. Society . . Music . . Food .

MAXINE BUREN—*Women's Editor*

Tea Planned for Friday to Fete Miss Rickman

One of the loveliest affairs of the week will be the tea for which the Ladies of the Jason Lee church will be hostesses on Friday afternoon at the home of Mrs. Melvin Johnson on Court street in compliment to Miss Bernice Rickman of Chicago, daughter of Mr. and Mrs. J. M. Rickman, who is visiting her parents this week.

Miss Rickman, a prominent young singer, is well known in Salem and a graduate of Willamette university where she was a member of Alpha Phi Alpha sorority. She has been studying voice in Chicago and doing radio work.

Calling hours for the tea are from 3 to 5:30 o'clock and all friends of Miss Rickman are asked to call. Receiving with the honor guest will be Mrs. J. M. Rickman, Miss Mildred Rickman and Mrs. Melvin Johnson.

Matrons Assist

Assisting informally will be Mrs. S. Raynor Smith, Mrs. E. M. McKee, Mrs. Freeman Phipps, Mrs. E. J. Reasor and Mrs. Carl Gies.

Those who have been asked to preside at the tea urns the first hour are Mrs. Waldo Zeller and Mrs. Francis DeHarpport and Miss Olive M. Dahl and Mrs. Leslie J. Sparks will pour the last hour.

Mrs. William DePew and Mrs. Norval Edwards are in charge of the dining room and assisting in the serving will be Miss Josephine Hull, Miss Muriel White, Mrs. Roy Harland, Mrs. Frank Earnest and Mrs. Wilmer Wells. Bouquets of summer flowers will be used about the guest rooms.

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Former Salem Folk Are Guests at King Home

Mr. and Mrs. George Leslie King have as their house guests, their daughter, Mrs. Fred Bock and children, Barbara and Neale of Spokane, and son, Mr. George W. King and daughter, Georgie Ann, of Seattle.

Both Mrs. Bock and Mr. King are well known in Salem. Mr. King will remain until Sunday and Mrs. Bock who arrived last week will stay in Salem until the end of July.

Tuesday, Mrs. Bock, Mrs. Ralph Campbell and Mrs. H. R. Woodburn motored to Portland to a luncheon for which Mrs. Clement Sharkey was hostess in honor of Mrs. Bock.

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The Alpha Chi Omega alumnae, active members, their escorts and families will enjoy the annual summer picnic tonight at Hazel Green at 6 o'clock. The evening will be spent informally. Mrs. Burton Myers, president of the alumnae group, is in charge of arrangements.

Pattern

For the young in age or spirit, this Anne Adams dress is full of up-and-go! Ready for anything from bounding after a tennis ball to sipping lemonade on the country club terrace. You see, the bolero of Pattern 4159 is so smartly tailored that it makes the outfit perfect for town, work or spectating. Aren't the notched collar and revers gay in contrast? The sleeveless dress alone is built along sporting lines. The back is cut low to form a nice suntanning line, and there's a saucy top-to-hem buttoning. See the wide, free "stride" of the paneled skirt. You might trim the simple neckline with a jaunty bow or buttons for a dash of spice.

Pattern 4159 is available in misses' and women's sizes 14, 16, 18, 20, 32, 34, 36, 38 and 40. Size 16, entire ensemble takes 4⅞ yards 35 inch fabric and ⅝ yard contrast.

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

Sun-filled, fun-filled summer days—time to look your prettiest! Time to write for our new ANNE ADAMS SUMMER PATTERN BOOK and plan your hot-weather wardrobe. Choose from a dress parade of engaging, "make them-yourself" frocks. Surf-and sand wear . . . classic sports . . . , airy dance styles . . . travel togs. Smart accessories, lingerie at-home clothes. Every age included from the forties through the twenties, 'teens, juniors and tots. Order your copy now! BOOK FIFTEEN CENTS. PATTERN FIFTEEN CENTS. BOOK AND PATTERN TOGETHER, TWENTY-FIVE CENTS.

Send your order to The Oregon Statesman, pattern department.

VISITOR—Miss Bernice Rickman of Chicago, daughter of Mr. and Mrs. J. M. Rickman, who is visiting in the capital this week. Friday afternoon she will be honored at a tea at the home of Mrs. Melvin Johnson.

CLUB CALENDAR

Thursday, July 13

Woman's Missionary society of United Brethren, meet at church 2:30 p.m.

NALC auxiliary with Mrs. Edna O'Neil, 1700 North 19, 2 p.m.

Women's Benefit association WCTU 8 p.m.

Maccabee Tent Hive 84D dance fraternal temple 8 p.m. Friends invited.

Willing Workers class of First Christian church with Mrs. Grace Conklin, Rt. 6, Box 526, 2 p.m.

Scout Mothers club, troop 12 meet at Olinger Park, 2:30 p.m.

Neighbors of Woodcraft Thimble club with Mrs. Lottie Townsend, 240 D street, 8 p. m.

Saturday, July 15

Laurel Social hour club community picnic at Glenn Adams' grove, 6:30 p. m. All in community invited.

Mrs. Burghardt To Be Hostess This Week

Mrs. William H. Burghardt will preside at a charmingly arranged luncheon Friday afternoon at her home on Union street in compliment to a group of matrons.

Guests will be seated at individual tables with bouquets of pastel flowers centering the tables and a profusion of summer flowers will be arranged in the guest rooms. Several hours of contract bridge will be in play during the afternoon.

Places will be laid for Mrs. Thomas O. Russell, Miss Louise Sheetz of Nashville, Tenn., Mrs. Homer H. Smith, sr., Mrs. Margaret LeFurgy, Mrs. William H. Lytle, Mrs. William B. Mott, Mrs. Homer Goulet, sr., Mrs. Jerrold Owen, Mrs. Harry Crain, Mrs. Clifton Irwin, Mrs. J. N. Bishop, Mrs. Clifford Farmer and Mrs. William H. Burghardt.

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Mrs. A. F. Burgy (Gwendolyn Jarman) and her daughter, Joan, of Santa Monica, Calif., will arrive this week from their home to spend the summer at Neskowin at the beach home of her parents, Mr. and Mrs. D. B. Jarman. Mrs. E. O. Reynolds of Everett, Wash., another daughter of the Jarmans, and her son, Danny, is now at Neskowin.

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Judge and Mrs. I. M. Schannep have had as their guest for a few days their son, Captain Dwight B. Schannep of Maxwell Field, Montgomery, Alabama. He is with the army air corps and with a crew of other officers is on a training flight to the coast and leaves today for Hamilton Field, California. They left the south Monday and stopped in Denver the first night and arrived in Salem Tuesday.

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Word has been received in Salem of the appointment of Miss Minnie Shrode as a teacher in the El Centro, Calif., school system. Miss Shrode, the daughter of Mr. and Mrs. D. L. Shrode, is a graduate of Willamette university and has just completed her work toward a master degree at the University of Southern California at Los Angeles.

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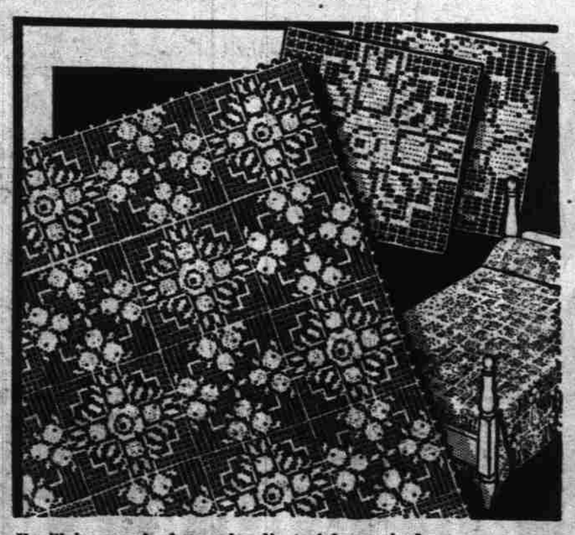
Enjoying a stay at the T. A. Livesley summer home at Agate beach are Mrs. Conrad Paulus and sons, Peter, Larry and Tommy, Mrs. Roy H. Simmons, Miss Mary Jane and Miss Betty Simmons and Miss Patsy Livesley.

Laura Wheeler Helps You Make an Heirloom With This Crochet



You'll be proud of your handiwork if you crochet these lovely filet squares for cloth or spread. Pattern 2235 contains charts and directions for squares; 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.

Alumnae Group Honored on Tuesday

Mrs. Roy Harland and Miss Betty Galloway were hostesses to members of the Alhpa Phi Alpha alumnae at the former's home on Ferry street Tuesday night. A late supper followed a social and business meeting. Sweetpeas and nasturtiums provided the decorative note.

During the evening a "Wallulah" party was held with the guests enjoying Wallulahs dating back to 1921. Mrs. Waldo Zeller, a charter member of the sorority, was present and her picture appeared in one of the earlier books.

Alumnae present were Mrs. Norval Edwards, Miss Josephine Hull, Mrs. Richard Smart, Mrs. Dorsy Moore, Miss Dorothy McDonald, Mrs. Waldo Zeller, Mrs. Roy Harland, Miss Jean McElhinny, Miss Eva Cochran, Miss Betty Galoway, Mrs. Martin Lizberg, Mrs. Francis DeHarpport, Mrs. William DePew and Mrs. Frank Earnest.

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Mrs. Benson to Preside at Luncheon

Mrs. L. V. Benson has bidden a group of matrons to a smartly appointed luncheon on Friday afternoon at her home on East Nob Hill. This party is the second in a series of summer luncheons which Mrs. Benson is arranging.

Guests will be seated at small tables with bouquets of summer flowers used in the decorations. Several hours of contract bridge will follow the luncheon.

Covers will be placed for Mrs. Herbert L. Stiff, Mrs. Henry V. Compton, Mrs. Verden E. Hockett, Mrs. A. L. Adolphson, Mrs. Richard A. Meyer, Mrs. R. D. Woodrow, Mrs. Lynn Lambeth, Mrs. A. D. Woodmansee, Mrs. Kenneth Bell, Mrs. Verne Miller, Mrs. L. L. Jensen, Mrs. Glenn Paxson and Mrs. L. V. Benson.

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Standard Bearers Have No-Host Supper

Standard Bearers of the Jason Lee church met on Monday night at the home of Luann Green for a no-host supper and business meeting. Esther DeVore read the lesson, Luann Green the devotions.

New officers were elected: President, Luann Green; vice-president; Cleonna Naderman, secretary; Delora Williams, treasurer, Virginia Campbell.

Present at the meeting were Carol Clark, Esther De Vore, Muriel Lindstrom, Cleonna Nadermann, Mabel Baumgartner, Delora Williams and Luann Green. The next meeting will be a no-host dinner at Cleonna Williams'.

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A special meeting of the executive board and committee chairmen of the Business and Professional Women's club was held at the chamber of commerce on Tuesday night, under the direction of Miss Josephine Evans, the new club president. At this meeting Miss Madeline Snyder and Miss Hazel Snyder were elected to membership in the club. Plans for the year's work were formulated and standing committees were appointed.

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Mrs. W. W. Moore and Mrs. R. T. Boals returned Tuesday from San Francisco where they enjoyed the Golden Gate exposition and were the guests of Mr. Harlan Boal. Mrs. Boals left Salem in the late spring for the east where she visited before coming out to the coast. Mrs. Moore went south to meet Mrs. Boals.

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Miss Sally McLellan will leave the end of the week for Roseburg where she will spend the ensuing week as the guest of Miss Frances Wimbrely. Miss Virginia Lee Shaver of Portland will be a guest of Miss McLellan on Friday. The girls are Kappa Alpha Theta sorority sisters.

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Mr. and Mrs. Homer L. Goulet and Mr. and Mrs. Robert Needham are leaving today to spend the remainder of the week at the Sheehy summer home at Seaview, Wash.

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Mr. and Mrs. T. O. Russell are entertaining as their house guest Mr. Russell's sister, Miss Louise Sheetz of Nashville, Tenn.

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Mr. and Mrs. Walter Leisy and Mrs. Mabel Downey returned Sunday from the San Francisco fair.

Style-Smiles - - - by Gretchen

"In my opinion the real secret of success is the success with which it is kept a secret!"

Pretty involved reasoning from such a dashing blonde. Her shirtwaist dinner dress is styled in black and white striped organza. Deep cuffs set off with the three-quarter sleeves and the waist buttons up to the snug collar. A full skirt swirls beneath a tailored belt. Left, huge poppies make a striking printed skirt which molds the hips, flaring to the hem. Delectable shirring on sleeves and yoke of the blouse.

In the Valley Social Realm

DALLAS—The regular monthly meeting of the Women's Missionary society of the First Presbyterian church was held at the home of Mrs. E. V. Dalton on Tuesday afternoon. Mrs. L. W. Plummer and Mrs. Sidney E. Whitworth were assistant hostesses.

The president, Mrs. E. V. Dalton, presided at a short business meeting. Plans were made to hold a sewing meeting next Tuesday afternoon. It was announced that the annual picnic for Presbyterian missionary societies in this Presbytery would be held this year at Brownsville on July 28.

Mrs. Donald Gabbert had charge of the devotions and gave reviews on articles.

Present were Mrs. Fred Toner, Mrs. C. J. Enstad, Mrs. L. G. Smith, Mrs. R. C. Wilson, Mrs. J. F. Spooner, Mrs. Albert Burelbach, Mrs. Edward J. Himes, Mrs. Raleigh Middleton, Mrs. Donald Gabbert, Mrs. Roy Donahue, Mrs. Frank Johnson, Mrs. Lloyd Whitten, Mrs. L. W. Plummer, Mrs. Sidney Whitworth and Mrs. Dalton.

It was announced that the August meeting of the society would be held at the summer home of Mrs. Mark Hayter at Nelscott.

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LYONS—Friends gathered at the home of Mr. and Mrs Albert Ring Saturday night to celebrate Mrs. Ring's birthday anniversary. Five Hundred furnished the entertainment for the evening with prizes going to Mr. and Mrs. Clyde Swan, Mrs. Albert Ring and Floyd Bassett. Present were Mr. and Mrs. Clyde Swan, Mr. and Mrs. Earl Miller, Mr. and Mrs. Alva Wise, Mr. and Mrs. Clyde Lewis, Mr. and Mrs. Floyd Bassett, Mrs. Percy Hiatt, Mr. and Mrs. Paul Smith, Mr. and Mrs. Dick Brown, Mr. and Mrs. Ralph Trash and son, Dean of Albany, and Mrs. Nellie Smith and Mrs. Dode Bush of Los Angeles, California.

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AMITY—The East Side Sewing club met at the home of Mrs. William Williams with Mrs. Bert Tovery presiding. During the business meeting the following were elected: Mrs. Alma Hahn, president; Mrs. Earl Tallman, vice-president; Mrs. Tom Smith, secretary-treasurer; Mrs. Ethel Schaeffer, correspondent; Mrs. Nettie Schaeffer and Mrs. Etta Day, flower committee. An all day meeting will be held Thursday, Aug. 3, at the home of Mrs. Elwood Cooper in Spring Valley.

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The Improvement club of Gates will meet at the club rooms on Thursday when Miss Pearson, teacher from the Oregon State college, will give a talk on "Hobbies."

Younger Set Enjoys Picnic Wednesday

Miss Mary Ross Holts, daughter of Mr. and Mrs. Walter Holts, entertained a group of her friends with a picnic at Riverdale Wednesday afternoon. Swimming was enjoyed during the afternoon.

Making up the party were Miss Peggy Reinholdt, Miss Shirley McKay, Miss Betty Cooper, Miss Florence Lilburn, Miss Ilene Paulson and her house guest, Miss Jacqueline Smiley of Portland and Miss Mary Ross Holts.

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Mr. and Mrs. E. E. Bragg of Portland are in Salem for two weeks as the guests of their sons-in-law and daughters, Mr. and Mrs. Dan McLellan and Mr. and Mrs. Wallace Carson.

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Mr. and Mrs. Ervin Smith have returned from a stay at Nelscott as the guests of Mr. and Mrs. J. Lyman Steed at their summer home.

DALLAS—The Boy Scout Mothers' club met at the home of Mrs. V. Ray Boydston on Monday when plans were made for the annual benefit tea to be held in the gardens of the Boydston home.

Committees for the tea are flowers, Mrs. Cecil Dunn; refreshments, Mrs. C. W. Smith, Mrs. T. B. Hooker, and Mrs. Cecil Riggs; supplies, Mrs. Walter Waite and Mrs. Harry Pinkerton; tea, Mrs. R. R. Van Orsdel; kitchen, Mrs. Al Holter, Mrs. Harvey Carpenter, Mrs. H. A. Peterson, Mrs. William Domaschofsky, Mrs. W. E. Snyder, Mrs. Melvin Cutler and Mrs. D. Gerard.

Serving, Mrs. J. A. Inglis, Mrs. William Rohrs, Mrs. Cecil Dunn, Mrs. Harry Pinkerton and Mrs. Hulda Smith; hostesses, Mrs. R. R. Van Orsdel, Mrs. V. Ray Boydston, Mrs. Raleigh Middleton and Mrs. C. J. Enstad.

The tea is an annual affair and the public is cordially invited to attend from 2 to 6 p. m.

Tea hour followed the business meeting. Members peresent were Mrs. H. A. Peterson, Mrs. Cecil Riggs, Mrs. Harry Pinkerton, Mrs. C. J. Enstad, Mrs. C. W. Smith, Mrs. Cecil Dunn, Mrs. Ray Gohrke, Mrs. Robert Van Orsdel, Mrs. William Russell and the hostess, Mrs. Boydston.

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DAYTON—Mrs. Helen McDonald of Dayton became the bride of J. A. McHenry of Portland at a ceremony performed at the Cowlitz county courthouse in Kelso Saturday. Mrs. Leafa Burke of Dayton was the only witness.

Their home will be in Dayton. Mr. McHenry is a salesman for the Waterman Fountain Pen company.

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DALLAS—The annual picnic of the Polk County Federation of Rural Women's clubs will be held at Helmick park today, starting at 10:30 a.m. A basket dinner will be served at noon. The Valley View club will act as hostesses.

An interesting program is being arranged for the day.

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PIONEER—The Pioneer Sewing club will meet with Mrs. Andrew Thiess July 20th.

Pink Lemonade Favored As Beverage

Pink lemonade is a universal favorite with youngsters, and although grown-ups like a dash of other flavors, the pink color still appeals. Here's a recipe for punch that will make 1 gallon, or 16 eight-ounce glasses or 32 small punch glasses.

FRUIT PUNCH FOR A CROWD

1½ cups sugar, dissolved in 2 cups tea infusion (pour 2 cups boiling water over 8 teaspoons tea)
1 cup lemon juice
4 cups orange juice
2 quarts iced water or ice or ginger ale or charged water
1 cup diluted red berry juice

Cool tea. Combine ingredients. May be served over block of ice in punch bowl, using less water. Garnish with orange and lemon slices. To serve a larger number, have sugar, tea and fruit juices mixed in the correct amounts to refill punch bowl as needed. Jasmine tea gives a novel and delicious flavor.

For a novel watermelon punch bowl, cut piece from side and scoop all pink meat from a large watermelon shell. (Shell should hold 1 gallon.)

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Wise Buyer of Vegetables Saves

Statisticians say that there are a hundred or more vegetables found in markets the year 'round, so housewives find less difficulty now in planning variety on meals than did those of the last generation.

The best way to take advantage of low cost of fruits and vegetables is to watch the markets and when the commodities hit the height of the season, which is usually indicated by a drop in price, utilize those particular ones frequently on menus, or can them.

A wise buyer can save by being able to distinguish between blemishes that effect appearance only, and those that impare flavor or cause spoilage. For instance, some mishapen fruits or vegetables are just as good to eat as perfectly formed ones and the grocer marks them down because they are not perfect.

Other commodities may have disease that causes mold or rot. Eye appeal means a lot to the market man who must attract customers by appearance of his merchandise, but a buyer who knows her blemishes will be able to get good bargains for less.

We in the valley will find that vegetables and fruits are seldom more than a day from the grower, a condition far better than exists in large cities where both shipper and a wholesale house must handle all the perishable things first. Even in so-called farmer markets in the larger cities the produce is sold by professional market men rigged up to look like the growers. Our markets here sell excellent vegetables just about as fresh from the grower as anyone could hope for.

Of all the vegetables, peas perhaps lose their freshness easiest. Sugar changes to starch immediately on being picked, so keep in the refrigerator and use as soon as possible after purchasing.

Potatoes have the largest total wastage of all vegetables because they form the largest single commodity sold in the markets of the United States. Buy potatoes without blemish as far as possible. Buying more perfect but higher priced potatoes will often save in the long run. Sunburned (greenish colored) potatoes are a waste, they spoil and the flavor is poor. Dirt on potatoes may cover up blemishes and besides, they weigh more. Knobby and irregular shapes are a waste.

The stem-end of tomatoes tell a lot. There's where decay and worm eating begin. Colorless or yellowing ones come from diseased vines, a bargain may often be found in small sized tomatoes which are often even sweeter than large ones.

Berries that show any mold should be avoided. Mold works fast and spoilage is apt to be a major problem by the time the berries are used. Pay more perhaps, but get good berries, especially for canning.

Cherries should be purchased very fresh, flavor leaves them soon after picking and rot begins soon. Brown spots are an indication of future spoilage.

Watch your peaches, those that have withered, greenish, looking flesh are a poor buy because they were picked too green. We have little to fear as far as cold storage peaches is concerned, ours are quite close to the orchard when we find them in market.

Know your varieties, jotting down favorites each year. Less guess work makes far less waste.

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Horseradish Sauce Makes Meat, Fish Topping

Another recipe from the irradiated evaporated milk association is good for meat or fish sauce. Spread it on jellied or molded meats, on chilled or hot fish or on cold sliced meats.

HORSERADISH SAUCE

½ cup evaporated milk
1½ tablespoon lemon juice
½ teaspoon sugar
2 tablespoons horseradish

Chill milk thoroughly. Whip stiff. Add lemon juice slowly, then sugar and whip until very stiff. Fold in horseradish. Serve with meat loaf or ham. Yield: 6 servings. Other zestful sauces for meats and fish may be made by substituting prepared mustard or piccalilli for the horseradish.

Apricot Time Here, Jam Popular

Little balls of sunshine, all wrapped up in apricot skins are ready for popping into jars for winter use! Apricots are down, their popularity as a cooked fruit is tops.

Most canners like the cup-for-cup of sugar and water syrup for canning, but they don't boil the syrup. Merely heat it to dissolve the sugar, then pour over halved fruit packed in the jars. Put on lids and cook in boiling water bath for 20 minutes. Many home canners like to blanch the fruit for ½ minute before packing in jars. Others like to slip the skins of a few jars full, pushing the seeds through from the stem end to make a more delicately flavored fruit.

Plain apricot jam is much appreciated in some households, while others like the brightly colored conserve with pineapple. For the plain jam, alternate layers of fruit and sugar are put in a kettle, (cup of apricots in equal proportions with the sugar). When juice is drawn out cook slowly until thickened, about 20 minutes. This will not jell but makes a nice thick jam.

APRICOT PINEAPPLE MARMALADE

5 pounds apricots (½ lug)
1 medium can crushed or cubed pineapple
10 cups sugar
1 cup nuts (partly blanched pits)

Cut apricots in not-too small cubes, puts sugar on fruit and let stand for awhile until juices begin to run, then cook slowly for about 20 minutes, adding nuts the last few minutes of cooking. Watch carefully to keep from burning.

Today's Menu

Lime ring will begin the meal as a salad, apple pudding will be an appropriate dessert.

Lime gelatine with nuts
Cottage cheese
Veal steaks
New potatoes
Buttered beets and tops
Apple cobbler a la mode

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Add one package of lime gelatine to 1 cup boiling water, stir until dissolved, then add another cup of liquid which is 1 tablespoon lemon juice with the remainder of the cup water or clear fruit juice. When beginning to congeal, stir in a cup of blanched olives or other nuts. Mold in a ring, fill center with cottage cheese into which has been grated a little orange or lemon rind.

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(Effective to Sept. 11)

Leave Seattle	9:00 a.m.
Arrive Victoria	12:50 p.m.
Leave Victoria	1:45 p.m.
Arrive Vancouver	5:55 p.m.
Leave Vancouver	10:30 a.m.
Arrive Victoria	2:40 p.m.
Leave Victoria	5:00 p.m.
Arrive Seattle	9:00 p.m.

EXTRA VICTORIA SERVICE

Leave Seattle	4:45 p.m.
Arrive Victoria	9:45 p.m.
Leave Victoria	10:00 a.m.
Arrive Seattle	3:00 p.m.

VANCOUVER NIGHT BOAT

Leave Seattle	11:15 p.m.
Arrive Vancouver	8:00 a.m.
Leave Vancouver	11:00 p.m.
Arrive Seattle	8:00 a.m.

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