

CLUB CALENDAR

Friday
Florence Vail Missionary society of Calvary Baptist church, 12:30 a.m. meeting, 12:15 p.m., luncheon and program.
Parents organization, Master Bread Band card benefit, Chery City auditorium, 8 p.m.
Nebraska club, KP hall, no-host dinner, 6:30 p. m.
Unitarian Women's Alliance with Mrs. Phillip Corbett, 585 Shipping street, 2:30 p.m.
Women of the Moose, benefit card party with Mrs. M. W. Ripley, 493 North 19th street, 8 p.m.

Monday
Pro America, Marion hotel, 2:30 p. m.
Delta Phi Mothers' club, chapter 4M, 1 p.m. luncheon.

Tuesday
Macloy 4M Woman's Club, hall 11 a.m.

Mrs. Daue to Entertain Today

Mrs. Elmer Daue will be hostess this afternoon to the members of her bridge club. A beautifully arranged luncheon will be served and followed by an afternoon of bridge. Bouquets of chrysanthemums will be used on the tables. A special guest will be Mrs. W. E. Feldman, of Lewiston, Idaho.
Members include: Mrs. Harley White, Mrs. David Wright, Mrs. O. A. Olson, Mrs. Leon Gleason, Mrs. Moses Adams, Mrs. F. G. Delano, Mrs. Elijah Kurtz, Mrs. Ray Yocum, Mrs. Claire Vibbert, Mrs. Fred Anunson, Mrs. Eric Butler and Mrs. Elmer Daue.

Hospital Tea to Be Given

Members of the women's auxiliary of the Salem Deaconess hospital will act as hostesses during a Christmas tea Monday afternoon at the hospital lecture room. Hours are from 3 to 5 o'clock and a program will be presented by Mrs. P. W. Eriksen, program chairman.

The public is extended a special invitation to meet the officers and members of the hospital staff. Sister Ann Duerksen and Mrs. F. P. Wedel are on the reception committee. The tea table will be arranged by Mrs. Irving Fox assisted by Mrs. John Olson and Mrs. A. H. Wilson. The serving is in charge of Mrs. A. W. Metzger, Mrs. A. P. Yoth and Mrs. J. S. Friess. Mrs. Fred Toose, jr., is president.

Mrs. Roy S. Ferris, Mrs. S. L. Stevens and Mrs. O. P. Sharkey will leave tomorrow for Seattle where they will be the guests of Mr. and Mrs. A. S. Geddes for the next week.

Pattern



This tiny "playgirl" waves to call your attention to her brand new frock—she's mighty proud of it. And mummy said the whole thing looks just one kindergarten day to stitch up. For Anne Adams' Pattern 4314 is very simple, as you can see by the diagram. The circular flaring skirt has no side seaming—it's cut in only one piece. And there are but three pieces to the attractively shaped bodice. Dressing takes no time at all, with that saucy buttoning all down the back. Don't miss the long or short sleeved blouse with its cute collar or rounded neckline and dainty trim. Completing the picture, bloomers and a cocky little cap are included.
Pattern 4314 is available in children's sizes 2, 4, 6, 8 and 10. Size 6, jumper and cap, takes 1 1/2 yards 35 inch fabric; short sleeved blouse, 3/4 yard contrast.

Send FIFTEEN CENTS (15c) in coins for this Anne Adams pattern. Write plainly SIZE, NAME, ADDRESS and CITY, NUMBER, as "Co. I afford to be in style!" With New Year galas a time as here, you can't afford NOT to get ANNE ADAMS' WINTER PATTERN BOOK comes to your aid. There are vivid frocks for day and night festivities as well as timely gift tips and whimsical variations. A special corner is reserved for youngsters and coeds... a special section for slimming matrons... modes. Be the best dressed "lady on a budget" in town by ordering your book! BOOK FIFTEEN CENTS PATTERN FIFTEEN CENTS BOOK AND PATTERN TOGETHER, TWENTY-FIVE CENTS. Send your order to The Oregon Statesman, Pattern department.

Mrs. Johns Has Dinner

Women's auxiliary Disabled American Veterans of the World War were entertained Tuesday with a dinner at the home of Mrs. Stuart Johns. Members and visitors attending were Mr. and Mrs. Frank Crozier, Mr. and Mrs. Archie Brewster, Mr. and Mrs. O. E. Palmateer, Mr. and Mrs. Vern Osterlander, Mr. Wallace Wilson, Mrs. Joe Ritzwald, Mrs. Anna Rick, Mrs. Milton Steward, Mrs. Elmer Byer, Mrs. Osmond Rinehart and Beverley, Miss Bertha Croser, Mrs. Mista Hendricks, Mrs. William Noyes and Bobbie, Mrs. George Lewis, Mrs. J. C. Courtner, Mrs. Carroll Courtner and Mrs. Elmer Ideon.

November 13, Mrs. George Lewis, 1180 Winter street, will entertain the auxiliary at her home with a no-host luncheon at noon. The day will be spent in sewing for the bazaar to be held November 15 and 16.
November 12 at 8 p.m. the hospital committee is sponsoring a benefit court whist party at the home of Mr. and Mrs. William Noyes, 910 Norway street. Serving on the hospital committee are Mrs. Verne Osterlander, chairman, Mr. M. W. Ripley, Mrs. Joe Ring, Mrs. George Lewis, Mrs. Phil Shobar and Mrs. Herman Lafky.

Mrs. Murdock Is Hostess

Mr. Kenneth Murdock will entertain the members of her bridge club and several additional guests this afternoon. A dessert luncheon will be served at her home followed by several hours of bridge. Christmas decorations will be used about the rooms. Special guests include Mrs. Bjarne Erickson, Mrs. Eugene Laird, Mrs. Virgil Sexton, Mrs. Deane Patterson, Mrs. Charles Folke and Mrs. G. A. Reher.

Members are: Mrs. Charles Cole, Mrs. John Carlin, Mrs. Oscar Cutler, Mrs. John Bagley, Mrs. Walter Spaulding, Mrs. James McFarland, Mrs. L. C. McLeod, Mrs. Ralph Martin, Mrs. Hedda Swart, Mrs. J. M. Devers and Mrs. Murdock.

Judson-Redman Vows Said

Miss Dorothy Redman of Newport became the bride of Mr. Raymond D. Judson Saturday, December 2, in the Carrier room at the First Methodist church. Dr. J. C. Harrison officiated.
The bride wore a silk crepe dress with white gardenias. Mrs. Lewis Bayne was her only attendant and dressed similar to the bride.
Mr. Dale Johnson acted as best man.

A reception followed the ceremony at the home of Mr. and Mrs. C. E. Larson in Chemawa. Miss Vivian Larson assisted in serving.

In the Valley Social Realm

DALLAS—Members of the Volunteer class of the First Christian church entertained with a shower honoring Mrs. Fred Robinson at the church parlors Tuesday night. The rooms were attractively decorated with arrangements of yellow and bronze chrysanthemums. The evening was spent informally and a shower was given Mrs. Robinson.

Guests included Mrs. Irvin York, Mrs. Varnum Shreeve, Mrs. W. H. Effenberger, Mrs. William Domaschoff, Mrs. J. and Lorens Autritt, Mrs. J. Theis, Mrs. Jan. Mrs. F. A. Pleasant, Mrs. J. toward Rosenbalm, Mrs. E. V. Norris, Mrs. Corcoran Davis, Mrs. W. Hayward, Mrs. William Davis, Mrs. Helge Lindahl, Mrs. O. D. Harris, Mrs. Arthur Davis, Mrs. Grover McDonald, Mrs. Eugene McDonald, Mrs. Melvin Fuller, Mrs. Thomas Smith, Mrs. Clyde Gibbs, Mrs. D. Woods, Mrs. John Allgood, Mrs. Eugene Hayter, Mrs. Bernard Schroeder, Mrs. Nell Fast, Mrs. Leonard Kutkey, Miss Florence Nelson, Mrs. Del Springsteen, Mrs. Melvin York, Mrs. W. P. Miller and Miss Lois Sumpter.

Society.. Music.. Food..

MAXINE BUREN—Women's Editor

Sororities Exchange Dinners

The Alpha Phi Alpha sorority and the Delta Phi sorority entertained with exchange dinners at the chapter houses Thursday night. The Alpha Phi Alpha table was set for Mrs. W. E. Kirk, Miss Esther Gunnesdahl, Miss Verna Vosper, Miss Mabelle Lillburn, Miss Eleanor Perry, Miss Virginia Hubba, Miss Eleanor Sherman, Miss Jerry Simmons, Miss Betty Williams, Miss Belle-rolie Malloy, Miss Barbara Kurts, Miss Doris Crabtree and Miss Dorothy Tate.

Yellow chrysanthemums guarded by blue tapers decorated the dining table at the Delta Phi sorority. Places were set for: Mrs. Frank James, Miss Caroline Brown, Miss Marion Sanders, Miss Frances Tatro, Miss Dorothy Moore, Miss Marjorie Herr, Miss Gale Dennison, Miss Helen Doolley, Miss Elizabeth James, Miss Bernice Marcy, Miss Beverly McMillan, Miss Anne Faxon, Miss Helen Dean and Miss Doris Driggs.

Mrs. Thorlson Is Honored

Mrs. Fred Eglus and Mrs. Leon Hansen entertained at the latter's home on Miller street on Thursday afternoon with a shower for Mrs. Paul Thorlson. The afternoon was spent informally.

Those present were Mrs. Paul Thorlson, Mrs. Lillian Williams, Mrs. Jack Boening, Mrs. B. Siefert, Mrs. Charles Norton, Mrs. H. O. Given, Mrs. William Davenport, Mrs. Edith Jaeger, Mrs. Elvira Beard, Mrs. James Hartley, Mrs. Jessie Crossin, Mrs. Lois Huddleston, Mrs. Herman Larky, Mrs. George Lewis, Mrs. Roy Lively, Mrs. Sherman Miller, Mrs. Mary Ringwald, Mrs. Margaret Coats, Mrs. L. T. Idean, Mrs. Wesley Aronson, Miss Helen Thorlson, Miss Doris Hansen, Mrs. Fred Eglus, Mrs. Leon Hansen.

Auxiliary Has New Officers

Hal Hibbard auxiliary USWV, met at the Woman's clubhouse for their business meeting and elected as officers for 1940: president, Helen Craig; senior vice president, Dorothy C. Wilson; junior vice president, Willow Evens; chaplain, Gertrude Wilson; patriotic instructor, Pearl Kinzer; historian, Taletha Sprungham; conductress, Elsie McClung; assistant conductress, Ida Girod; guard, Bessie Baker; a assistant guard, Florence Buckles; secretary and reported, Elizabeth Greene; treasurer, Ruth Brant; musician, Jessie Bush Mickelson; colors, Leila Kuhn, Lulu Humphrey, Edith Woolpert and Amy Lacombe; aids, Marie Nelson and Jessie Bertelson. Laura Burger was taken in as a new member.

The North Salem WCTU will hold their annual Christmas party and entertainment Tuesday at the Old People's home on Center street. The children from the Farm Home will give the program. Corvallis members and friends are requested to come and bring presents for the children and also for the home.

Mr. and Mrs. Keith Brown have returned from Mazatlan, Mexico, where they have spent the past three weeks.

Has Opefation

HAYESVILLE—Jacob Denny, one of the oldest residents of this district, was taken to a Salem hospital Tuesday morning for a minor operation.

Laura Wheeler Offers Home Sweet Home Motifs for Many Linens



CROSS STITCH LINENS PATTERN 2376

They're appropriate for scarfs, tea cloths and towels. These charming Home Sweet Home borders and corners in easy eight to the inch cross stitch! Pattern 2376 contains a transfer pattern of four 3 1/2 x 15 inch and four 6 x 5 inch motifs; materials required; illustration of stitches; color schemes.

Pudding Sauces To Remember

For pudding sauces, remember that variety is often much appreciated, especially if the family is expected to dine frequently on the same Christmas pudding.

Here are several sauce recipes to clip and save.

FLORIDA FOAM
1 egg yolk
1/2 cup sifted powdered sugar
1 egg white
1/2 cup orange juice
1/2 teaspoon lemon juice
1/2 teaspoon grated orange rind
Beat yolk until thick and lemon-colored. Add 1/2 cup sugar gradually, beating constantly. Add orange and lemon juice and grated rind, beating until mixed. Beat egg white stiff and add remaining sugar slowly. Fold in egg yolk mixture just before serving. Serves 4.

GOLDEN PUDDING SAUCE
1 1/2 cups brown sugar
1/4 cup white corn syrup
1/2 tablespoon butter
1/2 cup water
1/2 cup milk
1/2 cup cream
1 cup Brazil nuts, 'chopped'
Combine sugar, corn syrup, butter and water. Place over low flame and cook until a small amount of syrup forms a very soft ball in cold water. Remove from fire. Add milk, cream and nuts and stir until smooth.

PEANUT BUTTER FUDGE SAUCE
1 square unsweetened chocolate, cut in pieces
2 tablespoons honey
3 tablespoons sugar
1/2 cup water
1/2 teaspoon salt
1/2 cup peanut butter
1/2 teaspoon vanilla
Place chocolate, honey, sugar, water, and salt in saucepan. Bring quickly to a boil, stirring until sugar is dissolved; cook 2 minutes longer. Cool. Place peanut butter in bowl, add syrup gradually, whipping with rotary beater until smooth. Add vanilla. Store in covered jar in refrigerator until ready to use. Yield: 1 cup sauce.

Kirkham to Speak

MARQUAM—Art Kirkham of Portland will be guest speaker Thursday night at the annual bazaar and program given by the Methodist Ladies Aid society.

Santa Claus Finds Gift Ideas

Santa Claus will find wide variety in fancy foods to put in stockings this year, for local stores are featuring tinned and package specialties that will make an epicure's heart skip a beat.

In jars you'll find spiced figs of a bright yellow color; spiced watermelon strips that alternate red and amber color; spiced orange and grapefruit in the same syrup, and spiced pineapple.

Arabian chutney is another glassed food that makes a good present, it's highly seasoned and goes nicely on meats or in dressing for vegetable salads.

Lime marmalade, luscious looking amber product, would fit nicely into a Christmas stocking.

Fruit medley is a mixture of pickles, including small cucumbers, fruit and vegetables.

Goldfish orange marmalade is attractive and appreciated as a gift.

Preserved kumquats are unusual but a very good delicacy.

Figs, dates and apricots come in attractive jars for giving away and there's a line of locally grown and preserved jams which include strawberry, youngberry and other typically Oregon flavors.

Speaking of local products, there are fresh Oregon coast cranberries put up at Hauser, Oregon for gifts and for family use.

Anchovies in glass have no extra salt added; dried onion soup is another new product; olive oil tartar sauce is excellent and surprisingly inexpensive; sweet pickled pimientos are to be filled with crabmeat; a prepared picnic mix made in Salem, all are great ideas.

and salt. Chill until it begins to thicken; mix in the grapefruit sections and celery. Place the pimiento in the bottom of the mold or arrange around the side. Put into six individual molds, or into a one quart mold. Chill until firm; unmold and garnish with additional grapefruit sections, if desired. Serves 6.

Today's Menu

One of the commercial baking companies has sent a recipe we'll use for dessert today.
Fruit salad
Flounder chops
Tartar sauce
Buttered carrots
Scalloped potatoes
Pumpkin pie—gingersnap crust

PUMPKIN PIE WITH GINGERSNAP CRUST

Line the bottom of a 9-inch plate with ginger snaps, cutting enough in halves to stand up around inside of plate. Fill in spaces between snaps with crumbled snaps. Fill the gingersnap crust with this filling:
1 cup canned pumpkin
3 eggs, separated
1/2 cup sugar
1 cup milk
1/2 teaspoon salt
1/2 teaspoon ginger
1/2 teaspoon nutmeg
1 teaspoon cinnamon
2 tablespoons melted butter
1 tablespoon plain gelatin
3/4 cup cold water
3/4 cup sugar
Cook pumpkin in double boiler 10 minutes, stirring occasionally. Mix egg yolks, sugar and milk. Add to pumpkin with salt, spices and melted butter. Stir and cook until of custard consistency. Remove from heat, add gelatin which has been softened in cold water, stir until dissolved. Chill. When mixture begins to stiffen, fold in stiffly beaten egg whites to which has been added 1/2 cup sugar. Pour into crust. Chill 3 hours. Top with whipped cream and candied ginger.

Plum Dishes Time Here Already

We'll be making puddings and sauces these pre-holidays and it will be well to include these two among the possibilities.

ENGLISH PLUM PUDDING

3 1/2 cups stale bread crumbs
2 1/2 cups milk
1 pound each raisins and currants
1/2 pound citron
8 eggs
1/2 pound suet, ground
3/4 teaspoon each nutmeg, cinnamon, mace and cloves
1 1/2 cups brown sugar
1 1/2 cups flour
4 teaspoons salt
Mix and steam 6 medium sized tins for 4 hours. This recipe may be cut in half if desired.

MOCK PLUM PUDDING

1 cup grated raw carrot
1 cup grated raw potato
1/2 cup brown sugar
1 cup raisins
1 cup flour
1 teaspoon nutmeg
1 teaspoon cinnamon
1 teaspoon salt
1 teaspoon soda
Mix carrot, melted butter, flour and sugar with other ingredients. Add raisins dredged in a little of the flour. Steam 2 1/2 hours, or less if in small molds. Serve hot with hard and soft sauce.

1/3 cup peanut halves

Cream shortening, add sugar gradually. Drop in egg and mix well. Sift in flour, baking powder and salt, alternately with milk. Add vanilla, H-O and 1/2 cup peanuts chopped very fine. Drop by teaspoonfuls on greased baking sheet. Press two to three halves of peanuts on each mound and bake in moderate oven, 350 degrees 10 to 15 minutes.

HEINZ MACARONI CASSEROLE

1 medium can Heinz cooked macaroni in cream sauce with cheese
1/4 cup bread crumbs
Bacon slices
In buttered casserole place macaroni. Sprinkle with fine bread crumbs. Top with slices of bacon, completely covering top. Bake in a hot oven (400 degrees) until bacon is crisp.

The regular Friday list of recipes sent in by food manufacturers includes:

PEACH STRIPS

1 cup dried peaches
White Satin sugar
Rinse peaches, steam about 15 minutes over hot water and remove skins. Press between folds of towel to flatten and remove excess moisture. Slice in very thin strips and roll in granulated sugar.

OAT PEANUT COOKIES

4 tablespoons shortening
1/2 cup sugar
1 egg
1 cup sifted flour and
1 1/2 cups baking powder
3 tablespoons milk
1 teaspoon vanilla
1/2 cup H-O Oats (Quick)
1/2 cup peanuts chopped fine



Manhattan SHIRTS PAJAMAS HANDKERCHIEFS
Give him something he can proudly call his own. Manhattan Shirts, for instance. Beautiful, fine shirts, impeccably tailored. Shirts that in some way reflect the quiet dignity of his character, shirts that fit him and flatter him and make him feel and look good!
Or smart Manhattan Pajamas to bless his hours of rest. Manhattan Pajamas have the famous Man-Eased band of comfort—flexible, adjustable—no strings to tie! Designed and tailored with the same distinction as Manhattan Shirts.
And just for good measure, include a box of fine Manhattan Handkerchiefs. Plain or corded white with novel color-woven borders. Richly embroidered initials. Pure Irish Linen. Hand rolled.
Whether you give him shirts, pajamas or handkerchiefs, the name "MANHATTAN" will be the measure of your regard for him.

Buy WHITE SATIN SUGAR
Just Compare "White Satin" With Any Other Sugar!
The Only Sugar Made in Oregon

BAKED BEANS That Folks Like Best!
GOLDEN-BROWN...mealy as a baked potato... steeped to the heart in savory sauces—that's the way Americans love beans! And Heinz Oven-Baked Beans are just that type—genuinely oven-baked to toothsome tenderness and deliciously succed. If you've a "yen" for a bean feast (who hasn't?) order your favorites from Heinz 4 kinds.

