Homemaking Styles.. Food

National Auxiliary President Will Arrive Today

A delegation of the entire auviliary 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 Shadoin, and by the national council member, Mrs. Claurice King, who will es-

cort 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 Union Veterans of the Civil war, the Spanish American Veterans and the Washington department of VFW.

A large number of distinguished visitors appeared and offered greetings to visitors. During the meeting reports were given by department officers.

At the reception and tea held in the Bishop garden yesterday afternoon a musical program was given with the following participating: Mrs. William Waters, Mrs, Leon Brown, Oliver Lono, and Billy Starkel.

A breakfast begins today's program and following the arrival of Mrs. Laurie Schertle, the national president there will be another business session and nomination and election of officers. Installation of officers will fol-low and the closing session is called for later when all newly elected and appointed officers will attend an administrative meeting.

Rebekah Lodge Installs Officers Monday

Monday night Salem Rebekah Luncheon lodge No. 1, held their semi-annual installation of officers, Jessie Moored; deputy grand I. weeks. G., Anna Hunsaker; deputy grand

Helen Breithaupt; recording sec-

Pearl Nichols, Myrtle Walker and Young and Mrs. James Linn. Anna Hunsaker as her committee on finance. The retiring noble grand, Blanche Scheelar, was pre- Chemeketa DAR Hostess sented with a gift from her officers and the team, by Wilda At Champoeg Cabin Siegmund.

Woodburn Golfers to Be Entertained Friday

The women of the Woodburn wish to see the historic spots Golf club will be entertained by and the antique furniture and the ladies of the Salem Golf club articles. scheduled for this week has been hostesses. postponed one week.

Professor Jones has been work- Mr. and Mrs. R. W. Davis. ing towards his doctor's degree at the University of Minnesota, Prosity in the fall.

Miss Patty Otten, daughter of Mr. and Mrs. George Otten, will leave today for Nelscott where turned to her home in Portland Mrs. Jerrold Owen is Mr. Robert she will be the guest of her after spending the week in Salem grandmother. Mrs. L. O. Ralston as the guest of Mr. and Mrs. A. for several days.

H. Nohlgren.

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, 240 North Liberty, 2 p.m. Women of Leslie Methodist church meet all day at home

of Mrs. Elmer Bosell. Woman's Foreign Missionary society of First Methodist church meet with Mrs. D. C. Burton, Fairview avenue, 3

Catholic Daughters picnic at Olinger park, 6:30 p. m. Members and families invited.

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

G. G. Looney 2:30 p. m. Married People's class of First Baptist church picnic supper with Mr. and Mrs. Dan Schirman, Keiser and Claxter

Englewood United Brethren

Missionary society, with Mrs.

road, 6:30 p. m. Willing Workers of First Christain church, with Mrs. L. L. Robinson, 1025 North 17th street, 2

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

club, no-host picnic Olinger field Hal Hibbard auxiliary with Mrs. Fred Thompson, 1575 South Commercial, 2 p. m.

Mrs. James Linn Entertains at

Mrs. James Linn presided at a with Lenora Kriesel district dep- smartly arranged bridge juncheon uty president, presiding. She was at her suburban home yesterday Garden Tour Planned assisted by deputy grand marshal, afternoon. The affair was given Wilda Siegmund; deputy grand in honor of Mrs. Lawrence Hofer warden; Christina Cladek; dep- of Oswego formerly of Salem and uty grand secretary, Eva Martin; her sister, Mrs. Carlton Milestrup deputy grand treasurer, Luella of Pasadena, Calif., who is visit-Engstrom; deputy grand chaptain ing with the Hofers for several

Following the one o'clock O. G., Josephine Erikson; deputy luncheon several hours of congrand musician, Jeanne Cladek, tract were in play. Bouquets of The officers installed were: summer flowers were arranged G., Yvonne Smith; V. G. about the guest rooms.

Covers were placed for Mrs. retary, Bessie Edwards; treasur- Lawrence Hofer, Mrs. Carlton er, Verda Olmsted; warden, Dor- Milestrup, the honor guests, Mrs. othy Hauge; conductor, Colene Willett Lake of Oswego, Mrs. G. Myrtle McClay: Herbert Thatcher and Mrs.

is keeping the Memorial Cabin at Champoeg open each Sunday during the summer months for vis- Many Activities Slated itors who are touring Oregon and

be served at the clubhouse fol- Chemeketa chapter acted as host- Four girls who decided to come Miss Cleo Schafer, accompanied lowing the play and those wishing ess on July 4 and July 10. Two at the last minute were Marjorie by Miss Shaefer; talk, Mrs. Bruce eservations are asked to call hundred and fifty visitors regis-Mrs. Van Wieder, 7963, or Mrs. tered on the Fourth when Mrs. Ed Gillingham, 33F14 before H. C. Eakin of Dallas and Mrs. Thursday. The flag tournament C. C. Campbell of Salem were of the camp. Valerie Karr drove Mrs. Charles Morgan, Misses Ber-

Last Sunday 150 registered tend the camp. and went through the cabin. The Professor and Mrs. W. C. Jones following members and their hus- with the girls divided into four and children are being greeted on bads who acted as hosts were groups with each presenting a their return to the capital fol- Judge and Mrs. J. M. Schannep, lowing a year's absence. They Mr. and Mrs. Herbert Ostlind, have been in Minneapolis where Mr. and Mrs. W. E. Hanson and

fessor Jones will resume Lis dut- corts who are planning to attend night hike eating supper and es as head of the economics de- the picnic at Jantzen beach on breakfast outdoors. Last night partment of Willamette univer- Sunday, July 31, are asked to the annual serenade was held with Miss Claire Marshall, 5407. who donated land for the camp.

Miss Jean Hollingworth has re-

Laura Wheeler Shows You a New Trick in Doily Crochet summer home on Lake Washing-



Crochet a luncheon set in the and charts for making doilies; Then following the simple stitches; materials required. part of each filet rectangle and (coin preferred) for this pattern

two sizes of rectangular dollies. illustrations of them and of Lou, Monday at the Salem Gencharts-crochet only the center Send 10 cents in stamps or coin

resto!—you have round dollies to The Oregon Statesman, Needle-returned to Salem following a two sizes to use as occasional craft Dept., address. Write plain-three weeks visit in Des Moines, oilles! Use mercerized string. ly PATTERN NUMBER, your lowa, and Chicago with relatives Pattern 1818 contains directions NAME and ADDRESS. and friends.

MAXINE BUREN-Women's Editor -Style-Smiles - - - by Gretchen Next on List



"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, sportsy, 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, 1938, Esquire Features, Inc.

In the Valley

Social Realm

STAYTON-Rev. and Mrs.

church, were honored with a re-

The Misses Henrietta Hen-

Mrs. L. H. Wright, in charge,

dricks, Helen Hughes and Ber-

Hughes and Miss Helen Hughes.

Mrs. Hughes; plano duet, "Morn-

rence Lierman, Sunday school su-

perintendent and introduction of

Sunday school officers and Ladies

Poems and harmonica selection,

Mrs. L. H. Wright assisted by

and Henrietta Hendricks served.

LAKE LABISH - Miss Eloise

Dr. and Mrs. Robert Moulton

Gatke entertained at dinner last

night in compliment to Mr. and

Mrs. Murray Keefer and their children, Grace and Mary Lou, of

Connecticut, who are visiting in

Mr. and Mrs. Allan Carson and

children are visiting with rela-

tives and friends in Roseburg this

Mrs. Medora Woodry and Miss Nona Woodry have returned from an extended trip in the east. They

The Royal Neighbors picnic

Mr. and Mrs. Charles Claggett

and Mr. and Mrs. Robert Rams-

Miss Caroyl Braden will en-tertain members of her bridge

club tonight at her home on

Mr. and Mrs. W. I. Needham

BEMBERGS

SHANTUNGS

ACETATES

MARQUI-

SETTES

PRINTED

CREPES

PLAIN

CREPES

WANTED

COLORS!

are enjoying a vacation in East-ern Oregon for several days.

DuBain

Fur Shop

In New Location

442 State St. - Upstairs Restyling — Repairing Cleaning — Storage

Court street.

which was set for Saturday has

been postponed to the 23rd of

the capital for the summer.

Felix Wright; musical reading,

Mrs. Charles oMrgan, accompan-

ied by Mrs. D. George Cole; vocal

Aid officers.

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 Bruce Grosclose, new pastor and the latter part of July. North wife of the Stayton Methodist Summer street gardens will be visited. Feature of the tour will be the arrangement of garden ception Monday hight at the luncheon tables by Salem matrons church. and cash prizes will be awarded by the club to the most attractive tables.

Members of the Salem Garden nice Nightengale received. O. G., Addie Mills; R. S. N. G., ard Rice of Portland, Mrs. John club will motor to Stayton Thurs-Ida Hochstetler; L. S. N. G., Carson, Mrs. Daniel J. Fry, jr., day to be the guests of the Stayannounced this program: vocal
charlotte Gladden; R. S. V. G., Mrs. Paul Hendricks, Mrs. P. D. ton Garden club at a lancheon in
Evelyn Naderman; L. S. V. G., Quisenberry, Mrs. Ercel Kay, Mrs. the city park. Each group plansolo, Mrs. D. George Cole; talk,
Edith McElroy; chapiain, Laura Hollis Huntington, Mrs. H. H. ning to attend is asked to take
Neyse; musician, Pearl Swanson. Olinger, Mrs. T. A. Livesley, Mrs. a casserole dish. Those wishing
Grosclose; focal duet, Mrs. Ross The noble grand appointed, Edwin L. Baker, Mrs. Donald to make arrangements are asked to phone Mrs. Paul Bales, 8372 or Mrs. William Everett Ander- accompanied on the guitar by son, 4857.

Attending the board meeting ing Prayer," Mrs. Elmer Boyer were Mrs. William Everett An- and Miss Gwenda Lynn Boyer; derson, Mrs. Walter Smith, Mrs. introduction of the officers of the Paul Bales, Mrs. Clifford Taylor, Epworth League by Miss Henriet-A project of the Oregon Daugh- Mrs. W. C. Franklin and Mrs. ta Hendricks; talk by Mrs. Lawters of the American Revolution William A. Scott.

At Camp Santaly

Twenty-one high school girls on Friday. Prizes will be award- Various chapters throughout are registered at the YWCA led by Mrs. D. George Cole; vocal ed for low medal. Luncheon will the state are bostess each Sunday. camp at Camp Santaly this week, duet, Miss Margaret Hughes and Hill, Doris Harrington, Barbara Grosclose, and vocal solo, Mrs. D. Viesko and Patricia Carson, Miss Cole. Helen Bocker is general director 700 miles from Montana to at- nice Nightengale, Helen Hughes

> Monday a stunt night was held stunt. Tuesday two exploration Johnson, teacher of Lake Labish, hikes were enjoyed and the girls visited briefly here this week, endiscovered a place for the morn- route to The Dalles from Berkeing worship service and are mak- ley, where she has spent her time ing an archery range. Today the since school closed here. All Rainbow Girls and their es- girls will prepare for an overmake reservations by Monday honoring Mr. and Mrs. Taylor

A guest at the home of Mr. and 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

Mrs. Robert Taylor is visiting returned via the southern-route. 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 at the month, tend the ROTC in Vancouver, Wn., for two weeks.

Mr. Milton Lipps, son of Mr. den are enjoying a week's stay at and Mrs. O. H. Lipps, will arrive Cutler City. in the capital this week from West Point where he granduated 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. Evelny Akers and son Tommy letf yesterday morning for Chicago on a business trip.

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

Felicitations are being sent to Mr. and Mrs. Sephus Starr on the birth of a daughter, Mary eral hospital.

Miss Margaret McAlpine -has

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: culhave recipes to offer.

the apricot - pineapple marmalade water bath method is recomformula is the most popular.

A recipe salesman would describe it thus, unable to overestimate it's deliciousness, "a glistening golden marmalade with a defruits, combined with an unexpected crunchiness of almonds."

LADE 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 minutes. Stir to prevent scorching. from apricots. Arrange the fruit and sugar in a kettle (shallow as possible) in alternate layers. Let

CANNING APRICOTS removed) for about 15 minutes or very slowly.

vent burning.

until clear. Put in thoroughly sterilized jarr 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 tivate his acquaintance, he may from the minute oven reaches 250 Of all the recipes given by this if necessary and allow to cool. If department in the past two years your oven has no control the hot the meat is brown.

mended: For hot water bath, put fruit in Gum Drops Give Flavor jars, add syrup as for oven canning and set jars on rack in ket- To Cookies tle of water deep enough to just lightful blended flavor of the two cover the shoulder of the jars. Allow to come to boil. When water around jars is actually jumping, APRICOT PINEAPPLE MARMA. count 20 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

> APRICOT BUTTER Cook fruit until soft, mash or

stand an hour then cook until run through a ricer or sieve, add thick, 20 minutes or longer. Add as little water as possible, but nuts the last few minutes of cook- watch fruit carefully as it burns ing. Watch jam carefully to pre- easily. To each 4 cups fruit pulp add 1 cup sugar (either brown or white), 1 teaspoon cinnamon, 1/4 If open kettle, drop fruit into a teaspoon cloves, and other spices bine remaining ingredients and syrup made by mixing about 1 if wanted. Stir constantly, cook- add to first mixture. Let stand quart water and 1 quart sugar, ing butter until desired consisten- about an hour, pat into shape let cook (with skins on but pits cy. May be put in oven and cooked and bake in a moderate oven for

Fresh tomatoes will make the salad today, liver is skewered and Good Ideas broiled for the main dish. Sliced tomatoes Liver en brochette

Cauliflower au grautin Boiled potatoes Watermelon

Put squares of liver on a wooden skewer alternating with pieces many practical ideas on cooking degrees. Remove, screw tops down of bacon that are folded over. Put and other household subjects, under the proiler and cook until

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 cup brown sugar 1 cup white sugar

eggs 1 teaspoon vanilla

2 cups flour 4 teaspoon salt teaspoon soda

teaspoon baking powder cups oat meal cup coconut

1 cup gumdrops, cut up Cream shortening with sugar, before serving.

add eggs and vanilla. Sift flour As for recipes here are several salt, baking powder, soda and practical and delicious sounding

add to the first mixture. Com- ones: 12 minutes.

Today's Menu Old Cookbook Is Generous With

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

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 centerplece of mixed fruits furnish a delicious dessert indespensible 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.

"Pulvarizes sugar is best for sweetening fruits and berries. "Sour berries are improved by coking very slightly and sugaring

ICED CURRANTS (or cherries or grapes) Wash, drain and dry fresh in bunches. Dip in (Turn to page 8, col. 6)

Clearance! SILKS!



tungs, light or dark backgrounds . . . the season's smartest patterns and colors! Make your selection now for that new vacation frock, house coat, beach and cottage apparel . . . Buy now for early Fall wear! It's your grand opportunity to purchase truly fine fabrics and save up to half or even more.

THIS SALE BEGINS THIS MORN-ING IN THE SILK SECTION. -MAIN FLOOR.

> 'SALE! DRESS BUCKLES 1/2 PRICE! NOTIONS DEPT.