

MAXINE BUREN — Women's Editor

Many Parties Planned to Precede Junior Club Valentine Dance

OUTSTANDING on the social calendar for tonight is the annual Valentine ball given by the Salem Junior Woman's club. The dance will be given at Hazel Green from 10 to 1 o'clock. Harry Wesley and his orchestra will provide the dance music.

The St. Valentine theme will be carried out in the decorations about the hall. A large heart will be placed at the entrance with red and white hearts placed in the corners and smaller ones arranged about the room.

Patrons and patronesses for the ball will be Senator and Mrs. Douglas McKay, Mr. and Mrs. John Minto and Mr. and Mrs. C. C. Clark.

Mrs. Maurice Heater heads the directorate for the dance and assisting her are Miss Irene Windsor, Miss Nadine Linn, Miss Hazel Shutt, Mrs. Kenneth Lee and Mrs. Kenneth Barker. Tickets may be obtained from any of the committee members.

Parties Precede Dance
A number of informal parties have been arranged to precede and follow the dance.

Mr. and Mrs. Delbert Schwabauer will entertain informally at their home on South High street before the dance for a group of their friends. Following the dance the group will meet at the Schwabauer home for a buffet supper. Miss Julia Query and Miss Nadine Linn will assist the hostesses.

Miss Ann Bally will be hostess for a fireside supper preceding the dance at her home on State street. Her guests will include Miss Ruth Ger, Miss Marcelle DeMytt, Carl Roth, Al Head and Charles Simmons.

Miss Hazel Shutt and Miss Hattie Bratler are planning an informal party to precede the dance.

George Jackson will be host for a party preceding the dance to-night at his home on State street. His guests will be Miss Sally Dorner, Miss Helen Boardman, Miss Mina Ott, Miss Jean Bahlgur, Thorne Hammond, Frank Riches of Portland and Dr. Wayne Page.

Mrs. Van Pelt Hostess To Club Members

Mrs. Richard Van Pelt entertained on Thursday afternoon for members of the K.K.C.T.O. club. Small tables were set for the guests, and red baskets filled with red candies and nuts provided the Valentine decorations. Mrs. Lyle Hill was an additional guest.

Members of the club attending were: Mesdames Richard Van Pelt, Roy Wasson, A. J. Donnell, Ray Clark, Nellie Knox, Nery Rogers, Hattie Given, Della Schellberg, and A. A. Graber. The hostess read a letter of thanks from a member of the club for flowers sent to her.

Mr. and Mrs. Willard H. Wirtz of the Royal Court apartments have several guests. Mr. and Mrs. George Brewster of Redmond are visiting at the Wirtz home.

Mr. and Mrs. William Wirtz of Marshfield will spend two weeks in Salem. Some of their time will be spent with his parents and the remainder with her family. Dr. and Mrs. C. B. O'Neill, Mrs. Wirtz is the former Ruth Sawyer.

Mrs. Charles H. Howe (Helen Wood) arrived from Hood River on Thursday for a short stay with her parents, Mr. and Mrs. G. A. Wood of South High street.

In the Valley Social Realm

MRS. ARTHUR Hathaway of West Salem gave a party Friday afternoon in honor of her daughter, Marjory, on her tenth birthday. The guests were Dorna Lee Mitchell, Iva Kello, Jean Ross, Nettie Weathers, Lillian Turpin, Lauretta Emon, Virginia Komysate and Marjory and Wanda Hathaway. Miss Hazel Meyers assisted Mrs. Hathaway.

TWENTY-FIVE MEMBERS of the Dayton Woman's Civic club attended the February meeting held Tuesday afternoon at the club rooms. The first four grades of the Dayton school presented a very interesting program. Refreshments were served.

MEMBERS OF THE UNION HILL Women's club were entertained Wednesday afternoon at the home of Mrs. Douglas Heater in Stayton. A short business meeting followed the roll call, with refreshments served late in the afternoon.

Independence Chapter Of Eastern Star Takes Roths as New Members

INDEPENDENCE, Feb. 12. — Principal and Mrs. Fred M. Roth of Monmouth were elected members of Adah chapter No. 34 Eastern Star at the regular meeting Tuesday night at the Masonic hall.

Committees were appointed for Monday, February 15, when Hazel Ingraham, associate grand matron, will pay her official visit to Adah chapter. Decoration, Mrs. Will Wood, Mrs. T. D. Pomroy and Mrs. Glen Hillbrand; gift, Mrs. K. L. Williams and Mrs. Crosby Davis; and refreshment, Mr. and Mrs. Forrest Chambers, Mr. and Mrs. Clarence Harwood, Mr. and Mrs. Homer Clark, and Mrs. Iza D. Mix and Dr. and Mrs. George C. Knott.

Viennese Pianist Will Appear In Portland

DURING the twenty-six years of its continuous concert activity the Portland symphony orchestra has introduced many musical celebrities to the people of Oregon and has had the pleasure of presenting many for the first time on the Pacific coast.

This is the case with the brilliant young Viennese pianist, Poldi Mildner, who is to be the guest soloist with the orchestra on Tuesday evening at the Portland municipal auditorium. Since the age of eleven Poldi has been a concert sensation in Europe. Her technical brilliancy was almost uncanny. No musical composition seemed too difficult for her strong young fingers, for even in her teens she played with the strength virility of a man.

At seventeen, this girl was introduced to America, making her New York debut in a sensational concert. This is her fifth consecutive concert trip to this country, for Poldi Mildner at 22 has attained the place in the hearts of music-loving America which the critics predicted for her five years ago.

This is her first Pacific coast appearance, the Portland symphony again having the distinction of introducing this sensational brilliant young artist to the west.

She will play two brilliant numbers with the orchestra, the Richard Strauss "Burliska" and the Liszt piano concerto in E-flat. Both are filled with piano pyrotechnics which will allow no dull moment for the audience, and at the same time will bring forth the fine musicianship of the artist.

Escalera Club Met On Thursday

Members of the Escalera club met for their regular dinner meeting on Thursday night at the Y. W. C. A. The dining table was decorated with a large heart in the center, guarded by tall tapers. Red and white favors were placed for each guest. The members made definite plans for the nationwide banquet to be held on March 2.

Miss Olga Goertzen and Miss Beryl Grace were additional guests, the club members attending were: the Misses Ruth Robbins, Margaret Booth, Ardilla Morris, Frances Kyle, Wanda Rose, Alma Miller, Dorothy Jennett, Mary Maley, Stella Bockha, Catheryn Snapp, Mrs. Elizabeth Gallaher, Mrs. William E. Judson, Mrs. Effie Cook.

Fred Anunson Honored On Birthday

Mrs. Fred S. Anunson entertained with a stag dinner last night in compliment to the birthday anniversary of Mr. Anunson at their home on Leslie street. The evening was spent in playing cards. An attractive arrangement of spring flowers centered the dining table.

Places were marked for Messrs Fred Anunson, V. E. Kuhn, A. A. Guertroy, Fred Rittner, Merrill Ohlner, I. M. Doughton, Charles Hudkins, Ralph Kletsing and Richard Slater.

P. B. Beck Surprised With Party

Mrs. P. B. Beck surprised her husband last Sunday with a birthday party at their home. High score at cards went to Mr. and Mrs. Gus Fisher and low to Mr. and Mrs. Al Schlag. Guests included Messrs. E. Cox, E. A. Fisher, Al Schubert, E. Cox, E. A. Porath, L. Tubelson, D. L. Schlag, Miss Lucille Nickelson, Carl Wood and Marvis Beck.

CLUB CALENDAR
Monday, February 15
American Legion and auxiliary covered dish dinner, 6:30 p. m., Fraternal temple.
Philharmonic orchestra concert and Bernard Barron, cello soloist.
Tuesday, February 16
Ministers' wives, with Mrs. George Swift, 2:30 p. m.

Style - Smiles - - - by Gretchen



"No, darling—an ogre doesn't look like papa—not exactly." It's over Junior's head but an explanation deeply pointed—like the yoke on mama's very smart new dress of dull black crepe. It's a softly tailored little affair with a knife pleat down the side of the skirt which you only imagine is a side closing. The waistline meets the yoke and the print's made plain again on the tightly fitting elongated cuffs. White pique around the neck adds to the crisp effect. The narrow stand up band ending in a bow. Top stitching and white buttons give special emphasis to the whole story.

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Miss Ross Will Be Luncheon Hostess This Afternoon

MISS Ada Ross will be a smart luncheon hostess today when she entertains a group of prominent matrons and maids at Godfrey's. Following the luncheon the afternoon will be spent in playing cards. The Valentine motif will be used in the table decorations.

Covers will be placed for Miss Beryl Holt, Miss Ola Clark, Miss Lillian Davis, Miss Lella Johnson, Miss Marjorie Christenson, Miss Mildred Christenson, Miss Ruth Brauti, Miss Gladys Connor, Miss Leto Wolbertson of Portland, Mrs. Glenn Briedwell, Mrs. Asa Fisher, Mrs. T. W. Croesch, Mrs. Tom Wolcott, Mrs. Shannon Hogue, Mrs. Wallace Carson, Mrs. Dan McLellan, Mrs. Carlo Mills, Mrs. Silas Gaiser, Mrs. James Young, Mrs. Lyle Bartholomew and the hostess, Miss Ada Ross.

Mrs. Philmore Huth Is Hostess Friday

Mrs. Philmore Huth entertained at luncheon yesterday afternoon in compliment to a group of her friends at her apartment in the Haseldorf. The Valentine motif was carried out in the decorations with a centerpiece of red carnations. Bridge was in play following the luncheon hour.

Covers were placed for Miss Kreta Jank, Mrs. Loring Schmidt, Mrs. Charles Claggett, Mrs. Robert Ramsden, Mrs. Harold Busick, Miss Marian Averill, Mrs. T. Harold Tomlinson and Mrs. Philmore Huth.

Lausanne Open House Event of Tonight

Mrs. Bruce Richard Baxter will be the honor guest at the annual Lausanne hall open house tonight. Calling hours are from 7:30 to 9:30 o'clock. Members of the Willamette university faculty, board of trustees, alumni, students and townspeople are cordially invited to attend the open house.

In the receiving line will be Dr. and Mrs. Bruce R. Baxter, Dean and Mrs. Frank Erickson, Mrs. J. A. Mills, Dean Olive M. Dahl, Miss Willeta Smith and Miss Evelyn Hastings.

Lenten Dishes Will Be Served at Least Two Meals Each Week

LENT provides a pleasant recess in a year of feasting, and gives a chance for family cooks to practice the ingenuity of an extra meatless meal during the week.

Even those who do not observe Lent as a season of fasting, may make Wednesday as well as Friday, a day for serving fish or Lenten specialties. They're a sort of spring tonic.

Lentil casserole is a main dish with a meaty flavor.

LENTIL CASSEROLE
1 1/2 cups dry lentils
2 cups tomatoes
4 tablespoons butter
1/2 onion chopped fine
1/2 teaspoon salt
Pepper

Soak lentils for several hours or overnight. Cook in the same water until tender. Brown onion in butter, then in a baking dish put alternate layers of lentils, tomatoes, onions and top with crumbs. Bake 30 minutes at 350 degrees.

Another main dish uses macaroni for a family filler.

BAKED MACARONI LOAF
1 cup raw macaroni
1 cup breadcrumbs
1/2 cup melted butter
1/2 cup cream or top milk
3 beaten eggs
3 tablespoons chopped parsley

1 small can pimiento
1 cup grated American cheese
Mix chopped vegetables with beaten eggs and add macaroni that has been cooked in salted water and drained. Put in a buttered baking dish and bake for about 30 minutes in a 350 degree oven. Serve cut in squares, topped with mushroom sauce.

Another main dish is served during the Lenten season is:

RICE CUTLETS WITH CHEESE SAUCE
1/2 cup rice
1 1/2 cups boiling water
1/2 cup tomato soup
1 tablespoon butter
Salt and pepper to taste

Cook rice in water and tomato soup until tender. Add butter and spread about 1/4 an inch thick on a pan and let cool. Cut in cutlet shapes, dip in crumbs, then in beaten egg, then in crumbs again. Fry until golden brown, arrange on a hot platter, serve with cheese sauce.

Celery is plentiful, both white and green. Rhubarbs and parsnips are among the root vegetables. Lettuce and endive (chickery) are greens for the salad. Spinach, cabbage are leafy greens to cook.

Chive plants for the window pot will give flavor to salads and baked dishes from now on.

Today's Menu

Three days menus again will be listed for the convenience of readers:

Fruit Salad
Mulligatawny soup with veal
Spiced prunes
Baked custard

Sunday's Menu
Carrot-peanut salad
Beef roulades
Baked potatoes
Apple dumplings

Monday's Menu
Jellied vegetable salad
Lamb chops
Corn saute
Browned potatoes
Lemon pie

Mulligatawny Soup
One fourth cup of each carrot, onion, celery, some green peppers all chopped, are added to chopped apple and lightly browned in butter. One fourth cup flour, 1 teaspoon curry powder, 2 cloves, few grains salt, parsley and a quart of white stock are all added and the mixture cooked until well done, add to one cup or more of finely sliced, cooked veal or chicken.

Beef Roulades
Cut round steak in strips 1 1/2 x 4 inches, season, roll, wrap each in a strip of bacon and tie. Brown lightly, add 1/2 cup of water to pan, cover closely and bake in a moderate oven for an hour. Add small onions and bake another hour. May add potatoes with onions. Thicken gravy.

with a cheese sauce, and surround with buttered peas. Garnish with pimiento.

Griddlecakes On Sunday Morning Breakfasts

SUNDAY morning breakfasts in many households are occasions for some festivity, when extra thought is given to preparation and time to dining.

Old fashioned crumb hotcakes, with little pig sausages and fresh fruit make up the bulk of one family's favorite Sunday breakfast. The preparation for the hotcakes begins the night before when crumbs are put to soak in buttermilk. But here is the recipe for:

PREADCRUMB HOTCAKES
1 cup dry breadcrumbs
1 cup buttermilk or sour milk
1 tablespoon melted butter
1 1/2 cups flour
2 teaspoons baking powder
Salt
2 tablespoons sugar
2 eggs
1 teaspoon soda
Sweet milk if necessary

Soak buttermilk and crumbs overnight, add remaining ingredients, thinning to correct consistency with the sweet milk.

When baking the griddle (preferably an iron one) rub over with a tiny bag of salt, this keeps the cakes from sticking and gives them a grand color. There's no smell of burning grease either.

Lattice Crusted Pies Popular
Now that rhubarb time is here, there will be lots of lattice crusts made to top the delightful pies that hold the rich pinkness of "pie plant."

A pastry wheel, that cuts the crust in fitted strips will add style to the simplest of rhubarb pastries. Ingenious cooks sometimes cut a solid top and then, with a diamond shaped cutter, they fake a lattice crust by cutting the diamond shapes with strips between.

Chocolate Filling In Cream Puffs
A rich chocolate cornstarch pudding into which has been foiled whipped cream, makes filling for small cream puffs, served for a party. This borders on the chocolate éclair but the shape is even more attractive.

Sunday is St. Valentine's Day!



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