Women's Page

SOCIETY
MUSIC
The HOME

MAXINE BUREN
Editor

Bridge Club Meets for Play

Mrs. H. H. Princehouse, jr., entertained Thursday night complimenting members of her bridge club and several additional guests. The evening was spent playing bridge, with high honors going to Mrs. John Felton and Mrs. H. H. Princehouse, sr.

The additional guests bidden were: Mrs. Merritt Truax, Mrs. Veda Barker, Mrs. H. H. Princehouse, sr., Mrs. Franklin Princehouse, Mrs. Lee Crawford and Miss Anne Bennett. A late buffet supper was served with Mrs. Delbert Schwabbauer assisting the hostess.

Club members include: Mrs. Clinton Standish, Mrs. Maurice Heater, Mrs. John Ficklin, Mrs. Delbert Schwabbauer, Mrs. Kenneth Barker, Mrs. Verne Robb, Mrs. Joseph Felton and Mrs. H. H. Princehouse, jr.

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Visitor Honored At Banquet

Mrs. Margaret Phillips, grand chief of Oregon Pythian Sisters, was honored on Thursday night at a banquet in the Golden Pheasant. Following the banquet, the group went to the Knights of Pythias hall for the usual meeting and a talk by the visitor.

Mrs. Laura Johnson was chairman of the committee in charge and was assisted by Mrs. Sylvia Kelly Furlough and Mrs. Mary Bilbrey. Mrs. Margaret Rosecrans arranged the flowers.

Present were Mrs. Phillips, the honored guest; Mrs. Pearl Kinzer, Mrs. Ethel Murphy, Mrs. Susie E. Parmenter, Mrs. Rida Linebeck, Mrs. Mabel Peck, Mrs. Mary Pugh, Mrs. P. A. Trafzer, Mrs. P. Andresen, Mrs. Sylvia Kelly Furlough, Mrs. Mary Bilbrey, Mrs. Jessie Armold, Mrs. Alice Davies, Mrs. Margaret A. Will, Mrs. Anna Muncey, Mrs. Dorothy C. Wilson, Miss Daisy Hayden and Mrs. Laura Johnson, banquet chairman.

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Piano Students At Recital

Piano students of Mrs. Francis DeHarpport will have their regular monthly piano class this afternoon at 2:30 at the home of Mrs. Tinkham Gilbert, 750 South High street. Mrs. Hubbell Young will be the assisting hostess. Mothers of the students will be special guests.

The following program will be played:

Swaying Silver Birches ..... Leslie
Alcetta Gilbert
The Party ..... Old French Nursery Tune
Bob Zeller
Alpine Yodeler ..... MacLachlan
Barbara Zumwalt
Stepping Stones ..... Thompson
Patty Zeller
Wintry Wind ..... LeMont
Nevitt Smith
In the Dirigible ..... Thompson
Leland Harra
Yellow Butterfly ..... MacLachlan
Barbara Owens
Spanish Fiesta ..... Thompson
June Young
Song of the Marines ..... Traditional
Rodney Hofstetter
Reverie ..... Thompson
Puck ..... Thompson
Patsy Schneider
Prelude in A Major ..... Chopin
Alfred Laue, jr.
Moths ..... Thompson
Beverley Hofstetter
Nobody Knows the Trouble I Have .....
..... Negro Spiritual
Shirley Kenagy
Down the Shady Path ..... Jenkins
Beverley and Rodney Hofstetter

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Mrs. Waterman Honored

The Yew Park circle entertained Thursday with a farewell party in honor of Mrs. L. D. Waterman who is leaving for the east where she will visit friends and relatives. She will return to Salem in June. The afternoon was spent informally.

Those honoring Mrs. Waterman were: Mrs. Lenora M. Mickey, Mrs. Esther Rothrock, Mrs. Caroline Underhill, Mrs. Minnie L. Utter, Mrs. Pearl Upson, Mrs. E. M. Kershner, Mrs. Margaret Gilbert, Mrs. Ida McAdams, Mrs. Lena M. Lisle, Mrs. A. B. Chapman, Mrs. Walter Lehman, Mrs. L. C. Humphrey, Mrs. George Moore, Mrs. E. E. Gilliam, Mrs. Ray Webb, and Mrs. H. M. Wineland of Lincoln, Nebraska.

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Mrs. Middleton Is Hostess

The Ecclesia club was entertained with a no host dinner at the home of Mrs. Dorothy Middleton on Wednesday.

Those present were the Misses: Edna McElhaney, Golda Wheeler, Velma Rominger, Helen Reid, Irene de Lisle, Verda Olmsted, Gertrude Cheney, Ruby Wiederkehr, Dorothy Middleton, Alice Mathey, Helen McElroy, Edith Welborn and Eleanor Raney.

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Friends have received word of the marriage of Mrs. Marguerite Ambrose, daughter of Mr. and Mrs. J. W. Clark, to Mr. Earl W. Fox, son of Mr. and Mrs. Fred Fox which took place on March 30 in Salmon Creek, Washington. The wedding was solemnized by Rev. J. D. Dunkelberger. Mrs. and Mrs. Maurice Clark accompanied the couple. A dinner was given at the home of the bride's parents after the wedding.

Popular...
MASTER
because it's GOOD
MASTER BREAD
At Your Grocers

Dorcas Meets at McMinnville

Mrs. M. J. Crabtree of McMinnville, entertained members of the Bethel Dorcas club Wednesday afternoon. A luncheon was served at noon and Mrs. T. W. Beamish and Mrs. A. E. LaBranche assisted the hostess. The afternoon was spent sewing.

Those motoring to McMinnville were: Mrs. J. M. Nichols, Mrs. C. A. Nichols, Mrs. W. T. Brinkley, Mrs. Harold Bishop, Mrs. T. W. Beamish, Mrs. A. E. LaBranche, Mrs. Ralph Wilson, Mrs. J. LeClerq, Mrs. M. H. Utter, Mrs. Nellie Brandow, Mrs. E. E. Matten, Mrs. James Lauderback, Mrs. John Spranger, Mrs. J. A. Hain, Mrs. A. C. Apranger and Mrs. J. P. Bucurench.

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Campus Group Installs

The YWCA on the Willamette campus held their installation banquet Thursday night at the Quelle. The large tables were centered with bouquets of spring flowers, and small nosegays were placed at each cover for the guests.

Miss Jessie Mae Ruhndorf was toastmistress and introduced the following speakers: Miss Dorothy Cutler, Mrs. Paul Wallace, Mrs. W. E. Kirk and Miss Jeanette Hulst. Miss Betty Starr sang several selections accompanied by Miss Olive Clemes at the piano and Miss Barbara Jones on the violin.

The new officers installed were Miss Jeanette Hulst, president; Miss Grace Cramer, vice-president; Miss Mary Barker, secretary; Miss Louise Tucker, treasurer; Miss Eleanor Sherman, campus relations; Miss Juanita Cross, intercollegiate relations; Miss Mauriel Smithson, international relations; Miss Mary Downey, finance and membership; Miss Glennerva Harnsberger and Miss Wilma Matthes, publicity; Miss Barbara Young, public affairs; Miss Corliss Clark, worship; and Miss Lu Ann Green, Chresto committee.

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New Officers for Sororities

Miss Rowena Upjohn was elected president of the Delta Phi sorority Wednesday night at the chapter house on Court street. Miss Jessie Mae Ruhndorf of Portland was elected president of the Beta Chi sorority.

Other Delta Phi officers include: Miss Nadine Orcutt, vice-president; Miss Helen Dean, second vice-president; Miss Esther Mae DeVore, recording secretary; Miss Ruth Hedges, corresponding secretary; Miss Beverly McMillan, telephone secretary; Miss Mabelle Lilburn, social treasurer and Miss Chloe Anderson, manager.

Those assisting Miss Ruhndorf at the Beta Chi house will be: Miss Janet Hinkley, vice-president; Miss Dorothy Baldwin, treasurer; Miss Mary Hensley, recording secretary; Miss Jewell Minier, sergeant-at-arms; and Miss Barbara Hollingsworth, manager.

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Mrs. Goulet Is Hostess

Mrs. Homer Goulet, sr., entertained members of Town and Country club and several additional guests Wednesday afternoon at her home in the country. The luncheon tables were centered with bouquets of spring flowers.

Those bidden were: Mrs. H. H. Olinger, Mrs. George Flagg, Mrs. Homer Goulet, jr., Mrs. Clarence Keene of Silverton, Mrs. Karl Steiwer of Jefferson, Mrs. Margaret LaFurgy, Mrs. Homer Smith, sr., Mrs. Romeo Goulet, Mrs. William McGilchrist, jr., Mrs. George A. White, Mrs. Jack Currie, Mrs. T. A. Livesley, Mrs. Earl Snell, Mrs. A. M. Jerman, Mrs. Louis Lochmund and Mrs. Homer Goulet, sr.

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Luncheon Club Entertained

Mrs. Cecil Kearns entertained yesterday at her home on North 20th street with a luncheon honoring members of her Friday contract club. The small tables were centered with nosegays of spring flowers. Several hours of bridge were in play following the luncheon.

Covers were placed for Mrs. W. D. Gardner, Mrs. Charles South, Mrs. Victor F. Butler, Arthur Cummins, Mrs. J. A. Fehler, Mrs. Archie Elliott, Mrs. J. A. Witsey and Mrs. Cecil Kearns.

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Miss Olson Is Hostess

Miss Patricia Olson, daughter of Dr. and Mrs. O. A. Olson, entertained with a birthday party Thursday afternoon. Miss Patricia was celebrating her eleventh birthday. The afternoon was spent playing games.

Twenty-five friends were bidden for the occasion. A large bouquet of lilacs centered the table and pastel flowers made up the other table appointments.

With Salem Folk at O.S.C.

By ISABEL McGILCHRIST

With the Associated Women Student regional conference for western states scheduled at the U of O next week, Oregon State will act as pre-conference host to some 200 delegates on Monday. LaVerne Whitehead is in charge of the luncheon committee with Dorothy Butte helping to arrange details for the tea being given by Omicron Nu, home economics honor society.

The spring term nickel hop, sponsored by the AWS, was held last weekend with the theme, "Cotton Cotillion," being carried out in dress. Women's living groups were hosts to dancers from fraternities, men's halls and other living organizations. Alpha Chi Omega sorority emerged with first place—a rotating gold cup given to the house with the best financial percentage. Salem Alpha Chis helping to walk off with the prize were Dorothy Kibbee, Alice Unruh and Barbara Forest.

With Junior weekend the minstrel show is being planned and tryouts will be held Monday. Doug Chambers is on the judging committee for suitable acts. To help arrange details for the weekend are Gene Hollstein and Harry Carson.

A novel intramural competition now in progress is the all-college bridge tournament. The team representing the Phi Sigma Kappa fraternity is composed of Earl Warren and Oliver Glenn.

In the realm of spring term athletics, the Phi Delta Thetas have released the names of Bert Glaisyer, softball and horseshoes; Harry Carson, golf; Gene Hollstein, rowing; and Ed Bishop, softball.

At Wednesday's rally dance, a large between-classes group was in attendance, including George Causey, Ed Bishop, Jean Claudon, Walter Bushnell, Mary Ellen Bywater, Phil McKinley and Henry Kortemeyer.

Henry Pavelek has just been appointed by the Memorial union board of directors to act on the presidential nominating committee of that organization.

Odds and ends . . . Natalie Neer on the decorations committee for the Snell hall dance . . . Jimmy Cole representing Buxton hall at the annual Matrix Table formal banquet Tuesday night . . . Jim Leedy appointed on the central committee of rook counselors, new advisory organization for underclassmen . . . Playing host at their fraternity dances last weekend were Wally Doerfler of Alpha Gamma Rho, Gordon Carl of Phi Kappa Tau and Ron Blundell of Sigma Alpha Epsilon . . . Nancy Ann Putnam helping to entertain the visiting province president of Beta Phi Alpha sorority . . . Lillian Townsend, a Portland visitor of last weekend.

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Chorus Meets At Hansen's

The 7-S Sisterhood chorus met on Tuesday afternoon at the home of Mrs. A. M. Hansen, Mrs. M. J. Ryan, in the name of the chorus, presented Mrs. Meyer with a handkerchief shower. The chorus member honored is leaving Salem soon. Mrs. Hansen was assisted as hostess and in serving by Mrs. C. A. Frame, Mrs. Updegraf and Mrs. M. J. Ryan.

Present at the meeting were Mrs. Cleo Walker, Mrs. Myers, Mrs. E. L. Swanson, Mrs. Lois Steinke, Mrs. H. B. Vickers, Mrs. Otto Smith, Mrs. McAllister, Mrs. Alma Gillispie and the hostesses.

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Mrs. Elmer McKee has just returned from an extended trip to Palm Beach, Florida, Chicago, Washington, DC, and Salt Lake City. She was accompanied on the trip by Mr. and Mrs. Stewart Johnson and Mrs. H. L. Carl of Hubbard.

Style-Smiles - - - by Gretchen

"He's been despondent ever since we sold our Coo Coo clock!"

Love must have invaded the canary cage and no wonder, what with spring practically here. A black crepe with a bodice of sunburst tucks provides new bosom emphasis, and the skirt is a slimming princess silhouette with radio tucks for length and line. A moss green rayon crepe—shoulders alight with bugle bead—is the perfect afternoon dress for the woman of elegance.

CLUB CALENDAR

Monday

Willamette White Shrine business meeting, 4 p.m. and open installation at 8 p.m., Masonic temple.

Hal Hibbard auxiliary, business meeting, Woman's clubhouse, 8 p.m.

Tuesday

Etokta club with Mrs. Ray Clark, 1495 North Commercial street, 2 p.m.

Salem Ministers' Wives, dessert luncheon with Mrs. S. Raynor Smith, 860 Jefferson street, 1:30 p.m.

Eastern Star, stated meeting at Masonic temple, 45th anniversary party.

Thursday

Lions club auxiliary, 1:15 dessert luncheon and afternoon at Mrs. B. M. Donaldson's.

YWCA Celebrating Birthday

The YWCA will be on the air this week with an international broadcast commemorating the 85th anniversary of the founding of the Young Women's Christian association in London, England in 1855. This event will be in connection with the sixteenth biennial convention of the national YWCA meeting in Atlantic City, NJ, this week, and will be broadcast over the Columbia Broadcasting System today at 12:45 PST.

Mrs. James Stewart Cushman of the national board of the YWCA, speaking from New York, will introduce the program which will include interesting messages from England.

More than 2000 delegates are expected to attend the convention, and many internationally known speakers are scheduled on the program. Emphasis will be given in talks to religion, democracy and the building of a world community, which have served the YWCA as a guidepost during the past two years. Although no local delegates will be sent, reports will be given by Portland delegates for the benefit of Salem women.

At the Girl Reserve committee meeting of the YWCA on Thursday, a radio and record playing machine was voted for purchase for the clubroom. Any good records that friends may wish to dispose of will be gratefully received by the committee and the girls. The two kinds of membership, electoral and associate, was explained by Mrs. Ira Darby, president of the YWCA. Further plans for the centennial parades completed the business of the committee.

Afternoon Party Is Given

Mrs. Clarence Charboneau of Independence, invited members of her bridge club to her home Thursday afternoon for a luncheon. The table was centered with a bouquet of pink camelias and Japanese narcissus. Each guest was presented with a corsage of spring flowers. The afternoon was spent playing bridge and high score for the day went to Mrs. Kenneth Barker.

Covers were placed for Mrs. Charles Green, jr., Mrs. Morse Stewart, Mrs. Norval Edwards, Mrs. Ralph Mapes, Mrs. Kenneth Barker, Mrs. Frank Earnest, Mrs. Melvin Epp, Mrs. George Fletcher and Mrs. Clarence Charboneau.

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The Campfire Girls of Garfield school will take their first hike of the season this morning and will meet at the schoolhouse at 7:30 o'clock. They will cook breakfast over the campfire.

Pattern

A "Gone With the Wind" type of frock that's here with the first warm breeze—this butterfly-gay Anne Adams creation! Won't Pattern 4420 make the perfect dress for graduation and parties later? It includes both a daytime and a "first dance" version. The full skirt billows as dancing feet fly. And the waistband, pointed in back and charmingly diamond-shaped in front, slims the waist to a size that Scarlett herself would envy. The prettily shaped neckline looks sweet cut lower, front and back, for evening wear. Have loose, rippling sleeves or demure little puffs. And don't spare on the lace-and-bow trimming for a real "southern belle" look.

Pattern 4420 is available in junior miss sizes 11, 12, 13, 14, 15, 16 and 17. Size 13 takes 3¼ yards 39 inch fabric.

Send FIFTEEN CENTS 1(5c) in coins for this Anne Adams pattern. Write plainly SIZE, NAME, ADDRESS and STYLE NUMBER.

Are you a "problem child" as far as your figure is concerned? If you are irregularly proportioned let ANNE ADAMS PER-FIT FOUNDATION PATTERN 4114 take the guess-work out of dressmaking. It's a "basis figure" pattern that is first fitted and adjusted to your exact measurements in tissue; then cut out in muslin for a permanent record. Pin all of your dress patterns to it, make the necessary changes, and the finished frock will fit with custom-made perfection! Send for a Foundation Pattern today—it costs just FIFTEEN CENTS!

Send your order to The Oregon Statesman, Pattern department.

Laura Wheeler Finds Simple Applique Patch Gives Linens Color

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One full blown rose in applique, the rest of the motif in simplest stitchery makes tea cloths, scarfs, and pillows colorful. Pattern 2481 contains a transfer pattern of 8 motifs ranging from 3 x 3¼ to 3¼ x 3½ inches; applique pattern pieces; illustration of stitches; color schemes; materials required.

Send ten cents in coin for this pattern to The Oregon Statesman, Needlecraft Dept. Write plainly PATTERN NUMBER, your NAME and ADDRESS.

Music

Radio programs for this weekend will include the presentation of "La Traviata," broadcast by the Metropolitan Opera company from Cleveland.

TODAY

KEX—10:55 a.m. Metropolitan Opera: Verdi's "La Traviata." Conductor, Ettore Panizza.

The cast:
Violetta ..... Helen Jepson, soprano
Flora Vervoix ..... Thelma Votipka, soprano
Annina ..... Helen Oelheim, contralto
Alfredo ..... Richard Crooks, tenor
Giorgio Germont ..... Lawrence Tibbett, baritone
Gastone ..... Alessio de Paolis, tenor
Baron Douphol ..... Wilfred Engelman, baritone
Marquis d'Obigny ..... Georgs Cehanovsky, baritone
Doctor Grenvil ..... Norman Cordon, bass

KEX—7:00-8:00 p.m. NBC symphony. Arturo Toscanini directs the NBC Symphony in an all-Debussy program. Jarmila Novotna, soprano is the soloist, singing the title role of the infrequently heard cantata, "La Demoiselle Elue;" Hertha Glatz sings the contralto part of the narrator. The work was written while the composer was a Prix de Rome scholar in the Italian capital, to Sarrazin's French translation of the Rossetti poem. It was first performed in Paris in 1893, under the auspices of the Societe National. Marche Ecossaise; Two Nocturnes; La Demoiselle Elue; La Mer.

SUNDAY

KEX—9:00 a.m. Music Hall of the Air Symphony. Air Opera concert; Francois Villon; Erno Rapp, conductor; soloists.

KOIN—12:00 a.m. Philharmonic Symphony orchestra. Conductor, Barbirolli; soloists, Gean Greenwell, William Hain, William Horne, Philip Reep, Robert Weede, male chorus of the Westminster choir, conducted by John Finley Williamson.
Overture to "La Clemenza di Tito" ..... Mozart
Symphony in D. B. & H. No. 104 ..... Haydn
"Moby Dick," dramatic cantata for male chorus, soloists and orchestra ..... Bernard Herrmann

KOIN—6:00-7:00 Ford Sunday Evening hour; Fritz Reiner, conductor. Marian Anderson, contralto.
Overture to "L'Italiana in Algeri" ..... Rossini
Orchestra
Adieu Foret from "Joan of Arc" ..... Tschaikowsky
Marian Anderson and Orchestra
Intermezzo from "The Jokels of the Madonna" ..... Wolf-Ferrari
Polonaise in A major ..... Chopin-Glazounow
Orchestra
Waltz from Symphony in E Minor ..... Tschaikowsky
Orchestra
Agnus Dei ..... Bizet
Marian Anderson and Orchestra
Village Festival from "Indian Suite" ..... MacDowell
Orchestra
Were You There When They Crucified My Lord ..... Negro Spiritual
Marian Anderson (Unaccompanied)
Peter, Go Ring Them Bells ..... Negro Spiritual
Marian Anderson and Orchestra
March: Semper Fidelis ..... Sousa
Orchestra
Evening ..... Baker
Chorus, Audience and Orchestra

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Letter Carriers' Wives Meet

Mrs. George White entertained the members of the National Association of Letter Carriers auxiliary Thursday afternoon with a social meeting. Those present, beside the hostess were:

Mrs. C. A. Nichols, Mrs. Henry Crawford, Mrs. William O'Neal, Mrs. Guy Boyce, Mrs. Floyd Volkel, Mrs. Dudly Taylor, Mrs. Tyler, Mrs. John French, Mrs. Frank Devlin, Mrs. Robert Wagers, Mrs. Harmon Garrett, Mrs. Thomas Kanegy, Mrs. Milton Blackman and Mrs. Melvin Scott.

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SILVERTON—The engagement of Miss Eleanore Bolme to Robert White was announced at a party at the Bolme home Wednesday night. Sweet peas centered the table and pink flowers were used about the rooms where cards were played. The wedding will be an envent of late fall.

Bidden were Mrs. John Christenson, Louise Holm, Gudren Walen, Mrs. Edlon McIntosh, Ina Weatherill and Opal Bolme.

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The Salem Philharmonic Symphony association will meet on Monday night at the chamber of commerce at 8 o'clock. Election will be held and the new board of directors will then meet to discuss plans for the next season. Reports for the past year will be given.

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Miss Julia Query, who is teaching in Bend, will spend the weekend with her mother, Mrs. Esther Query.

Celery Cooks in Tomato Sauce

Celery (the green kind) combines with tomatoes to make a colorful dish that's good for dinner.

SCALLOPED CELERY AND TOMATOES

2 tablespoons minced onion
2 tablespoons butter
2 cups canned tomatoes
3 tablespoons quick-cooking tapioca
1 tablespoon sugar
¾ teaspoon salt
⅛ teaspoon pepper
1 cup cut celery
½ 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 quick-cooking tapioca with remaining 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 ½ of 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.

Low Heat Is Best for Veal

Veal, one of the best possible meats to serve and is an excellent foundation for a family meal because of the number of excellent leftover possibilities.

Veal is the meat from a very young animal, so tenderness and good flavor are its characteristics.

It is always served well done with no sign of pinkness in the finished product. In cooking, a low temperature in the oven or in the fry pan is of great importance. For this reason, veal should not be broiled. Smaller cuts are best braised; that it, browned, then covered and cooked slowly.

Any vegetable gives a complementary flavor for veal but the tartness of tomatoes is especially desirable. Cheese sauce is often served on veal croquettes or a bit of grated cheese is a good addition to a veal casserole or noodles.

MOCK CHICKEN LEGS

1 pound veal shank or breast
4 slices bacon
1 teaspoon salt
2 eggs
Sifted crumbs
¼ cup lard

Grind veal and bacon. Add salt and 1 egg. Mix. Shape like drumsticks on end of 4 wooden skewers. Roll in beaten eggs, then crumbs. Brown in hot lard. Cover. Cook slowly 30 minutes. Serve hot with tomato or mushroom sauce.

VEAL AND NOODLES

1½ pounds veal shoulder
8 ounces egg noodles
Salt
2 tablespoons butter

Cut veal into 1-inch pieces. Season. Cover with water. Simmer until tender, about 1 hour. Add noodles and cook until noodles are tender, about 10 minutes. Add seasoning and butter. Blend. If desired, add 1 cup cooked peas or celery. Serve hot.

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Jambalaya Rice Main Dish

Rice joins many other ingredients in this recipe for a main dish that's a modern version of an old favorite.

JAMBALAYA RICE

1 cup rice
1 tablespoon fat
1 can tomatoes (small) 1½ cups
1 onion
Thyme
1 slice ham ¾ to 1 pound
1 can shrimps, 1 cup
1 bud garlic
1 green pepper
Parsley
Salt, pepper, tabasco
Worcestershire
Red pepper
4 cup water

Make a roux of the lard and flour, add chopped ham, shrimp, tomatoes and cook a few minutes. Add the onion and other herbs and seasoning and four cups of water. Let simmer for about ten minutes. Add rice and boil until the rice is done (20 minutes). Care should be taken not to stir the mixture or the rice will be gummy. However, it is necessary to lift the mixture with a fork from the bottom of the pot occasionally to keep rice from burning. Keep the vessel covered while cooking.

In the Valley Social Realm

INDEPENDENCE—Word has been received in Independence of the announcement of the engagement of Miss Joyce Johnson, daughter of Mr. and Mrs. B. L. Johnson, to Willard Ward of Klamath Falls.

Miss Johnson is a graduate of the Oregon College of Education and has been with the teaching faculty at Klamath Falls the past two years. Mr. Ward is in business with his father at Klamath Falls. The wedding will take place in June.

No. 86-72

Synopsis of Annual Statement of the Hardware Mutual Insurance Company of Minnesota, of Minneapolis, in the State of Minnesota, on the thirty-first day of December, 1939, made to the Insurance Commissioner of the State of Oregon, pursuant to law:

CAPITAL
Amount of capital stock paid up, None.
INCOME
Net premiums received during the year, $4,112,489.20.
Interest, dividends and rents received during the year, $268,121.21.
Income from other sources received during the year, $61,557.48.
Total income, $4,442,167.89.
DISBURSEMENTS
Net losses paid during the year including adjustment expenses, $1,516,249.90.
Commissions and salaries paid during the year, $1,024,720.23.
Taxes, licenses and fees paid during the year, $131,502.55.
Dividends paid policyholders during the year, $1,465,503.64.
Amount of all other expenditures, $501,287.38.
Total expenditures, $4,639,263.74.
ADMITTED ASSETS
Value of real estate owned (market value), $322,899.08.
Loans on mortgages and collateral, etc., $8,467.87.
Value of bonds owned (amortized), $5,076,076.22.
Value of stocks owned (market value), $999,716.00.
Cash in banks and on hand, $810,788.83.
Premiums in course of collection written since September 30, 1939, $548,379.45.
Interest and rents due and accrued, $50,760.39.
Other assets (net), $1,147.81.
Total admitted assets, $7,618,180.15.
LIABILITIES
Gross claims for losses unpaid, $231,672.57.
Amount of unearned premiums on all outstanding risks, $3,546,326.65.
Due for commission and brokerage, $13,052.52.
All other liabilities, $577,082.09.
Total liabilities, except capital, $4,400,133.82.
Guaranty Fund, $500,000.00.
Surplus over all liabilities, $2,709,076.33.
Surplus as regards policyholders, $3,209,076.33.
Total, $7,618,180.15.
BUSINESS IN OREGON FOR THE YEAR
Net premiums received during the year, $134,445.24.
Net losses paid during the year, $39,013.73.
Net losses incurred during the year, $18,852.00.
Name of Company, Hardware Mutual Insurance Company of Minnesota.
Name of President, R. J. Grant.
Name of Secretary, D. F. Rathke.
Statutory resident attorney for service, V. G. Wedge.

Today's Menu

A good old fashioned corned beef hash dinner will be tonight's meal.

TODAY
Fruit salad
Corn beef hash-poached eggs
Buttered mustard greens
Chocolate tapioca cream

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SUNDAY
Green salad
Pork roast-olive dressing
Buttered young carrots
New potatoes
Peppermint ice cream
Chocolate sauce

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MONDAY
Peanut-banana salad
Swiss steak
Hashed brown potatoes
Green peas
Gooseberry pie

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CHOCOLATE TAPIOCA CREAM

1 egg yolk
4 cups milk
4 tablespoons quick-cooking tapioca
½ cup sugar
¼ teaspoon salt
2 squares unsweetened chocolate, cut in pieces
1 egg white
1 teaspoon vanilla

Mix egg yolk with small amount of milk in top of double boiler. Add remaining milk, tapioca, sugar, salt, and chocolate. Place over rapidly boiling water and heat until scalded (allow 5 to 7 minutes after water resumes boiling); then cook 5 minutes, stirring frequently. Beat egg white until just stiff enough to hold shape. Fold small amount of tapioca mixture into egg white; add to remaining tapioca. Cool—mixture thickens as it cools. When slightly cool, add vanilla; chill. Serve in sherbet glasses. Garnish with whipped cream. Serves 8.

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Combined Flavors Popular

It's usually a toss-up whether jam shelf or the cookie jar attracts the younger generation first, so here's a convenient combination to save any cause for dilema.

OATMEAL JAM COOKIES

1 cup sifted flour
½ cup suar
½ teaspoon soda
½ teaspoon baking powder
¾ teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
½ teaspoon nutmeg
½ teaspoon allspice
1 cup rolled oats
½ cup chopped nut meats
1 egg, well beaten
½ cup heavy sour cream
⅔ cup red raspberry jam

Sift flour once, measure, add sugar, soda, baking powder, salt, and spices, and sift together three times. Add rolled oats and nuts. Combine egg and cream. Add to flour mixture and mix thoroughly. Fold in jam. Drop from teaspoon on greased baking sheet. Bake in moderately hot oven (375 degrees) 20 minutes, or until browned.

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Pineapple Dessert Unusual

Once in a while the family cook runs across a recipe for some dessert or main dish that's just a little out of the ordinary. If there's a dash of ingenuity in the recipe's makeup, it's popular providing it is good. Here is such a novel recipe to try.

FROSTED PINEAPPLE

1 No. 2½ can sliced pineapple
½ pound marshmallows.
½ cup hot water or fruit juice
2 cups confectioners' sugar

Place unopened can of pineapple in freezing compartment and allow to freeze to mushy stage. Turn can occasionally to freeze evenly. Allow to freeze about 12 hours. Make a marshmallow sauce by combining remaining ingredients in top of double boiler. Beat with a rotary beater until smooth. Chill and serve on slices of frosted pineapple. Serves 8.

No. 103-92

Synopsis of Annual Statement of the Newark Fire Insurance Company of Newark, in the State of New Jersey, on the thirty-first day of December, 1939, made to the Insurance Commissioner of the State of Oregon, pursuant to law:

CAPITAL
Amount of capital stock paid up, $2,000,000.00.
INCOME
Net premiums received during the year, $2,662,705.70.
Interest, dividends and rents received during the year, $375,795.02.
Income from other sources received during the year, $102,391.53.
Total income, $3,140,892.25.
DISBURSEMENTS
Net losses paid during the year including adjustment expenses, $1,325,832.48.
Commissions and salaries paid during the year, $927,685.19.
Taxes, licenses and fees paid during the year, $202,707.29.
Dividends paid on capital stock during the year, $300,000.00.
Amount of all other expenditures, $387,696.83.
Total expenditures, $3,043,921.79.
ADMITTED ASSETS
Value of real estate owned (market value), $301,536.47.
Loans on mortgages and collateral, etc., $54,096.43.
Value of bonds owned (amortized), $5,572,111.63.
Value of stocks owned (market value), $3,537,069.00.
Cash in banks and on hand, $421,984.06.
Premiums in course of collection written since September 30, 1939, $385,389.85.
Interest and rents due and accrued, $38,782.06.
Other assets (net), $4,194.82.
Total admitted assets, $10,315,063.82.
LIABILITIES
Gross claims for losses unpaid, $355,453.89.
Amount of unearned premiums on all outstanding risks, $2,662,326.04.
Due for commission and brokerage, $19,874.55.
All other liabilities, $217,314.91.
Total liabilities, except capital, $3,254,968.39.
Capital paid up, $2,000,000.00.
Surplus over all liabilities, $5,060,095.43.
Surplus as regards policyholders, $6,060,095.43.
Total, $10,315,063.82.
BUSINESS IN OREGON FOR THE YEAR
Net premiums received during the year, $15,841.29.
Net losses paid during the year, $8,695.35.
Net losses incurred during the year, $6,115.95.
Name of Company, Newark Fire Insurance Company of New Jersey.
Name of President, Harold Warner.
Name of Secretary, C. A. Nottingham.
Statutory resident attorney for service, M. F. Lenfield, Portland, Oregon.

W. C. Dyer & Sons Ins. Agency
Salem Agent
411 Oregon Bldg.