Matrons Honor **Club Members**

Mrs. Harris Lietz, Mrs. Lester Newman and Mrs. Richard Meyer entertained membres of the Adolynk club at luncheon on Wednesday afternoon at Godfrey's. After the luncheon the group enjoyed several hours of contract at the Meyer home.

Members are Mrs. George Nelson, Mrs. A. C. Gragg, Mrs.

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Edward Lebold, Mrs. James Teed, Mrs. B. E. Owens, Mrs. E. H. Kennedy, Mrs. Harris Lletz, Mrs. Lester Newman and Mrs. Richard Meyer.

. . . The Three Link club will meet for their Mothers' day meeting Friday at the club rooms IOOF

hall at two o'clock. Those in chage of the program will be Mrs. Mae Hill, Mrs. Pearl Nichols and Mrs. Malissa Persons.

Club Meeting at Tartar Home

The Englewood Woman's club was entertained at the home of Mrs. A. R. Tartar Friday after-

noon. The assisting hostesses were Mrs. W. E. Brown, Mrs. L. L. Robinson and Mrs. "Charles Harrington. Mrs. Charles Davis led the devotions and Mrs. Charles Hart-

The OREGON STATESMAN, Salem, Oregon, Thursday Morning, May 8, 1941

bers. Mrs. Dorothy Keefe was the guest speaker and talked informally on China, where she formerly taught. At the tea hour Mrs. Lena Scharff and Mrs. Watson Townsend presided at the serving table.

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Mr. Ariel Rubeslein and Mrs. Harold Oakes of Portland, Mrs. George Rew and Miss Elizabeth Hall of Vancouver, Wash., were out-of-town guests at the Blind school music week program ley gave a group of vocal num-Tuesday night.

Past Presidents Are Feted Mrs. Leon Hansen entertained the Past Presidents' club of the

Veterans of Foreign Wars auxiliary at her home Tuesday night. Plans were made for entertaining the war mothers at the

VFW hall Thursday afternoon. Present were: Mrs. Ward Wolfe, Mrs. Eva Rush, Mrs. Rus-

sell Mudd, Mrs. Olga McElvain, Mrs. Henry Sim, Mrs. David Furlough, Mrs. James Beal, Mrs. Lola Dumas and Mrs. Leon Han-

. . . Church Council Meets Friday

The Salem Council of Church Women will meet at the Court Street Christian church on Friday, begining at 10 o'clock, in-stead of Wednesday as previously installed at the afternoon session.

Today's Menu The dessert will be the featured dish for tonight's dinner. Cabbage salad

Peanut butter dressing Veal stew with dumpling Apple sherbet

announced The morning portion of the program will be followed by a luncheon. New officers will be

Dash of nutmeg. Chill milk thoroughly. Whip until very stiff. Fold in lemon juice, apple sauce and nutmes.

Pour at once into cold freezing trays and freeze in an automatic refrigerator 11/2 to 2 hours. Yield: 1 quart.



PAGE SEVEN

APPLE SHERBET

1 cup irradiated evaporated milk

tablespoons lemon juice 2 cups sweetened apple sauce, chilled

995 SA DOWN \$19

(usual carrying charge)

cabinets, Porcelain enameled, ocid-resisting cooking top with deep-well thrift cooker and three units, each with 7-heat switches and pilot light. 191/2x17x15-Inch porceloined oven



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