

Bridge Luncheons Are Arranged by Mrs. Jennings

Mrs. James H. Jennings is entertaining with a series of smartly arranged spring parties this month. The first was held a week ago, the second on Wednesday and the third is planned for next Wednesday.

One o'clock luncheons were served with contract in play during the afternoon. The rooms were festive with bouquets of daffodils, violets, oryctia and spring blossoms. The tables were centered with nosegays of violets.

For the first party guests were Mrs. Elmer McKee, Mrs. Charles Gabriel, Mrs. Clio Cashatt, Mrs. Harold Phillippe, Mrs. Ira L. Darby, Mrs. Ralph Allen, Mrs. Albert C. Smith, Mrs. A. E. Utley, Mrs. C. L. Blodgett, Mrs. W. E. Hanson, Mrs. David Wright, Mrs. Ralph Mercer, Mrs. D. X. Beecher, Mrs. Leo Gibson, Mrs. Lyman McDonald and Mrs. Carl Guenther.

On Wednesday covers were placed for Mrs. A. E. Ullman, Mrs. Glenn Paxson, Mrs. Saul Janz, Mrs. George Rhoten, Mrs. Edwin E. Thomas, Mrs. Kenneth Murdock, Mrs. Estill Brunk, Mrs. Earl Cooley, Mrs. Glenn Hoar, Mrs. Clifton Madd, Mrs. Oscar Cutler, Mrs. Ralph Wirth, Mrs. George R. K. Moorhead, Mrs. Miller B. Hayden and Mrs. Otto Hoppes.

Invited guests for next Wednesday are Mrs. A. C. Gragg, Mrs. Lester Neuman, Mrs. Philip Barrett, Mrs. Harris Lietz, Mrs. Carl Emmons, Mrs. John Beaker, Mrs. George Hoffman, Mrs. B. M. Donaldson, Mrs. E. B. Gabriel, Mrs. George Nelson, Mrs. Richard A. Meyer, Mrs. John Brady, Mrs. B. E. Owen, Mrs. E. H. Kennedy, and Mrs. Lief Bergsvik.

Miss McKay to Be Feted On Birthday

Miss Mary Lou McKay, daughter of Mr. and Mrs. Douglas McKay, will be honored on the occasion of her 12th birthday today between the hours of 4 and 7 o'clock with a dinner served following several hours of games. Mrs. McKay will be assisted by Miss Mary Ross Holts and Miss Shirley McKay. "Snow White and the Seven Dwarfs" will be used in the table decorations.

Salem friends of Mrs. Nora Gard Miller of Portland, and mother of Mrs. Walter Spaulding, will be interested to learn that she has left for Pasadena, Calif. to visit with her son-in-law and daughter, Dr. and Mrs. Linus Pauling. (Mrs. Helen Miller), Mrs. Pauling is a former Salem girl and Dr. and Mrs. Pauling are leaving in June on a lecture tour in Europe.

CLUB CALENDAR

Friday, March 24
Woman's Bible class First Methodist church with Mrs. Owen Stratton, 955 Belmont street, 2 p. m.

Barbara Fritchie Tent, No. 2, Daughters of Union Veterans of Civil War meet at WCTU hall, 8 p. m.

Tuesday, March 28
Salem Women's Press club with Mrs. Don Uphohn, 964 S. Liberty street, 1:30 p. m. Dessert luncheon.

MUSIC

Books to aid music appreciation have been added to the Salem public library. Among the recent acquisitions are "What to Listen for in Music" by Copland, "What We Hear in Music" by Faulkner, "Listening to Music" by Moore and "Music Is My Faith" by Mannes. "My Wife and I" by Homer is an interesting account of the lives of Louise Homer and her husband, the famous composer.

The appearance and usefulness of the music room has been greatly improved by the addition of the grand piano willed to the library by Joy Turner Moses. The excellent music collection included in the bequest is being cataloged and will soon be placed in the music room.

Birthday Party Will Honor Jimmy Allen

Mrs. Reynolds Allen is entertaining with a delightful informal party this afternoon at her North Church street home for the pleasure of the first birthday of her son, Jimmy Jay. A group of mothers and their young children have been bidden to attend. Refreshments will be served late in the afternoon and bouquets of spring blossoms will be festive about the rooms.

Reserve Officers' Wives Feted on Wednesday

A group of the Reserve Officers' Wives met informally for dinner Wednesday night at Schneider's dining room. Later bridge was in play at the home of Mrs. Verne Miller. Assisting hostesses were Mrs. Homer L. Goulet and Mrs. William Hammond.

Mrs. Robert Herrall was an additional guest and others present were Mrs. Kenneth Dalton, Mrs. John H. Bagley, jr., Mrs. George W. Rittenman, Mrs. Robert Taylor, Mrs. Laban Steeges, Mrs. Francis Wade, Mrs. Chester Fritz, Mrs. Ward Davis, Mrs. Reynolds Allen, Mrs. Homer L. Goulet, Mrs. William H. Hammond and Mrs. Verne Miller.

Society . . Music . . Food .

MAXINE BUREN—Women's Editor

Hostesses Fete Matrons Today At Bridge

Mrs. Thomas B. Kay has bidden members of the O. T. club to a smartly arranged luncheon today at Godfrey's with an afternoon of contract to follow at the Kay home on East Washington street. Mrs. Charles Gray will be an additional guest.

Those invited are Mrs. John L. Rand, Mrs. U. G. Shipley, Mrs. Charles Robertson, Mrs. Frank Spencer, Mrs. Russell Catlin, Mrs. Frank Smedcock, Mrs. Seymour Jones, Mrs. Reuben P. Boise, Mrs. George A. White, Mrs. Homer Joulet, sr., Mrs. Joseph Beveridge and Mrs. Frank Benson.

Mrs. Anneson Hostess
Mrs. Fred S. Anneson will preside at a 1 o'clock luncheon today at her Leslie street residence for members of her bridge club. Several hours of contract will be in play following the luncheon hour.

Guests will be Mrs. Harley White, Mrs. David Wright, Mrs. Elmer Dave, Mrs. O. A. Olson, Mrs. Eric Butler, Mrs. Claire Vibber, Mrs. Leon, Mrs. F. G. Mose Adams, Mrs. F. G. DeLano, Mrs. Eljah Kurtz, Mrs. Ray Yocom and Mrs. Fred Anneson.

Auxiliary Plans Sales Of Poppies

Further plans of the Poppy committee of the American Legion Auxiliary have been progressing in readiness for the sale in late March. Mrs. Paul Fickel, local chairman, has announced her captains and chairmen. Mrs. J. H. Turnbull is director of sales and the captains are: Mrs. William Taw, Mrs. Frank Marshall, Mrs. Walter Spaulding, Mrs. Merle Travis, Mrs. James Fisher, Mrs. Frank Jirak, Mrs. Leon Brown, Mrs. John A. Olson, Mrs. Jennie Bartlett, Mrs. Harold Perkins, Mrs. Phillip Corbett, Mrs. Elbert Bradford, Mrs. Arnold Krueger, Mrs. Richard Meyers, Mrs. Martha Brady and Mrs. Gladys Mason.

The advance contact will be in charge of Mrs. Leon Brown; radio, Mrs. Don Madison; speakers, Mrs. Walter Zosel; junior auxiliary, Mrs. James Fisher; and Mrs. Lief Bergsvik; window display, Mrs. Stanley Krueger; luncheon, Mrs. A. M. Johnson; office and tables, Mrs. William Myers; dinner, Mrs. Gustave Erickson; publicity, Mrs. Austin Wilson.

Recital Features Piano Pupils

Students of Mrs. Jessie F. Bush will be presented in recital tonight at the YMCA. Mrs. Bush will be assisted by Miss Elva Singleton and Miss Ina Bennett. The program includes: Ruth Barber, Blacksmith; George Halverson, Fairy Footsteps; Peggy Paxson, Waltz; Elva Singleton, voice; Ina Bennett, piano.

A C. Anderson, Bath Anderson, Wood Nymphs, Myra Fern Walker, Tumble Weed, Pauline Miller, She Who With the Dawn, Genevieve, She Never Told Her Love, Haydn Bird Captures, Schneider, Elva Singleton, voice; Ina Bennett, piano; To a Water Lily, Barbara Ricketts; By a Meadow Brook, Glenna Walker; Gigue, Jacqueline Judd; Second Mazurka, Marjorie Rosemann; Rustling of Spring.

Mrs. Robins Hostess On Thursday

Mrs. A. E. Robins was hostess to members of the Neighborhood club at her South Church street home Thursday afternoon. The afternoon hours were spent informally and tea was served by the hostess.

The guests were Mrs. Edwin Viesko, Mrs. Knight Percy, Mrs. William Mott, Mrs. Robert Boardman, Mrs. Chester A. Downs, Mrs. David Bennett Hill, Mrs. Michael Panu, Mrs. Carl W. Emmons, Mrs. Oliver Huston and Mrs. Robins.

Members of the Amaranth sewing club met on Wednesday with Mrs. Paul Miller. Mrs. J. Winton Scott gave a travelogue on the South Sea Islands. Members of the club who were present were Mrs. A. A. Taylor, Mrs. Everett Booster, Mrs. Albert Beock, Mrs. Malcolm McDonald, Mrs. F. E. Mercer, Mrs. George Lane and Mrs. George Tucker.

Style - Smiles - - - by Gretchen



"I would say the first sign of middle age is when you notice that your shoes last longer!"

Beware, then, girls of following up the Victorian picture you strive for, with Victorian ideas of feminine inactivity! Thank goodness, huge modern strides and a rapid pace are granted in superfluous measure by these spinning skirts. The one on the left descends from a black silk crepe basque bodice. White valenciennes lace, edging collar and tab all down the front, add frosting so appetizing to the eye. Periwinkle blue is back, with side gathers (right) in the skirt and neckline.—Copyright, 1939, Esquire Features, Inc.

Nebraska Women Meet At Flathers'

The Nebraska ladies auxiliary met at the home of Mrs. L. I. Flathers on Wednesday for the business meeting and social hour. Members present were: Mesdames Gertrude Van Houdens, A. L. DeMoude, E. N. DeHut, Edna Gilkey, Otto Albertum, R. M. Chambers, R. E. Abernathy, Blanche Stuart, E. O. Axelson, L. E. Dagenhardt, Laura Tandy, Clara McDerby, A. F. Milson, R. C. Erickson, Clyde Farley, Aura Williams, W. W. Rolofson, William Matthews, Myrtle Fussell, Roy Schroyer, Jessie Snapp, Harry Kimble, and Mrs. Flathers. Additional guests were: Mrs. John Baker, Mrs. Dorothy Thompson, Mrs. A. Ashton, Mrs. E. M. Bumgardner and Mrs. Ben Walter. The group will meet with Mrs. Edna Gilkey on April 26.

Bridal Shower Honors Miss Mayhill

A bridal shower and dinner were given to Miss Audrey Mayhill on Wednesday night. Present were Mrs. J. Verdoek, Mrs. B. Baker, Mrs. Charles L. Taylor, Miss Verla Hill, Miss June Gardner, Mrs. Grace Swanson, Mrs. LaRue Hyde, Mrs. Gladys Smith, Mrs. Ora Johnston, Mrs. Ada Graber, Miss Mildred Sherman, Miss Rozelle Mason, Mrs. K. McCarroll, Mrs. Gilbert Anderson, Miss Theilma Strand, Miss Eileen Wilson, Mrs. Bernice Kitchen, Mrs. Florence Kauler, Miss Katherine Sharpnack, Miss Evelyn Millikan, Mrs. Tillie Bonney, Mrs. Hazel Lady, Mrs. Sue Rudie, Mrs. Alice Welch, Miss Arlene Moffitt, Mrs. Marion Lais, Miss Vivian Ashford.

Mr. and Mrs. Walter Holts are entertaining today for a three weeks trip which will take them to Chicago, St. Louis and Lincoln, Nebraska. Enroute home they will go to San Francisco and view the Golden Gate Exposition.

A dancing party will be sponsored by the Kingwood American Legion on Saturday night at the hall on Parkway drive in West Salem. On the committee are Mr. Emmett Dickson, Mr. William Reed, Mr. George Barnes and Mr. Gene Dietz. The public is invited.

Mrs. Frances Pabst was hostess at a shower for Miss Alma Hoyt on Tuesday. Bidden were: the Misses Elsie Eschelman, Mabel Rowland, Josephine Kerber, Dona Ritchie, Helen Willwert, Hilda Shoemith, Elizabeth Williamson, Elsie Zimmerman, Rita MacPherson, Margaret Reynolds, Marjorie Pruitt, Effie Lorenz, Amelia Bolton, Yvonne Bolton, Riva Davidson, June Wallace, Sybil Roberts, Ellen Moore, Alta Kellogg, Laura Beecroft, Dora Pabst, Ruth Epps, Lucille Tumbillon, Catherine Friedland and Mrs. George Lane.

Mrs. Vera Bassett, leader of the advanced photographic and camp cookery 4H club of Middle Grove, entertained members of the group on Wednesday. Mrs. W. J. Harding explained projects to be exhibited at the spring fair. Later Lay Barker gave a photographic report. The camp cookery club discussed meals to be served soon.

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Rice Ring Holds Curried Egg Mixtures

When hot fried rice ring is turned out on an attractive platter, is filled with curried eggs, and surrounded by fresh or canned asparagus stalks, it's as good as it is handsome.

FRIED RICE RING
1 cup butter
2 cups boiling water
1 teaspoon salt
Coov raw rice slowly in butter until golden brown, stirring frequently. Add water. Cover closely and cook slowly until tender, about 15 minutes. Remove cover. Add salt and continue cooking until dry. Press into a ring mold to shape.

CURRIED EGGS
2 tablespoons butter
2 tablespoons minced onion
1/2 cup flour
1/2 cup curried powder
1 teaspoon salt
Dash of cayenne
1 cup irradiated evaporated milk
1 cup liquid from asparagus, or water
6 hard cooked eggs
Cook onion slowly in the butter about 5 minutes. Stir in flour slowly, then the curried powder, salt and cayenne. Add milk and liquid from asparagus. Cook until thickened. Add hard cooked eggs, which have been sliced.

Raised Doughnuts Topped With Maple Icing

Raised doughnuts with maple icing are a real treat when made from this recipe:

RAISED DOUGHNUTS WITH MAPLE ICING
1 1/2 cups milk
1/2 cup flour
1 cake compressed yeast
1/2 cup sugar
3 tablespoons butter
1 egg, beaten
1 teaspoon salt
Scald milk and cool to lukewarm. Crumble yeast and add with 1/2 cup flour and the sugar to the milk; stir until dissolved. Add 1 1/2 cups of the flour and beat well. Cover and let rise in a warm place about 1 hour. Cream butter and remaining sugar; add egg, salt, and add to yeast mixture. Add remaining flour and place in well greased bowl. Cover and let rise in warm place for about 1 1/2 hours. When raised, turn out on floured board and roll 1/4 inch thick. Cut with doughnut cutter; place on floured board and let rise in warm place for about 1 hour. Fry in deep fat until golden brown and done, turning once. Drain. Makes about 2 1/2 dozen doughnuts. Ice while hot with thin confectioner's sugar icing flavored and colored with maple.

Peppers Stuffed to Make Party Dish

Though peppers are more abundant in markets now, not so much so that one wants them frequently for the average home dish. There's always interest in a stuffed pepper for a main dish when something dressy is on the menu program. Try this:
SALMON STUFFED PEPPERS
Mix with mayonnaise, 1 pound cooked salmon, 1 1/2 cups of chopped cabbage, 1/2 cup chopped sweet pickles, 1 cup chopped peanuts, dash of cayenne, salt to taste. Serve in small green pepper cups, parboiled, garnish with pimientos. Will serve 10 people.

Onions Give French Tang to Carrots

Onions combine with carrots to give interesting flavor to this much used but favorite vegetable.
CARROTS, FRENCH STYLE
1 cup cooked carrots.
1 small onion
Salt and pepper
1 tablespoon butter.
Place carrots in skillet. Add thinly sliced onion, seasonings and butter. Cook until onions are tender and serve hot.

Members of the Book and Thimble club met at the home of Mrs. Eay Lacey on Thursday, with Mrs. D. Williams and Mrs. J. Gilliland assisting. Others present were Mrs. L. F. Frown, Mrs. H. A. Hattie, Mrs. Ross Dammrell, Mrs. Charles Adams, Mrs. J. Hill, Mrs. Albert Isaac, Mrs. Charles Hathaway, Mrs. Charles Swartz, Mrs. J. McCarthy, Mrs. Norval Gleason, Mrs. K. Mobley, Mrs. G. Dietz, Mrs. J. Hall and Mrs. Fred Kubin.

Mrs. Virgil Sexton is entertaining informally today for the pleasure of members of her club.

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Fish Favored For Spring Menus

Three recipes, kind to the budget are these fish suggestions. The first uses dear old celery, the second uses flaked salmon, and the third is an artistic appearing and wholly delicious sandwich.

BAKED FISH WITH LEMON-CELERY STUFFING
3 cups bread cubes
1 cup chopped celery
1/2 cup chopped green pepper
1/2 cup chopped stuffed olives
1 1/2 teaspoons salt
1/2 teaspoon pepper
1 tablespoon lemon juice
1/2 cup hot water
1/2 cup melted butter
2-pound fish.
Combine all ingredients except fish. Stuff fish with stuffing mixture and fasten fish with skewers. Place on cheesecloth and bake in moderate oven (350 degrees) 1 1/2 hours. Serve with sauce made by beating 3 egg yolks and 2 tablespoons lemon juice into 1 1/2 cups medium white sauce.

SALMON SAVORY ROLL-UPS
2 cups flour
1/2 teaspoon salt
3 teaspoons baking powder
2 to 4 tablespoons shortening
1/2 to 3/4 cup milk
Flaked salmon.
Sift together flour, salt and baking powder. Cut or rub in shortening. Add milk to make soft dough, stirring just enough to make ingredients hold together. Turn out on lightly floured board, knead gently for a half minute. Roll out dough 1/4 inch thick and cut in strips 3 inches wide. Sprinkle with flaked salmon seasoned with lemon juice or paprika. Roll lengthwise. Cut in 3-inch slices. Place close together in ungreased baking pan. Brush with melted butter. Bake in hot oven (450 degrees) 10 to 15 minutes. Fresh spinach and whole kernel corn are tasty vegetable accompaniments for Savory Roll-Ups.

TUNA FISH SALAD SANDWICH (Individual servings.)
Unsalted bread
1 hard cooked egg
1/2 cup flaked tuna fish
1/2 cup diced celery
2 tablespoons mayonnaise
Butter
Parsley.
Trim crusts from bread and slice lengthwise. Cut egg in small pieces and mix with tuna fish, celery and mayonnaise. Chop parsley and cream together with butter. Spread lightly on bread. Pile salad filling lightly into center of slice. Bring the ends over the filling. Fasten with toothpicks. Wrap in waxed paper and store in cool place until ready to serve. Remove toothpicks, decorate with radishes and sprigs of parsley.

Apples Join Pork in Dinner Dish

Apples are spiced to accompany a dish of leftover pork.
BAKED PORK SLICES
Pork, left from a roast, may be made into an attractive looking and delicious tasting dish if spiced with imagination and mustard. Cut pork into slices about one-third of an inch thick, season with salt and pepper and spread lightly with prepared mustard. Place in a baking dish, and cover with a sauce made from one cup of leftover gravy, one-half cup of currant jelly, and one tablespoon of lemon juice. Cut tart apples into quarters, remove cores and sprinkle with cinnamon and sugar. Cook with the meat slices in a moderate oven until apples are lightly browned.

Today's Menu

Oysters Norfolk are the main dish, shortcake is dessert.
Celery salad
Oysters Norfolk
Fresh asparagus
Relishes
Frozen strawberry shortcake
Butter
OYSTERS NORFOLK
1/2 cup hot boiled rice
1/2 pint oysters
1/2 cup white sauce
Butter
Buttered bread crumbs
Cover bottom of a buttered oven dish with hot boiled rice, cover with oysters, pour over a white sauce, dot with butter and season to taste. Then repeat. Cover the top with buttered bread crumbs and bake in a hot oven, 400 degrees, for a half hour.

Another Macaroni Mix Bakes in Oven

There are many many formulas for macaroni combinations, here is another but it's good, and a simple one to make.

MACARONI AND TOMATO AU GRATIN
2 tablespoons butter
3 cups macaroni, cooked
1/2 cup milk
1 can condensed tomato soup
1/2 cup grated cheese
Melt butter in saucepan and add the cooked macaroni. Heat well and then add the milk. Cook the macaroni in the butter and milk until all liquids have been absorbed by the macaroni. Then add the tomato soup and grated cheese. Heat until the cheese is well melted and the flavors blended. Serves 6-8.

Stuffed Olives Give Color to Dressing

Pepper and celery combine with stuffed olives to be added to mayonnaise for a good dressing to serve on vegetable salads. The stuffed olives give spicy flavor and attractive color.

OLIVE MAYONNAISE
1 cup mayonnaise
1 tablespoon finely chopped green pepper
2 tablespoons finely chopped celery
1/2 cup chopped stuffed olives.
Mix ingredients in order given and serve well chilled on vegetable salads.

Special Dinner Family Style... 50¢. Includes Fish or Meat Entree, French Fried Potatoes, Vegetables, Salad, Hot Rolls, Butter and Jam, Coffee, Tea, Milk, Buttermilk, Dessert. Pudding or Fruit Cobbler A la Mode, Spa Ice Cream or Sherbet, Cake A la Mode, Fruit, Pie or Jello. The SPA 382 STATE ST.

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