

Society News and Club Affairs

JESSIE STEELE, Society Editor

Concert Event at Woman's Club House

An interesting musical event of tonight at 8:30 o'clock in the Woman's clubhouse is the joint concert to be given by Miss Frances Brockman, violinist, and George Bishop, baritone, both of Eugene.

A committee from the Salem Rotary club is sponsoring the benefit recital which will enable the young musicians to go east to study. Miss Brockman will compete in the national finals of the Federated Music Clubs.

Aurora Potter Underwood and John Stark Evans are the accompanists.

The program has been announced as follows:

Arioso, Dark Sel Dir, Herr. Handel
Blue Aria Her Eyes, Winter Water
Le Misa, Gattuso, Ferrari
Money, O'l, Michael Head

Cargos, Tom Dobson
At Night, Bachmanoff
Linden Lea, H. Yanga Williams
Song of the, Messerspy

Freedom from Sixth Sonata, Bark
Ballade and Polonaise, Viennetza
Romance, Besterow
Valse Melody, Burnham
Exuberance, Burnham

Nocturne and Tarantelle, Smanowaky
Frances Brockman

They Will Appear in Concert



John Stark Evans, director of the Eugene Glee-men, is the accompanist for George Bishop, popular baritone from the university city, who will be presented in joint concert with Frances Brockman, violinist, tonight at the Woman's clubhouse.

SOCIAL CALENDAR

Saturday, April 13

Salem Woman's club, board meeting, 2 p. m., business at 2:30 p. m. and program, 3 p. m.
Maccabee Junior court at K. P. hall, 2 p. m. Dallas court special guests.

Rickreall.—Mrs. C. C. Gillam, Mrs. Darrel Hewitt, Mrs. Caroline Burch were joint hostesses to the members of the Rickreall Ladies' Aid at the latter's home Wednesday afternoon.

Suggestions were received from the Rural Clubs Federation of Polk County program chairman as to study topics upon Oregon history. Mrs. Mary Burch was appointed to have a paper for the May meeting at the home of Mrs. J. F. Vaughan.

A short program was presented by Mrs. Gillam.
Special guests included Mrs. Bud Ramsey, Mrs. M. B. Findley, Mrs. Ella Wilson, Mrs. Floyd Nelson of Monmouth, and Mrs. Nellie Imbler of Independence.

Union Hill.—Mrs. Henry Peters entertained with a party honoring the 8th birthday anniversary of her son Donald. Games were played and refreshments were served by Mrs. Peters, assisted by Mrs. Edwin Peters. Guests present were the honored guest, Don- vonne Mertz, Lois and Nanette Cote and Guy Scott.

Falls City.—The local Rebekahs were represented by the following ladies at the District convention at Ballston Saturday, Mrs. Jessie Meyer, Mrs. A. A. Pierce, Mrs. John McQuiston, Mrs. Lizzie Treat, Mrs. Nellie Mack, Mrs. Violet Mack, Mrs. Loring Frink and Mrs. Minna Hoppe.

Twin Topics Increase Prize Winning Chances

Twin topics are once more in vogue at the Round Table and this next week you have a choice of such and avocado recipes. Send in as many as you like for either or both topics.

The rules are unchanged. List all ingredients first, then describe the method of putting them together, how long to cook and at approximate temperature, and finally, how many does it serve. Include the balance of the menu if you like and your chances of winning a prize are better. Cash prizes totaling \$2 are awarded each week. The contest is open to everyone. It ends Thursday noon, April 18.

Here are more Easter recipes:
Easter Egg Salad
8 hard-boiled eggs, colored pink
1 small crisp head of lettuce, shredded
1 cup mayonnaise
2 teaspoons sugar
1 teaspoon vinegar
1/2 teaspoon salt
1/4 teaspoon dry or 1 teaspoon prepared mustard
1 small glass pineapple cream cheese
1/2 cup small red radishes, sliced
1 small tomato, cut in pieces
1 small sweet pickle, chopped

Sometime during the first week preceding Easter, open a jar of beet pickles. After the pickled beets are gone, drop your whole hard-boiled eggs, which have been peeled, into this colorful liquid and let stand for 48 hours. Allow 2 eggs to a serving. If you do not have enough liquid to cover eggs, a little water may be added. At the end of this time, the eggs will be a deep pink color with a decided pickle flavor. On the day you are going to serve this salad, arrange shredded lettuce on four individual salad plates to form nests. In the center of the nest place a layer of radishes, tomato and pickle mixture. Drop a little mayonnaise on this. Cut your pickled eggs in halves, crosswise, and scoop out yolks. Mash yolks with a fork and add sugar, mustard and salt which have been mixed together, and vinegar. Moisten with mayonnaise and replace in the hollow of the eggs. Place four filled halves, ends up, on top of radish mixture in the lettuce nests. In the center place a ball of cream cheese with pineapple. This I buy already prepared in a handy little glass. This salad is colorful

and has the appearance of a nest of Easter eggs. Garnish with a little mayonnaise and serve very cold to 4 people.
Mrs. Glen Thurston, Scio, Ore.

Easter Egg Dessert
Serve a heaping tablespoon of whipped cream on a 4-inch square of sponge cake on each plate. Have the cream stiff enough to make a fluffy mound. Into the middle of this carefully drop curved side up, 1/2 of a canned apricot. The effect is a poached egg on toast. Serve with a hot drink and nuts and mints for a dessert luncheon. It will please the children, too.
Mrs. Laura W. Holder, Route 4, Box 175.

Hot Cross Buns
2 cakes yeast
2 cups milk, scalded and cooled
2 tablespoons sugar
7/8 cup sifted flour
1/2 cup butter
1/2 cup sugar
2 eggs
1/2 cup raisins or currants
1/2 teaspoon salt
Dissolve yeast and two tablespoons sugar in lukewarm milk. Add 3/4 cups flour to make a sponge. Beat until smooth. Cover and let rise until light in a warm place free from draft, about 1 hour. Add butter and sugar creamed, eggs well beaten, raisins which have been floured, the remainder of the flour or enough to make a moderately soft dough, and the salt. Turn on a board. Knead lightly. Place in a greased bowl. Cover and set aside in a warm place until double in bulk which takes about 2 hours. Shape with hand into medium round buns, place in well-greased shallow pans about two inches apart. Cover and let rise again, about 1 hour or until light. Glaze with egg diluted with water. With a sharp knife cut a cross on top of each. Bake 20 minutes. Just before removing from oven, brush with sugar moistened with water. While hot, fill cross with plain frosting made from 1 cup fine powdered sugar, 2 tablespoons milk or water and 1/4 teaspoon vanilla.
Mrs. Theodore Dalke, Route 6, Box 340.

District Conference Begins Today

The district conference of Zonta International opens this morning at 9 o'clock in the Marion hotel with the Salem club as hostess. Mrs. Ora F. McIntyre, district chairman, will preside.

A luncheon is scheduled at 12:15 in the banquet room and the afternoon sessions start at 2 o'clock. District officers will be elected.

A 6 o'clock banquet will be given in the main dining room tonight with Dr. Bruce Baxter as the principal speaker. A stunt program and frolic for delegates under the direction of Miss Hazel Cook and Dr. Helen Pearce will follow in the late evening.

Sunday morning a breakfast at 9:30 o'clock will conclude the conference.

Directors for the conclude from the hostess club are Miss Nellie Schwab, president; Miss Helen Yockey, general chairman; Mrs. Margaret Rosecrans, program; Miss Lena Belle Tartar, director of music, and Miss Dorothy Pearce, club accompanist.

Mrs. Seitz Surprised by Club

Mrs. R. W. Hans Seitz was pleasantly and completely surprised Thursday by the Merry Mingle's club. Members called in the morning bringing with them a covered dish dinner. Beautiful spring flowers were used on the table and about the guest rooms, also brought by the club. Mrs. Seitz is a former member.

An informal afternoon of conversation, sewing and music was enjoyed. Little Patsy Ann Viesko and Shirley Lou Arthur played piano solos.

In attendance were Mrs. Seitz, Mrs. Freeman-Phelps, Mrs. Allen McCain, Mrs. Fred Scharf, Mrs. J. Ackerman, Miss Orle Mitchell, Mrs. G. H. Tharp, Mrs. Carl Snyder, Mrs. Robert Fromm, Mrs. Mary C. Fletcher, Mrs. Cora Keeney, Mrs. Esther Barker, Mrs. Sarah Woodburn and Mrs. C. C. Colwell.

Jefferson.—"Women in Religion" was the subject for the afternoon study of the Woman's club meeting at the country home of Mrs. Robert Terhune, Wednesday afternoon. Bible quotations were given by members in answer to roll call, and a life sketch of Mary Baker Eddy was given by Mrs. V. D. Looney. During the social hour following the meeting, a club lunch was enjoyed.

Members present were Mrs. Eugene Finlay, Mrs. Harley Libby, Mrs. A. B. Hinz, Mrs. Herbert Looney, Mrs. M. D. Looney and daughter Eleanor, Mrs. V. D. Looney, Mrs. James Pate, Mrs. Fred Wied, Mrs. Earl Miller, Miss Marjorie Fontaine, and the hostess, Mrs. Frances Nebergal of Eugene was a guest at the meeting. Mrs. C. M. Smith and R. C. Thomas will be hostesses for the next meeting, April 24.

Stayton.—Complimenting Miss Betty Anne Goode on her 14th birthday, Mrs. Don Goode entertained the girls of the 8th grade class at her home Wednesday night. Novel games and stunts for which prizes were awarded, combined with delicious refreshments made the evening an enjoyable one. Besides the honor guest those present were Misses Betty Korinek, Marian Polife, Doris Crabtree, La Verna Darby, Leona Burmester, Shirley Frule, Barbara Watters, Frances Rider, Mary Lucas and Alice Nelmyer.

Stayton.—The Women's club gave another of their benefit card parties Wednesday night, nine tables of bridge being in play. Hostesses were Mrs. Ed Bill, Mrs. Willis Brown, Mrs. George R. Duncan and Miss Hannah Bowley. Prizes for high score went to Mrs. Harry Humphrey and Floyd Fair. The card party next month will complete the series and that time the prizes for accumulative scores will be awarded.

Gervais.—Mrs. J. C. Adams entertained informally Wednesday afternoon. Mrs. Earl Streeter and Mr. Streeter's mother and sister who are here from Minnesota and Mrs. A. B. Minkler and Mrs. J. B. Brown.

Salem Heights.—An interesting and delightful meeting of the Ladies Garden club was held Thursday afternoon with Mrs. John E. Peters of Fairview avenue as hostess.

Miss Stoddard Is Married in South

The marriage of Miss Carol Stoddard, daughter of Mr. and Mrs. Will M. Stoddard of Salem, to Paul H. Follard, son of Mr. and Mrs. J. R. Follard of Cleveland, O., has been announced.

The ceremony took place March 20 in Los Angeles where the couple are now at home at 1214 S. Lake street.

Mrs. Follard attended Oregon State college and was employed in the accident commission at the statehouse before going to southern California.

Mr. Follard studied at Wisconsin university and Ohio State college.

Mrs. Daily Feted as House Guest

Mr. and Mrs. John H. Wrath were hosts to 16 for a dancing party and buffet supper recently in honor of Mrs. Cecil L. Daily of Columbus, O., who has been spending two months at the Wrath home.

Sunday night Mrs. Daily was feted at the home of Mr. and Mrs. Herman Watson with dinner and bridge. Other hostesses who entertained for her pleasure were Mrs. Glen Hoar, Mrs. Richard Robinson, Mr. and Mrs. Ivan Legley and Mr. and Mrs. B. J. Ramseyer.

Mrs. Daily, a niece of Mr. Wrath, returned to Ohio this week.

Woodburn.—June 12 has been chosen by Miss Helen Allen and Donald T. Lauer as the date of their wedding. The ceremony will be held the night of June 12 in the First Presbyterian church at Woodburn, with many guests and friends invited to witness the wedding vows. Miss Allen announced her engagement to Mr. Lauer in January. She is the daughter of Mr. and Mrs. E. J. Allen of Woodburn. Mr. Lauer is the son of Mrs. Emma Lauer of Oakland, Calif. Miss Allen is a graduate of University of Oregon where she was a member of Alpha Gamma Delta. She also attended the University of California. For the past four years she has been teaching in the Woodburn high school.

Mr. Lauer is a graduate of Stanford university and LaSalle School of Law. He is employed as manager of the Market, Fifteenth Street Branch Bank of the American Trust company.

Stayton.—Dr. and Mrs. George Ingils arrived this week from Grants Pass to make their home with their son, W. A. Ingils and family. The doctor will open an optical office in the Baltz Jewelry store.

Mrs. Devers Has Tea Planning Meeting

MRS. J. M. DEVERS, chairman of the committee in charge of the annual Children's Farm Home tea to be given by the Salem Woman's club April 24 at the C. P. Bishop home, entertained members of the committee Friday afternoon to discuss plans.

Hours will be from 3 to 6 o'clock.

The tea committee is made up of Mrs. Devers, Mrs. D. B. Jarman, Mrs. C. P. Bishop, Mrs. E. E. Carrier, Mrs. U. G. Boyer and Mrs. Charles Galloway. The social and hostess committee is comprised of Mrs. C. T. Ellison, Mrs. Anna Phillips, Mrs. A. L. Wallace, Mrs. Harriet R. Benson, Mrs. Ella Kirk, Mrs. Charles Johnson, Mrs. F. M. Lobdell and Miss Eula McCully.

Theta Alums Sew for Hospital

Alumnae of Kappa Alpha Theta sorority held a sewing meeting at the home of Mrs. Wallace Carson Thursday night. Work was done for the Salem General hospital. A late supper was served.

Members of the group are Miss Elouise Buck of Monmouth, Mrs. Clifford Brown, Mrs. Allan Carson, Mrs. Harry Hawkins, Mrs. Gus Hixson, Mrs. George Hug, Mrs. Roy Keene, Mrs. Willard Marshall, Mrs. Guy Smith, Mrs. Tom Wood, Mrs. Richard Slater, Mrs. James Sears, Mrs. Frank Chapman, Mrs. Rodney Brown, Mrs. Robert Peterson, Miss Emma Jean Wilson, Mrs. W. W. Baum and the hostess, Mrs. Wallace Carson.

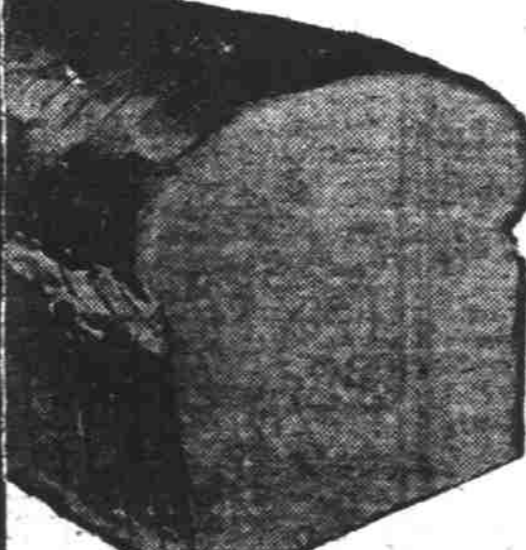
Hubbard.—The W. club, an organization of girls from 11 to 14 years, held a meeting Tuesday night at the home of Mrs. W. L. Orr, with Doris Love, president, presiding. Plans for activities during the coming year were outlined, and a summer camp for girls discussed. The club will meet regularly twice a month.

Falls City.—Mrs. Laura Horn entertained with a delightful 1 o'clock luncheon Monday afternoon in honor of Mrs. W. L. Russell's birthday anniversary. Guests were Mrs. W. L. Russell, Mrs. M. L. Thompson, Mrs. Richard Paul, Mrs. E. G. White, Mrs. F. E. Driggs and Mrs. Clay Guthridge.

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Salem Heights.—The monthly meeting of the Salem Heights Woman's club was held in the club house Friday afternoon with Mrs. A. A. Taylor presiding in the absence of Mrs. Reed Chambers. This business meeting was followed by the annual stunt program under the leadership of Mrs. Darryl Washburn.

Nomination of officers was made for the coming year. Mrs. Walter Pettys and Mrs. Cleave Bartlett were nominated for the presidency; Mrs. A. A. Taylor and Mrs. Fred Burger, vice-president; Mrs. Paul Acton, secretary, and Mrs. Alice E. Edmundson, treasurer.

Delegates named to attend the Marion county convention at Willard on April 26th were: Mrs. Alvin B. Stewart, Mrs. A. B. Wilson, Mrs. Belle Douglas, Mrs. A. M. Chapman and Mrs. Alice E. Edmundson.

A cooked food sale is being sponsored by the Woman's club on Saturday, April 13. Mrs. Fred Burger, Mrs. Walter Pettys and Mrs. George Manning were named on this committee. Refreshments were served following the program by the hostesses.

Gervais.—The community 500 club supper given at the auditorium Tuesday night was attended by 25 persons. Prizes for high scores were given to Mrs. C. B. Ellsworth and B. E. Bamer and for low scores to Mrs. Alice Rufinot and Howard Tong, Mrs. S. D. Manning and Mrs. I. V. McAdoo composed the hostess committee. For the supper, April 23, Mrs. J. W. Johnston, Mrs. Rufinot and Miss Bigot will act as hostesses.



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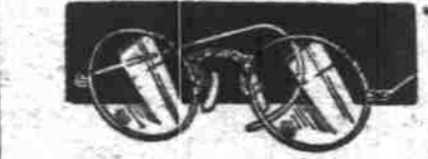

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