The OREGON STATESMAN, Salem, Oregon, Friday Morning, February 11, 1938

(Continued from Page 12) dell of Salem and Ira Stewart. The floating prize went to Mr. For Dance and Party

and Mrs. Roy Morley.
Guests included Mr. and Mrs. Ira Stewart, Mr. and Mrs. Frank lightful parties were given this Syring, Mr. and Mrs. Ed Banks, week. On Monday afternoon row is Lincoln's birthday the and Mrs. Roy Morley, Mr. guests were invited to a daintily and Mrs. J. H. McCulough, Dr. appointed 1 o'clock Valentine Mrs. A. L. V. Smith. Mr. luncheon at the home of Mrs. Ira and Mrs. Walter Blondell of Sa- D. Mix. Hostesses with Mrs. Mix lem, Mr. and Mrs. Frank Hubbs, were: Mrs. Robert W. Craven, Mr. and Mrs. William Swift and Mrs. George D. Healey and Mrs.

Mr. and Mrs. J. T. Hoblitt. Paul E. Robinson TURNER - Turner WCTU with miniature white and red joined by Cloverdale union, Valentine baskets. Bowls of red sponsored a well attended Frances E. Willard memorial prorooms. Places were marked for: gram and silver tea Wednesday Mrs. O. D. Butler, Mrs. C. D. Calafternoon at the Methodist breath, Mrs. William Cockie, Mrs. churcha Decorations were in Pearl Hedges, Mrs. C. G. Irvine, greenery, red berries and red tapers, also appropriate valen-S. Robbie, Mrs. A. B. Robinson, tines were placed. Mrs. A. E. Ro-Mrs. B. F. Swope, Mrs. S B Walbertson presided.

The program included numbers by the high school orchestra directed by L. W. Robertson who also joined Helena Witzel in a violin duet, with Loraine Barnett at the piano; vocal solo, Mrs. Rosenau with Mrs. Merle Hedges accompanist; "The Life of Miss Willard" by Mrs. George Pemberton; skit "Facts of Alcoholism" by Betty Peetz and Robert Sorenson; reading by Mrs. Hazel Morris and Mrs. Levi Sleighter, "The Memorial Fund" was explained by Mrs. C. A. Bear. Tea was served with the presidents of the two unions, Mrs. Pemberton and Mrs. Bear, pour-

CENTRAL HOWELL — Mrs.

Bert Bye was the recipient of a gift shower and party Saturday night in honor of her birthday anniversary. Four tables of cards were played and a no-host lunch mack, Mr. and Mrs. Gerald Fowler, Mr. and Mrs. Mr. and Mrs. Gerald Fowler, Mr. and Mrs. Mr. and Mrs. Gerald Fowler, Mr. and Mrs. Mr. and Mrs. Francis Krieg, Dr. Mack, Mr. and Mrs. Francis Krieg, Dr. served. Present were: Mr. and and Mrs. George C. Kott, Mr. and Mrs. C. H. Harwood, Mr. and Mrs. Lynn Hunt Mrs. Bert Bye, Mr. and Mrs. Meri
Bye, Mr. and Mrs. Miles Ottoway,
Mr. and Mrs. Floyd Rudsisil of
Godaville, Mr. and Mrs. R. H.
Bye, Mr. and Mrs. Perie Bye, Mr.
Bye, Mr. and Mrs. Mr. and Mrs. Charence Charboneau, Mr. and Mrs. John
Black, Mr. and Mrs. K. L. Williams, Mr.
Black, Mr. and Mrs. K. L. Williams, Mr.
Black, Mr. and Mrs. K. L. Williams, Mr.
Black, Mr. and Mrs. K. L. Williams, Mr. Mrs. Bert Bye, Mr., and Mrs. Merl Mrs. Theodore Kuenzi and Henry and Mrs. E. E. Addison, Dr. and Mrs. M. J. Bulter,

MILL CITY—Mrs. W. B. Shuey
entertained with a party at her
home recently in honor of the
lith hirthday of her daughter.

Mr. and Mrs. Walter Smith, Mr. and
Mrs. Hollis Smith of Dallas; Mr. and
Mrs. A. R. Wheeler, Mr. and Mrs. LoMonmouth; Mr. and Mrs. Fred Hill of
Monmouth; Mr. and Mrs. W. F. McBee. 10th birthday of her daughter, Mr. and Mrs. W. F. McDec. Mr. and Mrs. Hugh Amsberry, Dr. and Dorothy. Those present were: Mrs. Donald Scaring of Monmouth; Mr. Lois Collins, Lila Mae Needham, and Mrs. R. A. Meyers of Salem; Mr. and Mrs. Mable Needham, Mrs. Curtis John Gross, Mr. and Mrs. Howard Bennett Dean Walker, Mrs. Pearl Van Orsent Dean Walker, Mrs. Pearl Van Cline, Mrs. Cecil Lake, Mrs. Gow- nett, Dean Walker, Mrs. Pearl Van Ors-dy and son, Jack; Mary Ann Bru- dal, Mrs. Elsie Bolt, Mrs. Thema Talder, Florence Walter, Virginia lent, C. Larkin, Mrs. Ellen Davis, Mr. and Mrs. G. B. Kelley and Mr. and Mrs. Clark, Mrs. Shuey and Dorothy Clark, Mrs. Shuey and Dorothy Shuey.

luncheon and a shower Saturday dence and Dallas. afternoon at the home of Mr.

Mrs. Earl Coburn won high land, Glen Burch of Independence and Mrs. Ray D. Johnson con-solation at bridge. Mrs. Kreiger received many beautiful gifts. MACLEAY—Mrs. M. A. There were 14 Dayton women

ZENA-Hosts at a charmingly appointed dinner at their home at McKinlay Orchards Saturday night were Mr. and Mrs. Frank Butler. The guest list included Mr. and Mrs. G. D. Haldeman and daughter, Kay, C. F. Butler, Mr. and Mrs. W. N. Crawford and daughter, Wilma, Mr. and Mrs. Butler and children, Rose Marie and Eldon.

LINCOLN-Mrs. T. J. Merrick Ernest Ferneau and son Marion was complimented with a sur- and daughter Katheryn, and Mr. prise birthday dinner at her home and Mrs. Angus Cameron of at Lincoln Sunday. Dinner Brooks. guests were Mrs. T. J. Merrick. Mr. and Mrs. Ivan Merrick, Mr. and Mrs. Clarence Merrick, Delores, Audrey, Chester and Nor- H. Hart will entertain the Wedman Merrick, Vernon Merrick, nesday bridge club at her home Mr. and Mrs. Dale Ridgeway.

WHEATLAND - Mrs. Rollie Worthington delightfully entertained the Wheatland Social Serv- Goetz Gives Address ice club at her home Thursday afternoon with 12 members presen. The next meeting will be held at the home of Mr. and Mrs. Walter Kirkwood.

SILVERTOS - The Ramona tional hour over KOAC Tuesday club of the Eastern Star, will night, February 15, Silas Garner meet Tuesday afternoon with Mrs. of Salem will be featured and on Errol Ross. Mrs. R. A. Fish will February 22, Mr. Goetz will again be the assisting hostess.

Valentine Motif Used

Five small tables, were centered

ker, Mrs G. G. Walker, Mrs. M. C.

Williams, Mrs. Dole Pomeroy

Montgomery, Mrs. Elmer Addison,

Mrs. G. G. Mattison, Mrs. C. O.

Sloper, Mrs. G. C. Robinson, Mrs.

H. Mattison and Mrs. Glen Smith.

by Mrs. McIntosh, Mrs. A. B. Rob-

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

Mr. and Mcs. Will Wood, Mr. and Mrs.

Glen Smith, Mr. and Mrs. John Smith.

Eastman, Mr. McClerg of Port-

MACLEAY-Mrs. M. A. Wells

and Mrs. H. E. Martin were joint

hostesses to members of the 4M

club Tuesday afternoon at the

Wells home, Mrs. Merle Holman

gave a program number and a

round table talk on social hy-

motif was carried out in table

WHEATLAND - Compliment-

ing Andrew Gilchrist on his 36th

families were dinner guests Tues-

day. Guests were Mr. and Mrs.

luncheon and an afternoon of con-

decorations.

Wednesday night.

and Valentines.

Mr. and Mrs. Ira D. Mix, Mr.

inson and Mrs. R. M. Walker.

In the Valley Social Realm

Red, white and blue make the INDEPENDENCE - Two decolor scheme for many a dinner this month, and because tomormenu 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 occarnations were used about the

Lincoln Birthday

Dinner Pleases

Whole Family

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

LOG CABIN SALAD will be Mrs. J. G. McIntosh, Mrs. James the beginning of the meal and is made by piling asparagus logcabia style, then centering the affair with a vegetable mixture. This is arranged on a platter and Mrs. R. M. Walker, Miss Myra 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

Honors for contract were won strips of pimiento and riced egg white. Fluffy riced 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 serv-A color scheme of red and ing of Bavarian cream or ice white was carried out in Cupids cream topped with a flag or Lincoln favors will be approp-

> Even if the menu doesn't few cents will buy a patriotic tablecloth of paper that will do and give gala appearance to the family dining table.

Turnip Cups Contain Odd Mixture

Turnips make an excellent dinner vegetable when they're dolled 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 DALLAS-The home of Mr. and pepper. Cut tops off turnips, Mrs. Howard J. Eastman was the scoop out centers, mix with the scene of an attractively appointed porridge and stuff back in cases. Cottage Cheese Torte DAYTON-Mrs. Charles Krei- dinner Sunday when Miss Mildred adding some butter to the mixger was delightfully compliment- Eastman had as her guests a group ture. Cover each turnip with its Rich Dessert ed at a 1:30 o'clock dessert of friends from Portland, Indepen- top, put in a buttered pan and brown. Serve with white sauce well, Miss Marjorle Waters, Miss dinner menu.

Pattern



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 surplice Vneckline is enhanced by a little 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, 32, 34, 36, 38, 40, 42, 44 and 46. Size 16 takes 3% yards 39 inch fabric and 1/4 yard lace. Illustrated step-by-step sewing in-structions included.

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

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

Style-Smiles - - - by Gretchen



smack of Lincoln's birthday, a "My husband is becoming impossible. He refuses to get rid of his pipe collection to make room for my antiques!"

for two of the month's holidays. 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.

Today's Menu Foundation Salad may

Baked apple slices will be the dinner salad for today. Baked apple slices Peanut brittle mayonnaise Salmon loaf Broccoli with lemon butter

Scalloped potatoes Mix 1 teaspoon peanut butter

in the mayonnaise for dressing to top the baked apple slices.

The table was centered with an into which has been stirred lots this cottage cheese torte that's and Paul Londershausen. Mrs. arrangement of laurestine. Places of chopped parsley. This is a good rich without being too devastat-Londershausen was assisted by were laid for Miss Dorothy Green- way to use leftover cereal in the ing, and sweet but not too ex- gelatine, when chilled whip light,

COTTAGE CHEESE TORTE (SERVES 6) 1/2 package crushed zweiback or graham crackers 4 tablespoons melted butter

1/2 cup sugar 2 eggs 2 tablespoons flour 1/4 teaspoon each cinnamon and

nutmeg 1/2 cup top milk pound cottage cheese

1/2 teaspoon lemon extract sugar, butter and flour and pat against bottom and sides of small olives. loaf tin, which has been spread with cold butter. Save 2 tablespoons for top crust. Beat egg pouring in gelatine. yolks with cream and cottage cheese, add lemon extract and fold in stiffly beaten egg whites. Trailer Cooks Find Pour into pan, sprinkle crumbs over top, set pan in another dish New Book of hot water and bake 30 minutes at 350 degrees or until custard is then slice and serve with jelly or tart fruit like canned cherries.

Beef Hearts Baked as Dinner Delicacy

some dinner meat when it's tures them. The book is published cooked carefully. The flavor is by the Modern Age Books, Inc. Try this recipe for:

STUFFED BEEF HEART This will take 2 hours or more. gives candy recipes.

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% cups boiling water. Add 2 tablecustardy pudding affair is chilled add other ingredients.

> add 1 cup drained crushed pineapple and 2 pimientos shredded. 2. Add 1 cup grapefruit segments, 1/2 cup chopped green on-

cup chopped pickle and 1 teaspoon prepared mustard for fish loaf. 4. Add 1 cup well drained orange segments and 1 diced avo-

Mix zweiback or crackers with preserved ginger, 1 cup diced pears and 1/2 cup whole stuffed

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

Women are taking their trailset. Let stand in pan until cold, ers 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 Willson and Olive Hoover, the former is a home economics graduate, the latter has traveled in a Baked beef heart makes a hand- trailer and her husband manufac-

excellent and the texture nice. The book starts out by telling the necessary utensils and supplies, describes the contents and Clean a medium size beef heart uses of an emergency shelf, and with bread and sausage dressing, gives menus for both warm and Put in a covered pot, braise until cold weather. A chapter tells well done. Serve with pot gravy. foods for picnics and another

Knitted Blouse



This lacy-stitch blouse is stun- stitches, materials required. ning knitted in gay string or yarn. Send 10 cents in stamps or coin Pattern 1251 contains directions (coin preferred) for this pattern for making this blouse and a plain to Statesman, Needlecraft Dept., knitted skirt in sizes 16-18 and address. Write plainly PATTERN 38-40 (all given in one pattern); NUMBER, your NAME and ADillustrations of blouse and DRESS.

Pot Roasts Going Assistance Fund Modern, Sauces Give Style

Pot roasts used to he-fust 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. Willson, 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-roast 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 potroast, Carrots cooked with the spiced pot-roast take up the spicy flavor and are really delicious. SPANISH POT-ROAST

Cut slits in the pot-roast 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 potroast 1 cup canned tomstoes. 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-roasts are the large chun'ty 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.

Library Benefit Valentine's Day

SILVERTON-The Junior Woman's club has set February 14 spoons lemon juice for fruit sal- as the date for the annual card ads, or vinegar for meat, fish or party benefit for the Silverton public library. Mrs. Joe Hopvegetable combinations. When finger is general chairman of the affair. Pinochle, "500" and Variations: 1. Add 1 package | bridge will be played and guests own tables if they wish, although partners will be provided for

thers who come, Committees assisting are: Refreshment, Celia Hannan, Lolita Skipper. Olive and Olga Green: decorations, Peggy Johnson, Hel-3. Add one can flaked tuna or en Green and Myrtle Schar; prosalmon, 1 cup chopped celery, 1/2 gram, LaForrest McDonald and Evelyn Lais; scores, Lola Lar-son, Billie Schultalber and La-Forrest McDonald.

5. Add 1 tablespoon grated Astoria to Refund **Bonds** in Default

ASTORIA, Feb. 10-(AP)-The city commission had 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.



Marion county will rave \$23,- spectively. 153 available for payment of old

ed yesterday for the federal government. Its funds for aid to Totals \$23,153 dependent children and to the blind for the same period will amount to \$4036 and \$699, re-

The county pays one-fourth of age assistance allowances during the old-age assistance allowances, the quarter beginning April 1, and one-third of the other two according to a statement prepar- relief distributions.



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good. The price? Just 17c per pound, and you will find them juicy and rich in food value. Pure Pork Sausage, none Sirloin Steak, 15c 18c Beef Pot Roast, 10c Spare Ribs, Ib. 15Ca 17C Fresh Side or 18c Veal Stew, Salt Pork, lb Liver, beef or 12c pork, sliced, lb... or Pigs' Feet, lb. Pure Lard, kettle 10c Ground Beef, Ib. rendered, Ib.

Loin Pork Chops and Loin Veal Chops, lb. 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!

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