

Women's Page SOCIETY MUSIC The HOME

Helen Davis Tells Date Of Wedding

Surprising their Willamette friends were Helen Davis and Mr. Herbert Simpson when they announced their engagement and forthcoming wedding Monday at luncheon at the Alpha Phi Alpha sorority house.

Guests at the announcement luncheon were the Misses Olivia Olsson, Ruth Burgoyne, Janrose Blake, Janet Blake, Pauline Olsson, Virginia Loop, Glenerva Harnsberger, Dorothy Tate, Jean Seldin, Gladys Crawford, Shirley Blackman, Donnell Savidge, Dorothy Hoar, Betty Brock, Barbara Viesko, Phyllis Gueffroy, Mary Bennett, Betty Provost, Thyra Curry and Mrs. William E. Kirk.

Both Miss Davis and Mr. Simpson are seniors at Willamette and are prominent in campus activities. Miss Davis is manager of her house and has been a member of the Collegian and Wallulaw staffs. Forensics and music are among her interests. Miss Davis is an English major and is senior scholar in that major field.

Mr. Simpson is the son of Mr. and Mrs. W. H. Simpson of Evansville, Illinois, and formerly attended the University of Alaska, transferring to Willamette last year. He is affiliated with Kappa Gamma Rho and is this year filling the office of work manager. While attending both the University of Alaska and Willamette he has been active, taking parts in several major productions. History is his major field.

Mr. Simpson expects to be called into the armed forces early in December.

Leslie Methodist church will meet in the church parlors at 2 o'clock Wednesday afternoon for its annual election of officers. Mrs. Margaret Grewell will be guest speaker and will talk on problems connected with work among the migrants. Mrs. Grewell was employed in this work during the recent harvest season. Tea hostesses for the afternoon are Mesdames W. S. Ankeny, H. C. Leavenworth, and F. X. Hoereth.

Pattern



This smart fly-front shirt-waist style, Pattern 4158 by Anne Adams, is designed for a busy wartime life. The inside pockets are new and attractive. The belt ties to avoid using a metal buckle. Have the sleeves long or short and straight. Pattern 4158 is available in misses' and women's sizes 14, 16, 18, 20, 22, 24, 26, 28 and 30. Size 16 takes 2 1/2 yards 54 inch fabric.

Send SIXTEEN CENTS for this Anne Adams pattern. Write plainly SIZE, NAME, ADDRESS and STYLE NUMBER. Go All Out for Fashion—with our Fall and Winter Patterns Book, just off the press! Smart, easy-to-make styles for neck, sleeve, dress, etc. Save special. School outfits. Bridal wear. Patterns Book, 16 cents. Send no money to The Oregon Statesman, Pattern department.

Couple Wed At Home Rites

Miss Cecelia Lamb, daughter of Mr. and Mrs. Joseph E. Lamb, became the bride of Lieutenant Claude Connally of Camp Adair, son of Mr. and Mrs. C. L. Connally of Alexandria, La., at a ceremony at the home of the bride's parents on Oak street Saturday night. Rev. H. C. Stovner officiated and Miss Rosemary Gaiser played the wedding marches.

The bride, given in marriage by her father, wore a soldier blue dress and British tan accessories. Her corsage was pink chrysanthemums.

Mrs. Robert Black, the bride's attendant, wore a gold dress with black accessories. Lieutenant Robert Black was best man.

A reception for family and close friends followed the ceremony. Mrs. Melvin Henderson assisted.

After a short wedding trip to Seattle the couple will live in Monmouth.

Mrs. Connally is a graduate of the Sacred Heart academy and has been employed at Camp Adair. Lieutenant Connally attended Alexandria schools and Southwestern Louisiana institute.

Parties Given At Olson's

Mrs. Chester Olson will be hostess at her home on Fawk street this afternoon to a group of friends. This is one of a series of parties.

Invited for this afternoon are Mrs. Frederick Hill Thompson, Mrs. Richard Smith, Mrs. Les Newman, Mrs. Glenn Paxson, Mrs. T. Harold Tomlinson, Mrs. W. J. Braun, Mrs. G. S. Hoffmann and Mrs. W. F. Pohle.

Last Thursday afternoon, Mrs. Olson invited the following women to her home for a similar affair: Mrs. L. V. Benson, Mrs. Ralph Campbell, Mrs. A. D. Woodmansee, Mrs. E. H. Lutz, Mrs. Verden Hockett, Mrs. A. L. Adolphson and Mrs. Edward Lebold.

The American War Mothers will again participate in the Armistice day celebrations, and place a wreath on the monument at the court house. The Mothers are being asked by Mrs. Addie Curtis, president, to meet at Marion Square at 9:30 o'clock where cars will be waiting to take them in the parade.

Mr. and Mrs. W. E. Courtney and son, Michael of Portland were guests at the William Powell home over the weekend.

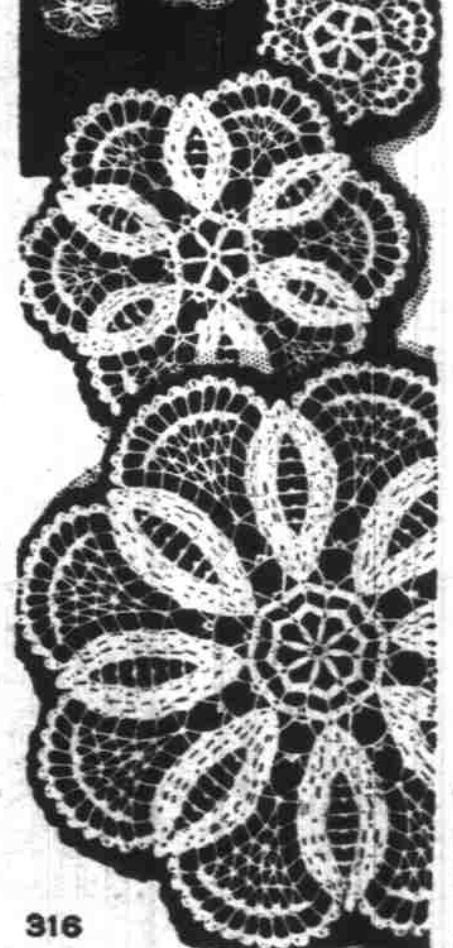
The hostess committee for the guild meeting of St. Paul's Episcopal church, which will meet at 1 o'clock for luncheon today at the parish house is headed by Mrs. Carleton Smith and includes Mrs. Russell Catlin, Mrs. C. B. McCullough, Mrs. Paul Gemmill, and Mrs. William Nelmeier.

The AAUW child study group will meet at 7:45 o'clock tonight at the YWCA to study play and personality development. Mrs. Cecil Monk will lead the discussion. Mothers of children under Junior high school age are invited. Membership in the AAUW is not a requirement for attendance.

The 80th birthday of Mrs. W. W. Cordy was celebrated at an informal party at her home on 17th street. Seated at the dinner table were Mr. and Mrs. Cory, Mr. and Mrs. B. E. Edwards, Mrs. Ida Comstock, Miss Laura Yantis, Miss Alice Riggs and Mr. P. G. Cory.

The Ladies guild of the American Lutheran church postponed their regular meeting, scheduled for Wednesday, to November 18.

Crocheted, String



No home is complete without lacy doilies. Add to your stock or delight someone with a gift of these crocheted in three sizes, 19, 12 and 6 inches. They're done in string. Pattern 316 contains directions for crocheting doilies; illustrations of stitches; materials needed; illustrations of doilies.

Send ELEVEN CENTS for this pattern in The Oregon Statesman, Needlecraft Dept., 215 S. Commercial. Write plainly PATTERN NUMBER, your NAME and ADDRESS.

Beware Coughs That Hang On

Creomulsion relieves promptly because it goes right to the seat of the trouble to help loosen and expel germ laden phlegm, and aid nature to soothe and heal raw, tender, inflamed bronchial mucous membranes. Tell your druggist to sell you a bottle of Creomulsion with the understanding you must use the way it quickly relieves cough or you are to have your money back. WEDNESDAY IN



WILL MARRY—Miss Wanda Barrett and Sgt. Frederick Thielson who will be married at a ceremony held in Chapel 7 of Camp Adair on November 10 by Chaplain R. L. Talbot. The bride is the daughter of Mrs. M. V. Manney and the groom is the son of Mr. and Mrs. Frederick D. Thielson. (Camp Adair public relations photo).

Shower Given At Elgin's

A miscellaneous shower was held at the home of Mrs. Ada Elgin Thursday. Mrs. Peggy Alford assisted her at the party that honored Mrs. Tony Painter.

Guests were Mrs. Henry Moore, Mrs. James Daugherty, Mrs. William McKinney, Mrs. L. W. Bentley, Mrs. Harry Lee, Mrs. William Coon, Mrs. E. R. Frederickson, Mrs. H. D. Schollman, Mrs. Frank Dye, Mrs. Lewis P. McGee, Mrs. Floyd White, Mrs. J. T. Whittig, Mrs. E. W. Hobson, Mrs. Clarence Gravitt of Fresno, Calif., Mrs. Edith Painter, Miss Dorothy Lane and Mrs. Tony Painter.

Literature to Be Discussed

Section B of the literature group of the AAUW will meet for a 1:15 o'clock luncheon today at the home of Mrs. Phillip Barrett, 1090 North Winter street. Mrs. Barden will assist the hostess.

Mrs. C. A. Ratcliff will talk on "Herbs in Literature". All members of the Salem branch of the AAUW and women not eligible to join are invited to attend.

Jason Lee WSCS will meet Tuesday at the church with a business meeting scheduled for 1:30 o'clock, luncheon for 12:30 o'clock and devotions for the afternoon to be led by Mrs. Harry Gillette. Mrs. John F. Herrick, recently returned from South America, will be a guest speaker. Mrs. S. Raynor Smith will conduct the installation of new officers.

Today's Menu

A meat substitute is the order of the day's menu, so it will be an old time.

Fruit salad with Tearoom dressing. Macaroni and cheese with tomato. Buttered broccoll. Hot rolls.

Vanilla custard with Spiced prune cookies. SPICED PRUNE COOKIES

1/2 cup fat. 1 1/2 cups dark brown sugar. 2 eggs. 1/4 cup prune juice. 1 teaspoon lemon extract. 1 teaspoon grated lemon rind. 2 teaspoons cinnamon. 1 teaspoon cloves. 1/4 teaspoon nutmeg. 4 cups flour. 1 teaspoon soda. 1 teaspoon baking powder. 1 cup chopped cooked prunes. Cream fat and sugar. Add eggs and juice. Beat well and lightly mix in rest of ingredients. Drop onto greased baking sheets. Bake 10 minutes in moderate oven (350).

WEDNESDAY:

GOLDEN LADY By Clarence Budington Kelland



A scandal in her home town, Darnley Carfax became the talk of the town in the big city. Then she fell in love! But to this man she was just another beautiful artists' model.

Begin this refreshing story of a girl who wanted to live excitingly, starting WEDNESDAY IN

The Oregon Statesman

Nuts to You And Family At Dinner

Mealtime these days is a time when nuts can fill in the menu and make the whole family feel comfortably full, even when meat is missing from the meal. This is national nut week, so let's look to some dishes using nuts for flavor.

FILBERT AND RICE LOAF. 2 cups filberts, chopped. 2 cups cooked rice. 2 tablespoons melted butter or other fat. 1/4 cup chopped green pepper. 3 tablespoons flour. 1 cup milk. 1/4 cup dry bread crumbs. 1 egg, beaten.

1 1/4 teaspoons salt. 1/4 teaspoon pepper. 1/2 cup finely cut celery. Make a thick sauce with the fat, flour, and tomatoes, mix well with the other ingredients, and form a loaf. Pack tightly in a well-greased loaf pan lined with paper, and bake in a moderately hot oven (375 degrees) for one hour. This loaf is very good served with brown sauce seasoned with chopped parsley. POTATO AND NUT CROQUETTES. 3 cups mashed potatoes. 2 cups walnuts chopped. 1 tablespoon finely chopped onion. 1 tablespoon chopped green pepper. 2 tablespoons melted butter or other fat. 1 cup finely cut celery. 1 tablespoon chopped parsley. 1 egg, beaten. 2 teaspoons salt. 1/2 teaspoon pepper. 2 or 4 drops Tabasco sauce. Egg and crumbs. Fat for frying. Prepare the mashed potatoes. Cook the onion and green pepper in the fat, add the flour, stir. Add all the other ingredients except the egg and crumbs, and mix thoroughly. Shape into croquettes, roll in beaten egg to which 1 tablespoon of water has been added, then in sifted dry bread crumbs. Let stand to form a crust, then fry in deep fat at a temperature of 375 degrees until the crumbs are brown. Drain on soft paper and serve at once.

FILBERT PIE. 1 cup filberts. 3 eggs. 1/2 cup sugar. 1 cup dark corn syrup. 1/4 teaspoon salt. 1 teaspoon vanilla. 1/4 cup melted butter or other fat. Beat the eggs, add the sugar and the syrup, then the salt and vanilla, and last the melted fat. Place the nuts in the bottom of an unbaked pie-crust. Add the filling and bake slowly in a moderate oven (350 degrees) for 50 to 60 minutes. The nuts will rise to the top of the pie filling and form a crusted layer.

Miss Whipple Is Honored

Honoring Miss Barbara Glee Whipple, who will marry William Deimer of Lander, Wyo., in mid-November, Miss Jeanette Brown entertained with a miscellaneous shower.

Guests were Mrs. LeRoy Casey, Mrs. Wendell Patch, Mrs. Richard Nelson, Mrs. Robert Rieder, Mrs. Dorothy Miller, Mrs. Warren Baker, Mrs. Fred Walters, Mrs. Addison Lane, Mrs. Dean Ellis, Mrs. Mark Spear, Mrs. Edward A. Brown, Miss Barbara Whipple, Miss Juanita Cross, Miss Rose Ann Gibson, Miss Lucile Vitteteau, Miss Margaret Magee and Miss Harriet Dennis.

Beat the eggs, add the sugar and the syrup, then the salt and vanilla, and last the melted fat. Place the nuts in the bottom of an unbaked pie-crust. Add the filling and bake slowly in a moderate oven (350 degrees) for 50 to 60 minutes. The nuts will rise to the top of the pie filling and form a crusted layer.

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Nut Muffins Popular

Peanut butter has long been a favorite ingredient for cookies, now it appears in muffins. PEANUT BRAN MUFFINS

1 cup bran. 1 cup milk. 3 tablespoons peanut butter. 1/2 cup shortening. 1 egg. 1 cup sifted flour. 2 teaspoons baking powder. 1/4 teaspoon salt. 1 tablespoon sugar. Four milk over bran and let



A LONG WAY—A casserole of beans and frankfurts makes a little bit of meat go a long way at dinner-time. Here's the way the dish looks when ready for the table, when split frankfurts garnish the beans.

Growing Bulbs in Winter Is Favorite Indoor Sport With Many Gardeners

Growing bulbs indoors is a gardening pastime available to everyone. The plants suitable for this type of culture are extremely easy to grow; yet they are just as colorful and fragrant as the more exotic specimens that seem more at home in the outdoor garden. It takes practically no gardening tools to grow bulbs indoors. The expense is extremely nominal, yet the returns in the form of colorful blooms seem tremendous. There is probably no other type of gardening that offers so much in the form of floral dividends and demands so little care or attention.

The narcissus family offers the greatest possibility for this type of gardening. You should know that there is no difference between a daffodil and a narcissus; the former is the English name while the latter is the Latin term. Yet it is common practice to use either of these words for the same type of flower. It has become the custom, however, in certain districts to call the large trumpet flowers by the name of daffodil and the medium or small trumpet florets by the name narcissus.

Cheese Makes Good Salad

Dressy is the name for this recipe for a moulded salad. Try it on your next party guests. COTTAGE CHEESE SALAD MOLD WITH FRUIT

1 envelope plain gelatine. 1/4 cup cold water. 2 cups cottage cheese. 1/4 teaspoonful salt. 1/2 teaspoonful paprika. 1/2 cup cream or milk. 1/2 cup pineapple. 8 dates. 1 orange. 1 cup strawberries or bananas. Soften gelatine in cold water. Place dish over boiling water and stir until dissolved. Mash cheese very fine, add seasonings, cream and gelatine. Turn into border mold that has been rinsed in cold water. Chill, and when firm, unmold cheese ring on a bed of lettuce and fill center with fruit, which has been cut in small pieces and mixed with salad dressing to which has been added a few spoonfuls of whipped cream. Serve with a salad dressing.

Soak 5 minutes. Cream peanut butter and shortening thoroughly; add egg and beat until smooth. Add to bran mixture. Sift flour with baking powder, salt and sugar. Add to first mixture and stir only until all flour is dampened. Fill greased muffin pans 2/3 full and bake in hot oven (400 degrees) about 25 minutes. Yield: 10 large—14 medium-sized muffins.

Advertisement for Flowers, featuring an illustration of a woman and text: 'Do You Want Your Girl To Be Embarrassed? Then Remember to... Flowers from Frosty Olson's... PHONE 7-66 COURT AT HIGH SALEM'

Advertisement for BANK BY MAIL, featuring large text 'BANK BY MAIL' and 'SAVE Gas SAVE Tires SAVE Time'. It describes the service as simple and efficient, with text: 'Thousands of depositors use our very simple and efficient Bank-by-Mail method. It saves so much in time, effort and transportation. We supply without charge special already-addressed Deposit Envelopes which act as container, deposit slip and receipt, all in one. It takes but a moment to bank this way—from anywhere—at anytime. Let us give you details.' It lists VICE-PRESIDENTS D. W. Eyre and W. S. Walton, ASST. VICE-PRESIDENTS Geo. H. Riches and L. C. Smith, and ASST. MANAGERS Jacob Fuhrer and Tinkham Gilbert. The ad is for the Ladd & Bush - Salem Branch of the UNITED STATES NATIONAL BANK of Portland.