MAXINE BUREN-Women's Editor-

## Annual Rotary Banquet Event Of Tonight

An anticipated event of tonight is the annual ladies night banquet for which members of the Rotary club will be hosts at the Marion hotel in the Mirror Room at 6:30 o'clock. Mr. Ivan Stewart, president, will preside at the din-

The speaker of the evening will be Dr. Frederick M. Hunter of Eugene, chancellor of higher education of Oregon. Dr. Hunter will be introduced by Dr. Bruce. R. Baxter, president of Villamette university.

An Interesting program has een arranged for the evening. dr. Hayden Holm, tenor soloist of the Royal Rosarian Gleenmen, will give several numbers and Mr. Edvin Potter, baritone and Willamette university student. will also sing a group of num-bers. An orchestra will play during the evening featuring accordion solos.

Covers will be placed for over 200 guests and corsages will mark the places for the women guests. The hall will be transformed into a tropical scene with woodwardia fern outlining the pirrors and walls. Soft colored lights will be arranged about the room and the long tables will be centered with potted flowers and tapers. The speaker's table will be festive with a large bou-quet of mixed spring flowers and tall lighted tapers. Mr. Walter Luncheon Will Minier is in general charge of arrangements.

#### Music Teachers Hold Regular Meeting

Several members of the Salem Music Teachers association gave reviews of recent articles at the meeting of the organization held on Wednesday noon at the Argo hotel. Miss Dorothy Pearce read the origin of the Community Concert series from "Life" and Mrs. Mabel Powers reviewed the "Piano

Mrs. Walter Denton spoke on the life of Henry Fink, a musician and music critic who was raised monument erected by the musical organizations of the state.

Mrs. Mabel Powers, Mrs. Mollie bert A. Siewert, Mrs. A. A. Guef-Hill Styles, Mrs. Bertha Junk froy, Mrs. Robert W. Craig, Mrs. Darby, Mrs. Walter Denton, Mrs. Silas Gaiser, Mrs. William L. Pearce, Miss Margaret Hogg, Miss Mrs. Roy S. Keene and Mrs. Fred Frances Virginie Melton, Mrs. S. Annunsen. Gertrude Amspoker, and Mrs. Da-

Mrs. David Wright will motor At Waller Hall to Portland today to attend a party for which the Nile Officers will be the hostesses.

## Pattern



An apron to give you individuality . . is this saucy diradle tyle by Anne Adams! Brides will love it. It's perfect, too, as a basaar donation, or as a "thank-you" gift for your weekend hostess! Just look what you can do with Pattern 4989! You can use wide bands of contrasting fabric, or have the entire apron one vivid printed cotton. The whole pretty business is extra easy to stitch up—gince there are very few pieces, even condering the pocket and the belt! Bear in mind that the raps are cut to KEEP their

Pattern 4989 is available in as small, medium and large. aall size, braid-trimmed vertakes 2% yards 35 inch and 1% yards ric-rac; version 1% yards contrast nd 1% yards ruffling.

and self-setted self

#### CLUB CALENDAR

Friday, February 17 Hal Hibbard auxiliary social, with Mrs. Clyde McClung, 1865 South High street, 2 p.m.

Unitarian Women's Alliance, with Mrs. Phillip Corbett, 585 Shipping street, 2:30 p. m. Sigma Tau Mothers' club. with Mrs. Paul Hauser, 1:30

Married People's class of First Baptist church 6:45 p. m. siness and social meeting at church. Woman's auxiliary to St.

Paul's Episcopal church with Mrs. J. J. Panton, 2:30 o'clock. Degree of Honor card party, KP. hall, 8 p. m. Public in-

February executive board meeting, Salem Council of Church Women, 2 p. m.

be at 10 o'clock.

have bidden a group of guests

to their home in Kingwood

of Portland and Mr. and Mrs.

Out-of-Town Guests

have invited friends and a nu.n-

Assisting the hosts will be Major

Van Svarverund and Miss Maxine

The out-of-town guests will be

Beckwith, Lt. Col. and Mrs.

Barge Leonard, Major and Mrs.

Owen R. Rhoads all of Portland,

Major and Mrs. Paul Burrows

of Pearson Field, Vancouver,

Wn., Rep and Mrs. V. B. Staples,

Ontario, Rep and Mrs. Earl Hill,

Cushman, Mr. and Mrs. I. Kent-

ner Beem of Portland, Mr. and

Mrs. H. E. Johnson of Eugene,

and Miss Yirginia Barkus of

Dinner Party

Robert Risley of Portland

Mr.

Portland.

the patriotic motif.

79th Birthday

at her home to help celebrate

Mrs. Brooks was born Mazy

Mr. and Mrs. Chandler Brown

geles and Palm Springs.

The party of the second recipion and the property of the second second

Laura Wheeler Pattern

Norris, in Columbia, Penn., com-

Evan A. Reid of Eugene.

tational.

Ann Judson Missionary circle with Mrs. Estella Peel, 1011 South Liberty street, 7:45

Monday, February 20 Pro-America, Marion hotel, Rebekah practice, 7:30.

Tuesday, February 21 Ministers' Wives with Mrs. Dean C. Poindexter, 348 East Meyers street, 2:30 p.m. Alpha Gamma Delta alumnae with Mrs. Donald Grilley,

# Compliment Mrs. Ash

Mrs. Fred S. Annunsen has in- informal party before the dance. vited a group of matrons to a smartly arranged luncheon this afternoon at her home on Les- Hartley. lie street. The affair will compliment Mrs. C. E. Ash of Astoria, wife of Representative Lt. Col. and Mrs. Floyd W. Hunt-Ash, who is in the capital during er, Commander and Mrs. John the session

Several hours of cards will follow the luncheon hour. Bouquets on the Radio" from the Radio of early spring flowers will grave the tables and will also ' used about the rooms.

Covers will be placed for Mrs. C. E. Ash, Mrs. Charles A. in Aurora before entering Har- Sprague, Mrs. U. Scott Page, vard. He is to be honored by a Mrs. George Rossman, Mrs. Ray Yocom, Mrs. L. C. McLeod, Mrs. rganizations of the state. Moses P. Adams, Mrs. H. G. Attending the meeting were Smith, Mrs. R. T. Boals, Mrs Al-F. Bush, Miss Dorothy Phillips, Mrs. Richard Slater,

# University Band to Play

On Friday night the Willamette Kenneth Murdock, Mr. and Mrs. university band will present its Howard Pickett, Mr. and annual mid-year concert at Wal- Lawrence Lister, Mr. and ler hall beginning at 8:15. Ralph ney, Glen Williams and Henry Stoudenmeyer are soloists.

The program is: Goldman Il Guarany, Overture Gomes
Ase's Tod from Peer Gynt Grieg
Merriment Polpk, claniset trio Barnard
Messrs. Petney, Williams, Stoudenmeyer
Prelude in C Sharp Minor Rachmaninoff Mechem Zamecinik Tschiakowsky apanese Sunset, Serenade

The Huntress, March As compared with a band of 18 members, which the band had when reorganized three years ago, Mr. there are now 50-pieces. The organization is well balanced in- celle DeMytt and Mr Carleton strumentally and each section is Roth. sufficiently strong to give tonal balance. Acquisition of approximately \$2500 worth of instrumental and uniform equipment in the ast three years assures the physical equipment necessary in building an outstanding organization for Willamette and Salem.

## Beta Chi Alumnae Are Honored Wednesday

Miss Marjorie Christenson was cake and other gifts among the hostess to the alumnae of Beta things brought by her friends. Chi sorority Wednesday night at her home on North Summer deavor of the Christian church street. Miss Eleanor Trindle was visited her on Sunday, and other the assisting hostess.

The group made plans for the Founder's Day banquet to be a regular birthday party, to held at the Marion hotel on Sat- which 19 were invited. urday. March 18, At a late hour refreshments were served.

Those present were Mrs. Ken- ing west when 10 years old. She neth Potts, Mrs. Merrill Ohling, has been a member of the First Mrs. Garlen Simpson, Mrs. Har- Christian church for 40 years. old Busick, Mrs. Dan Schreiber, Samuel Brooks, her husband, was Miss Lelia Johnson, Miss June employed by the Spaulding log-Gaines, Miss Lila Cation, Miss ging company for many years. Helen Boardman, Miss Eleanor Trindle, Miss Melva Belle Savage, Miss Lucille Brainard, Miss have returned from a month's so-Virginia Wassam and Miss Mar- journ in San Francisco, Los Anjorie Christenson. Four Different Sized Doilies in One

#### Military Ball Style-Smiles - - - by Gretchen Is Incentive For Parties



"Sally is the type who puts on a riding habit to kill a horsefly!"

yen for the right costume for every occasion lurks within the best of us. As most of us though can't carry this out to extremes, you'll be glad we're showing you, today, two smart and simple suits which look ever so right on many kinds of occasions. Dark brown whip-land. stitch edging is particularly nice on natural wool, left, while a black-on-white polka dotted blouse adds life to the gray suit, right. The trig little jacket doesn't meet in front-all the volume's in those box pleats.—Copyright, 1939, Esquire Features, Inc.

#### Mrs. Brown Speaks to Lions' Auxiliary Mr. and Mrs. Walter Spaulding

will entertain with a smartly ar-Godfrey's was the scene of ranged no-host dinner party at the Lion's auxiliary lurcheon their home on Court street pre-Thursday afternoon. Later the ceding the ball. The table apgroup motored to the suburban pointments will be effective in residence of Mrs. Oscar Olson red, white and blue carrying out for a social afternoon. Assisting hostesses were Mrs. Dwight Lear. Covers will be placed for Mr. Mrs. Earl Vernon and Mrs. Richand Mrs. Donald Blake, Mrs. Helard Carleson.

en Webster Beeler, Mr. and Mrs. O. Gross of Silverton, Mrs. served as best man. Mudd, Mr. and Mrs. Glenn See-Claude Stevenson, Mrs. Gibson, ley, Mr. and Mrs. John H. Bag-ley, Jr., Mr. and Mrs. Jesse J. Bruce, Cooley.

Gard of Portland and Mr. and Mrs. Walter Spaulding. Mr. and Mrs. Earl E. Holt are entertaining informally for the V. Carleson, Mrs. Chris Chrispleasure of their friends precedtison, Mrs. B. M. Donaldson, Mrs. ing the ball. The patriotic motif will be used in the decorations. Their guests are Mr. and Mrs. J. Edmund Wright of Seattle, Lt. and Mrs. R. O. Wikstrom. Haag, Mrs. Howard Jenks, Mrs. and Mrs. John Cattrall, Mr. Herman Lafky, Mrs. R. W. Land, and Mrs. J. E. Reay, Miss Mar-Mrs. Dwight Lear, Mrs. O. E. Longwell, Mrs. Edward Majak, Mrs. Earnest Miller, Mrs. Merrill Ohling, Mrs. Oscar Olson, Mrs. Mrs. Anita Bonney opened her Jack Putnam, Mrs. George Rho- home Wednesday to the mem-Mrs. Brooks Celebrates W. B. Snodgrass, Mrs. R. Frank-lin Thompson, Mrs. P. D. Van Ausdell, Mrs. Lester Wilcox and A large number of friends of Mrs. Mazy E. Brooks visited her

Mrs. Waldo Zeller.

#### the 79th anniversary of her birth which was Tuesday. "Aunty Shower Given to Honor Brooks," as she has been known for many years, found a large Bride-to-Be number of flowers, a birthday

Members of the Christian Enfriends dropped in throughout the day. On Tuesday the enjoyed kenwerder serving as hostess.

Those present were: Mesdames Bridge Party Given by Lucy Montgomery, Roy Williams, Hannah Wiedmer, Ruth Franu- Miss Doris Drager siszyn, Leo Elser, George Killinger. Ethel Guteskunst, Jessie Mary vieve Glover, Mr. James H. Ry-

## Mrs. Van Pelt Fetes KCKT Club Members

Mrs. Richard Van Pelt was stess to members of the KCKT club at her home on Broadway Thursday afternoon, Mrs. Lafe Hill was a special guest and assisted the hostess at the tea hour. The table was centered with a bouquet of spring blooms and the patriotic motif was car-ried out in the appointments.

Those present were Mrs. Fred Barker, Mrs. Ray Clark, Mrs. E. J. Donnell, Mrs. Hattie Given, Mrs. Neilie Knox, Mrs. Clifton Ross, Mrs. Mary Rogers, Mrs. Della Scheliberg, Mrs. Roy Wassam and Mrs. Richard Van Pelt.

The Englewood PTA, meeting on Tuesday night, completed arrangements for sponsoring a Boy Scout troop and the following were appointed: Chester Pickens, general chairman and finances; L. Eilert, membership; C. L. Jones, publicity: P. L. Park, advancement, and Herman Lanke, outdoor man. W. B. Goodenough will be acoutmaster, assisted by William Millison and John Van Osdol. The group voted to put \$46 in the Englewood health fund. The speaker of the evening was Dr. Bruce Baxter who talked on Lincoln, and music was furnished by the music department of Willam-ette university.

Luxury will deck your table if Pattern 1818 contains directions of clock at the home of Mrs. Don-you own these crocheted dollies, and charts for making doilies; ald Grilley in Woodburn. Those They are in two oblong and two illustrations of them and of wishing transportation are asked round designs. Take your pick! stitches; materials required. Open the T F to service

## Simmons-Bedford Vows Said Saturday

The marriage of Miss Marie Bedford, daughter of Mr. Henry Bedford of Cairo, Neb., to Mr. Robert Simmons, son of Mr. and Mrs. R. P. Simmons of Carlton, Oregon, was solemnized Saturday, February 11 at Vancouver, Wash., by the Rev. Kurzman. The bride wore a grey tailleur

Mrs. Leon Brown of the Am- with black accessories. She was erican Legion auxiliary was the attended by her sister, Mrs. Cecil guest speaker and spoke on "Na- Manion of Salem. She wore a tional Defense." Special guests navy blue tailored suit with Nohigren is director, Robert Pet- Madison, Mr. and Mrs. 16t n and new members were Mrs. J. matching accessories. Mr. Manion

Mrs. Simmons is a graduate Mrs. Harold Pruitt and Mrs. nurse of St. Frances hospital of Grand Island, Neb. and has been Members present were Mrs. a member of the nursing staff Arthur Bates, Mrs. Percy Blun- at the Salem Deaconess hospital iell, Mrs. Estill Brunk, Mrs. R. the past two years as floor super-

Mr. Simmons attended Willam-Walter Dry, Mrs. A. L. Elvin, ette university and is now em-Mrs. Jacob Fuhrer, Mrs. Eugene ployed at the Deaconess hospital. Grabenhorst, Mrs. Glenn Gregg, The couple will be at home at Mrs. Virgil Golden, Mrs. A. C. 940 Mill street.

#### Mrs. Bonney Entertains Pringle Club

ten, Mrs. Lee Ross, Mrs. Edwin bers of the Pringle Women's Schreder, Mrs. Harry Scott, Mrs. elub. A no-host luncheon was Members present were Mrs. 7. Wiltsey, Mrs. George Adams,

Mrs. C. W. Grabenhorst, Mrs. S. Keyes, Mrs. F. R. Clark, Mrs. D. Melchert, Mrs. P. O Bowman, Mrs. S. D. Emery, Mrs. Scaley, Lorentz, Mrs. Naslin. Mrs. H. C. Stapleton and the A bridal shower honoring Miss hostess, Mrs. Anita Bonney. Genevieve Glover, whose mar- Guests for the day were Mrs. riage to Mr. Charles J. Rybloo 1 George Jensen and Mrs. Kyle to take place soon, was given Cook. The club will hold its at the home of Mrs. Dempsey next meeting at the H.. C. Ram-Glover, Sublimity, Wednesday i.f. ey home March 1, with Mrs. E. ternoon with Miss Marjorie Win- B. Kottek, sr., assisting.

Miss Doris Drager entertained Lowe, Cole Gaines, Betty Ry- informally at the home of her parbloom, Pete Mootz, Ellen V. ents, Mr. and Mrs. Rue Drager, Ford; the Misses Ruth Williams, on North Capitol street Wednes-Wiedmer, Zona Cole, Al- day night. Bridge was in play durberta Tice, Lillian Glover, Doro- ing the evening and refreshments thly Glover, Bertha Elser, Cene- were served by the hostess.

The guests were Miss Marybeth bloom and Mr. Dempsey Glover. Rumsey, Miss Mary Jane Mahoney, Miss Marguerite South, Miss Maxine McKillop, Miss Lois Walton, Miss Virginia Cross, Miss Margaret Bell and Miss Doris Dra-



At Your Grocer "Baked by Master Bakers"

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## Au Revoir Party Arranged for Mrs. Trimble

Trimble of Sewickley, Penn., who has been the house guest of Mr. and Mrs. Paul B. Wallace the past three weeks. Mrs. Trimble is leaving for San Francisco. Los Angeles and San Diego this after-noon where she will visit. She will return to Salem in the late spring enroute to her home in

of spring flowers.

Covers will be laid for Mrs.

Thursday afternoon Mrs. O. C.

#### Hostesses to Honor Club Members

Mrs. Lee Crawford and Mrs. Tex Berroughs are entertaining members of their bridge club and a few guests this afternoon at the Burroughs home on Laurel Drive. A fruit sauce. one o'clock luncheon will be served followed by an informal after-

Bouquets of spring flowers will be used about the guest rooms. Additional guests will be Mrs. Chet Nelson, Mrs. Gardner Knapp and Mrs. Virgil Faulkner of Port-

#### Lamb Pie Good Family Dinner Dish

In pie is one of the world's most mustard and Worcestershire sauce popular ways to serve leftover have been added. Fold the beaten lamb, and it's a deserved popular- egg whites into the hot mixture. ity too, for this recipe is especial- Serve on toast or crackers. Serves ly attractive to serve and is delightfully good to taste.

cup carrot balls, 8 to 16 small white onions, 1/2 cup celery, -and this is a big thing in its 1 green pepper, sliced, and 1 pi- favor—this rarebit can be kept miento, diced. Cook these until hot over a low heat for a leng, nearly done. Add the diced left-long time. Put into a casserole and cook long enough so that the meat will be Another Upside Down thoroughly heated.

# Dinner Salads

There are many uses for smoked blespoons sugar over bottom of sausages other than at Dutch pan. Cover with sour cherries that lunches, and variety is added to have been well drained. Pour salads or scalloped vegetables quick coffee cake batter over cherwhen the sausage is used. Here is ries and bake 30 minutes in modone suggestion for making a pota- erately hot oven (425 degrees). to salad with the smoked meat. POTATO AND SALAD

Cut cold, cooked potatoes into even cubes. Measure 3 cups and mix with 1 cup cubed Salami or other prepared sausage, 1 cup chopped celery, 1/2 minced onion and 3 chopped sweet pickles. Add sufficient mayonnaise or cooked salad dressing to moisten thoroughly and let stand for at least der and salt together. Beat egg, an hour to thoroughly blend fla- add milk and shortening. Stir vors. Serve in salad bowl gar- liquids into dry ingredients, mixnished with parsley. Serves 4 to 5. ing only enough to moisten them.

Mrs. Bruce R. Baxter has invited a small group of friends to luncheon this afternoon at University House in compliment to Mrs. Trimble and to say ou revoir. The luncheon table will be centered with an arrangement

LAMB PIE

A border of mashed potatoes piped around the edge will add a dainty touch to this dish. Place it in the broiler oven for long enough to brown the potato bor-

# Smoked Meats Go in

# . Society . . Music . . Food .

A much feted visitor in the capital has been Mrs. obert

Robert Trimble, Mrs. Paul B. Wallace, Mrs. Frederick M. Hunter of Eugene, Mrs. Sheldon F. Sackett, Miss Harriet Long, Miss Mabel Robertson, Miss Alice Crary Brown and Mrs. Bruce R.

DeWitt entertained informally at tea for the pleasure of Mrs.

The club-members are Mrs. Hal DeSart, Mrs. Harold Dunsmoor, Mrs. Hal Gross, Mrs. Ernest Knapp, Mrs. Stephen Mergler, Mrs. Carl Steelhammer, Mrs. M. D. Vinyard, Mrs. Karl Wenger, Mrs. Leo Graber, Mrs. Clarence Wolfe and Mrs. Lee Crawford and Mrs. Tex Burroughs.

# Manufacturers Fish Fare Varied Recipes

Manufacturer's recipes are again a feature of the Friday food pages, and this week comes recipes for a dessert, a tea biscuit and

COFFEE TAPIOCA 1 1/2 cups water
1/2 cup quick cooking tapioca cup sugar teaspoon salt cup seedless raisins cup strong Hills Bros. coffee

2 tablespoons shortening

chocolate into each. Bake in a hot

oven at 450 degrees for 15 to 20

CREAMY RICE PUDDING

2 cups chopped fresh fruit or

he rice in the boiling water.

When water is absorbed, continue

the milk, salt and sugar. When

the rice is tender, combine with

fruit. Chill. Serve with top milk or

Spicy Tang to Rarebit

A short cut to tomato rarebit

s found in a can of tomato soup.

FLUFFY TOMATO RAREBIT

the beaten egg yolks to which dry cream. Serves 6.

Is Worcestershire

Try this recipe for-

1 can tomato soup

2 eggs (separated)

Cake Found

version of this dish:

1/2 cups flour

1/2 teaspoon salt

14 cup sugar

% cup milk.

1 egg

UPSIDE-DOWN CHERRY

COFFRE CARE

blespoons butter. Sprinkle 4 ta-

QUICK COFFEE CAKE BATTER

2 teaspoons baking powder

3 tablespoons melted shorten-

Sift flour, sugar, baking pow-

1 pound cheese (sharp)

teaspoon dry mustard

dried fruit soaked and cooked

WITH FRUIT

2 cup White Satin sugar

½ cup rice ½ cups milk

teaspoon salt

teaspoon sugar

welcomed by many cooks who know this king of all fish as favorite on their tables. A thick teaspoon vanilla 1 cup cream, whipped Place water in top of double ofler and bring to hell over dipiece bakes to make a delightful Smelt are again in market, al-CHOCOLATE TEA BISCUITS though the high water has made 2 cups Pillsbury flour 4 teaspoons baking powder 1 teaspoon sait

all river fish less abundant, Smelt are good pan fried or baked in a casserole with cream sauce and Sole and flounder in fillets make excellent company fish and

In Markets

This Week-

fish and shellfish.

The fish business experienced a

decided slump the past week when

cold weather and excessive winds

made fishing difficult, but with

milder temperatures and less rain

we're again enjoying variety in

Spring Chinook salmon has made its appearance in the larger local fish markets and will be

% to 1 cup milk
Mix dry ingredients, sift into a bowl and add liquid gradually, can be baked with dressing between layers, or dipped in corneating from center out. Mix and roll and put on a well greased meal to brown in deep fat. Yaquina oysters have been in sheet, make a gash in the center

of each and press a piece of sweet at intervals and proved a great delicacy. In case the local variety is temporarily out of market, eastern and Olympia are to be found.

Clams in razor, little neck and butter varieties are found and go well in soups, or are good fried. Crabs make good scalloped dishes, cream soup, salad or cocktails. Serve hot in the shell, along with Spanish rice and toasted

French bread for dinner. Shrimp and other familiar shell-Wash the rice thoroughly. Cook fish are found in the markets.

#### cooking in a double boiled with Peanut Flavor Makes Custard Good

Another good dessert to add to the list of uses for peanut butter is this one for custard that goes well as a family dessert served

only with icebox cookies. PEANUT BUTTER CUSTARD 2 eggs, slightly beaten 1/2 cup sugar teaspoon salt

teaspoon vanilla

cup peanut butter 2 cups milk Combine eggs, sugar, salt and vanilla. Whip with rotary beater until very light. Place peanut but-1/2 teasp'ns Worcestershire sauce ter in bowl, add 1/2 cup milk, whip with rotary beater until smooth; Pour a can of condensed tomato add remaining milk gradually and soup into the top part of a double beat until smooth. Add egg mixboiler. Then add the sharp cheese ture, blending thoroughly. Turn which has been grated or ground, into custard cups, place in pan of Heat and cook until the cheese is hot water and bake in moderate thoroughly melted, stirring and oven (350 degrees) 1 hour or unbeating constantly. Then stir in til firm. Cool. Serve plain or with-

It's the beaten egg white that Stuffed celery will make a makes this rarebit fluffy and a green and white combination to bit different from the usual Also be Stuffed celery

Creamed cabbage Fried filet of flounder Tartar sauce Caramel pecan pudding



French Fried Potatoes, Vegetables, Salad, Hot Rolls, Butter and Jem. Coffee, Tea, Milk, Buttermilk.

FISH OR MEAT ENTREE

Spallce Cream or Sherbet, Cake A la Mode, Fruit. Pie or Jello The courtesy girl will come again and again with hot bread and affect (all you want)

Pudding or Fruit Cobbler A la Mode.

The SPA 382 STATE ST.

Handbage

# 1939 Styles First Showing of Milady's Toggery!! Remember We Are Never Undersold Remember We Are Never Undersold



