

Women's Page

SOCIETY MUSIC The HOME

MAXINE BUREN Editor

Meeting of Alumnae Held

Miss Josephine McGilchrist entertained members of Kappa Alpha Theta alumnae Thursday night at the home of her parents...

With Salem Folk at O.S.C.

By ISABEL MCGILCHRIST One of the most active terms will come to an end next week with final exams culminating its activities.

Those bidden were: Mrs. R. D. Slater, Mrs. J. D. Sears, Mrs. Hugh Rossion, Mrs. Keith Powell...

Mrs. Andresen Is Hostess

The PLE and F club met on Thursday night at the home of Mrs. Peter Andresen with Mrs. Dorothy Wilson assisting as hostess...

Alumnae Guests Thursday

Mrs. Ralph Campbell and Mrs. George Croisan entertained a group of Delta Delta Delta alumnae from Portland Thursday afternoon at the Campbell home on East Center street.

Kromers Hosts at Dinner Party

Mr. and Mrs. Sydney Kromer will entertain tonight at their home on Lincoln street. The affair will be in honor of Mr. and Mrs. David King who are moving to Portland.

Dinner Given by Club Members

Salem members of the Zonta club met at the Quella on Thursday night for a dinner meeting, a business session and to welcome new members into the club.

Mrs. Gardner Is Bridge Hostess

Mrs. W. D. Gardner was hostess to members of her contract club Friday afternoon at her home on McCoy street. A 1 o'clock luncheon was served at individual tables with bouquets of pastel spring flowers as centerpieces.

Founders' Dinner At McAfee's

The annual founders' day dinner of the Delta Gamma alumnae will be held on Monday night at the home of Mrs. William McAfee. Mrs. Carl Collins, Mrs. Leon Perry and Mrs. Henry G. Hathaway will assist the hostess.

Dr. and Mrs. Bruce Baxter entertained last night with a dinner party at their home on South Winter street. The affair honored Mr. and Mrs. Ivan Rhodes who have come from New York to live in Salem.

Nuptials of Miss Earle Revealed

The wedding of Miss Vivienne Kathryn Earle, daughter of Mr. and Mrs. Hugh H. Earle, and Emil Vernon Nelson of Oswego, son of Mr. and Mrs. George W. Nelson of Oswego, was solemnized at the apartments of the bride's parents at the Royal Court Thursday night at 8 o'clock.

The bride was given in marriage by her father, and wore a blue ensemble with matching accessories and an orchid corsage. Her sister, Miss Barbara Earle the honor attendant, wore a burgundy ensemble with harmonizing accessories and orchids.

Saturday night Mr. and Mrs. Earle will entertain with a reception at the Hotel Marion honoring Mr. and Mrs. Nelson. Mrs. Roy L. Andrews, sister of the bridegroom, and Mrs. William Tindula, both of Portland, will preside at the urns and dispensing the wedding cake will be Mrs. E. J. Armbruster of Portland. Calling hours will be from 8 to 10 o'clock.

Following their wedding trip Mr. and Mrs. Nelson will be at home at Lake Oswego.

VFW Luncheon at Mrs. Hart's

Mrs. Pearl Hart of Dallas auxiliary was the guest at the desert luncheon given Wednesday by Mrs. Eugene Hart and Mrs. David Furlough at the Hart home for members of Marion auxiliary Veterans of Foreign Wars. Miss Margaret Prince assisted the hostess in serving.

Those attending were: Mrs. Clyde Crawford, Mrs. Cyril Nason, Mrs. Ralph Harlan, Mrs. D. Diehm, Mrs. W. E. Goodman, Mrs. Frank Devlin, Mrs. Ward Wolfe, Mrs. Onas Olson, Mrs. William H. Rush, Mrs. Frank Prince, Miss Margaret, Mrs. E. M. Bradford, Mrs. F. X. Hoerth, Mrs. Joseph Benoit, Mrs. Leon Hansen, Mr. Pearl Hart, and the hostesses.

The next in the series of desert luncheons will be given Wednesday, March 20, at 1:30 p.m. at the home of Mrs. Frank Devlin, 2150 Center street, with Mrs. F. Devlin and Mrs. Clyde Crawford as hostesses.

Several ladies of Marion auxiliary motored to Portland Monday and were guests of Over the Top Post auxiliary, Veterans of Foreign Wars. Those who went were: Mrs. Leon Hansen, Mrs. Lola Dumas, Mrs. Clyde Crawford, Mrs. Elvera Beard and Mrs. Sylvia Kelly Furlough.

Dinner Dance On Campus

The members of the 'W' club on the Willamette campus are entertaining with an informal dance tonight at the Moose hall. Dancing will be between 8:20 and 11:30 o'clock, and music will be furnished by Dick Barton and his band. Highlights of the evening will be prizes and beauty contests.

Additional guests of the evening are Mr. and Mrs. Roy S. Keene, Mr. and Mrs. Howard Maple, Mr. and Mrs. Leslie Sparks, Mr. and Mrs. Franklin Thompson, Mr. and Mrs. William Phillips, Mr. and Mrs. L. R. M. Pierce, Mr. and Mrs. Joseph Randall, Mr. and Mrs. Tom Hall and Mr. Phil Bell.

The new members of Delta Tau Gamma will be honored tonight at an informal banquet at the Argo hotel. The dinner will be at 6:30 o'clock and will be followed by a line party.

Mrs. Jackson to Head PEO

Officers of chapter G, PEO Sisterhood, elected yesterday for the coming year, are Mrs. Paul Jackson, president; Mrs. Tinkham Gilbert, vice-president; Miss Jo Gray, recording secretary; Mrs. Brown Sisson, corresponding secretary; Mrs. Lana Beecher, treasurer; Mrs. Silas Gaiser, chaplain; and Mrs. Keith Brown, guard.

Bridge Party at Adams Home

Mr. and Mrs. Hugh Adams were hosts last night when they entertained with a bridge party at their home on Stewart street. A dessert supper was served before the tables were made up for bridge.

Buffet Luncheon At Giese's

Mrs. Henry Giese entertained yesterday at an afternoon of cards. St. Patrick's motif was used.

Study Club at Pekar Home

Mrs. Millard Pekar was hostess on Thursday to members of her study club. She served a dessert and later Mrs. Walter Eberhard led in the study. Japanese quince and spirea formed the decorations.

Style - Smiles - - - by Gretchen



'I'm a little dubious about Junior's school. It's the first one I've heard of that holds tear gas drills!' Her blue wool frock isn't the first you've heard of featuring large pockets, nor yet the last. Pockets loom large and important these days. Hers are shirred at the top, over a skirt showing fullness in front. Crisp pique, with lace insertion, is used with flattering effect on the collar and sleeves of the simple basic navy dress at right.

MUSIC

Another Metropolitan presentation, the appearance of John Charles Thomas and Jan Peerce, are some of the highlights of radio broadcasts for the weekend.

TODAY KEX, 10:55 a.m. - Metropolitan Opera; Mozart's 'The Marriage of Figaro' revised this year after a 22-year absence from the stage of the opera house, for the first time, under the direction of Ettore Panizza.

SUNDAY KEX, 9 a.m. - Music Hall of the Air symphony; Erno Rappe, conductor; Jan Peerce, tenor. KOIN, 12 m. - Philharmonic-Symphony orchestra, conductor Barbirolli; soloist, Robert Casadesu, piano.

KOIN, 6-7 p.m. - Ford Sunday evening hour; Eugene Ormandy, conductor; John Charles Thomas, baritone. Overture to 'The Marriage of Figaro' - Mozart

Two Contra dances - Beethoven Vien Leonora from 'La Favorita' - Donizetti Mr. Thomas and orchestra Wedding Day at Trodhaugen - Grieg Foster Medley - Gould The Last Chord - Sullivan Mr. Thomas, chorus and orchestra To a Wild Rose and From Uncle Remus - From 'Woodland Sketches' - MacDowell

Flow Gently Sweet Afton - Scottish Air The Old Black Mare - Squire Mr. Thomas and orchestra Finlandia - Sibelius Hymn for the City - Storor Mr. Thomas, chorus, audience and orchestra

The theme music of this program is 'The Prayer' from 'Hansel and Gretel' - Humperdinck's fairy opera.

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Present were Mrs. Rex Pepper, Mrs. Ed Dalton, Mrs. George Chapman, Mrs. Walter Eberhard, Mrs. L. T. King, Miss Alda Clark, Mrs. Ray McCauley and Mrs. Millard Pekar.

Service Guild Is At Meeting

The Wesleyan Service Guild of the Jason Lee church met Monday with Mrs. Marie Putnam.

Those present were: Mrs. Helen Hunter, Mrs. Loretta Kinney, Mrs. Evelyn Naderman, Mrs. Vida Miller, Miss Wanda Gamble, Miss Blanche Baumgartner, Mrs. Adrian Wilbur, Mrs. Marlowe Jones, Mrs. Myrtle Carnegie, Mrs. Hazel Waltz, Mrs. Jewell Brinkley, Mrs. Esther Lee McCabe, Mrs. Sarah Beall, Mrs. Marie Putnam, Mrs. Lula Marschat, Mrs. Mildred Yunkus, Mrs. Mary Bonner, Mrs. Bernice Brewster, Mrs. Josephine Frum, Mrs. Viva Kitzmiller, Mrs. Laura Klaus, Mrs. L. Weaver of Seattle, Mrs. Margaret Spolse of Myrtle Point, Mrs. Marie Martin, Mrs. Dorothy Klempel and Mrs. Geneva Smith.

A group from the Salem Art Center motored to Portland Wednesday to attend the exhibit of modern American ceramics at Portland Art museum. Those going were Mr. and Mrs. Clarence Bates, Mrs. Walter B. Robinson, Miss Jane Robinson, Miss Gladys Edgars and Miss Iloe Lewis.

Today's Menu

Fresh asparagus will be the beginning of the weekend menus. TODAY Lettuce salad Fresh asparagus on toast Poached eggs-minced parsley Grilled tomatoes Baked apples

SUNDAY Pear salad Ginger dressing Chicken Calcutta Steamed rice Buttered carrots Lemon pie

MONDAY Celery-date salad Meat loaf Mashed potatoes Broccoli with cheese sauce Pineapple Bavarian

CHICKEN CALCUTTA 1 frying chicken, 3 pounds Flour, salt and pepper 1 1/2 cups diced celery 1 1/2 cups diced onions 5 tablespoons butter 1 1/2 teaspoons curry powder 1 cup water 1 1/2 teaspoons Worcestershire sauce

1/2 cup cherry preserves 4 teaspoons vinegar Cut chicken in pieces for serving, wash, dry, and roll in well-seasoned flour. Saute celery and onions in 2 tablespoons butter in skillet until yellow. Turn into casserole. Slowly saute chicken in remaining butter until golden brown; remove to casserole. Blend curry powder with fat in skillet. Add water, Worcestershire sauce, and poultry sauce; add browned material into sauce and heat to boiling; pour over chicken. Bake, covered, in moderately hot oven (375 degrees) 30 minutes. Bake, uncovered, 20 to 30 minutes longer, or until chicken is tender, basting frequently. Remove chicken to hot platter. Add vinegar to sauce, salt to taste and pour over chicken. Serve with steamed rice. Yield: 6 portions.

Cocoa Flavor for Bread Pudding

Good oldtime bread pudding is made from the more modern version of evaporated milk.

COCOA BREAD PUDDING 1 cup bread 1 egg 8 tablespoons cocoa 8 tablespoons sugar 1/2 teaspoon salt 1 cup irradiated evaporated milk 1/2 cup boiling water 1/2 teaspoon vanilla 1/2 teaspoon butter

Cut bread in small cubes or break into small pieces. Place in buttered baking dish. Mix cocoa and sugar. Beat egg, add sugar mixture, salt and milk. Stir in water and vanilla. Pour over bread. Dot with butter. Bake in a moderate oven (350 degrees) until set, about 40 minutes. Yield 3 to 4 servings.

Mr. and Mrs. Edward Alley are the parents of a daughter, Jill Marie, born at the Deaconess hospital on Tuesday. Mrs. Alley was Virginia Van Vleet before her marriage.

Tapioca Made For Many Uses

A story on these pages recently featured a recipe for tapioca to thicken a meat loaf. Here are two other ways to make use of a commodity that's handy as a kitchen aid as well as a dessert ingredient.

SAVORY PORK MOLDS 2 tablespoons chopped onion 1 tablespoon butter 3 cups ground cooked pork 3 tablespoons quick-cooking tapioca 1 teaspoon salt Dash of pepper 1/2 teaspoon sage 1 cup milk

Saute onion in butter; combine with remaining ingredients in order given. Bake in greased custard cups in hot oven (450 degrees) 30 minutes. Unfold and serve with thick slices of apples sauteed in butter. Serves 6.

SCALLOPED CELERY AND TOMATOES

2 tablespoons minced onion 2 tablespoons butter 2 cups canned tomatoes 3 tablespoons quick-cooking tapioca 1 tablespoon sugar 1/2 teaspoon salt 1/2 teaspoon pepper 1 cup cut celery 1/2 cup fine bread crumbs, buttered

Brown onion in butter. Place tomatoes in top of double boiler and bring to a boil over direct heat. Combine dry ingredients; add gradually to tomatoes and bring to a brisk boil, stirring constantly. Place immediately over rapidly boiling water and cook 5 minutes, stirring occasionally. Add onion. Place 1/2 cup tapioca mixture in greased baking dish and cover with layer of celery; repeat, using remaining tapioca mixture and celery. Cover with crumbs. Bake, covered, in moderate oven (350 degrees) 30 minutes, or until celery is tender. Uncover and bake 5 minutes longer, or until crumbs are brown. Serves 6.

Tomatoes, Cheese In Rarebit

Tomatoes and cheese combine in this recipe for a new version of rarebit.

TOMATO RAREBIT ON TOASTED CRACKERS

2 tablespoons butter 2 tablespoons flour 1/2 cup thin cream or rich milk 1/2 cup stewed, strained tomatoes 1/2 teaspoon soda 2 cups grated, or finely cut, well-ripened American cheese 2 eggs, slightly beaten 1/2 teaspoon salt 1 teaspoon dry mustard Dash of cayenne 24 crackers

Put butter in a chafing dish or double boiler. When melted, stir

in flour. Pour in cream or milk gradually, stirring until mixture thickens. Blend soda with tomatoes, add to mixture. Then add cheese, stirring until melted. Add eggs and seasoning. Serve on toasted crackers. 6 portions.

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