

Miss Ila Mills Honor Guest At Parties

Miss Ila Mills, a popular spring bride-elect, whose marriage to Mr. Kenneth Hanson will be an event of Easter Sunday is the incentive for several parties. Last night Miss Melva Belle Savage entertained at a delightful affair at the home of Mr. and Mrs. C. T. Jory on North Cottage street for Miss Mills.

The evening was spent informally and a kitchen shower honoring the bride-to-be and guests brought their favorite recipes. Supper was served at a late hour and the hostess was assisted by Mrs. C. T. Jory.

The supper table was centered with a bouquet of daffodils and yellow and green tapers. A bride and bridesmaids dressed in yellow and green carrying bouquets of spring flowers marked places for the guests.

Honoring Miss Mills were Mrs. Roy H. Mills, Mrs. Elliott Price of Camas, Wash., Miss Edna Savage, Miss Eleanor Trindle, Miss Helen Trindle, Miss Marjorie Sprague, Miss Josephine Corvorno, Miss Jerome Upston, Miss Theo Beck, Mrs. Gilbert Davis, Miss Lucille Brannard, Miss Evelyn Dally and Miss Charlotte Scheller of Portland, Miss Jean McElhinny, Miss Julia Johnson, Miss Charlotte Eyre, Mrs. C. T. Jory and Miss Savage.

Mrs. Gilbert Davis and Miss Theo Beck are arranging a vanity shower tonight for the pleasure of Miss Mills at the former's home on Hood street. Bridge will be in play followed by a late supper. Bouquets of hyacinths and daffodils were to be arranged about the guest rooms.

Those hidden to honor Miss Mills are Miss Melva Belle Savage, Miss Edna Savage, Miss Julia Johnson, Miss Sue Spencer, Miss Marjorie Sprague, Miss Evelyn Dally of Corvallis, Miss Jean McElhinny, Miss Helen Trindle, Miss Ella and Trindle, Mrs. Glenn Shodeck, Mrs. Gilbert Hammond and Mrs. Frank Hrubetz.

Agenda Club Meets At Hrubetz'

Mrs. Frank Hrubetz entertained the Agenda club with a dessert luncheon at her new home on Thursday. The table was attractive with spring flowers, yellow and lavender candles.

Members present were Mrs. Norval Hiron, Mrs. Myron Butler, Mrs. Kenneth Beyers, Mrs. Donald Patton, Mrs. Gaylon Sidel, Mrs. Harley Cross, Mrs. Glenn Shodeck, Mrs. Gilbert Hammond and Mrs. Frank Hrubetz.



Pattern

By ANNE ADAMS For women who like midsized dresses but must wear larger sizes, comes Pattern 4075, a very attractive new breakfast-till-dinner frock! It's a delightful button-front princess type with full-length panels both back and front. See—the graciously rounded yokes are in one with the slimming panels—to make their cutting and stitching easy! Eased-in softness under the yokes adds to the comfort of movement, and takes plumpness into account. Why not send today for this latest Anne Adams design, and with its aid, make two perfectly charming frocks... a morning cotton and an all-day silk? You have choice of two becoming collars, while the sleeves may be with or without an airy slash.

Pattern 4075 is available in women's sizes 34, 36, 38, 40, 42, 44, 46, and 48. Size 36 takes 4 1/2 yards 3 1/2 inch fabric.

CLUB CALENDAR

Tuesday, March 28 Salem Women's Press club with Mrs. Don Upjohn, 864 S. Liberty street, 1:30 p.m. Dessert luncheon.

Tannhauser to Be Heard Over Air Today

Wagner's opera "Tannhauser" will be broadcast Saturday morning from Boston with a notable cast. Herbert Janssen, German baritone will be heard for the first time by the radio audience; Laurits Melchior and Kirsten Flagstad will sing the leading roles, and other well-known members of the Metropolitan opera association will round out the cast.

The broadcast which will come over KEX from 10:40 a.m. to 2:20 p.m. may be heard in the music room of the Salem public library. The opera cast is as follows:

Landgraf Hermann—Emmanuel List, bass Tannhauser—Laurits Melchior, tenor Wolfram—Herbert Janssen, baritone Walter—Eric Witte, tenor Brunnhilde—Arold Gabor, baritone Heinrich—Max Althaus, tenor Reinmar—Louis D'Angelo, baritone Elisabeth—Kirsten Flagstad, soprano Venus—Kirsten Thorborg, contralto Young shepherd—Marita Farrell, soprano

The NBC symphony heard Saturday over KEX from 7 to 8:30 p.m., will again be conducted by Bruno Walter in a program of unusual interest. The program: Concerto in G minor for Violin and Piano, Op. 32 ("Christmas Eve")—Cecile Symphonie No. 1 in C major—Beethoven Suite After Goethe, Op. 32

The New York Philharmonic-symphony orchestra will have as guest soloists Albert Spalding, violinist and Gaspar Cassado, cellist with John Barbirolli, conducting. The program which may be heard over KOIN from 12m. to 2 p.m. is as follows:

Overture to "Egmont"—Beethoven Double Concerto in A minor for violin and piano—Brahms Symphonie No. 4 in C minor (Tragic)

KEX from 2 to 2:30 p.m. The last group of finalists in the Metropolitan opera auditions, Mack Harrell, baritone of Greenville, Texas; Anna Mary Dickey, soprano of Decatur, Illinois, and Jean Merrill, soprano of Everett, Washington.

KEX 2:30 to 4 p.m. New Friends of Music symphony with Arthur Loesser, Karl Schnabel and Joseph Wagner, pianists as guest soloists. KEX 4:30 to 5:30 p.m. Drama: "The Flying Dutchman"—Wagner

KOIN from 6 to 7 p.m. on the Ford Sunday evening hour, Franco Ghione will be the conductor of the symphony orchestra and Richard Tauber, tenor, soloist.

District Conference to Be Held April 2 The fifth district conference of the Business and Professional Women's club will be held at Prineville, Sunday, April 2. Saturday evening, April 1st, the club will hold an informal reception at the Ochoco Inn at 8 o'clock.

Friends of Mrs. John Fisher (Josephine Maulding) of Hood River will be interested to learn that she is recovering satisfactorily from a major operation at the Salem General hospital. Mr. Fisher was working at the legislature when she was taken ill.

Society.. Music.. Food.

Style-Smiles --- by Gretchen

Informal rushing on the Willamette university campus for the second semester will come to a close tonight with preferential dinners at the sorority houses. Pledging will be held Sunday morning at the thesouses after which the girls will attend church services.

The pledges are announced as follows: Beta Chi, Dorothy Baldwin, Helen Newland, Della Willard and Marcela Sutton; Delta Phi, Elizabeth Frogley, Jacqueline Williams, Corliss Clark of Salem and Barbara Brandt and Doris Riggs. Alpha Phi Alpha, Effie Barrows and Barbara Byrne.

Informal parties were held during the week and on Tuesday night Alpha Phi Alpha entertained with a circus party. A three-ring circus, side shows and balloons lent a gay atmosphere to the carnival. Miss Laura Lee Tate and members living at the hall were in charge of the party. Popcorn and pink lemonade were served.

The Beta Chi party was held Wednesday night and the hit parade was used for the theme of the affair. The rooms were decorated with musical notes and sheet music. During the evening Miss Margaret Hinkle presented a hit parade of favorite popular tunes. Musical and other games were in play. Miss Mary Hensley and Miss Doris Darnielle were in charge of the party.

Thursday night the Delta Phi maids entertained. The House of Fun was the motif for the party and informal entertainment was enjoyed during the evening. Miss Elizabeth Lewis was in charge of the affair.

Luncheon Today Will Honor Miss Peters Reservations are being made for the no-host luncheon being given at noon today at the Argo hotel, in honor of Miss Helen Peters, director of nursing service, American Red Cross in the Pacific northwest. Plans had previously been made to hold the luncheon at the Golden Pheasant, but it was necessary to change the place to the Argo hotel.

Miss Peters will lead a round table discussion on home hygiene activities at the Salem General hospital this morning and will give a demonstration of home hygiene instruction at the Salvation Army citadel this afternoon. Reservations are being made by Red Cross nurses, public health nurses and home hygiene committee members of Marion county as well as visitors from Multnomah, Clackamas, Lincoln and Benton counties. Further reservations may be made at the Red Cross office, 6911.

Mrs. Vernon A. Douglas is general chairman for the luncheon arrangements. Members of the home hygiene committee for the American Red Cross include Mrs. Gerald Smith of Woodburn, chairman, Mrs. Karl Becke, Mrs. Carl Emmons and Mrs. Walter Kirk.

Birthday Party to Honor Margaret Cooley Today Miss Margaret Cooley, daughter of Mr. and Mrs. Ralph Cooley, will celebrate her eleventh birthday this afternoon with an Easter party at the Cooley home on North Summer street. The afternoon activities will be spent informally and refreshments will be served at a late hour. The Easter motif will be used in the decorations.

Bidden to honor Margaret Cooley are the Misses Wanda Grant, Jean Swift, Marianne Croisan, Georgia Roberts, Charlotte Alexander, Nancy Buren, Barbara Keyes, Beverly Wadsworth, Joyce Austin, Phyllis Launder, Wilma Irene Earnest, Lois Hill, Elizabeth Nelson and Mae DuBols.



"Will you keep Pop busy for a moment? I'd like to hide my penny bank!"

There's nothing like past experience to guide a child... or a woman in clothes selections. Mom knows well that the less stereotyped it is, the more pleasure it will give her. So she chooses tobacco brown, most suitable for unpredictable April, with a beautiful white scroll pattern. Shoulder shirring meets the square yoke effect at a modest point, and the skirt is soft, with a restrained but definite flare.—Copyright, 1939, Esquire Features, Inc.

Zontians Hear Speaker On Nicaragua Mrs. Ida Warnock of Managua, Nicaragua was guest speaker for Zonta International at its dinner meeting at the Quella Thursday night. Mrs. Warnock gave an interesting talk on Nicaragua from her experiences in connection with the Collegio Baptistista, a school under the Baptist mission board and located in Managua. She also displayed an interesting collection of souvenirs from this country, featuring unusual woods.

Card Party Arranged For Tonight Mr. and Mrs. Floyd Bowers have bidden a group of their friends to a smartly arranged party at their home on North 15th street tonight. Several hours of bridge and games will be in play during the evening to be followed by a late supper served by the hostess. Spring decorations and Easter appointments will be used about the rooms and on the table.

The girls made plans for a covered dish dinner at the YWCA on Wednesday night. The annual recognition service will be held in April and the committee in charge, headed by Miss Muriel Lindstrom, will meet Monday to make further plans. The Junior Girl Reserves including Leslie, Parrish and Washington schools will hold their recognition service on April 8.

Young Married People Form Class The Golden circle, a newly organized class of younger married people of Calvary Baptist church, met on Thursday night at the home of Dr. K. K. Adams on Orchard Heights road. The evening was spent with games and conversation. Temporary officers were elected as follows: President, James Falk; secretary-treasurer, Mrs. Addison Foster; teacher, Mr. Fred Lehmann.

Miss Elisabeth Carey will begin a series of stories from the book "Sticks Across the Chimney" by Nora Berglund, at the regular story hour this morning at 10 o'clock in the fireplace room of the Salem public library.

Markets Bright With Greens, Fresh Fruit

Nice red, chubby home-grown rhubarb has appeared in many of the shops to add spring pleasure to faculty menus. Asparagus and green peas, though not new, are becoming more familiar to market goers. Curly kale and mustard greens back spinach up as the green of the season. All are crisp and bright in color.

Artichokes remain as an important vegetable. New potatoes are pink, sweets remain in market for a while. Lettuce, parsley and endive are other greens, especially for salads. Tomatoes are getting down to earth in price, but are still from far away and only for garnishes and an occasional salad.

Carrots, beets, turnips and parsnips are always with us. Green onions, peppers, radishes, celery and cabbage just about complete the vegetable list. Among the fruits at any market we find an abundance of avocados, lots of grapefruit, oranges, lemons and limes. Bananas are excellent, and inexpensive. Fresh pineapple is shown in most markets and makes good fruit salads.

Chicken Loaf Takes Rich Sauce No inexpensive dish, but certainly a grand one, is this chicken loaf that takes mushrooms to make it even better.

CHICKEN LOAF With Mushroom Sauce 2 1/2 cups cooked chicken and veal shoulder (or all chicken) 2 cups bread crumbs 1 1/2 cups cooked rice 1 1/2 teaspoons salt 1/2 cup pimiento, cut fine 2 cups milk 2 eggs Blend all ingredients together, adding the eggs last. Grease a ring mold generously with butter. Bake 1 1/2 hours at 325 degrees.

DESSERT FRITTERS 1/2 cup hot water 1/2 cup butter 1/2 cup flour 2 eggs Let hot water and butter come to a boil, add flour all at once and stir rapidly until dough forms a smooth ball, lifting from fire occasionally while stirring. Remove from fire and when cool add 1 egg and stir until well mixed. Add second egg in same way. Drop by spoonfuls into hot fat and fry until puffed and brown. Serve hot with lemon sauce or maple syrup. May fill with chocolate filling.

FILL VACANCY LYONS—A meeting of the People's Cooperative Telephone company was held Monday night at the Rebekah hall to elect a secretary in the place of G. F. Johnson, deceased. George Rohwein of Jordan Valley will fill the vacancy.

Today's Menu Two Good Pies Use Rhubarb For Flavor

Menus this weekend will include French fried potatoes, baked ham and bean soup. TODAY Mixed vegetable salad Veal chops Gravy, mashed potatoes Buttered turnips Ice cream Cookies

SUNDAY Fruit cup Baked ham Sweet potato souffle Artichokes-celery Chocolate pie MONDAY Bean soup-crackers Pear and cheese salad Creamed peas and carrots Angel cake

SWEET POTATO SOUFFLE 1 can sweet potatoes 1 teaspoon salt 1/4 teaspoon pepper 1 tablespoon brown sugar 3/4 cup melted butter 2 eggs, separated 3 marshmallows 1 can sliced pineapple Rice sweet potatoes and mix with seasoning and butter, add beaten egg yolks and fold in stiffly beaten whites. Then in a baking pan place 2 tablespoons butter and 4 tablespoons brown sugar. Add drained fruit from pineapple. On each slice arrange a mound of the souffle. Top with a marshmallow. Bake, basting from time to time with the sugar and butter mixture for 25 minutes at 375 degrees.

RHUBARB CUSTARD PIE 1/2 cup sugar 3/4 cup cold water 2 tablespoons gelatine 1 cup cream whipped Heat rhubarb and add sugar, pour hot over the gelatine that has been soaked in cold water for a few minutes. Stir to dissolve, cool stirring occasionally. When beginning to congeal, beat and fold in whipped cream, pour in baked shell and chill well. The other recipe is one from the evaporated milk people who recommend it as a good, rich dessert for early spring meals.

RHUBARB CUSTARD PIE 1/2 cup sugar 3/4 cup cold water 2 egg yolks and 1 whole egg 1 1/2 cups irradiated evaporated milk 1 1/4 cups sliced rhubarb 1/2 teaspoon vanilla Add sugar and salt to the beaten egg. Add milk, rhubarb and vanilla and pour into an unbaked pie shell. Bake in a hot oven (425 degrees) for 20 minutes, then reduce to a moderate oven (350 degrees) and bake 20 minutes longer. Cover with meringue made with the remaining 2 egg whites and 1/4 cup sugar, and brown in a slow oven (300 degrees).

Surprise Ingredient in Finger Rolls Finger rolls that include baking powder take a filling that will surprise guests. A nice accompaniment for tart fruit salad at lunch.

SALMON FINGER ROLLS Mix together with knife soft dough made from 2 cups flour sifted well, 3 tablespoons lard, 3 tablespoons butter, 1/2 teaspoon baking powder, 1/2 teaspoon salt. Use enough ice water or ice cold milk to soften. Roll out thin, and cut in strips about 1/2 inches long and 3/4 inches wide. Fill with the following, and pinch the ends together, then bake until crust is done. Filling: 1 pound cooked salmon, seasoning, 1 large grated onion, 1 sweet pepper cut fine, 1 teaspoon parsley, 1/2 cup white sauce.

Upside down on a platter. Do not remove the ring for a few minutes—this allows the steam to help loosen the mold. Fill the center with sauce. Garnish with parsley.

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