

# Nurses Hold Meeting at Hauser's

The graduate nurses of the Salem Deaconess hospital entertained Monday night with their annual dinner at Hauser's tea room. Pink and yellow chrysanthemums decorated the tables. The speaker for the evening was Mr. Don Douris who told of his trip in Europe. Mr. and Mrs. F. Wadel were special guests.

Following the dinner the new officers for 1940 were installed by Miss Genevieve Reed. The new officers are: Miss Thelma V. Hillmer, president; Miss Mildred Scott, vice-president; Miss Lella Courtney, secretary, and Miss Ruth Rue, treasurer. The committee in charge of the affair included Miss Fae Edgington, chairman, Sister Anna Deurickson, Mrs. Genevieve Reed and Miss Ruth Rue.

Covers were placed for Mr. and Mrs. F. Wadel, Mr. Don Douris, Miss Mary Regier, Mrs. Juanita Casselius, Sister Anna Deurickson, Miss Elma Yada, Miss Pearl Olson, Miss Elma Hall, Mrs. Frances Mates, Mrs. Lillian Cummins, Mrs. Veronica Kinney, Mrs. Ruth Hubert, Miss Marie Simon, Miss Unice Laughlin, Miss Erna Dirks, Miss Margaret Taylor, Miss Irene Purnell, Mrs. Adeline Moran, Miss Ruth Rue, Miss Alice Cooney, Miss Esther Hupfieb, Mrs. Alice Hardman, Miss Ruth Carlson, Mrs. Carrie Barnes, Mrs. Lillian McChane, Mrs. Margaret Grant, Mrs. Blanche Wahner, Miss Thelma V. Hilmer, Miss Lella Courtney, Miss Mildred Scott, Mrs. Lenora Cashlon, Mrs. LaVerne Miller, Mrs. Margaret Danforth, Miss Fae Edgington, Miss Frances Welton, Mrs. Hazelie Washburn, Miss F. M. Oglesby and Miss Genevieve Reed.

# Mothers Meet at Lausanne

WILLAMETTE CAMPUS—Mrs. E. R. Rae was hostess at the meeting of the Delta Tau Gamma Mother's club meeting held at Lausanne hall Thursday afternoon.

During the business meeting Mrs. L. B. Jones was elected president; Mrs. Harry Ross, first vice president; Mrs. M. M. Magee, second vice president; Mrs. D. A. Chase, secretary-treasurer and Mrs. E. R. Rae historian. Professor S. B. Laughlin of Willamette university was guest speaker and spoke on "Co-operatives." Miss Gertrude Cannell gave a group of piano selections. Miss Lola Rae assisted at the tea house. Present were Mrs. L. B. Jones, Mrs. Harry Ross, Mrs. J. A. Mills, Mrs. Mattie Taylor, Mrs. D. A. Chase, Mrs. M. M. Magee, Mrs. E. R. Rae and Miss Lola Rae.

# Wesolowskis Are Dinner Hosts

At the home of Mr. and Mrs. Henry Wesolowski, Mrs. Wesolowski entertained Sunday honoring her husband and his sister, Mrs. Jack Marler of Portland, who were celebrating their birthdays. Following dinner the evening was spent informally.

Covers were placed for Mr. and Mrs. Jack Marler and daughter, Jackie, of Portland, Mr. and Mrs. Carl Martin and daughter, Janice of Marcola, Mr. and Mrs. Clarence Diney, Mr. and Mrs. Albert Wesolowski, Mrs. Hugh Kelly, Miss Constance Kelly, Mr. Carl Wesolowski, Mr. Larry Wesolowski, Miss Cecelia Klein and Mr. and Mrs. Henry Wesolowski.

Dr. and Mrs. R. W. Hans Setts entertained informally for a group of friends Sunday including Dr. and Mrs. F. R. Hunter, Mr. and Mrs. E. A. Landis, Neri Thebeau all of Portland, and Dr. and Mrs. William Mott. Mr. Thebeau has recently been signed as soloist with the Portland Symphony orchestra for a concert in the spring. He is a former pupil of Dr. Setts.

# CLUB CALENDAR

**Tuesday**  
Missouri club with Mrs. Elma Hoyt, 753 North Winter street, no-host luncheon.  
Beta Chi Mothers at chapter house, 2:30 p. m.  
Oak Grove Gardeners with Mrs. R. W. Hogg, 2 p. m., Eola.  
Alpha Ma Delphians, library, 9:30 a. m.  
Junior Guild with Mrs. I. M. Schanep, 1566 Court street, 1 p. m.  
Macleay 4M Women's club with Mrs. M. A. Wells, 2 p. m.  
Joshua Smith camp, Sons of Union Veterans and auxiliary, Woman's clubhouse, 7:30 p. m., installation.  
Catholic chapter, Order of Eastern Star Social Afternoon club at Masonic temple, 2 p. m.  
Women of Moose, Fraternal temple, 8 p. m.  
St. Cecilia Guild of St. Paul's church with Miss Peggy Thompson, Schurman road, 8:30 p. m.  
Delta Zeta alumnae with Mrs. Ward Davis, Knapp avenue, 8 p. m.  
Alpha Phi Alpha Mothers' club, chapter house, Summer street, 2 p. m.

**Wednesday**  
Executive committee of AAUW with Ida Mae and Effie Smitty, 1250 East Lincoln street, 8 p. m.  
Neighbors of Woodcraft Thimble club with Mrs. D. D. Olmstead, 12:30, no-host luncheon, 240 Union street.  
West Salem Women's club, city hall, 1:45 p. m.

**Thursday**  
Thursday afternoon club with Mrs. Frank Spencer, 1:30 dessert luncheon.  
Alpha Psi Delta Mothers' club with Mrs. William L. Phillips, 195 West Lafayette street.  
Kappa Alpha Theta Alumnae with Mrs. Taylor Hawkins.  
Lalish RNA, benefit dinner, Quinaby hall, 12 p. m.

**Friday**  
Federal Music clubs, program, YMCA, 8 p. m.

# Military Ball In February

The military ball, which is held each year in February, will be on the 17th of the month and is scheduled for the armory.

This is one of the most colorful events of the social season and this year bids fair to be even more pretentious. It is sponsored by the Marion-Polk County Reserve Officers' association.

# Englewood Club Hears Speakers

An enjoyable afternoon was spent at the home of Mrs. Stanley Keith on Friday by Englewood Woman's club. Sharing hostess honors were: Mrs. W. C. Rambo, Mrs. Frank Kraeger, Mrs. W. A. Cladek and Mrs. R. H. Sanford. Cream and white chrysanthemums predominated in the flower scheme and were arranged in glass and oriental vases.

Mrs. J. M. Scharf led devotions, Mrs. J. C. Hill gave a report on the Salem Council of Women's Clubs meeting and Mrs. Marie Flint McCall spoke before the club for the fourth time. She discussed her recent trip to Victoria, B. C., telling about the celebration of Christmas in the old English manner for which the Empress hotel is now famous.

# Bridge in Play At Petre's

Mrs. Al Petre will entertain the members of her bridge club this afternoon with a luncheon at Godfrey's. Following the luncheon the party will go to the home of Mrs. Harry Gustafson on North 18th street for an afternoon of bridge. Spring flowers will be used for decorations.  
Bidden are: Mrs. Aiden Adolph, Mrs. Al Petre, Mrs. William Watterman, Mrs. Harry Gustafson, Mrs. Robin Day, Mrs. Harold Olinger, Mrs. Rex Adolph, Mrs. Robert Taylor and Mrs. Kenneth Potts.



Here's a young style for work-a-days or gala days. The dress-up version is adorable with a dainty "cat's whiskers" bow. Anne Adams' Pattern 4191 is available in junior and misses' sizes 10 to 18; bust sizes 28 to 36. Size 14, version with collar, takes 3 1/2 yards 39 inch fabric and 1/2 yard lace. Send FIFTEEN CENTS in coins for this Anne Adams Pattern. Write plainly SIZE, NAME, ADDRESS and STYLE NUMBER. Order our new Pattern Book to Book 15c. Pattern 15c. Book and pattern together, 25c.  
Send your order to The Oregon Statesman, pattern department.

# Society.. Music.. Food..

MAXINE BUREN—Women's Editor

# Mrs. Deeney Hostess Today

Mrs. W. E. Deeney will entertain this afternoon with a dessert party at her home on Saginaw street. Spring flowers and greens will be used about the rooms and for table decorations small cent pieces of roses and violets will be used.

Covers will be placed for Mrs. Wallace Carson, Mrs. John Caughell, Mrs. Dan McCellan, Mrs. Frank Chapman, Mrs. Walter Socolofsky, Mrs. Frank Deckerbach, Mrs. Raymond Bonesteel, Mrs. George Hoffman, Mrs. Donald McCarger, Mrs. Kenneth Perry, Mrs. James Humphrey, Mrs. Kenneth Wilson, Mrs. Edwin Keech, Mrs. Vern Miller, Mrs. Harland Brock, Mrs. Theron Howell, Mrs. M. A. Wells, Mrs. George Weller, Mrs. Lyle Page, Mrs. Harold Ladd, Mrs. Gardner Knapp, Mrs. D. W. Burroughs and Mrs. W. E. Deeney.

# Couple Married At Stevenson

Miss Bona Bibee, daughter of Mr. and Mrs. G. E. Bibee of Polson, Montana, became the bride of Mr. Don Woody, son of Mrs. Medora Woody and Mr. F. N. Woody of Salem on Friday afternoon. The ceremony was held in the First Methodist church in Stevenson, Washington.

The bride wore a blue wool suit with a black chubby and black accessories. Her corsage was of orchids.  
The attendants were Mrs. Medora Woody and Mr. Jack Hyett. Before the couple left for a six weeks' trip east a reception was held at the Multnomah hotel. Mrs. Woody has been a member of the Salem General hospital nursing staff. Mr. Woody attended Salem schools and is now manager of the Woody Furniture company. Mr. and Mrs. Woody will live in Salem.

# Music Teachers Have Session

The Salem District of the Oregon Music Teachers association met at the Argo hotel on Monday for a luncheon meeting. Mrs. Mabel S. Powers presided.

The Iva F. Turner memorial contest, projected for in the will of her mother, was discussed during the meeting. The contest will take place early in June. Plans for the state music teachers convention in June were discussed. Present at the meeting were: Mrs. Mabel Powers, Mrs. Kenneth W. Dalton, Mrs. David Eason, Miss Frances Virginia Melton, Miss Dorothy Pearce, Miss Margaret Hogg, Mrs. Gertrude Ampoker, Mrs. Bertha Junk Darby and Mrs. Walter A. Denton.

# Pro America at Meeting

Pro America, woman's republican group met at the Marion hotel on Monday afternoon. Mrs. R. L. Wright talked about the state board meeting held in Portland last week and Mrs. LaMoine Clark reviewed Communism and Nazism and Mrs. Marie Flint McCall told of her trip to British Columbia.

The February meeting was postponed until the third Monday of the month. Mrs. Charles A. Sprague discussed the governor's conference held in San Francisco in November.

# Contract Club At Cooley's

Mrs. Earl Cooley will entertain the members of her contract bridge club and several additional guests Wednesday at her home on Center street. A dessert luncheon will be served followed by an afternoon of bridge. The special guests bidden are Mrs. Jack Lampton, Mrs. Charles Felke, Mrs. E. W. Brown and Mrs. Gardner Knapp.

Members include: Mrs. O. D. Adams, Mrs. Estill Bruuk, Mrs. Carl Emmons, Mrs. Blarue Erickson, Mrs. Herman Miller, Mrs. Robert Sprague, Mrs. O. I. Paulson, Mrs. G. W. Ross, Mrs. Charles McElhinny, Mrs. Lester Wilcox, Mrs. Robert Elstrom, Mrs. Keith Brown and Mrs. Earl Cooley.

# Hartley-Day Vows Said

Wednesday morning the marriage of Mrs. Lenora R. Day to Mr. Edgar Hartley will take place. The ceremony will be read in the fireplace room of the First Presbyterian church at 10:30 o'clock. Dr. Irvin Williams will officiate in the presence of immediate relatives. Later the couple will leave on a short wedding trip, returning to Salem to make their home.

The board of the MacDowell club will meet for dinner at the Spa tonight and will later attend rehearsal at the Salem chamber of commerce. Those attending the dinner are: Mrs. Wallace Wharton, president; Mrs. Claude Jorgensen, vice-president; Miss Marion Bretz, secretary; Miss Agnes Drummond, treasurer, and Miss Nellie Schwab, auditor.

The Kappa Delta Alumnae association meeting, which was scheduled for tonight, will be postponed until next Tuesday and will be held at the home of Mrs. William Ashby.

The DeMolay Mother's club will meet Thursday with Mrs. Herman Lafky, 770 Stewart street for a 1 o'clock no-host luncheon.

# Style-Smiles---by Gretchen



"I didn't do as well on my exam as I expected to, but then, maybe I didn't expect to!"

Not exactly rational, but who cares about that? Her woolen frock is of that warm golden color so grand for winter. Pin tucking highlights the wide collar and triangular pockets. The slightly flared skirt is seamed in front. Her fellow-student wears white tulle blouse with a high-hat looking wing collar. Pin tucks go around the collar and down the front and there's a set-on waistband.

# Fresh Mushrooms Company Treat

Those cardboard cartons of fresh mushrooms at the meat shop always intrigue this buyer of food, and remind her of this recipe that especially delights company at luncheon.

The mushrooms cooked in the deep fat come out round balls that look well on the luncheon table. They are sealed inside the crumb coating so that there's not a bit of shriveling up and the surprising amount of moisture makes them delightful to eat.

# MUSHROOM CROQUETTES FEDERAL HIGHWAY STYLE

Select small or medium sized button mushrooms, cover with cold, salted water using about 1 teaspoon salt to 1 cup water. Let stand in this water half an hour, shake and pat dry on double layers of towels, dip in egg and crumbs, fry in deep fat, less than five minutes, and serve hot on crisp toast. Serve with sweet mixed pickles and sliced tomatoes.

# Fruited Meat in Loaf Form

Dried fruits make an inexpensive and thoroughly enjoyable filler for this meat loaf that looks, and is, very dressy.

# FRUITED LOAF

1 cup prunes  
1 cup dried figs  
1 cup seeded raisins  
1/2 cup nut meats  
Toasted coconut or chopped nut meats

Boil prunes 10 minutes in sufficient water to cover, drain, cool and remove pits. Rinse figs and raisins, drain and dry thoroughly. Grind fruits and nuts, using a fine cutter. Blend thoroughly, divide and shape into rolls about 1 1/2 inches in diameter. Roll in coconut or nuts. Chill before slicing.

The regular meeting of the Thursday Afternoon club will be held this week at the home of Mrs. Frank Sprague. The afternoon's activities will begin with a 1:30 o'clock dessert luncheon. Assisting Mrs. Spencer will be Mrs. E. C. Cross, Mrs. Charles Sprague and Mrs. Russell Catlin.

# In the Valley Social Realm

MIDDLE GROVE—At the home of her grandparents, Mr. and Mrs. W. D. Edwards at a double ring ceremony performed by Rev. Guy Drill of Salem, Ruth Mariel Sarchet and James Brown of Camas, Wash., were married on Sunday afternoon at 2 o'clock. Their attendants were Mr. and Mrs. Edwards, who were married at the same hour and on the same date, 60 years ago at Liberty, Casey county, Kentucky, by a Rev. James McPherson of the Baptist church. Junior attendants were Wanda Jean and Donn Sarchet, and wearing white carnations. The bride wore fuchsia silk crepe and a corsage of regal lilies, while her matron of honor wore black silk crepe and gardenias.

A buffet luncheon was served after the ceremony to the wedding party and to Mr. and Mrs. Walter McDonald and Paul McDonald and Mrs. Grant Brown of Eugene; Mr. and Mrs. Charles Taylor, Miss Lena Bartruff and Mrs. O. O. Eppley of Salem. After a short honeymoon trip to points south, the couple will reside in Camas.

# The Woman's Angle

By MAXINE BUREN

After having spent 16 perfectly lovely hours since Saturday, between crisp white sheets and in the softness of a good mattress, I look at the white sale advertisements in the papers and wonder why on earth anyone ever hesitated to buy good accessories for the bed.

The first things to do, of course, are to get yourself a mattress that suits you, purchase bedding that is warm but not heavy, have good pillows.

Well-mannered, good quality sheets and pillow cases that are treated well by their mistresses, should wear a good five years, which doesn't mean a very high cost for each night's comfort. It's well worth spending a little time and effort at finding out the best values offered at January white sales.

Here are the Golden Rules for bed-linen shoppers:

1. Look for long wear in the sheets you buy. Be guided by the manufacturers' labels and by what you can see and feel. A sheet that has been tested by laboratory and public alike, has been made from long, strong fibers and woven with precision, is a safe investment. For all-around household purposes, experts advise heavyweight muslin sheets and cases. Regular, or lower-priced, percale sheets are comparable to heavy muslin and wear better than fine percale.

2. Look for whiteness in the sheets; it is readily apparent, but be guided by the manufacturer's pledge that the sheets will remain white.

3. Examine the "feel." A good sheet should feel firm yet soft to the touch. Guard against artificial firmness, produced by excess "stiffening" which washes out. This is detected by rubbing two parts of a sheet briskly together over a dark surface. If white flakes of starch drop out, the sheet has been "stiffened."

4. Be sure to buy your sheets LONG enough. To save a few pennies, women sometimes buy sheets that are too short. They pay for that in three ways: discomfort, undue strain on the sheets, and needless soilage and wear of blankets. The best length for the standard 76-inch bed is the 108-inch sheet (measured before hemming). The price for wide-hem, normal shrinkage and a six-inch tuck-under at the top and bottom.

5. Buy your sheets in the right widths. Sheets come in five standard widths—44-inch or cot size, 63-inch or single bed size, 72-inch or twin bed size, 81-inch or double bed size and 90-inch or extra-wide size. Too narrow sheets make for discomfort, too wide sheets are wasteful.

6. Look for economy in the sheets you buy, remembering that the question of economy is a relative one. Try to balance price and service together—the longer the service, the greater the economy.

7. Look for convenience aids in bedlinens such as the patented projecting size-index tabs which make the great mislabeled sew permanently into the bottom hem of each sheet. Another convenience aid are reversible hems which are three-inch wide hems at both top and bottom of the sheet, introduced for quicker and easier bedmaking.

8. Look for extra protection features such as anti-fray double-tape selvages which provide additional strength where the sheet

**WEARY DEPONDENT GIRLS:** Crying spells, irritable nerves, "monthly" pain should find a real woman's friend in Lydia E. Pinkham's Vegetable Compound. Try 60¢.

# Today's Menu

Cabbage slaw will begin a meal that includes veal steaks, muffins and other good foods.

Cabbage slaw  
Veal steaks-gravy  
French fried potatoes  
Buttered new peas  
Twin mountain muffins  
Mince pie

# TWIN MOUNTAIN MUFFINS

1 cups flour  
1 cup sugar  
1/2 cup shortening  
1/2 teaspoon salt  
4 teaspoons baking powder  
1 egg  
Sift dry ingredients together in a bowl. Pour milk, unbeaten egg and melted fat into center of bowl. Beat until smooth. Fill lightly greased muffin tin 3/4 full and bake in 375 degree oven 25 minutes.

# Rich Dessert Is Favorite

One never knows just where to file a torte recipe, but whether it's in the dessert, cakes, or just lying around the kitchen shelves with the many other good recipes, it's still a good bet for dinner.

# KISS TORTE

7 eggs  
2 1/2 cups sugar  
1 1/2 teaspoon cream of tartar  
1/4 teaspoon salt  
1 teaspoon vanilla  
Beat egg whites, add sugar slowly, add cream of tartar and vanilla and bake in buttered cake pans about 1 hour. Serve with any fruit, strawberries, peaches, etc.

# Funny Method of Mixing Sweet

Odd though the method for making this cookie is, it's an interesting one, and certainly a crisp one to eat.

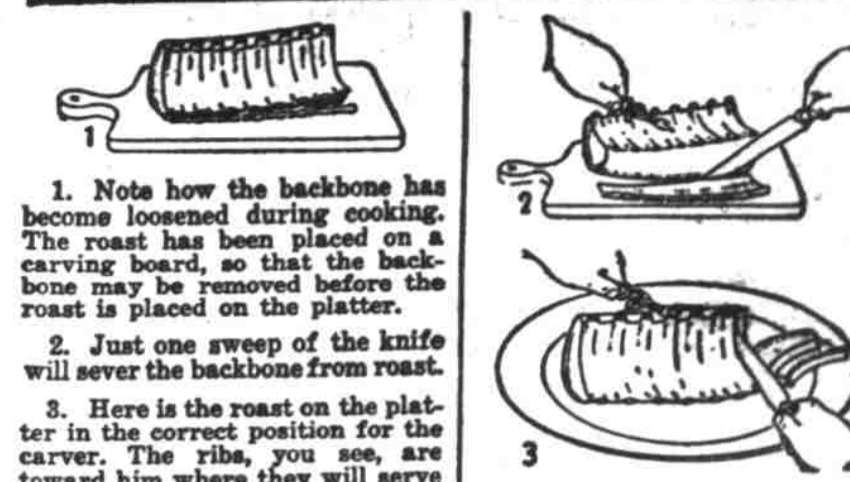
# CRISP OATMEAL WAFERS

4 cups oatmeal  
2 cups brown sugar  
1 cup salad oil  
2 beaten eggs  
1 teaspoon almond extract  
1/2 teaspoon salt  
Let oatmeal, sugar and oil stand overnight to absorb oil. Then add remaining ingredients and drop by spoonful on oiled cookie sheet. Bake slowly and cool before removing from pan.

is subjected to greatest strain.

9. Look for sheets which have straight hems sewn with neat, even stitches. Only sheets that are torn, not cut, in manufacture, keep their shape, since a torn sheet will always have a uniform size with straight edges and perfect shape after laundering.

# The Art of Carving Pork Loin



1. Note how the backbone has become loosened during cooking. The roast has been placed on a carving board, so that the backbone may be removed before the roast is placed on the platter.

2. Just one sweep of the knife will sever the backbone from roast.

3. Here is the roast on the platter in the correct position for the carver. The ribs, you see, are toward him where they will serve as guide to the direction the knife should take.

The carver should hold the roast steady by inserting the fork in the top as shown in the illustration. Roast pork is more tempting if the slices are cut thin. The carver cuts close against both

sides of each rib. Every other slice will be boneless. If the loin is small, the slice will be thin enough if the cut is made between each pair of ribs—thus every slice will contain a rib. With a large loin, two boneless slices may be cut between ribs.

forbid standing up to carve, if it is easier.

A dull knife complicates carving. It probably will be your job to see that the knife has a keen edge before it reaches the table.

Neat, uniform slices result only when the carver steers a straight course once he has started to make the cut. It may require some practice to keep from changing the angle of the blade, but doing so is the real test of the expert.

# Important to Carve Meat Easily

According to Max O. Cullen, carving expert of the National Livestock and Meat Board, the first step in carving a loin of pork is the homemaker's responsibility, and takes place in the meat market. When you order a pork loin, request the retailer to saw across the ribs close to the backbone, if this is not done, the carver encounters difficulty when the knife reaches the place where backbone meets ribs.

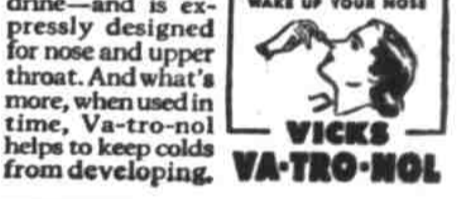
The backbone becomes loosened during roasting, and it can be removed easily in the kitchen. When this has been done, it is just as easy to carve a loin roast as it is one with no bones at all.

Mr. Cullen has one other tip on carving which will stand the host in good stead, whatever the meat to be carved. And he gives him a little leeway about standing or sitting. Convention does not

# DON'T KEEP ON Sniffing and SNEEZING!

..without doing anything about it

Put a few drops of Vicks Vapo-rinol up each nostril right away. Feel it go to work. Notice how it relieves irritation and stuffiness of a cold. This treatment is successful because Vapo-rinol is active medication—containing several essential relief-giving agents plus ephedrine—and is expressly designed for nose and upper throat. And what's more, when used in time, Vapo-rinol helps to keep colds from developing.



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*Anne Adams*

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**ANNE ADAMS DESIGNS ARE FEATURED DAILY ON OUR WOMAN'S PAGE**