Society . . Clubs Music | **News and Features of Interest to Women** | Homemaking Styles . . Food

MAXINE BUREN — *Women's Editor*

Club's Schedule Meetings for This Week

HOLY week, as always, is marked by a lull in social activities and only a few clubs have scheduled their meetings for these remaining days before Easter.

Mrs. John J. Elliott will preside at luncheon at her Marion street residence this afternoon. Members of her contract club will make up the guest list. The afternoon will be spent in playing cards. Mrs. Lowell Kern will be an additional guest.

Guests bidden are Mrs. Palmer C. Macdonald of Portland, Mrs. James Young, Mrs. T. A. Livesley, Mrs. Conrad W. Paulus, Mrs. J. H. Callaghan, Mrs. H. G. Maison, Mrs. Roy Simmons, Mrs. Arch Jerman and Mrs. Wayne Loder.

Mrs. Breyman Boise will be a luncheon hostess today at her home on Court street in honor of members of her bridge club. Several hours of contract will follow the luncheon. Mrs. Frank Chapman will be a special guest.

Club members bidden are Mrs. Richard Slater, Mrs. Bert Ford, Mrs. P. D. Quisenberry, Mrs. Dolph Craig, Mrs. Kenneth Bailey, Mrs. Lewis Griffith, Mrs. Frederick Deckebach, Mrs. Charles Robertson, jr., Mrs. John Griffith and Mrs. Asel Eoff.

Mrs. Verne McIntyre will entertain members of her drama class this afternoon at her home on South Church street. A dessert luncheon will be served by the hostess and the afternoon spent in study. Mrs. Ellen Nelson of Portland will be a special guest.

Members bidden are Mrs. Robert Brady, Mrs. Karl Becke, Mrs. K. W. Fitzgerald, Mrs. Clifford Farmer, Mrs. Robert Gatke, Mrs. Edgar T. Pierce, Mrs. Herbert Rahe, Mrs. J. E. Law, Mrs. H. G. Maison, Mrs. Clifton Mudd, Mrs. Carl Nelson, Mrs. Merrill Ohling and Mrs. W. E. Anderson.

Mrs. Donald Deckebach has invited members of her contract club to her home tonight on North 20th street. Bridge will be in play during the evening followed by supper served by the hostess. Miss Joyce Anderson will be an additional guest for the evening.

Members bidden are Mrs. Deryl Myers, Mrs. Charles Claggett, Mrs. Glenn Wilbur, Mrs. Ramsden, Mrs. Harold Tomlinson, Miss Kreta Janz and Miss Isobel George.

Members of the Round-Up club will be entertained at the home of Mrs. Reuben P. Boise this afternoon with a one o'clock luncheon served by the hostess. Contract will be in play during the afternoon. Special guests for the affair will be Mrs. Homer Smith, sr., and Mrs. Margaret LeFurgy.

Guests will be Mrs. Joseph Albert, Mrs. Robert Downing, Mrs. Edgar Hartley, Mrs. Frank Snedecor, Mrs. Charles H. Robertson, Mrs. John Rand, Mrs. Charles K. Spaulding, Mrs. T. B. Kay, Mrs. J. T. Whittig, Mrs. John Griffith and Mrs. Max Buren.

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Dr. Helen Louise Crosby, second vice president of the Oregon Business and Professional Women's clubs, attended the Willamette district conference held in Portland on Sunday.

See Good Will Used Car Bargains On Page 10

CLUB CALENDAR

Tuesday, March 23

Yew Park Townsend club auxiliary, all day meeting, hall on Oak street.

V. F. W. auxiliary, armory, 8 p.m.

Council of Church Women executive board at the Y.M.C.A. 2 p.m.

Delta Phi alumnae with Mrs. Kenneth Fleming, 985 North Winter street.

Sons of Union Veterans of Civil War and auxiliary with Mr. and Mrs. John Robins, 640 North Liberty street, no-host supper at 6:30 p.m.

Eastern Star card party, Masonic temple, 2 p.m.

Alpha Mu, Delphians, in fireplace room of the Salem public library, 9:30 a.m.

Townsend club auxiliary No. 4, with Mrs. Laura E. Goodman, 2476 Fairgrounds road, 1:30 Tuesday.

Berean W. W. G. class, with Mrs. Lucille Starkey, 2720 Cherry avenue, 7:30 p.m.

Order of Rainbow for Girls meet at Masonic Temple, 7 p.m.

Wednesday, March 24

Nebraska club auxiliary with Mrs. Ora Williams, 1449 South Liberty street, 2 o'clock.

Ladies' Aid, First Methodist church, in Carrier room, 2:15 p.m.

Thursday, March 25

Ladies auxiliary, Carpenter's union, Labor temple 7:30 p.m.

Brush College Helpers, with Mrs. Harry Bonney, Wallace road, 2 p.m.

Beta Sigma Delphians, with Mrs. Winnie Pettyjohn, 145 North 14th street.

K.C.K.T. club, with Mrs. Hattie P. Given, 1565 North Commercial street, 2 p.m

Sisterhood class, First Christian church, with Mrs. Henry Keene, 1572 State street, 2:30 p.m.

Class Makes Plans For Silver Tea

At a meeting of members of the Willing Workers class of the First Christian church, held at the home of Mrs. V. R. Hicketheir of 325 South 23rd street, plans were formulated for a spring tea to be given in the church parlors.

Proceeds from the tea, which will be given early in April, will go to the Farm Home at Corvallis. Members present at the meeting were Mrs. E. N. DeHutt, Mrs. A. Vittone, Mrs. Ethel Brooks, Mrs. Alta Cannon, Mrs. L. M. Morrison, Mrs. Bess Reasor and Miss Ava Lind.

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Rainbow Girls Meeting This Evening

The regular meeting of the Rainbow Girls will take place tonight at seven o'clock in the Masonic temple. Miss Jean Bartlett, worthy advisor, will preside at the business meeting. Plans will be made for the meeting in April at which time the visiting assemblies of the state and grand officers will be in attendance. A social hour with dancing and refreshments will follow the meeting tonight.

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Mrs. Carl Nelson has as her house guest Mrs. Ellen Nelson of Portland.

Women of Rotary Hear Speaker, Book Review

WOMEN of Rotary gathered for a very interesting and enjoyable meeting yesterday afternoon at Godfrey's. Luncheon was served followed by a short business meeting. The tables were lovely with bouquets of daffodils and forsythia guarded by matching tapers.

Miss Mable Robertson, dean of girls at the senior high school, was the guest speaker of the afternoon. Mrs. George Rossman gave a very interesting book review on "Rose Deeprose" by Mrs. Sheila Kaye Smith.

Those present were Mrs. Floyd Bressled, Mrs. L. M. Barr, Mrs. Lester Barr, Mrs. Eric Butler, Mrs. William J. Busick, Mrs. M. C. Findley, Mrs. O. F. Franklin, Mrs. George H. Grabenhorst, Mrs. William M. Hamilton, Mrs. Walter E. Holts, Mrs. W. T. Jenks, Mrs. Arthur Lowe, Mrs. Alfred F. Marcus, Mrs. James E. Monroe, Mrs. Gilbert O. Madison, Mrs. Kenneth Neff, Mrs. H. H. Olinger, Mrs. Max Page, Mrs. K. H. Pickens, Mrs. Ervin F. Smith, Mrs. Homer Smith, sr., Mrs. Charles A. Sprague, Mrs. Ivan Stewart, Mrs. J. Lyman Steed, Mrs. B. E. Sisson, Mrs. R. E. Lee Steiner, Mrs. Dale Taylor, Mrs. H. O. White, Mrs. Claude Gleam, Miss Dorothea Steusloff, Mrs. George Rossman and Miss Mabel Robertson.

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Cheerio Club Meets With Flemings

Mr. and Mrs. F. M. Fleming were hosts to the members of the Cheerio club on Friday night and Mrs. Walter Nelson and James Uebelman won high scores at bridge. The St. Patrick's day motif was used in decorations and refreshments.

Members present at the party were:

MESSRS. and MESDAMES
Norman Hastings — Walter Nelson
Frank Whittemore — Everett Andresen
Albert J. Walker — Vern Orey
Leon DuBois — F. M. Fleming
James Uebelman
Dr. and Mrs. C. Ward Davis

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Mrs. E. E. Gilbert will arrive in the capital on Thursday from a three months trip to New Orleans, Florida and California. The last part of her vacation has been spent in Los Angeles. Mrs. Gilbert attended the Mardi Gras in New Orleans.

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Miss Betty Abrams arrived in the capital last night from the University of Washington to spend the spring vacation with her parents, Col. and Mrs. Carle Abrams.

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Lt. and Mrs. Ralph Wilson of Vallejo, California, are house guests at the home of Mr. and Mrs. Frank Neer until after Easter. Mr. and Mrs. Wilson are former Salem residents and Mr. Wilson is a brother of Mrs. Neer.

Style-Smiles - - - by Gretchen

"Make me extra alluring, Marie. I'm serving my husband hash for dinner tonight!"

The new rolled-under curls should take his mind off his food and he'll surely find her print jacket alluring. It's a leading 1937 fashion, especially in this bayadere stripe. Square patch pockets fold on the sides directing the stripe perpendicularly for a moment. Sleeves are the approved short length (puffed if you're thin, not if you're not). Very pleasing over a navy sheer with loops around the neck for demurely ornamental trimming.

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Informal Party to Honor Gus Anderson Tonight

Mr. and Mrs. George R. K. Moorhead are arranging an informal party tonight in honor of Gus Anderson at their home on North Cottage street. The affair will follow his lecture at the high school. Mr. Anderson is a former Salem man and has a host of friends in the capital. Guests will include a group of his schoolmates.

A profusion of daffodils will be arranged about the guest rooms and on the serving table where Miss Lelia Johnson will preside.

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Mrs. Ida Miller of Cottage Grove is visiting in Salem at the home of Mr. and Mrs. W. S. Shearer, 1357 Market street. Mrs. Miller, who is a former resident of Salem, will remain for a fortnight.

Victor R. Griggs will be the honor guest at the Scabbard and Blade pledging and formal banquet Saturday night at Washington State college at Pullman. Mr. Griggs is one of the five founders of the organization.

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The many Salem friends of Miss Maude Russell McPherson and Miss Kathryn Arbutknot of Monmouth will be interested to know that they will arrive home the end of this week from an extended trip around the world.

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Mrs. Lee Ohmart was hostess to a group of friends in honor of her husband's birthday anniversary. Beside Mr. and Mrs. Ohmart, Mrs. Arnold Roethlin, Roy V. Ohmart, Miss Velleda Ohmart, Mr. and Mrs. Arthur Roethlin, Miss Lillian Roethlin, Miss Lillian Roethlin, Rudy Callaba, Miss Loretta Roethlin, were present.

Hot Cross Buns on Baking List for Home Cooks

ALONG with baked ham, boiled eggs and spring lamb, comes the real Eastertime favorite, hot cross buns. Bakeries offer delicious rolls all through this week, or home bakers make their own.

Here is a recipe for making hot cross buns in a few hours, it uses evaporated milk but if preferred, 2 cups of scalded fresh milk may be substituted for the water, and the evaporated milk.

HOT CROSS BUNS
(Makes 3 dozen small ones)

1 cup boiling water
½ cup sugar
10 cups flour
¼ pound butter
1 cup evaporated milk
1½ teaspoons cinnamon
¼ cup finely shredded citron or orange peel
2 eggs
2 cakes yeast, in ½ cup lukewarm water
½ cup raisins
½ cup currants
1 teaspoon salt

Stir butter, sugar and water over fire until dissolved, add milk and when lukewarm add yeast, then cinnamon, salt and remaining ingredients. Knead smooth, make into a long roll, pinch off for buns, let rise on an oiled tray until double in bulk, brush each with egg yolk diluted with water, cut across with a sharp knife, bake 25 to 30 minutes at 375 to 400 degrees. While still hot, outline a cross with uncooked white icing, using remainder of egg yolk to make.

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Canning Closet Must Be Emptied

If the canning closet is still rather full, the main course will be an excellent place to use up any fruits found there in abundance. Hot peaches, pears, apricots or prunes make good additions to the main course.

Pork especially appreciates fruit acompaniments, lamb served with hot applesauce is excellent. Spiced fruits give good flavor to baked or fried ham, fresh canned prunes are good iced and served with most any roast.

To vary dessert, peaches mashed and sweetened make a syrup to top ice cream, banana mashed with the contents of a jar of apricots gives bulk to jellied dessert. Canned berries drained well, may be added to gelatine dessert and the juice is good beverage, or may be used as the liquid in the gelatine.

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Lemon Butter Flavors Vegetables, Meats

Try using lemon butter as a flavoring for old-time dishes that need a little modernizing. Remember to use this mixture of softened butter, lemon juice and rind as flavoring for finely shredded boiled cabbage.

Broccoli, Brussells sprouts and cauliflower are excellent when a dab of lemon butter is put over the top just as served. Lemon buter goes nicely on all sorts of fish, and adds a pleasant flavor to steaks.

Today's Menu

Tomato and cucumber salad will begin this meal, the latter vegetable appears frequently in market now. The budget should allow at least one cucumber a week.

Cucumber tomato salad
Baked pork chops with fruit
Scalloped potatoes
Turnips and greens
Rhubarb pie

One tomato and one cucumber will make a salad for the whole family. Put in a bowl with lettuce and serve family style with French dressing.

Brown pork chops, add juice off canned fruit and simmer a while or bake in the oven. When almost done, add the fruit and cook enough to heat through. Serve together on a platter.

Turnips are young and fresh, and greens are excellent. Cook turnips until almost done, then add the greens and cook uncovered until done. Serve with plenty of butter.

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Salads Use Dried Fruits Now

Play the salad theme in every variation imaginable—fruit, vegetable, cheese, meat, fish, nut and all the combinations. The dried fruits lend themselves particularly well to salad making. The following recipe produces a deliciously spicy salad:

SPICED RAISIN CHEESE SALAD

1 cup seedless raisins
1 one-inch stick cinamon
4 whole cloves
1½ cups cottage cheese
¼ cup chopped blanched almonds.
½ teaspoon grated fresh orange rind.
¼ teaspoon salt
4 tablespoons mayonnaise
Lettuce.
French dressing.

Rinse and drain raisins. Boil 10 minutes with spices and sufficent water to cover. Drain and chill raisins. Combine cheese, almonds, orange rind, salt, and mayonnaise and blend. Divide into 4 portions and form into balls. Place on lettuce garnished salad plates and sprinkle with spiced raisins. Serve with French dressing. Serves 4.

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Vienna Sausages Are Dandy at Breakfast

A can of those tiny Vienna sausages that are found in the canned meat department of most grocery stores, goes a long way toward filling up the family at breakfast breakfast time. They give a little meat flavor to an omelet or when cut up in scrambled eggs are an attractive addition.

Scalloped Vienna sausage and corn is another combination and is the main dish for dinner when speed is necessary, Vienna sausages will fill out the meat loaf too, if you're just a little short of ground beef and want a spicy flavor.

Eggs Featured in Menus Through Easter Day

FORTUNATELY for housewives this spring, Willamette valley hens have generously supplied the local markets with both nut brown and snow white eggs, to suit the taste of every family cook. So this Easter week, as in many years past, will be the time when eggs form the main dish for both family and company meals.

Next to boiling water, the simplest form of cooking might be boiling eggs, but it isn't. Strange as it seems, a large proportion of the eggs in this world that have been hard cooked, could be improved upon.

Some years ago experiments were made at Oregon State college in order to find the best way to perform the simple rite of hard cooking an egg. Here is what they found, and you'll agree with them if you prepare your Easter eggs by this formula:

Boil water in the top and the bottom of the double boiler, put eggs in the top, when water is actually boiling, set over the lower part and allow to simmer for exactly 20 minutes.

How to Coddle Eggs

Easter breakfast will see many soft cooked eggs on family and company tables. Coddling is the ideal form of soft cooking eggs, and here is the way to prepare them, according to the latest dictates of fashion:

Proceed as for the soft cooked eggs, in boiling water, set over boiling water, but simmer for only four to six minutes. Of course the heat in the top of the boiler is lower than boiling so it takes about twice as long as for the proverbial "three-minute egg."

If your family selects the poached variety, break eggs one by one in a saucer, slip them into rapidly boiling salted water (into the part that is actually bubbling). Remove pan from fire, cover, and keep hot until eggs are cooked to desired degree.

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Olives Go Over Vegetables

Lots and lots of sliced stuffed olives, put over the freshly cooked young carrots along with a generous supply of butter give perfectly grand flavor to the vegetable and produces a handsome appearing dish.

Sliced olives are good to mix with chopped parsley and butter to pour over new potatoes.

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Tomatoes hold dressing for salads or tartar sauce for fish. Green peppers make attractive containers too.

TOWEL SALE
Cannon fine quality towels—wash cloths—at reduced prices—broken sizes. NO SECONDS—restock this week.
BETTER BEDDING STORE
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In the Valley Social Realm

Pre-Nuptial Shower Honors Miss Solum

VERY CHARMING in every detail was the pre-nuptial shower at Silverton Friday afternoon honoring Miss Evelyn Solum, and at which Mrs. Lee Ulvin Smith and Mrs. C. Tostenson were hostesses at the Smith home.

The wedding of Miss Solum, the daughter of Mrs. R. O. Solum, to Bernard E. Gaffey, son of Mr. and Mrs. B. G. Gaffey, will be an event of April.

Baskets of forsythia and bowls of daffodils, arranged by Mrs. Ross Winslow, were used in profusion about the rooms. The tea table was centered by a miniature bride and groom arranged on a tiny stairway. The stairway was flanked by daffodils, forsythia and yellow tapers.

Mrs. M. G. Gunderson, bridesmaid at the wedding of the honor guests' parents, poured. Assisting in serving were Mrs. L. Opedal, godmother of Miss Solum, and Mrs. J. M. Jenson. Mrs. Stanley Swanson, Mrs. Otto A. Dahl and Mrs. Albert Nerison assisted about the rooms.

Invited to the affair were Miss Solum, Mrs. R. O. Solum, Mrs. Jonas Byberg, Mrs. Otto A. Dahl, Mrs. Stanley Swanson, Mrs. J. P. Dullum, Mrs. Oscar Johnson, Mrs. Conrad Johnson, Mrs. John Overlund, Mrs. Henry Alm, Mrs. Clara Windness, Mrs. J. M. Jenson, Mrs. A. G. Campbell, Mrs. Nels Henjum, Mrs. Arthur Dahl, Mrs. L. Opedal, Mrs. Albert Nerison, Mrs. C. E. Jorgenson, Mrs. Reuben Jorgenson, Mrs. Ben Gifford, Mrs. A. T. Gunderson, Mrs. Ross Winslow, Mrs. John Larsen, Mrs. Roy Larsen, Sandra Joy Larsen, Mrs. G. O. Lermo, Mrs. K. Funrue, Mrs. Ben Funrue, Mrs. Albert Funrue, Norman Funrue, Mrs. A. Aarhus, Mrs. Edwin Overlund, Mrs. Elser Aarhus, Mrs. O. W. Olsen, Mrs. Arthur Johnson, Mrs. B. G. Gaffey, Mrs. Oscar Olsen, Mrs. A. Halverson, Mrs. H. B. Jorgenson, Mrs. Oscar Overlund, Mrs. M. N. Koelen, Mrs. John Harstad, Mrs. H. N. Klev, Mrs. S. Bergland, Mrs. George Walker and Dean, Mrs. Charley J. Johnson, Mrs. J. L. Hatteberg, Mrs. A. Raugland, Mrs. Karen Larsen, Mrs. M. G. Gunderson, Mrs. Edward L. Teigen, Bertha Loe, Margaret Larsen, Eleanor Enerson, Ardith Aarhus, Bertha Hatteberg, Esther Towe, Alma Tostenson, Hazel Mae Baker, Myrtle Thorkildson, Inga Thorkildson, Mrs. O. G. Ellertson and Mrs. L. Overoas.

Marie K. Ring Bride Of Martin Erickson

AT MONMOUTH, Miss Marie K. Ring, daughter of Mr. and Mrs. D. M. Ring, Portland, became the bride of Martin E. Erickson, son of Mrs. Eldia Erickson, Halsey, in a formal wedding service at 8 o'clock Wednesday night at St. Hilda's Episcopal church here. Rev. John W. Schwer, rector of St. Hilda's, read the service in the presence of 85 relatives and friends of the two families.

The bride wore a floor length model of white satin, princess style. Her cap was caught with pearls. She carried a shower bouquet of gardenias and lilies-of-the-valley. Her brother, Daniel Ring of Portland, gave her in marriage. Mrs. Pearl Heath, matron of honor, wore old gold taffeta in floor length, and carried an arm bouquet of bronze snapdragons. Walter Erickson attended his brother. Dr. J. N. Carls and Lloyd Black, both of Monmouth, were ushers.

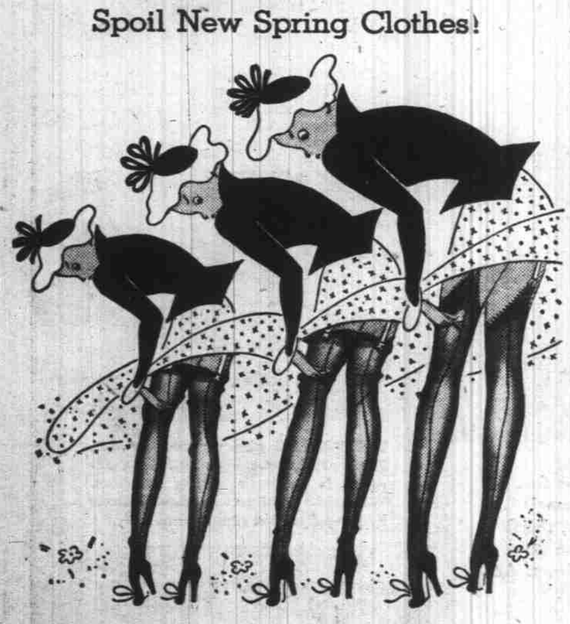
A reception followed at Winegar apartments. Mrs. D. M. Ring and Mrs. Eldia Erickson received the guests. Miss Alabama Brenton of Monmouth poured. Assisting were Miss Edna Headrick, Miss Emma Henkle, Miss Margaret Bishop, Miss Alice Hayden, Miss Ann O'Neill, Miss Fay Johnson, Miss Betty Mae Miller, Miss Barbara Nelson and Mrs. Marie Miller, all of Monmouth.

For traveling the bride wore a blue ensemble trimmed with gray fur, and accessories of dark blue. After a short trip Mr. and Mrs. Erickson will be at home on North Whitman street here.

Both are staff members of the Oregon Normal school and graduates of the University of Oregon.

MRS. MARIE Flint McCall was principal speaker at the meeting of the Sweet Briar club at the home of Mrs. Pearl Grote in Salem Wednesday afternoon. Mrs. McCall gave a travelogue of her trip to California, through New Mexico, to Arizona and Death valley, traversing altogether more than 9000 miles. Special guests were Mrs. A. Fisher, Mrs. L. Rodgers, Mrs. C. Thompson and Mrs. G. Cain.

HOSIERY WOES
Spoil New Spring Clothes!



But this NEEDN'T HAPPEN *to you*

Why let wrinkled, twisted stockings spoil the chic of your new Spring outfits. Our Hosiery Department is expert in turning your legs out perfectly groomed . . . in our perfectly-fitting *Belle-Sharmeer Stockings.* These handsome flatterers are not only graduated in length but also individually sized in *width* for your very particular type. Just ask for your leg size by name! *Brev* for smalls, *Modite* for mediums, *Duchess* for talls, *Classic* for plumps. All in delightful new springtime colors. Here exclusively.

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Wrinkles? Pimples? Blackheads?
New Vitamin Product GIVES RESULTS!

Even if you have tried all sorts of creams and remedies without success in an effort to clear up your complexion, we will guarantee that Calmas French Face Conditioner will amaze you! It is something entirely new and different combining the proven value of vitamins with the latest findings in cosmetic research. Every woman who has used it has obtained the results she wants. You can do the same! Don't suffer the humiliation of an ugly complexion any longer. Write today for FREE booklet explaining why vitamins help your skin and how Calmas French Face Conditioner can give you a complexion free from wrinkles, pimples and blackheads. Address: Calmas Products, Dept. 6-E, 6770 Hollywood Blvd., Hollywood, Calif.

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To Help PREVENT many colds
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To Help END a Cold quicker
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EARL J. SILVA, 6614 S.E. 19th Ave., Portland, writes, "We've had our automatic gas water heater about 5 years. It has been very satisfactory—and it's even more so since we received the reduction in rates. Our bill is now 25 to 30% lower than before."

CLIFFORD DAUE, well-known druggist at 1069 S. Commercial St., Salem, says, "Since your new rate has gone into effect, I have been saving about 40% on my gas bill. There is nothing to compare with an automatic gas water heater. I always have hot water at the right temperature."

MRS. CHARLES WALLACE, 1319 8th St., Oregon City, states, "I want to express my sincere appreciation of our automatic gas water heater. It has indeed made living more pleasurable in so many ways and with the new low rate we find it is even more economical to operate than before."

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