2 cups milk

3 tablespoons cold water

1/4 cup semi-sweet chocolate

Mix half the sugar with flour

and salt. Add yolks and milk.

Cook in double boiler until a

little thick and creamy. Stir of-

ten. Add gelatin soaked 5 min-

utes in water, stir until it has

dissolved. Cool. add vanilla and

chocolate and pour into graham cracker crust. Add rest of sugar to whites and beat until creamy.

Spread over the filling and chill.

Mix ingredients and press

into a greased shallow pan. Add

Winter salad

Brolled ham slices

Sweet potatoes with nuts

French artichokes with

Melted butter

Lemon chiffon pie

1 cup shredded lettuce or cress

3 tablespoons French dressing

Mix and chill ingredients...

WINTER SALAD SPECIAL

1/2 cup cubed grapefruit

1 cup cubed oranges

1/2 cup diced celery

GRAHAM CRACKER CRUST

14 cups cracker crumbs

2 tablespoons butter

1/4 teaspoon cinnamon

Today's Menu

cial sweet potato dish.

1 tablespoon sugar

the filling.

1 teaspoon vanilla

2 beaten egg whites

Visitors At Lodge Session

At the regular meeting of Chadwick chapter order of the Eastern Star held on Tuesday at Masonic temple the following honor guests were present and were given seats in the east: Mrs. Ellis of Garibaldi and Mrs. Paul Hauser, sr., past grand matrons of the grand chapter of Oregon and Mr. Roy Hatfield of Portland, a member of the budget committee of the grand chapter. Mrs. Ellis is in the city as a member of the house of representatives from Tillamook county. Other out-of-town members present were Mrs. R. B. Miller of Tillamook, and Mrs. C. L. Lleuallen, Pendleton.

At the close of the business session members and guests were entertained by a reading by Miss Lois Phillips of Willamette university.

Refreshments were served on the fifth floor at the close of the evening by the following committee, Mrs. A. H. Barker, Mr. and Mrs. William Damery, Mrs. Pearl Grote, Miss Ulva Derby, Mrs. Elsie McClung and Mr. Harry Crawford.

Future activities of the chapter include a district meeting with Ramona chapter of Silverton on the evening of February 16 in the Salem temple.

USWV Meets Monday

The United Spanish War Veterans and auxiliary held their regular meeting Monday. Senator L. W. Wipperman of Grants Pass was a special guest.

Mrs. Willow Evans was presented by the auxiliary with a past president's pin. Mrs. R. Seymour and Mrs. G. Bane, acting as hostesses, organized games and served refreshments.

Mrs. Betty Siddall Cox, a former Willamette university student and a graduate of Oregon College of Education, will graduate from the University of Southern California on January 31. according to news received here. She is the daughter of Mr. and Mrs. Mark Siddall of Astoria and a niece of Mrs. John Harper of Salem. Majoring in music and dramatics, she has taken part in two radio pro-

Bonheur club will hold a dance Saturday night at Fraternal temple, dancing from 9 to 12 o'clock, music by the Oregonians. Hosts for the evening will be Mr. and Mrs. Howard Jenks and Mr. and Mrs. Carl Gunther.

Word has been received by Mr. and Mrs. A. F. Recker of Route 6, that their son-in-law and daughter, Mr. and Mrs. Sidney Steenback, are the parents of a daughter, born January 13 in Baltimore, Md. The mother is the former Rosena Recker.

Pattern



By ANNE ADAMS

A very young version of a fa-vorite style—the wraparound! It's Pattern 4315 by Anne Adams and has becoming-to-yourfigure basque lines. The ties at the waist make a convenient, secure fastening. For a fresh look, have the collar and cuffs in ruf-

Pattern 4315 is available in misses' sizes 12, 14, 16, 18, 20. Size 16 takes 3¼ yards 35-inch and % yard contrast.



SOCIETY MUSIC The HOME

CLUB CALENDAR Choruses Sing

For Students The chorus classes of the Salem high school, under the direction of Miss Lena Belle Tartar. sang a program of ballads for the English classes on Wednesday. Ballads have been studied by the class members and the chorus classes sing the musical versions. Next week the chorus

class will sing cantatas.

The program included: "Oh Dear, What Can the Matter Be" and "Annie Laurie," the latter with vocal part sung by Jean Barham; 'Oh No, John" and the "Last Rose of Summer." Mary Ann Brady singing hte latter number as a solo; "Flow Gently Sweet Afton" and "John Peel" were chorus numbers and "Barbara Allen" was a solo by Alan Richardson: "Robin Adair," a solo by Betty Jean Merten; "Believe Me if All Those Endearing Young Charms" by chorus and Opal Seid; "All Through the Night," with vocal part by Clarke Houser; solo, "Comin' Through the Rye" by Donna

Mrs. Robert White will leave with her young son, Douglas, on Monday for Miami Beach, Fla., where Mr. White is attending officers' candidate school. They will go by train.

MT. ANGEL-Details of the wedding of Miss Thrasilla Barr and Ensign Ivo Bauman at North Hollywood, Calif., were received Tuesday and will be of much interest to their many friends here. The bride is the daughter of Mrs. Josephine Barr of Mt. Angel, and the groom is the son of Mr. and Mrs. John T. Bau-

The nuptial high mass was celebrated at St. Charles Catholic grams over the university sta- church Friday morning, at 8:15 tion, KMPC, at 7:15 Thursdays. o'clock, Rev. Father Meade of-

> The bride was given in marriage by her brother, Raymond Barr of North Hollywood. She wore a gown of embossed velvet on satin, made in modified princess stoyle with long sleeves, sweetheart neckline and long train. Her fingertip tulle veil fell from a Mary Stuart headdress. She carried a bouquet of gardenias and freesias. Her only ornament was a diamond-set cross and chain, a gift of the

> Miss Rita Bauman of Los Angeles, cousin of the groom, was bridesmaid. She wore an aqua chiffon gown with lace insets in yoke and waist and carried a bouquet of pink roses.

John Berning of the marines, cousin of the groom, was best

Mrs. Barr wore a soldier blue dress for her daughter's wedding and Mrs. Bauman chose navy blue. Each wore a corsage of gardenias and pink rosebuds.

The wedding dinner was held at the Michael Manor. In the afternoon there was a reception at the home of the bride's mother and sister-in-law, Mr. and Mrs. Raymond Barr.

Former Mt. Angel people present includes Mrs. Josephine Barr, Mrs. John T. Bauman, Talwin Berning, US army; Bernard Sprauer, US army: Yevette and Monica Berning of Gervais, Mrs. James Schaffer, Monrovia, Calif., formerly Mary Beth Brockhaus; Mrs. Richard P. Walsh of Los Angeles; and Mrs. Ellen Bauman of Sierra Madre, Calif.; and the host and hostess and son Robert.

Ensign and Mrs. Bauman, after a short honeymoon at Santa Barbara, will make their home in Los Angeles where Ensign Bauman is attending the naval training school.

ALBANY-A recent wedding here which is of interest to many Salem friends of the couple, was that of Dora Culbertson and Clarence Estopp, both Salem. The wedding which took place January 9, was performed by Rev. John Glasse, of the Presbyterian church.

The bride wore a dress of aqua-colored lace. Her corsage was gardenias and violets. She was attended by Mrs. Charles B. Gulbertson.

Ronny Estopp, son of the bridegroom, acted as best man for his father. Mr. and Mrs. Estopp are making their home at 1825 North Winter street, in Sa-

THURSDAY THURSDAY

Willamette tent hive Maccabees, election 8 p. m.

Lions club, with Mrs. Jacob Fuhrer, 836 North Church street, 8 p.m.

Haysville Woman's club, with Mrs.

W. D. Greg, 2 p. m.

KCKT club, with Mrs. Nellie

Knox, 1495 North Commercial

Knox, 1495 North Commercial street, 2 p. in... Chapter G, PEO, with Mrs. B. E. Sisson, 1:15 o'clock luncheon. Fidelis class of First Baptist church with Mrs. Mattle Clark, 570 North Winter street, 2 p. m.

Woman's Bible class, First Methodist church, with Mrs. A. A. Underhill, 885 South 12th street, 2 p. m.
Ann Judson Missionary circle of Baptist church, in Eteri room, 7:30

Music Teachers

In Session The Oregon Music Teachers association, Salem branch, met on Wednesday morning at the studio of Mrs. Walter Denton. Miss Dorothy Pearce, president, was in charge of the business meeting.

Those present were Miss Margaret Hogg, Mrs. Bertha Junk Darby, Mrs. T. J. Amspoker, Mrs. Walter Denton, Mrs. Mary Schultz Duncan, Miss Elma Weller, Miss Dorothy Pearce and Mrs. Jean Hobson Rich.

Woman's Council To Meet

The Salem Woman's council will meet this afternoon at 2 o'clock at the YWCA for the regular monthly meeting. This organization includes representatives from each woman's organization throughout the city. Mrs. Verne Ostrander will pre-

Mayor I. M. Doughton will be a special guest, and will give a brief talk. Miss Marian Bowen of the Marion county public welfare department will also give a

Mrs. Keith Hall was hostess to members of her bridge club on Wednesday night at the Hazeldorf apartments.

The Pringle Pleasant Point social club, which was to have met at the home of Mrs. J. N. Robison today, has been indefinitely postponed.

PRINGLE-Twelve women of the Pringle Women's club attended the regular meeting of the club at the clubhouse on Wednesday. Mrs. O. Davis, Mrs. Homer Ramey and Mrs. R. Curtis were hostesses at the noon covered dish luncheon, served on

card tables with bright cloths. At the business session the group decided to hold regular benefit card parties, to begin with one on Saturday night at the Homer Ramey residence.

Thursday, members and their husbands will gather at the clubhouse to complete the inside of the building. Dinner will be ser-

WEST SALEM - Mrs. Pearl Hughes and Mr. Fred Kuhn were married at Vancouver, Washington, January 14. A wedding dinner was served at the home of Mrs. James Jeason in Portland and Sunday Mrs. H. C. White, West Salem, had a reception and dinner for Mr. and Mrs. Kuhn at her home on Edgewater street.

Mr. Charles Amswald of Portland visited his aunt, Mrs. Mary Johnson, on Cascade drive Sunday. Mr. Amswald has recently been transferred from Wash-



threats and backs are rubbed with

Miss Nelson Is Bride

Miss Margaret Nelson, daughter of Mr. and Mrs. John K Nelson, became the bride of Mr. Joseph Harrell Solomon, son of Mr. and Mrs. Joseph Solomon of Elgin, Texas, Saturday at the First Christian church, Rev. Dudley Strain officiated.

The bride, given away by Dr. Henry Morris, wore a gown of white satin and lace, and her veil fell from a pearl tiara. She carried a shower bouquet of red rosebuds, pink carnations and

Mrs. B. W. Johnson, sister of the bride, was honor attendant. Bridesmaids included Miss Roberta Bulen and Miss Jean Johnson, a niece of the bride. Mrs. Charles Yentzer was best man and ushers were Mr. Roy-

don Smith Lucas, jr., and Mr.

Jack Kortzeborn. Preceding the ceremony, Mrs. E. J. Kortzeborn sang "I Love You Truly" and "Because," and was accompanied by Mrs. John Schmidt.

A reception followed the ceremony at the home of Mr. and Mrs. John K. Neison.

Dessert Uses Chocolate

A chocolate dessert goes this

CHOCOLATE CHIP DESSERT 3/2 cup sugar 2 tablespoons flour

1/8 teaspoon salt 2 egg yolks

FILBERT SWEET 1 tablespoon granulated gela-

POTATO MOLD 4 cups hot mashed sweet po-

1/4 teaspoon ginger

% teaspoon salt 1/4 teaspoon pepper 1/4 cup hot milk or cream

3 tablespoons butter 1/2 cup honey, maple syrup or corn syrup 1/2 cup filberts or walnuts

Mix together potatoes, ginger, salt, pepper and milk. Beat well and pour into mold spread with butter, honey and nuts. Bake 45 minutes in pan of hot water in moderate oven.

Beef Heart On Menu

Beef heart may be stuffed as a dinner meat: BAKED STUFFED HEART

3 to 4 pounds of heart - beef, veal, lamb or pork 3 slices bacon 1 cup fine bread crumbs

Flour for dredging The menu for today includes 1 small onion two special dishes, one a salad Salt and pepper suited to winter use, and a spe-Lard for browning Wash hearts and remove

> enough of center portion to permit addition of the dressing or stuffing. Dice bacon and fry until crisp. Combine with bread crumbs. Season with chopped onion. Season cavity in heart, stuff and fasten. Roll in flour and brown in hot fat in a heavy kettle. Add a small amount of water. Cover and cook slowly in a moderate oven (350 degrees) until the hearts are done, 2 to 21/2 hours. Thicken the liquid for gravy if desired.

Peanuts in Dinner Menus

ration go farther:

Peanuts appear in many a main dish these days, and provide excellent flavor and necessary vitamins. Here are some suggestions to make the meat

PEANUT SCRAPPLE 1 cup hot milk 1 quart boliing water 1 cup cornmeal % cup hominy grits 1 teaspoon salt, if desired

1/4 teaspoon paprika 11/2 cupts salted peanuts, chop-

14 to 1 cup grated cheese Mix hot milk and boiling water; Bring to boiling point and add commeal, homing grits and seasoning. Stir until liquid is thickened by the cereal. Place in double boiler or over low heat and cook one hour. Then minutes before taking up, add peanuts and cheese. Place in a deep rectangular bread pan and allow it to cool. When ready to use, cut in small slices (roll in egg and crumbs, if desired), and fry in deep fat 2 to 5 minutes until brown.

SAVORY SALAD 11/2 cups macaroni

1/2 cup leftover cooked ham, veal or beef 1/2 cup chopped sour pickles

% cup diced celery 1 tablespoon chopped green 2 cups chopped apples

3 tablespoons minced pimiento

% cup mayonnaise

About Ration Book Two

bread. Cut diagonally.

When Mrs. America goes to market with her war ration book number two, after point rationing of processed foods goes into effect, she'll be figuring points as closely as her money. For grocers will not be permitted to make change in stamps. It will mean that her calculations in points must be right to the point.

2 tablespoons chopped parsley 2 tablespoons grated onion 1/4 cup thinly sliced carrots

Cook shell or elbow macaroni

in boiling salted water until ten-

der. Drain. Cool. Combine with remaining ingredients, Add

mayonnaise. Mix well and chill.

Serve in lettuce cups and garnish

VEGETABLE SANDWICH

3 tablespoons chopped water-

Moisten with mayonnaise, sea-

son with salt and pepper and

Worcestershire sauce. Spread on buttered slices of enriched

1/2 cup shredded carrot 1/2 cup shredded caggabe

% cup peanuts % cup shredded celery

cress or parsley

1 cup salted peanuts

with radish slices.

Grocers will remove stamps from war ration book two in the presence of customers. And it is suggested that Mrs. America use the high value stamps first. For instance, if she selects a 10 point commodity, it is suggested that she use an 8 and a 2 stamp instead of using a com-bination of the low point stamps.

Schlesinger's January

Every Dress, Every Coat, Every Suit Must Be Sold. Every Single Garment is Regular Schlesinger Stock, which Means Dependable Merchandise at Figues Less than "War-Time" Garments are Selling for.

Fur Coats

We have 74 FUR COATS that we must clear. Every Coat REDUCED below ceiling price. It has been our policy for years to clear all Fur Coats at the end of the season, and so this is your opportunity to buy a Fur Coat at a greatly REDUCED FIG-

GROUPS

DRESS Clearance!

We are CLEARING all our fine dresses of the season and it will be to your advantage to come early. You will find values beyond comparison in Schlesinger's Annual January Sale! Plan now to be righton-hand this morning!



Fur-Trim

Here are three priced groups of Fur Trim coats that offer buyers the finest values in Salem. Every year Schlesinger's offers a January Clearance for purpose to clear for new merchandise . . . don't miss



REDUCED FOR

QUICK CLEARANCE

COATS

Cloth Coats

BIG COAT STOCK MUST BE CLEARED. We have several hundred Cloth Coats, Sport and Fur-Trimmed that we must clear to make room for Spring Merchandise. These coats are fine ALL WOOL garments and we feel sure will not be replacable next season. Lack of space makes it imperative that they be

GROUP 1

GROUP 3

Several Groups

All Sales Final & No Refunds & No Exchanges

ONE SUITS

SCHLESINGER & GO.