

Society.. Clubs
Music

News and Features of Interest to Women

Homemaking
Styles.. Food

MAXINE BUREN - Women's Editor

Philharmonic Activities
Begin; Rehearsals
Are Launched

THE Salem Philharmonic orchestra officially begins its winter activities with the first rehearsal tonight. The string division under the directorship of Jacques Gerahkovitch will meet in Miller Hall at 8:30 to commence the year's rehearsals. Musicians who play string instruments are invited to come.

For five successful years, Salem's Philharmonic orchestra has been outstanding in its activities and for those same years its present director Jacques Gerahkovitch has led the musical organization. He is also director of the Portland Junior Symphony.

Mrs. William Everett Anderson, business manager of the association announces three concerts the first in December, the second in February and the third in April. Dates are not definitely set.

For the past years, three broadcasts have been made, and the plan is to do so again this year.

An opportunity is given for outstanding young student artists to appear as soloists with a symphony orchestra. In previous years Flavia Downs, Emery Hobson, Dalbert Jensen and Francis Brockman have been presented, this year Elizabeth Boylan will appear as soloist.

Monday night will be the first rehearsal of the full orchestra, including brass, wood wind and string.

Party Meets Famous
Concert Master

East did meet west in a musical way the other night when Mary Taimadge Headrick and members of her party were privileged to talk to Michael Piastro, concert master of the New York Philharmonic orchestra. Piastro appeared as violinist, with Ariel Rubenstein pianist, at a concert in Portland.

"Music knows no distance" said Piastro, and expressed himself as very much encouraged with recent developments in northwest music. Piastro is directing the Seattle, San Francisco and Los Angeles symphony orchestras for the Standard Symphony hour.

Besides Mrs. Headrick, Miss Jannette Scott, Miss Elizabeth Boylan, Mrs. William Everett Anderson, Donald Scott and Alfred Lauraine attended the concert.

Pattern



4184

Attention, all you who like to "make your own"! Here's a brand new Anne Adams pattern 4184, that's right here when it comes to style. It has something new in necklines to show you, too. No collar, set but a smooth-fitting yoke that rises ever so gently, hugs the throat, then tapers off to a slender V. Have you noticed the new, puffed sleeves? This new frock of yours will have them, too, as also a snug waistline and flared skirt. Fabrics? You'll want to consider a sleek, new jersey, a dull crepe, satin or even velvet for this fashioning style. Order your pattern at once, and learn how easily this frock may be made.

Pattern 4184 is available in sizes 14, 16, 18, 20, 22, 24, 26, 28, 30, 32, 34, 36, 38, 40 and 42. Size 16 takes 2 1/2 yards 54 inch fabric. Illustrated step-by-step sewing instructions included.

Send FIFTEEN CENTS (15 in coins or stamps, coins preferred) for this Anne Adams pattern. Write plainly name, address and style number.

Mrs. Wilson Will
Be Honored
At Tea

MRS. CHARLES WILSON, the new house mother of Alpha Phi Alpha sorority, will be the honor guest at a lovely formal tea Monday afternoon for which membership will be composed of Mrs. Charles Wilson, Dean Olive M. Dahl, Mrs. Robert M. Gatzke and Miss Rachael Yocum.

Varicolored asters, michaelmas daisies, and zinnias will decorate the rooms and the tea table.

Supper served late in the evening by the hostess and she was assisted by Miss Doris Schwabauer. Zinnias, asters and marigolds were profusely arranged about the rooms. A miscellaneous shower honored Mrs. Levin at the supper hour.

Guests were Mrs. Jess Fehler, Mrs. Bertha Hensley, Mrs. Ariel Van Fleet, Mrs. Jessie Follis, Mrs. Edna Howell, Mrs. Esther Hillpot, Mrs. Mary Hings, Mrs. Vivi Croffler, Mrs. Dorothy Peters and the Misses Doris Schwabauer, Mollie Schwabauer, Amanda and a Schwabauer, Laura Wright, Agnes Bayne, Ruth Cole, Lela De Jarid, Irene Bradford, Gala Wheeler and Vera May Fehler.

Mrs. Levin Feted
At Shower
Tuesday

MRS. SADIE McCLAIN was hostess Tuesday night in company with Mrs. Fritz Levin (Emma Dell Schwabauer) who was recently married in Denver. Contract was in play during the evening. Prizes went to Mrs. Edna Howell, Mrs. Ariel Van Fleet and Mrs. Mary Hings.

The bride, given in marriage by her father, wore a very white satin. Her gown was fashioned with a long train, lace yoke and long tight-fitting sleeves with lace puffs above the elbow. Her long tulle veil was worn in cap effect with a surprise birthday dinner by a gathering of friends and relatives at the Tom Taylor home.

Those present were Mr. and Mrs. J. K. Crabtree, Mr. and Mrs. Ed Townsend, Mr. and Mrs. Charles Wright, Mrs. Sally Loy, Mr. and Mrs. T. C. Crabtree, all of Salem; Mr. and Mrs. Marble J. Crabtree, and Ellsworth and Janice, McMinnville; Jo Anne and Clea, Crabtree, Lyons; Mrs. Myrtle Thomas, the Misses Winnie and Mary Taylor, John Taylor, Mr. and Mrs. Roy Marine, Royal and Ronald Holford, Mrs. and Mrs. Floyd Crabtree, Dale, Roe, Doris and Maxine Crabtree, Miss Linore Inglis, Mrs. W. W. Crabtree and Mr. and Mrs. Tom Taylor, all of Stayton.

Refreshments were served by the hostess, assisted by her daughters, Mrs. Jay Allen and Miss Julia Bell Austin.

Lebanon - A miscellaneous shower will be given at the home of Mr. and Mrs. Nat McKinney of Lacombe Friday afternoon in honor of their son, Ernest and Missione Fitzwater, whose marriage will be an event of Saturday. They will leave at once for Sisters where he has employment.

Mrs. Helen Goodenough and her daughter, Mrs. C. H. Ostrin, entertained for the pleasure of Mrs. Grace Hatton of Portland, sister of Mrs. Goodenough, Tuesday afternoon at the Goodenough home. The afternoon was spent in formally and refreshments were served by the hostess.

Those hidden to honor Mrs. Hatton were:

MESDAMES
Charles Stricklin, Lowell Williams, Walter Sealing, F. Allan Well, Frank Rock, John Pollock

Capital assembly Artisans will hold a club dinner at 6:30 p. m. tonight at the Fraternal temple, followed by a business meeting in charge of the dinner is Mrs. Lotie Smith chairman, Mrs. Margaret Montgomery, Mrs. Vina Meeks.

The entertainment committee includes Miss Francis Kyle, Eugene Maas, Mrs. Lorene Mathis, Chairen Paulin.

Mrs. James G. A. Hutcherson of Vancouver V. C. is the house guest of her mother, Mrs. George Rodgers at 220 North Cottage. She will remain about two weeks.

SOCIAL CALENDAR
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 12 noon and 1 p.m. to 6 p.m.

Thursday, October 1
V. F. W. auxiliary will meet with Dorothy Baker, 2666 N. Church at 2 p. m.
Liberty Women's club meet with Mrs. C. W. Stacey at 2 p. m. All women invited.
Hayesville Woman's club at Mrs. W. Powers.
U. S. Grant Circle Number 5, Ladies of Grand Army of the Republic, army, 2:30 p. m.

Friday, October 2
Englewood Community club with Miss Bertha Schreiber, 1110 North 21st at 2 p. m.
Eleri class First Baptist church, regular meeting at 7:30.
West Side Ladies Aid of Jason Lee church, meets 2 p. m. at the church.
Women's Alliance of Unitarian church, at home of Mrs. C. S. Hamilton, 290 North Front street, 2:30. October birthdays will be honored.
Juvenile Degree of Honor will meet at the K. O. hall, 4 p. m. today.
First annual all church meeting of First Christian church, 7:30 p. m.
Hal Hibbard Auxiliary will meet in the Veteran's room of the armory at 2 p. m. for a business meeting.

Saturday, October 3
D. A. R. meeting at Woodburn public library.

Tuesday, October 6
Salem General Hospital auxiliary meet at the chamber of commerce at 10 a. m. All women interested invited.

In the Valley Social Realm

Rose Kraemer Bride
Of A. Vandecoovering

Mt. Angel - A pretty wedding was solemnized at 8:15 Wednesday morning at St. Mary's Catholic church when Miss Rose Kraemer, daughter of Mr. and Mrs. Hugo Kraemer became the bride of Anton Vandecoovering, son of Mr. and Mrs. John Vandecoovering. Rev. Father Alcin officiated at the nuptial high mass.

The program arranged for next Tuesday's meeting will be especially interesting to the club women of Dallas. Arthur Kirkham of KOIN, Portland, will address the club on "Radio from the Inside."

The Dallas Woman's Club will hold its first meeting of the year next Tuesday afternoon, October 6th, at the local club rooms. Mrs. Robert Kreson, second vice president will preside in the absence of the president, Mrs. H. D. Peterson, who is now in the east.

Stayton - The birthdays of Mr. and Mrs. Tom Taylor and W. W. Crabtree were celebrated Sunday with a surprise birthday dinner by a gathering of friends and relatives at the Tom Taylor home.

Those present were Mr. and Mrs. J. K. Crabtree, Mr. and Mrs. Ed Townsend, Mr. and Mrs. Charles Wright, Mrs. Sally Loy, Mr. and Mrs. T. C. Crabtree, all of Salem; Mr. and Mrs. Marble J. Crabtree, and Ellsworth and Janice, McMinnville; Jo Anne and Clea, Crabtree, Lyons; Mrs. Myrtle Thomas, the Misses Winnie and Mary Taylor, John Taylor, Mr. and Mrs. Roy Marine, Royal and Ronald Holford, Mrs. and Mrs. Floyd Crabtree, Dale, Roe, Doris and Maxine Crabtree, Miss Linore Inglis, Mrs. W. W. Crabtree and Mr. and Mrs. Tom Taylor, all of Stayton.

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Marion County Group
Outlines Plans
For Winter

THE Marion County Public Health association is entering on another more active winter and plans are being perfected for a special educational program for the season.

Mrs. George R. K. Moorhead, executive secretary, announces the first appeal to nearby communities. Dr. Gustie Niles will appear at Astoria before the Women's club today and speak on sanitation. Members of the Junior Women's club plan a visit also, to assist in organization there.

The second talk is scheduled for Butteville on October 12th when Dr. E. E. Berg (present head of the Marion county department of health) will discuss the value of clinics. This talk will be to the P. T. A. group.

It is the plan of the association to answer the need for speakers, when the call comes from any district within the county. Meetings have already been held but the new enterprise is to be an intensive educational program and all granges, community clubs and some individuals will be contacted.

Another interesting activity of this association is its method of dispersing funds gained from the sale of Christmas seals. According to Mrs. Moorhead, 95 percent of the money from these seals remain in Oregon, 75 percent in Marion county. Only five percent is used for other publicity but that is more than returned in the pamphlets and advertising through the national organization.

These funds are used for tuberculin testing in the schools and without these sales there would be no funds for testing. Last year over 2,600 dollars were made in this county from the sale of seals. This money helps to pay for follow-up x-ray examinations of suspects and contacts, thus saving many lives and great financial loss. These last tests require a small fee where the child can pay, but in case of inability, the association takes care of the charges. Headquarters are at room 200, Masonic Temple, 307 1/2.

We'll watch this organization, and hope it's good work may continue with even more vigor through the understanding and cooperation of sympathetic friends.

Where there are no vacant chairs, the crowd goes. When a place is so popular there's a waiting line, the food must be good. Most women eat a lunch that costs about 20 to 25 cents. The cash register clicks at 30 cents and up for men. Soup or salad, beverage and maybe a dessert please women. Men require soup or salad, a sandwich or hot dish, beverage and dessert.

Noon lunches at home might follow the lunch counter menus of a soup, sandwich beverage and cake or pie.

Mr. and Mrs. F. N. Rock and family and Mrs. J. Clifford and son, Richard, spent last week-end at West Port, Wash. They are the guests of Mrs. R. Prentzman, sister of Mr. Rock and Mrs. Clifford.

Mr. and Mrs. Rex Morris returned Sunday from West Port, Washington, and other northern points where they have been spending their honeymoon.

The recreation committee of the B. and P. W. club will meet for a social evening Friday night at the home of Mrs. Blanche King.

Former Police Officer Tells Spanish Veterans About Sleuthing Days

ALBANY, Sept. 30.—Members of the Spanish American war veterans and auxiliary, Saturday night heard William Wier, commander of the Camp Robert H. Craddock of Portland and Telford, tell how many criminals are found. Craddock was on the Portland police force for 28 years, retiring in 1933. He is still called on to help detect clues that leads to the arrest of many criminals. His talk was listened to by 50 members of the camp and auxiliary.

Business Girl's Dinner Tonight at Y.W.

An event of tonight will be the informal dinner for which Mrs. Effie Cooke and Mrs. Elizabeth Gailaher will be joint hostesses in the Y.W.C.A. rooms. The dinner will honor all business girls and all are cordially invited. Dinner will be served at 6 o'clock.

Miss Marjorie Craney will give several readings during the evening. The Escalera club will be reorganized at this time.

Miss Frances Virginia Melton begins her Sunday musical teas again this year. Previously they have been scheduled for the first Sunday of each month, but have been arranged for second Sundays. The next tea will be held on October 11th at Miss Melton's studio, 645 Market street. Those interested in music are welcome.

Salem General Hospital auxiliary will meet at the chamber of commerce Tuesday, October 6 to 10 a. m. Mrs. T. A. Livesley is president of the auxiliary. A general invitation is being extended to all women interested in hospital work to attend.

Women's Missionary Society of the First Christian church is holding its first annual all-church meeting on Friday evening at 7:30. A special program will be given and all members and friends of the church are invited.

Mrs. F. M. Jordan drove from Seattle with Mr. and Mrs. Henry Meyers and will return again to her home on Friday.

Women's Benefit association regular meeting will be held tonight at K. P. hall at 8 o'clock. Special business at this time.

Mrs. Perry Eddy of Monrovia, Calif. has been visiting at the homes of Mrs. G. T. Cooper and Mr. and Mrs. Walter Minier.

Dr. J. Vinton Scott DENTISTRY 304-305 First Nat. Bank Bldg. Phone 6964 Res. 9726

Today's Menu
Soft Jelly Handy
For Dessert or
Breakfast

HAM is the main dish for our menu today, with fruit and hominy accompanying.

Lettuce Tomato Salad
French Dressing
Broiled Ham
Fried Potatoes
Hominy
Ice Cream

Bananas are fried with the meat and served as a garnish. The hominy is best when cooked a long time, although many prefer to cook juice away from the canned variety, and seasoning it with parsley, butter and salt. Hominy grits may be purchased and cooked in a comparatively short time. Whole grain hominy may cook all day but to my mind is worth the effort.

As sweetening for fruits, desserts, soft jelly may be put in alternate layers with leftover crumbs, bananas or other soft fruit and maybe a little custard. Add a few broken walnuts, some oat marshmallows and use as a syrup for ice cream. Sweeten punch with soft jelly, add lemonade for softness, use in uncooked icing for cakes and flavored. Even add to appearance of other fruit cakes for part of the liquid and sweetening.

Use soft jelly for meat sauce, for fruit salad dressing, to add to hard sauce for puddings, to give fruit flavor to feed desserts, and add to cornstarch pudding. Well, just include in any recipe where fruit and sweetness are needed.

Salmon cut lengthwise of the fish has finer flavor than crosswise cuts. The reason for this is that the fat stripes are lengthwise and when cut across release the oils more readily, thus losing some of the flavor. Crosswise slices are usually less expensive than fillets.

KITCHENWARE goes floral. A diningroom china isn't china any more and metal is the most popular material for the kitchen with china spools and split spoon. In Salem stores this week.

A set of china kitchen accessories is decorated with a very modern looking floral pattern of brick, blue and green. Included are rolling pin, cake platter with server, covered ovenware, one salad bowl with china spoon and split spoon, another with a lip for pouring, and a kitchen set for salt and pepper.

The diningroom china is really pottery and for informal reasons and economical ones too, the bright cups and saucers need not match.

Shiny metal with black trim is an outstanding color for winter kitchenware. Several pieces of small ware are available.

Chowder Recipe is Good for Crowd

Here is a chef's recipe for vegetable chowder which might prove practical for a large quantity of good to reduce to family sized portions.

VEGETABLE CHOWDER
1 qt. diced cooked carrots
1 qt. diced cooked potatoes
1 No. 2 can peas
1 No. 2 can corn
1 qt. tomato puree
1 teaspoon soda
1/2 teaspoon pepper
1/2 cup butter
1 cup flour
1 can evaporated milk
2 large onions
1/2 pound ground bacon
4 gallons scalded milk

Thicken milk with paste made from flour and evaporated milk. Add tomatoes, soda, seasonings and vegetables. Cook onions with bacon until light in color. Then add to other mixture.

Cornbread is an excellent ingredient for chicken or turkey stuffing. Fresh or leftover cornbread are used.

Baked pears with a dash of candied ginger make dessert.

Pears and cream sweetened with sugar or honey are another favorite for breakfast.

Hurt Fighting Fire

HAZEL GREEN, Sept. 30.—Steve Kasper was hurt while fighting fire on the land of W. P. Lord and N. P. Williamson. Kasper lives on Lord's land near the eastern line of Williamson's farm. Kasper was hurt while removing property from the barn, near which the fire had come.

Licensed at Dallas

DALLAS, Sept. 30.—Marriage licenses issued here recently are as follows: Loyal E. Page, legal laborer, Sheridan, and Lena Marie Hodge, legal, Sheridan; John Theiss, 22, route two, Dallas, truck driver, and Marylyn Autritt, 18, route two, Dallas, both issued September 25; Lyle D. Storey, legal, Independence mechanic, and Virginia Stapleton, legal, Independence telephone operator, September 22.

Protect Your Child's Eyes
Send the Whole Child to School
Phone 5927

NOW! At Hager's Fur Shop
1247 S. Commercial
Two Day SALE
of Exclusively Styled
"Bettermade"
Fur Coats

200 Beautiful Creations including:

- Kid Caraculis
- Canadian
- Alaska Seal
- Ermine
- Hudson Seal
- Broadtail
- Sealine
- (Dyed Muskrat)
- (Dyed Coney)

On Sale Friday and Saturday

You'll be proud to own a "Bettermade Brand" coat for its fine fashioning... luxurious lining... perfectly matched skins.

Easy Payment Plan If Desired

Laura Wheeler Pattern



Crocheted Gloves Pattern 1273
Picture your fall ensemble spiced up with these handsome gloves! They're glorious fun to crochet in light-weight yarn, and so easy you can make several pairs. Cuffs are finished in a rib stitch. Pattern 1273 contains directions for making the gloves

in a small, medium and large size (all given in one pattern); illustrations of the gloves and of stitches used; material requirements. Send 10 cents in stamps or coin (coin preferred) for this pattern to The Oregon Statesman, Salem. Write plainly pattern number, your name and address.

Question Box

What is the correct way to serve hors d'oeuvres?
J. A. Albany
Usually the correct server for this type of appetizer is a silver knife or a broad spatula made for the purpose. Many hostesses however use fancy toothpicks to keep the hors d'oeuvres in a wooden holder and of course they are picked up with the fingers.

I received a smoked tongue as a present, do I serve it raw, or cook it?
V. A. S.
Smoked tongue is cooked, just as smoked ham is heated before eating. Cover with water. Bring slowly to the boiling point, cook 4 1/2 to 5 hours and skin when cold. Serve with a sauce or plain.

And by the way, a good sauce for any smoked meat is made by stirring 1 teaspoon of horseradish or horseradish-mustard into a glass of any red jelly. This breaks down the consistency and produces a spicy, sweet sauce.

This week, Miss Patricia Chindahl, direct from the Colonial Dames Hollywood Studio, will be guest artist in our store, giving a limited number of Studio facials and make-up instructions. Everyone is cordially invited to consult Miss Chindahl on beauty or make-up problems. For complimentary Studio facials it is recommended that you make a reservation in ADVANCE.

—Phone 3179—

Guest Artist Here!

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