

Miss Betty Read to be Feted by her Mother

Miss Betty Read, whose marriage to Robert Cannon will be held at 6 p.m. Saturday, will be honored at a dinner on Thursday night given by her mother, Mrs. Ladd Read for members of the wedding party.

Council of Women Hear Speakers

Dr. Vernon A. Douglas was a speaker on Thursday at the meeting of the Salem Council of Women's organizations at the Salem Public Library.

Pattern



Play-girl or party-girl—here's cunning style for both sides your small daughter's life. The Adams' Pattern 4277 is simple enough for even a "first-year" seamstress.

CLUB CALENDAR

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

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.

Rotary Women At Luncheon Meeting

Women of Rotary met yesterday noon at the Quille to hear Mr. Charles Paddock of Eugene talk on the arms embargo act.

American Legion Women Meet at Lacey's

The Kingwood American Legion auxiliary was in session at the home of Mrs. Ray Lacey in Kingwood Heights on Friday afternoon.

Mrs. Steed Speaker at Meeting Tomorrow

Mrs. J. Lyman Steed will speak at the meeting of the women's association of the First Presbyterian church on Wednesday at 2 o'clock in the church.

Chemeketa Chapter, Order of DeMolay Will Have Public Installation of Officers on Thursday Night

The Chemeketa chapter, Order of DeMolay will have public installation of officers on Thursday night, followed by an informal dance at Masonic temple.

Society.. Music.. Food.

MAXINE BUREN—Women's Editor

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.

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 no-host business meeting.

Players at Golf Course In Two-Ball Foursome

The two-ball foursome which was played on the Salem golf club course Sunday attracted a large number of players and weather was perfect for play and for the picnic lunch that followed.

Churchills Hosts at Thursday Party

Thursday night Prof. and Mrs. Frank E. Churchill entertained with an informal affair honoring Mr. and Mrs. Stewart Hogland, who are leaving soon to make their home in Chehalis, Washington.

Mrs. Day Hostess to Her Club Today

Mrs. Robin Day will entertain the members of her bridge club at her home this afternoon. Luncheon will be served and followed by several hours of bridge.

Mrs. J. Watrous Hazen of Portland, music educator, will review a new music text book and present a new approach to sight-reading, analysis, composition and general musicianship to Salem music teachers and any other interested persons at 10 o'clock on Wednesday morning.

Mr. and Mrs. Ralph Stearns of Portland were the guests at the Willis E. Stearns home this weekend.

Mr. and Mrs. Arthur Knox were the guests of Mr. and Mrs. Frederick S. Lamport this weekend at their beach home at Neskevin.

Mrs. F. A. Elliott has taken an apartment at the Ambassador.

Style-Smiles --- by Gretchen



Kids entertain, modern mothers are scarcely seen, and this one's up on current fashions. Her black crepe gown has a high V neck—supporting a jeweled clip.

Hulbert-Hanson Wedding on Saturday

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

Mulled Cider Makes Party Refreshment

An extra fine refreshment idea for fall parties comes from a telephone customer to this department of bread in the egg and milk mixture.

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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.

Fancy Toast Makes Company Meals

French toast has more uses than just for breakfast, especially when it's given a bit of dressing up.

"FRENCH TOAST" ("FRIED BREAD")

Allow 1 egg, 1/2 cup milk, and 1/2 teaspoon salt for 3 slices of bread. Beat the egg slightly in a deep plate; stir in the milk and salt.

TOAST DE LUXE

Toast slices for the following: 1/2 smoked ham, about 8 pounds; 1 pound fresh cranberries; 1 spice bag; 2 peeled onions; 1 cup maple syrup; Whole cloves.

BAKED HAM TAKES CRANBERRIES

Baked ham with cranberries makes a new and very good recipe.

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.

SOFTENED BUTTER

1/2 cup butter, softened; 1/2 cup sugar; 1/2 cup all-bran; 1 cup cornmeal; 1 cup milk; 1/2 pound diced bacon.

Beat egg and sugar together. Add all-bran, cornmeal and milk. Sift flour with salt and baking powder; add first mixture and combine well. Pour batter into greased pan and sprinkle diced bacon over top. Bake in moderate-hot oven (400 degrees) about 20 minutes.



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

Today's Menu

Rice pudding is the special dish for today.

Tomato grapefruit salad; Cube steaks; Fried potatoes; Buttered cabbage; Butterscotch rice pudding.

BUTTERSOTCH RICE PUDDING

1 1/2 cup rice; 1/2 cup cold water; 3 cups milk; 2 tablespoons butter; 1 cup brown sugar; 1/4 teaspoon salt; 1/4 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.

Soak milk. Pour lukewarm water over crumbled yeast. Add milk to shorten, sugar and salt. Cool to lukewarm and add yeast and beaten egg. Stir in flour to make a soft dough.

Baked Ham Takes Cranberries

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Raised Dough Makes Sweet For Fall

Autumn leaves, pumpkins and Halloween 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 mornings or as evening refreshment.

OLD-FASHIONED YEAST DOUGHNUTS

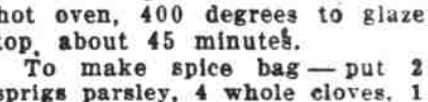
1/2 cup milk; 1/2 cup lukewarm water; 1 cake compressed yeast; 2 tablespoons melted shortening; 4 tablespoons sugar; 2 teaspoons salt; 1 egg; 2 egg yolks; 3 1/2 to 4 cups sifted flour.

Scald milk. Pour lukewarm water over crumbled yeast. Add milk to shorten, sugar and salt. Cool to lukewarm and add yeast and beaten egg. Stir in flour to make a soft dough.

Roll out 1/4 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 sprigs parsley, 4 whole cloves, 1 bay leaf and pinch of leaf thyme in small square of cheesecloth; tie to form ball.



Wonderful for CHILDREN!

... and they do like the delicious nut-like flavor. Rich in Vitamin B. Cooks in 5 minutes.

SERVE TREE TEA TONIGHT...

Taste the delightful difference

Darjeeling makes!



MAKE THIS TEST TODAY

Make one cup of tea with the kind you have been using. Make another with TREE TEA. Taste the other tea first. Then taste TREE TEA. You will instantly appreciate the difference—the richer flavor that Darjeeling adds to this superbly fragrant TREE TEA blend.

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.

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.

YOU'LL SAY IT'S THE BEST CUP OF TEA YOU EVER TASTED—OR YOUR MONEY BACK

George Lee Marks Director of Music, Presbyterian Church. ANNOUNCES Because of a full schedule he can accept only two more students for private voice instruction. For Appointment Phone 4894 or 7411

Children love GUITTARD "Old Dutch" CHOCOLATE SWEET GROUND. Mothers like GUITTARD'S because of its high food value and fine chocolate flavor and because it is so economical, GUITTARD'S gives "more cups per pound".

Advertisement for Tree Tea featuring an illustration of people drinking tea and a product box. Text includes 'SERVE TREE TEA TONIGHT...', 'Taste the delightful difference Darjeeling makes!', 'MAKE THIS TEST TODAY', and 'IMPORTANT TO KNOW ABOUT TEA'.