

Women's Page SOCIETY MUSIC The HOME MAXINE BUREN Editor

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

Miss Eleanor Swift entertained last night at the home of her parents, Rev. and Mrs. George H. Swift, complimenting Miss Ruth Hillman who will marry Mr. Lester Carter on Easter Sunday. The affair was a surprise dinner. The evening was spent playing bridge.

Tri-County Auxiliary Meets

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 organization, with 39 members and guests present.

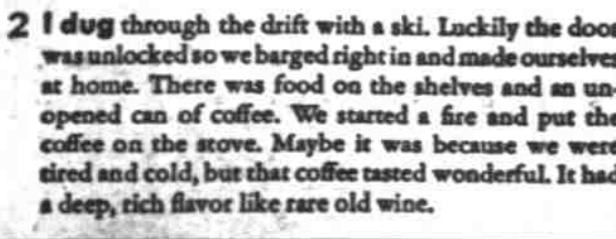
Ecclesiastics at McElroy's

The Ecclesiastics club enjoyed a delightful no-host dinner Wednesday night at the home of Miss Helen McElroy. The St. Patrick's theme was carried out in the decorations. The dinner table was centered with a bouquet of spring flowers guarded by green tapers.

M-J-B WHY? "We found the answer in a snowstorm..."



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.



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.



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!

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.

Saturday

Labish RNA benefit card party, hall near Quinaby, 8 p.m. Story Hour, public library, 10 a.m.

Sunday

White Shrine of Jerusalem, stated meeting and ceremonial, Masonic temple, 8 p.m. American Legion auxiliary, Fraternal temple, 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.

Livesleys Hosts At Dinner

Mr. and Mrs. T. A. Livesley and Mr. and Mrs. Conrad Paulus entertained with a dinner at the Livesley residence on Fairmount Hill last night complimenting a group who are in Salem for the hop control hearing, which is being held at the Marion hotel.

WWG Girls Have Meeting

The Beacon WWG girls of the First Baptist church had a no-host dinner at the church Monday 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 Lewis' pictures.

Style-Smiles - - - by Gretchen

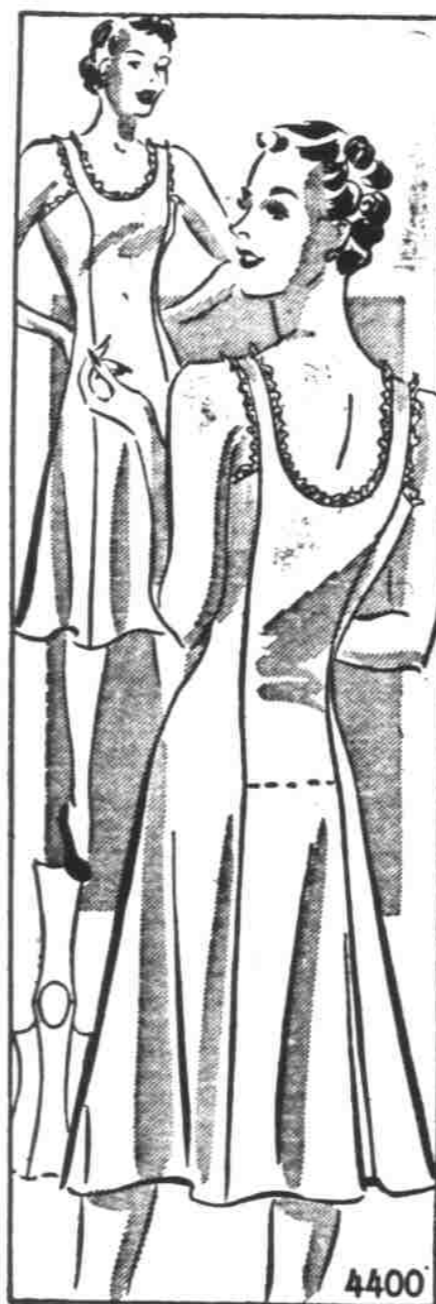


"I wouldn't have too much to do with her. She's here today—and gone to borrow!" She'd have a tough time, we'll wager, trying to borrow that stunning navy bolero costume. The popular peg-top pockets are done in lace, as are the revers of the jacket. Unpressed pleats contribute front-skirt fullness. Right, a sheer black crepe uses crisscross tucking on the bodice and over the hips. The skirt is extremely full. As you can see, the dress is a "natural" for costume jewelry.

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 before tables were made up for bridge. A special guest for the afternoon was Mrs. Ed Morris.

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 femininity.

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Fish Supply 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 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.

Sole and flounder are in market these days too; there is fillet of sole at most shops this morning. It's good rolled around a stuffing. It's good dressing and baked slowly in the oven. Might top it with a little tomato sauce for basting. Next in the display case you'll find smelts, and lots of the Columbia river variety.

Today's Menu

- Carrots will join filberts in salad for today. Fresh or canned salmon will make the main dish. Carrot-filbert salad. Salmon soufflé. Buttered leeks. Baked potatoes. Baked rhubarb pudding.

Manufacturers' Recipes

Tuna is one of the featured foods in the recipes that are offered by manufacturers for the week.

TUNA LOAF 1 cup flaked White Star tuna 1/4 cup fine breadcrumbs 4 tablespoons butter 2 eggs slightly beaten 1 tablespoon minced parsley 1 tablespoon chopped pimiento Salt and pepper Combine ingredients, steam 1 hour in a buttered mold or bake in a moderate oven.

PENOCHE 2 cups best sugar 1/4 cup milk 1/2 cup White Star sugar 3/4 cup boiling water 3 tablespoons butter 1 teaspoon vanilla Place 2 cups sugar and milk in pan. Melt remaining sugar in heavy skillet, add boiling water and stir rapidly until sugar and water are combined. Add to first mixture that has been boiling. Cook to soft ball stage, 236 degrees on candy thermometer. Cool until almost lukewarm, beat until mixture loses gloss and add butter and vanilla and beat longer. Pour onto buttered plate and cool. Mark into squares and serve. One-half cup of nut meats may be added.

Frozen Desserts Company Fare Frozen desserts may become very fine dishes when carefully prepared. Here is a recipe for one that is new to most western cooks and should be popular on Oregon tables.

KENTUCKY CREAM

- 1 tablespoon currants 1 cup milk, scalded 1 egg yolk, well beaten 1/4 teaspoon salt 3 tablespoons fruit juice 1 tablespoon finely chopped citron 1/4 cup chopped blanched almonds 1/2 cup strawberry preserves 1 egg white, unbeaten 1/4 cup heavy cream, whipped.

Soften currants in hot water 15 minutes; drain. Add small amount of milk to egg yolk, stirring vigorously. Add to remaining milk in top of double boiler and cook until slightly thickened, stirring constantly. Chill and strain. Add salt, juice, citron, and almonds. Place preserves and egg white in bowl. Beat with rotary beater until mixture is creamy and stiff enough to stand in peaks. Gradually fold in custard mixture, blending thoroughly, then whipped cream. Turn into freezing tray of mechanical refrigerator. Freeze with temperature control set at coldest position, stirring twice during freezing. When firm, set control at slightly lower than normal freezing position. Approximate yield: 4-6 portions.

BALTIMORE CAKES

- 4 tablespoons butter 1/2 cup sugar 4 egg yolks, well beaten 1 cup sifted Fisher's Blend flour 1 teaspoon baking powder 1/4 teaspoon salt 1 cup milk 1 Cream butter thoroughly. Add sugar gradually and beat until light and fluffy. Add egg yolks 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 after each addition until smooth. Add flavoring. Bake in well buttered small muffin pans in a moderately hot oven (375 degrees), 25 minutes. Makes 24 cakes.

COFFEE ICING

- 2 tablespoons very strong Golden West coffee From 1 1/2 to 3 cups of confectioner's sugar 1/4 teaspoonful vanilla Heat the coffee, add the vanilla and stir in the confectioner's sugar, which should be sifted, until the mixture is thick enough to hold its shape, so that it will not run off the cake.

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, add onion and pepper and brown slightly. Add tomato juice and seasonings and cover. Cook slowly about 1 hour or until meat is tender. Remove chops to a hot serving platter. Thicken sauce with flour made into a paste with a small amount of water. Serve separately from meat. Serves 6.



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"B. F. B.?"

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