

Women's Page

SOCIETY MUSIC

The HOME

MAXINE BUREN
Editor

Dance Club Members Meet

Guest night was observed last night when members of the Tillamook dance club met at the Marston hotel for the April meeting.

Several parties were given preceding the affair. A no-host dinner was given at the Quille preceding the dance. An arrangement of pastel flowers centered the table.

Covers were placed for Mr. and Mrs. Lawrence Lister, Mr. and Mrs. Rex Kimmell, Mr. and Mrs. Kenneth Murdock, Mr. and Mrs. Donald Madison, Mr. and Mrs. Glen Seelye, Mr. and Mrs. Howard Pickett, Mr. and Mrs. Francis Wade, Mr. and Mrs. Grant Anderson of Portland, Mr. and Mrs. Frank Reynolds and Mr. and Mrs. Sidney Hoffman.

Mr. and Mrs. Frank Shafer invited a few friends to their home for an informal party before the dance. Guests were Mr. and Mrs. Ward Davis, Mr. and Mrs. Ralph Bailey, Mr. and Mrs. Grant Anderson, Miss Ida Jo Eaton, Mr. and Mrs. Lawrence Brown and Mr. and Mrs. Frank Shafer.

Mr. and Mrs. Elmore Hill had as their guests Mr. and Mrs. George Ehlen, of Portland.

Concert Drive Is Under Way

The Community Concert membership drive which will officially close at 5 o'clock Saturday is well under way, reported the association yesterday.

Who is recognized as one of the world's greatest tenors, will be one of the artists to appear next season. The other artists will be announced Saturday after the closing of the membership campaign.

The past seasons such artists as For Gorin, Dallas Franz and the Jones Ballet have appeared. Tickets may be obtained from the office in the Senator hotel.

Combined Chorus Will Sing

The youngest organization to take part in the collegiate choral festival at the Paramount theatre in Portland Monday night, May 6, will be the University of Portland Gleemen. This chorus, made up entirely of men, has brought considerable note to the Portland college although it has been organized only four years. In fact, three of the original members are still in it, being graduated this year.

Leslie Hodges will conduct the combined chorus numbering more than 250 voices, and as the Portland Philharmonic orchestra in this unusual concert. Universities represented in this National Music week opener are Willamette, Marylhurst, Pacific, Reed, Linfield and Portland, the latter being the sponsor.

Mail orders for tickets are now being accepted at the Paramount theatre.

Luncheon Planned For Thursday

Mrs. R. H. Robinson will entertain members of her contract club and several additional guests Thursday afternoon with a salad luncheon. Bouquets of mixed spring flowers will center the small tables. Later bridge will be in play. Mrs. Ralph Eggstaff and Mrs. L. J. Roy Stewart have been invited as special guests.

Covers will be placed for Mrs. Elmer Berg, Mrs. John Bagley, Mrs. Thomas Golden, Mrs. Paul Morse, Mrs. Albert Cohen, Mrs. Henry B. Walker, Dr. W. B. Morse and the hosts, Mr. and Mrs. Paul B. Wallace.

Dinner Given for Mrs. Guyles

Mr. and Mrs. Paul B. Wallace entertained with a dinner last night honoring Mrs. George Guyles of Tacoma, who is the house guest of Miss Mabel Robertson.

Covers were placed for Mrs. Guyles, the honored guest, Miss Mabel P. Robertson, Mrs. Henry W. Meyers, David W. Eyre, William S. Walker, Dr. W. B. Morse and the hosts, Mr. and Mrs. Paul B. Wallace.

Pineapple Design Makes Striking Laura Wheeler Crocheted Cloth



This useful 65-inch crocheted cloth in pineapple design can be made in two other sizes. Pattern 3330 contains instructions for making cloth in varied sizes; illustration of it and stitches; materials required; photograph of cloth.

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

Tables Will Be Shown Tonight

Townpeople will have an opportunity to see a show of attractively arranged tables at the Spinetars' first table setting show which is being held in the Marion hotel tonight from 7:30 until 11 o'clock. The display is open to the public.

A large number of organizations, individuals and commercial firms will enter tables in the competition. Among the clubs which are entering are, the Zonta club, with a Centennial table and an old fashioned table; Beta Sigma Phi, Junior Women's club, the American Association of University Women, the Little Garden club of Salem Heights, with a children's table and the French club.

Individuals who will enter tables are: Mrs. Nool Cavender, Miss Edna Groves, with a table featuring old glass, Mrs. Chester Cox and Mrs. Clifford Brown, Mrs. Lester Barr, Mrs. William Everett Anderson, Mrs. William Lytle, Mrs. Hugh Adams, who will enter two tables; Mrs. Monroe Gilbert, Mrs. David Bennett Hill, Mrs. E. J. Scellars, Mrs. William Phillips, Mrs. Daniel J. Fry, Jr., Mrs. Walter Smith, Miss Marie Lippold, an Hawaiian table; Mrs. Carol Collins and Miss Josephine McGilchrist. The patronesses will arrange three entries and several merchants will also enter.

Opening the doors will be Miss Josephine McGilchrist and Miss Esther Baird. Greeting guests will be the new president, Miss Mary Hammond and the retiring president, Miss Dorothy Alexander.

Assisting about the rooms will be Mrs. William McGilchrist, Miss Homer Smith, Mrs. Margaret La Furgy, Miss Beryl Holt, Mrs. Curtis Cross, Mrs. Frank Spears, Mrs. C. S. Hamilton, Mrs. George A. White and Mrs. Homer Goulet. They will also alternate at the tea tables.

Anniversary Is Observed

Mr. and Mrs. Charles Lindquist celebrated their golden wedding anniversary Sunday at their home on North 19th street. An informal reception was held in the afternoon at which time many friends and relatives called.

Large bouquets of spring flowers were used about the guest rooms and the centerpiece on the tea table made up of gold iris and bronze snapdragons. Mrs. P. W. Erikson and Mrs. W. E. Strand poured. Those serving were: Mrs. George Lindquist, Mrs. Oscar Lindquist, Mrs. G. N. Fake, Mrs. C. M. Cheeld and Miss Mabel Lindquist.

Mrs. Lindquist is a native of Norway and Mr. Lindquist was born in Sweden. They were married in April 1890, in Ashland, Wisconsin. In 1912 they moved west and made their home on a farm in the Central Howell district near Silverton, and in 1929 they moved to Salem.

Mrs. Houdlette Is Honored

Mrs. Harriett Ahlers Houdlette of Washington, DC, a national American Association of University Women associate in education, who has been in the north-west to attend state conferences of the AAUW branches in Montana, Idaho, Washington and Oregon, was honored with a large no-host dinner at the Marion hotel, following the dinner she spoke at Lausanne hall.

Mrs. Waldo Zeller was in charge of the arrangements and Mrs. Beryl Holt, state AAUW president, presided.

Those greeting the guests were: Miss Frances Virginia Melton, president of the Salem branch, Mrs. E. O. Berg, Mrs. Chester Luther, Mrs. Asa Fisher, Mrs. J. A. Jelderks and Dean Olive M. Dahl.

Mrs. Hill Is Club Hostess

Mrs. Elmore Hill will entertain members of her bridge club Thursday with a dessert luncheon. Tables will be made up for bridge late in the afternoon. Spring flowers will be used to decorate the small tables.

Mrs. Edwards Is Hostess Today

Mrs. Norval Edwards will entertain with a luncheon complementing members of her contract club Wednesday at her home on East State street. Later tables will be made up for contract. Bouquets of red rose buds will be used on the luncheon tables and mixed spring flowers will grace the guest room.

Luncheon at Riches Home

Mrs. Lloyd Riches and Mrs. Lynn D. Lambeth will entertain with a 1 o'clock luncheon Thursday afternoon at the Riches residence on North Summer street. Later tables will be made up for contract.

Covers will be placed for Mrs. George Fletcher, Mrs. Frank Earnest, Mrs. Morse Stewart, Mrs. Ralph Mapes, Mrs. Kenneth Barker, Mrs. Charles Green, Jr., Mrs. Melvin Fropp and Mrs. Norval Edwards.

The Marion County Federation of Women's clubs will meet on Friday at the Christian church in Jefferson, with the Jefferson and Talbot clubs hosts. Mrs. Ed Davis of Lyons is president of the Marion county group.

Style-Smiles - - - by Dotti



"Money may go further nowadays but I also think it stays away longer!"

Hold onto your money long enough to get yourself a vivid green wool cape, detachable from its sheathlike coat. It is just the thing for adventures in exploring the open hills, or to protect you from the too fresh breezes in town. A handsome full furred coat, typifying good taste and simplicity. Remember, too, that this is an all-around coat.

New Officers Are Club to Meet at Alexander Home

Members and guests of the Ann Judson Missionary circle of the First Baptist church met at the home of Mrs. Henry Schmidt Friday night. Mrs. Claude Fuller led the devotionals and Mrs. Fred Toose, Jr., had charge of the installation of new officers. Those installed were: Mrs. Albert Ramseyer, president; Mrs. F. A. Starkey, first vice president; Mrs. Marion Curry, second vice president; Mrs. Lowell Moran, secretary; Mrs. Joseph Teel, corresponding secretary; Mrs. Bernard Zobel, treasurer; Mrs. Gerald Christoffersen, publicity.

Round-up Club Is Honored

Mrs. Percy R. Kelly and Mrs. Max O. Buren were hostesses yesterday when they entertained members of the Round-Up club at the Buren residence. Mrs. Frank Benson of Reedsport was the guest list included Mrs. C. Johnson, Mrs. Rex Gibson, Mrs. A. Cameron, Mrs. Dudley Gibson, Mrs. Elmer Smith, Mrs. W. C. Franklin, Mrs. Charles Glass, Mrs. Pearl Grote, Mrs. Le Roy Grote, Mrs. D. Hartman and the hostesses, Mrs. James Imlah and Mrs. Clifford Chaffee.

Social Club Is Entertained

The Eastern Star Social Afternoon club met at the Masonic temple Tuesday afternoon for a 1:15 o'clock luncheon. Covers were placed for 40 guests. Bouquets of red roses decorated the tables. Following the luncheon tables were made up for bridge and Mrs. George Stevens and Mrs. Grace Gillan won high honors.

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Today's Menu Food Show Planned Soon

- Wilted lettuce will start a good dinner for tonight. Appetites are active, so spareribs will taste extra good.
- Wilted lettuce
 - Spareribs with stuffing
 - Zucchini squash
 - Baked potatoes
 - Caramel tapioca
 - Jelly tarts
- SPARERIBS WITH DRESSING**
- 2 sections spareribs
 - Apple dressing
 - 1/2 cup chopped onion
 - 1/2 teaspoon pepper
- Spread inside of one section of spareribs with apple dressing. Cover with the other section. Sew or skewer the two sections together. Sprinkle the outside with salt and pepper. Lay spareribs on a rack in a roasting pan and roast in a moderate oven (350 degrees) for 1 1/2 hours, or until the meat is tender. Remove the strings or skewers before serving. Serves 8.
- APPLE DRESSING**
- 3 slices salt pork
 - 1/2 cup chopped celery
 - 1/2 cup chopped onion
 - 3 tart apples
 - 1/2 cup sugar
 - 1 cup bread or cracker crumbs
 - 1 cup shredded bran
 - 1/2 cup chopped parsley
 - Salt and pepper
- Dice pork and fry until crisp. Remove cooked pieces. Cook celery and onion in pork fat three minutes. Core and slice apples. Add apples to celery mixture, sprinkle with sugar and cover. Cook slowly until tender. Add crumbs, shredded bran, chopped parsley, milk and seasonings and mix well.

Cookies Have Good Flavor

Sour cream cookies have a flavor that's rarely matched and here's a recipe for them.

SOFT SOUR CREAM COOKIES

- 2 1/2 cups sifted cake flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- 1/2 teaspoon allspice
- 1/2 cup butter or other shortening
- 1/2 cup brown sugar, firmly packed
- 1 egg, unbeaten
- 1/2 cup broken walnut meats
- 1/2 cup raisins
- 1/2 cup heavy sour cream

Sift flour once, measure, add baking powder, soda, salt and spices, and stir together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat well. Add nuts and raisins and blend. Add flour, alternating with sour cream, beating after each addition until smooth. Drop from teaspoon on ungreased baking sheet and bake in hot oven (425 degrees) 8 to 10 minutes. Makes 3 1/2 dozen cookies.

Bananas Join Chocolate

A rather unusual combination of flavors in this cake recipe, but it comes from a reliable source and should be a good one.

BANANA DEVILS FOOD

- 2 cups cake flour
- 1/2 cup brown sugar
- 1/2 teaspoon soda
- 2 teaspoons baking powder
- 1/2 cup lard
- 1/2 cup brown sugar
- 2 eggs
- 1/2 cup mashed ripe banana
- 2 squares bitter chocolate
- 1/2 cup buttermilk or sour milk
- 1 teaspoon vanilla extract

Sift flour once, measure and sift again with salt, soda and baking powder. Cream lard, add sugar and cream together until light and fluffy. Add eggs one at a time, beating after each addition. Add banana pulp, then melted chocolate. Combine milk and vanilla. Add dry ingredients alternately with milk to creamed mixture. Beat well. Pour into a greased 10 by 14 inch pan and bake in a moderate oven (350 degrees) for 45 minutes. Frost with caramel coconut frosting. Serves 12.

It's Time to Start Thinking About Mothers' Day

Commercial

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- 3 Famous Rollator Cold-Maker... permanently oiled and sealed, refrigerant-cooled for low operating cost
- 4 Freezer-Warmers on Rollator Cold-Maker
- 5 Solid cabinet finished in beautiful Neoplex
- 6 Stainless steel interior with door
- 7 Refrigerated freezer shelf for fast freezing
- 8 Freezes 8 lbs. of ice at one time
- 9 Big, double-width dessert tray
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- 14 Beautiful 1940 styling with modern base
- 15 Sparkling chrome hardware
- 16 Norge's cold-retaining interior door panel

This is a value sensation without equal in our entire history. Never before have we been able to offer a brand new, nationally known, nationally advertised refrigerator of this size at such a low price. Be sure to see this amazing Norge value FIRST—then make your own comparison. Immediate delivery at this price while our present stock lasts.

NOW! RHOTEN'S "golden top" MILK



A milk of superior quality. Good flavor, rich color, superior nutritive elements so desired in milk. Produced by clean, healthy cows, milked in a modern milking parlor away from barn odors. Note the full creaminess.

This is the milk produced on the Rhoten farm and the trade marked name stands for first quality. Delivery will start May 1.

Phone now and be assured of this new satisfactory milk.

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