



"GOOD AFTERNOON—Mrs. William Rush, dressed as a lady of the 1840's, greets Mrs. Russell Mudd, Mrs. Ward Wolfe and Mrs. Henry Sim at her front steps. They were among the past presidents of the VFW auxiliary who appeared in Centennial dresses at installation last night.—Statesman staff photograph.

Installation Held by VFW

Past presidents of Marion auxiliary, Veterans of Foreign Wars, appeared at last night's installation meeting, dressed in Centennial costumes, much to the surprise of other members of the organization. Those appearing were Mrs. H. Slim, Mrs. Russell Mudd, Mrs. Ward Wolfe and Mrs. George Lewis and Mrs. William Rush. As the past presidents acted as hostesses at the meeting, their dressing in the Centennial dresses was especially appropriate. Mrs. Betty Hamens, department president, acted as installing officer and was assisted by the degree team from Silverton. Visitors were present from auxiliaries from several nearby towns and other patriotic orders were represented. After the ceremony, past presidents, their guests and other members of the auxiliary enjoyed dancing and a late supper. Mrs. David Furlough was installed as president; Mrs. Zoe McCormick, vice president; Mrs. Eugene Hart, junior vice president; Miss Margaret Prince, treasurer; Mrs. James Moorman, chaplain; Mrs. Clyde Crawford, conductor; Mrs. R. Jacobsen, guard and Mrs. Cyril Naden, trustee.

Mrs. Clayton Is Entertaining

Mrs. James Clayton will entertain a group of friends this afternoon at her home on North Summer street. A 1 o'clock luncheon will be served followed by several hours of bridge. Small bouquets of spring flowers will make up the table decorations, and the guest rooms will be graced with bouquets of tulips. Covers will be placed for Mrs. Carl Emmons, Mrs. Edwin Keech, Mrs. William Thompson, Mrs. Titus, Mrs. W. L. Lidbeck, Mrs. Charles McElhinny, Mrs. Dan McLellan, Mrs. Wolcott Buren, Mrs. Verne Miller, Mrs. Parker Wickwire, Mrs. Chester Zamwalt and Mrs. James Clayton.

Mrs. Cooley Is Hostess

Mrs. Earl Cooley will entertain Wednesday night at her home on East Center street honoring Miss Colene Mennis who will marry Mr. Charles E. Lonsbury of Washington, May 25. Miss Mennis will be honored with a shower and later cards will be in play. At the supper hour the small tables will be centered with bouquets of pastel flowers. Those bidden to honor Miss Mennis are: Mrs. Clinton Stansish, Mrs. Inez Harland, Mrs. Homer Schubert, Mrs. H. S. Walker, Mrs. A. A. Carper, Mrs. Guy McHone, Miss Frances McHone, Mrs. H. Wenderoth, Mrs. L. Engstrom, Mrs. Warren Keeney and Mrs. E. W. Mennis.

Will May Honored On Birthday

Mr. and Mrs. Will May entertained with a dinner Sunday honoring his 83rd birthday. The table was covered with a lace cloth and centered with a large birthday cake. Bouquets of tulips and iris decorated the guest rooms. Covers were placed for Mr. and Mrs. E. E. May, Mr. Billie May, Mr. and Mrs. W. T. McBrine of Elms, Wash., Mr. and Mrs. J. N. Poindexter of Hubbard and Mr. and Mrs. Will May. Mr. Poindexter celebrated his 83rd birthday on Easter Sunday. Beta Sigma Phi will hold a Founders day banquet at Shattuck's Chateau next Monday night. Miss Dorothy Blaisdell is chairman of the affair.

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High food value—delicious real chocolate flavor—so economical, GUITTARD'S gives "more cups per pound."

CLUB CALENDAR

- Tuesday**
Deaconess hospital play, Walker hall, 8 p. m.
St. Cecilia Guild with Miss Helen Langille, 1195 Fairmount street.
Chadwick Assembly, Order of Rainbow for Girls, initiation, 7:30 p. m., Masonic temple.
Executive council, Salem council of Church Women, at YMCA, 2 p. m.
Missouri club auxiliary with Mrs. A. M. Eby, 1534 South Commercial street, 2 p. m.
Alpha Mu Delphian chapter, Salem public library, 9:30 a. m.
Eastern Star Social Afternoon club, Masonic temple, dessert luncheon 1:15 p. m.
Press club with Mrs. E. A. Brown, dessert luncheon.
- Wednesday**
Woman's Union of First Congregational church, Irish tea, 8 A.M. with Mrs. Mary Gosar, 1598 Mission street, 2 p. m.
Nebraska club auxiliary with Mrs. C. McCollam, 3325 Center street, no-host luncheon.
- Thursday**
Town and Gown, Lausanne hall, 2:30 p. m.
First Methodist church women, Carrier room, 2:30 p. m.
Nebraska club auxiliary with Mrs. C. McCollam, 3325 Center street, no-host luncheon.
- Friday**
The Loyalty class of the First Baptist church, monthly social meeting, Cherry City Bakery, 7:30 p. m.
- Monday**
Meeting of electoral members of YWCA, 8 p. m. at YW.

Wedding Day Told by Couple

Miss Fawn Mitchell, daughter of Mr. Bert C. Mitchell of Otis, announced her engagement to Mr. Darrel Donaldson, son of Mr. and Mrs. John Donaldson of West Salem at a gathering of the family on Sunday. The wedding day was named as May 5. The ceremony will be performed by Mr. W. R. Sloan of Portland, at the home of the bride's brother, Mr. George Mitchell, on Roosevelt street. Miss Mitchell attended school in Salem. Mr. Donaldson attended schools in West Salem and business college here. The couple will live in Salem after their marriage. He is connected with the Hollywood theatre.

Conference Held In South

A special meeting of members of the Catholic Daughters of America, Court Capital City No. 245, was called last evening for the purpose of balloting on the applications of prospective members. Mrs. Maude Rogue, grand regent, presided. These candidates for membership will be initiated into the court by the local degree team tomorrow evening, at 8 o'clock at the woman's club. After the initiation, the new members will be the honor guests at reception at the Golden Pheasant. Next Saturday and Sunday, April 27 and 28, the Ninth Biennial Conference of the Catholic Daughters of America of the state will convene at Klamath Falls with headquarters at the Willard hotel. Mrs. Clara Brabe of Salem, state grand regent, will preside. Mrs. Maude Rogue, grand regent of the local court, is a delegate to this conference. Mrs. Agnes Schott-hooper of Salem, state treasurer, will attend as will a number of other members of the local court.

Many Attend Concert

Among the many who attended the John Charles Thomas concert in Corvallis on Sunday was a group of members of the high school Crescendo club, the school's music organization. A bus was chartered from proceeds from the club's concert series this winter, and students went in this. Arrangements were made by Mark Hatfield, manager.

Those who attended were: Miss Lena Belle Tarrar, advisor, Carolyn Brady, Mary Brady, Kathleen Broer, Jean Carlin, Carol Cook, Betty Cooper, Mary Capley, Gile Schuyler, Mark Hatfield, Ruth McFarlane, Frank Miles, Ward Miles, Betty Payne, Eleanor Parrcell, Nellie Pearmain, Betty Randall, Marjorie Reeves, Barbara Richetts, Vernon Scott, Reid Shelton, Francis Shuler, Mary Elizabeth Sisson, Betty Ann Swanson and Rachel Triff.

The YWCA membership meeting of electoral members will be held on Monday, April 23 at the YWCA building. Mrs. O. K. DeWitt is in charge of refreshments. Mrs. W. E. Kirk of the program. Miss Frances Virginia Melton is inviting interested persons to the YWCA on Friday night to hear a recital given by her piano pupils. The program is set for 8 o'clock.

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To the housewife in the kitchen.
is the most satisfactory salad and cooking oil because it makes more flavorful and digestible all foods with which it is used.
Good cooks everywhere always ask for "STAR" OLIVE OIL
FINEST IMPORTED FROM LUCCA, ITALY
At all leading grocers at popular prices

WOMEN'S ANGLE
SOCIETY MUSIC
The HOME
MAXINE BUREN
Editor

Tea Will Be Given by Matrons

Mrs. J. N. Chambers and Mrs. Miller Hayden will entertain with a "Bishop's tea" this afternoon at the Chambers' country home on Pringle drive. Bridge will be in play.

Mrs. I. M. Schanapp will pour drinks the tea hour. The table will be set with an imported lace cloth and centered with an arrangement of pink and rose tulips. Large bouquets of spring flowers will be used about the seats.

Those bidden are: Mrs. William H. Lytle, Mrs. Charles Jory, Mrs. Cal Patton, Mrs. Homer Smith, Mrs. Margaret L. Furgur, Mrs. Louis Lechmund, Mrs. E. J. Scollars, Mrs. John H. Lasterman, Mrs. Henry Myers, Mrs. Thomas O. Russell, Mrs. Lee Warnick, Mrs. Hugh Baris, Mrs. V. E. Kuhn, Mrs. Jesse Campbell, Mrs. T. E. Galloway, Mrs. A. R. Hunter and Mrs. I. M. Schanapp.

Mrs. Panton to Entertain

Mrs. James J. Panton is entertaining at a tea in her home on Thursday in compliment to three former Portland matrons, who have recently taken up their residence in Salem. The honored guests are Mrs. Lloyd E. Smith, Mrs. Homer Carpenter and Mrs. Robert M. Coffey. Calling hours are between 2:30 and 5:30 o'clock. Charlotte Alexander will greet guests at the door, and the hostesses and three honored guests will receive informally. Mrs. Homer Goulet, sr., and Mrs. Sanderson Reed will assist Mrs. Panton. Mrs. Charles Sprague, Mrs. George A. White, Mrs. George Alexander and Mrs. Charles P. Bishop will pour. Assisting in the dining room will be Miss Martha Carpenter, Miss Sybil Spears and Miss Josephine McGilchrist.

Hospital Benefit Is Tonight

The Salem Deaconess hospital is arranging a program to be given at Walker hall tonight at 8 o'clock. The program includes: Introduction by Mrs. Fred Toose, jr., president of the auxiliary; Williamette Deaconess hospital, a musical play, "The Salvation Army," by Tschernokoff; "Lavinia Spillars" by George "Red" Chastler; "O Best in the Land" by Mendelssohn; piano solo, Clayton Wheeler, "I Remember"; "And He Came to His Father," under the direction of Miss Beulah Graham. The concert will be an entertainment are: tickets, Mrs. John A. Olson and Mrs. A. H. Wilson; stage decorations, Mrs. John Olson; settings, Mr. I. I. Friessen; greeters, Mrs. Fred Toose, jr., Mrs. A. W. Metzger, and Mrs. A. P. Voth. Proceeds will go toward the project of furnishing a room at the hospital which the auxiliary is sponsoring.

Emery Hobson to Play Today

Emery Hobson will be heard today at 2:30 o'clock with George Hopkins, head of the piano department of University of Oregon, in a musical program on KOAC. The number to be given is "Variations" for two pianos, by Caspar Frank. Mr. Hobson who is taking advanced piano study with Mr. Hopkins is Eugene, will appear with other students in concert on the University of Oregon campus on May 2.

Joshua Smith camp, Sons of Union Veterans of Civil War and auxiliary will meet at the home of Mrs. F. L. Warren, 920 North 19th street. A no-host dinner will be served at 6:30 o'clock. The Dakota Ladies' club met with Mrs. Louise Kleinke Friday with Mrs. C. F. Reilly assisting. A large number of members and guests were present.

Miss Shaw Is To Marry In May

Mrs. John M. Shaw is announcing the engagement of her daughter, Miss Nellie M. Shaw, to Mr. Robert Nies of Los Angeles. Mr. Nies, son of Mrs. P. D. Smith, formerly lived in Salem. The wedding will be early in May and will take place in Los Angeles where the couple will reside.

Miss Shaw attended school in Silverton and Mt. Angel and has been employed by the state for the past three years. Mr. Nies received his education in Chicago schools and is now connected with the Safeway stores in Los Angeles.

Miss Peterson Is Sunday Bride

At the Christian church in Turner, Miss Lillian S. Peterson, of Salem, became the bride of Mr. Eugene C. Hawkins of Wallawa, Sunday afternoon at 2 o'clock. Mrs. Hawkins is the daughter of Mr. and Mrs. Peter Peterson of Turner and Mr. Hawkins is the son of Mr. and Mrs. R. M. Hawkins of Great Falls, Montana. Mrs. Walter Peterson officiated. The bride who was given in marriage by her father, wore a gown of white satin and long veil bordered with lace. She carried a bouquet of gardenias and lilies-of-the-valley. Miss Isabelle Mishler was the maid of honor and Miss Melba Hodge and Ione McKinney were the bridesmaids. They wore similar frocks of pink, blue and yellow taffeta and carried corsages of roses and sweet peas. Miss Ailene Halfield was the flower girl. Mr. Gene Robinson served as best man for the groom and the ushers included Mr. Walter Peterson, Mr. Philip Peterson and Mr. John Peterson.

Before the ceremony Miss Hazel Ward and Miss LaVon Morgan sang "At Dawning."

Mrs. Peterson, the bride's mother, wore a blue and white frock bordered with rosebuds and sweet peas. A reception followed the wedding in the church parlors. Mrs. Hawkins is a graduate of Portland Business college and attended Albany college. Mr. Hawkins graduated from Northwest Christian college. Following a wedding trip the couple will live in Wallawa.

WOMAN'S ANGLE

It takes a few thousand generations to put some mighty simple ideas over, and at last "they" have come to recognize what we women have known all along, that the female vote can do big things to a presidential election. Pages and pages of a new brand of publicity are reposing on our desks this morning, only for a moment of what will come, we suppose. This new brand of publicity is striking us in a vulnerable spot, it's telling about what a presidential candidate's wife is doing, wearing, and thinking.

To interest those women who like to know about one's background, a story tells all about the lady's grandmothers, and how many children each had. It tells how the potential First Lady took music lessons, the games she played and the sort of little girl she was (a good little girl, and smart, by the way).

The material says she was a pretty, feminine little girl, wonderful in music, yet she was athletic, being the only girl on the neighborhood ball team. She was valedictorian in high school, excelled in voice and continued studying it. For those who like choir music, she worked hard at that, singing long hours on Sunday mornings. For those who like classical music, she even took some theatrical roles.

When she married the rising young lawyer, she cooked and sewed and managed her household just fine on a low budget. Even now she keeps an accurate household account for herself and two children. Another story, for the garden page, mentions a rose that's being named for her (not her first name, but Mrs. So-and-So). It's the first, according to the article, that has ever been named for a candidate's wife, they don't usually take any chances until he gets elected.

For the fashion page we have a story about how the candidate's wife dresses when she goes to town, to a party or with her campaigning husband. It even gives the luggage business a bit of a boost, and tells how the interesting woman packs her stockings and lingerie. All we can say is this, if the candidate's wife is all they say she is, and if women's pages all over the country publish these stories, her husband had better look out, because the women of the United States will elect her president. Then what will he be, the First Gentleman, or just another defeated candidate?

Degree of Honor Juveniles will meet tonight at 6 o'clock for a no-host supper at the home of Mrs. John Fry, 2271 Lee street.

Cooking School Planned for Coming Week Sponsored by Statesman

Dressing up the old standby is a favorite of Barbara Miller who will conduct the Statesman's cooking school on Wednesday, Thursday and Friday, May 1, 2 and 3 at the Cap Theatre.

Many Salem housewives are familiar with Miss Miller's work. She has lectured to tens of thousands of women on the Pacific coast. "You don't have to have expensive ingredients," says Miss Miller, "to prepare a delicious and unusual dish, just take the good old standbys that are on your kitchen shelf and with a dash of ingenuity and a burst of song (don't forget the song), you can whip up a concoction fit for the gods."

Here are a few suggestions Miss Misser offers for dressing up every-day dishes.

The usual egg sauce served with fish can be made a new and interesting dish by adding some Country fried steak will be the day's main dish. **BANANA SAUCE**
Country fried round steak
New peas with new potatoes
Celery sticks
Fresh strawberry sundae

Today's Menu

"COUNTRY FRIED" BOUND STEAK
1 1/2 pounds round steak
Flour
Salt and pepper
4 tablespoons lard or drippings
Have the round steak cut about one-half inch thick. Dredge thoroughly in seasoned flour and brown in hot lard. Cover, reduce heat and cook very slowly about 20 minutes, or until tender. Remove cover and allow meat to continue cooking until surface is crisped. Serves 6.

Sewing Club to Meet Tonight

Mrs. Floyd Bowers has invited members of her sewing club to her home tonight for an informal evening. Spring flowers will make up the table appointments at the supper hour. Club members include: Mrs. Gardner Knap, Mrs. Sidney Hoffmann, Mrs. Harold Ladd, Mrs. Charles Fieke, Mrs. Kenneth Murdoch, Mrs. Bjarne Erickson, Mrs. Earl Cooley and Mrs. Floyd Bowers.

Tuesday Club At Potts'

Mrs. Kenneth Potts will honor members of her Tuesday contract club tonight when she entertains with a dinner. Later tables will be made up for contract. Covers will be placed for Mrs. Creighton Jones, Mrs. Robert Joseph, Mrs. Harold Hank, Mrs. Robert Needham, Mrs. Howard Adams, Mrs. Homer Goulet, jr., Mrs. Reynolds Allen and Mrs. Kenneth Potts.

sliced blanched almonds and some whole Malaga grapes. Lemon garnishes make foods look better and taste better. Fish and oysters lead a more flavorful existence when served with tartness.

Apples—their cavities stuffed with figs and a bit of baked orange rind, or raisins—and grapes, are a far cry from the conventional baked apple.

Here's an interesting way to use up left over boiled potatoes. Slice cold boiled potatoes the long way, dust with salt and paprika and put a thin slice of cheese between each two pieces. Brush with melted butter. Put in oven and bake until brown. Put a spoonful of creamed chicken (or left-over meat) between baking powder biscuits, roll together and bake in a hot oven.

Omelette Aux Petite Potatoes sounds grand, but it's nothing more than a half cup of left-over buttered or creamed peas poured into the ordinary omelette as the edges begin to set, then rolled or folded over and served on a hot platter. Garnish with a hedge of parsley or broiled, curled bacon. The next time you order pork chops, have a pocket cut in them and stuff with bread dressing, fry slowly or bake until done. You will need extra thick chops to prepare in this manner—they are delicious!

Rice Dessert Is Found Good

Not entirely new, but certainly good is this recipe:

GLORIFIED RICE
2 cups boiled rice
1 cup pineapple, cut in cubes or shredded
1 cup whipping cream
24 marshmallows cut in quarters
1 cup chopped eating apples
1/2 cup sugar

The rice should be cooked until it is soft but not mushy. Mix all the ingredients except the whipped cream and let stand for one hour. Fold the whipped cream into the mixture just before serving. Garnish with candied cherries.

Note: Whipped cream and cherry garnish may be omitted. Red cherries, strawberries, red raspberries or peaches may be used in place of pineapple.

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TREE TEA
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Tree Tea, Orange Pekoe, has an especial deliciousness you cannot fail or afford to miss. It is the result of adding the world's most flavorful, most expensive tea leaves—Darjeeling—to a blend of select Ceylons. Darjeeling makes a difference you will notice—in taste, but not in price. If you prefer Green tea, use Tree Tea, Green, to secure the full, delicate flavor of the finest first crop leaves. Tree Tea is guaranteed to make the best tea you ever tried or your money will be refunded.

IMPORTANT TO KNOW ABOUT TEA
The finest Green teas must be picked in Spring. First crop, young Green tea leaves are ideal for flavor. Tree Tea contains only the finest of these leaves. Black (Orange Pekoe) tea, on the other hand, should be picked in each one's prime; some in Spring, some in Summer, others in the Fall. The leaves selected for Tree Tea are picked at each tea's flavor peak, neither after nor before. No finer leaves can be bought than those in Tree Tea.

MAKE THIS TEST TODAY

Make one cup of tea with the kind you have been using. Make another with TREE TEA. Taste the other tea first. Then taste TREE TEA. You will instantly appreciate the difference—the richer flavor that Darjeeling adds to this superbly fragrant TREE TEA blend.

YOU'LL SAY IT'S THE BEST CUP OF TEA YOU EVER TASTED—OR YOUR MONEY BACK