

Society.. Clubs Music

News and Features of Interest to Women

Homemaking Styles.. Food

MAXINE BUREN—Women's Editor

Informal Party Compliments Miss Ritner

Miss Cleo Ritner was surprised at a bridal shower Sunday night when the Mrs. Joseph E. Harvey, Jr., Miss Doris Draper and Miss Jean Doolittle entertained at the latter's home on Rural avenue. Miss Ritner entertained from Portland last night for New Haven, Conn., where she will become the bride of Mr. Holly Cornell Saturday, December 24 at the Dwight chapel on the Yale university campus.

Miss Barnes Hostess for Annual Party

Miss Barbara Barnes was hostess to her students in her dance studio Saturday at the annual Christmas party. Baskets of holly, fir boughs and red bows decorated the room which was lighted by a Christmas tree.

Club Members Honored At Christmas Dinner

A delightful affair of last night was the dinner party for which Mrs. Elmer Daue, Mrs. Mose Adams, Mrs. Eric Butler and Mrs. F. G. DeLano were hostesses at Schneider's dining room in compliment to members of their club and husbands.

Members of the Salem Credit Women's Breakfast Club Will Meet for a Christmas Dinner and Party Tonight at the Golden Pheasant at 6:15 o'clock.

There will be an exchange of gifts among the members and canned goods and food-stuffs will be brought for charity.

CLUB CALENDAR

Tuesday, December 20 Book and Thimble club, all day party with Mrs. Ted Kubin, no-host dinner. Westminster Guild of First Presbyterian church, with Mrs. O. Clement, 345 North 17th street, Program. Writers' club with Mrs. C. A. Lytle and Miss Rena Swart at 525 North 14th street, 7:30 p.m. East Division of Ladies Aid, First Presbyterian church with Mrs. George Allen, 390 North 17th street, 2:30 p.m. Laurel Social Hour club Christmas party at Argos hotel, 1 p.m. War Mothers Christmas party and gift exchange, with Mrs. J. J. Tallman, 2320 State street, 2 p.m. Credit Women's Breakfast club, dinner at Golden Pheasant, 6:15 p.m. Gift exchange. Etokta Women's club, 1:15 luncheon, Mrs. Godfrey's, then to Mrs. H. G. Carl's, 965 E. street. Hollywood club, 6:30, Argo. Wednesday, December 21 West Central circle, First Methodist church, with Mrs. Ronald Glover, 635 North Commercial street, 2:30 p.m. Gift exchange. Salem Music Teachers' association, Argo noon. White Shrine Christmas party and exchange of gifts, 8 p.m., Cherry City auditorium. F.O.E. Christmas party, with Mrs. Eva Nixon, 2630 Maple avenue, 2 p.m. Thursday, December 22 Puppet Show, Salem public library, 10 and 11:15 o'clock.

Christmas Tree Decorated in Olden Way

The Women of Rotary met for the regular monthly luncheon Monday afternoon at Godfrey's. This was the Christmas party for the group and a Christmas tree and exchange of gifts was enjoyed. Members also brought gifts and food for the various institutions which the group helps each Christmas. The long tables were festive with the holiday decorations and burning tapers.

Covers were placed for Mrs. Carle Abrams, Mrs. George L. Aruckle, Mrs. C. P. Bishop, Mrs. Clarence Byrd, Mrs. Chester A. Downs, Mrs. O. F. Franklin, Mrs. Daniel Fry, Jr., Mrs. Silas Gaiser, Mrs. George Grabenhorst, Mrs. Walter E. Holts, Mrs. Paul Jackson, Mrs. W. T. Johnson, Mrs. Gardner Knapp, Mrs. Ralph Martin, Mrs. James E. Milligan, Mrs. S. Madison, Mrs. T. R. Paulus, Mrs. K. H. Piekens, Mrs. E. Rogers, Mrs. H. A. Simmons, Mrs. Erwin F. Smith, Mrs. Homer H. Smith, Jr., Mrs. Charles A. Sprague, Mrs. J. Lyman Steed, Mrs. Ivan Stewart, Mrs. Ellis Von Eschen and Mrs. Kenneth Wilson.

Mrs. Eason Entertains Music Pupils

Mrs. David Eason was hostess for a Christmas music party yesterday afternoon in compliment to the members of the Monday playing class which is a member of the Junior Federated group. The mothers of the pupils were bidden as special guests. An informal program was presented and refreshments were served.

Appearing on the program were Margaret Hood of Cervais, Dorothy Miller of McMinnville, Betty Ann Swanson, Joyce Peterson, Marjorie Reeves, Marjorie Becke, Miriam Becke, Nancy Nelson, Patsy Sears, Elizabeth Nelson, John Weller, John Zeak, Ev. Diane Stoddy, Horace Beldin, Margie Cooley, Marilyn Wyatt, Patricia Zosel, Betty Gene Simmons and Jewell Gueffroy, a pupil of Berta Kirk Barker.

The Business and Professional Women's club will sponsor a lecture on oriental rugs by Mr. Aram Carozian of Portland on January 19 at the chamber of commerce. The speaker will discuss weaving and coloring. A master weaver will illustrate the talk. There will be a collection of rare pieces on display.

Alumnae Group Is Entertained at Myers' Home

The home of Mr. and Mrs. Burton Myers on North 24th street was the scene of a smartly arranged affair last night when the alumnae of Alpha Chi Omega entertained their husbands at the annual Christmas party. Assisting the no-hostess was Mrs. Lewis Griffith.

A no-host dinner was served and guests were seated at two long tables which were attractive with greenery, ferns, holly and Christmas candles. A lighted tree and tapers decorated the guest room. The evening hours were spent in games, dancing and cards.

Covers were placed for Mr. and Mrs. Harry Buckley of Silverton, Mr. and Mrs. Gordon Hadley of Independence, Mr. and Mrs. Vernon Gilmore, Mr. and Mrs. John Minto, Mr. and Mrs. James B. Young, Mr. and Mrs. Robert Shinn, Mr. and Mrs. Paul Bales, Dr. and Mrs. H. H. Barlow, Miss Dorothea Steusloff, Mr. and Mrs. G. F. Chambers, Dr. and Mrs. William Cole, Miss Marjorie Marcus, Miss Beth Holcomb, Mr. and Mrs. Monroe Gilbert, Mr. and Mrs. Gardner Knapp, Mr. and Mrs. Lewis Griffith and Dr. and Mrs. Burton Myers.

Mrs. Humphreys Hostess To Auxiliary

Mrs. Lulu Humphrey with her assistants, Miss Chloe Holden, Miss Helen Craig and Ethel Welch, entertained Hal Hibbard auxiliary at a covered-dish luncheon in her home on F day. The rooms were decorated with greenery and a Christmas tree. Those present were Mrs. Georgia Davis, Mrs. Edith Woolpert, Mrs. Maude Chagnot, Mrs. Pansy Inman, Mrs. Amy LaCombe, Mrs. Maud Duncan, Mrs. Kathryn Stryker, Mrs. Ellen Thompson, Mrs. Florence Buckler, Mrs. Edith Bane, Mrs. Lela Kuhn, Mrs. Frank Heide, Mrs. Bessie Baker, Mrs. W. H. Nelson, Mrs. Marie Nelson, Mrs. Jessie Bertelson, Mrs. E. Elizabeth Greene, Mrs. Ruth Brand, Mrs. Catherine Hewlett, Mrs. M. M. Bumgardner, Mrs. Frances Long, Mrs. Barbara Arnold, Mrs. Elsie McClung, Mrs. Fay Shawver, Mrs. Bernice Clinton, Mrs. Ida Girod, Mrs. Ella Berry, Mrs. Mary Miller, Michael Craig, Wayne Shawver, Joanne Swallow and Sally Heide.

Leisure Hour Club to Be Entertained

Mrs. Milton L. Meyers will be hostess to members of the Leisure Hour club Wednesday afternoon at her home on Court street. Assistant hostesses will be Mrs. E. Lee Steiner and Mrs. W. W. Moore. Admitted luncheon will be served followed by an informal afternoon. Christmas gifts will be exchanged, later to be turned over to an organization for charity purposes.

Those bidden are Mrs. E. T. Barnes, Mrs. Frank Power, Mrs. John Albert, Mrs. J. W. Beveridge, Mrs. Max Buren, Mrs. Rex W. Davis, Mrs. A. A. Hodge, Mrs. Daniel Fry, Jr., Mrs. Kittle Graver, Mrs. Charles Weller, Mrs. C. S. Hamilton, Mrs. George Pearce, Mrs. W. W. Steusloff, Mrs. U. G. Shiley, Mrs. J. H. Scott, Miss Odie Chapman, Mrs. W. Moore, Mrs. R. E. Lee Steiner and Mrs. Milton L. Meyers.

The Past Noon Grange association will meet for a 6:30 no-host dinner in the dining room of the Odd Fellows hall Wednesday night. The dinner is for members of the club and their families. Following the dinner will be the regular business meeting and drawing of names for the committee. The re-elected president, Mrs. Mabel Gardner, Mrs. Lola McFarlane, Mrs. Eugene Morse, Mrs. Lora Groves, Mrs. Malissa Person, Mrs. Charlotte Gladden, Mrs. Myra Tyrell and Mrs. Helen McLeod. There will be the usual exchange of gifts with Mrs. Elsie Townsend and Bessie Edwards in charge.

The Three Link club met Friday for the annual Christmas tree and exchange of gifts; musical selections were given by Miss Aleana Bremmer; Christmas songs were sung by the group. The election of officers were: President, Mrs. Lois McFarlane; vice-president, Mrs. Pearl Swanson; secretary-treasurer, Mrs. Anna Hunsaker; food stuffs were brought for baskets for the needy at Christmas time.

The Beta Chi alumnae will be entertained at an annual Christmas party Wednesday night at the chapter house on State street. Hostesses will be Mrs. Merrill Ohling, Miss Carolyn Braden and Mrs. Paul Morse.

Miss Ruth Wick has arrived in the capital to spend the holidays with her mother, Mrs. Norine Pick. Miss Wick is on the faculty of the Multnomah grade school in Portland.

Mrs. F. A. Elliott of Portland, formerly of Salem, has arrived in the capital to spend the Christmas holidays with her son and daughter-in-law, Mr. and Mrs. John J. Elliott.

Style-Smiles - - - by Gretchen



"You'd have a hard time convincing Harry now that crime doesn't pay—he finally sold one of his detective stories!"

So that explained her stunning new coat, thought we. A coat that looked as if the story had brought a pretty stiff price, too, if it didn't know what glorious surprises this year's price tags are on coats. Of brown wool, the Persian lamb bordering it, reappears in tiny cuff and band up to the elbow and for extra good measure, round the high neck of the dress beneath. A grosgrain ribbon bow is a delightful dressmaker touch on the youthful short length—carcoul on the right.—Copyright, 1938, Esquire Features, Inc.

Ann Judson Circle At Newland's

The Ann Judson circle of the First Baptist church was entertained at the home of Mrs. Glen Newland on Friday night. Mrs. Ed Lucas led devotions and the book "Ann of Awa," was reviewed by Mrs. Clyde Crawford. Assistant hostesses were Mrs. Miller Millitt, Mrs. Gilbert Stein, Mrs. Robert Wagers, Mrs. Fred Broer, Jr.

Those present were Mesdames Othello Purvine, Ron Crawford, Trudy Cates, Bessie Reimann, Caroline Lucas, Ava Blume, Beth Ann Ansdell, Mariel Curry, Olive Gritton, Bernadette Broer, Wilma Mills, Mary Ramseyer, Dolores Gribble, Lillian Fromm, Betty Zolb, Margaret Badger, Greta Roth, Thelma Walser, Phebe Wagers, Estella Teel, Rose Stein, Jerry Durham, Lois McKennon, Bernice Millett, Theresa Klein, Eselle Nash, Blanche Zahara, Ruth Newland, Edna Manning, Irene Will, Edith Miller, Dr. and Mrs. Irving Fox, Mrs. Floyd White and Mrs. Mack McCallah.

Church Party Slated For Friday Night

An all church party and Christmas celebration will be held at the First Methodist church Friday night with a no-host dinner served at 6 o'clock. An informal program and games will be enjoyed during the evening.

Miss Martha Jane Hottel, is arranging a play to be presented and Bobbie Bain will sing several numbers. Mr. Ralph Gustafson will lead the group in carols. Mr. Marion Moore is in charge of the party and is assisted by Dr. Robert M. Gatke, superintendent of the Sunday school. Mrs. D. H. Misher is in charge of the food committee, Mr. Paul Acton, hospitality; Mr. Arthur Lamka and his scouts, tables; and Mrs. Marion Moore, decorations.

Mrs. Johnson Honors Club at Luncheon

Mrs. Grace Johnson was hostess to members of her club Monday afternoon at her home on Chemekeka street. A luncheon was served followed by an afternoon of cards. Guests were Mrs. Frank G. Myers, Mrs. Percy Kelly, Mrs. R. C. Hunter, Mrs. Frank L. Loose, Mrs. T. H. Galloway, Mrs. Rex Davis, Mrs. George Johnson, Mrs. W. E. Hanson, Mrs. W. J. Liljequist, Mrs. W. S. Levens, Mrs. Jesse Campbell and Mrs. Grace Johnson.

The annual Christmas tree of the Disabled American Veterans of the world war and auxiliary will be held at the Armory tonight. The next meeting is on January 9th.

Miss Edna L. Sterling of Seattle will arrive in the capital Friday to be the holiday guest of Mr. and Mrs. Paul B. Wallace at their home in Wallace orchards.

Mrs. Donald C. Roberts was hostess to members of the Monday Study group Monday at her suburban home.

Christmas Party Is Enjoyed by Rotary Women

Edible gifts, hung on the Christmas tree, will make unexpected company happy, especially youngsters who like a cookie or popcorn ball off each tree they visit. Gingerbread men are easy to make, and look attractive when hung on the tree. Make a large enough hole in the unbaked cookies so they'll hold a bit of red ribbon for a hanger.

GINGERBREAD MEN

3 cups flour 1 teasp. baking powder 1/2 teasp. soda 1/2 teasp. salt 2 teasp. ginger 1 cup brown sugar 1 cup shortening 1/2 cup molasses 1/2 cup sour milk Sift dry ingredients together and pour milk in center. Pour in molasses and melted shortening and mix well. Roll, cut and bake 15 to 20 minutes in 350 degree oven.

Popcorn balls are an ever-popular decoration for the tree and the modern version is one that's wrapped with red cellophane to keep it clean and make it more colorful. And while you're at it, let youngsters string some popcorn on red twine, an old-fashioned and attractive ornament in these modern days of sophisticated tree decorations. Another edible gift that can hang on the tree, for each visiting neighbor who is entitled to a small present, is a plum pudding. Make the puddings in small baking powder cans, then wrap them in cellophane and hang each on the tree. Here's an old-fashioned plum pudding, the carrot variety has appeared before in these columns.

ENGLISH PLUM PUDDING

3 1/2 cups stale bread crumbs 2 1/2 cups milk 1 pound each raisins and currants 1/2 pound citron 3 eggs 1 pound suet, ground 1/2 teaspoon each nutmeg, cinnamon, mace and cloves 1 1/2 cups brown sugar 1 1/2 cups flour 4 teaspoons salt Mix and steam in 6 medium sized tins for 4 hours. This recipe may be cut in half if desired. Some generous cooks include a small bottle of the following sauce with their puddings. Of course it must be served within a day or so, but it adds novelty to the gift.

FOAMY SAUCE

1 egg 2 tablespoons butter 1 cup powdered sugar 1 teaspoon lemon juice 1 cup whipped cream Cream butter and sugar, add 1/2 cup egg and lemon juice, just before serving add the whipped cream.

In the Valley Social Realm

STAYTON—The Lady Foresters held their annual Christmas party at the Foresters' hall recently. Tables were made up for cards and the players were divided into two teams, the red and the green. Mrs. John Gries and Mrs. Leo Odenthal won high scores for the green side and Mrs. Frances Schumacher and Ed Lothman were high players for the red team. Miss Edna Fery won a special prize. A no-host dinner preceded the evening program and a feature of the evening was a Christmas tree and an exchange of gifts. Hostesses were: Mrs. A. L. V. Fery, Mrs. Gilbert Wourms, Mrs. George Frichl and Mrs. Bill Boedigheimer. ELDREDGE—A surprise afternoon was held Thursday afternoon at the home of Mrs. A. W. Sahli for Mrs. Roy Lenhart of this place. Others present were Mesdames Marion Schindler, F. P. Runcorn, Ed Veveo, Craber, George Brown, Carl Brown, C. A. Hanegan, Grant Loy, Conklin, Carter Keene, A. C. Keene, Gilbert Smith, Arthur Banyard, Jean Goldade, Virgil Fahy, Joe Klenz, Ray Weidner; also the children: Farm Home at Corvallis. A Christmas program of music and recitations was presented by students of the Parochial school. Motion pictures of the club's activities and some scenic views was presented by Mrs. Virgil R. Tuel. Hostesses were Miss Harriet Pacha, Mrs. Fred Berger and Mrs. Wilbur Porter. DAYTON—Mrs. Tommy Lyman entertained the Webfoot Social Service club at its annual Christmas program at the home of Mrs. Fred Lyman. Mrs. C. S. Lewis will be the hostess for the next meeting.

Bridge Party Monday At Golden Home

Mrs. Virgil Golden entertained informally last night at her home on Saginaw street in compliment to members of her club. This was the annual Christmas party and a dessert supper was served followed by several hours of cards. Members of the club are Mrs. Kenneth Murdock, Mrs. L. J. Stewart, Mrs. Albert Cohen, Mrs. Paul Morse, Mrs. H. R. Robinson, Mrs. John H. Bagley, Jr., Mrs. Elmer Berg and Mrs. Virgil Golden. Miss Millicent Kaufer will return from Walla Walla college to spend the Christmas vacation with her parents, Mr. and Mrs. C. W. Kaufer. The book review class of the Salem Woman's club has suspended meetings until after the holidays.

SILVERTON—Mrs. Henry Storlie was elected president of Trinity Dorcas society at a meeting Tuesday night. Other officers elected are: Vice president, Mrs. Mrs. Oswald Johnson; secretary, Mrs. Dan Riveness; treasurer, Mrs. M. G. Gunderson; assist. treasurer, Mrs. L. M. Larson. For the social hour, Mrs. G. E. Moberg and Mrs. Elmer Olsen were hostesses.

Today's Menu

Today we'll feature veal pie and spice nut cake. Endive salad. Veal pie-biscuit crust. Hot biscuits. Green beans. Spice nut cake. Canned fruit. . . .

SPICE NUT CAKE

1/2 cup shortening 1 cup sugar 2 cups flour 2 teaspoons double acting baking powder 3 eggs 1 teaspoon cloves 1 teaspoon cinnamon 1 teaspoon allspice 1/2 teaspoon salt 1/2 cup milk Work flour and butter together until coarse cornmeal, add dry ingredients sifted together, and add half the milk. Stir well, drop in unbeaton eggs, remaining milk and bake in a sheet pan over set at 375, reduce heat immediately to 350 and bake about 35 minutes in all.

Peanut Butter Makes Holiday Sweets

Holiday tarts take an unexpected ingredient—peanut butter. Try this novel recipe for: PEANUT BUTTER HOLIDAY TARTS

1/2 cup peanut butter 2 cups milk 1/2 cup sugar 1 teaspoon salt 1/2 teaspoon cinnamon 1/2 teaspoon nutmeg 1/2 teaspoon allspice 2 eggs beaten separately 1 teaspoon vanilla Place peanut butter in bowl, add milk, 1/2 cup at a time, beating with a rotary beater until smooth. Blend thoroughly sugar, salt and spices. Add to egg yolks, beat until light. Combine with peanut butter mixture; blend. Add vanilla. Fold in egg whites. Pour into shells. Bake in hot oven (450 degrees) 15 minutes; then decrease heat to slow (325 degrees) and bake 30 minutes longer. Cool. Serve plain or topped with whipped cream.

Stuffing for Roasts Takes Fruit Juice

A fruity stuffing for roasts such as veal, lamb and beef or fowl is this one that takes canned fruit juices. It may be baked alone in a casserole, adding some butter. PLUM NECTAR VARIETY STUFFING

2 cups pared sliced cooking apple 2 sliced onions 1/2 cup cut celery Fat 1/2 cup chopped ripe olives Salt and pepper to taste 2 quarts toasted bread cubes 1/2 cup chopped parsley 1 1/2 cups plum nectar Sauté apple, onion and celery in fat until apples are tender and vegetables are wilted. Combine all ingredients and stir to blend. This recipe may be varied by the substitution of apricot, peach-nectarine, pear or peach nectar of the whole-fruit variety. Serves 6 to 8.

Hot Sauce for Pudding Is Popular

Hot sauce to serve over Christmas pudding combines lemons and butter and is a bit less rich than hard sauce. HOT LEMON SAUCE

Combine 1/2 cup sugar and 2 tablespoons cornstarch. Add slowly 1 1/2 cups boiling water and cook, stirring constantly, until thickened. Add, and blend well, 3 tablespoons lemon juice, rind of 1 lemon, 2 tablespoons butter, pinch of salt and 1/4 teaspoon vanilla. Serve hot over puddings. Serves 6. Then there's a whipped cream concoction that looks attractive and tastes good too. WHIPPED CREAM SAUCE

FOR PUDDING. Beat well 1 egg yolk. Add, then mix well 2 tablespoons powdered sugar and 1/2 teaspoon vanilla. Whip 1/2 cup whipping cream until stiff, fold into yolk mixture and fold in 1 egg white, stiffly beaten. Serve over puddings. INDEPENDENCE—The R. R. club met Wednesday afternoon at the home of Mrs. O. B. Lyday for its Christmas party and exchange of gifts. Members are: Mrs. P. L. Hedges, Mrs. Bliss Byers, Mrs. Paul Sterling, Mrs. Burris Rose, Mrs. Clyde Hinnicutt, Mrs. O. B. Lyday, Mrs. Lee O'Kelley and Mrs. Harding of Valsez. DAYTON—Mrs. Jennie Murphy was hostess to the Dayton Pleasant Hour Reading club's annual Christmas meeting, program, tree and exchange of gifts Friday afternoon. Mrs. P. B. Sweeney and Mrs. W. S. U'Ren assisted Mrs. Murphy.

Little Shop on Highway new Enterprise

After all, leave it to the ladies to do things. There's a new shop opening up on the Dallas highway at Eola, and it's a woman's enterprise. Mrs. B. O. Schucking, who for years has enjoyed quite a business in plants and shrubs and has a reputation for arranging beautiful Christmas greens, has opened up the small place she calls Oak Tree Shop.

It's one of those cute places with a fireplace, some maple furniture and raw hide chairs and a red door. You ring the brass bell for the proprietress who's probably up at the house making wreaths, re-setting primrose plants or keeping house. She's specializing in Christmas greens right now, and has an assortment of unusual things. For instance, there's a simple spray of silvered English ivy in the mantelpiece; a spray of fir boughs and cones enhanced by gold laurel leaves; a wreath of hemlock. Home made peach conserve, wild plum jam and plum-peach butter are on the shelves. A display of primroses around the walls gives color to the shop. A few hand-made pewter plates and pounded copper buttons are shown. Later on Mrs. Schucking plans to have other products of the farm on sale—fruits, shrubs and flowers and we hope, herbs.

Appetizers Include Unexpected Things

Here are some rather novel appetizer suggestions, provided by the manufacturers of condensed soups. A rather unexpected place to find soup as an ingredient but adding a practical touch nevertheless. SMOKY CELERY CANAPES

1 package cream cheese 1/4 cup condensed celery soup 1 cup salami, ground Cream the cheese and add the celery soup. Then add the ground salami and mix well. Spread mixture on toast or crackers and heat under the broiler until golden brown. PEANUT BUTTER CANAPES

1/2 cup peanut butter 1/2 cup chili sauce Cream the peanut butter. Then add the chili sauce and mix well. Cut crusts from bread, toast and cut in triangles or squares. Spread with peanut butter mixture. STUFFED CELERY

1/2 cup Roquefort cream spread 2 tablespoons condensed tomato soup Cream the cheese with the condensed tomato soup. Use the crisp, tender white stalks of celery. Wash well and drain. Then fill the grooves with the cheese-tomato filling. Makes about 15 stalks stuffed celery 3-inch lengths. TOASTED TOMATO HAM CANAPE

1 cup boiled ham, ground 1/4 cup cheese, ground or grated 1/2 teaspoon grated horseradish 1/2 teaspoon prepared mustard 1/2 cup condensed tomato soup 5 slices bread, toasted Mix the ground ham, cheese, horseradish, mustard and condensed tomato soup together. Toast the bread, trim off crusts and cut each slice into 3 or 4 strips. Spread with the mixture, then toast under broiler until delicately browned. ened. Add, and blend well, 3 tablespoons lemon juice, rind of 1 lemon, 2 tablespoons butter, pinch of salt and 1/4 teaspoon vanilla. Serve hot over puddings. Serves 6. Then there's a whipped cream concoction that looks attractive and tastes good too. WHIPPED CREAM SAUCE

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Oak Tree Shop

Mrs. B. O. Schucking Eola, Ore. Ph. 5730 Silver Leaves - Potted Plants - Christmas Wreaths

Cross and Outline Stitch Form Laura Wheeler Nursery Motifs



The 4-to-the-inch crosses help you to decorate bibs, pillows and other accessories for baby in mighty little time. The cross stitch lends lots of color. Pattern 1925 contains a transfer pattern of a bib and 7 motifs ranging from 5 1/2 x 6 1/2 inches to 4 1/2 x 5 inches; materials required; illustrations of stitches. Send ten cents in coin for this pattern to The Oregon Statesman, Needlecraft Dept. Write plainly PATTERN NUMBER, your NAME and ADDRESS.

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