

Society.. Clubs Music

News and Features of Interest to Women

Homemaking Styles.. Food

MAXINE BUREN — Women's Editor

Wedding Date Of Miss Harms Is Announced

INTEREST is being evinced in the forthcoming marriage of Miss Clara Jane Harms, daughter of Mr. and Mrs. Harry H. Harms, and Lowell Wright, son of Mr. and Mrs. R. L. Wright.

A galaxy of smart affairs are being planned to fetter Miss Harms prior to her marriage. Friday night Mr. and Mrs. J. F. Billeter will entertain with a charmingly arranged dinner in compliment to Miss Harms and her fiancé.

Covers will be placed for Miss Harms, Lowell Wright, Mr. and Mrs. Harry H. Harms, Rev. and Mrs. Arno G. Weniger, Mr. and Mrs. Charles E. Davis and Mr. and Mrs. Billeter.

Saturday night a no-host party will fetter Miss Harms and Mr. Wright at the home of Mr. and Mrs. Ernest C. Knapp. Mrs. Max Ryland will entertain with kitchen shower on Monday evening for the bride-elect at her home on Maple avenue.

Mr. and Mrs. R. L. Wright will entertain at dinner on Tuesday night for Miss Harms and Mr. Wright and members of the two families. Mrs. Dale Taylor and Mrs. J. F. Billeter will be joint hostesses for a miscellaneous shower Wednesday night at the Taylor home on South 16th street in honor of the popular bride-elect and Mrs. Brower Mills (Lola Dale Pickens) a recent bride.

Thursday evening Mr. and Mrs. Harry H. Harms will be hosts for a dinner party for Miss Harms and her fiancé and members of the bridal party.

Pattern



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SOCIAL CALENDAR

Thursday, December 31

South Salem W. C. T. U. with Mrs. Ernest Tucker, 255 West Wilson street, 2 p. m. K O K P club, with Mrs. Della Schellberg, 647 South Commercial street, 2 p. m. Holywood Merry-Go-Round with Mrs. Harold Holler, 105 River street, 2 p. m.

Friday, January 1

First Methodist church open house, parsonage 2 to 5 p. m.

Tillicums Will Dance the Old Year Out

MEMBERS of the Tillicum club and additional guests will enjoy a gala New Year's dance tonight in the Mirror Room of the Marlon hotel. Dinner will be served followed by dancing to the music of Guy Albin and his band.

The Yuletide motif will be used with boughs, silvered trees, stars and balloons adding to the festivities.

The committee in charge of the dance includes Mr. and Mrs. Tom Windshar, Mr. and Mrs. W. J. Braun, Mr. and Mrs. V. E. Kuhn, Mr. and Mrs. L. V. Benson, Mr. and Mrs. Al Adolphson and Mr. and Mrs. Carl Armstrong.

Special guests for the evening are Mr. and Mrs. Ralph Olson, Mr. and Mrs. Robin Day, Mr. and Mrs. Joe Roman, Mr. and Mrs. Clarence Byrd, Mr. and Mrs. Louis Lachmann, Mr. and Mrs. Arch Jorman, Mr. and Mrs. Lina Smith, Mr. and Mrs. Leo Drillon, Mr. and Mrs. Clifford Townsend, Mr. and Mrs. Jack Goodman, Mr. and Mrs. H. F. Thomas, Miss Louise Cramer and Dr. G. W. Rittman.

Members of the club who will attend the dinner dance are Dr. and Mrs. H. H. Barow, Messrs. and Mrs. Glen Nash, Graham Sharkey, Don McCleod, Dr. W. W. Max Planney, Tom Wolgast, K. W. Heinlein, Lloyd Nichols of Tualatin, Frank Shafer, Jack Smith, Ross Goodman, Roy E. East, Carl Brown, Kenneth C. Bell, John Beaker, James Clark, Ray Galt, Bob Glenn, William Hamann, Richard Kriese, A. Landis, William Paulus, Robert Sears, T. H. Tomlinson, Ellis Von Eschen, Carl Armstrong, Al Adolphson, Harry Belt, L. V. Benson, Lief Bergavik, Russell Bonesteel, V. S. Bovella, J. B. Bradley, W. J. Braun, John Brown, Earl Birch, L. R. Burdette, Claude Busick, Carl Boste, Ralph Campbell, Ralph Cooley, G. L. Cooley, Jofford Daise, Earl Fisher, E. B. Gabriel, LeRoy Gard, E. H. Hill, W. M. Hamilton, Curtis Johnson, Guy J. Jones, V. E. Kuhn, E. D. Kennedy, A. W. Knox, L. D. Lambeth, H. A. Lietz, P. S. Lampert, Don Madrell, W. J. Max Planney, M. E. Newman, M. E. Owens, Ted Paulus, E. K. Plasse, K. George, Robert J. Smith, Glen Seelye, Hollis Smith, Sidney Stevens, L. J. Stewart, H. F. Thomas, Al Thompson, Victor W. Widmer, Harry Willitt, H. M. Williams, T. A. Windshar, R. D. Woodrow, D. Woodrow, W. J. Braun, G. W. Dyer, B. M. Donaldson, J. L. Cooke, K. A. DeMaris, Mrs. Edna Rowland, Dr. and Mrs. A. B. Bayler, Dr. and Mrs. V. E. Hockett, Dr. and Mrs. W. A. Johnson, Frank Prime, Dr. and Mrs. A. D. Scar, Dr. and Mrs. A. B. Starobek, Dr. and Mrs. Laban Stores, Dr. and Mrs. G. E. Prime, Dr. and Mrs. David L. Hill and Dr. and Mrs. Fred I. Thompson.

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Shower Honor to Bride-Elect

Miss Shirley Ruid was complimented by the girls of the department of agriculture at a luncheon-shower held at the home of Mrs. Arden A. Reed Wednesday. Holiday colors decorated the table and the bride-to-be was the recipient of many lovely gifts.

The invited guests were Mrs. G. A. Brown of Portland, Mrs. S. T. White, Velna and Audrey White, Mrs. Ella Wilson, Mrs. J. H. Scott, Luella Callin, Hazel Forrester, Mrs. June O'Neil, Georgia Aftoller, Helen Tayne, Madelle Kappauf, Florence Gunderson, Alma Patterson, Mary Prichard, Dorothy Howell, Mrs. Robert Taylor, Elsie Lampi, Twyla Stockton Taylor, Mrs. George Kappauf and Georgia Hall.

The approaching marriage of Shirley Ruid, daughter of Mrs. Cora F. Ruid, of Vale, Oregon has recently been announced for Thursday, December 31.

Irwin Edwards Is Honor Guest at Dinner

Irwin Edwards, who is home from the University of Oregon for the holidays was the honor guest for a dinner last night at which his parents, Dr. and Mrs. R. L. Edwards entertained at their South Church street home.

Those bidden were Winfield Needham, Roderick Livesley, Wray Morehouse, Robert Utter, Claybourne Dyer, William Dyer, Richard Pierce and Irwin Edwards.

Mothers Club Entertain At Tea In Portland

The Salem Beta Chi Mothers' club has received an invitation for a tea for which the Portland Mother's club will be hostess Saturday afternoon at the home of Mrs. A. E. Cutler, 1245 South-east 55th street. Calling hours are from 2:30 to 5 o'clock.

Franklin Everson is visiting his mother, Mrs. Nora Ball, at 157 South Winter street for the holidays. Mr. Everson teaches English at Enterprise and is secretary of the Wallowa county schoolmaster's association. Mr. and Mrs. Donald Kimpie are being congratulated on the birth of a daughter on December 26. The little girl has been named Paula Suzanne. Mrs. Kimpie is the former Delpha Savage.

Colorful Ceremony Of Eastern Star Installation

COLORFUL installation ceremonies, presentations and speeches filled an eventful evening for members of the Order of the Eastern Star and their friends on Tuesday night when Mrs. Winifred Herrick took office as worthy matron and William Merriott as worthy patron.

Mrs. Herrick wore a gown of rose pink lace trimmed in jade velvet, the latter in the form of a train. Assisting were girls in white, red, yellow, blue and green print taffeta. Officers were in powder blue lace.

A floral degree was given as a tribute to the high officer; past matron and the younger set. The ceremonies were the most elaborate ever presented by the group, and took place before an audience of over 300 persons. They were held in the Masonic temple.

Miss Scheeler Will Wed At Home Ceremony

At an informal home wedding tonight Miss Irene Scheeler, daughter of Mr. and Mrs. L. A. Scheeler, will become the bride of Leo Crabtree, son of Mr. and Mrs. Jobe E. Crabtree, at the Scheeler home at eight o'clock. Rev. L. J. Jones will perform the ceremony before relatives and close friends of the couple.

Holly, greenery and tapers will decorate the rooms. The bride will wear a floor length gown of blue lace, made with full skirt and jacket, and a shoulder corsage.

Miss Dorothy Crabtree will be the only attendant for Miss Scheeler and Miss Scheeler will act as best man for Mr. Crabtree. A reception will follow the ceremony after which the couple will leave on a short wedding trip. Both are graduates of Salem high school and are well known among the younger set. They will make their home in Salem where Mr. Crabtree is in business.

Program of Musical Numbers Given

The Old Peoples Home was the scene of a gathering Monday evening when the Knight Memorial church choir under the direction of Rev. H. C. Stover, and the Junior Harmony club, with Mrs. Walten Denton as councilor, presented a program.

The choir sang several Christmas numbers, Ronald Craven gave a solo and Rev. Stover talked on the spirit of Christmas. Junior Harmony club members who contributed piano selections were: Helen Ostrin, Marylee Fry, Kreta Pae Ashbaugh, Antoinette Lambert, Lila Mae Needham, Betty Burroughs, Maxine Enger, Danny Fry, Frank Southwick and Jack La Chele.

Mr. and Mrs. Frank Crawford, Miss Hilda Crawford, Mr. and Mrs. Duane Gibson and Miss Rost Ann Gibson are spending this week in San Francisco visiting friends and relatives. They will return to the capital on Sunday.

In the Valley Social Realm

AT LIBERTY a jolly holiday affair was the "fireside" arranged by Mrs. W. R. Dallas and her daughter Catherine at their home Saturday night honoring Miss Dorothy Judd, bride-elect of Clyde T. Robinson of Portland.

Gay decorations of poinsettias holly and wreaths were used. The honor guest was presented with a large "treasure chest" filled with gifts for kitchen and fireside use. Delight refreshments were served by Miss Dallas assisted by Miss Mary Lois Driggs and Miss Janice Higgins.

Bidden were Mrs. Wayne Blacoe of Seattle, Wash., Mrs. Kenneth Oliver of Willamette, Ore., Mrs. Robert Morrison of McMinnville, Mrs. Morris Seegar, Mrs. Ralph Steele of Salem, Miss Patricia Taylor of Portland, Mrs. Roland Seegar, the Misses Pearl Scott, Florence Berndt, Mary Berndt, Mary Lois Driggs and Janice Higgins of Corvallis and the honor guest, Miss Judd.

MISSIE JEAN AND JUNE Bowman of Silverton were hostesses at a delightful informal affair Tuesday afternoon in compliment to several girls who are at home during the holidays. Bride and monopoly formed the divisions of the afternoon. Mrs. George Bowman assisted during the tea hour. The guests included Virginia Brown, Doris Volpe of Portland, Ina Weatherill, Margaret Langley, Betty Francis, Eileen Stanton, Geraldine Dickman, Lorraine Johnson, Edna Kreutz, Elaine Marsh, Mary Jane Nottaker, Agnes Brenden, Opal Green, Alice Miles and Maxine Morgan.

Miss Jane Hillpot To Become Bride This Evening

AN impressive home ceremony tonight Miss Jane Hillpot, daughter of Mr. and Mrs. V. L. Hillpot, will become the bride of Robert McFarland, son of Mr. and Mrs. Frank McFarland of Seaside, at 8 o'clock with Rev. Guy L. Drill officiating. Members of the two families and a few close friends will attend the wedding.

The couple will exchange their vows before the fireplace which will be banked with greenery, holly and tall red tapers. The bride will wear a model of royal blue velvet, fashioned with long full skirt and tight bodice. She will carry a shower bouquet of pink roses and white hydrangeas.

Miss Hester Hillpot, sister of the bride, will be her honor attendant and will wear a black and white frock and corsage of gardenias. Robert Kitchen will act as best man for Mr. McFarland.

A small reception will follow the wedding. The couple will leave on a wedding trip after which they will be at home in Salem at 1244 Chemeketa street.

For traveling the bride has chosen an oxford grey ensemble with black accessories. Both young people are well known among the younger set. Miss Hillpot is a graduate of Salem schools and has been connected with the state highway department. Mr. McFarland is a salesman for the Union Oil company.

Young Hostesses Entertain

A gay affair of last night was the informal party for which Miss Josephine Morse and Miss Leone Spaulding were hosts at the F. W. Morse home on Court street in honor of members of their dancing club. Games were enjoyed in the play room in the basement and a late supper was served by the hostesses assisted by Mrs. P. W. Morse and Mrs. Walter Spaulding.

Special guests were Miss Betty Byrd, Miss Janet Byrd, Bill Laughlin and Arthur Upston. Those present were: MISSIE Mary Ross Holta, Daphne Potter, Shirley Huntington, Doris Harold, Nancy Strickland, Betty Sebest, Helen Ostrin, Sybil Spars, Molly Jean Mason, Frances Liburna, Leona Spaulding, Florence Liburna, Josephine Morse.

MISSIE Mack Malson, Jim Leedy, Carl Leand, Jack Hayes, Lindbeck, Ray Farmer, John Lamb, Bill Thompson, Charles Mills, Russell Smith, Joe Roberts, Wallace Whitte, Bob Pond.

D. A. R. Meeting at Homer Smith Home

The Daughters of the American Revolution are planning their regular meeting for Saturday and will include business and the discussion of antiques. Mrs. Homer H. Smith is the hostess for her home and Mrs. H. T. Love heads the committee for the affair which includes Mesdames Howard G. Smith, Edwin Jory, Lewis Griffith, Frances Cornell, R. G. Balderie and Mrs. J. E. Sibley.

Election of delegates to the coming convention at Corvallis is one of the important events of the afternoon and committee chairmen to talk are Mrs. F. W. Settlemier, chapter chairman of conservation, and Mrs. H. E. Eakin, filing and lending bureau.

Members will answer the roll call by displaying an antique or heirloom, and giving its history. Mrs. A. E. Austin of Woodburn will talk on "Experiences of an Antique Lover."

New Year's Eve Party At Livesley Home

William Dyer and Roderick Livesley will be hosts tonight for a gay New Year's eve party. The affair will be given in honor of a group of their friends. Dancing will be enjoyed at the T. A. Livesley home on Fairmount Hill and will be followed by a late supper at the W. C. Dyer residence on North Sumner street.

The Town club will entertain with a gay New Year's eve dance tonight at the Fraternal Temple. The affair is formal and a number of informal parties have been planned to precede the dance.

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Traditional New Year Dinner Planned

Festive Dinner Includes Roast Goose as Main Dish of the Day

NEW YEAR'S day traditionally demands either roast goose or little pig with elaborate trimmings and rich desserts but modern menus go easier on the waistline and include more vitamins. So let's plan a roast goose meal, that's easily changed to beef or lamb roast if the family budgeteer prefers.

Where there's a goose, there's also applesauce and never will there be a better combination found. Applesauce and the other dark bread, and if combined with persimmons or with grapefruit it's a dressy refreshing meal beginner.

Avocado salad, Roast Goose, Browned potatoes, Cauliflower-plantain cream sauce, Celery-olives, Butter rolls, Steamed pudding.

Pineapple Frozen cream. The goose of course cooks the modern way, at a temperature of 325 or 350 degrees, uncovered and without basting. A 10 pound fowl cooks in 3 hours and 20 minutes, a 12 pound fowl cooks in 3 hours and 40 minutes, a 14 pound fowl roasts in 3 hours and 50 minutes. This is a much simpler way to cook fowl than the old time way, and produces a richer, juicier meat when done.

The stuffing is made as usual, but applesauce is used as the liquid. The oranges are cut across the top, peeled down a half inch, center membrane removed and filled with sugar and a few raisins if desired. The oranges are then baked for about an hour and served around the goose.

Dessert is optional, some families like plum pudding, others go for mince pie while still others prefer loaves or lighter puddings. Fresh fruit is really enough, especially when there are Christmas cheeses to accompany.

Buttermilk Cake Is Spicy Recipe. Spice in a buttermilk cake is rather unusual, but there is a recipe to try. BUTTERMILK SPICE CAKE: 1/2 cup of shortening, 1 cup sugar, 2 cups flour, 3 eggs, 1 1/2 teaspoons baking powder, 1/2 cup sour milk or buttermilk, 1/2 teaspoon soda, 1 teaspoon each, cloves, cinnamon, nutmeg, 1/2 teaspoon salt.

Cream butter and sugar well, add egg yolks and beat well. Add soda to milk and add alternately with sifted ingredients to butter mixture. Fold in beaten whites last. Bake in 2 layers about 25 minutes at 375.

Maple Syrup Icing—Cook 2 cups maple syrup to a thread and add slowly to beaten whites of 2 eggs. Set over boiling water and steam until it begins to grain against the sides of the pan. Lift.

Walter Spauldings Hosts For Dinner. Mr. and Mrs. Walter Spaulding entertained informally at dinner last night in their Court street residence in honor of Miss Marian Wood. The table was centered with red carnations guarded by red covers in silver holders.

Covers were laid for Miss Wood, Miss Julia Query, Leland Hoos of Portland, Oliver Crowthers, Leone Spaulding, Barbara and Bobbie Miller of Portland and Mr. and Mrs. Spaulding.

Isom G. McCleod's 61st birthday was celebrated at his home at Lacomb Sunday with a special dinner and a visit of relatives and friends. Guests were his sister, Mrs. Sarah Hall, with her son-in-law and daughter, Mr. and Mrs. Lloyd Faulconer of Sheridan; Mrs. W. C. Skelton of Lebanon; his sister, Mrs. Billie Hyder, Mr. and Mrs. H. W. Eagle and Mr. and Mrs. Ernest Hill of Lacomb.

Cranberry Cake on Winter Menus Jellied Salad Is Luncheon Dish

A cranberry cake is novel for this time of the year when it's the popular berry of the day. An excellent jellied salad that is very much appreciated by guests at a late lunch is simple to prepare.

CRANBERRY CAKE: Let 1 1/2 cups chopped raw cranberries stand with 2 teaspoons soda and 2 teaspoons water. Cream 1/2 cup butter and 1 cup sugar. Sift 2 cups flour and add to creamed mixture alternately with 2 eggs beat hard. Add cranberry mixture and some green candied orange or grapefruit peel, bake in moderate oven 45 minutes.

JELLIED TUNA SALAD: 1 package lemon gelatine, 1 teaspoon salt, 1 tablespoon vinegar, 2 cups boiling water. Allow to practically congeal, then fold in a small can of tuna and a cup of mayonnaise. Serve on lettuce without dressing.

Today's Menu

Today's menu will be one on preparation to tomorrow's feast, so let's plan an Italian dinner. Head lettuce, thousand island dressing, Italian spaghetti, Spinach in olive oil, Lime Mousse.

Lime whipped gelatine. Year round entertaining is simplified when a sandwich toast is in the repertoire of the hostess. Any variety of filling is possible but the general idea of the thing is what's the first consideration.

SANDWICH LOAF: Use two long loaves of sandwich bread, one white and the other dark bread. Cut off all the crusts and slice lengthwise in 4 slices. Spread a slice of white bread with filling made of ground celery, olives and green onions moistened with mayonnaise. Place a layer of dark bread on the filling and cover with a mixture of ground ham, ground mustard pickle and chopped celery. Then place on a layer of white bread and cover with a mixture of package cheese put through the food chopper, sweet pickle relish, mayonnaise and horseradish. Place a layer of dark bread on top and cover the whole loaf, top and sides, with cottage cheese mixed with finely chopped pimento and green pepper. Decorate with pimento strips, sliced stuffed olives and parsley. Surround with lettuce.

Rolled sandwiches are made in much the same manner, but paper thin lengthwise slices cut, then the spreading put on and the sandwiches rolled like a jelly roll. They are placed close together and covered with a slightly moist cloth and should stand several hours before slicing very thin.

Fillings include ground green pepper, nuts and mayonnaise; or ham and sweet pickle and mayonnaise; or cheese and relish; or raisins, nuts, lemon juice and mayonnaise.

icing from sides as it steams. Do not let pan touch the water. Spread on cake, sprinkle with shaved maple sugar.

TODAY! Clearance Munsingwear STEPINS Reg. \$1 69c 2 for \$1 Here's the very popular Munsingwear all-silk stepins at a Year-End Clearance price of 69c or two for \$1.00! Buy two and get them for only half price! Shop early today for these... such bargains will be snapped up early. Sizes 32, 34, 36. Munsing FOUNDATION \$2.89 Reg. \$5 Munsingwear girdles are to be found in this clearance at almost half price! The extra strength stretch of these leaves your figure free, yet unbelievably slender! Shop early... and have choice of the lot. Expert fitting, of course. Sizes 32, 34, 36.

Other Clearances!

- Reg. to \$1.35 Silk Hosiery, odds, pr. 50c
Reg. \$29.50 Winter Coats (women's) \$19.75
Reg. \$5.95 Silk Raincoats (women's) \$3.95
Hickory Girdles (Notion Dept.) 79c
Reg. \$6.85 Red Cross Footwear (women's) odds \$4.49
Reg. to \$1.00 Silk and Wool Remnants 25c
Reg. \$1.00 good quality Alarm Clocks 90c
Reg. 69c Batter Bowls with mix spoon to match 50c
Men's reg. \$1.00 and \$1.50 Scarfs 60c
All Buttons and Buckles (Notions Dept.) Less One-Third!
Choice of Women's Hats (Basement Store) 40c
Cotton Remnants (Main Floor aisle) Half Price!
Children's Odd Dresses, etc. Choice of lot 59c and \$1.00
Children's odd lot of Wool Dresses, priced at... One-Half!
Pastel shades in Crepe O' deer (Main Floor) 2 yds. for \$1.00
Men's trench style Raincoats (Army duck) \$3.79
Men's reg. 50c Ties 3 for \$1.00

GIFT SHOP Half-Price Clearance! Odds, Discontinued Numbers, Etc. A Table of Odds and Ends of Gift Shop Merchandise 1/2 PRICE! Take your choice of dozens of fine gift shop items such as stationery, scarfs, candy dishes, vases, glassware, antimony wares, perfume bottles and many, many other gift articles you can use the year around. Cookie Jars 89c Choose cookie jars now and save! A delayed shipment intended for Holiday selling prompts us to place these on sale at 89c each. Decorated—large size—great for prizes! CROSS MARKET & GROCERY 265 N. LIBERTY PHONE 412-413-414-415 Miller's SALEM, OREGON