

# Weddings Important News

The weddings of several Salem folk were solemnized this week-end and prove to be the most interesting news of the day. Coming as a surprise to many of their Salem friends was the announcement of the wedding of Miss Elise Sharp, daughter of Mr. and Mrs. S. Sharp of Everett, Wash., and Mr. William Clemes, son of Mr. and Mrs. Stanley Clemes of LaGrande.

The wedding was an event of Friday night at the United Brethren church in Seattle, with Rev. R. D. Hilton reading the ceremony.

The bride, given in marriage by her father, was crowned in a white chiffon model, embellished with small velvet bows below the shirred bodice. Her veil was fingertip length and was held with a pearl Juliet cap. She carried a bouquet of gardenias and freesias.

Miss Lillian Briggs, attended the bride and wore a pale pink brocaded satin dress with gold accessories. Mr. Gene Hill attended the groom.

Miss Olive Clemes, sister of the groom, played the organ and accompanied Mr. Watson Dutton as he sang "Drink to Me Only With Thine Eyes," "Passing By" and "I Hear You Calling Me." A reception was held in the church parsonage after the ceremony.

Mr. and Mrs. Clemes will make their home in Eugene, where Mr. Clemes has accepted a fellowship at University of Oregon in the department of history. He graduated from Willamette university, was active in forensics and was a member of Blue Key. The bride also attended Willamette university where she was a member of Delta Phi sorority.

**Patterson-Miller Vows**  
Miss Mercedes Miller, daughter of Mr. and Mrs. Henry O. Miller of Salem was married to Mr. Cecil Patterson of Dallas Friday night at the First Christian church in Dallas.

Miss Rosalie Miltenberger was the maid of honor and Mr. Stuart Gordon acted as best man.

Following the wedding Mr. and Mrs. J. C. Uglov entertained in their honor.

Mr. and Mrs. Patterson will be at home in Dallas following a short wedding trip to Timberline Lodge.

**Miss Ruth Married**  
Miss Alta Ruth, daughter of Mr. Josie Ruth became the bride of Mr. Lloyd Myers Friday night at the home of Mr. and Mrs. L. G. Vogt on the Fairgrounds road. Rev. P. W. Erickson officiated.

The bride wore an afternoon frock of navy blue crepe and a corsage of gardenias and narcissus.

Mr. and Mrs. Raymond Warner were the only attendants.

After a short wedding trip the couple will be at home at 818 North Liberty street.

**A committee of women headed by Mrs. George T. Gerlinger, is arranging a Friday morning lecture series on January 26, February 2, 9, 23 and March 1 at the auditorium of the Public Service building in Portland at 10:30. L. E. Kempton will open the series with the topic, "The Place of Religion in National Affairs." Wayne L. Morse, dean of the law school in the University of Oregon, will discuss, "The Place of Arbitration in Labor Disputes; Its Scope and Its Limitations." David Eccles, state budget director, will speak on the subject of "State Government and Finances as Affected by Federal Controls." Dean H. Walker of Independence, state senator, will speak on "State Finances as Seen by a Veteran Chairman of the Joint Ways and Means Committee of the Legislature." The series will close with Robert Maguire's talk on "The History of Political Parties and the Present Underlying Principles of Our Two Major Parties." Tickets may be secured from Mrs. Gerlinger, at J. K. Gill's, Meier and Frank's and at the door.**

Mr. and Mrs. E. H. Cormontion of Fosston, Minnesota, arrived Sunday morning for an extended visit at the homes of Mrs. Cormontion's brother and sister-in-law, Mr. and Mrs. Ed Froehland, and her sister, Mrs. Ida Olson. Two other sisters, Mrs. Bernelle Framstad and Mrs. Marie Wahl are also spending the winter here.

The local unit of the auxiliary to the American Legion began the year with 225 members, the highest membership in the state at the present time.

## CLUB CALENDAR

**Tuesday**  
MacDowell club rehearsal, chamber of commerce, 7:30 p. m.  
Sons of Union Veterans and auxiliary with Mrs. L. D. Waterman, 1307 Hines street, 6:30 supper.  
Council of Church Women at YMCA 2 p. m.  
St. Cecilia Guild of Episcopal church with Miss Barbara McLoughlin, South 12th street, 8 p. m.

**Wednesday**  
Wacanda community club with Mrs. Wade Weekly, 1980 North Church street, All-day, no host noon lunch.  
Ladies of G. A. R. with Mrs. Mabel Tragilo, 807 South Commercial street, 2 p. m.  
Chadwick chapter, Order of Eastern Star, Social Afternoon club, 1:45, dessert and cards.  
Nebraska ladies' auxiliary with Mrs. A. L. Strayer, 589 Locust street, 11 a. m.  
Neighbors of Woodcraft Thimble club with Mrs. Velma Peeson, on Route 6, no host luncheon, 12:30 p. m.

**Thursday**  
Liberty Women's club, 8 p. m., gym auditorium, Art Kirkham speaker.  
Capitol auxiliary No. 1 Patriarchs Militant at IOOF hall 8 p. m. Installation.  
Brush College Helpers with Mrs. L. E. Wendt, no-host luncheon.

**Friday**  
Woman's Bible class hosts to men's class of 1st Methodist church, 6:30 covered dish dinner.

## Erickson's Hosts At Supper

Mrs. Bjarne Erickson will entertain her sewing club tonight at her home. The evening will be spent informally and at the supper hour Mrs. Gardner Knapp will assist the hostess. Mrs. George Sargent will be an additional guest.

Those bidden are: Mrs. Charles Fleke, Mrs. Kenneth Murdock, Mrs. Floyd Bowers, Mrs. H. M. Ladd, Mrs. Sidney Hoffman, Mrs. Gardner Knapp, Mrs. Earl Cooley, Mrs. George Sargent and Mrs. Erickson.

Mr. and Mrs. Erickson entertained Sunday night with a buffet supper and an evening of bridge. Covers were placed for Mr. and Mrs. Bernard M. Donaldson and Mrs. Carl W. Emmons, M. and Mrs. H. Lawrence Lister and Mr. and Mrs. Erickson.

## PTA Meeting at Englewood

The Englewood PTA will meet tonight with rooms opened to parents at 7:30 o'clock. Mr. L. L. Moore will preside at the business meeting at 8 o'clock.

The instrumental class of the school will provide music under the direction of Vernon A. Wisecarson. In the class are: Monte Davis, Lowell Apelt, Cole Stephens, Jean Hatfield, Hope Jaquith, Shirley Adamson, Richard Givens, Betty Tweed, Vivian Boyce, Elsie Johns, Harvey Lovell, Phyllis Welling and Robert Jackson.

Dr. Ivan Lovell will be the speaker and will talk on the "European Scene." Mrs. Herbert Curtis and Mrs. L. K. Lawrence are in charge of refreshments which will be served by mothers of third graders.

## Contract Club At Myers

Mrs. Daryl Myers will be hostess tonight at her home on Market street to the members of her bridge club at her home on Marion street.

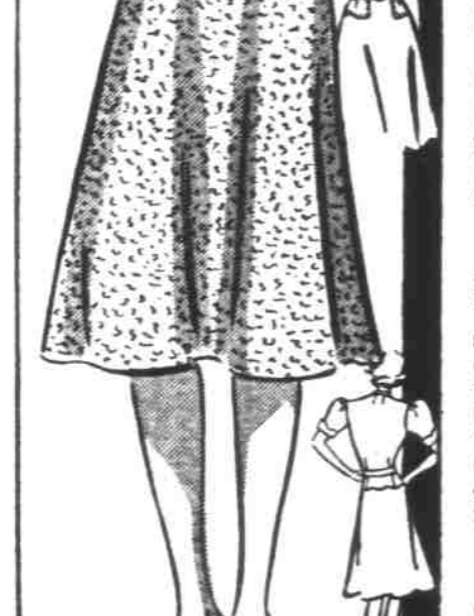
Club members include: Mrs. Ronald Jones, Mrs. Walter Kirk, Mrs. E. V. McMechan, Mrs. Karl Becke, Mrs. H. G. Malson, Mrs. Brazier Small, Mrs. Roger Mything, Mrs. Edgar Pierce and Mrs. Elliott.

## PEO Members Dine at Emmons'

Mrs. Carl Emmons will be hostess tonight at a 6 o'clock supper in her home on Fawk street. Members of chapter BC of PEO will be her guests, and Mrs. Narcissus Shaw, state organizer will be here for the exemplification of the ritual.

Additional guests from Salem will be Mrs. Earl Cooley, Mrs. Charles A. Sprague, Mrs. W. W. Moore, Miss Ann Boenje and Mrs. Fred Lange.

## Pattern



By ANNE ADAMS  
Here's a gay deceiver in a slimming housefrock. From the back approach, Anne Adams' Pattern 4368 looks like a trim two-piece style with a scalloped-edged jacket. But closer inspection reveals that the scallops simply end the long bodice, and continue around to either side-front in a decorative, slenderizing neckline. The center-front panel of the bodice forms one piece with the skirt—so easy to cut and stitch. And more scallops may appear at collar and cuffs, which look refreshing in contrast. Another attractive version shows the neckline cut into a becoming square, with pretty ruffling at both neck and sleeves.

Pattern 4368 is available in women's sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36 takes 3 1/2 yards 35 inch fabric and 1/2 yard contrast.

Send FIFTEEN CENTS (15c) in coin for this Anne Adams pattern. Write plainly SIZE, NAME, ADDRESS and STYLE NUMBER.

"Now is THE TIME to prepare for Spring," says Anne Adams about her NEW SPRING PATTERN BOOK which is ready for you to order. It's alive with attractive styles including a youth corner for teen and twenties, evening-belle frocks, spring bridal flirty, carnival cottons and gay prints. You will even find balanced styles for sleazebagging matrons and charm shop suggestions for forty phases.

The book is fifteen cents but when ordered with a pattern, which is also fifteen cents, THE TOTAL PRICE IS TWENTY FIVE CENTS.

Send your order to The Oregon Statesman, Pattern Department.



ARE FETED—Mr. and Mrs. W. J. Hagedorn, who were honored with a golden wedding reception yesterday afternoon at the home of daughter and son-in-law and daughter, Mr. and Mrs. Paul H. Hauser. (Jesten-Miller photo.)

## Mrs. Elliott Is Club Hostess

Mrs. John J. Elliott will be hostess to a luncheon today honoring the members of her bridge club at her home on Marion street.

Club members include: Mrs. Ronald Jones, Mrs. Walter Kirk, Mrs. E. V. McMechan, Mrs. Karl Becke, Mrs. H. G. Malson, Mrs. Brazier Small, Mrs. Roger Mything, Mrs. Edgar Pierce and Mrs. Elliott.

## Music Club at Gaiser Home

Rosemary Gaiser was hostess to members of the Melton Federated Music club on Saturday night at the home of her parents on North Winter street.

An informal program was given during the evening and a social hour followed.

Present were Miss Frances Virginia Melton, Mrs. Silas Gaiser, Claire and Leslyn Burdette, Carolyn Brady, Genevieve Winslow, Jean Swift, Jean Fidler, Margaret Wonderlick, Lillian Hoffman, Janet Gaiser, Dannie Hendrick, Rosemary Gaiser and Alice Rose.

## Fruits Combine In Dessert

Most any dried fruit is good when mixed into this dessert.

**SPICED FRUIT WHIP**  
1 cup sweetened, cooked dried fruit  
1 cup liquid from fruit  
1 tablespoon corn starch  
1/2 teaspoon cinnamon  
1/2 cup sugar  
Few grains salt  
1 tablespoon plain gelatin  
2 tablespoons cold water  
1 cup whipping cream

Cut fruit into small pieces, add liquid, corn starch, spice, sugar and salt; blend thoroughly and bring to a boil. Cook and stir until thick and corn starch is cooked. Remove from heat and add gelatin that has been moistened in cold water, and stir to dissolve. Chill until thick but not firm. Whip cream thick but not stiff. Whip cooled fruit mixture into cream, a small portion at a time. Chill. Serve in stemmed glasses with a topping of soft custard or sweetened whipped cream. Serves six.

Dried apricots, peaches, pears, figs and prunes may be used interchangeably in this recipe.

## Main Dish Takes Avocados

A cold dish begins with one of the very versatile avocados, cut in half.

**AVOCADO FISH HALF-SHELL**  
2 avocado halves  
Lemon juice  
Salt  
1 cup flaked cold cooked fish  
1 cup hot cut celery  
2 tablespoons minced sour pickle  
1/2 cup cut canned pimiento  
Mayonnaise  
Lettuce for garnish  
French dressing

Cut each avocado into halves lengthwise. Remove seed and sprinkle cut portion with lemon juice and salt. Combine fish, celery, pickle, pimiento, salt to taste, and sufficient mayonnaise to moisten and toss together lightly. Place one avocado half-shell on each of four garnished salad plates. Fill seed cavities with fish filling. Serve with French dressing. Serves four.

## Contract Bridge Tournament

THE ELKS BRIDGE COMMITTEE announces the beginning of their regular winter Bridge Tournament Tuesday Night, January 23, at the Elks Club.

The play will be under the supervision of Mr. Wm. Leary, Oregon state champion bridge player. The first three nights will be given over to a Round Robin series for which twelve prizes in all will be given. Play will be continued every Tuesday night. Reservations may be made by calling Mrs. George Henderson or Mrs. M. R. Gunter.

## Today's Menu

Beets will make salad and apricots the dessert:  
Beet pickle salad  
Round steak  
Green pepper saute  
French casserole of peas  
Apricot whip  
Cookies

**FRENCH CASSEROLE OF PEAS**  
1 No. 2 can peas  
1 tablespoon butter  
2 tablespoons flour  
Salt and pepper  
1 cup evaporated milk  
1 small can mushrooms  
1/2 cup potato chips, broken slightly

Melt butter and blend with flour, add seasonings and juice from peas. Add milk and cook until smooth and thick. Add peas and mushrooms, put in casserole, top with potato chips and bake 25 to 30 minutes.

## Butter Bites Are Dainty

A little red jelly and a fresh-cut slice of bread makes this delicacy.

**BUTTER BITES**  
12 slices fresh bread  
1/4 pound butter  
1 jar red jelly

Cut crusts from bread. Butter both sides lightly. Fit one slice in a muffin tin, so that a little cup is formed. Bake in hot oven (425 degrees) ten minutes or until browned. Remove from oven and fill with jelly. Approximate yield: six portions.

mixture over cake in the pan, stand until ready to serve with whipped cream.

**LEMON SOUFFLE**  
Yolks 4 eggs  
Grated rind and juice 1 lemon  
1 cup sugar  
Whites 4 eggs

Beat yolks until thick and lemon colored, add sugar gradually and continue beating, then add lemon rind and juice. Cut and egg, then milk and flour alternate. Mix thoroughly. Add raisins and pulp. Bake in a shallow pan about 40 minutes at 350 degrees. While hot, pour sugar without sauce.

## The Woman's Angle

By MAXINE BUREN  
Here I am, giving more advice on raising children. The business of making big ones out of little ones seems to be a serious problem, many women take it almost too seriously.

A little back-seat observation might reveal that when a child does something, there's a reason for it. Take biting fingernails, squirming in chairs and padding in puddles for instance.

Biting nails is certainly a manifestation of nervousness, and a habit that is often started by nails that are too long or are rough. Cutting them close, keeping them well manicured and even polished will often help in breaking the habit before it gets too bad. Pride in nice nails, instilled in a youngster when very young will often keep the child from forming the nail-biting habit.

Now that my puddle-wading days are over, I can safely suggest a substitute without spoiling my own fun. A desire for padding in water can be turned to a good purpose by giving the youngster an apron, a dish pan and plenty of good suds. Polishing the silverware can be a fascinating pastime for a youngster kept in account of rain or mumps. Just straight fun, with no useful purpose. In this business of whipping up soapuds with the egg beater.

As for the squirming, dangling feet are enough to make anyone nervous. Try sitting at the table for awhile, with feet hanging in mid-air, you'll find there are nerves behind the knee that are sensitive and make even the most sedate person uncomfortable.

Grownups find that footstools are necessary for comfort, and a child should be provided with equally relaxing rests for the feet. A small box at the dining table will relieve the situation, and perhaps the cross bars on your best table will receive less wear if there's some other place to rest one's feet.

# DISCOVER Darjeeling

## And you discover the flavor secret of this finer tea

### TREE TEA

**MAKE THIS TEST TODAY**

Orange & Peaches

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.

A single cup will prove it. Famed Darjeeling—grown on the steep Himalayan slopes of Northern India—blended with selected, peak-flavor Ceylons, makes Tree Tea, Orange Pekoe, the most delicious black tea you can buy.

And you will find that Tree Tea, Orange Pekoe, is most reasonably priced.

Tree Tea, Green, for those who prefer this more delicate type, offers the choicest first crop leaves.

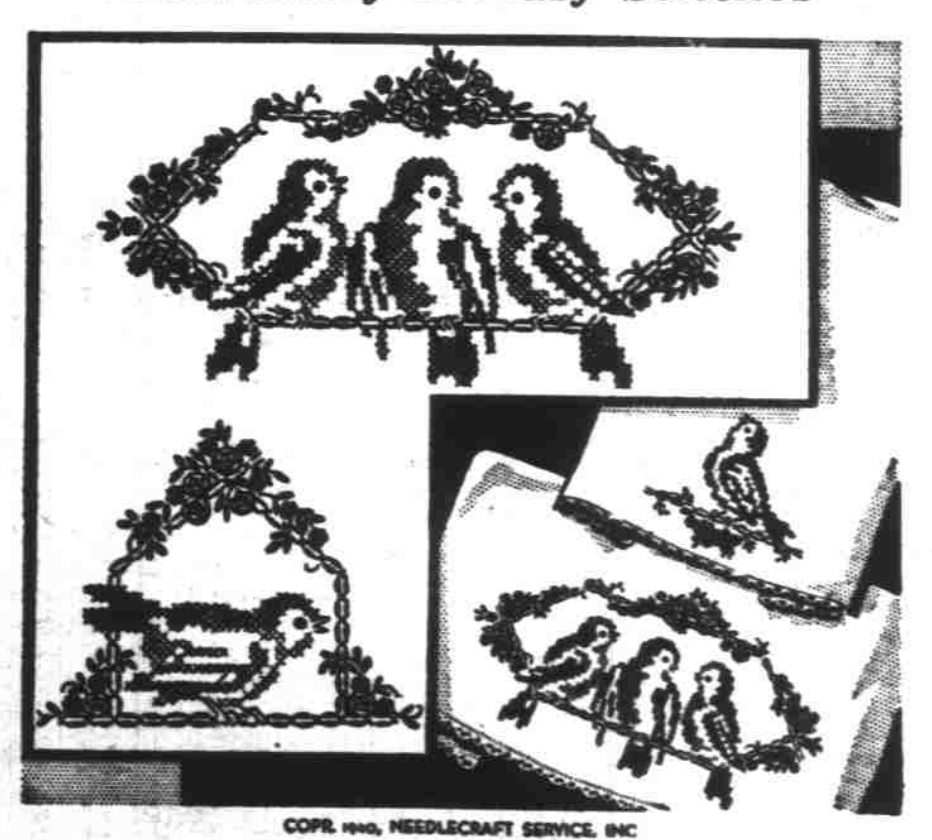
Tree Tea is guaranteed to please you in every way.

**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 very finest of these leaves. Black (Orange Pekoe) teas, on the other hand, should be picked in each one's prime; some in the Spring, some in the 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**

## Laura Wheeler Gives You Colorful Embroidery in Easy Stitches



Bluebirds in 8-to-the-inch cross stitches; roses in the popular rambler rose stitch and that smart color note to many linens. Pattern 2453 contains a transfer pattern of 18 motifs ranging from 5 1/2 x 1 1/2 to 1 1/2 x 2 1/2 inches; mater-