Society..Clubs Music | News and Features of Interest to Women | Homemaking Styles..Food

MAXINE BUREN—*Women's Editor*

Harmony Club Honors Mrs. Roy Shaw

Members of the Harmony club honored Mrs. Roy Shaw at her home Wednesday afternoon with a surprise party. The afternoon was spent socially, with tea served at a late hour.

Members present were Mrs. William McKinney, Mrs. J. C. Simpson, Miss Mary Titterington, Mrs. David Chilles, Mrs. Floyd Beard, Mrs. Martin Byers, Mrs. Titterington, Mrs. Milton Steward and Mrs. Roy Shaw.

Mrs. Floyd Beard will open her home Saturday evening when the club will entertain their husbands at a Halloween party.

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Mrs. Robinette Opens Home to Maccabees

Mrs. Homer Robinette opened her home Thursday when members of the Maccabee Woman's club entertained with a no-host luncheon.

Members enjoying the day were Mrs. Virgil Parker, Mrs. Kathryn Stryker, Mrs. E. M. Brooks, Mrs. Lottie Smith, Mrs. Milton Steward, Miss Ann Graber, Mrs. Velma Toycen, Mrs. George Dietz and Mrs. Homer Robinette.

The club will meet in a fortnight at the home of Mrs. Virgil Parker.

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Church Women to Meet Friday all Day

The Council of Church Women will hold a meeting at the First Baptist church on Friday beginninf at 10 o'clock and continuing through the afternoon.

The program for the day includes:

10:00—Song service, devotional, business, solo, Mrs. J. E. Campbell; address, Rev. Irving A. Fox, DD.

Noon—Luncheon.

1:30—Song service; devotional eriod, Mrs. G. Ed Ross; council projects; reports of committees, Prof. William H. Wright; address, "Christian Citizenship," Miss Maude M. Aldrich, Portland.

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The sewing club of the woman's auxiliary of the Disabled American Veterans met Monday at the home of Mrs. Long for an all-day sewing. Those attending were: Mrs. Kerchoff, Mrs. James Hartley, Mrs. Kring, Mrs. Vern Ostrander, Mrs. E. T. Ideen, Mrs. Leon Hansen, Mrs. Archie Brewster, Mrs. O. E. Rinehart, Mrs. Stewart Johns and Mrs. Long. Early in the afternoon the meeting was dismissed that the members could attend the tea given by the American War Mothers at the Methodist church.

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Mr. and Mrs. James W. Clayton have as their house guest for several days, Miss Marjorie Clayton of San Francisco. Miss Clayton is a graduate of Oregon State college where she was a member of Alpha Chi Omega. This afternoon Mrs. Clayton is inviting a group of friends to tea to meet her sister-in-law.

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Mrs. T. A. Livesley is entertaining members of her contract club for luncheon and cards this afternoon at her Fairmount Hill home. Mrs. Palmer MacDonald of Portland is driving down for the affair and Mrs. Thomas DeBeck Livesley will be an additional guest.

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One movie actress is credited with starting the fashion of writing individual couplets to each friend as a Christmas sentiment. Poetic inclined Salem folk might try the idea for Christmas cards, beginning now to write appropriate verses to each friend on the Christmas list.

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Ronald Jones, jr., was honored on the occasion of his 12th birthday Thursday afternoon when Mrs. Ronald Jones was hostess for an informal party at their suburban home.

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Mr. and Mrs. Ralph Hamilton are entertaining with a series of informal dinner parties this week at their home on East Lincoln street in compliment to a group of their friends.

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Mrs. Robert Drager has invited a group of her friends to a dessert luncheon and bridge Saturday afternoon at her country home.

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The OES Past Matrons association will meet for dinner tonight at Godfrey's at 7 o'clock.

Style-Smiles - - - by Gretchen

"Why, even the wool he tries to pull over your eyes is imitation!"

That's a fraud to strain your imagination—so, let's get right down to "all wool and a yard wide" as grandma used to say, and recognize at the same time that the modern wool mixtures still leave you 'way ahead of the game. As the muted green frock on the right proves which looks like linen, feels like wool, and is—a rayon mixture. Much betucked shoulders dive under cross-tucked pockets; a front panel flares toward the hem. Curved, Y-shaped pockets and curved revers on the tweed suit that's all tweed, and black.—Copyright, 1938, Esquire Features, Inc.

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In the Valley Social Realm

EVENS VALLEY—Mr. and Mrs. Ben Funrue, who will observe their 25th wedding anniversary, will be honored at a family affair Sunday at their home.

Invited to attend are the members of the Ben Funrue family, including Mr. and Mrs. Arthur Thompson of Portland and Raymond Funrue, Mrs. K. Funrue, the mother of Ben, and Mr. and Mrs. Severt Funrue, Mr. and Mrs. Halleck Funrue and family, Mr. and Mrs. George Towe and family, Mr. and Mrs. J. Ellison of Mulino, Mr. and Mrs. Bert Rue and family, Mr. and Mrs. Albert Funrue and family, Mrs. Carl Loe and family of Corvallis, Mr. and Mrs. John Moe and family, Mr. and Mrs. Martin Hatteberg and family, Mr. and Mrs. Hans Jensen and family, Mr. and Mrs. Oscar Sateru and family, Mr. and Mrs. Ludvig Moe and family, Mr. and Mrs. Melvin Moe of Eugene.

Ben Funrue and Miss Olga Moe were married October 21 at the farm home in Brush Creek of the bride's parents, the late Mr. and Mrs. O. J. Moe. The farm is now occupied by the John Moes. Rev. A. O. White, now of Calumet, Mich., but then pastor of Trinity church at Silverton, read the ceremony.

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MT. ANGEL — Miss Madeline Persyn, daughter of Mr. and Mrs. Charles Persyn, was the honor guest at a shower at the home of Frs. Rose Appleby Monday night in compliment to her approaching marriage to Delbert Haener of Independence.

Bridge was played at five tables, high score honors going to Mrs. Wilbert Aman. Miss Mary Adelman received the cut prize.

Assisting Mrs. Appleby in serving luncheon were: Mrs. Charles Persyn, Miss Marguerite Persyn, Mrs. William Bean and Miss Mary Adelman.

The wedding of Miss Persyn and Mr. Haener will be an event of Saturday, October 29 at St. Mary's Catholic church.

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INDEPENDENCE—The Baptist parsonage was the scene of a quiet wedding ceremony Saturday, October 15, when Ernest E. Crook of Monmouth and Margaret N. Schirman, daughter of Mr. and Mrs. W. H. Schirman, formerly of Independence, now of Brooks, were united in marriage in the presence of a group of close relatives. Rev. G. H. Braun read the ceremony.

The bride was dressed becomingly in a gown of golden amber with black accessories.

Mr. and Mrs. Crook will make their home at Hoskins.

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ZENA—An annual birthday party complimenting Niles R. Holland, Mrs. Milton Stephens and Mrs. R. A. Looney was given by the Happy Hour dance club Saturday night at the home of Mr. and Mrs. Holland.

Others present were Mabel Anderson, John Knutson, Milton Stephens and son Raymond, Mr. and Mrs. Herman Cresswell and Dale and Bessie, Mr. and Mrs. George Etzel and Evelyn, Doris, Marita and Cletus, Mr. and Mrs. Chris A. Halleman and Jack, Carolyn, William and Robert, Mr. and Mrs. Charles Turnbow and Vesta May and Charles, jr., Mr. and Mrs. Ray Allred and Elmer, Mr. and Mrs. Church Stephens, Mr. and Mrs. Owen C. Williams, Mr. and Mrs. Roy Martin, Mr. and Mrs. Walter R. Hunt and Marion, Viola and Teddy Burns, Mr. and Mrs. Frank Butler and Eldon and Rose Marie, R. A. Looney, Mr. and Mrs. Charles Gilbert and Robert and Merrill, Mr. and Mrs. Gilbert Fones and Jewel and Richard, Hubert Haines, Mr. and Mrs. Howard Gray and Patricia and Mrs. Niles R. Holland.

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CENTRAL HOWELL—Raymond Werner, son of Ernest Werner, and Clara Kellerhals, daughter of Mr. and Mrs. M. Kellerhals, were united in marriage at a 1 o'clock ceremony performed by Rev. Erickson at his parsonage in Salem Sunday. Their attendants were Ralph Werner and Frieda Kellerhals.

A dinner in their honor was given at the Kellerhals home following the ceremony. Immediate relatives of the young couple were present. They left on a trip to coastal points and on their return will be at home on the Werner farm.

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WOODBURN—A four ball mixed foursome was played over the Woodburn golf course Sunday with 31 golfers participating. Prizes were awarded to Mrs. Harold M. Austin for women's low gross and Mrs. Sumner Stevens for women's low net. Tony Painter won the prize for men's low gross and Sumner Stevens men's low net.

Forty-five persons were at the supper and games which followed.

PERRYDALE—Mrs. Fred Edson and Mrs. Lohman Conner were hostesses Wednesday afternoon for a miscellaneous shower for Mrs. Woods at Mrs. Wood's home.

Bidden were: Mrs. George Woods, Mrs. Jane Baxter, Mrs. Carrie Gregg, Mrs. Carl Gregg, Mrs. Frank Russell, Mrs. Jack Bissell, Mrs. Glen Heaton, Mrs. Walter Muller, Mrs. Godfrey Beck, Mrs. Cordia Byerley, Mrs. Vivian Quisenbury, Mrs. Henry Gilliam, Mrs. Ed Miller, Mrs. William Fudge, Mrs. Percy Zumwalt, Mrs. Robert Mitchell and Mrs. Harold Zumwalt.

Learning How to Select Fruit Is Economy

Education of the family marketer continues, and soon the lady who buys groceries as well as the one who buys drygoods, clothing and furniture, will know more about the products than the salesman himself.

There's more to selecting fruits and vegetables than appears on the surface, more satisfaction is found when the food is in prime condition. For instance, most women think perhaps that grapefruit is just grapefruit and that you buy according to the size of your grapefruit budget, but you'll get the better value if you know about selecting good fruit. Feel the fruit for weight, the heavy ones contain the most juice. Thin skinned grapefruit is best in flavor, too, according to experts on the subject, size is only important when it comes to your own taste. Some like large ones, others prefer to serve smaller sizes but growers claim the same good flavor for small grapefruit as for large and they are recommended for broiling or juicing.

Choosing oranges is very much the same. Small, thin skinned ones are best for juice, handsome large ones for eating. Cooking oranges should have a moderately thick skin, although not necessarily pulpy. If you've candying in mind of course the thicker skinned ones will make more handsome candy.

In selecting avocados to suit the taste, most women who use them frequently know that 'they must be lifted carefully in the hand, exerting an ever-so-slight pressure. The flesh yields to the touch and there's a sort of elasticity that just precedes the fully ripe stage.

Refrigeration retards ripening, and if the fruit is to be stored in the refrigerator it should be in the warmest place possible. The fruit is picked from the tree ripe, but not quite ready to eat. It's preferable to buy while firm, ripening at home to assure better treatment during the ripening process. In this case, merely keep the fruit at room temperature, to hasten softening wrap in individual pieces of paper or a towel.

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Olives Take on new Intriguing Flavor

The following original idea for ripe olive hors d'oeuvres, pungently seasoned for the tidbit tray, is something you'll want to use for the entertaining season. The liquid and olive content of a can of ripe olives of any selected size, according to the formality of the occasion, is heated to boiling temperature with one-fourth cup of olive or salad oil and one level tablespoon of chili powder. Boil the fruit until the chili flavor permeates it thoroughly, and the liquid is somewhat concentrated. Let the olives cool while still in the liquid. Remove and arrange on picks for service as hors d'oeuvres. You'll like the new dress for ripe olives, for its stimulating Spanish flavor and because it harmonizes so well with all informal fare.

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Meat, Fish Fillings For Sandwiches

For the woman who puts up lunches there are never too many suggestions for sandwich fillings. Just keep this list for ideas:

Chopped cooked shrimp, grated cabbage, mayonnaise.

Tuna, chopped stuffed olives, mayonnaise.

Minced tongue and horseradish.

Hot frankfurters and piccalilli.

Chopped chipped beef, chopped nuts, mayonnaise.

Minced ham, chopped celery, mayonnaise.

Salmon, chopped pickles, mayonnaise.

Minced sardines, lemon juice.

Cooked beef and mustard pickle run through food chopper.

Mashed sardines, mashed yolks of hard boiled eggs, lemon juice.

Flaked tuna, mayonnaise, sliced tomato.

Chopped cooked liver, chopped broiled bacon, mayonnaise.

Sardines, finely chopped green olives, lemon juice.

Sliced boiled ham, Swiss cheese, prepared mustard.

Chopped cooked ham, hard boiled eggs, chopped mustard pickle.

Chopped corned beef, piccalilli.

Sliced cooked frankfurters, prepared mustard.

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Bean Loaf Filling Family Dish

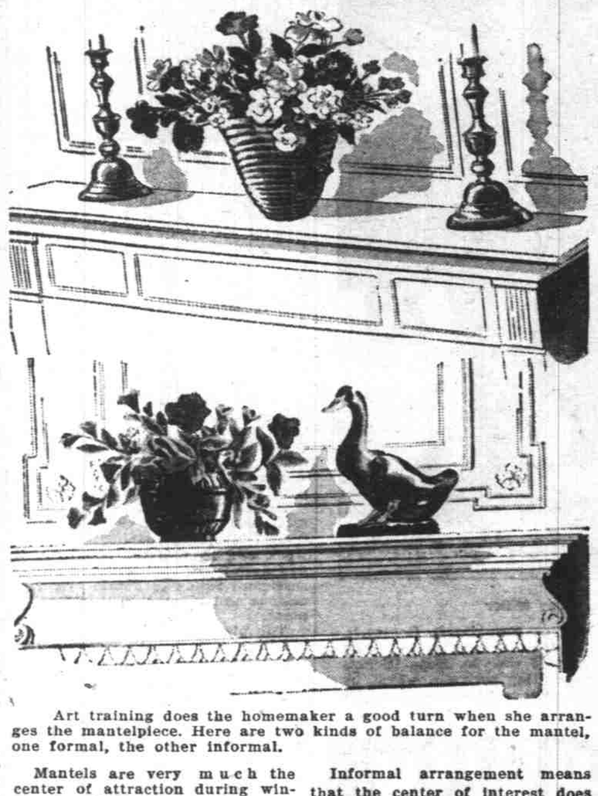
A bean loaf is excellent filler for a hungry family. The recipe is suggested by the makers of evaporated milk, hence that valuable ingredient.

BEAN LOAF

3 cups boiled beans
1 small onion chopped
3 tablespoons melted bacon fat
1 cup bread crumbs
1 egg
1½ teaspoons salt
1 cup irradiated evaporated milk

Mash beans. Add other ingredients and stir to blend well. Turn into a well oiled baking dish. Shape into a loaf. Bake in a moderate oven (375 degrees) about 45 minutes. This may be served with tomato sauce. Yield: 6 or 8 servings.

Careful Arrangement



Art training does the homemaker a good turn when she arranges the mantelpiece. Here are two kinds of balance for the mantel, one formal, the other informal.

Mantels are very much the center of attraction during winter months when backyards, sun porches and gardens must take a back seat, relinquishing popularity to the cozy fireplace.

Mantel arrangement is therefore important in the room's decorations and many housekeepers lavish their artistic talents of arranging flowers, candles and other ornaments on this center of interest.

There are two forms of arrangement, say the art books, formal and informal. Each goes nicely for mantel arrangement and they are especially effective when alternated on occasion.

Informal arrangement means that the center of interest does not necessarily occur in the center of the mantel, balance is not necessarily gained by two identical objects on each side of the center. For instance a vase of flowers might be placed too on side of the center of the mantel piece, and be balanced by a candlestick, or a pair of candlesticks.

Formal balance is gained by placing identical ornaments on either side of the center of the mantel, with perhaps some piece to mark the exact center. A vase of flowers may center the mantel and candlesticks guard it, or a group of candles may mark the center with identical vases on either side.

Informal arrangement provided the most fun in mantel decorations because there are so many possibilities for using the attractive pottery ornaments that every woman has.

For instance a white pottery pair of swans, or animals or angels might balance a bouquet of white flowers in a black pottery vase. Or a large silver plate might stand against the wall on one side of the mantel balancing a tall thin vase with arrangements of bright garden flowers.

The possibilities are unlimited for the woman who likes to fuss around with decorating.

Manufacturers Recipes

A special feature in The Statesman on Friday mornings is a group of recipes from the test kitchens of the various manufacturers. Recipes produced in these kitchens are often unusually good because constant experimentation with one product gives great variety.

HASHED BROWN POTATOES

Slice thinly 2 or 3 large cold cooked potatoes and brown in small amount of fat. When browned, add
3 tablespoons India relish
2 tablespoons Heinz tomato ketchup
season to taste with salt and pepper and serve

COFFEE CARAMEL SAUCE

1 cup sugar
1½ cups hot strong MJB coffee
5 tablespoons cornstarch
pinch salt
2 tablespoons butter

Melt sugar slowly in heavy pan over slow fire. Add coffee and cook until sugar is again dissolved. Add cornstarch, blended with small amount of water. Cook until mixture thickens, about 5 minutes. Add salt and butter. Makes about 1½ cups of sauce.

APPLE BETTY

4 apples
1½ cups Albe Corn Flakes crumbs
¾ cup brown sugar
¼ cup butter
orange or lemon juice

Alternate layers of sliced apples with crumbs. On top of each layer of apples sprinkle brown sugar, dot with butter and few drops of orange or lemon juice. Sprinkle more crumbs on top. Cover and bake about 45 minutes at 350 degrees. Remove cover last 5 minutes of baking to brown. Pour one cup cream or hot lemon pudding sauce over just as you take it from the oven and let stand until ready to serve.

HONEY NUT BREAD

2½ cups Pillsbury flour
1 teaspoon salt
1 teaspoon soda
2/3 cup dates
2 tablespoons butter
1 cup honey
1 egg
2/3 cup nuts
¾ cup sour milk

Sift dry ingredients, scald dates. Cream shortening and honey well. Add beaten egg, milk and dry ingredients alternately. Pour into a well greased loaf pan (bottom lined with wax paper) and bake at 300 degrees for 1 hour and 40 minutes. Let stand several days to ripen.

MOUNTAIN SUNSET ESKIMO CAKE

8 slices jelly roll
1 package orange gelatine
1 cup orange juice
½ cup cold water
1 tablespoon grated orange rind
½ cup blanched and chopped almonds
½ cup sugar
⅛ teaspoon salt
1 tablespoon plain gelatine
¼ cup cold water
2 cups whipping cream

Line Mirro Aluminum Eskimo cake pan with slices of orange marmalade jelly roll. Soak plain gelatine in ¼ cup cold water. Dissolve orange gelatine in 1 cup hot orange juice, add plain gelatine and mix thoroughly. Add cold water, sugar, salt and grated orange rind. Set into refrigerator to cool. Whip the cream. When gelatine mixture begins to congeal, beat. Fold in the cream and ¼ cup almonds. Pour into the Eskimo cake pan. Sprinkle remaining almonds over the top. Set into refrigerator to chill.

COFFEE WALNUT BLANC MANGE

3 cups milk
6 tablespoons Hills Bros. coffee
½ cup sugar
3 tablespoons cornstarch
few grains salt
½ cup chopped walnuts

Mix the sugar, cornstarch and salt and smooth to a cream with ½ cup cold milk. Scald in double boiler the remaining milk and the coffee, strain through cheesecloth. Add slowly to first mixture, return to double boiler and cook until thick, stirring all the time. Cover and allow to cook 20 minutes longer. Add nuts and turn into individual molds wet with cold water. Chill. Unmold and top with whipped cream. Six servings.

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Rice Makes Chops Extra Good

Rice added to meat is a dinner time main dish. Try this version of pork chops.

PORK CHOPS MEXICAN

6 pork chops
6 tablespoons uncooked rice
1 slice onion
1 can tomatoes

Arrange chops and onion in a casserole, put 1 tablespoon rice on each chop, arrange pieces of tomato on rice, season with salt and pepper, pour over the remaining rice, cover closely and bake 1 hour in a 350 degree oven. Serves 6.

Today's Menu

Friday, fish, and today we'll plan a special halibut dish for the menu.

Jellied relish
Buttered cauliflower
Halibut a la Suisse
Gingerbread
Baked apples

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HALIBUT A LA SUISSEE

1 pound piece ot halibut
salt and pepper
¼ cup butter
1 can mushrooms
¾ cup cream
1 teaspoon meat extract

Wipe fish, place in a buttered dish, sprinkle with salt and pepper and dot with butter. Bake 15 minutes, basting several times, cover with mushrooms and cream, bake 15 minutes and add beef extract to liquor in pan. Bake 10 minutes more.

Rich IN EXTRA FLAVOR

EVERYTHING about Heinz Cream of Tomato Soup is extra special. The tomatoes are Heinz own "aristocrats"—the cream is double-thick—and they're blended together the old-fashioned, small-batch way! Try a tempting tureen tonight on that hungry table-tribe of yours! And remember—your grocer has 22 fully-prepared, Heinz home-style favorites equally delicious!

MIRRO
THE FINEST ALUMINUM

FALL SAVINGS

NEW ESKIMO CAKE PAN — For refrigerator cakes. Recipes on label. Removable batter-seal bottom. Cakes come out *right side up*. 9¼ in. 49¢ Reg. 59c

7-INCH HEAVY FRY PAN — Extra heavy aluminum. Distributes heat evenly. Sturdy handle. 9-in. size, $1.29; 10-inch, $1.69; 11-in., $2.19. *Special prices on covers to fit.* 49¢ Reg. 59c

NEW HOSTESS TEA POT — 9-cup size. New design. Richly polished finish. $1.00 Reg. $1.35

3-PIECE SAUCE PAN SET — 1½, 2, 3-qt. All self-measuring. Heavy, hard aluminum. Cover set, 75¢ $2.19 Reg. $2.85

3-QUART COVERED POT — Extra heavy, hard aluminum. Massive handles. Bakelite knob. 4-qt. size, $1.59; 6-qt. size, $1.89; 8-qt. size, $2.49. $1.00 Reg. $1.35

NEW DO-ALL ROASTER — For roasting, broiling and baking. Top and bottom may be used as separate utensils. Pan is 11½ in. in diameter. $1.79 Reg. $2.65

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