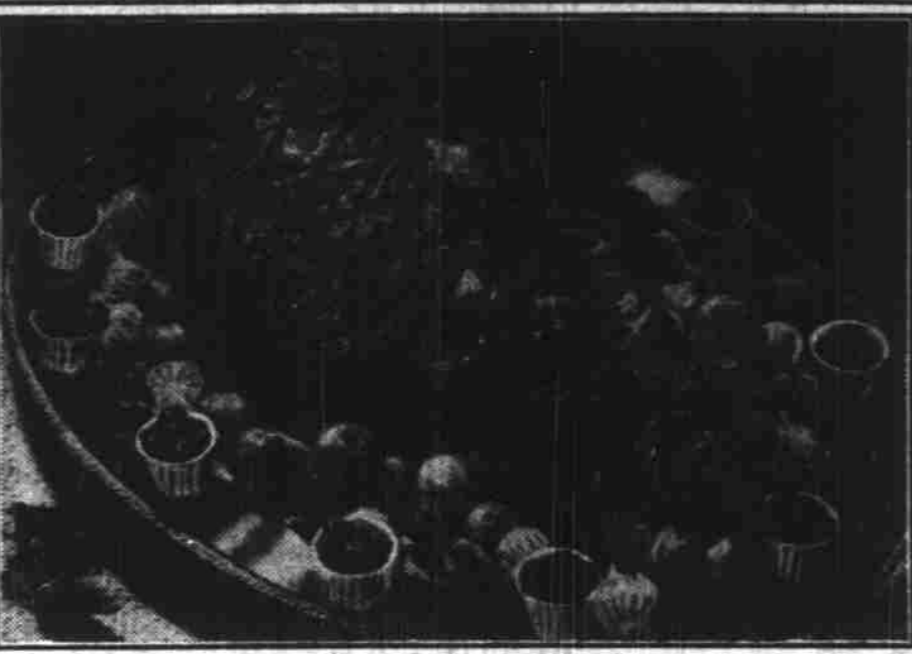


Women's Page
SOCIETY MUSIC
The HOME
 MAXINE BUREN
 Editor



TOPS IN GOODNESS—It's ham for Christmas this year, with its delightful appearance and an excellent taste. It is easy to roast and it is a grand buy. Decorate it, of course, with holly. Cut the leaves from large green gumdrops. Make the berries from glazed cranberries. Serve your ham with Brussels sprouts, tiny onions, and cranberries. Then you can relax for the sighs of approval that will surely greet you.

Ham Is Baked for the Festive Table, It's Ready, Willing and Able

Harbinger of holidays, fatten food for all times—is ham! What else with such flavor, good looks, personality? What else so suited to all uses, all budgets? The ham (like you) dresses up for festivities with a corsage of pimiento poinssettias; cloves spell "Merry Christmas" a cross its broad, rosy sugar folds in a shiny cloak. Accessories for the well-dressed ham include cups of relish, garlands of greenery (red and green), and grilled orange or tomato halves. Ham left over—and you'll be glad! Make croquettes, casseroles, timbales. Souffle, curry it, loaf it and love it all the while. Whole hams are true economy for small families; they may be divided into three parts at your meat man's, thus: the butt end for baking, the shank end for simmering, center slices for broiling. Whole or half hams, remember, cost less per pound than ham bought by the slice.

TIME TABLE
 No missing the boat when you bake your ham by this time table! If Ham Weighs: Bake for:
 15 lbs. or more 15 min. per lb.
 12-15 lbs. 16-17 min. per lb.
 10-12 lbs. 18 min. per lb.
 10 lbs. or under 20 min. per lb.
 Half hams 22 min. per lb.
 If ham is taken from refrigerator and is thoroughly chilled throughout, add 5 minutes per pound to cooking time. Bake ham in slow oven (325 degrees). Glaze your ham to make it look pretty, taste even better.

BROWN SUGAR GLAZE
 2 cups brown sugar
 1 tablespoon prepared mustard
 1 tablespoon vinegar
 Whole cloves
 Remove skin from baked ham.

Sweet Bread Is For Holiday

Here's a Spanish sweet bread, suitable for holidays.

PAN DULCE
 1/2 cup scalded milk
 1/2 cup cold water
 4 tablespoons sugar
 3 cups flour (about)
 1/4 cup melted shortening
 1 teaspoon orange flavoring
 1 teaspoon salt
 1 egg beaten
 1 cup apricot or almond flavoring
 1 cup shredded almonds
 1/2 cup currants
 1/2 cup raisins
 2 tablespoons shredded citron
 Add water to milk, add yeast stirred with 1 tablespoon sugar. Add 1 cup flour. Beat with rotary beater, rise until light. Add remaining ingredients and enough flour for stiff dough. Knead, form into a round loaf, gash across the top like a cross, glaze with egg yolk. Bake 45 minutes starting at 375, resetting at 350 after 10 minutes. Good toasted.

'Day After' Turkey Is in Pie

"Day-after" turkey baked in a deep-dish pie has a holiday touch when topped with star-shaped biscuits. Toast rounds sprinkled with grated cheese are also delicious topping for chicken or turkey casserole.

Let the holiday feast start off with colorful "appetite teasers" and chilled tomato juice or fruit juice. Cut bread into attractive shapes with cookie cutters, toast, spread with cream cheese, and decorate with bits of red pimiento and green pepper. Dr. bake tiny baking powder biscuits to split and fill with cheese spread.

Well seasoned bread stuffing is as important to Christmas dinner as cranberry sauce. If pocketbook or preference requires a holiday roast that is small, serve the dressing in stuffed shoulder, beef or veal birds, or stuffed chops.

Salads Are Good On Holidays

When sweets are found in generous supply and tables are richly provisioned with holiday foods, it's a great relief to enjoy the crispness of a non-filling and refreshing cool salad. Here's one that touches the spot at any holiday meal:

JEWEL SALAD
 1 tablespoon gelatine
 1/4 cup cold water
 1/4 cup boiling water
 1/4 cup sugar
 1/4 cup pineapple juice
 1/4 cup mild vinegar
 1 tablespoon lemon juice
 1 cup cucumber
 1 cup canned pineapple
 1/4 teaspoon salt
 Soak gelatine in cold water, dissolve in boiling water, add sugar, fruit juice, vinegar, salt. Cool, and when starting to thicken add diced cucumber, pineapple. Turn into mold and chill. Grapefruit may replace pineapple.

Fig Cookies on Holiday List

The holiday season calls for all sorts of good foods to augment the principal meal. Here's a tested recipe of a cookie delicacy that's just the thing to serve with ice cream, puddings, or other desserts. They're as delicious as they sound.

FIG OATIES
 1 1/2 cups dried figs
 1 cup butter
 2 cups granulated sugar
 3 eggs
 1/4 cup milk
 1 teaspoon vanilla extract
 1 1/2 cups sifted all-purpose flour
 2 teaspoons baking powder
 1/2 teaspoon salt
 5 cups quick-cooking oats

Boil figs about 5 minutes in water to cover; drain, clip stems and cut figs into thin strips (scissors are handy). Cream butter and sugar; add beaten eggs and stir to blend. Add milk, flour, and flour sifted with salt and baking powder, and beat. Add figs and oats and stir until well blended. Drop by small spoonfuls onto greased cookie sheet and flatten slightly. Bake in a moderately hot oven (400 degrees) 13 to 15 minutes. Press a nut meat, strips of fig or cherry into tops before baking if desired. For a glazed top brush with hot honey after baking and place under broiler for a minute or two. Makes 5 1/2 dozen medium-sized cookies.

Thrill of a Life In Popcorn Ball

Remember when popcorn balls were the thrill of your life? Well, this generation enjoys many of the same thrills and popcorn balls have remained throughout years as youth's big favorite sweet at holiday time. The making is so simple, yet the result so satisfactory:

POPCORN BALLS
 1 cup dark corn syrup
 1 tablespoon vinegar
 3 tablespoons butter
 8 quarts salted popped corn
 Combine molasses, dark corn syrup and vinegar in saucepan; cook over low heat, stirring constantly, until the soft-ball stage (235 degrees) is reached. Continue cooking, stirring constantly, until the hard-ball stage (270 degrees) is reached. Remove from heat, add butter and stir only enough to mix. Slowly pour over the popped corn. Form into balls with hands, using as little pressure as possible. Makes 16-18 balls.

Toast slices of white bread on one side, and spread untoasted sides with hot marmalade. Cover with meringue made by beating sugar into beaten egg white, 2 tablespoons sugar for each egg white. Brown lightly for 10 minutes in moderate oven (350 degrees). Serve hot.

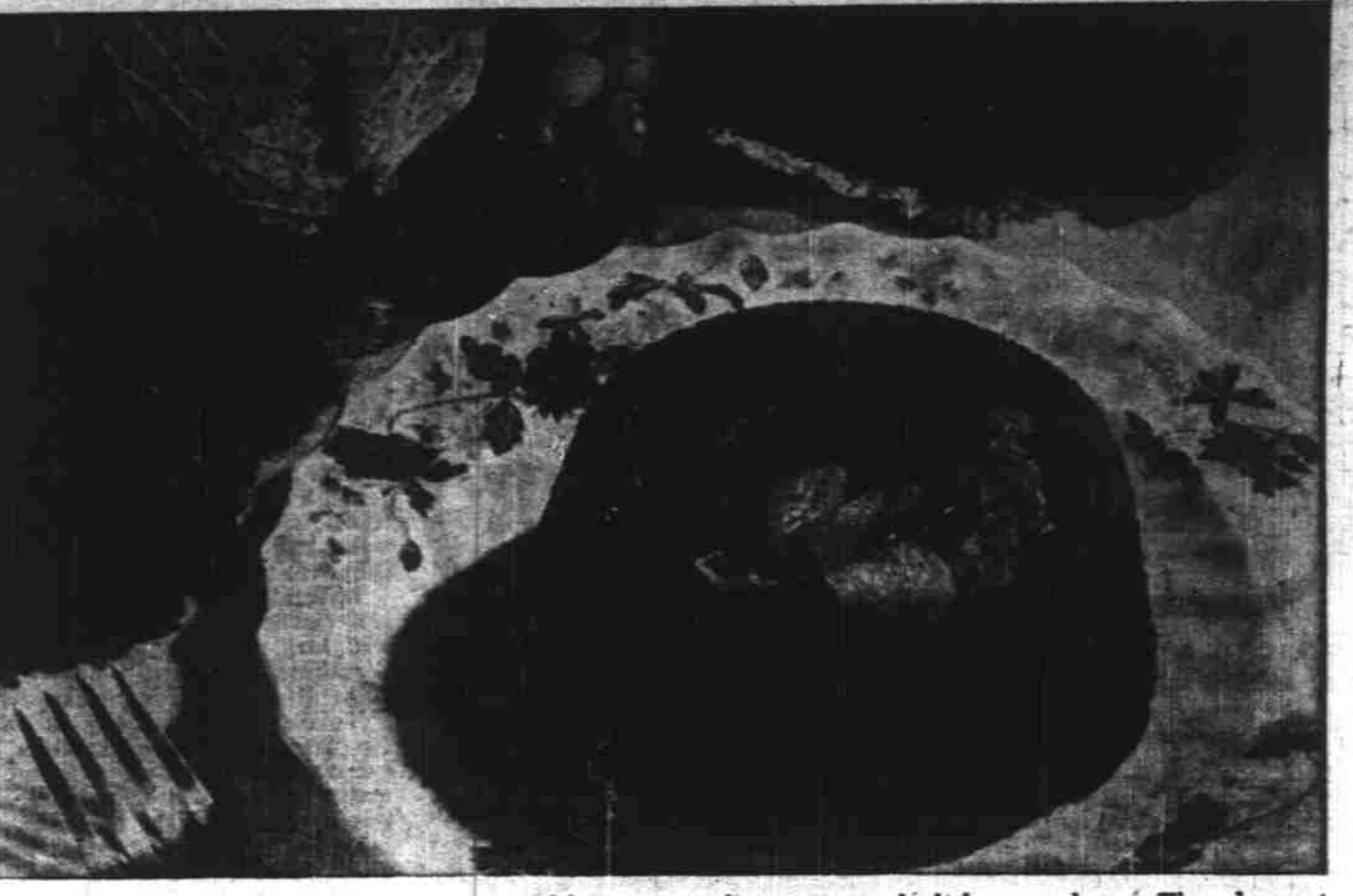
The Campfire caroling for the 20th has been called off, according to those who are directing the event.

West Salem Folk To Visit Idaho

WEST SALEM—Monday Mr. and Mrs. Arthur Brown will leave for Cottonwood, Idaho to spend Christmas with their son and daughter-in-law, Mr. and Mrs. Claud Brown. Claud Brown is a minister in the Cottonwood Methodist church.

Mr. and Mrs. Ross Brown will accompany his parents, the Arthur Browns, to Idaho. Ross is a student at Oregon State college.

Are Toledo Visitors
 LINCOLN—Weekend guests at the home of Mr. and Mrs. George Marr were his daughter and son-in-law, Mr. and Mrs. Glen Cooper and children of Toledo.



IN A JIFFY—Prepared Christmas puddings are short-cuts to holiday cookery. The desserts come canned and ready, there's a choice of plum, fig and date. The puddings come in three sizes too, so everyone should be happy.

Talk on Antiques Is Given, Suver

SUVER — The Suver Community club held its annual Christmas program and gift exchange Friday night at the hall. A small crowd was present owing to the mild flu epidemic in the community.

A good program was announced by Mrs. Nada Hassler. Mrs. Nowojewski and son of Monmouth brought a number of antiques, among them a spinning wheel, and Mrs. Nowojewski gave a talk on them and the changes made to the present day.

The gift exchange caused a great deal of hilarity. Candy, nuts and fruits were distributed by the refreshment committee from a beautifully decorated table.

The men will be responsible for the January meeting. H. F. Coney is chairman of the program committee and W. J. Kerr of the refreshment committee.

Names Drawn by Turner Pupils

TURNER—The high school and grades are presenting the Christmas program at 2 o'clock Friday afternoon in the auditorium of the high school. Names have been drawn for a gift exchange.

The holiday vacation begins December 20 and extends to January 2.

Goodwill Members Meet at Lincoln

LINCOLN—A decorated Christmas tree was the center of attraction at the meeting of the Lincoln Goodwill club Thursday at the home of Mrs. Ivan Merrick. Assistant hostess was Mrs. T. J. Merrick.

Mrs. E. E. Buckles conducted the business session when the group voted to donate \$3.50 toward Christmas treats for Lincoln school which will be added to the \$3 donated by the local community club.

Mrs. L. Mickey, secretary treasurer stated there was \$14.92 in the treasury. A Christmas gift exchange was held and members also brought gifts for the oldest charter member, Mrs. Celia Walling, 91.

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Club Women Sew Curtains, Airlie

AIRLIE — The Woman's club met at the home of Mrs. Rolan Phelps, Thursday, and helped Mrs. Phelps make curtains for

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