

Catholic Daughter Group Meets

The local court of Catholic Daughters of America held an initiation at the Woman's club on Wednesday night and received into the order the following new members: Mrs. Josephine Fontanini, Miss Anna Karst, Miss Beth Cooney, Mrs. Josephine Kenyon, Miss Alice Marie Cooney, Mrs. Katharine Barry of Salem and Mrs. Zelma Lulay of Stayton.

HONORED—Mark Hatfield was given a district honor when the grand council of De Molay chose him to receive the representative award and citation, a national honor.

High School Student Is Honored

Mark Hatfield, who takes part in many activities at Salem high school, received an important honor on Thursday night when he was presented with the DeMolay representative award, by the grand council which met at Kansas City, Kansas, recently.

Club Members at Follis Home

Dr. Marian Follis, assisted by Miss Helen Barrett, was hostess to members of the Zonta club at her home on Garden Road Thursday night.

Recent Bride Is Complimented

Mrs. Eugene Weathers entertained with a miscellaneous show on Tuesday afternoon complimenting Mrs. Herber Baker, who was Miss Martha Cox before her marriage.

Miss Jackson Is Hostess

Miss Grace Jackson was hostess at a shower for Mrs. R. P. Crossland on Tuesday at the home of Mrs. L. R. Springer.

CLUB CALENDAR

- Saturday: Royal Neighbors of America, convention, Scotts Mills.
Monday: Meeting of electoral members of YWCA, 8 p.m. at YW.
Tuesday: FOE auxiliary dinner, at the hall, 6:30 p.m.
Just-For-Fun club with Mrs. J. E. Reay, 185 North 24th street, 1 p.m. Refreshments later.
Charm class, YWCA, 7:45 o'clock.
Wednesday: Fruitland Women's circle with Mrs. Lloyd Girod, 2 p.m.
Deaconess hospital auxiliary baby day party, hospital, 2 p.m.
Woman's Foreign Missionary society of Jason Lee church, 8:15 p.m. at the church.
Thursday: Macabees, next five No. 6, for review at KP hall, 8 p.m. Drill team, 7 p.m.

Mrs. Roy Mills Club Hostess

Mrs. Roy Mills was hostess yesterday when she invited members of her Friday contract club to her home on Court street for a dessert luncheon. Later tables were made up for bridge. Spring flowers were used about the guest rooms.

Covers were placed for: Mrs. Roy Hewitt, Mrs. Waldo Mills, Mrs. C. W. Parker, Mrs. H. G. Smith, Mrs. Charles A. Sprague, Mrs. A. A. Stewart, Mrs. Leona Johnson, Mrs. Robert Craig, Mrs. E. M. Hoffnell and Mrs. Roy Mills.

Style-Smiles - - - by Dotti



"I can't figure her out. Either she's a real lady or she just doesn't know any gossip!"

Look like a real lady yourself in an adorably feminine coat with satin binding on the lapels to make it a dressy style. Note the single fastening, and the smooth fitting neckline. Our other fair gossip shows a black, light-weight woolen with pin stripes for frosty accents. The jacket, buttoned down the front in cardigan style, is cut away to show for the full gored skirt. White accessories make the "tout ensemble" eye-catching.

Women's Page SOCIETY MUSIC The HOME MAXINE BUREN Editor

Strawberries Is Favorite Of Week

It looks like strawberries are in mar'tet for a good many months, since grocers are displaying them in large quantities, at rather low prices for this time of year.

Rhubarb is another spring market offering that proves a popular dessert special. Avocados, grape fruit, bananas, fresh pineapple and oranges just about complete the fruit list.

Root vegetables are good, carrots especially new and sweet. Celery comes in the green variety as one of the market's most popular vegetables to eat raw.

White Cake Has Fruit Filling A fruity filling is an ever popular addition to a simple butter cake or a white layer one.

- AMEROSIA FILLING
1 cup raisins
1/2 cup dried apricots
1/2 cup dates
1/2 cup sugar
1 tablespoon lemon juice
2 tablespoons cornstarch
1 1/2 cups boiling water
Grind together raisins, apricots, dates; add sugar, lemon juice, cornstarch and mix well. Gradually add 1 1/2 cups boiling water. Cook on low heat until thick. Cool and fill cake. It may be frosted with an orange fluffy icing.

Bereans Guests This Week

The Berean WVG met with Miss Violet Stepp and Miss Ruth Richey as joint hostesses on Thursday.

The program was led by Sylvia Mattson, and devotions by Nordice Johnson, after which the new officers were installed by Mrs. Fred Toose, jr.

The new officers are: Caroline Strohmaier, president; Nordice Johnson, vice-president; Ellen Morley, correspondence secretary; Ruth Richey, recording secretary; Alice Goffrier, treasurer; Virginia Mason, song leader; Bernadette Broer, pianist; Mrs. Floyd White, advisor.

Present were the Misses Caroline Strohmaier, Sylvia Mattson, Florence Wallace, Alice Goffrier, Nordice Johnson, Julia Allen, Virginia Mason, Violet Stepp, Ruth Richey, Ellen Morley and Mrs. Floyd White. Visitors included Mrs. Toose, Miss Opal Mize, Miss Audrey Harms, Miss Clara Lilja and Miss Evelyn Peterson.

Delta Zetas Go To Corvallis

A number of Delta Zeta alumnae from Salem will spend the weekend at the chapter house in Corvallis and participate in the annual Chi Rendezvous. In honor of the twenty-first anniversary of the installation of Chi chapter at the Oregon State college a huge birthday cake bearing twenty-one candles will be the feature of the buffet dinner to be served tonight.

Mrs. V. E. Kuhn and Mrs. Eugene Halley motored to Portland Thursday for luncheon with Mrs. Joseph Herman. Later the group attended "Irene."

Today's Menu

The weekend menus will contain several surprises for the family.

- TODAY
Avocado salad
New carrots with olives
Wefers in buns
Cream gravy
Pineapple, orange, coconut dessert

- SUNDAY
Jellied cabbage salad
Beef roast—brown gravy
Buttered zucchini squash
Browned paprika potatoes
Molasses sundae
Cookies

- MONDAY
Potato-tomato salad
Hot roast beef sandwiches
Fresh asparagus
Chocolate souffle

- BROWNED PAPIKA POTATOES
6 medium potatoes
1 tablespoon melted fat or drippings
1 cup corn flakes
1 teaspoon paprika
1 teaspoon salt

Pare potatoes and cook in boiling water about 20 minutes. Drain and brush with fat. Roll corn flakes into fine crumbs and mix with paprika and salt. Roll potatoes in crumb mixture until well coated. Bake in shallow greased baking pan in moderately hot oven (425 degrees) about 35 minutes.

Snacks Liked at Party Time

The success of a party depends very greatly on the food. Unusual, daintily prepared snacks make for the hostess popularity. Do not restrict yourself to bread and butter alone for sandwiches but spread the fillings on thin toast, cheese biscuits, crisp fried bread or bridge rolls as well. It's really easier than making sandwiches as you need not put a top on. Also, it provides plenty of scope for pretty color schemes.

- Chicken Patties
3 cups flour
1/2 cup butter
Salt
1/2 cup finely grated cheese
Pepper
Water

Rub the butter into the sifted flour and salt, then add the cheese and a dash of pepper. Make into a dough with cold water, roll out, and use for lining patty pans. A piece of paper weighted down with a few beans must be placed in each pastry case before it is put into the oven. This is removed a few minutes before the pastry is done to allow the inside to cook. For the fillings make 1 pint of rather thick white sauce and add to it about 1 cup of cold chicken cut into dice. You can add a little cooked ham, too, if you like. The patties can be eaten cold, but are really nicest heated in the oven just before they are required.

Sardine surprises are made in the same way as sausage rolls, using small sardines instead of the sausage. Remember to bone the sardines before wrapping them in pastry. The rolls should be brushed over with a little beaten egg before being baked, and if you like a cheesy flavor sprinkle a little grated cheese on top of the egg.

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

Olive Oil - Chemists making fine soaps & beauty lotions use olive oil freely for its healing and soothing qualities. A justified slogan boast: "made with olive oil." Good cooks everywhere always ask for "STAR" OLIVE OIL FINEST IMPORTED FROM LUCCA, ITALY At all leading grocers at popular prices

Find Recipe In Antique Book

Saler's hundredth birthday celebration is arousing wide interest in the customs and clothing of a century ago, and so why not a study of some of the recipes which were favored by our forefathers across the country to settle in this wild land.

SHRUBERRY CAKE

Sift 1 pound of sugar with pounded cinnamon and a grated nutmeg into three pounds of flour, the finer sort; add a little rose water to three eggs, well beaten. Mix these with flour mixture, then pour into it as much butter melted as will make it a good thickness to roll out and

Color Contrast Important

aim for color, texture and flavor contrast in vegetable salad mixtures. Ingredients are best kept separate until just before serving, except when macaroni or potatoes are included, then the mixture should be made ahead of time. Raw or cooked vegetables

are practical. Carrots, beets, green beans, asparagus tips, even canned golden bantam corn, may be used. An inexpensive and quick dressing is evaporated milk thickened with vinegar and seasoned with salt, sugar and pepper. Canned tomato soup thinned with vinegar is good on large-quantity vegetable salads. French dressing may be used to mix the salad, then mayonnaise on top for decoration. Vegetables may be mixed with oil and lightly seasoned, then served with vinegar or lemon.

Almost here... THE Oregon Statesman HAPPY KITCHEN Free Cooking School WED. THUR. FRI. May 1-May 2-May 3 Capitol Theatre 2 to 4 P. M.



Less work—more fun

ONE of the red-letter events of the year for women is almost here. A cooking school it is, to be sure, but what a cooking school! This year's cooking is done in a kitchen much different from that of grandmother's day. There are hours and hours less time needed in cooking—there's less work and more fun. Today's kitchen is a real "Happy Kitchen,"—or ought to be. If your three-meals-a-day seem just a succession of toast and eggs and potatoes and roast beef and pie, our cooking school is made to order for you! And if you've already found the secret to pleasure and fascination in mixing dainty new dishes and dressing up the old stand-bys in colorful new fashions—you'll love the cooking school just as much.

There will be romance—mapping of uncharted seas of the kitchen—at the cooking school. Each session will glow with new ideas, appetite thrillers, the simple secrets that make cooking happier and easier. We invite you to hear dozens of practical suggestions that make kitchen hours more fun and more joy—to see demonstrated before your very eyes those inspired touches that raise the meal and its preparation to the realm of a happy adventure.

Remember—everything shown in our cooking school has been tried and tested by a whole staff of "Happy Kitchen" experts. Months of planning have gone before. There are three afternoons of enjoyment in store for you... come as our guest!



The Cooking School will be under the personal supervision of noted "Happy Kitchen" expert, MISS BARBARA MILLER

Set the Dates Aside Now