PAGE SOL

The OREGON STATESMAN, Salem, Oregon, Wednesday Morning, March 27, 1940



Miss Mason To Marry Soon

Miss Virginia Mason, daughter nounced her engagement to Mr. Miss Alexander of Mr. and Mrs. A. L. Mason, an-Mrs. W. H. Morley, Easter morn- Hostess ing at a breakfast in the home of her parents.

close friends and relatives. The tract club tonight at the home Dinner tiny scrolls hidden in Easter fa- of her parents, Mr. and Mrs. in the table appointments.

Miss Mason attended Salem per will be served. schools and Salem Secretarial school.

ding.



be a special guest.

Dorothy Alexander.

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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Without Obligation **Morrison's Beauty Salon**



tain 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, The Progressive Divine Heal- Mrs. Robert Sprague, Mrs. Lester

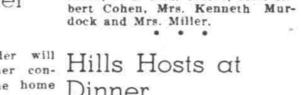
ing Center is sponsoring a silver Wilcox, Mrs. Oscar Paulson, and tea today at the home of Mrs. Mrs. Herman Miller. Thursday Mrs. Herman will be George Stoddard on North 4th

hostes to her contract club. A street. The calling hours will be between 2 and 4 o'clock. Rev. salad luncheon will be served fol-Minnie Gazley of Portland will lowed by several hours of bridge. Club members include Mrs. Elmer Berg, Mrs. John Bagley, Mrs.

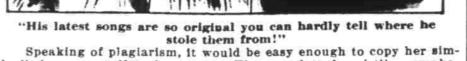
Thomas Golden, Mrs. H. R. Robinson, Mrs. Paul Morse, Mrs. Al-

Covers were placed for a few entertain members of her con- Hills Hosts at Miss Dorothy Alexander will

Club members include: Miss dinner party complimenting mem-Caroyl Braden, Mrs. Wheeler bers of Mrs, Hill's study group, Mr. Morley also attended Salem English. Mrs. Joseph Harvey. jr., and their husbands. The individschools and Willamette university. Mrs. Kenneth Manning, Mrs. ual tables were centered with They are very active in Baptist George Scales, Mrs. Harold Bu- bouquets of pink camelias. Mrs. young people's work in the city. sick, Miss Helen Boardman, Mrs. William H. Lytle assisted the No date has been set for the wed- Wilson Siegmund and Miss hostess.



vors. Green and yellow were used George C. Alexander. Following Dr. and Mrs. David Bennett several hours of bridge a late sup- Hill were hosts Saturday night when they entertained with a



Covers were placed for Mrs. ple little rayon taffeta housecoat. The corseletted waistline empha- dumplings will greet you when Flora Thomas, Mr. and Mrs. Al- sizes fullness over the bust and fullness occurs again in the flared lan Carson, Dr. and Mrs. William skirt. Black pinstripes on a pale blue background. Her friend dis-family is assembled, because in the markets this week, will go Lytle, additional guests, Mr. and plays a shirtwaist dress, colored deep gold. The rounded yoke, which dumplings are temperamental and Mrs. Frederick S. Lamport, Mr. skips in the front, creates bodice fullness.

CLUB CALENDAR

Wednesday Silver tea, 2 pm., 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 sup-per, 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, \$ p.m.

Delta Phi Mothers club benefit bridge, chapter house, afternoon and evening.

Town and Gown club, Lauseason Thursday night, which is sanne hall. 2:30 p.m.

Style-Smiles - - - by Gretchen 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-sogood tasting cured and smoked shoulder butts which weigh from 11/2 to four pounds. When watercooked 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. 1/4 cup water. Drop by with spoonfuls into the boiling hot trace of pink showing. "pot liquor." Cover tightly. A

cloth between the pot and lid often is needed to make the per- TwoFlavors Make fect seal. Cook, without peeking, 10 minutes, and then light fluffy Dessert Good

the lid is removed. Be sure the won't be at their best if kept a long way when prepared by this waiting.

RHUBARB AND STRAWBERRY 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 Tew slices of onion and a little diced celery browned in with the meat. Now's the time to add a judicious boiler and bring to a boil over amount of water. Don't drown direct heat. Combine quick-cook-

vored result.

ness. There must be vegetables Pile lightly in sherbet glasses. a moderate breller flame to cook of course in identifiable sizes Garnish with whole berries. Serves the eggs and melt the cheese. cooked in with the meat for the 8.

catsup. Worcestershire sauce or rhubarb, cut about 11/2 pounds cup water and cook 5 minutes. other highly flavored meat sauce red-stalked rhubarb into 1-inch Cool.

TAPIOCA

1/2 cup quick-cooking tapioca

2 1/2 cups cooked, sweetened

1 cup halved fresh strawberries

11/2 cups water

1/2 teaspoon salt

1/2 cup sugar

rhubarb



GOOD FOOD-This loin of pork makes one of the finest roasts, yet it is now reasonably priced due to the good supply 4 teaspoons baking powder, and of pork. Long, slow, thorough cooking in a moderate oven does 1/2 teaspoon salt. Now mix in the trick (open pan and no water, of course) is the advice of gently about % cup of milk or Martha Logan, meat cookery expert. For perfection, be sure the 1/2 cup evaporated milk. mixed fat is well-browned and the meat is thoroughly done with no

Today's Menu

A Japanese platter with a variety of ingredients, is the day's Fresh strawberries, appearing main course.

Asparagus salad Pickles and olives Japanese platter Baked apples a la mode Chocolate icebox cookies JAPANESE PLATTER

2 cups cooked rice 5 eggs

1/2 cup grated cheese

- teaspoon salt 6 tablespoons butter melted
- cup cooked peas

Place water in top of double Parsley Mix the melfed butter, sait, the meat and draw out all the ing tapioca, sugar and salt; add peas and half the grated cheese flavor into broth. Water to gradually to water and bring to thoroughly with the rice. Spread cover, with a bit added from a brisk boil, stirring constantly, on buttered ovenproof platter. time to time gives a finer fla- Place immediately over rapidly Make five small wells in the rice, bolling water and cook 5 minutes, drop an egg into each, sprinkle As to time, don't kurry a stew, stirring occasionally. Cool-mix- the remainder of the cheese over let it stew-that is simmer ever so ture clears and thickens as it the rice and bake in a moderate gently for a couple of hours to cools. When slightly cool, fold in oven until eggs are set and cheese reduce the meat to fork tender- rhubarb and strawberries; chill, is melted, or set the platter under

last half hour. A tablespoon of For 21/2 cups cooked, sweetened pieces; add 1 cup sugar and 1/2

and Mrs. Arch Jerman, Mr. and Mrs. Richard Slater, Mr. and Mrs. Harry N. Crain, Mr. and Mrs. B. Iraviata to Donald C. Roberts, Mr. and Mrs. M. Page, Mr. and Mrs. Dan Mc-Open Opera Lellan, Mr. and Mrs. E. J. Scellars, Mrs. Prince Byrd, Mr. and Mrs. William McGilchrist, jr., and

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ets is running at its highest pitch, with enthusiastic fans making reservations for their favorite operas.

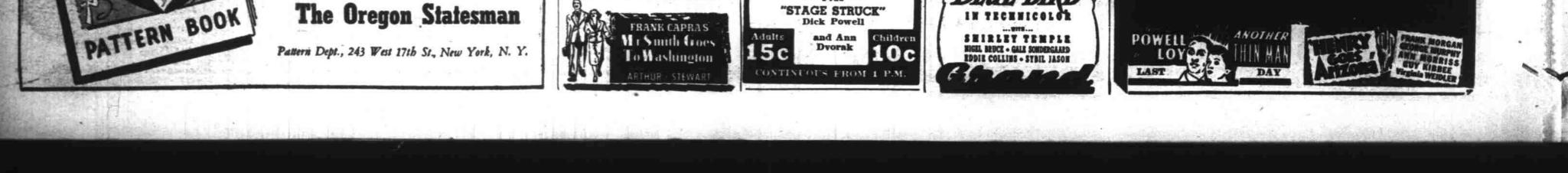
Thursday brings the San Carlo Opera company, with its troupe of 100 talented artists, to the Paramount theatre, Portland, for an engagement of four days. Matinees will be given on Saturday and Sunday, thus giving six performances for the Portland stay. "La Traviata" opens the opera



The Oregon Statesman

Starts Special Midnite Matinee Saturday, Mar. 30, at 11:30 P.M. FRANK CAPRAS

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