

Society.. Clubs Music

News and Features of Interest to Women

Homemaking Styles.. Food

Salem Folk Attend Homecoming At Eugene

Homecoming at the University of Oregon this weekend and the annual game between Oregon and Oregon State will draw a large number of Salem folk to Eugene...

A grand weekend planned for the alumnae includes the appearance of Paul Whiteman's orchestra on Friday night and Galli-Curi who will be presented on Sunday as a finale for the three day celebration.

A number are planning to stay the weekend while others will attend the game on Saturday and return late that night. Among those who will be in attendance at the game are Mr. and Mrs. P. D. Quisenberry...

Mr. and Mrs. John Beskey are joining the Robert Glens in Corvallis, former Salem residents, and from there will go on to Eugene. From Portland to join a group of Salem couples will be Mr. and Mrs. Robert Bishop...

Other Salem folk motoring to Eugene will be Mr. and Mrs. Hollis Huntington, Mr. and Mrs. Arch Jerman, Mr. and Mrs. Frederick Lampert, Mr. and Mrs. Keith Powell...

CLUB CALENDAR

Thursday, October 21 Faculty Women's club, Willamette university, with Mrs. S. B. Laughlin, 1705 Court street, 2:30 p.m. Lions club auxiliary, Golden Pheasant 1:30, then with Mrs. E. B. Grabenhorst...

Friday, October 22 Woman's Bible class, First Methodist church, with Mrs. Cora Lippold, 297 South 15th, 2:30 p.m. Rickey Sunshine club, with Mrs. Ethel Crothers...

Miss Helen Boardman who is returning from a trip to California.

Miss Notdurft Honor Guest at Party

Miss Lena Cherrington, Miss Marguerite Crosser and Miss Esther Erickson were hostesses last night at the home of Miss Cherrington on Court street. The affair was in honor of Miss August Notdurft...

Mrs. Ruth Field Minnaugh will leave for Sheridan this morning to spend a few days with her parents before taking up her duties as music supervisor for Lincoln county schools...

Medical Wives to Convene Here This Morning

A number of doctors and their wives arrived in the capital yesterday to attend the state convention of the Oregon State Medical society and the women's auxiliary which officially opens this morning for a three day session.

Registration will open at ten o'clock this morning. Mrs. Hugh Dowd will give the greeting and Mrs. Charles Edwin Sears of Portland will give the response. Mrs. Ernest D. Lamb of Klamath Falls, state president, will preside at the meeting. Annual reports will be given today by state officers and district vice-presidents.

Dr. W. W. Bauer, national advisor of the national medical auxiliary, will deliver the main address at the Jerald Backstrand this noon at the church. A dinner will be given Friday night at the First Methodist church and there will be a luncheon on Friday noon at the church.

One of the largest affairs to be given in compliment to the visiting doctors' wives will be the tea on Friday afternoon at the home of Mrs. Charles G. Robertson, Jr., on 260 West Letelle street. Calling hours are from 2:30 to five o'clock. Greeting the guests at the door will be Mrs. Verne Miller and Mrs. W. W. Baum. Autumn flowers in varied colors will be used about the guest rooms. Assisting in the drawing room will be Mrs. C. E. Bates, Mrs. Charles Robertson, Jr., Mrs. Jerald Backstrand, and Mrs. Charles Robertson, Sr. A musical program has been arranged for the tea hours. The dining table will be effective with a white and silver decorative scheme. Presiding at the urns will be Mrs. Alice Fisher, Mrs. William Johnston and Mrs. William F. Patrick, all of Portland. Mrs. Robert Joseph and Mrs. Verden E. Hockett will be in charge of the dining room. Assisting in the serving will be Mrs. Charles W. Robertson, Mrs. Kenneth Power, Mrs. Lidbeck, and Mrs. W. N. Thompson.

Mrs. Karl Becke Will Entertain Club

Mrs. Karl G. Becke will entertain members of her club for the first time this season at her North Summer street home today. Luncheon will be served followed by several hours of contract. Additional guests will be Mrs. H. G. Matson and Mrs. Lowell Kern.

Members of the club are Mrs. Paul Hendricks, Mrs. E. D. Hansenberry, Mrs. Homer Egan, Mrs. Hollis Huntington, Mrs. John Carson, Mrs. Carl Nelson, Mrs. Clifford Farmer, Mrs. Allan Carson, Mrs. James B. Young, Mrs. Conrad W. Paulus, Mrs. Wayne Leder, Mrs. Gary Hixon of Portland and Mrs. Karl Becke.

Bridge Party Will Benefit Fund for Scholarships

An outstanding event of the social season will be the benefit bridge tea to be given Wednesday afternoon, October 27, by the local chapter of the American Association of University Women. The affair will be held at the Women's club house at two o'clock. Contract and auction will be in play and tea will be served to players and additional guests from four to six o'clock. Reservations may be made by calling Mrs. David Wright at 7508, Mrs. Verne McIntyre at 3532, or Mrs. Philip Barrett at 4026.

Mrs. Glenn Stevens is general chairman for the afternoon. Assisting her are Mrs. David Wright, Mrs. Verne McIntyre, Mrs. Philip Barrett, Mrs. W. N. Thompson, Mrs. L. W. Lidbeck, Mrs. H. J. Thomas, Mrs. Virgil Golden, Miss Mildred Christenson, Miss Margaret Hogg, Mrs. Thea Cook, Mrs. Borne Erickson, Miss Jermye Upston, Miss Jane Fisher, Mrs. Kenneth Murdoch, Miss Esther Gibbard, Miss Mabel Dotson, Mrs. R. F. Thompson, and Mrs. Kenneth Fitzgerald. Proceeds of the benefit will be applied to the local chapter's contribution to the national A. A. U. scholarship fund which is being raised from \$30,000 to \$40,000. The fund enables outstanding women to continue in advanced study and research which would not otherwise be possible. The fund also maintains a state and Willamette university scholarship fund.

Miss Bette Church Married at Home Ceremony

The home of Campbell Church in Eugene was the setting for a beautiful autumn wedding last night when his daughter, Miss Bette Church, became the bride of Joseph Darby, son of Mr. and Mrs. Ira L. Darby of Salem. The vows were exchanged at eight o'clock with the Rev. H. R. White, rector of St. Mary's Episcopal church of Eugene, officiating.

Hal Young sang preceding the service and John Stark Evans played the wedding marches. Large bouquets of fall flowers were arranged about the rooms and formed the improvised altar at one end of the room where the wedding was performed. Attending the ceremony were members of the two families and a few close friends.

The bride who entered on the arm of her father wore a lovely wedding gown of white velvet made on princess lines and full train. Her tulle veil fell from a cascade of orange blossoms and she carried the prayer book which Mrs. Carl Collins carried at her wedding. Falling from the book was a cascade of gardenias and lilies-of-the-valley.

The bride's sister, Miss Peggy Church, was her only attendant. Acting as best man for Mr. Darby was Dr. A. W. Seigrist of Eugene. Peggy Ann Church, daughter of Mr. and Mrs. Campbell Church, jr., of Seattle and niece of the bride-elect, was the flower girl.

Reception follows A reception for the wedding guests followed the ceremony. Ann Linden Graham, daughter of Mr. and Mrs. David M. Graham, greeted the guests at the door. Presiding at the urns was Mrs. W. F. Jewett, Mrs. Wilson H. Jewett, Mrs. Lillian S. Sherwin and Mrs. James A. Rodman. Miss Althea Peterson was in charge of the dining room and Mrs. Frank Warren, jr., cut the wedding cake.

A group of the bride's young friends assisted in the serving including Miss Frances Johnston and Miss Dorothea Hage of Salem, Miss Harriet Kistner, Miss Joy Snead and Miss Ann Chapman of Portland, and Miss Dorothy McCall of Redmond. The couple have left for a wedding trip and will be at home in Salem upon their return where Mr. Darby is in business.

Mrs. Darby is a member of a prominent Eugene family and attended Scripps college and the University of Oregon. She is a member of Kappa Alpha Theta and the Spinners. Mr. Darby also attended the University of Oregon and is a member of Phi Delta Theta.

Rev. and Mrs. H. W. Gross have as their guest Dr. P. Lankenau of Napoleon, Ohio. Dr. Lankenau is the first vice president of the Missouri Synod of the Lutheran church and he will be guest speaker at the Saint John's Evangelical Lutheran church on 16th and A streets, Sunday, October 24, at 10 o'clock.

Reports of the state convention of WCTU were heard at the meeting of the Salem branch of the organization Tuesday afternoon. The convention was held at Newberg and had for principal speakers Mrs. Ann Marden DeYoe, national corresponding secretary and Miss Grace Matheson, national field secretary. Mrs. Necla Buck of Salem, state president, presided, and Mrs. C. W. Stacey of Salem conducted an educational section. At the Tuesday meeting names of new committee chairmen were announced as follows: Official papers, Mrs. Nunn; Christian citizenship, Mrs. Waterman; Iowa citizenship, Mrs. Ruth Toose; child welfare, Mrs. Boardman; motion picture, Luella Baker; children's farm home, Mrs. Lily Lehman; medal contest, Mrs. Bessie Webb; flower mission, Mrs. Grace Lehman.

Today's Menu

Fresh mushrooms will be creamed and served on biscuits as the main dish for tonight. Bannana nut salad Creamed mushrooms on biscuits Baked potatoes Spiced beets Peach shortcakes

Hot Milk Cake Topped With Hot Icing

A hot milk sponge cake with broiled icing sounds just as good as it is. Here is a recipe for each of these delightful foods. HOT MILK SPONGE CAKE 1/2 cup sugar 1/2 cup milk 2 cups flour 2 cups confectioners' sugar 1/2 cup scalded milk 2 teaspoons baking powder 1 teaspoon salt 1/2 teaspoon lemon extract 1/2 teaspoon almond flavoring Beat egg white stiff, add 1 cup confectioners' sugar gradually, continuing to beat. Beat yolk until light, add milk gradually, beat until very thick and light. Sift rest of dry ingredients together and fold into yolk mixture. Fold in white and add flavoring. Turn into a tube pan and bake about 1 hour at 325 degrees. Stand upside down until cold. Cover with:

BROILED ALMOND ICING 1/2 cup brown sugar 1/2 cup milk 3 tablespoons butter 1/2 cup sliced almonds 1 tablespoon cream Heat together over low heat, spread over cake and put under broiler a few minutes to brown very slightly.

Double Sandwich or Menu for Late Supper

A double decker sandwich using tomato and ham makes the main dish for dinner. On a piece of toast put a slice of peeled broiled tomato, two strips of broiled bacon, ham and another piece of toast. Then add a thin slice of Swiss cheese, put on another piece of toast and let stand in a moderate oven until cheese melts. Parsley and olives make the garnish. Some cooks like to make the second layer with a minced mixture. Ground green peppers, mayonnaise and ground nuts make a good combination for a hot sandwich.

Nuts Harvested At Home Serve As Main Dish

Picking up the last of the filbert or walnut crop in the heavy dew of early morning makes one appreciate the importance of nuts in every day's menus. They appear in every course from morning until night, adding style without extra cost in those lucky households where a tree or two furnishes plenty for winter use.

As a salad ingredient, nuts are a great comfort to the menu planner who finds them excellent as a stuffing for prunes or dates in salad, a covering for bananas that have been dipped in mayonnaise or a flavorful addition to a mixture of cottage cheese and chopped chives.

Other cooks like to use a filbert to stuff each large seeded grape for salad or as an addition to apple and date salad, or to mix with dates and celery to stuff apple cups. Nuts appear in the main dish as meatless loaf, added to bread stuffing for fowl or boned roasts and mixed with crumbs to fill peppers. They may be scrambled with eggs and tomatoes to make another main dish for dinner.

As a dessert ingredient the nuts are at their best.

Here is a simple dessert that goes over with the family:

HONEY FRUIT TAPIOCA 1/2 cup quick cooking tapioca 1/2 cup strained honey 1/2 teaspoon salt 1/2 cup water 2 cups hot water 1/2 cup sliced apples 1 cup chopped dates 1/2 cup chopped raisins 1/2 cup chopped nuts Cook tapioca, salt and hot water in a double boiler for 15 minutes, or until clear. Mix dried fruit and nuts with honey and the 1/2 cup water. Heat for 5 minutes stirring and adding with the apple to the tapioca. Bake in a greased dish for 30 minutes or until apples are done. Serve either hot or cold.

Hot Spiced Cider Is Fall Specialty

One of the most popular of fall beverages, now that evenings are cool, is a mixture of hot cider and spices. The recipe is an old one, but seems in just the right proportion. Serve a glass of this drink with a doughnut or two for a simple refreshment at evening parties or for a hot supper drink.

MULLED CIDER 1 gallon cider 1/2 cup sugar 1 stick cinnamon 1 tablespoon whole cloves Heat together, pouring liquid off spices as being served.

Advertisement for Milgrim featuring illustrations of women in fashionable attire and text: 'IT'S MILGRIM FOR SMART APPAREL', 'Fall Fancies', 'Originality of design is the very essence of the new mode...', 'Dresses 7.95 Coats 29.50 Fur Coats 44.50 to 295.50', 'Milgrim 409-415 COURT ST. SALEM-OWNED'

Advertisement for Sally's clothing store: 'SHOP SALLY'S FIRST QUALITY FUR TRIMMED Models at the Season's LOWEST PRICE! Reg. 29.50 values \$16.88 Others \$10.88 to \$39.88 Sport Coats Reg. 24.50 values \$16.88 Others \$9.88 to \$29.88 DRESSES Reg. 12.95 values \$7.95 Others \$2.88 to \$14.95 Blouses \$1.95 Others \$1.28 to \$3.95 Millinery All \$2.95, now \$1.95 Others to \$3.95 SALLY'S 857 COURT ST.'

Mrs. Spaulding Pleases Student Audience

Singing as the first in a series of concerts to be presented under the sponsorship of the Crescendo club of Salem high school, Mrs. Josephine Albert Spaulding gave a pleasing program at the school auditorium yesterday afternoon. Opening her program with the popular aria from Carmen "Love Is Like a Wood-bird," Mrs. Spaulding followed with a group of four negro spirituals of which "Deep River" was the most familiar. The third and final group included Sanderson's "Untill," You-man's "Without a Song" and "Old Mother Hubbard" by Hutchinson. The latter number curiously enough was also sung by Mrs. Spaulding on Tuesday night.

Miss Effie Williams to Marry in South

A wedding of interest to Salem folk is that of Miss Effie Mable Williams, daughter of Mr. and Mrs. Seth Williams of Mouth formerly of Salem and Sydney George Jolley of Long Beach, Calif., which will be an event of Friday, October 22, in Los Angeles at 7:30 o'clock. Miss Williams received her education in Salem before going to San Francisco where both she and her fiancé graduated from the Salvation Training college there. For ten years she has been captain of the Salvation Army and spent five years in Honolulu. The couple will be at home in Long Beach where Mr. Jolley is in business.

Mrs. Dan Fry Luncheon Hostess Today

Mrs. Daniel J. Fry, jr., has bidden members of her contract club for luncheon and an afternoon of cards today at her home on West Latelle. Special guests will be Mrs. George Plage, Mrs. Romeo Goulet and Mrs. T. A. Livesley. Members of the club are Mrs. Henry W. Meyers, Mrs. Milton L. Meyers, Mrs. Oliver Locke, Mrs. George Rodgers, Mrs. Taylor Hawkins, Mrs. R. E. Lee Steiner, Mrs. H. H. Olinger, Mrs. Edwin Baker, Mrs. Frank Snedcor, Mrs. Sheldon Sackett and Mrs. Fry.

Wives of Ministers Elect Officers

Ministers Wives association met on Tuesday at the home of Mrs. Louis Magin for a social and business meeting. Officers for the newly formed association are Mrs. C. A. Kells, president; Mrs. Irving Fox, first vice president; Mrs. Sydney Hall, second vice president; Mrs. Dean Poindexter, secretary; Mrs. D. W. Daniels, treasurer; Mrs. George Swift, chairman of educational committee; Mrs. Charles Haworth, social chairman; and Mrs. Louis Magin, song leader. The program included the reading of a paper by Mrs. Sydney Hall on "Bishop, and by what Authority." The next meeting will be on November 16 at the home of Mrs. James Milligan.

Writers Present Program Of Creative Writing

Mrs. Julia Lytle was hostess to members of the Writers club on Tuesday night at her home. Prof. W. E. Lawrence of Corvallis led in a program of creative writing. Those taking part were Mrs. J. C. Nelson, Mrs. R. E. Nelson, Mrs. Jessie Singleton, Prof. M. E. Peck, Mrs. W. F. Fargo, Miss Edna Garfield, Mrs. F. G. Franklin, Mrs. Blanche Jones and Mrs. Lytle. Others present were Mrs. W. D. Smith, Miss Grace Elizabeth Joderka, Mrs. Stanley Sackwell, Mrs. Peck, Miss Renza Swart, Dr. Mary Rowland, Dr. Franklin, Mrs. W. E. Lawrence of Corvallis, Mr. and Mrs. John Clifford, also of Corvallis.

Dinner Party at Home Of S. L. Smiths

Mr. and Mrs. S. L. Smith gave a dinner party Friday evening to a group of friends at their home at the LaVauna Court apartments. The Hawaiian motif was used in the decorations. Those enjoying the evening were Evelyn Guthrie, Robert Simon, Helen Smith, Phil Salstrom and Harold Smith and Mrs. Helen Baker, both of Sisters.

Advertisement for The Price Shoe Co. featuring a large illustration of a woman's face and text: 'MILLINERY Special Purchase of 250 HATS. Priced to Delight the Budgeteers!!! Regular 12.50 Models for 8.75 Regular 10.00 Models for 7.50 Regular 8.75 Models for 6.50 Regular 7.50 Models for 5.00 Expertly Fashioned Fur Felts -- Smartly Tailored Imported Austrian Velours -- Persian and Fur Trims -- Models In OFF THE FACE JAUNTEE TURBANS NEW BONNET BRIMS YOUTHFUL ROLLERS BRETONS DESIGNED, TAILORED BY WORLD FAMOUS HATTERS AND DESIGNERS Exclusively for THE PRICE SHOE CO. The Early Shopper Is Assured of the Best Selection'