

Formal Given By Sorority Members

The Willamette inter-sorority formal will be held tonight at the Salem armory with dancing hours between 8:30 and 11:30 o'clock. "Blue Orbits" will be the theme of the dance. Roger Miller and his band will furnish the music.

Those in charge of the affair are: decorations, Miss Doris Riggs, Miss Maxine Crabtree, Miss Betty Zook, Miss Carol Clark, Miss Wilma Matthes and Miss Barbara Byrne, orchestra, Miss Margaret Siegmund; patronesses and program, Miss Esther Mae DeVore, Miss Dorothy Moore and Miss Margaret Rankin.

Special guests for the affair are Mrs. Frank James, Mrs. W. E. Kirk, Mrs. Charles McCargar, Dr. and Mrs. Ivan Lovell and Professor and Mrs. Richard Liebes.

The dance will climax initiation week, which will be completed by formal parties of each sorority. Formal banquets have been planned for tonight in honor of the new members. Beta Chi will hold its banquet at the Golden Pheasant. The Argo hotel will be the place where the Delta Phi sorority will dine honoring their new members. The Phi Kappa Theta and the Alpha Phi Alpha dinner will be at Schneider's Coffee shop.

Dads Invited
The Delta Phi sorority members entertained their dads on Tuesday night when they attended the basketball game and later went to the Quille for refreshments. The tables were decorated with yellow candles and silvered pine cones. Miss June Brasted acted as toastmistress and introduced the guests. Among the stars were several selections.

Guests and hostesses were Dr. Bruce R. Baxter, Miss Esther Gunnesdal, Dr. Frank M. Erickson, Miss Betty Starr, Dr. James T. Matthews, Miss Ruth Matthews, Mr. Donald N. Mathews, Miss Elvy Fredrickson, Dr. Herbert E. Rahe, Miss Sally Anderson, Mr. Harold D. McMillin, Miss Beverly McMillin, Mr. W. H. Brandt, Miss Barbara Brandt, Mr. Frank L. Lilburn, Miss Maxine Hilburn, Mr. Leonard Sackett, Mr. Cecil L. Riggs, Miss Doris Riggs, Professor M. E. Peck, Miss Eleanor Sherman, Professor R. F. Thompson, Miss Betty Keller, Professor Herman Clark, Miss Clara Clark, Miss Esther May DeVore, Mr. George A. Brasted, Miss June Brasted, Mr. Howard Eberly, Miss Elaine Eberly, Mr. A. C. F. Perry, Miss Eleanor Perry, Mr. C. E. Read, Miss Carol Read, Mr. Don Uphohn, Miss Margaret Uphohn, Mr. D. B. Durette, Miss Joan Durette, Mr. Lon S. Covert, Miss Grace Covert, Miss Eileen Lester, Mr. Garfield Anderson, Miss Cloe Anderson, Mr. J. H. Holt and Miss Maxine Hoyt.

CLUB CALENDAR

- Saturday**
Labish RNA benefit "500" and pinocchio party, 8 p. m., Quinby hall.
Story hour, Salem Public Library, 10 a. m.
W.R.C. Miller hall, 2 p. m.
- Monday**
Rebekah dinner, 6 p. m. at Quella, meeting follows.
Delta Dau Gamma Mothers' club, Lausanne hall 2:30 p. m.
Hial Hibbard, 1660 Waller street, 1:30 p. m.
Nile club, Masonic temple, 12:30 luncheon.
Sewing club, Sons of Union Veterans auxiliary, with Mrs. Clara McDermoy, 1660 Waller street, 1:30 p. m.
Luncheon meeting, Salem Branch, Oregon State Music Teachers association.
- Tuesday**
Eastern Star, 8 p. m., Masonic temple.
Camp Fire guardians, with Mrs. James Monroe, 2:30 p. m.
Laurel Social Hour club with Mrs. Eugene Krebs, 2 p. m.
Salem General hospital auxiliary, chamber of commerce, 10 a. m.
Pre-school study group, AAUW, 8 p. m. with Mrs. Earl Felling, 170 North 21st street.
Just for Fun club with Mrs. Roy Bremmer, 2493 State street, 1 p. m. luncheon.
Salem Photographic club with Mrs. Nellie Wheatart, 749 North Commercial street, 7:30 p. m.

With Salem Folk at O.S.C.

By ISABEL McILCHRIST
The junior prom may be over but Doug Chambers of Salem, class president, is still being congratulated on the unanimous success of last Saturday's "A Knight in the Castle." Decorations for the formal were carried out the theme with maroon and silver depicting an old feudal castle. Staters dancing were Jack Hanman, Vivian Aspinwall, Doug Chambers, Jean Hellstein, Bob Pound, Anna Mae Grabenhorst and Dorothy Kibbee of Salem. Salem off-campus guests included Betty Ann Lemon, Helen Kestley and Leone Spaulding.

The presentation of Phi Kappa Phi freshman awards to members of the class of '42 shared this spotlight with an address by Governor Charles A. Sprague in last Wednesday's student body convocation. Each year this all-campus honor society grants certificates of award to selected freshmen in recognition of excellent scholastic record made during the freshman year. Listed among students receiving recognition were Kenneth Clark, Kenneth Strawn and Roy Wilcox of Salem.

Honor number two for Doug Chambers this week is his election to the presidency of Kappa Sigma. Another officer-elect from Salem is Bob Pound, who will be assistant treasurer of the house.

At a party this afternoon members of Alpha Lambda Delta, national scholastic honor society for sophomore women, will honor freshman girls who made a high grade point average fall term. Marie Bosch of Brooks is in charge of the invitations for the event. Numbers among invited guests are Eileen Holden and Eileen Ullman of Salem.

It is apparent that this week scholastic achievements are consuming the headlines as a third honor society receives mention. Members of Phi Chi Theta, honor society for women in secretarial science, held its annual tea Monday honoring freshmen women in that school making a high grade point average last term. Eileen Holden of Salem was one of the honored guests.

Here at home... Charles McElhinney selling Beaver yearbooks at the Phi Sigma Kappa house... Dick Laws on the committee to plan Sunday's Westminster house forum... Harvey Dietzman, OSC grad and transfer from Willamette, working with the Federal Land bank of Spokane... Barbara Forest and Lillian Townsend seen at a Sunday tea dance... Dorothy Kibbee at the Talon's party last weekend.

Mrs. Kinzer Is Hostess

Mrs. Charles Kinzer was hostess to members of the PLE and F club at her home on Thursday night. Following a business meeting, cards were in play with Mrs. W. J. Peck and Mrs. Albert Bilbrey prize winners.

Members present were: Mrs. Sylvia Kelly Furlough, Mrs. Albert Bilbrey, Mrs. Dorothy C. Wilson, Mrs. Pete Anderson, Mrs. Earl Burk, Mrs. Leonard Hixson, Mrs. Laura Johnson, Mrs. W. J. Peck, Miss Daisy Hayden and Mrs. Charles Kinzer. Mrs. Peck will entertain the club on February 15.

Lodge Meeting At Hall

Willamette tent five No. 6 of Maccabees held their business meeting at KP hall on Thursday night. Plans were completed for a box social to be held February 15 at KP hall.

Committees were named for the coming year. On the social committee will be Mrs. Edna Miller, Mrs. Edith Tanner, Mrs. Virginia Heisel and Mrs. Alice Douglas.

Mr. William Parker, who is attending Northwestern College of Dentistry, will be the guests of his parents, Mr. and Mrs. C. W. Parker over the weekend.

Miss Helen Langille, Miss Bobbe Shinn and Miss Janet Robertson motored to Corvallis Friday and were guests at the Kappa Alpha Theta sorority.

Society.. Music.. Food.

MAXINE BUREN—Women's Editor

Contract Is In Play at Orcutt's

Mrs. Elmer R. Orcutt entertained the members of her contract club Thursday afternoon at her home on North Church street. A dessert luncheon was followed by several hours of bridge. An arrangement of bright berries centered the small tables.

Covers were placed for Mrs. Edward E. Roth, Mrs. Russell Pratt, Mrs. Delbert Schwabauer, Mrs. Elmore Hill, Mrs. Otto Schlemm, Mrs. DeWey Howell, Mrs. Arthur Binegar and Mrs. Elmer Orcutt.

Mrs. Ross Invites Guests

Mrs. Clifton Ross was hostess to members of the KCKT club Thursday when she entertained at her home on North 4th street. At the tea hour Mrs. Ross was assisted by Mrs. Fred Prince who was a special guest.

Those hidden were: Mrs. Roy Wassam, Mrs. A. A. Graber, Mrs. Hattie Given, Mrs. Nellie Knox, Mrs. Della Schellberg, Mrs. Ralph Thompson, and Mrs. Roy Clark.

Mrs. Morrow Is Hostess

Mrs. Hugh Morrow was hostess on Friday at a luncheon in compliment to Mrs. L. S. Robe of Vashon, Washington, who is visiting her daughter, Mrs. Frederick Deckerbach. After the luncheon, which was set on an attractive table centered with an arrangement of marigolds in a pansy ring, a table was made up for bridge.

At the party were Mrs. Robe, Mrs. Deckerbach, Mrs. Russell Catlin, Mrs. John Harbison and Mrs. Morrow.

Major and Mrs. George A. White left Friday for Fort Lewis.

Over the weekend they will visit with army friends at Fort Lewis, and in Seattle they will be the guests of Lieutenant Colonel and Mrs. Harry Towler.

Style - Smiles - - - by Gretchen



"Jane isn't content to give you a dirty dig—she has to go back and excavate."

Speaking of hostesses—note the English-blackout influence on the speaker's afternoon frock. Heavy white cord ties around the neck and waist. Buttons parade all the way down the front. Tailored in navy wool shear. A brown baize top is joined to a pleated plaid skirt, at right. A demure effect is created by the collarless neckline and deep shoulder darts.

Maccabees Have Meeting

Maccabee lodge number 84 met on Thursday at Fraternal temple for a regular review with John Riches presiding. New members elected were Alvin Boyd, Willis Carter, Vera White and Nina Bradley.

Reports for January were made at the meeting. New members, their families and friends will be honored at the next meeting when Mr. James Loder will show motion pictures.

Adolphsons Hosts At Dinner

Mr. and Mrs. A. L. Adolphson will be hosts to a dinner party on Friday night at their home on D street. The long table will be centered with an arrangement of spring flowers. Contract will be in play following the dinner.

Covers will be placed for Dr. and Mrs. E. A. Lebold, Mr. and Mrs. T. R. Windisher, Dr. and Mrs. H. H. Barlow, Dr. and Mrs. Carl Emmons and Mr. and Mrs. A. L. Adolphson.

David Craven, young son of Mr. and Mrs. Ronald Craven, was host at a dinner party on Friday night with Mr. and Mrs. Donald Skeen, Mr. and Mrs. L. P. Mitchell and Larry Paulus as guests.

Mrs. Craven decorated the table with a miniature circus tent from which circus favors were drawn. Place cards were performing clowns and animals and tiny flags were strung between the candles.

Mrs. Robert Goodfellow has been spending several days in Portland as the guest of her parents, Mr. and Mrs. Truman Curry.

The dinner, scheduled by the Englewood Women's club for Tuesday, has been postponed indefinitely.

In the Valley Social Realm

WOODBURN—St. Luke's Catholic church was the setting of the wedding of Miss Gertrude Herlette Alcher, daughter of Mr. and Mrs. Sebastian Alcher of the Union district, near Woodburn, and Lawrence Humpert, brother of Mr. and Mrs. George Humpert of Mt. Angel. Father Anthony Terhaar, OSB, officiated of the ceremony, performed the ceremony. Attendees were Miss Catherine Alcher, sister of the bride, and Lawrence Humpert, brother of the groom. The bride was given away by her father.

The bride wore a white satin gown, long train and a finger tip veil caught with orange blossoms. She carried a white-prayer book with streamers. Her only jewelry was a gold cross.

The bridesmaid wore rose taffeta, gardening in her hair, and carried an old-fashioned nosegay of roses and baby breath.

Sister Clementine presided at the organ, with Mrs. Roy Equall singing "Ave Maria." Assisting in the sanctuary was Father Daniel O'Connell.

A reception was held from 2 to 4, presiding was Mary Adelman, Lucille Erwert, and Mrs. Alfred Alcher. The bride and groom left for a wedding trip to the coast.

SILVERTON—Mr. and Mrs. L. Opedahll entertained at their East Hill home Tuesday for the August Lindquist who were returning to their Burley, Idaho, home after a year's stay on a farm with relatives near Opebahll.

On Sunday the Tom Opedahlls of Portland were at the L. Opedahll home.

Springtime Foods in Market

Spring is certainly here, and you'll believe me when you drive out around Salem and see the newly turned earth that farmers are preparing for first spring crops and when you pass by the market and see the good things on the grocer's shelves.

Green peas are put up in cellophane sacks to keep them moist and fresh.

New potatoes, with pink skins shining, have appeared in all the markets.

Green celery adds springtime color to the displays.

Rhubarb continues as a regular item in the markets.

Turnips have green tops, you can even buy young carrots and beets that look like this year's crop.

Greens take most of the local displays, with lettuce, spinach, mustard greens, cabbage of various kinds, endive, broccoli cauliflower especially good.

Fruits are mostly confined to the southern varieties, but apples are good and a few pears remain.

Fresh pineapple is ready for special occasions.

Today's Menu

- Saturday's menu will include carrot salad while Monday's will feature fruit salad.
- TODAY**
Carrot-peanut salad
Creamed chipped beef on toast
Buttered asparagus
Baked potatoes
Applesauce
French doughnuts
- SUNDAY**
Avocado salad
Rolled lamb roll
Fresh peas
New potatoes
Graham yeast rolls
Chocolate souffle
- MONDAY**
Jellied fruit salad
Marachino mayonnaise
Cold lamb slices
Broiled grapefruit
French fried potatoes
Baked rhubarb dumplings
Spiced whipped cream

Chocolate in Cakes Gives Richness

Here's Mrs. Moody's chocolate cake that was given on the regular Statesman radio program on Friday morning.

MRS. MOODY'S CHOCOLATE CAKE
1 1/2 cups milk
4 squares unsweetened chocolate
4 cups sugar
2 cups flour
1/4 cup cocoa powder
1/2 teaspoon vanilla
1/2 teaspoon salt

Cook milk and chocolate until thick, let cool. Add yolks, sugar, flour, baking powder and vanilla, stirring after each addition. Add whites. Bake in a loaf pan, put in a cold oven set for 350 degrees. Bake for one hour and ten minutes.

Try it with this interesting icing.

CREAM CHEESE CHOCOLATE ICING

Blend 1 package cream cheese and 3 cups confectioner's sugar as for pastry. Add 2 squares melted unsweetened chocolate, cooled to blood heat, two tablespoons hot water and 1/2 teaspoon vanilla. Mix and spread, keep cool.

Meat Loaf Has Potatoes

Beef will combine in a meat loaf with potatoes to give interest in texture and flavor.

MEAT LOAF

2 pounds ground beef
2 teaspoons salt
2 tablespoons chopped onion
3/4 cups milk
3 cups mashed potatoes
3 teaspoons pepper

Mix meat and seasonings well and place on a sheet of waxed paper. Pat out to a thickness of about 8 inches wide, 12 inches long, 1/2 of an inch thick. In the center put 3 cups mashed potatoes mixed with 1 teaspoon salt, few grains pepper, 1/2 cup milk. Form the meat mixture into a roll about 2 inches thick and roll the meat with the aid of the waxed paper. Remove the paper and place in a greased baking dish and bake for 45 minutes in medium-hot oven.

Veal Good When Dipped in Egg

Veal takes on a truly chicken-like flavor when dipped in egg and fried.

VEAL SCALLOPS

- 3 slices veal round
Flour
Salt and pepper
2 tablespoons water
4 tablespoons butter
6 tablespoons shortening
- Have round cut one-half inch thick. Cut meat into 2-inch rounds. Dip each piece into seasoned flour, then in beaten egg to which water has been added. Heat fat in frying pan. Drop meat into fat and cook until golden brown. Lower temperature and continue cooking until cooked through. Serve with green peas. Serves 6.

Rice Pudding Has Cocoanut

Rice pudding takes on added interest when a dash of cocoanut is added as this recipe suggests:

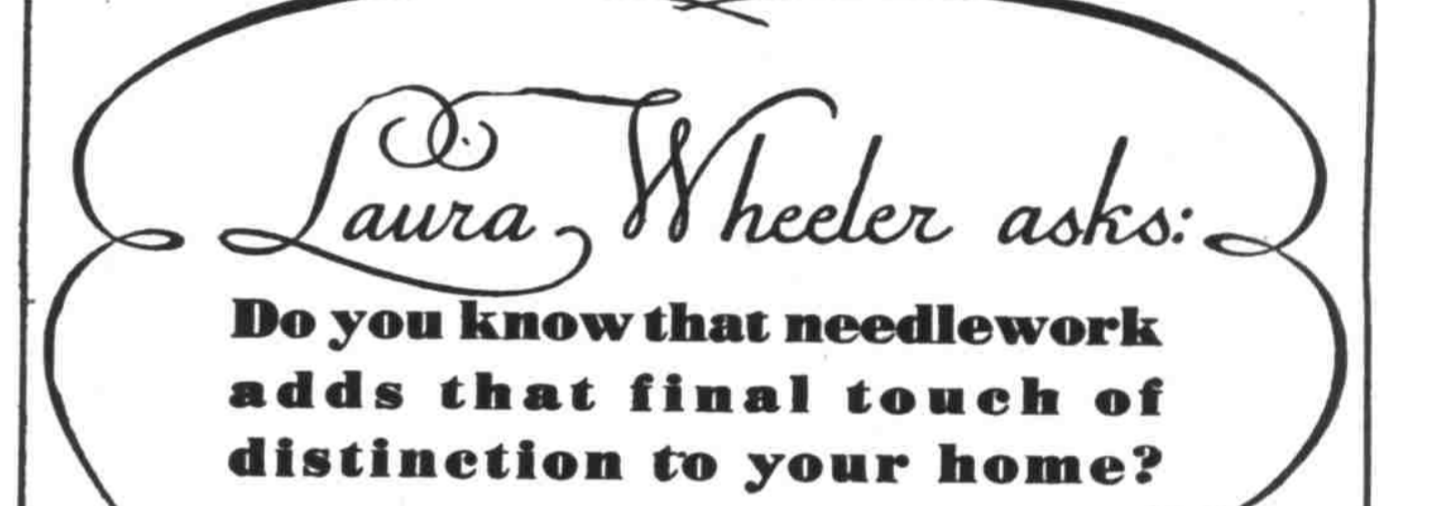
COCOANUT RICE PUDDING

- 1/2 cup washed rice
2 cups milk
1/2 tablespoon butter
1 cup shredded cocoanut
Combine the washed rice, the milk and the salt in the top part of a double boiler, place over gently boiling water and cook until the rice is tender and the liquid all absorbed. Add the butter and stir until melted, add cocoanut and serve, put in small dishes and brown lightly.

Soy sauce gives eggs and sausages a new flavor that should win favor.

CHOW EGGS

- 2 cans Vienna style sausages
1 can bean sprouts
6 eggs
1 tablespoon soy sauce
3 tablespoons butter
- Cut one can of sausages into thin slices. Drain the bean sprouts thoroughly. Add sausages and bean sprouts to the eggs and mix well. Add soy sauce and turn into frying pan with the hot butter in. Fry until golden brown. Turn onto a hot platter and garnish with the other can of sausages. Serves 6.



Whether you crochet, embroider, knit or make quilts, you will find exactly what you want in the original designs by Laura Wheeler which are a daily feature of this newspaper. You do not have to be an expert needlewoman to use the patterns which are made from these designs as they come complete with detailed instructions and illustrations.

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