

Executives Guests of Officers

Mrs. Stanley Krueger and Mrs. James Garson were hostesses to the executive board and chairmen of Capital unit American Legion auxiliary at the home of Mrs. Garson on Monday night. Besides routine business, activities of the various committees were discussed.

Refreshments were served by the hostesses to Mrs. I. N. Bacon, Mrs. Merle Travis, Mrs. Don Madison, Mrs. Austin Wilson, Mrs. Fred Gahlsdorf, Mrs. Charles Low, Mrs. Frank Marshall, Mrs. Paul Gemmel, Mrs. Dick Meyer, Mrs. E. W. Richey, Mrs. N. H. Baillie, Mrs. Glen Seeley, Mrs. F. Alfred Williams, Mrs. A. W. Lovvik, Mrs. A. J. Crose, Mrs. Ella Vance, Mrs. Walter Spaulding, Mrs. Jennie Bartlett, Mrs. L. M. Flagg, Mrs. Carrie Finley, Mrs. M. Y. Brooks, Mrs. W. H. Anderson and Mrs. Frances Peeler.

Junior Women Will Meet

Pushing aside their business to take more full advantage of the program provided by their speaker, Lt. Margaret Horn, member of the Salem Junior Women's club postponed that portion of their regular program this week and will meet in adjourned business session on Monday night, October 19, at the chamber of commerce rooms. Guest of the organization along with Lt. Horn at this week's Monday night meeting was Mrs. Claire Warner Church-III, whose services have been loaned by the state writer's project to the army in publicizing the Women's Army Auxiliary corps.

Preceding the meeting, the executive board of the club scheduled their fall fashion bridge benefit, of which Mrs. Ralph Nohlgren is chairman, for October 26. The club's rummage sale October 22, 23 and 24 has as its chairman Mrs. Merrill Falkenhagen. Once again the organization sponsors Lee Moody, bedridden Salem young man, in the sale of Christmas cards and holiday gift magazine subscriptions.

Zeta Tau Alpha alumnae will meet on Friday at 8 o'clock with Mrs. Margery Whitely, 1785 Saginaw street. Zeta Tau Alpha members who are new to Salem are invited to attend the meeting and may get in touch with the hostess at 3115.

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Almost a uniform for school days is the jumper—so trim, so easy to freshen with a change of blouses. Pattern 4218 by Anne Adams buttons down the back and has a smart waistband. Short or long sleeves.

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Women's Page

SOCIETY MUSIC The HOME

Educators Are Entertained

Mrs. Beulah Stebno Thornton, president of the Delta chapter of the Delta Kappa Gamma (women's National Educational Honorary) entertained the executive committee with a luncheon at the Cheerio Inn Saturday. Her guests were: Miss Emma Henkle, Mrs. Muriel Jernstedt, Miss Margaret Barquist, and Mrs. Agnes Booth.

Saturday afternoon Delta chapter held its Salem meeting at the home of the Misses Carmelita and Margaret Barquist. Miss Emma Henkle, state president of the Oregon Alpha Rho, who recently returned from the national convention in St. Louis, gave a report on the highlights of the convention. Those present were Miss Emma Henkle, Mrs. Beulah Thornton, Mrs. Agnes Booth, Mrs. Muriel Jernstedt, Miss Mathilda Gillis, Mrs. Gertrude Shisler, Miss Laura Trotter, Miss Helvie Silver, Miss Clara Trotter, and Misses Margaret and Carmelita Barquist.

Lions' Wives Will Sew

Members of the Hollywood Lions auxiliary were in session on Monday afternoon at the French Fryer. Mrs. Harold Gillispie presided at the business meeting.

Those attending were Mrs. Albert J. Crose, Mrs. James Tindall, Mrs. Earl H. Mootry, Mrs. Ray Stumbo, Mrs. Hans Hofstetter, Mrs. Paul Purvis, William Purvis, Mrs. Glen Slentz, Mrs. Charles McCabe, Mrs. Don Patton, Mrs. J. L. Batdorf, Mrs. C. A. Gies, Mrs. Dale Taylor. A sewing meeting of the auxiliary was announced for October 22 at the A. J. Crose home.

Miss Payne Is Engaged

The engagement of Miss Bettie Payne, daughter of Rev. and Mrs. Oscar Payne of Eugene, and Mr. Daniel McLaughlin, son of Mr. and Mrs. R. M. McLaughlin of Salem, is being announced today. Miss Payne, a junior at Willamette university, is secretary of the campus YWCA. Her fiancé is a former Willamette university student, in the naval reserve and left last week for active duty.

Mrs. Arnold Is Hostess

Mrs. Lloyd Arnold will entertain members of the Laurel guild at her home at 1315 North 21st street at 8 o'clock tonight. Mrs. Paul S. Nieswander will lead the devotions. Assisting Mrs. Arthur Fiske, Mrs. William Chapman, will assist Mrs. Arnold.

Mr. and Mrs. Werner Brown of Long Beach, California, are here visiting Mrs. Clifford Brown and other relatives.

SILVERTON—Mrs. Thomas Hardie is a guest of Mrs. P. A. Loard at the latter's Coolidge street residence.

Mrs. Hardie, who with her husband, Rev. Thomas Hardie, made their home at Silverton for a number of years, while they were in charge of the Methodist pastorate. Following Rev. Mr. Hardie's death at McMinnville some years ago, Mrs. Hardie has lived in California with her father. Final commitment services for her father were at their former home at Miles City, Mont., and Mrs. Hardie came to Silverton temporarily.

INDEPENDENCE—A party was given Saturday afternoon by a group of friends who helped celebrate the 11th birthday of Margaret Mix.

Invited were Betty Wade, Clara Brown, Marilyn Mix, Jean Wiley, Carol Hutchins, LaVerle Scranton, Yvonne Scranton, Karen Van Den Bosch, Molly Herley, Patsy Herley, Phyllis Craven, Delores Kietzing, Rosalie Vickers, Janice Dvorak, Gae Payne, and Margaret Mix.

Committee Sips Tea Of Herbs

Members of the DAR herb tea committee sipped mint tea at a meeting Monday afternoon at the home of Mrs. R. D. Paris, while they made plans for the silver tea to be given at the Paris home on October 26. Hours were set from 3 to 6, and announcement was made of a general invitation being issued to all women interested in herbs.

Each guest will be given a culinary chart of herbs, with instructions for cooking herbs. The American Indian, the social and the ways and means committees of the Daughters of the American Revolution are in charge of the tea, the following are on the committees, Mrs. C. A. Ratcliffe, chairman, Mrs. R. D. Paris, Mrs. Edwin Keech, Mrs. Roy Mills and Mrs. Lewis Griffith.

Those attending the meeting yesterday were members of the committee and Mrs. David Wright, regent, Mrs. William Thiesen, Mrs. M. A. Pekar, Mrs. J. D. Fountain, Mrs. Herbert Ostlund, Mrs. Homer Goulet sr., Mrs. Paul Bardin and Mrs. John Harbison.

The Catholic Daughters of America will hold their regular business meeting October 14th at the Woman's club at 8 o'clock, followed by a social hour and refreshments.

Council Women Will Plan

Salem Council of Women's organizations will hold its first fall meetings in the Willamette room of the chamber of commerce, Thursday at 2 p. m. with Mrs. Verne Ostrander, presiding. Other officers are Mrs. E. B. Perrine, vice-president, Mrs. W. A. Reeves, secretary, Miss Gertrude Savage, treasurer, Mrs. K. Henry, corresponding secretary, Mrs. Gertrude Lobdell, past president.

As honor guest, Mrs. Lomane Clark will be present to give a short history on the organization. Mrs. Clark was the organizer. Other speakers will be Mrs. David Wright in behalf of the Red Cross kits, USO, and United Victory committee. Mrs. Ostrander has asked that president and leaders of all organizations and representatives be present to plan the outline of the year's program.

Daughters of Union Veterans of the Civil war are to hold their regular meeting Thursday, at the home of Mrs. Mary M. Entress.

Mrs. Glenn Fraser, formerly Doris Ross, is to arrive in Salem today from her home in Harper, Oregon, to attend the funeral services for her grandmother, Mrs. H. M. Prince. Her brother, Milo Ross, who has recently accepted a Friends parsonate in Medford, was a weekend visitor with Mrs. Prince last weekend in Salem at the home of his parents, Mr. and Mrs. Clifton Ross.

Rebekahs Tell Of Convention

Salem Rebekah lodge met in regular session on Monday when plans were made for a Halloween masquerade party to be held next Monday night.

It was announced that the Three Link club will sew all day today for the Red Cross, and a no-host luncheon will be served at noon. F. L. club will meet on Thursday at the home of Mrs. Emil Otjen in South Winter street for the Halloween meeting. Also plans are to be made regarding the state F. L. club convention to be held in Eugene next week.

A letter was read from the president announcing her official visit to the Salem lodge No. 1111 on the 14th of the month. The drill team is planning to put on their work for the president that evening.

Vows Said in Portland

At the Church of Our Father in Portland, October 4, Miss Constance Graves, daughter of Mr. and Mrs. L. Verne Graves, and William Blair Comer, son of Mr. and Mrs. Clayton S. Comer of Tacoma, were married.

The bride wore the wedding dress of her cousin, Mrs. John Goss, and the wedding veil of another cousin, Mrs. Gordon Keane. Her dress of ivory tulle had long sleeves and a long train. The veil was arranged in a net halo with pleated edging. She carried orchids.

Attending her sister as matron of honor was Mrs. Paul Lewis Shellenberger. Lieutenant Clarence Gale Douglas was best man for Mr. Comer and ushers were Mr. William Vandenberg and Mr. Vay Hartsell.

The reception was held at the home of the bride's uncle and aunt, Mr. and Mrs. George Owen Miller, in Laurelhurst.

Mr. and Mrs. George Alling returned Tuesday to their home in Salem after an 18-day vacation at Manzanita.

Mr. and Mrs. William Dashney and son returned to Salem on Monday night after a visit in Marshfield with Mr. Dashney's mother, Mrs. John Dashney.

Treat Eggs Gently Now

Eggs, bless their expensive little souls, are something to be treated with respect these days, for it takes half a dollar to pay for a box of them, and that's almost a nickel apiece.

So when eggs are on the menu, make them something to be proud of, make them elegant. Here is a list of egg recipes, taken from the French, who know their food.

Ambrosie—Hard cooked eggs cut in half and stuffed with the yolks mixed with finely chopped onions, butter and seasonings, covered with Mornay sauce, which is a cream sauce seasoned with paprika and grated cheese.

Antibise—Poached on a halved tomato that has been stuffed with tuna and celery and heated. Garnish with jelly.

Benedict—Poach eggs and put on toasted bun or muffin, garnish with a thin slice of ham and cover with Hollandaise sauce (and if you aren't an expert at making Hollandaise, use a rich cream sauce).

Benedictine—Poach eggs on a white sauce in which has been put parboiled salt codfish.

Columbus—Cut small green and red peppers in half, parboil until almost done and stuff with rice and seasoning. Leave enough space on top to hold an egg.

bake until filling is hot. Put egg in both red and green pepper and bake until done, cover with shrimp sauce and serve one red and one green pepper to each person.

Florentine—Poach eggs in hollowed out toasted bread croûtons, lined with leaves of spinach (one or two leaves put in each croûton. Cover eggs with Mornay sauce (see Eggs Ambrosie) and sprinkle with parmesan cheese. Brown in oven.

Eggs in Fimiente Potatoes—Whip a sieved pimiento with 1 1/2 cups mashed potatoes, spread out on a baking dish, drop eggs into indentations made with a large spoon. Bake 10 minutes at 350 degrees.

Eggs a la Mirepoix—Cut ripe tomatoes in half crosswise and fry gently in butter until soft but not enough to lose shape.

Place carefully in a buttered dish, sprinkle with chopped parsley and rub with garlic. Sprinkle lightly with crumbs. Put in hot oven for 10 minutes to brown, dotting with butter during cooking. In the meantime break eggs into a baking dish or individual shirred egg cups and bake in oven until done, basting with hot butter frequently. When set, place one on each tomato slice and serve immediately.

Benedictine—Poach eggs on a white sauce in which has been put parboiled salt codfish.

Columbus—Cut small green and red peppers in half, parboil until almost done and stuff with rice and seasoning. Leave enough space on top to hold an egg.

Today's Menu
Our dessert today will be one that many families call a favorite. Avocado salad with

Fruity French dressing
Baked Swiss steak
Creamed celery root
Buttered potatoes
Baked apples with
Orange-raisin stuffing

BAKED SWISS STEAK
2 pounds chuck or round steak
1/4 cup flour
4 tablespoons fat
1 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon celery salt
1 teaspoon dry mustard
1/4 cup chopped onions
1 tablespoon prepared horseradish
1 cup boiling water

Place flour into both sides of meat. Brown quickly on both sides in fat heated in frying pan. Transfer to baking dish and add rest of ingredients. Cover tightly and bake 1 1/2 hours in moderate oven. Turn several times to allow even baking.

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The custom in every neighborhood...to enjoy delicious ice-cold Coca-Cola...though not as often in winter as before. And remember when you sometimes can't get Coca-Cola, it's because Coke, being first choice, sells out first.



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