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MAXINE BUREN — Women's Editor

Rush Affairs to Compliment Co-Eds

The few weeks remaining before schools on the Pacific coast open are filled with rush parties given by the various sororities and will include teas, dinners and luncheons. The girls are getting their first college social life these days attending the parties and meeting the older students.

This afternoon the Salem alumnae of Pi Beta Phi will be hostesses for a lovely tea at the home of Mrs. Thomas Everett May on North 21st street in compliment to a group of the girls entering the state universities this fall.

Miss Mattson Hostess To Club Group

Miss Sylvia Mattson was hostess recently to the Berean W.V. G. which met at the home of Mrs. Floyd Starkey. A no-host evening was the feature of the evening.

Visitors From Gervais Going to Coast

Mr. and Mrs. Minaker and Maryann of Gervais and Mrs. Minaker's sister, Mrs. Rockwell, of Boise, Idaho, were dinner guests on Sunday at the home of Mr. and Mrs. C. V. Ashbaugh.

Mrs. Edward Ritchie Honored at Party

Mrs. Edward Ritchie, the former Mink Ott, was the honor guest at a miscellaneous shower Tuesday night when Mrs. L. B. Fletcher entertained in her home.

In the Valley Social Realm

WOODBURN—A simple home wedding was solemnized at the L. D. Lenon home at Monday morning when their daughter Miss Olive Louderne Lemon became the bride of Edgar T. Tweed, son of Mr. and Mrs. John Tweed of Salem.

The bride, who was unattended, wore a brown tulle with matching hat and corsage of Talsman roses and gardenias.

MACLEAY—The first meeting of the 4-M club of the season will be held in the W. B. Funk gardens with Mrs. Charles Baker and Mrs. H. W. Updegraff as joint hostesses Tuesday, September 14.

SILVERTON HILLS—Mrs. W. V. Mires was the victim of a surprise party when a group of friends called on her birthday anniversary. Those present were Mrs. Otto Bartels, Mrs. Roy Ganger, Mrs. Willard Benson, Nancy Lee Benson, Mrs. A. H. Sacher, Mrs. Frank Tulare, Arthur Sacher, Bobby Tulare, Martha, Kenneth and Minnie Mires.

LEBANON—A covered dish luncheon featured the meeting of the PNG club at the home of Mrs. W. J. Golden Thursday with Mrs. Golden, her sister, Bertha Irvine, and Mrs. W. C. Ames, hostesses.

CLUB CALENDAR

Monday, September 13 Executive board of the American Legion auxiliary, with Mrs. O. E. Palmateer, 336 South 23rd street. Junior WVG of the First Baptist church, 3 p.m., at the church.

Tuesday, September 14 Veterans of Foreign Wars auxiliary, 8 p.m. army.

Wednesday, September 15 Women's Home Missionary society of Jason Lee church with Mrs. Paul Kitzmiller at Chemawa, 2:30 p.m.

Miss Ila Austin Will Be Tea Hostess

One of the smartest affairs catered for the week is the tea for which Miss Ila M. Austin will be hostess this afternoon at the Court street residence of Mrs. O. K. DeWitt. A number of Salem matrons and maids have been bidden to call between three and five o'clock.

Receiving with the hostess in the drawing room will be Mrs. O. K. DeWitt and Mrs. Samuel H. McPherson (Louise Williamson). Mingling with the guests will be Mrs. Miller Hayden, Mrs. Frances Mudra and Miss Edna McElhane.

Young maids who will assist in the serving are Miss Mary Ann Owen, Miss Carmen Jean Vehrs, Miss Helen Kestly and Miss Barbara Lamb.

Honor Miss Seid At Pre-Nuptials

Mr. and Mrs. Edward Zahara were hosts Wednesday evening honoring Miss Dorothy Seid, daughter of Mr. and Mrs. George Seid of the Keizer district, bride-elect of Willard B. Weathers, son of Mr. and Mrs. Charles Weathers, also of the Keizer district.

A kitchen shower was the feature of the evening. Refreshments were served by the hostess assisted by Hazel Seid.

Miss Esther Vehrs Is Thursday Hostess

Miss Esther Vehrs honored a group of sorority girls Thursday night at her home on North Capitol street. A no-host supper was served and the evening spent informally.

Those present were Mr. and Mrs. George Seid, Mr. and Mrs. Charles Weathers, Hazel Seid, Mrs. Margaret Armstrong, Earl Weathers, Willard Weathers, the honored guest and the hosts.

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Program Given Today During State Fair

The musical program as arranged by the Oregon Federation of Music clubs for this afternoon in the Textile building will include whistling, instrumental and vocal numbers.

Some of the best talent from among the Journal Juniors have been selected to present this program.

The program which begins at one o'clock will be: Whistlers—Lotta Stone, director; Elinore Sharp; Viola Jackie Wilkinson and Virginia Wyatt; Eleanor Avery; Danjo and Guisela; Dallas Jean Avery, accompanist; George Louvren; Vocal—Helen Church; Accordion—Kathleen Madison; Vocal—Arvilla Kelly.

At two o'clock the program is as follows: SENIOR WHISTLERS—Melba Baller, Le Ray Martyn; Shirley Mason, Margaret Jean Gillespie; LE RAY MARTYN—Gane Comin' Thru the Eye; Mocking Bird Notes.

At four o'clock the program will be at the 4H club dormitory and will be a demonstration of the double keyboard piano recorded on a sound-film featuring Winnifred Christie.

Style-Smiles - - - by Gretchen



"I wish they wouldn't have such cute names for these breakfast foods. It embarrasses my husband to ask for them!"

So women, asking for "Tootsie's Yum-Yums," offset the feeling of silliness by wearing rough and virile tweeds such as the boxy coat on the left of navy with a broken plaid design—underneath, solid tone wool jersey. The green knit suit on the right borrows an idea from ye olde hunter with a striped tweed vest forming the front of its jacket. Plus green velvet beret and scarf, her marketing's a jaunty affair.—Copyright 1937, Esquire Features, Inc.

Cheese Dish Centers Supper Menu

Fondue is an easy dish to know and make frequently; here is an

average formula for the popular dish

CHEESE FONDUE 5 eggs 1 1/2 cups milk

Plums Canned as Sauce, Conserve Or Jellies

Plums and prunes, coming into the markets in large quantities, will stimulate another busy canning scene in many a family kitchen. Prunes and plums have that slightly bitter flavor greatly appreciated in many households.

Plums and prunes can be used interchangeably in most recipes. In canning them for sauce, always prick the skins, and allow 68 minutes at 250 degrees for oven canning, or 20 minutes in the hot water bath. A rather heavy syrup is preferred by most diners.

PLUM CONSERVE 4 pounds plums or prunes 4 medium sized oranges 1/2 cup seeded raisins 1 cup walnut meats 8 cups sugar

Pit and grind prunes without removing skins, then grind oranges, add raisins and sugar and let stand until juice starts, stirring occasionally. Boil until thick, add nuts during the last 10 minutes of cooking and bottle hot.

PLUM JELLY Use plums which are not fully ripe, cover with boiling water and let them boil slowly until thoroughly cooked. Drain in jelly bag. Boil juice 5 minutes, add 1 cup sugar to each cup of juice and boil until a sample will jell. Pour into glasses, top with paraffin.

PLUM JAM Boil 3 cups pitted plums in a shallow pan for about 5 minutes. Add 3 cups of sugar and boil until thick and jellylike. Pour into glasses and seal with paraffin.

1 1/2 cups soft breadcrumbs 1/2 teaspoon salt Pinch dry mustard 1/2 pound grated American cheese

Beat yolks, add milk, crumbs, seasonings and grated cheese. Fold in stiffly beaten whites. Pour into buttered individual casseroles, put in a pan of water and bake in a moderate oven until firm. Best to place dishes in hot water, head should be about 325 degrees.

Today's Menu

The weekend menus will begin with celery soup for Saturday dinner and end with Monday's chocolate walnut waffles. Cream of celery soup Buttered cauliflower Steak and kidney pie Biscuit crust Baked bananas, caramel sauce

SUNDAY Filled tomatoes Filled tomatoes with cold slaw Veal birds with vegetables Riced sweet potatoes Fresh plum ice cream

MONDAY Green pepper-onion salad Cucumber dressing Shell beans Pig sausages Broiled tomatoes Chocolate walnut waffles Fresh fruit

MARKET BASKET

Tomatoes are appearing in bushel lots to can this week. Several new winter vegetables have been added to the list of foods to be served.

Vegetables in local markets today include: Broccoli, new among the leafy greens. Cauliflower, its first cousin. Corn, green and shell beans. Red cabbage and white cabbage. Both green and white celery. Fresh green spinach still with us.

Onions, radishes, lettuce and endive for salads. Lemon and regular cucumbers for salads, gherkins and dill-dized for pickles. Variety in squash, both summer and winter. Eggplant, green and red peppers, sweet potatoes. Fruit offerings are just as numerous; there are: Peaches, prunes and pears to can. Crabapples for jelly and jam. Grapes in several varieties. Melons galore; cantaloupes watermelons, honey dew and casabas. Ground cherries have appeared in modest amounts.

Sunday Dinner Is Time to Serve Veal Birds

Veal birds served with vegetables make an excellent main dish for Sunday now that the variety in the market makes the family menu maker want to serve several vegetables at each meal.

Use a glass baking dish or some other casserole that is suitable to bring to the table, in it melt 2 tablespoons fat, add two chopped onions and let brown in the oven. Add 1 cup soft breadcrumbs, salt, pepper and parsley.

Now cut 1 1/2 pounds veal steak sliced thin in 3 by 5 inch pieces and on each place some bread stuffing, wrap up, fasten with string or skewers, roll in fine breadcrumbs. Put diced carrots, turnips, celery, onion and any other desired vegetables in the casserole, put veal birds on top, add 2 tablespoons butter, salt and 1/2 cup water or meat stock. Bake one hour and a quarter at 350 degrees.

Bread stuffings vary according to the tastes of the family but nut dressing is particularly good with this combination of flavors. Make the stuffing with crumbs, walnuts, sage, egg and milk, adding onion if wanted.

Creamed Chipped Beef Tops Eggs

Devilled eggs are often friends in need when there's a main dish to provide for and no meat or fish handy to cook. Devilled eggs can be served with cream sauce to make a hot dish or for a good husky salad. They can be dressed up to provide company elegance, but still they are inexpensive enough to be good family fare.

A medium large salad plate, centered with a lettuce leaf, and topped first with a slice of real red tomato, then a nicely seasoned devilled egg is pretty enough for company.

Devilled eggs, cut the long way, placed on rounds or squares of toast take creamed chipped beef for the family, or creamed chicken for company. Garnish with parsley and a little pimiento.

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