

The HOME

Miss Hillman Mrs. Pratt Is Honor Guest Hostess to At Party Club

Miss Eleanor Swift entertained Mrs. Charles S. Pratt enterlast night at the home of her tained with a dessert luncheon parents. Rev. and Mrs. George H. yesterday honoring members of Swift, complimenting Miss Ruth the Kensington club. The St. Hillman who will marry Mr. Patrick theme was used in the Lester Carter on Easter Sunday, table appointments. The after-The affair was a surprise china noon was spent informally. Mrs. shower. The evening was spent E. J. Roth was bidden as a speplaying bridge

Editor

other appointments.

Hillman were: Miss Margaret Charles L. Pratt. Bell, Miss Virginia Cross, Miss Barbara Williams, Miss Doris Drager, Miss Helen Wiedmer, Miss Lucy Fisher, Miss Maxine ITI-County McKillop, Miss Marjorie Van De-Walker, Miss Helen Langille, Miss Walker, Miss Helen Langille, Miss

Janet Robertson, Miss Jeanne Auxillary Kneass, Miss Barbara Compton, Thompson and Miss Alice Swift. Meets

Mrs. Baxter to Entertain

.Mrs. Bruce R. Baxter will entertain today at University a group of Salem and out-of-town basketball tournament. Spring flowers and lighted candles will Mrs. William Phillips will assist ern California. Mrs. Baxter in greeting the

ton, Mrs. Frank Myers, Mrs. Merberry, Mrs. Ronald Jones, Mrs. berton, Mrs. John Ramage, Mrs. Livesley, Mr. Roderick Livesley, John J. Elliott, Mrs. Roy S. Laban Steeves, Mrs. Eugene Tup-Mr. and Mrs. Conrad W. Paulus Keene, Mrs. William L. Phillips ker and Mrs. Bruce Titus, all of and Mr. and Mrs. T. A. Livesley, and Mrs. Bruce R. Baxter.

Mrs. R. P. Anderson of Stavton

Ecclesians at McElroy's

Helen McElroy. The St. Pat- Haggerty of Medford. rick's theme was carried out in the decorations. The dinner table Luncheon Served was centered with a bouquet of spring flowers guarded by green tapers. Miss Edith Welborn as- At Paulus Home sisted the hostess.

The evening was spent inform-

C. C. McElroy were special an attractive arrangement for the Club members present luncheon table, included, the Misses Alice Ma-Wiederkehr, Gertrude Cheney, Mrs. T. A. Livesley, Mrs. Roy Verda Olmsted, Leolyn Barnett, Simmons, Mrs. P. D. Quisenberry, Edith Welborn, Helen McElroy Mrs. B. O. Schucking, Mrs. Keith spending several days in Portand Mrs. Dorothy Middleton and Powell and Mrs. Conrad W. land visiting her parents, Mr. and Mrs. Roy Rocks.

cial guest.

A supper was served at a late The club members include Mrs. hour with Miss Alice Swift as- Harry Mohr of Portland, Mrs. T. sisting the hostess. The small S. Roberts, Mrs. Arthur Keene, tables were centered with bou- Mrs. Charles Hudkins, Mrs. quets of spring blossoms and the Frank Power, Mrs. Otto Wilson, St. Patrick motif was used in the Mrs. Leon Barrick, Mrs. Albert Smith, Mrs. I. M. Doughton, Those bidden to honor Miss Mrs. Fred Anunsen and Mrs.

Members of the Tri-County Medical auxiliary met on Tuesday night at the home of Mrs. Willard Thompson. A high attendance record was set for the organiza-tion, with 39 members and guests Livesleys Hosts House, with a luncheon honoring present. Mrs. J. J. Panton, the At Dinner matrons attending the state auxiliary, expressed satisfaction at the number of out-of-town guests.

make up the centerpiece for the several reels of interesting pic- Livesley residence on Fairmount afternoon was Mrs. Ed Morris. table. Mrs. Roy S. Keene and tures taken in Mexico and south- hill last night complimenting a

Mrs. Wells Baum, Mrs. Frank E. being held at the Marion hotel. E. Roth, Mrs. Ed Morris, Mrs. Covers will be placed for: Mrs. Brown, Mrs. H. H. Barlow, Mrs. Covers were placed for Mr. Russell Pratt, Mrs. Elmer Orcutt Howard Maple, Mrs. William Bu- Ray Waltz, Mrs. Charles Wood, and Mrs. Neil Brooks, Mr. Nor- and Mrs. Otto Schieman. sick, Mrs. G. F. Chambers, Mrs. R. Lee Wood, Mrs. David man J. Morrison, Mr. E. M. George W. Croisan, Mrs. Harold Bennett Hill, Mrs. Grover C. Bel- Graham and Mr. Fred Hass, all Hauk, Mrs. E. M. Page, Mrs. Mellinger, Mrs. Charles Campbell, of Washington, DC, Mr. Robert vin Geist, Mrs. Frederick S. LamMrs. L. O. Clement, Mrs. M. C. Oppenheim, Mr. Ludwig Lyon and port, Mrs. George Weller, Mrs. L. O. Ciement, Mrs. M. C. Oppenneim, Mr. Ludwig Lyon and morning for Los Angeles where Mrs. E. E. Getzlaff, Mrs. Verden of New York, Mr. Irving Solomon Mrs. Ralph Coleman of Corvallis, Mrs. E. E. Getziarr, Mrs. verden of New York, Mr. Irving Solomon and Mrs. Robert E. Snow. They Mrs. Glan Ladbetter of Pendle- Hockett, Mrs. W. L. Lidbeck, Mrs. of Chicago. Mrs. G. A. Nahstoll will be some shout two weeks. Conrad A. Loehrner, Mrs. J. O. and Mr. Robert Kerr of Portland, rill Ohling, Mrs. Fred Zimmer. Matthis, Mrs. Burton Myers, Mrs. Mr. Milton Newhouse and Mr. T. man, Mrs. Grover Bellinger, Mrs. Horace Miller, Mrs. J. O. Matthis, M. Leonard, of San Francisco, Lowell Kern, Mrs. P. D. Quisen- Mrs. J. J. Panton, Mrs. Ray Pem- Mr. and Mrs. Thomas DeBeck

Mrs. R. P. Anderson of Stayton, WWG Girls Have Wayne Page of Dallas, Mrs. D. H. Searing of Monniouth, Mrs. C. A. Meeting The Ecclesia club enjoyed a delightful no-host dinner Wednesday night at the home of Miss Chandler of Woodburn and Mrs. Willard First Baptist church had a no-day night at the home of Miss

Mrs. Conrad W. Paulus enter- Lewis' pictures. ally and Mrs. Dorothy Middleton tained with a luncheon honorpresided over the business meet- ing Mrs. Neil Brooks of Wash- Hatfield, Mary Capety, Phyllis ington, DC, who is visiting in the Miss Shirley Rocks and Mrs. capital. Spring blossoms made Mabel Fox, Laurine Cross, Helen

Covers were placed for Mrs. Velma Rominger, Helen Mrs. Dean H. Walker of Inde- Starkey. Eleanor Rainey, Ruby pendence, Mrs. Taylor Hawkins,

CLUB CALENDAR Friday

Woman's auxiliary St. Paul's . Episcopal church with Mrs. George Swift, 2:30 p.m. KCKT club with Mrs. Della Schellberg, 647 South Commercial street, 2 p.m.

Ann Judson circle, First Baptist church, with Mrs. Glenn Newland, 1640 Roosevelt street, 7:30 p.m. Election.

Unitarian Women's Alliance with Miss Gertrude Savage, 1362 Plaza street, West Salem,

Loyalty class of the First Baptist church, dinner, 6:30 Sigma Tau Mothers' club with Mrs. L. M. Ramage, 1:30

Degree of Honor, KP hall, 8 p. m. Business, initiation. American Legion auxiliary iliary child welfare committee with Mrs. F. Alfred Williams, 985 Tamarack street.

Saturday

Labish RNA benefit card party, hall near Quinaby, 8 p. m. Story Hour, public library,

Woman's Relief Corps. Miller's hall, 2 p. m. The Loyalty class, First Baptist church, 6:30 dinner.

Monday

White Shrine of Jerusalem, stated meeting and ceremonial, Masonic temple, 8 p. m.

American Legion auxiliary, Fraternal temple, 8 p. m. ARYE auxiliary with Mrs. Edith Shafer, 2054 North Capitol street, 2 p. m. Hal Hibbard auxiliary, Woman's club house, 8 p. m.

Tuesday

Chadwick chapter, Order of Eastern Star, Masonic temple, 8 p. m.

Ministers wives with Mrs. D. L. Ringland, 1743 Nebraska street, 2 p. m. Etokta club with Mrs. Ernest Lee, 1985 Maple street, 2 p. m.

Mr. and Mrs. T. A. Livesley Dr. David Bennett Hill showed and Mr. and Mrs. Conrad Paulus fore tables were made up for entertained with a dinner at the bridge. A special guest for the group who are in Salem for the D. Howell, Mrs. Arthur Vinegar, Present were Mrs. R. T. Boles, hop control hearing, which is Mrs. Elmore E. Hill, Mrs. Edward

day night. President Helen Hatfield opened the meeting.

After the business meeting Flora Kelly led devotions and for the program all the girls went over to the First Christian church to see Rev. Clifford

Those present were: Mary V. Morley, Margaret Forthsythe, Hatfield, Fern Kelly, Anna Hansen, Evelyn Jean Dirks, Betty Clark, June Vittone, Ramona they, Golda Wheeler, Irene de Neil Brooks, the honored guest, Huddleston and advisor, Mrs. L.

> Mrs. Robert Goodfellow is land visiting her parents, Mr. and Mrs. Truman Curry.

M·J·B WHY?

"We found the answer in a snowstorm..."



2 I dug through the drift with a ski. Luckily the door was unlocked so we barged right in and made ourselves at home. There was food on the shelves and an unopened can of coffee. We started a fire and put the coffee on the stove. Maybe it was because we were tired and cold, but that coffee tasted wonderful. It had a deep, rich flavor like rare old wine.





MARK WHICH IE. A. IN



1 We were skiing 'cross country, miles from anywhere, when it started to snow. We lost our way and floundered around for hours. Believe me, we were scared stiff. And then we stumbled on a trapper's cabin half buried in the drifts.



3 "What kind of coffee is this?" I said, "Look at the can, silly," laughed the wife. "I've been telling you about M.J.B's Richer Roast for years, but you wouldn't let me change. Remember?" "You win," I said. Next morning the storm had passed so we left some money and the wife scribbled a note: Many thanks from two orphans who discovered your cabin and M-J-B!"

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Style-Smiles - - - by Gretchen Fish Supply



"I wouldn't have too much to do with her. She's here today-and gone to borrow!"

She'd have a tough time, we'll wager, trying to borrow that stun- crabmeat and clams. Try making ning navy bolero costume. The popular peg-top pockets are done in cakes of crabmeat with cracker lace, as are the revers of the jacket. Unpressed pleats contribute front- crumbs and serving with hot mayshirt fullness. Right, a sheer black crepe uses crisscross tucking on onnaise in which there is plenty the bodice and over the hips. The skirt is extremely full. As you can of chopped pickle. see, the dress is a "natural" for costume jewelry.

Today's Menu

Carrots will join filberts in sal-

ad for today. Fresh or canned

Carrot-filbert salad

Salmon souffle

Buttered leeks

Boiled potatoes

Baked rhubarb pudding.

SALMON SOUFFLE

Irradiated evaporated milk to

\$ tablespoons butter 6 tablespoons flour

Liquor from salmon plus

1 teaspoon salt

make 2 cups

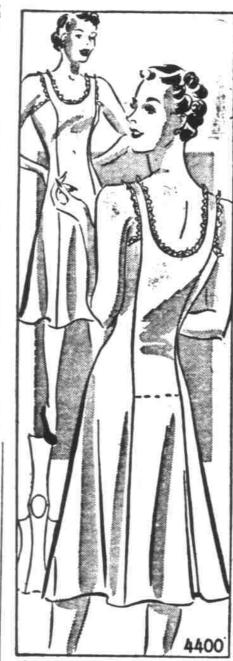
salmon will make the main dish.

Mrs. Schieman Entertains

Mrs. Otto Schieman entertained yesterday at her home on South 19th street, honoring members of her Thursday contract club. A dessert luncheon was served be-Covers were placed for Mrs. L.

Miss Eleanor Swift and Miss Alice Swift are leaving this they will be the guests of Mr. will be gone about two weeks.

Pattern



As warmer days approach, you had better check up on your slip supply. For your sheer printed frocks require dependable protection when the sun's rays get stronger. Pattern 4400, by Anne Adams, is in just four main pieces, with easy-to-stitch princess lines. The built-up non-slipping straps are in one with the panels. And, best news yet, there are no side seams. Bias panels go from front to back in one piece, making for perfect fit without the bother of a side opening. The optional back shadow panel gives complete security. Cut the back of the neck high or low, and trim it with lace for dainty feminity. Pattern 4400 is available in misses' and women's sizes 14, 16, 18, 20, 32, 34, 36, 38, 40, 42 and 44. Size 16 takes 8% yards 39-inch fabric and 4 yards lace edging.

Send FIFTEEN CENTS (15c) in soins for this Anne Adams pattern. Write plainly SIZE, NAME, AD-DRESS and STYLE NUMBER. Capture SPRING ENCHANTMENT with a wardrobe selected from our ANNE ADAMS SPRING PATTERN BOOK It interprets the BOOK. It interprets the gay and lovely new style: in colorful clothes for tots, 'teens and twenties . . . slim-line frocks for the business girl . . . smart frocks for the woman-pastforty . . . an exquisite costume for forty . . . an exquisite costume for the bride and appealing new fash-ions in prints and cottons . . . all available in easy-to-sew patterns.
BOOK FIFTEEN CENTS. PATTERN
FIFTEEN CENTS. BOOK AND PATTERN TOGETHER, TWENTY-FIVE
CFNTS. Send your order to The Oregon Statesman, Pattern department.

For Menus Large

Just because we are so familiar with fish, fresh from the cold salt waters of the Pacific, we are apt to forget the importance of salmon and halibut and shellfish in our weekly menus.

Dropping into the fish market today one can see salmon enough hour in a buttered mold or bake light and fluffy. Add egg yolks for an army. Take a choice between a thick slice for baking, thinner slices for broiling or frying, or fillets. The fish cut lengthwise and boned is choicest, for experts in preparing the salmon say that flavor is best when fibers of the flesh are not broken. The meat toward the head is best place on the fish, although slices are better looking toward the tail. in pan. Melt remaining sugar in A salmon with plenty of fat gives best in flavor.

Sole and flounder are in market these days too; there is fillet of It's good rolled around a spoonful of dressing and baked slowly a little tomato sauce for basting. find smelts, and lots of the Columbia river variety. Smelts are good dipped in a

mixture of half cornmeal and half flour and fried close together like Frozen Desserts trout. They are good boned and Frozen baked in a well buttered dish, a Company Fare other layer of the fish. With a topping of crumbs and tomato or ask for.

there are oysters, fresh crabs and tables.

Go to fish market occasionally.

cups) 1 tablespoon lemon juice Few gratings onion Dash cayenne 6 eggs

1/2 teaspoon cream of tartar. Make a thick white sauce of butter, flour, salt and liquid. Re- 15 minutes; drain. Add small move bones and skin from salmon. amount of milk to egg yolk, stir-Flake with a fork. Add to white ring vigorously. Add to remainsauce with seasonings. Beat in ing milk in top of double boiler 1 pound can salmon flaked (2 servings.

Manufacturers' Recipes

Tuna is one of the featured ed to candy with flavoring. foods in the recipes that are offered by manufacturers for the

week. TUNA LOAF 1 cup flaked White Star tuna 1/2 cup fine breadcrumbs 4 tablespoons butter

2 eggs slightly beaten 1 tablespoon minced parsley Salt and pepper

1 tablespoon chopped pimiento in a moderate oven. PENOCHE

2 cups beet sugar

% cup milk

3 tablespoons butter 1 teaspoon vanilla Place 2 cups sugar and milk 25 minutes. Makes 24 cakes. heavy skillet, add boiling water and stir rapidly until sugar and water are combined. Add to first mixture that has been boiling. sole at most shops this morning. Cook to soft ball stage, 236 degrees on candy thermometer. Cool until almost lukewarm, beat until in the oven. Might top it with mixture loses gloss and add but- and stir in the confectioner's su-

l cup White Satin sugar

% cup boiling water

1/2 teaspoon salt 14 cup milk 1 teaspoon almond extract Cream butter thoroughly. Add Combine ingredients, steam 1 sugar gradually and beat until and beat well. Sift flour once, measure, add baking powder and salt and sift together three times. Add flour, alternately with milk, a small amount at a time. Beat

BALTIMORE CAKES

1 cup sifted Fisher's Blend flour

4 tablespoons butter

4 egg yolks, well beaten

1 teaspoon baking powder

1/2 cup sugar

after each addition until smooth. Add flavoring. Bake in well buttered small muffin pans in a moderately hot oven (375 degrees)

COFFEE ICING 2 tablespoonfuls very strong Golden West coffee From 11/2 to 3 cupfuls confectioner's sugar

% teaspoonful vanilla Heat the coffee, add the vanilla ter and vanilla and beat longer, gar, which should be sifted, until Next in the display case you'll Pour onto buttered plate and cool, the mixture is thick enough to Mark into squares and serve. One- hold its shape, so that it will not half cup of nut meats may be add- run off the cake.

milk added and baked, it's as very fine dishes when carefully slightly lower than normal freeznice a main dish as anyone could prepared. Here is a recipe for one ing position. Approximate yield; that is new to most western cooks 4-6 portions. Shellfish are in market too; and should be popular on Oregon

KENTUCKY CREAM

tablespoon currants cup milk, scalded egg yolk, well beaten 1/2 teaspoon salt 3 tablespoons fruit juice 1 tablespoon finely chopped

citron 14 cup chopped blanched almonds 1/2 cup strawberry preserves

1 egg white, unbeaten 1/2 cup heavy cream, whipped. Soften currants in hot water mixture, blending thoroughly, separately from meat. Serves 6.

then whipped cream. Turn into freezing tray of mechanical refrigerator. Freeze with temperature control set at coldest position, stirring twice during freez-Frozen desserts may become ing. When firm, set control at

Spanish Sauce On Lamb

Shoulder lamb chops combined with tomato sauce will make an excellent dinner meat.

LAMB, SPANISH 6 shoulder lamb chops 4 tablespoons chopped onion 4 tablespoons green pepper, chopped

2, cups tomato juice 2 teaspoons salt 1/4 teaspoon pepper 2 tablespoons flour

Water Brown chops in a heavy kettle, egg yolks one at a time. Beat and cook until slightly thickened, add onion and pepper and brown whites until foamy, add cream of stirring constantly. Chill and slightly. Add tomato juice and tartar and continue beating until strain. Add salt, juice, citron, and seasonings and cover. Cook slowstiff but not dry. Fold into salmen almonds. Place preserves and egg ly about 1 hour or until meat is mixture lightly but thoroughly, white in bowl. Beat with rotary tender. Remove chops to a hot Pour into buttered baking dish, beater until mixture is creamy serving platter. Thicken sauce Bake in a slow oven (300 de- and stiff enough to stand in with flour made into a paste with grees) about 1 hour. Yield: 8 peaks. Gradually fold in custard a small amount of water. Serve



would turn out! Now, that's all changed. Bake any tested recipe-time

Mary Mills says -"Start your yeast roll career with these light, tasty, sweet rolls - they're easy to

> FEATHER ROLLS Yield: 5 dozen

1 cup mashed potatoes 1 cup sugar 1 cake yeast 1 cup lukewarm

make with Fisher's Blend."

1 cup melted fat (½ butter) 6 cups Blend flour 1/2 tablespoon salt

Mix a sponge of potato, sugar and yeast softened in lukewarm water. When light, add the well-beaten eggs, melted fat, flour and salt. Grease a large bowl well, and place the dough in it. Turn it over so that the surface of the dough is also greased. Let rise until double in bulk and roll in small balls about 11/2 inches in diameter. Let rolls rise on baking sheet until double in bulk. Space them so they do not touch when rising. Bake 7 to 10 minutes at 400°.

Fisher's Blend Flour is never sold under any other brand name

That means "Before Fisher's Blend" — the days when even a good cook wondered how her "best" rolls and cakes

after time-with this every purpose home baking flour and other quality ingredients - and every time you'll find Fisher's Blend bakes and performs in the same uniform

Not a single chance of your flour going wrong! The great Fisher Mills select, from perhaps a hundred different kinds of wheat, just those types that can be blended to make a home-flour you can use for everything.

Then Fisher's special milling process - Fisher's great grain elevators - Fisher's experts - all see to it that Fisher's Blend is always just the same-always just right for your baking.

Ask your grocer for -



BLEND FLOUR

Remember . . . "Blend's Mah Griend"

HERE'S A SPECIAL OFFER! The SMOOTHIE incorporates the

years—handy cup measures, Sani-Tite rim, easy clean handle, flat frosted bottom which is quick heating. Get this New Type Quart-size Aluminum

greatest sauce pan improvements in

ALLANTINE SMUUTHIE PAN Made by MIRRO



Only 25¢ and Coupon packed with Every Sack of

Fisher's Blend Flour Here's an opportunity to add to your collection of aluminum by Mirro. Send only 25c and the Coupon packed in the bottom of every sack of Fisher's Blend Flour to Fisher Flouring Mills Company, Seattle.