

# Society . . Music . . Food .

MAXINE BUREN—Women's Editor

## Wisterians Ball Annual Event

Among the outstanding social events closing the old year was the colorful New Year's ball of the Wisteria club whose members were hosts to invited guests at a gala dancing party in Fraternal temple Saturday night.

Mr. and Mrs. John Bagley, jr., assisted by Mr. and Mrs. Ralph Beutler, Mr. and Mrs. Gail Jones, Mr. and Mrs. Paul Lee, Mr. and Mrs. W. W. McKinney, and Mr. and Mrs. Melvin Millett cleverly planned and arranged decorations to carry a remaining memory of Christmas and to hail the advent of the new year.

Christmas lights scented the hall. Long chains of hundreds of inflated balloons in varying colors were suspended over the heads of the dancers and in the subdued lighting presented a wavy pattern of color. Their beauty was ended abruptly late in the evening by thunderous explosions which resulted as a joyful and noisy dancers popped their balloons for several minutes. Noise makers and streamers added to the merriment and spirit of entertainment as the concluding minutes marked another milestone in the ten successful years of the existence of the club.

The next regular meeting of the club will be January 10th.

## CLUB CALENDAR

**Tuesday**  
 Hill-Y Mothers' club with Mrs. of F. Sedarstrom, 845 D street, 1:30 p. m.  
 Just For Fun club at Argo hotel, luncheon, 1 p. m.  
 Daughters of the Nile, all-day meeting, Masonic temple, luncheon, 12:30 p. m.  
 Central WCTU at hall, 2 p. m.  
 Salem General hospital auxiliary, chamber of commerce, 10 a. m.  
 Elsie Ebsen drama group with Mrs. F. A. Elliott, Ambassador apt., 2 p. m.  
 American War Mothers, at American Lutheran church, 2 p. m.

**Wednesday**  
 Dakota club at WCTU hall, no-host dinner, 6:30 p. m.  
 AAUW Literature class with Mrs. Kenneth Murdoch, 379 Richmond street, 8 p. m.  
 Royal Neighbor Sewing club at Fairgrounds cabin, no-host luncheon.  
 The Home Missionary society of the First Methodist church in Carrier room, 2:15 p. m.  
 The executive board, kitchen, for no-host, luncheon, 12 p. m.  
 Daughters of Union Veterans will meet at Knights of Pythias hall, Wednesday at 8 o'clock.

**Thursday**  
 The Junior Macabees at KP hall, 4 p. m.  
 Fruitland Women's circle, with Mrs. Tilman Fauset, 2 p. m.

## Dancing Party At Riches'

Miss Patricia Riches and her brother, Tom Riches, entertained with a dancing party at the home of their parents, Mr. and Mrs. Lloyd Riches, on North Summer street. A late buffet supper was served and the hosts were assisted by Mrs. Riches.

Those bidden were: Miss Ethel Lansing, Miss Elsie Matthes, Miss Wilma Matthes, Miss Janrose Wilmer, Robert Phillips, jr., Keith Spaulding, William Warren and Max Warren.

## Macklin-Barry Vows Said

Miss Grace Barry, daughter of Mr. and Mrs. J. C. Barry will become the bride of Mr. Lawrence Macklin at a wedding this morning at 8 o'clock at the St. Vincent de Paul Catholic church. Rev. Robert Neugebauer will officiate.

The bride will be given in marriage by her father and has asked Miss Katherine Barry, her sister, to be honor attendant. Miss Margaret Anderson will be the bridesmaid and Miss Donna Marie Barry a niece of the bride, will be the flower girl.

Mr. Phil Mier will serve as best man for Mr. Macklin and ushers will be Mr. J. Albert Barry and Mr. David Cushing.

Mr. Wayne Meusey will sing "Ave Maria" and "Aspiration" and will also play the wedding marches.

A wedding breakfast will be served at Houser's tearoom, following the ceremony. Later the couple will leave for a trip in the north and upon their return will take up residence in Corvallis.

**Engagement Is Revealed**

Miss Dorothy Johnson, daughter of Mr. and Mrs. Otto C. Johnson announced her engagement to Mr. William Martin, son of Mr. and Mrs. P. A. Martin. The engagement was revealed at a tea given by the bride-elect's sisters, Mrs. Thomas H. Bailey and Mrs. Frank J. Miller at the Miller home.

Miss Johnson is a graduate of the University of Oregon and is a member of Kappa Kappa Gamma. Mr. Martin is also a graduate of the University of Oregon and is affiliated with Phi Delta Theta.

Presiding at the tea table Sunday were Mrs. Richard Devera, Mrs. George Cottrell, Mrs. Arne Lindgren and Mrs. Howard Patterson.

## Hatfield Girls Hostesses

The Beacon WWG girls of the First Baptist church met at the home of the Misses Helen and Mary Virginia Hatfield Wednesday afternoon.

Towels, pot holders and dish towels were made for the Deaconess hospital. Those present were Helen Hatfield, Laurine Cross, Betty Clark, Anna Hansen, Jean Stettler, Dorothy Starkey, Mabel Fox, Mary V. Hatfield, Ramona Huddleston and the advisor, Mrs. Starkey.

## Eckleys Hosts at Open House

Mr. and Mrs. Albert Carlson of Lebanon were house guests of Mr. and Mrs. Junior Eckley over the weekend.

Other friends exchanging greetings at the open house were Mr. and Mrs. J. C. Pike, Mr. and Mrs. Elmer Berk, Mr. and Mrs. John Bagley, jr., Mr. and Mrs. Roy Stewart, Mr. and Mrs. Richard Holm of Silverton, Mr. and Mrs. Harry Kroner and Mr. and Mrs. Russel Bright.

## Chamber Music Is Requested

In order to bring forth the outstanding compositions of our talented northwest musicians, Sigma chapter of Phi Mu Alpha Sinfonia, men's national music honorary fraternity, is sponsoring a symposium of northwest chamber music. All male composers residing in Washington, Oregon, and Idaho, and the non-resident students of the educational institutions of those three states are invited to participate. The most outstanding compositions submitted will be performed in public in connection with the regional convention of Phi Mu Alpha Sinfonia. A radio broadcast to northwest listeners is being arranged. The symposium will be held early in the spring of 1942—the exact date is to be announced later.

All manuscripts should be sent, properly insured, to Daniel Backman, president of Sigma chapter, music building, University of Washington, Seattle. Any unpublished compositions for small ensembles, vocal or instrumental, not larger than ten pieces, regardless of character or length, may be submitted. Scores and separate parts must be written in ink and in a clear and legible manner and should be complete in every detail, ready for performance. Manuscripts must be enclosed in envelopes with pseudonyms on the outside, to insure fairness in judging.

All manuscripts will be returned to the owners at the expense of the chapter. Manuscripts and subsequent rights of performance of the same remain the property of the composer. All manuscripts must be mailed not later than February 1.

## Valentine Dance Scheduled

The Junior Women's club will entertain with their annual Valentine formal dance February 19 at Hazel Green.

Miss Helen Way is the chairman for the affair and will be assisted by Miss Helen Thompson who is in charge of music, Miss Ruth Melson directing publicity, Miss Mamie Olson is in charge of refreshments, Miss Eileen Bernhardt in charge of the hall, and Miss Maxine Rogers is in charge of decorations. Miss Helen Speer will handle the ticket sales.

Miss Ann Gearin and Miss Honora Reidy are spending the New Year holidays in San Francisco. While they are there they attended the east-west game and will visit Mr. and Mrs. Charles M. Coffe at Santa Cruz.

## Style - Smiles - - - by Gretchen



"I had to sit through it twice! I couldn't find my shoes under the seat!"

It could happen to anybody, but the heroine of this particular tragedy is the one attired in a Persian lamb jacket. It's straight, hip-length, with a padded roll forming the cuffs, hem, and front closing. The loose leopard swaggar coat is three-quarter length and collarless, but with a high neckline. All the fullness swings to the back.

## Art Center NOTES

The Salem Art center is beginning its winter term this morning, with a full schedule of classes which range from sculpturing, wood carving and weaving, to painting and commercial art.

All service at the Art Center is free, and classes are made up of adults and children.

A new period for the junior high painting classes which were originally held only on Saturday morning, has been arranged for Mondays from 4 to 5:30 o'clock.

Two Saturday afternoon classes have recently been organized for children from the state school for the blind. Twenty boys and girls are enrolled.

Several photographs taken of the Art Center galleries during the exhibit of Christmas decorations, December 20 to 23 inclusive, have been mounted and are now in the center library. Members of the Salem Garden club who sponsored this exhibit, as well as all other interested persons, are invited to call at the library and see these pictures.

Out of town visitors at the Art Center during the holidays were Mrs. K. J. Williamson of LaGrande, whose activity is under way to start an Art Center. Mrs. Adolf Koebig, jr., of Los Angeles, Mr. and Mrs. E. B. Engelsted of Corvallis, Dorothy E. Legg and Fred E. Legg, jr., of Ann Arbor, Mich., and Elvin A. Peurod of Baker, Ore.

Charles Al Clear, state director of art centers, spent the holidays with his parents, Rev. and Mrs. Val Clear of Peru, Ind.

## Traveler Here For Visit

Mrs. Robert E. Doak has returned to Salem after being in the east since last April. Part of the time Mrs. Doak was with her son-in-law and daughter, Dr. and Mrs. Raemer Schreiber in Lafayette, Ind., where Dr. Schreiber is a member of the Purdue university faculty.

Mrs. Doak also visited in her old home in Iowa before returning west to California, where she visited in Pomona and in Ripon, as guest of her son, Reas Doak. At present she is the guest of her daughters, Mrs. Irl McSherry and Mrs. Frederick Bynon.

## Bible Class at Lee Home

Mrs. A. A. Lee entertained the Women's Bible class of the First Methodist church last week. Mrs. Cora Appold gave an interesting talk on her recent trip to Honolulu.

Those present were: Mrs. John Robens, Mrs. Cora Lippold, Mrs. A. B. Smith, Mrs. J. A. Hanson, Mrs. Estes, Mrs. L. D. Waterman, Mrs. O. Stratton, Mrs. C. Farmer, Mrs. B. Blatchford, Mrs. E. E. Gilbert, Mrs. C. Bane, Mrs. E. E. Roberts, Mrs. J. A. Mills, Mrs. W. H. Utter, Mrs. A. A. Lee, Mrs. Lena Lisle.

Mr. and Mrs. J. D. Morgan were hosts at a holiday dinner for members of the family. Present were Mr. and Mrs. Clarence Osterman and family, Mr. and Mrs. Ivan Osterman and family, Mr. and Mrs. Ed Clymer and the Morgans.

Mr. and Mrs. Olin K. De Witt entertained with a buffet dinner Monday night celebrating their wedding anniversary.

## Today's Menu

Avocados and tomato will combine in salad to go with baked pork chops and whipped potatoes.

Avocado with tomato aspic  
 Baked pork chops  
 Whipped potatoes  
 Buttered red and white cabbage  
 Apple Betty

**BAKED PORK CHOPS**  
 Take as many chops or steaks as you have to plan your work and brown on both sides in skillet. Put them into the baking pan and on each place 1/2 apple that has been cored and left in hot water to hasten cooking. On each half of apple place a small piece of butter and sprinkle of sugar. Bake until apple is done which will vary with the kind. Serve as it comes from the oven. If you wish, white preparing the apples, thoroughly wash as many potatoes and also place in hot water. Bake.

Make small round molds of tomato aspic, unbind in avocado halves and serve with tart French dressing or lemon juice.

Cook red and white cabbage separately and serve side-by-side in dish.

## Extend Meats For More Meals

Let's take an extension course to make four servings out of two holiday leftovers.

For instance here's an idea for turkey and grapefruit which might be revised into a combination of duck or chicken and oranges.

## GRAPEFRUIT-TURKEY REMNANT SALAD

Segment two medium size Florida grapefruit and marinate the sections in mild French dressing. Dice few stalks of celery, and cut green pepper in thin strips. Combine with sliced and diced turkey (or other fowl) and mix all thoroughly with mayonnaise or salad dressing. Serve on crisp lettuce in salad bowl and garnish with additional mayonnaise and strips of pimento.

If yours was a roast, try adding these fascinating pumpkins to it after it's appeared as a goulash or pie.

## "PLUMPLINGS"

1 1/2 cups flour  
 1 teaspoon salt  
 1 tablespoon baking powder  
 1 egg  
 1 tablespoon melted fat  
 1/2 cup all-bran  
 1/2 cup milk

Sift flour, salt and baking powder together. Beat egg until light; add melted and cooled fat, all-bran and milk. Add liquid mixture to sifted dry ingredients and stir until flour disappears. Drop batter by heaping teaspoonfuls on top of hot meat stew; cover tightly and let simmer for 20 minutes without removing cover. Serve hot. Yield: 8 dumplings.

Leftover meat or fowl makes a filling for this fine ring of spinach, noodles and nuts.

## SPINACH IN NOODLE RING

2 lbs. spinach  
 Salt  
 Sugar  
 2 package fine noodles  
 1/2 cup butter  
 1/2 cup sliced nuts  
 2 teaspoonfuls poppy or celery seeds  
 1 hard-cooked egg

Wash spinach thoroughly and drain. Add a dash of salt and a dash of sugar, cover and cook until spinach is tender, about 10 minutes. Cook noodles in boiling salted water until tender, about 7 minutes, and drain. Melt 1 tablespoon of butter, add the nuts and stir over fire until brown. Add remaining butter, noodles and poppy or celery seeds and mix well. Arrange noodles in a ring on a chop plate, fill with spinach and garnish with slices of hard-cooked egg.

## Eggs and Cheese For Breakfast

Eggs combine with cheese and rice to make a fine breakfast or luncheon dish.

## SCRAMBLED EGGS WITH RICE AND CHEESE SAUCE

1 cup rice  
 1 cup milk  
 1 teaspoon salt  
 3 tablespoons butter  
 6 eggs  
 1 tablespoon flour  
 4 tablespoons grated cheese

Wash the rice thoroughly. Cook the rice in boiling salted water until done. Drain. While the rice is cooking, prepare the cheese sauce. Melt two tablespoons of fat in a pan, add the flour and salt and stir until smooth. Add the milk gradually, stirring continually. When thickened, add the cheese. Scramble the eggs in the remaining tablespoon of fat. Arrange the rice on a hot platter, the scrambled eggs around it and pour the cheese sauce over the rice. Note: One-half cup of cold chicken, veal or pork may be used with the egg. Yield: 6 servings.

## Fruit Sherbet Refreshing

Grapefruit makes a refreshing sherbet to serve with the meat course or as a dessert.

## FLORIDA SHERBET

1/2 cup sugar  
 1 cup milk  
 2 tablespoons lemon juice  
 1 cup fresh grapefruit juice  
 1 cup fresh grapefruit sections  
 1 cup seedless white grapes

Heat sugar and milk until sugar dissolves; cool. Strain fruit juices into sugar and milk mixture; stir milk vigorously while adding fruit juice to avoid curdling. Add grapefruit sections and grapes and turn into trays of automatic refrigerator. Freeze, stirring occasionally.

## Orange Relish For Meats

A relish to relish for every meat course—and you don't have to cook it—is that favorite: ORANGE-CRANBERRY RELISH.

Put 1 pound (4 cups) cranberries through food chopper. Quarter 3 oranges, remove seeds and put through chopper. Mix with cranberries and 2 cups sugar. Let stand for a few hours before serving.

NOTE: This relish can be kept in the refrigerator for several weeks, or can be put up for future use in sterilized glasses covered with paraffin.

## WHY suffer from Colds?

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GOOD to the bottom of the bowl, is a hearty one-dish meal of snowy spaghetti, pint size meat balls and tender mushrooms blended together in a new melody of flavors. For the perfect dish to serve on a frosty night or a cool noon.

## Spaghetti Becomes Dressy Dish Is Served With Mushroom Sauce

Proof that it takes just a bit of imagination to dress up the simplest foods, is this expert combination of flavor, color and texture, in a different version of the familiar meat ball-spaghetti dinner. Sauced with canned mushrooms and tomatoes over meat balls that are juicy, tender and full-flavored, it's a satisfying dinner, with just the addition of a green salad, light dessert and beverage to complete the menu.

Easy on the cook, the meat balls may be prepared in advance, wrapped in wax paper and kept in the refrigerator. Spaghetti is cooked in a jiffy, and the canned mushrooms—already cooked in their own liquid—are right on tap for a delectable sauce in the opening of the can.

For a different dinner, or a hearty party, put this tested recipe on your "must" list.

**HAMBURGER MUSHROOM BALLS WITH SPAGHETTI**  
 1 pound ground beef  
 1 pound ground veal  
 4 slices bread, cut 1 inch thick

Salt, pepper, flour  
 2 onions, chopped fine  
 1 8-ounce can sliced mushrooms  
 2 tablespoons shortening  
 1 quart canned tomatoes  
 1 package spaghetti

Mix beef and veal with bread, which has been soaked in water and squeezed dry. Season with salt, pepper and 1 chopped onion. Drain canned mushrooms from liquid and add 1/2 cup mushrooms to meat mixture; add sufficient mushroom liquid to moisten meat. Shape into small round balls and roll balls in flour. Heat butter or shortening in skillet, add other onion, chopped, and remaining sliced mushrooms. Brown slightly; add meat balls and brown, turning often. Add tomatoes, and season to taste. Simmer slowly, covered, 1/2 to 1 hour. Cook spaghetti in boiling salted water until tender; rinse in hot water; drain. Serve mushroom hamburger balls over hot spaghetti, allowing 2 or 3 meat balls for each serving. Sprinkle with grated parmesan cheese, if desired.

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