

Mothers Are Entertained This Week

Two fraternity mothers' groups were entertained during the past week.

Sigma Tau
Mrs. Homer E. McWain entertained the Sigma Tau Mothers at a desert luncheon on Friday afternoon at her home on Fairview avenue. Pussycat willows provided the decorative note.

Mrs. Marie Flint McCall gave an illustrated talk on her trip to South America. The February meeting will be at the home of Mrs. L. M. Ramage.

Covers were placed for Mrs. S. Dietrich, Mrs. E. B. Gabriel, Mrs. Paul Hauser, Jr., Mrs. C. S. Miller, Mrs. C. W. Parker, Mrs. L. M. Ramage, Mrs. Otto Wilson, Sr., Mrs. E. W. Cooley, Mrs. Donald C. Roberts, Mrs. Elmer Smith, Mrs. Ray Yocom, Mrs. L. R. Springer, Mrs. E. Robert Moulton, Mrs. J. E. Dugan, Mrs. E. G. Oliver, Mrs. S. Daniel Schulze, Mrs. William Fisher, Mrs. Arthur E. Utley, Mrs. C. L. Blodgett and Mrs. McWain.

Kappa Gamma Rho
The Kappa Gamma Rho fraternity mothers held their regular meeting at the chapter house on Court street Sunday afternoon. Mrs. Roy Harrington, newly elected president, presided at the business session.

Mrs. Lena Schmidt was the hostess and at the tea hour Mrs. W. C. Helm of Redmond presided at the tea urn. The table was centered with a bouquet of anemones and sprays of acacia.

The February meeting will be on Sunday the ninth with a no-host dinner at one o'clock with families of the fraternity members bidden.

Present were Mrs. W. C. Helm of Redmond, Mrs. J. E. Van Wyngarden, Mrs. Mattie Morrell, Mrs. Roy Harrington, Mrs. D. C. Burton, Mrs. C. M. Briggs, Mrs. C. D. Hatfield, Mrs. E. R. Orcutt, Mrs. Charles Sherman, Mrs. Milo Taylor and Mrs. Lena Schmidt.

Ladies of the Knight Memorial church will give a tea on Wednesday afternoon at 2 o'clock in the church. An illustrated lecture on decoration will be given. All friends of the church are invited to attend.

Mrs. Courtner Honor Guest

Mrs. C. D. Courtner arranged a miscellaneous shower at the home of Mrs. Stuart Johns Wednesday afternoon in compliment to Mrs. Carol Courtner, Jr., recent bride, who was the former Jeanne Judson.

Bidden were Mrs. Paul Nicholson, mother of the bride, Mrs. Raymond Judson, Mrs. L. W. George, Mrs. J. C. Courtner, Mrs. Ada Price, Mrs. D. Courtner, Mrs. Desmond O'Brien, Miss Aileen Courtner, Mrs. John Fosnot, Mrs. Arthur Stowell, Mrs. Blanche Slaves, Miss June Stowell, Mrs. Gladys Blakeley, Mrs. Stuart Johns, Mrs. Marguerite Herman, Miss Verna Johns, Miss Ruby Price, Mrs. Ralph Secor, Mrs. Margaret Ryan, Mrs. A. C. Harp, Mrs. Rozilla Draper, Mrs. Lee Seely, Mrs. Harvey Lemminger, Mrs. Curtis Odenberg, Mrs. Francis Walker, Mrs. Lee Weiser and Mrs. Carol Courtner, Jr.

Mrs. V. E. Kuhn and Mrs. Eugene Haller were in Portland on Thursday and were the luncheon guests of Mrs. E. R. Crain at her home on Vaughn street.

Women's Page

MAXINE RUKEN
Editor

CLUB CALENDAR

Monday

Hal Hibbard auxiliary, social meeting Woman's club 8 p. m. Special drill team practice, 7:30 p. m.
American Legion auxiliary, fraternal temple, covered dish dinner with post, 6:30 p. m.
Junior auxiliary, 4:15 p. m. White Shrine of Jerusalem at Masonic temple, 8 p. m.

Tuesday

Etokta club with Mrs. Richard Erickson, 1515 North Liberty street, 2 p. m.
Ministers Wives association with Mrs. Irving Fox, 2 p. m.
Salem Central WCTU at South Commercial street hall, 2 p. m.
Laurel Social Hour club, 2 p. m. with Mrs. Robert Forster, 828 Kingwood Drive.

Wednesday

Nebraska auxiliary with Mrs. C. S. McCollam, 1230 North 17th street, no-host luncheon.
Royal Neighbors, Fairgrounds cabin. No host luncheon at noon.
Pringle Woman's club with Mrs. Anita Bonney, Kingwood Drive, all day.

Willamette Coeds Tell Betrothals

Several Willamette university coeds announced their engagements during the holidays.

Miss Betty Lue Anderson of Portland and a freshman on the campus has announced her betrothal to Mr. Gardner Stout of Portland.

Miss Anderson is a pledge of Beta Chi sorority. Mr. Stout formerly attended Willamette university and was a member of Kappa Gamma Rho. He is now attending the University of Oregon Medical school in Portland.

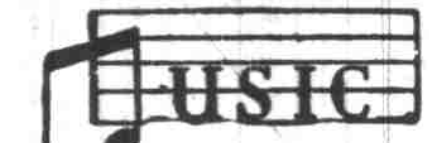
Two senior students who have told of their engagements are Miss Ruth Hodges and Mr. William Lucke. Miss Hodges is from Medford and is a member of Delta Phi sorority. She transferred to Willamette her sophomore year from Cottey Junior college in Nevada, Mo.

Mr. Lucke is a member of Alpha Psi Delta fraternity and a business administration major.

Mrs. William Busick will open her home on North Summer street on Monday afternoon to members of St. Anne's Guild of St. Paul's Episcopal church. Assisting hostesses will be Mrs. F. W. Poorman, Mrs. Hugh Morrow, Mrs. George Hoffman and Mrs. Paul Hale.

Mrs. C. H. Zarcher, wife of Senator Zarcher, came down from Portland this past week for the opening of the legislature.

SOCIETY MUSIC The HOME



Weekend radio programs are as follows:

TODAY
KEX—Metropolitan opera, 10:55 a. m. Verdi's "Otello" receives the first performance of this season under the direction of Ettore Panizza.

The cast:
Desdemona—Stella Roman
Otello—Giovanni Martinelli
Iago—Lawrence Tibbett
Cassio—Alessio de Paolis
Roderigo—Thelma Voelkel
KEX—6:35 p. m. NBC Symphony orchestra under the direction of Alfred Wallenstein.
Carolina Overture—Beethoven
Fauré Symphony—Mendelssohn
Variations Nacht—Schubert
Variations on Haydn's Theme—Brahms

SUNDAY
KEX—9 a. m. Music Hall symphony; Erno Rapee, conductor.
KOIN—12 m. Philharmonic symphony orchestra, conducted by Bruno Walter.

Symphony No. 3 in E flat ("Eol")
Symphony No. 5 in D minor ("Fate")
Three excerpts from "The Damnation of Faust"
KOIN—6-7 p. m. Ford Sunday Evening hour; Helen Traubel, soprano.

Mr. Robert Payne, who has been an active member of the younger set of the First Presbyterian church, was honored with a farewell party in the church social rooms Friday night. Mr. Payne, who is the son of Rev. and Mrs. Oscar Payne, is leaving for Eugene to reside with his family.

FL Girls Meet At Hauge's

FL Girls of the Rebekah lodge met on Thursday night at the home of Miss Dorothy Hauge on North 13th street. A pin was presented to Miss Helen Ashton in recognition of her year as president. New officers, installed at the last meeting are: Miss Alfreda Bullis, president; Miss Frances Kyle, vice-president; Miss Lucille Mosher, secretary. Miss Dorothy Hauge was installed as treasurer on Thursday and Miss Violeta Gile was appointed chairman of the publicity committee.

Present were Miss Alfreda Bullis, Miss Dorothy Hauge, Miss Clara Zuber, Miss Colene Lounsbury, Lucille Mosher, Miss Deena Hart, Miss Violeta Gile, Miss Helen Ashton, Miss Helen Breithaupt, Miss Helen McElroy and Miss Frances Gile.

The Wahanka Campfire girls and their dates will enjoy a skating party at the Mellow Moon rink tonight. About 25 couples will attend this past week for the opening of the legislature.

With Salem Folk at OSC

By ISABEL MCGILCHRIST

After weeks of preparation and enthusiasm, members of the class of '42 held their annual Junior Prom Friday night in the Memorial Union ballroom with Bob Crosby and his orchestra furnishing the music. Among busy committee members handling details were Ruth Annunzio, decorations, and Marjorie McCallister, invitations and guests.

Another honor has been conferred upon Quentin Ziehm in recognition of his outstanding work in the Hort club by being elected president of that organization at its meeting this week.

Last weekend's social spotlight was held by the freshmen, at their traditional "get-acquainted" dance in the Memorial Union ballroom. Class members turned out practically en masse for this informal no-date affair. Bill Shinn, a member of the "mixing" committee, helped arrange novelty dances and stunts so more students could get acquainted.

OSC seniors are in the midst of a rigid campaign to collect dues for the class so that the activities may be carried out in full swing. Tony Pavelek heads the drive for independent students and Sally McLellan for Kappa Theta Sorority.

This week two Salem students joined the ranks of new fraternity pledges: Richard Blake pledging Beta Kappa and Tom Hill, Phi Delta Theta.

Odds and ends... Arline Shost heading the food committee for the Lutheran Student association's climb up Mary's Peak tomorrow... Nancy Putnam appointed to arrange entertainment for the college DAR dinner-meeting... Doug Chambers speaking at the Corvallis OSC Mother's club luncheon-meeting in the Memorial Union... Dick Parker helping his fraternity, Phi Delta Theta, walk off with the all-school foul throwing contest.

Installation Held On Thursday

Formal installation of officers for Barbara Fritchie tent, Daughters of the Union Veterans of the Civil War, was held Thursday night at the Woman's club house, Mrs. Esta Bier, department president, was the installing officer.

New officers are Mrs. Beatrice Henry, president; Mrs. Effie C. Ulrich, senior vice-president; Mrs. Mary H. Sehon, junior vice-president; Mrs. Laurene E. Stow, treasurer; Mrs. May Bach, Mrs. Edith Hogg, Mrs. Nellie C. Hiday, council members; Mrs. Bertha Bergman, patriotic instructor; Miss Frances Entrees, secretary; Mrs. Mary Hilburn, press correspondent; Mrs. Mabel A. Needham, guide; Mrs. Jennie K. Miller, guard; Mrs. Rose Garrett, assistant guard; Mrs. Sarah Alderman Cutler, musician; Mrs. Mabel Gardner, Mrs. Margaret E. Ringler, Mrs. Laurene Lane and Mrs. Margery Bach, color bearers.

Visitors included Amelia Hand, department treasurer; Ethel Burns, past department president; Mabel Gardner, department guard; and Helen Dickover, past department secretary. Patriotic orders represented included the Woman's Relief Corps, Ladies of the Grand Army of the Republic, Sons of Union Veterans of the Civil War and the auxiliary, American Legion auxiliary, and the American War Mothers.

Miss Doris Jean Cutler gave a piano solo and Miss Josephine Winkewer was the vocalist. The serving table was centered with red carnations and white tapers in crystal holders.

Hostesses Fete Auxiliary

Mrs. Onas Olson and Mrs. David Furlough entertained the Veterans of Foreign War auxiliary and friends at Mrs. Olson's home at South Winter street Thursday afternoon with a dessert luncheon.

Those present were: Mrs. Charles W. Cray, Mrs. W. J. Wickert, Mrs. Joe Ringwald, Mrs. C. M. Briggs, Mrs. Frank Millett, Mrs. Eugene Hart, Mrs. James Beall, Mrs. Joseph Benoit, Mrs. Carl Allport, Mrs. Leon Hansen, Mrs. Ward Wolfe, Mrs. Effie Wetzel, Mrs. Eva Rush, Mrs. Axel Jacobson, Juanita Wilson, Mrs. Frances Edwards, Mrs. Chris Free, Mrs. Russell Mudd, Mrs. William Clare, Mrs. Frank Devlin, Mrs. Barbara Cameron, Mrs. Lloyd Perkins, Mrs. Aubrey Tusing, Mrs. Elvera Beard, Mrs. R. A. Harlan, Mrs. A. L. Strayer, Mrs. G. Diehm, Mrs. F. K. Hoereth and the hostesses, Mrs. Onas Olson and Mrs. David Furlough.

Miss Baxter Has Shower Party

Miss Jeanie Baxter was hostess on Thursday night at the home of Rev. and Mrs. L. W. Collar for the pleasure of Miss Irene Purnel, whose marriage to Mr. Glen Huston will be on Sunday. The bride-elect was given a shower.

Blue and yellow predominated in decorations and refreshments. Games were in play during the evening. Present were: Miss Carmagene Hoffer, Miss Coramase Hoffer, Miss Helen Bliss, Miss Thea Sampson, Miss Hazel Edwards, Miss Margaret Wenger, Miss Lucille Wenger, Miss Isabel Huston, Mrs. Mary Thurman, Mrs. Henry Mattson, Mrs. Lenna Cashion, Mrs. Nell Cashion, Mrs. Norma Sankle, Mrs. John Huston, Mrs. Hattie Farnell, Mrs. Stella Hoffer, Mrs. Grace Bliss, Mrs. Elizabeth Baxter, Mrs. Earl Fiedler, Mrs. L. W. Collar, Mrs. Pollyanna Shinkle, Miss Irene Purnel and Miss Jeanie Baxter.

Today's Menu

Weekend menus will feature several interesting dishes and one or two very familiar ones.

TODAY
Pear and nut salad
Veal stew with Carrots, onions and potatoes
Cornmeal muffins
Pumpkin pie

SUNDAY
Glazed apple ring and stuffed date salad
Roast beef
Casserole of dressing
Browned potatoes, gravy
Cauliflower with butter
Chocolate chip cottage pudding

Celery and nut salad
Creamed codfish baked potatoes
Buttered fresh spinach
Butterscotch spice roll
CHOCOLATE CHIP COTTAGE PUDDING

1 package semi-sweet chocolate
2 cups sifted cake flour
2 teaspoons double-acting baking powder
1/2 teaspoon salt
3 tablespoons butter or other shortening

1 cup sugar
1 cup milk
1/2 teaspoon vanilla
Cut each small square of chocolate into several irregular pieces.

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter, add sugar gradually, and cream together well. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Pour into a greased loaf pan which has been greased, lined with waxed paper, and again greased. Sprinkle 1/2 of cut chocolate over batter. Repeat, ending with the 1/2 of chocolate. Bake in moderate oven (350 degrees) 50 to 60 minutes. Serve hot with whipped cream.

BUTTERSCOTCH SPICE ROLL

1/2 cup sifted cake flour
1 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon allspice
1/2 teaspoon double-acting baking powder
1/2 teaspoon salt
4 eggs
1/2 cup sifted sugar
1 teaspoon vanilla

Sift flour once, measure, add spices, and sift together three times. Combine baking powder, salt, and eggs in bowl. Place over smaller bowl of hot water and beat with rotary egg beater, adding sugar gradually until mixture becomes thick and light-colored. Remove bowl from hot water. Fold in vanilla and flour mixture. Turn into 15x10 inch pan which has been greased, lined with paper to within 1/2 inch of edges, and greased again. Bake in hot oven (400 degrees) 13 minutes. Quickly cut off crisp edges of cake. Turn out on cloth covered with powdered sugar; remove paper. Place on cake rack to cool. When slightly cool spread with butterscotch cream filling and roll.

BUTTERSCOTCH CREAM

4 tablespoons cake flour
1/2 cup brown sugar, firmly packed
1/2 teaspoon salt
1/2 cup water
1/2 cup butter
1 teaspoon vanilla
1/2 cup cream, whipped

Combine flour, sugar, and salt in top of double boiler; add water. Place over boiling water and cook 10 minutes, or until thickened, stirring constantly. Remove from boiling water; add butter. Cool and add vanilla and cream. Makes enough filling for 15x10-inch roll.

Mrs. Wilson Is Hostess

The PLE and F club met with Mrs. Dorothy Wilson and her mother, Mrs. P. Andresen on Thursday.

During the short business session further plans for the merchants' lunch, to be given February 13, were discussed, after which cards were in play. Honors went to Mrs. Charles Kinzer and Mrs. Leonard Hixon.

Members present were Mrs. John Shipp, Miss Daisy Hayden, Mrs. Laura Johnson, Mrs. Charles Parmenter, Mrs. Mary Apin, Mrs. Sylvia Kelly Furlough, Mrs. Earl Burk, Mrs. Leonard Hixon, Mrs. Charles Kinzer, Mrs. Dorothy Wilson and Mrs. P. Andresen. Special guests were Mrs. G. W. Davies and Mr. Andresen.

Blind School Is Meeting Place

The American Childhood Education association attended a study tea at the State School for the Blind this week. Presiding at the tea table were Mrs. Walter Dry, and by members of the staff.

After viewing the interesting exhibits in the various rooms the group assembled in the chapel. A short program followed, consisting of musical numbers and exhibitions of Braille reading, participated in by pupils of the school. Superintendent Dry gave a short talk after which the principal Miss Nestell led the group in discussion of problems of the blind.

The president, Miss Edith Fanning announced an ACE meeting for Tuesday, January 21, to be held at 3:30 in the school administration building.

DALLAS—Members of Three Link club of Dallas gave a surprise bridal shower for Mrs. Ted Keyes. (Miss Hazel Anderson) a recent bride.

Invited were: Mrs. F. A. Patterson, Mrs. Irene Lynn, Mrs. Waltman Bird, Mrs. Henry G. Friesen, Mrs. Carl Graves, Mrs. John Friesen, Mrs. T. L. Parson, Mrs. Charles Cochran, Mrs. Anna Keister, Mrs. Bruce Hoff, Mrs. T. B. Hooker, Mrs. C. H. Olmsted, Miss Hazel Butler, Miss Helen Butler, all of Dallas; Mrs. G. O. Butler, Mrs. L. H. Rowell, Mrs. C. B. Teats, Mrs. Pete Voth, Mrs. Elmer Schunson, Mrs. Billie Nelson, Mrs. A. E. Brown, Mrs. Lewis Hickey, Mrs. E. M. Loban, Mrs. Ralph Howe, Mrs. Mary Starr, Miss Veroka Wampler, Miss Violet Larsoe, Miss Harriet Fallawelder, Mrs. W. A. Anderson and Mrs. Albert Burelbach of Salem.

Nut Breads Give Variety to a Simple Mexican Flavor Found Good

Menu for Tea, Serve With Butter

Nut breads have a way of adding style to even a simple tea-time menu. Merely spread butter generously on very thin slices of nut bread and serve with tea.

One menu would include apricot nut bread and butter sandwiches, cream cheese and water-cress on white bread, tea, salted nuts and preserved ginger.

Another menu might feature orange nut bread, with cinnamon toast sticks, frosted tea cakes, tea, nuts and mints on the menu.

A third tea menu will include date nut or spiced raisin nut bread open-faced sandwiches with olives, a cream cheese and pineapple salad served in small lettuce cups and coffee. The spiced raisin nut loaf is nice when toasted.

Here are recipes.

APRICOT NUT LOAF

3 cups sifted flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup brown sugar, firmly packed
1/2 cup finely broken walnut meats
1 cup finely cut, dried apricots
1 egg, well beaten
1 cup milk
4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder and salt, and sift again. Add sugar and mix well; then add walnut meats and apricots. Combine egg, milk, and shortening; add to flour mixture and blend. Bake in greased loaf pan, 8x4x3 inches, in moderate oven (350 degrees) 1 hour, or until done. Black walnut or pecan nut meats may be used instead of English walnut meats.

CURRENT ORANGE LOAF

3 cups sifted flour
2 teaspoons double-acting baking powder
1/2 teaspoon salt
1/2 cup brown sugar, firmly packed
2 teaspoons grated orange rind
1 egg, well beaten
1 cup milk
4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder and salt, and sift again. Add sugar and orange rind and mix well; then add currents. Combine egg, milk and shortening; add to flour mixture and blend. Bake in greased loaf pan, 8x4x3 inches, in moderate oven (350 degrees) 1 hour, or until done.

DATE NUT LOAF

3 cups sifted flour
2 teaspoons double-acting baking powder
1/2 teaspoon salt
1/2 cup brown sugar, firmly packed
1/2 cup chopped walnut meats
1 cup finely cut dates
1 egg, well beaten
1 cup milk
4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder and salt, and sift again. Add sugar and orange rind and mix well; then add currents. Combine egg, milk and shortening; add to flour mixture and blend. Bake in greased loaf pan, 8x4x3 inches, in moderate oven (350 degrees) 1 hour, or until done.

DEVILED HAM ROLLS

Use recipe for baking powder biscuits. Roll dough 1/4 inch thick on slightly floured board and cut in 2-inch squares. Place about 1 teaspoon deviled ham in the center of each square. Fold dough over ham, pinch edges together, and shape into roll; then seal ends. Place seam-side down on ungreased baking sheet. Bake in hot oven (450 degrees) 15 to 20 minutes. Makes 36 rolls. May serve with creamed peas on top.

other shortening

Sift flour once, measure, add baking powder and salt, and sift again. Add sugar and mix well; then add nuts and dates. Combine egg, milk, and shortening; add to flour mixture and blend. Bake in greased loaf pan, 8x4x3 inches, in moderate oven (350 degrees) 1 hour or until done. Store overnight, or for several hours before slicing.

SPICED RAISIN NUT LOAF

3 cups sifted flour
2 teaspoons double-acting baking powder
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 cup brown sugar, firmly packed
1/2 cup finely broken walnut meats
1 cup finely cut raisins
1 egg, well beaten
1 cup milk
4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder, salt, and spices, and sift again. Add sugar and mix well; then add walnut meats and raisins. Combine egg, milk, and shortening; add to flour mixture and blend. Bake in greased loaf pan, 8x4x3 inches, in moderate oven (350 degrees) 1 hour, or until done.

Shortcake Uses Coconut

Midwinter desserts may be at a premium, but when the cook puts on her thinking cap she will remember such favorites as:

COCONUT SHORTCAKE

1 recipe of cake type shortcake
2 cups fruit, crushed or sliced
1/2 cup cream, whipped
1/4 cups moist, sweetened coconut
Spread whipped cream over one layer of cake; cover with part of fruit and sprinkle with 1/4 cup moist, sweetened coconut. Adjust second layer, and repeat garnish. Cut in squares and serve at once. Serves 9 to 12.

Try Cherry Pie For Dinner

Canned cherries will make dessert for dinner most anytime.

CHERRY PIE GLAZE

1/2 cups (41 can) red cherries drained
1/2 cup sugar
1 package cherry gelatine
1/4 cups hot cherry juice and water
1/2 teaspoon salt
1 baked 9-inch pie shell

Combine cherries and sugar. Dissolve gelatine in boiling cherry juice and water. Add salt. Pour over cherries, stirring occasionally as mixture cools. Chill. When slightly thickened, turn into cold pie shell. Chill until firm.

Biscuits Become Main Dish

Biscuits become a main dish when deviled ham is added.

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COUGHING COLDS VICKS

Here Are Latest Modes, Ladies



Left, beige and white print dress, brown wool coat; center, tan shadow-weave wool suit with cream trim; right, navy wool dress, yellow coat.

Advance fashion news on spring styles is just coming through, and it is to be a big season for suits, prints and lighter wool coats. The print shown left above is an excellent example of the type frocks that will be going places and doing things a few weeks from now. It is a beige and white print dress with an inserted panel front with fullness over bust and hips. Over the dress is worn a deep brown wool coat with fitted bodice and flaring skirt. The coat has diagonal inverted tucks across the front, and is closed with three white plastic buttons made in the shape of little hats. The bright colored jacket over the dark dress is a new note. At right is pictured a full box coat in lemon yellow, worn over a navy blue wool dress. Rosalind Russell, center, models a tan shadow-weave wool suit with notched waistline darts distinguished for their insets of cream-toned wool, which also outlines the slashed pockets. A supple waist of cream silk jersey is worn with the suit, and a felt postilion hat banded in brown ribbon and garnished with brown coque feathers.