Music

Newswriters

A contest for publicity stories

was recently announced by a

New York paper for the National

Federation of Women's clubs and

it occurred to the writer that a

few pointers on publicity or news

item writing may aid readers.

Well written news stories or club

publicity always draws more

space in the paper than that

which is poorly prepared and

booklet published recently for the

benefit of publicity writers for

the National Tuberculosis associ-

ation, and adding other sugges-

It's good to know the editor

with whom you do business. (This

department likes to know the club

reporters, (so drop in or have a

Fresh news is always best-

send or telephone information the

same day it happens if possible.

The older the news is, the smaller

telephone chat occasionally).

Taking some pointers from a

must be re-written.

tions we find that-

For Clubs

Holiday Tea at Maison Home Thursday

The home of Mr. and Mrs. H. G. Maison on Tammarack street will be the setting for one of the loveliest affairs of the holiday season when a group of the high school set entertain with a formal tea Thursday afternoon. Calling hours are from 3 to 6 o'clock. The affair will compliment a group of the co-eds home from college during the holidays and a number of the younger set.

Crystal Huntington and Irene McLeod will open the door and Miss Molly Jean Maison and Miss Vivian Aspinwall will receive the guests in the living room. Presiding at the serving table

during the afternoon will be Miss Margaret Bell, Miss Doris Drager, Miss Wilmahollyce Wirtz, Mrs. John Bone, Miss Edith Morehouse and Miss Virginia Cross. The Christmas motif will be used in the table decorations.

Hostesses who will assist informally about the rooms and in the serving will be Miss Alice Ann Wirtz, Miss Shirley Huntington, Miss Betty Childs, Miss Helen Miss Benner Receives Ernestine Fredrickson, Miss Bar- Honor in Chicago bara Bell, Miss Leone Spaulding, Miss Dorothy Dunigan, Miss Har-Miss Mary Jane Simmor, Miss

Bridge Party to Fete Couple Tonight

In compliment to Miss Victoria Schneider and Mr. Max Taggart, whose marriage will be an event of Friday night at the American party tonight at her home on Chemeketa street.

The rooms will be festive with holiday decorations carrying out the red and green color scheme. years. A late supper will be served following an evening of contract.

Those bidden to honor Miss Mason-Fletcher Vows Schneider and Mr. Taggart are Of Interest Honor Mr. and Mrs. Harold Busick, Mr. and Mrs. Dan Schreiber, Mr. and Mrs. George Scales, Mr. and Mrs. Kenneth Manning, Mr. and Mrs. Joseph Harvey, jr., Miss Caroyl Braden, Miss Helen Boardman, Mr. Thorne Hammond, Mr. Wheeler English and the hostess, Miss

Pattern



smart! In fact, this simple Anne national chairman. -this very attractive girdle or a self-belt-and long sleeves instead of short ones.
Don't you love the eight-gore
"swing" skirt and the choice of

junior and misses' sizes 10, 12, cure of the disease, which attacks 14, 16 and 18. Size 16, suspender all classes of society.

dress, takes 21/4 yards 54 inch Local committees and plans for fabric; blouse, 11/2 yards 86 inch

Send PIFTEEN CENTS (15c) in ins for this Anne Adams pattern. rite plainly SIZE, NAME, AD-RESS and STALE NUMBER. Write TODAY for your copy of NNE ADAMS WINTER PATTERN OOK, and se smartly dressed with belidays, as well as tabrics and accessories! Don't miss this stunning book of patterns! Mail your order at once! BOOK FIFTEEN CENTS. BOOK AND PATTERN WHEN ORDERED TOGETHER, TWENTY-FIVE CENTS.

Send your order to The Oregon VE CENTS.
Send your order to The Oregon stemman, Pattern Department. Composer



Miss Helen Benner of Chicago, daughter of Mr. and Mrs. Joseph Benner of Salem, whose winning song, "Longing," has been selected to be used for a Chicago scholarship contest.

riet Dunigan, Miss Inez Stanley, Salem by Mr. and Mrs. Joseph vere, Charlotte Hill, Margaret Benner that their daughter, Hel- Bell, June Lochridge, Hattie Brat-Sara Belle Instig, Miss betty en, now of Chicago, has received zel, Hazel Shutt, Evelyn Haag, Schaeffer and Miss Kathryn more honors for her nation-wide Kay Ringe, Ruth Peck, Lois Walcago public high school scholar- field, Gretchen Thielsen, Eleza-

wrote the music and accompani- liams, Mildred Bender, Edith ment to "Longing" which was the Redfern, Eleanor McNeff, Melva prize winner in a nation-wide con- Belle Savage, Shirley Cronemiller, test. The song is now published Edna Savage, Virginia Pugh, Ruth Lutheran church, Miss Jeryme Up- and copyrighted. Miss Benner is Pemberton, Lois Miller. ston will entertain with a bridge a graduate of Willamette university where she wrote four winning freshman glee songs. She has been studying music and teaching Bill Smith, Jack Hansell, Jerry in Chicago for the past several

Of Interest Here

o'clock Miss Louise C. Fletcher, Orville South, Oliver Glenn, Windaughter of Mrs. Frank G. Flet- field Needham, Vern Pomeroy, luncheons this week at her North the bride of Mr. Arthur M. Ma- Miller, Paul Franklin, Irwin Edson, son of Mr. and Mrs. W. W. wards, Bob Hug, Claybourne Dyin-law, Mr. and Mrs. F. R. Flet- rence Brown, Dick Rentfro, Pat were Mrs. Rudolph Prael of Port- These include Mrs. Jessie Clem-Flagg Ayres, rector of St. Mi- Fredericks, Del Gwynn, John Kel- Mrs. Breyman Boise. in the presence of members of Dave Saleeby, Leonard Van Velck. the two families and close friends.

preceding the service and Mrs. and Mrs. Samuel M. Bowe. Orval Deskin Bergey played the accompaniment and wedding march.

The bride who was given away in marriage by her brother, F. Be Given Tonight R. Fletcher, wore a floor-length gown of pale pink French organ-

Miss Marian Allen of Mill lowed the ceremony.

The couple left for a wedding charge. trip and for traveling the bride wore a dark green three piece suit with black accessories.

school. Mr. Mason attended Molay during the ceremony. Willamette university and the University of Oregon and is now principal of the Elmira junior Laundering Ideas Handy sister of Lawrence Fletcher of During Holidays

President's Birthday

Girls, the suspender dress is a ident's birthday and Dr. Vernon paint from washable clothing. passport to chic for immediate A. Douglas was appointed chair- Steel knives can be de-stained ear and spring too-and Pattern man for Salem and Marion coun- by putting the cleaner on a cork Dinner Honors Child wear and spring too and rattern man for Salem and made by and rubbing. It's more effective On Birthday suspender-frock design, but also telegram from the New York than a rag and keeps hands cleana shirt-waister style that equally headquarters of Keith Morgan, er. A half cup of kerosene put

ferent variations, just as pictured. ralysis which was begun some grease and when flushed put with Look—a suspender-girdle can be years ago with funds from the warm soapy water in the morning laced-up coquettishly, or gaily president's birthday parties held will leave a clean drain. button-trimmed. Or the suspen- throughout the United States, has ders and girdle may be separate, been widely extended this year. adorn the shirtwaist dress. Funds from each community will dress may have a wide contrasting half will be sent to the national tile paralysis.

The foundation has been cre- holiday. ated so that the work will be a permanent one, making effective Pattern 4827 is available in progress toward the control and

this community's celebration will Estes. be announced later by the chair-

Curly endive, which is in the half grapes on the cheese to simulate a wreath and add a dash of

Mr. and Mrs. Marion Moore will dinner party last night. have as their house guests for sev-

Formal Dance Is At Castillian

One of the outstanding holiday dances was the Delta Phi alumnae formal Christmas Monday at Castillian hall. Tommy SeRine and his orchestra played for dancing. The decorations were effectively carried out in blue and silver with a blue sky and stars behind the orchestra pit. Fir boughs and wreaths encircled the lights and

Patrons and patronesses for the dance were Dr. and Mrs., Charles Sherman, Mr. and Mrs. Paul H. Hauser, Mr. and Mrs. Max Page and Mr. and Mrs. Roy S. Keene. Miss Dorothy Lipps and Miss Margaret Hauser were so-chairmen of the dance. Among those attending were

the Misses Margaret Hauser, Eleanor Sherman, Chloe Anderson, Grace Covert, Rowena Upjohn, Lester, Betty Taylor, Dorothy Kibbe, Norman Jean Gilbertson, Geneva Seamster, Barbara Young, Lois Steinke, Frances Entress, Shirley Evenson, Jewell Minier, Dorothea Greenwood, Helen Kestly, Esther Vehrs. Eleanor Swift, Margaret Chadwick, Esther Black, Helen Boardman, Jeryme Upston, Marjorie Safford, Dorothy Lipps, Vivian Word has been received here in Noth, Helen Duley, Bernice Rowinning song, "Longing." The ton, Gwen Hunt, Flavia Downs, song has been selected for the Chi- Gwen McCullough, Maxine Woodship contest to be held in the early beth Clement, Ida Jo Eaton, Annabelle Tooze, Dorothy Simonson, This last year Miss Benner Vivian Willing, Jacqueline Wil-Younger Set Attend

Messrs Max Dietrich, Jack Pollock, Ernie Greenwood, Bill Crary, Sherman, Edwin McWain, Earle Maynard, Jack Bush, Ray Drakely, M. D. Hughes, Harry Erickson, Mrs. Boise Fetes Franklin Evenson, Ervin Potter, Quay Wassam, Wendell Patch, Club Members at George Causey, James Booth, Victor Gibson, Gordon Black, Thorne Luncheons Hammond, Wheeler English, On Christmas day at eight Frank Barlow, Herman Burgener, cher, formerly of Salem, became Bill Dyer, John Porter, Claire Mason of Mill City, at the home er, Dan Clark, Win Jenks, Axel of the bride's brother and sister- Jorgensen, Austin Holden, Law- cards. Bidden as additional guests Mrs. cher in Portland. Rev. Richard Shea, Henry Kortemeyer, Harry land, Mrs. Charles A. Gray and chaels and All Angels Episcopal ley, Wayne Doughton, Bud Merchurch, performed the ceremony cer, Manfred Olson, Bob Woods,

Mr. and Mrs. Gordon Skinner, Mr. and Mrs. Sam Hannum, Mr. Seasonal decorations were used and Mrs. H. E. Wood ,Mr. and on the improvised altar. Miss Mrs. Thornton Coffey, Mr. and Martha Webster sang "Because" Mrs. Joseph B. Felton and Mr.

DeMolay Banquet to

The 16th anniversary of the za fashioned with full skirt em founding of Chemeketa chapter broidered in pastel colors. She Order of DeMolay will be celecarried a bride's bouquet of li- brated tonight when the alum- Family Dinner Served lies-of-the-valley, forget-me-nots rae are guests of the active members at a banquet and cere. By Mrs. Kleen monial in Masonic temple. The City was the maid of honor and banquet, which will be prepared wore a frock of pale blue organ- by a committee from the Mothza and carried pink bouvardia ers' club, headed by Mrs. Glenn and pink roses. Mrs. Harold G. Seeley, will begin at 6:30 and a Pates of West Fir was best man degree will be put on following for Mr. Mason. A reception fol- this. Elmer Scheelar is general chairman of the committee in

Candidates who are to take their second degree, having received their initiatory degree Mrs. Mason attended Oregon are: Zerral Brown, Jim Hat-State college and is a graduate field, Bonner Phelps, Charles of Willamette university where Cattew, Bill Philmore and Bob she was a member of Beta Chi Johnson. Bruce Van Wyngarden sorority. She has been on the is master councillor and Bill faculty of the Mill City high Mudd will take the part of De-

Household hints are timely when holidays bring added perils Dr. Douglas Chairman for of laundering and housecleaning. Gum is said to comeoff upholster-Elaborate plans are being made monia and turpentine mixed in nationally celebrate the none to nationally celebrate the pres- equal proportions will remove ane.

in the kitchen sink trap the last The fight against infantile pa- thing at night, will soak up the

Mr. and Mrs. James Monroe be retained half in the district and and daughter, Marilyn, were the guests of Mrs. Munroe's mother. foundation for research on infan- Mrs. C. B. Becker of Walla Wal-Wash., for the Christmas

> Miss Marian Averill of Portland was in the capital Monday to attend the wedding of Miss

Mr. and Mrs. Albert Gragg had as their holiday guests Mr. Members of the Nebraska club and Mrs. Charles S. Corder of auxiliary will meet on Wednesday

Mrs, Estill Brunk is entertainof pineappie. Spread over this a ing members of her club this layer of thinned out cream cheese afternoon at her home. Tea will (thinned with milk). Put grapes, he served late in the afternoon. half grapes on the cheese to sim-

> and escorts with a progressive

Event of Monday Style-Smiles - - - by Gretchen

MAXINE BUREN-Women's Editor.



Besides perfume and proposals, there's a heap of springtime suggested in this calculating damsel's coat. Ribbed wool of itself creates a most decorative effect. Winglike, the ribbing extends horizontally on the shoulders for true military width, then narrows into shaped panels which achieve both fit and slenderness in the body of the coat. Its collarless, tapering throat outline gives lingerie touches full play.-Copyright, 1938, Esquire Features, Inc.

Mrs. Reuben P. Boise is entertaining with two smartly arranged Summer street home. Tuesday afternoon Mrs. Boise complimented members of the Round-Up club with a luncheon and afternoon of

Club members bidden were Mrs. ter Smith John L. Rand, Mrs. Joseph Al-Charles H. Robertson, sr., Mrs. Smith were married in Fossil, Charles K. Spaulding, Mrs. Thom- January 1, 1888. They moved as B. Kay, Mrs. J. T. Whittig, to Linn county 48 years ago. Mrs. John Griffith and Mrs. S. P. Kimball.

ing members of her Wednesday club at luncheon. Special guests Patriotic Societies will be Miss Edna Sterling of Seattle, Mrs. Rudolph Prael and Mrs. Henry A. Cornoyer.

ess at a family dinner on Christ- tend. mas day given in her home on Shipping street. Guests were:

Mr. and Mrs. Oscar Meyer and Donald: Mr. and Mrs. T. D. Kleen, Roland, Delbert, Lyle and Rayill and Robert, Mr. and Mrs. Wil-Della, Dora May and Earl, Mr. and Mrs. A. H. Kleen, Jerry and Darlene, Mr. and Mrs. L. J. Weston and Loleta, Mr. and Mrs. O. W. Kleen and Janet, Mr. and Mrs. C. M. Kleen, Mr. and Mrs. M. J. Van Woert.

Mr. Ervin Meyer, Mr. and Mrs. Mr. and Mrs. George Kleen and Waldo, Mr. and Mrs. John Kleen, Glenn and James, Mr. and Mrs. Ralph Kleen, Willard and Char- Farewell Party Event lotte, Mr. and Mrs. Thome Jones, Mr. and Mrs. Harvey Meyer, Car- Of the Week olyn and Donna Marie, Mr. and Mrs. Elmer Housen, Maxine, El-

Mr. and Mrs. J. T. Hofner of Sublimity entertained with honor of the first birthday of Dameron and Robert Rich. their grandson, Jackie Stuhr. Those present were Mr. and Mrs. Clifford Stuhr and son, Jackie, Hofner.

Mrs. Marc E. Jennings. The guests were Mr. and Mrs. Jess Freisch, Mrs. Carrie Jennings, Mr. and Mr. and Mrs. Arthur Bailey.

Members of the Nebraska club markets now, forms the back- Portland. Mrs. Corder and Mrs. at 2 o'clock with Mrs. A. P. Mil- Aumsville entertained at dinner ground for this holiday salad. Gragg are sisters, som at 1990 Center street. All on Sunday. Present were Mr. and som at 1990 Center street. All on Sunday. Present were Mr. and former Nebraska women are in- Mrs. J. T. Hatner and family, Mr. vited.

M. Marshland, Mary Shea, Mr.

Mr. and Mrs. Arch Jerman, Miss Wilda Jerman and John Jer man are enjoying several days of ford Stuhr and Jackie, Herbert, skiing at Mt. Hood and are stop Robert and Dorothy Stuhr and ping at Timberline Lodge. Mr. and Mrs. John Stuhr. The Alpha Gamma Delta alum- skiing at Mt. Hood and ar nae entertained their husbands ping at Timberline Lodge.

Mrs. Lawrence Imlah will be eral days this week Mr. Moore's Mr. and Mrs. E. H. Kennedy Adolynk club at her home on visitors in the capital over the and Mrs. Joseph Fredrickson and sister, Mrs. Joseph Barrows and have returned from an extended North Summer street. A deschildren, Teddy, Margie Lou and visit in New Orleans and Baton sert luncheon will be served fol- Mr. and Mrs. Al Petre and Mr. and Mrs. Will Nay- Mary Jo of Bellingham, Wash. Rouge, Louisiana. hostess today to members of the Grande, formerly of Salem, were Mr.

Smiths Will Celebrate Wedding Anniversary

Mr. and Mrs. Edward B. Smith, Brownsville, will observe their 51st wedding anniversary, at the home of their son, Walter Smith, next Sunday.

Smith have been invited to at-Walter Smith also lives For Chocolate Cake tend. at Brownsville. Three children of Mr. and Smith will be present.

enger, Long Beach, Calif.; Mrs. Hazel Metzger, Salem, and Wal-Mr. Smith is a retired farmer bert, Mrs. Percy Kelly, Mrs. Frank and both he and Mrs. Smith were Snedecor, Mrs. Max Buren, Mrs. born in Oregon. Mr. and Mrs.

Today Mrs. Boise is entertain- Reception Is Planned by

On Friday night's calendar is the informal reception for which the city Patriotic Federated Societies will be hosts at the chamher of commerce at 7:30 o'clock. This semi-annual affair will honor new citizens who will receive their papers that night. The in-Mrs. Christina Kleen was host- terested public is invited to at-

Rev. Robert Hutchinson will deliver the address during the evening. A varied program will be given including musical numbers and readings. Refreshmond; Mr. and Mrs. E. C. Church- ments will be served. Mrs. C. C. Geer, is general chairman and liam Kleen, Delwyn and Denna is being assisted by the patriotic Lou, Mr. and Mrs. H. M. Kleen, organizations, Mrs. Bertha Ray. president of the Sons of the Union Veterans auxiliary,

chairman of the program. Officers of the federation include Glen Adams, Sons of Union Veterans, president; Mrs. Durbin-Patterson Vows Herbert Ostlind, DAR, vice-president; Mrs. Paul D. Bales. Exchanged Monday Harmon Schaefer, Mr. and Mrs. Daughters of Union Veterans, A. Churchill, Mrs. G. R. Tilton, secretary; Mrs. C. C. Geer, DAR, treasurer.

A party was given at the home ed the service.

Collard, Florence Elsassen. Messrs. Tom Collard, Erving Christmas party on Saturday in Kurtz, Walter Friesen, Chester stay at Neskowin and later will go

Members of the FOE social club Miss Mary Becker, Walter Hof- were entertained on Wednesday ner, Walneta Hofner, Max Hof- at the home of Mrs. Eva Nixson ner and hostess, Mr. and Mrs. J. T. for a gift exchange. Present were Mrs. Hilda Shoesmith, Mrs. Ellen Moore, Mrs. Frank Marshall, Mrs. An informal Christmas dinner Ruth Kapps, Mrs. Elsie Eschle-was given at the home of Mr. and man, Mrs. Marvel Thompkins, Mrs. Dorothea Kerber, Mrs. Opal Gellman, Mrs. Laura Beecraft, Mrs. Rose Harland, Mrs. Rita Mc-Mrs. Jim Wilson, Miss Viola Jen- Pherson, Mrs. Julia Smith, Mrs. Local committees and plans for Alice Speck and Mr. Herman nings, Mr. Kenneth Jennings, Mr. June Wallace, Mrs. Artic Phelps, and Mrs. Tom McCuen, Mr. and Mrs. Cornelia McLain, Mrs. Vora Mrs. Flynn Faught and Tommy, Wiese, Mrs. Gladys Cooper, Mrs. Hill and Larry Wood.
Mr. and Mrs. Arthur Bailey. Sibyl Roberts, Mrs. Ethel Otjen Members present and several guests.

Mr. and Mrs. John Stuhr of Mrs. J. T. Hafner and family, Mr. ah Penny, F. E. Birch, Ida Brooks, M. Marshiand, Mary Shea, Mr. George Dunsford, E. J. Mouk, L. and Mrs. Marvin Stuhr and Shar- Hobson, Zola Hutchins, W. S. on, Mr. and Mrs. Louis Knapke and children, Mr. and Mrs. Clif-

Menu Thrives on Pruning Meat Budget

Europeans know more about combining meat flavors with others to make inexpensive main dishes. Americans depend on finer cuts for a great deal of their meat flavor.

Long cooking meats have best flavor and such dishes as veal goulash show them to best advan-

VEAL GOULASH

4 onions, sliced very thin pound veal 1 1/2 teaspoons paprika

1 can consomme 1 small green pepper, diced

Cook onion and green pepper in fat until clear, add cubed veal and stir with onion a few minutes. Add consomme and enough water to a little bit more than cover meat. Cook about 11/2 hours, then add a little flour and water to thicken slightly. Bring to a boil and serve with noodles.

Then there's the excellent meat. ox tails, that requires a long time to cook but are rich in flavor and blend unusually well with vege-

ox tail, jointed 1 bunch small carrots Mushrooms

1 cup cooked rice Heat well through.

tion for cutting down on the meat down on dish with apples on top. budget, at the same time finding Garnish with whipped cream, if excellent flavor and interesting desired. textures.

MEAT BALLS (for 6 servings) 1 pound beef 1/2 pound pork

½ pound veal Grind together three times. Beat egg with 1 cup milk and soak in this 1/2 cup bread crumbs from diced white bread or zwieback. Season with pepper, salt and a sprinkle of sugar. Fry a finely chopped good sized onion in 1/4 pound butter and mix with the meat and other mixture. Work well until smooth and form into balls. Fry in your favorite fat.

All friends of Mr. and Mrs. Buttermilk Ingredient

Chocolate cake that takes buttermilk is an extra fine flavored dessert, try this recipe for-BUTTERMILK CHOCOLATE

2 cups brown suga 1/2 cup shortening 2 eggs beaten separately 1/2 cup sour milk

2 1/2 cups flour 2 squares chocolate 1/2 cup boiling water 1 teaspoon soda

Mix chocolate, water and soda and let stand while mixing the For Flavor batter. Cream shortening and quid alternately, adding chocolate elegant. This lemon filling can gree oven.

Cherry Sauce Will Top Breakfast Pancakes

Dressy pancakes made these winter mornings will taste extra good when served with cherry sauce that's a bit unusual.

CHERRY SYRUP 1/4 cup butter 1 cup sugar 134 cup cherry juice.

Cook, stirring constantly until mixing thoroughly. Place over beginning to boil, then cook with- boiling water and cook 10 minout stirring for about 15 minutes, utes, stirring constantly. Add Add 1 cup well drained cherries lemon rind and butter. Cool. and remove from fire. Serve hot. Makes about 1 1-3 cups filling.

At the Fairmount Hill home of

Mr. and Mrs. Frank Chapman at tonight for their annual formal high noon on Tuesday Mrs. Clara dinner party in compliment to Patterson became the bride of their patronesses. The affair Mr. Frank W. Durbin at a quiet will be held at the Golden Pheasceremony in the presence of mem- ant. The Christmas motif will bers of the two families. Rev. be carried out in the table deco-Rev. Robert Hutchinson perform- rations. Mrs. Howard Adams and Miss Mary Hammond are The improvised altar was in charge of arrangements.

day in honor of Robert Rich, who banked with cyclamen and fern- Miss Margaret Simms, presi is soon leaving for New York to ery. Seasonal decorations were dent of the group, will preside attend school there. Christmas used about the room. The bride at the dinner. Honor guests decorations were used and the wore a gown of navy blue velvet will be Mrs. Curtis B. Cross, Mrs. evening was spent in playing and matching accessories. There Frank H. Spears, Mrs. Homer were no attendants. A luncheon Goulet, sr., Mrs. C. S. Hamilton, Those present were the Misses for the wedding guests followed Mrs. William McGilchrist, jr. Louise Rich, Mary Rich, Marjorie the ceremony at the Durbin home Mrs. George A. White, Mrs. Hoon Fairmount Hill. The couple left for a week's LeFurgy and Miss Beryl Holf.

> south for a trip. Mr. and Mrs. Durbin will make their home in the capital. Mrs. Durbin has been superintendent of the state industrial school for girls for the past 137 years. Mr. Durbin is a well known luncheon hostess Tuesday after-

business man in the capital.

Mrs. Mayme Hill recently entertained the South Circle of the First Christian church with a Christmas party. Visitors present were Mrs. J. E. Lepley, Mr. Cor-nett, Mr. Guy L. Drill, Mr. and Mrs. Painter, Mr. and Mrs. Milton

Members present were Mes-dames C. F. Reilly, W. Gardner, C. R. Pritchard, E. N. DeHut, Cora Schweinfurth, Estella Gabbert, D. A. White, M. H. Viesko, S. Richter, Sadie Henderson, Sar-Birdwell, Guy L. Drill, E. Wood, Mayme Hil and Miss Martha Mor-

Mr. and Mrs. Charles McElhin Mr. and Mrs. Treve Jones of La ny had as their Christmas guests,

Today's Menu Pointers Help

Begin the meal with stuffed celery as salad, end it with Normandy upside-down cake. Stuffed celery Floured round steak

Stewed tomatoes Riced potatoes Normandy upside-down cake

NORMANDY UPSIDE-DOWN CAKE 1% cups sifted cake flour 1 1/4 teaspoons double - acting

baking powder 14 teaspoon salt % cup granulated sugar tablespoons softened butter

egg, well beaten 1/2 cup milk 1 teaspoon vanilla tablespoons butter

packed 14 teaspoon cinnamon 2 large apples, pared and thin-

1/2 cup brown sugar, firmly

ly sliced 1 teaspoon lemon juice. Sift flour once, measure, add

baking powder, salt, and sugar. and sift together three times. Add butter. Combine egg, milk, and vanilla. Add to flour mixture, stirring until all flour is dampened; OX TAILS AND MUSHROOMS then beat vigorously 1 minute.

Melt 4 tablespoons butter in 8x8x2-inch pan or 8-inch skillet will be the story. Many women over low flame; add brown sugar think that by waiting for the and cinnamon and cook and stir weekend paper their story will be Brown ox tail in butter, add wa- until thoroughly mixed. On this ter to cover well, season and cook arrange over-lapping slices of ap-3 hours or until almost done. Add ple. Sprinkle with lemon juice. ond place in the paper. whole carrots and when almost Turn batter out on contents of done, add several mushrooms for pan. Bake in moderate oven (350 each serving or a can. Add rice. degrees) 50 minutes, or until them. Often it is difficult to get done. Loosen cake from sides of Meat balls are a third sugges- pan with spatula. Serve upside

Potato Soup Includes Other Flavors

A turnip gives interesting flavor to this soup that includes onion and potato.

SWISS POTATO SOUP small potatoes large white turnip cups boiling water l quart scalded milk 1/2 onion, sliced tablespoons butter 4 cup flour

1 1/2 teaspoons salt

Dash of pepper. Wash, pare and cut potatoes in halves, cut turnip in slices. Parand add onion and boiling water, papers do not abbreviate names, Cook together until vegetables are write them out. soft, rub through a sieve and put water, add milk, re-

Filling Takes Lemon

2-3 cup water

1-3 cup lemon juice

2 teaspoons butter

Spinsters to Honor

Patronesses

1 teaspoon grated lemon rind

in top of double boiler; add egg

The Spinsters will be hostessed

mer E. Smith, sr., Mrs. Margaret

Mrs. McMechan Hostess

Mrs. E. V. McMechan was

noon at her home on South Com-

members of her club. Christmas

appointments and contract bridge

was in play during the afternoon.

Maison, Mrs. Ronald Jones, Mrs.

F. W. Poorman, Mrs. John J. El-

liott, Mrs. Walter Kirk, Mrs. Ed-

gar T. Pierce, Mrs. Karl Becke

JICK, POSITIVE RELIEF fo

Dr. C. J. DEAN CLINIC

Physician and Surgoon E. Cor. E. Burnside and Grand , lephone EAst 3918 Portland, Or

and Mrs. McMechan.

Guests were Mrs. Brazier Smill, Mrs. Roger Mything, Mrs. H. G.

To Club Members

well, add dry ingredients and li- one and makes a simple dish quite the most expensive concoction.

> LEMON FILLING either. Take time to find the cor-1 cup sugar rect spelling. 5 tablespoons flour Omit headlines. Dash of salt 2 egg yolks, slightly beaten

In the first paragraph tell one outstanding fact, who, where and when. Details following later

Chocolate Filling for

Unsweetened chocolate will make a filling for your best white

CHOCOLATE CREAM FILLING 1 1/2 squares unsweetened choc-

olate 1 cup milk

14 teaspoon salt ½ tablespoon butter 1/2 teaspoon vanilla.

VICKS

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better received, but on the contrary, the old news must take sec-It's best to write a list of names unless the editor is familiar with the correct spelling over the Be sure your story is of news

value, best to have a local angle. Local names are good, if the story is from a club's national publicity, find a local connection and play up that feature. The social and club columns is not the place for instructions to club members. Only information that is of interest to outsiders is news. This means "bring own

telephone.

"the club wishes to thank, etc." Editorializing and offering opinions is left to the editorial writer and finds no place on the news If stories are written to two papers, write a different one to each, assume the same persons will read both stories if they are

silver," "a large attendance is requested" (it is naturally) or

Typewrite if possible, double spacing. But if not, legible handwriting on one side of a large boil for 10 minutes together, drain piece of paper is acceptible. News-

Weekend layouts and pictures heat and bind with butter and usually planned several weeks flour that have been cooked to- ahead. If you have an unsolicited gether. Season with salt and pep- picture, talk to the woman's editor about it. Because there must be variety, pictures cannot always be used even if they do have

editorial value. Women's husbands names are used on society and club pages. It saves the editor and makes her sugar, add egg yolks and beat Lemon flavor is an appreciated your friend if you take the effort to find her social name. In case of muscians their own first names and soda mixture last. Fold in be used to make a one-egg be may be used. Always give your egg whites and bake in a 350 de- something, or is good enough for guests of club members some kind of a first name. If you don't know her enough, the public doesn't

> Carbon copies hurt the editor's feelings, originals are much bet-

paragraphs. Combine sugar, flour, and salt

yolks, water, and lemon juice, Best White Cake

cake or for a devil's food concoc-

6 tablespoons sugar 2 tablespoons flour 1 egg yolk, slightly beaten

Add chocolate to milk and heat n double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour, and salt; add gradually to chocolate mixture and cook until thickened, stirring constantly; then continue cooking 10 minutes, stirring occasionally. Pour small amount of mixture over egg yolk, stirring vigorously; return to double boiler and cook 2 minutes longer, stirring constantly. Add butter and vanilla and cool. Makes 11/4 cups.





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