

Society .. Clubs Music

News and Features of Interest to Women

Homemaking Styles.. Food

MAXINE BUREN—Women's Editor

Miss Ruth Geer to Become Bride of John Cattrall

Guests bidden to the informal party for which Miss Marcelle DeMytt was hostess last night at her home on South 14th street were told of the forthcoming marriage of Miss Ruth Geer, daughter of Mr. and Mrs. C. C. Geer, to Mr. John William Cattrall of Salem, son of Mr. and Mrs. W. T. Cattrall of Astoria. The wedding will be an event of Friday, November 4, at the home of the bride-elect's parents.

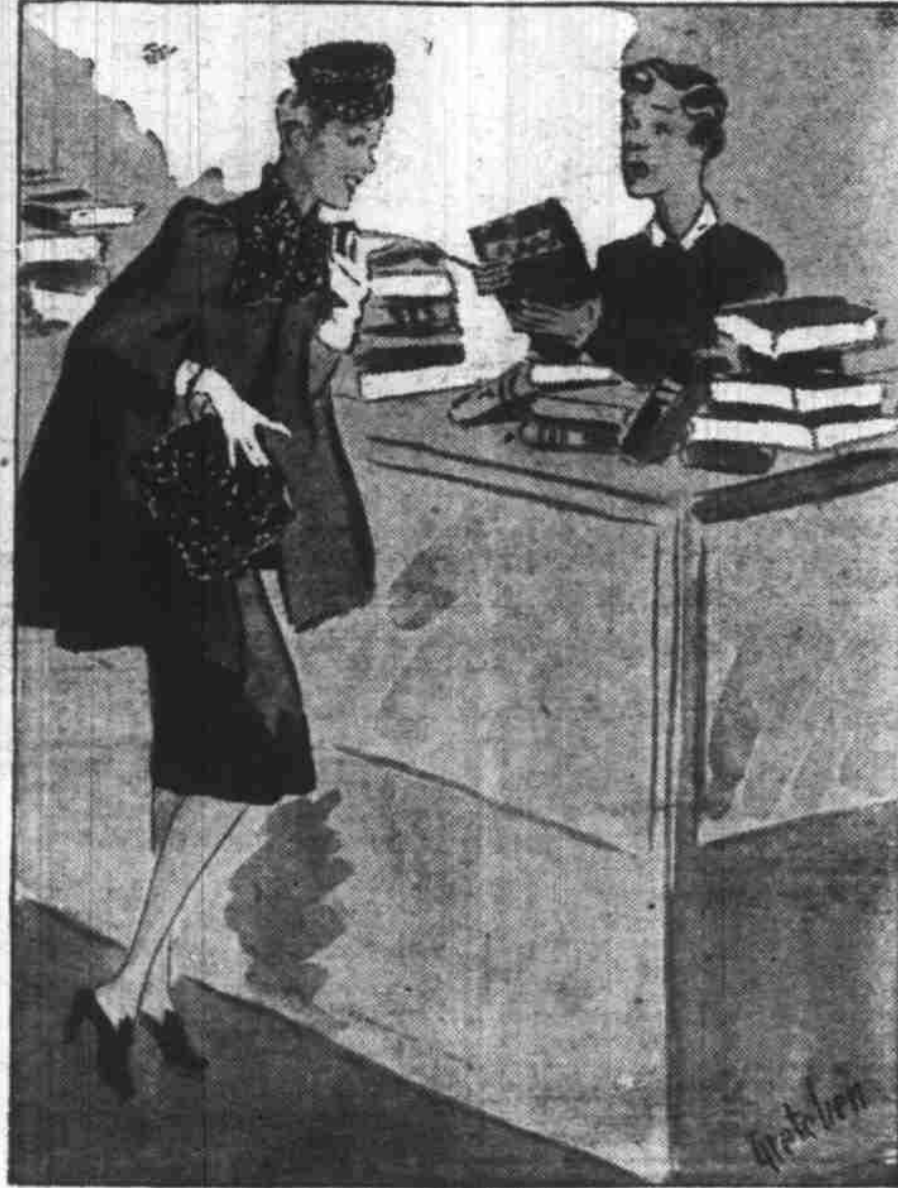
CLUB CALENDAR

Saturday, October 8 Rembrandt Artists guild Marion county council, PTA, MIB Club, 10 a.m. Children's story hour, Salem public library, 10 a.m. Rembrandt Artists guild with Miss Gertrude Savage, 1362 Plaza street, West Salem, 7:30 p.m. Monday, October 10 Oregon Mothers' club no-host luncheon with Mrs. A. E. Starbuck, at 1090 Washington street, Dallas. Junior Woman's club, Woman's clubhouse, 8 p.m. Wednesday, October 12 Missionary society of First Presbyterian church, 2 p.m. F.O.E. social club with Mrs. Rachel Lantz at 1730 North 19th street. Wednesday, October 12 Women's Bible Missionary society of Jason Lee church, with Mrs. William Lewis on Silverton road, 2:15 p.m. S.H.S. Band Mothers club, YMCA, 1 p.m. Thursday, October 13 Hollywood Merry-Go-Round 2 p.m. with Mrs. Walter Davis.

Silver Tea on Program for Pro America

Pro America, national organization of republican women, will celebrate the anniversary of its third birthday at a silver tea in the Marion hotel on Monday afternoon from 2:30 until 5 o'clock. Mrs. R. L. Wright, chairman of the Marion county unit, will preside at the business session. Speaker for the afternoon will be Miss Lorlene M. Combes, secretary of the Multnomah county central committee and president of the Business and Professional Women's unit of Pro America. She will speak on practical points for the end of the campaign. Guests from Portland will be Mrs. George Gerlinger, past state president, and Mrs. Quincy Scott, state president. The tea, which is informal, will be under the direction of a committee headed by Mrs. Floyd C. Headrick, with Mrs. Earl Snell, Mrs. Ronald Jones, Mrs. Hannah Martin, Mrs. George Duncan, and Mrs. Walter Fuhrer assisting. Presiding at the tea table will be Mrs. Charles L. McNary and Mrs. Charles A. Sprague. A musical program has been arranged with Mrs. Gladys McIntyre Thomas as soloist. All interested republicans are invited to attend.

Style-Smiles - - - by Gretchen



"That isn't it, either, but you're getting warm!"

It looks like tough guess-work for the book clerk. But if it's a dressy coat you're interested in, you'll be warming up to (and in) this black woolen cape. In the Victorian revivals which are high fashion, capes are an outstandingly smart and exclusive note. From three-quarter to full length, in flat furs or fur-trimmed models, they achieve a distinguished 1938 effect with such turn-of-the-century details as squared yoke and square muff of Persian lamb, and the coyly padded shoulder.—Copyright, 1938, Esquire Features, Inc.

Figs, Avocados Among Fruits In Market

Several breakfast fruits and one or two for salad are on the market this morning. Figs make an excellent fruit when served with cream and a tiny bit of sugar at breakfast time and they are in the market now. Then there are D'Anjou pears, those rusty-brown ones that boast such deliciousness. Avocados, too, join the winter fruits to appear on Willamette valley tables, each year they become more standard equipment for the salad bowl and prices come down. Cranberries are here for a good many months and will be appreciated as sauce for family meals, as a relish to go on meats or as a salad when mixed with oranges and jelled in gelatine. Apples are ready for baking, a few peaches remain, grapes come in any number of varieties for juice or for eating. Bartlett pears, citrus fruits, bananas and several varieties of melon are ready for eating. Ground cherries in their little manila paper bags are still in evidence in markets. Strawberries even appear at some grocers and fresh pineapple are among the novelties. Among the vegetables, the shopper will find squashes in abundance, sweet potatoes, yams and parsnips. There are celery root, green and white celery. Savoy cabbage, the dark green curly kind, and Chinese cabbage and red and white cabbages all ready for cooking or to serve raw in salads. Tomatoes are here for canning, the price is away down and they'll taste mighty good as juice next winter. Spinach and mustard serve as the leafy greens for the day. Carrots, turnips, rutabagas and beets are root vegetable offerings. Cauliflower and cousin broccoli add variety to the menu. Fresh green limas, green beans and shell beans are among the longer cooking vegetables that are available in market. Cucumbers come in salad size or for pickling. Green onions, green peppers and Brussels sprouts are other vegetables for fall use.

recipe that's from France and called: MIEL FRANCAIS (French Honey) 1 pound sugar 6 tablespoons butter 5 eggs Juice of 4 lemons Finely grated rind 2 lemons Put all ingredients but eggs on top of double boiler, and as sugar dissolves add beaten eggs and stir until mixture thickens. If stored in a cool dry place this will keep for months and may be either mixed with whipped cream as a filling for tarts or cake, or used as is.

Quinces Make Honey For Sweet Spread

Quinces, those distinctive flavored fruits that you either like a lot or prefer to leave off the eating list are in market now in small quantities. There seems to be a supply each fall but there's never very many in evidence. However a little quince goes a long way and here is one recipe that is a favorite with quince enthusiasts: QUINCE HONEY 4 cups sugar 1 cup water 4 large quinces Boil sugar and water to a thick syrup. Pare, core and grate the quinces and soak with syrup for 15 minutes being careful not to scorch. When thick enough to look like strained honey remove from fire and bottle.

Fill Tiny Tarts With Lemon Jelly

Tarts are an easy and much appreciated dessert to remember while odds and ends of jelly are in the refrigerator or new jellies are being added to the winter supply. Lemon jelly or lemon butter, the old-world sweet is an interesting filler for tiny pies or tarts made from regular pie dough. Bake the tarts first, then fill with the mixture. Here is a formula:

Boys Chosen new Snikpoh Club Members

The Snikpoh dramatic society of Salem high school yesterday chose 15 boys as new members from a large group of students trying out for the honor. The list of 15 girls was published in Friday morning's Statesman. The following new members were announced by Miss Lelia Johnson, adviser for the society: Wallace Whitmer, Tom Rilea, Tom Kay, Don Seeley, Milton McClain, Warren Doolittle, Leonard Steinbock, Vernon Flake, Keith Hoppis, Craig Randall, Dall Sullivan, Dick Stover, Bob Mandt, Elmo Mayfield and Floyd Brod-hagen.

West Salem Auxiliary Holds Installation

A very successful year for Kingwood American Legion auxiliary, had its culmination last Thursday night when installation of officers was held in the new Legion hall on Parkway. The installing officer was Mrs. Nina Morris of Sheridan, president of district No. 2. Other guests for the evening were Mrs. Beuley of the Sheridan unit, Mrs. Fred Berch and Mrs. Kirby of Salem.

Officers installed were: President, Lillian Adams, succeeding Lois Nieser; first vice president, Mamie Dickson; second vice president, Edith Pyeatt; secretary-treasurer, Amelia Dietz; historian, Ida McClenden; chaplain, Ora Gilliland; sergeant-at-arms, Hazel Boening; finance officer, Amelia Dietz. This was the first meeting following the department convention and Mrs. Lois Nieser, a delegate, gave a very interesting report of the convention. Mrs. Williams, who attended the national convention at Los Angeles, gave a comprehensive description of convention sessions.

Mrs. Peck Hostess to PLE and F Club

Mrs. Mabel Peck was hostess to members of the PLE and F club on Thursday afternoon. The afternoon was spent in sewing and members discussed a rummage sale planned for the near future. The hostess used the Halloween motif in refreshments and decorations. Present were Mrs. D. E. Slater, Mrs. Albert Gilbreay, Mrs. Charles Kinser, Mrs. Charles Parmenter, Mrs. Earl Burke, Mrs. Phillip Becktel, Mrs. Pete Andresen, Mrs. Dorothy Wilson, Mrs. Frances Greenwood and Mrs. John Shipp.

Mrs. Fred Barker has returned from a trip to Minneapolis and Pittsburgh. She returned yesterday accompanied by her mother, Mrs. Lena Townsend of Pittsburgh who will remain with her for an indefinite stay.

Birthday Party for Six-Year-Old

Little Miss Iris Fisher, daughter of Mr. and Mrs. Ira Fisher, was honored on her sixth birthday on Wednesday night when her aunt, Mrs. James C. Thomas, entertained a group of friends for her pleasure. The color scheme was pink and white with a large rabbit presiding over the gift table. Present were Darlene McRae, Joann McKay, Pattie McKay, Inez Fisher, Lester Sandusky, Wayne Sprague and Iris Fisher.

Veterans' Auxiliary Club Meets

The Sewing club of the Veterans of Foreign Wars auxiliary met at the home of Mrs. Case Thursday afternoon. Those attending were Mrs. Hans Hofstetter, Mrs. George Lewis, Mrs. Effie Wetzel, Mrs. Cyril Nadon, Mrs. Onas S. Olson, Mrs. Lydia Floer, Mrs. William H. Rush, Mrs. Eulena Bales, Mrs. Ward Wolfe, Mrs. Crayton Castle, Mrs. Myrtle Sutter, Mrs. Frank Niesswander and Mrs. W. J. Beard.

Mrs. Jack Powers, a student at University of Oregon, will spend the weekend with his mother, Mrs. Mabel Powers in Salem.

In the Valley Social Realm

DALLAS—Circle B of the Presbyterian church was entertained at the home of Mrs. Roy Donahue Monday afternoon. A short business meeting was held with Mrs. J. F. Spooner, president, presiding. The remainder of the afternoon was spent in sewing with a pleasant tea hour following. Mrs. C. J. Enstad was a special guest. The next meeting will be held at the home of Mrs. Oramel Shreeve October 17.

Olives Give Elegance To Steak Platter

Olives never fail to add style and a touch of elegance to the food that's cooked at home and a small can of ripe olives or one of those containers of minced ones that some of the Salem stores offer will give a sophisticated flavor to a very familiar meat.

This recipe calls for a dash of mayonnaise to spread on top of the steak which adds little to the cost but a great deal to the flavor. The combination of oil, egg and spices seems to suit the meat flavor. RIFE OLIVE SMOTHERED STEAK 1 large flank steak Flour Fat Salt Pepper 2 cups sliced celery 1 cup coarsely cut green sweet pepper 2 cups sliced cooked carrots 2 sliced medium sized onions. 3/4 cup minced parsley

Today's Menu

Celery salad will begin the weekend menus that include: TODAY Celery and apple salad Bacon and hominy Broiled green tomatoes Cottage pudding Shredded chocolate topping SUNDAY Fruit cup Stuffed breast of lamb Brown gravy Mashed potatoes Fried eggplant Celery sticks Chocolate cake Fresh fruit MONDAY Bean and corn salad Hot lamb sandwiches Pan fried potatoes Fresh spinach Peach Betty Lemon sauce

Grange Fair Nets Recipes for Cake, Pie

The Roberts grange yesterday held its first community fair at the grange hall and made a mighty good showing with vegetables that looked good enough to compete with many larger affairs. With two representatives of The Statesman judging the cooking, needlework and art they were better fitted to declare the excellence of those exhibits. The Oregon Statesman presented two sweepstakes prizes to the cooking and needlework classifications. Mrs. Forrest Edwards won first prize among the light cakes, Mrs. William Peterson won second and Mrs. S. L. Minard was chosen third.

For dark cakes Mrs. G. S. Higgins was awarded first for a chocolate fudge cake while Mrs. Albert Blankenship won second with a mahogany cake. In the school children's classes first prize went to June Du Bellas, second to Jermaine Eyerly and third to Phyllis Howland. Opal Howland won first with her cupcakes.

1 cup chopped ripe olives 1 tablespoon Worcestershire sauce 3 medium sized tomatoes Mayonnaise Have butcher prepare steak, scoring well. Dredge thoroughly on both sides with flour. Fry in fat, turning often until of desired doneness. Remove to hot platter and sprinkle with salt and pepper. Sauté celery, green pepper, carrots, onions and parsley in fat until onions and celery are wilted but not brown. Add olives and Worcestershire sauce and stir to blend. Pour over steak. Cut tomatoes into thick slices and place on top of vegetable mixture. Spread each slice with a spoon of mayonnaise. Place under broiler until mayonnaise is brown. Serve very hot. Serves 4 to 6.

In the pies, Maxine Pettyjohn won first prize in the fruit pies and first in the custard classification with her lemon meringue. Second of the latter went to Mrs. Mabel Higgins and third to Mrs. Clara Minard while second of the fruits was won by Mrs. Harriet Blankenship and Mrs. Julia Minch. Mrs. L. D. Johnston won first in bread, Mrs. Albert Blankenship second. In the rolls Mrs. Lloyd Koster was awarded first, Mrs. L. D. Johnston second and Mrs. Albert Blankenship, third. Mrs. Hoar was given blue ribbon for doughnuts. The cooking sweepstakes of a three months subscription to The Statesman was won by Miss Maxine Pettyjohn, whose pie filling went this way:

LEMON MERINGUE PIE Juice and rind 1 lemon 1 cup sugar 2 cups boiling water 3 egg yolks Lump butter Pinch salt 2 tablespoons cornstarch 2 tablespoons flour Mix small quantity of water with the flour and cornstarch and half cup of sugar and salt. Put in double boiler. Mix half cup sugar with yolks, put in other mixture, add boiling water slowly, stirring constantly. Add butter, lemon rind and juice. Cook until right consistency. Add a meringue made from the yolks of eggs and bake at 325 degrees. The chocolate cake which won for Mrs. Higgins the first award was: LIGHTNING CHOCOLATE CAKE 1 1/2 cups cake flour 1 cup sugar 3/4 cup ground chocolate 1 beaten egg 1 cup sour milk 1 teaspoon soda Sift together the sugar, chocolate, flour three times, add remaining ingredients then add 1/3 cup melted butter and continue to beat with a Dover beater, add 2 teaspoons baking powder and 1 teaspoon vanilla and beat. Bake in layers.

CLOSING OUT SALE of Johnson Bros., W. S. George and Homer Laughlin Fine CHINA by the Piece!



Table with 3 columns: Price per piece, Sale price per piece, and a 1/3 OFF graphic.

Miller's are closing out their chinaware in the better grades such as Homer Laughlin, Johnson Bros. and W. S. George. It is your opportunity to fill in on your regular set or pick up a fine set of china at these low prices. Remember—You may buy one or a hundred pieces... it's all priced at one-third off!

PATTERNS

- VIRGINIA ROSE —TAPESTRY —LA BELLE
—STERLING ROSE —GAYLEA —WINTHROP
—ANNIVERSARY —ARCADIA —GINGHAM
—PRISCILLA —CARMEN —PLAID

BUY NOW AND SAVE!

Special Purchase Sale of Lace Dinner Cloths \$2.98 Genuine LUXOR lace dinner cloths in all the wanted sizes, 60x80, 72x72, 72x90, in natural linen color. Smartest of the new patterns from which to choose. Select your dinner cloth today and save! —Main floor.



A Laura Wheeler Three Piece Set That's Tops in Style and Warmth



Some little girl is going to be mighty proud of her cap, scarf and muff-purse set. An easy piece of stitch trims the plain crochet. Pattern 1864 contains directions for making the set in 5-12 year sizes; illustrations of them and of stitches; material required. Send 10 cents in stamps or coin (coin preferred) for this pattern to The Oregon Statesman, Needlecraft Dept. Write plainly PATTERN NUMBER, your NAME and Address.

Announcement! Miss Costello DeBeaulieu Special demonstrator and expert corsetiere from the GOSSARD COMPANY, will be with us all day today to show Salem women the advantages of GOSSARD FOUNDATIONS and to do special fitting work. You are invited to attend these demonstrations and learn at first hand the many advantages to be obtained in this nationally famous corset. 3.50 to 12.50 SEE THE SPECIAL DISPLAYS OF GOSSARD, MISIMPLICITY AND OTHER FEATURED MODELS Miller's be glorified by GOSSARD