

Society... Clubs Music

News and Features of Interest to Women

Homemaking Styles... Food

MAXINE BUREN - Women's Editor

Miss Downs Will Appear in Recital

Salem girls are doing things in universities and colleges of the Pacific coast these days. Chosen as one of 10 Pomona college major students to present an all-student recital on the California campus...

Professor Lyman is well known in Salem as he was at one time head of the music department at University of Oregon. Miss Drager Honored Doris Drager, sophomore at the University of Oregon, was chosen a member of the Associated Women students speakers committee...

Dorothy Butte Student Dorothy Butte of Salem, freshman in home economics at Oregon State college, was recently the guest of Alpha Lambda Delta at a formal banquet honoring freshmen girls who had more A than B grades in high school.

Club Members Gather At Baker Home Mrs. Albert C. Baker entertained members of the Knott-A-Care club and their husbands recently with a card party. The evening was spent playing pinocle with high scores won by Mrs. Carroll Robinson and W. C. Thomas and second prizes going to Mrs. Delbert Wilson and Judson Bressler.

Escalera Club Meets At Rolow Home Mrs. John S. Rolow opened her home Monday night to members of the Escalera club with Miss Adria Morris as hostess.

Those present were Mr. and Mrs. W. C. Thomas, Mr. and Mrs. Mason Chappelle, Mr. and Mrs. Carroll Robinson, Mr. and Mrs. Lloyd Thomas, Mr. and Mrs. Elton Birch, Mr. and Mrs. Delbert Wilson, Mr. and Mrs. Judson Bressler, Mr. and Mrs. Albert C. Baker.

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SOCIAL CALENDAR Saturday, November 28 Salem Woman's club, regular meeting, 2:30 p. m.

In the Valley Social Realm

Union Hill—Mrs. Walter Heister entertained the members of the Union Hill Woman's club at her home Tuesday afternoon. Mrs. Porter Downing, the vice-president, presided at the business meeting. Arrangements were made for a Christmas program with Mrs. B. E. Bower and Mrs. Dolph Heister in charge of the program. The members will meet at Christmas box for the Children's Farm Home.

A Thanksgiving program arranged by Mrs. Winnie Tate and Mrs. Henry Tate consisted of a reading and a guessing game. Mrs. Verry Scott won first prize and Mrs. C. E. Heister second prize in the guessing game. A nice lunch was served by the hostess, Mrs. Heister, assisted by Mrs. C. C. Carter.

Members present were Mrs. Mervie Hunt, Mrs. Henry Tate and daughter, Elizabeth, Mrs. Winnie Tate, Mrs. W. H. Mallet, Mrs. George Scott, Mrs. Verry Scott, Mrs. C. C. Carter, Mrs. Dolph Heister, Mrs. C. E. Heister, Miss Florence Poteroff and visitors, Miss Alice Jaquet and Miss Lenora Heister.

The next meeting will be at the home of Mrs. C. E. Heister and Miss Florence Poteroff December 10. Mill City—The Woman's club, meeting at the home of Mrs. Tom Allen with Mrs. Albert Lawson assistant hostess, decided to sponsor a cooking school to be given by Nelson Bros. of Salem. The school will be held Tuesday and Wednesday at Daves hall, with the club invited.

The club program was a given consisting of a piano duet by Mrs. Albert Missap and Mrs. Phyllis Scott, Miss Ethel Hickey gave an interesting talk on "The Trend of Modern Education," also a report of her summer travel.

Those attending the club meeting were Mesdames Leroy Dike, Charles Kelly, H. Aspinwall, C. M. Clime, John Dawson, V. Clark, Mabel Needham, W. W. Moser, H. Schroeder, H. Mason, J. C. Kinneil, Bud Collins, A. D. Scott, V. Albert, F. Taylor, R. Saucier, C. E. Mason, C. Davis, A. Milsap, F. Faust, A. Lawson, S. Jepsen, F. Smith, F. Potter, Miss Ethel Hickey, Miss D. Henderson, Mrs. R. Sause and Mrs. McRoberts.

Dallas — Mrs. Jack Eakin was hostess this week to the Tuesday bridge club when she entertained at her home with an attractively appointed 1 o'clock luncheon. During the afternoon three tables of contract were in play. High score was held by Mrs. Ralph Campbell, Mrs. Earle Richardson, second, and Mrs. Fred Stinnette, third.

Guests were Mrs. George Croson and Mrs. Ralph Campbell of Salem, Mrs. Walter Walte, and Mrs. Cecil Dunn. Members present were Mrs. J. C. Tracy, Mrs. Ivan Warner, Mrs. Ray Scott, Mrs. Maurice Dalton Mrs. A. J. Cleveland, Mrs. E. W. Cruson, Mrs. Stinnette, and Mrs. Richardson.

Stayton — Mrs. Elmer Boyer was hostess to ladies of the Methodist Episcopal congregation at a silver tea at the home of her sister, Mrs. Felix Wright Tuesday afternoon. Mrs. L. H. Wright and Mrs. Don Huckabee presided at the tea table, the centerpiece of which was formed by a charming arrangement of fruit.

Those calling during the afternoon were: Mrs. Ross Hughes, Mrs. Frank Foster, Mrs. Don Huckabee, Mrs. Hal Cuffel, Mrs. L. H. Wright, Mrs. Howard George, Mrs. Gleason, Mrs. Addie Palmateer, Mrs. Alex Harold, Mrs. Ida Nipple, and Mrs. Harry Reeves.

Stayton — The third in a series of five card parties being planned by the Catholic Ladies was held at the Forester hall Tuesday evening. High scores were held by Mrs. Frank Schumacher and Andrew Fery, while Mrs. Elizabeth Murphy and Earl Yeoman received consolation awards. Ten tables were in play.

The fourth in the series is being arranged for next Wednesday evening, December 2, when Mrs. Andrew Fery will head the committee in charge. She will be assisted by Mrs. Alva Fery, Mrs. Fred Fery, Mrs. John Fery, Mrs. George Dungen, Mrs. Susan Doerfler and Mrs. Frank Gremer.

Stayton — One of the outstanding social events of the early winter season will be the dance given by the Junior Women's club at the armory December 4. Over 300 invitations are out. Harry Wesley's orchestra of Salem will furnish the music. Holiday decorations will be up under the direction of Mrs. Russell Coomer. Mrs. Ralph Larson is general chairman of the dance. Miss Olga Green is in charge of invitations, and Celia Hannan is the ticket committee chairman. LaForest McDonald made the orchestra arrangements, and Miss Elizabeth Earls is at the head of the check room.

Lebanon—Election of officers featured the annual meeting of Pearl Rebekah lodge Tuesday night. The new officers are: N. G. Christine Smith; V. G. Lucille Neely; secretary, Nellie Butler; financial secretary, Gladys Phelps; treasurer, Neva Young. Installation of officers will be held in January. Pearl Lodge was well represented.

Many at Dance At Hazel Green Thursday

ONE of the outstanding dances of the winter season was the Junior Women's club dance at Hazel Green Thanksgiving night. The hall was festive with flood lights, autumn leaves and a silver and black color scheme. Dancing was enjoyed to the music of Ed Torgerson and his orchestra from Corvallis.

Those attending were: Misses Ada Keyes, Marcelle DeMytt, Helen Boardman, Jean Bahburg, Josephine Schanep, Madge Reid, Ann Bailey, Lila Abrams, Virginia Thomas, Ruth Green, Nina White, Helen Way, Charlotte Kallender, Beatrice Evans, Helen Hartman, Olga Janik, Nina Pakey, June Edwards, Dorothy Blaisdell, Barbara Porter, Gretchen Thielson, Peggy Mungler, Billie Cupper, Stella Mitchell, Louise Wheelhouse, Ida Joe Eats, Jessie S. O. V. Virginia Coates, Minnie Keys, Marjorie Waters, Edith Worley, Sally Dornier, Clara Zuker, Marjorie Safford, Helen McElroy, Lois Riggs, Doris Drager, Barbara Williams, Jeryma Upston, Kathryn Sibley, Josephine Evans, Edna Savage, Alva Culp, Irma Weisser, Irene Windsor, Elise Steingrube, Lucile Mosher and Mary Brennan.

Harry Wooster, Al Head, Thorne Hammond, Ed Steider, Dick Redden, Glen Himmel, Charles Simmons, Ray Luffy, A. McBea, Leonard De Weese, John Merritt, Wayne Doughton, Bob Yeo, P. R. Grimes, Howard Sehon, Goster Cronmiller, Larry Roof, Sam Harrison, Lawrence Blaisdell, Bartie Potter, Courtney Johns, Fritz Reidy, Dr. Louis Shoell, Lawrence Brown, Kitchie Earle, Glen Luther, Bernal White, Leighton Holler, John Farley, James Nicholson, Marjorie Olson, Max Hauser, Robert Clarke, R. J. Stevenson, Raymond Rolow, K. O. Wilson, A. Winslow, Don Manning, George W. Jackson, John Diets, Don Doerfler, George Drager, Jack Carlson, Mark McCole and Heath Hall. Seated at the tables were: Mrs. and Mrs. Cecil Manning, Mr. and Mrs. Carl Trick, Mr. and Mrs. Kenneth Lee, Mr. and Mrs. Ernest T. Eldridge, Mr. and Mrs. Reubin Hilliker, Mr. and Mrs. J. H. Baugher, Mr. and Mrs. Maurice Heister, Mr. and Mrs. Delbert Schwabauer, Mr. and Mrs. Cedric Reaney, Mr. and Mrs. Andrew Baker and Mr. and Mrs. Roy Finster.

Former Salem Boy Will Play Today David Smith, Jr., young Portland pianist, scheduled to play over station KGW today at 5 o'clock in a former Salem boy and a pupil of Mrs. Walter A. Denton of this city.

The young musician won a scholarship which sent him to the Cincinnati conservatory of music this summer to study under Dr. Karol Liszewski.

He is now under the tutelage of George Hopkins of the University of Oregon School of Music. His program includes the "Rondo Capriccioso" by Mendelssohn.

Bird Fancier to Attend Show Mrs. B. F. Dimeter is spending the week end in Portland where she will show six of her orange canary warblers at a bird show in the Imperial hotel. The exhibit, under the sponsorship of the Pacific Roller Canary club will be held today and tomorrow in the Streamline room.

Miss Doris Unruh, daughter of Mr. and Mrs. Lee Unruh, is spending the Thanksgiving holiday with her parents. She is attending Northwestern in Portland this year.

Mrs. G. W. Lucas, Mr. and Mrs. Sam Lucas and little Jeanne Curry spent Thanksgiving day in Portland as the guests of Mr. and Mrs. Edwin Ely.

Miss Frances Stewart of Silverton visited at the home of Miss Elva Sehon yesterday.

ed at the district convention at Jefferson Monday. The 1937 meeting will be held in Lebanon, with Mrs. Nellie Butler, chairman of arrangements.

Laid 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." — Mrs. 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 a soft mass, gently cleanses the intestines. ALL-BRAN also furnishes Vitamin B which tones the intestines, and iron for the blood. Just eat two tablespoons 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 manufactured by Kellogg in Battle Creek.

Sunday Concert Planned for Interest

A VARIED program is a goal planned by the Portland Symphony for its second Sunday concert, to be given this week in the civic auditorium. These afternoon concerts have been arranged to give the enjoyment to the greatest number possible. The program will feature Dorothy Gorbovitzky, guest piano soloist, in Tchaikowsky's brilliant concerto for piano and orchestra. This number, so filled with sparkle is a favorite with audiences, and under Miss Gorbovitzky's skillful interpretation, a real treat is insured.

In addition to the Tchaikowsky, Dr. van Hoogstraten has chosen numbers famous for their vivid musical pictorialization and color. The program will open with Pigna's Cav. This is an intense tone picture of a sea in violent storm, as contrasted against the desolate loneliness of the calm.

Then there will be the Saint-Saens suite, Algerienne, vivid in pictorialization of the brilliant sunlight of Algeria against the intense blue of the Mediterranean; the cool, still evening after the heat of the day; the exotic, languorous atmosphere of the banker's harlem, and the patriotic fervor of the French garrison constantly on guard.

The final number will be the jolly "Perpetuum Mobile" of Johann Strauss, with its music that "goes around and around!"

Juvenile Neighbors Hold Installation The juveniles of the Neighbors of Woodcraft held installation and initiation at the Fraternal temple under the direction of Senior Guardian Nina Olmsted. Officers installed for the ensuing term were guardian neighbor, Patricia Scott; past guardian neighbor, Sylvia Rose; sylvan, Margie Bressler; sylvan, Vera Walker; clerk, Mary Alice Cottew; attendant, Ethel Craven; magician, Clyde Rose; musician, Gloria Cottew; outer sentinel, Sarah Jane Craven; inner sentinel, Stella Pearl Tesson; captain of guards, Bob McNeill; flag bearers, Dick Craven and Harry Lovell.

Neighbor Tesson was installing officer. A short program followed the installation with a guitar duet by Jim McNeil and Merle Crow. Clyde Rose gave a reading, a piano duet by Betty Beck and Fatsy Lee, reading by Sylvia Rose and violin solo by Stella Pearl Tesson.

Senior Guardian Nina Olmsted was presented with a bouquet of flowers. A lunch was served later in the evening by the Past Guardians club. The tables were decorated with the Thanksgiving motif. Covers were laid for 25.

James T. Rubey, librarian, will attend the Bibliographical conference of the Northwest Library association called by Charles W. Smith of the Library of the University of Washington. The conference is being held today in Portland.

Mr. and Mrs. N. J. Lindgren and Mr. and Mrs. La Verne Young and son Donald spent Thanksgiving day at the home of Mr. and Mrs. Andrew De Roos in Portland.

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Collection of Stamps Shown Today's Menu

Thirty Years of Christmas Seals Now Being Displayed

CHANGING tastes and interests are pictured plainly in the very fascinating collection of 30 Christmas seals on display in the Ladd and Bush bank beginning this week. The collection is owned by Edwin Payne and is on display to stimulate the interest in Christmas seals. From a collector's standpoint the display of stamps is of interest, from a designer's point of view it is educational and certainly fascinating for the average citizen to view because of the historical interest.

The first seal printed in Delaware in 1907 is historically one of the most interesting of the 30 stamps in the collection. It was issued several weeks before Christmas with the greeting "Merry Christmas" printed in the center of a red holly wreath. The sale was so successful that a second issue was made with a New Year's greeting added.

The second seal, 1908 is the most valuable in the collection, and is worth several dollars. The name American National Red Cross was added to the design. This seal was printed in several states.

In 1913 the stamp was printed twice as large as a postage stamp, and in 1921 the shape is that of a diamond instead of square. The war year, 1918, Santa's picture gave place to that of Liberty, and in 1928, the crane for ships was reflected in the design of a Spanish galleon with its sail bearing the familiar double barred cross of the National Tuberculosis association.

In 1934 the design was "Little Red" as the first tuberculosis sanatorium was called. This famous health center was established in 1885 by Dr. Edward Trudeau in the Adirondacks. This year's Christmas seal is the first modern design to be printed. It pictures the fat, rosy cheeks of Santa, with candles, cap and double barred cross in a very pleasing modern design.

Mincemeat Recipe Is Holiday Gift A jar of mincemeat, wrapped in cellophane makes an attractive gift for Christmas and is nice to take along as a gift to a holiday hostess. Here is a recipe that's excellent.

MINCEMEAT 1 pound lean beef chopped fine and cooked 1 cup beef stock Twice this quantity of chopped apples 1/2 pound chopped suet with fibre removed 2 1/2 cups boiled cider 1 cup sugar 1 cup each of seeded raisins, sultanas, currants 1 teaspoon cloves 1/2 teaspoon cinnamon Juice and grated rind 1 lemon and 1 orange 1 1/2 teaspoons salt 1/2 teaspoon allspice 1/2 pound citron 1 glass jelly 1/2 cup molasses A little nutmeg and mace Simmer slowly 1 hour.

Unbaked Cakes Good For Parties

Unbaked brownies make sweets to be served at a party or just as dessert at a family dinner. They use up cookie or cake crumbs that are stale or dry. Here is the recipe for the small cakes that are rich and good:

UNBAKED BROWNIES 2 squares unsweetened chocolate 1-1/3 cups sweetened condensed milk 2 cups cookie crumbs 1 cup chopped walnuts Melt chocolate in a double boiler, add milk and stir over boiling water for 5 minutes or until thick. Add crumbs and 1/2 the nuts. Butter a shallow pan, sprinkle with 1/4 cup of the nuts, put in brownie mixture, sprinkle remaining nuts on top and when cold, cut.

Combine Flavors in Casserole Dish The combination of ham and spaghetti makes a nice flavored casserole dish. Here is a famous chef's recipe: SPAGHETTI AND HAM Cook 1 pound spaghetti for 15 minutes. Drain but do not wash. Mix hot with ham trimmings cut in small pieces, add a little butter and bake in hot oven 20 minutes. Serve hot.

Drippings Ideal for Flavoring Saving the meat drippings is a habit with thrifty housewives, and a wise one, too, for meat drippings can be used to add the distinctive flavor to otherwise bland foods. Most vegetables are improved by the addition of meat drippings as seasonings. The meat drippings usually consist of fat, moisture, and flavoring, although this depends to a great extent on the kind of meat from which they come. Ham and bacon drippings, because of their characteristic flavor, frequently are used for flavoring vegetables, and hot breads, such as muffins and corn bread. It is said that meats cooked by braising, such as a pot-roast or Swiss steak, make the best gravies and sauces, as each time moisture is added and cooked away, the drippings become that much browner and the gravy that much more delicious. A roast, cooked as it should be, at a low temperature, will produce drippings of a light color, but the brown color and caramel flavor which everyone likes in gravy may be obtained by allowing flour to brown in the drippings before any liquid is added.

Salmon Souffle 2 cups flaked salmon 2 cups white sauce Mix salmon and white sauce, season with lemon juice and Worcestershire sauce, cayenne and paprika. Fold in 6 stiffly beaten egg whites, put in a buttered baking dish and cook slowly for half an hour. Serve with a pickle relish. Serves 6.

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Salmon Appears As Main Dish At Dinner

NOW that turkey day is over and the routine of menu making will settle back into its old accustomed place of importance let's talk about recipes for fish. Salem markets continue to show surprising number of varieties a suitable for entertaining guests or serving at family meals. Salmon, favorite of all, might appear this time as a spiced fish. Here is a recipe given me by a woman noted for good cooking.

SPICED SALMON 4 pounds salmon 1 quart white vinegar 2 cups water 2 tablespoons salt 7 cloves Few peppercorns 4 cloves garlic 2 sliced lemons 5 or 6 onions Bring to a boil, add salmon that has been cut in large chunks. Boil 15 minutes more. Lift out fish, remove skin and bones, strain liquid over fish. Store in a cool place in a cold place. Is excellent as a luncheon fish or to serve for buffet suppers.

Souffle is another dressy way to serve the fish. SALMON SOUFFLE 2 cups flaked salmon 2 cups white sauce Mix salmon and white sauce, season with lemon juice and Worcestershire sauce, cayenne and paprika. Fold in 6 stiffly beaten egg whites, put in a buttered baking dish and cook slowly for half an hour. Serve with a pickle relish. Serves 6.

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