

Society..Clubs
Music

News and Features of Interest to Women

Homemaking
Styles..Food

MAXINE BUREN—Women's Editor

National Auxiliary
President Will
Arrive Today

A delegation of the entire auxiliary and encampment of the Veterans of Foreign Wars will meet at the city limits today to give greeting to Mrs. Laurie Schertle, national auxiliary president, who is expected to arrive at 9 o'clock. Mrs. Schertle arrived in Portland by plane and was met by the department president, Mrs. Beatrice Shadin, and by the national council member, Mrs. Clarence King, who will escort her to the Salem meeting.

Yesterday's session of the encampment began with greetings given by the various patriotic organizations including the American Legion auxiliary, the American War Mothers, the Disabled American Veterans, the Sons of the American Veterans of the Civil War, the Spanish American Veterans and the Washington department of VFW.

Rebekah Lodge Installs
Officers Monday

Monday night Salem Rebekah Lodge No. 1, held their semi-annual installation of officers, with Leora Kriesel district deputy president, presiding. She was assisted by deputy grand marshal, Wilma Siegmann; deputy grand warden, Christina Cladek; deputy grand secretary, Eva Martin; deputy grand treasurer, Luella Engstrom; deputy grand chaplain, Jessie Moore; deputy grand I. G., Anna Hunsaker; deputy grand O. G., Joseph Erickson; deputy grand musician, Jeanne Cladek.

Woodburn Golfers to Be
Entertained Friday

The women of the Woodburn Golf club will be entertained by the ladies of the Salem Golf club on Friday. Prizes will be awarded for low medal. Luncheon will be served at the clubhouse following the play and those wishing reservations are asked to call Mrs. Van Wier, 7942, or Mrs. Ed Gillingham, 33F14, before Thursday. The flag tournament scheduled for this week has been postponed one week.

Professor and Mrs. W. C. Jones and children are being greeted on their return to the capital following a year's absence. They have been in Minneapolis where Professor Jones has been working towards his doctor's degree at the University of Minnesota.

Laura Wheeler Shows You a
New Trick in Doily Crochet



Crochet a luncheon set in the two sizes of rectangular doilies. Then following the simple charts—crochet only the center part of each fillet rectangle and presto—you have round doilies two sizes to use as occasional doilies. Use mercerized string. Pattern 1815 contains directions

CLUB CALENDAR

Wednesday, July 13
American Lutheran guild, 2 p.m. at church.
Woman's Missionary society of First Presbyterian church with Mrs. C. S. Pratt, 340 North Liberty, 2 p.m.
Women of Leslie Methodist church meet all day at home of Mrs. Elmer Bosell.

Thursday, July 14
Salem Garden club picnic, luncheon at Stayton park 1 p.m. Garden tour follows.
Merry Minglers with Mrs. A. W. Fletcher, route seven, 2 p.m.
Englewood United Brethren Missionary society with Mrs. G. G. Looney 2:30 p.m.

Friday, July 15
Pennsylvania society, with Mrs. R. M. McLaughlin, 1495 North Liberty street 8 p.m.
Past matrons of Eastern Star, picnic lunch with Mrs. Marie Flint McCall on Wallace road, 12:30 p.m.

Style-Smiles - - - by Gretchen



"The way things are going, it looks as though John will have to devote as much time to his business as to golf this summer."

His spouse, who may devote as much time to business in town as to sports, meets the situation with a navy sheer cape costume (which is prepared to hop train or plane for a trip—without previous notice). With its white loosely knit sweater, it's cool looking, sporty, yet dignified to a degree. And calls for a white felt, Tyrol type topper. Gold and black is her young friend's color scheme with a reefer of light weight flannel slightly inked with black buttons and a bit of black velvet collar.—Copyright, 1935, Esquire Features, Inc.

Garden Tour Planned
For Late July

The board of the Salem Garden club, meeting at the Golden Pheasant on Monday made plans for the second garden tour of the summer and set the date as the latter part of July. North Summer street gardens will be visited. Feature of the tour will be the arrangement of garden luncheon tables by Salem matrons and cash prizes will be awarded by the club to the most attractive tables.

Many Activities Slated
At Camp Santaly

Twenty-one high school girls are registered at the Y W C A camp at Camp Santaly this week. Four girls who decided to come at the last minute were Marjorie Hill, Doris Harrington, Barbara Vlasco and Patricia Carson. Miss Helen Becker is general director of the camp. Valerie Karr drove 700 miles from Montana to attend the camp.

Monday a stunt night was held with the girls divided into four groups with each presenting a stunt. Tuesday two exploration hikes were enjoyed and the girls discovered a place for the morning worship service and are making an archery range. Today the girls will prepare for an overnight hike eating supper and breakfast outdoors. Last night the annual serenade was held honoring Mr. and Mrs. Taylor who donated land for the camp.

A guest at the home of Mr. and Mrs. Jerrald Owen is Mr. Robert Hampson of Seattle and a nephew of Mrs. Owen. The latter part of the week Mrs. Owen, Miss Marianne Owen and Mr. Hampson will drive north to Seattle to visit with his parents, Dr. and Mrs. R. E. Hampson at their summer home on Lake Washington.

Mrs. Robert Taylor is visiting in Portland for the next fortnight with Mr. and Mrs. O. W. Taylor. She will be joined by her mother, Mrs. L. E. Jordan of Enterprise who will visit with her for several days. Mr. Taylor will attend the ROTC in Vancouver, Wa., for two weeks.

Mr. Milton Lipps, son of Mr. and Mrs. O. H. Lipps, will arrive in the capital this week from West Point where he graduated in June. He will be the guest of his parents until fall when he reports to Randolph Field.

Mr. and Mrs. I. W. Thomas, Bill and Ruth Thomas, Mrs. Evelyn Akers and son Tommy left yesterday morning for Chicago on a business trip.

Miss Ella Deyoe and Miss Genevieve Winslow left yesterday for a motor trip to Victoria and Vancouver, B. C. They plan to be gone a week.

Apricot Canning
Next on List
Of Fruits

Strange as it may seem, apricot canning time is here again and there's no mistaking that home cooks must watch the specials for best buys on this fruit. Your grocer can tell you when to can: cultivate his acquaintance, he may have recipes to offer.

Of all the recipes given by this department in the past two years the apricot-pineapple marmalade formula is the most popular.

APRICOT-PINEAPPLE MARMALADE

5 pounds apricots
1 medium can pineapple, sliced or crushed and drained
1 cup nuts (partly blanched almonds and partly blanched apricot pits)
10 cups sugar
Re. ove the seeds but not skins from apricots. Arrange the fruit and sugar in a kettle (shallow as possible) in alternate layers. Let stand an hour then cook until thick, 20 minutes or longer. Add nuts the last few minutes of cooking. Watch jam carefully to prevent burning.

CANNING APRICOTS

If open kettle, drop fruit into a syrup made by mixing about 1 quart water and 1 quart sugar. Let cook (with skins on but pits removed) for about 15 minutes or

until clear. Put in thoroughly sterilized jar and seal.
For oven canning pack the cold fruit in jars, fill up with a syrup made of 1 cup sugar to each cup water, set lids on and partly seal, set jars on rack in cold oven with space for circulation of air around each jar. Turn heat on and set oven control at 250 degrees. Process 48 minutes for pints and 68 minutes for quarts, counting time from the minute oven reaches 250 degrees. Remove, screw tops down if necessary and allow to cool. If your oven has no control the hot water bath method is recommended.

For hot water bath, put fruit in jars, add syrup as for oven canning and set jars on rack in kettle of water deep enough to just cover the shoulder of the jars. Allow to come to boil. When water around jars is actually jumping, count 30 minutes and then remove jars.

PLAIN APRICOT JAM

Lay alternate layers of apricots and sugar in a pan, allowing the proportion of 1 cup fruit to each cup sugar. When juices have begun to be drawn out, cook slowly until thickened, around 20 to 25 minutes. Stir to prevent scorching.

APRICOT BUTTER

Cook fruit until soft, mash or run through a ricer or sieve, add as little water as possible, but watch fruit carefully as it burns easily. To each 4 cups fruit pulp add 1 cup sugar (either brown or white), 1 teaspoon cinnamon, ¼ teaspoon cloves, and other spices if wanted. Stir constantly, cooking butter until desired consistency. May be put in oven and cooked very slowly.

Today's Menu Old Cookbook Is
Generous With
Good Ideas

Fresh tomatoes will make the salad today, liver is skewered and broiled for the main dish.
Sliced tomatoes
Liver en brochette
Cauliflower au gratin
Boiled potatoes
Watermelon

Gum Drops Give Flavor
To Cookies

A rich and not too inexpensive cookie takes gumdrops to give character and color. When cold these cookies are very "short" and crisp.

COCONUT-GUMDROP COOKIES

1 cup shortening
1 cup brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla
2 cups flour
¼ teaspoon salt
1 teaspoon soda
1 teaspoon baking powder
2 cups oat meal
1 cup coconut
1 cup gumdrops, cut up

Cream shortening with sugar, add eggs and vanilla. Sift flour, salt, baking powder, soda and oat to the first mixture. Combine remaining ingredients and add to first mixture. Let stand about an hour, pat into shape and bake in a moderate oven for 12 minutes.

Old time cookbooks furnish good reading, especially when there are such items as home medicines, how to treat wet silk top hats and how to arrange flat irons on the stove. But look through the book and you'll find many practical ideas on cooking and other household subjects.

One chapter in such a book in this writer's possession tells about serving fresh fruits, with several good ideas.

Here are suggestions from the chapter:
"A raised centerpiece of mixed fruits furnish a delicious dessert indispensable as an ornament at an elegant dinner table."

"When serving melons, clip the ends, cut across in half, then remove the pulp with a spoon and serve it without the rind. Smaller melons should be served, set on the blossom end and cut down in several equal pieces from the stem downward leaving alternate pieces still attached."

"A rough yellow skin covers the sweetest oranges, the smoother skinned varieties are juicier and more acid."
"Pulverize sugar is best for sweetening fruits and berries."
"Sour berries are improved by cooking very slightly and sugaring before serving."

As for recipes here are several practical and delicious sounding ones:
ICED CURRANTS
(of cherries or grapes)
Wash, drain and dry fresh currants in bunches. Dip in (Turn to page 5, col. 6)

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THIS SALE BEGINS THIS MORNING IN THE SILK SECTION.—MAIN FLOOR.

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