

Bridge Clubs Will Be Feted

The first part of the week bridge clubs will be meeting informally while several large affairs are scheduled for the latter part of the week.

Mrs. Taylor Hostess Mrs. Robert Taylor will entertain members of her club at the first meeting of the year with a one o'clock luncheon today at her home on North 21st street.

Her guests will be Mrs. Alden Adolph, Mrs. Al Petro, Mrs. W. T. Waterman, Mrs. Harry Gustafson, Mrs. Robin Day, Mrs. Harold Ollinger, Mrs. Rex Adolph and Mrs. Kenneth Potts.

Town and Country Club Mrs. Clarence Keene has bidden members of the Town and Country club to luncheon on Wednesday afternoon at her Silverton home. Cards will be in play during the afternoon.

Planning to motor over to Silverton for the affair are Mrs. T. A. Livesley, Mrs. Frederick Lamport, Mrs. Homer Goulet, Jr., Mrs. Earl Snell, Mrs. William McGilchrist, Jr., Mrs. Roma Govey, Mrs. Margaret McFarley, Mrs. Homer H. Smith, Sr., Mrs. Arch Jorman, Mrs. Karl Steiner of Jefferson and Mrs. Jack Currie of Silverton.

Bridge Luncheon On Wednesday afternoon Mrs. Willard Marshall will preside at luncheon and cards for members of her club at her home on Rose street.

Covers will be placed for Mrs. Raymond Bonesteel, Mrs. Kenneth Wilson, Mrs. Rex Adolph, Mrs. Wolcott Buren, Mrs. George Weller, Mrs. Kenneth Perry, Mrs. Wallace Carson, Mrs. Kenneth Power and Mrs. Marshall.

Miss Chase Bride Of Mr. Follis

At 8 o'clock Saturday night Miss Martha Chase, daughter of Mrs. Carrie Chase, became the bride of Mr. Gibson Follis, son of Mrs. Jessie Follis, at a lovely home wedding with Dr. William Killian of Portland officiating.

Mrs. Charles Davis sang "God Gave Me You" and "All for You" before the services and Mrs. Ethel Poling Phelps of Portland played the accompaniments and wedding march. The improvised altar in the living room was banked with yellow and white chrysanthemums and white paper.

The bride's brother, Mr. Eugene R. Chase of Los Angeles, gave his sister away in marriage. For her wedding gown the bride wore white satin fashioned with a train, tight fitting bodice and long sleeves. The sweetheart neckline was edged in pearls and she wore a strand of pearls. A halo of seed pearls held her tulle veil in place which was edged in lace and trimmed with white satin.

The bride carried a bouquet of yellow roses and white bouvardia. The honor attendant, Mrs. Ray Cates, wore a chartreuse silk net frock over satin with wine colored corsage. Assisting in the serving were Miss Josephine Evans, Miss Harriet Luke and Miss Leah Suing. Mrs. Roy Follis was in charge of the gift room.

For traveling the bride chose a mulberry two-piece wool suit trimmed in black silk braid, a black caracul cape and black accessories. The couple will return to Salem to reside at 1911 North 18th street.

Mrs. and Mr. Follis attended Salem schools and she has been with the industrial accident commission. Mr. Follis is teller at the Ladd and Bush branch, United States National bank.

The American Legion auxiliary membership committee was invited to luncheon at the home of Mrs. Frank Marshall. The guest list included Mesdames Lester Newman, Harold Perkins, Fred Gahlador, James Garson, Avis White, Walter Spaulding, Glen Seeley, W. H. Ballie, Clyde Kaiser, O. E. Palmateer, Donald Madison and the hostess Mrs. Frank Marshall. Mrs. Ella Voves was hostess to the sewing club on Thursday. Twenty one members were present and special guests were Mrs. Addie Wilks and Mrs. J. A. Gearhart.

Mr. and Mrs. G. F. Chambers and Miss Dorothea Steusloff attended the Oregon state-Washington State game in Corvallis on Saturday and Mr. Chambers took part in the Dad's Day festivities with his son Douglas, who is president of the student body. Douglas returned home with his parents for the Armistice holiday.

Women's Page

MAXINE BUREN Editor

SOCIETY MUSIC The HOME

CLUB CALENDAR

Tuesday
Fruitland Women's circle with Mrs. E. C. Sturgis, 2 p.m.
Macloy Four M club with Mrs. M. M. Magee, 2 p.m.
Beta Chi mothers at chapter house, 1445 State street, 2:30 p.m.
Junior guild of St. Paul's Episcopal church at parish hall, 1 o'clock luncheon.
Rainbow Girls at Masonic temple, 7:30 p.m.
St. Cecilia guild with Miss Helen Wiedner, 590 North Cottage, 8 p.m.
Alpha Phi Alpha mothers with Mrs. Duane Gibson, meet at chapter house, 1:30 p.m.
Missouri auxiliary, with Mrs. W. W. Rolfsen, 1255 North 17th street, 2 p.m.
Kappa Delta, with Mrs. Harris Lietz, 555 South Liberty street.
OES social afternoon club, 2 p.m. dessert luncheon.

Wednesday
South Circle of First Christian church with Mrs. M. H. Viesko, 1343 South Liberty street, all day meeting, no-host luncheon at noon.
Kappa Kappa Gamma alumnae, with Mrs. David Eason, 7:30 dessert.
Woman's Society for Christian Service, Jason Lee Methodist church, 1 p.m. luncheon.
Pringle Women's club with Mrs. Paul Gurgurich, all day.
Ladies guild of American Lutheran church, in church parlors.
Nebraska auxiliary, covered dish lunch, with Mrs. A. L. DaMoude, 1698 Waller street.
Interior Decoration class of AAUW meet at chamber of commerce, 2:30 p.m.
Woman's Missionary society social hall, 2 p.m.
Women's Society of Christian Service, First Methodist church, executive board at 2 p.m., regular meeting at 2 p.m. Carriar room.
Laurel guild, Knight Memorial church, 7:30 p.m. with Mrs. H. C. Stover.
WCTU roll call tea, with Mrs. Lena Lisle, 1041 South 13th, 3 to 4 p.m.
American Legion auxiliary executive board, with Mrs. Earl Andresen, 2335 E. Nob Hill, 8 p.m.

Thursday
Pringle Pleasant Point social club with Mrs. J. W. Key.
American Legion auxiliary sewing club with Mrs. James Garson, 3003 Center street, 2 p.m.
Englewood United Brethren missionary society, with Mrs. Charles Hagan, 1315 North Cottage street, 2 p.m.

Visitors from Seattle for the weekend were Mr. and Mrs. Norman McClelland (Glady's Hamman), who were married in Tacoma on November 1.

A reception was given in their honor Saturday night at the home of the bride's mother, Mrs. Winnie Hamman. Those attending were Mr. and Mrs. J. E. Hill, McMinville; Mr. Clifton Hill and Melva Hill of Dallas and from Salem Mr. and Mrs. F. L. Stephen, Mr. and Mrs. Roy C. Ferguson, Beryl and Marilyn Ferguson, Mrs. Floyd Hamman, Mrs. Gilbert Hamman, Mr. and Mrs. Harold Deacon, Lauretta Deacon, Mrs. E. V. Ferguson, Mrs. B. J. Krupp, Mrs. Winnie Hamman and Mr. and Mrs. McClelland.

The wedding was entertained by Mr. and Mrs. Harold Deacon Sunday when many former friends called to greet them.

The Eastern Star social afternoon club will meet at Masonic temple this afternoon at 2 o'clock for a dessert luncheon. Rev. S. Raynor Smith will be the speaker. Mrs. L. E. Barrick is chairman, Mrs. Willis S. Moore, Mrs. Alma Thompson, Mrs. Russell Beutler, Mrs. Roy Remington, Mrs. Minerva Homcom, Mrs. Ida Niles, Mrs. S. P. Kimball and Mrs. James Jennings are members of her committee.

Among those attending the University of Oregon-UCLA game in Eugene on Saturday were Mr. and Mrs. John J. Elliott, Mrs. H. P. Malson and Mr. and Mrs. Irving Hale.

Pupils of Miss Frances Virginia Melton will give a piano-student recital at the YMCA auditorium at 8 o'clock on Friday night. The public is invited to attend.

Miss Olson Tells Of Betrothal

At a luncheon party held Friday at the Quells, Miss Perle Olson announced her engagement to Dr. Victor Childs Christianson of Portland, son of Mr. and Mrs. J. Christianson of Everett, Washington. Covers were laid for fourteen. The centerpiece consisted of American beauty roses interspersed with chrysanthemums in lighter shades of pink, arranged in a flat white pottery bowl. Wide, white satin ribbons and cellophane wedding bells gave the bridal effect. The whole piece was built low and widespread with many of the smaller chrysanthemums trailing on the table over which narrow white streamers had been spread from the centerpiece at the ends of which were tied tiny scrolls that revealed the announcement of the engagement.

Miss Olson has worked for the state board of vocational education for the past six years. Dr. Christianson is connected with the construction section of the Bonneville administration. He received his PhD from the University of Washington. The wedding is scheduled for early spring.

The women of the First Congregational church will have a missionary meeting at the home of Mrs. George Rosman today at 2:30 o'clock. There will be a thank offering. Mr. Paul Jackson is to be the speaker.

Odds and ends... Heil Divers, men's swimming honor society, participating in the organization's water polo meet... Margaret Chadwick being quizzed in a Barometer football poll... Mary Jane Conny at the Sunday communion breakfast of Newman club, national student organization... Ashton Pavelic, elected sergeant-at-arms of the Independent Student council Tuesday night... Les Jones listed as a recipient of an OSC engineering scholarship.

Eugene Gleemen To Appear

Members of the Salem MacDowell club are making preparations for the Eugene Gleemen concert which they are sponsoring and which will be held at the Salem high school, Thursday night, January 16.

This will be the first time the Eugene group will have been presented in Salem in several years, and the first time the Salem MacDowell club has ever sponsored the famous organization. According to present plans the Eugene Gleemen will not appear in any other mid-Willamette valley town and inasmuch as their Portland concert comes later in their itinerary than the Salem concert, many people who have heretofore gone to Portland to hear them, are making plans to hear them here.

The Eugene Gleemen, organized in 1924, and under the directorship of John Stark Evans during all that period, has become increasingly popular with each succeeding season, during which they sing to crowded houses.

Requests for tickets are being forwarded to Miss Marian Bretts, president of the MacDowell club, and the price will be unchanged from that asked for all concerts in recent years.

LEBANON—Miss Mary Etta Hendrick, daughter of Mr. and Mrs. Charles Hendrick of Colton, Oregon, and Mr. Francis Marion Kent, son of Mr. and Mrs. W. H. Kent of Lebanon were married Sunday afternoon at the Church of Christ, Rev. Lawrence Bixler officiating.

The bride, who wore blue chiffon velvet, carried a white Bible. Mr. and Mrs. Albert Meisel of Seattle were the attendants. Sanford Kent and Edward Bilyeu were the ushers. Before the ceremony Mrs. George A. Grala sang "Because" and "O Promise Me" and Mrs. Joseph McPherson, who accompanied her, played the wedding marches. Mr. and Mrs. Kent are at home in Lebanon after a short wedding trip.

SILVERTON—Mr. and Mrs. Fred L. W. are announcing the engagement of their daughter, Edna May, to Avery Garrett of George. The wedding has been set for early spring.

A supply of meat carving charts and recipes is still available free of charge to all interested women, following the meat cookery school presented at the Leslie auditorium on Wednesday by the National Live Stock and Meat Board and the county agent's office. These charts and booklets may be obtained by calling at the office of the county agent, 303 postoffice building.

With Salem Folk at OSC

By ISABEL MCGILCHRIST
With six weeks of intense work in back of it, the 1940-41 student directory, popularly termed the "Fussers Guide," is off the press. The volume contains the names of all students and faculty on the campus, supplemented by a list of organizations and coming events. Among students on the general staff of the issue are Marie Bosch, Marietta dePres, Warren Doolittle, Don Wood and Bill Filmore. The sales staff includes Jean Reed and Walt Bushnell.

The first home economics club party of the term was held last weekend with the honoring of freshmen affording the incentive. Among women attending this annual club get-together were: Strickland, Natalie Neer, Ruth Annunen, Florence Uppohn and Marjorie McCallister, who appeared as vocal soloist on the program.

With the fall issue getting in final shape, the editorial and managerial staff of the directory, campus engineering magazine, announces the list of staff members. Bill Filmore has been selected to fill the post of assistant editor of the publication with Bill King working on the advertising staff.

The newly-remodeled Memorial Union was the scene of the first all-school formal last Saturday night, providing many students an opportunity to view for the first time the building's new features. Glimpsed dancing at this "no theme" formal were: Mary Ellen Bywater, Lewis Melson, Virginia Steeh, Eleanor Rosson, Mary Jane Conny, Phil McKinley, Jean Reed, Doug Chambers, Eileen Paulson, Vivian Aspinwall, Jimmy Cole and John Hayes.

For the past two weeks the Lamplighter, a student literary publication, has been holding a contest to select a permanent masthead for the magazine. Of the many entries submitted the one suggested by Jim Leedy walked off with the \$10 prize.

The OSC stock judging team is in Oregon City competing with six colleges in the Intercollegiate Livestock Judging contest for western states. Emerson Clark is one of Oregon State's six representatives selected to make the trip.

Plum nectar appetizer served in small proportions—tiny grapefruit glasses or tall stemmed cocktail glasses. It is sophisticated in appearance and flavor. Whole-fruit nectars make a splendid base for such appetizers, because of the fruity concentration of the whole apricot, peach and nectarine mixture, pear, plum or peach as the case may be.

PLUM NECTAR APPETIZER
1/4 cup plum nectar
1/4 cup granulated sugar
1 teaspoon grated lemon rind
1/4 cup lemon juice
1/4 teaspoon mint flavoring or 1/4 cup fresh mint to taste
Combine nectar, sugar and lemon rind, bring to a boil and continue boiling 4 or 5 minutes; remove from heat. Add lemon juice and flavoring and blend; chill. Serve in small glasses. For variation, use apricot, peach, nectarine or peach nectar of the whole fruit variety. Serves 6.

CHIFFON PIE HAS Molasses Taste
Prepared in a large pie shell or small individual ones—you can depend on molasses chiffon pie to make a party, be it a luncheon, dinner, bridge, or shower affair.

MOLASSES CHIFFON PIE
1/4 cup molasses
1/4 cup milk
1/4 cup brown sugar
3 tablespoons chocolate
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon ginger
1/4 teaspoon salt
3 eggs
1 envelope gelatine
Combine molasses, milk, sugar, chocolate, spices and slightly beaten egg yolks, and cook in double boiler 15 minutes, stirring constantly. Add gelatine which has been soaked in 1/4 cup cold water. Return to double boiler and cook until gelatine is dissolved, about 5 minutes. Chill until thick as jelly. Fold in stiffly beaten egg whites. Pour into baked pie shell and chill. Serve with whipped cream.

Today's Menu
Bran cereal will provide crunchiness in the day's menu.
Apple-pineapple salad
Baked lamb chops
Buttered sweet potatoes
Chocolate chip pudding

CHOCOLATE CHIP BREAD PUFFING
1 cup bread cubes, without crusts
1/2 cup bran
3 eggs
1/2 cup sugar
1/4 teaspoon salt
3 cups milk
3 squares semi-sweet chocolate
1/2 teaspoon vanilla extract
Place bread and bran in buttered baking dish. Cut chocolate into coarse pieces and sprinkle half of it over bread cubes. Beat eggs, add sugar, salt, milk and flavoring. Pour over bread; sprinkle remaining chocolate over top. Bake in oven at 350 degrees for 1 hour.
Yield: 6 to 8 servings.

Nervous Restless Girls! Cranky? Restless? Can't sleep? Tired? Sore? Because of some functional "disorders" causing monthly distress? Then try Lydia E. Pinkham's Vegetable Compound. Pinkham's Compound has helped such run-down, nervous conditions. Made especially for women. WRITE TODAY! Any druggist.

Ribs Make Dinner Roast

For a really superior roast, standing ribs of beef should weigh at least six pounds. For the small family, this may seem prohibitive at first thought, but in reality a large beef roast may make several return appearances with equal success. A two-rib roast or, preferably, a three-rib roast is large enough to be roasted fat side up, using the rib bones as a rack so that while cooking the melted fat will drip in a constant process.

At the first appearance for a company dinner, the thick center or "eye" muscles of the roast will make a sure-to-please meat service. Green pepper cups filled with escalloped corn, pan-browned potatoes and a garden-fresh salad would be good companion foods.

For the second appearance, serve cold sliced beef roast with sliced ham or other table-ready meat loaf to help eke out the beef. Scalloped potatoes, buttered beets and a stuffed tomato salad make another satisfactory meal.

STANDING RIBS OF BEEF
Place the roast fat side up, using the rib bones as a rack, in a shallow pan. Roast in a slow oven, without water or a cover, to the desired degree of doneness—rare, medium, or well done. A roast meter thermometer removes all guesswork and makes possible the kind of beef the family likes best.

Standing ribs 3-5 lbs 6-8 lbs
Rare 25 22
Medium 30 26
Well done 35 33
If you should desire to have the ribs removed to make a rolled rib roast, add 5 to 10 minutes cooking time per pound. Use a rack to hold the roast off the bottom of the pan.

SAVORY BEEF PIE
1 cup diced cooked carrots
1 cup diced cooked celery
1 cup diced cooked potatoes
2 cups diced roast beef
1-1/4 cups roast beef gravy
Salt and pepper
Mix all ingredients. Pour into greased flat casserole dish. Cover with thin baking powder biscuits and bake in hot oven (400 degrees) until the biscuits are done, about fifteen minutes.

Fruit Nectars In Appetizer
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3 tablespoons chocolate
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1/4 teaspoon salt
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Bulbs From America in Local Gardens Now

Since war has shut off all supplies of bulbs from Holland, we are limited this fall to those hardy bulbs which can be grown in this country, or imported from countries not blockaded.

Of tulips and hyacinths, Holland in the past has supplied us at least 95 per cent, so these are the most reduced by the blockade. But of daffodils, second in popularity to tulips, our entire supply has been grown in this country for the last ten years, and the supply this fall is normal in both numbers and price.

Many gardeners are taking advantage of this situation to plant in their gardens borders where other bulbs were formerly used.

These plantings will endure for years, in most gardens. There are few locations where daffodils will not live and multiply. They can be left without lifting until they begin to crowd, then may be taken up and replanted to cover more space.

Daffodils are favorite material for those so fortunate as to possess a bit of woodland. They flourish in shaded situations, coming into bloom under early spring sun before the trees have leaved out, and then the shade protecting them so that they ripen their foliage and mature their bulbs without being prematurely ripened by hot summer sun.

Another most effective practice is to tuck in bulbs in vacant spots all over the garden between other perennials and under the edges of shrubbery so that in their season the daffodils give character to the entire garden, and then their leaves, which are unsightly and floppy during their maturing period, are concealed by the foliage of the perennials which mount above them and provide shade for the daffodils. For this purpose the older and cheaper daffodils and narcissi are ideal and furnish as fine an effect as can be obtained by the larger flowered and much more expensive hybrids.

The poeticus types are favored for woodland planting in combination with the native bluebell or mertensia, the wood phlox, divaricata, and the white wood lily, trillium grandiflorum. In the garden they are in season with the early tulips and the dwarf iris and smaller spring bulbs.

Some of them are delightfully fragrant and are prized for this feature as well as their beauty. The narcissus family offers the first long-stemmed cutting material of spring. They are ideal cut flowers, as is shown by the quantities of daffodils forced and sold by florists each winter. The trumpet varieties are easily grown as house plants, provided only that the atmosphere is not too dry, in which case buds often blast.

Two good recipes come from nationally known manufacturers. They are recipes tested in the kitchens of these famous manufacturers.

EMERGENCY CHICKEN POT PIE
2 tablespoons butter
3 tablespoons flour
1 medium can Heinz vegetable soup
1 1/2 to 2 cups diced cooked chicken
Pastry or rich biscuit dough
Melt butter, blend with flour, add soup and stir until thickened. Add the chicken and pour into a baking dish. Cover with a layer of pastry or biscuit dough and bake in a hot oven (450 degrees) until the pastry is well browned.

FARTY CAKE SUPREME
1/2 cup Snowdrift
2 cups sugar
3 1/2 cups cake or pastry flour
5 teaspoons baking powder
1 1/2 teaspoons salt
1 1/2 cups milk
1 teaspoon vanilla
1/2 teaspoon almond flavoring
5 eggs whites
Cream Snowdrift and sugar until light and fluffy. Sift together dry ingredients three times and add alternately with milk and flavoring to first mixture. Fold in beaten egg whites. Bake in a large round loaf pan in a 325 degree oven for 1 1/2 hour, then increase heat to 350 degrees and bake until done. Cool. Cut off top and scoop out center. Fill with pineapple filling, replace top and ice with fluffy icing and garnish with red cherries.

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1/4 cup lemon juice
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Pointers on Applying For Job

With winter here and a whole new crop of beginning career girls approaching, Walter A. Lowen, New York placement specialist, offers five commandments on how to get a job, and five ways how not even to get past that receptionist! Mr. Lowen bases his rules on the results of a recent survey he conducted among 100 key personnel and vocational guidance experts throughout the country, to determine the importance of personal appearance as a factor in securing positions.

1. Dress simply in becoming street clothes.

2. Wear a stylish but not extreme hat, clean gloves and street shoes.

3. Carry a handbag the contents of which can be found without prolonged struggle and which is free of powder and lipstick stains.

4. Have scrupulously clean hair worn in a simple, flattering style.

5. Wear natural-looking makeup, with moderate amount of rouge and lipstick, and light nail polish.

Mr. Lowen points out that while it's your prospective employer interviews, and not your clothes, appearance and grooming are significant keys to character traits, and the feeling in general among employers that a woman who is careless about her personal appearance may be careless about the details of her work.

Your business clothes should be chosen with a view to their ability to flatter you without distracting the eye from your words to your wardrobe, should form a becoming background to you—the commodity you are selling.

TREE TEA WINS, 3 TO 1, IN NOTARIZED TASTE TESTS!



Four women's groups in San Francisco tested Tree Tea and its biggest competitor. Tree Tea won, 63 to 22! It's a smarter habit to choose Tree Tea, the flavor favorite. It costs no more.

TREE TEA

BLACK Orange Peel

"THE WORLD'S FINEST TEA"

Children love GUITTARD CHOCOLATE

Old Dutch SWEET GROUND

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

FINEST QUALITY BEVERAGE COOKING

BRONCHIAL COUGHS

Due to Chest Colds

Need more than ordinary "colds" for quick relief. Rub on powerfully soothing, warming Musterole. Relieves them most quickly. Musterole actually helps to break up painful local congestion. Made in 5 strengths.

MUSTEROLE

TO EASE MISERY OF CHILD'S COLD RUB ON WICKS

WICKS

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By the Merry Master Bakers