The OREGON STATESMAN, Salem. Oregon, Tuesday Morning, December 14, 1943

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 hall 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 Mehloff, 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 Witliff, 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 Zimmerman 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 poinsettas, 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

Pan Broiling What they can do Good Method What they're doing about it

ham slices and bacon.

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.

Servicewomen

covered in a heavy frying-pan The daughter of Mrs. Hannah without the addition of fat or A. Kimball of 510 North 17th water. It is sometimes desirable, street, she received her basic training at Camp Lejeune, New however, to add a small amount of fat when cooking beef or River, NC, the recruit camp for all marine women. lamb pattles to prevent sticking.

AUMSVILLE-Word has been patties are browned on both received by friends of Mrs. Betsides and then seasoned with tie Rush, a former resident here, salt and pepper. (All meats are that she has joined the WAC more easily turned if they are and is stationed at Camp White, Medford. before turning.)

Mrs. Beard Is Reelected

Ladies of the Patriarchs Mill itant 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 lecture and workshop sessions at-

Mrs. Edward O. Stadter, jr.,

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 Panbroiling, one of the most turning, but if a fork is used it common meat cookery methods, should be inserted into the fat is a convenient way to prepare rather than the lean to prevent small steaks, chops and patties loss of juice. from beef and lamb, smoked

If fat collects in the pan, it should be poured off, because These meats are cooked unwhen meat cooks in fat it is being fried rather than panbrolled, and there is a resulting difference in flavor.

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

allowed to brown thoroughly Beef steaks, % to 1-inch thick, allow about 15 minutes for rare, The meat may be started in a 20 minutes for medium; lamb cold frying-pan. After it is steaks, 34 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-15 to 20 minutes, and lamb patties, 18 to 20 minutes; smoked

ham slices 1/2 to 3/4-inch thick, allow 12 to 15 minutes.

ing powder and spicec. 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 1/2 cup rendered fat or drip-

pings 2 cups light brown sugar

1 egg 21/2 teaspoons baking powder

1/2 cup flour 1 teasopon salt I teaspoon cinnamon % cup milk Sift flour and measure. Sift

baking powder with the 1/2 cup flour and cinnamon. Mix first three ingredients to a fine even crumb. Reserve % cup of this crumb for the top of the cake. Add all other ingredients to remaining crumb and stir until well blended. Line the bottom of a 9-inch square pan with waxed paper. Pour batter into pan and sprinkle crumbs over the top. Bake in a moderate oven (350 degrees) for 40 minutes.

This cake requires no icing.

CANTEEN CALENDAR TUESDAY, DECEMBER 14 Willamette Faculty women. WEDNESDAY, DECEMBER 15 Hunters and Anglers auxiliary. THURSDAY, DECEMBER 16 Society of Chr Vice. FRIDAY, DECEMBER 17 Salem Nurses' association

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 3/4 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.

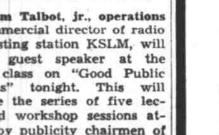
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DUCHESS. Salad Dressing Extra Special 16-oz. 8-oz. jar 10e jar 19 TENDERONI VAN CAMP'S 6-oz. pkg. Macaroni SWANSDOWN CAKE FLOUR .Lg. Soup Mixes LIPTON'S 2 pkgs. 15 Grapefruit Juice TOWN 46-0Z. 29

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local clubs 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

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 Oak-

land, Calif.

RATION CALENDAR

Canned Goods-Green stamps A. B and C in book 4 good through De-Canned Goods-Green stamps A. B and C in book 4 good through De-cember 20. Meat, cheese canned fish and edi-ble 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 SHOES Stamp Ne. 18, book one, good in-definitely. Airplane stamp No. 1 valid now.

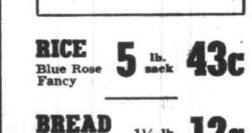
now. GASOLINE Book A coupons No. 9 now good for three gallons each. FUEL OIL Period 1 coupons in new fuel oil rations valid through January 3. Cou-pons with gallonage printed on the face valid for amount indicated un-til expiration date shofn on coupon sheet.

sneet. TIRES Cars with C ration books must have tires inspected every 3 months; B books every 4 months; A books every 9 months. Commercial motor vehicles - tire inspections every months of every 5000 miles. STOVES

STOVES Purchaser must get certificate at ration board for new stoves. WOOD SAWDUST, COAL Fuel dealers deliver by priorities based on needs.

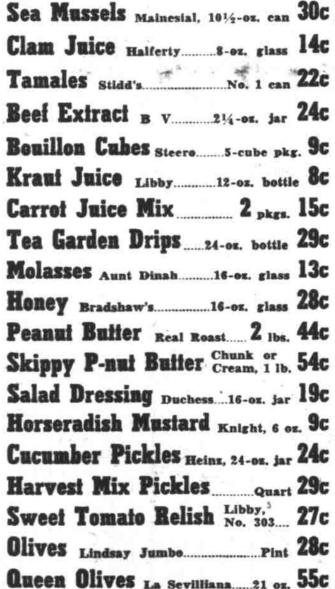






1%-16. 12с Julia Lee Wright's





Pimientos	24c
Soup Stock 2-ib. pkg.	19c
Split Peas 2-ib. pkg.	23c
Black Eye Peas 2-1b. pkg.	
Soya Beans 2-1b. pkg.	19c
Egg Noodles Betty Baker, 14-oz. pkg	16c
Chinese Noodles Golden 12 oz.	llc
Master Toast 10-oz. pkg.	
Graham Crackers 2-1b. pkr.	
Candied Lemon Peel 1/2-1b. pkg.	21c
Candied Pineapple	25c
Vanilla Extract Schilling 4 or.	67c
Schilling's Mustard 2-or. box	9c
Salt Morton's Pl. or Indized, 26 oz. 2 for	15c
Maraschine Cherries	12c
Malted Milk Horlick's Plain1 1b.	79c
Corn Starch Kingsford	9c
Matches Favorite	23c
Dog Food Home Plate 10-1b. bag	96c

Flour Fisher's Blend	\$1.20
Flour Crown or Drifted Snow, 25 1	11 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2
Flapjack Flour Albers 16. 28c	10 64c
Pancake Flour Sperry 10	CONCERCISION OF
Buckwheat Flour Aunt Jemima, 216	в. 32с
Muffin Mix Dutt's	
Rolled Oats Peacock 9-1b.	Distance in the second
Quaker Oats	kg. 23c
Oats Morning Glory 48-oz.	pkg. 21c
Corn Meal Yellow or White, 40	18c
Cream of Wheat1 Ib. 12	
Malt-O-Meal Cereal 26	22c
Puffed Wheat or Rice Quake	· 9c
Wheaties Gold Medal	. 10c
Shreddies Nabisco	kg. Ilc
Post Toasties 18-oz.	. 12c
Cheerioats Cereal 7-or.	Pkg. 12c
Corn Flakes Kellogs's	pkg. 7c
Nabisco Bran 100%1-1b. 1	_{kg.} 17c

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.

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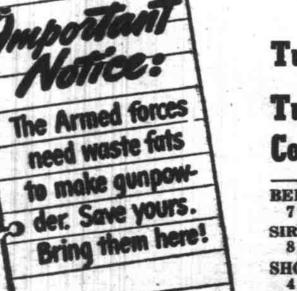
Pattern 4591 comes in misses' women's sizes 12, 14, 16, 18, 20; 30, 32, 34, 36, 38, 40. Size 16 takes 3 yards 39-inch fabric.

Send SIXTEEN CENTS in coins for this pattern. Write plainly SIZE. NAME, ADDRESS, STYLE NUMBER. JUST OUT! New Fall and Winter Pattern Book. Send TEN CENTS ex-tra. Free glove and bag pattern printed in book. Send your order to The Oregon Statesman, Pattern Department, Sa-lem. Oregon



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Olives La Sevilliana	Dog Food Home Plate 10-1b. bag
SAF	EWAN
	Y MEATS
	d Toms istmas)Under 16 lbs. 52¢ 20 lbs. and up 48c
the second se	39¢ Legs, Thighs, 69¢
and the state of t	ь. 46¢
THESE ITEMS (BELOW) 1 REEF ROAST, grade ",B" 7 pts	BACON, any size piece, 4 pts
	PICNICS, sugar cured, 3 pts
HORT RIBS, grade "B," 4 ptslb. 19c	PORK LIVER, 2 ptslb. 24c

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	Guaranteed Produce
Potatoes }	U. S. No. 2 50 lb. 79¢
Grape- fruit Arisona - Buy 'em by the lb.! Per 7c	Avocados Ib. 28¢ Fancy Calavos Cranberries Ib. 35¢ Eastern Howes
Oranges California Navels Per 9c	Grapes 2 Ibs. 19¢ Emperors Rutabagas Ib. 4¢ Broccoli Ib. 12½¢

Mixed Nuts Peanuts ... 1-1b. bag 44c Pancake Flour Suzanna, 9c Macaroni Hardwheat 3-1b. pkg. 30C

