

Marriage Said in South

Miss Ann Wyckoff and Mr. Robert Burns Read, USNR, were married in Berkeley, Calif., January 23 at the home of Mr. and Mrs. David Park. Rev. Lindsay Patton officiated at the ceremony in the presence of family members only.

The bride and groom were guests of honor at a reception at the Park home later.

The bride is the daughter of Mrs. Hubert Wyckoff and the late Mr. Wyckoff of Watsonville, Calif.

Mrs. Read attended Miss Ransom's school in Piedmont and then lived abroad for several years where she studied music. She is a graduate of the University of California and is now an instructor in the music department there. Mr. Read is the son of Mrs. W. Ludd Read of Salem. He is a graduate of Salem schools and Reed college and is a radio mate in the navy.

Mrs. Read went south for her son's wedding a week ago and will remain for a time in San Francisco and Berkeley.

Moorheads Are Dinner Hosts

Mr. and Mrs. George R. K. Moorhead will be hosts at a 6:30 o'clock buffet dinner on tonight, preceding the President's ball, which begins at 9 o'clock.

Invited to the party are Mr. and Mrs. Stephen C. Mergler, Dr. and Mrs. Willard Stone, Mr. and Mrs. George Rhoten, Rep. and Mrs. Robert Dunnaway, Portland, Rep. and Mrs. Burt K. Snyder, Lakeview, Mr. and Mrs. Max Rogers, Mrs. Joe Young and the hosts.

Red Cross Work Is Done

Mrs. E. T. Pierce entertained members of her club and a group of additional guests here during the legislative session, at a luncheon Tuesday.

An arrangement of chrysanthemums centered the long table at which the guests were seated. Members and guests spent the afternoon knitting for the Red Cross.

A son was born January 25 to Mr. and Mrs. Robert E. Morrison. The baby has been named Robert Edward Morrison, Jr. His grandparents are Mr. and Mrs. George A. Lehmann of Molalla and Mr. and Mrs. Ira H. Morrison of Portland. Mrs. Morrison and the baby are in Portland at the Emanuel hospital.

Mrs. Stuart Lancefield and son Neil have returned to Salem after a month's visit in Denver spent with Mrs. Lancefield's parents.

Pattern



A really young housewife that's smart from every angle is Pattern 4317 by Anne Adams. In front there's a becoming square neckline, a curve to the inset waistband and heart-shaped pockets. And in back there's a full-length buttoning.

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Women's Page

SOCIETY MUSIC The HOME

CLUB CALENDAR

MONDAY
Garden club, chamber of commerce 8 p. m.

TUESDAY
Yonarcos class, with Mrs. B. F. Williams, East Center street, 1:15 dessert luncheon.

THURSDAY
Fruitland Women's circle, at the church all day. Covered dish luncheon at noon.

Conference Plans Are Told

A national regional conference of the American National Red Cross, Pacific area, will be held in Corvallis on February 1, according to word received here Thursday.

The sessions will open at 10 a.m. with a discussion of Red Cross services to the civilian population and will continue at 11 with a talk on Red Cross service to the army.

At the noon luncheon, General G. R. Cook of Camp Adair will be the principal speaker. At 2 o'clock, the war fund campaign will be under discussion, and at 4 o'clock the meeting will adjourn.

Bridge Club At King's

Mrs. A. Terrence King was hostess on Thursday to members of her bridge club. Luncheon was served and later bridge was in play. Mrs. Stuart Lancefield was a special guest.

Club members are Mrs. Carl G. Collins, Mrs. James J. Hague, Jr., Mrs. Edward J. Stadler Jr., Mrs. King, Mrs. Ralph Purvine, Mrs. Willard Thompson, Mrs. Robert Needham, Mrs. William Lidbeck and Mrs. Leon Perry.

INDEPENDENCE—Mrs. Fern Fratzke entertained with a show-er Thursday night for Mrs. Margaret Crider of Monmouth. Guests were the women officers of the Eastern Star. Mrs. Crider is worthy matron of Adah chapter.

Present were Mrs. Crider, Mrs. Alta Smith, Mrs. Dorothy Kletz-ing, Mrs. Anna White, Mrs. Homer Dodds, Mrs. Clara Van Loan, Mrs. Alice Robinson, Mrs. Esther Hill, Mrs. Evelyn Rogers, Miss Hazel Hughes, Mrs. Gladys Glasen, Mrs. Hattie Sweizer, Mrs. Ruth Hiltbrand, Mrs. Ruth Ebbert and Mrs. Fratzke.

SILVERTON—Mrs. Frank Porter entertained Tuesday after school hours for her daughter, Lois, in compliment to her 10th birthday.

Invited were Clara and Clifford Tschantz, Vera and Verda Baller, Lou Anne Elliott, Norma and Correen Cowan, Loretta Ann and Orval Hadley. Miss Elsie Benton and Miss Elsie Ann Pinson assisted Mrs. Porter in serving.

Later in the evening Mr. and Mrs. Oscar Benton were guests in honor of the occasion. Mr. Benton is the grandfather of the honor guest.

SILVERTON—A dance for the benefit of the men in the service will be given February 6 at the Knights of Pythias hall by AFL Local 2725. Falls City Pioneer orchestra will furnish the music.

Two such benefit dances have already been sponsored by the Silvertown local with more than \$25 raised at the two. Frank Porter, local business man, promised this week to match whatever the organization makes at the next dance.

The committee in charge is composed of Charles Bayes, Martin Hannan, Edward Jackson and Harold Bodin. This committee reports that refreshments will also be served at the next dance.

MT. ANGEL—Mrs. Albin Bean entertained for her bridge club at her home Tuesday night. Because of the heavy snow and cold weather, only two tables were in play. Extra guests were Mrs. Val Eberle and Mrs. R. J. Welton. A late supper was served by the hostess. The club will meet at the home of Mrs. B. Uselman on February 18.

To relieve distress of MONTHLY Female Weakness
Which makes you CRANKY, NERVOUS
Lette's Pinkham's Vegetable Compound is made especially for women to relieve periodic pain with weak, nervous, blue feelings—due to functional monthly disturbances. Taken regularly—Lette's Pinkham's Compound helps build up resistance against such symptoms. Follow label directions. Thousands benefited!



MISS ELDORA DeMOTS, who was principal speaker at the banquet of the Camp Fire guardians, board of directors and guests at the Congregational church on Thursday night. Miss DeMots is associate field director of the Camp Fire Girls for the north west states.

SILVERTON—Mrs. Sarah Adamson will observe her 87th birthday Saturday at Silvertown. Mrs. Adamson was born in the Silvertown area, the daughter of Mr. and Mrs. S. P. George Riches, pioneers of the Waldo Hills. She has spent her entire life in Silvertown.

During the past two weeks, she has been ill from influenza but was reported able to sit up on Wednesday.

Butterfly Quilt



by Laura Wheeler

Butterflies on parade—in a delightful scrap quilt for a feminine bedroom and a chance to use up those odd scrap pieces. Each butterfly is in two patches finished in outline stitch, with satin stitch for the body. Pattern 515 contains diagram of blocks; accurate pattern pieces; directions for making quilt; diagram of quilt; yardages.

Send ELEVEN CENTS in coin for this pattern to The Oregon Statesman, Needlecraft Dept., Salem, Ore. Write plainly PATTERN NUMBER, your NAME and ADDRESS.

Semi-Formal Dance Is Tonight

The tenth annual President's ball will be held in Crystal Gardens tonight, beginning with a grand march at 9 o'clock. Governor and Mrs. Earl Snell will lead the march and Governor Snell, assisted by Mayor I. M. Doughton, will cut the birthday cake during the intermission period. The dance is semi-formal.

The general infantile paralysis committee for this county is headed by Dr. W. J. Stone and includes representatives from various agencies in the city. Committee members representing the labor groups are taking care of details of the ball, and the Trades and Labor council is actively selling tickets.

Two floors of the Crystal Gardens will be used for the dance, with new dances featured on one floor and old-time steps on the other.

Several parties are being planned for preceding the dance.

PRINGLE—The benefit card party planned by the Pringle Women's club for last Saturday night which was postponed because of the weather, will be held this Saturday at 7:30 at the Homer Ramey home. Everyone is invited. Coffee will be furnished by the club.

WOODBURN—Seven tables of cards were in play at the party sponsored by the Junior Women's club Wednesday at the library club rooms.

Freda Burt and Peggy Dobson were in charge of the kitchen, and Agnes Maricle and Zoa Lowthian were in charge of the cards.

Sandwiches in Lunchbox

"Ripe olive cheese sandwiches" are just the thing for lunches carried by office and defense plant workers or school children. Cream cheese has a convenient spreading consistency while ripe olives have an agreeable chewiness which gives character to the spread.

A small package of raisins or shelled almonds makes a good lunch accompaniment and pleasant surprise.

RIPE OLIVE CHEESE SANDWICHES

2 (3-ounce) package cream cheese
2 tablespoons tomato cocktail sauce or catsup
1/2 cup chopped ripe olives
Few drops Tabasco sauce
Bread
Butter
Lettuce (optional)
Combine cheese and cocktail sauce and work to a paste. Add olives and Tabasco sauce and blend. Spread on unbuttered, thin slices of bread and cover with buttered slices.
Sufficient for 6 full sized sandwiches.

Today's Menu

Friday, traditional day for a meat substitute, we'll have fish cakes for dinner.

Green salad
Piquant salad dressing
Fish cakes
Buttered kale
Peach Bavarian cream

FISH CAKES PORTLAND

2 cups mashed potatoes, seasoned
2 cups cooked fish
1 tablespoon minced parsley
1/4 teaspoon salt
1/4 teaspoon paprika
1/4 teaspoon celery salt
1 egg, beaten
5 tablespoons fat
Mix together potatoes, fish, seasonings and egg. Shape into cakes about 1/2 inch thick. Sprinkle with flour and brown in fat, heated in frying pan. Serve hot with any savory sauce (tomato, brown or highly seasoned cream).

PIQUANT SALAD DRESSING

1 teaspoon salt
2 tablespoons honey
1/4 teaspoon dry mustard
1/4 teaspoon celery seed
1/4 teaspoon paprika
1/4 cup lemon juice
1/2 cup salad oil
Mix dry ingredients and slowly beat in half the juice. Alternate remaining juice with oil. Beat until thick. Chill.

THE JEWEL BOX WILL BE CLOSED

February 1st to March 1st

We are leaving on a buying trip to the east and we promise if you are in need of anything in our line it will pay you to wait for our return when we will have a good supply of new merchandise.

S. Muchnick, Prop.

The Jewel Box 443 State St.

—Buy Bonds—

Carefully Stretch Meat

Bones, trimmings, and meat drippings, once tossed carelessly aside, are now treasured for the fine rich flavor they extend to other foods. Avoiding waste of any of these is one direct contribution which the homemaker can make to the war effort while benefiting her menu.

Jessie Alice Cline, home economist, offers these suggestions from her scrapbook:

Bones may be simmered in water to make meat stock for soups, gravies or sauces. Bones which have bits of meat attached will season dried or fresh vegetables.

Meat trimmings add flavor to soups, vegetables and casserole dishes, such as potatoes, rice, spaghetti, macaroni and noodles. Dressing and stuffings can also be made from scraps of meat.

Waste kitchen fat should not be thrown away. Waste fats are needed by the war industry for the glycerin they contain. However, meat drippings are high in nutritive value and full of flavor, and should be used as much as possible in cooking. Drippings should be strained, clarified, and stored in a cool, dark, dry place. Meat drippings can be used for frying, seasoning and shortening.

Potatoes, egg plant, onions, sweet potatoes, tomatoes, cabbage and squash may be fried in meat drippings. Green beans, Texas rice, lima beans, dried peas, dried corn and hominy are seasoned by meat drippings.

Bacon fat or ham drippings may be used as shortening in spice cakes, cookies, pastry, muffins, biscuits, yeast bread and rolls, griddle cakes and waffles.

A 4-pound roast or pot-roast can provide three meals for a family of four if carefully planned. Here is just one example: serve the pot-roast itself for one meal, meat and vegetable pie for another, and creamed meat as the third.

These recipes are for the preparation of the three meat dishes prepared from one meat cut.

POT ROAST

3-4 pounds blade or arm bone, chuck or rump
Flour
Lard or drippings
Water
Salt and pepper
8 medium potatoes
6 whole onions
6 whole carrots
Season the meat with salt and pepper and dredge with flour. Brown on all sides in a small amount of lard or drippings. Add a small amount of water, not more than 1/2 cup, cover closely and cook slowly, allowing about 45 minutes per pound. As the pot-roast cooks, more liquid may be added if needed. An hour before the end of the cooking time add the onions, carrots and potatoes.

MEAT-VEGETABLE PIE

Cut all but one-half cup of the left-over pot-roast into cubes. Dice the left-over potatoes and carrots and slice the onions. Combine the meat, vegetables and 1 cup of canned or cooked peas. Make enough gravy from the drippings to moisten the meat and vegetables. Line a large casserole or individual casseroles with a biscuit-crust, allowing some crust for overlapping. Add the meat and vegetables, over lap the crust and bake in a hot oven (400°F.) until crust is brown.

CREAMED BEEF AND LIVER

1/2 pound liver, sliced
1/4 green pepper
Even the ham bone should not go to waste in these times, and we suggest you make split pea soup.

West Point Honor Man First to Wed



Honor Man D. A. Kellogg of San Francisco was the first to marry following graduation from the United States military academy at West Point. Originally scheduled for late May or early June, the graduation of the first class was advanced 4 1/2 months under West Point's new three-year course. Pictured are young Lieutenant Kellogg and his bride, the former Virginia Brown, also of the bay city. They were photographed as they emerged from the church and walked beneath an arch of swords.—IIN Photo.

1 small onion
2 tablespoons drippings
1/2 cup ground cooked beef
1 teaspoon salt
1/4 teaspoon pepper
2 tablespoons flour
1 cup milk
1 teaspoon Worcestershire Sauce

Simmer the liver about five minutes. Grind pre-cooked liver green pepper and onion together. Brown the ground mixture in drippings. Add ground cooked beef, salt, pepper and flour. Stir until flour is mixed, add milk and continue stirring until mixture is thick. Season with Worcestershire Sauce. Serve on hot cornmeal biscuits.

Fry Bread for Party Dish

Dipped in egg and fried like French toast, but made with two pieces of bread and a meat filling, that's a French meatwich.

Ham and cheese will make a French meatwich that will hit the spot for an informal supper and takes very little time to prepare.

FRENCH MEATWICH

For each sandwich use 2 slices of bread, 1 slice of baked ham and 1 slice of cheese. Make sandwiches and dip each into a mixture made of 1 slightly beaten egg and 1/4 cup milk. Pan fry in a small amount of butter or margarine over low heat. Turn to brown. Serve hot with cole slaw and spiced fruit.

Drippings saved from the roasting of the ham can be used to make a savory cream gravy to serve with cubes of the baked ham on noodles. Bits of the left-over pimiento, green pepper and a little diced onion can be added.

Even the ham bone should not go to waste in these times, and we suggest you make split pea soup.

Young Things Like 'Shakes'

If you're one of those young things who finds so much milk each day, a little difficult to down, try variation of the milk ration. For instance, an occasional milk shake, served in a tall glass, reminiscent of a soda fountain, sometimes helps pep up the milk consumption.

PLANTATION MILK SHAKE

1/4 cup peanut butter
1 tablespoon honey
1/4 teaspoon vanilla
2 cups milk

Place peanut butter, sugar, and salt in bowl, add 1/4 cup of the milk, whip with rotary beater or electric mixer until smooth. Add remaining milk gradually; beat until smooth. Add vanilla. Chill in covered jar in refrigerator until ready to use. When serving, top each glass with dash of nutmeg. Makes 2 tall glasses.

'Brannies' Are Cookies

Bran and honey make this good tasting dinnertime sweet.

BRANNIES

1/4 cup shortening
1/4 cup honey
1 egg
1 cup bran cereal
1 1/2 cups flour
1/2 teaspoon salt
1 teaspoon baking powder
1/4 teaspoon soda
1/2 teaspoon cloves
1 teaspoon cinnamon
1 cup seedless raisins

Blend shortening and honey thoroughly. Add egg and beat until creamy. Add bran cereal. Sift flour with salt, baking powder, soda, cloves and cinnamon; combine with raisins; add to first mixture and beat well. Drop dough by teaspoonfuls on lightly greased baking sheet about 2 1/2 inches apart. Bake in moderate oven (350 degrees) about 20 minutes.

Second 'Skirt' Joins Coppers At Silvertown

SILVERTON—In spite of unpleasant weather, the junior police met Tuesday night for its regular court session, and the second patrol girl, in the person of Donna Newman was voted in. Phyllis Stanzel was the first girl patrolman in the junior corps, having been elected to her division January 12.

At the Tuesday night meeting Donna Hove, district attorney, served in the absence of Judge Elizabeth Adams, and a fine was collected from Boyd Fish, charged with riding on the sidewalk; Wayne Twilleger and Paul Bucheit, in possession of arrest "tickets" were not present.

Following the court session, members attended the show.

Ship Yard Workers Get Back on Job

UNIONVALE—Many of the young people of this district enjoyed sleighing during the snow storm.

Many of the local men employed at the Portland shipyards who could not get to their work because of snow and ice-blocked highways, assumed their regular tasks Tuesday and Wednesday.

Four members attended the regular all-day meeting of the Unionvale Evangelical Ladies' Aid held at the church Tuesday.

Orval Stoutenburg of Carlton, who has been employed by his brother-in-law, Lester Holt, for two weeks cutting wood, has returned home.

Lester Holt resumed his work Tuesday at the Spaulding mill at McMinnville.

Mrs. Harold Chittim is home and convalescing following a recent operation.

Wheatland Families Entertain Visitors

WHEATLAND—Mr. and Mrs. Claude Graham of Lakeview, were Friday guests of their cousin, Mrs. Walter Kirkwood.

Mrs. Anson Ingels of San Francisco, underwent a major operation at a California hospital Tuesday according to word received here by her brother and sisters. She was Miss Edith Westfall of this district before her marriage. Her husband is in the United States armed forces overseas.

Mr. and Mrs. Kirkwood Walling of Buell have been guests of their mother, Mrs. Grant Walling during the snowstorm. They are employed at the Fred Versteeg Logging company there.

Mr. and Mrs. Charles Baker and son, Marvin, of Grand Island, who were guests of their brother and sister-in-law, Mr. and Mrs. Richard Jones, during the snowstorm, have moved back to their home.

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