

Nurses Have New Color Uniforms

An entirely new wardrobe of uniforms and service clothing for the army nurse corps has been designed by clothing experts of the quartermaster corps, assisted by prominent women's wear designers, the war department has announced. The traditional nurses' navy blue will now give way to olive drab in the street and general service uniform. The starched white uniform will be replaced for service in overseas theatres of operations by a brown and white, pin-striped seersucker, with the white uniform of the same design as the brown but of a poplin material being retained for service in the United States.

The most noticeable change in the uniforms is in the shift from blue to olive drab in the street uniform, which will be of the same basic pattern as that now being made the standard for all women of the army. It will, however, have the distinguishing feature of a newly designed cap different in appearance from other caps now worn by women in other military and semi-military organizations.

Upon request of overseas commanders for suitable nurses' uniforms to meet special needs in combat areas, the quartermaster corps undertook to design uniforms and service clothing with the greatest usefulness under all conditions and climates, with minimum duplications and the simplest handling requirements. Consideration was given to recommendations from the field with respect to the design of the new uniforms.

Starched white uniforms have always been a problem to nurses on duty outside this country, and recognizing this condition, the designers developed a field hospital uniform of brown and white pin striped seersucker which looks fresh and crisp close up, but which fades into the background at a distance.

It has a tailored jacket of the same material which converts it into a suit for wear when off duty. It also has important functional features of a deep wrap-around for ease of movement, is made without buttons to be lost or slide fasteners to get out of alignment, and fastens securely with one hook and a long tailored tie at the side. It requires no starch or ironing. A cap, designed of one piece of matching material laced at the back, goes with this uniform. The cap spreads out flat to wash and dry and likewise requires no starch or ironing.

To save packing space and bulk, a single overcoat has been devised for comfort in all climates. It is a roomy trench coat of two layers of wind-resistant and water-repellent material in olive drab, with a buttoned-in lining of lamb's wool. The lining differs from conventional button or zipper coat linings by having full length sleeves, and can be removed to do double duty as a bathrobe, fastening close up around the throat.

Another new addition to the nurses' wardrobe is a two-piece slack suit of olive drab herringbone twill similar to that worn by soldiers. These will become standard advanced field operations uniform to be worn in active theatres of operations. Ankle high field service shoes and laced canvas leggings for protection in mosquito infested areas accompany this outfit.

Special arctic field service equipment also is included in the new wardrobe, to be issued to nurses in cold climates. This includes a ski suit of olive drab similar to that worn by ski troops and consists of a parka, olive-drab on the outside and white on the other, and edged with fur. It is worn over ski pants of the same wind-resistant, water-repellent and reversible material. Beneath both parka and trousers go pile fabric liners of soft, fur-like alpaca and mohair fabrics to insulate the body from cold.

The traditional nurses' cape has been retained as the most serviceable, quick-covering garment for hospital duty in this country or abroad. It, too, has been changed from blue to olive drab with a self lining.

An olive drab hooded raincoat with moisture-proof seams and vinyl resin waterproofing similar to those furnished to enlisted men, shoes, gloves and a newly designed leather utility bag with ample compartment space, complete the equipment.

Webfeet Plan to Honor Dads This Weekend



UNIVERSITY WELCOMES DADS—Students at the University of Oregon are preparing to welcome their fathers for the annual 'Dads' Day celebration on the campus this weekend, Feb. 13 and 14. Staged for the event is "The War Comes First, But Come If You Can." Top left members of the committee pen a message home, from left: Cliff C. Lane, Salem, Edith Newton, Portland; Jim Thayer, Carlton; Ted Goodwin, Prineville, and Charles Politz, Portland. Top right students and dads demonstrate the official method of transportation, from left are: Buck Jones and his father Frank Jones; Dr. and Joyce Clark, Eugene, and Dean Karl W. Onthank. Below the committee: First row from left, Sally Spies, Oakland, Cal.; Mary Bush, Palo Alto, Cal.; Peggy Wright, Springfield; Joyce Clark, Eugene; Edith Newton, Portland; Jean Friderer, Ashland; Betty Ann Kemp, Shelby, Mont.; Joanne Nichols, Vernonia; Charles Politz, Portland; back row, Dean Karl W. Onthank, James Thayer, Carlton; Bob Mueller, Klamath Falls; Pete Howard, Eugene; Ted Goodwin, Prineville; Lawrence Beaudoin, The Dalles, and Bob Henderson, Portland.

They Applaud Colorado Yankee, 'Casablanca Girl'

By LEIF ERICKSON
Associated Press Features

DENVER—Small, blonde Louise Anderson, the WAAC captain who took the stenographic record of the momentous Casablanca conference of President Roosevelt and Prime Minister Churchill, is an adventuresome girl and her friends back home know she relished to the hilt being the only woman present at the historic meeting.

Before enlisting in the WACCs last July, Louise was a federal bureau of reclamation stenographer here.

"She always was looking for adventure and she always wanted to try something new and different," observes S. O. Harper, the bureau's chief engineer.

Thirty two years old and five feet two, Louise is the daughter of Mr. and Mrs. Charles O. Anderson of Denver. Her father is a retired naval technician who served the navy 30 years.

"Louise isn't afraid of anything," says Mrs. Elizabeth Murphy, head of the reclamation bureau's stenographic section and Captain Anderson's former boss.

"See this letter from her. She tells about her first air raid in north Africa. And this is what she says: 'It was really beautiful—just like our Fourth of July fireworks at Lakeside.' Lakeside is a Denver amusement park."

A sports enthusiast, Louise is surprisingly rugged for her small build. In the same letter to Mrs. Murphy and the rest of the "office gang," Louise related that she was not seasick on her voyage to Africa although crew members told her the trip was their roughest "in 27 years."

Louise said the trip was a "picnic" of excitement for those who weren't sick. Crowded with WAAC companions in a stateroom, she had to take her turn sleeping on the floor.

What Louise didn't mention in this letter was the fact that the ship was torpedoed. She and the other WAACs roved around in a lifeboat for several hours before being picked up. They landed in Africa with no stockings.

In Denver, Louise swam, golfed, played tennis, skated, skied, rode horseback, bowled, fenced, and took a course in rifle marksmanship.

"She was good, too, at almost everything she did," says Mrs. Murphy.

The Andersons naturally were pleased when they heard about their daughter's Casablanca assignment.

"That's a great honor, a very great honor," said her father.



CAPT. LOUISE ANDERSON

Anna Quartier Rite Held Thursday

INDEPENDENCE—Mrs. Anna Quartier passed away at the family home in Independence Sunday at the age of 73 years. Mrs. Quartier, daughter of Abraham Rich, was born at Bethoucourt, France, August 9, 1869. She came to this country March 16, 1889. On August 1, 1891, she was united in marriage to William A. Quartier in Salem and resided there until 1914, when they moved to Independence.

To this union three children were born, William and Albert of Portland and Clarence of Salem. Mrs. Quartier is survived by her three sons and one granddaughter, Mrs. Florence White of Portland, and many friends.

Services were from the Smith-Baun mortuary in Independence Thursday. Rev. Jesse W. Baker officiated. The interment was in Belcrest Memorial park in Salem.

Slavkovsky Burial Takes Place in Jordan

SCIO—Funeral rites for Andrew Slavkovsky, 49, were held at Our Lady of Lourdes Catholic church at Jordan, Wednesday morning, with Rev. Father Beatus Baur in charge. Burial was in the church cemetery there. He died in a Eugene hospital Sunday morning, February 7, 1943, following a brief illness.

He was born in Austria-Hungary, but had resided in the United States about 25 years. The family came from Pennsylvania 10 years ago and had been farming since

doing things in this war, so naturally we're quite proud that our girl is doing her job so well."

"There's a one-starred service flag in the door of the Reclamation bureau's stenographic section. That's for Louise and tells how the girls still there feel about her."

Sandwiches Make Fine Eating

Whether it's the sandwich for a war worker's or a school child's lunch box, or a quick lunch for children and women who are home at noon, or one of those served as a snack to unexpected guests—sandwiches should be easy to prepare, good to eat and health-giving.

Preparing sandwiches for lunch boxes takes consideration, because long hours in a warm locker or cupboard take their toll of freshness. Bread for sandwiches, as you probably know, should be at least 24 hours old, as too-fresh bread in sandwiches is inclined to get soggy upon standing. The butter used as a spread should be creamed and spread to the edges of the bread. This helps to keep sandwiches moist.

When you are making meat sandwiches remember that several thin slices of meat make a better tasting and easier eating sandwich than one thick slice. At least one sandwich in the lunch box should be of meat, egg, poultry, cheese or fish.

Use different kinds of bread in making the sandwiches, and for variety use rolls, buns, muffins, nut or fruit breads occasionally. Sliced meat, egg, poultry and cheese sandwiches can be varied by the spreads used on the bread.

To prepare any of the following spreads, add the ingredients to 1/4 cup of softened butter or margarine:

1. Mustard butter—Use 1 tablespoon prepared or horseradish mustard.
 2. Chili butter—Use 2 tablespoons chili sauce. Catsup should be used.
 3. Onion butter—Use 1 teaspoon finely minced onion, onion juice or chopped chives.
 4. Parsley butter—Use 2 tablespoons minced parsley and 1 teaspoon lemon juice.
 5. Pimento butter—Use 2 tablespoons chopped pimento.
 6. Horseradish butter—Use 1 tablespoon horseradish. Spreads may also be made by adding chopped green pepper, minced onion, chopped cucumber or olives to salad dressing or mayonnaise.
- Sliced cooked beef, lamb, veal or pork will make good sandwiches when combined with a savory spread or salad dressing. This is an easy way to make the most of leftover meats. For variety grind or chop the leftover meat and mix with relishes and dressing.
- Table-ready meats, like bol-



YES, SON, IT'S REALLY PAPER! Latest innovation in packaging is this new paper cap, which keeps precious, vacuum-packed coffee in glass jars at its freshest. Metal closures, formerly used, are now restricted. The new cap, made of paper, adhesive, and a special sealing material, will be used instead.

When they are to be served at home, sandwiches can be toasted, served open-face, have lettuce added to the filling or grilled. Sandwiches are often in demand for family Sunday night suppers, and for these you may want to add a few flourishes. Try grilling cheese sandwiches in the waffle iron right at the table and the hot cheese-wiches will be a real treat.

The prepared meat loaf can be ground with onion, mixed with pickle relish and salad dressing, spread generously on rye bread and served with a hot beverage for a quick surprise.

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