

Girls Will Give Dance Tonight

All students in the city are invited to attend the dance given by the Rainbow Girls tonight at the chamber of commerce. Hours for the annual spring dance are from 8 until 11 o'clock.

The theme of the dance is Brazil, and South American decorations will be used. Girls who serve during the refreshment hour will appear in costume. The decoration committee will be headed by Jean Rowland, who will be assisted by Janet Miller, Meta Woodridge, Pat Pearson and Donna Savage.

An orchestra has been engaged to furnish music. Betty Zoe Allen is heading the music committee, with Helen Paulson assisting her.

The hall arrangements are being made by Sharon Burnett. Tickets are in charge of Betty Staab. Mrs. Edna Rowland will have charge of the checkroom, with Janice Meyers, Caroline Carson and Marie Ann Newman assisting.

Refreshments will be under the direction of Mrs. Albert Cohen, with a committee of girls including Claire Toomb, Grace Widdows, Jean Meyers and Nancy Montgomery.

Dance programs are under the direction of Joan Remington, Nancy Brown, Betty Staab, Jean Driggs, Nancy Montgomery and Evangeline McKinley.

Christening Is Sunday Event

Charles Joseph Henny, month-old son of Mr. and Mrs. Joseph L. Henny of Brooks was christened Sunday afternoon at St. Mary's Catholic church in Mt. Angel.

He is the first grandchild of Mr. and Mrs. Charles A. Zielinski and the fourth grandchild of Mr. and Mrs. Joseph Henny, sr. His mother is the former Mildred Zielinski.

STAYTON—Friends have received announcement of the marriage in North Carolina of Lieutenant Virginia Tripp, army nurse corps, to Lieutenant Leonard Waters, son of Mr. and Mrs. D. E. Waters of Vancouver, Washington, but formerly of Stayton. The ceremony was read March 26.

The bride is stationed at Fort Bragg army hospital and Lt. Waters is with the army force at Maxwell field in Alabama, having been recently transferred there from Ft. Bragg.

Pattern



Button, button, this dress has the buttons! Four buttons, in fact—and Anne Adams Pattern 4369 shows just how to cover them and gather on lace trim. Simple bought buttons are optional. The frock has an inset waistband; a back skirt panel.

Pattern 4369 is available only in misses' and women's sizes 14, 16, 18, 20, 22, 24, 26, 28, 30 and 32. Size 36 takes 3 yards 25-inch, 1/2 yard lace edging.

PICK UP

Send SIXTEEN CENTS in cents for this Anne Adams pattern. Write plainly: SIZE, NAME, ADDRESS, STYLE NUMBER.

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Women's Page

SOCIETY MUSIC

The HOME

CLUB CALENDAR

FRIDAY
Woman's Unitarian alliance, 2:30 p. m. with Mrs. Kenneth Randall.
Sigma Tau mothers, with Mrs. Bayard Findley, Rickreall.
Dakota club auxiliary, with Mrs. F. Kostmeyer, Brunk's corners, 2 p. m.

Fraternity Men Will Dance

Fraternity men of Alpha Psi Delta and Kappa Gamma Rho will entertain guests tonight with their annual spring formal.

Theme for the Alpha Psi dance is "Swingtime Serenade" with spring flowers and blossoms to carry out the decorative details. Merle Palmer is general chairman, assisted by Dick Stacer, Charles Wicks, John Cotton and Lynn Liegh.

Kappa will dance in the Mirror room of the Marion hotel which will be decorated in keeping with the theme, "That Old Black Magic." Gene Olson is general chairman of the affair. Guests will be Bob Hamilton and Margery Waters, Dean and Mrs. Melvin H. Geist, Lewis Pankaskie, Dean and Mrs. Walter E. Erickson and Dr. and Mrs. Robert E. Lantz.

A boy was born to Mr. and Mrs. Warren Fanning at Salem General hospital on Tuesday. This is the Fanning's second son. The grandparents are Mrs. Dora Fanning and Mr. and Mrs. A. T. Larios of Portland.

Dr. and Mrs. Stuart M. Lancefield are the parents of a girl, born at Salem General hospital on Thursday morning. Their older child is a boy.

WALLACE ROAD, April 15—Vari-tinted primroses and gold-edged daffodils were used as decorations on the tables by Mr. and Mrs. Elmer Cook and Mr. and Mrs. Charles Ramp, committee on arrangements for the supper held by Willamette Lodge country club at the club rooms for the April meeting. Special guests were Captain and Mrs. Charles Unruh. Bridge was played during the evening, with prizes for women and men going to Mrs. A. E. Utley and W. Frank Crawford, respectively.

Members attending were Mr. and Mrs. M. C. Pettys, Mr. C. C. Chaffee, Mr. and Mrs. W. C. Franklin, Mrs. Lockwood Franklin and sons Hugh and Robert, Mr. and Mrs. Fred Gibson, Mr. and Mrs. Ernest Peterson, Mr. and Mrs. James Smart, Mrs. Ed Pratt, Mrs. Eleanore Steiner, Mr. and Mrs. A. E. Utley, Mrs. Laura Walters, Mr. and Mrs. Wayne D. Henry, Mr. and Mrs. W. Frank Crawford, Mr. and Mrs. Charles McCarter, Mr. and Mrs. Elmer Cook and Mr. and Mrs. Charles Ramp.

Miss Orwig Plans New Work

Interesting to her many Salem friends are the plans of Miss Bernice Orwig, instructor in biology at Willamette university, to enter nurse's training under University of Oregon auspices at Multnomah county hospital in October with the intention of going into nursing education following completion of basic training.

Miss Orwig's resignation from the Willamette faculty, submitted to university officials last week is to go to trustees at their weekend meeting in Portland.

Graduate of Willamette university with the class of 1932, Miss Orwig has taken graduate work at University of Washington and Oregon State college. From 1934 to 1939 she was laboratory assistant in the biology department and in 1938 became an instructor. She is the daughter of Mr. and Mrs. C. S. Orwig of Salem.

West Salem Boy Married

Pfc. Keith A. Brown, son of Mr. and Mrs. Clarence R. Brown, 350 Kingwood Ave., was recently married to Miss Karol Lynn Facer of Salt Lake City, Utah. The young couple were married in Jonesboro, Ark., where Mr. Brown was in training in the air corps.

Mrs. Brown expects to stay in Denver where Mr. Brown is now stationed until he is called overseas and then she will come to Salem to make her home with the groom's parents.

Mrs. Dean Davenport, the former Nora Doss, is in Salem visiting at the home of her parents, Mr. and Mrs. Doss. Mrs. Davenport is en route to Kansas, where she will go to be near her husband, who is stationed at Ft. Riley. Thursday, she and her mother visited Mr. Doss, temporarily living in Vancouver.

SILVERTON—The Rose ceremony of the Junior Women's club will be observed April 26 at the Christian church with Mrs. Perl Bye as general chairman; Mrs. Herbert Jones as program chairman and Mrs. Ole Meland as refreshment chairman.

Each club member will invite a guest and the Silverton Women's club will be invited as a group.

On April 19 Miss Dorothy Abel will entertain the Junior Women's club members. Election of officers will be held with the nominating committee composed of Mrs. Bern Brady, Mrs. Perl Bye and Mrs. Ole Meland.

Engagement Told at Dinner

Miss Ruth Finney announced her engagement to Mr. William Laughlin Thursday night at a dinner party for friends at the Marion hotel. Miss Finney, a junior at Willamette university, is the daughter of Dr. and Mrs. J. M. Finney of Spokane, and Mr. Laughlin is the son of Dr. and Mrs. Seava B. Laughlin of Salem.

Present at the dinner were the Misses Mary Jean Huston, Jan Johnson, Lois Phillips, Eleanor Todd, Dorothy Estes, Susanna Schramm and the hostess. Copages at each place contained cards disclosing the engagement. Beta Chi sorority members received the announcement at dinner Thursday, also, when a box of candy revealed the news.

Miss Finney is vice president of Beta Chi sorority, society editor of the Collegian and an active member in university circles. Mr. Laughlin graduated from Willamette in 1941 and attended Haverford college in Pennsylvania last year. No date has been set for the wedding.

Wedding Read At Church

Mr. David L. Desha, minister of the Church of Christ, Newberg, and Miss Melba Joy Usry, of Dallas, Texas, were married Wednesday at the 12th Street Church of Christ, with L. L. Freeman officiating. Mrs. Juanita Hunn of Dallas, Texas, acted as bridesmaid, and Mr. Obert Henderson of Salem was best man.

The wedding was attended by friends from Newberg and Salem. Following the ceremony, a shower was given the newly-weds. They will make their home in Newberg.

SILVERTON—Business occupied the Women's club members Monday afternoon when they met at the Christian church for their April meeting. Mrs. George Jaeschke presided.

Special honor was paid to Mrs. G. B. Benton, a charter member of the club and past president, who died Saturday afternoon. A book will be purchased for the public library and inscribed in her memory. The Women's club originated the public library at Silverton and Mrs. Benton was a charter board member, a position she held until her death.

Mrs. Jaeschke named her delegates to the Marion County Federation to be held at Gates on April 30. Included were Mrs. Clark Backman, Mrs. George Christenson, Mrs. Ralph Larson, Mrs. A. J. Titus, Mrs. Charles Hoyt; with alternates to include Mrs. John Wilson, Mrs. R. B. Renwick, Mrs. A. E. Kern, Mrs. F. Glenn McDonald and Mrs. George Anderson.

Plans were made for the no-host luncheon to be held at the May meeting with Mrs. Jaeschke to appoint her committees for

New Frocks are Designed to Make Folk Happy



Left to right: navy net and lace dress; flowered dress; polka dot frock in navy, red and white. Mainbocher, dress designer, famous for years in Paris and the United States, decided before he worked out this season's collection that, despite the war, clothes ought to make people happy—not only the wearer, but friends. Both masculine and feminine. Colorful prints give a lift to the spirits and are out to bring out all the good points of a woman's figure. These prints and short afternoon cocktail dresses were given an important place in a recent showing of his models. At the left above is shown one of these cocktail frocks in navy net over a silk crepe slip. It has a full, short net skirt with lace ruffled around the hips. The bodice is buttoned down the front and made of lace. It has a corsage of pink daisies at the waistline. The flowered dress, center, is a royal blue and white silk print with shirtwaist bodice which has an attached jabot effect, and the skirt features front fullness. The other dress is a double dotted polka dot design—the dots being red and white on a navy background. The frock has a cowl neckline and the skirt has front fullness achieved by unpressed pleats. A navy felt cap with a full blown red rose circled with navy felt petals completes the attractive outfit.

Food

Here's First Ration Recipe Exchange
(This is the first of a series of recipes for low-point wartime dishes, favorites of Salem women. Statesman readers are invited to send in their war recipes to exchange with other readers.)
Two main dishes that are family favorites in the home of Governor and Mrs. Snell, require the use of a few points for the main ingredient, but are excellent examples of dishes these wartimes, when dried apricots are point-free.

APRICOT FLUFF PIE

Cook dried apricots until soft, measure 1 cup and chop, sweeten to taste. Beat 3 egg whites, add 3 tablespoons sugar, a teaspoon vanilla and fold in the fruit. Fill in a baked shell and bake 1/2 hour at 250 degrees. If desired, you can use a graham cracker crust.
This is an excellent pie to use when yolks are left from other recipes.

The pie is one that's good for

Mrs. Snell's Tuna Casserole

7 ounce can tuna
Package potato chips
Small can mushrooms
2 cups white sauce
Make the white sauce using 2 tablespoons flour, 2 tablespoons butter, 2 cups milk and seasonings. Mix, put in a casserole and pour sauce over the top. Bake for 20 minutes in a 400 degree oven.
Another favorite dish with Mrs. Snell's family is boiled short ribs. The ribs are boiled in a heavy kettle and when partly cooked, a mixture of preferred vegetables, including onions, potatoes and carrots, with several sprigs of parsley are added. When done, the juice is removed and thickened, and poured back with the meat and vegetables. This makes a very little meat go a long way.

Today's Menu

Smelts will supplement a large vegetable salad as the main course for today's dinner menu.
Large vegetable salad
Broiled smelts
Bran muffins
Apricot fluff pie
The pie is one that's good for

Fish Man Has Variety To Offer

Salem housewives will find ample inspiration for point-free main dishes at the fish market. We menu makers who are used to the generous supply of fish and shellfish take our good luck for granted, but to newly arrived women from the midwest, our country must seem a gold mine of finny treasures.

Smelt is one of the best bets offered for the weekend, and those who have neglected to serve Columbia river smelt so far this season, should hurry and have them on the menu.
Spring Chinook salmon has showed its bright red color in local markets. It's always a safe buy, no matter who is invited for dinner.

Sole comes filleted or just skinned, and makes an excellent main dish. Dip in cracker crumbs and fry. Serve with boiled onions and garnish with lemon slices. Some like to make a sweet sour sauce, others prefer tartar sauce.

Ling cod and rock cod are in the market. A creole sauce lends itself to either kind of cod. Ling cod may be cooked with dressing. Spread the bread mixture on the buttered pan, put fish on top and bake half an hour. Serve with gravy of browned flour and butter and fish stock.

Red snapper is well liked when dipped in milk, then in flour and sautéed in butter and served with sautéed mushrooms and a slice of tomato and lemon for garnish. Snapper is another offering of the local fishman.

Perch, yet-another fish available today, may be fried with good results. Some like to dip them in beaten egg yolk and crumbs and fry in deep or shallow fat and serve with slightly sweetened tomato sauce.

Perch may also be stuffed with dressing and baked in a hot oven until done.

Among the shellfish today we find crab, to serve in the shell, or already picked out for creaming or salad. Picked crab will go a long way when it's mixed with the coarse cracker crumbs and egg and fried in nice fat little cakes.

Clams, the butter kind, are good served steamed in the shells and seasoned with melted butter.
Those greenish looking fish seen in the market this morning are prawns, big brothers to shrimp and are uncooked, so require different treatment from their smaller relatives. The meat from the prawn (just the tail part is sold in the market) is at its best when dipped in batter and fried in ample fat in a heavy skillet. Any preferred fish sauce, tartar, lemon or drawn butter, goes with the prawns.

Another fish, new to many local women, is kippered soup fin shark that looks very much like the popular kippered salmon, now noticeably absent from our markets. It's prepared as kippered salmon.

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