

Sorority Will Give Tea Sunday

The Alpha Phi Alpha sorority will honor Dr. and Mrs. Ivan Lovell and Mrs. Clarence Noble with a beautifully arranged tea Sunday afternoon. The three honored guests are incoming patrons and patronesses of the chapter and will receive guests between the hours of 4 and 6 o'clock.

Presiding at the table will be Mrs. Egbert Oliver, Miss Helen Breithaupt, Mrs. Fred Thompson and Mrs. Leslie Sparks. In the receiving line, Miss Gayle Denison will introduce to Miss Betty Williams, Mrs. W. E. Kork, Dr. and Mrs. Lovell, Mrs. Clarence Noble and Dean Olive Dahl.

The members of the Alpha Phi Alpha will act as hostesses and they have extended invitations to the entire campus.

Mrs. Spears Hostess To Guild Group

Honoring the members of St. Cecilia guild of St. Paul's Episcopal church, Mrs. Frank H. Spears entertained at dinner in her Chemeketa street home Thursday night. It was the first meeting of the season. Mrs. Spears is the adviser for the group.

Bidden were Mrs. Russell Catlin, an additional guest, Miss Patty Neimeyer, Miss Charlotte McCrary, Miss Mabel McCullough, Miss Barbara McLaughlin, Miss Janet Robertson, Miss Cathrine Anderson, Miss Peggy Thompson, Miss Jacki Williams, Miss Frances Duke, Miss Ione Warren, Miss Virginia Duke, Miss Ruth Peck, Miss Doris Drager, Miss Margaret Bell, Miss Helen Wiedmer, Miss Barbara Benson, Miss Margaret Hinkle, Miss Jean Wiley, Miss Louise Nordeau, and Miss Shirley Evenson.

Dinner at Noon for Cannery Group

A group of employees of the Reid-Murdoch cannery met at dinner on Saturday. They were: Mrs. Neva Leighty, Mrs. Mary Campbell, Mrs. Ruth La Forge, Mrs. Margaret Innocenti, Mrs. Emma Bombeck, Mrs. Grace Stapleton, Mrs. Mabel Beard, Mrs. Marjorie White, Mrs. Mary Messing, Mrs. Agnes Donaldson, Mrs. Freda Tallon, Mrs. Lillie Colvin, Mrs. Nellie Harr, Mrs. Emma Vesper, Mrs. Sarah Rivett, Mr. J. P. Smart, Mr. Eugene Southwick, Mr. Charles Adams, Mr. Arthur Cortier, Mr. Glen Odor, Mr. Henry Kortemeyer, Mr. Bob Donovan and Mr. Raymond Mullins.

Hostesses Cancel Tea Today

The tea which was to have been at the home of Mrs. Arthur Reick today, with Miss Carolyn Wilson joint hostess, has been cancelled.

The party had been planned for the pleasure of Mrs. Frank Bennett and Mrs. Walter Snyder.

The monthly meeting of the Sisterhood class of the First Christian church was held Thursday at the church. After the meeting, tea was served and Mrs. N. J. Reasoner, who with her family is moving to Canby was honored with several lovely gifts.

CLUB CALENDAR

Monday, October 2
American Legion auxiliary, fraternal temple, 8 p. m.
Sewing club of Joshua Smith auxiliary, with Mrs. McDerby, 1660 Waller street.
Delta Tau Gamma Mothers club, Lausanne hall, 2:30 p. m.
Daughters of Nile, Masonic temple, 10:30 a. m.
Junior American Legion auxiliary, fraternal temple after school.
Salem Music Teachers, Argo hotel, noon.

Tuesday, October 3
American War Mothers, election at American Lutheran church, 2 p. m.
Hi-Y Mothers' club with Mrs. J. Vinton Scott, 744 North Capitol street, 2:30 p. m.
Salem General hospital auxiliary, 10 o'clock at Chamber of Commerce.

Wednesday, October 4
Jason Lee WFMS, 2 p. m., at church.
WHMS of First Methodist church, Carter room, 2:15 p. m.
St. Paul's guild with Mrs. Wallace Carson, 370 Leslie street.

Thursday, October 5
Fruitland Women's Circle, with Mrs. G. H. Bradford, 2 p. m.
Oakgrove Aid with Mrs. Frank Farmer, 2 p. m.
White Shrine of Jerusalem benefit, Woman's clubhouse, 8 p. m.

Story Hour Today At Library

The first children's story hour of the season will be held this morning at 10 o'clock in the fireplace room of the Salem public library. Miss Elizabeth Carey, children's librarian, will tell an episode from the book, "Thimble Summer." This book was awarded the Newbery prize for the outstanding children's book in 1938.

The story hours are free and are held each Saturday morning at the library, at 10 o'clock. Miss Carey tells stories that will appeal to children from 6 to 11. The children remain for 45 minutes.

Auxiliary Meets at Garner Home

The Nebraska auxiliary met with Mrs. Lucille Garner on Wednesday for its regular business and social meeting. Members present were Mrs. Albert Haeyer, Mrs. Clara McDerby, Mrs. A. P. Milson, Mrs. L. E. Dagenhardt, Mrs. Gertrude Van Houdenos, Mrs. R. E. Abernathy, Mrs. Lura Tandy, Mrs. A. L. Strayer, Mrs. Catron, Mrs. Lucille Garner, Mrs. Baxter. Visitors were Mrs. Avis Perrine, Mrs. Julia Kantock and Mrs. H. A. Petersen, Dallas.

Mrs. Dan McCannan was the guest of honor Monday when Mr. and Mrs. R. C. Gobler entertained with a dinner. Following the dinner the guests feted Mrs. McCannan with a shower. Visiting at the home of her sister the past few weeks, Mrs. McCannan will leave shortly for her home in Bandette, Minnesota.

Mr. and Mrs. Frank Earnest are leaving today for Victoria. They will return to Salem after a three-day visit.

. Society . . Music . . Food .

MAXINE BUREN—Women's Editor

Bride-Elect Given Shower Party

Miss Mary Hodge, daughter of Mrs. Neva Leighty, bride-elect of Mr. Glen Luther, was honored at a miscellaneous shower at the Leighty home on Monday. Mrs. Ethel Burnaugh and Mrs. Helen Mulkey were hostesses. Present were Miss Burnice Munkers, Miss Barbara Young, Miss Elfrida Bombeck, Miss Rachel Nelson, Miss Peggy Thompson, Miss Clara Hansen, Miss Janet Mulkey, Miss Romelle Place, Miss Oretta Jones, Miss Virginia Cooper, Miss Aletha Bremmer, Mrs. Neva Leighty, Mrs. Burnice Thompson, Mrs. Florence Baker, Mrs. Audrey Layman, Mrs. Fawn Johanson, Mrs. Maxine Eckstein, Mrs. Hannah Anderson, Mrs. Claudia Coon, Mrs. Kathryn Olson, Mrs. Jewel Kennedy, Mrs. Gertrude Staab, Mrs. Lorna Wire, Mrs. Dorothy Halvorson, Mrs. Leona Kufner, Mrs. Shirley Danielson, Mrs. Violet Greene, Mrs. Jean Dalsell, Mrs. Genevieve Swigart, Mrs. Jerry Hawk, Mrs. Helen Cooper, Mrs. Faye Jones, Mrs. Leora Johnson, Mrs. Adelaide Gerand, Mrs. Dorothea Stark, Mrs. Edith Jaeger, Mrs. Faye Schwartz, Mrs. Hattie Crabtree, Mrs. Marie Steinke, Mrs. Ella England, Mrs. Ethel Burnaugh and Mrs. Helen Mulkey.

Golfers Play for Fall Tournament

Women golfers who came to the Salem golf course yesterday were Mrs. Robert Taylor, in class A and Mrs. Milton Parker in class B. Finals in the fall tournament are being played off and winners will be announced on next Friday. Special prizes are being arranged for October.

Playing yesterday were Mrs. Kate G. Bell, Miss Margaret Bell, Mrs. Robert Taylor, Mrs. Ed Giltingham, Mrs. H. H. Olinger, Mrs. Harold Olinger, Mrs. Harry Wiedmer, Mrs. Kenneth Potts, Mrs. Al Petre, Mrs. W. T. Waterman, Mrs. Sepsus Starr, Mrs. Max Moon, Mrs. Robert Sprague, Mrs. Robert Savage, Mrs. Milton Parker, Mrs. Claude Johns, Mrs. E. V. Fortmiller, Mrs. Al Knowels, Mrs. Glenn Stevens, Mrs. James Seatz, Mrs. William Snodgrass, Mrs. James Walton, Mrs. Fred Finsley, Mrs. Fred Bernardi.

Benefit Association Entertains Officer

Women's Benefit association met on Thursday at WCTU hall. Mrs. Julia B. Ward, state field secretary was guest of honor, and gave a report of the national convention held in New York. Initiation of candidates took place during the evening. Mrs. Doris Rose and Mrs. Beatrice Little accompanied Mrs. Ward from Portland. A no-host lunch was served at the Spa following the meeting.

Miss Jean Wiley of Jefferson spent Friday in Salem visiting friends.

Miss Peggy Thompson and Miss Shirley Evenson are spending the weekend at Mount Angel.

In the Valley Social Realm

DALLAS—The Dallas Junior Woman's club held the first meeting of the club year at Library hall Monday night.

The program for the evening included talks by a number of club members in which they told of interesting trips taken during the summer to various parts of the country. Giving interesting accounts of vacation trips were Mrs. Joe Vines, Mrs. Lily Hughes, Mrs. Joe Card, Miss Arlene Voth, Miss Julia LaBarr, Miss Edna Kliever and Miss Ruth Betts.

Mrs. Lloyd Hughes, Mrs. Milton Essig and Miss Julia LaBarr acted as hostesses.

HUBBARD—A beautiful home wedding took place at the home of

Mr. and Mrs. A. Schroeder on Tuesday night, September 26, when their daughter, Jantje, became the bride of Noel Mills, son of Mr. and Mrs. N. Mills of Hubbard. The ceremony was performed by the Rev. J. L. Green. Those present were the parents and members of the immediate family. A wedding dinner was served at 8 o'clock. The young couple will move to their newly built home a short distance north of Woodburn.

A baby boy was born to Mr. and Mrs. Marion Kauffman at their home in Hubbard Tuesday, September 26. Both mother and child are doing well.

SILVERTON—Mrs. Clifford Alquist was honored at a shower Wednesday afternoon with those attending including Mrs. Tom Anderson, Mrs. Lester Geer, Mrs. Walter Larson, Mrs. M. G. Gunderson, Mrs. Henry Storylie, Mrs. A. J. K. Fubr, Mrs. R. A. McClanahan, Mrs. Oscar Satern, Mrs. Elmer Thompson, Mrs. Henry Torvend, Mrs. Ole Brenden, Mrs. A. K. Brenden, Mrs. Merl Larson.

Mrs. Richard Larson, Mrs. L. M. Larson, Mrs. Arthur Gottenberg, Mrs. Oswald Johnson and Mrs. Melvin Riveness.

SILVERTON—Past presidents' club of the American Legion auxiliary was entertained at the Charles Johnson home in Salem Tuesday night with Mrs. Johnson and her daughter, Mrs. Malcolm Cameron, as hostesses. Three birthdays were honored, those of Mrs. Ernest Starr, Miss Ina Harold and Mrs. Al Leraid, all of Silvertown.

Election of officers was held for president, Mrs. C. M. Wray; secretary-treasurer, Mrs. Ernest Starr; historian, Mrs. Cameron.

LEBANON—Miss Maurice Hopkins entertained the Hi and Low bridge club Tuesday at her home on Mayer lane. Mrs. Nell Beal and Bernice Wallace were guests.

The Priscilla club met Wednesday afternoon at the home of Mrs. Victor Carlson.

MONMOUTH—Mrs. Darrel B. Stump entertained a group of friends and relatives of Miss Donna J. Buss at a pre-nuptial shower on Tuesday. Miss Buss will be married October 1 to Raymond H. Yung, son of Mr. and Mrs. Dyre Yung. The bride-to-be is a daughter of Mr. and Mrs. Harold Buss.

SCIO—Miss Marjory Moses, daughter of N. B. Moses, was honored at a miscellaneous bridal shower Wednesday at the A. I. Arnold farm home. Miss Moses will become the bride of Leslie Finegan at a home ceremony today. Following their marriage, the young couple will make their home on the Moses farm.

UNIONVALE—Miss Laura Sanderson, daughter of Frank Sanderson, became the bride of Temple Hendrickson, son of Mr. and Mrs. C. H. Hendrickson, all of the Unionvale neighborhood, Monday, September 25 in Washington.



Mrs. Ronald Gillette Esson, a recent bride, who with Mr. Esson is making her home in Salem. Mrs. Esson is the former Marie Elizabeth Pell of Pendleton. (Cut courtesy the East Oregonian.)

Rice Cereal Becomes Pie Crust

Regular morning cereal made from rice becomes pie crust when used in this recipe. It's a variation of the popular graham cracker crust, but gives a different flavor to the pie.

LEMON CHIFFON PIE WITH RICE CEREAL PASTRY
1 1/2 teaspoons gelatine
3/4 cup water
4 eggs, separated
1 teaspoon grated rind of lemon
1/2 cup lemon juice
1 cup sugar
3/4 teaspoon salt
Soak gelatine in water. Cook egg yolks, lemon rind and juice and half the sugar in a double boiler until of a custard consistency. Add gelatine and stir often while cooling in a bowl of ice. Add egg whites beaten with rest of sugar. Pour into pastry crust and chill in refrigerator at least three hours before serving.

RICE PASTRY
1 cup rice cereal crumbs
1/2 cup butter
3/4 cup sugar
Roll or grind three cups rice cereal to yield one cup fine crumbs. Melt the butter in a nine inch pie pan. Add the rice crumbs and sugar. Mix well and press the pastry firmly around the sides and in the bottom of the pan. Chill while the filling is cooling.

Cabbage Makes Many Good Recipes

Cabbage remains a favorite vegetable, that though lowly in origin, may soar to heights of popularity if cooked right. Here are two possibilities for using cabbage as a vegetable dish:
CABBAGE RUMANIAN STYLE
2 tablespoons butter
2 tablespoons flour
1/2 teaspoon salt
1/2 teaspoon pepper
1 egg, beaten
1 1/2 cups milk
1 cup soft stale bread crumbs
1 cup grated American cheese
Sauté onion in 1 tablespoon of butter, add cabbage and pimientos. Blend flour, mustard, salt and papper. Combine egg and milk. Add gradually to mustard mixture, blend well. Add to cabbage mixture. Pour into shallow, buttered baking dish. Melt remaining butter, add crumbs, mix thoroughly. Add cheese. Sprinkle over top of cabbage. Bake in moderate oven (375 degrees) 20 minutes. Yield: 6 portions.

Ancient Name Given to Recipes

Either going down, or coming up in the scale of things are names known to the ancients. Recipes for dates seem to have taken on the initiative when ancient names are concerned.

But remember, that dates are perhaps the oldest of fruits, and 80 per cent of them come from the modern nation of Iraq and the best ones are pasteurized to make them ready for the kitchen of the fastidious modern homemaker.

Time was when Ninevah was a city famous for its great libraries—but now it's a waffle made with dates. Aladdin was surprised when he rubbed the magic lamp and produced the powerful genie—but he'd be astonished if he knew that date griddle cakes now bear his name. There's no lamp rubbing nowadays. All we have to do to produce these modern wonders is to add chopped dates to our regular batters and we can even stuff dates with sugared almonds and make 'em Babylonian.

Iraq sends us the date and modern scientific processes do the pasteurizing right here in America.

BAGDAD WHIP
1 cup pasteurized dates
1/4 cup nut meats
1/2 cup pint heavy cream
1/4 teaspoon vanilla flavoring
1 dozen lady fingers or strips of sponge cake
Put the dates and cut them with scissors into quarters lengthwise. Cut the marshmallows into quarters with scissors which have been dipped in cold water. Break the nut meats into coarse pieces. Whip one-half cup of cream until stiff; add vanilla and nut meats. Chill in a refrigerator for at least an hour. Line individual serving dishes with lady fingers which have been cut in half. Fill with marshmallow mixture and cover with remaining cream which has been whipped. Decorate with a small piece of date or nut meat. 6 servings.

GOLDEN DATE PUDDING
1 cup flour
1/4 teaspoon salt
1/2 teaspoon soda
1/2 cup nuts
1 cup dates
1 cup milk
1/4 cup honey
1/4 cup orange juice
Sift the dry ingredients. Add dates, milk, nuts, honey and orange juice. Mix well. Pour into a greased baking dish. Cover. Place in a pan of hot water. Steam in a moderate oven (300 degrees) for 2 hours. Serve with hard sauce or foamy sauce. Serves 6.

EDEN CAKE
2 cups flour
1 teaspoon soda
1 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon salt
1 cup dates, sliced
1/2 cup shortening
1 cup sugar
1 egg
1 cup hot, thick strained apple sauce
Mix and sift the dry ingredients. Mix the dates through the dry ingredients with the finger tips. Cream the shortening; add the sugar slowly. Add the beaten egg; then the dry ingredients and the apple sauce alternately. Pour into a cake pan which has been lined with paper, or well greased and dusted with flour. Bake in a moderate oven (350 degrees) for 40 minutes.

Frozen Salads Make Refreshments

Two frozen cheese salads may make good refreshment for an evening party. Both use evaporated milk.
FROZEN ROQUEFORT SALAD
1 3-ounce package cream cheese
1 small portion Roquefort cheese—(1/4 ounce)
1/2 cup mayonnaise
1 small can evaporated milk (2/3 cup), chilled
1 1/2 tablespoons lemon juice
1/4 cup finely cut lettuce
Mash cheese. Blend with mayonnaise. Whip milk very stiff. Fold in lemon juice, then cheese mixture and lettuce. Pour at once into cold freezing tray. Press partition into place to freeze in cubes. Serve on crisp lettuce leaves or watercress with or without salad dressing. Delicious served on halves of fresh or canned pears. Yield: 1 pint, 12 large cubes.

FROZEN CHEESE SALAD
1 3-ounce package cream cheese
1/2 cup mayonnaise
1 small can evaporated milk (2/3 cup), chilled
2 tablespoons lemon juice
3/4 cup chopped dates
1 No. 1 can crushed pineapple, drained (3/4 cup)
Mash cheese. Blend in mayonnaise. Whip milk very stiff. Add lemon juice. Fold in fruit and cheese mixture lightly but thoroughly. Pour into cold freezing trays. Press partition into place to freeze in cubes. Serve on crisp lettuce leaves or watercress with or without salad dressing. Delicious served on halves of peaches or pears, or slices of pineapple. Yield: 1 1/2 pints, 16 large cubes.

Today's Menu

Roastbeef will serve both Sunday and Monday menus.
TODAY
Stuffed cucumber salad
Vegetable casserole
Frankfurters
Apple cobbler
SUNDAY
Bean and corn salad
Roast beef
Browned potatoes
Onion pie
Relishes
One-egg cake
Fresh strawberries
Jellied peanut, cabbage salad
Beef hash
New cabbage
Lemon chiffon pie
With rice cereal pastry
VEGETABLE CASSEROLE
4 small potatoes
4 medium carrots
1 small head of cauliflower
1 cup peas
1/2 cup American cheese
1 1/2 cups medium cream sauce
Peel potatoes, cut into halves; scrape carrots, cut into eighth; break cauliflower into flowerlets. Steam vegetables in cooker until tender.
Grease 1 1/2 quart casserole with butter; put potatoes and cauliflower in bottom, peas and carrots on top.
Break cheese into small pieces. Add to cream sauce; stir until cheese is melted and thoroughly dissolved.
Pour sauce over vegetables. Bake uncovered 20 minutes in moderate oven (350 degrees). Serves four.

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