

Society..Clubs
Music

News and Features of Interest to Women

Homemaking
Styles..FoodBruce Spauldings
To Fete Bridal
Couple Tonight

Mr. and Mrs. Bruce Spauldings are entertaining with a smartly arranged affair tonight at their Dallas home in compliment to Miss Florence Power whose marriage to George Scales will be an event of Saturday, November 27.

Bridge will be in play during the evening and a miscellaneous shower will honor the groom-elect. Supper will be served late in the evening. The table will be centered with a bouquet of pink chrysanthemums and matching tapers.

Those hidden to honor Miss Power and Mr. Scales are Mr. and Mrs. Marion Lamb, Mr. and Mrs. Garlen Simpson, Mr. and Mrs. Clarence S. Emmons, Mr. and Mrs. Dan Schreiber, Mr. and Mrs. Ronald Gemmell, Mr. and Mrs. Rex Adolph, Mr. and Mrs. Kenneth Potts, Miss Esther Gibbard, Miss Rovena Eyre and Kenneth Manning, all of Salem, Alfred Geringer, Jr., of Dallas and Mr. and Mrs. Philmore Huth of Portland.

Hansens Hosts Sunday
At Silver Tea

Mr. and Mrs. Harvey Hansen will open their new home on the north river road, on Sunday from 2:00 to 5:00 p. m. for a silver tea benefitting the Chemawa grange. Guests will be met at the door by Mrs. Arthur Cummings, and assisting about the rooms will be Mrs. Fred Wolf, Mrs. H. W. Bowden and Mrs. Demma Bunnell. During the hours Vernon and Vinton Scott will be heard in violin duets, Miss Betty Irvine will give readings and Mrs. D. B. Kleiberg will sing.

Chosen to pour at hour intervals are Mrs. W. E. Savage, Mrs. Walter Oldenburg, Mrs. Seymour Jones, Mrs. Arthur Holden. The public is invited.

Mrs. Kenneth Dalton
Honored at Party

Mrs. Kenneth Dalton who will celebrate her tenth year as organist of St. Paul's Episcopal church Sunday will be especially honored at the Sunday morning services at 11 o'clock when the choir will sing her favorite hymns and anthems.

Following the choir practice Thursday night the group honored her with an informal party at the parish hall. Mrs. Thomas Dryan and Mrs. Frank Shafer were in charge of arrangements. A cake centered the table with ten candles on it and a gift was given her by the choir members.

The Escalera club, a group of young business girls, will enjoy a social meeting Monday night at the YWCA at 8 o'clock. Election of officers will be held. All interested girls are invited to attend.

CLUB CALENDAR

Tuesday, November 16
American War Mothers no-host dinner 12:30 at American Lutheran church. All mothers invited.

Salem Folk Will
Attend Game in
Portland Today

The University of Oregon and University of California game in Portland today at the Multnomah stadium is drawing a number of Salem folk. Two former Salem residents are entertaining informally following the game at their Portland homes.

Mr. and Mrs. Fritz Slade are entertaining with an open house for a group of their Salem friends at their home on Sherwood Drive. Mr. and Mrs. William Elmsig will be hosts for a buffet supper and informal evening at their home after the game complimenting a group of their friends.

Among those planning to motor to Portland today are Mrs. Taylor Hawkins, Mr. and Mrs. Daniel J. Fry, Jr., Mr. and Mrs. William H. Lytle, Mr. and Mrs. Lowell Kern, Mr. and Mrs. Keith Powell, Mr. and Mrs. Earl Snell, Mr. and Mrs. George Flagg, Mr. and Mrs. Karl G. Beebe, Mr. and Mrs. John E. Elliott, Mr. and Mrs. H. G. Mason, Mr. and Mrs. Walter Kirk, Mr. and Mrs. Victor R. Griggs, Mr. and Mrs. Carl Nelson, Mr. and Mrs. Arch Jerman, Dr. and Mrs. Prince W. Byrd, Dr. and Mrs. William S. Cole, Dr. and Mrs. Charles Bates, Mr. and Mrs. Eugene Halley and Mr. and Mrs. Arthur Berry.

Mrs. Daue Entertains
Club Members

Mrs. Elmer Daue entertained informally yesterday afternoon in compliment to members of her contract bridge club. Luncheon was served at small tables and cards were in play during the afternoon. Mrs. Frank Loewe was bidden as a special guest.

Club members are Mrs. Harley White, Mrs. David Wright, Mrs. O. A. Olson, Mrs. Scott Page, Mrs. Leon Gleason, Mrs. Mose Adams, Mrs. F. G. Delano, Mrs. Elijah Kurtz, Mrs. Ray Yocom, Mrs. Claire Vibbert and Mrs. Elmer Daue.

Miss White Will Wed
Salem Man

Mr. and Mrs. Albert White's home was opened on Friday for the announcement of the coming wedding of their daughter, Miss Francis White of Carlton, to Everett Spencer of Salem. The wedding day has been set for Thanksgiving, and the ceremony will be in the home of the bride's parents.

Epley's chorus will meet tonight at 7:30 in the Bungalow Christian church for practice. The group plans to go to Chemawa on Sunday night.

Recent Wedding
Of Interest
In Capital

An interesting Portland wedding solemnized Thursday night was that of Miss Jessie Steele, daughter of Mr. and Mrs. Foster Steele of Portland, and George H. Robertson, son of George R. Robertson of Portland. The vows were exchanged at the Grace Memorial church with Rev. Oswald Taylor officiating.

Mrs. Walter Rose played several organ numbers preceding the wedding. The altar was banked with baskets of yellow and orchid chrysanthemums and tall white tapers in candelabra.

The bride, given in marriage by her father, wore a gown of white satin with pearl beading at the neckline, cut Empire style with a train. Her tulle veil of finger-tip length fell from a small turban banded in twisted satin and she carried a cascade of Johanna Hill roses.

Mrs. Earl McGuire of Marshfield was the matron of honor and wore a turquoise blue taffeta gown with bouffant skirt and jacket with peplum and puffed sleeves. Miss Maxine Rankin of Salem, bridesmaid, wore a gold pebbled satin frock with full skirt, puffed sleeves and square neckline.

Willis Duniway of Seattle was best man and ushers were Jack Gregory of Molalla and John Hoffman of Portland. The couple received their guests at the church entrance following the ceremony.

A small reception was held at the home of the bride's parents with Mrs. Will Steele of Eugene greeting the guests. Mrs. William Fisher of Portland and Mrs. John Little of Vancouver, Wn., presiding at the serving table, and Mrs. Jack Gregory, Miss Maxine Rankin and Mrs. Earl McGuire serving.

The couple left for a wedding trip and for traveling the bride wore a current red wool suit with black Persian lamb trim and finger-tip length coat. The couple will make their home in Portland where Mr. Robertson is connected with the North Pacific Canners and Packers.

Both Mr. and Mrs. Robertson formerly made their home in Salem. She is a graduate of the University of Oregon, a member of Alpha Gamma Delta and for several years she was a member of the Statesman editorial staff. Mr. Robertson attended Oregon State college.

On Tuesday, November 16, the high school league of the First Methodist church will sponsor a benefit birthday dinner in the church at 6:30 o'clock. The Mothers' league, under the direction of Mrs. D. H. Mosher, will serve the meal. Marjorie Spence is chairman of the general committee, Bill Cray is in charge of decorations, and Beverly McMillan is the program chairman.

MAXINE BUREN—Women's Editor

Style-Smiles - - - by Gretchen



"Sometimes I pore over my recipes for hours before I decide on hamburger."

But that doesn't mean that the garden variety of things will do for the wardrobe... Pore but briefly over her jacket ensemble and we're sure you'll approve its uncommonness. Kelly green roll collar and giraffe on black crepe; self buttons and button holes on the short topset which looks like a bodice. And, my word, how cleverly the little coat on the right uses black Persian lamb to strand its warm tweed (in the fashionable mustard shade.)—Copyright 1937, Esquire Features, Inc.

In the Valley Social Realm

NORTH HOWELL—A bridal shower honoring Miss Ida May Summers, was an event of Wednesday night at the North Howell grange hall.

Miss Summers, whose marriage to Albert Nesack of Gervais, will take place Saturday, November 13, at Gervais, received many lovely gifts. Receiving at the door were Mrs. Martha Vinton, Mrs. Robert Beer and Mrs. A. B. Wiesner. Serving lunch were Mrs. R. C. Jefferson, Mrs. A. T. Cline and Mrs. Frank Kurre.

Other guests were Mrs. Bernice Summers, Mrs. J. E. Wallman, Miss Clara Schmidt, Mrs. W. H. Stevens, Mrs. K. D. Coulter, Miss Alice Rickard, Miss Mary Lou Wiesner, Miss Flora Weelke, Miss Evelyn LaFlemme, Miss Colla Jefferson, Mrs. Thomas Bump, Miss Catherine Nesack, Miss Dorothy Summers, Mrs. Dorothy Cline, Mrs. Henry Hagan, Mrs. George McIlwain, Miss Edna Vinton, Miss Eva Mikkelsen.

Mrs. Gladys Bloom, Mrs. Marjorie Schamp, Mrs. Grace Dunn, Mrs. G. C. Zenger, Mrs. Harvey Aker, Mrs. Glenn Wadley, Mrs. Pete Ross, Mrs. Guy Dow, Mrs. George Dow, Mrs. Chester Jefferson, Miss Leona Schmidt, Miss Rose Helen Camp, Miss Myrtle Cottingham, Mrs. W. M. Oddie, Mrs. Robert Key, Mrs. Florence Watenpaugh, Mrs. Cora Biggin and Mrs. Elsie Gintner.

JEFFERSON—The Woman's club was entertained Wednesday afternoon at the country home of Mrs. Fred Looney, with Mrs. Herbert Looney assisting hostess.

Miss Marjorie Fontaine gave the scripture reading, and Thanksgiving customs were given in answer to roll call. A Thanksgiving story was given by Mrs. J. G. Fontaine, Mrs. Earl Miller explained the subscription and sale of Red Cross and Christmas seals; and told of her visit to the state hospital. Delegates to the county federation meeting at Mill City gave their reports.

Chicken Pies in
Variety Make
Fine Treat

Chicken pie, how it reminds city-raised folk of the thrill of a church supper or special Sunday treat. But it holds less of the novelty for country raised children who think nothing of a chicken dinner.

There's great variety in chicken pie, this one is a little less usual than some, with an egg batter over the top:

CHICKEN MUFFIN PIE
1 egg
1 cup flour
1/2 cup milk
1/4 cup melted butter
2 teaspoons baking powder
1/4 teaspoon salt

Mix as for muffins. In a glass baking dish arrange cooked chicken, cooked diced carrots, canned or fresh peas, onions and minced parsley. Add rather thin chicken gravy, dot with the butter, top with the muffin batter and bake for 30 to 45 minutes at 375 degrees. Mark off crust in servings while still soft, just as it comes from the oven.

Then there's the pie where tiny, light biscuits are put over the top of chicken and gravy, without the vegetables added. And there is the chicken pie with a real pie crust top, and sometimes even an under crust. Potatoes are often added to this mixture.

Then there is the other kind of chicken pie, where a complete biscuit topping covers a filling of chicken, peas and rice.

Crackers Make Pudding
With Raisins

Soda crackers make this inexpensive dessert that is an old-fashioned favorite.

NEW ENGLAND CRACKER PUDDING

Split and spread 10 soda crackers with 2 teaspoons butter to each cracker. Cover 1 1/4 cups raisins with just enough boiling water to cover. Cook until plump. Arrange alternate layers of crackers and raisins in buttered baking dish. Pour on 1 quart scalded milk. Cover, let stand 1 hour. Beat 3 eggs. Add 1 cup brown sugar, 1 teaspoon salt, 1 teaspoon cinnamon, 1/2 teaspoon grated nutmeg. Pour over first mixture. Bake in a moderately slow oven (325 degrees) 2 1/2 hours. Serve with a hard or liquid sauce.

Chocolate Flavors
Pie Crust

A cream or custard pie, with a chocolate crust is a novelty for a dessert dish.

CHOCOLATE PIE CRUST
1/4 cup cocoa
1 1/2 cups flour
pinch salt

Blend together, add enough water to barely hold together. Roll out. Bake in a 425 degree oven for about 10 or 12 minutes and fill with cream or custard filling.

Today's Menu

Grapefruit segments are served in small glasses to begin today's dinner. Here are the weekend menus:

TODAY
Grapefruit cocktail
Green pepper and ham omelet
Riced potatoes
Cauliflower with cheese sauce
Baked custard-caramel sauce

SUNDAY
Cranberry-apple salad
Chicken muffin pie
Green beans
Ice cream-cookies

MONDAY
Lettuce-thousand island dressing
Mashed potatoes and turnips
Lamb patties
Celery
Ambrosia

A French omelet is cooked in a large skillet, spread on one half with a mixture of chopped green peppers, chopped diced ham and chopped celery which have been sautéed together until done. The other half of the omelet is folded over and the top garnished with parsley or sprinkled with melted butter to which chopped parsley has been added.

For the Ambrosia dessert, shred half a cup or more of fresh coconut and mix with orange segments, sweetened with powdered sugar and let stand an hour or more until ready to serve.

Cocktail Utilizes
Citrus Fruits

Orange segments, grapefruit sections and avocado cubes make an attractive cocktail combination to serve with French dressing or just with lemon juice. Equal proportion of all the fruits make just about the right combination, and a garnish of red cherries or red cinnamon candies adds the final touch.

Oranges peeled carefully and the segments separated almost through are arranged on lettuce leaves to make a salad popular with children. It's a good way to serve the breakfast fruit too. This daisy-like arrangement appeals to the eye even before the palate.

Stuffed Prunes on
Salad Plate

A contrast in color is usually appreciated on a salad or dinner plate and stuffed prunes, split, remove seeds and fill with a half nut, a piece of pickle or a dab of cheese. Put in the oven in a pan with a tiny bit of water if it goes on the dinner plate, or serve cold with the salad.

Apricots, dates, peaches or other dried fruits stuff to be served as an accompaniment at dinner. Cream cheese makes a dessert, or they may be stuffed with nuts and rolled in powdered sugar to make a confection.

Brown Sugar Sauce
For Pudding

Apple pudding and brown sugar sauce make a good combination for dessert now that cooking apples are at their very, very best, and fruit desserts go over big with family and company.

APPLE PUDDING
BROWN SUGAR SAUCE
2 cups flour
4 teaspoons baking powder
1 teaspoon salt
2 tablespoons sugar
2 tablespoons butter
1/2 cup milk
Sugar, cinnamon

Place pared, sliced apples in a baking dish, sprinkle with cinnamon and a little water. Put in oven and mix the dough. When apples are heated, drop spoonful of dough on top and bake in a moderate oven until done, about 1/2 an hour. Serve with sauce made from 2 tablespoons butter, 1 tablespoon flour, 1 cup brown sugar and 1 cup water.

MARKET BASKET

Greens are in evidence in Salem markets this morning, with California fruits taking up a good deal of shelf space. Apples and pears are home grown of course.

The fruits include: Very nice grapefruit, lots of oranges and lemons with limes in small boxes on all displays.

Banana specials at many markets, the fruit is in fine condition.

Several varieties of grapes: Thompson seedless; Cornishon, the rather large, finger shaped blue ones; and Tokays.

Persimmons are on sale at most grocers' and are very good and not expensive. They are good just to eat, or to put in fruit salads.

Cocoanuts are inexpensive and good for dessert, for afternoon picking or for salads.

Fresh pineapples are expensive but very elegant for fresh salad. Quinces are still in market.

Cranberries just waiting for holiday dinners.

Asparagus at their best, and plenty of them.

Vegetables are in abundance, with some less usual greens among them.

Mustard greens, lettuce, endive, Savory cabbage, spinach, white cabbage and Chinese cabbage make a salad showing.

Oyster plant, parsnips, turnips, beets, carrots and rutabagas are root vegetables for this week's meals.

Brussels sprouts, artichokes and cauliflower are others for the vegetable course.

Celery root is one of the best soup or creamed dish vegetables, likewise green celery, both are in market now.

Sweet potatoes and yams are ready for the holiday meal.

Lemon cucumbers make good salad, tomatoes are still in evidence.

Several varieties of summer and winter squash are to be in the menus for this week.

Sunset Pillows - now 1/3 off

FREE!
Doll Pillow

For every child visiting our bedding department, accompanied by the parents. These pillows are made just like the regular full size ones mother uses. No purchase required.

50% White Duck Body Feathers
50% White Curled Goose Feathers

An unusually fine pillow, sale priced two for \$3.95! Covered in old fashioned, pastel striped, featherproof ticking with the tailored edge, 20x26 inches. This mixture of feathers is preferred by many people who know fine pillows and like comfort.

TWO FOR
3 9590% Silver Gray Duck Body Feathers
10% Silver Gray Soft Duck Down

A slightly larger pillow (21x27 inches) with the added softness of 10% silver gray duck down! We've priced it at two for \$5.95 during this sale! Linen finish, panel effect, downproof ticks in pastel shades. Tailored edges. A remarkably fine value!

TWO FOR
5 9590% White Goose Body Feathers
10% Fluffy, White Goose Down

Delightfully resilient... you'll be soothed to sleep! And only \$7.95 for two during this sale! Tailored edge, featherproof ticks in Coronation panel effects. 21x27 in. Pastel shades. A feather combination that will appeal to almost every woman.

TWO FOR
7 95

Filled for Utility or Luxury!

75% GRAY GOOSE DOWN
25% GOOSE FEATHERS

Firmer than an all-down pillow—most men prefer it. Give him buoyant, restful sleep! Sale priced two for \$9.95. Imported linen finished tick in neat stripes. Tailored edge. Guaranteed downproof. 21x27 inches. You're buying years of comfort ahead... the finest pillow we are offering in this sale... you'll like it!

9 95

100% White Goose Down
for Supreme Luxury

Here's the softest, fluffiest, puffiest pillow you ever owned! This is the pillow who will take the greatest delight in... and you can buy her two for \$12.95 during this sale! Pasted, imported linen finish tick, downproof of course; 21x27-in. size. Extra special!

TWO FOR
12 95Which
Pillow Are You Using?

Just place your pillow in the flat of your hand... if it sags like the one pictured at the right, the feathers have lost their resilient buoyancy and it is probable that you are sleeping in a badly distorted position. Science says that in order to relax correctly, the spine should lie in a straight line... without sagging (caused by lifeless pillows) or without tilting (caused by too hard a pillow). Change to Sunset pillows today and sleep completely relaxed for both health and beauty.



Prize-Winning Pillows

You'll be interested to know that Sunset pillows won worldwide fame and the GRAND PRIZE at the Panama Pacific Exposition! This prize pillow is manufactured in San Francisco... and further purified by marvelous ultraviolet rays. It's the finest pillow you could wish to own... experts said so when they gave it FIRST PRIZE... not in California alone, or even in the United States... but BEST in the WHOLE WORLD! Think of that... then look at these extraordinarily low prices... there's no doubt but what NOW is the time to buy pillows at a SAVING!

WAKE UP

Rested!

After a Refreshing Night's Sleep on a Buoyant **SUNSET PILLOW**

Sunset pillows are the result of years of scientific research in promoting more restful slumber. They are filled with just the right proportion of feathers or down to give you the correct degree of resilient buoyancy for your individual needs. The right pillow for you is the one that allows your spine to relax in a straight line... without sagging or unnatural twisting while you sleep.

The average pillow "wears out" within five years... usually becoming matted and lifeless. Your head is allowed to droop, causing the spine to sag into a distorted curve. It becomes impossible for the muscles to relax properly and you are robbed of the comfort that a proper night's sleep should give you. A new Sunset pillow will correct this and you'll wake up RESTED!

See Big Corner
Window Display!

Factory Expert Here Today to Tell You About These!