

Mrs. Brand Welcomed At Tea

One of the loveliest of the early autumn teas was given on Monday afternoon when Mrs. Percy R. Kelly entertained at her home for the pleasure of Mrs. James T. Brand, a new-comer to the capital from Marshfield. Several hundred matrons and maids called between the hours of 3 and 6 o'clock.

Miss Dorothy Cornelius wearing a chateau chignon gown trimmed in brown velvet greeted the guests at the door. Her corsage was of yellow roses and gladiolus blossoms.

In the hallway and living room were large bouquets of pink and purple asters, gladioluses and zinnias. In the receiving line were Mrs. Kelly, Mrs. Brand and other wives of the supreme court justices. For the tea Mrs. Kelly received in a gown of pastel pink chiffon combined with lace and Mrs. Brand wore a navy blue and white print silk crepe frock. Also receiving were Mrs. George Rossman, who wore a handsome brocade gown in soft shades of green and orchid, Mrs. Harry R. Belt in a burgandy crepe gown with gold nail-heads embellishing the bodice, Mrs. John L. Rand in a good-looking robin's egg blue silk jersey frock and Mrs. Hall S. Lusk down from Portland and wearing a black velvet gown fashioned with long sleeves. They all wore corsages of gladiolus blossoms, roses and gardenias to match their dresses.

Roses on Tea Table

Simplicity marked the dining room table with its beautiful centerpiece of red roses in a crystal bowl flanked by tall white tapers in crystal candelabras. Presiding at the urns during the afternoon were Mrs. Charles A. Sprague, Mrs. Leslie Scott of Portland, Mrs. Earl Snell, Mrs. Frederick Lamport, Mrs. L. G. Levelling of Albany, Mrs. E. M. Page and Mrs. L. H. McMahon.

Serving were Mrs. Charles Claggett, Mrs. Ward Davis, Mrs. Louis B. School, Mrs. Luke Shields, Mrs. Harris Lietz, Mrs. R. D. Woodrow and Miss Rovena Eye.

Assisting in the living room were Mrs. Jerrold Owen, Mrs. W. Carlton Smith, Mrs. Miller B. Hayden, Mrs. Claude Murphy, Mrs. Rex Davis, Mrs. C. W. Parker, Mrs. George Waters, Mrs. Harry V. Collins and Mrs. Arthur O. Hunt.

Patterson-Bynon Vows Said

On Saturday afternoon at the home of the groom's parents, Mr. and Mrs. Fred Bynon, sr., Mr. George Bynon and Miss Esther G. Patterson, daughter of Mr. and Mrs. J. C. Tucker of Medford, were married.

The couple exchanged their vows before the immediate family at 3 o'clock in the afternoon, with Rev. F. R. Smith officiating.

The bride wore a floor length white gown fashioned with a full skirt and a short jacket. She wore a corsage of orchids.

Mr. and Mrs. Fred S. Bynon, sr., father and mother of the bridegroom, who celebrated their golden wedding Friday, were the only attendants. Mrs. Bynon wore a black chiffon frock with a pastel blue jacket embroidered in gold and a corsage of gardenias tied with gold ribbon.

Mrs. Bynon wore for traveling a navy blue suit with touches of white. Her accessories were of navy blue.

Mr. and Mrs. Bynon left immediately on a wedding trip to British Columbia. After October 1 they will be at home in Salem.

Mrs. Bynon attended University of Oregon and Willamette university and is affiliated with Alpha Xi Delta.

Mr. Bynon attended Salem schools and is now field supervisor for the state board of property control.

ELDRIDGE — Friends of Mrs. Ivan Brundige honored her Saturday night with a surprise birthday party at her home. In the group were Mr. and Mrs. A. J. Rasmusen, Mr. and Mrs. Henry C. Stafford, Mr. and Mrs. Arthur Goffin, Mr. and Mrs. Peter Russ, Barbara Jean Russ, Miss Arlene Rasmusen, Mr. and Mrs. Allyn Nusom of this and Labish Center communities.

Five Hundred was enjoyed and prizes were won by Mrs. Henry Stafford, Mrs. Peter Russ and Henry Stafford.

WOODBURN — The Woodburn Garden club will meet on September 9 at the Woodburn Library at 8 o'clock. Plans for the coming fall and flower show will be made. The program topic will be Hobby Gardens, with Mrs. L. C. Austin as leader. Members are asked to bring flower arrangements for the evening with include Mrs. Kenneth McGrath, Mrs. Ray Glatt and Mrs. George Timm.

Mrs. Russell Catlin and Mrs. Frank H. Spears will entertain members of St. Paul's Guild of St. Paul's Episcopal church Wednesday afternoon at their Checkmets street home at 2:30 o'clock.

Womens Page

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MAXINE BUREN Editor

Mrs. Paige, Mr. Kugel Marry

Of interest to their many friends in the capital is the marriage of Mrs. Charles Frederick Paige of Portland and Mr. K. Burgard Kugel of Salem. The wedding took place on Monday, September 8 at the home of Mrs. Paige's daughter, Mrs. M. R. Wilkinson, in Yakima, Wash. Rev. Hutten of the First Christian church performed the ceremony. Mr. and Mrs. John L. Kieruff, daughter and son-in-law of Mrs. Paige, attended the couple.

For her wedding the bride wore a purple silk ensemble combined with orchid and matching accessories.

After a wedding trip to Vancouver and Victoria, BC, Mr. and Mrs. Kugel will return to Salem to make their home at 735 North Capitol street.

Presbyterians At Church

The Missionary society of the First Presbyterian church will meet on Wednesday afternoon at 2 o'clock in the church. Mrs. E. A. Kenney is leading devotions and Mrs. William Hartley is in charge of the study, when the topic is "Challenging facts."

On the committee are Mrs. Abner Kline, chairman, Mrs. E. Wagner, Mrs. R. Mitchell and Mrs. R. L. Smith. This will be a mother and daughter meeting.

Pattern



Here's gay, enchanting style for the twixt-teens—in a new frock by Anne Adams. Pattern 4870 may be used for either everyday or best, depending upon your fabric and trim. For instance, enriched by colorful star-flower embroidery (done from the transfer pattern, with directions included in the Sewing Instructor) it's a dress to wear to the nicest parties. But with simple button trim and perhaps a contrasting front bodice panel and collar, it becomes a perfect school style. Notice the smart gathers at the front skirt panel that give the popular skirt fullness. And see how the half-sashes tie neatly in back where there's a trim bodice buttoning to the waist. The sleeves may be short or long. Do order this style today!

Pattern 4870 is available in teen-age sizes 10, 12, 14 and 16. Size 14 takes 3 3/4 yards of 35-inch fabric.

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Luncheon to Fete Mrs. Dawes

Mrs. Loring Schmidt and Mrs. Charles Claggett are arranging a delightful luncheon for Wednesday afternoon at the former's home on Fairmount Hill. The affair will compliment Mrs. Palmer Dawes (Mild Roberts) who has been spending the summer months at Agate Beach from her home in Florida. Mr. Dawes is expected to arrive the end of September to join his wife and they will return to Florida in early October.

Guests will be seated at small tables centered with small bouquets of autumn flowers and other bouquets will be used about the rooms. Contract bridge will be in play during the afternoon.

Places will be laid for Mrs. Palmer Dawes, Mrs. James Walton, Mrs. Conrad W. Paulus, Mrs. Thomas DeBeck Livesley, Mrs. Warner Brown, Mrs. Vernon Perry, Mrs. Clayton Foreman, Mrs. Harold Olinger, Mrs. Robert Herrall, Mrs. Garlen Simpson, Mrs. William Hammond, Mrs. Chandler Brown, Mrs. Robert Drager, Mrs. Glenn Wilbur of Valley Junction, Mrs. Charles Claggett and Mrs. Loring Schmidt.

Alumnae Fete Miss Barrett

Miss Margaret Barrett, the popular bride-elect of Mr. Amos Jahn, was the honor guest at a delightful party Monday night when the Chi Omega alumnae entertained at the country home of Miss Edith Libby near Jefferson.

A 6:30 o'clock supper was served and bridge was in play after the dinner hour. A bridal shower honored Miss Barrett. Bouquets of zinnias and other autumn flowers decorated the rooms and tables. Assisting Miss Libby with arrangements were Mrs. Noel Cavender and Mrs. Paul Barber. Alumnae and active members attended the affair.

Mr. Harry D. Mosher, who has been visiting his mother, Mrs. D. H. Mosher, entertained Sunday for the east where he will resume his work toward his Ph.D degree in chemistry at State college, Pennsylvania. Mr. and Mrs. Kenneth Mosher and young son, Melvin, of Palo Alto, Calif., were also guests of Mrs. Mosher. They returned to their home Monday.

Miss Margaret Arant, who was with the public utilities commissioner here until August of this year, is now working for the Hawaiian Construction company in conjunction with the construction quartermaster for the war department in San Francisco. She is also studying at the University of California in Berkeley and working for her solo pilot's license at the Oakland airport.

Junior Guild of St. Paul's Episcopal church will meet for 1 o'clock luncheon in the parish hall today. Mrs. V. E. Kuhn is chairman of the hostess committee and will be assisted by Mrs. Harry Wiedmer, Mrs. Rose W. Babcock, Mrs. John H. Lauterman, Mrs. C. B. McCullough, Mrs. I. M. Schannep is president. This is the initial fall meeting.

Making up a box at the horse show at the stadium Saturday night were Dr. and Mrs. John Evans of Portland, Dr. and Mrs. William Lidbeck, Dr. and Mrs. Willard N. Thompson, Dr. and Mrs. Irvin B. Hill, Dr. and Mrs. Paul Wolfe, Dr. and Mrs. Benjamin Williams and Dr. and Mrs. Horace Miller.

Mrs. Grover C. Bellinger has been elected first vice president of the Women's auxiliary to the Oregon State Medical society. She was installed at a luncheon of the auxiliary on Friday at the Portland hotel. Mrs. Charles E. Hunt of Eugene was named president.

SILVERTON — Mrs. Walter Bryson and daughter, Miss Colleen, were recent guests of friends at Alturas, California. Miss Mary Jane Nofsaker left Thursday for Wasc where she is teaching. Her parents, Mr. and Mrs. P. W. Nofsaker, are visiting her this weekend.

Miss Eunice Fuhr, daughter of Rev. and Mrs. M. J. K. Fuhr, and Miss Juanita Moe, daughter of Mr. and Mrs. John Moe, left Friday for Parkland, Washington, where they will enter Pacific Lutheran college.

Weekend guests at the home of Mr. and Mrs. Homer H. Smith, Jr. were her sister, Miss Miriam Swatford of Oregon City, and brother-in-law and sister, Mr. and Mrs. Joseph Boyington of Portland.

Mr. Byron and Mr. Harold Shobar, sons of Mr. and Mrs. Phillip Shobar, stationed in San Diego with the USN are spending the week in Salem with their parents.

Mr. and Mrs. Donald Spear of Sacramento, Calif. have left for their home after a fortnight's stay in the capital.

The Missionary society of the First Congregational church will meet Wednesday afternoon at the suburban home of Miss Constance Kantner on the South Pacific highway at 2:30 o'clock. The topic for the meeting is "Veterans of the Faith" and Miss Mary Fiske will preside. Assisting Miss Kantner will be Mrs. L. H. McMahon, Mrs. Jay Morris, Mrs. Nellie Harris and Mrs. Ada Elgin.

Mr. and Mrs. Tom Mix are receiving congratulations on the birth of a boy, Anthony Carl, born August 30 at the Salem General hospital. Mrs. Mix is the former Berneice Vitton.

Mrs. and Mrs. Silas Gaiser are entertaining as their guests this week her parents, Mr. and Mrs. Henry Oestreich and her sister and brother-in-law, Mr. and Mrs. Victor Rogel of Ridgeville, Wash. The Gaisers will take their guests to the beach and Silver Creek falls.

Mrs. Keith to Entertain

Mrs. Stanley Keith has invited a group of friends to a dessert luncheon at 1:30 o'clock this afternoon for the pleasure of Mrs. Darr Mennis. A shower will honor Mrs. Mennis and bouquets of autumn flowers will be used about the rooms and on the luncheon tables. Assisting Mrs. Keith will be her daughters, Mrs. Ted J. Smith and Miss Priscilla Keith.

Honoring Mrs. Mennis will be Mrs. Elwood C. Mennis, Mrs. William Cladek, Mrs. Elsie Papeufus, Mrs. Frank Haberman, Mrs. Earl Cooley, Mrs. Homer Schubert, Mrs. T. J. Smith, Miss Priscilla Keith and Mrs. Stanley Keith.

The Missouri club auxiliary has postponed its regular meeting from September 9 to the fourth Tuesday of the month, September 23.

Joan Elliott Is Honored

Barbara Zumwalt was hostess for a wieners roast and supper party at the home of her parents, Mr. and Mrs. Chester Zumwalt, Monday night in honor of Joan Elliott, who is leaving with her parents, Mr. and Mrs. John J. Elliott, to reside in Portland. Guests enjoyed the supper around the outdoor fireplace.

Honoring Joan were Marjorie Becke, Beverly Beakey, Irene McLeod, Margaret Bown, Frances Baum, Barbara Owens, Beverly Hofstetter, Louise Dotten, Mary Lou and Barbara Zumwalt.

Mr. and Mrs. Kenneth Ross (Jean Bailey) of Omaha, Neb., are guests in the capital of the latter's brother-in-law and sister, Mr. and Mrs. Ralph Southwick, and parents, Mr. and Mrs. M. M. Bailey. Mr. Ross is also a sister of Mrs. Al. Petre. The travelers will be here for several days and came west by car.

SUVER — At a candlelight ceremony Friday afternoon at 4 o'clock, Miss Rosemary Parisa, daughter of Mr. and Mrs. Sam Parisa of Lansing, Kans., became the bride of Dr. Delbert C. Miller of Pullman, Wash., son of Mr. and Mrs. Martin C. Miller of Finley, Ohio, at the home of the bride's aunt and uncle, Mr. and Mrs. W. A. Stockhoff. Rev. Ellsworth Tilton, pastor of the Dallas Methodist church, read the service.

Preceding the ceremony a group of counselors from Camp Westwind, near Otis, of which the bride was a member, sang "Tell Me Why," with Miss Jennie Hall, Portland, at the piano.

The bride entered on the arm of her father and was preceded by little Marjain Couey, who carried the ring in a pink and white basket of rose petals.

The bride wore a brown afternoon dress with gold trim and carried a nosegay of roses. On each arm she wore an old gold bracelet with turquoise setting. The twin set had belonged to her maternal grandmother.

The bride's mother wore a green and brown eyelet jersey dress with a single gardenia. Mrs. Stockhoff, who received the guests, wore aqua green crepe and a corsage of rust baby snapdragons.

The decorations were of white gladioluses banked with wild fern and tall candelabras.

Miss Isobel Cook, Seattle, served the wedding cake and Miss Betty Clark, Portland, presided at the punch bowl. Serving were Mrs. M. I. Conger, Mrs. E. W. Anderson and Mrs. H. F. Couey.

The couple will make their home in Pullman, Wash.

DALLAS — Mrs. Sidney Hanson entertained her sewing club this week with a one o'clock dessert luncheon with Mrs. Arthur Smith as a special guest. Place cards were set for Mrs. W. H. Eisenberger, Mrs. Elmer Ray, Mrs. Harold Mulvey, Mrs. W. R. Tull, Mrs. Henry G. Friesen, Mrs. Roy Woodman and Mrs. A. J. Brown.

University Couple Weds

Members of the Willamette university set will be interested to learn of the marriage of Miss Margaret Hope Coan, daughter of Rev. and Mrs. John Byron Coan of Bend, to Mr. Thomas Terjeson, son of Mr. and Mrs. Neils Terjeson of Pendleton, on August 25 at the First Methodist church in Bend with the bride's father officiating.

The bride wore traditional white satin with a train and a train-length veil with a coronet of seed pearls. She carried a spray of white gladiolus and bouvardia, delphiniums and rosebuds. The maid of honor, Miss Helen Chirgwin of Medford, wore a periwinkle blue marquisette with matching shoulder length veil and the bridesmaids, the Misses Ann Terjeson of Pendleton and Mrs. Albert Klassen (Delma Jean Jones) of Salem, were dressed in pink organdy. They carried maroon asters and bouvardia.

Mr. Olaf Terjeson of Portland was best man for his brother. Ushers were Messrs. William Thomas and Albert Klassen of Salem.

A reception was held at the church.

Mr. and Mrs. Terjeson will be at home in Camas, Wash., where Mr. Terjeson will be a member of the high school faculty. The bride is a graduate of Willamette university and a member of Pi Gamma Mu. Mr. Terjeson is also a Willamette graduate and a member of Kappa Gamma Rho fraternity and Tau Kappa Alpha.

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Ice Cream-Top Is Smooth

There are fudge sauces and fudge sauces, but the corn syrup in this one makes it an extra smooth recipe:

FUDGE SAUCE FOR ICE CREAM
1 cup sugar
1/2 cup cocoa
1/2 cup white corn syrup
1/2 cup water
1/2 cup light cream or evaporated milk
1/2 teaspoon salt
1/2 teaspoon vanilla
Mix sugar, cocoa, corn syrup and water in saucepan; stir over low heat until sugar is dissolved. Cook to 230 degrees (small amount in cold water makes very solid ball). Remove from heat; cool slightly; add cream, salt and vanilla. Serve warm or cold on ice cream. Makes 2 cups sauce.

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Today's Menu

The morning's tang these late summer days inspires the family cook to look up a recipe for pumpkin pie. A special on canned pumpkin in one of the local markets further "aids and abets" the cook in her plans.

Celery stuffed with cottage cheese
Calves liver
Supper squash, creamed
Riced potatoes
Pumpkin pie, ginger crust.

GINGER CRUST
18 ginger snaps
2 tablespoons brown sugar
1/4 teaspoon salt
1/2 cup softened butter.
Roll gingersnaps to make crumbs and combine with other ingredients. Press firmly in bottom and sides of pan. Bake 10 minutes at 375 degrees. Fill with pumpkin filling and bake.

Blueberries in Bran Muffins

Blueberries are in and you're out of a lot of good eating if you pass up bran blueberry muffins at a time like this. Choose huckle or blue; this recipe's for you!

BRAN BLUEBERRY MUFFINS
2 tablespoons shortening
1/2 cup sugar
1 egg
1 cup bran
1/2 cup milk
1 cup flour
1/4 teaspoon salt
2 1/2 teaspoons baking powder
1/2 cup fresh huckleberries or blueberries.
Cream shortening and sugar thoroughly; add egg and beat well. Stir in bran and milk; let soak until most of the moisture is taken up. Sift flour with salt and baking powder; add to first mixture with the berries and stir until flour disappears. Fill greased muffin pans 3/4 full and bake in moderately hot oven (400 degrees) about 30 minutes. Yield: 8 large muffins (3" in diameter) or 12 small muffins.

MISSOURI CLUB AUXILIARY
The Missouri club auxiliary has postponed its regular meeting from September 9 to the fourth Tuesday of the month, September 23.

Deep Fat Fried Balls New

Here are cheese balls that fry in deep fat:

HOT CHEESE BALLS
2 teaspoons flour
Cayenne pepper
1/4 teaspoon salt
1 cup grated cheese
1 egg white
1/4 cup finely chopped nuts.
Mix flour and seasonings with grated cheese and fold into the stiffly beaten egg white. Mix well, roll into small balls and roll in chopped nuts. Fry in deep fat, 375 degrees, until golden brown. Serve hot on tooth picks as an appetizer, or with salad.

Mr. Robert Baldorf and Mr. Milton Freeman left Monday for Long Beach Junior college where they will enter as freshmen.

Frosting on Cake Makes Variety

Even the best baker finds that her frosting is the completing touch to a cake. Variety is gained through changing the icing.

ORNAMENTAL BUTTER FROSTING
4 tablespoons butter
5 cups sifted confectioners' sugar
2 egg whites, unbeaten
2 tablespoons cream (about)
1 1/2 teaspoon vanilla
3/4 teaspoon salt
Cream butter; add part of sugar gradually, blending after each addition. Add remaining sugar, alternately with egg whites, then with cream, until of right consistency to spread. Beat after each addition until smooth. Add vanilla and salt. Spread frosting smoothly on top and sides of cake. With remaining frosting make borders, festoons, and rosettes for decorations, using pastry tube, or decorate with candies. Makes enough frosting to cover 10-inch tube cake and to use for special decorating.

HARVEST MOON FROSTING
2 egg whites, unbeaten
1 cup brown sugar, firmly packed
Dash of salt
1/4 cup water
1 teaspoon vanilla
3/4 cup almonds, blanched, chopped and toasted
Combine egg whites, sugar, salt, and water in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Add nuts. Makes enough frosting to cover tops and sides of 8x8x2 inch cake; tops and sides of two 8-inch layers, or about 2 dozen cup cakes.

LEMON SEVEN MINUTE FROSTING
3 egg whites, unbeaten
2 1/4 cups sugar
6 tablespoons water
1 tablespoon light corn syrup
2 teaspoons lemon juice
Combine egg whites, sugar, water, and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beating constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water. Beat until slightly thickened and add lemon juice. Continue beating until thick enough to spread. Makes enough frosting to cover tops and sides of three 9-inch layers (generously) or tops and sides of four 8-inch layers, or tops and sides of two 8x8x2 inch cakes.

Doorbell ringing-- easy style

There's nothing mysterious about the way advertising works. It's like the salesman who go from house to house looking for customers. Advertising does the same job on a larger scale. It's quicker--reaches more people--at a lower cost per call. In other words, it's a time saver, which means it's a money saver as well.

The Oregon Statesman

PRESCHOOL PLAYSCHOOL

Open House Sept. 15
Progressive Kindergarten
Ages 3-6
Provides activities and learning situations designed to best prepare your child for school.
Music
Dance
Big-muscle activities
Constructive methods
Separate nursery school class
MRS. CECIL R. MONK
Assisted by Mrs. Arthur Roberts
1025 N. Capitol Ph. 5430