

Society.. Clubs
Music

News and Features of Interest to Women

Homemaking
Styles.. Food

MAXINE BUREN—Women's Editor

St. Cecilia Girls
Pian Dance for
December 2

Final plans were formulated for a semi-formal dance to be given by members of the St. Cecilia gild of St. Paul's Episcopal church at the meeting held Tuesday night at the home of Miss Eleanor Fundman, with Miss Shirley Evenson the assisting hostess.

Welsh Singers to Be
Heard at OSC

The second number of the annual concert series sponsored by the Associated Students of Oregon State College will be held Wednesday, November 9, when Great Britain's great male ensemble, the Welsh Imperial Singers, appears in concert at the men's gymnasium on the Oregon State campus at 8 o'clock.

R. Festwyn Davies, celebrated conductor of the organization, has welded a group of 13 individual artists, some of them radio and opera stars, into one of the finest male ensembles in the world, according to numerous critics who have listened to programs during previous American tours.

Hi-Y Mothers Meet at
McLeod Home

The Hi-Y Mothers club was entertained at the home of Mrs. Lester McLeod on North Summer street Tuesday afternoon. The assisting hostesses were Mrs. George Otten and Mrs. Howard Pickett. This was the first meeting of the season.

Albers CORN FLAKES
Crispi-Fresh TRIPLE-SEALED
SAVE THE COUPON

CLUB CALENDAR

Thursday, October 5
Missionary society, First Presbyterian church, silver tea at C. P. Bishop home 3 to 5 p.m.
P.L.E. and F club with Mrs. D. P. Slater, 744 North Capitol, 8 p.m.
Merry Minglers with Mrs. L. B. Malm, Rt. 7, 2 p.m.
Woman's auxiliary to DAV card party at Cherry City recreation rooms 8 p.m.
Hayesville Woman's club Mrs. E. L. Moore, 2 p.m., Mrs. Marie Flint McCall, speaker.
Liberty Women's club, annual child welfare silver tea, 2 p.m. in the gym silver tea.
Woman's missionary society, First Christian church parlors 2 p.m.
Ladies of G.A.R., business meeting Armory 2 p.m.
Maccabees with Mrs. Virgil Parker, 836 Market street, No-host lunch 12:30 p.m.
VPT auxiliary, with Mrs. Hans Hofstetter, 840 Hood street.
Fruitland Women's circle, with Mrs. Roy Lively, 2:15 p.m.
Friday, November 4
Unitarian Women's alliance silver tea with Miss Gertrude Savage, 1362 Plaza, 2:30 p.m.
West Side circle of Jason Lee Methodist church all day.
White Shrine of Jerusalem benefit bridge, Woman's club-house, 8 p.m.
Y's Menettes with Mrs. Kenneth Waters, 2:15 p.m.
Barbara Fritchie tea, for widows of Civil War veterans, with Mrs. Alice Hornung, 960 Shipping street.
Kingwood American Legion auxiliary, 8 p.m. Legion hall, Parkway drive.
Esteri class, First Baptist church, party at church.
Englewood Woman's club with Mrs. F. A. Smith, 1325 North 17th street, 2 p.m., guest day.
Hal Hibbard auxiliary, business meeting, 2 p.m., armory.
Silver Bell circle, No. 43 Neighbors of Woodcraft, Fraternal temple, 8 p.m.
Degree of Honor meet at Pythian hall, 8 p.m.
Saturday, November 5
Rembrandt Artists Guild with Miss Gertrude Savage, 1362 Plaza, 7:30 p.m.
Monday, November 7
Past Presidents club of WRC with Mrs. Goldie Kyle, 965 North 16th, 2 p.m.

Bride-Elect Is
Honor Guest
At Party

Miss Marian Hennessy entertained with a smartly arranged party Wednesday night at the home of Mrs. F. M. Chittenden on North Winter street. The affair was given for the pleasure of Miss Peggy Clark of Salem and Portland, whose betrothal to Mr. Clinton Allison of Stevensville, Montana, and Los Angeles has recently been announced.

Mrs. Baker to Honor
Club Members

Godfrey's will be the scene of a 1 o'clock luncheon today when Mrs. Edw. L. Baker entertains members of her contract club. Mrs. Charles Craig of Seattle, the house guest of Mrs. Henry Meyers, will be an additional guest. Later the group will enjoy several hours of cards at the Baker home on East Lincoln street.

Alumnae Group Is
Feted Tuesday
Evening

Mrs. Melwood Van Scoyoc was hostess to the alumnae of Chi Omega sorority at her suburban home Tuesday night. New officers for the coming year were elected and include Mrs. Phillip Barrett, president; Mrs. Noel Cavender, secretary-treasurer; and Mrs. Robert Taylor, chapter correspondent. Mrs. Van Scoyoc is the retiring president.

WCTU Membership Tea
Event of Tuesday

A membership tea was held by the WCTU members at their hall Tuesday afternoon. Mrs. Ruth Toose presided over the business session. Mrs. W. A. Barkus conducted the devotions and Mrs. Margaret Fessenden was accompanist for the group singing. The guest speaker was Mrs. C. W. Stacey, who talked on alcoholic education. An article by Mrs. William M. Thome was read by Mrs. Jennie D. Nunn. Miss Helen Dean sang group of songs, accompanied by Miss Anderson.

Pattern



By ANNE ADAMS
Spirited, youthful—nothing at all of the "matron" about this graceful at-home frock by Anne Adams, except the size range! And "simply to sew" is written all over it too, from the slenderizing panels to the puffed sleeves with fancy cuffs. Of course, until you see the Sewing Instructor that comes with Pattern 4920, you can't fully realize how quickly and pleasantly this style is stitched together! Be sure to note the scalloped neckline, such a pretty frame for a well-shaped throat. And take into consideration the useful pockets—and the captivating trim of ruffles and buttons. Perfect in printed synthetic for "calling"—and your most flattering shade of percale for the breakfast hour!

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Style-Smiles - - - by Gretchen



"I don't like my fiance as well as I used to. Isn't it awful how changeable men are?"
Whichever side this fickleness is on, these young women are steadfast and true (though it may be for the first time) to their grandmothers' ideas of beauty. There's turn-of-the-century womanliness in every detail of their coats, with added chic—and, well, of course, subtracted skirts. The soft brown woolen dressmaker coat brings all its fullness to the front under an alligator belt while the hourglass effect of the black suede cloth coat is heightened by a front panel of leopard—with a companion muff.—Copyright, 1933, Esquire Features, Inc.

Education Program at
Bush School Tonight

Preparatory to the eighteenth annual observance of American Education week, November 6 to 12, Bush school is having a PTA meeting with open house after school at 7:30 o'clock tonight. Because Bush is studying other peoples, Mr. Charles E. Larsen from the Salem Indian school will speak on the Indian boy and girl of Chemawa. Also on the program, of which Mrs. George R. Simmons is chairman, are two vocal solos by Miss Hazel Artiss, teacher of the second grade, and a few remarks about the first Thanksgiving by Rev. Dean Polindexter. Teachers will be in their rooms so parents and friends will be able to see the children's work and the school.

Mrs. Davis Entertains
Delta Zeta Alumnae

An attractive affair of Tuesday night was the bridge party given by Mrs. Ward Davis in her Royal Court apartment in honor of members of the Delta Zeta alumnae chapter. Following a short business meeting the group played contract, with honors going to Mrs. Virgil Sexton and Mrs. Edmond Carleton. Those present were Mrs. Floyd Bowers, Mrs. B. L. Bradley, Mrs. Edmond Carleton, Mrs. George Douglas, Mrs. Bjorne Erickson, Mrs. C. F. Felke, Miss Eugenia Fisher, Miss Clara Mielke, Miss Maxine Paulsen, Miss Grace Rucker, Mrs. Virgil Sexton, Miss Anne Marie Tellow, Mrs. H. W. Williams, Miss Ruth Ward and the hostess, Mrs. Davis.

Mrs. Arch Jerman and Mrs.
Dan McLeod to Visit

Mrs. Arch Jerman and Mrs. Dan McLeod are expected to Corvallis Tuesday to visit with Mrs. Wilda Jerman, who recently underwent an appendectomy at the Corvallis General hospital.

THIS WEEK

You save 20% on Christmas portraits. Cyn Cronise Studio 1st Nat'l. Bank Bldg.

Family Takes
Cranberry
Poll

We'll be beginning a series of recipes for cranberries, for this is the season when no home feels entirely complete without the frequent appearance of this delightful little berry on the menu. Was a time when sauce was the favorite way to serve cranberries, but it is no longer so. Beside the sauce which appears in several forms, there are cran.erry pies, cranberry sherbets, cranberries with meats and cranberries with vegetables.

Willamette Encampment
Slated for November 5

November 5 the Willamette encampment No. 2 of Salem will celebrate its 74th anniversary. The program as now slated is: Grand encampment, special session at 5:30; at 7 p. m. a public entertainment will commence, lasting until 8:30; at 9 p. m. the encampment will meet in closed session for purpose of conferring the Golden Rule and Royal Purple degrees on a class of over a hundred candidates. Mrs. Harold Ladd will be served after the close of the encampment session.

Au Revoir Party Given
For Mrs. Van Scoyoc

Mrs. Melwood Van Scoyoc, who is leaving Salem the end of the week to make her home in Washington, D. C., was the honor guest at a delightful party Wednesday afternoon when Mrs. Bjorne Erickson entertained at her South Summer street home. Mrs. Harold Ladd was the assisting hostess. The afternoon hours were spent informally and tea was served by the hostesses. Bouquets of chrysanthemums and autumn flowers were arranged about the guest rooms.

Program Follows Lodge
Meeting on Monday

Following the Rebekah lodge meeting Monday night, the birthday committee for October presented a program consisting of a reading by Ida McAdams; songs by the men's chorus of the Odd Fellows lodge; vocal selections by Margaret Tucker, accompanied by her sister Jeanne; reading by Mrs. Bartley; acrobatic dances by Margaret Tucker. Prizes were awarded for the best and most comical costumes to Edith McElroy, John Groves, Bill Cladek and Karl Lachele; to the youngsters, Barbara Myri Cameron, Jimmy Bremner, Donald Cameron and Joseph Formick. The committee served refreshments later in the dining room and the tables were decorated with autumn flowers.

At the first snuffle

Quick! use the specialized oil for nose and upper throat... where most colds start. Helps prevent many colds.

Vicks VA-TRO-NOL
At the first snuffle
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Today's Menu

Let's begin the meal today with chilled loganberry or grape juice to replace salad.
Chilled fruit juice
Veal chops, paprika
Buttered carrots and celery
Chocolate cake
Fresh sliced pears
Brown the veal chops quickly on both sides, sprinkle generously with paprika, add rich cream, cover and let simmer slowly until meat is well done.

Potatoes, Onions Make
Fine Soup

Potatoes and onions vie for supremacy as a vegetable for soup, and one that combines the two should be doubly good. Use two large potatoes and dice them, 1 with 1 tablespoon butter, 2 thinly sliced onions, 3 cups water and salt to taste. When tender, add a little cayenne pepper, 1/4 cups milk, a slight amount of flour to thicken (if desired) and a generous amount of celery seed. Serve the concoction with croutons, toast points or crisp crackers. Top with a sprinkling of chopped parsley or cheese.

Scotch Stew Favorite
With Expert

We have Irish stew, and we have other stews, but a meat expert's favorite stew is this one for:
SCOTCH STEW
4 pounds lamb neck and shank
2 tablespoons lard or bacon drippings
1 cup pearl barley
3 onions
2 tablespoons parsley
3 celery tops
3 teaspoons salt
2 quarts water
4 potatoes
1 No. 2 can green beans
6 carrots
Have the meat cut in two-inch cubes. Brown in hot fat. Add the barley, onions, parsley, celery tops, seasoning, and water. Simmer 1 1/2 hours. Add other vegetables. Continue cooking until vegetables are done. Serve on large platter, the meat heaped in the center. Arrange vegetables around the edge and pile barley on top of meat. Serves 5.

Vegetable Plate Looks,
Tastes Good

Part of the pleasure of eating is found in the appearance of the food when diners gather at the table. An attractive plate is easily arranged and if the color is especially attractive, flavors seem grand.

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Sweet Muffins Pleasing
To Youngsters

Coconut is an inexpensive ingredient compared to the style and pleasure it gives. To top cakes, to cover cookies or to fill pies, coconut gives delight in appearance and taste. But there's even greater versatility than that and here is one example of the sweet as an ingredient for other things than mere desserts, especially pleasing to youngsters.

RAISIN COCONUT MUFFINS

3/4 cup seedless raisins
3/4 cup sifted all-purpose flour
1 tablespoon granulated sugar
5 teaspoons salt
5 teaspoons baking powder
1 cup milk
2 eggs
5 tablespoons melted fat
1/2 cup chopped shredded coconut
1 tablespoon honey (optional)
Rinse and drain raisins. Sift together flour, sugar, salt and baking powder. Add milk and stir to blend. Add beaten eggs and fat and stir to blend. Fill greased muffin pans about three-fourths full and brush tops with honey if a glazed top is desired. Bake in a hot oven (450 degrees) 18 to 20 minutes.
Makes about 16 medium sized muffins.

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