

### Trips Taken By Salem Folk

Numerous Salem families are enjoying brief sojourns and others are entertaining visitors from out of town.

Miss Beth Siewert, daughter of Mr. and Mrs. A. A. Siewert, has returned from a trip east which took her to Wilmington, Delaware where she was the guest of friends. She was on the east coast several weeks before going to Delaware, stopped in Seattle to visit Miss Patricia Hutchinson, daughter of Rev. and Mrs. Robert Hutchinson, formerly of Salem.

Mrs. William Bush and son, Billy, are leaving today for Portland where they will be joined by Mrs. Marjorie Walker. From there the three travellers will go on to Seattle, Victoria and Vancouver, BC, for a week's vacation.

Mr. and Mrs. O. K. DeWitt are spending several days at their cabin on the Santiam and have as their guests, Mr. and Mrs. Rex Sanford of Portland, former Salem residents. Mrs. DeWitt has spent the past week at Neakowia at the summer home of Mrs. Prince W. Byrd.

Mrs. W. C. Babbitt of Spokane, Washington, arrived in the capital Friday morning to spend the next week visiting her mother and sister, Mrs. Cordelia Herington and Mrs. Hugh McCain.

**SWEGLE**—For several years the August meeting of Swegle Woman's club has been a picnic supper, served on the lawn of some member. This year it was held at the home of Mr. and Mrs. John Swanson on North Road. Present were Mrs. William Hensell, Mr. and Mrs. Marion West, Anna Mae and Youce and young son; Mr. and Mrs. E. E. Brandt, Donna Mae and Larry; Mr. and Mrs. Homer J. Conklin and Norma; Mr. and Mrs. William Eganer; Mr. and Mrs. Swingle, Claire and Noll; Mr. and Mrs. L. Q. Bulla, Mrs. Otis Daves and son Walter and granddaughter, Barbara; Mr. and Mrs. William Hartley, Mrs. Joseph Brennan, Mrs. Ray K. Hall, Mrs. Charles Bottorff, Mrs. Menno Dalke, Gladys and Richard; Mr. and Mrs. Carroll Runner and Mr. and Mrs. Swanson.

**CANTEN CALENDAR**

**SATURDAY, AUGUST 7**  
1 to 4—Woman's Relief Corps.  
4 to 7—Free lance group under direction of Mrs. Vernon Perry.  
7 to 11—Business and Professional Women's club.

**SUNDAY, AUGUST 8**  
9 to 11—Credit Women's Breakfast club.  
11 to 1—Business Men's group.  
1 to 4—Ladies of North Howell Grange.  
4 to 7—Eagles auxiliary.  
7 to 11—Zonta club.

**MONDAY, AUGUST 9**  
Daughters of the American Revolution.

**TUESDAY, AUGUST 10**  
Willamette Faculty Women.

**WEDNESDAY, AUGUST 11**  
Daughters of Union Veterans.

### Pretty Pinafore



Keep cool... keep pretty, in this charming Anne Adams version of the pinafore... Pattern 4407. The paneled lines and the pointed waistlines make your figure look willowy; the square-cut neck is young. Use a bright peasant print. Make the version with sleeves, too.

Pattern 4407 is available only in misses' and women's sizes 14, 16, 18, 20, 22, 24, 26, 28, 30, 32. Size 18 requires 2 3/4 yards 28-inch.

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

TEN CENTS more brings you our Summer Pattern Book with its easy-to-make styles for everyone.

Send your order to The Oregon Statesman, Pattern Department, Salem, Ore. Delivery of patterns may take longer than usual because of the heavy volume of mail.



### Heroine Will Be Honored Today

Today is "Molly Pitcher" day and members of many Salem organizations will be on the streets and in the stores and banks selling war stamps to "fill up the pitchers" for the treasury department. This is a nation-wide campaign in observance of the heroine of the historic battle of Monmouth in the Revolutionary war.

Members of the American Legion auxiliary are in general charge of "Molly Pitcher" day and Mrs. Walter Spaulding heads the local committee. Women who will sell stamps will wear long dresses and carry pitchers during the day. Mrs. Verne Ostrander is making arrangements for the women to sell stamps and Mrs. Stanley Krueger has arranged a program to be given on the streets during the day.

Salem chamber of commerce will serve as headquarters for "Molly Pitcher" day.

**Sunday Chemeketa chapter**, Daughters of the American Revolution will act as hostess at the DAR cabin at Champog. Mrs. J. D. Fontaine is official hostess for the day and any DAR member is invited to serve at the cabin during the day.

Mrs. Allan A. Siewert, Jr. (Harriet Crawford) is at the home of her parents, Mr. and Mrs. H. R. Crawford, while her husband is stationed at Prineville with the air corps.

Mr. Romeo Gouley, son of Mr. and Mrs. Romeo Gouley, is spending a month at the country home of his parents and in the fall will resume his work at Northwestern university, Chicago.

Mr. and Mrs. J. E. Hillstrom of Marshfield were guests Thursday of Mr. and Mrs. C. W. Parker.

Salem Deaconess hospital auxiliary will not hold its regular meeting this month, but will resume again in September.

Mrs. Jack E. Taggart and her children have left for Pendleton to join Mr. Taggart for the summer months.

Mr. and Mrs. C. W. Parker entertained employees and their families of the right-away department of the state highway department at a picnic dinner at their home on Rose street. Thirty seven guests were seated on the patio and the evening hours were spent informally.

Miss Edna McElhaney, worthy high priestess of Willamette Shrine, No. 2, attended Bethany Shrine, No. 5, in Vancouver, Wash., Tuesday night. Amy H. Berry, supreme worthy, high priestess of Chicago, made her official visit to the shrine and Miss McElhaney is an attendant to the supreme priestess.

**WOODBURN**—In spite of the early advent of fall rain, the ice cream social given by the senior and junior women's clubs was a pleasant and profitable event. Ice cream was dispensed at tables in the Woodburn library club rooms and an interested audience listened to Mrs. George Moorehead, Oregon State president of Federated Women's clubs, as she presented the need and opportunity for keeping essential industry on the home front operating.

Mrs. Moorehead then introduced three young women in uniform: Ensign Elizabeth Hill, and Lucia Brown of the WAVES and Ensign Frances Huxley of the SPARS, each of whom presented in her own way the work of her organization as a "real job," a definite contribution to the war effort on the port of alert, patriotic youth.

Lt. Webster Jones of the navy, in charge of public relations in this area, was introduced.

The Woodburn clubs, said Mrs. Moorehead, are the first to have chosen a student nurse under the new program of club sponsored scholarships.

**DETROIT**—Mrs. E. H. Wildanen was the incentive for a shower given by Mrs. Richard Hansen at her home Wednesday afternoon.

Attending were Mrs. Wilbur Rice, Mrs. Frank New, Mrs. Henry Hiebert, Mrs. Henry Ediger, Mrs. Lloyd Ferris, Lenora Ediger, Mrs. H. W. Beard, Mrs. Wildanen, the honored guest, and the hostess.



### CLUB CALENDAR

**MONDAY**  
Marion auxiliary, Veterans of Foreign Wars, Veterans hall, 9 p.m.  
Neighbors of Woodcraft, officers and guard meeting, Mrs. Nida Macklin, 823 Madison street, 6:30 p. m., covered dish dinner and wiener roast.

**TUESDAY**  
Fast Presidents' club, W.R.C., covered dish dinner, Mrs. John Ship, 1893 Saginaw street, noon.  
Eastern Star social day, Masonic temple, 10 a.m.

**WEDNESDAY**  
Missionary society of Presbyterian church, annual tea, Mrs. E. J. Clements, 209 North 14th street, 2 p.m.

### Surgeons Visit In Capital

Mr. and Mrs. Lee Surgeon have returned to their home in Cleveland, Ohio, after a several weeks visit in Salem. Mrs. Surgeon is the former Ruth Brownlee and was married in Cleveland in February.

Mr. and Mrs. Surgeon attended Salem schools and he is now an instructor at the United States Naval Diesel school in Cleveland. While in the capital the Surgeons were the guests of their parents, Mr. and Mrs. Albert Brownlee and Mr. and Mrs. George Surgeon.

### Today's Menu

Corn and peppers will appear on the weekend menus.

**TODAY**  
Cabbage-peanut salad  
Sautéed pepper  
Hot biscuits  
Corn on the cob  
Watermelon and cantaloupe

**SUNDAY**  
Cucumbers in lime gelatine  
Cold luncheon meats  
Baked Danish squash  
Creamed potatoes  
Deep dish blackberry pie

**MONDAY**  
Cottage cheese and chive salad  
Hamburger cakes on toasted buns  
Spiced beets  
Assorted grapes  
Cheese and crackers

**RICE AND GREEN PEPPERS**  
3 tablespoons bacon fat  
3 tablespoons minced onions  
3 cups boiled rice  
1/2 cup finely chopped green peppers  
1/2 teaspoon salt  
1/2 teaspoon paprika

Heat rice in frying pan, add onions, peppers and rice and simmer 10 minutes or until very light brown in color. Add seasonings. Stir frequently, while cooking, with a fork.

Rice can be used in place of potatoes for dinner if potatoes are scarce in your locality.

### Popular Pineapple



Popular because it's such a lovely design... popular because it's oh, so easy to crochet, and because it's useful when done. Useful as chair protectors, useful for scarf ends. Note the three strips, so perfect for attaching the width you want, so interesting when combined. Pattern 650 contains directions for set; stitches; list of materials.

Send ELEVEN CENTS in coins for this pattern to The Oregon Statesman, Needlecraft Dept., Salem, Ore. Write plainly: PATTERN NUMBER, YOUR NAME AND ADDRESS.

### Servicewomen

What they can do  
What they're doing about it



Mrs. Caroline Bump Baldwin, daughter of Mr. and Mrs. Thomas W. Bump of North Howell, enlisted in the WACs in May and was one of four chosen for non-commissioned officer's school. Mrs. Baldwin has just finished her basic training at Fort Des Moines, Iowa. She is a graduate of Silverton schools and attended Northwestern School of Commerce in Portland.

Miss Bonnie Jean Watson of Portland is spending the summer in Salem as the guest of her sister, Mrs. Laban Steeves.

### Chicken in Flavorful Recipe

If you like to serve interesting and unusual dishes when you give a dinner party, here's a recipe for chicken, Castilian style, that's guaranteed to make you forget the succulence of your most proudly presented planked steaks of the pre-revolution era.

The recipe does not come to us direct from Spain, but from Middle America. Many of the Middle American dishes are of Spanish origin of course, the recipes having been handed down from generation to generation ever since the days of the Spanish conquest.

The average tourist judges Middle American cookery by the Mexican border dishes of chile con carne, hot tamales and so forth, and never has a chance to try the classic dishes that are a blend of two great culinary traditions—the Aztec, and the comparatively recent Spanish influence which dates back a mere few hundred years or so. Just think how we'd feel if Middle American peoples judged our cooking on the basis of hot dogs and soda pop, with a hamburger thrown in for good measure! As a matter of fact, many of our own foods originated or come now from the fertile lands of these southern neighbors. They're responsible for the millions of nutritious bananas we ate in pre-war years, when ships were available to bring them to our ports, and at the moment their soil is feeding our production lines with raw materials such as abaca and tung oil—essentials in our war effort.

We could do with a try at their recipes, as well as their products.

Chicken Castilian style is definitely one of the more formal dishes, and consists of pieces of cooked chicken heated in an unusual sauce, served in a delicately cheese-flavored rice ring and liberally be-sprinkled with toasted almonds.

It all sounds and looks much more elaborate than it really is, which makes it an ideal company dish. There's almost no last minute preparation, and all you need to complete the menu is a mixed green salad and a chilled dessert that can be ready in the refrigerator hours ahead of time.

**CHICKEN, CASTILIAN STYLE**  
2 tablespoons butter  
2 onions  
1 green pepper  
1 garlic clove  
1 tablespoon parsley  
1/2 cup tomato or chili sauce  
1 teaspoon salt  
2 cups chicken stock (or 2 bouillon cubes and 2 cups boiling water)  
1/4 cup raisins  
3 cups diced cooked chicken  
1/4 pound toasted almonds  
Mince onions, green pepper, garlic and parsley. Cook slowly in butter until quite soft. Add tomato or chili sauce, salt, chicken broth and raisins. Simmer 10 minutes. Add chicken and simmer 20 minutes more. Serve in center of baked rice ring and sprinkle with almonds.

**RICE RING**  
1 cup rice  
2 tablespoons butter  
2 ounces grated Parmesan style cheese  
1 tablespoon sugar  
2 eggs, well beaten  
Boil rice in salted water until tender. Drain. Add butter, cheese, sugar and well beaten eggs. Pack into buttered ring mold and bake in a moderately hot oven until set and lightly browned. Turn out onto hot dish, pour chicken and sauce in the center. Sprinkle with toasted almonds.

### Bread Extends Meat Ration

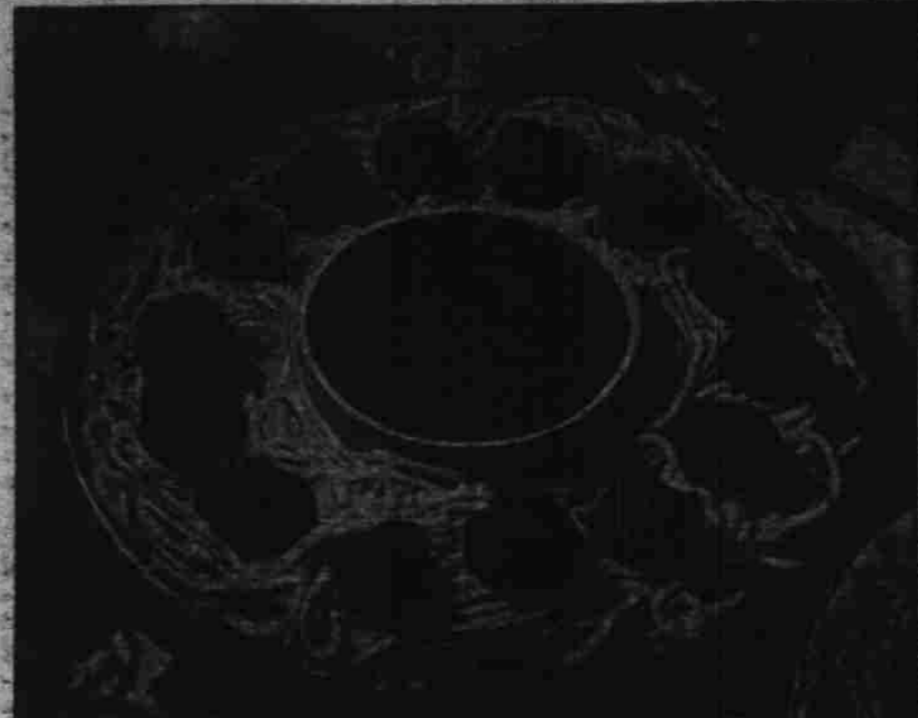
Two-thirds of your recipe for a good meat loaf will serve the same number of people the whole loaf did, if you try this extending trick: Make a large recipe of your favorite bread dressing, well-seasoned with salt and pepper and a bit of poultry seasoning, perhaps. Mix some of the bread dressing with the meat, then pack a layer of dressing between two layers of meat and bake in the usual way.

Toast can play a build-up role in dinner planning, as can biscuits, when time permits. Try toast or biscuits topped with creamed dried beef. For flavor variety add a little minced onion or grated cheese to the shredded beef and white sauce mixture.

Toasted buns or hot rice make an appetizing build-up when barbecued frankfurters or hamburger cakes are on the menu.

Fan fry sliced bacon, chopped onions and chopped green pepper in a skillet as a preliminary to scrambling eggs. Scrambled eggs with these additions make a breakfast or lunch anyone can work on.

Diced hard-cooked eggs and cubes of bologna added to a cream sauce and served hot on crisp toast or patty shells is a ration-point-stretching idea that tastes as good as it looks.



**STRETCHED A BIT**—There's a story behind this colorful and appetizing platter of meat balls, spaghetti and tomato sauce. Seventeen small meat balls were made from one-half pound of hamburger—and here's the magic recipe: Mix 1/4 pound hamburger with 1/2 cup evaporated milk, 1/2 cup cracker crumbs and 1/4 cup of grated onion. Add 1/2 teaspoon salt and a dash of pepper, shape into balls and brown in hot fat until cooked. We served the spicy tomato sauce (well-worth a few ration points) in a separate dish but you may prefer to combine the cooked spaghetti, meat balls, and sauce. Either way it's a delicious supper for four persons. We suggest a crisp green salad and hard rolls as accompaniments.

### Beans, Corn Make Main Dish

Fresh beans and canned or fresh corn combine to make a main dish suitable for indoor or outdoor eating. It's a good main course for a covered dish dinner, too.

**BEAN AND CORN MAIN-DISH**  
1 1/2 cups corn  
2 cups cooked fresh beans  
2 eggs, beaten  
1/2 cup soft bread crumbs  
1 tablespoon minced parsley  
1 teaspoon finely chopped onions  
1 cup milk  
2 tablespoons butter, melted  
1/2 teaspoon salt  
Mix ingredients and pour into buttered baking dish. Bake in pan hot water in moderate oven for 45 minutes.

**RATION CALENDAR**

**FOOD**  
Canned Goods—Blue stamps W, X and Q valid until August 7; Blue stamps R, S and T valid from August 1 to September 30.  
Meat, cheese, canned fish and edible fats—Red stamps T, U, V and W valid through August 31.  
Sugar—Coupon No. 13 expires August 15, good for 5 pounds. No. 14 and 15 valid for 5 pounds each for additional ration if needed.  
**SHOES**  
Stamp No. 16, book one, valid through October 31.  
**GASOLINE**  
Book A coupons No. 1 good for four gallons each, usable now.  
**FUEL OIL**  
Period of coupons expires September 1.



## "She's in the center of things... the nerve center"

The young lady certainly is in the center of things... the nerve center of our whole air defense organization... the Aircraft Warning Filter Center.

The movement of every plane aloft in this area is charted before her very eyes on a large gridded map.

- She receives her reports from members of the Ground Observer Corps who stand watch on hundreds of Observation Posts on this Pacific Coast to report the movement of all aircraft over the landward areas.
- Her job is fascinating and vital to the safety of all of us. Because of her, and hundreds of women like her, planes and soldiers are released for combat service. Families sleep in safety knowing that they will be forewarned of enemy attack. Men work on ships and planes without fear of sudden and unexpected destruction falling from the sky.
- Yes, you bet she wears a pair of silver wings, and earns them. She is an essential part of the U. S. Army Air Forces and every man, woman and child in this area owe her a salute and vote of thanks.

150,000 loyal civilians know that Posts of the AWS must be filled. The job must be done by either civilians or by fliers or soldiers badly needed at our battle fronts. AWS volunteers release men and equipment for other duties.

The AWS volunteer is correct in assuming that she releases many planes to the front. If it weren't for the AWS we would need far more fighter planes on the Pacific Coast than we now have to do the same job.

"Seventy-five families depend on me" is what each AWS volunteer can truthfully say. Reliable statistics show that each person serving on a Ground Observation Post or in a Filter and Information Center is responsible for seventy-five homes as his share of protection.

For Information Pertaining to the Aircraft Warning Service...  
Phone Salem 6753 or call at the Civilian Defense Office, Ladd & Bush Bank Bldg.



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