

Society.. Clubs
Music

News and Features of Interest to Women

Homemaking
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MAXINE BUREN — Women's Editor

A. A. U. W. Lunch Program Full Of Interest

WHEN members of the A. A. U. W. gather tomorrow at 1 o'clock for a luncheon to be held in the Presbyterian church, they'll find the program an instructive one.

The meeting will be presided over by Mrs. Milo Rasmussen, president of the Salem branch, American association of University Women, and will introduce Dean Alfred Powers of the University of Oregon extension division as guest speaker.

Mrs. Roy Lockenour will speak on the compulsory training bill and Mrs. Glenn Stevens is scheduled to read a letter to the branch president from the national director.

All women who have attended any accredited college two years or more are eligible for membership on the A. A. U. W. The Salem group draws most of its members from Willamette, U. of O. and O.S.C.

Reservations for the Saturday luncheon must be made before noon today with Mrs. Lettie Sparks, telephone 3291 or Mrs. Ed Schreder, telephone 7325.

At a board meeting, the matter of the benefit fund for national fellowship was discussed and it was voted to sponsor a movie with the cooperation of the State theater. Miss Ruth Fick was appointed chairman of the fellowship committee.

Grant P.T.A. Meets Tonight at 7:30

The first meeting of the Grant P.T.A. will be held tonight at 7:30 at the school. Mrs. E. L. Hughes is on the musical program and Miss Katherine Arbuthnot of Monmouth is speaker of the evening.

SOCIAL CALENDAR

Friday, October 16

Salem League of Women Voters meet for luncheon at Marion hotel at noon. All women interested invited.

Florence Vail Missionary society, Calvary Baptist church, 2:30 at home of Mrs. Wayne Henry.

Home Economics club meet at home of Mrs. Van Trump, 1221 N. Fourth street at 2 p. m.

Women of Unitarian Alliance, 2:30, home of Mrs. J. R. Pollock.

Ladies of the Fellowship center, 10 a. m., at 420 State street. No-host lunch and sewing meeting.

Saturday, October 17

Senior King's Herald will meet at home of Shirley Sohr, 1400 N. Summer street at 2 p. m.

Woman's Relief corps, 2 o'clock at Miller's Hall.

Monday, October 19

American Legion auxiliary regular meeting Fraternal temple, 8 p. m. Joint social meeting with Post.

The Woman's Republican Study club will meet at the home of Mrs. C. P. Bishop.

Oregon Worker's Alliance, 7:30, at 420 State street.

Pro-America Met For Luncheon Wednesday

Women of Pro-America and their guests met for luncheon Wednesday noon at the Marion hotel.

During the lunch hour a general discussion of the current political situation was held.

Those present were: Mrs. C. C. Clark, Mrs. W. H. Byrd, Mrs. T. A. McBride, Mrs. A. M. Newton, Mrs. Miles Speck, Mrs. Ronald Jones, Mrs. W. A. Marshall, Mrs. C. H. Robertson, sr., Mrs. J. T. Whittig, Mrs. H. O. Taylor, Mrs. V. R. Griggs, Mrs. David Looney and Mrs. Karl Steiner of Jefferson.

Mrs. E. M. Hoffnall, Rep. Hannah Martin, Mrs. Roy Comeggs of Seattle, Mrs. Joe E. Roman, Mrs. Carl Butte, Mrs. John Brophy, Mrs. Myra Shank, Miss Elizabeth Smith, Mrs. Glenn Robertson, Mrs. R. D. Wright, Mrs. W. C. Franklin, Mrs. Hal D. Patton, Mrs. C. P. Bishop, Mrs. Winifred Pettyjohn and Mrs. Paul Hauser.

Mrs. Hattie Busiek just returned from a week's trip to Los Angeles where she attended the Colifure Guild beauty show.

Zontians Meet For Lunch on Thursday

The Zonta club met yesterday for luncheon at the Marion hotel for the regular monthly business meeting.

Reports of the delegates to the fall conference in Seattle were given, and the next meeting announced for October 22 at the Marion hotel.

Those who attended the meeting are:

MISSES: Hazel Cook, Nellie Schwab, Doris Eiches, Helen Yeckley, Helen Barrett, Dorothy Pearce, Dr. Helen Pearce, MESDAMES: La Verne Winkler, Winifred R. Herriek, Roberta Butler

Girl Reserves Name New Officers

The Leslie Girl Reserves met Thursday after school with their leader, Miss Esther Arnold. Election of officers was held and the following selected: Carolyn Starr, president; Peggy Reinholdt, vice president; Dorothy Johnson, secretary; Shirley McKay, treasurer; Margaret Horeth, council member; Marjorie Rooves, song leader.

Sally Reed Will Marry Oct. 24 At St. Paul's

Coming as a surprise to their many friends is the announcement that Miss Sarah Potter (Sally) Reed, daughter of Mr. and Mrs. Anderson Reed of Salem, will marry Hugh Montgomery, jr., of Portland, Saturday afternoon, October 24, at St. Paul's Episcopal church at four o'clock.

The betrothal of the popular couple was revealed in August but the wedding had not been planned until later in the winter.

The news was told at a tea for which Mrs. William C. Lawrence, jr., was hostess at her home in Portland Wednesday afternoon honoring Miss Reed and Mrs. John Piper.

Dean Horace M. Ramsey of St. Stephen's cathedral of Portland will perform the ceremony. A few friends will be invited to the Reed home on South Commercial street following the service.

Mr. Montgomery is the son of Mrs. Dorothy Gill Montgomery and Hugh Montgomery of San Francisco. Miss Reed is a graduate of St. Helen's hall and attended the University of Oregon where she was a member of Kappa Alpha Theta sorority. She is also a member of the Portland Junior League.

Mothers of Band Boys Organize Club

The Parent's club of the Salem high school band was organized yesterday afternoon when they met at the Y.W.C.A.

Mrs. J. W. Lamb was elected president and Mrs. Milton F. Hoyer, secretary-treasurer. The purpose of the club will be to cooperate with the band master, Gordon Findley, and to stand back of the boys and help them to get their new suits.

The group plan to meet the second Thursday of every month at the high school followed by a social afternoon. The next meeting will be November 12.

On October 22 the mothers plan to give a dinner for the high school band and Mr. Findley at the Y.M.C.A. at 6:30 o'clock.

Saturday Day For Corps Meeting: The regular meeting of the Women's Relief Corps will be held Saturday at 2 o'clock. All members are urged to be present.

Bookshelves Are Built To House Collection Made by Family

ADDING BOOKSHELVES after the house is built and occupied a while is a very frequent necessity. For some reason, the place to keep books is so very often omitted in plans for the house, and after a few years' stay, there's bound to be some sort of a collection accumulated.

Books are always at their most attractive place when put beside the fireplace but sometimes this arrangement of a room makes this impractical so we must search for other spots.

A wide low shelf sometimes is attractive under the window or a recessed window may have the bookshelves built beside it. Corner shelves, although not so practical for books as for knick-knacks, sometimes offer the only available space.

Moveable bookshelves are easily found in the store, or modernistic types are practical to have built by a good cabinet maker. Look up some designs in magazines, and keep them plain and angular for best effects.

When finishing the shelves, if you can't exactly match the woodwork, use a contrast. Often times a touch of bright color in the room will be beneficial but if shelves are large, be moderate in the use of color. Staining and d d lining the shelves with color will make them far more attractive than too bright a shade.

Colored magazine pages are informative, they are check full of ideas for selecting finishes and shapes for book shelves or other improvements to the house.

Faculty Women's Club Met Thursday

The Faculty Women's club of Willamette university resumed their winter meetings yesterday afternoon when they met at Lausanne hall. The group meets the third Thursday of every month.

Chrysanthemums and dahlias were artistically arranged about the living room. Following the business meeting an informal afternoon was enjoyed. Mrs. Bruce R. Baxter is president of the club and Dean Olive M. Dahl, secretary.

Mrs. S. B. Laughlin was chairman for the meeting yesterday and assisting her were Mrs. Frank Erickson, Dean Olive M. Dahl and Mrs. J. A. Mills.

Stripes Make Cake Look Fancy

Alternating layers of white or gold and chocolate, iced in chocolate frosting makes a handsome cake.

Sweetbreads Brown Serve on Ham

Sweetbreads are excellent when braised and served, as a famous hotel does, on a slice of ham. The combination of flavors seems odd but it's grand.

Garnish Lemon for Dinner Dishes

Garnish the garnish, that add a touch of green or red to lemon slices when you're having fish or tea for dinner.

Coconut is Brownd For Garnish

Toasted coconut as a topping for lemon or cream pie catches the artistic eye of many a family.

Scones With Jelly Are Refreshments

Scones served with jelly also state fair make good refreshments for an informal party.

Gas refrigeration is safe, silent, trouble-free, cheap! Ask Gas Co. about new low rates!

Today's Menu

The menu today begins with a colorful salad.

Tomato aspic, Carrots sweet and sour, Cracked crab, Scalloped potatoes, Boston cream pie

Tomato aspic is simply prepared when a can of tomato juice is measured, enough water to make 2 cups is added, the liquid heated and 1 package of lemon gelatine dissolved in it.

The mixture cools and is beginning to congeal, add 1 cup of well drained diced dill pickle and celery mixed.

Season to suit the taste with a little Worcestershire or tabasco sauce and allow to harden. Serve on lettuce.

The sauce for the carrots includes some pickle juice or vinegar, butter, and juice from the vegetable thickened slightly with flour and sweetened to taste.

Serve the cracked crab hot with drawn butter or cold with tartar sauce.

Modern Cook Shows Off Best Cake

Modern hostesses use one of the fancy wood cheese plates for holding the cake at dinner if it's a handsome one. Just cut the cake at the table to show off the pretty icing.

Bake Eggplant With Crumbs, Vegetables

A STUFFED EGG PLANT recipe found in the Northern Light cookbook sounds good for this time of years while this red vegetable is very much in evidence at the market. This cookbook is published by the Martha society of Juneau, Alaska.

STUFFED EGG PLANT

- 1 egg plant, 1 small pepper, 1 bunch carrots, 1 small clove, crushed, 1 few stalks celery, 1 onion, 1 pinch of salt, 2 tablespoons olive oil, 1 pinch of sugar

Shred all vegetables except the eggplant. Put with oil and seasonings in a tightly covered dish and cook slowly for about an hour.

Slice peeled egg plant, in pieces about 1/2 inch thick, salt, and put a weight on it for 1/2 an hour. Drain, wash with cold water, and drain again. Flour and fry to a light brown. Put egg plant and vegetables in a casserole, adding 1 pound fresh tomatoes (about 3 medium) peeled and sliced, or some canned tomatoes. Bake slowly about 1 1/2 hours. Serve cold with meat for lunch or hot for dinner. This is of Russian origin.

WHY will EVERYONE at MILLER'S wear a... CARNATION ... SATURDAY? Gas refrigeration is safe, silent, trouble-free, cheap!

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