

# Families Are Entertained At Dinner

Christmas was a festive day with more family gatherings and dinner parties.

Dining at the home of Mrs. George Pearce and her daughters, Dr. Helen Pearce and Miss Dorothy Pearce were Mr. and Mrs. C. A. Brastfield of Portland and Mrs. J. B. Smith of Salem.

The Claude Murphys have their two daughters, Miss Doris and Miss Lucille, home for the Christmas holidays. Miss Doris is a senior at the University of Oregon and Miss Lucille resides in Portland. Other dinner guests at the Murphys home were Mr. and Mrs. Walter Stuart of Albany, Miss Betty Stuart of Portland and Mrs. Walker Stuart, Jr., of Camp Clatsop. Miss Doris Murphy attended the Sigma Kappa formal at the Portland Country club on Saturday.

Here for Christmas Mr. and Mrs. Merrill Ohling entertained their parents on Christmas. They are Mr. and Mrs. Mark Savage of Seal Rocks and Mr. and Mrs. R. K. Ohling.

Mr. and Mrs. Bjarne Erickson had as their dinner guests for Christmas, Mr. and Mrs. Erwin Laughlin, Mr. and Mrs. Lelf Erickson and son Clayton of Portland, and Mrs. Edward Erickson and children, Ruth and Edward of Seattle.

Mr. and Mrs. Brazier Small entertained her brother-in-law and sister, Mr. and Mrs. Russell Sewall and children, Mary and Caroline of Portland.

Dr. and Mrs. James J. Pantone entertained a group of their friends at dinner on Christmas day.

Mr. and Mrs. G. F. Chambers were hosts to Mr. and Mrs. Claude Steusloff and children, Miss Dorothea Steusloff, Mr. Douglas and Mr. Richard Chambers.

Mr. and Mrs. Ronald Frizzell entertained at Christmas dinner at their Court street home for the pleasure of Mr. and Mrs. Henry V. Compton, Barbara at Stuart Compton, Mr. and Mrs. William Busick and Jeanne Busick.

Mr. and Mrs. Claire Brown had as their Christmas guests his mother and brother, Mrs. Ellis Brown and Mr. Al Brown of Portland.

Mr. and Mrs. Rue Drager were dinner hosts on Christmas eve to members of their family. Guests included Mrs. John Drager, Mr. and Mrs. Robert Drager, Mr. and Mrs. Clarence Hamilton, Mr. Douglas Drager, Mr. and Mrs. Ruby Drager Mishler and daughter of Portland.

Mr. and Mrs. C. S. Hamilton entertained at Christmas dinner for members of their family.

Dr. and Mrs. David Bennett Hill had as their guests on Christmas, Dr. and Mrs. William H. Lytle and Mr. and Mrs. Vernon Pomeroy of Portland.

Mr. and Mrs. E. M. Page and son, were Christmas guests of her mother, Mrs. W. H. Tate, at her home in Walden Hills, Mr. and Mrs. E. M. Page and Mrs. Flora Thomas enjoyed Christmas at the home of the former's brother-in-law and sister, Mr. and Mrs. J. C. Enlow on the River road.

Rainbow Girls Have Party The members of Chadwick assembly, Order of the Rainbow for Girls met on Tuesday for a meeting and informal afternoon. The assembly room, where the meeting was held, was decorated with silvered trees, barked with holly and mistletoe.

Miss Civilla Reehner, worthy advisor of Rainbow, received a gift from Mr. and Mrs. Wayne Henry and the officers, presented by Miss Jean Driggs.

Following the meeting, Mr. and Mrs. Henry gave their annual Christmas tree party. Gifts were exchanged.

Miss Margaret Upjohn, daughter of Mr. and Mrs. D. H. Upjohn, will arrive in Salem after the first of the year for a visit with her parents before returning to Berkeley, Calif., to resume her studies in the school of librarianship at the University of California. Miss Upjohn spent Christmas in Palm Springs and San Diego with her uncles and aunts.

A number of Salem people are planning to motor to Portland on Friday to attend the tea for which Mrs. Walter Elliott Burns, formerly of Salem, will be hostess at the Town club from 4 to 6 o'clock. The affair will complement her daughter, Miss Ann Reed Burns, who has returned from an extended stay in Mexico City.

Expected in Salem on Friday are Lieutenant Colonel and Mrs. H. G. Mason and daughter, Molly Jean of Tacoma. They plan to be here until New Year's. Miss Mason will return to the University of Oregon after the first of the year.

# Women's Page

# SOCIETY MUSIC The HOME

## Town Club Dance on Saturday

An anticipated event of this weekend for the younger married set is the Town club dance on Saturday night. The affair will be held at the Veterans' hall with dancing from 10 to 1 o'clock. This is the second dance of the season for the club.

Martins Hosts A number of out-of-town guests will be present for the affair and several parties will precede the dance.

Mr. and Mrs. William A. Martin have invited a group of their friends to an informal party at their home before the dance.

Their guests will be Mr. and Mrs. Reynolds Allen and Mr. and Mrs. Reginald Reynolds of Aurora, who will be guests of the Allens for the dance, Mr. and Mrs. Robert Needham, Mr. and Mrs. James J. Hague, Jr., Dr. and Mrs. A. Terrence King, Dr. and Mrs. L. Kimball Page, Dr. and Mrs. Ralph E. Purvine, Mr. and Mrs. Leon Perry, Mr. and Mrs. John Hughes, Mr. and Mrs. Richard Devers, Miss June Brown and Mr. William Daggett of Portland.

Party at Leach Home Mr. and Mrs. Charles Leach will entertain informally before the dance at their home in compliance to a group of their friends. The Christmas motif will be carried out in the decorations on the serving table.

Making up the guest list will be Mr. and Mrs. Keith Hall, Mr. and Mrs. Robert Drager, Miss Edith Berry, Jack Price, Miss Margaret Shively of Portland and Mr. Roderick Livesley.

Taylor to Entertain Mr. and Mrs. Robert Taylor will be hosts for a party at their home on North 21st street for a group of their friends. About 20 have been bidden to the affair.

Guests of Mr. and Mrs. Kenneth Potts for the dance will be the former's brother and sister-in-law, Mr. and Mrs. Glenn Potts of Seattle. They will remain in the capital until New Year's.

## Mrs. Woods to Entertain

Mrs. Robert Woods will preside at a desert luncheon on Friday afternoon for a group of her friends. Mrs. Woods, the former Virginia Pugh, now living in Eugene is visiting her parents, Mr. and Mrs. David Pugh, during the holidays. The affair will be given at the Pugh home on South Commercial street.

Contract bridge will be in play during the afternoon and the holiday motif will be used in the decorations about the rooms.

Guests will be Mrs. Roy Ferris, Mrs. Gordon Skinner, Mrs. Louis Cross, Mrs. Ridgley Miller, Mrs. Robert Gentskow, Mrs. Joseph Felton, Mrs. Robert Rieder, Miss Robert McElchrist, Miss Peggy Peterson, Miss Isabel McElchrist, Miss Irma Oehler and the hostess, Mrs. Woods.

Domogallas Hosts on Christmas Mr. and Mrs. Harold Domogalla were hosts to a group of friends and relatives on Christmas day. Dinner was served to the group.

Present were: Mr. and Mrs. Wilbur Fisher, Mrs. Grace Thompson, Mr. and Mrs. Harry Rowe, Miss Katherine Rowe, Mr. Pat Pihly of Portland, Gordon Domogalla and the hosts.

Miss Margaret Nunn, daughter of Mrs. J. J. Nunn, is expected in the city this weekend from her home in Oakland, Calif. Miss Nunn was unable to come north for Christmas, so is making a hurried trip home this weekend for several days.

Mr. and Mrs. Harold Busick will have as their guests on Friday, Mrs. Ethel Poling Phelps, Miss Kathleen Phelps and Mr. and Mrs. Stanley Maves of Portland.

## Stuffed Onions Winter Treat

Onions become a main dish when cooked this way: BAKED STUFFED CHILI ONIONS

6 large onions  
2 tablespoons butter  
1 cup soft bread crumbs  
Dash of pepper  
2 teaspoons minced parsley  
2 tablespoons deviled ham  
1/4 cup chili sauce  
1/2 cup buttered bread crumbs.

Peel onions and parboil in large amount of boiling salted water until almost tender. Drain, reserving water. Cut out centers, chop, and saute 1/4 cup in butter. Add crumbs, pepper, parsley and deviled ham, mixing well with fork. Stuff onions with mixture and place in shallow dish. Top

## CLUB CALENDAR

Friday  
Neighbors of Woodcraft, Fraternal temple, 8 p.m.

## Liver Loaf for Winter Menu

Quick cooking oats will be included in a liver loaf, suitable for mid-winter dinner menus.

OAT LIVER LOAF  
2 cups quick oats  
1 1/2 cups milk  
1 pound calves liver  
1 tablespoon minced onion  
1/2 cup bacon cut in small pieces  
2 eggs  
1/2 teaspoon salt  
Dash of pepper  
Strips bacon

## Holiday Morning Meal Late

Breakfast may be late on holidays but it will be good, hot and plenty! Snowy napkins full of hot biscuits, capacious cups of hot coffee, plattersful of bacon and eggs, long tall glasses of sparkly orange and grapefruit juice will greet guests. Serve these:

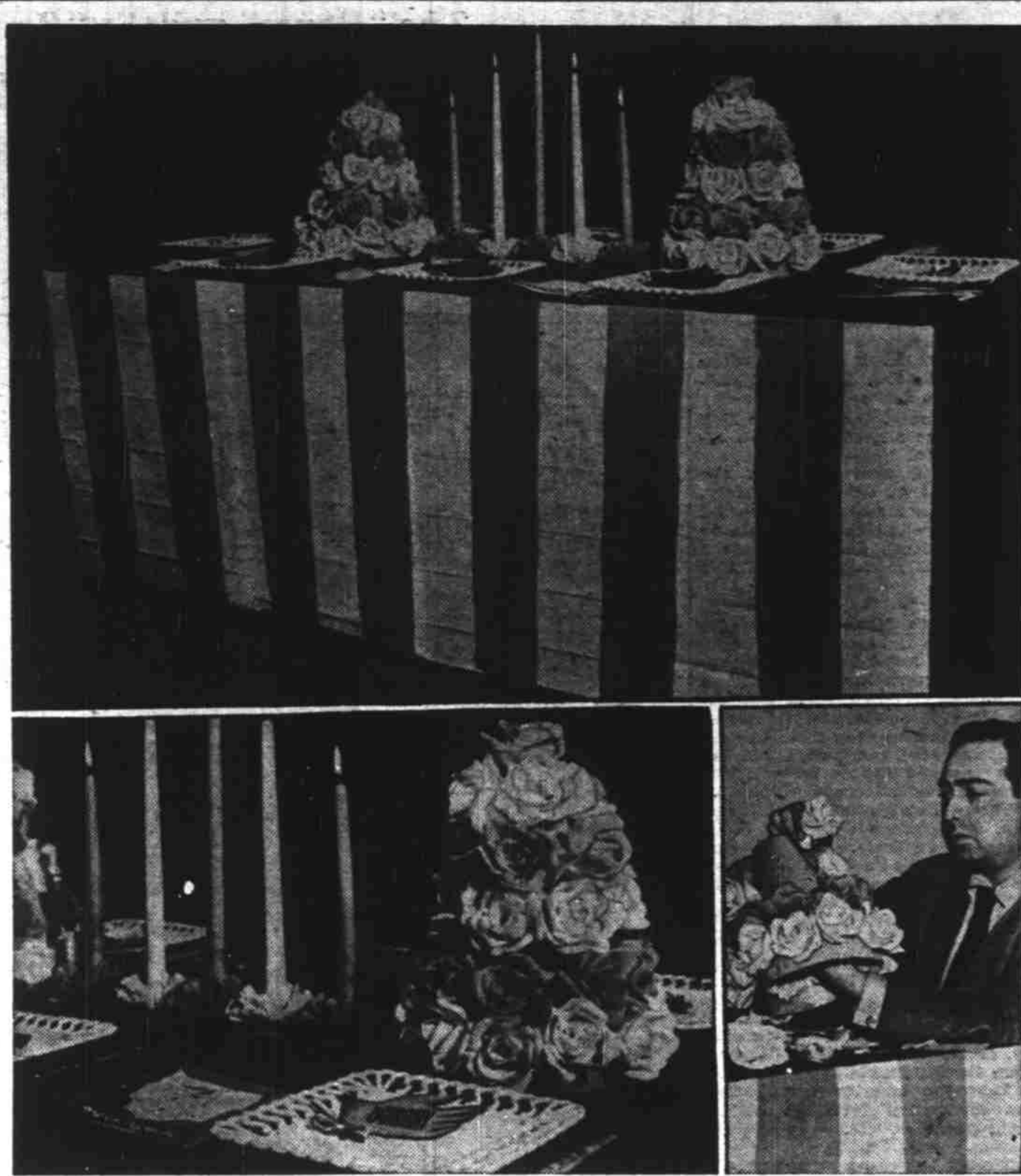
Morning bracers: combine 1 1/2 cups grapefruit juice, 2 cups tomato juice, 1 teaspoon powdered sugar and 1/4 teaspoon salt. Shake with crushed ice until thoroughly chilled; pour into chilled glasses. Serves 4.

Current jelly muffins: sift together 2 cups sifted flour, 3 teaspoons baking powder, 1/2 teaspoon salt and 2 tablespoons sugar. Combine 1 cup milk, 1 beaten egg, and 3 tablespoons cooking oil or melted shortening and add dry ingredients, stirring only until moistened. Fill oiled muffin pans 3/4 full. Top each muffin with 1 teaspoon currant jelly; bake in hot oven 400 degrees about 25 minutes. Makes 1 dozen muffins.

When frozen fruits and vegetables are thawed, they should be used as quickly as possible, says the Frozen Food Research bureau. However, meats can be thawed and then deep-frozen again.

Hitch your coffee to a star! Cut tiny stars from orange peel, float them in the coffee (which should be strong enough to hold them up!). Holiday idea.

each with 1 tablespoon chili sauce. Sprinkle with buttered crumbs and pour 1 cup reserved water around them. Bake in hot oven (400 degrees) 20 to 30 minutes. Yield: 6 portions.



SETS STYLE—These table decorations were designed by Lester Gaba, famous designer, to be used by Mrs. Franklin D. Roosevelt on January 14 when she gives the first party in a chain of home parties for the benefit of the 1941 Fight Infantile Paralysis campaign at the White House. The same design will be adapted by hostesses who are planning informal daytime luncheons, teas, bridges and children's parties for this cause. Top, a table for eight done in red, white and blue crepe paper. Lower left, one of the places at the table, showing the "Helping Hands for the Helpless" placecards of gold paper. Lower right, Mr. Gaba making the centerpieces.

## Mrs. Roosevelt to Give Buffet Style Luncheon, Paralysis Fund Benefit

Mrs. Franklin D. Roosevelt will give the first party in the chain of home parties for the benefit of the 1941 "Fight Infantile Paralysis" campaign at the White House on January 14, it was announced today.

The first lady will give the first party as part of her annual women's meeting in connection with the "Fight Infantile Paralysis" drive, which is attended by women workers from all the states. Special table decorations with their motif of "Helping Hands for the Helpless," which have been designed by Lester Gaba, New York designer, for use at all the home parties, will be used by Mrs. Roosevelt. Mr. Gaba will go to Washington personally to supervise the setting of the table.

After Mrs. Roosevelt's party, a number of first parties by the first ladies of the various states have been planned, to be followed by women's club parties, Parent-Teacher association parties, Girl Scout, Camp Fire Girls, Ladies' Aid societies and other group parties.

Hundreds of small teas, luncheons, bridges and children's parties are scheduled for the two weeks before January 20, when the annual celebrations of the president's birthday will be held climaxing the campaign.

## Taffy Pull Keeps 'em Occupied

Kids (from 7 to 70) sometimes get bored with nothing to do in long vacations. There's the time for simple-but-fun parties, like brittle-making and taffy-pulling bees. Let these recipes guide you:

COFFEE TAFFY  
2 cups sugar  
1 tablespoon vinegar  
1 cup double-strength freshly-made coffee  
Combine sugar, vinegar and coffee in saucepan; cook over low heat, stirring until sugar is dissolved. Cook without stirring until hardball stage (268 degrees to 270 degrees) is reached. Remove from heat, pour into 2 oiled 8-inch pans. Cool until candy can be handled. Remove from pan; pull with fingers until candy is light and firm. Cut with scissors in pieces. Makes 1 lb.

BRAN BRITTLE  
2 cups sugar  
1 cup light brown sugar  
1/2 cup light corn syrup  
1 cup water  
1/4 cup butter  
1/4 teaspoon salt  
1 1/2 cups cereal  
Cook sugars, corn syrup and water slowly, stirring until dissolved. Continue cooking without stirring until 300 degrees is reached (cold water test, very

brittle). Remove from heat, add butter and salt; stir only enough to mix well. Add bran and turn at once onto greased slab or greased inverted pans or baking sheets. Smooth out with spatula. After about 30 seconds take hold of edges of slab and, lifting it slightly from slab, pull as thin as possible. Break into irregular pieces. Yield: 1 1/2 lbs.

## Feed Workers Well It's Good Policy; Hosts and Guests Remain Friends

When in a take-down not a come-down? When you have a gathering to dismantle the boughs—guests do the work (and love you if you feed them). For instance, serve:

GRILLED SARDINES ON TOAST  
2 tablespoons butter  
10 to 12 bonassis, skinless sardines, drained  
2 tablespoons catsup  
2 tablespoons water  
6 slices buttered toast  
Brown butter slightly in skillet. Slowly saute sardines until golden brown. Split sardines and arrange on toast. Add catsup and water to butter in skillet. Blend well. When mixture boils, pour over sardines and serve immediately with sections of lemon. Serves 6-8.

BANANA HAM SANDWICHES  
1/2 cup finely chopped cooked ham  
1/4 cup diced celery  
1/4 teaspoon finely chopped onion  
1 1/2 teaspoons prepared mustard  
1 ripe banana, peeled  
Butter  
8 slices bread  
Use ripe bananas. Mix together ham, celery, onion and mustard. Dice the banana, and mix lightly with the ham mixture. Spread mixture between slices of buttered bread. Four servings.

SWEDISH TEA RING  
2 cakes compressed yeast  
1/4 cup lukewarm water  
1 cup milk  
1/4 cup shortening  
1/2 cup sugar  
1 teaspoon salt  
5 cups sifted flour (about)  
2 eggs, beaten  
1 teaspoon grated lemon rind

Cocktail Includes Seafood  
Sea food cocktails dress up even the simplest menus—they offer an easy out when menus need an indefinable something to insure character. The following recipe includes cubed avocado and cut string beans with the more expensive sea food, as part of the bulk. Avocado pears accommodately blend with any sea food or vegetable combination your ingenuity may suggest.

HOLIDAY COCKTAIL  
2 Calavo pears  
Lemon juice  
Salt  
1 cup flaked crab meat  
1 cup cooked or canned string beans  
Sauce:  
1/2 cup tomato catsup  
1 tablespoon prepared horseradish  
1/4 cup finely chopped sour pickle  
1/2 cup finely cut crisp celery  
1 tablespoon minced parsley  
1/2 cup tart French dressing  
Cut each calavo into halves lengthwise, remove seed and pull off skin. Cut 3 halves into cubes and sprinkle with lemon juice and salt. Sprinkle remaining half with lemon juice and salt. Alternate calavo cubes, crab meat and string beans in 8 cocktail glasses. Combine all well chilled sauce ingredients and blend thoroughly. Pour over cocktails. Slice remaining calavo half in thin strips and use to garnish cocktails. Serves 8.

OMELET  
5 eggs  
1/2 teaspoon cream of tartar  
2 tablespoons flour  
1/2 teaspoon salt  
Dash of pepper  
1 cup irradiated evaporated milk  
2 tablespoons butter  
Separate eggs. Beat yolks until thick and lemon colored. Beat whites until foamy. Add cream of tartar and continue beating until stiff but not dry. Add flour, salt and pepper to yolks, mix until smooth, then add milk. Fold yolk mixture lightly but thoroughly into whites. Heat butter bubbling hot in large frying or omelet pan. Pour in egg mixture. Cover and cook slowly over low heat until bottom is browned, about 20 minutes. Uncover and set in a moderate oven (350 degrees) or under a low broiling flame to dry out the top. With a spatula or pancake turner fold omelet and slide it onto a hot platter. Serve immediately with pimiento sauce. Yield: 6 servings.

PIMIENTO SAUCE  
1 1/2 tablespoons butter  
2 tablespoons flour  
1/2 teaspoon salt  
Few grains pepper  
1 cup boiling water  
1 cup irradiated evaporated milk  
3 or 4 pimientos, diced  
Melt butter. Blend in flour, salt and pepper. When smooth and bubbling, add boiling water gradually. Boil until mixture begins to thicken, stirring constantly, then add milk and continue cooking until thickened. Stir in the diced pimientos, which have been well drained.

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