

Amaranth Ladies Are Busy

The Amaranth sewing club was entertained at the home of Mrs. Sverett Booster on North 19th street Wednesday afternoon. A no-host salad luncheon was served at noon and the women sewed for Bundles for Britain during the afternoon.

Attending were Mrs. R. Lee Wood, Mrs. William P. Ellis, Mrs. Iva Bushey, Mrs. Alex Taylor, Mrs. James Manning, Mrs. Malcolm McDonald, Mrs. Al Archibald, Mrs. F. E. Mercer, Mrs. I. A. DeFrance, Mrs. A. H. Boock, Mrs. Claude Lester and Mrs. Booster. The past matrons of the Order of Amaranth met with Mrs. William P. Ellis Wednesday night at her Cross street home. The regular meeting will be held the fourth Tuesday of each month. Cards were in play and refreshments were served by the hostesses.

Present were Mrs. Robert Crawford, Mrs. Everett Booster, Mrs. Iva Bushey, Mrs. Claude Lester, Mrs. Cora Raffety, Mrs. R. Lee Wood, Mrs. F. E. Mercer, Mrs. A. H. Boock, Mrs. Maude Presnall and Mrs. Ellis.

Mr. and Mrs. Harley O. White are enjoying a vacation in eastern Oregon where they are hunting and taking moving pictures.

Mrs. Paulus to Honor Club

Mrs. Conrad W. Paulus has bidden members of her club to a 1 o'clock luncheon today at her home. Several hours of contract bridge will be in play during the afternoon.

Special guests will be Mrs. Thomas DeBeck Livesley, Mrs. P. D. Quisenberry, Mrs. Wilbur Berry and Mrs. Ercel Kay. Members are Mrs. Palmer MacDonaid and Mrs. John J. Elliott of Portland, Mrs. James B. Young, Mrs. Wayne Loder, Mrs. T. A. Livesley, Mrs. Roy H. Simmons, Mrs. H. G. Maison, Mrs. Arch Jerman and Mrs. Paulus.

Mrs. Anunsen Hostess Today

Mrs. Fred S. Anunsen will preside at luncheon today at Miller's Tea Room for the pleasure of members of her club. Bridge will be in play at the Anunsen home during the afternoon hours.

Covers will be placed for Mrs. Eric Butler, Mrs. David Wright, Mrs. H. O. White, Mrs. Elmer Dause, Mrs. Leon Gleason, Mrs. Mose Adams, Mrs. F. G. DeLano, Mrs. Elijah Kurtz, Mrs. Ray Yocom, Mrs. Claire Vibbert, Mrs. O. A. Olson and Mrs. Anunsen.

TALBOT—Mr. and Mrs. George Potts, jr., entertained at a 1 o'clock dinner Tuesday at the home of Mrs. Edna Reeves, in honor of Mr. and Mrs. G. W. Potts, sr., on their golden wedding anniversary. Covers were placed for Mr. and Mrs. G. W. Potts, sr., Mr. and Mrs. Charles Pelton and Marilyn of Fishfall, Mont., Mr. and Mrs. J. V. Potter, John and Laura Ann of White Sulphur Springs, Mont., Miss Joyce Parker of Sand Point, Idaho, Mrs. Edna Reeves, Mr. and Mrs. George Potts, jr., and Gary.

Tuesday night a reception was given Mr. and Mrs. Potts at their home. Mrs. Charles Pelton, Mrs. J. V. Potter and Miss Joyce Parker served.



Left, gold lame evening dress; center, British tweed suit; right, dahlia red lace dinner dress.

Mainbocher's winter collection was inspired by the Tempo of the Time. The designer believes that this season, more than ever before, women must have the right dress for every social occasion. Style notes of his showing are the long torso, new supple softness, simple sleeves, rounded shoulders, and gadgets replaced by dressmaker details. His evening gown, left, is of gold lame with green overtones. The fitted midriff is in a deeper tone of the same material, emphasizing slowness of waist and hips. The bodice is softly draped and the skirt ends in a slight train. A narrow lame belt crosses in front and ties in a bow in back. The suit, center, is made of British tweed and has a hip-length jacket in Irish green, with little boy collar and draped pockets. The gored skirt is black tweed. Right is a dinner dress in dahlia red lace with soft gathered over the bosom, the full gathered skirt. Emphasizing the fitted torso, the full sleeves cuffed at the wrists, and a corsage of red dahlias caught in the belt.

Dean Announces Committees for WU Centennial Celebration

Committees preparing for the centennial celebration at Willamette university were announced Wednesday by Dean Daniel H. Schulze, general chairman. Principal events of the anniversary are set for the weekend of January 31 to February 2.

Faculty members and trustees comprise the bulk of committees so far named, but students are finding their places in the official planning group, as was shown in the selection of Glenn Olds and Winston Taylor.

Members of the general committee are Schulze, Dean Chester F. Luther, Dr. Helen Pearce, Dr. Egbert S. Oliver, all faculty, Dr. J. Edgar Purdy, Mrs. G. C. Bellinger, A. A. Lee and Tinkham Gilbert, trustees.

Subcommittees which have been formed include: Founders' day banquet—Mrs. Bellinger, chairman.

Publications—Dr. Pearce, chairman, Murco Ringmald, Walter E. Erickson, Tinkham Gilbert, Constance Fowler.

Sunday evening musical program—Dr. Luther, chairman, Dean Melvin H. Geist, Maurice W. Brennen.

Monday morning program—Dr. Oliver, chairman.

Willamette Sunday—Dr. Purdy, chairman, Dr. Herbert E. Rahe and Glenn Olds of Sherwood and Winston Taylor of Salem, students.

Doomed Youth First To Miss Friday Date

James Harvey Thomas, 19, slated for execution in the state penitentiary here next Thursday, is the first man ever sentenced in Oregon to die on any other day than Friday.

Gov. Charles A. Sprague has not given any indication that he will extend clemency in the case.

Library Gift Is Untaxable

A \$100,000 gift promised by the late E. S. Collins, Portland, for construction of a library at the College of Puget Sound, is not subject to the Oregon inheritance tax, Attorney General I. H. VanWinkle ruled Thursday.

VanWinkle said the gift should be recognized as a valid charitable bequest. The opinion was requested by State Treasurer Leslie M. Scott.

Collins, at the time of his death, left an estate of approximately \$8,000,000. He had promised President Todd of the college, according to correspondence before VanWinkle, that he would make the gift. The promise was made in April, 1940, but Collins died on December 18, 1940, before the money actually had been transferred to the college.

The college then filed a claim against the estate for the \$100,000. Executors of the estate and the probate court in Portland will determine as to whether the money should be given to the college.

Rites Set for Salem Woman

STAYTON—Funeral services for Eva Quinn, 79, who died at a Salem hospital October 16, will be held Saturday, October 25 at 1:30 from the Weddle funeral home. Rev. W. J. Hamilton, pastor of the Methodist church, will officiate. Interment will be in Lone Oak cemetery.

Mrs. Quinn was born at Hawkeye, Iowa, October 27, 1862, and came to Oregon more than 60 years ago. She was a resident of Stayton for many years until she moved to Salem 12 years ago. Her only known survivor is a niece, Alice McArthur, Seattle.

Baldock Lauds Highway Bill

The special \$170,000,000 highway bill, approved by the house and sent to the senate Wednesday, will prove beneficial to the states despite that it does not contain an appropriation for strategic highways, R. H. Baldock, state highway engineer, declared Thursday.

Principal benefit derived from

the bill will be relief for the states from the cost of construction access roads to military camps, shipyards, and other industrial defense plants.

Baldock said that while these demands had not been heavy in Oregon up to this time they would increase as additional defense bases are established.

How to make Pillsbury's Date Fluffs

You'll bake them by the dozen!



Easy Pillsbury Recipe:

Tender, Fluffy Biscuits—1. Sift and measure 2 c. Pillsbury's Best Flour. (Enriched Pillsbury's Best is no different in flavor or baking quality from the Pillsbury's Best that's earned the preference of millions of American housewives. The two added B-vitamins and iron simply supply vital elements your family needs every day.) Add 3 tsp. baking powder (or 2 tsp. double-acting), 1/2 tsp. salt and 2 Tbsp. sugar. 2. Cut in 1/4 c. shortening until quite fine. 3. Add about 1/4 c. milk; stir only until flour is dampened. 4. Knead lightly for a few seconds. Feel how soft and tender your dough is—how easy to handle. 5. Roll out on floured surface. 6. Cut into 1 1/2-inch squares. 7. Roll out into 10x12-inch rectangles. Cut into eight 5-inch strips. Brush each with melted butter. Stack dough in 2 sets of 4 layers each with this filling between strips:

Essential Date Filling—1. Combine 1 c. sliced dates, 1/2 c. water, 1 tsp. grated orange rind, and 1/4 tsp. salt. 2. Cook until thick enough to spread. 3. Remove from heat; add 1/2 c. chopped nut. 4. Chill thoroughly; spread on biscuit base. 5. Slice each set of layers into 6 pieces. 6. Place in greased muffin pans, cut side up. Bake in hot oven (400° F.) about 20 min. Recipe makes a dozen Date Fluffs; bring them warm to the table. One bite—your family's delighted with the light, tender softness of biscuits made with Pillsbury's Best. Two bites—they're raving about the combination of melt-in-the-mouth biscuits and chewy date-out filling!

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Mint Sauce Is For Meat

Better rush out to the mint bee, before Jack Frost beats you to it, and pick some greens for this sauce:

LEMON MINT SAUCE
1 cup sugar, dissolved in 1/2 cup lemon juice
1/4 cup finely minced mint leaves
Combine and let stand about 1/2 hour. Best with lamb. Serves 6.

Menu Hints Include Bread

Small cubes of pre-cooked squash dropped into a fritter batter and cooked in deep fat at 375 degrees make an excellent accompaniment for turkey. They are equally appealing with the a la king version of holiday left-overs.

On a brisk, cold day serve stuffed ham rolls for dinner. They are made by stuffing slices of ham with savory bread filling and simmering the rolls in an oven casserole with a little water or gravy until tender.

Mincemeat now takes its place in the muffin parade. A half cup of spicy mincemeat added to a standard muffin batter is all that is necessary to put a "Fall, 1941," touch into the menu.

For a holiday party luncheon add asparagus tips and frizzled ham to a nippy cheese sauce and serve on toast points.

Just before baking a plain waffle place strips of not-too-crisp, pan-broiled bacon on top of the batter. Your waffle will come off the griddle with the bacon nesting in its goodness.

Leftovers in Sandwich

Meat that's left from yesterday's dinner makes a fine luncheon dish when made into French toast.

FRENCH TOASTWICHES

Spread a slice of bread with

catsup, then cover with a thick layer of seasoned ground cooked meat. Top with a slice of bread and fasten with toothpicks. Dip into egg beaten with a half cup of milk. Brown in melted butter. Serve hot.

Today's Menu

The featured dish today is a dessert recipe found among those sent by growers of lemons. Celery-nut-apple salad
Salmon cakes
Baked tomatoes, cabbage filling
Lemon upsidedown cake

LEMON UPSIDEDOWN CAKE

1 1/2 cups cake flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup sugar
1/4 cup butter
1 egg, beaten whole
1/2 cup milk
1 teaspoon grated lemon peel
Lemon slices (about 1 1/2 lemons)

Cream butter and sugar thoroughly, add beaten egg and work to a fluffy mass. Sift dry ingredients and add alternately to creamed mixture with milk. Beat until smooth, adding lemon peel. Prepare lemon sauce mixture given below. Line bottom of an oiled deep 8-inch cake pan (preferably round) with thin cut lemon slices. Pour lemon sauce over lemon slices, using just sufficient to cover them. Pour cake batter in pan and bake in a moderately hot oven (375 degrees) for 34 to 35 minutes. Let stand 2 or 3 minutes after removing from the oven to prevent lemon slices from sliding off cake. Invert on a large chop plate or platter and baste occasionally with remaining sauce as cake cools. An attractive thick glistening jelly will form on top of cake. Best served slightly warm.

2 teaspoons prepared mustard
1/4 cup bacon fat
1 cup prepared tomato soup
1/2 teaspoon salt
2 cups hot water

Mix ground beef with chopped nuts, salt, pepper, onion and mustard and shape into 15 small cakes. Brown on both sides in bacon fat in deep kettle. Lift out meat cakes. Blend 1 tablespoon flour with the fat. Add tomato soup, salt and hot water and replace meat cakes. Bring to a boil. Add dumplings, cover and steam for 20 minutes.

DUMPLINGS

2 cups sifted flour
4 teaspoons baking powder
1/2 teaspoon salt
4 tablespoons shortening
3/4 cup milk (about)
Sift flour, baking powder and salt together. Cut in shortening. Add milk to make a soft dough, stirring only enough to moisten ingredients. Drop by spoonfuls on meat mixture. Serves 5 or 6.

Beet Salad Is Jellied One

Beets make a good jellied salad. Try this one for a family dinner:

SPICY BEET SALAD WITH BACON GRILL

1 package lemon-flavored gelatine
1 pint hot water
1 cup diced cooked beets
3/4 cup diced apples
1/4 cup prepared horseradish
1/2 teaspoon scraped onion
1 teaspoon salt
1/4 teaspoon caraway seed
1 tablespoon vinegar

Dissolve gelatine in hot water. Chill until slightly thickened. Combine remaining ingredients and fold at once into slightly thickened gelatine. Turn into individual molds. Chill until firm. Makes 8 molds. Prepare luncheon plate of broiled bacon, toast points, and a gelatine mold, unmold on crisp lettuce.

Apples Join in Meat Dish

Either salt or fresh pork goes well with apples, and this is undoubtedly apple time. Good old

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Everything's In a Dish

The whole meal goes into one dish when this recipe is used.

MEAT CAKES WITH DUMPLINGS
1 1/2 pounds ground beef
1/4 cup coarsely chopped nuts
1 1/2 teaspoons salt
1/8 teaspoon pepper
1 small onion, chopped

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JIMMY: Then let's give a demonstration for my other constituents, June.
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JIMMY: And that's great, too! Folks, this is one time you can believe a politician—"You can't make a bad cup of M.J.B."

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