

Infant Care Is Provided

Dr. Frederick D. Stricker, state health officer, gave the "go" signal to a plan to provide federal funds for giving complete maternity care to wives and infants of servicemen. The plan became a reality for Oregon with acceptance by the US Children's bureau of the proposal to compensate physicians and hospitals for care rendered to families of servicemen.

The Children's bureau has allocated \$32,000 to put the project into operation here. Oregon is expected to receive further grants as the program progresses. Under the plan as outlined by Dr. Stricker, funds will provide wives and infants of servicemen medical and hospital care which will be equal to the high standard Oregon has always maintained. A recent amendment made by congress at the time this appropriation was granted makes these services available only to wives of servicemen of the 4th to 7th pay grades and their children up to one year of age. Only medical and hospital care rendered after October 1, 1943 can be authorized for payment.

Dr. Stricker said that although the plan is to be administered by the maternal and child health division of the Oregon state board of health, the actual burden of providing suitable care will fall on members of the medical profession and the Oregon hospitals. Expectant mothers who are eligible should apply to their family physicians, and not to local or state health departments.

Newcomers to Oregon who do not have family physicians should contact their county medical societies, who will refer them to qualified physicians.

Meat Substitute Is Corn

Corn and cheese become a meat substitute when served this way:

CORN CHEESE FRITTERS
2 eggs, beaten
1 cup whole kernel corn
1 cup grated cheese
1 tablespoon grated onion
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup cracker crumbs
Mix together beaten eggs, corn, cheese, onion, baking powder, and seasonings. Stir in crumbs and shape into patties. Fry in hot fat until fritters are golden brown. Makes 10 medium fritters.

RATION CALENDAR

FOOD
Canned goods — Blue stamps U, V and W good through October 20. X, Y, Z valid until Nov. 20.
Meat, cheese, canned fish and edible fats — Brown stamps C, D and E now good.
Sugar — Coupon No. 14, 15 and 16 expire October 15, good for 5 pounds.
SHOES
Stamp No. 18, book one, good indefinitely. Airplane stamps valid Nov. 1.
GASOLINE
Book A coupons No. 8 now good for three gallons each.
FUEL OIL
Period 1 coupons in new fuel oil rations valid through January 3. Coupons with gallonage printed on the face valid for amount indicated until expiration date shown on coupon sheet.

TIRES
Cars with C ration books must have tires inspected every 3 months; B books every 4 months; A books every 6 months. Commercial motor vehicles — tire inspections every 6 months or every 9000 miles, whichever.

Scrap Menagerie



A bear, a lamb and a flopped dog! Can't you imagine a child delightedly naming each one? So get this simple pattern, and any time you've a minute, and a scrap or two to spare stitch up a thrilling surprise for the tot in your life. Pattern 2988 contains a transfer pattern of the toys; stitches; list of materials required.

Send ELEVEN CENTS in coins for this pattern to the Oregon Statesman, Newsstand Dept., Salem, Ore. Write plainly: PATTERN 2988, YOUR NAME AND ADDRESS.



SANDWICHES ARE THE MAIN INTEREST in most lunch boxes, and many women are planning new and interesting fillings. Pictured here is the following lunch, packed for someone with a husky appetite:

CHEESE AND VEGETABLE SANDWICHES
1 cup minced celery
1 cup grated raw carrot
1/2 cup thin radish slices
1/4 cup minced green pepper
1/4 cup mayonnaise
4 slices American cheese, or 1 cup shredded American cheese
Pinch of salt
8 slices bread
Combine vegetables with mayonnaise. Spread on 5 well-but-

tered slices of whole wheat or enriched bread. Top each with shredded American cheese or a thin slice, and another buttered slice of bread. Makes 4 sandwiches.

PACKED LUNCH
Chopped Vegetable Sandwiches
Bean Salad
Tomato
Tapioca Pudding
Milk

Relish Uses Garden Beets

Beets from the family garden will go into this dish.

SPICED BEET ONION RELISH
1/2 cup beet juice
1/2 cup vinegar
1/4 cup sugar
1/2 teaspoon salt
1/4 teaspoon paprika
1/2 teaspoon celery seed
10 whole cloves
1 teaspoon broken bark cinnamon
2 cups sliced cooked beets
1 cup sliced onions
Simmer covered, juice, vinegar, sugar, seasonings and spices. Pour over rest of ingredients. Cool, cover and chill for several hours.

MT. ANGEL—Miss Anna Borschowa, daughter of Mrs. Barbara Borschowa, became the bride of Ernest Ogden, son of Mr. and Mrs. Spencer Ogden of Gervais, at a wedding in St. Mary's church Monday morning at 8:15 o'clock.

Rev. Hildebrand Melchior read the vows and officiated at the nuptial mass. Miss Helen Keber played the organ and Miss Pauline Saalfeld sang "Mary at Thy Feet I'm Kneeling." The bride, whose older brothers are all in the service and were unable to attend the wedding, was given in marriage by her brother-in-law, Tony Halter of Woodburn. She wore a princess model gown in white satin with long sleeves, lace yoke and lace inserts in the long train. Her full-length, lace-edged tulle veil had matching lace inserts and fell from a lace Juliet cap with band of seed pearls. She wore a gold chain and cross, a gift of the groom, and carried an arm bouquet of pink rosebuds and white bouvardia.

Miss Monica Wurdinger was bridesmaid and Miss Rosemarie Borschowa maid of honor. They wore taffeta gowns, fashioned alike in princess style in shades of aqua and pale pink and wore matching tulle headresses. They carried pink roses, pink bouvardia and white baby chrysanthemums.

Joseph Borschowa acted as best man. The wedding breakfast was served at the home of the bride with an informal reception following in the afternoon. Assisting about the rooms and serving refreshments were Miss Edna Wurdinger, Miss Marcella Gerlits and Miss Mary Kirsch.

In the evening a wedding dance was held in the Legion Memorial hall.

Mr. and Mrs. Ogden left for a wedding trip to Washington. For traveling, the bride wore a wine wool suit with fur trim and black accessories.

ZENA — A lovely arrangement of crystal candelabras, pink tapers and pink tuberous begonias centered the table when Miss Koneta Nowowiejski, much feted bride-elect, who is to marry Mr. George Doran October 17 at the Nazarene church in Salem and whose home will be at Rosedale, was the inspiration for a show-er at the home of Mrs. W. Frank Crawford at Zena Saturday afternoon. Co-hostesses were Mrs. Clarence F. Merrick and Mrs. Ben Swinford.

Assisting about the rooms and in serving refreshments were Mrs. Howard Keffun, Mrs. Roy E. Barker and Miss Ardon Shepard. A number of gifts were presented to the honor guest, who formerly taught school at Zena. Refreshments were served to the honor guest Miss Nowowiejski, Mrs. W. W. Henry, Mrs. C. M. Purvine, Mrs. Pauline Brown, Mrs. Lois Crawford, Mrs. L. I. Mickey, Mrs. James A. French, Mrs. Milton Stephens, Mrs. Lloyd Allens, Mrs. Wayne D. Henry, Mrs. Fred Muller, Mrs. R. C. Shepard, Mrs. R. W. Hammer, Mrs. Elwood Cooper, Audrey Merrick, June Swinford, Naomi Kime, Mrs. Howard Keffun, Mrs. Roy E. Barker, and the hostesses, Mrs. W. Frank Crawford, Mrs. Clarence F. Merrick and Mrs. Ben Swinford.

Stew Saves on Meat Points

Kidneys save meat points and when served this way make an excellent dish:

KIDNEY STEW
2 beef kidneys (approximately 2 pounds)
3/4 cup flour
2 teaspoons salt
2 tablespoons fat
4 tablespoons minced onion
2 cups water
Split kidneys and remove all fatty tissue. Cut into 1-inch pieces and soak in salt water for 1 hour. Mix the flour and salt and dust the kidneys with the mixture. Brown slowly in fat. Add the onions. When brown add water. Cover and simmer for 1 1/2 hours. If necessary, thicken the gravy with 1 tablespoon flour mixed with 1/4 cup cold water. Serves 4.

W. B. Hamilton Family Moves To Webfoot

UNIONVALE — Mr. and Mrs. W. B. Hamilton and family, who have resided here for more than a year, have moved to the B. R. Bell farm in Webfoot. Mrs. Carl Launer, Mrs. Carrie Kidd and George James attended a family birthday party at Albany over the weekend complimenting Mrs. Launer's sister, Mrs. Ed Howe.

Mr. and Mrs. C. M. Cooper, Mr. Alta Larson and Mrs. Chester Carpenter and daughter, Judith, were Sunday guests of Mr. and Mrs. Matt Warren. Mrs. Warren and Mrs. Larson are daughters of Mr. and Mrs. Cooper and Mrs. Carpenter is a daughter of Mr. and Mrs. Warren.

Mr. and Mrs. A. C. Dickover of Silverton were guests Tuesday at the home of Mr. and Mrs. Ernel Gubser. Norman Gubser came Saturday from the McMinnville hospital.

A new well 44 feet deep has been sunk by the Wymore brothers at the Clarence S. Crawley home. Cement casing was used and an electric pump will be installed as soon as priorities will permit purchase.

Home Extension Unit To Start at Roberts

ROBERTS — All the women of the Roberts, Halls Ferry and Oreville communities are invited to attend the meeting at the Roberts grange hall Friday afternoon at 1:30 o'clock. Miss Francis Clinton, county home demonstration agent, will be there to help organize a home extension unit for these communities.

A demonstration to show safe methods of dry cleaning at home will be given by Miss Clinton. Mrs. Roy J. Rice has called the meeting.



TEXTURE CONTRAST—A savory meat patty served on well-seasoned spaghetti mixed with fresh tomato sauce makes a popular supper and one that's easy on ration points and pocketbooks. Combine the meat mixture with a little milk and seasonings, and shape into flat patties. Pan fry or broil until browned and cooked through, then serve on spaghetti. Green beans were our choice of vegetable, and slices of fresh cucumber on watercress add a crisp touch.

Alaskan Pays Surprise Visit to Relatives

DAYTON — Mrs. John Sherman of Ketchikan, Alaska, paid a brief surprise visit to Mr. and Mrs. J. L. Sherman, her husband's parents, at Dayton Saturday. She came especially to visit her mother, Mrs. Ed Wagner of Willamina, who had been employed at Meier and Frank's in Portland until she underwent a major operation. Mrs. Sherman took her to her home. John Sherman is employed in government work at Ketchikan.

Publisher Hurt

SCIO — E. H. Hayward, publisher of the Scio Tribune, suffered face lacerations Saturday while cranking the fire truck for service at the Vestecka blaze in South Scio. He is reported making good recovery.

Farmers Union Starts Meeting At Buena Vista

BUENA VISTA — The Buena Vista Farmers Union will resume fall meetings Friday night, October 15, with Ben Griffith and Clifford Wells in charge of the program. Mrs. E. D. Long and John Loy will serve on the refreshment committee. Sandwiches will be served.

The Buena Vista Sunday school is planning a special rally day exercise for Sunday, October 17. A basket dinner will be held in the community hall at 1 o'clock. Every one in the community is invited.

The Buena Vista Ladies club held its first fall meeting in the community hall Wednesday afternoon, with Mrs. Eva Banks officiating. Sixteen members answered roll call, telling about their favorite fall flowers. Mrs. Hazel Wells read an article on "Flower Garden Arrangement." Several gifts from the unknown friends were exchanged. At the close of the meeting, Clara Wells and Mabel Short served refreshments.

Howard Wells, son of Mr. and Mrs. O. G. Wells, left for Corvallis last week where he entered OSC as a freshman.

Mr. and Mrs. Melford Hoover were at Waldport last Thursday on a fishing trip.

Mrs. Frank Johnson returned to her home in Portland Monday, after spending several days with her sister, Mrs. Ed Frather. The Johnsons have purchased a new home near Linton.

Mr. and Mrs. Earl Creason have moved from the Cushman farm to

the Ed Frather farm, which they have rented.

Miss Beatrice Bridenstine of McMinnville spent the weekend with Miss Alice Prather.

The next meeting of the Buena Vista Ladies club, October 20, will be "Print Dress and Clean-Up Day." This will be an all-day meeting with a pot-luck dinner at noon.

Leland Frather and family accompanied by Miss Beatrice Bridenstine spent Sunday at their cabin at Marion Forks.

Sgt. Borden Christenson spent a few days last week at the home of his brother-in-law and sister, Mr. and Mrs. Raymond Hall.

Capacity Enrollment Noted at Pratum For Clothing School

PRATUM—A capacity school has enrolled for the clothing remodeling for the Pratum home extension unit being held at the Macleay grange hall Thursday and Friday.

Latest word is that Miss Lucy Lane, clothing specialist from Oregon State college, will be able to conduct the school for the first day, with Miss Janet Taylor, assisting specialist, according to Miss Frances Christensen, Marion county home demonstration agent. Many of the community members of Miss Lane and her demonstration on clothing materials given at the grange hall two years ago.

Has Tonsils Out

ST. LOUIS — Dorothy Rush recently had her tonsils removed at Woodburn. She now is home again, and is improving.

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