

Sorority Formals Will Be Event Of Saturday

Coeds on the Willamette university campus are anticipating the annual sorority formals to be held this weekend. They are one of the important social affairs of the year for the university folk.

Alpha Phi Alpha coeds will hold their formal at Hazel Green Saturday night with Bud Mercer's orchestra playing for dancing. Hours for the affair are from 8:30 to 11:30 o'clock.

Patrons and patronesses will be Mrs. William E. Kirk, Mr. and Mrs. Fred S. Aunson, Mr. and Mrs. David Wright, Mr. and Mrs. Ray Yocom and Mr. and Mrs. Roy S. Keene. The silhouette idea will be carried out in the decorations. Miss Betty Williams is in general charge of the dance.

Beta Chi Castilian Hall will be the scene of the Beta Chi formal dance Saturday night. Eddie Purke and his orchestra of Portland has been engaged to play for the affair and dancing hours are from 8:30 to 11:30 o'clock.

Patrons and patronesses will be Mrs. Charles A. McCargar, Mr. and Mrs. Howard Maple and Mrs. Ernest C. Richards. Miss Dorothy Wright heads the directorate in charge of the dance and novel decorations are being planned for the hall.

Delta Phi The Delta Phi formal dance will be held at Fraternal Temple Saturday night with Jimmy Johnson's orchestra from Corvallis slated to play for the affair from 8:30 to 11:30 o'clock.

Nancy Thielsen Singer at Concert Soon Salem folk and music lovers from along the valley are looking forward eagerly to the concert to be given by Nancy Thielsen next Wednesday at Leslie auditorium. This program which will be sponsored by the Charities will be the first in which Miss Thielsen has appeared in Salem for several years.

Her charming personality and lovely voice will be remembered by many friends and listeners at previous concerts and she has gained added poise and excellence of voice since her eastern training. Miss Thielsen is the wife of Edward W. Fisher, and the daughter of Mr. and Mrs. Frederic D. Thielsen.



Pretty little dears—ones all ready for a party, and the other is school tummy. Both dresses come from an adorable Anne Adams bolero-design, which your youngsters too can have. Just send for Pattern 4976, and spend a few happy hours cutting and stitching (made so simple by the Sewing Instructor included). There are only three major pieces in the easily shirred dirndl frock. And look—there is choice of two sweet necklines and sleeve treatments. Bloomers come with this style, which is so pleasing in either cotton or synthetic. How about making several outfits so that your young daughters will be well equipped for the present, and the future too?

Pattern 4976 is available in children's sizes 4, 6, 8, 10 and 12. Size 6, dress and bloomers, takes 2 1/2 yards 36-inch fabric.

CLUB CALENDAR

Thursday, January 12 Alpha Phi 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 W street, 2:30 p.m. Woman's Missionary Society, Englewood United Brethren, with Mrs. J. C. Hill, 638 North 20th street, 2:30 o'clock. Kappa Alpha Theta alumnae with Mrs. Roy Keene, 640 Lefelle, 8 p.m. Pi Beta Phi alumnae with Mrs. Bruce Titus, 1625 North Winter, 7:30 p.m. Friday, January 13 Brooks garden club, with Mrs. C. W. 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. Tuesday, January 17 Carnation club with Mrs. Gladys Eoff, 326 Union street, 2 p.m.

Several Parties Are Arranged By Hostesses

The social calendar is full these days with hostesses entertaining with informal parties, luncheons and dinners. Mrs. Leon Gleason and Mrs. F. G. DeLano are entertaining with a series of smartly arranged parties at the former's suburban home in compliment to a large group of matrons. Last night the first in the series was held with bridge in play followed by a late supper. Today the hostess will preside at a 1 o'clock luncheon followed by an afternoon of cards.

Friday afternoon Mrs. Gleason will entertain in compliment to members of her bridge club with a 1 o'clock luncheon and several hours of contract. The hostesses are also arranging another bridge luncheon for next week. Bouquets of pastel flowers will be used about the rooms and on the tables for the parties. Desert bridge Friday Raymond F. Olson and Mrs. Joseph V. Schur have invited guests to a smartly appointed affair at the home of Mrs. Olson on North 19th street. A dessert supper will be served followed by an evening of cards. Fourteen guests have been bidden.

OT Club Friday at Catlin Home

Mrs. Russell Catlin will preside at luncheon Friday afternoon at her Chemeketa street residence in compliment to members of the O. T. club. Mrs. Frank H. Spears will be an additional guest. Several hours of contract will be in play during the afternoon. Those bidden are Mrs. George A. White, Mrs. Homer Goulet, sr., Mrs. John L. Rand, Mrs. U. G. Shipley, Mrs. Thomas B. Kay, Mrs. Charles Robertson, Mrs. Frank Spencer, Mrs. Seymour Jones, Mrs. Reuben P. Boise, Mrs. Joseph Beveridge, Mrs. Frank Snaedcor and Mrs. Frank Benson.

Alumnae Group Honored By Miss Cochran

Miss Eva Cochran was hostess to alumnae of Alpha Phi Alpha sorority Tuesday night at her apartment at the Hazelhof. An informal evening was enjoyed, followed by a late supper. Those present were Mrs. William DePew, Mrs. Norval Edwards, Mrs. Roy Harland, Mrs. Richard Smart, Mrs. Wilmer Wells, Mrs. Frank Earnest, Miss Mary White, Miss Dorothy McDonald, Miss Rachel Yocom and Miss Eva Cochran.

Style Smiles - - - by Gretchen



"I feel I'm better off, to have loved and lost, than to be married and still losing!" Sounds a little cynical, but her philosophy would prevent many unhappy marriages. And now she's free to pick a winner. She already has one winner—in that dull wool dress with its bands of lustrous blue and placed chevron-style on the bodice. Tiny collar and front buttons are satin, too. Deep outside darts and pockets show from the belt dress up the smart green wool on the right.—Copyright, 1938, Revere Features, Inc.

Society . . Music . . Food .

MAXINE BUREN—Women's Editor

Mrs. Bellinger to Head Medical Auxiliary

The home of Dr. and Mrs. Burton Myers on North 24th street was the scene of an attractive affair Tuesday night when members of the medical auxiliary were entertained. A 6:30 o'clock dinner was served and guests were seated at small tables. Seasonal flowers were used about the guest rooms. The annual election of officers was held with Mrs. Grover C. Bellinger named as president for the coming year. Other officers are Mrs. R. Lee Wood, vice president; Mrs. Bruce Titus, secretary; and Mrs. Verden B. Hockett, treasurer. Mrs. George Vehrs is the retiring president and presided at the meeting. Various committee heads gave their yearly reports.

Those present were Mrs. W. Wells Baum, Mrs. J. O. Matthis, Mrs. M. C. Findley, Mrs. H. G. Miller, Mrs. Carl W. Emmons, Mrs. W. L. Lidbeck, Mrs. Willard Thompson, Mrs. Grover C. Bellinger, Mrs. Chares Campbell, Mrs. R. Lee Wood, Mrs. E. V. Fortmiller, Mrs. L. O. Clement, Mrs. George Vehrs, Mrs. Ray M. Waltz, Mrs. Bruce Titus, Mrs. Charles Bates, Mrs. Frank Brown and Mrs. Burton Myers.

Mrs. Harold Peterson to Attend Convention

Mrs. Harold D. Peterson of Dallas, president of the Oregon Federation of Women's clubs, will leave the last of this week for Washington, DC, where she will attend the mid-winter meeting of the board of directors of the General Federation of Women's clubs, which opens on January 17 and continues through the 20th at a reception on Tuesday in the grand ball room of the Mayflower. Mrs. Peterson will have as her guests Oregon's members of both houses of congress.

Mrs. Franklin D. Roosevelt will be the guest speaker on the evening of January 18, using the topic "Club Women and Their Responsibility to Democracy," and will hostess the same afternoon at tea at the White House. Plans for the council meeting to be held at San Francisco in May will be announced. Contemporary subjects of public interest will be discussed by well known authorities and Mrs. Saldie Orr Dunbar of Portland, president of the General Federation of Women's clubs, will preside.

YWCA Open House Dates Are Announced

Dates have been announced for the annual meeting of the YWCA and for the open houses in their new residence on State street into which the YWCA has recently moved. The annual meeting, which is for members only, will be Monday, January 23 at which time the annual election of officers will be held. The membership committee is in charge with Mrs. Ray Yocom heading the directorate.

Junior Club Organized in Corvallis

Another junior club was added to the Oregon Federation of Women's clubs last Friday when a group of 23 girls organized the Corvallis Junior Woman's club. Mrs. Harold D. Peterson of Dallas, state president, and Mrs. Emil R. Howard of Corvallis, president of the Corvallis Woman's club, assisted in the organization of the new group. Installation ceremonies will be held on January 30 there for the following officers: president, Lucille Hess; recording secretary, Marial Richards; corresponding secretary, Mary Buchanan; treasurer, Bertha Fryatt; parliamentarian, Joe Dillon; contact chairman from senior club, Mrs. H. C. Johnson.

Opera, in the opinion of Fortune Gallo, whose San Carlo Opera company comes to the Paramount theatre February 3, 4, 5 and 6, is popular only at popular scale of prices; "then you create a musical people," he says; "and everybody can share in the pleasure of music drama." To prove his point, witness the remarkable transcontinental tour of his famous opera company now on its 29th. His success has brought him the distinction as the only man who can produce grand opera at anything but a deficit. He puts it this way: "I bring opera to the people and do not think it should be offered otherwise, for trying to bring the people to opera is quite another matter."

Mrs. Olive Locke will be hostess to members of her bridge club today at her home on South Church street. An afternoon of cards will follow a one o'clock luncheon.



MARRIED RECENTLY—Mrs. James Lowell Emmett (Ellen Gadsby) who was married at the home of her parents, Mr. and Mrs. Ben Gadsby, in Portland Saturday night. The couple will reside in Portland. Mr. Emmett is a former Salem man and is well known in the capital.—(Mat courtesy the Oregon Journal.)

Woman's Relief Corps Holds Installation

Officers of Sedgwick Woman's Relief Corps, No. 1 were installed by the department installing officer, Goldie Kyle and her installing conductor, Mary B. Lickel, at the regular meeting. Special committees will be appointed, at the next meeting.

The new officers are as follows: Mary Ackerman, president; Nora Pratt, S. V. president; Susie Bots, T. V. president; Hattie Kennon, chaplain; Bertha Ray, secretary; Mettie Schram, patriotic instructor; Alice Adams, conductor; June Wallace, assistant conductor; Florence E. Shipp, guard; Mabel Lockwood, outer guard; Bertha Loveland, press correspondent; Lulu Borling, director of junior clubs; Rose Hagedorn, musician; Maud Chittenden, Carrie Bunn, Effie Dunlap and Julia George, color bearers.

Pythian Sisters Install New Officers

Officers for the ensuing year were installed at the regular meeting of Centralia Temple, Pythian Sisters, Tuesday night. Mrs. Lillian Hixson was the installing officer and assisting her were Mrs. Mary Pugh, grand senior, and Mrs. Pearl Kinzer, grand manager.

The following officers were installed: Past chief, Dorothy Wilson; most excellent chief, Eunice Burk; most excellent senior, Mary Bilbrey; most excellent junior, Daisy Hayden; manager, Mae Gohrke; mistress of records and correspondence, Lucille Compton; mistress of finance, Ruth Norris; protector, Lillian Hixson; guard, Jennie Gould; musician, Frances Greenwood; press correspondent, Florence Shipp. Trustees named are Frances Greenwood, Mary Pugh and Lillian Hixson. Earl Burk will serve as captain of the degree staff.

Members honored on their birthday anniversaries were Mrs. Myrtle Bechtel, Ruth Norris, Arel Hixson, Daisy Hayden and Susie Parmenter. Committees appointed were Susie Parmenter and Dorothy Wilson, visiting committee, and Ruth Norris, flower committee.

Delta Gamma Alumnae Feted Tuesday

Miss Esther Wilcox was hostess to alumnae of Delta Gamma at her apartment at the Devonax Tuesday night. Miss Vivian Chandler was the assisting hostess. After a short business meeting the evening was spent informally and refreshments were served.

Those present were Mrs. Parker Wickwire, Mrs. Edward Savage, Mrs. Leon Ferry, Mrs. Carl Collins, Mrs. Gillias Gaiser, Miss Esther Wilcox and Miss Vivian Chandler.

Veterans of Foreign Wars will hold the first in a series of benefit card parties on Friday night at 8 o'clock in the home of Mrs. Millicent Kirchoff at 1930 Market street. The hostess will be assisted by Mrs. Anna Perkins, Mrs. Lulu Humphrey and Mrs. Helen Olson. Bridge, pinocle and five-hand will be in play. Reservations are being made at 5676 and 5706.

Mrs. Carl Nelson has invited her contract club members to a one o'clock luncheon this afternoon at her home on E street.

Mrs. Paul W. Morse will feté members of her club at luncheon and cards this afternoon at the Morse home on Court street.

Lamb Cuts May Be Utilized Cheaply

For special occasions when she wants something very good, "he average homemaker thinks of lamb; roast lamb for dinner parties and lamb chops for luncheons. But when she is looking for economy meats, to keep her food allowance within bounds, she is apt to think only of stew as the lamb contribution toward thrifty meals.

Yet there are many cuts which can be used not only to lend variety to the menu but also to provide low-cost fare, says Inez S. Wilson, home economist. Cuts from the shoulder and from the breast of lamb are recommended to the bargain-hunter who wants to feed her family well. The shoulder of lamb is less in demand because it contains bones which make carving difficult. These bones can be removed and the meat rolled into a compact form which is roasted like any other tender cut.

Another way of using the boned shoulder roast is to place a bread stuffing in the cavity from which the bone was taken. The meat is left flat, and the edges are sewed or skewered. This is the cushion-style lamb shoulder. It is a fine appearing roast for when it is cooked, the dressing expands and puffs up the meat. There is double economy here, for the bread dressing extends the flavor of the meat and increases the number of servings.

In much the same way the breast of lamb can be used to provide hearty fare for the family. A pocket can be cut in the breast, after the breast bone is removed. The rib bones are left in this cut, and in carving one cuts between them so that a portion of the dressing is included in each slice.

The breast of lamb can be boned and rolled into compact form. Before rolling it, spread the meat with dressing or with bulk sausage. This is called the pin-wheel breast of lamb, and it is a very tasty as well as economical main dish for any occasion.

Breast of lamb is usually cooked by braising. Other cuts of lamb which make delicious dishes, yet are easy on the pocket-book, are neck slices and shanks. The bones can be easily slipped out after the meat is cooked. Lamb shanks which have had the bone removed and the cavity filled with rice or barley stuffing are especially good. These cuts are rich in flavor and therefore are good for cooking in casserole with vegetables.

Lamb chops cut from the shoulder, and riblets cut from the breast are other suggestions for making use of the less-demanded lamb portions. Lamb riblets are made by removing the breast bone, then cutting between the ribs to form the riblets. Ground lamb is delicate in flavor and can be used in many tasty ways. The meat from any of the less-demanded cuts, such as neck, shanks, or breast can be ground. Lamb is excellent for a meat loaf, or it can be broiled in patties.

Wisteria Dance Slated For Friday Night

The regular monthly dance of the Wisteria club is scheduled for Friday night at Castilian hall. Barney Cropp's orchestra will play for dancing and novel decorations are being planned by the committee in charge. On the directorate for the at-

Today's Menu African Violets Among Best of House Plants

Cottage cheese, pear salad will make a good beginning for a meal that includes sauerkraut. Cottage cheese-pear salad. Royalty sauerkraut. Mashed squash. Orange raisins pudding.

ROYALTY SAUERKRAUT Into a kettle put a layer of sauerkraut, about 1 inch thick and a layer of spareribs with plenty of meat; then another layer of sauerkraut and so on. Boil slowly for 3 to 4 hours. Then into this grate a large potato, and let simmer slowly another 10 to 15 minutes.

Chocolate Cookies Are Crisp Kind

A good chocolate cookie is this one that makes a crisp sweet for afternoon tea or late refreshment. It's an overright style cookie and one that keeps well.

CHOCOLATE CHIP COOKIES 4 1/2 cups flour 1 1/2 cups butter 2 cups sugar 3 egg yolks 4 squares unsweetened chocolate, melted 1 tablespoon vanilla 1 cup walnuts cut coarsely

Blend flour and butter with hands like fine cornmeal, add sugar and work until well blended. Add egg yolks one at a time and continue squeezing with hands until well mixed. Add vanilla and pour in melted chocolate gradually, still using hands. Add nuts and pack in a loaf pan-lined with parchment paper from the butter, chill until firm before slicing thin. Bake in a 375-degree oven 10 to 12 minutes.

Dried Fruits Make Hot Cereals Good

To give greater variety and additional flavor interest to cooked cereals add any of the dried fruits. Use a half cup of raisins for each four servings of cereal and let cook for about 10 minutes. An even quicker way and one that is preferred by some children is to have the sliced raisins in a bowl on the table and sprinkle them on top of the hot cereal, each one serving himself.

Other dried fruits such as currants or apricots may be added to the hot cereal, too, but it is preferable to have them cooked beforehand. However, this offers a good avenue for using up a small amount that might be left over.

Avocado Half Shell Holds Sauce

Hot creamed mixtures of seafood, chicken, ham or any tender meat are used to fill the cavity of the prepared half-shell of an avocado. Buttered toast crumbs make a finished looking topping. Place the prepared half-shell filled with the hot creamed dish of your selection in a pan of shallow warm water and heat in a moderate oven (375 degrees) for four or five minutes. Avoid overheating. Under too high or too prolonged temperature, the fruit undergoes a complete change of flavor.

Those tiny blue flowers which florists call saintpaulias, better known to most of us as African violets, have shaken off some of their shyness, and are blossoming with longer stems and more charming shades of purple, lavender and blue.

Being one of the longest indoor bloomers, this improvement should be welcome news to indoor gardeners, especially those who appreciate good values. We must have saintpaulias in our window sashes because it grows well indoors and has attractive foliage. The improved varieties are not just merely African violets nowadays, but are known by variety names, such as Vikings, Neptune or Norseman.

Their foliage is almost as attractive a feature of the plant as the blossoms. The leaves are round to oval shaped, of heavy texture and dark green color. The surface is covered with an overcast of fuzzy growth, which makes it shine and sparkle in the light.

The violets are easy to keep in health and good appearance if a little care is given them. They like sunlight, so keep them in the lightest corner of the room, at least part of the time, but they do not like direct sunlight for long periods. Water them sensibly, to keep the soil moist but not waterlogged. If the plant is in a porous pot it will need water almost daily; if it is a water-tight pot or other container, twice weekly will be sufficient. Do not sprinkle the leaves at any time, as this might encourage rot or mildew. If planted in florists' soil, feeding is usually unnecessary. They can remain in the same pot for two or three years, at which time it is usually best practice to acquire a new plant, rather than try to repot.

Garnishes Easy to Make, Attractive

Celery curls are not entirely new as garnishes we'll admit, but they are used far too seldom to add attractiveness to the family meal. Here are several familiar, but attractive suggestions for garnishing—

RADISH ROSES: Trim off all but an inch of the stem. Cut off the root and with a sharp knife cut down from the tip toward the stem end five times, so that the red outside covering will stand out like the petals of a flower. Drop the radishes into ice water; after an hour or two the petals stand out still further.

CELERY CURLS: Cut the inner stalks into three or four-inch lengths. With a sharp knife cut each piece down into thin strips, stopping when within an inch of the end. Drop into ice water; as they become chilled the thin strips curl up.

PICKLE FANS go well with a fish salad. Use sweet gherkins, cutting thin parallel sections at most the entire length of the pickle. Then carefully spread out the sections into a fan shape. FANCY CUCUMBER SLICES: Peel a cucumber, scratch it lengthwise with prongs of fork, and slice in thin crosswise or diagonal slices.

BESTS: Sliced, diced, chopped, or cut in fancy shapes.

Advertisement for KAY'S Dress Shop, featuring a picture of a woman and text about special offers and inventory.

Large advertisement for KAY'S Dress Shop, titled 'PRE-INVENTORY SALE' and listing various clothing items with prices.