

Society.. Clubs Music

News and Features of Interest to Women

Homemaking Styles.. Food

Mrs. Heltzel Will Be Complimented At Luncheon

Mrs. John Heltzel has invited a group of young matrons to her home today for a smartly arranged affair in compliment to her sister-in-law, Mrs. Charles Heltzel (Muriel Gabriel) a fall bride.

Johnson-Norton Vows Said in Silverton

Before an arbor of green fern with white tapers in candelabra on either side, Miss Wilma Z. Norton, daughter of Mrs. Clara Caldwell, became the bride of Mr. Lynn N. Johnson, son of Mr. and Mrs. James Johnson at a 4 o'clock ceremony on Thanksgiving day in Silverton.

Immediately preceding the bridal party entrance, Mrs. Loyd Harder sang "At Dawning" and "Oh, Promise Me." Mrs. Helen Wrightman played the accompaniment and wedding march.

Given in marriage by her mother, the bride wore a wedding gown of white lace with a full fingertip length veil held in a braided halo of white satin.

Miss Virginia Wagner was the bride's only attendant. She wore an apricot tulle gown and carried rust daisies.

Mr. Edward Johnson served as his brother's best man, and Loril and Wiley Youngs were ushers.

A reception followed the wedding with Mrs. Johnson, Mrs. Caldwell, and Miss Nilla Johnson presiding. The serving table was centered with chrysanthemums in a crystal bowl flanked by orange candles in crystal holders.

For her going away costume, the bride wore a green knitted suit with green accessories.

The groom is a student at Southern Oregon normal.

DAR Will Meet on Saturday

Mrs. W. E. Hansen will be hostess to members of the Daughters of the American Revolution at her home on Church street on Saturday afternoon at 2:30 o'clock.

Mr. and Mrs. Chester Lions of Lebanon, owners of the Big Brother farm and the "Becker Boy," will be special guests.

Mrs. V. E. Newcomb, who heads the committee including Mrs. Karl Stelwer, Mrs. Frances Cornell, Mrs. David Looney, Mrs. W. W. Allen and Mrs. M. P. Adams.

Eagles Plan Busy Winter Season

The Eagles auxiliary has planned a busy program during the period just before Christmas, with a card party and sale among the important events.

On Wednesday night, December 8, wives of all Aerie members are invited to a covered-dish dinner at Fraternal temple, under the sponsorship of the women's group.

Last Wednesday the FOC social club met and made plans for the events to come. The next meeting will be at the home of Mrs. Eva Nixon on Maple avenue on December 15.

Hoffnells Hosts for Dinner Saturday

Mr. and Mrs. Edwin M. Hoffnell were hosts for a smartly appointed dinner at their home Saturday night in compliment to a group of their friends.

Covers were placed for Mr. and Mrs. Mose P. Adams, Mr. and Mrs. C. W. Parker, Mr. and Mrs. Charles A. Sprague, Judge and Mrs. George Rossmann, Mr. and Mrs. A. A. Stewart, Mr. and Mrs. Roy H. Mills, Mr. and Mrs. H. G. Smith and Mr. and Mrs. Edwin Hoffnell.

Miss Eye Knower will review two books at the meeting of the Book Review section of the Woman's club in the fireplace room of the Salem public library tomorrow.

"Dark Islands" by Vandercook and "Mexico: Notes in the Margin" by Garner are

CLUB CALENDAR

Tuesday, November 30 East division, Ladies Aid of First Presbyterian church, with Mrs. John S. Harper, 2:30 p. m. Artisan Women's club, with Mrs. Eva Strausbaugh, Evergreen avenue, no-host luncheon.

Sons of Union Veterans of Civil War and auxiliary meet with Mr. and Mrs. E. L. Warren, 820 North 19th street, no-host dinner at 6:30 p. m. Grant school study club with Mrs. A. E. Ullman, 1730 North Capitol street, 2 p. m.

Teachers' club, at Court-house, 7:30 p. m. Ladies' club of Woodmen of the World, county fair and program, Fraternal temple, 8 p. m. Public invited.

Artisans Women's club, all-day meeting with Miss Eva Strausbaugh on Evergreen avenue. No-host luncheon.

Wednesday, December 1 Dakota club meet for supper, 6:30 p. m., Episcopal Parish house.

South Division of First Presbyterian church with Mrs. Walter B. Robinson, 1259 South Liberty, 2 p. m. Bazaar.

Ladies Aid of Leslie Memorial church meet in church parlors, 2 p. m., bazaar. Missionary and Ladies Aid societies of Knight Memorial church meet with Mrs. J. J. Tallman, 2320 State street.

Women's Home Missionary society of the First Methodist church, carrier room, 2:15 p. m. Philharmonic orchestra concert, 8:30 high school auditorium.

AAUW music study group, Miss Melton's studio, Chemenets and Capitol streets, 7:30 p. m. Alpha Delta Pi alumnae club with Miss Lois Terpening, 1896 State street, 8 p. m.

Thursday, December 2 U. S. Grant Circle, No. 5, Ladies of Grand Army of Republic, business meeting at armory, 2 p. m. KCKK club with Mrs. Roy Wassam, 1045 North Capitol, 2 p. m.

Merry Mingleers with Mrs. J. E. Dugan, 248 Marion street, 2 p. m. Chapter G of PEO sisterhood, with Mrs. F. W. Lange, 855 Belmont street, 1:30 p. m. Dessert luncheon.

Friday, December 3 Woman's bible class of First Methodist church with Mrs. H. M. Dirckheimer, 165 South 15th street, 2:30 p. m.

Slip show play "Growing Pains" Salem high school auditorium, 8:15 p. m. Unitarian Women's Alliance with Mrs. Milton Meyers, 1055 Court street, 2:30 p. m.

Juvenile Neighbors of Woodcraft, 4 o'clock at Miller's hall. Hal Hibbard auxiliary, covered dish lunch at Armory, 12:30. Initiation and installation will follow.

Sans Souci Members Guests of Propps

The members of the Sans Souci club were entertained on Saturday night at the home of Mr. and Mrs. Al Propp. Mr. and Mrs. Herman Beyers of Fairmount, N. D., were special guests at the party and Mrs. Beyers, a sister of Mrs. Propp, was awarded the guest prize.

Mrs. William E. Moses and L. M. Case won high scores at cards. Mrs. E. A. Pruitt and Guy Williams won second. Miss Evelyn Propp assisted her mother.

Members present were: Mr. and Mrs. Guy Williams, Mr. and Mrs. William E. Moses, Mr. and Mrs. A. E. Pruitt, Mr. and Mrs. W. A. Cladek, Mr. and Mrs. M. P. Dennis, Mr. and Mrs. Al Propp, Mr. and Mrs. L. M. Case, Mr. and Mrs. Lyle Raine.

Mrs. A. B. Starbuck and Miss Mary Starbuck entertained at a bridge tea at their Dallas home Saturday afternoon in compliment to Mrs. Harry Wolfe of Salem, who formerly made her home in Dallas. Salem folk bidden to the affair were Miss Myra Belt, Mrs. Robert Herrall and Mrs. William H. Hammond.

The meeting of the AAUW music study class will begin promptly tomorrow night at 7:30 so members may attend the Philharmonic symphony concert. The meeting will be held at the studio of Miss Frances Virginia Melton, the leader. The study of American music will be continued.

Judge and Mrs. Percy Kelly are entertaining as their house guest, Mrs. Ralph Carse of Portland. She will be in the capital the remainder of the week.

Instruction in art work will be given by Mrs. Bell at the Teachers' club meeting being held tonight at the court house at 7:30 o'clock.

Quick Fudge PARTY FUDGE in 4 minutes

Miss Eye Knower will review two books at the meeting of the Book Review section of the Woman's club in the fireplace room of the Salem public library tomorrow.

"Dark Islands" by Vandercook and "Mexico: Notes in the Margin" by Garner are

Among the Salem folk attending the Dallas Junior Woman's club dance Saturday night were Miss Ruth Geer, Miss Marcelle DeMytt, Miss Jane Catrall, Miss Miss Winslow, Miss Lois Rife, John Catrall, Carlton Roth, Ernest Greenwood, Jack Carlon of Portland and Leighton Holler.

Mrs. R. L. Wright, state field secretary of Pro America, has just returned from a tour of the state in the interest of the organization, a group of Republican women. The annual convention of Pro America will be held in Portland on December 7 and Mrs. Wright is on the program.

Miss Patty Otten entertained a group of her friends at an informal affair Sunday afternoon at the George Otten home on South Church street in compliment to Miss Sally McLellan who was home from Oregon State college for the Thanksgiving holidays.

Townpeople may reserve seats for the Snikpoh play to be presented on Friday night, by calling the high school at 5981. The play is a comedy "Growing Pains," and will be given in the auditorium of Salem high.

Mrs. F. A. Elliott will leave today for Portland to make her future home where she will be nurse mother in one of the nurses' homes at the Good Samaritan hospital.

Mrs. S. A. Stanford of Roseburg was the week-end guest of Mrs. Thomas Holman and Miss Helen Litchfield.

Bridge Clubs Meet For Luncheon This Week

The week's social activities are beginning with luncheons and bridge club meetings. Mrs. Keith Powell is entertaining both of her clubs this week, one yesterday and the Tuesday club meets today at her Court street home. Luncheon will be served at small tables followed by bridge. Guests bidden today are Mrs. Taylor Hawkins, Mrs. Ercel Kay, Mrs. Frank H. Spears, Mrs. Fritz Slade, Mrs. Daniel F. Fry, Jr., Mrs. Hollis Huntington, Mrs. William Connell Dyer, Mrs. Prince W. Byrd, Mrs. T. A. Roberts and Mrs. John Carson.

Bidden as special guests at the luncheon for which Mrs. Powell was hostess Monday were Mrs. Ercel Kay and Mrs. James Linn. Members of the club are Mrs. T. A. Livesley, Mrs. Daniel J. Fry, Jr., Mrs. Taylor Hawkins, Mrs. Conrad W. Paulus, Mrs. Fritz Slade, Mrs. William Boot, Mrs. Oliver C. Locke and Mrs. Keith Powell.

Mrs. Frederick S. Lamport has bidden members of her contract bridge club to her home in Ben Lomond park today. Luncheon will be served followed by several hours of bridge. A special guest will be Mrs. George Flagg. Members are Mrs. Louis Lachmund, Mrs. Frank Sneedcor, Mrs. Linn C. Smith, Mrs. Henry W. Meyers, Mrs. Oliver C. Locke, Mrs. Clarence Keene of Silverton and Mrs. Lamport.

Drama Class Meets Mrs. Kenneth W. Fitzgerald is entertaining members of her Drama class today at her home for a dessert luncheon and afternoon of study.

Mrs. W. S. Parker entertained members of her bridge club with a 1 o'clock luncheon yesterday afternoon at her Center street home. Special guests were Mrs. M. A. Baldwin, Mrs. W. S. Parker and Mrs. Howard Pickett.

Chart Tells Contents Of Tin Cans

The numbers of tin cans are usually included on the labels and this chart will help in knowing the exact quantities of each size can.

No. 1/2 can contains 1 cup or 8 ounces. No. 1, 1 1/2 cups, or 11 ounces. No. 1, 2 cups, or 16 ounces. No. 2, 2 1/2 cups, or 20 ounces. No. 2 1/2, 3 cups, or 24 ounces. No. 3, 4 cups, or 32 ounces. No. 3, 5 cups, or 37 ounces.

No. 10, 13 cups, or 6 pounds 10 ounces. Tall cans canned milk, 1 2/3 cups. Small cans canned milk, 2/3 cup.

Stylish Heads Wear an Ornament or Two

These new swept-up coiffures that are even more popular this winter season than the last, make earrings extremely important for evening wear. They take away a bare-ear look that might otherwise be present, and those who know, say that the jeweled button type are the most popular.

And speaking of heads, it seems that a good deal of ornamentation is expected in the hair. Ribbons, bows, flowers and jewels are seen in the hair, even bone combs are permitted by the hair stylists. A brooch, or a jeweled clip are ornaments used frequently.

When a cold strikes... don't take needless risks

WHY experiment? Vicks VapoRub has been doubly proved for you... proved by everyday use in more homes than any other medicine of its kind; further proved by the largest clinical tests ever made on colds. (See full details in each VapoRub package.)

Only Vicks gives you such proof. VapoRub is the direct external treatment. No "dosage"—no risk of stomach upset. Simply massage it on the throat, chest, and back (as illustrated). Relief starts almost at once. You begin to feel warm and comfortable as VapoRub starts working direct through the skin like a poultice. At the same time, its medicated vapors—released by the warmth of the body—are carried direct to the irritated air-passages with every breath.

This double action loosens phlegm—relieves irritation and coughing—helps break local congestion. Repeat treatment at bedtime. After restful sleep, VapoRub keeps right on working, hour after hour. Often, by morning, the worst of the cold is over.

VICKS VAPORUB

Style-Smiles - - - by Gretchen



Sounds like a bad deal all around, but full of interest to these two well clad luncheoners. The sleeves broaden right out to form a shaped yoke on the woolen dress, left. Beneath, the bodice falls in fashionable fullness. Crushed, shaped girdle, also the shako, well back on her forehead, match the dress. Appliqued black suede tapers upward from the hem of the wool suit jacket on the right and trim the Russian turban in a baroque motif.—Copyright 1937, Esquire Features, Inc.

Jellied Cider Served As Salad

Use cider as the liquid in jellied fruit salad and you have a good flavor and attractive appearance. Soak one tablespoon plain gelatin in 1/4 cup of the cider, dissolve over hot water and add to warmed but not boiled cider (1 1/2 cups). Either serve in a mold along with mixed fruit salad, or add fruits just when the mixture is ready to congeal.

The cider goes well with a mixture of chopped celery and nuts, or with such vegetables as shredded raw carrots and parsnips.

Chocolate Cookies in Rich Dessert

Here's a good dessert to try, and it's easy to make. Crumble crisp chocolate wafers into whipped cream, fold in crushed peppermint candy and chill, pile in sherbet glasses.

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Salmon Makes a Main Dish at Luncheon

Salmon is one of the north-west's handiest products and we are fortunate in being able to have fresh salmon practically any day in the year.

Many cooks, however, consider canned salmon another food, and like it included in frequent daily menus. Salmon is the one fish that's almost universally liked, thus is the most practical to serve when entertaining, especially if the hostess is not sure of her guests' likes and dislikes.

This salmon dish, suggested for a company meal is made by filling cornmeal cakes with a flaked salmon mixture. If served with a colorful salad, coffee and a fruit pie or pudding, the menu is complete.

SALMON CORNMEAL CAKES 1 pound canned salmon 1/2 cup chili sauce 2 tablespoons onion (minced) 1/2 cup stuffed olives 1/2 pound American cheese 12 corn meal cakes

Place two tablespoons of flaked salmon in each rolled cake, 1 teaspoon of chili sauce, 1/2 teaspoon grated onion and 1 tablespoon minced olives. Grate the cheese on the vegetable grater and place a mound of cheese (about 2 tablespoons) on each cake. Immediately before serving place under grid-dle until cheese is melted and slightly browned.

CORNMEAL CAKES 1 cup corn meal 1/2 cup boiling water 1/3 cup flour 2 teaspoons baking powder 1 egg (beaten) 1 tablespoon melted butter 1/2 to 1 cup of milk

Soak cornmeal for few minutes in boiling water. Sift together flour and baking powder and add to cornmeal mixture. Add well beaten egg and the melted butter. Finally add milk to form a consistency thin enough to make cakes approximately 1/16 on an inch in thickness. Make cakes about 4 inches in diameter. Bake on hot oil griddle. Roll each cake immediately after removing it from the pan.

French Dressing Made With Avocado

A French or boiled dressing, with mashed avocado added is an especially good fruity addition to a jellied salad when a dash of grated orange rind goes into the mixture.

Peppermint flavor, added to canned pear halves, makes a dessert of salad fruit. To juice of a number 2 1/2 can of pears, add 1/4 cup crushed peppermint candy, bring to a boil and cook for about 3 minutes, add to pears and allow to cool. Color and flavor make the fruit attractive.

Today's Menu

Fruit salad with orange cream dressing will be the beginner for today's dinner.

Mixed fruit salad Orange cream dressing Tamale pie Green beans Celery sticks Apple butter tart

Mix mayonnaise with an equal quantity of whipped cream, season with gratings of orange peel and let stand for an hour before serving. If the mayonnaise is home made use some orange juice in it.

APPLE BUTTER TARTS Roll regular pastry to about an eighth inch thick and cut in three-inch rounds. Bake on a cookie sheet, until browned. Put together with a filling as follows: Mix 1 tablespoon cornstarch with 1/2 cup sugar. Add 1/2 cup water, 1 cup apple butter, grated rind 1 lemon, and 1/2 cup raisins. Cook in double boiler until thickened. Add 2 beaten yolks, and cook for about 10 minutes. Spread between layers of the pastry; put a meringue made from 2 egg whites mixed with 2 tablespoons confectioner's sugar. Brown for 10 minutes at 375 degrees.

Cranberries Appear in Any Course

Once upon a time, cranberries were used only for sauce, but now-a-days the flavor is found suitable for desserts, breads, salads and many main dishes.

For instance there is a cocktail recipe that goes this way: CRANBERRY-PIEAPPLE COCKTAIL

Cook two cups cranberries with three cloves and two cups water until the skins burst, or about five minutes. Strain and add 1/2 cup sugar and stir over the fire until dissolved. When cooled, add a can or about a cup of crushed pineapple and a dash of lemon juice. Pour over crushed ice in glasses or chill well before serving.

Add cranberries, cut in half, to a muffin recipe and serve as a breakfast treat. The flavor is good and the color attractive. Anytime a recipe calls for blueberries use these red berries to just as good advantage.

Two tablespoons horseradish added to 1 cup ground raw cranberries, 1/4 cup sugar, 1/4 cup finely chopped celery and a dash of lemon juice may be moulded in either plain gelatine or lemon flavored gelatine for salad, or may be served as a relish for meats.

Peppermint flavor, added to canned pear halves, makes a dessert of salad fruit. To juice of a number 2 1/2 can of pears, add 1/4 cup crushed peppermint candy, bring to a boil and cook for about 3 minutes, add to pears and allow to cool. Color and flavor make the fruit attractive.

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