

Wedding Day Announced At Party

Valentine's Day has been chosen as the date for the marriage of Miss Janet Virlian Cook, daughter of Mr. and Mrs. C. H. Cook, and Mr. William A. Hager, son of Mr. and Mrs. A. A. Hager. The news was revealed Friday night at a smartly arranged party for which Miss Cook was hostess at her home.

The wedding will take place in Tacoma at the First Christian church at 8 o'clock with the bride's cousin, Rev. Leslie F. Zimmerman, performing the ceremony.

Both Miss Cook and her fiancé attended Salem schools and the couple will reside in Oregon City where the groom is in business following their marriage. Miss Cook and her family formerly resided in Tacoma.

At the announcement party guests were given red roses in which were hidden scrolls bearing the names of the couple and the date. Red roses at carnations provided the decorative note on the serving table and a late supper was served by the hostess. Assisting Miss Cook were Miss Margaret Gilstrap, Miss Esther Werner and Mrs. John Darnielle.

Hidden to the party were Mrs. Frank Blas of Banks, Mrs. John Darnielle, Mrs. A. A. Hager, Mrs. Henry Thiesen, Mrs. Irene Wirt, Mrs. William Smith, Mrs. William Layman, Mrs. John Duke, Mrs. Ben Maxwell, Mrs. Frank Sloan, Mrs. C. H. Cook, Miss Margaret Gilstrap of Turner, Mrs. Marjorie Bach, Miss Doris Nolan, Miss Virginia Duke, Miss Frances Duke, Miss Marguerite Trommlitz, Miss Paula Trommlitz, Miss Alice May, Miss Yvonne Walters, Miss Blanche Ferguson, Miss Monica Hoffinger, Miss Mildred Darr, Miss Katherine Krafy, Miss Esther Werner, Miss Amy Werner, Miss Clara Werner, Miss Ruth Rawlings and Miss Dorothy Dunigan.

Mrs. Livesley Fetes Club

Mrs. T. A. Livesley presided at her Fairmount ball for the pleasure of members of her club. Contract was in play following the luncheon hour.

Special guests were Mrs. Hugh G. Mount and Mrs. Hollis Huntington. Club members present were Mrs. Palmer G. MacDonald of Portland, Mrs. James Youngs, Mrs. Wayne Loder, Mrs. Roy H. Simmons, Mrs. John J. Elliott and Mrs. Arch Jerman.

Pattern



You'll walk right off with your best beau's heart when you appear in this enchanting frock. For Pattern 4688, an Anne Adams creation, fairly sings out its message of youth and gaiety. Stitch it up quickly in a flower-sprinkled sheer. Or try the dramatic new effect of dark-and-light by making the round yoke and the tapering front panel in light contrast. There are two slimming panels down the back, and a back zipper or button closing that lets you omit a side placket. Becoming details are those soft bustline gathers, the well-fitting seams over the hips, the dainty sleeve tabs that may contrast, and the dainty whiffs of ruffling. Order this pattern today—you'll find it so easy to make with the Sewing Instructions.

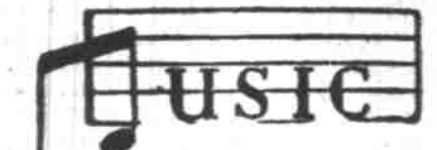
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Women's Page

MAXINE BUREN
Editor



Unusually generous are conductors of classical music, in offering a wide variety of fine numbers in radio broadcasts this weekend. The newly formed National Youth Administration orchestra under the direction of Leopold Stokowski will make its radio debut today.

TODAY
KOIN 8:30 a.m.—Cincinnati Conservatory of Music program.
KEX 10:55 a.m.—Metropolitan Opera: Wagner's "Tristan and Isolde" is performed under the direction of Erich Leinsdorf.
KOIN 12 noon—Laurin Melchior, Kilo Mark, Alexander Kipnis, Kilo Mark, Kirsten Flagstad, Kurokawa, Julius Huehn, Meliet, Emory Darcy, Brangane, Kerstin Thorborg, Sjöström, Carl Laucke, John Garney.

KOIN noon—NYA orchestra of 60 pieces, directed by Leopold Stokowski.

KEX 6:35-8:00—Arturo Toscanini conducts the NBC Symphony orchestra.
Overture, Iphigenia in Aulis, Gluck
Symphony No. 9 in E major, Brahms
From the Cradle to the Grave, Liszt
Mazurka, Tanczyk, Kodaly
Tartakovsky, Mavrodi

SUNDAY
KOIN 12 m.—Philharmonic Symphony orchestra. Conductor, Bruno Walter; soloist, Joseph Schuster, cello.
Overture to "Oberon," Weber
Symphony in G minor, K. 500, Mozart
Don Quixote, Death and Transfiguration, Strauss

KOIN 1:30-2—Muriel Dickson appears as guest soloist with the orchestra under the direction of Andre Kostelanetz with Albert Spaulding as violinist. She will sing "The Sun and Moon and I" from the Mikado and "Loch Lomond." Mr. Spaulding will play "Prize Sing" from the "Meister-singer" by Wagner.

KOIN 6-7 p.m.—Ford Sunday Evening hour. Nino Martini, tenor; Wilfred Pelletier, conductor.

Junior Club Ball Event of Tonight

Calendared for tonight is the annual Valentine ball of the Salem Junior Woman's club. The formal affair will be held at the Veterans' hall from 10 to 11 o'clock with Paul Siebert and his orchestra playing for dancing.

Patrons and patronesses are Mr. and Mrs. Earl Snell, Mr. and Mrs. Glenn Paxson, Mr. and Mrs. A. A. Gueffroy, Dr. and Mrs. Estelle Brunk and Mr. and Mrs. Daniel J. Fry, Jr. Miss Ruth Nelson heads the committee in charge of arrangements.

A hostess before the dance will be Miss Maxine Rogers, who will entertain informally at her Marion street home. Her guests will be Mr. and Mrs. C. T. Martin, Mr. and Mrs. Glenn Stevenson, Miss Phyllis Sauer, Miss Ruth Rogers, Miss Patricia Biddle of Portland, Mr. Frank Roberts, Mr. Hugh Williams of Portland, Mr. Robert Elgin and Mr. Charles Barclay.

Sewing Club Is Organized

A group of women from the Painter's Woods addition met on Thursday afternoon at the home of Mrs. Melvin Henderson to organize a sewing club. Mrs. J. E. Lamb, president of the Lash Gardens club, was present and organized the club. The group will meet the first Thursday of each month and will sew for the American Red Cross.

A no-host luncheon was served and election of officers was held. The next meeting will be with Mrs. A. A. Rhoadsack on March 6. Officers are Mrs. G. R. Wirth, president; Mrs. Melvin Henderson, vice-president; Mrs. H. L. Hoeber, secretary-treasurer; Mrs. Harold B. Allen, chaplain; Mrs. Joe Cook, Mrs. E. Sandaw, sick committee; Mrs. A. A. Rhoadsack, correspondent; and Mrs. G. R. Wirth and Mrs. E. Sandaw, entertainment. Another member of the club is Miss Ruth Rulifson.

John Zurcher Is New President

The Salem Skating club elected the following officers at a meeting on Tuesday night: John Zurcher, president; Pat Patrol, vice-president; Nadine Lewis, secretary; Kenneth Marston, treasurer; Ellen Boock, publicity chairman; Beverly Armstrong, social chairman; Ethel Craven, editor. Members present were: Mr. and Mrs. Harold Douris, Beverly Armstrong, Don Douris, John Zurcher, Warren Butler, Norma Heinlein, Nadine Lewis, Pauline Craven, Kenneth Marston, Bob Preston, John Luthicum, Julia Posen, Loyal Sheridan, Ellen Boock, Bill Swigart, Patricia Fitzpatrick, Dorthea Hansen, Zilpha Campbell, Betty Vandawarke and John Malinin.

Shower Fetes Bride-Elect On Friday

Miss Leelyn Barnett and Miss Alene Phillips were hostesses for a delightful informal party last night at the former's home on Court street in compliment to Miss Pauline Winslow, popular February bride-elect.

The evening was spent informally and a miscellaneous shower honored the bride-to-be. In the center of the dining room table was a file and the honor guest pulled the cards to find her gifts which were hidden about the rooms.

The serving table was centered with a bouquet of red carnations, pussywillows and red candles. A late supper was served by the hostesses.

Honoring Miss Winslow were Miss Edith Libby, Miss Helen McElroy, Miss Hope Dowd, Miss Irene Dahlen, Miss Sadie Thompson, Miss Patry Lee, Miss Martha Kure, Mrs. Bertha Bergman, Miss Velma Rominger, Mrs. Edna Syaab, Miss Virginia Brickell, Miss Margaret Estrem, Miss Irene Berning, Miss Doratha Manning, Miss Elizabeth Frenz, Miss Grace Thrapp, Mrs. Lillian Vaughn and the hostesses.

The executive board of the Salem Community Concert association met Wednesday with Mr. Herbert Fox, new northwest manager of Community Concerts. Plans were made for the coming spring drive which will begin on April 21, at which time renewals and memberships will be taken. The Salem Concert association will announce the feature artist for next year in several weeks.

Committees Are Announced

At a meeting Tuesday, Mrs. Ward Wolfe, retiring president of past presidents club of the VFW auxiliary, appointed the following committees to arrange entertainment for guests at a past presidents district convention here in March: entertainment, Mrs. George Lewis, Mrs. H. Sims, and Mrs. Leola Hansen; refreshments, Mrs. C. R. Mudd; refreshments, Mrs. Olga McElvain, Mrs. Onas Olsen, Mrs. Lola Dumas and Mrs. Eva Rush.

Members attending a meeting of the past presidents club on Tuesday at Mrs. Wolfe's were: Mrs. Leola Hansen, Mrs. Onas Olsen, Mrs. Lola Dumas, Mrs. Olga McElvain, George Lewis, C. R. Mudd, Eva Rush, and Mrs. Wolfe. Mrs. Lola Dumas, past president of a Portland auxiliary, was a special guest.

Teachers Club Has Dinner

The PEP Teachers club held its regular meeting with a dinner at the French Fryer. Hostesses were Mrs. Clara Gird and Mrs. Grace Craig.

Members present were: Thelma MacDonald, Carmelita Barquist, Margaret Barquist, Mathilda Gilles, Mrs. Elizabeth Smith, Clara Gird, Charlotte Jones, Grace Sehon, Grace Sehon, Agnes Booth, Willow Evans, Carmelita Weddie, Jessie Rains, Elsie Carpenter and Marie Schulte. The March meeting will be held in Portland with Mrs. Elizabeth Smith and Miss Margaret Barquist as hostesses.

Engagement of Couple Told

Mr. and Mrs. H. D. Comey of Reading, Mass., announced the engagement of their daughter, Phyllis Elizabeth, to S. Raynor Smith, Jr., son of Rev. and Mrs. S. Raynor Smith, of the Jason Lee Methodist church.

Miss Comey is a graduate of Boston university, college of liberal arts where she received her AB degree with Phi Beta Kappa honors. She holds on MA degree from Boston university school of religious education.

Mr. Smith is a graduate of Willamette university and is now in his second year at Boston university school of theology. No date has been set for the wedding.

Mrs. E. W. Wall of Rockwell City, Iowa and her daughter, Miss Helen Webb of De Moines, have been the guests of the former's mother and sister, Mrs. Louisa Koon and Miss Ina D. Koon since Saturday. They spent one day at DePoe bay and were taken around Salem the remaining days of their visit. They left by train Thursday night.

BOY SCOUT Week

February 7 to 13th

National Boy Scout Week is now on. This also marks the beginning of the 22nd year sponsorship of Boy Scout equipment by Miller's in Salem.

Boy Scouts are especially invited to visit Miller's this week and see the special windows arranged by the Boy Scouts of Salem and also, to see the special assortments of Boy Scout Official clothes, accessories, camp necessities, etc.

Scout leader, Rex Wirt, will be in charge of this department.



MILLER'S

Birthday Party At McSherry's

Members of the Chemawa Camp Fire Girls met at the home of Mrs. Irl McSherry on Thursday afternoon and gave a party for Genevieve Olson's birthday. The hostess used violets and jasmine to decorate the individual tables, and daffodils and pussywillows in the rooms. Games followed the refreshment period.

Girls present were Joan Blazall, Lorraine Poindester, Beverly Gritton, Genevieve Olson, Shirley Shafer, Dolores Bentler, Barbara Wade, and Marie Giesler. LaRose Lovelace was a special guest, and Mrs. Charles Felke, assisted Mrs. McSherry.

Sewing Group at Baillie Home

The American Legion auxiliary sewing group met at the home of Mrs. W. H. Baillie, Thursday afternoon. Clothing and materials were assembled to send to the Veterans' hospital in Roseburg where the disabled veterans will make them into rugs.

Present were Mrs. G. G. Weaver, Mrs. M. Y. Brooks, Mrs. A. S. Tussing, Mrs. J. TeSelle, Mrs. E. Smith, Mrs. S. Krueger, Jeslin Rodman, Vee Heuperman, Mrs. F. Gahlsdorf, Mrs. O. E. Palmer, Mrs. J. E. Cannon, Mrs. Ella Voves, Mrs. F. P. Marshall, Mrs. H. F. Perkins, Mrs. J. A. Garson, Mrs. L. V. Perkins, Mrs. Baillie and little Mary Joan Rahe. Auxiliary chairman announced a true story essay contest for junior auxiliary members. The essay to be five hundred words on the topic, "The Oregon Pioneer Child."

State prizes are offered by Laura A. Goode, department president and for the coming spring drive for activities chairman. First prize will be a gold mesh bag with American Legion auxiliary emblem; second prize, a gold compact. A local prize will be given by Mrs. Austin Wilson. The essay will be judged by the local unit and entries must be in by March 15.

The next meeting of the sewing group will be at the home of Mrs. Heuperman, 2375 South High street, Thursday.

Mrs. Davies Is Club Hostess

Mrs. T. W. Davies entertained the PLE and F club Thursday night for a no-host dinner. Following the business meeting the evening was spent informally with group singing and a "geography quiz." The Valentine motif was carried out in the refreshments served.

Members present were: Mrs. P. Anderson, Mrs. Charles Parmenter, Miss Daisy Hayden, Mrs. Leonard Hixon, Mrs. Ama Munsey, Mrs. Dorothy Wilson, Mrs. Mary Applin, Mrs. Laura Johnson, Mrs. Charles Kinzer and the hostess, Mrs. T. W. Davies. Special guests were Miss Leda Graves and Mrs. Jewell Brisco.

The Amica Guild met at the Century Baptist church Monday evening for a no-host dinner. Those present were: Mrs. J. F. Synth, Miss Velma J. Alexander, Miss Carol Synth, Miss Doris McReynolds, Miss Betty Lou Evans, Miss Jean Barham, Miss Rosetta Tricker, Miss Audrey Peterson, Miss Barbara Scrafton, Miss Betty Ann Willis, Miss June George, Miss Shirley Kenagy, Mrs. Arno Q. Weniger, Miss Ethyl Williams, and Miss Audrey Viskca.

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Shower Given at Davidson's

Mrs. Paul Ellis was honored on Thursday night with a shower at the home of Mrs. John Davidson. Cards were in play during the evening.

Those honoring her were: Mrs. George Herberger, Mrs. Milton Larsen, Mrs. Frederick Worrall, Mrs. John Davidson, Mrs. Reuben Hilfiker, Mrs. Pat Emmons, Mrs. Morris Walker, Mrs. Earl Cutler, Mrs. Elmer Barkus, Mrs. Howard Cross, Mrs. Russell Gardner, Mrs. George Fletcher, Mrs. Margery Mack, Miss Mildred Darr, Miss Tony Truticka, Miss Nina White and Miss Margaret Smart.

FL Girls of the Rebekah lodge met at the home of Miss Lucille Mosher on Thursday night. Games were in play during the latter part of the evening. Miss Francis Kyle presided at the business meeting.

Present were: Mrs. Dorothy Hauge, Mrs. Homer Stiffler, Mrs. Charles Launsbury, Miss Helen McElroy, Miss Helen Ashton, Miss Violet Gile, Miss Frances Kyle and Miss Lucille Mosher.

Members of the younger set of St. Paul's Episcopal church are entertaining with a Valentine dance tonight at the parish hall. Gordon Weiler, president of the group, is in charge of arrangements.

Announcements have been received by Salem friends of Mr. and Mrs. Phil Miller of Los Angeles, formerly of Salem, of the birth of a son to them on February 1, in the California city.

Mr. and Mrs. Linn Jones of Oregon City were guests at the legislature on Thursday. Mr. Jones is a former state senator.

The Bonheur dancing club will hold its monthly dinner dance tonight at Fraternal temple. The Savage orchestra has been engaged to play. Mrs. Pero McFie is in general charge. Dinner will be at 7, dancing will begin at 9.

Mr. and Mrs. Verne Bain have invited guests to dinner tonight at their home on Hanson avenue. The Bains are entertaining with a series of dinner parties this winter.

Today's Menu

French toast and fried apples, planked ham and stuffed cabbage are the weekend main dishes.

TODAY
Grapefruit-cheese salad
French toast-fried apples
Buttered carrots with nutmeg
Prune nut whip with cake

SUNDAY
Apple-carrot salad
Baked oranges
Planked ham, green beans
Whipped sweet potatoes
Banana split

MONDAY
Lettuce and cheese dressing
Cabbage stuffed with corned beef
Boiled potatoes
Baked pear-nut cookies

To make planked ham, which is very pretty by the way, first cut the fat edge of a thick slice of ham in several places to prevent curling during cooking. Set the regulator to broil and place the ham slice on the broiler rack so that the top surface is about three inches from the source of heat.

When the top side is nicely browned, turn and let brown on the second side. It takes from 25 to 30 minutes to broil a one-inch slice of ham. When it is almost done, place it on a wooden plank or fireproof platter.

Arrange peach halves around the ham, alternating with green bean bundles. Fill in all around with fluffy mashed potatoes, or sweet potatoes, forced through a tube. Dot the foods with butter and put back into the broiler, or in an oven, to finish cooking the ham and brown the planked foods a little bit.

LIMA CHOWDER

2 cups cooked, dried limas
2 cups diced potatoes
2 slices fat-salt pork
1 small onion, sliced
1 cup boiling water
4 tablespoons butter
4 tablespoons flour
3 cups hot milk
1 teaspoon salt
1/4 teaspoon pepper

Cut salt pork into dice. Place in a saucepan and cook 5 minutes. Add onion and cook until just turning yellow, then add potatoes and boiling water. Cook until potatoes are tender, then add limas. Melt butter, add flour, stir until smooth, then add hot milk; cook, stirring constantly, until slightly thickened, then add lima mixture and seasonings.

LIMA AND CABBAGE SOUP

1 cup dried limas
2 quarts cold water
1 end of pork shoulder
1 teaspoon chopped parsley
1 pound stewed beef cut in small pieces
1 beef bone
1 quart cabbage, sliced
1 onion, sliced
1/2 teaspoon carrot, diced
1 teaspoon salt
1/4 teaspoon pepper
Cover limas with cold water, bring slowly to boiling point, drain and rinse with cold water. Put in large kettle, add cold water, meat and bones, cabbage, onion, carrot, parsley and simmer 3 hours. Remove meat and bone. Cool, then remove fat. Re-heat.

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Maccabees Hold Meeting

Willamette tent-hive No. 6 of the Maccabees met Thursday night at the KP hall with Commander Lella Ohlsen presiding. Mrs. Irene Coker was given the obligation and Mrs. Alma Brooks was installed as chaplain. Plans were discussed for a membership drive. Next meeting will be February 20 with a no-host dinner at 6:30 o'clock and members of 84D will also be present. Several candidates will be initiated at the meeting.

The Bonheur dancing club will hold its monthly dinner dance tonight at Fraternal temple. The Savage orchestra has been engaged to play. Mrs. Pero McFie is in general charge. Dinner will be at 7, dancing will begin at 9.

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Limas Go in Soups for Flavor

Many families like soup as a main dish, others prefer it at a meal's beginning. But whether or so it's the first addition to any menu, Dried Lima beans are an inexpensive part of soup and make fine flavor in most any mixture. Here are two recipes that take limas as an important ingredient.

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Pink, Green Is Color Scheme

Mrs. Harry Green was hostess to members of the Birthday club on Thursday afternoon. She used pink flowers and ferns to decorate the table. The party was in honor of her birthday.

Mrs. Ida Hochstetler and Mrs. Otto Schmid were special guests. Members were Mrs. Floyd Bacon, Mrs. Jim Clarke, Mrs. Joe Kilger, Mrs. Minnie Huff, Mrs. Ray Mohler, Mrs. Dora Bacon and Mrs. Harry Green.

Mrs. Clinton Standish is spending the week in Rainier as the guest of friends.