

Visitor to Be Guest At Tea

Miss Hazel Gertrude Kinsella, professor of music at University of Nebraska, is the weekend guest of Dr. and Mrs. Benjamin F. Williams, having flown from Seattle. She is guest lecturer at the University of Washington this quarter.

Mrs. Williams will be hostess at a tea this afternoon at her Center street home in honor of her guest. Fifty guests have been invited to call.

Assisting Mrs. Williams in the living room will be Mrs. Paul Jackson, Mrs. George Alexander and Mrs. Thomas Marshall. Pouring will be Mrs. Tinkham Gilbert, Mrs. W. S. Cole, Mrs. J. C. Harrison and Mrs. J. J. Fanton.

Club Groups to Meet Today

Mrs. L. V. Benson has invited members of her club to a bridge luncheon this afternoon at her East Nob Hill home. Special guests will be Mrs. Elmer Wootton and Mrs. B. E. Owens.

Members of the O. T. club are driving to Clackamas today to be guests of Mrs. George A. White for luncheon and an afternoon of cards.

Mrs. Roy Hewitt will entertain with a bridge luncheon today for her club and Mrs. H. O. White will honor her club at luncheon and bridge.

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WOMEN'S PAGE SOCIETY MUSIC The HOME MAXINE BUREN Editor

Mrs. Lister Hostess Today

Mrs. H. Lawrence Lister has invited guests to an Easter party this afternoon at her home on Jefferson street in compliment to a group of friends.

A salad luncheon will be served by the hostess and guests will be seated at small tables centered with Easter baskets filled with daffodils, quince and other spring flowers.

Plates will be laid for Mrs. David Cameron, Mrs. Virgil Sexton, Mrs. Ralph Egstaff, Mrs. Hugh Morrow, Mrs. George Stephens, Mrs. B. J. Arne Erickson, Mrs. George Bagnall, Mrs. Chester Zumwalt, Mrs. B. M. Donaldson, Mrs. Estill Brunk, Mrs. J. Deane Patterson, Mrs. Charles Feike, Mrs. Richard Slater, Mrs. Arthur T. Fox, Mrs. Robert Stanley, Mrs. Albert Cohen, Mrs. Ralph Wirth and Mrs. Lister.

Quilting Club at Forbis Home

The Jolly Time Quilting club met Tuesday at the country home of Mrs. C. E. Forbis on Salem Heights. Mrs. Ralph Gesner was a guest.

Members present were Mrs. George Lathrop, Mrs. W. Welch, Mrs. L. E. Wight, Mrs. W. D. Phillips, Mrs. Elmer Rierson, Mrs. E. A. Dickson, Mrs. Phil Hathaway, Mrs. Homer Harrison, Mrs. E. S. Coates, Mrs. Mabel Hathaway, Bonnie Belle Hathaway, Gerry Barnes and the hostess, Mrs. C. E. Forbis.

CLUB CALENDAR

- FRIDAY: Jason Lee Fideles class, no-host dinner at Golden Pheasant, 6:45 p. m. Dr. Carl Sumner Knopf, speaker. Juvenile Neighbors of Woodcraft, Fraternal Temple, 6 p. m. Missouri and Nebraska auxiliaries, KF hall, 8 p. m. Woman's Bible class, 1st Methodist church, party at Mrs. M. C. Findley's, 225 North 20th street, 2 p. m. SATURDAY: Salem Women's club meeting, 2:30 p. m. Clubhouse, board meeting, 1:30 p. m. MONDAY: Past Presidents, American Legion auxiliary, Mrs. J. E. Cannon, 1923 South High street, 8 p. m. THURSDAY: Fruitland Women's circle meet at church, 8 p. m. Executive board, WSCS, First Methodist church, Mrs. D. H. Schulze, 30 Hanson avenue, 5 p. m.

Circle Members Make Quilts

The March-September circle of the Jason Lee church met Wednesday at the parsonage. Plans were made for making crib quilts which will be given to Manly Center in Portland.

A dessert luncheon was served by Mrs. Joe Klingler assisted by Mrs. Jim Gunston to Mrs. R. C. Blackwell, Mrs. George Chapman, Mrs. Stuart Johnson, Mrs. Rebecca Westaby, Mrs. G. W. Byers, Mrs. M. W. Ready, Mrs. S. Raynor Smith, Mrs. Klingler and Mrs. Gunston.

Mrs. M. W. Ready has invited circle members to her home April 29.

Mrs. Edwin Lyle and daughter of Portland are spending a few days with Mrs. Lyle's mother, Mrs. Mae Hart. Mrs. Lyle will be remembered as Edna Mae Hart.

Miss Julia Query, who teaches in Bend, is spending the week in Salem.

Tea to Fete A Recent Bride

For Sunday afternoon Mrs. Mona Yoder is arranging a delightful informal tea for the pleasure of her new daughter-in-law, Mrs. Phillip Yoder, who was Edith Mohr before her marriage on March 15.

Guests have been invited to call between 3 and 6 o'clock at the Yoder home on Imperial Drive. The honor guest and hostess will receive informally in the living room which will be decorated with bouquets of camellias and other spring flowers.

Presiding at the tea urns during the afternoon will be Mrs. LaMoine Clark, Mrs. Susan Varty and Miss Juana Holmes. Serving will be Mrs. Ora McKenzie, Miss Phoebe McAdams, Miss Ruth and Miss Helen Ostrin, Miss Mirzel Mohr and Miss Marjorie Ann Johnson.

Mrs. Myron Foster, Mrs. William Newmyer and Mrs. Earl Burch will assist in the dining room and mingling with the guests in the living room will be Miss Ruth Moore and Miss Dorothy Cornelius. Red roses will be arranged on the tea table.

Supper Follows Rehearsal

Mr. and Mrs. W. J. Peck entertained with a buffet supper Thursday night at their home for their daughter, Miss Ruth Peck, and her fiancé, Mr. James G. Smith. The affair followed the wedding rehearsal at the First Congregational church. The couple's marriage will be an event of Saturday night.

Members of the bridal party made up the guest list including Rev. Clarence Reynolds of Corvallis, Miss Jacqueline Williams, Mrs. Kenneth Rich, Mrs. Robert Beardsley of Corvallis, Miss Ruth Nelson, Miss Charlotte McClary, Miss Gretchen Smith of Lak Grove, Mrs. Maurice Wilson of Portland, Mr. William Newhall of Seattle, Mr. Rudy Kallander, Mr. Robert Peck, Mr. Howard Conkle and Mr. Donald Fisher.

President Pays Visit Here

Mrs. Ethel Keck, department president of the auxiliary of the Veterans of Foreign Wars, officially inspected units of Dallas, Silverton and Salem in Salem Monday.

Mrs. Ward Wolfe, district president, presided, assisted in the ritualistic work by the degree teams. Other guests were: Mrs. Russell Mudd, Salem, Mrs. Maria Dana, Portland; Mrs. Sue Estes, Portland; Mrs. Oma Briggs, Milwaukee; Mrs. H. Small, Mrs. Myrtle Tripp, Corvallis, and Mrs. Freida Peterson, Dallas.

Mrs. Joseph Young entertained with a buffet supper at her country home Tuesday night in honor of a group of public health nursing students from the University of Oregon Medical school, who were in Salem for the day visiting the state institutions. Other guests were staff nurses of the Marion county department of health and covers were placed for 35 guests. Assisting Mrs. Young were Miss Mazie Wetzel and Miss Elizabeth McKinley.

Miss Adele Golby of Portland is visiting at the home of her brother-in-law and sister, Mr. and Mrs. Maurice H. Saffron, this week.

Daughters of the VFW will hold a swimming party at the YMCA Saturday night at 6 o'clock with a supper to follow.

WOODBURN—The garden club will give its annual flower show in the Broyles building Saturday from 1 to 9 p. m. There is no admission charge.

All growers of flowers are invited to participate. Entries must be in by 9 a. m.

Classifications include: Class I—Daffodils: A. Ajax, or long trumpet; B. Barré, or short trumpet; S. Incomparable, a double of red in cup; D. Leeds, white perianth, short yellow cup; E. Poetas, multiple flowering; F. double daffodils; G. Jonquil, yellow, fragrant, several on stem; H. Narcissus, white multiple flowering. Each of the above: 1. Best three of one variety; 2. Best exhibition, 6 each of at least three varieties; 3. Best arrangement in bowl—small, medium or large size; 4. Best arrangement in basket—small, medium or large size; 5. Best arrangement in vase—small, medium or large size. Class II—Hyacinths: 1. Best single flower; 2. Best three, one variety; 3. Best exhibit, three varieties; 4. Best arrangement of grape hyacinths. Class III—Scillias: 1. Best display. Class IV—Pansies: 1. Best arrangement. Class V—Irises: 1. Best single specimen; 2. Best six, one named variety; 3. Best display, three or more varieties. Class VI—Violets or Violas: 1. Best arrangement. Class VII—Primroses: 1. Best arrangement. Class VIII—Camellias: 1. Best single bloom; 2. Best display. Class IX—Best rock garden exhibit. Class X—Commercial display. Class XI—Arrangements, one variety or mixed flowers or flowering shrubs; 1. Best, small, medium or large size; 2. Best basket, small, medium or large size; 3. Best vase arrangement, small, medium or large size; 4. Miniatures. Class XII—Best exhibit of tulips. Class XIII—Best exhibit of house plants. Class XIV—Best exhibit of begonias. Class XV—Best cacti exhibit. Class XVI—Any variety not mentioned above. Class XVII—Wild flowers, leaves, weeds, branch arrangements. Class XVIII—Largest number of different flowers from one garden. Written inventory must accompany this entry. All prices will be by ribbon only.



M. L. JONES

Birthday Will Be Honored

Mr. Madison LaFayette Jones will celebrate his 93rd birthday on Sunday when his son and daughter-in-law, Senator and Mrs. Ronald Jones, entertain with an open house at their country place on the North Pacific highway. Friends of Mr. Jones are invited through the press to call between 3 and 5 o'clock.

Mr. Jones was born in Indiana on March 29, 1849, and crossed the plains in 1853 in a covered wagon and ox team. His family settled on a farm about 12 miles northeast of Salem, where he grew to manhood. He attended Willamette university, receiving his AB degree in 1871. He was elected to the house of representatives in 1882. He has been engaged in farming most of his life and his interests have centered about the development of agriculture in the Willamette valley.

Mary Lou McKay To Entertain

Miss Mary Lou McKay, daughter of Senator and Mrs. Douglas McKay, will celebrate her 15th birthday tonight when she entertains a group of her friends at a supper party at the McKay home on Jerris avenue. Spring flowers will provide the decorative note and later in the evening the group will go roller skating at the rink.

Covers will be placed for the Misses Betty Zoe Allen, Betty Manoles, Janet Gibson, Janet Rilea, Joyce Reeves, Shirley Kenagy, Shirley Severin, Carolyn Carson, Pauline Cutter, Elizabeth Nelson, Ruth Moynihan and Mary Lou McKay.

Miss Hattie Bratzel, Miss Dorothy Cornelius, Miss Grace Bottler and Miss Elise Schroeder will be among those attending the performance of "Life With Father" at the Mayfair Saturday night.

Mrs. Charles Helzel and her children, Kathie and Tommy, have returned from Portland where they have been visiting at the home of her mother, Mrs. W. W. Gabriel.

ZENA—Coming as a complete surprise to friends of Mr. and Mrs. R. C. Shepard was the announcement of the marriage of their daughter, Miss Ruth Lorraine Shepard and Mr. Robert Taylor Wright which occurred March 1 at the First Presbyterian church at Vancouver, Wash. Mr. Wright left March 3 to join the marines. Among the affairs given in honor of the bride was a smartly appointed informal shower at the Zena home of the Shepards for which Mrs. Shepard and Mrs. W. R. Edwards were hostesses assisted by the Misses Wilma Crawford, Ardon Shepard, Audrey Merrick and Mrs. Lois Crawford. Bidden to the affair were Mrs. Robert Taylor Wright, honor guest, Mrs. Worth W. Henry, Mrs. Roy E. Barker, Mrs. C. M. Purvine, Mrs. Lorraine Kyle, Mrs. Mildred Gilkey, Mrs. Gale Zysset, Mrs. Marie-Flint McCall, Mrs. Jessie McDowell, Mrs. Ora Bauman, Mrs. Andrew Zahare and Patty, Miss Janice Adams, Mrs. Elwood Cooper, Mrs. Roy Hammer, Mrs. Charles McCarter, Mrs. Fred Muller, Mrs. Joe Hackett, Mrs. J. D. Walling, Mrs. T. J. Merrick, Mrs. Clarence F. Merrick and Audrey, Mrs. Lois Crawford and Wilma, Mr. and Mrs. Leland Bassett, Mr. and Mrs. Walter B. Hunt, Mr. and Mrs. Kenneth Hunt and Iris, Mr. and Mrs. Fred McKinney and Ida Mae and Mr. and Mrs. R. C. Shepard and Ardon.

INDEPENDENCE—Mrs. C. O. Sloper entertained Saturday at a shower for Mrs. Roy Anderson (Luella Sweiger). The gifts were presented to Mrs. Anderson on a small garden cart decked with an umbrella and pulled by Joan Hoover and Max Newton. Those present were Mrs. Jessie Ayres and Miss Hammer, Corvallis; Mrs. Blair Douglas, Marvaret Douglas, Suer, Mrs. J. S. Robbie, Mrs. W. H. Cockle, Mrs. Theron Hoover, Mrs. Dorman Newton, Mrs. Frances Newton, Mrs. Guy Newton of Monmouth, Mrs. Minnie Newton, Mrs. Gus Fisher, Mrs. G. E. Newton, Mrs. Merle Stewart, Mrs. Carson Newton, Mrs. Earl Creason, Mrs. Anderson and Mrs. Sloper.

Marriage Told at Party

An impressive service was read Saturday afternoon, March 21, at the home of Mrs. A. E. Webber at Swan's Trail, Everett, Washington, when Blanche Grentzenberg and Alvin Luhr, both of Salem, were united in marriage by the Rev. H. R. Cross of Grace Methodist church. A few intimate friends of the young couple witnessed the ceremony.

Among the guests were Mr. and Mrs. A. W. Callander of Boulder Creek, California, grandparents of the groom, whose wedding 50 years before took place at the home of Mrs. Webber and Mrs. George Mason of San Francisco, mother of the groom, and Mr. and Mrs. Paul DeCamp of Seattle, aunt and uncle of the bride.

Mrs. Luhr has returned to Salem to continue her work at Englewood school. Mr. Luhr is stationed at Paint field, near Everett, Washington.

Wednesday afternoon the home of Miss Elisabeth Lewis on South Capitol street was the scene of a charming tea, given by Miss Lewis and Miss Grace Geibel in compliment to Mrs. Luhr. The news was told on small scrolls which were concealed in an Easter basket. Spring flowers were used to decorate the rooms.

Friends who called during the afternoon were Mrs. Jess Daugherty, Mrs. Donald Blake, Mrs. Hugh Adams, Mrs. H. J. Barkley, Mrs. Laura Eaton, Mrs. Jake Fox, Mrs. Herbert Grant, Mrs. B. C. Randall, Mrs. A. L. Wallace, Miss Olga Wikberg, Miss Lyn Holladay, Miss Helen Bristow, Miss Deena Hart, Miss Carmen Gueffroy, Miss Edith Fanning, Miss Julia Noble, Miss Lila Cation, Miss Lola Schulz, Miss June Gaines and Miss Erma Pielt.

Mrs. Kenneth Dalton and children, Nancy Lou, Dickie and Judy have arrived from Anchorage, Alaska, where they have been with Captain Dalton. They will live at 1105 Mission street for the duration. Captain Dalton is stationed at Ft. Richardson.

Musicales to Be Given in May

The membership committee of the YWCA met Thursday at the Y and planned the annual membership meeting May 5. Representatives from all the YWCA groups and members of the committee are planning a musicale in observance of national music week. A buffet dinner will precede the program, which has a theme of "Music Maintains Morale." The meeting will be at the Congregational church.

Attending the committee session were Mrs. Esther Little, executive secretary, Mrs. W. E. Kirk, chairman, Mrs. Arthur Selander, Mrs. B. F. Williams, Mrs. Rex Putnam, Mrs. E. B. Dougherty, Mrs. A. M. Chapman and Mrs. William Gahlsdorf.

AIRLIE—St. Paul Episcopal church, Portland, was the scene of the marriage of Miss Maxine Van Patten, daughter of Mr. and Mrs. A. D. Van Patten of Portland, and Donald C. Dickey of Corvallis, son of Mr. and Mrs. J. A. Dickey of Monmouth, Saturday.

Following the wedding a reception was held at the home of the bride's parents. Assisting were Miss Margaret Ingram, Miss Marie Jeffries, Mrs. Allyn Van Patten, Mrs. I. C. Jenner, Elizabeth Little, Elizabeth Reeves and Virginia Olsen. She is a graduate of St. Helens Hall junior college and the Oregon College of Education. Mr. Dickey will graduate from Oregon State college in June.

Manufacturers' Recipes

The manufacturers of oats send a recipe for use in family kitchens. It's especially good for springtime entertaining. Make open faced sandwiches spreading with butter.

FRUITS NUT BREAD: 2 1/2 cups flour, 4 teaspoons baking powder, 1 teaspoon salt, 1/2 cup sugar, 1/2 cup Albers Carnation oats, 1/2 cup chopped nuts, 1 cup prunes, 1 1/4 cups milk, 2 tablespoons melted shortening or oil, 1 egg. Wash and soak prunes. Drain, stone and chop. Sift and measure the flour. Resist with the baking powder and salt. Combine with oatmeal and nuts. Beat the egg until light. Add sugar, milk and melted shortening. Combine with dry ingredients. Pour into well greased bread pan. Cover with waxed paper and let stand 20 minutes. Remove paper and bake 1 hour at 350 degrees.



WHEN IS A PIE NOT A PIE?—When it's in a ring mold. Whether you bake this tamale in a pie, ring, or loaf mold, it's a grand meal-in-one dish. Simmer 1 pound each of diced pork and diced veal shoulder with 1/2 cup diced celery, 1/2 cup sliced onion, and 1 tablespoon salt. Dice 3 slices of bacon and brown. Cook 1 1/2 cups cornmeal in 1 quart meat broth until thick. Combine diced meat, onions, celery, 1 cup tomatoes, 1 cup canned corn, 1 teaspoon chili powder and 2 eggs. Pour into a greased 4-quart casserole or ring mold. Bake in a moderate oven (350 degrees) about 1 hour. Thicken the remaining broth and serve with the tamale loaf.

Fancy Pies Make Good Dessert

A little frivolity is good for the most patriotic household, even in wartime. No matter how the sugar rationing plans may cut up, let's do a little plain and fancy planning, so an extra nice dessert can be included on the menu on occasion.

Now take pies for instance, you can go a long way on a cup or so of sugar, even if it's necessary to cut a bit on the amount that goes in the coffee. Here are several good pies. Look over at the daily menu in this paper for one of the best lemon pies we know of. It's a lot like a chiffon pie, but with the flavor of lemon that comes only when the rind is included. Here's an apricot chiffon that might be called:

APRICOT FLUFF PIE

Cook dried apricots until soft and measure 1 cup of them when chopped. Sweeten to taste and fold into 3 egg whites that have been beaten with 3 tablespoons sugar and a teaspoon of vanilla. Put in a baked shell and cook at 250 degrees for half an hour. As soon as you can catch a box of strawberries (or use frozen ones if you're smart and put some in the freezer), try this STRAWBERRY RHUBARB PIE: 2 cups each, diced rhubarb and strawberries, 1/2 cup hot water, 1/2 teaspoon salt, 1/2 inch slice of orange with rind, 1 cup sugar, 4 tablespoons tapioca. Baked pie shell. Simmer rhubarb in water with

salt and sugar for 10 minutes. Add orange, tapioca and juice off strawberries, if any. Cook for 15 minutes or until tapioca is clear, stirring frequently. Remove orange, add strawberries, whole or cut, and pour into a baked crust. Top with meringue and brown lightly.

Or try good old cream pie, with a sliced banana topping, or rhubarb pie with cheese crust topping.

Today's Menu

- Avocados and tomatoes will be the day's salad, and dear little smelt the main dish. Avocado-tomato salad, Fried smelt, Tartar sauce, Buttered green beans, Lemon puff pie. LEMON PUFF PIE: 3 eggs, 3 tablespoons water, 1 lemon, juice and rind, 1 cup sugar. Cook yolks with 1/2 cup of the sugar, juice and rind in double boiled until thick. Beat whites, add remaining sugar. When the yolk mixture cools add it to whites. Pour into cooked shell and bake at 300 degrees for 10 to 15 minutes.

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—PAULETTE GODDARD tells ROLAND YOUNG between scenes of Paramount's "THE LADY HAS PLANS"

ROLAND: Oh, come now—surely you're spoofing me. PAULETTE: No, Roland, I'm not. Here, try this coffee and you'll see. ROLAND: It's very good—but it should be, because you made it strong, the way I like coffee. PAULETTE: Well, then, try this. I made it weaker. ROLAND: What? Positively amazing! This is delicious too—full of flavor. PAULETTE: Convinced? Whether you like coffee strong, weaker or in-between, you'll always find you can't make a bad cup of M. J. B.

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GOOD ANY WAY YOU MAKE IT

SPRING FASHION

by Anne Adams



Busy days ahead! Days filled with defense work, with training for new duties, with all sorts of activities that result in general wardrobe wear-and-tear. You'll need plenty of fresh new clothes this Spring. Get them on the thrifty American Plan—by sewing your own with the aid of the new Anne Adams Pattern Book for Spring, 1942.

This brilliant book, just off the press, is packed with exactly the right sort of smart yet practical things. There are trim tailored suits and dresses... gala evening gowns for his "on leave" nights... cotton frocks in the news... American-designed prints. Each style shown is backed by a simple, economical, pre-tested pattern that's quick and convenient to order by mail.

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