

Womens Page
SOCIETY
MUSIC
The HOME
 MAXINE BUREN
 Editor

Clubs Meet At Miller Home

Mrs. Herman Miller will entertain members of her two clubs this week. Today she has invited members of her sewing club to her home for a dessert luncheon and an informal afternoon. Yellow and white will be used in the table decorations.

Those bidden are: Mrs. O. D. Adams, Mrs. Keith Brown, Mrs. Estill Brunk, Mrs. Earl Cooley, Mrs. Robert Elfstrom, Mrs. Carl Emmons, Mrs. Bjarne Erickson, Mrs. Gardner Knapp, Mrs. Charles McElhinny, Mrs. George Rhoten, Mrs. Robert Sprague, Mrs. Lester Wilcox, Mrs. Oscar Paulson, and Mrs. Herman Miller.

Thursday Mrs. Herman will be hostess to her contract club. A salad luncheon will be served followed by several hours of bridge. Club members include Mrs. Elmer Berg, Mrs. John Bagley, Mrs. Thomas Golden, Mrs. H. R. Robinson, Mrs. Paul Morse, Mrs. Albert Cohen, Mrs. Kenneth Murdoch and Mrs. Miller.

Hills Hosts at Dinner

Dr. and Mrs. David Bennett Hill were hosts Saturday night when they entertained with a dinner party complimenting members of Mrs. Hill's study group, and their husbands. The individual tables were centered with bouquets of pink camellias. Mrs. William H. Lytle assisted the hostess.

Covers were placed for Mrs. Flora Thomas, Mr. and Mrs. Allan Carson, Dr. and Mrs. William Lytle, additional guests, Mr. and Mrs. Frederick S. Lamport, Mr. and Mrs. Arch Jerman, Mr. and Mrs. Richard Slater, Mr. and Mrs. Donald C. Roberts, Mr. and Mrs. Harry N. Crain, Mr. and Mrs. E. M. Page, Mr. and Mrs. Dan McLeish, Mr. and Mrs. E. J. Scelars, Mr. and Mrs. Prince Byrd, Mr. and Mrs. William McGilchrist, Jr., and Dr. and Mrs. David Bennett Hill.

Style - Smiles - - - by Gretchen



"His latest songs are so original you can hardly tell where he stole them from!"
 Speaking of plagiarism, it would be easy enough to copy her simple little rayon taffeta housecoat. The corseted waistline emphasizes fullness over the bust and fullness occurs again in the flared skirt. Black pinstripes on a pale blue background. Her friend displays a shirtwaist dress, colored deep gold. The rounded yoke, which slips in the front, creates bodice fullness.

Traviata to Open Opera Season

With the opera just two days away, the box office sale for tickets is running at its highest pitch, with enthusiastic fans making reservations for their favorite operas.

Thursday brings the San Carlo Opera company, with its troupe of 100 talented artists, to the Paramount theatre, Portland, for an engagement of four days. Matinees will be given on Saturday and Sunday, the evening six when the opera will be given. The opera "La Traviata" opens the opera season Thursday night, which is a colorful presentation to usher in the operatic season. Friday Fortune Gallo will offer his company in "Rigoletto." "Hansel and Gretel" will be sung in English at Saturday's matinee, which is being presented especially for school children, and it is to be followed by Ballet diversissements. Coe Glade in "Carmen" takes the Saturday night spot, and Hizi Kunka in "Madame Butterfly" will be offered Sunday matinee. An appropriate closing to the operatic festivities will be found in "La Boheme" which will be given Sunday night.

Marriage Plans Announced

Mrs. Medora Woodry and Mr. John Hyett who have announced the date of their approaching marriage, were honored Sunday morning when Mr. and Mrs. Robert Mills and Miss Yvonne Smith entertained at breakfast. The wedding will be April 14th at the home of Dr. and Mrs. L. L. Baker in Eugene. Those honoring Mrs. Woodry and Mr. Hyett were: Mr. and Mrs. Robert Hyett of Albany, Dr. and Mrs. L. L. Baker of Eugene, Mr. and Mrs. Mark Angate of Mt. Angel, Mr. and Mrs. Ronald E. Perry, Mr. Percy Meyer, Miss Nona Woodry, Miss Yvonne Smith and Mr. and Mrs. Robert Mills.

Breakfast Given At Boyce's

Epworth League members of Leslie Methodist church were served an Easter breakfast at the home of Mr. and Mrs. Guy O. Boyce on Sunday. Those present were Janet Rogers, Margaret Van Osdol, Don Judson, Dorothea Graham, Dorris Cline, Warren Bertelson, Charles Waring, Janet Boyce, Dan Norris, Shirley Laws, Frances French, Margery Mack, Evelyn Roseman, Betty Van Osdol, Jean Boyce, Lewis Judson, David Poindexter, Charles Poindexter, Bernice Boyce, Dick Laws, Harriet Wick, Norma Wootton, Jeannette Mack, Valerie Karr, Leon Triplett, Margaret French, Edward Roseman, Dede Eichelberger, Jo Ann Donaldson, Vivian Boyce, Mrs. Clarke Will, Mrs. Porter, Rev. and Mrs. Dean Poindexter, Mr. and Mrs. Guy O. Boyce.

The DAV auxiliary sewing club will meet with Mrs. William Reid, Box 30, Liberty road today for a no-host luncheon.

HOLLYWOOD 15c
 Home Owned
 Starts Special Midnite Matinee Saturday, Mar. 30, at 11:30 P.M.
 FRANK CAPRA'S
 Mr. Smith Goes To Washington
 ARTHUR STEWART

CLUB CALENDAR

Wednesday
 Silver tea, 2 p.m., Knight Memorial church.
 Woman's association of the First Presbyterian church, 2 p.m., the executive board, 11 a.m. at church.
 Can Do Class, no-host supper, 6:30 p.m. with Mr. and Mrs. C. A. Graham on South Commercial street.
 Nebraska ladies, with Mrs. A. L. DeMunde, 1698 Waller street.

Thursday
 Silver tea for Mu Phi Epsilon at E. R. Tartar's, Garden road, 3 p.m.
 Delta Phi Mothers club benefit bridge, chapter house, afternoon and evening.
 Town and Gown club, Lausanne hall, 2:30 p.m.
 Englewood Woman's club with Mrs. A. R. Tartar, Garden road, 2 p.m.
 KCKT club with Mrs. Ralph Thompson, 462 North Water street, 2:15 p.m.
 Maccabee tent give No. 6 Thimble club, with Mrs. John Douglas, at Salem Heights, quilting.

Hollywood Merry-go-round club with Miss Florence Klee-man, 2 p.m. Basket weaving.

Friday
 Woman's Bible class, First Methodist church, with Mrs. J. C. Harrison, 2:15 p.m.
 Salem Heights PTA card party, community hall.
 South Salem WCTU, with Mrs. B. S. Oden, 818 Rural Avenue, 2 p.m.
 Liberty Women's club annual husbands' supper, Grange hall, 6:30 p.m. Speaker.

Saturday
 RNA benefit 500 and pinocchio card party, 8 p.m. at hall.

Shower Given Bride-Elect

Monday night Miss Katherine Gies entertained at the home of her parents, Mr. and Mrs. C. A. Gies, in honor of Mrs. J. B. Harrelson, who was Miss Anne Graber before her marriage on March 9th.

Games were played during the evening preceding the opening of gifts. Assisting the hostess were Mrs. Bunah Howe, Mrs. Nellie Phillips, and Miss Helen McDaniell.

Those bidden to honor Mrs. Harrelson were Miss Betty Robinsonette, Miss Nona Robinsonette, Miss Ellen West, Mrs. Bunah Howe, Mrs. Helen Gottfried, Miss Clara Belle Burns, Mrs. Eunice Campbell, Miss Wilma Warren, Mrs. Mary Morris, Mrs. Leone Lawrence, Miss Penny Pence, Mrs. Inez Scott, Mrs. Verna Barnica, Mrs. Marie Haines, Mrs. Esther Fedden, Miss Harla Hansen, Mrs. Gertrude Jones, Mrs. Nellie Phillips, Miss Helen McDaniell, Mrs. Bush, Mrs. Julia Roberts, Miss Marie Graber, and the hostess, Miss Katherine Gies.

The Liberty Women's club will hold its annual club supper for husbands at the Grange hall on Friday night at 7:30 o'clock. David Johnson will play several violin solos and John C. Kerwick from the secretary of state's office will show pictures and talk on safety.

LIBERTY
 Today and Thursday
 Spencer Tracy, Ann Dvorak
 in "SKY DEVILS"
 Plus
 "STAGE STRUCK"
 Dick Powell
 Adults 15c and Ann Dvorak 10c
 Children 10c
 CONTINUOUS FROM 4 P.M.

Stew Is now Respected Favorite

Stews and boiled dinners have taken their place as respected members of the meat dish family these modern days, when flavor counts in most families and budgets are being watched. Many good inexpensive cuts are available for stew or boiled dinner making. Take those ever-so-good tasting cured and smoked shoulder butts which weigh from 1 1/2 to four pounds. When water-cooked slowly and gently simmered about 45 minutes per pound they are the makings for an aristocratic boiled dinner. Slow cooking, remember, makes the meat tender.

Whole pared potatoes, peeled small white onions, scraped carrots, three-inch pieces of celery and perhaps strips of green pepper should be added to the pot about three-quarters of an hour before serving time. Then to make the meal true to tradition, lay wedges of cabbage on top of the other vegetables for just 10 minutes to cook to that crunchy firmness that spells perfection.

For dumplings, remove the vegetables and meat and arrange on a hot platter and keep hot. Stir up 2 cups sifted flour, 3 to 4 teaspoons baking powder, and 1/2 teaspoon salt. Now mix in gently about 1/2 cup of milk or 1/2 cup evaporated milk, mixed with 1/2 cup water. Drop by spoonfuls into the boiling hot "pot liquor." Cover tightly. A cloth between the pot and the dumplings is needed to prevent perfect seal. Cook, without peaking, 10 minutes, and then light fluffy dumplings will greet you when the lid is removed. Be sure the family is assembled, because dumplings are temperamental and won't be at their best if kept waiting.

Serving-sized cubes of veal shoulder, lamb neck slices, or beef shank meat are economical choices for a savory stew. Here the trick is to season the meat well, dredge in flour and brown well in a little lard. Most stews are improved by a few slices of onion and a little diced celery browned in the meat. Now is the time to add a judicious amount of water. Don't drown the meat and draw out all the flavor into broth. Water to cover, with a bit added from time to time gives a finer flavored result.

As time, don't hurry a stew, let it stew—that is simmer ever so gently for a couple of hours to reduce the meat to fork tenderness. There must be vegetables of course in identifiable sizes cooked in with the meat for the last half hour. A tablespoon of catsup, Worcestershire sauce or other highly flavored meat sauce adds a professional touch.

Don't forget that neat to careful cooking, an attractive platter arrangement does much to glorify and enhance the appetite appeal of any stew or boiled dinner.

Silver Tea at Tartar Home

The Englewood Woman's club is entertaining with a silver tea Thursday at the home of Mrs. A. R. Tartar on Garden road. The proceeds will go to Mu Phi Epsilon, national music honorary for women. The Phi Lambda chapter was organized on the Willamette campus in 1938.

At 2 o'clock there will be a short business meeting and calling hours will be between 3 and 5 o'clock. Miss Margaret Segmund will greet guests at the door. Music students from Willamette university who will give a program during the tea hour are Miss Carolyn Brown, Miss Willetta Sneed, Mr. Watson Dutton, Mr. Wendell Johnson, Miss Olive Clemes and Miss Betty Boylan.

Purple and white will be used in the table appointments, and spring flowers will be used about the guest rooms. Those pouring will be Mrs. Lena Scharrf and Mrs. Watson Townsend.

Assisting Mrs. Tartar will be Mrs. E. R. Rae, Mrs. Clifford Phillips, Mrs. S. A. Smith, Mrs. O. A. Chase and Mrs. David Ringland.

Luncheon Given At Lamport's

Mrs. Frederick S. Lamport will entertain members of the Town and Country club this afternoon at luncheon. Spring flowers will center the individual tables. Later tables will be made up for bridge.

THE STORY MILLIONS Love
 Now on the screen with all its wonders!
 MAURICE MATTELLING'S
 "THE BLUE BIRD"
 IN TECHNICOLOR
 SHIRLEY TEMPLE
 MARY HUGHES - GALE RONDAGL
 EDWIN COLLIER - STEEL JASON
 LAST DAY



GOOD FOOD—This loin of pork makes one of the finest roasts, yet it is now reasonably priced due to the good supply of pork. Long, slow, thorough cooking in a moderate oven does the trick (open pan and no water, of course) is the advice of Martha Loagan, meat cookery expert. For perfection, be sure the fat is well-browned and the meat is thoroughly done with no trace of pink showing.

Two Flavors Make Dessert Good

Fresh strawberries, appearing in the markets this week, will go a long way when prepared by this recipe:

RHUBARB AND STRAWBERRY TAPIOCA
 1 1/2 cups water
 1/2 cup quick-cooking tapioca
 1/2 cup sugar
 1/2 teaspoon salt
 2 1/2 cups cooked, sweetened rhubarb
 1 cup halved fresh strawberries
 Place water in top of double boiler and bring to a boil over direct heat. Combine quick-cooking tapioca, sugar and salt; add gradually to water and bring to a brisk boil, stirring constantly. Place immediately over rapidly boiling water and cook 5 minutes, stirring occasionally. Cool—mixture clear and thickens as it cools. When slightly cool, fold in rhubarb and strawberries; chill. Fill lightly in sherbet glasses, garnish with whole berries. Serves 8.
 For 2 1/2 cups cooked, sweetened rhubarb, cut about 1 1/2 pounds red-stalked rhubarb into 1-inch

Today's Menu

A Japanese platter with a variety of ingredients, is the day's main course.
 Asparagus salad
 Pickles and olives
 Japanese platter
 Baked apples a la mode
 Chocolate luscious cookies
JAPANESE PLATTER
 2 cups cooked rice
 5 eggs
 1/4 cup grated cheese
 1/2 teaspoon salt
 6 tablespoons butter melted
 1 cup cooked peas
 Parsley
 Mix the melted butter, salt, peas and half the grated cheese thoroughly with the rice. Spread on buttered ovenproof platter. Make five small wells in the rice, drop an egg into each, sprinkle the remainder of the cheese over the rice and bake in a moderate oven until eggs are set and cheese is melted, or set the platter under a moderate broiler flame to cook the eggs and melt the cheese.
 pieces; add 1 cup sugar and 1/4 cup water and cook 5 minutes. Cool.

In the Valley Social Realm

LYONS—The Beacon class the young ladies of the Methodist Sunday school were hostess for a miscellaneous shower honoring Miss Pauline Clippell, bride-elect, at the home of her parents, Mr. and Mrs. George Clippell Saturday afternoon. A poem especially composed for the affair was read by Constance Bodeker, Dorothy Ayres gave a reading. Those present were Miss Pauline Clippell honored guest, Mrs. Orville Downing, Mrs. Catherine, Julia, Mrs. Albert Julian, Mrs. Hugh Gavette, Mrs. Hugh Johnston, Mrs. Paul Johnston, Mrs. Dell Westenhouse, Mrs. Daisy Johnston, Mrs. Alva Wise, Mrs. Leon Smith, Mrs. Clyde Lewis, Mrs. Albert King, Miss Dorothy Smith, Mrs. Earl Walker, Mrs. Earl Allen, Rev. and Mrs. Hamul-ton, Mrs. Roy Huber, Mrs. May Swank, Mrs. Nora Taylor, Mrs. Everette Crabtree, Mrs. James Stockwell, Mrs. William F. Richard, Mrs. Reba Johnson, Miss Dorothy Ayres, Miss Fannie Wilson, Miss JoAnn Crabtree, Miss Constance Bodeker, Miss Cleta Crabtree, Miss Lucille Lewis, Miss Betty Jean Bodeker, Miss Lois Stevens, Mrs. Lena Scharrf and Mrs. Watson Townsend.

CLOVERDALE—Several Cloverdale couples enjoyed a birthday party given in honor of Mr. Tom Webb. Those present were Mr. and Mrs. Sam Drager, Mr. and Mrs. Louis Hennes, Mr. and Mrs. Walter Miller, Mr. and Mrs. Fay Webb, Mrs. Vester Bones, Mr. and Mrs. Bob Hunsaker, Mr. and Mrs. Hugh Webb, Levi Webb. The evening was spent playing "500" after which refreshments were served by the hostess.

DALLAS—Mrs. Elwyn Craven entertained with an Easter breakfast at her home Sunday morning for her young daughter, Mary Dick Craven, and a group of young friends.

WALDO HILLS—Mr. and Mrs. Max Scriber were recent hosts at a card party in compliment to Mrs. Floyd Mulkey on her birthday anniversary. Invited were Mr. and Mrs. Floyd Mulkey of Silverton, Mr. and Mrs. Fer Rue of Woodburn, Mr. and Mrs. Elmer Peterson of Silverton, Mr. and Mrs. Theodore Riches, Mr. and Mrs. R. E. King, Mr. and Mrs. Verle King.

HOLLYWOOD
 FAMILY NIGHT
 TWO FEATURES
40c
1 STOLE A MILLION
 George Sizing Clair
RAFT-TREVOR
 AND SECOND FEATURE
Orphans of the Street
 TOMMY STAN
 LIVINGSTON
 Also Cartoon and News

STATE THEATRE 15c
 CONTINUOUS SHOWS DAILY MAT. I.P.M.
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It's QUIZ Nite Again!
KANGAROO COURT TONIGHT 8:30 ON THE STAGE
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 ANOTHER
 HILIN MAN
 DAY
 FRANK MORGAN
 GUY HIBBER
 GUY HIBBER
 GUY HIBBER

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 IT'S CALLED
Duchess Remote Control
 In this method, the heating is done in advance... the lightweight clips are put on the head and go to work waving the hair immediately. Instead of getting hotter, they cool on your curls, in about two minutes they are removed. This machine produces a natural looking curl... a desire of every woman. Never direct wires connected to hair... No heat producing chemicals used.
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 Solves the problem of what the well dressed guest will wear this Spring for town and country, formal or sport event, in our new pattern book which shows that fashion has "gone American" in a dramatic way. Adorable dresses for the pre-schoolers, carefree styles for gay young things, smart silhouettes for the business and club woman, informal costumes for moments at home and play clothes for hours under the sun—all this and more in our new Anne Adams pattern book.
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 today in time to join the Easter parade or to accept that unexpected invitation which may be just around the corner. The price of the book is fifteen cents but when ordered with a pattern, which is also fifteen cents, the cost of both is only twenty-five cents.
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