

Jacksons to Visit in Capital

Mr. and Mrs. Paul Jackson of Seattle, who formerly made their home in Salem, are arriving in the capital Wednesday morning to spend the remainder of the week. They will be the house guests of Mr. and Mrs. Harry V. Collins.

For Wednesday afternoon Mrs. B. F. Williams is arranging a one o'clock luncheon at her East Center street home. Mrs. Paul Jackson will be a special guest. Contract bridge will be in play during the afternoon.

Mrs. Silas Gaiser will preside at a salad luncheon Thursday afternoon at her North Winter street home for the pleasure of Mrs. Jackson. Later in the afternoon the guests will attend the regular meeting of Chapter G, PEO of which Mrs. Jackson is a member.

At the luncheon covers will be placed for Mrs. Jackson, Mrs. Harry V. Collins, Mrs. B. F. Williams, Mrs. Brown E. Sisson, Mrs. Charles A. Sprague, Mrs. Tinkham Gilbert, Mrs. Robert Elstrom and Mrs. Gaiser.

Jason Lee WSCS Meets Wed.

The Woman's Society of Christian Service of the Jason Lee Methodist church will meet Wednesday, February 14, at 10:30 o'clock. At 12:30 the February circle will serve a Valentine luncheon.

For the afternoon program, Mrs. George Smyth will lead the devotion on the theme, "Behold I Stand at the Door and Knock," and Mrs. Joe W. Brooks will present the lesson study, "The American Indian." Ransom Daniels, student at the school for the blind, will sing a group of Negro spirituals.

All interested women are cordially invited to attend.

Mrs. Raymond Walsh will open her home at 606 South High street Wednesday afternoon to members of the AAUW literary group at 1:45 o'clock. Mrs. J. A. Brownson is the assisting hostess. Mrs. Harry Johnson will review "The Building of Jalna" by Mazo De La Roche.

Mrs. Donald Dawson and children, Stephen and Kathleen, of Portland are visiting this week at the home of her parents, Mr. and Mrs. Eugene Grabenhorst.

Mrs. R. C. Hunter returned to Salem Sunday after a month's stay in Oakland and other bay points where she was the guest of relatives and friends.

Mrs. Wilson Siegmund and Mrs. Glenn Stevens were among those in Portland Saturday afternoon to attend the matinee performance of the opera, "Faust."

Today's Menu

Lamb pies will be featured at dinner tonight. Here's the complete menu:

Avocado on half shell
Lemon dressing
Individual lamb pies
Pickles, olives
Apple Betty a la mode

INDIVIDUAL LAMB PIES

2 pounds breast of lamb
4 potatoes
4 carrots
4 stalks celery
2 tablespoons butter or substitute
½ cup cold water
1 cup peas
4 onions
1½ cups boiling water
Salt and pepper
3 tablespoons flour
plain pastry

Sprinkle cut-up lamb with salt and pepper and brown in butter, over moderate heat, turning to brown all sides. Add boiling water, cover and simmer two hours. Add vegetables, cut in large pieces, canned tomatoes, seasonings and simmer, covered, 30 minutes longer. Add flour paste made of flour and one-half cup cold water and stir over low heat until the sauce thickens. Fill four individual casseroles with equal portions and cover with rounds of pastry. Cut several slits in the top and bake at 400 degrees 20 to 25 minutes.

Do You Suffer Distress From Monthly FEMALE WEAKNESS

With its Barren Third Feelings? Attack times—if you suffer from cramps, backache, feet tired, nervous, restless, a bit moody—all due to functional periodic disturbances. Start at once—try Lydia E. Pinkham's Vegetable Compound. It's nature's way to relieve such annoying distress because of its soothing effect on one of woman's most important organs. Taken regularly—this great medicine helps build up resistance against such symptoms. Also a grand stomachic tonic. Follow label directions. Buy today! LYDIA E. PINKHAM'S VEGETABLE COMPOUND

Society....Clubs Music....The Home

Maxine Buren
Women's Editor

Jeryme English
Society Editor

Alumnae Invited to Gathering

Mrs. Andrew Halvorsen has invited members of the Delta Phi alumnae group to her home on South Winter street tonight.

After an informal evening and short business meeting a late supper will be served by the hostess.

Bidden are Mrs. Kenneth Sherman, Mrs. C. Ronald Hudkins, Mrs. E. T. Barnett, Mrs. Robert Fischer Wulf, Mrs. Sumner Galar, Mrs. Donnell Sanders, Mrs. Joseph Felton, Mrs. William Bush, Mrs. Howard Bergman, Mrs. Bruce Van Wyngaarden, Mrs. Verlin G. Coleman, Mrs. James Hannaman, Mrs. Verne Bain, Mrs. V. M. Sackett, Mrs. Robert Gentzlow, Mrs. Delvin Durham, Mrs. Edward Pace, Mrs. Gilbert Wrenn, Mrs. Ronald Haines, Mrs. Roger Baker, Mrs. Albert Cohen, Mrs. George Rhoten, Miss Bertha Babcock, Miss Doris Harold and Miss Marian Bretz.

Salem Council Meet Called

The Salem Council of Women's Organizations will meet February 15 at 2 o'clock in the basement fireplace room of the First Methodist church. Those interested in the meeting are welcome to attend.

Mr. Kelley Lee, labor lobbyist, will explain lobbying. Mrs. G. E. Ross, who has charge of the woman's lounge at the youth center, will tell of her work.

Mrs. Gertrude Lobdell will explain more about the ten small undeveloped park areas located in Salem. Mr. Leslie Sparks will explain the enabling act for a recreation commission and Mrs. F. M. Hoyt will make a report on the city council. The president and two delegates of each woman's organization are requested to be present. Mrs. Albert J. Walker will preside.

Today's Pattern



Buttons as a "sideline" pay big dividends in easy sewing, easy ironing, easy wearing qualities. Pattern 4785. Youthful square neck, soft bow.

Pattern 4785 comes in sizes 12, 14, 16, 18, 20, 30, 32, 34, 36, 38, 40, 42 and 44. Size 16 takes 3½ yards 35-inch; ¼ yard contrast.

Send SIXTEEN CENTS in coins for this pattern to The Oregon Statesman, Pattern Dept., Salem, Ore. Print plainly SIZE, NAME, ADDRESS, STYLE NUMBER.

Send FIFTY CENTS more for the Anne Adams Fall and Winter Pattern Book, full of smart, fabric-saving styles. Free pattern for hat and muff-bag printed right in book.

Extra Red Points!

Just remember to take that can of used fats to your butcher. Get 2 red points bonus for each pound. Keep Saving Used Fats for the Fighting Front!

Luncheons Highlight Week

Several luncheons are on the social calendar this week in compliment to members of the legislative set and Salem friends.

Mrs. Merle R. Chessman, wife of Senator Chessman of Astoria, and Mrs. William E. Walsh, wife of Senator Walsh of Coos Bay, will be hostesses for a 12:30 o'clock luncheon this afternoon at the Marion hotel.

Covers will be placed for over fifty guests including wives and daughters of senators and a group of Salem friends of the hostesses. The Valentine motif will be used in the table decorations.

Mrs. Ralph E. Moody will entertain a group of the legislative contingent at luncheon Thursday afternoon at her home on South 16th street.

The twelve o'clock luncheon will be served at small tables. Bouquets of daffodils will provide the decorative note on the luncheon table and about the rooms. Covers will be placed for twenty-five matrons. This is the first in a series of parties Mrs. Moody is arranging during the session.

Mrs. Adams Is Club Hostess

Mrs. Charles Adams of Kingwood Drive was hostess to members of the Book and Thimble club Thursday afternoon.

Plans were made for a benefit card party to be held at the home of Mr. and Mrs. Rollin Beaver on March 3.

Late afternoon, refreshments were served to members. Mesdames Ross Damrell, Conrad Fox, Jr., Albert Isaak, Herbert Kane, Charles Schwartz, Miss Fern Morgan and the hostess Mrs. Charles Adams.

Handiwork was done for a veterans hospital during the afternoon. Guests of the club were Mesdames J. R. Gamble, Frank Cole and Robert Adams.

Miss Simmons To Fete Club

Miss Betty Simmons has invited members of her club to a dessert supper Wednesday night at the country home of her parents, Mr. and Mrs. Roy H. Simmons.

Contract bridge will be in play during the evening. Additional guests will be Mrs. Wendell Wyatt, Mrs. Roger Quackenbush and Miss Stella McKay. Members are Mrs. Douglas Chambers, Mrs. William Speirs, Mrs. Albert Currey, Mrs. Harry V. Carson, Jr., Mrs. Lenard Robertson, Mrs. Stuart Nelson, Miss Patricia Vandenberg, Miss Betty Simmons.

Mr. and Mrs. Erwin Oehler arrived in the capital Monday from Chicago to visit with his father, Mr. Albert Oehler, and other members of the family.

Mrs. Karl Becke will entertain members of her club at a dessert supper and evening of cards Wednesday night at her North Summer street residence.

Mr. and Mrs. Robert Evans of Portland were weekend guests of Mr. and Mrs. Glenn Stevens.

MIDDLE GROVE — Mrs. Cleo Keppenger, assisted by her daughter Patricia, was hostess Friday night to a group of friends invited to a birthday surprise for Mrs. John Van Laanen and shower for Mrs. Arthur Case.

The time was spent in making a scrap book for Mrs. Case. Refreshments carried out the Valentine motif.

Bidden were Mrs. Florence Wright, Mrs. Sidney Malmsten, Mrs. Lee Dow, Mrs. Emory Goode, Mrs. John Cage, Mrs. Roy Scofield, Mrs. Mary Herndon, Mrs. Harry Wilson, Mrs. Carl Snyder, Mrs. Ted Kuenzi, Mrs. Paul Bassett, Mrs. Charles Knuths, Mrs. Lawrence Hammer, Mrs. Jack McNeil, Mrs. Kate Scharf.

Mrs. Lena Bartruff, Mrs. Ida Otjen, Mrs. William McAninch, Mrs. Will Scharf and Mrs. Heltha Martin of Longview, Wash., Mrs. James Randall, Eugene, and the honor guests, Mrs. John Van Laanen and Mrs. Arthur Case.

Chest Colds

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A motion picture will be a feature of the program at the meeting of the Missionary Society of the First Presbyterian church Wednesday afternoon at 2 o'clock. Mrs. W. W. Rosebraugh will lead the worship service to be followed by special music. A pre-prayer service will be held in the women's parlor at 1:30 o'clock. The executive board will meet at one o'clock.

Mr. and Mrs. Robert Cannon will entertain informally at dinner tonight at their suburban home in compliment to Sergeant and Mrs. James H. Nicholson, Jr. and Corporal Douglas Drager. Both young men are home on furlough, the latter having recently returned from the South Pacific.

Mrs. Harris Honored on Birthday

Mrs. Eugene Grabenhorst presided at a smartly arranged luncheon Saturday afternoon at her Fairmount Hill home in compliment to her mother, Mrs. Nellie Harris, on her 80th birthday.

Guests were seated at individual tables covered with pastel cloths and centered with spring nosegays of violets, freesias and roses. Bouquets of mixed spring flowers were arranged about the rooms. Contract bridge was in play during the afternoon. Mrs. Walter Minier assisted the hostess informally.

Covers were placed for Mrs. Nellie Harris, Mrs. Kittie Graver, Mrs. Daniel J. Fry, Jr., Mrs. A. F. Marcus, Mrs. Harvey O. Taylor, Mrs. F. W. Steusloff, Mrs. Dolle Allingham, Mrs. Florence Irwin, Mrs. Rose Babcock, Mrs. M. C. Pettes, Mrs. Jessie Jones and Mrs. Lucille Sweeney.

Sunday Mr. and Mrs. Grabenhorst entertained at a family dinner in honor of Mrs. Harris.

Places were laid for the honor guest, Mrs. Harris, Mr. and Mrs. William Harris, Mary and Bill of Lafayette, Mr. and Mrs. Donald Dawson, Stephen and Kathleen of Portland and Mr. and Mrs. Eugene Grabenhorst.

Pinochle Club At Bones Home

The Happy Hour Pinochle club met at the home of Mr. and Mrs. Archie Bones for a 6 o'clock supper in honor of the husbands of the ladies club.

The table was beautifully decorated with a centerpiece of forsythia. Covers were laid for 24. The rest of the evening was spent in playing pinochle.

Those present were Mr. and Mrs. L. M. Wilkerson, Mr. and Mrs. Todd Walker, Mr. and Mrs. Adam Frye, Mr. and Mrs. Charles Smith, Mrs. Ethel Morrison, Mrs. Sarah Chamberlain, Mr. and Mrs. Fred Newman, Mr. and Mrs. H. Kortemeyer, Mr. and Mrs. Fred Kuhn, Mr. and Mrs. H. C. White, and the host and hostess, Mr. and Mrs. Archie Bones.

High scores went to Mr. Bones, Mrs. Frye and Mr. H. Kortemeyer.

Families to Dine At Church

The missionary meeting of the First Congregational church will be held on Wednesday at 6:30 at the church. A covered dish dinner will be served to families of the church.

Dr. Lawrence Riggs of Willamette university will give a talk on Pleasant Hill academy, a church mission school, and will show slides. Mrs. Earl Terry will lead devotions and Mrs. Mary Hughes will sing.

Hostesses for the evening will be Mrs. Louise Smith, Mrs. Kenneth Rich, Mrs. R. D. Byrd, Mrs. Albert Bercham, Mrs. John Carr, Mrs. Clarice Herberster, Miss Melletta Leat, Mrs. Ray Olson, Mrs. David Nielsen and Miss Theo Beck.

Woman's Relief corps will meet at the YMCA Friday afternoon at 2 o'clock for a patriotic program and initiation.

Mrs. Rex W. Davis presided at a one o'clock luncheon and afternoon of bridge on Monday at her home on North Winter street in compliment to members of her club.

Party Fare

Beverages Make Good Menu

By Maxene Buren

For Sunday afternoon refreshment or evening warmth, when there is a group of mixed ages to satisfy, there's nothing quite so much appreciated as a filling hot beverage.

Serve a husky drink along with a snack sandwich or a few pieces of cinnamon toast and you have a simple and yet satisfying refreshment menu. And too, vitamins washed down via a liquid, makes taking them a pleasure.

Now take iron for instance, molasses is a good way to get a dash of that rusty sounding mineral down any member of the family and by using it in the place of sugar, the homemaker does a double duty.

To give youngsters an added bit of nourishment with their party fare try:

MOLASSES EGG NOG

1 egg
1 tablespoon molasses
1 cup cold milk
Dash of salt and nutmeg
Beat white of egg stiff, add milk, molasses, salt to beaten yolk, fold in whites. Sprinkle with nutmeg.

CHOCOLATE MOLASSES SYRUP

½ cup cocoa
¾ cup boiling water
1 cup molasses
2 teaspoons vanilla

Deadline

Club, church and lodge notices must be in The Statesman office by noon Fridays for publication on Sunday Statesman woman's page unless special arrangements are made. Society stories will be accepted until noon Saturday.

Office hours for Statesman woman's page editors other than Saturday and Sunday are 9 to 5 and copy for the daily Statesman will be taken anytime between these hours.

Add chocolate to boiling water and heat until dissolved. Add molasses and bring to a boil. Cool, add vanilla. Stir two tablespoons of syrup into a glass of milk. This makes 1 ½ cup milk. Here's a lemon egg nog that will add a certain amount of nourishment to the diet, and makes party refreshment when served in small glasses with a dab of ice cream.

LEMON EGG NOG

1 egg
2 tablespoons lemon juice
2 tablespoons sugar
Milk, fresh or evaporated
Grated lemon rind
Beat egg yolk with lemon juice and 1 tablespoon sugar. Pour into tall glasses, beat egg white stiff with 1 tablespoon sugar. Fold in egg white, reserving enough for the top, mix together, and put a froth of the white on top, sprinkling with rind.

RATION CALENDAR

PROCESSED FOODS:
Book 4—Blue stamps X3 through Z3, A2 through M2 now valid.
MEAT, BUTTER, FATS & CHEESES:
Book 4—Red stamps Q3 through X3 and A2 through D2 now good.
SUGAR:
Book 4—Sugar stamp 34 good through February 28; stamp 35 good through June 2.
SHOES: Loose Stamps Invalid:
Book 3—Airplane stamps Nos. 2, 3 and 3 valid now.
GASOLINE:
A14 through March 21. Each coupon worth 4 gallons.
FUEL OIL:
Period 4 & 5 coupons (1943-44 series) and period H2 coupons (1944-45) series valid through April 31, 1945.

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