

Society News and Club Affairs

JESSIE STEELE, Society Editor

New Officers Told For Rebekah Lodge

ELECTION of officers took place at the business meeting of the Salem Rebekah lodge this week with the following results: Noble grand, Mrs. Jessie Beatty; vice grand, Mrs. Justina Kildee; recording secretary, Mrs. Bessie Edwards; financial secretary, Mrs. Elsie Townsend; and treasurer, Mrs. Lora Groves. All the officers were incumbents.

After the business session, a program was presented with Rev. Lucien Jones giving a travelogue, Miss Colene Mennis appearing in a reading, vocal selections by Mrs. Beatty accompanied by Mrs. Beth Waters, and string selections by Miss Verda Olmstead, Miss Myrtle McClay and Miss Ella Smith. Refreshments were served in the dining room.

B. and P. W. Club Dinner At Quelle Tuesday

The Business and Professional Women's club held a dinner meeting at the Quelle Tuesday night. Miss Lena Belle Tartar sang, accompanied by Mrs. Kenneth Dalton.

Miss Ruth Brauti talked on the standing of women in the world, as she observed it during her two years' residence abroad.

Mrs. Maison Is Hostess To Contract Club

A smart bridge luncheon was given by Mrs. H. G. Maison Wednesday for members of her contract club. Ivy and tall red tapers centered the table.

Places were marked for Mrs. Karl Becke, Mrs. Walter Kirk, Mrs. E. T. Pierce, Mrs. John Elliott, Mrs. Ronald Jones, Mrs. E. V. McMechan, Mrs. W. F. Poorman, Mrs. William Mott and Mrs. Maison, the hostess.

Oak Point — Mr. and Mrs. Charles Wilson were Thanksgiving day guests of her parents, Mr. and Mrs. Richard Bates of Springfield.

Laura Wheeler Pattern



Crocheted Accessories.

Pattern 1097

Daughter will be a proud young lady the day she goes off to school in this new crocheted outfit, and it can be hers whether she's five, twelve or in between for the set is suitable for all these sizes. You'll be proud too, to think that you made it yourself. Just the thing for snowy days are the snug little cap, warm scarf and the muff-purse, which is like

her big sister's. All three are easy to make, for they are mostly plain crochet, trimmed with a pointed pattern of picot stitch. Pattern 1097 comes to you with complete directions for making the set in 8 through 12 year size (all given in one pattern); illustrations of them and of all stitches used; material requirements. Send 10 cents in stamps or coin (coin preferred) for this pattern to The Oregon Statesman Needlecraft Dept.

Stuffed Peppers Are Topic For Round Table Contest

THE Round Table resumes its weekly meetings this coming week with stuffed peppers for a topic. Peppers are available on the market now and how good they are filled with meat mixtures, spiced in tantalizing fashion.

Any recipe for stuffed peppers, no matter what the filling, will be welcome. There is no limitation on the number of recipes that may be submitted. The deadline is Thursday noon, December 5.

All of the following muffin recipes belong in your files: **Crumble Muffins** 2 cups dry brown bread crumbs 1 cup milk 1 cup flour 2 teaspoons baking powder 1/2 teaspoon salt 1 tablespoon shortening 2 tablespoons brown sugar 1/2 cup chopped figs Soak crumbs in cold milk for 10 minutes. Add sifted dry ingredients, sugar which has been melted, well beaten eggs and shortening. Mix well. Lay out figs or other dried fruit. Heat greased muffin tins before dropping in batter. Bake in a hot oven. Makes about 1 dozen muffins. Mrs. H. R. Elshop Route 3, Box 75-A

Cranberry Muffins 1/2 cup melted butter 1/2 cup sugar 1 egg 1 cup milk 1/2 teaspoon salt 2 cups sifted flour 4 teaspoons baking powder 1 cup cranberries 2 tablespoons sugar Break the egg into a mixing bowl. Beat it lightly. Add the milk. Sift the dry ingredients and melted butter. Roll the cranberries in 2 tablespoons of sugar and shortening. Mix well. Lay out the batter. Place in greased muffin pans. Bake in a moderate oven about 1/2 hour or until brown. Nellie Beatty 1959 N. Church

Emergency Muffins 4 cups flour 4 level teaspoons baking powder 1 teaspoon salt 2 tablespoons sugar 1 cup cream Milk to mix Sift dry ingredients then add cream slowly and enough milk to make the dough of dropping thickness. Drop from spoon in muffin tins and bake in a hot oven from 6 to 10 minutes according

Be Sure You're at Sally's



Fresh Silk HOLLYVOGUE HOSIERY Christmas Sale! Reg. \$1.00 Now 79c 13th Pair Free **Sally's** 357 Court Street Salem, Ore.

Dinner Served at Lytle Home is Gay Event

A BEAUTIFULLY arranged Thanksgiving dinner was served at the home of Dr. and Mrs. W. H. Lytle yesterday for a group of Salem friends and several out-of-town guests. White chrysanthemums and white tapers graced the table.

Covers were placed for Dr. and Mrs. David B. Hill of Salem, Mr. and Mrs. James Hill, Sr. and Mrs. James Hill, Jr., Miss Isobell Hill, all of Pendleton, Mr. and Mrs. T. R. Hill and daughter, Betty, of The Dalles, Mr. and Mrs. Robert N. Stanfield and Mr. and Mrs. Howard Gattie of Portland, Frederick Hill of Oregon State college, and the hosts, Dr. and Mrs. W. H. Lytle.

Wednesday Night Club Has Party

Independence. — Members of the Wednesday night club met with Mr. and Mrs. Dale T. Pomeroy for a social evening November 27.

Members present were Mr. and Mrs. Forrest Chambers, Mr. and Mrs. Howard Morlan, Mr. and Mrs. Clarence Harwood, Mr. and Mrs. Kenneth L. Williams, Mr. and Mrs. Homer Link, Mr. and Mrs. Glen Hillbrand, Mr. and Mrs. Grover Mattison, Mr. and Mrs. Ira D. Mix and Mr. and Mrs. Dale T. Pomeroy.

Mix thoroughly. Fill greased muffin tins 3/4 full of batter. Put a teaspoon of tart jelly in each and cover with more batter, having tins about 2-3 full. Bake in a hot oven, 425 degrees, for 25 minutes. This recipe is delightful for luncheons or suppers and will make about 16 muffins.

Mrs. George Manning Salem Heights

Ham Muffins 1/2 cups sifted flour 1/2 cup rraham flour 2 teaspoons baking powder 2 teaspoons sugar 1/2 teaspoon salt 2 eggs (well beaten) 1 cup milk 1/2 cups melted shortening 1/2 cup ground cooked ham Blend flour, baking powder, sugar and salt. Combine with beaten eggs, milk and melted shortening, pouring liquid onto dry ingredients. Add 1/2 cup ground cooked ham. Stir enough to moisten dry ingredients. Pour into greased muffin tins and bake at 400 degrees. Makes 12 muffins. Mrs. Perry Keyes Stayton, Ore.

Jelly Cornmeal Muffins 1 cup cornmeal 1 1/2 cups flour 2 tablespoons sugar 5 teaspoons baking powder 1 1/2 teaspoon salt 2 eggs 1 cup milk 1/2 cups melted shortening Mix and sift flour, cornmeal, sugar, baking powder and salt. Add beaten eggs and milk and mix well. Add melted shortening and

Rural Woman's Club Has Dinner at Home

Oak Point.—The 1 o'clock dinner given by the Independence Rural Woman's club for husbands and children was a decided success. Miss Hazel Hughes was hostess at the Hughes home with the dinner served cafeteria style to 28 persons.

Mrs. LaVant Pease gave a reading, "The Origin of Thanksgiving," and Mrs. Hugh Rogers talked on Oregon history. Mrs. John Walker won the contest by pinning a cap on the turkey.

Present were Mr. and Mrs. Grove Peterson and three children, Mrs. John Walker, Mrs. Lena Whipple, Mrs. Cecil Hultman, Mrs. Edward Harmsberger, Mr. and Mrs. Hugh Rogers, Mr. and Mrs. G. A. Peterson, Sr., Mr. and Mrs. Orley Brown and daughter, Rodney Peterson, Mr. and Mrs. Roy Bigelow and Mrs. Jennie Murphy, Mr. and Mrs. Charles Wilson and Mrs. LaVant Pease, A. B. W. Hughes, Lloyd Hughes and Miss Hazel Hughes.

Guests at Oak Point For Thanksgiving Day

Oak Point — Mr. and Mrs. Ellis Lauterbach had as Thanksgiving day guests, his mother, Mrs. Thomas Lauterbach and Mr. and Mrs. John Lauterbach and daughter Jean of Central Howell, Mr. and Mrs. James Lauterbach and children of Bethel, Mr. and Mrs. Frank Clark of Aurora and Mr. and Mrs. Edward Dunnigan and Lucille and Donald Dunigan of Hazel Green.

Salem People Invited To Portland

A Thanksgiving dinner in Portland included among its guests Mr. and Mrs. William M. Hamilton, Miss Betty Hamilton, Mr. and Mrs. William Blake and Philip Blake, all of Salem.

Their hosts were Mr. and Mrs. William Wolk. Others invited were Mrs. Mary Stadelman of The Dalles, Mr. and Mrs. Will Blake, Jr., and John Ryner.

Independence — Thanksgiving guests at the Claude G. Skinner home were Dr. William Cavasch of Portland, Mr. and Mrs. C. W. Conkey of Roseburg, Mr. and Mrs. Don Riches of Turner, Dr. and Mrs. Ivan Bennett and daughter Gae, and Mr. and Mrs. John Smith and daughter Alice and Carroll.

Mrs. Fern Hayden of Toledo is spending the weekend with her daughter, Miss Esther Hayden.

SOCIAL CALENDAR

Office hours for the society editor are as follows: 10 a. m. to 12 p. m. and 2 to 6 p. m. every day but Saturday. On Saturday, they are 9 a. m. to 11:30 a. m. and 12:30 p. m. to 6 p. m.

Friday, November 29

South Salem W. C. T. U. with Mrs. B. E. Otjen, 818 Rural, 2 p. m. N. G. Grievnov of Tibet will lecture in lobby of Y. M. C. A., 8 p. m. Public invited.

Electrical Show Getting Support

The Salem chamber of commerce has contacted 26 chamber of commerce groups in Oregon, urging them to lend their support to Portland, taking the lead toward an international electrical exhibition to be held in Portland in 1937 in commemoration of completion of the Bonneville dam project.

Favorable responses have already been received from 10 of the 26 chambers appealed to in Oregon, and southern Washington cities are getting in line also for the electrical exposition.

The Bonneville project has been declared the greatest single industrial and commercial stimulant in the history of the mid-Columbia district, and with its completion Oregon chambers feel this state and Washington have an opportunity to present such an outstanding exposition as has not been undertaken since the Lewis and Clark historical event in 1905.

Miss McKee, Jefferson, To Be Hostess Soon for Reception at Corvallis

JEFFERSON, Nov. 28. — Jean McKee returned to Corvallis on Thursday afternoon after spending Thanksgiving day at the home of her parents, Mr. and Mrs. Paul McKee at the Terminal. Miss McKee will attend the wedding of Miss Vera Shattuck to Floyd Mullen. She will be one of the hostesses at the reception to be held at the Alpha Xi Delta.

J. E. Tyson has purchased the building occupied by his pool hall and confectionery store; also McClain's shoe shop of the Maywood Investment company of Salem.

Mr. and Mrs. D. Y. Hamill celebrated Thanksgiving Saturday instead of Thanksgiving day at the home of their son, David E. Hamill ad family at Beaverton. The

Skeleton of Man Dead More Than Year Found In Woods Near Tacoma

SEATTLE, Nov. 28. — (AP) — A man's skeleton found in the woods along the Tacoma highway near the King-Pierce county line today provided a mystery for coroner's and sheriff's deputies trying to identify the remains. Coroner Otto Mittlestadt said the officers had gleaned no information from effects found near the bleached bones. Mittlestadt said the man apparently had been dead more than a year. The cause of death was undetermined.

occasion was the 81st birthday of Mr. Hamill.

"It Worked for ME!"

The doctor said it would—



FOR REAL RELIEF OF CONSTIPATION How to end the laxative habit and help nature re-establish regularity. Measure out a cleansing dose of liquid laxative, regulating the amount to suit the age, condition and individual need. Tomorrow, take less; but the regular muscular action of the bowels do part of the work— Reduce the dose each time, until regularity has been completely restored.

Why do people come home from a hospital with bowels working like a well-regulated watch? The answer is simple, and it's the answer to all your bowel worries if you will only realize it: many doctors and hospitals use liquid laxatives. You can use a liquid laxative at home. And if you knew what a doctor knows, you would use only the liquid form. A liquid can always be taken in gradually reduced doses. Reduced dosage is the real secret of relief from constipation. Ask a doctor about this. Ask your druggist how very popular liquid laxatives have become. They give the right kind of help, and right amount of help when the dosage is repeated. Taking a little less each time, gives the bowels a chance to act of their own accord, until they are moving regularly and thoroughly without any help at all. Once you have experienced this comfort, you will never go back to any form of help that cannot be regulated to suit the need. The liquid laxative generally used is Dr. Caldwell's Syrup Pepsin. It contains senna and cascara — both natural laxatives that can form no habit, even in children. The action is gentle, but sure. It will relieve any sluggishness or bilious condition due to constipation. It is the very nicest tasting, nicest acting preparation you can buy. So, try Syrup Pepsin. You just take regulated doses till Nature restores regularity.

Dr. Caldwell's SYRUP PEPSIN

Pattern 2413 **By ANNE ADAMS** What with sewing classes at school and ambitious young dress-makers becoming more and more style conscious, every teenage junior miss is on the lookout for smart patterns that make up quickly and easily, with practically no help from mother or teacher. Here's a frock that fulfills all these qualifications—and one more besides—it's a real budget-saver. If she's wise, she'll make a long-sleeved version to take her through the winter, choosing a warm woolen, wool-appearing cotton, or jersey. And then—for just the right dash of collar for contrasting velveteen or white pique. That yoke and center panel's a grand work-saving feature! Pattern 2413 is available in sizes 8, 10, 12, 14, 16 and 18. Size 12 taken 1 1/2 yards 54 inch fabric and 1/4 yard 36 inch contrasting. Illustrated step-by-step sewing instructions included.

WE ARE GETTING READY TO MOVE TO OUR NEW LOCATION 413-415 COURT STREET in the W. W. MOORE BUILDING SHIPLEY'S "Growing With Progressive Salem"

Hospitality Day The Portland General Electric Company 237 N. Liberty Street Invites You to Accept the Hospitality of its New All-Electric Kitchen At Any Hour on Saturday Nov. 30, 1935 LULU R. WALTON, Hostess

HAPPINESS AHEAD AT MILLER'S STOP, LOOK AND LIST YOUR GIFTS NOW!! Miller's cordially invite you to STOP, LOOK, AND LIST! There's no other way one can successfully shop for Christmas gifts. You are welcome to shop through Miller's and watch the unfolding of the Holiday giftwares displays... see the newest of gifts placed on exhibit for the first time... watch TOYLAND arise like magic! Yes, Miller's are ready for the early gift shoppers who usually take advantage of the "early buys," "complete assortments" and the "choice of the season." Miller's are ready for you to STOP, LOOK, AND LIST! ALL GIFTS HANDSOMELY GIFT-WRAPPED A LAYAWAY DEPARTMENT HERE FOR YOUR CONVENIENCE! **Miller's** SALEM, OREGON