

Board Member Is Named

Mrs. R. Ivan Lovell was elected to the Willamette loan committee of Salem branch, American Association of University Women, at the regular meeting of branch directors Wednesday night. She replaces Mrs. William C. Jones, who resigned during the summer when she moved from Salem, and will succeed to the chairmanship of the committee next year.

Mrs. Herbert E. Rabe, president of the branch, was hostess to members of her board for the Wednesday night session, where plans for the next three monthly meetings were outlined by Mrs. Chester F. Luther, program chairman.

Dr. Gertrude Boyd Crane, professor of psychology at Pacific university, is to present a study in psychology of the adolescent girl, entitled "The Girl of Today," before the Saturday, October 18, luncheon meeting of the branch at the Marion hotel.

The Salem Woman's club-house has been selected as place for the November membership tea, a scholarship loan benefit open to the interested public. Dr. Carl Sumner Knof has been invited to speak at the tea, illustrating on a blackboard his discussion of methods used in deciphering ancient languages.

Mrs. Francis DeHartport is to direct the annual formal Christmas musicale, which takes the place of the December branch meeting. No definite date has been set other than that it is to be sometime during the second week of the month.

No-Host Dinner Before Dance

Mr. and Mrs. Harry LaDou and Mr. and Mrs. Everett Givens are arranging a no-host dinner party tonight at the Golden Pheasant at 8 o'clock to precede the Wisteria club dance. The long table will be centered with a mixed bouquet of fall flowers.

Places will be laid for Mr. and Mrs. Max Alford, Mr. and Mrs. Bert Walker, Mr. and Mrs. Saul Janz, Mr. and Mrs. Floyd Seamster, Mr. and Mrs. Russell Beutler, Mr. and Mrs. Glenn Hoar, Mr. and Mrs. Jack Hubbard, Dr. and Mrs. Estill Brunk, Mr. and Mrs. J. H. Turnbull, Mr. and Mrs. Harry LaDou and Mr. and Mrs. Everett Givens.

Mrs. Kay to Fete Club

Mrs. Thomas B. Kay will be hostess to members of the OTC club this afternoon. Guests have been invited to luncheon at Godfrey's with several hours of contract following at the Kay home on Fairmount hill. Special guests will be Mrs.

Wilbur Berry, Mrs. Hollis Huntington and Mrs. Frank Myers. Members are Mrs. Reuben F. Boise, Mrs. Joseph Beveridge, Mrs. Frank Snedecor, Mrs. U. G. Shipley, Mrs. Russell Catlin, Mrs. George A. White, Mrs. Charles Robertson, Mrs. Frank Spencer, Mrs. Seymour Jones, Mrs. Homer Goulet, sr., Mrs. John L. Rand, Mrs. Charles Gray and Mrs. Kay.

Mrs. Young Is Hostess

Mrs. C. E. Young presided at a delightful party Wednesday night at her home for a group of her friends. After an evening of contract a late supper was served by the hostess. Mrs. John Ficklin won honors in bridge. Bouquets of chrysanthemums were used about the rooms.

Bidden were Mrs. Joseph Felton, Mrs. Clinton Standish, Mrs. Lee Crawford, Mrs. LeRoy Mink, Mrs. Palmer Crandall and Mrs. John Ficklin.

Reception for New Pastor

Rev. and Mrs. Andrew Y. Kuroda, pastor of the Salem Japanese community church, were informally honored at a large reception Wednesday night at the home of Mr. and Mrs. Melvin Johnson. Entertaining during the evening were the Mrs. Josephine R. Sharping, vocalist, the junior choir of the Japanese church, and little Esther Ogura, who played two piano pieces.

Hostess' group was the Salem Council of Church Women. A bouquet of dahlias was used as a centerpiece, with tall tapers on either side, and large bouquets of dahlias, zinnias, and other fall flowers were arranged about the room.

Serving on the committee were Mrs. W. A. Gueffroy, Mrs. F. I. Flathers, Mrs. W. L. Meeker, Mrs. W. A. Barkus, Mrs. S. H. Boardman, Mrs. B. F. Shoemaker, Mrs. Dorothy McDowell and Mrs. Melvin Johnson. Serving during the evening were a group of girls in kimonos from the Japanese church.

SILVERTON—Wednesday afternoon Mrs. Glenn Briedwell was hostess to members of the executive committee of the Silverton Woman's club. The club will open its year Monday with a meeting at 2:15 at the Methodist church when Mrs. Ralph Larson presides. Hostesses will be Mrs. F. Glenn McDonald, Mrs. Reber Allen, Mrs. Clay Allen, Mrs. E. A. Kern, Mrs. R. A. McClanathan and Mrs. Charles Hoyt.

Marriage of Couple Told

Mr. and Mrs. Frank E. McCracken are announcing the marriage of their daughter, Miss Patty Lou McCracken, to Mr. Calvin A. Chambers on Saturday, October 4 at a quiet ceremony at Stevenson, Wash.

For her wedding the bride wore a brown wool dress with matching accessories and a corsage of gardenias. After a wedding trip the couple will be at home in Salem.

The bride attended Salem schools and the University of Oregon. Mr. Chambers is connected with Ramage's Beverages.

Tobacco Road Scheduled

"Tobacco Road" the world-famous stage play, is coming to the Mayfair theatre, Portland, for a full week's engagement starting Monday, October 20, with matinees Wednesday and Saturday. This is positively the farewell tour of the record-shattering drama and the company is the only one presenting it anywhere. The New York cast is headed by the celebrated star, John Barton.

Written by Jack Kirkland "Tobacco Road" with its humorous and dramatic story of the illiterate and sex-ridden sharecroppers of Georgia is the most successful stage play in the history of the theatre. It ran eight years and 3180 performances on Broadway, a world's record, and has been presented in 310 cities in 41 states with return engagements from one to eight times in 215 cities. This is the last opportunity to see the most discussed stage story ever produced and which has been written with the same fearlessness and honesty that characterized the original novel by Erskine Caldwell on which it is based. More than 7,000,000 theatergoers have been thrilled by its picture of life among casual and callous people to whom daily events are of more importance than marriage or death.

John Barton, now in his fifth year as Jeter Lester, has given more than 1500 portrayals of the central role of the old Georgia sharecropper. The cast, made up of the players of the Broadway company, includes Sara Perry as Ada, the wife; Winnie Phillips as Sister Bessie and Robert Rose, Merryl Boyden, William Bishop, Sondra Johnson, Dick Lee, Lillian Ardell, Edwin Walter and William Robertson.

Although primarily a serious study of strange and fascinating people in their native environment "Tobacco Road" has been found to contain 198 hearty laughs. Seats will be at popular prices for the farewell engagement.

Members and guests of the Home Builders class of the Calvary Baptist church had a dinner and informal evening Tuesday in the social rooms of the church. Through the courtesy of Mr. Cornelius Unruh a recording of several songs and interviews were made.

Kensington Club Entertained

Mrs. Arthur Keene entertained members of the Kensington club at the first meeting of the season at her home Thursday afternoon. Mrs. Leon Barrick is president of the group. After an informal afternoon tea was served by the hostess.

Club members include Mrs. Charles S. Pratt, Mrs. Harry Mohr of Portland, Mrs. T. S. Roberts, Mrs. Charles Hudkins, Mrs. Frank Power, Mrs. Otto Wilson, Mrs. Leon Barrick, Mrs. Albert Smith, Mrs. I. M. Dougherty, Mrs. Fred S. Anunsen and Mrs. Keene.

Luncheon Event Of Today

Mrs. Mose P. Adams will preside at luncheon today at her suburban home for the pleasure of members of her club. This will be the first meeting of the group and contract will be in play during the afternoon.

Members are Mrs. Eric Butler, Mrs. Harley O. White, Mrs. David Wright, Mrs. Elmer Dae, Mrs. Leon Gleason, Mrs. F. G. DeLano, Mrs. Elijah Kurtz, Mrs. Ray Yocom, Mrs. Claire Vibbert, Mrs. Fred S. Anunsen, Mrs. O. A. Olson and Mrs. Adams.

Steaks on Menu for Dinner

The oft-repeated what-to-have-for-dinner question is frequently answered like this, "We'll have steak." There's a steak for almost every meal, from the very special company dinner to the out-of-doors barbecue, and there's a steak for almost every pocketbook, too. What's more, the thrifty cuis are just as good as many of the higher priced ones.

Steaks fall into three classes—the more tender and more-in-demand steaks that can be broiled or pan-broiled; the economical, mechanically-tenderized steaks (such as cube steaks) and the minute steaks (three very thin layers), which are best prepared when quickly pan-broiled; and the less tender budget cuts, such as flank steak, that require long, slow, moist heat to make them tender.

But steak, no matter what the price, has its own fine, characteristic flavor. It is easy to ask your dealer repeatedly for one kind of steak, forgetting that there are many other delicious types, but here are ideas on "steak adventuring."

After deciding upon the kind of steak to have for dinner, look for the marks of quality. To be sure you're obtaining uniform, fine-quality meat. Better grades of beef will have good red color; firm, close grain or texture; good marbling and compact, even covering of creamy-white fat.

In the event you're in a budget mood, purchase round—top, bot-

tom, or eye of round—or skirt or flank steak. For any of these, braising is the method of cooking recommended. Perhaps it's a round steak, cut from one to two inches thick. Then you'll want to use a meat hammer or a saucer edge to gently break down fibers, prior to cooking. This will help immeasurably in making the cut more tender. Flour and seasoning should be added during the pounding process. If the round steak is less than an inch thick, pounding will not be necessary.

No matter what the thickness, long, slow, moist heat is required to tender this cut and to bring out the full rich flavor. To braise, heat just enough lard in a heavy skillet to cover the bottom of the pan, and brown the steak slowly on both sides. Then add a small amount of water or tomato juice, cover pan, reduce heat and simmer until tender, about an hour, depending on the thickness of the steak.

If planning a special treat for the family or guests and a "top-flight" steak, such as a porterhouse, T-bone, club, rib, sirloin or tenderloin, has been purchased, it should be broiled. To get the fullest enjoyment out of any of these tender steaks, have the meat cut at least one inch thick.

To broil, which means cooking by direct heat, preheat broiling oven. Place steaks on broiler rack so the surface of each piece is about three to five inches from the source of heat. Broil until well browned; turn and broil the other side until well browned. Season. Serve very hot on hot platter.

To pan broil (the minute and cube steaks will be delicious prepared this way) use heavy skillet. Pan broil slowly until well

browned. Turn and brown on other side. Serve hot on hot plates or, if eating out-of-doors, in buttered toasted buns.

The length of time to cook a steak on each side varies, depending upon its thickness and whether you like your steak rare, medium or well done. Naturally, the thicker the steak, the longer it takes to broil.

Today's Menu

Grapefruit salad will be appropriate to begin today's meal that includes fish.

Grapefruit salad
Mrs. Soule's codfish
Corn and green pepper saute
Mashed potatoes

Baked prune whip
MRS. SOULE'S CODFISH
Shred codfish in warm water and soak for about an hour—length of time depending upon the firmness of the fish—Steam a few minutes until tender. Dice a few strips of bacon, fry out, remove pieces, add an onion sliced rather thin and cook until yellow, add bacon pieces and pour over fish on platter.

Sauce Is for Desserts

A dressy sauce for desserts or ice cream is:

ORANGE MARSHMALLOW SAUCE
1/2 cup sugar
3 tablespoons flour
1/2 teaspoon salt
1/2 cup water
1/2 cup orange juice
1 tablespoon lemon juice
1 tablespoon butter
8 marshmallows, cubed
1/2 teaspoon grated lemon rind
Blend sugar with flour and

Caramel Apples Recipe

Those luscious looking apples, dipped in caramel, that you see clutched by youngsters on the street can easily be a product of the home kitchen. Here's a recipe:

CARAMELS
2 cups sugar
1 cup light corn syrup
1 cup condensed milk
1/2 cup cream
1 cup milk
1/4 cup butter
2 teaspoons vanilla
Mix together all ingredients except vanilla and cook slowly, stirring constantly to 246 degrees or until a ball the hardness of the finished caramel is formed in cold water. Remove from fire, add vanilla and turn into greased pan.

CARAMEL APPLES
Cook the caramel to a lower degree than the other caramels are cooked, or until a ball is formed in water like the coating you wish on the apples. Put a skewer into each apple and dip into the caramel. Hold up in a draft or in front of a fan until almost dry. Put on an oiled pan to harden.

If you want a cake frosted when it comes out of the oven do this: When the cake is nearly done (about 5 minutes left of the baking period), draw the cake pan to the edge of the oven. Working quickly, sprinkle with coconut, or coconut and nuts and then finish the baking.

salt. Add water and juices. Cook until thick and creamy in double boiler. Add rest of ingredients and cook until blended. Stir with fork.

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