

Students Will Entertain Saturday

Several affairs are being planned by sorority members for the weekend, as relaxation after a week of examinations.

An after-exam dance with pantry raiding a feature, will be given on Saturday night by members of the Delta Phi sorority. The informal affair will be held at the chapter house on Court street.

Dance music will be furnished by a nickel band. Later in the evening guests and hostesses will raid the kitchen for refreshments. The dance is scheduled from 8:30 to 12 o'clock.

Patrons for the dance are Mr. and Mrs. Roy Keene, Mrs. Frank James.

Going to Beach
Members of the Alpha Phi Alpha sorority are leaving Saturday for Nelscott, where they will spend the week-end. Miss Dorothy McDonald and Miss Rachel Youm will accompany the girls. Those motoring over are: Miss Barbara Vlesko, Miss Laura Lee Tate, Miss Betty Williams, Miss Alice Stone, Miss Mary Head, Miss Gale Denison, Miss Marjorie Herr, Miss Dorothy Moore, Miss Maxine Crabtree, Miss Ruth Anusson, Miss Doris Crabtree and Miss Jere Simmons.

Rebekahs Plan Activities

Salem Rebekah lodge No. 1 met at the IOOF hall Monday and after 10 o'clock an interesting program was given by Margaret Montgomery, Margaret Pickell, Laura Noyes and Ella Watt.

Three Links club will meet today in the clubrooms at 2:30 o'clock.

Those appointed for the gift committee for February 5 are: Cora Van Pelt, chairman; Alice Adams and Ida Hochstetler. Decorations are in charge of Helen Brethaupt who will be assisted by Goldie Kyle and Evelyn Naderman. The kitchen committee with Ivadene Hubbard as chairman will consist of Linnie Simeral, Elsie Rohlen, Daisy McIntyre and Alfredda Butts. Dining room committee chairman, Clara Roberts, will be aided by Rhoda Nagel, Olive Gritton, Cora Smith and Estella Hess. A special committee will be Jessie Edwards, chairman; Ivadene Hubbard and Able Adams.

The Kingwood auxiliary of the American Legion is sponsoring a card party on January 31 at the Cherry City recreation rooms. The next legion dance will be on February 3.

Pattern



How glad you'll be to have reached the gracious years when you see yourself in this bewitching frock. It sounds an early note of spring—Ann Adams' Pattern 4371. For spring makes you feel young—and this dress makes you look young! So many enchanting details: the scalloped yoke that goes all across the front... the softly bloused bodice... the graceful slimming side panels of the skirt... the just-right flare to the hemline. Have a back belt or an all-around belt that brings in front. And let a crisp trail of ruffling edge the yoke and short sleeve style. Make a house dress too, using scallop-top pockets and ric-rac trim.

Pattern 4371 is available in women's sizes 24, 26, 28, 30, 32, 34, 36 and 40. Size 36 takes 4 1/2 yards 39 inch fabric and 1 1/2 yards lace edging.

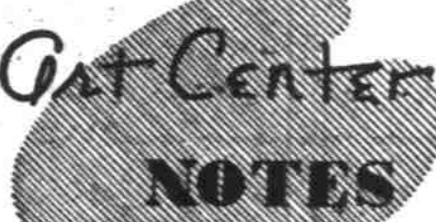
Send FIFTEEN CENTS (15c) in coins for this Anne Adams pattern. Write to ANN ADAMS, 1221 N. W. 4th St., SEASIDE, CALIF. ADDRESS AND STYLE NUMBER.

Now is THE TIME to prepare for Spring! Ann Adams' NEW SPRING PATTERN BOOK which is now ready for you to order. It's alive with attractive designs including a youth corner for tots, teens and twenties, evening-belle, and spring holiday, carnival, costume and gay prints. You will even find balanced styles for special tips and suggestions for party-pluses. The book is filled with hints and ideas for the new season. THE TWO TOGETHER ARE TWENTY-FIVE CENTS. Send for your copy to The Oregon Statesman, Pattern Department.

CLUB CALENDAR

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.
Pythian Sisters at KP hall, 8 p. m.

Friday
Woman's Bible class hosts to men's class of 1st Methodist church, 6:30 covered dish dinner.
The South Salem WTCU with Mrs. Leonard Gilkey, 657 South Liberty street.



V. E. Kuhn, president of the Salem Art Center association, has called the annual membership meeting for tonight at eight o'clock in the main gallery of the Art Center. Yearly election of the board of directors will be held and the second annual report of Art Center activities will be presented.

A brief survey of the state wide developments of the Art Center will be given by Val Clear, state director of art centers who will also discuss briefly significant aspects of the meaning and value of the Art Center organization as a whole and outline definite plans for the future. Mrs. Marian Field, manager of the Salem Center, will give a short summary of recent developments and a comprehensive review of the diverse activities of the local center. She urges that members, patrons, students and the interested public attend.

Proceeding the business meeting beginning at 7 o'clock, there will be demonstrations of silk screen process printing by Earl Bairy, commercial art instructor at the Center, in connection with the current display of posters by Illinois artists. There will also be an exhibit of special student work on display in the galleries and clippings from the record book of newspaper publicity given the Art Center during the year.

Miss McLoughlin Is Hostess

Miss Barbara McLoughlin has hosted to the members of Junior Guild Tuesday night at her home on South 12th street. Following a business meeting, Miss Shirley Everson assisted Miss McLoughlin at the supper hour.

Those bidden were: Miss Patty Neimyer, Miss Charlotte McCrary, Miss Mabel McCullough, Miss Janet Robertson, Miss Catherine Anderson, Miss Peggy Whittier, Miss Frances Duke, Miss Ione Warren, Miss Ruth Peck, Miss Doris Drager, Miss Margaret Bell, Miss Helen Wiedman, Miss Frances Paris, Miss Barbara Compton, Miss Margaret Hink, Miss Jean Wiley, Miss Louise Nordean, Miss Shirley Everson and Miss Eleanor Swift.

Miss Teel Is Hostess

Miss Eileen Teel entertained with a waffle supper for a group of friends Tuesday night preceding the Salem-Tillamook game. Estella Hess, a special committee hostess in serving.

Those bidden were Miss Barbara Belt, Miss Carol Cook, Miss Katherine Hill, Miss Dorothy Kenney, Miss Donna Upjohn, Miss Janice Patterson, Miss Adahmae Teel and Miss Eileen Teel.

Class Meets at Stone Home

The Can Do class of the Leslie Methodist church met at the home of Mrs. Russell Stone Wednesday afternoon. Miss Edith Stone had charge of the devotions and after a short business meeting luncheon was served. Those assisting Mrs. Stone were Mrs. Eva Rasmussen and Mrs. Jim Emmerson.

Those attending were Mrs. C. A. Graham, Mrs. N. S. Rogers, Mrs. C. F. French, Mrs. H. W. Pierson, Mrs. Mason Bishop, Mrs. C. W. Stacey, Mrs. F. X. Hoerch, Mrs. C. H. Vlek, Mrs. Eva Rasmussen, Mrs. Jim Emmerson and Mrs. Stone.

Mrs. Leonard Gilkey will entertain the South Salem WTCU this afternoon at her home at 657 South Liberty street. The topic for the afternoon will be "Legislation" and the discussion will be led by Mrs. C. F. French, Mrs. H. C. Leavenworth and Mrs. Virgil Bursen. Mrs. A. W. Metzger will lead the devotionals.

WTCU school of methods will be held at the hall all day Tuesday with a covered dish lunch at noon. Mrs. Nedra Buck, state president, and other state workers will be on the program, also county directors will have a part. The meeting is open to all and officers and directors should not fail to be present.

DALLAS—Miss Julia LaBarre entertained with a farewell party at her home Monday night in honor of Miss Winifred Page, who is leaving soon to take nursing training at the Emmanuel hospital in Portland.

A handkerchief shower was given the honored guest. During the evening games were played with prizes for those received by Miss Velma Schroeder and Miss Laura Marsh.

Present cover Miss Page, Miss Gertrude Kliever, Miss Arlene Voth, Miss Laura Marsh, Miss Esther Aebi, Miss Pearl Martens, Miss Valdean Burke, Miss Marguerite Wiegand, Miss Velma Schroeder, Miss Elsie McPetridge and Miss...

Society.. Music.. Food.

MAXINE BUREN—Women's Editor

Mrs. J. Ray Pemberton Is Hostess

Mrs. J. Ray Pemberton entertained members of the Golden Hour club Thursday afternoon at her home on South Commercial street. A 1 o'clock luncheon was served and the afternoon was spent informally. Assisting Mrs. Pemberton was Mrs. W. H. Bretz. Covers were placed for Mrs. Mason Bishop, Mrs. W. H. Bretz, Mrs. John Carlin, Mrs. R. R. Hewitt, Mrs. A. A. Stewart, Mrs. Charles A. Sprague, Mrs. V. E. Sisson, Mrs. Lloyd Springer, Mrs. E. B. Millard, Mrs. W. A. Schultz and Mrs. J. Ray Pemberton.

Club Meets at James Young's

Mrs. James B. Young will entertain the members of her bridge club today at her home on North Summer street. Several additional guests bidden were Mrs. P. D. Quisenberry and Mrs. Hollis Huntington. Members include Mrs. Palmer Macdonald of Portland, Mrs. John J. Elliott, Mrs. H. G. Maison, Mrs. Roy Simmons, Mrs. Conard W. Paulus, Mrs. Wayne Loder, Mrs. Archerman, Mrs. Thomas A. Livesley and Mrs. Young.

Luncheons Are Being Given

Mrs. Leon Hansen and Mrs. Joseph Benoit entertained members of VFW auxiliary at a dessert luncheon Wednesday afternoon. Those present were: Mrs. Wesley Aronson, Mrs. E. W. Wickert, Mrs. Onas Olson, Mrs. Elvera Beard, Mrs. E. A. Unruh, Mrs. Russell Mudd, Mrs. Cyril Nelson, Mrs. Georgina Nadon, Mrs. William E. Rush, Mrs. Aubrey Tussing, Mrs. J. M. Hartley, Mrs. Clyde Crawford, Mrs. Ralph Harlan, Mrs. William E. Goodman, Mrs. Hans Hofstetter, Mrs. Joe Ringwald, Mrs. F. X. Hoadley, Mrs. L. L. Guthrie, Mrs. W. C. Clare, Miss Margaret Clare, Mrs. W. J. Beard, Mrs. A. L. Skewis, Sylvia K. Furlough, Miss Mattie Hanson, Mrs. Hanson and Mrs. Benoit.

The third of the series of dessert luncheons will be held at the home of Mrs. Hans Hofstetter, 840 Hood street on February 7 with Mrs. Hofstetter and Mrs. William C. Clare as hostesses. Word was received by the local auxiliary that Mrs. Betty Heremus, department president of Oregon and her chief-of-staff, Mrs. Faith Goble will make their official visit tonight to the Veterans of Foreign Wars auxiliary.

In the Valley Social Realm

WOODBURN—St. Luke's Catholic church in Woodburn, was the setting for the marriage Wednesday morning, 9 o'clock, of Miss Mary Elizabeth Weiss, daughter of Mr. and Mrs. Frank Weiss, and Alfred Aicher, son of Mr. and Mrs. S. J. Aicher. The service was read by Rev. D. O'Connell. The bride's father gave her in marriage, and she wore an ivory satin dress, court train, lace yoke and Elizabethan collar, a finger tip veil fell from a doll hat of lilacs-of-the-valley. The bride's only ornament was a gold cross. She carried a white prayer book with gardenias and a shower of bouvardia and ferns. Miss Gertrude Aicher was her bridesmaid and wore a dusty rose taffeta, a matching doll hat and carried a nosegay. The bride's brother, Thomas Weiss, was best man, and ushers were Aloysius Humpert, Bernard Aicher and Edward Armstrong. Miss Gertrude Aicher was maid-of-honor, Katherine Ann Becker, cousin of the bride, was junior attendant. Both graduated from St. Benedict's school and the bride from Mt. Angel academy. She entered nursing training at St. Vincent's hospital. The groom attended Mt. Angel college.

Pear Melba Is Frozen

Here's a fine frozen dessert for wintertime. It's easy to make, requires no stirring and takes about two minutes to mix. After it's frozen, the mixture goes into well chilled pear halves for a good looking, fine tasting dessert.

PEAR MELBA, PARISIEN
2 tablespoons black raspberry jam or black currant preserves
Dash of salt
1/2 cup heavy cream, whipped
1 lb. jar pears, chilled
Fold the preserves and the salt into whipped cream. Turn into freezing tray of mechanical refrigerator. Set temperature control at coldest position and freeze without stirring. When frozen

SILVERTON—Two very lovely affairs are planned this week complimenting Miss Margaret Keene, daughter of Dr. and Mrs. C. W. Keene, bride-elect of Henry Glaze of Portland, with the wedding announced for a February event.

Mrs. H. R. Irish entertained yesterday in her West Main street home for 24 guests in a noon luncheon followed by several hours of bridge and a canned fruit shower for Miss Keene. Out-of-town guests are Mrs. Custor Ross, Mrs. William McGilchrist, Jr., and Mrs. W. Carleton Smith, all of Salem.

The decorative scheme was of white carnations and narcissi among pastel lighted tapers in the dining room and small bouquets of pastel flowers for the individual tables.

Mrs. Ethel Brown is presiding in honor of Miss Keene at a Friday 1 o'clock luncheon and a gift tea to well shower for 24 guests with the decorative motif in forsythia.

GRAND ISLAND—Mrs. Dale Fowler and Mrs. Fred Pinnicum entertained at the latter's home Friday afternoon when they complimented Mrs. Charles A. Ferguson with a shower.

Invited were the honor guest and her mother, Mrs. F. M. Roseman of Salem, Mrs. M. Braat and daughter of the Unionvale district, Mrs. E. A. Letley of the Dayton Prairie district, Mrs. E. P. Kitzmiller of Salem and Mrs. Elwin Mandigo, Mrs. Henry Taylor, Mrs. Adelbert Smith, Mrs. Daniel Tompkins, Mrs. Harry Tompkins, Mrs. J. H. Tompkins, Mrs. C. A. Rockhill, Mrs. Worth Wiley, Mrs. Raymond Palmer, Mrs. Roy E. Stoutenburg and mother, Mrs. Penrose, Mrs. Clarence Badger, Mrs. Louis Will, Mrs. Lionel Crawford, Mrs. Charles E. Nelson, Mrs. Morton Tompkins, Mrs. Ernest Douglas and Mrs. Roy E. Will, all of this district.

Style-Smiles --- by Gretchen



"I'm looking for a special chair to encourage a bashful young man. It must be small enough for one and yet large enough for two!" She doesn't look as if such subtleties were necessary—but you can't judge a lady by her coat—which in this case, is black woolen. It hints at spring fashions in coats; fitted, then flared through the skirt, it has curved seams in the bodice, and a high, collarless neckline. The godets, set in the skirt for fullness, have horizontal tucks.

Banana Muffins For Company

Just banana whole wheat muffins that have bacon included, and a good cup or so of coffee will be breakfast enough for even your best company. Try the recipe for:

BANANA WHOLE WHEAT BACON MUFFINS
2 1/2 cups whole wheat flour
2 1/2 teaspoons baking powder
1/2 teaspoon soda
1/2 teaspoon salt
1/2 cup sugar
1/2 cup diced cooked bacon
1 egg, well beaten
1 1/2 cups mashed bananas
(4 to 5)
1/2 cup melted shortening
Use all yellow or fully ripe bananas. Mix together thoroughly flour, baking powder, soda, salt, sugar and bacon. Combine egg, bananas, milk and shortening. Add to flour mixture, mixing only enough to dampen all flour. Turn into well greased muffin pans and bake in a hot oven (425 degrees) 20 to 25 minutes, or until muffins are done. Makes 28 small or 15 large muffins.

Serve with fresh, hot coffee.

Link Sausage Is New Product

There's a new dinner size link pork sausage on the market since the new year and here's the authorized way to prepare this tender-skinned mild-flavored meat.

Place links in a shallow pan. Bake in the oven about 30 minutes. Turn once to brown. We suggest for dinner tonight an oven meal of dinner-size pure pork sausage, acorn squash, potatoes and apple pudding. With a fresh vegetable salad, this is a meal worth remembering.

firm, set control at normal freezing temperature. Place pear halves in serving dishes and fill centers with frozen mixture.

Peanuts for Flavor in Recipes

Last week, and ending only today, peanut week was supposed to be celebrated by all the best cooks in the country. We westerners may be a day or so late, but let's make this national peanut day and see what we can find in the files. Frankly these haven't been tested by the writer, but there are many ideas here, so appoint yourself a committee of one to do a bit of testing.

First there's a recipe for muffins that includes the peanuts in butter form. To make the recipe more peanuty, substitute for the walnuts.

FIG-PEANUT MUFFINS
2 cups sifted flour
5 teaspoons baking powder
1/2 teaspoon salt
1/2 cup chopped figs
1/4 cup chopped walnuts
2 tablespoons peanut butter
2 eggs
1/2 cup evaporated milk
1/2 cup water
2 tablespoons melted butter
Sift dry ingredients. Mix figs, nuts and peanut butter and add to dry ingredients. Beat eggs and add milk diluted with water and melted butter. Combine ingredients as quickly as possible. Place in well-greased muffin tins and bake 20 minutes in an oven of 400 degrees. Makes 12 muffins. These are nice for afternoon tea.

Then there's a recipe that includes the nuts with the macaroni. Nuts give a meaty flavor.

PEANUT BUTTER MACARONI
2 cups elbow macaroni
2 cups milk
1/2 teaspoon salt
2 tablespoons peanut butter
Boil macaroni in salted water until tender. Drain and put in a casserole. Scald 2 cups of milk, add salt and 2 large tablespoons peanut butter. Cook until it thickens slightly. Pour over macaroni and bake in a moderate oven, 400 degrees, for 15 minutes. This makes a good substitute for potatoes when starch is needed for a balanced meal.

A breakfast surprise is this: **PEANUT BUTTER WAFFLES**
1 1/2 cups milk
2 cups flour
2 tablespoons baking powder
2 eggs
2 tablespoons sugar
1/2 teaspoon salt
4 tablespoons peanut butter
2 tablespoons melted fat
Beat eggs, add sugar and salt. Add milk and melted fat, then flour and baking powder sifted together. Add peanut butter last. Beat until smooth. Bake on a hot waffle iron.

Last on the day's list is a candy that gains flavor with peanut butter.

PEANUT BUTTER FUDGE
1 cup brown sugar
1 cup granulated sugar
1/2 cup milk
1 teaspoon vanilla
1/2 cup peanut butter
Stir milk and sugar over fire until boiling. Cease stirring and allow to boil until candy forms a soft ball in cold water. Let cool. Add peanut butter and vanilla. Beat until creamy and turn into buttered platter. Makes about 40 one-inch squares.

FIG-PEANUT MUFFINS (repeated)

PEANUT BUTTER FUDGE (repeated)

PEANUT BUTTER MACARONI (repeated)

PEANUT BUTTER WAFFLES (repeated)

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PEANUT BUTTER MACARONI (repeated)

PEANUT BUTTER WAFFLES (repeated)

Manufacturers' Recipes

Manufacturers send several interesting recipes for winter meals.

FROZEN CHOCOLATE CUSTARD
2 squares bitter chocolate
1 cup sugar
1/4 teaspoon salt
4 cups Borden's evaporated milk
3 eggs
1/2 teaspoon vanilla
1/2 teaspoon nutmeg

Melt chocolate over hot water, add sugar and salt and blend well, then add 2 cups of milk. Heat mixture to scalding and pour over the beaten eggs, stir hard until smooth. Cook over boiling water for 3 minutes, stirring constantly. If flecks of chocolate remain, whip with rotary beater until smooth. Add flavoring and remaining 2 cups milk, whip, cool and freeze. Stir a few times during first part of freezing time.

TOMATO OAT SOUP
3 tablespoons minced onion
2 tablespoons minced green pepper
2 tablespoons butter
2 cups canned tomatoes
Pinch of soda
1 cup diced celery
1/2 cup H-O oats (quick)
1/2 cup milk
Salt and pepper to taste

Cook onion and pepper in butter until onion is a golden brown. Add tomatoes and celery and cook a half-hour or until celery is tender. Add H-O and cook five minutes more. Add milk that has been heated and seasonings and cook two minutes more. Add

that gains flavor with peanut butter.

PEANUT BUTTER FUDGE (repeated)

PEANUT BUTTER MACARONI (repeated)

PEANUT BUTTER WAFFLES (repeated)

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PEANUT BUTTER MACARONI (repeated)

PEANUT BUTTER WAFFLES (repeated)

pinch of soda and serve immediately.
COFFEE MAPLE PUDDING
1 dozen lady-fingers or 6 slices of stale sponge cake
1/2 cup cold coffee
1/2 cup maple syrup
Soft custard
1/2 cup heavy cream
2 tablespoons strong M.J.B. coffee
3 tablespoons powdered sugar
3 drops vanilla
Put the sponge cake, which should be cut in strips, or the lady-fingers, in a moderately deep glass bowl and pour over the coffee and maple syrup, which should be mixed. Let stand until the liquid has been absorbed. Then pour over a pint of soft custard and let stand in a cold place. Just before serving, beat the cream till solid with the remaining coffee, sugar and vanilla. Heap over the mixture in the bowl, garnish, if desired, with a little shredded coconut or some toasted almonds and serve. If desired, macarons may replace half of the sponge cake or lady-fingers.

TOMATO OAT SOUP (repeated)

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Feelin' His Oats
H-O QUICK OATS
1/3 MORE SERVINGS
RICH IN VITAMIN B1

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'Naturalizers' Gabardine Pumps
One of the season's outstanding numbers. Regular \$6.95. Now...
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Brown Calf Sport Oxfords
Military heels for service wear. Regular price \$4.50. Now...
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High Cuban heels in many popular styles. Regular \$5.50. Now...
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A real favorite for dress. Regular price \$5.95. Now...
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Medium heels for dressy street wear. Genuine "Naturalizer" fittings and comfort. Regular \$7.75. Now...
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