

Statesman

SOCIETY

TWO ATTRACTIONS of unusual merit stand in the offing, both to be sponsored by the American Association of University Women.

promised attractions, "The Rivals," a play in three acts, featuring such players as Mrs. Fluke, Chauncey Olcott, Thomas A. Wise, James T. Powers, Lola Fisher, Lotus Robb, Marie Carroll, Kenneth Thompson, Fred Eric, Gerald Rogers, George Tawde and Herbert Bolmore.

STOP THAT ITCH Caused by Moth or Ivy Poisoning and Sunburn Gypsy Cream Will Give You Quick Relief



An antiseptic lotion which has had extensive use and given the most satisfactory results—easily applied. Try it as a relief for Heat Rash, Sunburn, Windburn and Ivy or Oak poisoning.

Chautauqua Week July 9-16 WILL FEATURE Daddy Long Legs The Milkado Alton Packard Junior Chautauqua Band Day Dr. George Falls

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Phone your want ads to The Oregon Statesman Phone 23 or 553

SOCIAL CALENDAR TODAY

St. Paul's guild, Mrs. Russell Catlin, 13th and Chemeketa street, hostess, 2:30 o'clock. Wednesday Young Married People's club of the First Presbyterian church, Hager's grove, 6 o'clock.

St. Paul's guild of the Episcopal church will meet at 2:30 o'clock this afternoon at the home of Mrs. Russell Catlin, 13th and Chemeketa streets.

by Dr. Donald Jessup. She is doing nicely. Mr. and Mrs. Otto J. Wilson and family spent the Fourth of July week-end at Newport.

Mrs. Frank W. Durbin and Mrs. Clara Patterson were guests last week at Neskovin. The First Presbyterian church bulletin contains the two following interesting announcements for the week:

Wednesday—6 p. m. Young Married People's club picnic at Hager's picnic grounds. Bring covered dish and rolls. Mr. Alfred Berg in charge of arrangements, will bring a goodly supply of melons from the Pacific Fruit and Produce company.

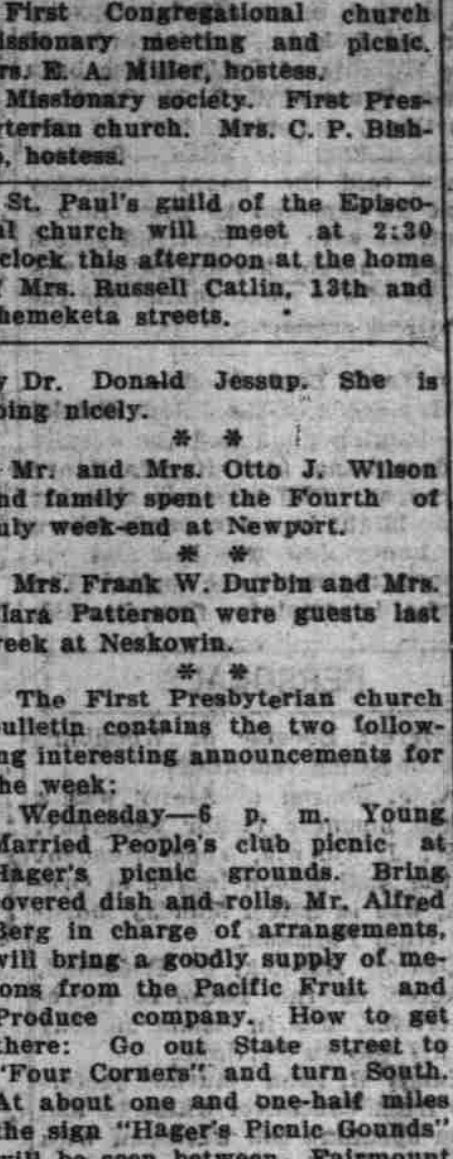
Recent guests at the Purvine home have been Mr. and Mrs. Laurence Purvine of Phoenix, Ariz., who are now visiting in San Jose, and will go from there to Oregon, returning in time for the opening of the schools at Phoenix, where Mr. Purvine is machine shop instructor.

Mr. and Mrs. Miles Thomas of Sinaloa, Mexico, left Tuesday after a visit at the Purvine home. They will spend the summer in Washington and Oregon and return to reside in this city.

Dr. and Mrs. Northrup left July 2, for New Orleans, where they will spend several days in sight-seeing before leaving for New York. They spent two weeks visiting here.

Mrs. Vera Thomas, 665 North Sixteenth street, is in St. Vincent hospital, Portland, recovering from a major operation performed

Green Is Cool Summer Color



Green is cool looking for summer wear and generally becoming. This frock is fashioned of green silk poplin, built on simple lines with hat and hose in matching shade.

Harper, the western painter, written by Frances Rand Smith and illustrated with a portrait of Don Baltazar Ruiz, Spanish minstrel, by the artist. Salem people will be equally interested in Dian Gopal Mukerji's offering, "Travel and Grow Ignorant."

Charles J. Lisle has an interesting story called "The Silver Bullet" in the issue. Allen Abraham Kafoury has written in an informing manner on "The Silk Worm." S. H. Van Trump's article on G. Stanley Hall, Philosopher, is illustrated with a drawing by Murray Wade as is Mr. Lisle's story.

Mr. and Mrs. John Norwood entertained at their home, "The Laurels" with a lovely lawn party on the afternoon of July 4th. The affair was in honor of Mr. and Mrs. Wm. Norwood and family of Seattle, Wash.

Miss Esther Dissenbach has returned to Salem after a two weeks vacation at Agate Beach. She is employed in Col. E. Hofer's office.

One of the most attractive weddings of the holiday week-end was that of Miss Ethel Wykoff, the only child of Mr. and Mrs. F. S. Wykoff, became the bride of Mr. Leo Gronke, the son of Mrs. Lena Gronke of Hayesville, Ore.

A particularly interesting issue of "The Oregon Statesman" is that for July. The first article is "Reminiscence" by Alexander F.

HOUSEHOLD HINTS

MENU HINT Breakfast Oatmeal with Cream Crisp Bacon Coffee Cake Coffee Luncheon Bird Egg Salad Cream Potatoes with Parsley Raised Cake Raspberry Punch Dinner Roast Leg of Lamb Mint Sauce Boiled Potatoes Buttered Peas Raspberry Pie Tea or Coffee, Hot or Iced

TODAY'S RECIPES Bird Egg Salad—Mash cottage cheese and moisten with well-seasoned French dressing. Mix with finely chopped pecan meats. Shape like small bird eggs. Dry a little parsley on back of stove or in warming oven and rub between fingers until very fine. Sprinkle the little eggs with the parsley, arrange in nests of heart lettuce leaves. Garnish with radish roses and serve with french dressing.

Radish Roses—Wash radishes carefully. With a sharp vegetable knife make five or six lengthwise incisions through the skin and then peel back the skin to look like flower petals. Cut down through the center two or three times and let stand in a pan of ice water until the radishes open out like roses.

Raised Cake—One pint bread sponge, one and one half cups sugar, one-half cup maple syrup, two-thirds cup shortening, two teaspoons soda, two tablespoons of hot water, two cups of sifted flour, one cup raisins, one teaspoon of cinnamon, one-half teaspoon of cloves, nutmeg and allspice, one-half teaspoon salt.

Raspberry Punch—Place one box raspberries in a saucepan and add: One-half cup water, one and one-half cups sugar. Bring to a boil and cook slowly until the fruit is soft. Rub through a fine sieve and add one-half cup Maraschino cherries, cut into tiny bits, add the liquid from the bottle of cherries. To use place one-half cup of the prepared raspberry syrup in a tall glass and add: One table-

spoon lemon juice, one-half cup crushed ice. Fill with carbonated water.

Butterscotch Sauce Going to have ice cream for dessert? Get or make a plain vanilla cream and serve it with butterscotch sauce made as follows: One cup light brown sugar, two thirds cup light corn syrup, four tablespoons butter, three-fourths cup thin cream, chopped nuts. Put the sugar and the butter in a saucepan and let them cook until the sugar is melted and well-blended with the butter; add corn syrup and cook until a temperature of 281 degrees Fahrenheit is reached. Add cream. Keep hot over water and just before serving add the chopped nuts. If you prefer you may put the nuts on as a final garnish after the sauce is poured over the cream.

SUGGESTION After cleaning squabs put a little simple bread-crumbs stuffing into each squab; tie thin slices of bacon over the breast and roast 30 minutes, basting with butter from the bottom of the pan. Thicken the juices in pan with flour, season with salt and pepper, add a little hot water to make a gravy and pour over squabs. Or squabs may be broiled by first splitting down the back, then buttering the breasts and broiling for 15 minutes and turning often. When done season with salt and pepper and serve on slices of well buttered toast.

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Local Rates For Classified Advertising

One time Daily or Sunday 2 cents per word Three times 5 cents per word Six times 8 cents per word One month, daily and Sunday 20 cents per word In order to save the more than one time rate, advertisement must run 10 consecutive issues. No ad taken for less than 25 cents. Ads run Sunday only charged at one-time rate.

Money to Loan On Real Estate T. K. FORD (Over Ladd & Bush Bank)

BEFORE YOU LEAVE YOUR HOME OR CAR HAVE IT Insured Properly Phone 184, Decks & Hendricks, 4-29-11

AUTOMOBILES 1 WE WRECK 'EM Parts for all cars. We sell for less. Get our prices on all cars. Salem Wrecking Co., 402 S. Church street, Phone 2152.

AUTO REPAIRING 3 GOOD SERVICE—JAIN FRIG. MED. LAB. & LUBRICATOR GARAGE. General repairing, accessories, tires. Miller and South Commercial, Phone 564.

AUTO TOPS 5 SEE US FOR TOP AND PAINT WORK. O. J. Bell, 1427 S. Paul Street, Repair Department, 5-14-11

SALESMEN 15 DO YOU WANT TO START WORKING and earn real money? Then write quick. SEATON SALES, Box 949, ARCADE STATION, Los Angeles, Calif. 15-17

WANTED—Employment 19 HOUSEKEEPING BY MIDDLE AGED lady, or picking beans or cucumbers. 2204 care Statesman. 19-17

FOR RENT—Apartments 23 FOR RENT—STORAGE ON STATE STREET. Inquire Hotel Atg. 21-24-11

FOR RENT—Apartments 23

TWO-ROOMED APTR. \$18.00 WITH garage \$10.00. 700 N. High. 2318

FOR RENT—Rooms 25 NICE ROOM CLOSE IN. PHONE 245-W. 2311

FOR RENT—Rooms 27 FURNISHED ROOM EIGHT UPDOWN. Hot and Cold water, steam heat. 218 S. Liberty. Over Derry's Drug Store. 2312

FOR RENT—Rooms 27 FURNISHED ROOM SUITABLE FOR students with sleeping porch privileges. Everything modern. References as required. Address room, care Statesman. 23-28-11

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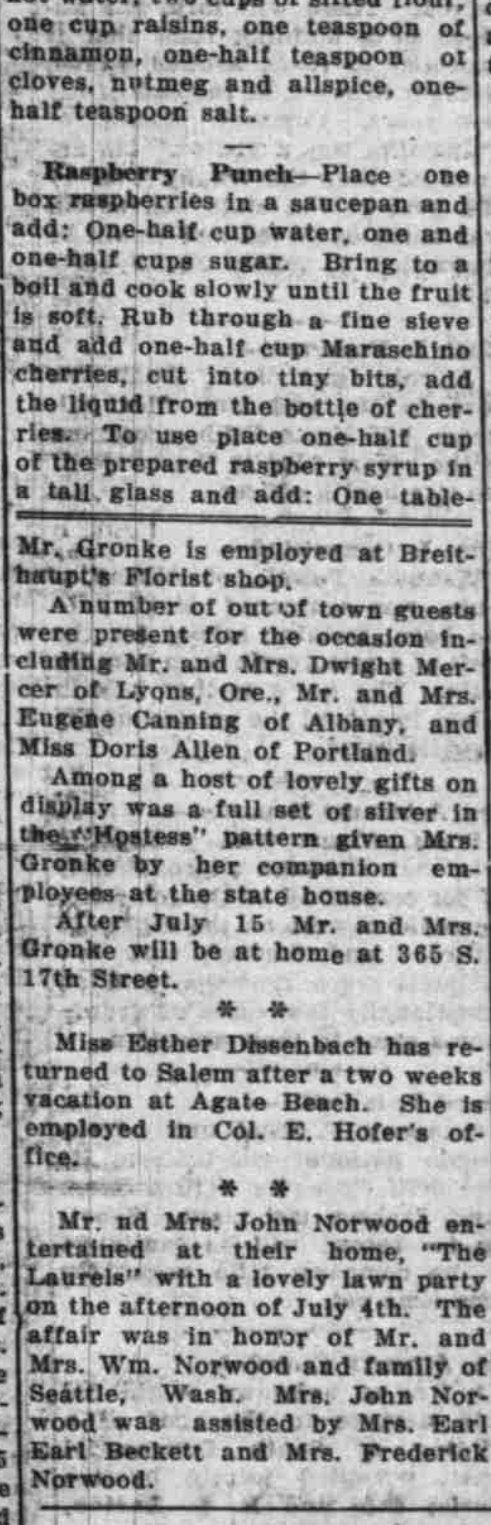
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Scion of Wealth Is Accused of Maiming Co-Ed on Auto Ride

Whoooping cough has been prevalent in Silverton for some time and at present so many are afflicted that the sickness can be regarded as having reached the proportions of an epidemic. The cough is confined mainly to children, some of whom are affected but little. A few cases of mumps have been reported during the past month also.



Arthur Rich, University of Michigan student, son of a wealthy manufacturer, is being held in \$25,000 bail in Battle Creek, Mich., accused of assaulting and beating Louis King, 19, college student. King's face is fractured in three places, it is shown. The case is in Washington, Pa. Rich's plea will be temporary insanity, the attorney says.

Trespass Notices

Trespass Notice, size 14x18 inches, printed on good 10 cent newsprint bearing the words, "Trespass is Prohibited." On These Premiums Daily Penalty of Transgression. Price 15c each or 3 for 35c. Statesman Pub. Co., Salem, Oregon.

FOR SALE—OLD NEWSPAPERS. Ten cents a bundle. Circulation department Oregon Statesman. 21-11

FOR SALE—USED LUMBER, 12x4 and 2x4. Phone 1623-W. 21-12-11

FOR SALE—LIVESTOCK 20 FOR SALE—100 HIGH GRADE WHITE leghorn hens on standard pony. E. C. Mennie, Clatskanie, Oregon. 20-10

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