

Strawberries Best Market Offering

Such delicacies as fresh pineapple and members of the melon family have made their appearance in local markets and make menu planning a pleasure. Cantaloupes and watermelons are really looking like what they really are, and are here to stay for several months. Cantaloupe and strawberries mixed make a fine dessert.

Fresh pineapples are always expensive here, but are well worth the price when something truly elegant is to be on the menu. Fresh pineapple allowed to stand with powdered sugar, and then served with some strawberries on the top or with other fruits, is an elegant dish. Sometimes smart women arrange the fruit mixture in the scooped out pineapple shell.

Strawberries of course are the biggest thrill at the market. They are juicy and plump and prices are reasonable.

Rhubarb is good, and combined with other fruits makes cocktail. Serve it plain for sauce or to top upside-down cake.

Apples are in the market still, some good eating ones like Wine-saps, others are good cooking.

The vegetable list is longer than the fruit today.

Asparagus comes in long stalks or in tips. It's in the height of the season.

Young carrots are in, turnips are this spring's crop, beets are young and crisp.

Zucchini and scalloped squash were joined this week by tiny little crook necked squashes.

Salads are easy to make with the lovely lettuce found in the market, the radishes, cucumbers, good looking tomatoes and green onions.

Celery is still a bit high, but

it's green and crisp and goes well on a salad lunch plate.

Onions are scarce except for the green kind. Spanish and purple onions are easy to find, but the good old yellow ones seem to be practically gone.

Fresh peas are in market and are excellent combined with very young carrots or with new potatoes.

Cauliflower and cabbage belong to the same family, and both are very nice and crisp and the cauliflower is white.

Spinach is the main green in the market today.

Turnips are ready to boil.

Today's Menu

Pineapple juice will start today's dinner and fresh fruit will be featured during the other two dinners this weekend.

TODAY
Pineapple juice
Broiled steak
Fresh tomato slices
Creamed potatoes
Rhubarb upside-down cake

SUNDAY
Cottage cheese, pimiento salad
Lamb roast
Hot mint sauce
Fresh buttered peas
Buttered new potatoes
Chilled spiced beets
Banana split

MONDAY
Fruit cocktail
Pork Chops and rhubarb
Zucchini squash
Bananas and strawberries
Sponge cake

BROILED PORK CHOPS WITH RHUBARB SAUCE

Pan-broil six 1/2 inch pork chops until well browned. Season. Cover 1 cup diced young rhubarb with 2 cups sugar. Bring to a boil. Let stand until chops are done.

Serve chops on hot platter. Pour rhubarb sauce on top or serve in side dishes.

New Officers Installed

The high school Girl Reserves installed their new officers and members of the cabinet for the ensuing year at a meeting on Monday at the school auditorium. The retiring officers assisted with the installation with Miss Aileen Hutchinson in charge.

Officers and cabinet members are Veta Smith, president; Carmen Campbell, vice-president; Viola Jacobsen, secretary; Helen Mae Armstrong, treasurer; Delvon Long, program chairman; Betty Takayama, finance chairman; Clarice Busselle, social chairman; Jo Ann Hobson, service chairman; Lillian Oliver, publicity; Dorothy Walters, ring chairman; Jean Barham, music; Alice Faye Daugherty, camp and conference chairman; Nancy Brown, Marian Wampler and Dorothy Dalton, section chairmen.

The 8th grade Parrish Girl Reserves and their dates will enjoy a weiner roast and scavenger hunt at the YWCA with about 40 planning to attend.

With Salem Folk at OSC

By ISABEL MCGILCHRIST

Last weekend prospective Oregon Staters and guests gathered on the campus from all over the state to take part in the traditional campus weekend festivities. The varied entertainment program for the annual affair consisted of dances, athletic events, a vaudeville show, an all-campus luncheon and convocation. Among the many guests who invaded the campus were Myra Madson, Peggy Reinholdt, Betty Wirth, Emma Lou East, Betty Mercer, Dorothy Engle, Vic Collins, Norman Sholseth,

Bruce Gordon, Ed Salstrom, Don Bower and Bob Irish.

This week the registrar's office released names of students who have been granted scholarships for next year by the state board of higher education. Among present Oregon Staters receiving the scholarship were Eileen Holden and Eileen Ullman, with future students of Oregon State being Don Bower and Bernice Smothers.

Among "radio conscious" students this week were Frances Ann Mott, who appeared on the co-ed quarter hour program on travel hints over KOAC, and Virginia Steed who sang over KWIL Thursday night.

New members of Scabbard and Blade, military honor society, were initiated into the society last Sunday morning. Harry Carson numbered among students receiving this recognition.

With fraternity pledging over for another year, it is noted that one of the new pledges of Theta Xi is Ken Strawn.

Odds and ends. . . Jim Arens representing his house, Alpha Sigma Phi, in the intramural tennis tournament. . . Jean Reed, chairman of the Fairview house costume dance Friday night. . . Quentin Zielinski initiated into Gamma Sigma Delta, honor society in ag, at a banquet ceremony Tuesday night.

Mrs. Clement to Head Club

Mrs. L. O. Clement was elected president of the Town and Gown club at the last regular meeting on Thursday at Lausanne hall.

Mrs. W. C. Jones is the retiring president.

Mrs. Clement's officers will be Mrs. J. C. Harrison, vice-president; Dean Olive M. Dahl, secretary; Mrs. Grover C. Bellinger, program chairman; Mrs. Egbert S. Oliver, hospitality chairman; Mrs. Frank Power, membership chairman; and Mrs. Melvin Geist, music chairman.

Putnams to Visit In Tacoma

Mr. and Mrs. Rex Putnam and their son, Rex, jr., are spending the weekend on Day Island, Tacoma, with their son and daughter-in-law, Lt. and Mrs. Roger Putnam (Eleanor Swift.)

The occasion will be a family farewell as Lt. Putnam leaves this coming week on army maneuvers in California. Mr. Rex Putnam, jr., will leave the first of June for Glendale, California to begin training with the army air corps. Sunday will also celebrate the birthday anniversary of Mrs. Roger Putnam. She plans to arrive in Salem sometime this week to be with her parents, Rev. and Mrs. George H. Swift, while her husband is in the south.

GAR Ladies at Taylor Home

Mrs. E. B. Taylor was hostess to the Ladies of the GAR on Thursday afternoon at her country home. Members observing April and May birthdays were honored. Games were in play with prizes going to Mrs. Mabel Traglio, Mrs. Louise Hall and Mrs. Francis Layton.

Attending were Mrs. Rose Garrett, Mrs. Mary Gosser, Mrs. Mabel Traglio, Mrs. Angie Layton, Mrs. Francis Layton, Miss Jean Layton, Mrs. Hattie Cameron, Mrs. Clara Lucas, Mrs. Louise Hall, Mrs. Clara Jones, Miss Helen and Miss Della Froh-mader.

FOX VALLEY—Mr. and Mrs. Floyd Shepherd and son, Billy, Mill City, and Mrs. J. H. Johnston, Fox Valley, attended the annual homecoming picnic at Zueener Sunday. Mrs. Shepherd and Mrs. Johnston attended school at Zueener.

Mrs. Moses P. Adams will entertain members of her summer bridge club at the first meeting this afternoon at her country home. A luncheon will be followed by several hours of contract.

Ensign Glenn Is Home for Visit

A visitor in the capital is Ensign Oliver Glenn, son of Mr. and Mrs. Claude Glenn. Ensign Glenn arrived in Salem Sunday from Pensacola, Florida where he recently completed his training course and received his commission as an Ensign with the flying corps of the United States Navy.

Ensign Glenn will return to Pensacola on Sunday where he will be an instructor. Accompanying him home were his uncle and aunt, Mr. and Mrs. E. O. Glenn of Huston, Texas. They will return to their Texas home with their nephew.

Miss Pabst Will Marry in June

Mr. and Mrs. Charles F. Pabst are announcing the engagement and forthcoming marriage of their daughter, Miss Frances, to Mr. Lee A. McAllister, jr., son of Mr. and Mrs. Lee A. McAllister.

The wedding will take place on June 6, at the home of the bride's parents.

Both are graduates of Salem schools and Mr. McAllister is now a student at Oregon State College.

Following their marriage, the couple will make their home in Salem.

Mr. and Mrs. L. V. Benson will be hosts to members of their club at bridge tonight at their East Nob Hill home.

Rites Set for Spectacle Man

LEBANON — Dr. LaFayette Waters, about 87, who died suddenly Saturday, May 17, will be buried from the Lowe mortuary Saturday at 10 o'clock, with interment in the Masonic cemetery. Rev. George Sutherland will officiate.

Dr. Waters was a familiar figure in many parts of the state as he had traveled about fitting and selling glasses for over 40 years. He made his headquarters in the Hoyt hotel in Portland but had no known relatives. He had, however, the faculty of making friends and in many of the towns which he visited he stayed for several days at a time with families with whom he had become acquainted.

He said he knew nothing more of his people than that his parents' died when he was a small child and that he and an older brother were sent to an orphanage in Massachusetts, though they were supposed to have been born in the southeastern part of the United States.

He stayed in the institution until he was about 13 years old when he ran away. He spoke often to friends of having lived for years with a lawyer in Boston until he came west while a very young man.

Letters have been received by Mr. Lowe about Dr. Waters from several families with whom he stayed often: from Mr. and Mrs. E. R. Schwering, Springfield; Mr. and Mrs. Bert Morrison, Taft; Mr. and Mrs. Arthur Bennett, Myrtle Point, and Mr. and Mrs. Joseph White, Sweet Home.

Airlie News

AIRLIE — Mrs. John Wienten was a guest of Billy Wienten for a weekend at OSC, Corvallis.

Mrs. Forrest Tandy was operated on at the Deaconess hospital, Salem, Tuesday.

Mr. and Mrs. Charley Tarter motored to Corvallis Tuesday. Mrs. Tarter spent the day at the home of her sister, Mrs. Ray Smith.

Mr. and Mrs. Krain are the parents of a baby girl born Tuesday.

Mr. and Mrs. C. Barnard moved their household goods to Forest Grove.

Mr. and Mrs. Kenneth Phelps, Summit, were overnight guests Wednesday at the home of Mr. and Mrs. R. J. Phelps.

Clyde Wilson and family, Mrs. Elizabeth Wilson, Mr. and Mrs. Lyle McKibben, Mr. and Mrs. Harlan Wilson, Myra Kay, Salem, were Sunday guests of Mr. and Mrs. Leonard Herron, Falls City.

Mr. and Mrs. Jesse McKibben, Mr. and Mrs. Ray McKibben and Barbara Ann, Mrs. Ted Martin, Vernon McKibben, Mrs. Paul Wilson, Mrs. H. P. Whitaker, were recent guests of Mr. and Mrs. Orville Whitaker, Falls City.

Grangers' News

FOX VALLEY—The farm tour sponsored by the Santiam Valley grange and county agent, was held last Saturday.

About 12 cars of men made the tour. A community dinner was served at the grange hall, and an informal discussion of what the men had seen on the tour together with other subjects of interest to the community in general were shown. Considerable interest was shown and worthwhile projects are hoped to be successfully worked out for the 1941 and 1942 program.

The mattress making project is one of much interest here. Between 150 and 180 applications are reported signed. The mattress work is to be started early in June.

LIBERTY—The Red Hills grange will have a social evening in the grange hall here Tuesday, starting with a covered dish dinner at 7 p. m.

There will be a program, a feature of which will be a showing of motion pictures of the Oregon sugar beet industry from beet growing to sugar refining.

Those interested are invited to attend.

LIBERTY—Mrs. E. G. Clark was hostess to the grange Home Economics club Thursday. A covered dish luncheon was served; and a short business session presided over by Mrs. Ralph Dent, chairman.

Later the group motored to Salem and visited the Art Center. They were shown through each department and all are now enthusiastic over the work in pottery, art, weaving, etc., being done.

Present were Mrs. Grant Teter, Mrs. Fred Northrup, Mrs. J. T. Bullock, Mrs. Guy Williams, Mrs. Oscar Dencer, Mrs. R. Dent, Mrs. Noel Williams, Mrs. Grabenhorst and Mrs. Clark.

Pastor Attends Church Parley

JEFFERSON—Rev. William Elmer, pastor of the local Evangelical church, is attending the Oregon-Washington conference in Salem.

Mrs. Nettie Reeves is lay delegate from the local church.

Mr. and Mrs. R. W. Elmer, Portland, are staying at the home of their son, Rev. and Mrs. William Elmer, this week and attending the conference. R. W. Elmer is a delegate from the Lents church.

INDIA THEIR HOME

FAIRVIEW—Mr. and Mrs. Kenneth Simpson and daughters, Margaret and Dorothy, of Lucknow, India, were Tuesday guests of the former's brother-in-law and sister, Mr. and Mrs. Lowell Campbell.

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