

Society...Clubs Music

News and Features of Interest to Women

Homemaking Styles...Food

MAXINE BUREN — Women's Editor

Kensington Club Entertained by Mrs. Anunsen

Mrs. Fred S. Anunsen was a Thursday hostess when she entertained members of the Kensington club at her home on Leslie street. This was the first meeting of the year of the group and the afternoon hours were spent informally. A dessert luncheon was served by the hostess. Bouquets of autumn flowers were arranged about the guest rooms.

Hostesses Honor Bride-Elect

Mrs. Edward Marr, Mrs. Peter McCaffery and Mrs. Joseph A. Johnston were hostesses for an informal bridge party Wednesday night at the Marr home in conjunction with Miss Marian Johnston whose marriage to Robert King will be an event of October 7.

Charlotte Hill Elected To Choral Society

Word has been received here that Miss Charlotte Hill, daughter of Mr. and Mrs. David Bennett Hill, has been elected a member of Treble Triad, choral organization at Marylhurst college. She was chosen after a series of try-outs had been held.

CLUB CALENDAR

Monday, September 27
Royal Neighbors of America meet at Fraternal temple, 8 p.m.

Tuesday, September 28
East division of the First Presbyterian church meet with Mrs. James Lewis, East State street, 2:30 p.m.

Wednesday, September 29
General Aid society, First Presbyterian church, with Mrs. C. P. Bishop, 2:30 p.m.

Willing Workers Are Entertained

The Willing Workers class of the First Christian church met at the home of Mrs. Vera Yates, 1147 D street, Thursday afternoon for its regular and social afternoon.

Mrs. Ritchie Feted At Colgan Home On Thursday

Mrs. Francis Colgan and Miss Esther Alrick were hostesses at a post nuptial shower complimenting Mrs. Frank Ritchie on Thursday night at the Colgan home on North 24th street. Mrs. Ritchie is the former Mina Ott.

Escalera Officers Meet To Formulate Plans

Officers of the Escalera club of the YWCA composed of young business girls met informally last night with Mrs. Effie Cooke at the Court apartments.

Mrs. Ida L. Andrews entertained members of the Altrusa club at her home Monday night. Miss Alta Kershner, president of the club, was formerly welcomed back from California where she spent the summer months.

Mrs. Donald McCarger, who has been visiting in Portland this week attended the wedding of Miss Isabel Kerr and William Ferguson of Philadelphia Thursday night at the First Presbyterian church in Portland.

Miss Eugenia Shanks and her sister Miss Burza Zunkeller of Falls City are visiting their aunt Mrs. C. W. Forrest.

In the Valley Social Realm

NORTH HOWELL—Honoring Mrs. Wilmer Fosholm (Margaret Woelke) Thursday afternoon with a miscellaneous shower were the following guests at the Woelke home:

Needesses Peter Schmidt, A. Hagan, R. A. Beer, A. B. Wiesner, Anton Pfau, Martha Vinton, Ruth Jefferson, William Sann, J. E. Waltman, Gilbert Dickson, Anna Woelke, Henry Hagan, George McIlwain, Louis Mayte, Rose Renzacek, Steve Schmidt and the Misses Ellen Vinton, Cella Jefferson, Hazel Woelke, Alice Jefferson, Opal Schapp, Eleanor Jefferson, Flora Woelke and the hostess, Mrs. August Woelke.

WOODBURN—The Federated Women of the Methodist Episcopal church were entertained at the home of Mrs. L. C. Buchner Tuesday afternoon.

MONMOUTH—Mrs. E. M. Ebert was hostess Wednesday afternoon to the Sunbeam Thimble club. Sewing on a quilt was done for the organization.

A blanket was presented to Mrs. Wesley Beckley for her baby daughter. An invited guest was Mrs. V. A. Versteeg, Mrs. Arnold Coffel will be hostess Tuesday afternoon, October 5.

This was the first meeting of the fall season and was presided over by Mrs. James Livesay who also led the devotions. A period was devoted to group singing led by Mrs. Ralph Kleen. During the program hour each member gave an account of her most interesting vacation trip.

Refreshments were served by the hostess and her assistants, Mrs. E. A. Lytle, Mrs. Myrtle Cole and Mrs. W. D. Simmons, followed by a social hour.

KINGWOOD—Activities of the Laurel Social Hour club were resumed Tuesday when 17 members met at the home of Mrs. Bernard Benson near Hopewell.

Style - Smiles - - - by Gretchen



"It doesn't pay to tell her a secret. She'll keep it to herself!" How exasperating—when you're dying to have it get around! But let a mite soul see you in this devastatingly simple satin dress, and she'll manage to tell others about its smugly straight lines, its triple rows of self-covered cording circled at intervals by triple loops. The sash ends on the black crepe at the right reach to the hem of a flared skirt. A high neck, curved front-shaped in front, under her pearls.—Copyright 1937, Esquire Features, Inc.

Making Best Use of Refrigerator

To get the most service from a mechanical refrigerator for the least cost, it is necessary to use discretion as to its placement and use, says Everett Davis, extension specialist in agricultural engineering at Oregon State college.

It is a good idea, if possible, to place the refrigerator convenient to the outside door, the work cabinet, the sink, table, and dining room, but not too near the stove or out in the sunshine, Davis says. Some of the "don'ts" to be remembered in connection with its use are as follows: Don't put hot foods into the refrigerator; don't crowd the shelves and hinder free air circulation; don't open the door unnecessarily; and don't store things in the refrigerator that do not need refrigerating, such as potatoes, canned goods and bananas.

It is desirable, although not absolutely necessary, he says, to have an electric refrigerator on a separate circuit. If possible the door should open away from the work space near it. The cabinet should stand from two to three inches out from the wall. For ordinary operation, temperatures of not less than 40 degrees or more than 45 degrees or 50 degrees are recommended. When the temperature control has been set for quick freezing, it should be reset to the usual position when the freezing operation is completed. It is also essential that the cooling unit be defrosted regularly for best results.

The Treasure Chest is issuing invitations to customers and

ing today to their homes in Bend. They have been visiting Mrs. Gray's parents, Mr. and Mrs. Adam Orey, for the past month.

Hopping is over in this section except for the Clear Brook and Kelley yards. The season was shorter than usual in most yards on account of mold.

Millard Orey left for Corvallis Monday to enter Oregon State college. He will major in forestry.

Mrs. Ross Hammack, who has been ill for the past three years, is somewhat better at the present time.

Mr. and Mrs. Adam Orey drove to Yakima the first of the week. They will return this weekend.

Two Silverton people will serve as installing officers for the Legion and Auxiliary at Mt. Angel on October 5. Mrs. A. C. Barber will act as installing officer for the auxiliary while Roy Davenport will serve for the Legion.

Plans are being extensively discussed for the Marion county Christian Endeavor organization to be held at Silverton October 15 to 17. Rev. Frank W. Zook is counselor of Marion county.

Jordan Fair Sunday
SCIO—The annual Catholic church fair and festival is to take place at Jordan, September 26. A chicken dinner at noon will be a feature. Games and refreshments will reign during the afternoon. Father L. Gloesiger of the Jordan parish announces that the public is invited.

Local Grapes to Inspire Jelly, Jam Making

Locally grown concord will inspire home canners to roll up their sleeves and begin the grape juice, conserve and jelly preservation. Here are recipes to use the grapes when the season is at its best.

GRAPE JUICE
Wash and mash grapes, heat slowly to steaming and let stand 24 hours. Strain through cheesecloth. Use 1/4 cup sugar to each quart juice, reheat to boiling point. Pour in sterilized bottles, 1 inch from top, tie cork on loosely, lay bottles down in water. After water has come to boiling point, turn off heat and let stand 15 minutes. Drive corks down, and wax when dry, and again when cold.

GRAPE CONSERVE
3 pounds grapes
3 pounds sugar
3/4 pound seedless raisins
1/2 pound nuts
Skin grapes, put through food chopper. Cook pulp until soft, sieve to remove seeds. Add skins, sugar and raisins, cook in shallow pan until thick, adding nuts the last 10 minutes.

GRAPE JAM
Wash and stem grapes, crush, heat gently with a little water. Press through sieve, measure pulp, add one half as much sugar, boil until thick in a shallow pan. Cook a small quantity at a time. This is a good way to use pulp from juice.

GRAPE JELLY
Wash, stem and mash grapes, cover bottom of pan with water, cook until grapes are soft, drain through jelly bag. Measure juice, boil about 6 minutes, add 3/4 cup sugar to each cup juice, boil until it will peel when a few drops are tested on a cold saucer. Pour into sterilized glasses, seal with paraffin while hot, and again when cold.

SPICED GRAPES
5 lbs. grapes
2 lbs. sugar
3 whole sticks cinnamon
20 whole cloves
Juice 2 lemons
Slip skins off grapes, boil up pulp to remove seeds through strainer, put back with skins, add sugar and spices in a bag and boil hard 20 minutes in a shallow pan. Five minutes before taking off stove, add lemon juice and bottle hot.

Today's Menu

- Canned artichokes will make salad for today, and will be marinated with French dressing and garnished with tomatoes.
- Artichoke salad
- Macaroni with tomato
- Mashed turnips
- Chocolate bread pudding
- Spinach
- SUNDAY MENU**
- Shredded Chinese cabbage
- Chicken and browned rice
- Stewed celery and fresh corn
- Pumpkin pie
- MONDAY MENU**
- Cottage cheese-pineapple jellied salad
- Hamburgers de luxe
- Hot applesauce
- String beans
- Apple dumplings
- CHICKEN AND BROWNED RICE**
- Joint a chicken, brown it in fat and remove from the skillet, add raw rice and cook until very brown, then add one green pepper chopped, and onion and some garlic and stir until the pepper is clear. Put the chicken back in the skillet, add water to cover. Cover tightly and cook 45 minutes or until rice and chicken are done.

Salad Is to Be Eaten With Fingers

There are times when salad is to be eaten out of hand, for instance when school lunches are on the program. Here is a suggestion for a salad that takes no fork; in a paper cup put a good tablespoon of either thousand island or mayonnaise dressing. Then fill the cup with long spears of cucumber, carrot, celery and some dill pickle with points up. Put on the cover, and when ready eat with the fingers, dipping vegetables in the dressing.

Lemon Filling Takes Grated Apple

Lemon apple filling is an old fashioned favorite in many families, still others have forgotten how to make it. Here is a recipe, use it between layers of your favorite cake.

LEMON APPLE FILLING
1 egg
3/4 cup sugar
Juice 2 lemons
Rind 1 lemon
2 medium apples grated
Cook on stove until it jells, cool and spread between layers of white or chocolate cake.

Now that apple time is here again, remember to take the best one out of the box each time instead of the worst. There's great satisfaction in getting the best of something and the other apples will wait.

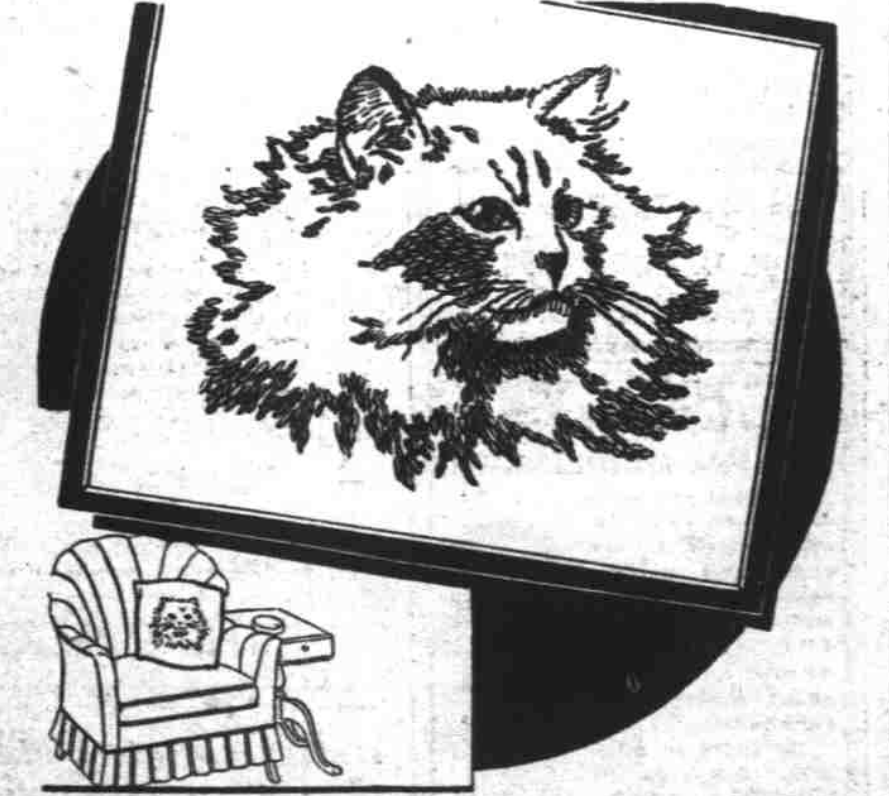
Pattern



By ANNE ADAMS
You'll find it irresistible—this charming panel-frock—and so distinctive in style that none of your admiring friends will believe that you made it so quickly and easily all by yourself! Highlighted by a jaunty row of bright buttons, Pattern 4566 also boasts trim, wide-at-the-shoulder sleeves, an eye-catching panel, distinctive yoke, and practical action-back. Make it now and wear it to all your social activities throughout fall and winter. For fabric, you'll find great chic in a colorful lightweight wool crepe, one of the new spun synthetics, or a wool and cotton mixture.

Pattern 4566 is available in misses' and women's sizes 14, 16, 18, 20, 22, 24, 26, 28, 30 and 32. Size 16 takes 3 yards 54 inch fabric. Illustrated step-by-step sewing instructions included.

Cats in Single Stitch



No trouble at all to keep these pets out of mischief. They know their place—to add a bit of cozy decoration to your home. Paint the portraits in single stitch on picture and matching pillow top using wool, silk or cotton floss. Begin right away on this easy attractive embroidery. Pattern 1243 contains a transfer pattern of a kitten's head 7 1/2 inches and one 7 1/2 x 9 inches; material requirements; illustrations of all stitches used; color suggestions.

VFW Dance Slated Tonight, Silverton

SILVERTON—Veterans of Foreign Wars are sponsoring the first dance of the season Saturday night at the armory. Bill Darby's band and his entertainers from Portland will furnish the music. E. A. Sewell is general chairman of the affair.

Two Silverton people will serve as installing officers for the Legion and Auxiliary at Mt. Angel on October 5. Mrs. A. C. Barber will act as installing officer for the auxiliary while Roy Davenport will serve for the Legion.

MILLER

DAY

Continues Until Tonight---

8:30 O'Clock

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GET YOUR SHARE OF THE BARGAINS!

SALE'S LEADING DEPARTMENT STORE
MILLER'S
SALEM, OREGON
CORNER COURT & LIBERTY