

### Dalda Dau Gamma Dinner Tonight At Quelle

An event of tonight for members of Dalda Dau Gamma sorority on the Willamette campus will be the formal banquet for which they will be hostesses at the Quelle in compliment to their new members and pledges. Miss Hazel Gorman will be the toastmaster. Miss Virginia Bendiksen will welcome the new members and responses will be given by Miss Hilma Breuser and Miss Della Willard.

Dr. P. O. Riley will be the guest speaker and his subject is "The Springtime of Life." The table will be centered with an arrangement of old-fashioned nosegays and the placecards will carry out the same theme. Miss Marian Chase will give a violin solo during the evening.

Special presents are to be made to the dinner are Dr. and Mrs. P. O. Riley, Dean Olive M. Dahl, Mr. John McNeas and Dr. and Mrs. Chester Luther.

The pledges to be honored are Miss Hilma Breuser, Miss Christine Albright, Miss June Yarnall, Miss Elvire Douglas, Miss Arden Hanson and Miss Charisima Riedel. New members inducted are Miss Elizabeth Fitzpatrick, Miss Mildred Pedersen, Miss Hazel Palmer, Miss Gwenn Griffith, Miss Eileen LaRaut, Miss Della Willard and Miss Frances Pickard.

Following the dinner the coeds and their escorts will make up a line party at a downtown theatre. Miss Hazel Gorman is in charge of the dance. Miss Edna Luther the line party.

### Birthdays Honored by Club Members

Mrs. Mabel Peck entertained members of the F. L. E. and F. club at her home on Thursday. The affair was a birthday party in compliment to Mrs. Peck and Mrs. John Shipp and the members honored them with a handkerchief shower.

Cards were in play and honors went to Mrs. Charles Palmer and Mrs. Earl Burk. At the supper hour the hostess was assisted by Mrs. Sylvia Kelly Furlough.

A special guest for the party was Miss Sylvia Slater. Members present were Mrs. A. A. Billbre, Mrs. Frances Greenwood, Mrs. Charles Kinser, Mrs. T. Anderson, Mrs. Earl Burk, Mrs. Dorothy Wilson, Mrs. Charles Palmer, Miss Daisy Hayden, Mrs. L. E. Hixon, Mrs. Sylvia Kelly Furlough, Mrs. Ruth Norris, Mrs. John Shipp and Mrs. Mabel Peck.

Mr. and Mrs. Malcolm L. Jones are receiving congratulations on the birth of a son, Malcolm Lundy Jr., Friday morning at the Salem General hospital. Mrs. Jones will be remembered as Helen Keudell.

**Pattern**

By ANNE ADAMS

A housewife dress enough for afternoons... that's what you need as Easter nears, and milder days call you out on the porch. And it's what you can make in double-quick time when you order Pattern 4970! See—there are only four main pieces, with back section extending as little yokes. Such a beguiling, youthful style, whether all straight-cut in printed cottons or the miller of in gay stripes, with back and front laces. Even the sleeves, both variations, the racy smart! Note how smooth the diaphragm is, kept so by the neat, part-way belt. This Anne Adams pattern is very easy to use, and its illustrated Sewing Instructor saves you valuable time with the cutting and stitching.

Pattern 4970 is available in misses' and women's sizes 14, 16, 18, 20, 22, 24, 26, 28, 30 and 32. Size 16 takes 3 1/2 yards 36 inch.

Send FIFTEEN CENTS (15c) in coin for this Anne Adams pattern. Write plainly: NAME, SIZE, ADDRESS and STYLE NUMBER.

Put in your order for ANNE ADAMS LATEST PATTERNS BOOK of spring styles today! See smart, trim, fashions and simple patterns that make sewing at home a joy! See—pictured in color—such a VIM FLUTE story of day, afternoon, party and sport wear. See—100 beautiful (and traveling) outfit frocks! Guts and dress accessories! Stunning creations and young generation outfits! With these appear lingerie, home-looks and things for your men—over 1000 patterns! PRICE OF PATTERNS FIFTEEN CENTS. BOOK AND PATTERN TOGETHER TWENTY FIVE CENTS. The Oregon Statesman Pattern Department.

### CLUB CALENDAR

**Monday, February 27**  
Salem Women's Press club with Mrs. Ralph Curtis at 2135 S. Summer. Dessert luncheon at 1:30.  
Leslie PTA 7:45 p.m. E. M. Holcomb, speaker.  
Daughters of the Nile, Masonic temple, 6:30 dinner.

**Tuesday, February 28**  
VEW auxiliary all day sewing meeting with Mrs. Paul Bales, 1863 Court street, no-host luncheon. Evening meeting at Episcopal hall.  
Central temple, Pythian Sisters meet at KP hall, 8 p.m.

**Wednesday, March 1**  
Mayflower Guild, First Congregational church, with Mrs. Ralph Jackson, 520 North 15th street, 2 p.m.  
EKCT club with Mrs. Roy Wassam, 1045 North Capitol street, 2 p.m.

### Capital Tent Hive Has No-Host Dinner

Capital Tent Hive No. 84 D met for a no-host dinner Thursday night at the Fraternal Temple. The patriotic theme was used for the decorative scheme and hatches marked places for the guests.

The committee in charge included, Mrs. Elizabeth Follis, chairman, Mrs. Goldie Kyle, Mr. and Mrs. Wiley Weathers and Mr. Otto H. Hunt.

Mr. H. S. Hudson, great commander of the great camp of Oregon was present and officially transferred the entire membership of the Cherry City Tent Hive No. 122 to Capital Tent Hive No. 84 D of Macabees.

Other guests present were Mrs. H. S. Hudson of Portland, Mr. J. Wilson, record keeper of Tent Hive of Baker, and 16 members from Silverton Tent Hive.

Mrs. Gladys Lacey and George Freisen were presented to the altar and given the obligation. They will be initiated at the next meeting.

Commander John Riches has completed his list of appointive offices and are as follows: auditing committee, Virgil Parker, Mrs. Hattie Taylor, James Calloway; flower and sick committee, Mrs. Ella Watt, Mrs. Robert Parent, Mrs. George Dietz; by-laws, Mrs. Hannah Martin, Oscar Dancer, Don Owens; investigating, Mrs. Laura Douglas, Virgil Parker, Mrs. Robert Parent; program, Mrs. Aena Bremner, Mrs. Ruth Versteeg, Ivan Martin; attendance, J. Ed Ray, Mrs. M. Montgomery, Mrs. M. Enger; hospitality, Mrs. Emma Dancer, Ivan Martin, Mrs. Florence Reay, George Strang.

The women were in charge of the entertainment for the evening and the committee was Mrs. Lottie Smith, Mrs. Vera Potter and Mrs. Ruth Versteeg. The contest between the men and women was concluded and the winner will be announced March 2. On Wednesday, March 1, the group will go to Silverton to initiate 5 new candidates of the Silverton Tent Hive. Oscar Dancer is in charge of transportation and cars will leave the Fraternal temple at 7:30 p.m.

### Pringie Couple Greet Neighbors

Members of the Pringie Women's club surprised Mr. and Mrs. F. Wiltsey Wednesday when they gathered at their home to help celebrate their 45th wedding anniversary. A no-host luncheon was served at noon; a decorated wedding cake centered the table.

One of the features of the afternoon was a lock wedding performed by the neighbors. The honored couple were presented with a gift from the club.

Members present were, Mrs. F. Gingrick, Mrs. H. Mecher, Mrs. S. Sealey, Mrs. M. Adams, Mrs. P. O. Bowman, Mrs. V. C. Stapleton, Mrs. Davis, Mrs. H. C. Ramsey, Mrs. George Adams, Mrs. F. Ramey, Mrs. B. Miller, Mrs. G. E. Kopp, Mrs. W. Grabenhorst, Mrs. Pense, Mrs. Henry, Mrs. J. Fabry, Mrs. S. Keyes, Mrs. A. Bonney, Mrs. Naalin, Mrs. F. Clark, Mrs. J. Robertson, Mrs. Wells, Mrs. E. B. Kottel, Mrs. A. Carmage, Mrs. E. B. Kottel, Jr., and Mr. and Mrs. Wiltsey.

A number of Salem folk are planning to motor to Portland today to attend the Ballet Russe and among them are Mrs. Ana Fisher, Mrs. Joseph E. Harvey, Jr., Mrs. T. W. Creech, Miss Beryl Holt, Miss Ada Ross, Miss Lillian Davis and Mrs. George A. White.

Among those attending last night were Mr. and Mrs. Milton Meyers, Miss Maxine Buren and Mrs. Walter Denton.

**Alpha Xi Delta Alumnae Feted on Thursday**

Mrs. Glenna Stevens was hostess to alumnae of Alpha Xi Delta sorority Thursday night at her home on North 13th street. An informal evening was enjoyed followed by refreshments. The group made plans for a dinner to be given for the March meeting. Alumnae wishing further details of the dinner are asked to call Mrs. Stevens, 6747.

The members are Mrs. Bruce Baxter, Mrs. Robin Day, Mrs. Andrew Halverson, Miss Verna Keppinger, Mrs. A. C. Newell, Mrs. Esther Patterson, Miss Doris Risga, Miss Elsie Schroeder, Mrs. Hoy E. Snyder, Mrs. R. W. Tanner, Mrs. Ivan Crum and Mrs. Glenna Stevens.

Miss Harriett Crawford, daughter of Mr. and Mrs. H. R. Crawford, is spending the weekend in Salem at the home of her parents from her studies at St. Helen's Hall in Portland. Miss Crawford has as her guest for the weekend a classmate, Miss Joan Marble of Hood River.

**Laura Wheeler Cutwork's Fun to Do—Effective as Decoration**

CUTWORK LINENS

PATTERN 1766

Let your decorative pillow or scarf. Even a beginner can do cutwork for it's only buttonhole stitch. Pattern 1766 contains a transfer pattern of 10 motifs ranging from 10 x 10 inches to 1 1/2 x 2 1/2 inches; materials required; illustration of stitches.

Send ten cents in coin for this pattern to The Oregon Statesman, Needlecraft Dept. Write plainly PATTERN NUMBER, your NAME and ADDRESS.

# Society.. Music.. Food..

MAXINE BUREN—Women's Editor

### Benefit Bridge Party Event of Wednesday

Members of Capital unit of the American Legion auxiliary were hosts for a benefit card party Wednesday night at the Cherry City recreation room. High scores were won by Mrs. R. W. Craig, Mr. U. B. Ross, Mrs. Dan Coucher, Mrs. Lee Turner, Mr. C. S. Cordeur and Mr. Harold Perkins.

Mrs. Lott Bergsvik was in general charge of the benefit and assisting her were Mrs. Albert Gragg, Mrs. A. M. Johnson, Mrs. Oscar Cutler, Mrs. King Bartlett, Mrs. Frank Marshall, Mrs. R. A. Meyer, Mrs. Walter Spaulding and Miss Dorothy Bergsvik.

The guest list included Mr. and Mrs. L. Lister, Mr. and Mrs. Howard Pickett, Mr. and Mrs. Don Madison, Mr. and Mrs. W. G. Ross, Mr. and Mrs. C. S. Cordeur, Mr. and Mrs. Merle Travis, Mr. and Mrs. Herbert Ostlund, Mr. and Mrs. R. A. Meyer, Mr. and Mrs. E. H. Kennedy, Mr. and Mrs. J. I. Teed, Mr. and Mrs. W. J. Braun, Mr. and Mrs. C. H. Glenn, Mr. and Mrs. J. C. Pollock, Mr. and Mrs. N. E. Hansen, Mr. and Mrs. L. Ross, Mr. and Mrs. L. Bergsvik, Mr. and Mrs. Saul Jans, Mr. and Mrs. Alex Jones, Mr. and Mrs. Leon Brown, Mr. and Mrs. E. Littlejohn, Mr. and Mrs. J. E. Van Wyngarden, Mr. and Mrs. Fred Gahlsdorf, Mr. and Mrs. J. La. Ooy, Mr. and Mrs. A. C. Anderson, Mr. and Mrs. Clarence Collins, Mr. and Mrs. Harold Perkins.

Mr. and Mrs. Onas Olson, Mrs. Kenneth Murdock, Mrs. R. W. Craig, Mrs. Leon Johnson, Mr. and Mrs. Julius Hopp, Mrs. Dan Coucher, Mrs. Carl Allport, Mrs. Ralph Martin, Mrs. Walter Spaulding, Mrs. Paul Burris, Mrs. Ralph Bailey, Mrs. C. W. Alken, Mrs. Lee Turner, Mrs. C. B. Bentson, Mrs. J. A. Anstey, Mrs. Dorothy Peters, Mrs. Clyde Kaiser, Mrs. Edna Rowland, Mr. J. Strinaman, Mrs. Maude Rogers, Mrs. E. C. Goodwin, Mrs. A. L. Adolphson, Mrs. T. L. Kuhn, Mrs. Jay Saling, Jr., Mrs. R. E. Major, Mrs. A. E. Ullman, Mrs. Norman Kenney, Mrs. William Taw and Mrs. Earl Andressen.

### Style—Smiles—by Gretchen



"I wish Harry would stop fighting over me. He's not worth it!"

Be that as it may, a shirtwaist dress which superbly combines the chic "little girl" look with sophisticated lines, is all to the good. The one above is of navy crepe with a navy-dotted pink scarf tucked into its square-necked yoke; pleats between it and the deep fitted belt section, pleats all around in the skirt below. Cuffs finish the brief little sleeves, all same as the school days "uniform" of old, even to the self covered buttons down the front of the blouse.—Copyright, 1933, Equine Features, Inc.

### Junior Chamber Plans Charter Banquet

The Salem Junior Chamber of Commerce will celebrate charter night on Friday, March 3, with a 7 o'clock banquet and dance for members, their wives and special guests. Joseph Darby heads the committee that includes Richard Cooley, Ernest Kubny and Paul Franklin.

During the dinner hour, Avery Thompson will be toastmaster. Governor Charles A. Sprague and Mayor W. W. Chadwick will be called on for brief talks and Walter Holman of Portland, past national president of junior chamber of commerce will be guest speaker. Charles Redding, national director of junior chambers of commerce, will present the charter to this newly formed organization. Special music has been arranged for the dinner hour.

Bud Mercer's orchestra will furnish music for dancing following the banquet.

### Agenda Club Members Are Entertained

Mrs. Norval Hiron entertained members of the Agenda club Wednesday afternoon at her home. The group honored Mrs. Kenneth Byers with a handkerchief shower on the occasion of her birthday. The club has purchased a new automobile.

Mrs. Glenna Stevens was hostess to members of the Agenda club Thursday night at her home on North 13th street. An informal evening was enjoyed followed by refreshments. The group made plans for a dinner to be given for the March meeting. Alumnae wishing further details of the dinner are asked to call Mrs. Stevens, 6747.

The members are Mrs. Bruce Baxter, Mrs. Robin Day, Mrs. Andrew Halverson, Miss Verna Keppinger, Mrs. A. C. Newell, Mrs. Esther Patterson, Miss Doris Risga, Miss Elsie Schroeder, Mrs. Hoy E. Snyder, Mrs. R. W. Tanner, Mrs. Ivan Crum and Mrs. Glenna Stevens.

### Couple Honor Guests At Dinner Party

Mr. and Mrs. Robert Simon were honored at a delightful dinner party Thursday night at the home of Mr. and Mrs. William Berndt. An informal evening followed the dinner hour.

Covers were placed for Mr. and Mrs. Robert Simon, Mr. and Mrs. El Clark, Mrs. Verna Sheldon, Miss Mary Berndt, Mr. and Mrs. Ed Seaman, Miss Erna Dirks and Mr. and Mrs. William Berndt.

Mrs. R. D. Woodrow entertained with a smartly arranged luncheon Thursday afternoon at her home on North 14th street in compliment to a group of matrons. Cards were in play following the luncheon and covers were placed for 12 guests.

Felicitations are being extended to Mr. and Mrs. Donald J. Burke (Ellin Adams) on the birth of a son, James Donald, February 22 at the Salem General hospital. The baby is the grandson of Mrs. Edward Burke and Mr. and Mrs. John F. Adams of Gold Beach.

Mr. and Mrs. Eugene Halley and Mr. and Mrs. Arthur Berry are enjoying the weekend at the Surf Tides.

Miss Adele Say, daughter of Mr. and Mrs. Harold Say, has as her weekend guest, Miss Eleanor Staehli of Portland.

### Luncheon Honors WCTU Founder

Honoring Frances Willard, founder of the W. C. T. U., Christian Temperance Union, the Salem organization sponsored a luncheon at the Argo hotel on Tuesday.

Following a group of songs by Prof. William Wright, state president, Nevia Buck, introduced the guest speakers, Dr. Bruce R. Baxter, Mrs. LaMoine Clark and Miss Maude Aldrich, national lecturer.

Dr. Baxter reviewed Frances Willard's career as president of Northwestern university, first woman college president to confer degrees upon women; as national president of Alpha Phi; as founder of world's WCTU; brilliant author and lecturer; and world traveler.

Mrs. LaMoine Clark, who, as a girl, lived in Frances Willard's home at the Churchville, N. Y., paid high tribute to her as a humanitarian, philanthropist and reformer.

"Many times I have seen her before packed audiences, holding them spellbound with logic and eloquence," Mrs. Clark cited the estimate given by Lady Henry Somerset: "She is the greatest woman philanthropist of this generation. And the temperance cause was the open door through which she established her work for the world. Her life was the property of humanity."

Miss Maude Aldrich of Evanston, Ill., outlined the life of Frances Willard as author, lecturer, and founder of the WCTU, and telling of activities of that organization.

From the centenary luncheon, members held a meeting at WCTU hall, Minnie Buck presiding. Mrs. Leona Johansen told of her attendance recently at the 44th annual convention of the Nebraska WCTU.

### Blue to Be Favored Spring Color

There is a decided tendency in spring fashions to harmonize accessories with cosmetics and because of the wide acceptance of certain bright reds, cyclamens, yellow-red and suntan yellow tones in makeup are to be popular.

Blue, one of the spring's most interesting and best approved colors will make several exciting combinations including:

- Blue costume, cyclamen or yellow-red cosmetics.
- Blue costume—blue shoes, cyclamen makeup, gloves and hat repeating either costume or cosmetic color.
- Blue costume—black patent leather shoes and bag, cosmetics of yellow-red or blue red tones, gloves accenting cosmetic color.
- Blue costume—light rust or terra cotta shoes, yellow-red cosmetics, accessories introducing another harmonizing shade of rust-red.

The regular children's story hour will be held at the public library this morning at 10 o'clock in the fireplace room. Miss Elizabeth Carey, children's librarian, will tell a special story, "Hat Tub" Tale story.

Mrs. Ralph Sippell of Roseburg who has been at the Salem General hospital recovering from an operation, is now at the home of her parents, Mr. and Mrs. H. Coursey. She plans to return to her home in the south Sunday.

Mr. and Mrs. L. V. Benson and some seven at Whittney, are enjoying the weekend at Timberline lodge.

Mr. and Mrs. J. C. Perry are enjoying a week's visit in San Francisco.

### Dinner Party Friday At Gilbert Home

Mr. and Mrs. Tankham Gilbert entertained informally at dinner Friday night at their South High street residence. Spring flowers centered the dining table and the evening hours were spent informally.

Covers were placed for Mr. and Mrs. George Rhoten, Mr. and Mrs. Gardner Knapp, Mr. and Mrs. Robert Eltstrom, Mrs. Boyden Robinson and Mr. and Mrs. Tankham Gilbert.

### Music Offered on Air To Be Varied

The feature of the weekend radio broadcasts will be the return of Ignace Jan Paderewski, pianist, over the RCA Magic key hour tomorrow, broadcast from New York.

The opera "Manon" by Jules Massenet which will be broadcast from the Metropolitan Opera house in New York may be heard in the music room of the Salem public library from 10:55 a.m. to 2 p.m. over KEX, today.

The cast is:  
Manon—Blida Sayce, soprano  
Fouquet—Natalie Bodanya, soprano  
Javotte—Marlene Billman, soprano  
Soubrette—Lacelle Browning, contralto  
Des Grieux—J. K. King, tenor  
LeComte—John Brownlee, baritone  
Comte de Grieux—Leon Kestler, basso  
Guillot—Alessio De Paolo, tenor  
De Bretigny—George Chaharavsky, baritone  
Lacépède—Louis d'Angelo, baritone  
Guard—Max Alghisa, tenor  
Guard—Arnold Gabor, baritone

On KEX, 7 to 8:30 p.m. Arturo Toscanini concludes his 1933-34 radio series by directing the NBC Symphony in an all-Wagner program.

Over KEX on "The Flying Dutchman" Prelude to Act III from "Tannhauser" Overture and Venusberg Music from "Tannhauser".  
Prelude and Liebestest from "Tristan and Isolde."  
Wagner's "Shine Journey from "Götterdämmerung."  
Side of the Valkyries from "Die Walküre."

On Sunday, over KEX from 9 to 10 a.m., Radio City Music Hall Symphony orchestra and Viola Fillo, soprano, will be heard and on KEX from 10 to 11 a.m. the play, "Doll House," by Ibsen will be given.

On KGW and KOIN, 10:30 to 11 a.m., Belgium's salute to the world's fair will be given by King Leopold III and a symphony orchestra.

Over KEX from 11 a.m. to 12 m. Ignace Jan Paderewski, pianist, with Frank Beck and symphony orchestra will broadcast.

On KOIN from 12 m. to 2 p.m. the New York Philharmonic-Symphony orchestra with John Barbirolli and Robert L. Sanders, conductors, soloist Eduardo del Puerto, Spanish pianist; Deems Taylor, commentator, will be heard in Little Symphony in G (firsttime). Sander Conducted by composer. Schumann Symphony No. 4 in E minor—Brahms

### Salmon Loaf Topped With Rich Cheese Sauce

Canned salmon, one of the best bets for Lenten meals, will be served frequently if made into this delectable dish—

**SALMON LOAF:**  
EGGS IN CHEESE SAUCE  
1 pound canned salmon  
1/2 cup bread crumbs  
1/2 cup milk  
2 eggs  
1 teaspoon salt  
1 1/2 tablespoons butter  
2 hard-cooked eggs  
1 teaspoon onion (minced)  
Combine flaked salmon, bread crumbs, milk, eggs which have been beaten slightly, salt, butter, and onion. Place half of the mixture in loaf pan and place hard-cooked eggs on layer of salmon. Fill remaining salmon over eggs. Bake in a moderate oven (350 degrees) about 30 minutes. Unmold on hot platter and serve sliced with cheese sauce.

**CHEESE SAUCE:**  
1/2 pound American cheese  
3 tablespoons milk  
Melt the cheese slowly in a double boiler. Add the milk gradually and stir until smooth.

### Celery, Almonds Make Creamed Dish

This department is always in favor if any dish in which celery is an ingredient and now from the association of makers of evaporated milk comes this good sounding suggestion for:

**CREAMED CELERY AND ALMONDS MOXDS**

4 cups sliced celery  
3 tablespoons butter  
1/2 teaspoon salt  
1 1/2 tablespoons flour  
1/2 cup water  
1 cup irradiated evaporated milk  
1 cup shredded blanched almonds  
Place celery, butter and salt in a saucepan. Cover closely and simmer until celery is tender. Add flour. Stir to blend well, then add water and milk. Bring slowly to a boil and boil 1 minute, or cook over boiling water for 10 minutes. Add almonds. Yield: 6 servings.

### Avocados Heated in Flavorful Entree

Avocados are appearing frequently in mild main dish mixtures and are gently heated before serving. The use of heated avocados is new, but gaining in popularity as this fruit is decidedly more abundant and therefore less expensive this year than

### Today's Menu Beets Among new Vegetables In Market

Pot roast will be the Sunday special with veal steak and baked squash included on other weekend menus.

**TODAY**  
Succotash salad  
Veal steak with pepper sauce  
Baked potatoes  
Celery root in cream  
Fruit compote

**SUNDAY**  
Onion and orange salad  
Lemon dressing  
Pot roast  
Potatoes and vegetables  
Buttered peas  
Popovers  
Strawberry shortcake

**MONDAY**  
Artichoke salad  
French onion soup  
Toasted French bread  
Broccoli  
Baked squash  
Date torte

Seldom do beets take the spotlight among the other vegetables found in local markets, but this week several markets are showing young beets that will inspire such delightful dishes as Harvard beets or hot spiced ones, so this handy root deserves special mention.

Carrots, turnips and parsnips are among the other root vegetables to be used this week.

Celery is usually one of the best vegetable bets, with the green varieties appearing in large tender meaty stalks. Celery root, too, is among the vegetables for soups and creamed dishes.

Broccoli and cauliflower are side by side with nice young spinach, crisp cabbage and curly kale. Savory cabbage lends variety to the fare.

Artichokes come several for a quarter, and are found in many shops to be fresh and with meaty leaves.

Winter squash remains, but will soon be replaced by summer varieties for steaming.

Green peppers, tomatoes, radishes, green onions and peas are still in market but in smaller quantities than some of the vegetables.

Among the fruits, or near-fruits there is rhubarb, to be in market now for some months.

Avocados are lowest in years and most abundant.

Oranges and grapefruit are shown in large numbers.

Limes are seedless, extra large and green, and surprisingly low in price, for limes.

Cranberries remain as a sauce or dessert possibility.

Pears, looking very nice, are in some of the markets in large quantities, and in good shape.

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**Miller's**

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Reg. \$7.95  
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