liss Read to e Feted by er Mother

Miss Betty Read, whose marri-e to Robert Cannon will be an ent of Saturday, will be hond at a dinner on Thursday ht given by her mother, Mrs. Ludd Read for members of

wedding party. Fall leaves and flowers are beused for decorating the rooms as a centerpiece for the din-

quests will be Mrs. Frank Sha-Mrs. Carl Collins, Mrs. Glen bur, Miss Isobel George, Miss rybeth Rumsey, Miss Maxine Killop, Miss Helen Wiedmer, ss Patricia Cannon, Miss Ro-na Evre, Miss Marie Patton, Charles Pomeroy, Mrs. Anw Halvorson and Mrs. Russell Jury and Mrs. Jack Langwor-

of Portland, Miss Read will be feted at a mer party tonight at the home Mrs. Hal Patton on Leslie eet when Miss Marie Patton d Miss Rovena Eyre entertain. Attending the dinner will be: ss Betty Read, Mrs. Carl Cols, Miss Josephine McGilchrist, rs. Ronald Gemmell, Mrs. Ronald Gemmell, Mrs. arles Pomeroy, Mrs. Bradford illins, Miss Marie Patton and ss Eyre.

ouncil of Women ear Speakers

Dr. Vernon A. Douglas was a caker on Thursday at the meet-r of the Salem Council of Wo-en's organizations at the Salem iblic library. A member of the ric band talked on that organition, and Mrs. David Wright scussed the Youth Center, loted in the old musical campound. She told of the NYA
ys making furniture for the
creation room and discussed

en house. The open house will be sponred by the council of Women's ganizations on November 9 om 1 to 5 and from 7 to 9 clock, Chairmen of committees ere appointed as follows: Mrs. eon Brown, hostess committee; rs. Verne Ostrander, tea comittee; Mrs. L. L. Hanson, proam committee and Mrs.

Pattern



Play-gir! or party-girl-here's cunning style for both sides ollar, perhaps in contrast, and ave long, full sleeves. Then make butterfly-gay party style of aintier fabric and use bright inding and bows for a colorful ouch. The round neck of the col-riess version and the sleeves sweet trimmed with bows

Pattern 4277 is available in ildren's sizes 2, 4, 6, 8 and 10. ge 6, long sleeve version, takes yards 54 inch fabrie; short eeve version, 2% yards 35 inch bile and 1% yards lace edging.

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CLUB CALENDAR

Tuesday, October 24 YFW auxiliary, Episcopal parish house at 8 p.m. Woman's Press club with Mrs. Fred Zimmerman, 573 Statesman street, 1:30 dessert

luncheon. Salem Central WCTU at 2 p.m. at hall, Joshua Smith camp, Sons

Union Veterans and auxiliary with Mr. and Mrs. John Robins, 6:30 o'lcock dinner. Englewood PTA at school,

Cecelia guild with Patricia Niemeyer, 7:30 p.m. Grant PTA study group 1:45 p.m. with Mrs. Hugh Hull, 530 Jefferson street.

Ladies of Missouri club with Mrs. Effie Gage, 586 North Liberty street, 2 p.m.

Wednesday, October 25 Woman's association of First Presbyterian church, 2 p.m. Nebraska ladies with Mrs. Myrtle Milson, 1990 Center street, 2 p.m.

Leslie Can Dos. 8 p.m. with Mrs. W. W. McCain, 1780 North Cottage street, transportation 6779. AAUW music appreciation class, Library 7:30 p.m.

Woman's auxiliary of Deaconess hospital, sewing meeting at hospital at 2 p. m. Woman's Union of the First Congregational church, at the

church, 12:30 for no-host lunch-

Ladies of the Grand Army at the home of Mrs. Sarah Oliver, 340 South Winter street at 2

Neighbors of Woodcraft Thimble club with Mrs. O. L. Scott, 1360 South Liberty street, at 12:30, no-host lunch-Thursday, October 26

Sewing meeting of VFW auxiliary with Mrs. Henry Sims, 364 South 24th street, Pringle Pleasant Point Social club with Mrs. P. H. Hilmoe,

515 South 21st street. Friday, October 28 VFW auxiliary benefit card party with Mrs. Leon Hansen,

Council of Church Women of Salem, all day meeting and luncheon begins at 10 a.m. at Leslie Methodist church.

Saturday, October 28 Willamette tent hive No. 6 practice of colorbearers and officers, Miller hall, 2 p. m.

Rotary Women At Luncheon Meeting

Ralph Martin, Mrs. Gilbert O. Mrs. E. Gene Gritton. Madison, Mrs. Walter Minier, Mrs. Floyd McClellan, Mrs. L. F. LeGarie, Mrs. W. W. Moore, Mrs. Players at Golf Course James Monroe, Mrs. W. G. More-house, Mrs. Chester Nelson, Mrs. In Two-Ball Foursome K. H. Pickens, Mrs. Thomas Roen, Mrs. Ernest Rogers, Mrs. Erwin Smith, Mrs. Homer Smith, sr., Mrs. Robert Sprague, Mrs. Nels Tonning, and Mrs. Harley O.

Smith, Mrs. Lee Unruh, Mrs. Winners of 1st for low net were Loren Loose, Mrs. Lee Eyerly, Mrs. Creighton Jones and Mr. Al Mrs. J. C. Perry.

American Legion Women Mr. Walter Cline, jr. Meet at Lacey's

your small daughter's life, and plans made for activities dur- Mrs W. T. Waterman, Mr. and nne Adams' Pattern 4277 is ing the coming months. Mrs. Ken- Mrs. Glenn Stevens, Dr. and Mrs. Mrs. Day Hostess to mple enough for even a "first- neth Abbott, junior auxiliary E. V. Fortmiller, Mr. and Mrs. seamstress, Isn't the perky, chairman, asked for a discussion Kenneth Potts, Mr. and Mrs. Se- Her Club Today gared-off bodice panel a novel of the advisability of organizing phus Starr, Mrs. Harold Olinger, ch? Make one dress in gay a junior auxiliary. Mrs. Gene Mr. Walter Cline, jr., Mr. and Mrs. aid or checks; top it with a Dietz, of the bazaar committee, Max Flannery. requested all articles to b brought to the next meeting.

> Members present were Mrs. George Combs, Mrs. Emmett Barsness, Mrs. Karl Kenneth Abbott, Mrs. Floyd White, and two new members, Mrs. Ross Clark and Mrs. G. C. Eksman. Mrs. Ross Damrell was

The Standard Symphony hour will be broadcast from Portland of DeMolay will have public in- Willis E. Stearns home this weekby the Portland Symphony orches- stallation of officers on Thursday end. tra on November 2, November 23 night, followed by an informal (Thanksgiving day) and Decem- dance at Masonic temple. ber 7, over station KGW at 8:30 p.m. Several groups of Salem music lovers plan to attend the

Capitol auxiliary of Patriarchs Militant, IOOF, meets at the hall for the first regular business session on Thursday.

. Society . . Music . . Food .

- MAXINE BUREN-Women's Editor-Style-Smiles - - - by Gretchen

Parties Will Precede Dance

Tonight the Tillicum club will entertain with the first dance of the season in the Mirror room of the Hotel Marion. Hallowe'en decorations will be used in the ballroom and dancing will be from 9 to 12 o'clock,

For the 1939-40 season Dr. Frank Prime is president and Mr. T. Harold Tomlinson is secretary. The new members this year are: Mr. and Mrs. Percy Blundell, Mr. Mrs. J. F. Campbell, Mr. and Mrs. N. D. Clements, Mr. and Mrs. Harold Hauk, Mr. and Mrs. Lynn Heise, Mr. and Mrs. George Hurley of Albany, Mr. and Mrs. O. I. Paulson, Mr. and Mrs. Jack Reynolds, Mr. and Mrs. George Stackman, Mr. and Mrs. Herbert Staver and Mr. and Mrs. L. H. Williams.

Several informal parties have been arranged before the dance. Mr. and Mrs. Mervin Fidler will entertain between the hours of 8 and 10 o'clock tonight at their

Mr. and Mrs. William Schlitt and Mr. and Mrs. William Paulus will be hostesses in the cottage room at the Quelle preceeding the dance. Invitations have been sent to forty couples.

The Hallowe'en theme will be used at the Robert Sears home on Washington street when Mr. and Mrs. Robert Sears and Mr. and Mrs. Harold Tomlinson entertain with a pre-dance party.

Ann Judson Circle Has Business Meeting

The Ann Judson circle of the First Baptist church met at the home of Mrs. Joseph Teel Friday night for a short business meeting. Mrs. Caroline Lucas led devotions after which a program was given by members of the school guild. Those having high part in the program were Mabel Fox, Betty Clark and Ramona

Huddleston. Assistant hostesses were: Mrs. Lydia Gibson, Mrs. Bernice Davenport, Mrs. Ruth Linthicum and Mrs. Elva Williams.

Present were: Dr. and Mrs. Irving A. Fox, Mrs. Gerald Christofferson, Mrs. Otto Engdahl, Mrs. Dorotha Greig, Mrs. Melvina Ross, Mrs. Cecil Lautz, Mrs. Ray Sanford, Mrs. J. G. Nash, Mrs. Homer Blum, Mrs. Bernard Zobel, Mrs. Glen Newland, Mrs. Albert Ramseyer, Mrs. Marion Cur-Women of Rotary met yester-day noon at the Quelle to hear tie Eckles, Mrs. Philip Dodd-decorated with fall flowers, ferns Mr. Charles Paddock of Eugene ridge, Miss Violet Obrecht, Mrs. and candelabra, with Rev. P. W. talk on the arms embargo act.

F. A. Starkey, Mrs. Floyd Mc- Eriksen reading the ceremony. Present at the meeting were: Clellan, Mrs. Lowell Moran, Mrs. The bride, who was given in Gilbert Stein, Mrs. Fred Pade, marriage by her father, wore George Arbuckle, Mrs. Willard Mrs. Wilson J. Wilt, Mrs. Leo teal blue frock with a brooch that Bartlett, Mrs. Lief Bergsvik, Mrs. Reimann, Mrs. Ed Lucas, Mary her mother wore at her wedding. C. P. Bishop, Mrs. Harley Bosler, C. Ayres, Mrs. Floyd Miller, Mrs. She wore a corsage of gardenias Mrs. Floyd Bressler, Mrs. Eric George A. Skagg, Mrs. Herma C. Butler, Mrs. Clarence Byrd, Mrs. Vernon Chester A. Downs, Mrs. Vernon Douglas, Mrs. William Monroe Mabel Fox, Betty Clark, Ramona Mr. Ronald Hull Hamilton, Mrs. R. J. Hendricks, Huddleston, Mrs. James L. Wil-Mrs. Grover Hillman, Mrs. Gard- liams, Mrs. Jack Gibson, Mrs. ner Knapp, Mrs. F. E. Loose, Mrs. Ray Cates, Mrs. E. C. Fulfer and

The two-ball foursome which was played on the Salem golf Churchills Hosts at club course Sunday attracted a large number of players and weather was perfect for play and for Guests were: Mrs. Homer the picnic lunch that followed. Mrs. Carl Guenther, Mrs. W. H. Petre; second were Mrs. Kenneth Wood, Mrs. Donald McCarger and Potts and Mr. Carl Cover; third were Mrs. Glenn Stevens and Dr. E. V. Fortmiller. Low gross was won by Mrs. Harold Olinger and

Players were: Mr. and Mrs. Mrs. Saul Bloomberg, Mr. and Players were: Mr. and Mrs. U. G. Shipley, Mrs. Patter-Harry Wiedmer, Mr. and Mrs. E. son, Mr. Sidney Schlessinger, Mr. A. Skelley, Mr. and Mrs. Carl H. Ralph Schlessinger, Mrs. A. L. The Kingwood American Le- Cover, Mrs. Kate G. Bell, Miss Yates, Mrs. R. L. Benjamin, Miss gion auxiliary was in session at Margaret Bell, Mrs. A. G. Nowels, Lucille Hopkins, Mrs. Beulah M. the home of Mrs. Ray Lacey in Mr. and Mrs. Al Petre, Mr. and Dawson, Mrs. J. Fontanini. Mrs. Kingwood Heights on Friday af- Mrs. William A. McAfee, Mr. and Emma B. Hale and Mrs. Kath-Mrs. Harry Gustafson, Mr. and erine Driscoll. Routine business was conducted Mrs. Robert B. Taylor, Mr. and

Mrs. Lacey was assisted by Mrs. Mrs. Steed Speaker at Meeting Tomorrow

Mrs. J. Lyman Steed will speak Dickson, Mrs. Gene Dietz, Mrs. at the meeting of the women's association of the First Presby-Mobley, Mrs. Lillian Williams, terian church on Wednesday at Mrs. Ora Gilliland, Mrs. Ray La- 2 o'clock in the church. She will cey, Mrs. Albert Bouffleur, Mrs. talk on work at the Deaf school.

Miss Mary Hughes will be solo- land, music educator, will review ist. Hostesses are Mrs. Joseph a new music text book and present Benner, Mrs. T. S. MacKenzie, a new approach to sight-reading, Mrs. L. M. Birch, Mrs. W. A. alalysis, composition and general Burns, Mrs. B. S. Schomaker, musicianship to Salem music The next meeting will be held Mrs. R. W. Millison and Mrs. teachers and any other interested Thursday, November 2, at the Le- I. M. Johnson. The executive persons at 10 o'clock on Wednesgion hall in Parkway Drive at 8 boards will meet at 11:30 o'clock day morning. The meeting is free, for a luncheon at the church.

Chemeketa chapter, Order Portland were the guests at the

Mr. and Mrs. W. A. Cladek are erick S. Lamport this weekend at leaving this morning by automo- their beach home at Neskowin. bile for a three-weeks' trip to California. They will visit relatives and friends and attend the fair. apartment at the Ambasador.

Mulled Cider Makes Party Refreshment .

up on current fashions. Her black crepe gown has a high V neck-

supporting a jeweled clip. A flat center panel tapers toward the

snood liven the ensemble.

Hulbert-Hanson

home of Mr. and Mrs. Melvin Mil-

lett. The vows were exchanged

The honor attendant was Mrs.

Melvin Millett, sister of the bride.

Mr. Ronald Hulbert served as best

A reception followed the wed-

ding. Mrs. Oscar Hanson poured

and Miss Evelyn Hulbert cut the

the couple will be at home in Sa-

Frank E. Churchill entertained

with an informal affair honoring Mr. and Mrs. Stewart Hogland,

who are leaving soon to make

their home in Chehalis, Washing-

Mrs. Sol Schlessinger, Mr. and

Mrs. Saul Bloomberg, Mr. and

Those bidden were: Mr. and

Mrs. Robin Day will entertain

the members of her bridge club

at her home this afternoon. Lun-

cheon will be served and followed

Adolph, Mrs. Al Petre, Mrs. Wil-

liam Waterman, Mrs. Harry Gus-

tafson, Mrs. Robert Joseph, Mrs.

Kenneth Potts, Mrs. Harold Olin-

ger, Mrs. Rex Adolph and Mrs. Robert Tayor.

Mrs. J. Watrous Hazen of Port-

Mr. and Mrs. Ralph Stearns of

Mr. and Mrs. Arthur Knox were

the guests of Mr. and Mrs. Fred-

Mrs. F. A. Elliott has taken an

Members are: Mrs. Alden

by several hours of bridge.

man for his brother.

Thursday Party

Wedding on

Saturday

during the autumn months.

Miss Clara Hanson, daughter of Mr. and Mrs. J. A. Hanson, became the bride of Mr. L. Edwin Hulbert, son of Mrs. Florence Hulbert, Saturday night at the

The doughnuts may be found at a local bakery and are baked late in the afternoon. If a large enough order is made, delivery brings them to your door while still hot, at 9 o'clock or so, just as refreshments are about to be served.

For the cider use this recipe: HOT SPICED CIDER gallons of vinegar

1 1/2 cups sugar. cake. After a short wedding trip

wheat doughnuts hit the spot for spatula. both grownup and child's parties.

1 teaspoon each ground cinnamon, allspice and cloves

morning and heated.

Persimmons in Market This Weekend

Good old persimmons appearing in local markets in all their bright orange glory, are to be eaten when they become very soft and seem almost spoiled. Good for puddings, for eating as-is and for salads with grapefruit.

Quinces are still with us, and go well with apples for jelly or preserves.

Limes are good in pie with lemon, and they are in market now. Raspberries persist in the shops, make good shortcake.

Bananas on special, are fine in quality. Apples, pears and grapes are old standbys, avocados remain.

Among the vegetables there are all the regular items. In the cabbage family there is wide variety; Brussels sprouts, Chinese cabbage, cauliflower and Rice pudding is the special dish broccoli, red cabbage, Savoy cab- for today. bage and old fashioned white cab-

Pumpkins are in market now, variety is found in squash. Corn is . again in market. Cranberries remain as an im-

portant item in menu possibilities. Red and green peppers are waiting to be used for stuffing or for

seasoning. Endive, young kale, lettuce. spinach and mustard greens are offerings for local housewives. All the root vegetables are avail-

Artichokes are steadily gaining in numbers and soon it will be important table offerings.

When kids entertain, modern mothers are scarcely seen, and this one's Fancy Toast Makes Company Meals

waist, and shirring lends bodice fullness. Her guest's sheer brown French toast has more uses wool dress displays an elongated, high-necked bodice. Shirring at than just for breakfast, especially Pour cold water in bowl, sprinkle the hips sets off the tiny waist and gold jewelry and a tomato-red when it's given a bit of dressing OLD FASHIONED raised doughnuts please family and friends

FRENCH TOAST

("FRIED BREAD") teaspoon salt for 3 sinces of serve plain of with white servings bread. Beat the egg slightly in a or a fruit sauce. Yield: 6 servings bled. Punch down and allow deep plate; stir in the milk and —% cup. An extra fine refreshment idea salt. Heat 2 tablespoons oil or for fall parties comes from a tele- butter in a frying pan. Dip slices phone customer to this depart- of bread in the egg and milk mix. Baked Ham Takes ment. She suggests that mulled ture; cook in the hot fat until or hot spiced cider and whole brown on one side; turn with a Cranberries

> TOAST DE LUXE Toast slices for the following, recipe. serve with jelly and hot coffee. BACON BRAN CORN BREAD

1/4 cup sugar 1/2 cup all-bran 1 cup cornmeal

1/2 pound diced bacon minutes. Yield: 8 servings.



"Do you mind if we go into another room? She's expecting her bridge club!"

Tomato grapefruit salad

Cube steaks Fried potatoes Buttered cabbage Butterscotch rice pudding

BUTTERSCOTCH RICE PUDDING

½ cup cold water 3 cups milk 2 tablespoons butter

1 cup brown sugar 4 teaspoon salt 1 tablespoons plain gelatine

Wash rice and cook until nearly tender, in a double boiler with two cups milk scalded and salt, Meanwhile cook together in a shallow pan brown sugar and butter until it becomes very dark brown but not burnt. Add this to the rice and milk and finish cooking until rice is tender and caramel melted. cup hot milk and stir until disgelatine on top of water, add one solved. Add gelatine to hot rice mixture and turn into mold that has been rinsed in cold water and Allow 1 egg, 1/2 cup milk, and chill. When firm, unmold and 1/2 teaspoon salt for 3 slices of serve plain or with whipped cream

Baked ham with cranberries makes a new and very good

CAPE COD BAKED HAM 1 smoked ham, about 8 pounds 1 pound fresh cranberries

1 spice bag 2 peeled onions 1 cup maple syrup. Whole cloves.

Beat egg and sugar together, water; add half the cranberries, in small square of cheesecloth; Add all-bran, cornmeal and milk. spice bag and onions and cook tie to form ball. Sift flour with salt and baking slowly until tender - about 3 Tie the spices in a bag. Bring powder; add first mixture and hours. Allow to cool in water, if the cider to a good not tempera- combine well. Pour batter into possible. Remove and cut off outture, add sugar and spices and greased pan and sprinkle diced side skin. Score fat on top by simmer slowly until spiced enough bacon over top. Bake in moderate- cutting diagonal lines to form trito suit your taste. Allow to cool ly hot oven (400 degrees) about angles. Place a whole clove in and reheat when ready to serve. 20 minutes. If crust and bacon do the center of each. Cover with The nice thing about the cider not brown sufficiently place the cranberry maple sauce made by is that it can be made in the bread under broiler for a few cooking the remaining cranberries with maple syrup until all

Today's Menu Raised Dough Makes Sweet For Fall

Autumn leaves, pumpkins and Hallowe'en herald the season of doughnuts and home made ones are best of all. Old-fashioned yeast doughnuts fried to a rich golden brown are irresistible with a pot of hot coffee on nippy fall morn ings or as evening refreshment.

OLD-FASHIONED YEAST

DOUGHNUTS 1/2 cup milk 1/2 cup lukewarm water 1 cake compressed yeast 2 tablespoons melted short n

4 tablespoons sugar 2 teaspoons salt

3 1/2 to 4 cups sifted flour.

Scald milk. Pour lukewarm water over crumbled yeast. Add milk to shortening, sugar and salt. Cool to lukewarm and add yeast and beaten egg. Stir in flour to make a floured (about 1/2 cup flour) board and knead until satiny and smooth (8 to 10 minutes). Place in greased bowl, cover and let rise until doubled in bulk. Punch out 1/2 inch thick. Cut with doughnut cutter or in strips 3" by 1 1/2". cover and let rise until double in bulk. Place raised side of doughnut in hot fat first (375 degrees) and fry, turning over only once. Drain on absorbent paper and sprinkle with sugar. Yield: About 2 dozen doughnuts.

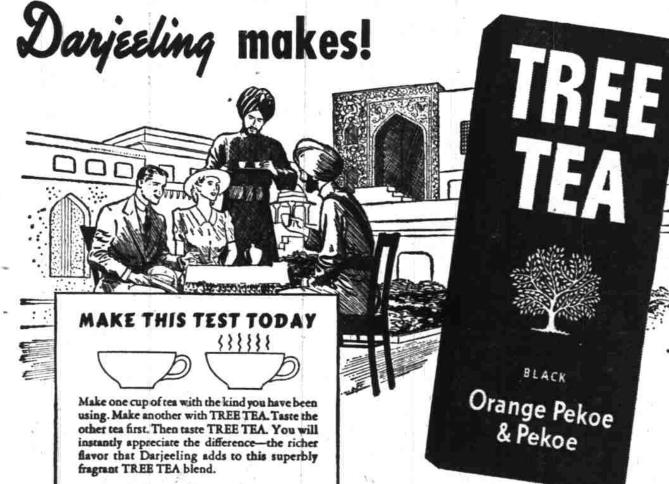
the skins pop open; then putting sauce through sieve. Bake ham in hot oven, 400 degrees to glaze top, about 45 minutes.

To make spice bag - put 2 Soak ham over night (if not sprigs parsley, 4 whole cloves, 1 new cured ham). Cover with fresh bay leaf and pinch of leaf thyme



SERVE TREE TEA TONIGHT...

Taste the delightful difference



Enjoy the rare, satisfying flavor of Northern India's richest tea-Darjeeling. It is the Darjeeling, expertly blended with finest Ceylons, that gives the extra flavor to Tree Tea, Orange Pekoe, so much more delicious that you cannot fail to notice the difference.

And, best of all you will find Tree Tea most reason-

If you prefer Green tea, use Tree Tea, Green, to seare the full, delicate flavor of the finest first crop leaves. IMPORTANT TO KNOW ABOUT TEA

The finest Green teas must be picked in Spring. First crop, young Green tea leaves are ideal for flavor. Tree Tea contains only the finest of these leaves. Black (Orange Pekoe) teas, on the other hand, should be picked in each one's prime; some in Spring, some in Summer, others in the Fall. The leaves selected for Tree Tea are picked at each tea's flavor peak, neither after nor before. No finer leaves can be bought than those in Tree Tea.

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