Christmas **Parties** Slated

Christmas eve and day will be the scene of many family gatherings and dinners with the annual Christmas trees following. Lachmunds Hosts

Mr. and Mrs. Louis Lachmund will preside at dinner tonight at their South High street home in compliment to a group of their friends. The rooms will be decorated with Christmas greens and the dining table centered with a bouquet of red carnations flanked by tall tapers.

Covers will be placed for Mr. and Mrs. Frederick Lamport, Mr. and Mrs. William H. Lytle, Mr. and Mrs. Linn C. Smith, Mrs. Henry W. Meyers, Mrs. Florence Irwin and Mr. and Mrs. Lachmund.
Annual "At Home"

Mrs. Clifford Brown will entertain with her annual "at home" at her Mission street residence tonight. A group of her friends have been invited to call following the family Christmas tree. The rooms will be festive with holiday dec- Informal Party at orations and a large Christmas

Members of the family who will Frantz Home enjoy the affair are Mr. and Mrs. Mrs. Werner Brown and young mas party on Sunday afternoon Hott.

Thompson have bidden about Attending the party were Miss Civic Players, gave a very interaction of their friends to an informal Muriel Smith, Miss DorothyPyeasting reading on "Christmas att, Miss Pat Ryer, Miss Jean Dance." Clothing, toys and food road on Christmas day. Guests Donaldson, Miss Betty Jean Were brought by each member of will arrive at 10:30 o'clock to Smith, Miss Estelene Smith, Miss the club for two needy Salem

Wedding Rites In South

Wood of Salem, to Mr. Paul Har- tha Frantz. ding Owsley of Los Angeles, which was solmnized in Los Angeles on December 14. The cere- Mrs. Brown Is mony took place at the groom's home with a reception following. Hostess The bride wore a dinner dress

of black with a sequin bodice and was unattended.

Mrs. Owsley is well known in Salem and has been living in Minneapolis and Los Angeles for ple will reside in Los Angeles.

Miss Edna Sterling of Scattle Mrs. Paul B. Wallace.

Pattern



Sailing, sailing, right into the is one of the season's most engag- days. ing versions of this mode. There are pleats to the fore and pleats to the aft, stitched to the waistline to give a trim bodice fitting and may match or cheerily contrast, Christmas with relatives, is a true nautical touch; so are the optional braid trim and the You may choose between short or long and full sleeves. The panties are included. Let the Sewing Instructor steer your course at the Empress hotel. to a speedy finish!

nch fabric; short sleeve dress, Mrs, Lloyd Drobaugh. 2% yards 35 inch fabric.

Send FIFTEEN CENTS (18c) in soins for this Anne Adams pattern. Write Plainly SIZE, NAME, ADDRESS and STYLE NUMBER.

Are you too tall? Too short! Too panely Too slim! If you are irregularly proportioned in any way, let the ANNE ADAMS. PERFIT FOUNDATION PATTERN 4114 take the guess work out of dressmaking. This basic figure" pattern is fitted and adjusted to your exact measurements in tiesue; then cut out in muslin for and the finished freek will perfection. Designed for to 20; 22 to 50. Size 16 25 yards 26 inch fabric, our order to The Oregon



CLUB CALENDAR

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

Friday Neighbors of Woodcraft, Fra-ternal temple, 8 p.m.

Mrs. Werner Brown and young mas proup of the high school son, John Chandler, and Mr. and when a group of the high school directed by the hostess chairman, ber 26 to visit with her parents.

Mrs. John Ferguson of Portland. set were entertained. An exchange Velma Strain, when each member of gifts was enjoyed and refresh-

sing carols which will be followed Betty Eyerly, Miss Dorothy Cook, families.

by a Christmas tree.

Miss Eleanor Aspinwall, Miss Nancy Stricklin, Miss Helen Ostrin, Miss Mary Patterson, Miss COWARD-Block Peggy Mather, Miss Norma Smith, Miss Marjorie Barker, Miss Grace Vows Soid Steinke, Miss Betty Cooter, Miss Geraldine Frigaard, Miss Patricia Announcement is being made Noonan, Miss Lou Hickman, Miss of the marriage of Mrs. Maxine Genevieve Doud, Miss Phyllis Reavis Strachauer, formerly of Fisher, Miss Betty Mae Miller, Salem, daughter of Mrs. Ross H. Miss Lois Kilgore and Miss Mar-

Mrs. Clarice Brown was hostess theran church on the coast. corsage of orchids. The couple for a delightful Christmas party on Monday afternoon at her home

on Market street. A dessert luncheon was served several years. Mr. Owsley is Pa- and guests seated at small tables cific coast manager for Hammond centered with Christmas appoint-Electric Organ company. The cou- ments and candles. Several hours of contract were in play during

the afternoon. spend the holidays with Mr. and Mrs. Arthur Fox, Mrs. Thomas J. Pine street. Drynan, Mrs. Al Petre, Mrs. Reynolds Allen, Mrs. George Rhoten, Mrs. Robert Stanley, Mrs. Ralph Mrs. Ralph Wirth and Mrs. Brown.

Miss Evans Tells Betrothal

ford of Stayton. Mr. Halford is ed for several years.

lem high school and is now a sen- of the family. Mr. Dan Willoughior at Northwestern Christian col- by, Mrs. Fehler's brother from lege in Eugene. Mr. Halford is a Eureka, her other brother, Mr.

and daughter Patsy will have as Burns of St. Helens and Mr. and Christmas day guests Dr. and Mrs. Mrs. Wayne Fehler of Salem will Christmas day guests Dr. and Also.
Frank Shindler of Scio, Miss Alyce also be guests. Schneider of Cottage Grove, J. F. Schneider, Mr. and Mrs. S. E. Ann of Portland.

sister and brother-in-law, sir. and chil- of Mrs. Hunt. dren of Corvallis, are spending the holiday season with relatives in Los Angeles.

keley, Calif., where she will spend Mrs. G. H. Taylor. the holidays with her daughters, Helen and Margaret. Dr. Purvine plans to return on the 31st.

Mr. and Mrs. Harris Lietz spent the weekend in Portland as the party and exchange of gifts. guests of the former's brother and sister-in-law, Mr. and Mrs. Roy Lietz.

Mrs. Lillie D. Vaughn has gone land o' fashion-goes this gay to Spokane to be with her son-Anne Adams frock! For sailor- in-law and daughter, Mr. and dresses are a high-ranking favor- Mrs. Robert Baldock, and their ite with kiddies, and Pattern 4530 young son for the Christmas holi-

Mr. and Mrs. Grant W. Day and Mr. and Mrs. Robert Ramsreleased below for generous skirt den and son, Gary, have left for fullness. The sailor collar, which Seattle where they will spend

> Mrs. David Graham and her daughter, Ann, were in Salem Monday en route to Victoria, BC,

Pattern. 4536 is cut in children's Mr. and Mrs. Jerry Carpenter of sises 2, 4, 6, 8 and 10. Size 6, long Camas will spend Christmas with sleeve dress, takes 1% yards 54 Mrs. Carpenter's parents, Mr. and

> INDEPENDENCE — Mrs. Melford M. Nelson opened her attractive home to the Wednesday bridge club this week for their annual Christmas party. The seven o'clock buffet table was centered with Christmas greens, bright colored balls and white tapers. Places were set for Mrs. R. M. Walker, Mrs. S. B. Walker, Mrs. John E. Black, Mrs. E. E. Addison, Mrs. C. H. Harwood, Mrs. G.

Credit Women at

Holiday Party

Meyers was in charge of the decorations and program. Ruth Norris presented each with a hand-woven basket of candy and fruit. Group singing was led by Hazel The home of Miss Martha Snair, Dorothy Jayes and Lena

Dr. and Mrs. Frederick Hill ments were served by the hostess. gave a short history of herself. Beth DeLapp, a member of The Couple Marry

Woodburn, daughter of Mrs. Annie style with long sleeves and train. lem, son of Mr. and Mrs. E. J. of gardenias and roses.

The bride wore a royal blue

quin trim jacket. The couple was the service at the apartment of the couple on Pine street.

Woodburn and he is a graduate couple will reside in Salem. of Salem schools. Mr. Coward is now assistant manager of the Covers were placed for Mrs. J. Ramona hotel in San Francisco. Cookies Made for will arrive in Salem tonight to Deane Patterson, Mrs. C. L. Smith, The couple will be at home at 995

> ington, Minnesota, is spending Eggstaff, Mrs. Herman Miller, Christmas at the home of her Salem, having gone to Salem high school and Willamette university. Mr. and Mrs. Frank Evans of She will return to St. Paul after Salem are announcing the engage- New Year's day to resume work ment of their daughter, Miss in the Minnesota highway depart-Helen Evans, to Mr. Royal Hal- ment where she has been employ-

Mr. and Mrs. J. A. Fehler will Miss Evans graduated from Sa- be hosts on Christmas to members

Arriving in the acpital Monday Brown Sugar in Banbury and daughter Harriett afternoon were Mr. and Mrs. Harold Sherdon Spindler and daugh- Candy, Flavors ter, Margaret Ann, of Duluth, Minn. They will be the holiday Miss Marie Shindler and her guests of Mr. and Mrs. Arthur sister and brother-in-law, Mr. and Hunt. Mr. Spindler is a brother

Mr. and Mrs. T. W. Davies, Mr. and Mrs. L. M. Davies and daughter, Gievonna, are motoring to Pertland on Christmas day to be Dr. Mary B. Purvine left by the dinner guests of the former's motor Monday morning for Ber- son-in-law and daughter, Mr. and

> Chadwick assembly, Order of the Rainbow for Girls, will meet at the Masonic temple this afternoon at 2 o'clock for a Christmas

> of her family.

Visitors Are Honored at Luncheon

Two popular visitors in the capital, Mrs. Richard Kriesel of Bolivia and Mrs. John Drager, who has recently come from Shanghai, were honor guests at a smartly appointed luncheon on Saturday afternoon when Mrs. Geofge A. White and Mrs. Ruby Drager Mishler entertained at the Town club in Portland.

Following the luncheon several hours of contract were enjoyed. ble appointments carried out the Christmas motif.

Covers were placed for 16 guests The regular meeting of the Clarence Hamilton, Mrs. Robert Credit Women's Breakfast club Drager, Mrs. Kenneth Bell, Mrs.

Miss Beryl Holt presided at a lovely informal tea at her apartment at the Royal Court Monday afternoon for the pleasure of Mrs. John Drager. Holiday decorations ters, Plum and Roxanna, Mr. and Frantz was the scene of a Christ- Blum accompanied by Gervais El- were used about the room and on the tea table. Mrs. Drager plans A very interesting surprise was to leave for Oklahoma on Decem-

In Newberg

The Friends Church in Newberg was the scene of a lovely wedding on Sunday afternoon at 3 o'clock when Miss Marjorie Seeley, daughter of Mr. Archie Seeley of Newberg, became the bride of Mr. Virgil G. Hiatt of Salem.

The bride was given in marriage Word has reached Salem of the by her father and wore a white marriage of Miss Viola Block of satin gown fashioned princess Block, and Mr. Warren J. Coward Her tulle veil was full length and of San Francisco, formerly of Sa- she carried an all white bouquet

A reception in the church par-The ceremony took place in the lors followed the ceremony. The bay city on December 8 at 4 couple left for San Francisco, o'clock. Rev. O. Olson read the where they will spend Christmas service at St. Mark's Lutheran and New Year's. A number of church, which is the oldest Lu- Salem folk motored to Newberg for the wedding.

Both Mr. and Mrs. Hiatt are

Any Meal

cookie baking sessions are well ter as needed. Cut through pabrother and sister-in-law, Mr. and past, a batch of overnight dough per to remove ham. Mrs. Fred Klaus on North Winter stored away in the refrigerator street. She is here for the first can be baked in a hurry when Christmas of Philip Eugene, sev- needed. This butterscotch recipe en-months-old son of the Klaus is especially good, and will keep family. Se is a former resident of in the refrigerator until needed.

BUTTERSCOTCH OVERNIGHT COOKIES

3 cups brown sugar cup melted shortening 3 beaten eggs Pinch salt

6 cups flour 2 teaspoons baking powder 1 teaspoon vanilla 1 cup pecan meats.

Cream sugar and shortening, graduate of Stayton schools. No Roy Willoughby and Willoughby of Salem will knead well. Shape into long roll be here. The Fehler's son-in-law and let stand over night in cool some timely roasting suggesplace. Slice down and bake in tions-they apply only for young 350-degree oven.

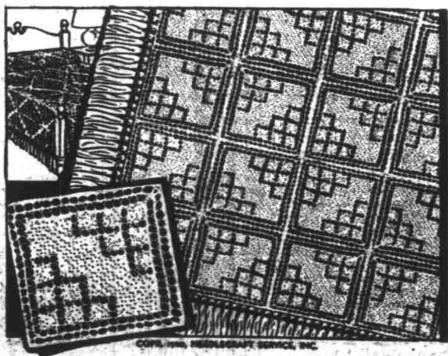
BROWN SUGAR DIVINITY

1 cup brown sugar 1 cup granulated sugar 16 cup light corn syrup

1/2 cup water teaspoon salt 2 egg whites 1 cup nut meats 1/2 teaspoon vanilla

paper or spread in oiled pan.

Knit Heirloom Spread Formed of Easy Laura Wheeler Square



G. Walker, Mrs. A. L. Thomas, one easily knitted square repeatCharboneau, Mrs. Thelma Tallent, ed. Four squares make a lovely pattern to The Oregon Statesman, Mrs. M. C. Williams and the host- pillow if you wish a smaller ac- Needlecraft Dept. Write plainly

This lovely jiffy knit spread, can trations of it and stitches; photoson, Mrs. C. H. Harwood, Mrs. G. be yours at little cost. It's just graph of square; materials re-

ess. High score for the play of cessory. Pattern 2687 contains di- PATTERN NUMBER, your NAME cards was won by Mrs. Nelson. rections for making square; files- and ADDRESS.

Today's Menu

Mushroom soup makes sauce for yeal in the menu for tonight. Carrot and peanut slaw Veal birds with mushroom sauce Baked potatoes

Steamed spinach Canned fruit, cookies VEAL BIRDS WITH MUSHROOM SAUCE

pounds veal round Bread stuffing tablespoons flour 3 tablespoons shortening Salt and pepper 1 small can mushroom soup

Have yeal round cut into one-half inch slices. Cut into pieces for individual servings as nearly The Town club was beautifully two by four inches in size as pos-decorated with garlands, wreaths, sible. Place a spoonful of stuff-trees and nativity scenes. The tasible. Place a spoonful of stuff-ing on each piece, roll and fasten edge with toothpicks. Dredge with flour and brown on all sides in hot lard. Season. Pour mushroom soup over veal birds, cover and cook very slowly, until done, 45 minutes.

ris presiding. Special guests were lough, Mrs. C. B. McCul-Pauline Cutler, Thelma Peterson and Bernice Taylor. Gifts were exchanged. Alta Merers was in Alta St. Menus

Christmas day ought to be one where everyone helps himself when he gets hungry, that would be a big saving on groceries and on the family cook. But tradition says we must sit down to meals, even on Christmas, so here are suggestions for the holiday meal. Supposing we have ham for Christmas dinner, let's make the whole meal like this:

Celery and nuts in jellied cider Ham baked in spice crust Baked sweet potatoes Broiled peach halves Buttered fresh frozen peas Green-ripe olives Dill pickles Steamed carrot pudding

Foamy sauce HAM BAKED IN SPICE CRUST 11 pounds mild-cured ham (not skinned)

4 tablespoons ground cinnamon 2 tablespoons ground cloves 6 tablespoons dry mustard 1/2 cup brown sugar 1 cup water 4 cups flour

lteaspoonful maple flavor Split heavy ham skin in inch squares, using mounted razor blade. Blend spices with sugar and 1 cup of the flour, stir maple flacrepe frock fashioned with a se- graduates of Pacific college and vor in water, stir with flour to Mr. Hiatt took graduate work at make thick paste. If liked, a clove unattended. A reception followed Oregon State college. Mrs. Hiatt of garlic may be forced into ham teaches school in Gresham and he beside flat bone on cut side. is assistant chemist at the state Spread paste over ham with spa-Mr. Coward attended schools in agricultural department. The tula, dredge on the remaining three cups flour, wrap in paper in which ham came, or parchment paper, tie with white cotton twine. and set in baking pan with at least 2 inches deep of boiling water. Put in cold oven, heat to 450 degrees and allow 15 minutes for each pound, adding 15 minutes Even if your regular holiday for ham to heat through. Add wa-

> FORMY SAUCE 2 tablespoons butter

i cup powdered sugar i cup whipped cream (or evaporated milk whipped)

1/4 tablespoon lemon juice Cream butter and sugar, add well beaten egg and lemon juice and fold in the whipped cream just before serving.

Christmas Goose Will Roast

For Christmas goose, 1940-version, Lucy Alexander, of the bureau of home economics, gives

"A goose is a fat bird," says Miss Alexander. "This fact influences how much to buy, how to roast the bird, the kind of stuffing, and the dishes to serve with Each serving requires about 1 1/2 pounds of goose—as it is us-There's unusual flavor in brown ually sold, dressed but not drawn sugar divinity that is made like and with head and feet still on. A plump goose is usually more satisfactory than an excessively

fat one. Goose, like all meat, is best cooked at a moderate tempera-ture, Roast it uncovered in a shallow pan with a rack in the bottom, and add no water during the roasting. For a 10 to 12 pound goose, allow 3 to 4 hours with the oven at about 325 degrees.

Because of its fat, the goose is a "self-baster," and the cook need Put sugars, corn syrup, salt and not spoon hot fat over it as with water together. Cook to 267 de- chicken or a turkey. Start a goose grees, or a hard almost brittle roasting breast down, then alterball. Remove from fire and grad- nate breast-down and breast-up Mrs. Roger Mything and her ually pour over stiffly-beaten egg positions. Turn about every half sons, Edward and Richard, have whites. Continue beating until hour to get all parts of it evenly left for Seattle where they will candy will hold its shape. Add va- cooked. If it is a very fat goose, enjoy the holidays with members nilla and nuts and drop on waxed prick the skin during the roasting so the fat can drain.

Stuffing for goose is made of the usual three ingredients-a starchy base, some fat for richness and flavor, and seasoningbut the goose will supply most of the fat. Stuffing made from rice is especially popular for goose. Celery, tart apples, or dried apricots are good additions.

Take Good Care Of Flowers

Remember your Christmas flowers and plants will last twice as long if you keep them out of drafts and away from hot lights or radiators. As soon as you re-ceive cut flowers cut their stems with a long slanting stroke, using a sharp knife, Plunge them in cold water up to their heads. When you put them in a vase or bowl, be sure they have breathing room and keep the water at a high level. Ask your florists' advice on the care of Christmas plants. They'll need to be watered regularly; and foliage should be kept clean. A little thoughtful care will reward you by doubling their life and their beauty.

> Chocolates Convey the Perfect Sentiment



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