

Coeds Entertain At Dinners

Two Willamette women's living groups held birthday dinners this week. Beta Chi sorority members were hostesses for a date dinner on Sunday and Monday night Frederickson held a fall birthday dinner, formerly a tradition for Lausanne hall coeds.

Miss Ruth Finney was general chairman for the Beta Chi dinner and was assisted by Misses Miriam Oakes and Mary Moses with the decorations. Serving on other committees were the Misses Barbara Shirley, Georgia Hull, Betty McGee, Shirley Rabenau, Barbara Causey and Anita Harvey.

Covers were laid for Mrs. J. A. Davidson, Miss Betty Andrews, Jay Savereid, Miss Louise Cutler, Richard Steeves, Miss Olene Mehloft, Gordon Kunke, Miss Viola Jacobsen, Lloyd Nyhus, Miss Myrtle Meier, Daryl Drorbaugh, Miss Lois Butler and Jack Glasse.

Honored guests at the Frederickson dinner were women whose birthdays fell between September 15 and December 15 and were the Misses Margaret Stone, Margaret Geisler, Mary Ann Wittliff, Margaret Hathaway, Dorothy Niles, Dorothy Toomey, Rosalee Smith, Lucile Barnhart, Donna Hinkley and Eileen Bontrager. Working on the arrangements committee were the Misses Pat Ann Sly, Suzanne Zimmermar and Dorothy Toomey.

Honors Husband On Birthday

Mrs. Henry Piening was hostess on Sunday afternoon at an informal at home for her husband on his birthday. The affair, held at their home on Thompson street, was between the hours of 2 and 5 o'clock. The house was decorated with poinsettias, chrysanthemums and greens. Presiding at the table, which was decorated in Christmas greens and lighted by red tapers, were Mrs. A. H. Hansen and Mrs. E. L. Swanson.

Guests included Mr. and Mrs. George Gibson, Mr. and Mrs. John Hasche, Rev. Dudley Strain, Mr. and Mrs. W. T. Batis, Mrs. Minnie Hamman and Mr. and Mrs. A. J. Flint.

Choir to Present Cantata Sunday

The choir of Leslie Methodist church will present the Christmas cantata, "Hail, Messiah!" under the direction of Melvin Gilson next Sunday at 7:30 at the church.

Soloists will be Mrs. R. H. Tourtelotte, soprano; Mrs. M. J. Gilson, soprano; Mrs. Mason Bishop, contralto; Wesley Ritchie, bass. The quartet will include Mrs. Tourtelotte, Miss Helen Ingrey, Russell Stone and Wesley Ritchie. Miss Faith Idso will be organist.

Youthful Ruffles



Ruffles rate a mounting score in popularity. They lend feminine sprightliness to Pattern 4591. In soft, becoming rayon crepe this dress takes dictation or goes on dates. In cotton, trimmed with ric-rac, it goes to market. This simple style takes very little time to make.

Pattern 4591 comes in misses', women's sizes 12, 14, 16, 18, 20, 22, 24, 26, 28, 30. Size 16 takes 3 yards 39-inch fabric.

Send SIXTEEN CENTS in coin for this pattern. Write plainly SIZE, NAME, ADDRESS, STYLE NUMBER. JUST CUT! New Fall and Winter Pattern Book. Send TEN CENTS extra. Free glove and bag pattern printed in book. Send your order to The Oregon Statesman, Pattern Department, Salem, Oregon.

Servicewomen

What they can do
What they're doing about it

Continuing in her work as service station attendant, although she is now in the marine corps women's reserve, is Pfc. Ruth B. Kimball, who has been assigned to duty at Camp Pendleton, Oceanside, Calif.

The daughter of Mrs. Hannah A. Kimball of 510 North 17th street, she received her basic training at Camp Lejeune, New River, NC, the recruit camp for all marine women.

AUMSVILLE—Word has been received by friends of Mrs. Betty Rush, a former resident here, that she has joined the WAC and is stationed at Camp White, Medford.

Mrs. Beard Is Reelected

Ladies of the Patriarchs Millitant met in the IOOF club room for their regular business meeting and Christmas party. Their donation to the IOOF home was brought. Election of officers resulted in the reelection of Mrs. William Beard as president; Mrs. Hunsaker as vice president, and Mrs. Townsend as secretary-treasurer. Appointed officers are to be named later.

At the close of the meeting the members gathered around the Christmas tree and exchange of gifts were enjoyed. Later members of the canton joined the ladies for refreshments in the dining room.

Campus YWCA to Have Party

YWCA women of Willamette will hold a Christmas party and social meeting tonight in Chresto cottage on the campus. A short devotional service will be held followed by group singing of Christmas carols and trimming of the Christmas tree. Miss Doris Doughton, social chairman, is in charge of refreshments and the social hour. Putting up the Christmas tree is done annually by the group.

William Talbot, Jr., operations and commercial director of radio broadcasting station KSLM, will be the guest speaker at the YWCA class on "Good Public Relations" tonight. This will conclude the series of five lectures and workshop sessions attended by publicity chairmen of local clubs.

Mrs. Edward O. Stadler, Jr., has invited members of her bridge club to her home on West Superior street tonight. A late supper will be served by the hostess and additional guests are Mrs. Herman Estes and Mrs. Everett Terrill.

Mr. and Mrs. Arthur T. Fox have as their house guest this week the latter's sister, Mrs. Walter Ray Green, Jr., of Oakland, Calif.

RATION CALENDAR
FOOD
Canned Goods—Green stamps A, B and C in book 4 good through December 31.
Meat, cheese, canned fish and edible fats—Brown stamps G, H, J and K valid, good until December 4, L, M and N expire January 1.
Sugar—Stamp 29 in book 4 good for 5 pounds until January 15.
STAMPS
Stamp No. 18, book one, good indefinitely. Airplane stamp No. 1 valid now.
GASOLINE
A coupon No. 9 now good for three gallons each.
FUEL OIL
Period 1 coupon 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 6 months; A books every 9 months. Commercial motor vehicles—tire inspections every 6 months or every 5000 miles.
STOVES
Purchaser must get certificate at ration board for new stoves.
WOOD, SAWDUST, COAL
Fuel dealers deliver by priorities based on needs.

Pan Broiling Good Method

Panbroiling, one of the most common meat cookery methods, is a convenient way to prepare small steaks, chops and patties from beef and lamb, smoked ham slices and bacon.

These meats are cooked uncovered in a heavy frying-pan without the addition of fat or water. It is sometimes desirable, however, to add a small amount of fat when cooking beef or lamb patties to prevent sticking.

Panbroiled chops, steaks or patties are browned on both sides and then seasoned with salt and pepper. (All meats are more easily turned if they are allowed to brown thoroughly before turning.)

The meat may be started in a cold frying-pan. After it is

browned, the temperature should be reduced and the meat turned occasionally. This will cook it more uniformly. A spatula or fork may be used for turning, but if a fork is used it should be inserted into the fat rather than the lean to prevent loss of juice.

If fat collects in the pan, it should be poured off, because when meat cooks in fat it is being fried rather than panbroiled, and there is a resulting difference in flavor.

The time required for panbroiling is approximately the same, or slightly less, than the time required for broiled meats. The following is based on meat cookery experiments conducted by the National Live Stock and Meat Board.

Beef steaks, ¾ to 1-inch thick, allow about 15 minutes for rare, 20 minutes for medium; lamb steaks, ¾ to 1-inch thick, allow

Today's Menu

Menu for today includes steamed pudding with figs. Grapefruit salad. Meat balls with rice. Tomato sauce. String beans. Coffee fig pudding.

COFFEE FIG PUDDING
cups sifted flour
1 teaspoon salt
1 teaspoon baking powder
2 teaspoons allspice
1 teaspoon nutmeg
1 cup cut figs
1 cup seedless raisins
1 cup ground suet
1½ cups coffee
1 cup molasses
Mix and sift flour, salt, bak-

ing powder and spice. Add fruit. Add molasses and coffee to suet, mix well and stir in flour-fruit mixture. Place in 5- or 6 small greased bowls or molds, cover tightly and steam 2½ hours. Remove covers and cool. Recover until ready to steam for use. If puddings are to be kept for more than a few days, they should be placed in the refrigerator. Yield: about 20 servings.

Cakes Utilized
Meat Drippings
Drippings make the fat content for this cake, thereby utilizing waste from meat frying.

CRUMB CAKE
2 cups flour
¾ cup rendered fat or drippings
2 cups light brown sugar
1 egg
2½ teaspoons baking powder

Baked Pears on Dessert List
Pears make a fine dessert when baked and served with cream. Here is a recipe that uses honey for sweetening.
BAKED PEARS
8 medium-size fresh pears
¼ cup mild honey
2 tablespoons lemon juice
1 teaspoon grated lemon rind
1 cup water
Wash pears. Do not pare or core. Place in 3-quart casserole. Combine honey, lemon juice and rind, and water. Pour over pears. Cover and bake in moderate oven (350 degrees) about 1 hour, or until pears are tender. Serve warm or cold. Serves 8.

CANTEN CALENDAR
TUESDAY, DECEMBER 14
Willamette Faculty women.
WEDNESDAY, DECEMBER 15
Hunters and Anglers auxiliary.
THURSDAY, DECEMBER 16
Woman's Society of Christian Service.
FRIDAY, DECEMBER 17
Salem Nurses' association.

NOT Rationed

SAVE YOUR POINTS with items like these:

Add a War Bond or a War Stamp To Every Gift You Send This Christmas!

Low on ration points? Looking for ideas on non-rationed foods? Then read every item in this "no-ration-points" ad. Come to Safeway—where variety of non-rationed as well as rationed foods is so extensive you can really be choosy!

Salad Dressing DUCHESS. Extra Special 16-oz. jar 19¢
8-oz. jar 10¢

TENDERONI VAN CAMP'S 6-oz. pkg. 5¢
Macaroni

SWANSDOWN CAKE 1-g. pkg. 24¢
FLOUR

Soup Mixes LIPTON'S 2 15¢
MINUTE MAN pks.

Grapefruit Juice TOWN HOUSE 46-oz. can 29¢

Swan Soap
Pure white floating.
Large bars 3 for 29¢

Ivory Soap
Guest bars 2 for 9¢
Medium bar 6¢

Lava Soap
Cleans dirty hands.
3 bars 17¢

RICE 5 lb. sack 43¢
Blue Rose Fancy

BREAD 1½-lb. loaf 12¢
Julia Lee Wright's

Cottage Cheese 24¢
Kraft's Pint cup

Sea Mussels Malmesial, 10½-oz. can 30¢

Clam Juice Halferty, 8-oz. glass 14¢

Tamales Suda's, No. 1 can 22¢

Beef Extract B V, 2¼-oz. jar 24¢

Bouillon Cubes Steero, 5-cube pkg. 9¢

Kraut Juice Libby, 12-oz. bottle 8¢

Carrot Juice Mix 2 pks. 15¢

Tea Garden Drips 24-oz. bottle 29¢

Molasses Aunt Dinah, 16-oz. glass 13¢

Honey Bradshaw's, 16-oz. glass 28¢

Peanut Butter Real Roast, 2 lbs. 44¢

Skippy P-nut Butter Chunk or Cream, 1 lb. 54¢

Salad Dressing Duchess, 16-oz. jar 19¢

Horseradish Mustard Knight, 6 oz. 9¢

Cucumber Pickles Heinz, 24-oz. jar 24¢

Harvest Mix Pickles Quart 29¢

Sweet Tomato Relish Libby, No. 303, 27¢

Olives Lindsay Jumbo, Pint 28¢

Queen Olives La Sevilliana, 21 oz. 55¢

Pimientos 7-oz. glass jar 24¢

Soup Stock 2-lb. pkg. 19¢

Split Peas 2-lb. pkg. 23¢

Black Eye Peas 2-lb. pkg. 18¢

Soya Beans 2-lb. pkg. 19¢

Egg Noodles Betty Baker, 14-oz. pkg. 16¢

Chinese Noodles Golden Grain, 12 oz. 11¢

Master Toast 10-oz. pkg. 18¢

Graham Crackers 2-lb. pkg. 25¢

Candied Lemon Peel ½-lb. pkg. 21¢

Candied Pineapple ½-lb. pkg. 25¢

Vanilla Extract Schilling, 4 oz. 67¢

Schilling's Mustard 2-oz. box 9¢

Salt Morton's Pl. or Iodized, 26 oz. 2 for 15¢

Maraschino Cherries 5-oz. glass 12¢

Malted Milk Horlick's Plain, 1 lb. 79¢

Corn Starch Kingsford, 1-lb. pkg. 9¢

Matches Favorite, Carlton 23¢

Dog Food Home Plate, 10-lb. bag 96¢

Flour Fisher's Blend, 25-lb. sack \$1.20

Flour Crown or Drifted Snow, 25 lb. \$1.20

Flapjack Flour Albers lb. 28¢ 10 64¢

Pancake Flour Sperry, 10 lb. 69¢

Buckwheat Flour Aunt Jemima, 2½ lb. 32¢

Muffin Mix Duff's, 14-oz. pkg. 22¢

Rolled Oats Peacock, 9-lb. bag 46¢

Quaker Oats 3-lb. pkg. 23¢

Oats Morning Glory, 48-oz. pkg. 21¢

Corn Meal Yellow or White, Albers, 40 oz. 18¢

Cream of Wheat 1 lb. 12 oz. 22¢

Malt-O-Meal Cereal 28 oz. 22¢

Puffed Wheat or Rice Quaker, pkg. 9¢

Wheaties Gold Medal, 8-oz. pkg. 10¢

Shreddies Nabisco, Pkg. 11¢

Post Toasties 18-oz. pkg. 12¢

Cheerios Cereal 7-oz. pkg. 12¢

Corn Flakes Kellogg's, 11-oz. pkg. 7¢

Nabisco Bran 100%, 1-lb. pkg. 17¢

SAFEWAY

SAFEWAY MEATS

Turkeys U. S. Prime Hens and Toms (Order NOW for Christmas) Under 16 lb. 52¢
16 to 20 lbs. 49¢ - 20 lbs. and up 48¢

Turkey Cuts Wings, Backs and Necks, lb. 39¢ Legs, Thighs, Breasts, lb. 69¢

Colored Fryers Grade A, lb. 46¢

THESE ITEMS (BELOW) REQUIRE RATION POINTS

BEEF ROAST, grade "B", 7 pts. lb. 25¢

SIRLOIN STEAK, grade "B", 8 pts. lb. 33¢

SHORT RIBS, grade "B", 4 pts. lb. 19¢

BACON, any size piece, 4 pts. lb. 33¢

PICNICS, sugar cured, 3 pts. lb. 32¢

PORK LIVER, 2 pts. lb. 24¢

NOW! We will pay 2 brown points per pound for every pound of used kitchen fats—IN ADDITION to cash (4¢ per pound). Help fire those guns!

Guaranteed Produce

Potatoes U. S. No. 2 50 lb. bag 79¢
Yakima

Grapefruit Arizona - Buy 'em by the lb. Per lb. 7¢

Avocados Fancy Calavos, lb. 28¢

Cranberries Eastern Howes, lb. 35¢

Grapes 2 lbs. 19¢
Emperors

Oranges California Navels Per lb. 9¢

Rutabagas lb. 4¢

Broccoli lb. 12½¢

Mixed Nuts No Peanuts, 1-lb. bag 44¢

Pancake Flour Suzanna, 20-oz. pkg. 9¢

Marmalade Tibbets Brook, 2-lb. jar 33¢

Macaroni Hardwheat, 3-lb. pkg. 30¢

Raviolas Riviera, 15-oz. glass 13¢

Karo Syrup Red Label, 1½-lb. bottle 15¢

Important Notice:
The Armed forces need waste fats to make gunpowder. Save yours. Bring them here!

UNCLE SAM ASKS YOU TO TAKE THE PLEDGE

A thing of Beauty

is a joy forever... especially if it is this stunning engagement and wedding ring ensemble. A wide selection of exquisite designs now featured. Each an exceptional value.

HARTMAN BROS. jewelers

MOTHERS YOUR DAUGHTER Should Know

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