

Monday Night Club Meets Tonight

The Monday night dancing club which meets tonight at the Marion hotel for the first dance of the season, is one of the oldest of such organizations in the city.

Golfers Play Final Game Friday

A comparatively small group of women golfers turned out for play yesterday at the Salem Golf club.

Next week is the last regular day of play and all prizes will be given. The two-ball forenoon will be played on Sunday unless the weather is bad.

Wright-Gedney Vows Said at Church

St. Paul's church was the scene of an impressive ceremony on September 29 when Miss Gladys Jean Gedney, daughter of Mr. and Mrs. Ralph Gedney of Sweet Home, became the bride of Mr. Lloyd Earnest Wright, son of Mr. and Mrs. Charles L. Wright.

The bride's grandmother, Mrs. Casabeer of Sweet Home, attended the wedding. Mr. and Mrs. Wright are now at home to their friends at 730 North Commercial street.

Bridal Shower Given Thursday Night

A bridal shower was given on Thursday for Miss Roselle Kilber whose marriage to Mr. Stave Washburn will be solemnized today.

Guests present were: Mrs. May Abbe, Mrs. W. G. Allen, Mrs. T. Liams, Mrs. Dorothy Williams, Mrs. Helen Schroeder, Mrs. Gayle Redmond, Mrs. Ellen Hart, Mrs. Agatha Hale, Mrs. Margaret Rice, Miss Goldie Williams, Mrs. Polly Perkins, Mrs. Clarence Disney, Miss Violet Kilber, Mrs. Ray Forgy, Mrs. William Thompson and Mrs. H. G. Kelly.

Miss Dorothy Alexander, president at the home of her parents, a special meeting for Monday night of the Spinners, has called Mr. and Mrs. George Alexander.

CLUB CALENDAR

Saturday, October 21 Women's Relief Corps at Miller's hall, 2 p. m. Monday, October 23 Oregon State Nurses association, district 3 will meet at the Salem General hospital, 8 p. m.

Mrs. Smith Has Friends for Luncheon

Mrs. Homer Smith Junior was hostess on Thursday afternoon to a group of friends who honored Mrs. Charles Claggett with a shower. Following luncheon, bridge was in play.

MUSIC

Radio fare for week-end listeners is as follows: SATURDAY KEX, 7-8:30—NBC Symphony; Arturo Toscanini, conductor; soloists: Mischa Mischakoff, violinist, and Frank Miller, cellist.

DAV Sewing Club Has Meeting at Long's

Women's auxiliary Disabled American Veterans of the World war held their sewing meeting at the home of Mrs. Carroll Long Thursday afternoon.

Miss Schaffner Honored At Party

Honoring Miss Frieda Schaffner who is leaving for California in the near future, Miss Lillian Meyers and Miss Muriel Bartruff were hostesses recently. The evening was spent informally.

Leaving shortly for Washington, DC to spend the winter season is Mrs. Charles L. McNary, who is being feted in Salem and Portland before her departure.

Society.. Music.. Food.

MAXINE BUREN—Women's Editor

Style-Smiles---by Gretchen



"Things seem to balance up pretty well. The mosquitoes disappear in the fall but then we get college freshmen!" We'll wager she's only a sophomore herself—despite the sophistication of her black velvet gown.

In the Valley Social Realm

NORTH HOWELL—Honoring Miss Eva Mikkelsen, daughter of Mr. and Mrs. Albert Mikkelsen, whose marriage to R. C. Jefferson, Jr., son of Mr. and Mrs. R. C. Jefferson, of North Howell will be an event of Saturday at Silverton.

Guests were Mrs. Elvira Bump, Mrs. Charleton Bump and Mrs. Bernice Howard of Portland and Mrs. Donald Kuenzi, Miss Mary Bailey, Mrs. Celia McLaughry, Mrs. Wilmer Fosholm, Miss Flora Woelke, Miss Alice Richard, Mrs. R. C. Jefferson, Mrs. Lewis Louvre, Mrs. Attie Lee, Miss Margie Moseing, Mrs. Josie Stalker, Mrs. C. E. Waltman, Mrs. R. C. Hansen, Mrs. Halvor Mikkelsen, Mrs. Bernice Summers, Mrs. A. B. Wiesner, Mrs. Oscar Wigle, Mrs. Ibez Heater, Mrs. Henry Johnson, Mrs. George McJwain, Mrs. August Woelke, Mrs. John Louvre, Mrs. C. E. McIlwain, Mrs. George Mikkelsen, Mrs. G. A. Russ, Mrs. Lila Bailey, Mrs. Carl Mikkelsen, Mrs. Andrew Smith, Mrs. Chester Jefferson, Mrs. Jeanie Anderson, Mrs. Jorgenson, Miss Alice Simmons, Miss Frances Simmons, the honor guest and the hostess.

This marriage will unite the descendants of two pioneer families of this district. After a brief honeymoon the young couple will make their home with the bride's grandfather, J. E. Waltman, in North Howell.

SILVERTON—Mrs. O. S. Haug was the inspiration for a birthday party Saturday when a group of friends called. Mrs. Haug who has made her home in and about Silverton for 35 years, was 79 years old. Her daughter, Mrs. Jack Randall of Alhambra, Calif., and Mrs. John Elton of Salem assisted during the serving hour. Present were Mrs. Haug, Mrs. Randall, Mrs. Elton, Mrs. K. Jensen, Mrs. C. I. Benson, Mrs. M. J. Madsen, Mrs. W. C. Larson, Mrs. Edward Holden, Mrs. O. Ormbrek, Mrs. H. E. Steen, Mrs. Elmer Johnson, Mrs. Della Cooke, Mrs. Kenneth Powell, Mrs. Myrta G. Brown of Portland, Miss Thea Jensen.

Miss Betty Hamilton will spend the weekend in Salem at the home of her parents, Mr. and Mrs. William Monroe Hamilton.

Mr. and Mrs. Carl Armstrong of Portland will spend the weekend in Salem visiting friends.

Miss Carmela Ross left this week for Portland where she will make her home.

Stews Around World Are Subject

The radio talk given by the writer of these columns on Friday morning, was based on a discussion of stews as they appear in various countries around the world. Every land has its version of this favorite.

In France we find a beef stew that has been known for many centuries and is made everywhere in that country, is a great household standby. LE BOUEUF EN DAUBE (French beef stew) 2 pounds round of beef 3 ounces bacon fat 4 onions 1 calf's foot A few carrots 2 or 3 tomatoes Several cloves of garlic Parsley, mixed herbs A bayleaf, cloves, salt and pepper 1 tablespoon oil and a little stock

Cook the meat and vegetables in the oil (calf's foot split in half) and when beginning to brown add the stock, seasonings and herbs, cover and simmer gently for about 5 hours.

The French eat this stew either hot or cold and is especially good cold when put in a bowl to mold. With the calf's foot forming jelly, it should remain firm as soon as cold.

HUBBARD—An interesting meeting was held by the Hubbard Women's club on Wednesday at the home of Mrs. E. U. Anderson, Mrs. Amanda Grim gave a talk on South American culture and customs. Girls from the White school played harmonica selections.

SILVERTON—Ernest R. Ekman and Mrs. Marie Forman of San Francisco were married at Kelso Friday at the parsonage of Rev. Erling Fonnes. The Ekman will make their home at Silverton where Mr. Ekman is a mortician.

CLOVERDALE—Miss Ellene Morris, daughter of Mr. and Mrs. Will C. Morris, was united in marriage Sunday to Phill Williams, son of Mr. and Mrs. Owen C. Williams of Salem, with Rev. Guy L. Drill officiating. The marriage took place at the home of the bride's parents. The bride wore a powder blue crepe gown. Mrs. Williams is a graduate of Salem high school.

A small reception was given after the ceremony. Mr. and Mrs. Williams left immediately on a wedding trip and will make their home in Salem where he is employed.

CLOVERDALE—Word was received here of the marriage of Mrs. Frances Belle Deizell, formerly of here and Turner, to Mr. F. Mitchell of San Rafael, Calif. The marriage took place October 10.

Swiss Steak Among Good Recipes

Two good ways to use round steak that flavorful meat that is practical for frequent use, are: SWISS STEAK This is a round steak cut 1 to 1 1/2 inches thick and braised. Pound flour into the steak, brown in hot lard, cover with 1 cup tomatoes and cook in a slow oven (300 degrees) until done, about 1 1/2 hours. Sliced onion or carrots may be added after browning.

DEVELOPED ROUND STEAK Make a sauce of 4 tablespoons lemon juice, 1 teaspoon Worcestershire sauce, 1 tablespoon grated onion, 3 teaspoons melted butter or bacon drippings and 4 tablespoons chili sauce. Rub steak well with mustard, then let it stand in the sauce for an hour before cooking. Cover and cook slowly in a moderate oven until done.

Hot Grapefruit now Familiar Dish

Broiled grapefruit has quite a different tang than cold fruit, and in the past year or so has become quite a favorite in many families. The broiled grapefruit makes a good breakfast dish and is found excellent as a late party refreshment.

TOASTED GRAPEFRUIT, VERMONT STYLE Select firm grapefruit. Cut in halves; remove core; loosen segments. Pre-heat in oven, fill cavity in center with squares of butter. Place a piece of maple sugar candy on top butter and crumble a second piece over top. Put under broiler for 10-20 minutes, until candy and butter melts and grapefruit begins to brown. Serve as appetizer or as dessert.

NIGHT COUGHS due to colds... checked without dosing. VICKS VAPORUB PROVED BY 2 GENERATIONS

Today's Menu

Salads will include lettuce hearts, mixed vegetables and jellyed cherries. TODAY Mixed vegetable salad Bread sticks Sausage patties Buttered potatoes Country gravy New beans Chocolate pudding, cookies SUNDAY Lettuce hearts Roquefort dressing Chicken and rice Broccoli Ice cream, raspberry sauce MONDAY Jellyed cherry salad Broiled lamb chops Pineapple slices Baked potatoes Buttered carrots Apple tapioca Spice cake, caramel frosting

1 teaspoon salt and pepper to taste 2 cups spinach 1 medium onion 1 egg Grated cheese. Mix in order given and form into loaf, place in casserole and cover with cheese. Bake for 30 minutes at 400 degrees.



50c SILVERWARE FOR ONLY 15c (15 Put-A-Pennies with Pennies Inserted)

Your choice of any of fourteen pieces of exquisite Memory Pattern Gonesse Plate Silverware made by Oneida Community at our store for 15 pennies inserted in Put-A-Pennies. One Put-A-Penny Disc is given with each 15c purchase, 2 with each 25c purchase.

Miller's

IMPORTANT COATS

at MILLER'S by Printzess and Betty Rose!!

29.50 to 49.50

Here are the important coats for winter. The silhouette masterpieces designed to express elegance at its feminine best, to pamper you with flattery and envelope you in warmth. You won't have to wheedle your husband into buying you one of these really important coats, because any man with an ounce of style awareness will be quick to recognize their craftsmanship, effectively precious furs... and far above the present modest prices.

- \* ZYNOBIA CLOTH \* NEEDLE-POINTS \* BOUCLE

Better fabrics... better linings (Eral-Glo, etc.)... better styling! Slim waistlines... all are here in this showing this week. Blacks, Browns, Greens, Oxford, etc.—2nd floor.



5 Famous Brands of FINE HOSIERY



We, too, claim IMPORTANT HOSIERY! Important in many ways... exquisite styling (very important)... color correctness... sleek fitting and, very important, long wearing! Choose from the big "FIVE" brands and you'll obtain complete stocking satisfaction.

Special!!

VAN RAALTE STOCKINGS

Take a tip from Miller's and buy in a supply of these Van Raalte (Irregular) before they are all sold. These are not to be compared with ordinary sale stockings. No store, one pair of these will make three pairs of "no-name" hose look sick in a mileage test. The important shades, of course.

3 Pairs \$2.00

New Skirts

2.98

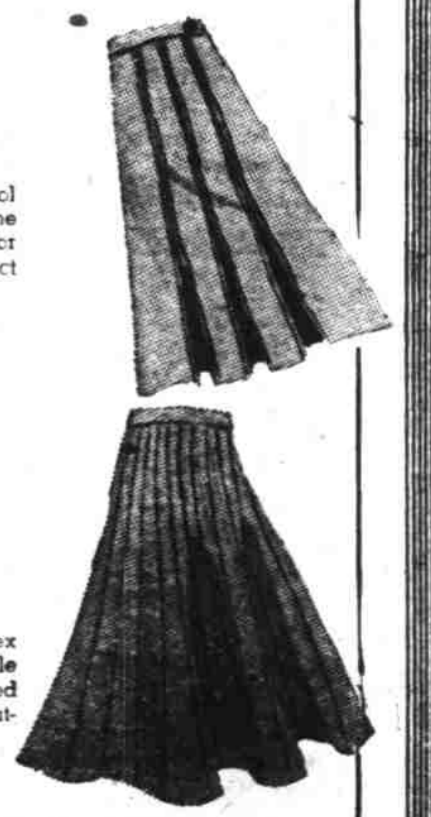
Here are the six-gored wool skirts with the high waistline you've patiently awaited for days! Come in today and select yours while sizes are here.

New Rain Coats

1.29

The new Dimd! style white latex rain coats are here... style plenty! Other rain coats in eiled silk in plain, plaid and dot patterns. These sell at \$1.95.

2nd Floor



Oregon State College 1939-40 Concert Series

First Attraction Marjorie Lawrence Soprano, Metropolitan Opera Sunday, Oct. 22, 3:00 P.M. Reserved Seats \$1.50 and \$2.00; General Admission 75c

Season Tickets at \$5 include also: EFREM ZIMBALIST, World Renowned Violinist, Dec. 10, 3 p.m. ARTUR ROBINSTEIN, Distinguished Pianist, Jan. 14, 3 p.m. LINA PAGLUGH, Coloratura Soprano, Feb. 4, 3 p.m. BARRERE LITTLE SYMPHONY ORCHESTRA, Mar. 26, 8 p.m. JOHN CHARLES THOMAS, World-famous Baritone, Apr. 21, 3 p.m.



For Reservations Write or Phone Percy Locey, Mgr. Educational Activities Board, Oregon State College, Corvallis

MILLER'S DEPARTMENT STORE