

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 college. (Jesten-Miller photo) Redding, Calif.

Fox Home to Be Scene Of Party

Mr. and Mrs. Arthur Fox will entertain with the first in a secies of dessert bridge parties tonight at their home on South Liberty street. White candles and silver orns-

ments will decorate the house and the silver theme will be used in the bridge accessories. Guests will be seated at small tables for dessert and several hours of cards will follow.

Guests will be Mr. and Mrs. Elmer Berg, Mr. and Mrs. Claire Brown, Mr. and Mrs. Claude Post, Mr. and Mrs. J. Deane Patterson, Mr. and Mrs. Bjarne Ericksen and the hosts Mr. and Mrs. Arthur

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. The wedding is planned to take

place during the winter months. Both Miss Wood and her fiance attended Oregon State college and the couple will reside in Tacoma following their marriage. Miss Wood has been employed in Salem for several years.

hall in Portland on Monday.

CLUB CALENDAR

Monday Hal Hibbard auxiliary, 8 pm .. Woman's clubhouse. Wesleyan Service guild, Jason Lee church, with Mrs. Herman Rufus, route 2, 8 p.m.

Delta Tau Gamma mothers club. Lausanne hall, 2:30 p.m. American Legion juniors auxiliary, 4:15 p.m. Fraternal temple.

American Legion auxiliary, Fraternal temple, \$ p.m. Tuesday Laurel Social Hour club, with

Mrs. G. E. Vosbaugh, 2 p.m. Salem General hospital auxiliary meeting, YWCA at 10 Wednesday

Woman's Society of Christian Service of Jason Lee church business meeting, 10:30 a.m., luncheon at 1 p.m. Pringle Woman's club with Mrs. George Adams, all day Woman's Society of Christian

Service, Leslie ME church, with Mrs. E. A. Rhoten, 1595 South High street, 2 p.m. Thursday

Talk on England by Mrs. Ivison Macadam, in Carrier room, 8 p.m., auspices of First Congregational church.

Mrs. J. W. Hansell entertained with a dessert supper last night at her home for the pleasure of sell and Mr. Harry Burdette Par-

Miss Edna L. Sterling of Seat- New Year's guests of Mr. and M. D. Vinyard and Mrs. Craw- Entertained tle, who has been a house guest Mrs. Walter Spaulding were the ford. of Mr. and Mrs. Paul B. Wallace latter's sisters and their families. during the holidays, will return The guests included Mrs. Forrest Mr. and Mrs. Leonard Lee Bur- hosts at their Saginaw street to her home on Sounday. Miss Gist and son, Forrest, jr., of Tilla- goyne and daughter Leona spent home Saturday night when mem-Nancy Wallace, who has spent the mook and Mr. and Mrs. Edwin F. the Christmas holidays in Yarki- bers of the Harmony club entervacation with her parents, will re- Brown and daughters, Phyllis, ma with Mr. and Mrs. Jacob Roth tained their husbands and addisume her studies at St. Helen's Phoebe and Noranell, of Vancou- and family. Mrs. Burgoyne and ver, Wash.

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. Vern F. Davis, son of Mr. and Mrs. J. I. Davis

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, DC. 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

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 28 in Spo-

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

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

Members present were Mrs. P. Andersen, Mrs. Dorothy Wilson, Miss Daisy Hayden, Mrs. W. J. Peck, Mrs. Leonard Hixon, Mrs. Laura Johnson, Mrs. Charles Ringer and the hostess, Mrs. Mary Aplin. Mrs. Johnson was honored with a handkerchief shower by the group on the occasion of her birthday.

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. -Special guests were Mrs. Joseph Felton, Mrs. Clifton Standher daughter, Miss Betty Lou Han- ish and Miss Frances Faber of sell, and members of her bridal Marshfield. Club members are party. The marriage of Miss Han- Mrs. Stephen Mergler, Mrs. D. W. Burroughs, Mrs. Chester Nelson, ker will be an event of tonight at Mrs. Ernest Knapp, Mrs. Harold 8 o'clock at the First Presbyterian Dunsmoor, Mrs. Leo Graber, Mrs. Harmony Club ger, Mrs. Clarence Wolfe, Mrs.

Mrs. Roth are sisters.

Manier

MAXINE BUREN Editor

SOCIETY MUSIC The HOME

J. P. Smart and Mrs. Fred S.

Thursday in February at the home

of Mrs. E. A. Kurts with Mrs.

Ray Yocom giving the book re-

Salem Folk Attend

A group of Marion auxiliary

Veterans of Foreign Wars with

their husbands motored to Silver-

of Foreign Wars. Those attending

Marion auxiliary has received

an invitation for the president's

and past president's luncheon to

be held in Portland January 9 at

the China Clipper banquet room,

The Chadwick chapter, Order of

the Eastern Star will meet tonight

for formal installation of new of-

ficers. Mrs. Harold Phillippe is

A. E. Utley the new worthy patron.

Retiring officers are Mrs. Mem

Pearce and Mr. Lawrence Flags.

Crawford.

moon.

Silverton Dance

The club will meet the first

Mrs. Anunsen ----Is Hostess

Radio programs for today and tomorrow promise interesting vathe weekend programs.

SATURDAY KOIN-8:30 a.m. Cincinnati Conservatory of Music, program of Brahms music. KEX-10:55 a.m. Wagner's "Tannhaeuser" is given under

the direction of Erich Leinsdorf. Elisabeth Venus Kirstin Therberg
Tannhaeuser Laurits Malchier
Wolfram Herbert Janssen
Landgraf Emanuel List
KEX—6:35 p.m. NBC Symphony
orchestra directed by Alfred Wallenstein.

OIN-12 m. Philharmonic-Symphony orchestra conducted by ton New Year's eve to the dance Dimitri Mitropoulos; soloist, given by the Silverton Veterans Dalies Frantz, piano.

Overture to "The Merchant of Venice" Castelnuovo-Tedesco
Tone poems after pictures by Boeckfin Reger
Ejane cencerto, No. 1, in 2 flat. Lists
Rhapsodie Espagnole Raysi
KOIN—4:30 p.m. Andre KosteCrawford lanetz, conductor, Albert Spal-ding, violinist and James Melton, soloist in classic and semiclassic music.

KOIN-5 p.m. Mischa Elman, violinist, appears with the Chicago 2325 West Burnside street at Woman's symphony with Izler solomon conducting.

Air for 6 atring Bach
Hungarian Dance, No. 7 Brahms
Mr. Elman
"Bource" and "Gigue" from 3rd
auite in D major Brahms Moszkowski Malaguena Meszkowski Exerpta from "Nutcracker Suite" Tehnikowsky Nursery Rhyme Medley Russell

KOIN-6 p.m. Ford Sunday Evening Hour, John Barbirolli, con- Installation ceremonies begin at 8 ductor. Vitya Vronsky and Victor Babin, duo pianists. The Quarrelsome People of Chioggia Sinigagila

Orchestra Rondo from Sonata in D for two pianes
Miss Vronsky and Mr. Babin
Dance of the Hours from La GioconPonchielli

Chorus and orchestra Praeludium Orchestra

Chorus, audience and orchestra

Mr. and Mrs. Roy Shaw were tional guests. Pinochle was in play with honors going to Mr. and Mrs. Grover Newman, Mrs. Frank Fulton and J. S. Puffer.

A late supper was served with covers placed for Mr. and Mrs. J. B. Puffer, additional guests, Mr. and Mrs. Frank Fulton, Mr. and Mrs. Floyd Beard, Mr. and Mrs. Grover Newman, Mr. and Mrs. H. L. Taylor of McMinnville, Mr. and Mrs. William McKinney, Mr. and Mrs. Milton Steward and the hosts, Mr. and Mrs. Roy Shaw. The feminine members will be entertained with a funcheon at

Woman's Society of Christian Service of Leslie Methodist church will hold a program meeting next Wednesday at 2 o'clock at home of Mrs. E. A. Rhoten, 1595 South High street, Mrs. J. Vinton Scott

L. Taylor on January 8.

will speak on China.

Mr. and Mrs. Norval E. Edwards and Mr. and Mrs. Ralph Mapes are spending the day in Portland and tonight will be the guests of Mr. and Mrs. Harry Stepp (Charity Watson).

Mrs. Phillip Gearhart has re-turned to her home in Seattle following a stay in the capital dur- over-front gives almost full-length for dinner and follow with stewed ing the holidays as the guest of double protection. You simply or au gratin celery made from the her brother-in-law and sister, Mr. cross it over the under-front, butand Mrs. H. William Thielsen.

where they will spend the week- ready for the spiashiest kind of for soup. end with his mother, Mrs. John work-and the double lap of the Dashney.

Dr. and Mrs. Will J. Thompson short. have returned from a holiday vawere gone over two weeks.

MOLALLA - Mrs. R. S. Gret-

tie entertained with a 00 party at her home New Year's night. Present were Mrs. Clara Robbins, Mrs. E. L. Worley, Mrs. Claude Henriei, Mrs. V. W. Brodkorb, Mrs. Norman Edmondson, Mrs. Fenton Harless, Mrs. Lee Emory, Mrs. W. J. Fallen, Mrs. Gladys B. Olson, Mrs. M. C. Deller, Miss Agnes M. Clifford, Mrs. C. W. Kendall, Mrs. S. B. Powers, Mrs. J. V. Robertson, Mrs. F. M. Henriksen, Mrs. Frank Dicken, Mrs. A. B. Gayner, Mrs. Lotta V. Bowlin, Mrs. Solon Echerd, Mrs. P. J. Breen, Mrs. W. I. erd, Mrs. P. J. Breen, Mrs. W. I.

Horton, Miss Ruth Grettle, Mrs.

Stanley Ray and Mrs. Ray Aus
Stanley Ray and Mrs. Ray Aus
Price 15c.

Cuts of Lamb Inexpensive Meats

Once upon a time, lamb was springtime meat, and mutton was the only winter appearance of sheep. Now days lamb contin-ues to be popular through the year, and is available to all famiies. 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 pattles from the meat man). Make a paste of 1 tablespoon but-Mrs. Fred S. Anunsen entertained members of the Book-ater, melted, the juice of 1/2 lemon, Month club on Thursday after-1 teaspoon Worcestershire sauce, riety. Several internationally noon at her home on Leslie street. I teaspoon chutney or chili sauce. known musicians will appear on Mrs. J. P. Smart reviewed Mar. Salt, 1/2 teaspoon dry mustard garet Armstrong's "Trelawney." and a dash each of pepper and Members present were Mrs. paprika. Rub top of each pattie with this, broil, turning once. Frank B. Bennett, Mrs. Eric But-Serve with rest of sauce and hot ler, Mrs. W. E. Kirk, Mrs. E. A. Kurts, Mrs. C. A. Rateliff, Mrs. potato chips. Arden A. Reed, Mrs. David A. Wright, Mrs. Ray A. Yocom, Mrs.

Two other lamb recipes are: BRISKET 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 \$50 degree oven until meat is tender and more water when necessary. BARBECUED 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 and Mrs. W. J. Wickert, Mrs. simmer gently or cook in 350 de-David Furlough and Mrs. Clyde gree oven for 1½ hours or until

BARBECUE SAUCE small onion tablespoons lard 1 1/2 tablespoons vinegar 11/4 tablespoons brown sugar 3 tablespoons lemon juice % cup catsup % cup water

Red pepper Brown chopped onion in butter, add remaining ingredients the new worthy matron and Mr. and pour over riblets.

Apricots Make Desserts

found in the combination of apri- side. Put a meringue or a marshcots and bananas. The fruits are mallow on top and bake until handy to use in desserts in mid- browned winter, when fresh fruits are .

APRICOT MOLD 1 quart can apricots 2 riced 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 pan and spread top with whipped cream into which have been mixed stirring. Serves 12 or so.

Lamb Cooked With Cabbage Leaves

Europe find lamb cooked in grape Yield: 16 muffins. or cabbage leaves is grand. Probably no grape leaves are available either potato crust, or biscuit at your home, but-try this with dough 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 un- to meat, beaten eggs and vegetil thick.

Clam Patties on Dinner Menu

Clams, made into patties, make an excellent and inexpensive din-CLAM PATTIES

pint clams and liquid strips bacon

1/2 cup crumbs lump of butter Fry diced bacon, lift out pieces and mix with other ingredients, color schemes now that days are Mix clams in batter and fry in fat. dark. Beets, pimientos and toma-

Celery au gratin is an excellent vegetable to serve at this time of brightly green to combine with year. Have the best stalks fresh the red. ton it on the left shoulder, slip will go into the stock pot to add Mr. and Mrs. William Dashney seam and tie firmly in back. At- leaves boiled in meat stock and are leaving for Marshfield today tractively dressed, you are still seasoned with tomato juice is fine

> Thick loin lamb chops are good essary. The sleeves are long or when split and a piece of ham is short. then brolled with mushrooms and basted with drippings,

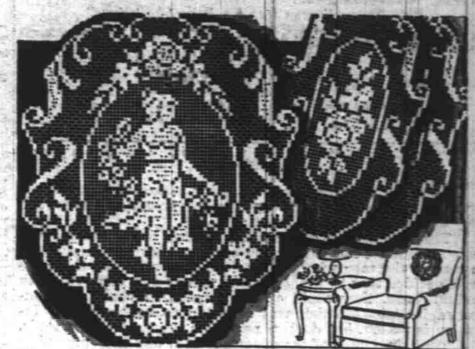
Boil potatoes and turnips to-gether and mash. The potatoes tone down the turnip flavor a bit, yet the turnips give the potatoes a good taste.

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

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TERRES AND THE COLD

Lovely Wedgewood Figure Sets of Laura Wheeler Chair Set



COPP. HAR, HEEDLECRAFT SERVICE, INC. Inspired by the beautiful fig- directions for making set; illustra-

ures on old Wedgewood, this love- tion of it and of stitches; materly chair set in simple fliet crochet lals required. will be an heirioom as well as an immediate decoration to your Needlecraft Dept. Write plainly chairs. Work it in fine cotton. PATTERN NUMBER, your NAME Pattern 2723 contains charts and and ADDRESS.

Today's Mehu

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

TODAY Pear, pineapple salad Ginger dressing beans done, about 3 hours. Add 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 ples String beans Baked sweet potatoes Apple pie

Boil shredded candled 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 su-

DATE BRAN MUFFINS 2 tablespoons shortening cup sugar i cup sour milk tablespenns molasses

2 cups bran cereal 1 cup flour 1 teaspoon baking powder 14 teaspoon salt 1 teaspoon ground ginger

1 egg

1/2 cup chopped dates Blend shortening and sugar thoroughly; add sour milk, molasses and egg; beat well. Add sugar and nuts. Freeze without 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-third full and bake in a moderately hot oven Some of the cooks in southern (400 degrees) about 25 minutes.

Make Monday's meat pies with

topping. LAMB LOAF 1 1/2 pounds ground lamb 1 1/2 cups breadcrumbs 1/4 cup celery, chopped 1 cup cooked peas 2 eggs

14 cup chopped onion 1/2 chopped green pepper 2 tablespoons butter Soak crumbs in 1/4 milk, add tables. Bake 2 hours at 375 de-

For something special, place chocolate peppermint candles 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 jal will be made in the Gates appearance comes if chocolate is spread on roughly.

Make the most of vegetable toes provide red. Broccoli, leeks, green onions and spinach are

STATE OF WELL STATES

the safety water water to be

Oyster Stew Sans Oyster Is Charge

Coast Highway Group to Investigate Cafes up and Down Coast

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

A Hood River newspaper editorial last year wounded the pride of the association, which is as pround of oyster stews produced in fanumerable restaurants along the road as of the highway itself. The editor charged that:

1. Some of the stews he puechased along the coast lacked oys-

2. Some of them were many actured from canned oysters.

The association took up the challenge and announced that a woman connoisseur of oyster cookery, accompanied by an ovster flavor expert, would eat her way from California to the Columgar or honey and perhaps some bia river, sampling the stew in One of the best flavors ever, is raisins, and bake until done in- every leading cafe and roadeldo

The stew sippers will report

1. Stews containing fresh oys-3. Stews containing cannot cys

3. Oyster stews containing n

Woman Victim of Robbery Slaying

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

Police theorized that robbery was the motive. They said \$100 recently given her by her hus-band 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 club

Baskins Rites Are To Be Held Sunday

to the slayer, whose death in

strument was not found.

MILL CITY-Funeral services will be held for John Baskins, 80, who died Thursday at an Albany

hospital. Mr. Baskins had lived in Mill City for 40 years. Surviving are three sons and one daughter. Bur-

115N.LIBERTY

Career Girl's Specially Designed Clothes Smart



Left, dinner 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 Homa Mansey, left. The flared skirt is of periwinkle blue crepe and it has a slight train. The blouse is hiplength and is jet black. Heavy gold and jude necklace and earrings are worn with it. The tailored suit, center, worn by Ginger Rogers, is in blue-gray wool. The double prouged pine are con-

6501 - 0.4F 1101 .



First vote of every housewife goes to the wraparound dress! In Pattern 4626, Anne Adams shows an unusually well-designed version of this favorite. The trim basque with V-neckline is young and attractive; the wraparound style is easy to get into, simple to make and fine for flat-spread ironing. That quickly adjusted

skirt makes wearing a slip unnec-Pattern 4626 is available in cation in southern California, They misses' and women's sizes 12, 14, 16, 18, 20, 30, 32, 34, 36, 38 and 40. Size 16 takes 4 % yards 35

inch fabric and 1% yards rie-rac.

Bend FIFTEEN CENTS (15e) in coins 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 PERFIT FOUNDATION PATTERN 4114 take the guess-work cut of dressmaking. This "basic figure" pattern is fitted and adjusted to your exact measurements in flasue: then cut out in smalls for a permarent record. Plu your dress patterns to it, make the necessary changes, and the finished frock will fit with purfection. Designed for sizes 14 to 28; 33 to 50. Size 16 requires 5% yards 26 lack fabric.

Child and A Children and the State of the Children of the Chil