

Society..Clubs
Music

News and Features of Interest to Women

Homemaking
Styles..Food

MAXINE BUREN—Women's Editor

Mexican Dance at
Castilian Hall
This Evening

Slated for tonight is the Danza Mexicana at Castilian hall with members of the Credit Women's Breakfast club acting as hostesses. This is the first dance sponsored by the group and hours are from 9 to 12 o'clock playing with Harry Wesley's orchestra playing for dancing.

A feature at intermission will be a tap dance by Miss Noona Woody and Rose Lee Neubaum Fisher, former Salem dancer who has just returned from New York city, will do an impromptu skit with Miss Woody.

Members of the committee will be in Mexican costume and the orchestra members will wear bright colored sashes. The hall will be decorated with colorful Mexican ladies and the lights will be covered with black Mexican hats with cellophane tops.

Fidelis Class Honored
At Harrelson Home

The members of the Fidelis class of the First Baptist church held their regular monthly business and social meeting at the home of Mrs. Viola Harrelson, 1317 State street, Thursday afternoon. Devotions were in charge of Mrs. Mattie Clark. Mrs. Jennie Hicks, president of the class, presided at the business session.

A vocal number was given by Mrs. W. H. McAninch and daughter, Miss Olive McAninch, and an interesting talk was given by Mrs. Fred J. Tooze, Jr. Assisting the hostesses at the refreshment hour were Mrs. Mattie Clark and Miss Emma Graham.

Present were Mesdames T. M. Davies, Mrs. N. Olen, Jennie Hicks, Elmer Conn, S. L. Smith, F. J. Tooze, Jr., C. W. Lucas, Lesbia Douris, P. J. Blessing, W. H. McAninch, E. J. Ayers, Walter McLaren, Lettie Clark, T. E. McClean, F. M. Hoyt, C. L. Farmer, E. A. Wimer, James E. Foster, Miss Olive McAninch, Miss Edna Garfield, Miss Emma Graham and Dr. Irving A. Fox.

Garden Party at Rehb
Home on Thursday

In celebration of the close of the berry harvest, a garden party and no-host supper party was served in the garden of the H. Rehb home Thursday with Miss Esther Rehb acting as hostess.

Those present were Mr. and Mrs. A. Stowell, June and Hazel, Mr. and Mrs. Skraue, Lavona and Phyllis, Mr. and Mrs. J. K. McKenna, and Mrs. J. Sutter, Jimmie and Mayetta, Mr. and Mrs. E. Small, Dale and Eldon, Mr. and Mrs. G. Dimick and Ruth, Mr. and Mrs. C. Ayers and Dona Jean, Mrs. Frank Taylor of Portland, Walter and Arthur Rehb.

Mr. and Mrs. Ira Fitts have as their houseguest Mrs. Fannie Arneson of Los Angeles who will go with them to Timberline lodge for lunch this noon and up the McKenzie river over Sunday. Mrs. Arneson will be here for two weeks' stay.

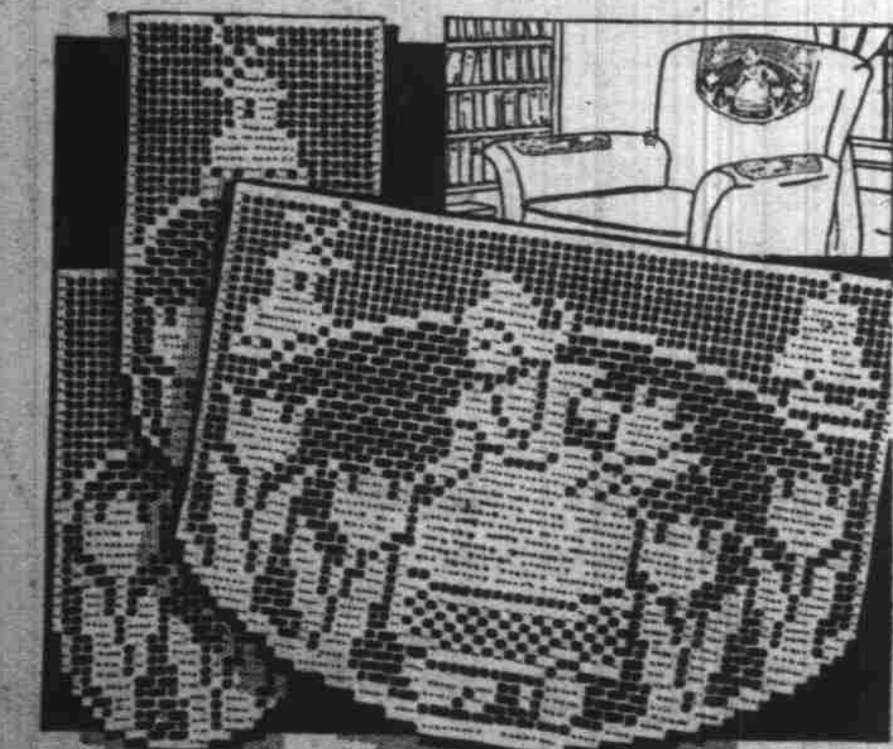
Mrs. Merrill Ohling and children, Sarah Ann and Alice Louise, are spending several days as the guests of Mrs. Wallace Bone steels at her cabin on the Me-hama.

Miss Melba Ripelle, Miss Lois Walton and Miss Gwendolyn Hunt are expected to return to Salem this weekend from a vacation trip to southern California and Yosemite park.

Mr. and Mrs. William J. Lin-foot are enjoying a vacation to Yellowstone National park and other scenic points.

Miss Margaret Langdon is vacationing in southern California and will return to Salem the end of next week.

"Go Dutch" With Your String
Crochet Says Laura Wheeler



From the land of tulips comes this little Dutch maid to pose on a chair or buffet set. And you'll have such fun watching her appear as you follow the simple charts! The open lace stitch sets her off! Pattern 1822 contains charts and directions for making

CLUB CALENDAR

Saturday, July 23
Royal Neighbors and Modern Woodmen picnic, Paradise Island.

Sunday, July 24
Former residents of Waitsburg, Wash., picnic at Ollinger field, 1 p.m.
Former residents of Waitsburg, Wash., picnic at Ollinger field, 1 p.m.

Monday, July 25
Royal Neighbors, regular meeting, 8 p.m.
Auxiliary to Townsend club No. 12, 2 p.m. with Mrs. Anna McElroy, 664 Hood street.

Tuesday, July 26
Annual picnic, Council of Church Women at L. M. Scharff grove, 1237 Nebraska avenue, 12:30 p.m.

Burton Myers' Home Scene of Garden Party

Mrs. Burton Myers was hostess for a smartly arranged affair Thursday night in the gardens of her home on North 24th street in compliment to the birthday anniversary of Dr. Myers.

A buffet supper was served and guests were seated at individual tables centered with pastel tapers. The evening hours were spent informally.

Covers were placed for Dr. Myers, the honor guest, Mr. and Mrs. Max Page, Mr. and Mrs. Gordon Hadley of Independence, Mr. and Mrs. William L. Busick, Mr. and Mrs. Henry V. Compton, Mr. and Mrs. Walter Holts, Mr. and Mrs. Harry Miller, Mr. and Mrs. George Crolean, Mr. and Mrs. Don Roberts and Mrs. Burton Myers.

Flag Tournament Held At Golf Club

A flag tournament was the feature of Ladies' day at the Salem Golf club Friday morning. Winning the tournament in class A was Mrs. Robert Savage and in class B, Mrs. H. P. Gustafson. Luncheon was enjoyed at the clubhouse following the day's play.

On Tuesday the Salem women will motor to Neskevin to play for the day, with luncheon at noon. Anyone wishing reservations are asked to call Mrs. Harry Wiedmer.

Playing on Friday were Mrs. Glenn Stevens, Mrs. H. A. Simmons, Mrs. Roy Byrd, Mrs. Robert Savage, Mrs. Milton Parkley, Mrs. John Bone, Mrs. Kenneth Potts, Mrs. Harry Wiedmer, Mrs. Al Petre, Mrs. H. K. Stockwell, Mrs. H. P. Gustafson, Mrs. Clarence Hamilton, Mrs. George Roth, Mrs. Harold Ollinger, Mrs. Robin Day, Mrs. James Sears and Mrs. W. T. Waterman.

Mrs. Ficklin Honors House Guest

Mrs. John Ficklin entertained with an informal affair last night at her home in compliment to Miss Marjorie Dunlap of Bellingham, Wn. Miss Dunlap has been in California and stopped here en route north. She is a dietitian in the Bellingham hospital.

A supper was enjoyed in the gardens followed by an informal evening. Those bidden to honor Miss Dunlap were Mrs. Joseph Felton, Mrs. Clinton Stansish, Mrs. H. L. Benninghoff, Miss Edna Ficklin, Mrs. Ceril Gardner, Mrs. Ferd Riehl and Mrs. John Ficklin.

Mr. and Mrs. V. E. Kuhn, Mr. and Mrs. Eugene Halley, Mrs. John Brophy and Mr. and Mrs. Pete Saylor motored to Portland Thursday night to attend a dinner party for which Mr. and Mrs. Lou Scheffer were hosts at their home.

Mrs. M. L. Trunk and her sister, Miss Pearl Groves of Astoria left Tuesday on the S. S. Yukon for cruise to Alaska.

Miss Patricia Manning has been a guest for the past week of Mrs. W. T. Davis and her daughter, Edith, at their cottage at Nelscott.

Mrs. J. L. Busick and her daughter, Mrs. Lee Rickman and son, Edward Rickman, have returned from a stay at Nyssa.

Spinsters Enjoy Treasure Hunt On Thursday

The Spinsters were entertained with a delightful affair Thursday night at the North Summer street home of Miss Margaret Wagner. Hostesses for the party were Miss Wagner, Miss Doris Drager, Miss Margaret Brown, Miss Frances Johnston and Miss Esther Gibbard.

The group met at the home of Miss Wagner at 8 o'clock and from there left on a treasure hunt later returning to enjoy a box luncheon in the gardens. An additional guest was Miss Jean David of Miami, Florida, who is visiting in the capital.

Those present were Miss Josephine McGilchrist, Miss Emylin Griggs, Miss Jean Doolittle, Miss Grace Elizabeth Holman, Miss Dorothy Alexander, Miss Cleo Ritter, Miss Mary Hammond, Miss Anita Wagner, Miss Virginia Cross, Miss Caroyl Braden, Miss Margaret Simms, Miss Margaret and Miss Dorothea Corey, Miss Esther Gibbard, Miss Barbara Pierce, Miss Doris Drager, Miss Margaret Brown, Miss Frances Johnston, Miss Margaret Wagner, Mrs. Howard Adams and Mrs. Carl Collins.

Lees Hosts at Party For Mrs. Magin

Mr. and Mrs. A. A. Lee were hosts at a surprise party honoring Mrs. Louis Magin in honor of her birthday on Wednesday. A musical program was given by Miss Elizabeth Clement, Miss Eva Cochran, Miss Eugenia Savage, Rev. Don Hucklebee, Rev. G. H. Quigley, Mrs. S. M. Hall and Mrs. Magin.

Enjoying the affair were Dr. and Mrs. Magin, Dr. and Mrs. James E. Milligan, Dr. and Mrs. M. C. Findley, Dr. and Mrs. Benjamin Blatchford, Rev. and Mrs. Don Hucklebee, Rev. and Mrs. G. H. Quigley, Mr. and Mrs. C. H. James, Mr. and Mrs. D. H. Mosher, Mr. and Mrs. J. O. Russell, Mr. and Mrs. N. S. Savage, Mr. and Mrs. C. F. Breithaupt, Mrs. Walter Spaulding, Mrs. Amy Mills, Miss Kate Volcs, Mrs. W. E. Kirk, Mrs. Charles Haskell and the hosts, Mr. and Mrs. A. A. Lee.

Mrs. Ernest Nichols of Oakland, Calif., has left for her home in Portland after spending a week with Mrs. S. A. Manning.

Mr. and Mrs. Phillip Elker are domiciled at their beach home at Ocean Lake this week.

In the Valley Social Realm

WOODBURN—Forty-three women were out for luncheon and golf at the Woodburn golf club Thursday morning with women of the Salem club as guests of the local ladies.

Mrs. John Bones of Salem won the prize offered the visitors for low net with a score of 29. Mrs. Claude Johns won the low gross prize offered the women from the Cherry city with a score of 42. Mrs. George Jones won the low net prize for the Woodburn ladies with a 35 score. A local tournament will be held next Thursday as the Women's day feature. A two ball mixed foursome will be held Tuesday night with a no-host supper to follow.

SALEM HEIGHTS—The social sewing division of the Woman's club met at the home of Mrs. J. W. Douglas Wednesday for an all day quilting, with a covered dish luncheon at noon.

French Food Attracts Salem Diners

A French restaurant in Portland serves excellent food, in an attractive way that makes one want to sit back and take a good hour and a half to dine. Several Salem couples were glimpsed recently at this place, proving that they want good food when they drive that far to get it.

The meal begins with a choice of cocktails, the waitress then brings on a large tureen of soup, a vegetable and spaghetti mixture that's excellently flavored. It is served by one of the diners.

All the while a large bowl of radishes, celery, carrots, onions and olives furnished crispness. Hard rolls and bread sticks add other interest.

The entree choice includes several fine dishes. The other night there were listed fried halibut or salmon, lamb chops with broiled pineapple, cold meats with potato salad, a vegetable plate, breaded veal cutlets. Vegetables were a sort of creamed potato and cauliflower au gratin.

The salad is crisp lettuce served in a large bowl with French dressing, and one of the diners officiates at the bowl.

Dessert is in equal variety, with fresh raspberry sundaes, melon, lemon gelatine, sherbet, pie and white cake a la mode listed.

Waitresses show a decided desire to be of assistance, they are rather talkative about the food, with a leaning toward seeing that the place is appreciated.

Informing Land Owners of School Bond Election

SILVERTON—Letters containing information concerning the bond election July 26 for the new high school are being sent to property owners in the school district. The letters are being prepared by the Silverton planning council.

Style - Smiles - - - by Gretchen



"It's the right number, all right, but the wrong answer!"

Leaving the little phoner plumb in the middle of her predicament, we uphold the soundness of a black and white checked cotton jacket collarless and front buttoning worn over a pleated, white flannel skirt. Washable is a watchword this summer, so to the right, for more cotton, this time natural colored hopsacking with wine red trim on the curved bottom pockets and edges of the cardigan. And a whole bowl-ful of burgundy berries trooping as buttons down the front.—Copyright, 1938, Esquire Features, Inc.

Cocoanut Important in Fudge, Frosting

Two sweet recipes include cocoanut, a practical and comparatively inexpensive addition to many recipes.

COCONUT FUDGE
2 squares unsweetened chocolate
1/2 cup milk
2 cups sugar
Dash of salt
2 tablespoons butter
1 teaspoon vanilla
1 1/2 cups cocoanut, cut
Add chocolate to milk and place over low flame. Cook until mixture is smooth and blended, stirring constantly. Add sugar and salt, and stir until sugar is dissolved and mixture boils. Continue boiling, without stirring, until a small amount of mixture forms a very soft ball in cold water (232 degrees). Remove from fire. Add butter and vanilla. Cool to lukewarm (110 degrees), then beat until mixture begins to thicken and loses its gloss. Add cocoanut. Turn at once into greased pan, 8x4 inches. When cold, cut in squares. Makes 18 large pieces.

COCONUT FROSTING
2 egg whites, unbeaten
1 1/2 cups sugar
5 tablespoons water
1 1/2 teaspoons light corn syrup
1 teaspoon vanilla
1 1/2 cups cocoanut
Combine egg whites, sugar, water, and corn syrup from boiling water; add vanilla and beat until thick enough to spread. Spread on cake, sprinkling with cocoanut while frosting is still soft. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8 1/2-inch cake (generously), or about 2 dozen cup cakes.

Ice Cream Made From Ripe Bananas

Made in a turn-around freezer this recipe will be an excellent dessert for a rather large gathering. Can use the electric refrigerator when the mixture is whipped up a time or two during the process.

BANANA ICE CREAM
4 cups mashed bananas (8-12)
3 tablespoons lemon juice
1 cup sugar
1 teaspoon salt
4 eggs, beaten
2 cups milk
1 tablespoon vanilla
1 quart cream (whipping or coffee)
Slice the bananas and beat until smooth with a rotary beater or electric mixer. Measure, then add lemon juice and sugar. Add salt, eggs, milk and vanilla. Add cream. Freeze using 8 parts ice to 1 part ice cream salt. Makes 4 quarts.

BANANA CAMEL ICE CREAM
Make banana ice cream substituting 1 cup firmly packed light brown sugar for the granulated.

For Better HEARING

—make an appointment now to have your hearing tested by the Audiometer method. Our hearing aid specialist will be here Monday, July 25.

Pomeroy & Keene
Optometrists - Opticians
Complete Optical Service
379 State St. Salem

Talk of the Town!

The New **Refrigerator**
has pop ice trays—circulaire cooling and oil-cooled Thrift Master
Quality Pays
X.L. Stiff Furniture Co.
COMPLETE HOUSE FURNISHERS

ALBANY - SALEM - SILVERTON
Free Parking for Our Customers

Homemaker Camp Today's Menu
Fine Thing for Rural Women

A great deal of furor is made over the tired business man, but little is said about the thousands of tired housekeepers; homemakers who struggle along year after year with seldom a vacation, and few exciting pleasures. But state colleges and home demonstration agents are improving the life of many women by offering mid-winter conferences and mid-summer camps where especially rural women can go for a few days, at a minimum cost, and enjoy the pleasures of a real vacation away from home cares and even family.

These conferences are not without real benefit; there are classes in canning, sewing, cooking and gardening. Lectures on how to market, how to make the most of available equipment and how to make money go farther. Women who attend these camps will have an opportunity this year to attend the annual homemaker's vacation camps to be held in eight different locations throughout the state, according to the schedule just issued by Mrs. Asaleta Sager, state leader of home economics, extension at Oregon State college.

In addition, Mrs. Sager's staff is taking charge of six of the 4H club camps to be conducted this year in Oregon, principally for the benefit of those who were unable to attend the annual club summer school at Corvallis in June.

Hundreds of women are enrolling for the homemaker's camps, which are designed to offer women who are kept busy throughout the rest of the year with families and household tasks, a few days of rest and recreation, with opportunities for new interests, new friendships and new inspiration. The camps are completely staffed with paid helpers, so women have no task but to make up their own coats, yet costs are kept to the minimum and can be paid partly in farm produce. The women's camps cost an average of \$1 a day per person.

The first homemaker's camp this year will be the Josephine county one at Oak Flats, July 24 to 27. This will be followed by a camp at Long Bow for women of Benton, Linn, Yamhill and Marion counties July 27 to 31; the Klamath-Jackson camp at Lake of the Woods, July 31 to August 4; the Lane, Coos, Curry and Douglas county camp, with women from Polk and Lincoln counties participating, at Lake Clewask, August 2 to 7; the Wasco-Hood River camp, with a few women also from Columbia county, at Lost Lake, August 3 to 7; Clackamas and Clatsop counties at Camp Onhalee August 10 to 14; Malheur county at Fayette lakes, August 10 to 14, and Multnomah county at Rock Creek, August 14 to 19.

Today's Menu

The weekend menus will be planned for warm weather, to be eaten indoors or out.

TODAY
Cabbage slaw
Baked bean sandwiches
On dark bread
Pickled beets
Potato chips
Pineapple ice
Margarites

SUNDAY
Lettuce
Thousand Island dressing
Cold sliced tongue
Green beans, Spanish
Boiled potatoes with chives
Green gage sherbet

MONDAY
Jelled fruit salad
Tea room dressing
Young turnips
Stuffed cabbage
Apple dumplings

It may be stuffed cabbage to you but to the Norwegian cooks it will be:
KAALDOMAR
1 large firm head of cabbage
1 pound beef
1/2 pound lean pork
1 egg
1/2 cup breadcrumbs
1 small onion finely chopped
1 teaspoon salt
1/2 teaspoon pepper
2 tablespoons or more of dripping
1 cup cooked rice
Cut deep incisions around the cabbage stem and place it stem end down in boiling water for about 5 minutes or until wilted enough to remove leaves. Cook leaves for 5 to 10 minutes more, until they become slightly transparent and pliable. Drain and lay on a cloth to dry. Combine chopped meat and other ingredients as for meat balls. Make in oval shapes and wrap each in a cabbage leaf fastening with a string. Place in a Dutch oven with the hot drippings. Brown, turning carefully, then add a cup of water or stock and cook in a 350 degree oven for an hour, turning once or twice while cooking. Serve on a hot dish with gravy made from the liquid in the pan.

Corn Appears in Local Markets This Week

Corn has made its debut in some of the shops this week and it's just about the last of the summer vegetables to appear. Green beans have been here quite a while but now they take up lots of space and are ready for canning. Yellow beans look excellent.

Green peas are listed among the other vegetables in market. Cucumbers, tomatoes, radishes and lettuce are the makings for salads.

Green peppers are getting less expensive. Summer squash are important in vegetable displays, zucchini, Danish, crook-neck, scalloped and others are included. Celery is green or bleached. Carrots, beets and turnips are root vegetable offerings.

Oni appears, a reminder of the pickle season. Asparagus is still showing locally. Cauliflower is white but scarce.

Among the fruit and berry offerings are: Loganberries, strawberries, raspberries, currants, blackberries, and youngberries. Local peaches, apricots, plums and fresh green apples. Imported seedless grapes, Malaga grapes. Black figs, a few avocados.

Blower Turns on to Cool the House

It's a practical idea to use the furnace in summer to cool off the house if your heating system is so constructed. Some furnaces are connected to the electricity so the blower or fan can be turned on without the heat being used. In this case merely a switch on the blower which will circulate air in the house. A little homemade air conditioner that is easy to produce.

and Multnomah county at Rock Creek, August 14 to 19.

A pretty pretentious program for the pleasure and profit of all the women of the state. And once the ice is cracked the summer ties broken at home, this may be an annual event for many thousands of rural women who otherwise stay at home, or at least carry the burden of home management the year through, without respite.

ANNE ADAMS presents New Pattern successes PATTERN BOOK

SPARKLE with style this summer! Anne Adams new Book shows you how to do it thriftily, with the aid of your needle and the very latest patterns. Every vacation need is looked after, and every pattern is easy to follow. Order a copy of this splendid Book without delay! You will need it immediately if you want to make yourself and the children stunning new outfits for town or beach, travelling or staying at home.

EACH ANNE ADAMS PATTERN IS 15c
THE ANNE ADAMS PATTERN BOOK, 15c
THE TWO TOGETHER COST ONLY 25c

The Oregon Statesman