

Society .. Clubs Music

News and Features of Interest to Women

Homemaking Styles.. Food

MAXINE BUREN—Women's Editor

Holiday Tea at Maison Home Thursday

The home of Mr. and Mrs. H. G. Maison on Tamarack 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.

Presiding at the serving table during the afternoon will be Miss Margaret Bell, Miss Doris Drager, Miss Wilmahollye Wirtz, Mrs. John Bone, Miss Edith Morehouse and Miss Virginia Cross.

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 Lutheran church, Miss Jerome Upston will entertain with a bridge party tonight at her home on Chemeketa street.

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

Those bidden to honor Miss Schneider and Mr. Taggart are 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 Carolyn Braden, Miss Helen Boardman, Mr. Thorne Hammond, Mr. Wheeler English and the hostess, Miss Upston.

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.

Miss Benner Receives Honor in Chicago

Word has been received here in Salem that their daughter, Helen Benner, now of Chicago, has received more honors for her nation-wide winning song, "Longing." The song has been selected for the Chicago public high school scholarship contest to be held in the early spring.

Mason-Fletcher Views of Interest Here

On Christmas day at eight o'clock Miss Louise C. Fletcher, daughter of Mr. Frank G. Fletcher, formerly of Salem, became the bride of Mr. Arthur M. Mason, son of Mr. and Mrs. W. W. Mason of Mill City, at the home of the bride's brother and sister-in-law, Mr. and Mrs. F. R. Fletcher in Portland.

The bride was given away in marriage by her brother, F. R. Fletcher, who wore a floor-length gown of pale pink French organza fashioned with full skirt embroidered in pastel colors. She carried a bride's bouquet of lilies-of-the-valley, forget-me-nots and roses.

Dr. Douglas Chairman for President's Birthday

Elaborate plans are being made to nationally celebrate the president's birthday and Dr. Vernon A. Douglas was appointed chairman for Salem and Marion county in an announcement made by telegram from the New York headquarters of Keith Morgan, national chairman.

Formal Dance Is Event of Monday At Castillian

One of the outstanding holiday dances was the Delta Phi alumnae formal Christmas Monday at Castillian hall, Tommy Seikine 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.

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.

Among those attending were the Misses Margaret Hauser, Eleanor Sherman, Chloe Anderson, Grace Covert, Rowena Upjohn, Eileen Lester, Betty Taylor, Dorothy Kibbe, Norman Jean Gilbertson, Geneva Seamaster, 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 North, Helen Duley, Bernice Rowe, Charlotte Hill, Margaret Bell, June Lochridge, Hattie Bratzel, Hazel Shutt, Evelyn Haag, Kay Rinke, Ruth Peck, Lois Walton, Gwen Hunt, Flavia Downs, Gwen McCullough, Maxine Woodfield, Gretchen Thielens, Elizabeth Clement, Ida Jo Eaton, Nabelle Toole, Dorothy Simonson, Vivian Willing, Jacqueline Williams, Mildred Bender, Edith Redfern, Eleanor McNeef, Melva Belle Savage, Shirley Crommelier, Edna Savage, Virginia Pugh, Ruth Pemberton, Lois Miller.

Youngster Set Attend Messrs. B. Dietrich, Jack Pollock, Ernie Greenwood, Bill Gray, Bill Smith, Jack Hansell, Jerry Sherman, Edwin McWain, Earle Maynard, Jack Bush, Ray Drake, M. D. Hughes, Harry Erickson, Franklin Evenson, Ervin Potter, Quay Wassam, Wendell Patch, George Causey, James Booth, Victor Gibson, Gordon Black, Thorne Hammond, Wheeler Ellis, Frank Barlow, Herman Burgess, Orville South, Oliver Glenn, Winfield Needham, Vern Pomeroy, Bill Dyer, John Porter, Claire Miller, Paul Franklin, Irwin Edwards, Bob Clark, Claybourne Dyke, Dan Clark, Win Jenks, Axel Jorgensen, Austin Holden, Lawrence Barrow, Dick Renfro, Pat Shea, Henry Kortmeyer, Harry Fredericks, Del Gwynn, John Kelley, Wayne Doughton, Bud Mercer, Manfred Olson, Bob Woods, Dave Saleeby, Leonard Van Velck, Mr. and Mrs. Gordon Skinner, Mr. and Mrs. Sam Hannum, Mr. and Mrs. E. H. Wood, Mr. and Mrs. Thornton Coffey, Mr. and Mrs. Joseph E. Felton and Mr. and Mrs. Samuel M. Bowe.

DeMolay Banquet to Be Given Tonight

The 16th anniversary of the founding of Chemeketa chapter Order of DeMolay will be celebrated tonight when the alumnae are guests of the active members at a banquet and ceremonial in Masonic temple. The banquet, which will be prepared by committees from the North and South, will begin at 6:30 and a degree will be put on following this. Elmer Scheeler is general chairman of the committee in charge.

Laundering Ideas Handy During Holidays

Household hints are timely when holidays bring added perils of laundering and housecleaning. Gum is said to come off upholstery or clothing when rubbed with a bit of ice then chipped off. Ammonia and turpentine mixed in equal proportions will remove paint from washable clothing.

Mr. and Mrs. James Monroe and daughter, Marilyn, were the guests of Mrs. Munroe's mother, Mrs. C. B. Becker of Walla Walla, Wash., for the Christmas holiday.

Miss Marian Averill of Portland was in the capital Monday to attend the wedding of Miss Alice Speck and Mr. Herman Estes.

Mr. and Mrs. Albert Gragg had a holiday guests Mr. and Mrs. Charles A. Corder of Portland, Mrs. Corder and Mrs. Gragg are sisters.

Mr. and Mrs. Arch Jernan, Miss Wilda Jernan and John Jernan are enjoying several days of skiing at Mt. Hood and are stopping at Timberline Lodge.

Mr. and Mrs. E. H. Kennedy have returned from an extended visit in New Orleans and Baton Rouge, Louisiana.

Style-Smiles --- by Gretchen



"Better give me two bottles—he's got an awful lot of resistance!"

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 across 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 all play.—Copyright, 1933, Esquire Features, Inc.

Mrs. Boise Fetes Club Members at Luncheons

Mrs. Reuben P. Boise is entertaining with two smartly arranged luncheons this week at her North Summer street home. Tuesday afternoon Mrs. Boise complimented members of the Round-Up club with a luncheon and afternoon of cards. Bidden as additional guests were Mrs. Rudolph Prael of Portland, Mrs. Charles A. Gray and Mrs. Breyman Boise.

Club members bidden were Mrs. John L. Rand, Mrs. Joseph Albert, Mrs. Percy Kelly, Mrs. Frank Snedecor, Mrs. Max Buren, Mrs. Charles H. Robertson, sr., Mrs. Charles K. Spaulding, Mrs. Thomas B. Kay, Mrs. J. T. Whittigt, Mrs. John Griffith and Mrs. S. P. Kimball.

Family Dinner Served By Mrs. Kleen

Mrs. Christina Kleen was hostess at a family dinner on Christmas 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 Raymond; Mr. and Mrs. E. C. Churchill and Robert; Mr. and Mrs. William Kleen, Delwyn and Denna Lou, Mr. and Mrs. H. M. Kleen, Della, Dora May and Earl; Mr. and Mrs. A. H. Kleen, Jerry and Darlene; Mr. and Mrs. L. J. Weston and Loretta; Mr. and Mrs. O. W. Kleen and Janet; Mr. and Mrs. C. M. Kleen, Mr. and Mrs. M. J. Van Voort.

Dinner Honors Child On Birthday

Mr. and Mrs. J. T. Hofner of Sublimity entertained with a Christmas party on Saturday in honor of the first birthday of their grandson, Jackie Stuhr. Those present were Mr. and Mrs. Clifford Stuhr and son, Jackie, Miss Mary Becker, Walter Hofner, Walenta Hofner, Max Hofner and hostess, Mr. and Mrs. J. T. Hofner.

Members of the Nebraska club

Members of the Nebraska club auxiliary will meet on Wednesday at 2 o'clock with Mrs. A. P. Milson at 1390 Center street. All former Nebraska women are invited.

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Smiths Will Celebrate Wedding Anniversary

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

All friends of Mr. and Mrs. Smith have been invited to attend. Walter Smith also lives at Brownville.

Three children of Mr. and Mrs. Smith will be present. These include Mrs. Jessie Clemenger, Long Beach, Calif.; Mrs. Hazel Metzger, Salem; and Walter Smith.

Mr. Smith is a retired farmer and both he and Mrs. Smith were born in Oregon. Mr. and Mrs. Smith were married in Fossil, January 1, 1882. They moved to Linn county 43 years ago.

Reception Is Planned by Patriotic Societies

On Friday night's calendar is the informal reception for which the City Patriotic Federated Societies will be hosts at the chamber of commerce at 7:30 o'clock. This semi-annual affair will honor new citizens who will receive their papers that night. The interested public is invited to attend.

Rev. Robert Hutchinson will deliver the address during the evening. A varied program of songs and readings. Refreshments will be served. Mrs. C. C. Geer, is general chairman and is being assisted by the patriotic organizations. Mrs. Bertha Ray, president of the Sons of the Union Veterans auxiliary, is chairman of the federation including Glen Adams, Sons of Union Veterans, president; Mrs. Herbert Ostlund, D.A.R. vice-president; Mrs. Paul D. Bales, Daughters of Union Veterans, secretary; Mrs. C. C. Geer, D.A.R. treasurer.

Farewell Party Event Of the Week

A party was given at the home of Miss Florence Elsasen on Monday in honor of Robert Rich, who is soon leaving for New York to attend school there. Christmas decorations were used and the evening was spent in playing games.

Those present were the Misses Louise Rich, Mary Rich, Marjorie Collard, Florence Elsasen.

Messrs. Tom Gollard, Erving Kurtz, Walter Friesen, Chester Dameron and Robert Rich.

Members of the FOE social club were entertained on Wednesday at the home of Mrs. Eva Nixon for a gift exchange. Present were Mrs. Hilda Shoemith, Mrs. Ellen Moore, Mrs. Frank Marshall, Mrs. Ruth Kapps, Mrs. Elsie Eschelman, Mrs. Marvel Thompkins, Mrs. Dorothea Kerber, Mrs. Opal Gellina, Mrs. Robert Sheen, Mrs. Rose Harland, Mrs. Rita McPherson, Mrs. Julia Smith, Mrs. June Wallace, Mrs. Artie Phelps, Mrs. Cornelia McLain, Mrs. Vera Wiese, Mrs. Gladys Cooper, Mrs. Sibyl Roberts, Mrs. Ethel Otjen and several guests.

Mr. and Mrs. John Stuhr of Aumsville entertained at dinner on Sunday. Present were Mr. and Mrs. J. T. Hofner and family, Mr. M. Marshall, Mary Sheen, Mr. M. Marshall, Mrs. Stuhr and children, Mr. and Mrs. Clifford Stuhr and Jackie, Herbert, Robert and Dorothy Stuhr and Mr. and Mrs. John Stuhr.

Mr. and Mrs. Treve Jones of La Grange, formerly of Salem, were visitors in the capital over the weekend and were the guests of Mr. and Mrs. Al Petre and Mr. and Mrs. Charles Claggett.

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 advantage. VEAL GOULASH 4 onions, sliced very thin 1 pound veal 1 1/2 teaspoons paprika 1 can consommé 1 small green pepper, diced fine Cook onion and green pepper in fat until clear, add cubed veal and stir with onion a few minutes. Add consommé and enough water to a little bit more than cover meat. Cook about 1 1/2 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 has a fine flavor and blend unusually well with vegetables. OX TAILS AND MUSHROOMS 1 ox tail, jointed 1 bunch small carrots Mushrooms 1 cup cooked rice

Broil until tender in butter, add water to cover well, season and cook 2 hours or until almost done. Add whole carrots and when almost done, add several mushrooms for each serving or a can. Add rice. Heat well through.

Meat balls are a third suggestion for cutting down on the meat budget, at the same time finding excellent flavor and interesting textures. MEAT BALLS (for 6 servings) 1 pound beef 1/2 pound pork 1/2 cup milk

Grind together three times. Beat 1 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.

Buttermilk Ingredient For Chocolate Cake

Chocolate cake that takes buttermilk is an extra fine flavored dessert. Here is the recipe for BUTTERMILK CHOCOLATE CAKE 2 cups brown sugar 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 batter. Cream shortening and sugar, add egg yolks and beat well, add dry ingredients and liquid alternately, adding chocolate and soda mixture last. Fold in egg whites and bake in a 350 degree oven.

Cherry Sauce Will Top Breakfast Pancakes

Dressy pancakes made these winter mornings will taste extra good when served with cherry sauce. Here is the recipe for CHERRY SYRUP 1/2 cup butter 1 cup sugar 1 1/2 cup cherry juice. Cook, stirring constantly until beginning to boil, then cook without stirring for about 15 minutes. Add 1 cup well drained cherries and remove from fire. Serve hot.

Durbin-Patterson Vows Exchanged Monday

At the Fairmount Hill home of Mr. and Mrs. Frank Chapman at high noon on Tuesday Mrs. Clara Patterson became the bride of Mr. Frank W. Durbin at a quiet ceremony in the presence of members of the two families. Rev. Robert Hutchinson performed the service.

Spinsters to Honor Patronesses

The Spinsters will be hostesses tonight for their annual formal dinner party in compliment to their patronesses. The affair will be held at the Golden Pheasant. The Christmas motif will be carried out in the table decorations. Mrs. Howard Adams and Miss Mary Hammond are in charge of arrangements.

Mrs. McMechan Hostess To Club Members

Mrs. E. V. McMechan was a luncheon hostess Tuesday afternoon at her home on South Commercial street in compliment to members of her club. Christmas decorations were used in the table appointments and contract bridge was in play during the afternoon. Guests were Mrs. Brazier S. G. Roger Mything, Mrs. H. G. Mason, Mrs. Ronald Jones, Mrs. F. W. Footman, Mrs. John J. El-Hott, Mrs. Walter Kirk, Mrs. Edgar T. Pierce, Mrs. Karl Beck and Mrs. McMechan.

Members present were Messrs. C. F. Reilly, W. Gardner, C. R. E. Dyer, E. E. Dyer, Corb, R. Schweinfurth, Estella Gabbert, D. A. White, M. H. Vlesko, S. Richter, Sadie Henderson, Sarah Penny, F. E. Birch, Ida Brooks, George Dunsford, E. J. Mouk, L. Hobson, Zois Hutchings, W. S. Birdwell, Guy L. Hill, E. Wood, Mayme Hill and Miss Martha Mortenson.

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Today's Menu

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 1/2 cups sifted cake flour 1 1/2 teaspoons double-acting baking powder 1/2 teaspoon salt 1/2 cup granulated sugar 4 tablespoons softened butter 1 egg, well beaten 1/2 cup milk 1/2 teaspoon vanilla 4 tablespoons butter 1/2 cup brown sugar, firmly packed 1/2 teaspoon cinnamon 2 large apples, pared and thinly 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; then beat vigorously 1 minute.

Melt 2 tablespoons butter in 8x8x2-inch pan or 8-inch skillet over low flame; add brown sugar and cinnamon and, cook and stir until thoroughly mixed. On this arrange over-lapping slices of apple. Sprinkle with lemon juice. Turn batter out on contents of pan. Bake in moderate oven (350 degrees) 50 minutes, or until done. Loosen cake from sides of pan with spatula. Serve upside down on dish with apples on top. Garnish with whipped cream, if desired.

Potato Soup Includes Other Flavors

A turnip gives interesting flavor to this soup that includes onion and potato. SWISS POTATO SOUP 4 small potatoes 1 large white turnip 3 cups boiling water 1 quart scalded milk 1/2 onion, sliced 4 tablespoons butter 1/2 cup flour 1 1/2 teaspoons salt Dash of pepper.

Wash, pare and cut potatoes in halves, cut turnip in slices. Par-boil for 10 minutes together, drain and add onion and boiling water. Cook together until vegetables are soft, rub through a sieve and put back in the water, add milk, re-heat and bind with butter and flour that have been cooked together. Season with salt and pepper.

Filling Takes Lemon For Flavor

Lemon flavor is an appreciated one and makes a simple dish quite elegant. This lemon filling can be used to make a one-egg-for something, or is good enough for the most expensive concoction. LEMON FILLING 1 cup sugar 5 tablespoons flour Dash of salt 2 egg yolks, slightly beaten 2 cups water 1-3 cup lemon juice 1 teaspoon grated lemon rind 2 teaspoons butter

Combine sugar, flour, and salt in top of double boiler; add egg yolks, water, and lemon juice, mixing thoroughly. Place over boiling water and cook 10 minutes, stirring constantly. Add lemon rind and butter. Cool. Makes about 1-1 1/2 cups filling.

Chocolate Filling for Best White Cake

Unsweetened chocolate will make a filling for your best white cake or for a devil's food concoction. CHOCOLATE CREAM FILLING 1 1/2 squares unsweetened chocolate 1 cup milk 6 tablespoons sugar 2 tablespoons flour 1/2 teaspoon salt 1 egg yolk, slightly beaten 1/2 teaspoon butter 1/2 teaspoon vanilla.

Add chocolate to milk and heat in 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 1 1/2 cups filling.

Head Colds

A few drops bring comforting relief. Clogs clogging mucus, reduces swollen membranes—helps keep sinuses open. VICKS VA-TRO-NOL

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Pattern



Girls, the suspender dress is a passport to chic for immediate wear and spring too—and Pattern 4827 offers not only a winsome suspender-stroke design, but also a shirt-waister style that equally smart! In fact, this simple Anne Adams creation sponsors five different variations, just as pictured. Look—a suspender-girdle can be laced-up coquettishly, or gaily button-trimmed. Or the suspenders and girdle may be separate, to adorn the shirtwaist dress. Then too—this very attractive dress may have a wide contrasting girdle or a self-belt—and long sleeves instead of short ones. Don't you love the slight-gore "swing" skirt and the choice of two swanky necklines?

Pattern 4827 is available in junior and misses' sizes 10, 12, 14, 16 and 18. Size 16, suspender dress, takes 2 1/4 yards 44 inch fabric; blouse, 1 1/2 yards 58 inch fabric.

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