

### Gaiety Hill Club Plans Show

Members of the Gaiety Hill garden club are planning a spring flower show for next Wednesday and Thursday to be held at the Salem Art center. The exhibit is purely decorative, and no classifications of varieties will be made. The exhibit is being held in connection with a display of flower prints hung in the galleries.

The Gaiety Hill group is inviting members of the Salem Garden club to exhibit. Those intending to display flowers may contact members of the committee: Mrs. Walter Smith, Mrs. Lee Canfield, Mrs. W. L. Phillips, Mrs. Lester Barr and Miss Edith Schryver.

### Shower Given for Mrs. Chambers

A shower was given for Mrs. Robert Chambers Wednesday at the home of Mrs. Margaret Willis, assisted by Mrs. Dagenhardt. The afternoon was spent informally. Later a dessert luncheon was served.

Those attending were Mrs. Clyde Farley, Mrs. Leona Johnson, Mrs. L. E. Gilkey, Mrs. Henry Helinbout, Mrs. B. M. Randall, Mrs. Erickson, Mrs. LaRue Bothwell, Mrs. Betty Versteeg, Mrs. Mae Noll, Mrs. W. W. Rolofson, Mrs. Gene Dagenhardt, Mrs. L. Dagenhardt, Mrs. E. N. DeHut, Mrs. R. Abernathy, Miss Shirley Dagenhardt, Mrs. A. Da Moude, Mrs. Lucille Garner, Margaret Willis and Mrs. R. M. Chambers.

### Woman's Club to Meet Saturday

The regular meeting of the Salem Woman's club, to be held on Saturday at 2:30 o'clock, will include a program arranged by the Pan-American Study club. In addition, Cecil Sargeant, 16-year old poet, will read some of his compositions, and Mrs. Robert Budrow, head of Braille work for the Red Cross, will show how this form of writing was done before the machine for writing was bought for the Red Cross by the Woman's club.

Mrs. Iscar Culter will be in charge of the tea which follows the meeting.

Good sleep is essential to a child's progress in school, according to physicians and educators. Up to the age of 13 children require a minimum of ten hours sleep each night. Quality of sleep, however, is more important than quantity. The child's bed should be checked regularly to see that mattress, springs and pillow are in good condition.

Mrs. Aiden Adolph, Mrs. Rex Adolph and Mr. Joseph Adolph have been spending several days at their beach house at Nes-kowin.

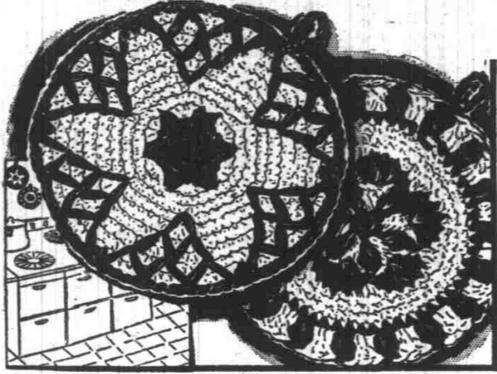
Mr. and Mrs. Wade Rowland of Grand Island, Nebraska are visiting at the home of Mrs. John Hain.

SWEGLE — Before an altar of spring flowers and ivy, marriage vows were exchanged Wednesday night, April 9th, at 8 o'clock at the home of Mr. and Mrs. Victor M. LaDue, uniting Maxine LaDue and Clayton Gibb.

The bride's dress was of white chiffon and lace and she carried a bouquet of rose buds and sweet peas. There were no attendants.

Rev. H. C. Stover performed the ceremony before relatives of both bride and groom. They will make their home on Hollywood Drive.

### Quick to Do—Gay—Useful—They're Laura Wheeler Potholders



Crocheting with four strands of string, you'll turn these novel and useful potholders out in record time! Do them in colors to harmonize with your kitchen. Just the thing for bazaars! Pattern 2819 contains directions for

making potholders; illustrations of them and stitches; materials required.

Send ten cents in coin for this pattern to The Oregon Statesman, Needlecraft Dept. Write plainly PATTERN NUMBER, your NAME and ADDRESS.

### Carpenters' Wives At Correll's

The ladies' auxiliary of Carpenters met at the home of Harry Correll Tuesday for sewing. They made plans for their anniversary which they will celebrate this month. Mrs. Henry Giese of Seattle, a former member, was a visitor.

Those attending were Mesdames A. C. Thomas, Dick Gerken, Harry Johnson, Clarence Crowley, Even Melbee, Ernest Garrett, Sam Carter, George Earnest, Jess Barnes, Claude Sellard, Earl Caswell, Mrs. Correll and Mrs. Cooter.

### Dinner to Fete Mrs. Henry

Mrs. Wayne Henry, retiring worthy high priestess, White Shrine of Jerusalem, will be the honor guest at a dinner party on Saturday night at the Masonic Temple at 8:45 o'clock.

Arranging the affair are Miss Edna McElhane, Mrs. A. C. Smith and Miss Ruth Moore, newly elected worthy high priestesses, who will preside at the dinner.

Covers will be placed for over 40 guests and the Easter motif will be carried out in the table appointments and spring flowers will provide the decorative note. The evening will be spent informally.

Mrs. Christian Newburgh left for Berkeley early this week to visit her sister, Mrs. H. Smith for the next two weeks.

Members of the Cootie club will dance at the VFW hall tonight to the old-time music of Chuck Madvornik's orchestra.

SILVERTON—Mrs. Elmer Grace entertained at a miscellaneous shower at her home Tuesday night in compliment to Miss Eleanor Mgen, whose marriage to Gaylord Hibbs of Dallas will be an event late this month. Invited for the Tuesday night affair were Miss Moen, her mother, Mrs. Gertrude Moen, Mrs. Ole Moen, Mrs. Jasper Dullum, Mrs. H. A. Larsen, Mrs. Emil Loe, Mrs. Oscar Loe, Mrs. Anna Oveross, Mrs. Conrad Johnson, Mrs. Ole Smedstad, Mrs. R. B. Winslow, Mrs. Anton Dahl, Mrs. Andrew Aarhus, Miss Ardis Aarhus, Miss Althea Meyer, Miss Oreit Moen.

### Big Oranges In Dessert Dishes

For a long time we've been looking at those small oranges that appear in market and saying to ourselves, "They don't look like much, but they are juicy."

Now we are faced with the deep pleasure of purchasing oranges that are big, beautiful balls of gold. Juice is there, but segments are easily separated, and they are good to eat. Valencias aren't only good as an eating orange though, they are fine for cooking.

For instance try:

**VALENCIA CREAM CUSTARD**  
(Variation on a Theme)  
2 egg yolks, beaten  
1/4 cup sugar  
2 tablespoons flour  
1/4 teaspoon salt  
1 cup cream  
1 teaspoon grated orange rind  
1 cup orange juice

Mix all ingredients thoroughly. Cook in double boiler, stirring frequently until thick. Cool. Turn into bowl in which you have arranged 1/2 cup of orange segments and cover with a meringue made of two egg whites, beaten stiff with 1/4 cup sugar.

### Today's Menu

Good Friday brings traditional food to the menu.

Fruit salad  
Halibut with tomato sauce  
Onions  
Shoestring potatoes  
Hot cross buns  
Lemon chiffon pie

Halibut, next to salmon, is most popular of fish, and it's fresh in local markets today. Cut the halibut in serving sized pieces, gently fry, in butter or olive oil. Put into a baking dish in which are tomato sauce, chopped partially cooked onion, and seasonings. Let cook slowly in the oven or allow to simmer for awhile on top of the stove to blend flavors and finish cooking the fish. Serve fish in the sauce. Sugar in the tomato, and a dash of soy sauce will give excellent flavor.

**MIDDLE GROVE**—Miss Maxine La Due, bride-elect of Clayton Gibbs, was recently feted with a smartly arranged crystal shower at the home of Mrs. Lester Starr of Hollywood drive.

Guests bidden to honor Miss La Due were Miss Esther Hammer, Miss Jodelle Jones, Miss Dorothy Anderson, Mrs. James Wilson, Mrs. Vera Frame, Mrs. Charles Thomas, Mrs. Melvin La Due, Mrs. Walter Fisher, Mrs. Rosalind Poe, Mrs. Lula Starr, Mrs. Alice Forgard, Mrs. Edyth Low, Mrs. A. Gibbs, Mrs. Marjorie Jones, Mrs. Victor La Due, Mrs. Amanda Munson, Mrs. L. L. Thomas, Mrs. Harold Holler and Mrs. Lester Starr.

### VEAL VALENCIA

(Cutlet to Crow About)  
1 1/2 pounds veal cutlet  
Salt and pepper  
4 tablespoons flour  
4 tablespoons fat  
1/2 cup cream  
1/2 cup Valencia orange juice  
Rind of one orange  
2 tablespoons sugar

Have cutlet cut one inch thick. Sprinkle meat with salt and pepper. Rub the flour well into the meat. Brown in the fat, on both sides. Combine remaining ingredients and pour over the veal. Cover closely and simmer slowly one hour. Makes six servings.

### VALENCIA SPRING SALAD

(Something to Sing About)  
1 package orange-flavored gelatin  
1 cup warm water  
1/4 cup Valencia orange juice  
1/4 cup lemon juice  
1 cup chopped celery  
3 oz. cream cheese

Dissolve gelatin in warm water. Add fruit juices. Chill. When slightly thickened, fold in celery. Turn into loaf pan. Chill until firm. To serve, cut in two-inch squares, allowing two squares to each serving. Arrange on crisp lettuce leaves. Top with squares of cream cheese. Segments of Valencia oranges may garnish each serving. Makes six servings.

Traditionally, the English eat hot cross buns on Good Friday, but Americans have found that this spring delicacy is too good to serve only once a year, they jump the gun and serve the frosted rolls for several weeks, even months before Easter.

### Vegetable Loaf Is Main Dish

Cooked vegetables and rolled oats join meat for a good weekend main dish.

### OATS VEGETABLE LOAF

1/2 cup cooked peas  
1/2 cup cooked green beans  
1/2 cup cooked yellow beans  
1 cup cooked carrots  
1 cup oats (quick)  
1/2 cup diced celery  
1 small can tomatoes  
1 tablespoon minced green pepper  
1 tablespoon minced onion  
Bacon

Cut beans and carrots in small pieces and mix with other vegetables. Salt and pepper to taste, add uncooked oats and tomatoes. Pour in greased loaf tin, put strips of bacon on top and bake in moderate oven, 350 degrees about 40 to 60 minutes or until firm.

### Fresh Asparagus In Custard

An entree that catches the mood of springtime—and one that is perfectly suited to the club luncheon is Salmon Asparagus Custard. Here is a dish that is light and full of flavor as well as gay with color symbolic of the season.

### SALMON ASPARAGUS CUSTARD

1 pound cooked or canned salmon  
1/4 cup salmon liquor  
1/4 cup chicken broth (or one chicken cube dissolved in 1/4 cup hot water)  
1 cup cream  
3 eggs (slightly beaten)  
Salt, pepper  
1 cup asparagus tips (cooked in rapidly boiling water for ten minutes)

Flake the salmon in large flakes. Scald the salmon liquor, chicken broth and the cream. Beat eggs lightly and stir hot liquid into eggs. Season to taste with salt and pepper. Add flaked salmon.

Arrange asparagus tips around edge of ramekins so that the tips of the asparagus show just above the edge of the ramekins. Bake in a pan of hot water in a moderate oven (350 degrees) for approximately forty-five minutes or until custard is set. Serve hot.

### For His Easter, Give Him . . .



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