

Society.. Clubs Music

News and Features of Interest to Women

Homemaking Styles.. Food

MAXINE BUREN—Women's Editor

Hostesses Honor Bridge Clubs This Week

This is club meeting week with several hostesses planning in-formal luncheons in compliment to members of their clubs.

Members are Mrs. Daniel J. Fry, Jr., Mrs. T. A. Livesley, Mrs. Conrad W. Paulus, Mrs. Frits Slade, Mrs. William Boot, Mrs. Keith Powell, Mrs. Oliver C. Locke and Mrs. Hawkins.

Drama Class to Meet Mrs. Merrill Becke has invited members of the Tuesday drama class to her North Summer street home today for a dessert luncheon.

Those bidden are Mrs. Robert Brady, Mrs. K. W. Fitzgerald, Mrs. Clifford Farmer, Mrs. Robert Moulton Gatie, Mrs. Edgar T. Pierce, Mrs. Herbert Rahe, Mrs. J. E. Law, Mrs. H. G. Malson, Mrs. Verne McIntyre, Mrs. Clifton Mudd, Mrs. Carl Nelson, Mrs. Merrill Becke, Mrs. W. E. Anderson and Mrs. Becke.

Mrs. Louis Lachmund will pre- side at luncheon today at her Court street home honoring her bridge club members.

Mrs. Lewis Griffith will entertain at luncheon today in honor of members of her bridge club at her Court street home.

Mrs. Wilbur Entertainers Tonight Mrs. Glenn Wilbur will entertain for members of her club at her home on North 24th street.

Mrs. Ronald Gemmill and Miss Rovena Eber are entertaining with a dessert bridge party tonight at the Eyre home on North Summer street.

Mrs. Gus Hixson and Mrs. Herbert Darby of Portland and formerly of Salem have bidden a group of Salem maids to Portland Friday for luncheon.

CLUB CALENDAR

Tuesday, November 2 National farm and garden meeting with Mrs. B. O. Schucking, 2 p.m. All interested women welcome.

Salem General Hospital auxiliary at Chamber of Commerce, 10 a.m. Yomarcos class of First Methodist church with Mrs. Arthur King, 426 North Winter, 2:30 p.m.

Chadwick chapter, Order of Eastern Star, regular meeting, Masonic Temple, 8 p.m. Laurel Social club with Mrs. C. J. Jackson, Cascade drive, all day meeting. Covered dish lunch at noon.

Wednesday, November 3 South Division Ladies' Aid of the First Presbyterian church, with lunch at 1 p.m. Salem Dakota club, Episcopal parish house 6:30 p.m., no host supper.

Ladies Aid and Missionary society Knight Memorial church, with Mrs. E. B. Perrine, 775 North Cottage street. Covered dish lunch at 12:30 followed by sewing for bazaar. Book Review section of Salem Woman's club, Fireplace room of Salem public library, 2 p.m.

Thursday, November 4 Past Matrons association of Order of Eastern Star, 1 p.m. luncheon at Masonic temple. KCKT club first fall meeting with Mrs. Della Schellberg, 647 South Commercial street, 2 p.m.

Chapter G, PEO dessert luncheon with Mrs. B. E. Sisson, 1835 Saginaw, 1:30 p.m. Friday, November 5 WRC of Corvallis, entertaining Salem corps, 2 p.m. Saturday, November 6 Salem Heights Garden club chrysanthemum show.

Unitarian Women's Alliance, with Mrs. Roy H. Wassam and Mrs. Fred Alban Well at 1610 Court street, 2:30 p.m. Tuesday, November 2 American War Mothers meet at American Lutheran church, 3 p.m., installation of officers. Grant Parent-Teacher study group with Mrs. T. L. Kuhns, 1190 North Winter street, 2 p.m.

Elsa Ebsen drama group with Mrs. Walter T. Jenks, 635 North Summer street, dessert luncheon, 1:30 p.m. Music Teachers association meeting with Professor and Mrs. T. E. Roberts, 305 North Summer street, 7:30 p.m. WCTU, 2 p.m. at headquarters.

Dance-Mime



Angna Enters, who appears at Leslie auditorium next Monday before an audience of members of the Community Concert association. She is the second artist to appear in Salem in the series.

Angna Enters Is Next Artist in Salem Series

Angna Enters, second artist to appear in the Community Concert association's series will please and surprise the audience on Monday night with her unusual performance of dramatic impersonation in mime form.

Although usually thought of as a dancer, Miss Enters is really not a dancer at all in the usual sense. Her work is based on characterization, principally in dance form. It is a composite of acting, miming and movement.

She creates more than one person on the stage and makes her audience see them individually. Many of her episodes are said to be excruciatingly funny, others tragic. One of the most humorous and universally understood ones is the portrayal of a young girl undergoing the agonies of practice hour, and her sly turning of the clock ahead.

Another of Miss Enters' creations is the Queen of Heaven, a picture of the medieval Madonna, who bends over the infant with exquisite gestures of admiration.

Miss Enters is the only dancer ever to have received a Guggenheim Fellowship award, and she was so honored two years in succession. She spent the first year studying the primitive Greek theater and mime, and the following summer in Egypt and the near east doing research of the cultural arts of ancient civilizations.

Incidentally Angna Enters has on many occasions given a one-man show of 200 original water-colors and drawings; she composes music to a number of her "Dance Episodes" and designs her own costumes. She also contributes to magazines and has recently written an autobiography.

Angna Enters is American born, of French-Viennese parents, is 5 feet 4 inches tall, black hair and eyes. She has created 150 or more compositions, the largest repertoire in the field of the dance.

Art Exhibits Display Paintings of Local Artists This Week

By MAXINE BUREN

Many Salem artists have responded to the spirit of National Art week, by contributing their work at one or more of the exhibits which have been arranged throughout the city by the committee headed by Mrs. S. B. Laughlin.

Variety in media, subject and size contributed to the interest of the all-city exhibit hung at the Salem Public library in the Fireplace room, and a creditable number of artists are showing work.

Arthur Selander has a group of pencil drawings which depict familiar Oregon scenes. His etching-like style is quite different than the pencil drawings of Menalkas Selander although the medium is the same. The latter are precise drawings of homes, more in an architectural style.

Constance Fowler is represented by "Newport," a pleasing water-color, and a landscape in oil. Carmelita Barquist has three attractive paintings in oil, "Rocky Reefs," "Finland Winter" and "Landscape in Autumn." Margaret Barquist's seascape in oil is another colorful painting.

Two paintings by Velma Alexander on display are an abandoned bridge painted in oil, and a pleasing floral in watercolor. Mrs. D. L. Shrode is exhibiting several florals in watercolor, and Miss Minnie Shrode has painted two landscapes and a portrait of a lighthouse, and a railway station in oils.

Mrs. Emma Peck's nature pictures done in bark, dandelion silk, moss and grasses are attracting attention. These are scenes made entirely of materials picked up by the artist and arranged behind glass.

A watercolor of a familiar covered bridge was done by Mrs. L. C. Laughlin, Myrtle Perry is exhibiting two landscapes in oil, and two of Ralph Gilbert's landscapes in oils are on display.

Among the other artists contributing to the very interesting exhibit are: R. J. Rennings, with a still life and woodland scene in oils; H. Jaquet with several landscapes in oil; Peggy Smith with two landscapes and a portrait in pastel; Mrs. Beth Wiedener with Multnomah Falls, and "Deer" in oils; Lida Brown with a watercolor of pansies; Mrs. O. P. Andrews Indian head and landscape in oils; Hazel Lee interesting florals in pastels; Ella Hathaway landscape in oil, and two oils by Martha Bolman Nevitt.

Other exhibits during the week are at the Treasure Chest, Chresto cottage on the Willamette campus, at Leslie school and at Parrish school, and at Richmond.

Mrs. L. J. Young, Mrs. N. J. Lindgren, Mrs. Ed F. Byers, Mrs. H. O. Taylor and Mrs. A. H. Denison are hostesses at the 1 o'clock luncheon being served on Wednesday at the Presbyterian church. The South division of the Ladies Aid is giving the luncheon. Reservations should be made by Tuesday noon.

The Little Garden club of Salem Heights has announced plans for a chrysanthemum show to be given next Saturday, November 6 at the Salem Heights community hall. All outdoor grown chrysanthemums are eligible for contest. Mrs. Homer McWain who is general chairman will announce classifications during the week.

The Young Married People's class of the First Baptist church were entertained on Friday night at the country home of Mr. and Mrs. Dolan Hatfield on the Garden Road. The house was decorated with autumn leaves and fruits. Class officers were elected during the evening.

Daughters of the Nile will meet at Masonic temple on Monday at 12:45 for a luncheon. Mrs. Meade Pettys, Mrs. J. O. Russell and Mrs. Lester Davis are hostesses. Following lunch, the group will see for the Shrine hospital.

Members of the Salem Junior Women's club will be hostesses for a benefit bridge party at the home of Miss Grace Elizabeth Holman on North Summer street Wednesday night.

Juveniles of Woodcraft enjoyed a Halloween party recently at Miller hall. Halloween decorations and refreshments were enjoyed by a large group of youngsters.

Miss Madge Reid has returned from a month's vacation spent at Colorado Springs and Oakland, Calif., where she visited with relatives.

Exchange Dinner Event of Sunday

Members of Beta Chi sorority and Alpha Psi Delta fraternity enjoyed an exchange dinner Sunday at the chapter houses.

Guests at the Alpha Psi house were Miss Ina Bennett, Miss Suzanne Curtis, Miss Marian Averill, Miss Jean Collinsworth, Miss Carl Smith, Miss Maxine Beagle, Miss Phyllis Phyllis, Miss Carolyn Woods, Miss Betty Dotson.

Dr. and Mrs. Franklin Thompson, George McLeod, Wayne Bralnard, Steve Anderson, Basil Anton, Quay Thompson, Warner Crow, Wilmer McDowell and Dick Jones.

At the Beta Chi house covers were placed for Mrs. Charles A. McCarg, Miss Melva Belle Savage, Miss Charlotte Litchfield, Miss Riath Bunow, Miss Betty Zook, Miss Dorothy Leeper, Miss Rosemary Weston, Miss Mary Sadler, Miss Edna May, Miss Belle Brown and Miss Ella May Morris.

Max Hauser, Robert Brady, Fred Bernau, Durward Southard, Harold Hutchinson, Howard Eberly, Cecil Quesseth, Victor Crow, Dan Mees and Robert Jones.

National YW Secretary to Be Here in November

Last week the executive committee of the YWCA board met at the local office to make plans for the visit of one of the national secretaries, Miss Helen Flack of New York City. She will be here the second week in November.

During that week a leadership conference is planned for Tuesday including all committee groups of the YW and interested people.

The nominating committee of the YWCA met Friday morning to discuss new leaders for the various activities. The high school Tri-Y club of the Girl Reserves of the YWCA met for a covered dish supper and scavenger hunt on Wednesday of this week at the YW. The hunt began at 4:30 followed by supper and a social evening with singing of Girl Reserve songs.

Wagner-Donahue Vows Said in Washington

Word has reached Salem of the marriage of Miss Beryl Donahue, daughter of Mr. and Mrs. J. Donahue of Vancouver, and Paul Wagner, son of Mr. and Mrs. Charles E. Wagner of Salem, which was solemnized Friday in Monroe, Washington.

The couple is now on a wedding trip in California and will make their home in Everett, Wn., where Mr. Wagner is in business.

Mrs. Wagner attended the University of Washington and she was affiliated with Sigma Chi fraternity.

Bridge Club Meets at Brown Home

Mrs. Frank W. Brown was hostess to her bridge club yesterday afternoon in her home at the Court apartments. Additional guests were Mrs. Samuel Butler and Mrs. Max Buren. Club members were Mrs. Frank Myers, Mrs. Walter Spaulding, Mrs. Frank Brown, Mrs. Roy Mills, Mrs. W. S. Parker and Mrs. Lee Warnick.

Style-Smiles - - - by Gretchen



"I'm putting him on his honor while I'm away—so don't let him out of your sight for a moment!"

Mama adds safety to trust, being as efficient as she looks in her traveling suit of Oxford gray men's suiting. The fitted coat is single-breasted, buttoned to the waist and trimmed dashingly and un-mannishly with Persian lamb. Quite a contrast to dark brown wool tweed and a beaver jacket with cloth revers possessed of vertical pockets. Buttons, from a little side-closing collar to the hem, trim the dress in two wide-apart rows.—Copyright 1937, Esquire Features, Inc.

Vegetable Versatile as Company Food

Good old parsnips, the vegetable that seems always to appear as a buttered or creamed vegetable is more versatile than most cooks know. For instance, parsnips, sweetened and baked make a very dressy vegetable dish.

FOR HONEYED PARSNIPS—Parboil the vegetable until almost done, arrange in a flat baking dish, slicing once lengthwise if too large. Add sweetening in the proportion of 1/4 cup honey to 1/2 cup water, a dash of mace, and cook in a hot oven or on top of the stove until it cooks into the parsnips and makes them transparent.

PARSNIP BALLS—Are a second dish to add variety to this vegetable. Mash 2 cups parsnips which have been boiled until soft, season with butter, cream and salt. Add a well beaten egg, 1 tablespoon flour and mix well. Form into balls or drop by spoonsful into fat in a skillet and brown.

SLIGHTLY PARBOILED parsnips are sliced lengthwise and rolled in flour, then fried as potatoes.

SOME COOKS like parsnips raw fried, cut in rings.

Celery Root, Apples Make Winter Salad

Boiled celery root is combined with apple to make a delightful winter salad mixture. Combine 1 cup diced, cooked celery root and add 1/2 cup of less of walnuts and orange if desired. Mix lightly with mayonnaise or boiled dressing and serve in a lettuce lined bowl.

Meat Turnover Novel Dinner Dish

Ground beef is certainly a practical meat to buy and makes a limitless number of dishes when the cook uses ingenuity in preparing it. This recipe is one that was recently demonstrated by a meat expert, and makes a really elegant dish though inexpensive.

MEAT TURNOVERS 1 1/2 pounds ground beef 1/2 teaspoon salt 1/2 teaspoon pepper 3 cups celery dressing 4 peach halves

Season the meat and flatten out to about 1/4-inch in thickness on individual greased pie plates, leaving enough extending over the edge for the crust effect. Fill the center with the dressing and fold the edges of meat up over the dressing. Invert a peach half over each pie. Bake in moderate oven (375 degrees) for 45 minutes or until meat is cooked. Serves 4.

The Best in Beauty Work

Popular Prices Miller's Beauty Parlor Miller Bldg. Phone 7953

Fastest train in history to San Francisco

THE DELUXE Cascade LEAVES SALEM 7:19 P.M. ARRIVES NEXT DAY IN SAN FRANCISCO 1:32 P.M.

A first class train and a first class schedule—that's Cascade. This train carries standard Pullman equipment only between Portland and the Bay Region.

A. F. NOTH, Ticket Agent Telephone 4408

The Rebekahs meet for a regular session Monday night in the Odd Fellows hall at 7:30. Mr. and Mrs. C. O. Engstrom and Mrs. Helen Her who recently returned from Wisconsin and visited Sovereign Grand Lodge session held in Milwaukee, Wisconsin, will tell of their trip. All visiting Rebekahs are most welcome to attend.

The Berean WWG met at the home of Miss Florence Wallace on Tuesday for the regular meeting. Miss Suzanne Esau, Miss Hosiie Watanabe, Miss Margaret Stewart and Mrs. Bernadette Brew were on the program. Mrs. Floyd White, adviser, was presented with a gift.

Bridge Club Meets at Brown Home

Mrs. Frank W. Brown was hostess to her bridge club yesterday afternoon in her home at the Court apartments. Additional guests were Mrs. Samuel Butler and Mrs. Max Buren. Club members were Mrs. Frank Myers, Mrs. Walter Spaulding, Mrs. Frank Brown, Mrs. Roy Mills, Mrs. W. S. Parker and Mrs. Lee Warnick.

Wagner-Donahue Vows Said in Washington

Word has reached Salem of the marriage of Miss Beryl Donahue, daughter of Mr. and Mrs. J. Donahue of Vancouver, and Paul Wagner, son of Mr. and Mrs. Charles E. Wagner of Salem, which was solemnized Friday in Monroe, Washington.

The couple is now on a wedding trip in California and will make their home in Everett, Wn., where Mr. Wagner is in business.

Mrs. Wagner attended the University of Washington and she was affiliated with Sigma Chi fraternity.

Bridge Club Meets at Brown Home

Mrs. Frank W. Brown was hostess to her bridge club yesterday afternoon in her home at the Court apartments. Additional guests were Mrs. Samuel Butler and Mrs. Max Buren. Club members were Mrs. Frank Myers, Mrs. Walter Spaulding, Mrs. Frank Brown, Mrs. Roy Mills, Mrs. W. S. Parker and Mrs. Lee Warnick.

Today's Menu Scalloped Dishes Make Entrees At Dinner

Recipes for the week are selected from a book on meat cooking published by the National Livestock and Meat Board. The meal begins with a salad of walnuts and carrots.

Shredded carrot—walnut salad Piquant meat loaf Sliced potatoes Buttered spinach Browned potatoes Sliced tomatoes Grape jelly tarts

PIQUANT MEAT LOAF 2 pounds ground beef 1/4 pound chopped bologna 1 cup bread or cracker crumbs 1 cup chili sauce 1 tablespoon grated onion 2 eggs slightly beaten Salt and pepper American cheese slices

Have beef and bologna ground together. Add crumbs and other ingredients, except the cheese. Bake in 350 degree oven about an hour until done. A few minutes before completely cooked, put slices of cheese over the top and let melt.

Drop Cookies Take Molasses Flavor Drop cookies, easiest of all to make, are just as popular as they are simple to prepare, and when molasses makes the flavor, there's usually a waiting list for the sweets. Here is a recipe for:

MOLASSES DROPS 1 cup shortening 2 cups brown sugar 1 cup molasses 5 cups flour 1 teaspoon salt 1 teaspoon cinnamon 1/2 teaspoon ginger 1/2 cup hot water 1 teaspoon soda

Cream shortening with sugar and molasses. Add the egg, un-beaten. Sift the flour with the seasonings and add alternately with the hot water, in which the soda has been dissolved. Drop by spoonfuls on greased baking sheet. Bake in moderate oven (375 degrees).

SCALLOPED ONIONS 1 quart onions, steamed 1 1/2 cups cream sauce 1 cup bread crumbs or cracker crumbs 1 tablespoon butter 1 teaspoon salt Put in alternate layers and bake until well blended and onions are soft.

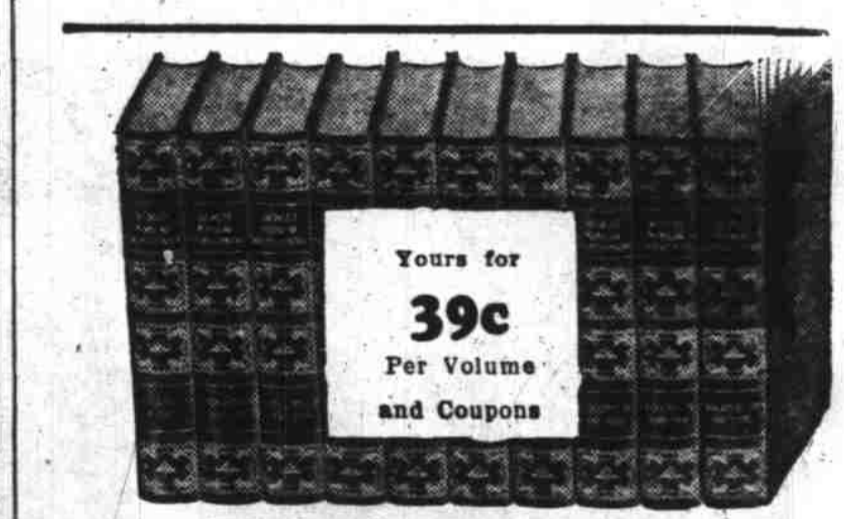
EGGPLANT SCALLOPED WITH SLICED FRANKFURTERS OR WENIERS to make an attractive main dish. SCALOPED EGGPLANT 1 eggplant 1 frankfurter or several wieners 2 or 3 onions 1/2 cup crumbs 1/2 cup crumbs Cream sauce with CUBE eggplant fine and mix with crumbs and onions, chopped. Put in alternate layers with meat that has been sliced, and add cream sauce. Bake for 1 hour.

Scalloped onions and tuna make another combination that's good for family main dishes. Peas and carrots scallop together in a casserole with the same crumb and cream sauce addition. Asparagus in alternate layers with cheese cream sauce and spoonfuls on greased baking sheet. Bake in moderate oven (375 degrees).

FLASH! SALE OF DRESSES This Week Another Shipment of Fine Dresses Go on Sale for \$8.95 - \$12.95 - \$16.95 All sizes, large variety of styles, regular \$10 to \$25.75 values. MILADYS SHOP

COUPON

World's Popular Encyclopedia (10 VOLUMES)



Yours for 39c Per Volume and Coupons

HERE IS YOUR COUPON No. 3 This coupon together with 5 other differently numbered coupons (6 in all), plus 39c entitles you to VOLUME No. 9 WORLD'S POPULAR ENCYCLOPEDIA

Clip and save these coupons from the The Oregon Statesman each day.

4 differently numbered coupons, together with 39c, entitles you to one volume of the World's Popular Encyclopedia. There are 10 volumes to the set... and each week a new volume will be made available until the set of 10 volumes has been completed.

Fill in your name and address below and present to this newspaper with 39c to obtain your volume. If you order by mail enclose 10 cents extra for postage up to 150 miles; 11 cents; up to 300 miles; or for greater distance ask your postmaster for rate on 2 pounds to cover our cost of mailing and handling.

Signed _____ Address _____ THE OREGON STATESMAN

In Order to Get Preceding Volumes To date, the following volumes have been made available to our readers: 1 2 3 4 5 6 7 8

If you wish any of the preceding volumes please check volume desired. This can then be obtained by presenting 6 differently numbered coupons and 39c in the same manner as described for this week's volume above.

Calling Mr. New Car Buyer ... See the FIRST NATIONAL BANK SELECT YOUR CAR PAY CASH TO THE DEALER ANY BRANCH THE FIRST NATIONAL BANK OF PORTLAND MEMBER F. D. I. C.