

Burghardt Home Scene of Guild Tea Tuesday

One of the charming affairs of the week was the tea for which members of the Junior Guild of St. Paul's Episcopal church were hostesses at the home of Mrs. William H. Burghardt on Union street. The affair complimented the new officers and new members of the guild. Assisting the hostesses were Mrs. Donald C. Roberts and Mrs. Henry V. Compton.

In the line were the Lew officers; Mrs. Edward M. Duffy, president; Mrs. Kenneth Bell, vice-president; Mrs. J. M. Chambers, 2nd vice-president; Mrs. Robert Brennan, secretary; Mrs. Lee Warnick, treasurer; Mrs. E. J. Scellars, corresponding secretary; new members, Mrs. Clifton Irwin, Mrs. T. O. Russell, Mrs. Harold Young, Mrs. Frank Patterson, Mrs. Kenneth Dalton and Mrs. Frank Minto.

The tea table was beautiful with a pale blue damask cloth centered with winter,asmine in a crystal swan on a pale blue mirror. Mrs. Russell Catlin presided at the tea urn.

Many attend
Those present were Mrs. Charles Jory, Mrs. U. G. Shipley, Mrs. C. P. Patton, Mrs. Frank Patterson, Mrs. T. O. Russell, Mrs. Cornelia Thomas, Mrs. Hugh H. Earle, Mrs. Charles W. Cray, Mrs. Harold Young, Mrs. Kenneth Dalton, Mrs. Rose W. Babcock, Mrs. John Brophy, Mrs. J. N. Chambers, Mrs. James J. Fanton, Mrs. George Otten, Mrs. Sydney Kromer, Mrs. Harry Crain, Mrs. Clifton Irwin, Mrs. Frank Minto, Mrs. E. J. Scellars, Mrs. Homer Goulet, sr., Mrs. George White, Mrs. Louis Lachmund, Mrs. William H. Lytle, Mrs. Rollin Smith, Mrs. Edward Duffy, Mrs. Lee Warnick, Mrs. Robert Brennan, Mrs. Alton D. Hurley, Mrs. Homer H. Smith, sr., Mrs. Margaret LeFurky, Mrs. Claude Johns, Mrs. George H. Swift, Mrs. A. D. Woodmansee, Mrs. Carlton Smith, Mrs. John Reed, Mrs. Harry Belt, Mrs. Donald Roberts, Mrs. Henry Compton and Mrs. William Burghardt.

Oregon Parents Will Dine at Marion
In the hope of serving the interests of their sons and daughters at the University of Oregon, Salem fathers and mothers of university students will meet to organize a local unit of the Oregon Dads' association at the Marion hotel Tuesday, January 17 at 6:30 o'clock.

The call for this dinner meeting grew out of a recent session attended here by Mr. Loyal McCarthy, president of the executive committee of Oregon Dads, and Dr. Burt Brown Barker, vice-president of the university, with a small group of fathers sitting in.

Dr. Donald Erb, president of the university, will be principal speaker at Tuesday's meeting. It is expected he will be accompanied by several other officials of the university.

A short period will be devoted to an explanation of the purposes and functions of the Dads' organization, and first steps in the formation of a local unit will be taken. Fathers and mothers of former and active students will be welcomed at the dinner.

Letters announcing the meeting are now being mailed to all of the eligible parents in the Salem vicinity.

Locheads Hosts at Party, Dinner

Mrs. J. S. Lochead was hostess yesterday to a group of 15 pupils of Washington school to honor the 9th birthday of her daughter, Donna. Later in the day, Mr. and Mrs. Lochead were hosts at dinner to a group of their friends.

Invited were Mr. and Mrs. J. M. Clark, Mr. and Mrs. O. E. Lee, Mr. and Mrs. Mervin Fidler, Mr. and Mrs. H. D. Buckner, Mrs. Margaret Hoyland and Mr. and Mrs. Lochead.

CLUB CALENDAR

Wednesday, January 11
American Lutheran guild, 1 p.m., in church parlors.
Salem High school band mothers, faculty room, high school, 1:30 p.m.
Woman's Home Missionary society Jason Lee church, with Mrs. W. W. Chadwick, 1390 North Winter street, 2:15 p.m.
Foreign Missionary society, First Methodist church, 2:15 p.m.
Home Missionary society, Leslie church, with Mrs. W. S. Ankeny, desert luncheon, 1:30 p.m.
AAUW music appreciation class with Mrs. Dwight Lear, 555 North 20th, 8 p.m.
F.O.E. social club with Mrs. Judson Bressler, 2790 South Commercial, 2:30 p.m.
Laurel Guild of Knight Memorial church with Mrs. Lloyd Pepper, 1040 North 16th, 7:30 p.m.
DAV auxiliary meeting, WCTU hall.

Thursday, January 12
Alpha Psi Delta Mothers with Mrs. W. L. Phillips, 195 West Lefelle, 2 p.m.
Willing Workers, 1st Christian church, 2:30 with Mrs. Dorothy MacDowell, 755 Ferry street.
Mothers club of Troop 12 with Mrs. A. L. Adolphson, 870 D street, 2:30 p.m.

Friday, January 13
Brooks garden club with Mrs. C. V. Ashbaugh, all day.
Woman's Missionary society, 1st Baptist church, with Mrs. E. W. Peterson, 155 North 21st street, 7:30 p.m.

Monday, January 16
Pro America, 2:30, Marion hotel.

Many Legislators' Wives in Salem For Session

A number of legislators' wives have arrived in the capital to take up their residence during the session and will be honored at numerous affairs during the next two months.

President of the Senate and Mrs. Robert Duncan of Burns are domiciled at the Hotel Court and Senator and Mrs. William Steiwer of Fossil are residing at the Devereaux apartments during the session.

Mrs. W. E. Burke of Sherwood, wife of Senator Burke, is in the capital for the legislature. Other senator's wives who have taken up their residence in Salem during the session are Mrs. Rex Ellis of Pendleton, Mrs. George W. Chaney of Coquille, Mrs. George W. Dunn of Ashland and Mrs. Lyman Ross of Aloha.

Representative and Mrs. C. T. Hockett of Enterprise are domiciled in the capital during the session as are Representative and Mrs. Fred W. Herman of Rainier, Representative and Mrs. J. H. McCloskey of Norway, and Representative and Mrs. Alfred Cunha of Echo.

Paul Tanaka Chosen To Head Group

Paul Tanaka, a student at Willamette University, was elected president of the Japanese Young People's league succeeding Hiroshi Kaneko and others chosen.

Letters announcing the meeting are now being mailed to all of the eligible parents in the Salem vicinity.

After the election of officers, the league's honored Margaret Terusaki at a farewell party. She will make her home in Milwaukie.

Miss Evva Knower will review "Lafayette" by Woodward and "Grandmas Called It Carnival" by Damon, at the meeting of the Women's club book review section being held this afternoon at the Salem public library.

Society.. Music.. Food.

MAXINE BUREN—Women's Editor

Bridge Clubs Are Feted During The Week

Hostesses are entertaining informally this week in compliment to members of their club. Mrs. Vernon Perry and Mrs. Clayton Foreman have bidden their club members to the E. J. Donnell home Thursday night. Following an evening of cards, supper will be served by the hostesses. Mrs. Truxton Foreman will be an additional guest.

Those bidden are Mrs. Garlen L. Simpson, Mrs. William H. Hammond, Mrs. Chandler Brown, Mrs. Charles Cigarette, Mrs. Harold Ollinger, Mrs. Loring Schmidt, Mrs. Robert Herrall, Mrs. Glenn Wilbur, Mrs. Robert Drager, Miss Kreta Janz, Mrs. Vernon Perry and Mrs. Clayton Foreman.

Mrs. Bjarne Erickson will entertain members of her club this afternoon at her home on South Winter street. Contract will be in play followed by a tea hour.

Guests will be Mrs. Gardner Knapp, Mrs. O. D. Adams, Mrs. Estill Brunk, Mrs. Keith Brown, Mrs. Carl Emmons, Mrs. Oscar Paulson, Mrs. G. W. Ross, Mrs. Earl Cooley, Mrs. M. Theodore Madsen, Mrs. Stephen Mergler, Mrs. George Rhoten, Mrs. Charles McElhinny and Mrs. Fred Wolf.

Mrs. Lawrence Imlah has invited members of the Adolynk club to her North Summer street home today. A luncheon will be served followed by an afternoon of contract.

Members are Mrs. B. E. Owens, Mrs. A. L. Adolphson, Mrs. Edna Rowland, Mrs. E. H. Kennedy, Mrs. James Teed, Mrs. Albert Gragg, Mrs. Harris Letz, Mrs. George Nelson and Mrs. Lawrence Imlah.

Beta Chi Mothers Meet At Chapter House

The Beta Chi Mothers club met informally at the chapter house on State street Tuesday afternoon. Rev. Robert Hutchinson of the First Congregational church gave an interesting travelogue on Ireland.

The mothers honored the sorority girls with a fruit shower. Tea was served late in the afternoon and hostesses were Mrs. O. A. Macy, Mrs. D. A. Hodge, Mrs. Frank Power and Mrs. E. T. Barnes.

Those present were Mrs. Charles McCargar, Mrs. Robert Craig, Mrs. E. T. Barnes, Mrs. F. C. DeLong, Mrs. Frank Erickson, Mrs. Arthur Gibbard, Mrs. S. B. Gillette, Mrs. D. A. Hodge, Mrs. Leona Johnson, Mrs. F. A. Legge, Mrs. Roy H. Mills, Mrs. A. Oehler, Mrs. E. W. Peterson, Mrs. Frank Power, Mrs. O. A. Macy, Mrs. G. A. Ramp, Mrs. U. L. Stevens, Mrs. Arthur G. Upton, Mrs. Charles Eyrre, Mrs. B. H. White, Mrs. Walter Pugh, Mrs. S. H. Probert, Mrs. Harvey Parker, Mrs. Walter Minier, Mrs. W. A. Cladek, Mrs. E. W. Cooley and Mrs. J. E. Dugan.

Officers Installed at Lodge Meeting

Following the meeting of the Odd Fellows lodge, tonight, officers of Chemeketa and Salem Rebekah lodges will be installed by the grand officers who are E. Bushnell and Lenora Kriesel, presiding; Gus Erikson, Wilda Siegmund, R. S. VanPelt, Christina Cladek, P. Phillippi, Jessie Moore, Tom McLeod, Evelyn Naderman, L. A. Scheeler, Edith McElroy, Jim Smith, Eva Martin, Carl Engstrom, Luella Engstrom, Evgena Monas. The joint installation will be public with Yvonne Smith and Karl Lachele being seated as the retiring noble brands of the two lodges.

The Thomas Wildey birthday program will be held January 16th, following the regular meeting of the Rebekah lodge, with John Groves, Charles Lounsbury, Carl Engstrom, Pearl Nichols, Helen Pearce and Amie Mills in charge.

Home Economics Club Entertains at Tea

The home economics club of Salem held an entertaining tea at the home of Mrs. J. C. Hill on Monday afternoon. Following the regular teacher's meeting. Presiding at a table, centered by a large crystal bowl of white narcissi and violets, flanked by white tapers, were Miss Laura Hale and Mrs. Alta Rieck. A pewter tea set and chrome urn added to the table attractiveness. Serving were Misses Audrey Christman, Jean Pfeffer, Ethel Craven, Maxine Drorbaugh, Shirley Hunt, Marilyn McCoy, Clara Whitehead and Marjorie Diehn.

Radio Program Tonight For President's Ball

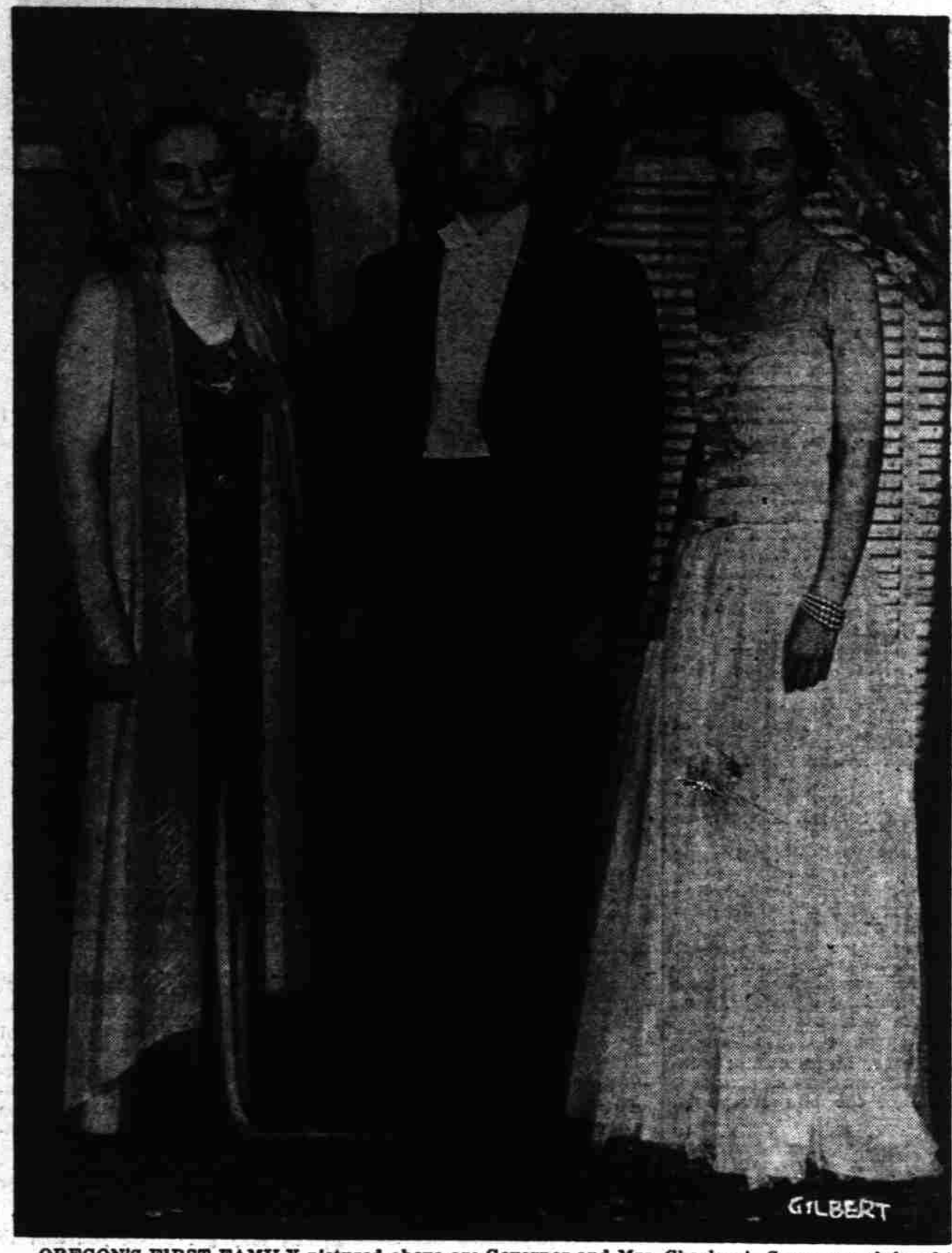
The first in a series of radio programs to be given in connection with the president's birthday ball will be broadcast tonight at 9:15 o'clock over KSLM. Dr. Vernon A. Douglas, chairman of the ball, will be the speaker.

Two president's balls will be given in Salem on Monday, January 30. They will be held at the armory and Crystal Gardens. Fifty per cent of the money raised will be kept in Marion county this year. Proceeds go towards hospitalization and care of infantile paralysis patients.

Mr. and Mrs. W. E. Simpson were the weekend hosts of Mr. and Mrs. Frank Blair of Glen Elder, Kansas, and Miss Lulu Koiner of Longview, Washington. The Blairs have spent some time in California previous to their visit here.

Mrs. John Brophy had as her guests for the inaugural ball Monday night Mr. and Mrs. Cole McElroy, Mr. and Mrs. Charles Bennett and Mr. and Mrs. A. Crohn, all of Portland.

Mrs. Thomas Drynan will be hostess to members of her club at luncheon Thursday afternoon at her home on Farris street.



OREGON'S FIRST FAMILY pictured above are Governor and Mrs. Charles A. Sprague and daughter, Miss Martha Sprague. Governor and Mrs. Sprague were honored at a brilliant inaugural ball Monday night at the armory with the governor's reception preceding the event.—(Mat courtesy of Oregon Journal.)

Daleth Teth Gimel Tea At Roberts' Home Today

The Daleth Teth Gimel mothers will be honored at a lovely tea today at the home of Professor and Mrs. T. S. Roberts when the Daleth Teth Gimel girls entertain. Calling hours are from 3:30 to 5:30 o'clock.

Miss Edna Thomas will greet the guests at the door. Miss Gertrude Cannell will introduce to the receiving line which will include Miss Virginia Bendickson, Mrs. Roy S. Keene and Mrs. T. S. Roberts. Assisting about the rooms will be Miss Effie Barrows, Miss Hazel Magee, Miss Carol Johnson, and Miss Elizabeth Thomas.

Bon Heur Club Feted At Dance Saturday

Members of the Bon Heur club were hostesses for an informal dance Saturday night at the Barbara Barnes School of the Dance. Music was furnished by the Mitchell family orchestra. The group will next meet on January 28.

Those present were Mr. and Mrs. J. G. French, Mr. and Mrs. O. L. Dencer, Mr. and Mrs. C. C. Witzel, Dr. and Mrs. J. Harry Moran, Mr. and Mrs. J. A. Krebs, Mr. and Mrs. S. W. McFee, Mr. and Mrs. F. W. Knox, Dr. and Mrs. B. A. White of McMinnville, Mr. and Mrs. L. S. Christenson, Mr. Feochord Dr. and Mrs. Heasley of Oregon City, Mr. and Mrs. Paul Miller, Dr. and Mrs. Henry Morris, Mr. and Mrs. Charles Kinzer, Mr. and Mrs. W. E. Pero, Dr. Spence Kitchum and Miss Viola Herrington of Portland.

Eastern Star Club Meets At Masonic Temple

The Eastern Star Social Afternoon club met at the Masonic temple Tuesday afternoon. Cards were in play with honors going to Mrs. Rex Davis in contract and Mrs. Anna Cable in auction. Seven tables were in play with tea served late in the afternoon. The table was attractive with a bouquet of winter flowers and yellow tapers.

The committee in charge included Mrs. Amanda Gueffroy, chairman, Mrs. Mabel McDonald, Mrs. Louisa Flack, Mrs. Ella Bombeck, Mrs. Jennie Emmons, Mrs. Grace Gillon, Mrs. Susan Hanson, Mrs. Nellie Harris, Mrs. Grace Johnson and Mrs. Lucille Lewis.

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Nurses' Dinner Held at Argo Monday

The graduate nurses of the Salem Deaconess hospital enjoyed a formal dinner at the Argo hotel on Monday. The tables were decorated with spring flowers and tall tapers. Music was furnished during the dinner by Mrs. Kenneth Rich. The program following the dinner included a short talk by Miss Veronica Sheldon, who introduced the speakers of the evening. Mr. F. F. Wedel spoke on "Duty," a travel talk on Honolulu was given by Miss Fannie Oglesby, anesthetist at the hospital.

The new officers for the nurses council of the hospital were introduced to the group by Miss Fae Edgington. Mrs. Ray Washburn, president; Miss Frances Welton, vice president; Miss Veronica Sheldon, secretary, and Miss Pearl Olson, treasurer.

The committee in charge of the dinner was Miss Selma Hilmer, chairman, Miss Mary Regier, Mrs. Adeline Moran, Miss Fae Edgington and Miss Florence Sabbe.

The Kappa Alpha Theta mothers were entertained at luncheon Tuesday afternoon at the Royal Court apartment of Mrs. Paul Van Scoy. Guests were Mrs. Arch Jermain, Mrs. Dan McLellan, Mrs. Robert Shinn, Mrs. W. A. Langille, Mrs. A. F. Hayes, Mrs. R. E. Kleinsorge of Silverton and Mrs. Paul Can Scoy.

The Woman's Missionary society of the Englewood United Brethren church will hold its January meeting with Mrs. J. C. Hill, 638 North 30th street, Thursday afternoon at 2:30. For the special feature on the program Mrs. Leonard will give a review of the book, "The Untouchable Guest."

Mrs. Hunt Quinn of Portland and her son Wellington, who is attending the University of Oregon were in Salem Monday to attend the governor's reception and ball.

The Kappa Alpha Theta alumnae will be entertained at the home of Mrs. Roy S. Keene, 540 Lefelle street, Thursday night. Miss Genevieve Reed will be the assisting hostess and the group will see for the Salem General hospital.

Today's Menu

Caramel ham ring is a good, and attractive meat that's today's main dish.
Onion and orange salad
Caramel ham ring
Riced potatoes
Buttered peas
Cottage pudding

CARAMEL HAM RING
1 1/4 pounds ground round steak
1/2 pound ground raw ham
1 loaf stale bread
1 pint milk
1/2 teaspoon dry mustard
3 eggs

Break up bread and stand with milk while mixing other ingredients. Beat eggs, add mustard, meat and soaked bread. Sprinkle ring mold with 1/2 cup brown sugar and heat until melted, sprinkle with a few whole cloves. Pack in meat mixture and bake 1 hour in a 350-degree oven. Turn out and serve with potato salad in center. Serves 16. For large ring mold make 1 1/2 times this recipe.

Prune Pudding Finds Family Flavor

Freshly stewed prunes, combined with gelatine, make a dessert that's pleasing to the whole family.

PRUNE MEDALLION PUDDING
1 package lemon or raspberry gelatine
1 pint warm water and prune juice
1/2 cup sugar
Dash of salt
Dash of cinnamon
1/2 cup raisins, firmly cut
1 cup cooked prunes, seeded and finely cut
1/2 cup nut meats, coarsely broken

Dissolve gelatine in warm water and prune juice. Add sugar, salt, cinnamon, raisins and prunes. Chill. When slightly thickened, fold in nuts. Turn into small baking powder cans or molds. Chill until firm. Unmold. Serve in slices. Garnish each slice with whipped cream, if desired. Serves six.

Pineapple Combines With Vegetable

Pineapple is a topping for a vegetable soufflé dish that becomes an elegant concoction.

PEA PUFF WITH PINEAPPLE
1 can peas
4 tablespoons butter
4 tablespoons flour
1 cup milk
Salt and pepper
3 eggs

1 8-ounce can crushed pineapple
Drain peas and press through a sieve, make a thick white sauce of butter, flour and milk, add to pea pulp and season to taste. Add well beaten egg whites and pour in a buttered baking dish, set in a pan of hot water and cook at 350 degrees for about 25 minutes or until set. While baking, cook pineapple with 2 tablespoons more of butter until thick and rich, spread over the baked puff and serve at once. Eight to 10 servings.

Chocolate Is Favorite for Frostings

Chocolate is probably the world's greatest flavoring for icings, and the enthusiast for this taste will always welcome another recipe on the list.
Here is one that is uncooked, but because hot milk is used, the frosting is smooth and easy to spread.

ALL - AROUND CHOCOLATE FROSTING
4 tablespoons butter
3 cups sifted confectioner's sugar
3/4 teaspoon vanilla
3/4 teaspoon salt
3 squares unsweetened chocolate, melted

Melt chocolate in double boiler. Remove from boiling water, add sugar and water, and blend. Add egg yolks, one at a time, beating well after each. Add butter, a tablespoon at a time, beating thoroughly after each amount. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of an 8x8x2-inch cake (generously), or about 3 dozen cup cakes.

Then there's the one that takes several egg yolks to give it richness and texture—
HUNGARIAN CHOCOLATE FROSTING

3 squares unsweetened chocolate
1 1/2 cups confectioner's sugar
2 1/2 tablespoons hot water
3 egg yolks
4 tablespoons butter

Melt chocolate in double boiler. Remove from boiling water, add sugar and water, and blend. Add egg yolks, one at a time, beating well after each. Add butter, a tablespoon at a time, beating thoroughly after each amount. Makes enough frosting to cover tops and sides of two 9-inch layers.

For those who want an all-chocolate concoction, the filling too can have the same flavor—
WHIPPED CREAM FILLING

Combine 1/2 cup sugar, dash of salt, 1 square unsweetened chocolate, and 2 tablespoons cream; heat in double boiler. When chocolate is melted and sugar dissolved, beat with rotary egg beater until blended. Cool. Fold into 1 cup cream, whipped. Add 1/2 teaspoon vanilla. Makes 2 cups filling.

Sausage Finds Many Practical Uses

Prepared sausage is a practical meat to remember when a ready-cooked meat can solve the menu problem.

Slice thin, or chop and mix with mayonnaise and pickles for delicious sandwich fillings.
Slice and serve with relishes, vegetable salads or with other cold meats for supper or midnight snack.

Cut dry sausage in tiny bits and add to creamed vegetable soup, such as potato, pea, onion, lima bean or tomato, for improved flavor.

Cut into bits and serve between the folds of an omelet or mixed into scrambled eggs.
Slice or cube of dry sausage are delicious additions to casseroles of spaghetti, hominy, noodles, rice or corn.

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- .. Cobble Crepe
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- .. Paisley Tweed
- .. Frappe



For Frocks, Blouses, Sweaters, Etc.



Style-Smiles - - - by Gretchen



The man I'm engaged to is one in a million, all right, but I'm afraid he's the wrong one!
Even love, with these smart young moderns, is not blind. And they ARE smart, aren't they? If the little blonde on the right breaks the bad news to HIM today, this brown crepe frock will be lastingly engraved on his memory. Nice, wide pleats form all of it but the square yoke and a wide waistband. On the left, the girl is deep peacock blue crepe, like the dress, but lined in chateausse. Narrow bands catch the draped neckline in place.—Copyright, 1939, Esquire Features, Inc.