



NEW YEAR'S DAY BRIDE—Mrs. Raleigh Wirth, Jr., the former Betty Lee Eyerly, who was married at the home of her parents, Mr. and Mrs. Lee U. Eyerly. The couple will reside in Redding, Calif. (Jessen-Miller photo)

### Fox Home to Be Scene Of Party

Mr. and Mrs. Arthur Fox will entertain with the first in a series of dessert bridge parties to-night at their home on South Liberty street.

### Engagement of Couple Told

Mr. and Mrs. Pearl A. Wood of Silverton are announcing the engagement of their daughter, Miss Emogene Wood of Salem, to Lt. Walter K. Wojcik of Fort Lewis, son of Mr. and Mrs. William Wojcik of Portland.

Miss Edna L. Sterling of Seattle, who has been a house guest of Mr. and Mrs. Paul B. Wallace during the holidays, will return to her home on Sunday.

### Career Girl's Specially Designed Clothes Smart



Left, slinger gown; center, bright blue wool suit; right, blue-gray suit

Whether you are a dyed-in-the-wool provider or just looking for your first job, you'll be interested in seeing some clothes that were exclusively designed for the career girl. Simplicity is the keynote of the dramatic dinner dress worn by Donna Massey, left. The flared skirt is of periwinkle blue crepe and it has a slight train. The blouse is high-length and is jet black. Heavy gold and jade necklace and earrings are worn with it. The tailored suit, center, worn by Ginger Rogers, is in blue-gray wool. The double-breasted jacket is covered with chestnut brown suede and pierce self-fabric loops at the soft collared necklines and belted waistline.

### Betrothal of Couple Is Revealed

Romantic news continues to be of social interest with several others made known this week. Mr. and Mrs. Floyd Crabtree are announcing the engagement of their daughter, Miss Maxine Crabtree, to Mr. Vera F. Davis, son of Mr. and Mrs. J. I. Davis of Salem.

Miss Crabtree is well known in Salem and is a senior at Willamette university and a member of Alpha Phi Alpha sorority. Mr. Davis attended Willamette university and graduated from the Oregon School of Education. He is now employed by the Federal Bureau of Investigation in Washington, D. C. He is attending law school in Washington, from which he will graduate in June.

There has been no date set for the wedding. Mr. Davis came west for the holidays and spent part of his time in Salem at the Crabtree home.

### Mr. Wiscarson Is Married

Announcement is being made of the marriage of Miss Edna Saunders, daughter of Mr. and Mrs. George Saunders of Spokane, to Mr. Vernon Wiscarson of Salem, son of Mr. and Mrs. Benton Wiscarson of Eugene. The wedding was an event of Saturday, December 25 in Spokane.

Mr. Wiscarson will bring his bride to Salem to reside at 1162 North 14th street. Mrs. Wiscarson is a graduate of Washington State college.

Mr. Wiscarson is now instrumental music director in the Salem public schools and director of the Salem Junior Symphony orchestra. He is a graduate of the University of Oregon.

### Mrs. Aplin Fetes Club Members

The F. L. & T. club met with Mrs. Mary Aplin Thursday night for its regular bi-monthly meeting. After the business meeting, cards were in play with honors going to Mrs. Laura Johnson and Miss Daisy Hayden.

### Dessert Luncheon Given Friday

Mrs. Lee Crawford was hostess to members of her club at her Court street home Friday afternoon. A dessert luncheon was served and guests were seated at small tables with spring flowers providing the decorative note. The afternoon was spent informally.

Mr. and Mrs. Leonard Lee Burgoyne and daughter Leona spent the Christmas holidays in Yarkona with Mr. and Mrs. Jacob Roth and family. Mrs. Burgoyne and Mrs. Roth are sisters.

**Women's Page**

**SOCIETY MUSIC**

**The HOME**

MAXINE BUREN Editor



### Mrs. Anunsen Is Hostess

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### Salem Folk Attend Silverton Dance

A group of Marion auxiliary Veterans of Foreign Wars with their husbands motored to Silverton New Year's eve to the dance given by the Silverton Veterans of Foreign Wars.

### Harmony Club Entertained

Mr. and Mrs. Roy Shaw were hosts at their 849 in a street home Saturday night when members of the Harmony club entertained their husbands and additional guests.

### Woman's Society of Christian Service of Leslie Methodist Church Will Hold a Program Meeting

Wednesday at 8 o'clock at home of Mrs. E. A. Rhoten, 1595 South High street. Mrs. J. Vinton Scott will speak on China.

### Dr. and Mrs. Will J. Thompson Have Returned from a Holiday Vacation in Southern California

They were gone over two weeks.

### MOLALLA — Mrs. E. S. Grotte Entertained with a 90 Party at her home New Year's night

Present were Mrs. Clara Robbins, Mrs. E. L. Worley, Mrs. Claude Henriel, Mrs. V. W. Brod-korb, Mrs. Norman Edmondson, Mrs. Fenton Harless, Mrs. Lee Emory, Mrs. J. J. Fallon, Mrs. Gladys B. Olson, Mrs. M. C. Del-ler, Miss Agnes M. Clifford, Mrs. C. W. Kendall, Mrs. S. B. Pow-ers, Mrs. J. V. Robertson, Mrs. F. M. Henriksen, Mrs. Frank Dicken, Mrs. A. B. Gayner, Mrs. Lotta V. Bowlin, Mrs. Solon Ech-ard, Mrs. P. J. Breen, Mrs. W. I. Horton, Miss Ruth Grotte, Mrs. Stanley Ray and Mrs. Ray Aus-tin.

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### Cuts of Lamb Inexpensive Meats

Once upon a time, lamb was a springtime meat, and mutton was the only winter appearance of sheep. Now days lamb continues to be popular through the year, and is available to all families. Certain cuts of lamb prove inexpensive to serve.

The meat cutter will grind lamb, which appears in patties and loaves. The ground meat is made from less tender, and therefore less expensive cuts.

Try this recipe for using ground lamb:

**DEVILED LAMB PATTIES**  
Form ground lamb from the shoulder. Into cakes. Wrap each with bacon, secure with a toothpick (or just buy the prepared lamb patties from the meat man). Make a paste of 1 tablespoon butter, melted, the juice of 1/2 lemon, 1 teaspoon Worcestershire sauce, 1 teaspoon chutney or chili sauce. Add 1/2 teaspoon dry mustard and 2 dashes each of pepper and paprika. Rub top of each patty with this, broil, turning once. Serve with rest of sauce and hot potato chips.

Two other lamb recipes are:

**BRIKETT OF BEEF WITH BEANS**  
1 pound beef brisket  
1 pound navy beans  
2 tablespoons brown sugar  
1 onion  
Soak beans in water over night. Drain and put in heavy kettle. Add brown sugar, salt and pepper, and cut onion. Put beef brisket on top. Cover with water. Cover kettle and cook in 350 degree oven until meat is tender and beans done, about 3 hours. Add more water when necessary.

**BARBECUE LAMB RIBLETS**  
2 pounds lamb riblets  
Salt and pepper  
Lamb riblets are made by slicing between the ribs of a breast of lamb from which the breast bone has been removed. Brown without adding extra fat. Season. Cover with barbecue sauce and simmer gently or cook in 350 degree oven for 1 1/2 hours or until tender.

**BARBECUE SAUCE**  
1 small onion  
2 tablespoons lard  
1 1/2 tablespoons vinegar  
1/4 cup sugar  
2 tablespoons lemon juice  
1/2 cup catsup  
1/2 cup water  
Salt  
Red pepper  
Brown chopped onion in butter, add remaining ingredients and pour over ribs.

### Apricots Make Desserts

One of the best flavors ever, is found in the combination of apricots and bananas. The fruits are handy to use in desserts in mid-winter, when fresh fruits are scarce.

**APRICOT MOLD**  
1 quart can apricots  
2 sliced bananas  
2 tablespoons powdered sugar  
1 cup sugar  
1 cup water  
1 cup nuts, ground  
Juice 1 lemon  
1 pint cream.  
Boil sugar and water until a thick syrup, cool. Add apricots, bananas and lemon. Put into a mold and spread top with whipped cream into which have been mixed sugar and nuts. Freeze without stirring. Serves 12 or so.

### Lamb Cooked With Cabbage Leaves

Some of the cooks in southern Europe find lamb cooked in grape or cabbage leaves is grand. Probably no grape leaves are available at your home, but try this with the cabbage leaves.

**SARMA**  
Combine ground lamb with raw rice, parsley, onions and roll in grape leaves or cabbage leaves. Pack tightly in a kettle and cook with water for 30 minutes. Serve with the following sauce, poured over them: beat 2 eggs with the juice of a large lemon, cook over direct heat beating constantly until thick.

### Clam Patties on Dinner Menu

Clams, made into patties, make an excellent and inexpensive dinner dish.

**CLAM PATTIES**  
1 pint clams and liquid  
4 strips bacon  
3 eggs  
1/2 cup crumbs  
Lump of butter  
Fry diced bacon, lift out pieces and mix with other ingredients. Mix clams in batter and fry in fat.

Celery au gratin is an excellent vegetable to serve at this time of year. Have the best stalks fresh for dinner and follow with stewed or au gratin celery made from the less attractive stalks. The leaves will go into the stock pot to add delight to the flavor. Celery leaves boiled in meat stock and seasoned with tomato juice is fine for soup.

Thick loin lamb chops are good when split and a piece of ham is put inside each. The chops are then broiled with mushrooms and basted with drippings.

Boil potatoes and turnips together and mash. The potatoes tone down the turnip flavor a bit, yet the turnips give the potatoes a good taste.

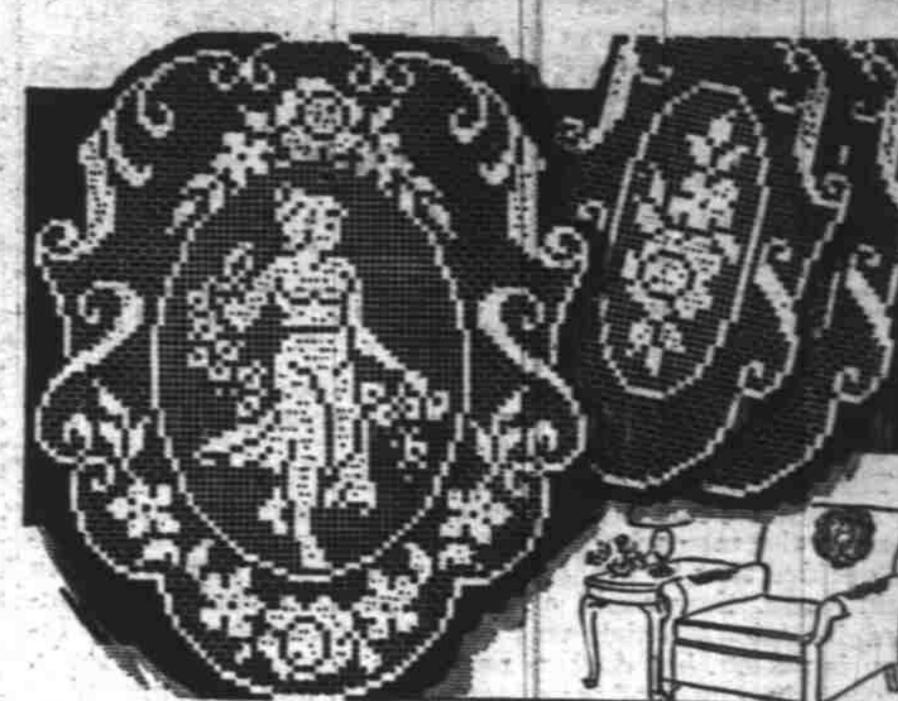
Add some canned green gage plums to the grocery list. The fruit makes good sauce to serve for breakfast or freeze into dessert.

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### Lovely Wedgewood Figure Sets off Laura Wheeler Chair Set



Inspired by the beautiful figures on old Wedgewood, this lovely chair set in simple fluted crocheted will be an heirloom as well as an immediate decoration to your chairs. Work it in fine cotton. Pattern 2733 contains charts and directions for making set; illustration of it and of stitches; materials required.

### Today's Menu

Pear and pineapple salad will begin the weekend menus, good old apple pie will be the final dessert.

**TODAY**  
Pear, pineapple salad  
Ginger dressing  
Creamed chipped beef in Danish squash  
Spiced red cabbage  
Baked oranges with meringue topping

**SUNDAY**  
Avocado persimmon salad  
Lamb loaf  
Buttered asparagus  
Browned potatoes, gravy  
Date bran muffins  
Mince pie with hard sauce

**MONDAY**  
Wilted lettuce  
Individual meat pie  
String beans  
Baked sweet potatoes  
Apple pie  
Cheese

Boil shredded candied ginger with shredded pineapple for a few minutes, chill well and fold into mayonnaise that has been combined with whipped cream. Fill fresh or canned pear halves with the dressing.

For today's dessert, boil oranges for half hour or so in water, drain and cut off the tops, fill with sugar or honey and perhaps some raisins, and bake until done inside. Put a meringue or a marshmallow on top and bake until browned.

**DATE BRAN MUFFINS**  
2 tablespoons shortening  
1/2 cup sugar  
1 cup soft milk  
2 tablespoons molasses  
1 egg  
3 cups bran cereal  
1 cup flour  
1 teaspoon baking powder  
1/2 teaspoon soda  
1/2 teaspoon salt  
1/2 cup chopped dates

Blend shortening and sugar thoroughly; add sour milk, molasses and egg; beat well. Add all-bran and let soak until most of moisture is taken up. Sift flour with baking powder, soda, salt and ginger; add to first mixture. Add pasteurized dates and stir only until flour disappears. Fill greased muffin pans two-thirds full and bake in a moderately hot oven (400 degrees) about 25 minutes. Yield: 16 muffins.

Make Monday's meat pies with either potato crust, or biscuit dough topping.

**LAMB LOAF**  
1 1/2 pounds ground lamb  
1 1/2 cups breadcrumbs  
1/2 cup celery, chopped  
1 cup cooked peas  
2 eggs  
1/2 cup chopped onion  
1/2 cup chopped green pepper  
2 tablespoons butter  
Soak crumbs in 1/2 milk, add to meat, beaten eggs and vegetables. Bake 2 hours at 375 degrees.

For something special, place chocolate peppermint candies over hot water, if too thick to spread, add hot water. Cut rounds from hot, unbuttered toast with a small sized cutter. Spread melted chocolate peppermint on each round and top with chopped nuts. Best appearance comes if chocolate is spread on roughly.

Make the most of vegetable color schemes now that days are dark. Beets, pimientos and tomatoes provide red. Broccoli, leeks, green onions and spinach are brightly green to combine with the red.

### Oyster Stew Sans Oyster Is Charge

### Coast Highway Group to Investigate Cafes up and Down Coast

NORTH LINCOLN, Jan. 3—(AP)—The Oregon Coast Highway association, soon to hold its annual meeting here, will pass on oyster stew as well as roads, it became apparent today.

A Hood River newspaper editorial last year wounded the pride of the association, which is as proud of oyster stews produced in innumerable restaurants along the road as of the highway itself.

The editor charged that: 1. Some of the stews he purchased along the coast lacked oysters. 2. Some of them were manufactured from canned oysters.

The association took up the challenge and announced that a woman connoisseur of oyster cookery, accompanied by an oyster flavor expert, would eat her way from California to the Columbia river, sampling the stew in every leading cafe and roadside inn.

The stew sipers will report on: 1. Stews containing fresh oysters. 2. Stews containing canned oysters. 3. Oyster stews containing no oysters.

### Woman Victim of Robbery Slaying

NEW YORK, Jan. 3—(AP)—Mrs. Catherine Watson, 63, wife of William Watson, vice-president of the Sullivan Drydock corporation, of Brooklyn, was found slain Thursday in her apartment, her head battered by a heavy instrument.

Police theorized that robbery was the motive. They said \$199 recently given her by her husband was missing and that normally there would have been other money in the apartment, paid as rent by other occupants of the building owned by the Watsons.

Investigators said bloody footprints and marks on a corridor wall were the best available clue to the slayer, whose death instrument was not found.

### Baskins Rites Are To Be Held Sunday

MILL CITY—Funeral services will be held for John Baskins, 88, who died Thursday at an Albany hospital.

Mr. Baskins had lived in Mill City for 40 years. Surviving are three sons and one daughter. Burial will be made in the Gate cemetery.

### Chest Colds Vicks VapoRub

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**SMART SHOP**

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