

Society...Clubs
Music

News and Features of Interest to Women

Homemaking
Styles..Food

MAXINE BUREN - Women's Editor

Former Salem
Maid Tells
Betrothal

Coming as a complete surprise to their many friends is the announcement of the engagement of Miss Brenda Savage of Albany, formerly of Salem, daughter of Mrs. Fred Perrin of Salem, and Gordon Hood of Albany, which was announced last night at the Albany residence of Miss Savage and Miss Lois Wilkos. Tiny Manilla folders containing social service records bore the names of the betrothed couple and the date of their forthcoming marriage as December 19.

Miss Savage made her home in Salem until a few years ago when she left for Albany where she has been employed by the state relief committee. She is a graduate of Willamette university where she was outstanding in scholastic and social activities. She is a member of Delta Phi sorority and was a charter member of Cap and Gown. She was very popular among the younger set of Salem.

Mr. Hood is a graduate of Oregon State college and is now district supervisor of rural resettlement administration.

Those hidden to hear the interesting news were Miss Sylvia DuBoise, Miss Dolphine Savage, Miss Gwendolyn Hunt, Miss Misspah Palmerton, Miss Pauline Johnson, Miss Mary Minkwitz, Miss Deena Hart, Mrs. Donald Kimpfe, Mrs. Kenneth King, all of Salem, Miss Helen Lamb, Mrs. Mildred Ransdall of Portland, Miss Alvis Love of Corvallis, Miss Edith Clement and Miss Irma Green of Eugene, Miss Olive Gearheart, Miss Carolyn Doolittle, Miss Donna Brown, Miss Doris Conner, and Miss Ruth Bryant of Albany.

Will Appear Tonight



Members of the famous chamber music group, the Abas quartet who will appear at Wallace Hall in a program under the sponsorship of the Willamette university school of music. From left to right Abraham Weiss, violinist; Flori Gough, cellist; Hubert Sorenson, violinist; and Nathan Abas, violinist and director.

String Quartet
Will Appear
Tonight

Salem folk will gather in Wallace hall tonight to hear the third and final program of chamber music to be presented by the famous Abas quartet.

The program will be of special interest because of its wide variety, as both modern and classic numbers are included.

After the concert, a reception will be given at Louanna Hall so the audience may meet the members of the quartet. The faculty of the school of music will officiate, assisted by juniors and seniors.

The quartet has had a great deal to do with the revival of appreciation for chamber music in California and has appeared before selected groups in universities and other educational institutions of that state. They have appeared in two previous concerts at Willamette university.

Initiation Held at
Catie Home

The Willamette University Theta Alpha Phi, and the only chapter of this outstanding national dramatic fraternity in Oregon, held its formal initiation Sunday, November 8 at the home of Dr. and Mrs. R. M. Catke. The membership is very limited, admission depending upon exceptionally fine work in dramatics, play production, management, and "props."

In the presence of the immediate family and a few intimate friends the impressive rites were read by Rev. George H. Swift, rector of St. Paul's Episcopal church.

Proceeding the service Miss Marie Fenton sang "Because". Mrs. Kenneth Dalton played the wedding march.

The couple exchanged their vows in front of the fireplace. On either end of the mantle was a large white cornucopia with white call lilies and in the center in front of the large mirror was a bouquet of pink roses and white lilies.

A business meeting was held and enthusiastic plans were laid for the following Friday evening.

Dinner Precedes Dance
Monday Night

A smart affair of last night was the no-host dinner party, which preceded the Monday Night club dance at Castilian hall, at the home of Dr. and Mrs. Grover G. Bellinger.

Chrysanthemums and autumn leaves decorated the guest rooms. Unique was the centerpiece on the dining table of wild cranberries in the moss in which they had grown.

The making up of the dinner party were:

MESSES AND MESDAMES
Frank Myers, George Flegg, George Alexander, Wm. McGilchrist, J. Grover Bellinger, C. W. Parker

Methodist Women
Will Gather

The Women's Foreign Missionary society of the First Methodist church will meet on Wednesday at 2:15 in the carrier room of the church. Mrs. Etta Dunlap's group is in charge of the meeting. Mrs. Precious Johnson will lead devotion and Mrs. Charles Haskell will give the lesson on "African Crosses on the Land." Mrs. W. E. Ingalls will give a short review on the "Valorous Adventure."

Legion Auxiliary Ask
For Toys

Members of the American Legion auxiliary are going to assist the firemen in reconditioning toys for Salem's children this Christmas. Members of both organizations will gladly pick up any donation if called. This year they are asking Salem people to be especially generous because they are planning to send a nice assortment of toys to Bandon.

Jarmans Entertain
Los Angeles Guests

Mr. and Mrs. D. B. Jarman are entertaining Mr. and Mrs. James T. Hurst of Los Angeles at their home for a few days. Last night the Jarmans were hosts for an informal dinner for the Hursts.

Covers were placed for Mr. and Mrs. James Hurst, Mr. and Mrs. W. W. Moore and Mr. and Mrs. D. B. Jarman.

she was affiliated with Delta Gamma sorority. Mr. Collins attended Salem schools and is now in business in Eugene.

Settlement Cookbook is
Handy for Planning
Family's Meals

THE book we'll review today is a collection of recipes gathered together under the title, "The Settlement Cookbook," the way to a man's heart. This book is a group of formulas from members of the eastern settlements, where many nationalities mingle. The recipes are usually those which the foreign family has adapted to American materials and methods.

New Mothers of
Delta Phi Are
Honored

The Delta Phi Mother's club were hostesses for a delightful luncheon yesterday afternoon at the home of Mrs. Rose Babcock honoring the patronesses of the sorority and the new mothers of pledges.

The tables were decorated with chrysanthemums and yellow candles. Miss Helen Woodfin sang several selections accompanied by Miss Mary Bennett, organist.

Special guests for the affair were Mrs. Tinkham Gilbert and Mrs. Robert Wulf (Pauline Findley) of Philadelphia.

Honor guests present were Mrs. C. P. Ghepp, Mrs. W. T. Jenks, Mrs. Morton Fae, Mrs. E. J. Hendricks, Mrs. Homer Smith, Mrs. C. Charbonneau of Independence, Mrs. W. M. Willing and Mrs. R. H. Chapler of Portland, Mrs. A. F. Noth, Mrs. A. C. F. Perry, Mrs. L. Sherman, Mrs. Dr. Upman, Mrs. C. James, Mrs. King Bartlett and Mrs. Carl Armpriest of Salem.

Others present were:

MESDAMES
E. E. Steigward, George Ring, H. J. Sears, E. B. Faxon, B. B. Tscherner, all of Portland

F. A. Wolf, A. M. Chapman, James McGilchrist, L. L. Laws, Rose Babcock, W. W. Emmans, L. O. Clements, M. P. Hunt, Gordon Black, M. C. Findley, E. S. Beashear, Elizabeth Gallaher, Walter Smith, W. H. Bretz, E. W. Brock, Sidney Stevens, Herbert Hauser, David Page

Fraternities Hosts
For Dinners

Members of Kappa Gamma Rho fraternity entertained with an informal dinner Sunday afternoon at the chapter home. The table was centered with a bouquet of large and small orange pom-poms. A feature of the dinner was the birthday cake given to James Barnett on the occasion of his birthday.

Those present were Mr. and Mrs. Dwight Lear, Miss Vera Vosper, Miss Marjorie Thorne, Miss Marian Wakefield, Miss Phyllis Phythian, Miss Martha Herman, Miss Marvane Thompson, Miss Suzanne Curtis, Miss Esther Norton, Frances Morley, Randall Kester, Pat Crossland, Lawrence Nunnkamp, Bill Fishinger, James Barnett, Kendall Tetsinger and Bob Clark.

The sophomores of Alpha Psi Delta fraternity also entertained at dinner Sunday in honor of group of co-eds. Autumn decorations were used on the table.

In the Valley
Social Realm

Dayton—Complimenting Miss Violet Senn, whose marriage to Paul Baker of Salem will be soon, a delightful surprise shower was given at the home of her mother, Mrs. Irene Senn, Wednesday night by 23 members and friends of the Dayton Baptist church. Entertainment took the form of a mock nuptial wedding, with Mrs. A. G. Shepard as the groom, and Mrs. Theodora Magnus as the minister. Miss Senn is the Unity teacher and expects to continue in her work and Mr. Baker is employed at Salem.

Turner—The Methodist ladies held a silver tea Friday afternoon at the home of Mrs. A. E. Robertson, who was assisted by Mrs. L. M. Small and Mrs. E. S. Prather. Mrs. T. W. Small presented the program, Mrs. A. Mary McKinney played the piano and led the singing.

Readings were given by Mrs. Charles Davies, Mrs. E. J. Harrison, Mrs. M. A. Hill and Mrs. A. Weddis. Mrs. E. C. Bear told of her experiences at Newport. Mrs. Mary McKinney sang. Contest prizes were won by Mrs. Emory Wood and Mrs. E. J. Harrison. Refreshments were served to 20 guests.

ARE YOU ONLY A
THREE-QUARTER WIFE?

THERE are certain things a woman has to put up with and be a good sport. Men because they are men, can never understand a three-quarter wife—a wife who is all love and kindness to her husband, and a hell cat to the rest of the time.

No matter how your back aches—no matter how loudly your nerves scream—don't take it out on your husband.

For these occasions one woman has told another how to go "smiling through" with Lydia E. Pinkham's Vegetable Compound. It helps Nature tone up the system, thus lessening the discomforts from the functional disorders which women must endure in the three orders of life: 1. Turning from girlhood to womanhood. 2. Preparing for motherhood. 3. Approaching "middle age."

Don't be a three-quarter wife, take LYDIA E. PINKHAM'S VEGETABLE COMPOUND and go "Smiling Through."

Today's Menu

The week's menus are taken from the cookbook that's reviewed in these columns this week and are selected as a basis for your own meal planning.

Hot Potato Salad
Beef Balls
Onions and Apples
Relishes
Chocolate Bread Pudding

Boil the potatoes in their jackets, skin, cut in cubes, sprinkle with salt and pepper, 1/2 teaspoon flour and 1/2 teaspoon sugar. Add 1/4 cup water to 1/2 cup vinegar, heat thoroughly, chop a strip or so of bacon and fry it with a little onion, then add potatoes, vinegar and water mixture and 1 teaspoon mustard. Let heat through until vinegar has all absorbed and salad is glossy but not jumpy. Serve at once.

The beef balls use 1 pound chopped beef, 1 cup breadcrumbs, some chopped onion and salt. Add milk or water to make and season well. Make into small balls, brown and continue cooking, with the lid on until meat is done. May omit the crumbs.

CHOCOLATE BREAD PUDDING
2 square bitter chocolate
1/2 cup stale breadcrumbs
2 cups scalded milk
1/2 cup sugar
1 egg
1/2 teaspoon vanilla
Soak bread in 1 1/2 cups of the milk for half an hour. Melt chocolate over hot water and add sugar and the remaining milk. Stir and add to bread with salt, vanilla and egg, slightly beaten. Put in buttered baking dish, bake 1/2 hour until set. Serve with cream.

A generous number of puddings both hot and cold will help the menu planning. Then "way over in the back of the book, after the candies, frozen desserts, fruit cakes and cookies, frostings and fillings, comes a chapter on invalid cookery, which means custards, egg nog, mustard plasters.

The chapter on griddle cakes and waffles is another unique feature of the Settlement cookbook, with matzos meal cakes offered by the Jewish members of the settlement, French, German and Bohemian pancakes all included and even Chinese pancakes (or fo-yung) in the list.

Chapters on eggs, fish and shellfish, poultry, vegetables, potatoes, dumplings and noodles, chafing dish recipes, fresh and stewed fruits and meats are all included in the index.

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American Feet
Are Prettiest
In the World

American women have an international reputation for pretty feet and stylish shoes in America. It is because shoes in America have reached a peak of perfection not before achieved in any other country.

Just as the teacher studies ahead to keep pace with students, so must the modern shoe salesman know his styles, fabrics and types to give accurate information about the sale he hopes to make.

Time was when we "broke in" shoes for a few days and even after that weren't sure they would ever be perfectly comfortable. Now, however, with new styling, comfortable fabrics and expert fitting (hence little fear of the feet looking too large) shoes are comfortable from the time they're put on the feet.

Suede continues tops for general and dress wear. Alligator is the style of the day and it's a practical leather to wear. But get an alligator shoe the size they're to be after worn awhile, because there's no give to the leather.

Gasoline is new, so new that some stores have not received their shipments yet. The new weaves are water repellent, perspiration proof and spot proof. The colors are clear, the black is really black and the dyes are fast.

Mixed Dressings
For Fruits

For serving avocados as a cocktail, the growers of this fruit suggest a dressing made by mixing one part of tomato catsup to two parts of orange juice and a few drops of lemon juice.

Sophisticated Dessert
For Sunday Dinner

When marshmallows are put on parchment paper and allowed to brown slowly in the oven they become a topping for chocolate sundaes that's a sophisticated dessert for Sunday dinner.

Battle Between
Cooks About
Dried Beef

To frizzle or not to frizzle—that's the question that has caused many a household to almost eliminate chipped beef from the menu.

It is a deep and important question, that only a family can settle for its self, just like thick fluffy biscuits vs. thin crispy ones.

Creamed chipped beef is an excellent lunch dish to serve when the whole family shows up, ready for a speedy but ample noon meal. This recipe that comes from the Irradiated Evaporated Milk Association uses any of the many brands of irradiated milk to produce a quick solution to the lunch question.

You'll notice that they advocate the frizzling of the beef as the best way to bring out the best in the beef.

CREAMED CHIPPED BEEF
3 tablespoons butter
1/2 pound dried beef
3 tablespoons flour
1 cup boiling water
1 cup irradiated evaporated milk

Melt butter in a frying pan. Pull beef apart, removing any stringy portions, and frizzle in the hot butter until edges curl. Sprinkle flour over beef, with a fork to blend well. Add boiling water. Boil until sauce begins to thicken, then add milk and finish cooking. Serve at once on thin hot toast, or on mashed potatoes. Yield: 6 servings.

By using irradiated evaporated milk, it is possible to make creamed chipped beef in a saucepan directly over the flame. The milk is added just as the sauce begins to thicken and there's not the slightest chance of scorching. And it can be prepared so quickly this way. Creamed chipped beef is a "short-order" favorite!

Lamb Chops, Oranges
Are Combined

Lamb chops go well with many fruits, but the flavor of oranges seems to blend extra well with this kind of meat. Try:

LAMB CHOPS WITH ORANGE SLICES
Trim fat from 6 thick lamb chops and dip in melted butter. Oil broiler well and broil chops 8 minutes. In the meantime, prepare orange slices as follows: Select two firm, juicy ones and with a sharp knife, cut a thick layer off the top and bottom. Then cut around the fruit, deep enough to remove all white membrane. Slice about 1/2 inch thick. After the first 5 minutes, turn the chops and place an orange slice on each chop. Broil 8 to 10 minutes longer. Sprinkle generously with salt, pepper and paprika and serve hot.

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LAI D OFF FROM WORK
BY CONSTIPATION

"For four years I suffered from constipation. I had gotten so weak I had to lay off from work. My doctor told me to use Kellogg's ALL-BRAN. Since then, my grocery list has never been complete without it."—Mr. A. W. Murphy, 1010 16th St., Tuscaloosa, Alabama.

This delicious cereal will give you the same, sure relief. Laboratory tests prove it's safe. Within the body, its "bulk" absorbs moisture, forms soft mass, gently cleanses the intestines. ALL-BRAN also furnishes vitamin B which tones the intestines, and iron for the blood.

Just eat two tablespoonfuls daily. Serve as a cereal or cook into appetizing recipes. Isn't this natural food better than pills and drugs?

When you're at the grocery store today, get a package of Kellogg's ALL-BRAN. Try it a week, and see if you don't feel worlds better. Made and guaranteed by Kellogg in Battle Creek.

Christening Ceremony
At St. Paul's

Master Robert Bruce Dryan, three and a half months old, son of Mr. and Mrs. Thomas J. Dryan, was christened at an impressive service Sunday afternoon at 4 o'clock in the chapel of St. Paul's Episcopal church with Rev. George H. Swift, rector of St. Paul's officiating. His christening dress was the one worn by his father in Glasgow, Scotland.

Mrs. Kenneth Dalton played the organ and Mrs. Richard Robert Bruce sang. Godparents of Robert Bruce are Mr. and Mrs. Reynolds Allen.

An informal reception followed the service at the Dryan residence. Mrs. Reynolds Allen and Mrs. Gilbert Dryan, Jr., assisted in the serving.

Those present for the christening and reception were Mr. and Mrs. Gilbert Dryan, Sr., Mr. and Mrs. Gilbert Dryan, Jr., Mr. and Mrs. Charles Delbert Mayfield, Miss Norma Jean Dryan, all of Portland, Mr. and Mrs. James Laidlaw, Mr. and Mrs. Sydney Kromer, Mr. and Mrs. Robert Adams, Mr. and Mrs. Homer Goulet, Jr., Dr. and Mrs. Richard Kriesel, Dr. and Mrs. Robert Joseph and Mr. and Mrs. Harold Hank.

AI Propps Hosts to
Sans Souci Club

Mr. and Mrs. A. I. Propp were hosts Saturday night to members of the Sans Souci club at their home. Bridge was in play during the evening with high scoring going to Mrs. Guy Williams and Lyle Rains and second to Mrs. William E. Moses and Guy Williams.

Supper was served by the hostesses later in the evening and she was assisted by her daughter, Miss Evelyn Propp.

Those present were:
MESSES AND MESDAMES
Guy Williams, Oscar Denner, Lyle Rains, M. P. Dennis, William E. Moses, E. A. Pruitt, A. I. Propp, L. M. Case

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Miss Iris Jorgenson is
Married at Lovely
Home Ceremony

LOVELY in every detail was the wedding of Miss Iris Jorgenson, daughter of Mr. and Mrs. Iris Jorgenson, and Carl G. Collins, son of Mrs. J. T. Collins and the late Mr. Collins, which was solemnized Sunday night at a six o'clock candlelight ceremony at the Jorgenson home on Center street.

Luncheon at
Godfrey's
Today

Mrs. Prince W. Byrd will preside at a smartly appointed luncheon today at Godfrey's in compliance to members of her bridge club and a number of additional guests. Chrysanthemums in the brilliant hues will decorate the luncheon table. Contract will be in play during the afternoon.

Special guests for the affair will be Mrs. Frederick Lampert, Mrs. Linn Smith, Mrs. James Linn, Mrs. Arch Jerman, Mrs. Hollis Huntington, Mrs. George Flagg, Mrs. Lowell Kern and Mrs. James Young.

Club members include:
MESDAMES
Laura Hawkins, Arthur Rahn, Keith Powell, Donald Dyer, Ercel Kay, Prince Byrd, Frank Speers, T. A. Roberts, Tris Slada, John Carson, Dan Fry, Jr.

Spinsters Meet at
Wood Home

Miss Esther Wood entertained members of the Spinsters at her home last night. Plans for the holiday activities were outlined by the group.

Active members in Salem are:
MISSES
Jean Probert, Rovena Eyre, Evelyn Braden, Priscilla Fry, Esther Wood, Grace Holman, Frances Johnston, Roby Langolia, Margaret Wagner, Dorothy Alexander, Dorothy Corey, Peggy Munger

Medical Society Hosts
For Dinner

Members of the Tri-County Medical society will entertain their wives with a delightful informal dinner at the Episcopal parish hall tonight. This is an annual affair, given one year by the husbands and the next by the wives. A varied program will follow the dinner hour.

SOCIAL CALENDAR

Tuesday, November 10

Alpha Mu Delphians, fireplace room of the public library, 9:30 a. m.
Juvenile Neighbors of Woodcraft, 4 p. m. at Fraternal temple. Installation practice.
Marion county W. C. T. U. convention all day session at headquarters.
Elsie Elson drama class, Mrs. Fred Weil, 1610 Court street, 2:15 p. m.
Chadwick chapter Eastern Star, business and social afternoon.
Sons of Union Veterans of the Civil war and their auxiliary, Women's clubhouses, 7:30 for regular business meeting.
St. Paul's Junior guild of the Episcopal church will meet at home of Mrs. Victor Griggs for 1 o'clock no-host luncheon.
Past Presidents of the Women's Relief Corps meet with Mrs. Helen Southwick on Marion street at 2 p. m.
Beta Chi Mother's club meet at the chapter house, 1445 State at 2:30 p. m.
F. E. P. teachers' club at the clubhouse, 8 p. m., speaker.
Rainbow Girls covered dish dinner 5 p. m., Masonic temple.
Neighbors of Woodcraft, 8 p. m., Fraternal temple.

Wednesday, November 11

Woman's Home Missionary society of Jason Lee church meet with Mrs. William Spiers, 1435 N. Summer street at 2:15 p. m.
Home Missionary society of Leslie Methodist church, Mrs. W. S. Ankeny, 2095 South Winter.
Women's Foreign Missionary society, First Methodist church, carrier room, 2:15.

Thursday, November 12

Wives of the members of the Ministerial association meet at the home of Mrs. C. A. Kells in Salem Heights at 2:30 p. m.
Ministerial society of First Presbyterian church meet in church parlors at 2:30 p. m.
Book and Thimble club, 1:30 p. m. at Mrs. Pattison's home, West Salem.
Friday, November 13
Mother's Study group of First Congregational church meet with Mrs. F. J. Forriat, 453 Oak at 2:30 p. m.
Woman's Missionary Society of First Baptist church, Mrs. A. P. Ramseyer, 1176 Elm, 3 p. m.
Saturday, November 14
Junior King's Heralds of the First Methodist church, at Mrs. A. A. Lee's at 1515 State street, 2 p. m.

HOGG BROS. CLOSED
ARMISTICE DAY!

In recognition of the services of the veterans of the World War, Otto, Carl and Oscar Hogg, as veterans, declare their stores in Salem, Oregon City and Tillamook closed all day.

ARMISTICE DAY
Wednesday, November 11th