

An Revoyr Party To Compliment Young Maids

Mrs. Ray Laffy and Miss Helen Way are arranging a smartly appointed party for Wednesday night at the home of Mr. and Mrs. Ivan Martin on South High street. The affair will compliment Miss Helen Boardman and Miss Jessie Cooper, who are leaving Friday for San Francisco to attend the national federation of women's club convention.

Bridge and games will be in play during the evening and a late supper served by the hostesses. Bouquets of spring blossoms will be festive about the rooms. Bidden to say in revoyr to Miss Boardman and Miss Cooper are Mrs. Ivan Martin, Mrs. John Cat-trall, Miss Marcelle DeMyitt, Miss Lois Riggs, Miss Ida Jo Eaton, Miss Jermine Upston, Mrs. George Jackson, Mrs. William Berard, Mrs. Joseph Felton, Mrs. Verne Cook, Mrs. Clifton Standish, Mrs. Delbert Schwabauer, Mrs. Mar-jorie Weum, Miss Madge Reid, Mrs. George Fletcher, Mrs. H. H. Prinehouse, Jr., Mrs. John Ficklin, Mrs. Maurice Heater, Miss Irene Windsor, Miss Ethel Redden, Miss Alleen Mock, Miss Helen Breitburg, Miss Helen Way and Mrs. Ray Laffy.

Missionary Society Meets Tomorrow

The Woman's Home Missionary society of the First Methodist church will meet in the Carrier room Wednesday at 2:15. A candle lighting and best service will be conducted. Miss Laura Tate will sing. Mrs. Ronald Glover is in charge of the tea, with Mrs. Wade Ellis, Mrs. V. D. Bain, Mrs. Clark Irwin, Mrs. Emmet Welling, Mrs. Ernest Miller and Mrs. Donald Brody serving.

A piano, violin and clarinet trio will furnish music. Hostesses for the afternoon will be Mrs. Bruce Baxter, Mrs. Al-mira Hale, Mrs. W. D. Smith, Mrs. U. G. Boyer, Mrs. D. H. Mosher, Mrs. W. T. Rigdon, Mrs. S. Ham-rick and Mrs. H. H. Vandevort.

Mrs. Mudd Honored at Dessert Luncheon

Mrs. Claire Jones Gray entertained with a delightful party Monday afternoon in compliment to Mrs. Clifton Mudd who is leaving Friday for San Francisco to attend the national federation of women's club convention. A dessert luncheon was enjoyed at Godfrey's with covers placed for 12 and a handkerchief shower honored Mrs. Mudd. Later the group made up a line party at the Grand theatre. Spring flowers and the May day motif were used in the table appointments.

Pattern



As up-to-the-second as a news flash, this is an afternoon style to attract every fashion-minded woman! Why not send for it today, and find out how easily you can make a really smart flared-sleeve, flared-skirt dress... when Anne Adams designs it for you? Pattern 4130 lends itself so decoratively to the current mode for cool print and the softness of narrow lace! The flow pieces go together like magic, with the sewing-instructor sheet giving valuable assistance. The yokes—so different in shape and so becoming—lighten the current mode as never before. Another clever version—get inserted 1 1/2-inch lace or ribbon is described in the pattern (not shown here).

Pattern 4130 is available in misses' and women's sizes 14, 16, 18, 20, 22, 24, 26, 28, 30 and 32. Miss 14 takes 2 1/2 yards fabric and 3 yards lace edging. Send FIFTEEN CENTS (15c) in coin for this Anne Adams pattern. Write plainly: SIZE, NAME, ADDRESS and 5712 CHURCH ST., PORTLAND, OREGON. Order and enjoy the latest ANNE ADAMS SPRING PATTERN BOOK. It's issued all about the world. Whether you want a make-it-yourself "magical" dress, or a pattern for classroom, office and the home! Also—special occasion—gowns, sportswear, suits, lingerie and assembled outfits! Patterns for everyone from one to seventy are included. Each such book contains as many as 50 new, easily, thrillingly, smartly, and stylish patterns. PRICE OF BOOK WITH COUPON, WHICH OF PAT-TERN, FIFTEEN CENTS TOGETHER WITH PATTERN AND FIVE CENTS POSTAGE. Send your order to The Oregon Statesman, Pattern Department.

CLUB CALENDAR

Tuesday, May 2
Euse Eusea Drama class with Mrs. V. M. Sackett, 1510 South Winter street, 7:30 p.m., WCTU at hall, 2 p.m., reports on convention.
American War Mothers, American Lutheran church, 2 p.m.
South division of Presbyterian church with Mrs. A. L. Stewart, Culver Lane, 2 p.m.

Wednesday, May 3
Woman's Home Missionary society, 1st Methodist church, 2:15 p.m.
Woman's Home Missionary society of Jason Lee church meet in fireplace room of church, 2 p.m.
DeMolay Mothers' club with Mrs. George Alexander, route 6, 2 p.m.
Ladies of Grand Army, special meeting at armory.
Missionary and Aid societies of Knight Memorial church meet with Mrs. F. E. Brown, 1695 State.
Carnation club, W. L. Rock-hill, no-host supper, 6:30. Cards later.

Thursday, May 4
KCKT club with Mrs. A. A. Graber, 1181 North Winter street, 2 p.m.
Liberty Woman's club, annual picnic and election with Mrs. James Cogswell.
Fruitland Woman's circle with Mrs. Albert Harmon, 2 p.m.
Merry Minglers with Mrs. Christmas, route 7, 2 p.m.

Friday, May 5
Hal Hibbard auxiliary armory 2 p.m.
Englewood Community Woman's club with Mrs. O. Chase, 1560 Market, 2 p.m.
Jason Lee West Side circle at church all day.

Mrs. Hoffman to Preside at Luncheon

Mrs. Sidney D. Hoffman will be hostess for a smartly arranged party this afternoon at her Stewart street home for the pleasure of a group of her friends. A luncheon will be served with guests seated at small tables. Contract bridge will be the diversion of the afternoon. Bouquets of spring flowers and blossoms will be arranged about the rooms. Guests will be Mrs. Floyd Bowers, Mrs. Charles Felte, Mrs. Bjarn Erickson, Mrs. Harold Ladd, Mrs. Kenneth Murdoch, Mrs. Earl Cooley, Mrs. Gardner Knapp, Mrs. Hugh Adams, Mrs. Sephus Starr, Mrs. Al Petre, Mrs. Charles Hagemann, Mrs. B. M. Donaldson, Mrs. Malcolm Hawke, Mrs. George Hoffman, Mrs. Glenn Hoar and Mrs. Ralph Bailey.

Hostesses Will Honor Round-Up Club

Mrs. Percy Kelly and Mrs. Max Buren are entertaining members of the Round Up club at a 1 o'clock luncheon this afternoon at the former's home on Trade street. Mrs. G. A. Wood and Mrs. Milton L. Meyers have been bidden as additional guests. Contract will be in play during the afternoon. Members bidden are Mrs. Joseph Albert, Mrs. Reuben P. Boise, Mrs. Frank Snedecor, Mrs. Charles E. Robertson, Jr., Mrs. Charles K. Spaulding, Mrs. Thomas B. Kay, Mrs. J. T. Whitling, Mrs. John Griffith, Mrs. John L. Rand, Mrs. S. P. Kimball, Mrs. Percy Kelly and Mrs. Max Buren.

The Salem General hospital auxiliary will meet this morning at the Salem chamber of commerce at 10 o'clock with Mrs. G. A. Sprague presiding.

Society.. Music.. Food..

MAXINE BUREN—Women's Editor

Sorority House Is Scene of Bridge Benefit Monday

The Alpha Phi Alpha sorority house on North S u m m e r street was the scene of a lovely bridge benefit party Monday afternoon when the Mothers club entertained with a number of matrons and maids attending. Winning prizes in contract were Mrs. Ronald Friswell, Mrs. Max Guenther and Mrs. Robert Craig and for auction Mrs. Fay Collins was high.

At the tea hour Mrs. William E. Kirk presided at the urn assisting in the serving were Miss Pat Niemeyer, Miss Geraldine Arnett, Miss Doris Taylor, Miss Ilene Van Eaton, Miss Maxine Goodenough and Miss Betty Lou Strand. The table and rooms were festive with bouquets of spring flowers in the pastel shades and the May day motif was used in the appointments. Miss Maxine Goodenough played a group of violin numbers accompanied by Miss Doris Taylor and Miss Laura Lee Tate sang accompanied by Miss Effie Barrows.

Attending the benefit were Mrs. Charles McElhinny, Mrs. Ronald Friswell, Mrs. George Alexander, Mrs. T. T. Mackenzie, Mrs. Moses P. Adams, Mrs. Eric Butler, Mrs. Elmer Dams, Mrs. H. O. White, Mrs. Merrill Barber, Mrs. Wilmer Wells, Mrs. Roy L. Hauck, Mrs. Hauser Siefert, Mrs. W. E. Feldman, Mrs. Roy Mills, Mrs. A. A. Stewart, Mrs. Robert W. Craig, Mrs. J. H. Wrath, Mrs. L. D. Howell, Mrs. Otto Schlemmer, Mrs. Delbert Schwabauer, Mrs. Lloyd D. Drobough, Mrs. Clayton Diran, Mrs. Fay Collins, Mrs. Charles E. Eyrre, Mrs. Elmer Cook, Mrs. Frank Crawford, Mrs. Fred Gilman, Mrs. Wayne Henry, Mrs. Charles Johnson.

Many Attend
Mrs. Leslie Sparks, Mrs. Fred-erick Klaus, Mrs. Roy Keene, Mrs. H. V. Collins, Mrs. Harry Worth, Mrs. C. W. Parker, Mrs. W. S. Parker, Mrs. J. N. Pollock, Mrs. William Leary, Mrs. Don Block, Mrs. Louis D. Farnsworth, Mrs. J. W. Chambers, Jr., Mrs. Claire Lee, Mrs. Estill Brunk, Mrs. George Vehrs, Mrs. Norval E. Edwards, Mrs. Ralph Mapes, Mrs. Lowell Gribble, Mrs. Frank Earnest, Mrs. A. A. Thompson, Miss Janet Stahl, Miss Carolyn Brown, Miss Fannie Marshall, Miss Jere Simmons, Mrs. E. J. Reasor, Mrs. A. A. Taylor, Mrs. Charles Wagner, Miss Loreta Ford, Mrs. Harold Wagner, Mrs. M. J. DeLapp, Mrs. Duane Gibson, Mrs. E. A. Brown, Mrs. Percy Kelly, Mrs. Vehrs, Mrs. Roy Harland, Mrs. Waldo Zeller, Mrs. Bryan Goodenough, Mrs. Charles Galloway, Mrs. Charles Taylor, Mrs. George Simmons, Mrs. F. S. Anunson, Mrs. Frank Crawford, Mrs. Wagon Baker, Mrs. Gordon Barker, Mrs. Ralph Allen, Mrs. E. A. Donnelly, Mrs. Knight Pearty, Mrs. Arthur Meyers, Miss Jeanette Brown, Mrs. Herbert Stiff, Mrs. Scott Page, Mrs. Walter Fuhrer, Mrs. L. D. Howell, Mrs. T. J. Brabec, Mrs. Arthur Vinegar, Mrs. George Henderson, Mrs. Max Guenther, Mrs. T. T. Boals, Mrs. Ervin Smith, Mrs. James Nicholson, Mrs. W. I. Needham, Mrs. George Arbuckle, Mrs. R. F. Thompson, Mrs. Rex Davis, Mrs. J. R. Pollock, Mrs. W. E. Hanson, Mrs. E. E. Larson, Mrs. G. A. Wood, Mrs. H. S. Polsal, Mrs. Mabel Cone, Mrs. J. C. Leedy and Mrs. Ray Yocom.

The regular meeting of the Order of Eastern Star will be held at Masonic temple tonight at 8 o'clock with Mrs. Henry Crawford, worthy matron, presiding. A short program will follow the business meeting.

Delta Tau Gamma Mothers Meet

Mrs. J. B. Jones and Mrs. Harry Ross were hostesses to members of the Delta Tau Gamma mothers' club Monday afternoon at Laus-sane hall. Mrs. Edwin Beckley was in charge of the program which included piano numbers by Miss Fern Morgan, with Dan Moses talking on "College Cooperative Housing" and Mrs. L. B. Jones telling of her first trip to India. Present were Miss Fern Morgan, Mrs. F. W. Northrup, Mrs. Charles De Saussure, Mrs. Edwin Beckley, Mrs. A. J. Wick, Mrs. M. M. Magee, Mrs. N. C. Hubbs, Mrs. T. S. Roberts, Mrs. Norma Shaw, Mrs. O. A. Chase, Mrs. Mattie Taylor, Mrs. Thomas Fitzpatrick, Mrs. J. B. Jones and Mrs. Harry Ross.

Mr. and Mrs. Homer M. Hulsey have just returned from several weeks vacation to San Francisco, southern California and Mexico. While in San Francisco, they visited Mr. and Mrs. Julian Hart (Frances Plov) and Mrs. Howard Hulsey, and attended the fair. They visited C. A. Hulsey and family while in southern California. On the way home they stopped at Death Valley, Boulder dam, Grand canyon, Zion national park and Bryce canyon.

Mr. and Mrs. Chandler Brown, Dr. and Mrs. Harold Olinger and Mr. and Mrs. Robert Bishop of Portland enjoyed the weekend at Roads End.

Style-Smiles --- by Gretchen



"I've decided to make this engagement a success even if it means giving up other boys!"

A real achievement is often worth a little self-denial—we'd even go so far as to say that the bodice suit on the left was worth most any sacrifice. It's of gray worsted, its many gorges making the skirt really swing, the jacket cute as Christmas in its fitted briefness. The simple, straight daytime dress on the right is of navy, smartly accented in white by way of lacing on the bodice front and a spanking bow at the neck. A boy jacket tops the dress in matching color. Copyright, 1939, Esquire Features, Inc.

Mrs. Mason Hostess Today at Luncheon

Mrs. H. G. Malson will preside at luncheon this afternoon at her home on Tamarack street for the pleasure of members of her club. A 1 o'clock luncheon will be followed by an afternoon of contract. The guests will be Mrs. Walter Kirk, Mrs. Roger Mything, Mrs. Brazier Small, Mrs. John J. El-lott, Mrs. Karl Beck, Mrs. Ronald Jones, Mrs. Edgar T. Pierce, Mrs. E. V. McMechan and Mrs. H. G. Malson.

Birthday Party to Fete Mrs. Smith Tonight

Mrs. Harris Lietz and Mrs. R. C. Hunter have arranged a birthday party for tonight at their South Liberty street home in compliment to Mrs. Alzora Smith. Bridge will be in play during the evening with a late supper served by the hostesses. Spring flowers will provide the decorative note. Honoring Mrs. Smith will be Mrs. Ivan Brown, Mrs. William Connell Dyer, Mrs. George Birrel, Mrs. William Schlitt, Mrs. Herman Jochimsen, Mrs. Lawrence Anderson, Mrs. Lee Smith, Mrs. Albert G. Schmid, Miss Lucille Siefert, Miss Clara Mielke, Miss Lorraine Parsons, Mrs. Florence Carter and Mrs. Boyce of Portland and the hostesses, Mrs. Hunter and Mrs. Lietz.

The Just-for-Fun club will meet with Mrs. Ronald Saunders today for a no-host luncheon. Mrs. B. F. Russell was hostess at last week's meeting. The following present: Mrs. Della Wall, Mrs. Earl Strausbaugh, Mrs. Thomas Burton, Mrs. Ed Rea, Mrs. William Follis, Mrs. Chester Mulkey, Mrs. Ronald Saunders, Mrs. George Strang, Mrs. Roy Bremmer and Miss Aleha Bremmer.

The Royal Neighbors district convention will be held on Wednesday at the Keiser strange hall beginning at 10 o'clock. The sessions will last all day and the evening meeting, when various camps entertain, will be open to the public. Members of the Salem camp are meeting at Fraternal temple at 9:30 o'clock to go out in cars.

The ladies of Christ Lutheran Dorcas society will give a play "The Fountain of Youth" at the church parlors on 18th and State streets tonight at 8. The plot is a humorous presentation of a play in the making and is a part of the monthly social program of the society.

An event of this afternoon and evening will be the benefit card parties for which the Salem Junior Woman's club will be hostesses at the clubhouse at 2 o'clock and 8 o'clock. Proceeds will be used to send the club's delegates to the national convention in San Francisco.

The Missionary and Aid societies of Knight Memorial church will be entertained at the home of Mrs. F. E. Brown on State street Wednesday. The missionary group will meet at 11 a. m. and luncheon will be served at noon by the Dorcas circle. The aid will meet in the afternoon.

Margaret Dugan, daughter of Mr. and Mrs. Henry Domes and a student of Miss Margaret Hogt, was awarded first place in the piano contest of the state high school music tournament at Pacific university in Forest Grove Friday. Miss Domes is attending Bethel high school.

Miss Sally Bush will entertain St. Paul's Guild of St. Paul's Episcopal church Wednesday afternoon at her Mission street home. Members of the guild and ladies of the church and members of the guild are invited to attend.

Tomatoes Make Sprinter Run Faster

Following a recent story on these pages which told about the experimental use of gelatine as a generator of energy, we publish this report from OSC: "E. C. Callaway, biochemist at OSC, for more than five years has been conducting experiments with athletes that indicate a striking relationship between physical endurance and alkaline reserve in body tissues. "Tomato and orange juices supplemented with certain chemical alkalies have been his method of keeping men in shape. Properly applied, Professor Callaway finds that this system will speed runners and swimmers, and delay fatigue in other athletes 10 to 20 per cent. "He says process is still in the experimental stage, and cautions against the "shot-gun" use of excess alkali without regard to other nutritional factors. As pointed out recently in the Journal of the American Medical association, damage to the body may result from the use of too much alkali or alkaline salts in unbalanced proportions. "Since 1933 Professor Callaway, working in his spare time with physicians, trainers and coaches, has run biochemical tests on athletes before and after athletic contests, and correlated their performance with degree of alkaline reserve. "Other things being equal, an athlete's ability to stay in a severely contested game and perform at top efficiency is roughly proportional to what might be termed his "alkaline reserve" in his blood and muscles. That is to say, it requires more alkali reserve to perform at top speed in a basketball game or crew race than it does to walk along the street. There is abundant physiological explanation for this fact."

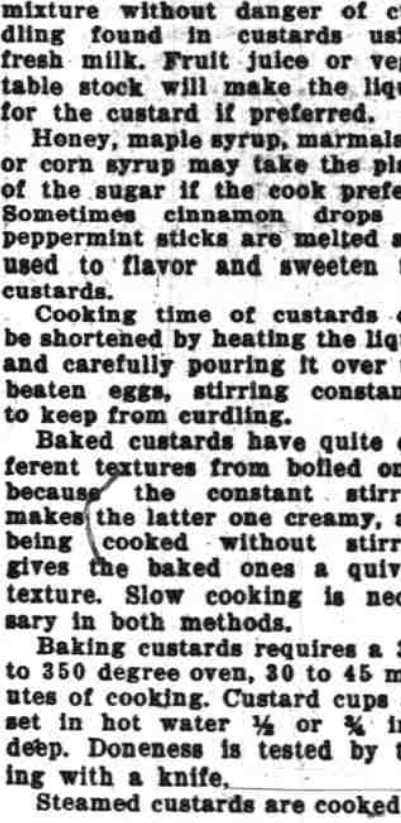
Custard Found Simple, Handy To Make

Custards are handy little things to have around the house and offer so much variety as desserts that they could appear almost every day and still be greeted with enthusiasm. Let's forget that there are main dish custards like chicken molds and salmon custards, forget that vegetables made into custards become luncheon entrees or go with the main dish at a dinner, and ignore the fact that custards may be made for garnishing, pie filling and cake icings, and only remember them as straight desserts today. Eggs, of course, are the chief ingredient of the custard and they will utilize either two yolks or two whites or one whole egg, this to each cup of milk. In making fruit or vegetable custard it's often recommended that either diluted or only half diluted evaporated milk will make a smoother mixture without danger of curdling found in custards using fresh milk. Fruit juice or vegetable stock will make the liquid for the custard if preferred. Honey, maple syrup, marmalade or corn syrup may take the place of the sugar if the cook prefers. Sometimes cinnamon drops or peppermint sticks are melted and used to flavor and sweeten the custards. Cooking time of custards can be shortened by heating the liquid and carefully pouring it over the beaten eggs, stirring constantly to keep from curdling. Baked custards have quite different textures from boiled ones, because the constant stirring makes the latter one creamy, and being cooked without stirring gives the baked ones a quivery texture. Slow cooking is necessary in both methods. Baking custards requires a 325 to 350 degree oven, 30 to 45 minutes of cooking. Custard cups are set in hot water 1/2 or 3/4 inch deep. Doneness is tested by trying with a knife. Steamed custards are cooked by

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These Laura Wheeler Doilies Are Crocheted Round and Round



FILE DOILIES PATTERN 2034

Doilies are a charming addition to your home—crochet these file doilies. You'll start at the center and work round and round following the chart. There are endless uses for these doilies. Pattern 2034 contains charts and directions for making doilies; illustrations of them and of stitches; materials required. Send ten cents in coin for this pattern to The Oregon Statesman, Needlecraft Dept. Write plainly PATTERN NUMBER, your NAME and ADDRESS.

Today's Menu

A green salad will begin a menu that includes cheese in the main dish.
Green salad
Cheese and carrot casserole
Spinach with lemon
Fried sponge cake
Pineapple sauce
CARROT AND CHEESE CASSEROLE
2 cups chopped carrots
1/4 cup butter
2 tablespoons flour
1 1/2 teaspoons salt
1/4 teaspoon pepper
2 cups milk
1 1/2 cups shredded American cheese
1 green pepper chopped
1 1/2 cups potato
1 cup buttered bread crumbs
Cook carrots until almost tender, make cream sauce of butter, flour, seasonings and milk. Arrange carrots on bottom of buttered casserole. Over this spread 1/2 cup cheese and half the green pepper. Use all of cut raw potato on next layer, add carrots, rest of pepper and the cheese. Pour cream. Spread the bread crumbs over the top and sprinkle lightly with paprika and bake 1 hour at 375 degrees.

setting in a pan of hot water, covering tightly and cooking on top of the stove. Water around the custard should never be allowed to boil. Soft custards are steamed too but in the double boiler with constant stirring to keep them smooth. A stirred custard is done when it coats the spoon, cooked even a few minutes more it curdles. If the latter happens, pour the custard into a cold bowl and beat with a rotary beater. This accomplishes two things, stops cooking immediately and breaks up the tiny curds. Chiffon custards make a dressy appearing dessert or pie filling, make the regular custard with egg yolks and half the usual sugar, then whip the whites, fold in the remaining sugar, then all folded together. The chiffon is baked slowly to brown.

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