

Women's Page SOCIETY MUSIC The HOME

Mrs. Wilbur Honored At Tea

Mrs. Glenn Wilbur, who is leaving Salem to make her home at Valley Junction will be honored this afternoon when Mrs. Alden Adolph entertains with a tea at the home of Mr. and Mrs. Rex Adolph.

Mrs. Marr Will Be Honored

Mrs. Leon Perry will entertain tonight complimenting Mrs. Edward B. Marr. A supper will be served and later tables will be made up for bridge.

Open House at Dance Studio

Open house at Barbara Barnes dancing school will begin tonight at 6:45. A group of children between the ages of six and eight will give a class demonstration after which specialty numbers will be presented.

Willamette Will Have Banquet

The annual scholarship banquet sponsored by the YWCA on Willamette campus to raise funds for foreign exchange students will be held tonight at the First Methodist church at 6 o'clock.

Style-Smiles --- by Gretchen



Martha's is an unusually sad case. She's allergic to herself! There's nothing better for that particular allergy than a spanking, new outfit. Take the one at left, for example.

Parties at Chapter House

Beta Chi alumnae entertained Wednesday afternoon and night with benefit bridge parties at the chapter house on State street.

HONORED POSITION—Mrs. David Wright of Salem, who became queen of Nydia temple, Daughters of the Nile, at the election on Wednesday.

Squirrel Club Is Formed

Formation of a national Squirrel club among junior members of American Legion auxiliary was authorized at a meeting of the auxiliary's national executive committee.

Luncheon Given At Elliott's

Mrs. John J. Elliott will entertain with a luncheon and several hours of bridge this afternoon at her home on Marion street.

Mrs. Wright Heads Nydia Temple

Mrs. David Wright will hold the high office of queen of Nydia temple, Daughters of the Nile since election of officers which was held in Portland on Wednesday.

Bosses Guests At Breakfast

An interesting affair of Tuesday morning was the bosses' breakfast given by the Salem Credit Women's Breakfast club in the Queller.

Concert Given on Sunday

It has been announced that Frederick Goodrich, once well known organist of Portland, will appear in Salem at the Art Center on Sunday.

Club Members Guests

Mrs. L. H. Gohrke entertained the members of the Pythian Sister officer's club and their husbands on her South 11th street residence Saturday night.

Mrs. Vibbert to Be Hostess

Mrs. Clare Vibbert will entertain members of her Friday contract club today with a luncheon at Schneider's coffee shop.



HONORED POSITION—Mrs. David Wright of Salem, who became queen of Nydia temple, Daughters of the Nile, at the election on Wednesday.

Dakotans Meet For Party

Members of the Dakota club met on Wednesday night. On the program were Mrs. O. A. Noyes, with a travelogue and a reading; Mr. Morris, readings; Betty Clark, Mabel Fox, Mary Coply, songs; Isabel Herbert, reading; Mr. J. W. Linfoot, Mrs. John Robbins, Mr. and Mrs. O. W. Emmons, and Mr. E. T. Prescott, will talk.

In the Valley Social Realm

MILL CITY—Mrs. Lowell Cree and Mrs. Delbert Turnidge were hostesses last week at a shower honoring Mrs. Paul Cree. The affair was held at the First Christian church.

Mrs. Hamilton Entertains

Mrs. Ralph Hamilton will be hostess to members of her bridge club when she entertains with a luncheon this afternoon.

Living Pictures Tonight

"Living Pictures," being presented at the school tonight at 8 o'clock will feature students posed to represent old masters of art.

WEST STAYTON—Mrs. Lydia Little assisted by Mrs. Cora Sills honored Mrs. Nell Ruggles (June Rishel) a recent bride with a miscellaneous shower at the former's home Wednesday afternoon.

BRUSH CREEK—Mr. and Mrs. John J. Moe observed their 25th wedding anniversary Sunday with a family gathering at their home here.

JEFFERSON—Mrs. James Pate entertained Saturday afternoon from 2 to 5 o'clock, at her home north of Jefferson honoring her guests.

WALDO HILLS—Mr. and Mrs. J. W. Goodknecht entertained with a dinner at their home in honor of the birthday anniversary of their daughters.

Spring Tonic Means Good Foods

Time was when the first sign of spring called forth liberal dosing of sulphur and molasses, sassafras tea and perhaps copious use of dandelion greens and rhubarb.

Today, most laymen have a speaking acquaintance with vitamins and minerals, and know that throughout the year we need generous amounts of those foods which can supply these essential substances.

Today's Menu

- Oysters are going to be the main dish for today. Jellied grapefruit salad Avocado mayonnaise Baked oysters Buttered onions Peach sundae Overnight cookies

BAKED OYSTERS

- 1 tablespoon butter 2 teaspoons flour 1 1/2 cups thin cream or top milk Few grains cayenne 1/2 teaspoon grated lemon rind 1/4 teaspoon salt 12 large oysters Salt and pepper 1/2 cup cracker meal 1/2 cup grated yellow cheese

LAMB LIVER SPECIAL

- 1/2 pound sliced liver Seasoning Flour 1/2 cup baked tomatoes 2 cups cooked lima beans Cut liver in 1-inch pieces. Season. Roll in flour. Pan-fry bacon cut in 1-inch pieces. Remove bacon and keep hot. Pan-fry liver in bacon drippings until well browned. Add lima beans, tomatoes and bacon. Season and heat thoroughly. Serve on toast, cooked macaroni, or rice.

BROWNED BRAUNSCHWEIGER AND TOMATOES

- Slice fine quality Braunschweiger about 1/2 inch thick. Remove the jacket covering. Brown in a little butter. Serve with a well seasoned tomato sauce or 1/2 inch slices of tomatoes brushed with mustard, dipped in sifted crumbs and browned in butter.

Ham Dressed up For Easter

While the average American doesn't take to sauces as do other nationals, a sauce for the Easter ham is apt to be a preferred exception. Even an epicure would succumb to the pungent spiciness of a sauce combination of whole-fruit nectar—primarily a liquefied fruit beverage but doubling in many culinary roles—with seasoning of



SPRING FRILLS for the shoulder lamb chops will make them extra popular. Combine with fresh asparagus and bread muffins for a real treat.

Cole Slaw Goes Modern

Vinegar and evaporated milk make a sauce for cole slaw that rivals the old fashioned sour cream variety.

COLE SLAW

- teaspoon salt Dash of pepper 1 1/2 teaspoon sugar 1 cup finely cut cabbage 1 tablespoon vinegar 2 tablespoons irradiated evaporated milk Add salt, pepper and sugar to cabbage. Stir vinegar into milk until just blended. Pour onto cabbage and toss together until thoroughly mixed. Chill until ready to serve. Yield: 2 servings.

Ham Sauce Spicy Concoction

Grape jam takes on a new role when it appears in a sauce for baked ham in this recipe:

SWEET-SOUR HORSE-RADISH SAUCE

- 1 teaspoon cornstarch 1/2 cup water 1/2 cup grape jam 1/2 teaspoon salt 1 tablespoon vinegar 2 tablespoons bottled horse-radish 2 tablespoon butter Mix together cornstarch and water in saucepan. Add remaining ingredients and cook until transparent and slightly thickened, stirring constantly. Serve hot with roast pork, lamb, or smoked tongue; or heat slices of left-over pork or lamb in the sauce. Approximate yield: 1 cup.

Lamb Becomes Best Stew

Lamb stew isn't always just another stew, it can become quite sophisticated by serving in this way.

LAMB STEW, SOPHISTICATE

- 2 pounds cubed lamb shoulder 3 tablespoons lard 1 cup water 1 pound green beans or 1 No. 2 can green beans 7 carrots 2 small white onions 6 whole cabbage leaves Salt Brown meat in hot lard. Add water. Cover and simmer for about 45 minutes. Add fresh beans, carrots and onions and continue to simmer. Season. Fifteen minutes before meat is done, add separated cabbage leaves and continue cooking. If canned beans are used, add with cabbage leaves. Serve meat in cups of cabbage with other vegetables arranged around meat. Thicken liquid left in kettle and serve with stew.

Ham Loaf

Tapoca is the thickening agent for this recipe for ham loaf.

HAM LOAF

- 1/2 cup quick-cooking tapoca 1/4 teaspoon pepper 1/4 teaspoon paprika 1 teaspoon Worcestershire sauce 1 tablespoon minced onion 1 pound lean ham, ground 1 pound lean pork, ground 2 cups milk Combine ingredients in order given. Bake in loaf pan in hot oven (450 degrees) 15 minutes; then decrease heat to moderate (350 degrees) and bake 45 minutes longer, or until done. Rub mixing bowl with garlic before mixing, if desired. Serve hot or cold. Serves 10. Serve with cabbage and horse-radish relish on a supper plate.

Moving to Our New Building Floor Stock Sacrificed!

Table with 2 columns: Item and Price. Items include Wedgewood Range, Demonstrator Refrigerator, Magic Chef Ranges, General Water Heater, etc. Prices range from \$149.50 to \$59.50.

First Come - First Served for Handy Heat - Portland Gas-Flamo

Gas Heat, Inc. 129 N. Com'l. Salem, Ore.

THE AWFUL PRICE YOU PAY FOR BEING NERVOUS. Read These Important Facts! Quieting nerves can make you old, haggard, cranky—can make your life a nightmare of jealousy, self pity and "the blues."

Flowering Jap Plums (Pink fls. and red lvs.) 50c 75c \$1 Daphne 25c to \$3.00 Novelty Camellias, Wakanoura Red, Kumasaka, Tricolor, Emperor of Russia, Chandleri Elegans, J. J. Drayton (white), Purity (white), Male Aucuba 75c Fruit trees 30c to 60c Flowering Crabapples (8 varieties) \$1.00 each