

In the Valley Social Realm

(Continued from Page 12)

Valentine Motif Used For Dance and Party

INDEPENDENCE—Two delightful parties were given this week. On Monday afternoon guests were invited to a daintily appointed 1 o'clock Valentine luncheon at the home of Mrs. Ira D. Mix. Hostesses with Mrs. Mix were: Mrs. J. Robert W. Craven, Mrs. George D. Healey and Mrs. Paul E. Robinson.

Five small tables were centered with miniature white and red Valentine baskets. Bowls of red carnations were used about the rooms. Places were marked for: Mrs. O. D. Butler, Mrs. C. D. Calbreath, Mrs. William Cokie, Mrs. Pearl Hedges, Mrs. C. G. Irvine, Mrs. J. G. McIntosh, Mrs. James S. Robble, Mrs. A. B. Robinson, Mrs. B. P. Swope, Mrs. S. B. Walker, Mrs. G. G. Walker, Mrs. M. C. Williams, Mrs. Dole Pomeroy, Mrs. R. M. Walker, Miss Myra Montgomery, Mrs. Elmer Addison, Mrs. G. G. Mattison, Mrs. C. O. Sloper, Mrs. G. C. Robinson, Mrs. H. Mattison and Mrs. Glen Smith.

Honors for contract were won by Mrs. McIntosh, Mrs. A. B. Robinson and Mrs. R. M. Walker.

Mr. and Mrs. Ira D. Mix, Mr. and Mrs. Robert W. Craven, Dr. and Mrs. George D. Healey, and Mr. and Mrs. Paul E. Robinson were hosts for a Valentine dance at the Woman's club building Wednesday night.

A color scheme of red and white was carried out in Cupids and Valentines.

The guest list included: Mr. and Mrs. R. M. Walker, Mr. and Mrs. Frank Van Dyke, Mrs. George D. Healey, Mr. and Mrs. O. A. Christensen of Monmouth; Mr. and Mrs. Gordon Hadley, Mr. and Mrs. Gerald W. Smith, Mrs. Melford Nelson, Mr. and Mrs. John Mack, Mr. and Mrs. Francis Krieger, Mr. and Mrs. George C. Kott, Mr. and Mrs. C. H. Harwood, Mr. and Mrs. Lynn Huntley, Mr. and Mrs. J. E. Kirkendall, Mr. C. Hansen, Mr. and Mrs. Martin Fratzke, Mr. and Mrs. William Darling, Dr. and Mrs. J. C. Collins, Mr. and Mrs. Clarence Charbonnet, Mr. and Mrs. Black, Mr. and Mrs. E. Williams, and Mrs. E. E. Addison, Dr. and Mrs. J. J. Butler, Mr. and Mrs. Will Wood, Mr. and Mrs. Glen Smith, Mr. and Mrs. John Smith, Mr. and Mrs. Walter Smith, Mr. and Mrs. H. B. Hall, Mr. and Mrs. A. B. Wheeler, Mr. and Mrs. Loren Stort, Mr. and Mrs. Fred Hill of Monmouth; Mr. and Mrs. W. F. Melroe, Mr. and Mrs. Hugh Amaberry, Dr. and Mrs. Donald Searing of Monmouth; Mr. and Mrs. E. M. Meyers of Salem; Mr. and Mrs. Carl DeArmond, Mr. and Mrs. John Gross, Mr. and Mrs. Howard Bennett, Dean Walker, Mrs. Pearl Van Dal, Mrs. Elsie Bolt, Mrs. Thelma Talbot, C. Larkin, Mrs. Ellen Davis, Mr. and Mrs. G. B. Kelley, Mr. and Mrs. Joe Reid of Monroe.

Turnip Cups Contain Odd Mixture

Turnips make an excellent dinner vegetable when they're dipped up a bit and their snowy white or creamy yellow color makes attractive contrast to other colored foods on the plate. Russian turnips are a way of stuffing the vegetable.

RUSSIAN TURNIPS

Cook turnips in boiling water until done enough to peel easily. Return to water and complete cooking. While cooling them, make a mush of white cornmeal or farina and season with salt and pepper. Cut tops off turnips, scoop out centers, mix with the porridge and stuff back in cases, adding some butter to the mixture. Cover each turnip with its top, put in a buttered pan and brown. Serve with white sauce into which has been stirred lots of chopped parsley. This is a good way to use leftover cereal in the dinner menu.

Today's Menu

Baked apple slices will be the dinner salad for today.

Baked apple slices
Peanut brittle mayonnaise
Salmon loaf
Broccoli with lemon butter
Scalloped potatoes
Cherry pie

Mix 1 teaspoon peanut butter in the mayonnaise for dressing to top the baked apple slices.

Foundation Salad may Be Varied

To vary the salad fare, use a jellied salad foundation recipe, then use ingenuity for a change of combinations. Here's a basic recipe to work on, and some variations to start.

JELLIED SALADS

Salad Foundation: Dissolve 1 package of lemon gelatine in 1 1/2 cups boiling water. Add 2 tablespoons lemon juice for fruit salads, or vinegar for meat, fish or vegetable combinations. When chilled add other ingredients.

Variations: 1. Add 1 package mashed cream cheese to warm gelatine, when chilled whip light, add 1 cup drained crushed pineapple and 2 pimientos shredded.

2. Add 1 cup grapefruit segments, 1/2 cup chopped green onions.

3. Add one can flaked tuna or salmon, 1 cup chopped celery, 1/2 cup chopped pickle and 1 teaspoon prepared mustard for fish loaf.

4. Add 1 cup well drained orange segments and 1 diced avocado.

5. Add 1 tablespoon grated preserved ginger, 1 cup diced pears and 1/2 cup whole stuffed olives.

6. Place prune stuffed with cheese in center of mold before pouring in gelatine.

Pattern

Pattern 4708 is available in misses' and women's sizes 14, 16, 18, 20, 22, 24, 26, 28, 30, 32, 34, 36, 38, 40, 42, 44 and 46. Size 16 takes 3 1/2 yards 39 inch fabric and 3/4 yard lace. Illustrated step-by-step sewing instructions included.

Send FIFTEEN CENTS (15c) in coins or stamps (coins preferred) for this Anne Adams pattern. Write plainly SIZE, NAME, ADDRESS and STYLE NUMBER.

Springtime—"new clothes" time. Plan a dazzling wardrobe now—from the new ANNE ADAMS PATTERN BOOK for Spring! Its smart, simple designs show you how easily you can look chic on sunny afternoons, festive evenings, stay-at-home morning special slimming patterns for the new year. Fetching designs for kiddies, the Girl Graduate, the Bride Latest fabric tips, too. PRICE OF BOOK FIFTEEN CENTS. PRICE OF PATTERNS FIFTEEN CENTS. BOOK AND PATTERN TOGETHER TWENTY-FIVE CENTS. Send your order to The Statesman, Pattern Department, Salem, Oregon.

McDowell's Market

Phone MARKET 171
8757 S. Com'l St.

Salem's Leading Market

Believe it or not. But if you are looking for Meats that have good food value, flavor, and still want to economize, well, you check this list and try for yourself. In fact, we know you'll try McDowell's Market eventually. You can always be sure of the prices being right.

SMOKED HAMS Heavy lb. 18c

Sugar cured and smoked with oak wood.

BACON BACKS Heavy lb. 18c & 20c

PORK TO ROAST No Shanks lb. 15c

Heavy Bacon Squares Our Own Make, lb. 10c

Our choice cuts of Prime Rib Rolls are tender and good. The price? Just 17c per pound, and you will find them juicy and rich in food value.

Pure Pork Sausage, none better, lb. 18c

Spare Ribs, lb. 15c, 17c

Veal Stew, lb. 10c

Pork Backbones or Figs' Feet, lb. 5c

Hamburger or Ground Beef, lb. 15c

Stirloin Steak, lb. 15c

Beef Pot Roast, lb. 10c

Fresh Side or Salt Pork, lb. 18c

Liver, beef or pork, sliced, lb. 12c

Pure Lard, kettle rendered, lb. 10c

Loin Pork Chops and Loin Veal Chops, lb. 20c

We have a show case at prices to fit all budgets. Now is the time to shop at Salem's Leading Market. Don't wait!

OPEN SATURDAY UNTIL 7 P. M.

Lincoln Birthday Dinner Pleases Style-Smiles - - - by Gretchen

Red, white and blue make the color scheme for many a dinner this month, and because tomorrow is Lincoln's birthday the menu should be appropriate to the day.



Tiny flags in each serving of salad are an easy decoration to lend patriotic atmosphere to the family meal. A red and white centerpiece with a strip of blue crepe paper make inexpensive decorations suitable for the occasion.

Menu planned to include several red and white foods will further carry out the Lincoln idea.

LOG CABIN SALAD will be the beginning of the meal and is made by piling asparagus loccaba style, then centering the affair with a vegetable mixture. This is arranged on a platter and a roof is made of asparagus. A flag will finish off the effect of a log cabin for Lincoln.

MAIN DISH is a meat loaf with decoration of alternating strips of pimiento and rice egg white. Fluffy rice potatoes will be one of the vegetables and another flag will top it for effect.

Beets, stuffed tomatoes or red cabbage will give the desired color to the vegetable course and dessert has many possibilities. A white cake, decorated with white icing and red candies, makes a handsome dish, a serving of Bavarian cream or ice cream topped with a flag or Lincoln favors will be appropriate.

Even if the menu doesn't smack of Lincoln's birthday, a few cents will buy a patriotic tablecloth of paper that will do for two of the month's holidays, and give gala appearance to the family dining table.

"My husband is becoming impossible. He refuses to get rid of his pipe collection to make room for my antiques!"

No thought for antiques when spring clothes collecting, she takes to suits in latest strides. They seem to be running much more to the softly tailored than the severely mannish. Many employing panels, like the new coats; this one with slash pockets—setting off the panel of her beige wool ensemble. Checked gray hopsacking coat and jacket tops a blue, gray and white plaid skirt.—Copyright, 1938, Esquire Features, Inc.

Cottage Cheese Torte Rich Dessert

A custardy pudding affair is this cottage cheese torte that's rich without being too devastating, and sweet but not too expensive.

COTTAGE CHEESE TORTE (SERVES 6)

1/2 package crushed zwieback or graham crackers
4 tablespoons melted butter
1/2 cup sugar
2 eggs
2 tablespoons flour
1/2 teaspoon each cinnamon and nutmeg
1/2 cup milk
1 pound cottage cheese
1/2 teaspoon lemon extract

Mix zwieback or crackers with sugar, butter and flour and pat against bottom and sides of small loaf tin, which has been spread with cold butter. Save 2 tablespoons for top crust. Beat eggs with cream and cottage cheese, add lemon extract and fold in stiffly beaten egg whites. Pour into pan, sprinkle crumbs over top, set pan in another dish of hot water and bake 30 minutes at 350 degrees or until custard is set. Let stand in pan until cold, then slice and serve with jelly or tart fruit like canned cherries.

Beef Hearts Baked as Dinner Delicacy

Baked beef heart makes a handsome dinner meat when it's cooked carefully. The flavor is excellent and the texture nice. Try this recipe for:

STUFFED BEEF HEART

Clean a medium size beef heart with bread and sausage dressing. Put in a covered pot, braise until well done. Serve with pot gravy. This will take 2 hours or more.



Knitted Blouse

If you're the least bit overweight, let Anne Adams slim you down, and dress you up with this becoming frock! If it's slenderizing lines, gracious charm, and easy making you desire—look no further than Pattern 4708! See how the flattering surplus Y-neckline is enhanced by a fabric vestee that may match the fabric of your frock or be of contrasting lace or net. Don't you like the short, full sleeves, and soft bodice that is shirred onto the smooth yoke? You'll wear this frock on all occasions: teas, parties, and for entertaining at home, so make it of a festive sheer or soft synthetic!

Pattern 4708 is available in misses' and women's sizes 14, 16, 18, 20, 22, 24, 26, 28, 30, 32, 34, 36, 38, 40, 42, 44 and 46. Size 16 takes 3 1/2 yards 39 inch fabric and 3/4 yard lace. Illustrated step-by-step sewing instructions included.

Send FIFTEEN CENTS (15c) in coins or stamps (coins preferred) for this Anne Adams pattern. Write plainly SIZE, NAME, ADDRESS and STYLE NUMBER.

Springtime—"new clothes" time. Plan a dazzling wardrobe now—from the new ANNE ADAMS PATTERN BOOK for Spring! Its smart, simple designs show you how easily you can look chic on sunny afternoons, festive evenings, stay-at-home morning special slimming patterns for the new year. Fetching designs for kiddies, the Girl Graduate, the Bride Latest fabric tips, too. PRICE OF BOOK FIFTEEN CENTS. PRICE OF PATTERNS FIFTEEN CENTS. BOOK AND PATTERN TOGETHER TWENTY-FIVE CENTS. Send your order to The Statesman, Pattern Department, Salem, Oregon.

Trailer Cooks Find New Book

Women are taking their trailers seriously, at least so it would seem, since a new book has appeared with a title of "Meals on Wheels" which features cooking possible in either a trailer or a kitchenette. The book is by Lou Willison and Olive Hoover, the former is a home economics graduate, the latter has traveled in a trailer and her husband manufactures them. The book is published by the Modern Age Books, Inc.

The book starts out by telling the necessary utensils and supplies, describes the contents and uses of an emergency shelf, and gives menus for both warm and cold weather. A chapter tells foods for picnics and another gives candy recipes.

Library Benefit Valentine's Day

SILVERTON—The Junior Woman's club has set February 14 the date for the annual card party benefit for the Silverton public library. Mrs. Joe Hopfinger is general chairman of the affair. Pinocle, "500" and bridge will be played and guests are being asked to form their own tables if they wish, although partners will be provided for others who come.

Committees assisting are: Refreshment, Celia Hannan, Lolita Skipper, Olive and Olga Green; decorations, Peggy Johnson, Helen Green and Myrtle Schar; program, LaForrest McDonald and Evelyn Lats; scores, Lola Larson, Billie Schultalber and LaForrest McDonald.

Astoria to Refund Bonds in Default

ASTORIA, Feb. 10.—(AP)—The city commission has completed today a program for refunding the principal and interest on \$2,615,050 of general obligation bonds upon which it defaulted in 1931. A new issue of bonds will be exchanged at par value for the defaulted securities and will bear a graduated rate of interest ranging from one per cent for two years to five per cent near maturity in 1967. An agreement restricts the city from issuing any other securities until the bonded debt is cut to \$1,500,000.

Quick Fudge

QUICK, DELICIOUS CAKE ICING

Sweetheart Cake

Your Grocer Is Featuring Another Special Master Cake This Week-End---

For Valentine's day—it's sweetheart cake—Two rich, golden layers with a creamy filling—Snow-white boiled icing over all and on top a liberal sprinkling of red candy hearts. A real treat for party or just "ordinary eatin'."

Your Grocer Has Master Sweetheart Cake Today
MADE BY MASTER BAKERS IN A CLEAN BAKERY

Pot Roasts Going Modern, Sauces Give Style

Pot roasts used to be—just pot roasts but now they have taken on a newly-rich attitude that's quickly and easily gained by the addition of a sauce or a dash of tomato. Sophisticated pot roasts are well worth meeting.

Good old pot roasts and browned potatoes are favorites the country over, especially so in winter months when the family feels a need for husky food and the budget says "go slow."

Inez S. Willison, that expert on meat cookery who sends specialties from the test kitchens of the national Livestock and Meat Board, suggests several ways that pot roasts go high hat.

SPICED POT-ROAST

Dredge pot-rost with flour and brown well on all sides in hot fat. When nicely browned, season with salt, and pepper, add 2 onions sliced, 2 bay-leaves and 4 whole cloves. Pour over it 1/2 cup diluted vinegar, cover tightly and cook slowly until done, about three hours. Add water as the liquid cooks away, but only a little at a time. The remaining liquid makes an excellent spicy sauce to serve with the pot-rost. Carrots cooked with the spiced pot-rost take up the spicy flavor and are really delicious.

SPANISH POT-ROAST

Cut slits in the pot-rost and insert stuffed olives, pushing them into the meat so that they stay in place. Brown well in hot lard. Season with salt and pepper. Pour over the browned pot-rost 1 cup canned tomatoes. Cover tightly, and cook slowly until done, about three hours.

POT-ROAST DELUXE

Brown a cut clove of garlic in lard before browning meat. This adds an unusual but indescribable flavor. Remove the garlic before the meat is browned.

CUTS FOR POT-ROASTS

Cuts chosen for pot-rosts are the large chunky ones which need long slow cooking to make them tender. Beef chuck, rump and heel of the round are ideal cuts for the purpose. You may want to have these cuts boned and rolled at the market as this makes carving easy.

Assistance Fund Totals \$23,153

Marion county will have \$23,153 available for payment of old age assistance allowances during the quarter beginning April 1, according to a statement prepared yesterday for the federal government. Its funds for aid to dependent children and to the blind for the same period will amount to \$4036 and \$699, respectively.

The county pays one-fourth of the old-age assistance allowances, and one-third of the other two relief distributions.

PRINT DRESSES

Short sleeves, tiny waistline and ballerina skirts combine for a whole new crop of spring prints to set your wardrobe abloom, thriftily.

Milgrim

409-415 Court Salem-Owned

FINAL COAT SALE

Sizes From 12 to 56 1/2

REDUCED TO LOWEST PRICES YET

ALL LADIES' COATS Reg. 13.95 Now 6.95

ALL LADIES' COATS Reg. 15.95 Now 8.95

ALL LADIES' COATS Reg. 19.78 Now 10.95

ALL LADIES' COATS Reg. 33.48 Now 16.95

ALL LADIES' COATS Reg. 44.95 Now 22.95

WE ARE SHOWING NOW! NEW 1938 SPRING SUITS, COATS, SHOES, HOSE, COTTON PRINTS AND SILKS BY THE YARD, NEW WASH FROCKS, DRESS SHIRTS, WOOLENS

BLOCH'S GOLDEN RULE STORE

Salem, Oregon 220 to 226 N. Liberty

Knitted Blouse

If you're the least bit overweight, let Anne Adams slim you down, and dress you up with this becoming frock! If it's slenderizing lines, gracious charm, and easy making you desire—look no further than Pattern 4708! See how the flattering surplus Y-neckline is enhanced by a fabric vestee that may match the fabric of your frock or be of contrasting lace or net. Don't you like the short, full sleeves, and soft bodice that is shirred onto the smooth yoke? You'll wear this frock on all occasions: teas, parties, and for entertaining at home, so make it of a festive sheer or soft synthetic!

Pattern 4708 is available in misses' and women's sizes 14, 16, 18, 20, 22, 24, 26, 28, 30, 32, 34, 36, 38, 40, 42, 44 and 46. Size 16 takes 3 1/2 yards 39 inch fabric and 3/4 yard lace. Illustrated step-by-step sewing instructions included.

Send FIFTEEN CENTS (15c) in coins or stamps (coins preferred) for this Anne Adams pattern. Write plainly SIZE, NAME, ADDRESS and STYLE NUMBER.

Springtime—"new clothes" time. Plan a dazzling wardrobe now—from the new ANNE ADAMS PATTERN BOOK for Spring! Its smart, simple designs show you how easily you can look chic on sunny afternoons, festive evenings, stay-at-home morning special slimming patterns for the new year. Fetching designs for kiddies, the Girl Graduate, the Bride Latest fabric tips, too. PRICE OF BOOK FIFTEEN CENTS. PRICE OF PATTERNS FIFTEEN CENTS. BOOK AND PATTERN TOGETHER TWENTY-FIVE CENTS. Send your order to The Statesman, Pattern Department, Salem, Oregon.

Sweetheart Cake

Your Grocer Is Featuring Another Special Master Cake This Week-End---

For Valentine's day—it's sweetheart cake—Two rich, golden layers with a creamy filling—Snow-white boiled icing over all and on top a liberal sprinkling of red candy hearts. A real treat for party or just "ordinary eatin'."

Your Grocer Has Master Sweetheart Cake Today
MADE BY MASTER BAKERS IN A CLEAN BAKERY