

## Society

By MARGUERITE GLEESON

**JOINT** hosts, the American legion and the Women's Auxiliary, entertained with a dancing party in the gymnasium Tuesday evening. Ex-service men and their families were guests. Decorations and refreshments for the occasion were in hallowe'en spirit. The baby member of the Women's Auxiliary, Little Carvel Ellen Gibson, a dainty miss of one week, contributed a key of elder which, with doughnuts and pumpkin pie was much enjoyed and appreciated by the guests.

The War Mothers were guests of honor at the affair and patronesses included a number of prominent members of the Salem chapter of American War Mothers together with state and city officials and the auxiliary delegates to the national convention.

The patrons and patronesses were Governor and Mrs. Ben Olcott, Mayor and Mrs. George Halvorsen, Dr. and Mrs. Dan Fry Sr., Mr. and Mrs. B. F. Pound, Mr. and Mrs. Walter L. Spaulding, Mr. and Mrs. Frank Durbin, Mr. and Mrs. R. J. Hendricks, Mr. and Mrs. R. P. Boise, Mr. and Mrs. William McGhiechrist, Sr., Colonel and Mrs. George White, Mr. and Mrs. Thomas Golden, Mrs. Fred Stewart, Mrs. J. A. Carson, Mrs. C. D. Gabrielson, Mrs. John Griffith, Mrs. Charles Jones, Colonel and Mrs. E. Hofer.

**Christmas Greeting Cards**  
Our large showing now here. Let us take your order now and insure complete satisfaction.

**COMMERCIAL BOOK STORE**  
108 N. Commercial Phone 64

The Store for  
Dinnerware  
Glassware  
Cooking Utensils  
**WM. GAHLS DORF**  
The Store of Housewares

We use the Post System for Feet

Broken arches and other deformities corrected without the use of arch supports, casts, pads, etc., and without the loss of time from your regular occupation. Not Chiroprody.

Drs. White & Marshall  
U. S. Bank Bldg.

and Japan. They will be in China for Thanksgiving and will arrive in Manila December 1.

The Monday Bridge club was entertained at luncheon this week by Mrs. E. E. Anderson. Mixed flowers were used in the adornment of the table and the living rooms. Mrs. J. B. Ellers assisted the hostess in serving.

Guests of the club for the afternoon were Mrs. A. F. Marcus and Mrs. J. B. Ellers. Mrs. Ralph Glover won high score for the day. The club will meet again November 7 with Mrs. R. B. Goodin.

Members of the club are Mrs. Arthur Moore, Mrs. R. B. Goodin, Mrs. Herbert Hald, Mrs. Chas. Murphy, Mrs. Grace Eoff, Mrs. Otto Brandt, Mrs. Ralph Glover, Mrs. R. E. Anderson, Mrs. James Lewis, and Mrs. Henry Poisal.

**Women's Activities**

**A** SURVEY of the students of the senior high school was made yesterday by the Girls Reserve corps of that school with the co-operation of Miss Eva L. Scott, their work secretary of the Y. W. C. A.

The students filled out cards giving their religious affiliation or preference, if they had any. The names of those giving preference for a certain church will be filled out and given to that church, according to Miss Scott. Those giving no affiliation or preference will be given to all of the churches asking for them, she says.

This corps has also taken over the work of finding accommodations for the delegates to the Sunday school convention, which will meet in Salem November 15 and 16. More than 150 people are expected to be in attendance at this conference. Senior high school corps met in the Y. W. C. A. rooms Tuesday evening for a pot-luck supper and a short business meeting. Three advisors of the corps, Miss Esther Gillette, Miss Mabel Garrett, Mrs. William Fleming and Miss Eva L. Scott were also among those present at the meeting.

The corps members in attendance were Esther Bedderman, Vivian Jackson, Sarah Solof, Alta Zinn, Myrtle Smith, Eugenia Zieher, Alice McKinnon, Marie Rothen, Mildred Hanson, Edna Ellis, Seva Okerberg, Marie Riley, Mollie Samuels, Bernice Mulvey, Gladys Tucker, Ena Wooster, Helen Frey, Leah Ross, Thelma Mathis, Loren Gearhart, Dorothy Brock, Esther Davis, Florence Dell, Florence Findley, Gladys Hildebrand, Ella Hop Lee, Neva Millard, Gertrude Lamphear, Elizabeth Lennon, Ethel Lehman, Thelma Johnson, Ethel Livesley, Ruth Moore, Edith Mickey, Zella Ratcliffe, Lilia Rowe, Josephine Seymour and Hollis Vlek.

Mr. and Mrs. Allan Bynon, their house guest, Miss Letitia Day of Vancouver, B. C., and L. F. Hofer were among those who drove to Corvallis to attend the

University of Washington game last Saturday. Miss Day was a guest at her sorority, Chi Omega, while in Corvallis.

Mr. and Mrs. Harry Benson have returned to their home in Pendleton after a short time spent in Salem where they were called by the death of Mr. Benson's father, Judge Henry L. Benson.

Mr. and Mrs. H. J. Miles will be hostess this evening at a small dinner party in honor of their son, Donald W. Miles. Halloween decorations will be used about the rooms. The guests will include Dr. and Mrs. G. E. Prime, Mr. and Mrs. Irwin Lewis, Miss Evelyn Stevenson and Robin Day, Donald W. Miles and his son Brandon Miles.

### Walnuts Among THE BEST BETS

They Are Showing up Fine and Promising Greater Things for Future

"Walnut prices and production have been more uniform and higher than any other crop in Oregon as compared with cost of growing."

"Consumption is growing faster than production, which was shown by the shortage last season, and will undoubtedly continue.

"You cannot go wrong by planting walnut trees on suitable land. Plant this season while trees are available at reduced prices."

The above words are taken from an advertisement of a firm dealing in nursery stock.

They are quoted in order to show inquiring friends of The Statesman the claims that are being made for the walnut industry in this district—claims made in all sincerity by reliable people. They would themselves admit that they have a certain selfish interest in making the claims—but who is there among us who is free from the fault (or is it not a virtue?) of selfishness?

The sunshine and showers and the soil of the Salem district can be capitalized in many ways, by the application of brains and brawn; and the combination taken in connection with grafted Franquette and Mayette walnut trees promises great things—and promises them throughout this and coming generations; for a walnut tree will grow more and more fruitful for hundreds, yes thousands of years.

This plant will be like a whole sale store; it will have agents in other towns, selling the baby chicks; furnished at such prices that the dealers will be able to make greater profits handling them than could be made in running smaller plants of their own.

All of which is a fine thing for Corvallis and for the whole state of Oregon. But a lot of the people here will have to combine, for new people will have to come and combine in doing the same things that are being done in Corvallis, if Salem is to be the Petaluma of Oregon; or if Salem is going to get to that sort of an eminence and distinction before Corvallis.

**\$3.00 Round Trip to Portland Every Day—Oregon Electric Railway**

On and after October 21st the Oregon Electric Railway will sell round trip tickets to Portland for \$3, including war tax, good for return to and including the second day from date of sale.

—J. W. RITCHIE,  
Agent, O. E. Ry.

**MY HEART AND MY HUSBAND**

Adele Garrison's New Phase of REVELATIONS OF A WIFE

**WILL CORVALLIS BEAT SALEM TO IT**

Meaning the Distinction of First Becoming the Petaluma of Oregon

Salem ought to be the Petaluma of Oregon. Poultry ought to be one of the stories of three-story or five-story farming in this district. It is. But it should be much more so. The conditions are right. Poultry goes well with our fruit industry; with dairying; along with swine breeding.

But if Salem does not wake up and go down the line in the poultry industry, Corvallis may be the Petaluma of Oregon. There is room for two; several. Cottage Grove is also a candidate, and going strong.

At Corvallis they are building great plants to be devoted to the "baby chick" industry—with incubators that will turn them out by the thousands and tens and hundreds of thousands. A great deal of capital is going into the poultry industry around Corvallis.

These baby chick establishments must have big egg producers; they must have eggs, and those of the right kind and in great quantities, in order to keep the incubators going.

One of the new plants going in at Corvallis will be run entirely by electricity. The incubators will

housekeeping money if he hadn't come to the rescue this way. Now I can wait awhile. This ought to save Dicky some mazzine, too. I wonder how he'll like it."

I saw Lillian stiffen slightly, noticed the little lines at the corners of her mouth, which only come when she is angry. I was angry myself at the little woman's mischievously malicious criticism, veiled though it was, upon Dicky's failure to bring me flowers before anyone else had sent them. But a second's reflection reminded me—for the thousandth time—that there is no more sense in getting angry at the little woman than there would be in punishing an adorable white kitten for scratching with her tiny claws. Both are equally irresponsible, while Mrs. Durkee would—frankly warmed—admit a genuine despite her teline propensities.

### The Well Dressed Woman

By GLORIA SWANSON,  
Star in Paramount Pictures.

There are a number of new notes among them, but perhaps the most evident is the use of strange and unusual trimmings. Quills have come back, and not only real quills, but mock ones made of leather or fabric or ostrich. And leather is used in flat appliques as well. Ribbon is good, as are touches of fur, and sequins are occasionally seen.

The hat at the top of the sketch is a black dress affair, made entirely of shiny black square sequins.

It is, most suitably, left entirely without trimming. The upper side is of black tulle, making a much softer and more becoming background for the face.

Below is a hat of henna draveta. We are familiar enough with both the color and the fabric, so it uses its claim to novelty on the pompons of racoon that dangle so fascinatingly over the wearer's right ear.

Both of these hats are modest in line and style, excellent models to start the new season with.

"Why shouldn't he like it?" Lillian demanded tartly. "Dicky is always delighted with any pleasure which Madge has."

"Yes?" The rising inflection was daintily malicious. "He's a model husband, isn't he?"

"Huh!" I exclaimed contemptuously. "I hear him coming." "Dicky" laughed Dicky, but I interrupted perceptibly.

"Dicky! Please, dear show me what you have brought."

His face brightened and he came over to the bed.

"It isn't much," he said apologetically, "but I remembered how you loved the delphiniums, and how disappointed you were when they didn't do well, so I've hunted all over creation to get these things."

He was opening the box as he spoke and displayed to my view the most exquisitely tinted blue and white delphiniums I had ever seen. Lillian's voice interrupted

wered quickly. "I should think you'd be terribly jealous."

"Oh, I am, dreadfully so," laughed Dicky, but I interrupted perceptibly.

"Dicky! Please, dear show me what you have brought."

His face brightened and he came over to the bed.

"It isn't much," he said apologetically, "but I remembered how you loved the delphiniums, and how disappointed you were when they didn't do well, so I've hunted all over creation to get these things."

He was opening the box as he spoke and displayed to my view the most exquisitely tinted blue and white delphiniums I had ever seen. Lillian's voice interrupted

**FURS**  
The Gift She's Always Wanted

How every woman adores a pretty fur!

Why not grant that wish of years and give her a pretty one this year? We have some of the most charming patterns we've ever shown and a small deposit now will hold them for you till Christmas.

**West Fur Co.**  
521 Court St. Phone 1628

**Nutritious**

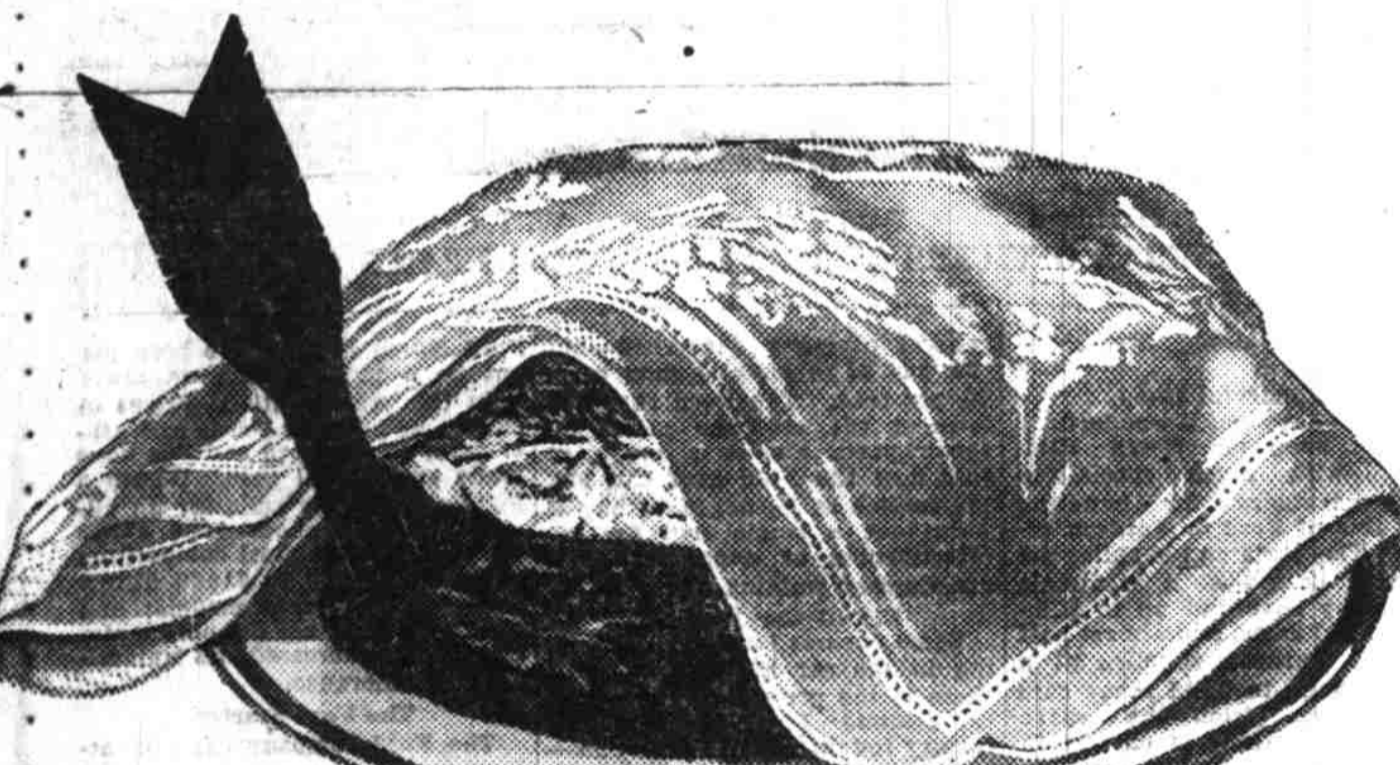
You'll Appreciate  
Snow Flake Crackers

After a strenuous morning in the office—at home—whenever nerves are tired and heavy food will not digest—try this wholesome, restful, nutritious combination—a bowl of milk and SNOW FLAKES.

Tasty, yes! and thoroughly baked to a delicious crispness—they are surprisingly pleasing and satisfying.

**SNOW FLAKES**

PACIFIC COAST BISCUIT CO., Portland, Ore.



## A Mystery Cake

Can you name it?

Here is another new Royal Cake, so delicious and appetizing that we have been unable to give it a name that does justice to its unusual qualities. It can be made just right only with Royal Baking Powder. Will you make it and name it?

**\$500 for the Best Names**

For the name selected as best, we will pay \$250. For the second, third, fourth, and fifth choice, we will pay \$100, \$75, \$50, and \$25 respectively.

Anyone may enter the contest, but only one name from each person will be considered.

All names must be received by December 15th, 1921. In case of ties, the full amount of the prize will be given to each tying contestant. Do not send your cake. Simply send the name you suggest, with your own name and address, to the

**ROYAL BAKING POWDER COMPANY**  
128 William Street, New York

**How to make it**  
Use level measurements for all materials

½ cup shortening  
1½ cups sugar  
Creamed 1½ of ½ orange  
1 egg and 1 yolk  
2½ cups flour  
4 teaspoons Royal Baking Powder  
1 cup milk  
1½ squares (1½ oz.) of unsweetened chocolate (melted)  
¼ teaspoon salt

Cream shortening. Add sugar and grated orange rind. Add beaten egg yolks. Sift together flour, salt and Royal Baking Powder and add alternately with the milk, lastly fold in one beaten egg white. Divide batter into two parts. To one part add the chocolate. Put by tablespoonsfuls, alternating dark and light batter, into three greased layer cake pans. Bake in moderate oven 20 minutes.

**FILLING AND ICING**

3 tablespoons melted butter  
3 cups confectioner's sugar  
Powdered sugar may be used but does not make as smooth icing  
Creamed rind of ½ orange and pulp of 1 orange

2 tablespoons orange juice  
1 egg white  
3 squares (3 oz.) unsweetened chocolate  
Creamed rind of ½ orange and pulp of 1 orange

Put butter, sugar, orange juice and rind into bowl. Cut pulp from orange, removing skin and seeds, and add. Beat all together until smooth. Fold in beaten egg white. Spread this icing on layer used for top of cake. While icing is soft, sprinkle with unsweetened chocolate shaved in fine pieces with sharp knife (use ½ square). To remaining icing add 2½ squares unsweetened chocolate which has been melted. Spread this thickly between layers and on sides of cake.