

Women's Page

SOCIETY MUSIC The HOME

New Year's Eve Party At Home

Good friends and good food are the requisites of a party, especially the see-the-New-year-in-at-home kind of party. Thanks to gas rationing we are rediscovering the joys of small neighborhood gatherings and we'll boost civilian morale with lots of them in '43.

Guests will welcome the variety of table-ready meats. You can choose between a "make your own" sandwich buffet with all the makings for guests to enjoy or a simple buffet supper of table-ready meats, a hot casserole of scalloped potatoes or other vegetable, a tossed salad and beverage.

For the help-yourself sandwich arrangement you'll want to provide a variety of cold meats, one or two kinds of cheese and several kinds of bread. Then there should be little dishes of mustard, horseradish, chili sauce, pickle relish and salad dressing, and of course, a bowl of well-creamed butter or margarine.

Sliced tomatoes, sweet onions and other relishes add color and favor to the sandwich combinations. You may wish to provide a choice of sandwich spreads, which can be made earlier in the day. For example cream butter or margarine and add chili sauce. Or add minced parsley and lemon juice, or minced cucumber. These spreads will add variety. Be sure to take them out of the refrigerator early so they will be soft and spreadable.

For the buffet set-up and the cold meat platter that is the center of attraction, try an assortment of cold tongue, pickle and pimento meat loaf and salami. Garnish this tray with red cranberry or tomato aspic salads molded in star-shaped or tree-shaped molds and served on green watercress.

Slices of minced ham or bologna, rolled into cornucopias, fastened with toothpicks and filled with hot or cold potato salad will make a hit.ottage cheese that has been mixed with chopped chives make a good cornucopia filling too.

Cooked ham, pot roast of beef (which can be purchased ready to serve), bologna and liver cheese are possibilities. Garnish trays with celery curls, pickle or olives, and other colorful accompaniments.

Regardless of the menu you serve or the garnish, it's wise to choose an assortment of cold meats for variety in shape, color and flavor. And it is wise, too, to buy a well-known brand of table-ready meats so you can always be sure of fine wholesome quality and uniform good flavor.

If you'd like hot refreshments, or a suggestion for the appetizer course, dinner-size frankfurts are the answer. Cut steaming hot dinner-size frankfurts into halves or quarters lengthwise, impale each on a toothpick and serve around a bowl of hot savory barbecue sauce. Crisp cocktail crackers and a beverage complete this "snack" course.

CLUB CALENDAR

WEDNESDAY
Past Regent of DAR, with Mrs. C. C. Geer, no-host luncheon.

TUESDAY
Yomarc class with Mrs. H. J. Ostlund, 360 East Lafeille street, 1:15 dessert luncheon.

Pre-Dance Dinner Held

Harriet Huston was hostess on Monday night at a dinner given in the home of her parents, Mr. and Mrs. Oliver Huston on North River road. The party was held before the Girl Reserve semi-formal.

Holly and red candles decorated the dining table. Bidden were the Misses Dorothy Bergsvik, Mary Reimann, Dolores Hamilton, Catherine Moran, Joan Lochead, Dorothy Hobson, Peggy Sears and Harriet Huston. Escorts were Bud Hannaman, Alan Bellinger, Bob Zeller, Jack Slater, Bob Thompson, Jim Barlow, Jerry Hayes and Leland Hoar.

Ceremony Read At Church

At a ceremony Monday in St. Vincent de Paul church, Miss Erma Coover became the bride of Mr. Edward C. Gorman. The bride is the daughter of A. E. Coover and Mrs. George York, and Mr. Gorman is the son of Mr. and Mrs. Patrick C. Gorman.

Father Robert Neugebauer officiated.

Preceding the ceremony, Miss Margaret Becker and Wayne Meusey sang and Mr. Meusey played the wedding marches.

The bride wore a brown dressmaker suit and accessories of brown. She wore a corsage of orchids and carried a pearl rosary and prayer book.

Miss Patricia Gorman was the bride's attendant. Mr. Frank Logan served as best man and Joe Coover was the usher.

The bride's mother chose a black costume for her daughter's wedding and wore a corsage of red roses. Mrs. Gorman wore a blue frock and a corsage of yellow roses and violets. A reception followed the ceremony.

Mr. and Mrs. Gorman left on a wedding trip and will go to Seattle. They were both graduated from the Sacred Heart academy, and Mr. Gorman is now yeoman first class with the naval reserve and is stationed at Sitka, Alaska.

Popular Daisy Doily



Let these daisy doilies contribute to the success of your luncheon party—or to the beauty of your home. They're fun to crochet and the three sizes are suitable for table, buffet, or just incidental doilies. Pattern 1000 contains directions for making doilies; stitches; materials required.

Send ELEVEN CENTS in coins for this pattern to Oregon Statesman, Needlecraft Dept., Address. Write plainly PATTERN NUMBER, your NAME and ADDRESS.

1000
by Lina Wheeler

Miss Jack Announces Betrothal

The engagement of Miss Lorraine Jack to Clayton Gross of Portland was announced at a Sunday supper party at the home of Miss Mary Sheldon. Decorations were attractive Christmas greens and tapers, and the news was told as dessert was served.

Miss Jack is director of Lausanne hall on the Willamette university campus. No date has been set for the wedding. Bidden by Miss Sheldon were Mrs. S. F. Jack of Silverton, the bride-elect's mother, and the Misses Olive M. Dahl, Lois Latimer, Helen MacHirron and Bernice Orwig.

Mr. and Mrs. Alfred Pietila (Elva Schon) and small son, Alfred James, are here for the holidays from their home in Astoria, they are visiting at the James Schon home.



SEE THE NEW YEAR IN—with a holiday buffet supper tray of delicious table-ready meats. This decorative party tray is filling, yet different. And slices of leftover meat can go into those lunch box sandwiches. The cold meats photographed are salami, pickle and pimento loaf and bologna.

Working Women She Picks the Winners

By GLADYS DEGNOR
Associated Press Features Writer

She's moviedom's only female executive vice president. That's a large assignment, but petite Kay Brown, Producer Hunt Stromberg's right hand, carries off her duties with dispatch and efficiency that would do credit to a male tycoon. Buying books, discovering new talent, and casting are all in her day's work.

Nothing surprises Kay Brown. An order from the coast for "six gorgeous six-foot-two blondes for the line in 'G String Murder'" brings a shrug—and she produces the Amazons. No matter how absurd an order might sound, it's part of her job and is to be taken seriously.

The excitement of the job is "terrific" in Kay's language. When a big book is about to issue, it is her task to obtain it in galley form, judge its picture possibilities and inform Hollywood. If she decides to bid, it's a case of Kay against the field, and she must prove that hers is the company to make the picture. "If we get a book that everyone else wants, I feel that I have done a good day's work," says Kay, whose transactions run from \$50,000 to \$100,000 for the purchase of picture rights to one book.

How did she "get that way"? Kay Brown made her entrance into the picture business right after graduation from Wellesley in 1925. Starting as a reader in the editorial department of film booking office, she later became head of the editorial department of RKO pictures. Ten years ago she changed jobs, to become eastern representative for David O. Selznick.

"You can buy the best book in the world," Kay says, "but if a great picture isn't made, you get no credit for it." She modestly explains that the reason her purchases for Selznick received such acclaim was really because he made wonderful pictures of them—for example, "Gone With the Wind" and "Rebecca."

Yet with all her success, Kay has no grandiose ideas or aims as a career woman. She does the work because she loves it, but she never allows it to interfere with her home life. In private life she is Mrs. James Barrett, thank you, and the proud mother of two charming little girls—Linda and Kate. With the executive eye noting the progress of her youngsters, she thinks 11-year-old Linda is the most likely to "make" the family name or become famous. With motherly pride she points out that Linda is a keen student of history and her idea of fun is to tramp for hours through a museum, taking copious notes on the things she sees.

"My work is geared to my private life but business never enters my social life," says Kay, like all true executives. "I shed all thought of work when I go home."

Dr. George D. Bishop of Salem, and Mrs. Eulalie Myrl Nicholson of Ely, Nevada were married at the First Methodist church on Monday. Rev. J. C. Harrison officiated.

Wedding Rites Are Read

Married just before the Christmas holidays, were Miss Mabel Feller, daughter of Mr. Adolf Feller of Fargo, North Dakota, and Mr. Ellert N. Wilhelm, son of Mrs. Ida Wilhelm of Bottineau, North Dakota. The wedding took place on Saturday, December 19 at the home of bridal couple. Vows were exchanged before the fireplace, which was decorated with narcissuses and chrysanthemums and bridal bouquet. Rev. Abe Lowen read the service.

The bride wore a gown of blue satin, made with a blue lace trim and a long veil, which was gathered in a crown on pearls. Her corsage was of pink carnations.

Mrs. W. J. Reid, sister of the bride was the matron of honor, and was dressed in dark blue. Mr. Clarence Feller, brother of the bride, was best man.

Following the ceremony, a dinner was served to the bridal party and relatives who attended the ceremony.

Mr. and Mrs. Wilhelm are living at 1710 Waller street.

Engagement Is Announced

Announcement of the engagement of Miss Bernice Weir and Mr. Norvil Cruzen, was made at a Christmas eve dinner given by the bride-elect's mother, Mrs. Mary B. Weir, and which was attended by friends and relatives. No date has been set for the wedding.

Both Miss Weir and Mr. Cruzen are residents of Salem and attended Salem schools. Now a freshman at Willamette, Miss Weir is affiliated with Alpha Phi Alpha sorority.

Mr. Cruzen is stationed in Alameda, Calif., where he is receiving training as a radio and aviation mechanic in the naval air corps. He is the son of Mrs. Gladys Cruzen of Salem and was here on a three-day visit, returning Saturday to California.

Sons of Union Veterans of the Civil War and auxiliary will meet on Thursday night at the home of Mr. and Mrs. Glen Adams for a 6:30 dinner and New Year's eve party.

Coal - Burner Oils

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IF YOUR NOSE "CLOSES UP" TONIGHT

Put 2 drops V-A-T-R-O-NOL up each nostril. (1) shrinks swollen membranes, (2) soothes irritation, (3) relieves transient nasal congestion... and brings greater breathing comfort.

Follow the complete VICKS directions in folder.

V-A-T-R-O-NOL

Today's Menu

- Liver will be on the menu today. It's not among the rationed meats, and will be handy to make a little beef go a long way.
- Lettuce chunks with French dressing
Beef and liver loaf
Spiced beets
Peach cake ring
- BEEF AND LIVER LOAF**
½ pound ground beef (economy cut)
¼ pound chopped beef liver
1 egg
½ cup dried crumbs
2 tablespoons chopped onions
¼ cup diced celery
2 tablespoons butter, melted
1 tablespoon chopped parsley
½ cup milk
1 tablespoon cream
½ teaspoon salt
¼ teaspoon paprika
1½ cups boiled rice, seasoned
- Cover beef 5 minutes with boiling water. Drain and chop. Mix beef with liver, eggs, crumbs, seasonings, melted butter, milk and cream. Pour into a buttered loaf pan spread with the rice. Bake an hour in moderate oven. Unmold and serve with savory or tomato sauce.
- PEACH CAKE RING**
(using cooked dried or canned peaches)
3 tablespoons shortening
½ cup sugar
1 cup peaches
¼ cup peach juice
2 teaspoons lemon juice
4 tablespoons butter
½ cup sugar
1 egg, beaten
¼ cup milk
¼ teaspoon almond extract
¼ teaspoon lemon extract
¼ teaspoon salt
¼ cup flour
1 teaspoon baking powder
- Mix shortening and sugar in bottom of deep, round cake pan. Heat slowly until melted. Add peaches and fruit juices. Cream butter and sugar until soft. Add rest of ingredients and beat a minute. Pour over peaches and bake 30 minutes in moderate oven. Unmold, peach side up; serve fresh with cream.
- Punch Bowl to Be Filled**
- For the New Year's at home, a hot fruit or cranberry punch can be poured from a pitcher, or eggnog or fruit punch ladled from a punch bowl.
- VICTORY EGGNOG**
(Serving 12)
8 egg yolks
1 cup honey
¼ cup sugar
¼ teaspoon salt
2 quarts milk
1 cup cream
2 tablespoons vanilla
¼ teaspoon nutmeg
8 egg whites, beaten
- Beat yolks until thick. Add honey and sugar. Mix thoroughly, add salt, milk cream, vanilla and nutmeg. Let stand 10 minutes, stir several times. Fold in whites. Pour into jars, cover and chill a day or so. Mix lightly and serve. One half cup rum can be used for flavoring in place of vanilla. Lightly sprinkle nutmeg over top of each serving.
- MULLED CIDER**
(Serving 12)
3 quarts cider
4 sticks bark cinnamon
18 whole cloves
¼ teaspoon salt
¼ teaspoon allspice
¼ teaspoon nutmeg
1 cup sugar
- Simmer ingredients covered 10 minutes. Strain, chill until needed. Reheat. Serve steaming.
- CRANFRUIT PUNCH**
(Serving 12)
4 cups cranberry juice
4 cups orange juice
2 cups grape juice
¼ cup lemon juice
¼ cup sugar
1 pint ginger ale
- Mix and chill fruit juices and sugar. Add ginger ale and serve in a bowl with ice.
- AUNT CYNTHIA'S PUNCH**
(Serving 12)
4 cups tea infusion
3 cups orange juice
1 cup peach juice
¼ cup lemon juice
¼ cup lime juice
¼ cup honey
1 quart ginger ale
- Mix together and chill several hours—or over night—tea, juices and honey. Add ginger ale and serve with chopped ice. Garnish with mint leaves or chopped mint flavored candies and candied cherries.

No Sugar in Ice Cream

A new taste will be found in this recipe for home made ice cream, and there's no sugar.

MOLASSES ICE CREAM
2 cups milk
1 tablespoon cornstarch
2 egg yolks
4 tablespoons sugar
¼ cup pure New Orleans molasses
2 egg whites
1 cup cream, whipped
1 teaspoon vanilla

Scald 1½ cups of milk. Mix cornstarch with remaining ½ cup cold milk, add to scalded milk and cook in top of double boiler 15 minutes, stirring occasionally. Beat egg yolks and add two tablespoons of sugar, pour hot milk mixture slowly onto them, return to top of double boiler and cook, stirring constantly, until thick like custard. Add molasses and vanilla, then chill thoroughly. Beat egg whites stiff but not dry, adding remaining two tablespoons of sugar gradually during the last few seconds of beating and fold into chilled mixture. Fold in the whipped cream. Pour into tray of mechanical refrigerator and freeze with control at coldest setting.

Any Fish Goes In Dish

Baked fillets of fish are very nice as an alternate for meat. This recipe calls for any desired fish, halibut, cod or salmon.

SAVORY FISH FILLETS

- 4 fish fillets
¼ teaspoon salt
¼ teaspoon paprika
¼ teaspoon celery seed
¼ teaspoon dry mustard
3 tablespoons lemon juice
1½ cups vegetable cream sauce
¼ cup buttered crumbs
1 teaspoon minced parsley.
- Wash and dry fillets. Arrange in shallow buttered baking dish. Sprinkle with seasonings and juice. Cover with sauce and sprinkle with crumbs and parsley. Bake 30 minutes in moderate oven.

Bake Apples In Sauce

If you are using your oven for other things, add this dish of apples and you'll save fuel by less top of the stove cooking.

Meal Needs No Meat Dish

Another meatless dinner dish is this for:

SHRIMPED SPAGHETTI
3 tablespoons butter
1 medium onion, chopped
¼ cup chopped pepper
2½ cups cooked tomatoes
¼ teaspoon salt
- teaspoon Worcestershire sauce
4 ounces spaghetti, cooked
1 can shrimp (1½ cups)
1 cup grated American cheese
¼ teaspoon paprika

Melt butter in saucepan, add

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