

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

MAXINE BUREN—Women's Editor

Zonta Club Meets At Brownell's Thursday

Members of the Salem Zonta club enjoyed a delightful informal affair Thursday night when they were entertained at the home of Mrs. Mabel Brownell with Miss Doris Riches as assistant hostess. A new member of the club is Miss Helen Bocker, executive secretary of the YWCA.

Mrs. Hilmo Entertains Club Members

Mrs. E. M. Hilmo entertained members of the Pringle-Pleasant Point social club Thursday with an all day affair at her home. Luncheon was served at noon by the hostess and quilting was enjoyed during the afternoon.

Japanese Young People To Give Bazaar

A feature of the JYPL Food bazaar, to be given Saturday night at the social building located on the Japanese church grounds in the Hazel Green district, will be a musical number which will be presented twice during the evening. The bazaar begins at 6 o'clock.

Mrs. Robert Eyre Is Bridge Hostess

Mrs. Robert Eyre entertained members of her contract bridge club Thursday night at her home on North Capitol street. Following several hours of bridge a late supper was served by the hostess. An additional guest for the evening was Mrs. H. H. Princehouse.

The eighth grade girls of the West Salem school organized a 4H cooking club and met at the home of their leader, Mrs. Grace Starr, for election of officers. Shirley Johnson was chosen president, Marcela Yocom vice-president, and Doris Preatt, secretary.

A number of Salem folk are going to Portland today to attend the Oregon-Washington State game. Among them are Mr. and Mrs. Victor R. Griggs, Dr. and Mrs. Harold Glinger, Mrs. Clifford Brown, Mr. and Mrs. Chandler Brown and Werner Brown.

Mrs. V. E. Kuhn accompanied by her daughter, Mrs. Ted Paulsen and Jean Paulsen left yesterday for Grants Pass to spend the weekend with Mr. and Mrs. W. Austin who formerly made their home in Silverton. Mrs. Austin is the other daughter of Mrs. Kuhn.

Miss Patty Otten and Miss Helen Lanellie will be among those attending the Willamette-OSC game today at Corvallis and will be the guest of Miss Sally McLehlan at the Kappa Alpha Theta house for the weekend.

CLUB CALENDAR

- Saturday, November 6 DAR luncheon, Godfrey's 1:15 p. m. Birthday of Chemoleta chapter. WRC regular meeting, Miller hall at 2 p. m. Monday, November 8 Modern Woodmen of America first regular meeting, Fraternal temple. Business session, oyster supper. Delta Phi mothers' annual luncheon, with Mrs. Rose Babcock, 631 South Commercial street. Tuesday, November 9 Eastern Star social afternoon club, cards and sewing 2 p. m. Junior Guild, with Mrs. Sanderson Reed, 765 South Commercial street. Wednesday, November 10 Women's Home Missionary society, Jason Lee church, 2:15 p. m. with Mrs. C. A. Gels, 2490 Fairgrounds road.

Transcribing Into Braille Work For Blind

A week or so ago, a group of women met at the Red Cross offices to discuss the transcribing of books into Braille for the use of the blind. The work is being undertaken under auspices of the Red Cross.

Braille is a system of raised dots representing letters, that are embossed on paper to be read with the hands. The transcribing of literature into Braille must be done by hand, and because the books are expensive to complete, interested persons are asked to give some of their leisure time in transcribing. The transcribing work may be done at home, with simple tools furnished by the American Red Cross.

Several women in Salem are already at work transcribing. The work was started four years ago when Mrs. Edith Foote, who has done work for the Princeton students, visited here. Mrs. Robert Budrow took up the work with her, and Mrs. Sydney Kromer and Mrs. Phil Aspinwall also are transcribers, the latter specializing in music. Later Mrs. Arthur Fogelsson and Mrs. George Sehon became transcribers.

Mrs. Kirchoff Hostess To Club Members

Mrs. Ed Kirchoff was hostess to members of her pinocle club on Wednesday afternoon. High scores were won by Mrs. Chester Heckman and Mrs. Dan Bright and Mrs. Jim Gorton. The hostess used fall flowers for decoration.

Present were Mrs. Charles Kinser, Mrs. E. L. Swift, Mrs. Cal Schupp, Mrs. Marie Cardie, Mrs. Nettie Moisan, Mrs. Dan Bright, Mrs. Sam Stephens, Mrs. C. Barker, Mrs. Jim Gorton, Mrs. Archie Breyer, Mrs. Charles Heckman and Mrs. Ed Kirchoff.

Mrs. S. D. Jones of La Grande is visiting at the home of Mr. and Mrs. Virgil Packer on Market street. Mrs. Jones is a sister to Mrs. Packer and to Mrs. Ethelyn Thompson.

In the Valley Social Realm

DALLAS—Thirty members of the Women's Missionary society of Dallas Christian church held their regular monthly meeting Wednesday afternoon at the church parlors. The president, Mrs. G. C. Dornacker, presided at the business meeting.

Mrs. Joy Robbins had charge of the program, which included a vocal duet by Mrs. G. C. Dornacker and Mrs. Burt Curtis; paper, Mrs. Virgil McPherson, vocal solo, Mrs. O. D. Harris; playlet, "Influences That Make for Peace and War" by Mrs. George Curtis; Mrs. Joy Robbins, Mrs. Burt Curtis and Mrs. Frank Dornacker; and an article by Mrs. Elmer Ray. Hostesses were Mrs. L. H. Holt, chairman, and Mrs. George Curtis. Mrs. G. P. Gossard, Mrs. Burt Curtis, and Mrs. Florence Nelson.

AURORA—Donald E. Garrett, son of Mr. and Mrs. Fred Garrett of Aurora, and Miss Bertha K. Zeller, daughter of Mr. and Mrs. Fred Zeller of Elgin, N. D., were married in Portland Thursday, November 4, by Rev. O. T. Just, Lutheran minister, performing the ceremony. Miss Zeller is a niece of Mrs. Fred Zeller of Aurora. Mr. and Mrs. Garrett will leave immediately for Elgin and expect to spend a month visiting relatives there.

Style-Smiles --- by Gretchen



"My husband says this gun I bought for his hunting trip is defective—he couldn't hit anything!"

The little woman gets the blame for her husband's poor shooting—but she hits the fashion target squarely with such details as the curve in the center front of her skirt hem from which a slide fastener whisks up to the severely smart beige satin blouse. The hip bone length jacket which completes the suit fastens similarly, although for but a short distance—from curved hemline to the base of the mannishly tailored revers.—Copyright 1937, Esquire Features, Inc.

Today's Menu

- Meat dishes planned for over the weekend are taken from soup booklet recently issued by the National Livestock and Meat board. TODAY Combination vegetable salad Beef shanks and noodles Steamed cauliflower Apple snow Cookies SUNDAY Grapefruit cocktail Cushion style shoulder of lamb Fruit stuffing Baked Potatoes Baked Tomatoes Pumpkin pie MONDAY Large fruit salad bowl Cold sliced lamb Scalloped potatoes Baked squash Celery strips Baked pears

MARKET BASKET

Those unbelievably pink grapefruit are what attract the eye to many local vegetable and fruit displays this morning. The variety is mild in flavor and very juicy. Low prices reign on regular varieties of grapefruit. Bananas are low in price, with several grocers offering specials. Lots of grapes are in evidence for the Thanksgiving season. Lady fingers are especially attractive for centerpieces. Thompson seedless and tokays are other offerings. Baking apples, cooking apples and eating varieties make attractive displays. Avocados are coming in larger quantities. Pomegranates are available for garnishes. Coconuts make good cake toppings. Quinces are still found for jellies. Casabans are good for desserts of cocktails. Among the vegetables there are lots of greens: Spinach, Chinese cabbage, Savoy cabbage, red and white cabbage, endive, lettuce, mustard greens and Swiss chard are among them. White or green celery and celery root make good soup or vegetable dishes. Green peppers and tomatoes are on hand to stuff for main dishes at dinner. French artichokes make a hot dish or a salad special. Turnips rutabagas, beets, carrots and parsnips just about complete the list of root vegetables. Radishes, lemon and regular cucumbers, green onions, parsley and tomatoes are all ready for salads. Brussels sprouts make a good vegetable for dinner.

BEEF SHANKS AND NOODLES

Cut 2 or 3 pounds beef shank meat into cubes for a serving. dredge with flour, brown in hot fat, add 1 tablespoon onion and enough hot water to barely cover, season, cover tightly, let cook slowly until meat is tender. Add a package of egg noodles, enough water to keep from sticking, cover and cook until noodles are done. Put in a serving dish, sprinkle with grated cheese and serve very hot.

CUSHION STYLE SHOULDER

Have lamb shoulder boned, sew on three sides, leaving fourth side open for dressing. Make dressing of: 2 cups bread crumbs 6 cooked apricots 6 cooked prunes 1 small orange, chopped 1 egg beaten light Salt and pepper Stuff in the pocket, sew up or fasten with a skewer. Put on a rack in the oven, roast in a slow oven, 300 degrees until done. It will take 30 to 35 minutes per pound for roasting.

Vegetable Cooks With Chili, Cheese

There are still some of those long thin summer squash in the market that can be cooked by this recipe: ZUCCHINI SPANISH 1/2 cup onion, minced 1 small green pepper, cut fine 2 tablespoons olive oil 2 cups squash 1/2 cup chili sauce 1/2 pound pimiento cheese Cook onion and green pepper in olive oil until tender. Add squash and steam in covered kettle until squash is tender. Add chili sauce and pimiento cheese. Continue cooking until cheese is melted.

Hominy Included in Morning Grill

A platter of steaming hot hominy, topped with an arrangement of bacon and broiled peaches make an attractive and fine flavored breakfast or supper dish. A suggestion is to arrange the hominy on the platter, place peaches cup side up around in a circle at outer edge, put strips of bacon on the side of the peach toward the center of the platter and slip under the broiler until bacon is done. Drizzle a little honey over the peaches.

Simplicity in Desserts Is Appreciated

Simplicity of desserts means nothing to youngsters who like their meals to end with something sweet. Such combinations as: graham crackers spread with melted milk chocolate, graham crackers with peanut butter and marshmallow cream, cup cakes, fudge bars, date bars, cookies, sponge cake; cup custards, tapioca, corn starch and chocolate puddings; fruit tarts, fresh fruits, hard candy and milk chocolate are good for either the home dessert or to put in the tin box that holds a school lunch.

Fall Cleaning Is Profitable With New Ideas

Cleaning up one's desk usually nets a lot of thumb tacks, paper clips and valuable suggestions for your special line of work. When this writer's desk is straightened, bits of information on homemaking in general come to light. So let's do a little fall house-cleaning and see some of the ideas that appear as they are uncovered. Among the excavated suggestions are: FRESH LIME SHERBET—served in a half peach makes an elegant dessert for Sunday dinner. Use the gratings of the lime juice for most of the flavor. WOOL BLANKETS—or com-

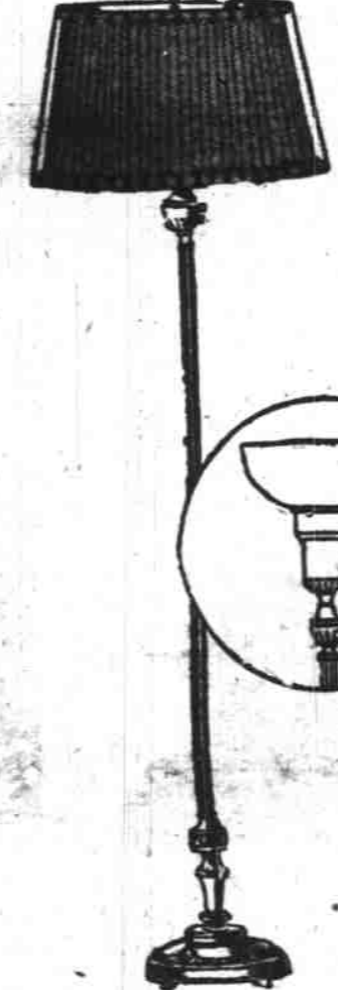
forters make the warmest covers at a moderate cost. Buy the very best wool possible; it will always be a source of pleasure to the sleeper. HOME MADE TAMALES—use cooking parchment paper as a wrapping instead of the hard-to-get corn husks. Tamale pie is a good substitute. SPICED VINEGAR FOR DRESSINGS—takes 1/4 cup sugar, 1 tablespoon each celery seed, mustard seed and 1 teaspoon each salt, ginger, cloves, cinnamon and allspice to a quart of vinegar. Add a clove or garlic if wanted and let stand at least a few days to blend flavors. SOME WOMEN HAVE—a planners desk in the kitchen, cook books, tablet, writing paper and even a radio, so everything is convenient for the manager of that important business, the home.

LOW SINKS—with the faucets close to the sink, make it possible for the kitchen window to be waist high. View is better, exterior of house improved. FOR FRUIT PIES—some cooks substitute orange juice for water in the pastry. LOCAL MUSHROOMS—are a mighty good meat substitute. A pound makes a lot of friend mushrooms. CANNED OR FRESH—green beans, served with brown gravy left from yesterday's roast make quite a good meat substitute when the budget is at its lowest ebb; perhaps to make up for a perfectly grand roast of a day or so ago. FRESH COCOANUT—shredded into orange cookies makes inexpensive cookies worth serving at the very best afternoon tea.

Pork Liver Baked as Meat Loaf A recipe that uses pork liver is an interesting dish to use as a main dish. FAGOTS Buy the liver, kidneys and heart of a pig. Grind with 2 onions and add pepper, salt and 1/2 teaspoon sage. Bake like a meat loaf. Cracker meal, bought by the package at your grocer's is an excellent coating for chops, chicken or croquettes. Finer than breadcrumbs it gives quite a different flavor. It is good added to ground beef to make cakes. Add an egg to a pound of meat and around 3/4 cup of the meal for delicious cakes that puff up a bit.

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