

Mrs. Panton Presides at Luncheon

Mrs. James J. Panton was hostess for a smartly appointed luncheon on Thursday afternoon at her East State street home for the pleasure of Mrs. George A. White, who is now residing in Portland.

The house was festive with holiday decorations and over the fireplace were Della Robbia wreaths and on the mantel Christmas greens and altar candles. The serving table in the dining room was all silver and blue with a centerpiece of blue balls, tinsel and silver cellophane resembling a fountain and silver candles in crystal holders. Guests were seated at small tables with holly marking places for the guests. Cedar boughs were arranged in the dining and living rooms.

Mrs. George Alexander assisted the hostess in receiving the guests. Winning prizes for contract were Mrs. Homer V. Carpenter, Mrs. Homer Goulet, sr., and Mrs. U. G. Shipley.

Guests bidden were Mrs. George A. White, Mrs. Charles A. Srague, Mrs. Louis Lachmund, Mrs. John L. Rand, Mrs. Arthur Rogers, Mrs. William H. Lytle, Mrs. Russell Catlin, Mrs. George Alexander, Mrs. George Otten, Mrs. Richard Williams, Mrs. Frank H. Spears, Mrs. Frank Healy, Mrs. Sydney Kromer, Mrs. Burton Myers, Mrs. Charles McCargar, Mrs. U. G. Shipley, Mrs. T. O. Russell, Mrs. Homer V. Carpenter, Mrs. Homer H. Smith, sr., Mrs. E. J. Scellars, Mrs. Homer Goulet, sr., Mrs. David Eccles, Mrs. C. W. Parker, Mrs. Donald Young, Mrs. Margaret LaFurg, Mrs. J. B. Conny, Mrs. Sanderson Reed, Mrs. Paul B. Wallace, Mrs. Walter Pearson, Mrs. Lloyd Smith and Mrs. James Panton.

LaDou Leave For South

Mr. and Mrs. Harry LaDou, accompanied by their children, Leah and Joseph, are leaving by car today for California where they will spend the next six weeks. The LaDous will spend Christmas in San Diego at a reunion of the LaDou family and will witness the Rose Bowl game on New Year's.

The LaDous will visit for a week in Long Beach with her parents, Mr. and Mrs. Harry Butler. Before returning north around the first of February they will travel in Arizona.

Miss Jeanne DeWitt, accompanied by her sister, Mrs. James J. Richardson of Portland, has returned from a month's trip in the east and south. They left by train for Detroit where they picked up a new car and went to Chicago and Iowa where they visited with friends. In Denver they were met by Mr. Richardson and from there went south to Del Monte and San Francisco.

Going to have a full house during the Holidays?



Mary Mills' quantity recipes will give you a better idea of how much food is required!

Remember, you can rely on Fisher's Blend Flour for every baking use!

How many biscuits will 25 people eat? What's a quick, easy dessert for a crowd? Easy Mills' free quantity recipe folder answers these questions and many more. Write for it today. It will prove helpful very frequently.

But whether you're cooking for your family or for a large number of people, always use Fisher's Blend Flour. This every-purpose family flour is as

good for cakes and pies as for breads or entrees. It's expertly milled from a carefully selected blend of choice wheats in "America's Finest Flouring Mills"—is excellent for every home use. No matter when or where you buy Fisher's Blend Flour, it's always the same high quality. Try it today. Your grocer has Fisher's Blend in 5 convenient sizes. The 49-lb. sack is especially economical.

APPLE CRISP

Yield: 50 servings

12 pounds cooking apples

Grease baking pans. Arrange in them the peeled sliced apples.

2 pounds granulated sugar

Work together the flour, sugar, butter and cinnamon with a pastry blender until crumbly. Pack loosely over the apples. If the apples are dry, a little water or lemon juice may be added. Bake about 1 hour at 350 degrees.

3/4 cups Fisher's Blend Flour

6 cups butter

2 tablespoons cinnamon



SPECIAL OFFER!
New satin-finish, quick-baking Mills' Flour. It's non-sticking—easy to mix. Efficient sifter—makes perfect cakes. Makes 30% larger loaves. Not available at all times.

ONLY 25¢
Send only 25¢ in coin and special coupon from top page of Fisher's Flour to Seattle, Wash.

Get your quality flour and special coupon from top page of Fisher's Flour to Seattle, Wash.

Women's Page

MAXINE BUREN Editor

SOCIETY MUSIC The HOME

CLUB CALENDAR

Friday

Woman's alliance, with Mrs. Albert Dewey, 1577 Chemeketa street, 2:15 p.m.

Ann Judson circle of 1st Baptist church, 7:30 at church.

Woman's auxiliary of St. Paul's Episcopal church Silver tea with Mrs. U. G. Shipley, 771 North Cottage street, 5 to 5 p.m.

Tomarco Christmas party, at Roberts home, 505 North Summer street, 8 p.m.

Ladies' Dakota club, 2 p.m. with Mrs. O. Cotterman, 1073 Highland avenue, exchange of gifts.

PastMatrons association dinner at Golden Pheasant, 6:45 p.m.

Degree of Honor, KP hall, 8 p.m., business meeting and Christmas party.

Royal Neighbors, Modern Woodmen and families, Christmas party Fraternal temple, 8 p.m.

Monday

VFW auxiliary, Christmas party for children, 1 p.m. Adults' party at 8 p.m.

Women of Moose Give Party

The Moosehaven committee of the Women of the Moose, with Mrs. O. E. Olsson as chairman and assisted by Mrs. M. W. Ripley, held their annual Christmas party Tuesday night at the Moose hall for all the members of the chapter and lodge and their families and friends.

The program opened by everyone singing carols. Mr. J. R. Brown, prelate of the lodge, offered the prayer. Frieda Wahl and Virginia Makoff each gave accordion solos, Isabel Herbert a recitation. Mr. O. W. Emmons talked about Moosehaven. Hugh Schuebel gave a violin solo accompanied on the piano by Mrs. Alderson, Winnifred and Constance Newton sang a duet accompanied by Bertha Kroner, and Mrs. C. R. Ellis closed the program with Christmas stories.

The Moosehaven committee has purchased a large box of gifts to be sent to Moosehaven, Fla., the city of the aged Moose members and their wives.

The next regular meeting of the chapter will be January 7.

Wedding Planned For January

Announcement is being made of the engagement and forthcoming marriage of Miss Lorraine Sahli, daughter of Mr. and Mrs. A. W. Sahli, and Mr. Dean Worth of Tillamook, formerly of Salem.

The news was revealed last weekend to the bride-elect's friends. The wedding is planned for Wednesday, January 8. The couple will reside in Tillamook following their marriage.

At Home Set For Sunday

Cards have been received for a holiday "at home" for which Mr. and Mrs. E. H. Kennedy will be hosts on Sunday afternoon at their home on West Washington street. A large group of their friends have been invited to call.

Assisting the hosts will be Mr. and Mrs. Harris Lietz, Mr. and Mrs. R. D. Woodrow and Mr. and Mrs. B. E. Owens. Christmas decorations will be arranged on the serving table and about the rooms.

Miss Lucille Poole, student at University of Washington, arrived in Salem Thursday to spend the Christmas holidays with her parents, Mr. and Mrs. W. R. Poole. Following the vacation, Miss Poole will enter Harborview hospital in Seattle for post-graduate work in nursing.

Simplest Stitchery Makes Linens Smart Says Laura Wheeler

Every smart housewife has "His" or "Her" towels today. Here are enough motifs for an entire dozen in three different designs. Make them in a color with black or in varied colors. Pattern 2711 contains a transfer pattern of 12 motifs averaging 5 1/2 x 6 1/2 inches; materials required; illustration of stitches.

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



Officers Will Be Honored At Dinner

Mr. and Mrs. Mem Pearce and Mr. and Mrs. Lawrence Plagg will be hosts for a charmingly arranged dinner party on Saturday night when Mrs. Pearce and Mr. Plagg, retiring worthy matron and worthy patron of Chadwick chapter, Order of the Eastern Star, entertain at the Masonic temple.

Guests will be officers and committee chairmen who have served under Mrs. Pearce and Mrs. Plagg, and their husbands and wives.

The head table will be centered with a large bouquet of red carnations flanked by red candles in crystal holders. The other tables will be festive with holly, greens, red tapers and Christmas favors will mark places for the guests. Garlands of greens and holly will be used about the reception and dining rooms. Following the dinner cards and dancing will be enjoyed.

Covers will be placed for Mr. and Mrs. Harold Philippe, Mr. and Mrs. Arthur Udey, Mr. and Mrs. Virgil Hicketholer, Mr. and Mrs. Ralph Allen, Mr. and Mrs. Ernest Peterson, Mr. and Mrs. Gerald Reeber, Mr. and Mrs. Arnold Johnson, Mr. and Mrs. Glenn Paxon, Mr. and Mrs. Ellsworth Hart, Mr. and Mrs. Ivan Stewart, Mr. and Mrs. Gordon Bocker, Mr. and Mrs. Orval Lemmon, Mr. and Mrs. J. E. Van Wynegarden, Mr. and Mrs. Wayne Henry, Mr. and Mrs. Albert Cohen, Mr. and Mrs. Charles Gabel, Mr. and Mrs. Sammie, Mr. and Mrs. William Gardner, Mr. and Mrs. George Edwards, Dr. and Mrs. C. L. Blodgett, Mr. and Mrs. Rollin Lewis, Mr. and Mrs. Frank Rock, Mr. and Mrs. James Bunnell, Mr. and Mrs. R. Robinson, Mr. and Mrs. Paul H. Hauser, Mr. and Mrs. Milton L. Meyers, Mr. and Mrs. Rex Davis, Mr. and Mrs. Leon Barwick, Mr. and Mrs. Ira L. Darby, Mr. and Mrs. Harry Mohr of Portland, Miss Constance and Miss LaVerne Kentner, Mrs. J. A. Brownson, Mrs. Belle Niles Brown, Mrs. Ida White, Mrs. Alma Thompson, Mrs. Byron B. Herrick, Mrs. Susan Varty, Mr. and Mrs. Mem Pearce and Mr. and Mrs. Lawrence Plagg.

The South Circle of the First Christian church held its Christmas party at the home of Mrs. Ora Ladd.

Those present were Mrs. George Dunford, Mrs. H. F. Haldeman, Mrs. A. M. Hansen, Mrs. G. R. Munkers, Mrs. Fred Hildwell, Mrs. G. Robertson, Mrs. Gertrude Henderson, Mrs. W. S. Birdwell, Mrs. F. E. Birch, Mrs. E. F. Woods, Mrs. E. M. De Hut, Mrs. C. Schweenforth, Mrs. C. E. Sears, Mrs. Bert Pritchard, Mrs. D. A. White, Mrs. Sylvia Ritcher, Mrs. W. H. Gardner, Mrs. J. E. Cannon, Mrs. Ada Fiehl, Mrs. Ora Ladd, Mrs. Barber.

Officers for 1941 are Mrs. W. H. Gardner, president; Mrs. Dean Shomaker, vice-president; Mrs. George Dunford, treasurer, and Mrs. J. E. Cannon, secretary.

Dinner Tonight At Paxon's

The home of Mr. and Mrs. Glenn Paxon on South 12th street will be the scene of a delightful Christmas party tonight when members of her bridge club and their husbands entertain with a no-host dinner party.

The holiday motif will be used about the rooms with red candles and holly arranged on the serving table. Cards will be in play during the evening.

Covers will be placed for Mr. and Mrs. Earl McGuire of Albany, Mr. and Mrs. Charles Felke, Mr. and Mrs. Bjarne Eriksen, Mr. and Mrs. Wilbur Berry, Mr. and Mrs. Harold Ladd, Mr. and Mrs. Virgil Sexton, Mr. and Mrs. Clark Starrett, Mr. and Mrs. Floyd Bowers and Mr. and Mrs. Paxon.

The employees of the Portland General Electric company and their husbands and wives enjoyed a lovely Christmas party last night at the Veterans' hall. A dinner was followed by an informal evening and exchange of gifts.

The Woman's Benefit association Christmas party, which was scheduled for December 27, has been postponed.



Schooled in fashion is this vivacious Anne Adams frock! Pattern 4495 has all the smart novelty details a girl could want, yet it's simple enough for the busiest mother to find time to make. The wide waistband that's "upped" in front gives a big-shoulder look to her waistline. Both the skirt panel and the waistband look smart on the bias. Bodice softness, so essential for a "growing-up" figure, is held in by shoulder darts and above-the-waist gathers. The becoming optional collar and pockets may both be in bright contrast for extra dash. Why not make one frock in dark, wool-like rayon with long full sleeves and a collar; another in gay cotton with a square neck, short sleeves and lace or rick-rack trim?

Pattern 4495 is available in girls' and junior sizes 8, 10, 12, 14 and 16. Size 12 takes 3 1/4 yards 35 inch fabric.

Send FIFTEEN CENTS (15¢) in coin for this Anne Adams pattern. Write plainly SIZE, NAME, ADDRESS and STYLE NUMBER.

Are you too tall? Too short? Too plump? Too slim? If you are irregularly proportioned in any way, let the Anne Adams Pattern Department PATTERN 4414 take the guess-work out of dressmaking. This "basic figure" pattern is fitted and adjusted to your exact measurements in tissue; then cut out in muslin for permanent record. Pin your dress patterns to it, make the necessary changes, and the finished frock will fit like a glove. The pattern is available in sizes 14 to 20; 32 to 50. Size 16 requires 8 1/2 yards 36 inch fabric.

Send your order to The Oregon Statesman, Pattern department.

Party Given at Paper Mill

Women employees of the Oregon Pulp and Paper company held their annual Christmas party at the mill. Presents were exchanged and dinner was served.

Present were, Miss Evlian Gutierrez, Mrs. Agness Leply, Mrs. Linnie Williamson, Mrs. Carmella Huelt, Mrs. Pear Boney, Mrs. Hallie Lynch, Mrs. Alberta Millett, Mrs. Minnie Preville, Miss Inez Marex, Mrs. Edith Wurm, Mrs. Etta Filler, Mrs. Eva Butell, Mrs. Kate Hunt, Mrs. Helen Penrose, Mrs. Josephine Austain, Mrs. Van Nora Thompson, Mrs. Beatrice Chambers, Mrs. Nina Chapman, Mrs. Alta Verstag, Mrs. Edith Perry and Mrs. Mae Wesolowski.

Mrs. Burroughs To Entertain

Mrs. D. W. Burroughs will entertain members of her afternoon club with a Christmas party tonight at her home on Laurel avenue. A late supper will be served by the hostess and an exchange of gifts will be enjoyed by the group.

Members are Mrs. Stephen Meyer, Mrs. Lee Crawford, Mrs. Chester Nelson, Mrs. Ernest Knapp, Mrs. Harold Dunsomere, Mrs. Leo Graber, Mrs. Carl Steelhammer, Mrs. Karl Wenger, Mrs. Clarence Wolfe, Mrs. M. D. Vinyard and Mrs. Burroughs.

Mrs. Duncan Has Party

Mary Schultz Duncan has invited her Junior Federated Violin club to a Christmas party Saturday afternoon at her residence studio. Members are Bob Hill, Kenard Adams, Shirley McCabe, Martha Weller, Nancy Buren, Loretta Deacon, Joyce Reeves, Barbara Botts, Jo Anne Lang, Wendell Curry, Dick Jones, Bill Wenderlick, Geraldine Schmoker, Nellie Jane Pearmine, Eunace Massee and Lillian Bentler.

Figure Skaters Will Meet

Members of the Salem Figure Skating club will entertain guests at a Christmas party tonight at the Salem ice arena. The party will begin at 10 and last until midnight. The social committee has arranged special skates and games for the enjoyment of the members and guests, and Santa Claus will be present. The Christmas party will be the last skate for the club this year with the next meeting on January 3.

Miss Marianne Owen, daughter of Mr. and Mrs. Jerrold Owen, will arrive in Salem today from Eugene where she is attending the University of Oregon.

MILL CITY—Jane Henderson and Frank Nicou were married Dec 18 in the Leslie Methodist parsonage with Rev. Dean Poindecker officiating. Attending were the parents of the bride, Mr. and Mrs. George Penson.

The couple left at noon for a wedding trip to southern California. Her going away dress was light blue silk crepe and wine colored accessories to match.

They will be at home at Myrtle Creek after January 10. Mr. Penson is owner of the Myrtle Creek "Mall."

THE JUNIOR DEPARTMENT OF THE First Methodist church has cancelled the party which was to have been held tonight.

Robert Rawson's grand opera study class will meet tonight at 8 o'clock to study "Hansel and Gretel" by Hamperdack.

2-Day Kind Of Candy Best

This business of working the hardest for the best things certainly works in culinary preparations for the holidays. Recipes that take a maximum of effort usually produce the best results. Often though the recipe is much simpler than it looks.

Candied orange peel is an inexpensive and very nice Christmas gift and is excellent to serve along with holiday meals. Here's the two-day recipe, that turns out to be moister than the speedier methods.

CANDIED ORANGE PEEL.
Cut peel in pieces convenient for handling and cover with twice the quantity of water. Bring to boil and cook until tender enough to pierce with the fingernail. Drain and measure peel, packing lightly when measuring. Add an equal quantity of sugar but no water. Boil until thick syrup is formed. Stir to make sure the peel is well covered with syrup.

Let stand over night and in the morning, bring slowly to a boil, cooking until the syrup is thick enough to harden when cold. (Don't cook long enough for syrup to yellow). Stir gently as cooking, lift from any syrup which remains, and let pieces drain on paper.

Of all the divinities that are good, there is the two-syrup variety which produces excellent results.

TWO-SYRUP DIVINITY.
Boil together 1 cup sugar and 1/2 cup water until it spins a thread. Pour over three stiffly beaten egg-whites. Now boil together 3 cups sugar and 1 cup corn syrup and 1/2 cup water until it spins a thread 7 inches long. Pour over the first mixture and heat until cold. Then fold in 1 cup walnuts (or even better, that many salted almonds) and add 1 teaspoon vanilla and drop by spoonful on a greased platter.

Here's an unusually good peanut brittle recipe. The raw unroasted peanuts are cooked in the hot syrup to make a new flavor. The soda causes the mixture to froth up and produce a new and crisper consistency.

PEANUT BRITTLE.
3 cups sugar
3/4 pound glucose
1/4 cup butter
1/2 pound raw peanuts
2 teaspoons vanilla
1 1/2 cups water
2 1/2 teaspoons soda

Stir sugar, water and glucose together over fire until it boils, wash down sides of pan, steam syrup a few minutes with the cover on and cook to 275 degrees or almost a hard crack. Remove thermometer, add peanuts and butter and stir constantly until peanuts are roasted and syrup is a golden brown. Remove from fire and add soda dissolved in a very little water. Stir well. Pour onto greased tray and as soon as it begins to set run a knife underneath and turn mixture over. While still hot take hold of edges and stretch as thin as possible, breaking off as you pull. Place pieces on greased platter, do edges first as they will flatten first. Keep in a cool, dry place.

Today's Menu

Tuna and pimientos will be the main dish for today.
Lettuce and avocado salad
Creamed tuna and pimientos
On hot biscuits
Baked potatoes
Buttered cauliflower
Dried apricot cobbler

Cream tuna as usual, adding diced pimiento. Serve very hot on biscuits or potatoes.

Chinese Checkers . . . 79¢

Exciting fun for old or young . . . shop Miller's toyland for the best buys on Chinese checkers. Also Chinese checkers sets at only 39¢ each!

Gum, Candy Bars 3 for 10¢

Popular brands of gum and candy bars priced at three for ten at Miller's.

Commercial Chocolates, lb. 10¢

Buy your Christmas candies now and save!

Electric Trains 2.69

Including transformer, engine and four cars.

Mechanical Train 98¢

Complete with track, cars and wind-up engine. Sturdy construction.

Electric Tree Lights 19¢

String of eight lights in assorted colors ready to string on tree.

Fiesta Pottery (starter set) 4.95

20-piece colorful famous quality pottery offered in this special at a saving of 20%!

Facial Tissue (500 sheets) 15¢

Special for today only! Limited quantity!

Specials

in

MILLER'S

5¢ AND 10¢

BASEMENT STORE

Chinese Checkers . . . 79¢

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Commercial Chocolates, lb. 10¢

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Mechanical Train 98¢

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The STANDARD Assortment

GOBELIN CHOCOLATES

custom packed for us under our own name

50¢

THE GOBELIN CO., INC.

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