

Legion Auxiliary Program Will Open Today

Over a thousand women will be in the capital for the next three days attending the American Legion auxiliary sessions with Mrs. Hazel K. Snyder of Astoria, department president, presiding.

Auxiliary members, Capital unit No. 9 and Salem welcome you! It is the wish of all that these three days will be filled with interest and enjoyment for you, and that the 1939 convention will live in your memories as the best you have ever attended.

A number of interesting events have been planned for the visitors. The first of these is the carnival and stunt show at 11:30 Thursday night.

CHAIRMAN—Mrs. Georgia Moore of Pendleton, department music chairman of the American Legion auxiliary, who will be in direct charge of the annual choral contest between the various auxiliary units to be held Thursday afternoon at Waller hall.

Garden Party Friday afternoon the Willamette campus will be the setting for a delightful garden party and reception to all visitors. The Capital unit president, Mrs. Theima Andressen, will be in the receiving line to welcome and introduce to the past national president, Mrs. Donald McRae; department president, Mrs. Hazel Snyder; Mrs. Frank N. Waters, national committeewoman; and the following department officers, Mrs. William Horstall, Mrs. H. L. Nicholson, Mrs. Otto Heider, Mrs. Earl J. Templar, Mrs. May M. Hall, Mrs. Vern Whitcomb, and Mrs. Marvin Moore. The following district presidents will also be in the receiving line: Mrs. Robert Urel, Mrs. Samuel Morris, Mrs. Orville Cox, Mrs. Oliver Overmeyer, Mrs. William Rooper, Mrs. James Todd and Mrs. Otis Palmer.

Several of Salem's most delightful gardens have been opened during Friday and Saturday of the convention, and cars will be available to escort those wishing to visit them. These gardens will include the formal gardens of Miss Elizabeth Lord and Miss Edith Schryver, and Mrs. Clifford Brown, the delightful informal garden of Mrs. B. O. Schucking, the pleasant home garden of Mrs. Laban A. Steeves and the New England garden of Mrs. William J. Busck.

Registration Committee Auxiliary delegates will register with the department secretary, Mrs. Mae Whitcomb. An attendance of 1,000 is expected during the four days of the convention.

Mrs. R. D. Woodrow, chairman of the auxiliary registration committee is being assisted by Mrs. Newell Williams, Mrs. Ira Fitts, Mrs. Carl Guenther, Mrs. Lynn Lambeth, Mrs. Carl Abrams, Mrs. Lewis Stanley, Mrs. Ella Boves, Mrs. Lloyd Reinholdt, Mrs. Iri McSherry, Mrs. Harry Scott, Mrs. E. H. Kennedy, Mrs. Ruth Frantz, Mrs. R. A. Meyers, Mrs. Benton Hockett, Mrs. Edna Rowland, Mrs. A. L. Adolphson, Mrs. Dave O'Hara, Mrs. P. W. Byrd, Mrs. K. Smith, Mrs. Lloyd Hockett and Mrs. Elmer Lewis.

The banquet for the presidents and past presidents will be an outstanding event of Thursday night at the Marion hotel at 6 o'clock. Governor and Mrs. Charles A. Sprague will be special guests of the auxiliary at the dinner. A short program on "Americanism" will be given.

Garden Parties To Be Given by Mrs. Collins "Greenripple," the home of Mr. and Mrs. Harry V. Collins on North 14th street, will be the scene of several lovely affairs this week to celebrate the first anniversary of "Greenripple."

This afternoon Mrs. Collins will entertain a group of friends informally at luncheon in the gardens with cards in play during the afternoon.

Mrs. Collins will be hostess for a garden tea on Thursday afternoon with 30 matrons invited. Saturday night Mr. and Mrs. Collins will be hosts for a smartly appointed dinner party in their gardens with places laid for 20 guests.

Miss Hammond Honored At Shower The Spinners honored Miss Betty Hammond with a surprise shower at the picnic supper held Monday night at Camp Santaly. Miss Hammond will become the bride of Mr. Joseph Cronin, jr., on August 21.

Those present were Miss Betty and Mrs. Mary Ellen Hammond, Miss Alice Swift, Miss Dorothy Alexander, Miss Margaret Stams, Miss Jean Doolittle, Miss Barbara Pierce, Miss Virginia Cross, Miss Margaret Wagner and Miss Shirley Evenson.

Mrs. Frederick Deckebach and son, Frederick, have left for Burlington, Wash., to be the guest of her mother, Mrs. L. S. Robe, for a month.

CLUB CALENDAR Wednesday, August 9 Woman's Missionary society of First Presbyterian church meet in church parlors, 2 p.m. Laurel Guild of Knight Memorial church meet with Mrs. John Picklin, 1930 N. 19th, 7:30 p.m.

Thursday August 10 NALC auxiliary with Mrs. George Whitte, 1740 Norway street, 8 p.m.

Friday, August 11 WFM society and Ann Judson First Baptist church, no-host picnic 814 1/2 N. Creek falls, Cars leave church, 10 a.m. Three Link club meet at IOOF hall, 2 p.m.

Sunday, August 20 PNGA picnic Silver Creek falls.

TO PRESIDE—Mrs. Hazel K. Snyder of Astoria, department president of the American Legion auxiliary, who will call to order the opening business of the auxiliary Thursday morning.

Society.. Music.. Food.

MAXINE BUREN—Women's Editor

Miss Tooze Bride Of Dr Ashley On Tuesday

The Roberts' studio is the scene of a beautiful wedding ceremony Tuesday afternoon at 4 o'clock when Miss Annabel Parkman Tooze, daughter of Mr. and Mrs. Fred J. Tooze, became the bride of Dr. Carl George Ashley, son of Mr. and Mrs. R. G. Ashley of Portland. Dr. Harold Leonard Bowman, formerly of Portland and now of Chicago, performed the ceremony against an altar of white gladioli, white tapers and greenery. Professor T. S. Roberts played the wedding march and the bride, who entered on the arm of her father, wore a bridal gown of white chiffon over satin fashioned with full skirt extending into a short train. Her full length veil of bridal illusion fell from a coronet of Valenciennes lace and she carried a handkerchief which the groom's mother carried at her wedding. She carried a bouquet of lilies-of-the-valley and bride's roses tied with lace ribbon.

Mrs. E. Murray Burns of Portland was the matron of honor and wore a shell pink morganza frock over taffeta designed with full skirt, puffed sleeves and heart shaped neckline. She carried a nosegay of pink and blue flowers encircled by a pink frill and wore a band of blue flowers in her hair. Miss Annabel Louise Hutchinson, niece of the bride, was the junior attendant and wore a cornflower blue morganza frock over taffeta designed similar to the matron of honor. She carried a pink and blue nosegay and wore a pink band of flowers in her hair. Miss Helen Rattman of Astoria and Mrs. C. F. Nibler of Woodburn lighted the tapers and held white ribbons tied to baskets of white gladioli to form the aisle for the wedding party to pass through. They wore lily of the valley frocks of cornflower blue taffeta with bouffant skirts, puffed sleeves, heart shaped neckline and sashes of shell pink velvet ribbon. They wore clusters of pink bouvardia in their hair.

Dr. E. Murray Burns of Portland was best man for Dr. Ashley. Mrs. M. A. Allen of Astoria and Mrs. C. F. Nibler of Woodburn lighted the tapers and held white ribbons tied to baskets of white gladioli to form the aisle for the wedding party to pass through. They wore lily of the valley frocks of cornflower blue taffeta with bouffant skirts, puffed sleeves, heart shaped neckline and sashes of shell pink velvet ribbon. They wore clusters of pink bouvardia in their hair.

Reception Follows Mrs. Tooze wore a gown of cornflower blue lace and a corsage of white flowers for her daughter's wedding. Mrs. Ashley wore a blue marquisette frock with black accessories and a corsage of pink flowers. Miss Etta White and Miss Doris McReynolds greeted the guests at the door. A reception at the studio followed the ceremony with members of the bridal party receiving the guests.

The serving table was centered with a bouquet of pink roses and bouvardia in a cut glass bowl flanked by white tapers in crystal holders. Mrs. Dan Miller of Portland and Mrs. Anna Fisher cut the bride's cake. In charge of the punch bowl were Mrs. Frederick J. Tooze, jr. and Miss Ada Ross. Assisting in the serving were Miss Genevieve Reed, Mrs. F. D. Voigt, Mrs. C. K. Logan, Mrs. Ed Walker and Mrs. George Jackson. Miss Betty Lou Evans and Mrs. Bern Wright were in charge of the gift room.

The couple left for a wedding trip and for traveling the bride wore a navy sheers wool jacket ensemble trimmed in shell pink bengaline and a corsage of pink bengalia. Dr. and Mrs. Ashley will reside in Portland where Dr. Ashley is practicing.

Mrs. Ashley attended the University of Oregon where she was a member of Sigma Kappa sorority and is graduate of Willamette university. She has been a member of the Parish junior high school faculty for several years.

Dr. Ashley is a graduate of the University of Oregon and the University of Oregon Medical school. He is a member of Theta Chi fraternity.

Bride-elect Honor Guest At Shower Monday Mrs. Millard A. Pekar was hostess for a miscellaneous shower at her home on North 15th street Monday night in compliment to Miss Doriene Chapman who will be married on September 1 to Mr. Bruce Gambill.

Summer flowers were used about the rooms and laborer's per followed several hours of sewing for the bride. The guests brought their favorite recipes to Miss Chapman.

The guests included Mrs. Chapman's study club, the bridal attendants and a few additional guests as follows: Miss Doriene Chapman, Mrs. George E. Chapman, Miss Anna Mae Grabenhorst, Miss Doris Taylor, Miss Betty Metcalf, Miss Virginia Collins, Miss Dorothy Lee Jones, Mrs. C. L. Jones, Mrs. Marvin Roth, Mrs. Henry Toeves, Mrs. E. Gunderson, Mrs. Walter Eberhard, Mrs. Ray Crittenden, Mrs. Alda Clark, Mrs. Ray McCully, Mrs. J. E. Edlund, Mrs. C. E. Johnston, Mrs. Fay Sherman and Mrs. Millard Pekar.

Alumnae Group Meets With Mrs. Picklin The Kappa Delta alumnae were entertained at the home of Mrs. John Picklin on North 19th street Monday night.

Special guests were Miss Gail and Miss Josephine Ferguson, formerly of Lincoln, Neb., now residing in Salem. The evening was spent informally with refreshments served by the hostess. The September meeting will be held at the home of Mrs. Don Emerson.

Mrs. Josephine Ostrander, national committeewoman for Idaho, Washington and Oregon, Woman's Auxiliary Disabled American Veterans of the World War, was elected national fourth junior vice-commander at the Boston, Mass. national convention August 5th.

Style—Smiles --- by Gretchen



"It's a book of 1,000 different salad recipes. I keep it on hand to intimidate my husband!"

To offset the fright this gives an anti-vitamin-minded man, wear a tiny checked black and white sheer wool, so sweet and pliant with its white pleat touches, diagonal front closing, slipped pockets and bias flared skirt, that you can wind him 'round your little finger. A yellow cashmere sweater is a softening influence, too. In pull-over style, with short, puffy sleeves, high neck and shoulder buttoning, it's new and becoming.

Bridge Luncheon To Compliment Miss Hill

Mrs. A. D. Woodmansee will preside at a smartly appointed luncheon Thursday afternoon at her new home on South High street in compliment to Miss Charlotte Hill, whose marriage to Mr. Vernon Pomeroy will be an event of Saturday, August 19 at the First Presbyterian church.

A pastel green and yellow color scheme with crystal and white decorations. Bouquets of summer flowers will grace the guest rooms. Contract bridge will be in play during the afternoon.

Covers will be placed for Miss Charlotte Hill, Mrs. David Bennett Hill, Mrs. William H. Lytle, Mrs. Kenneth Bell, Mrs. Frank Prime, Mrs. H. K. Stockwell, Miss Shirley Cronemiller, Miss Flavia Downs, Miss Josephine Conroyer, Miss Barbara Williams, Miss Shirley Evenson, Miss Charlotte McClary, Miss Frances Paris, Miss Vivian Noth and Mrs. A. D. Woodmansee.

Cross, Family Holds Annual Reunion The W. R. Cross family held its third reunion on Sunday at Pat's Acres with some 56 present. A picnic, swimming and games occupied the group during the day.

R. B. Cross was elected president, Woodfin Cross, secretary-treasurer; Edna Cross, historian, and Edna Arnold, assistant. New committees were appointed for the year.

Family members present were: Mr. and Mrs. Ed Johnson, Elwood Ligon, Mr. and Mrs. C. W. Halverson, Mr. and Mrs. R. B. Cross, Mr. and Mrs. Olin Cross and Coleen, Mr. and Mrs. Woodford Cross, Shirley and Bob, Mr. and Mrs. Gerald Christofferson and Dickie, Ray Cross, Mr. and Mrs. Harley Cross and Mrs. Tom York, Mr. and Mrs. Ed Hayes, Eldon York, Mr. and Mrs. J. M. Cross, Mr. and Mrs. Wendell Cross and Wendell, Mr. and Mrs. Bill Cross and Judie, Mr. and Mrs. Russell Tompkins, Miss Helen Cross, Hal Cross, Mr. and Mrs. Al Arnold, Miss Alberta Olson, Mr. and Mrs. Lee Cross, Laurine and Mrs. E. Cross, Mrs. Gladys Edwards, Mr. and Mrs. H. J. Clement and Johnnie and David.

Miss Kitchen Honored At Shower Mrs. Gladys Eoff was hostess last week at a miscellaneous shower for Miss Ruth Kitchen, whose marriage to Ernest Busch is to be an event of the early fall.

Present were Mrs. William Ross, Mrs. E. Frederickson, Mrs. E. G. Gabriel, Mrs. Bert Smith, Mrs. O. L. Scott, Mrs. E. Herrroll, Mrs. Roy Stevens, Mrs. H. H. Boles, Mrs. Mabel Kitchen, Miss Dorothy Kitchen, Mrs. L. D. Kitchen, Mrs. Robert Kitchen, Mrs. Clifford Chaffee, Mrs. Max Gunter, Mrs. H. Dobe, Miss Evelyn Boles, Miss Zelma Kitchen, Mrs. Marion Curry, Miss Jean Deits and Mrs. Gladys Eoff.

Annual Ohio State Picnic Held The eighth annual Ohio state picnic was held at Olinger park on Sunday. A basket dinner was served at one o'clock and Mr. Joseph Benner was the speaker. A short business meeting was held and a meeting will be held during the winter and again in August, 1940.

New officers elected were Mr. W. C. Wilson, Portland, president; Mr. A. C. Heyman, Albany, vice-president; Mrs. Minnie Barrett Albany, secretary; and Mrs. H. P. Grant, Salem, treasurer.

Ginger Cakes Go With New Applesauce

What a combination! Ginger bread or cookies and fresh green applesauce. Simple enough but flavors just suit, here's a new ginger cake.

GINGER CAKES (Makes 12 cakes.) 1/2 cup shortening, 1/2 cup sugar, 1 egg (beaten), 1 cup molasses, 1 cup flour, 1/2 teaspoon soda, 1 teaspoon baking powder, 1/2 teaspoon salt, 1/2 teaspoon cinnamon, 1 1/2 teaspoons ginger, 1 cup oats (uncooked), 1/2 cup hot water.

Cream shortening and add sugar slowly. Add beaten egg and molasses and blend well. Sift together the flour, soda, baking powder, salt, and spices, and combine with the oats. Add to the first mixture alternately with the hot water. Mix only enough to blend the ingredients. Bake in greased muffin tins in a moderate oven (350 degrees) for about 20 minutes.

Mrs. Kenneth Murdock is entertaining at a series of delightful informal parties this week in compliment to her house guest, Mrs. Jesse Jones of Powers. Monday night Mrs. Murdock was hostess for a dinner party at her home on Richmond avenue for the pleasure of Mrs. Jones. Contract bridge was in play during the evening.

Covers were placed for Mrs. Jesse Jones, Mrs. Joseph Young, Mrs. Leone Doles, Mrs. Albert Cohen, Mrs. H. H. Princehouse, Jr., Mrs. Don Smith, Mrs. Walter Spaulding, Mrs. Don Madison and Mrs. Kenneth Murdock.

This afternoon Mrs. Murdock will be hostess for a bridge luncheon at her home for her house guest. The guest list will include a group of friends who formerly lived in Powers.

Out-of-Town Guests Places will be laid for Mrs. Jesse Jones, Mrs. Allen Smith, Mrs. Fred W. Powers, Miss Helen Wright, Miss Theima Hetherington, Mrs. Samuel Allison, Portland; Mrs. Edna Liddell, Mrs. Vera Ray Lee, Mrs. Elmer Keller and Mrs. Sterl Zimmerman of Eugene; Mrs. Merle McCready, Mrs. Paul McWayn of Sweet Home, Mrs. George Dyer, Lebanon, Mrs. Cletus Busch, Mrs. Paul Schwab of Mt. Angel, Mrs. Jack Vasey of Madras; Mrs. William Stoddard, Mrs. Earl Wiper and Mrs. Murdock of Salem.

Mrs. Murdock will entertain again on Friday afternoon with a luncheon and afternoon of contract in compliment to Mrs. Jones. Summer flowers in pastel shades will provide the decorative note for all the parties.

Guests will be Mrs. Jesse Jones, Mrs. Ralph Mercer, Mrs. James Jennings, Mrs. Ralph Martin, Mrs. H. H. Princehouse, Sr., Mrs. Bjarne Erickson, Mrs. Harry Corrigan of Baltimore and Mrs. Kenneth Murdock.

Koenke Reunion Held At Hazel Green The Koenke reunion was held at Hazel Green last Sunday, July 30. A basket dinner was served at noon.

Those present were: Mr. August T. Koenke, Mill City, Mr. and Mrs. Fred Johnson, Mr. and Mrs. Loyd Thurston, Phyllis and Norman Thurston, Mr. and Mrs. Grindell Smith and Barbara Sue Smith, Mr. Otto Koenke, all of Portland, Mr. and Mrs. Pearly J. Inman of Springfield, Oregon, Mr. and Mrs. John Koenke, Mr. and Mrs. Edmund Hirsckorn, Mr. and Mrs. August W. Meyer, Mr. and Mrs. Charles Soos, Mr. and Mrs. Henry W. Lohse, Clara Lohse, Wilfred Lohse, Clarence Lohse, Erven Lohse, Erna Lohse and Paula Lohse of Salem.

Symphony Program to Be Recorded Franz Schubert's "Unfinished" symphony will be featured on the regular weekly program of recorded music in the music room in the Salem Public library this afternoon from 2 to 4 o'clock.

The program in the order of numbers is as follows: Brandenburg Concerto No. 3 in G Major, First Movement-Allegro, Bach; Second Movement-Andante, Symphony Orchestra; World's Greatest Music Series, Preludes to the Afternoon of Paul Debussy; Symphony Orchestra; World's Greatest Music Series, Symphony No. 8 in B Minor, "Unfinished," Claude Debussy; First Movement-Allegro, Moderate, Second Movement-Andante con Moto, Symphony Orchestra; World's Greatest Music Series.

Rebekah Lodge Meeting Held Monday The Salem Rebekah lodge, No. 1 met at the IOOF hall Monday night. Hannah Beard was the presiding officer. Mrs. D. Dodge, PDDP of Violet lodge No. 123 of Elgin, Oregon was taken into the lodge by transfer. Hazel Z. Freeman and Ray J. McFarlane were approved for initiation by card.

Three Link club will meet on Friday at 2 o'clock in the clubroom. Rosa Hammer, chairman of the hostesses will be assisted by Evelyn Bremmer and Golda Kyle.

PNGA will meet at Silver Creek Falls Sunday, August 20 for an all-day picnic.

Mr. and Mrs. G. W. Armstrong and daughter, Jean Claudon, have returned from a trip along the coast which took them as far south as California. They came home by way of Crater Lake and the Oregon Caves.

Geraniums in Gardens for Interest

Look at your garden now and consider the beauties of that versatile flower the geranium. Because they are so versatile, because there's such wide variety in the color, manner of growth and time of blooming, geraniums have been for many centuries among the world's most useful flowers. They bring brightness to the front yard garden, give charm to an upstairs window box, or carry summertime indoors the whole winter long. The blooms of geraniums are not their only claim to usefulness for there's a whole range of sweet-leaved varieties and the few we know in modern gardens and window boxes are only part of the picture, those that have not survived the many years of obscurity make food for study at least.

Since botanists of the 18th century fought over how many parts to divide the genus in, there has been much interest in this plant. And now, after some years of lagging popularity geraniums are again taking their place among the "new" favorites.

We'll be seeing perhaps some of the delicate lemon scented varieties, or the orange ones or those of the rose geranium family that are cultivated for their leaves. We'll be seeing new developments in large and showy blooms, with greater diversity of color and shape of bloom.

It's sort of nice to see an old friend, coming back into popularity, even if it does have its face lifted for modernism's sake.

Variety in Menu Deserves More Repetition Variety in menu making is a theme that deserves frequent repetition. The meat is such an important part of the meal that a new meat dish makes a new meal for the family.

Frequently there is a worthwhile bargain at your meat counter, and it pays to shop a bit to find it. Because meat is perishable, an oversupply of one item brings down the price and there's your chance to save pennies. The too, you may venture into the fascinating realm of untried recipes, changing and originating a bit, perhaps, to accomplish the desired results.

KIDNEY AND BACON GRILL Use lamb or veal kidneys. Wash, split lengthwise, and remove all pieces of white tubes. Wrap each piece with bacon. Dip into beaten egg, then sifted crumbs. Bake in a hot oven or broil until bacon is well browned.

SCRAMBLED DRIED BEEF 1 cup dried beef, 2 tablespoons fat, 1 cup tomatoes (fresh or canned), 1/2 cup grated cheese, 4 eggs. Pepper, mustard.

Lightly brown the shredded beef in the fat. Add the tomatoes and cook a few minutes. Stir in beaten eggs. Add cheese and stir until eggs are just set, but not hard. Serve on buttered toast. Accompany with a tart salad.

SOFTENED PIQUANT SAUCE Simmer 3 well-trimmed beef tongue about 3 hours or until tender. Trim. Slice in equal-sized slices. Lay in a frying pan or baking dish. Cover with hot piquant sauce. Simmer 20 minutes. Serve hot with coleslaw.

PIQUANT SAUCE: Brown 2 tablespoons butter or margarine with 2 tablespoons flour. Stir in slowly 1 cup of tomato juice. Season with 1 tablespoon horseradish, 1 teaspoon prepared mustard, 1 tablespoon Worcestershire sauce.

Wig Makers Important In Years Past Wig-makers of 1700 England served long apprenticeships before they were licensed to fashion perukes, since it required real skill to create the Nightcap wig, the Bag wig, Riding wig and the

Pigtail. Queen Margot, wife of Henry IV of France, was so fond of blonde wigs that she had a "garden" to replenish her supply. Her blonde page boys were shorn as soon as they attained a long bob.

Today's Menu

Lamb chops cooked with fresh tomato sauce make the meat dish for today.

Lamb chops and tomato Baked Danish squash Hashed brown potatoes Watermelon.

LAMB CHOPS WITH TOMATO Dip lamb chops or small steaks in flour, salt and pepper and place in a baking dish with 1 slice onion, slice green pepper and a piece of lemon topping each chop, add cut fresh tomatoes to make about 3/4 inch juice in the pan, bake for an hour and a half at 350 degrees.

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Pattern



A "sweeping" success in three cheery aprons all from one easy-to-sew Anne Adams Pattern, 4198. Horizontal straps keep the shoulders from skidding... pointed waistlines and back-lying sashes give sleek lines. Make all three styles, for each has its own duties. High-necked Apron A is practical in sturdy gingham for heavy morning work. Lunch time, with the children home from school, and you'll be ready in Apron B, with its scalloped top and contrasting trim. Then at 5 o'clock you can serve tea or start dinner, with dainty ruffled Apron C to protect your good dress. A useful trio!

Pattern 4198 is available in sizes small, medium and large. Small size, view A, takes 2 1/2 yards 35 inch fabric; view B, 1 1/2 yards 35 inch fabric and 3/4 yard contrast; view C, 1 1/2 yards 35 inch fabric and 4/4 yards ruffling.

Send FIFTEEN CENTS (15c) in coin for this Anne Adams pattern. Write plainly SIZE, NAME, ADDRESS AND STYLE NUMBER. In what is active summer days stretch far ahead and your hot-weather wardrobe is willed and weary. Let Anne Adams' EASY SEW BOOK help dress up your mid-summer wardrobe, with page after page of quick-to-sew frocks for night and day... work and play. Lots of bright ideas for vacationists on how to look glamorous and cool. Clothes for every type and age from slimming modes for matrons to spirited clothes for young people. Send today! BOOK FIFTEEN CENTS. PATTERN FIFTEEN CENTS. BOOK AND PATTERN TOGETHER, TWENTY FIVE CENTS.

Send your order to The Oregon Statesman, pattern department.



Redheads are lucky!

That's what handsome Larry Regan firmly believed. Larry was a temperamental young baseball star, who was looking for a lucky lady. And when "Mike" Shannon, titian-haired magazine girl in a big New York hotel, bit Larry in the hand... Larry, unabashed, interpreted it as an invitation to pursuit. Here's the beginning of Redheads Are Lucky, a madcap romance by Vera Brown that blends gay abandon with crackling suspense—a rich, red-blooded drama that will thrill you to the last amazing chapter.

Don't miss this sparkling serial! Begins Friday The Oregon Statesman