy Leedy and little daughter, Lois, are in Canyon City, Eastern Oregon, where they went recently, expecting to spend the winter with relatives. Mrs. Leedy plans to return to Salem in the spring.

Friends of Miss Hazel Todhunter are much interested in her appointment as a business member of the Mayo Brothers' clinic in Minneapolis. Miss Todhunter, who has been with the industrial accident commission, will serve as secretary to four of the physicians at the clinic. She plans to leave Salem about the middle of next week.

The Woman's Home Missionary society of the Jansen Lee church will meet this afternoon with Mrs. McWilliams, 1604 North Capitol street, at half past two o'clock. Mrs. Charles Hegaman will have charge of the lesson study, Mrs. J. J. Gillispie, the devotions. All members and friends of the

church are most cordially invited to be present.

Mrs. R. B. Goodin is entertaining as her house guest, her sister, Mrs. Kate Kennell of Portland, who will remain until after Thanksgiving.

The Daughters of Isabella met for a regular social occasion in the Knights of Columbus hall Monday night.

Mrs. George Balch of Minot, N. D., is visiting at the home of her parents, Mr. and Mrs. J. A. Heath, who are also entertaining another daughter, Mrs. Edward Ostendorf (Miss Sadie Heath), who is here for the week, dividing the time between her parents and another sister, Mrs. F. L. Swanson, before going on to California.

The members of the Salem symphony orchestra and their families will participate in an informal social session tonight in their headquarters, the Cotillion hall. Dr. and Mrs. John R. Sites to be hosts.

Mrs. Homer Ingrey will extend hospitality to the members of the Golden Hour club at her home, 1325 South Commercial street, tomorrow afternoon.

Mrs. F. A. Legge will be hostess to the members of the Woman's Foreign Missionary society of the First Methodist church this afternoon at half past two o'clock. Mrs. M. B. Paroungian to give the lesson.

The members of the Three Links club, an auxiliary of the Rebekah lodge, sponsored a delightful dancing party last night in Cotillion hall, the affair being given for members of the Rebekah and O. O. F. lodges and their friends. The big hall was made particularly attractive with its decking of autumn foliage. The Swart orchestra furnished the music.

The committee in charge was composed of Mrs. R. W. Simeral, chairman and Mrs. Homer Ingrey and Mrs. R. G. Henderson.

The regular meeting of the

Mother's club of the Y. M. C. A., which was to have met tomorrow afternoon in the association rooms has been postponed to a date to

be announced later, owing to the Armistice celebration.

your peanut shells in the car?" "I put them in the overcoat pocket of the man I was sitting." "Bobby, what did you do with by."—Toledo Blade.

Another Royal Suggestion

COOKIES and SMALL CAKES

From the NEW ROYAL COOK BOOK

WHEN the children romp in hungry as young bears, here are some wholesome, economical delights that will not only be received with glee, but will satisfy the most ravenous appetite in a most wholesome manner.

Cookies

1/2 cup shortening
1/2 cup sugar
1/2 cup milk
1/2 cup flour
1/2 cup Royal Baking Powder

Cream shortening and sugar together; add milk to beaten eggs and beat again; add slowly to creamed shortening and sugar; add nutmeg and flavoring; add 2 cups flour sifted with baking powder; add enough more flour to make stiff dough. Roll out very thin on floured board; cut with cookie cutter, sprinkle with sugar, or put a raisin or a piece of English walnut in the center of each. Bake about 12 minutes in hot oven.

Cocoa Drop Cakes

4 tablespoons shortening
1 cup sugar
1 egg
1/2 cup milk
1/2 cup flour
1/2 cup Royal Baking Powder
1/2 cup cocoa
1/2 teaspoon salt
1 teaspoon vanilla extract

Cream shortening; add sugar and well-beaten egg; beat well and add milk slowly; sift flour, baking powder, salt and cocoa into mixture; stir until smooth, add vanilla. Put one tablespoon of batter into each greased muffin tin and bake in moderate oven about 20 minutes. Cover with boiled icing.

Orange Cakes

4 tablespoons shortening
1 cup sugar
1/2 cup milk
1 egg
1/2 cup flour
1/2 cup Royal Baking Powder

Cream shortening; add sugar slowly, beating well; add milk a little at a time; then add well-beaten egg; sift flour, baking powder and salt together and add to mixture; add flavoring and grated orange rind; mix well. Bake in greased shallow tin, or individual cake tins, in hot oven 15 to 20 minutes. When cool cover with orange icing.

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It's Time Now for Pumpkin Pie

CAUSE: 1 cup **OLYMPIC** Flour.

1/2 cup shortening. Pinch of salt.

Work shortening well into flour and salt; add enough cold water to hold together (about 1/4 of a cup). Roll crust out at once. Place in pan.

FILLING: 1 1/2 cups pumpkin. 1/2 cup milk. 1/2 cup sugar. 2 eggs. 5 teaspoons molasses. 1/2 teaspoon salt. 1/4 teaspoon allspice. 1/4 teaspoon ginger.

Beat eggs lightly and stir in after everything else is mixed.

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The American housewife endorses Maple Karo this way:

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If you are particular about the syrup you buy, and the price you pay for it—the new Maple Karo is your kind of syrup.

Perfectly delicious in rich maple tang—yet very moderate in price. So moderate that you can serve it every day, every meal. And all grocers everywhere have it.

Go to your grocer today. Get one can of Maple Karo. Try it just once. If you are not absolutely satisfied return it—and your grocer will give you back your money.

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