

Miss Ross To Fete a Visitor

Miss Ada Ross will entertain informally tonight at her North Liberty street home in compliment to Mrs. Joseph E. Harvey, jr., of Portland, who is visiting in the capital this week at the home of her mother, Mrs. Ellen Fisher.

Contract bridge will be in play during the evening. A late supper will be served by the hostess. Arrangements of summer flowers will provide the decorative note.

Bidden to honor Mrs. Harvey are Mrs. William H. Dasher of McMinnville, Mrs. Daniel Schrieber of Independence, Mrs. George Seales, Mrs. Kenneth G. Manning, Mrs. Harold Busick, Mrs. Virgil Sexton, Mrs. Wheeler R. English and Mrs. Edward O. Stadter, jr.

New Aides Are Honor Guests

Mrs. Lee Crawford and Mrs. Delbert Schwabbauer, who were capped at the nurses aide capping ceremony Monday night, were honored at an informal gathering after the ceremony at the home of PFC, and Mrs. Clinton Standish. A dessert supper was served by the hostess.

Honoring Mrs. Crawford and Mrs. Schwabbauer, were Mr. and Mrs. Ira Fitts, Mr. and Mrs. Cecil Young, Mr. and Mrs. Joseph Felton, Mr. and Mrs. Verne Robb, Mr. Delbert Schwabbauer, Mr. Lee Crawford and Mr. and Mrs. Clinton Standish.

Congratulations go to Lt. and Mrs. Robert Burrell on the birth of their third child, a son, at the Salem General hospital Tuesday, Aug. 14. Lt. Burrell is stationed at the marine air base at Klamath Falls. The baby has a brother, William, and a sister, Shelley. The little boy's paternal grandparents are Mr. and Mrs. E. H. Burrell.

Today's Menu

We'd better just eat what we have on hand today if we have anything from Wednesday's feast.

- Jellied vegetable salad
- Cold meat
- Scalloped potatoes
- Fresh fruits

JELLIED VEGETABLE SALAD

- 1 package lemon flavored gelatine
 - 1 cup grated cabbage
 - 1 cup grated carrot
 - 1/2 cup minced celery
 - 1 tablespoon chopped pimento
 - 1 cup boiling water
 - 1 cup cold water
 - 2 tablespoons vinegar
 - 1/2 teaspoon salt
- Soften gelatine in water according to directions on package and add vinegar and seasonings and chill until slightly thickened. Add vegetables and fill a loaf pan or square refrigerator pan and chill until firm. Cut in squares and serve on lettuce. The salad may also be chilled in individual molds. May substitute other vegetables on hand.

RATION CALENDAR

MEATS, FATS, ETC.:
Book 4 - Q2 through U2 good through Aug. 31; V2 through Z2 good through Sept. 30; A1 through E1 valid through October 31; F1 through K1 good through Nov. 30.

PROCESSED FOODS:
Y2, Z2 through C1 good through August 31; D1 through H1 good through Sept. 30; J1 through N1 good through Oct. 31; P1 through T1 valid through Nov. 30.

SUGAR:
Book 4 - Stamp 36 valid for five pounds through August 31.

BOOKS:
Book 3 - Airplane stamps 1, 2, 3 and 4 valid indefinitely.

GASOLINE:
A 16 coupons good everywhere for six gallons each through September 31.

FUEL OIL:
Period 1-8 (incl) coupons valid through August 31.

Society . . . Clubs Music . . . The Home

Maxine Buren
Women's Editor

Jeryme English
Society Editor

Miss Georgia Roberts to Be Honor Guest at Tea On Sunday Afternoon

One of the loveliest affairs of the mid-summer season will be the tea for which Mrs. Louis Lachmund will be hostess at her Galey Hill residence Sunday afternoon.

The tea is being arranged in compliment to Miss Georgia Roberts, daughter of Mr. and Mrs. Donald C. Roberts, who is leaving in September for Oakland, Calif., to enroll for her freshman year at Mills college. Miss Roberts graduated from Salem high school in June and is a popular member of the younger set.

A hundred of the high school and college set have been invited to call between 2 and 4 o'clock. Mrs. Lachmund, Miss Roberts and Mrs. Roberts will receive in the drawing room.

Frances Baum will greet the guests at the door. Assisting about the rooms will be Mrs. Ronald Frizzell, Miss Ruth Hohweiser of Portland, Miss Jean and Miss Joan Post, Miss Jean Claire Swift and Miss Marjory Tait.

Presiding at the tea turns the first hour will be Mrs. Dykeman White of Portland and Mrs. Gail R. Finley. Mrs. Henry Hohweiser, jr., and Miss Lois Gladden of Portland will pour the last hour. Miss Gladen is the fiancée of Lt. (jg) Coe Roberts, brother of the honor guest.

CLUB CALENDAR

THURSDAY
Fidels class, First Baptist church, with Mrs. Viola Harrelson, 1317 State street, 2:15 p. m.

FRIDAY
Woman's Relief Corps, auxiliary to the Grand Army of the Republic, meet at VFW hall, 2 p. m.

VFW Auxiliary Meets Monday

Regular meeting of Marion auxiliary, Veterans of Foreign Wars, was held at the Veterans hall Monday night. Mrs. Ora Furlough was honored as department historian.

Visitors were Mrs. Fay Simpson, president of Santiam auxiliary, Mrs. Flora Fox and Miss Lucille Fox, also of Santiam auxiliary.

A short talk was given by Major Brewer from Camp Adair in an appeal for housing in Salem. Mrs. Clarence Forbis and her committee will work with a committee from Marion post to assist in the housing.

September 13, the color bearers and officers from Marion auxiliary will go to Stayton to help Santiam auxiliary put on the floor work.

District president, Mrs. Arwin Strayer, announced they will institute an auxiliary at Woodburn September 3.

The refreshment committee for August 27 is Mrs. Joe Ringwald, Mrs. Arwin Strayer and Mrs. Bob DeLapp.

Younger Set Entertained

Robert Seamster was host for an informal party Wednesday night at the home of his parents, Mr. and Mrs. Floyd Seamster, in honor of Carol and Norma Miller, daughters of the Herman Millers of Olympia, formerly of Salem, who are visiting in the capital.

Games and refreshments were enjoyed in the recreation room and around the fireplace in the garden.

Honoring Carol and Norma Miller were Janet Lindley, Carol Fallin, Jean Brown, Janyce Baker, Jerry Woodroffe, Bab Carlson, Russell Bowden, Bill Hart, Bill Armstrong, Don Wilson, Elmer Kleinke and Bob Seamster.

Shriners' Picnic To Be Sunday

As a thank-you to the hospital staff for the medical miracles performed on their limbs, former patients of the Shriner's hospital for crippled children will sponsor their second annual picnic at Laurelhurst park, S.E. 37th and Oak streets, Portland, Sunday.

Sara Pirostero, chairman of the get-together committee, is being assisted by Mrs. Rose Marie Howard, Mrs. Ruth Whitely, and Mrs. Roberta Ferguson.

A picnic lunch is planned for 1 p. m. All persons who have been treated at the Portland Shriner's hospital, clinic out-patient, and members of the hospital staff are invited to attend this gathering.

At Home to Be Event Of Week

Mrs. Clinton Standish has invited guests to an informal at home Saturday night at her North Church street residence in honor of her husband, who is home on furlough from Camp John T. Knight, Oakland, Calif.

PFC Standish arrived in Salem Saturday and will be here for a fortnight. Guests have been invited to call between 6 and 10 o'clock. Mr. and Mrs. Joseph Felton will assist informally.

Pinch-Hitter

Sugar Ration Bolstered by Many Recipes by Old Standby, Molasses

By Maxine Buren

Dear old molasses, longtime substitute for sugar, comes in mighty handy these days for the housewife who is smart enough to have recipes to use it.

Molasses doesn't entirely replace sugar in most recipes, but it certainly helps lighten the load.

Poor little war youngsters who don't even know the pleasures of bread and sugar must not be deprived of molasses on bread and butter. That's one way to make the syrup pinch-hit for sugar.

The molasses people help out on recipes; here's one for pudding that requires no sugar that they recommend. Sounds a little cold weatherish, but it's good to know about.

OATMEAL MOLASSES PUDDING

- 2 cups cooked oats
 - 1 1/2 cups scalded milk
 - 2 eggs
 - 1 cup molasses
 - 1/2 teaspoon cinnamon
 - 1/2 teaspoon allspice
 - 1 cup chopped raisins, dates or figs
- Cold or fresh cooked oatmeal may be used. Mix the milk with the oatmeal and when free from lumps add the beaten eggs, molasses, spices and raisins. Pour into greased baking dish and bake in slow oven (300 degrees) about 40 minutes or until firm. Serve hot or cold, plain or with milk or cream.

They also offer a cake, a variation of gingerbread we'd say.

LACY LAYER CAKE

- 1/2 cup melted shortening
 - 1 cup molasses
 - 1 egg, well beaten
 - 2 1/2 cups sifted flour
 - 1 1/2 teaspoons soda
 - 1/2 teaspoon salt
 - 1 teaspoon ginger
 - 1/2 teaspoon cloves
 - 1/2 teaspoon cinnamon
 - 1 cup sour milk or buttermilk
- Combine shortening and molasses and add egg. Stir until well blended. Mix and sift dry

ingredients and add to first mixture alternately with the sour milk or buttermilk. Bake in 2 well-greased layer cake pans in moderate oven of 375 degrees for 25-30 minutes. When cool, spread vanilla pudding (packaged) between layers and sprinkle top with confectioner's sugar, using paper doily for stencil.

One fourth cup sugar will make this beverage for six persons.

MOLASSES MOCHA FROST

- 1/2 cup cocoa
 - 1/4 cup sugar
 - 1/4 cup molasses
 - 1/2 cup water
 - 1 1/2 cups milk
 - 1 cup cold strong coffee
- Combine cocoa and sugar; then stir in New Orleans molasses and water. Bring to a boil while stirring. Add milk and heat. Then add coffee. Chill. Pour over ice cubes when serving. Makes 6 cups.

Mrs. Mason Bishop, 1541 S. Church street, will be hostess at two o'clock Friday afternoon to the South Salem Woman's Christian Temperance Union. Annual reports of the standing committees will be given. Mrs. Addie Curtis will entertain with a group of readings. Assisting during the tea hour will be Mrs. Vergil Burson.

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Mrs. Mills A Luncheon Hostess

Mrs. Roy H. Mills will preside at a one o'clock luncheon Friday afternoon at her South Winter street home for the pleasure of members of her club and a few additional guests.

Contract bridge will be in play during the afternoon. Bouquets of summer flowers will be used on the luncheon tables and about the rooms.

Covers will be placed for Miss Frances Malotte, of San Francisco, Miss Julia Johnson of Chicago, Mrs. H. G. Smith, Mrs. Leona Johnson, Mrs. Roy Hewitt, Mrs. M. P. Adams, Mrs. Edgar A. Linden, Mrs. Clyde Kaiser, Mrs. George Aiken, Mrs. Waldo O. Mills, Mrs. Albert A. Siewert and Mrs. Roy H. Mills.



Mr. and Mrs. Harry Moritz (Dorothy Howard) who were married on August 4 at the Friends parsonage. The bride is the daughter of Mr. and Mrs. Joseph Howard and her husband is the son of Mr. Richard Moritz and Mrs. S. Kurha. The couple will make their home in Salem. (Bishop's).

MT. ANGEL—Mrs. J. C. English of Portland was guest speaker at the regular meeting of the Catholic Daughters of America Monday night. Her subject was "The organization of diocesan council of the National Council of Federation of Catholic Women." Mrs. English is a member of the federation and is seeking to have the women's organizations of Mt. Angel join.

Father John, pastor, gave his approval of the organization and the members agreed to have a

committee, headed by the grand regent, Mrs. Al Saalfeld, meet with similar committees of the Foresters and St. Ann's society to discuss the matter.

Mrs. Saalfeld announced that a reception of new members was planned for early fall and asked all members to contact possible candidates and invite them to the next meeting.

Communion Sunday was announced for August 25 at the 8 o'clock mass.

Bridge and 500 were played

Mrs. Heuperman Heads Group

The Deaconess hospital auxiliary, at its annual business session, held Monday afternoon, elected the following officers: president, Mrs. L. F. Heuperman; vice president, Mrs. Mayme Hill; secretary, Mrs. Edward Phelan; treasurer, Mrs. I. W. Geer; board members, Mrs. Klony Smith, Mrs. H. P. Toevs and Mrs. J. J. Nunn.

These officers will be installed at the September meeting. Mrs. Klony Smith is the retiring president.

Mrs. Mayme Hill was in charge of the program and gave the opening devotions. Mrs. John Trachsel spoke. Miss Aletha Vibbert and Miss Lillian Kaufman played piano solos. Hostesses for the social hour were Mesdames C. W. Stacey, Lillian Conner, and Emil Stripling.

Hubbard Creamery Sold—Garfield Voget has sold the creamery at Hubbard to Swift & Co. Voget has operated the creamery for 39 years.

OLYMPIA, Aug. 15—(AP)—Washington's motor vehicle registrations to August 1 totaled 644,243, compared with 621,528 the same date a year ago, State License Director Harry C. Huse announced yesterday.

at the social hour which followed the business meeting, prizes going to Mrs. L. A. LeDoux, Mrs. Christine Kromberg, Mrs. C. Bashou and Mrs. J. Bochaler.

Margie Says...
DELICIOUS ON BAKED POTATOES...NUTRITIOUS TOO

Durkee's Traco
MILD IS SWEET
COUNTRY-FRESH
FLAVOR

PASTEURIZED SKIM Milk ADDS TO ITS GOODNESS

THE HOME most important OF THE BIG 4

The 4 big businesses that are building a greater Oregon are:
1. AGRICULTURE 2. MANUFACTURING 3. MERCHANDISING 4. THE OREGON HOME

THE OREGON HOME

the most important industry of all

The Oregon home is big business. It represents a big investment, consumes enormous supplies of food, clothing, merchandise and every imaginable kind of service. To many of us, the incentive to own the kind of a home we want to have, equipped and furnished the way we want it, is the spur that drives us on. While a home cannot be measured entirely as a material thing, the external beauty of Oregon Homes and surroundings are an indication of their internal beauty and comforts. Nowhere else in the world has home life reached a higher degree of desirability than in Oregon. Perhaps that

is why 55% of Oregon homes are owned by the people who live in them. (On the farms it is 85%). Oregon homes incite the admiration and envy of visitors from everywhere. Of course, Oregon Homes are electrified—well electrified—not only with abundant electrical illumination and plenty of outlets for plug-in accessories but with electric hot water, cooking, washing, ironing, electrically controlled heating equipment, ventilation, refrigeration and frozen food storage. PGE's low-cost electricity is a big aid and incentive in home betterment.

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for potato salad at its best...use

Heinz 57 Vinegar

mellowed in wood
sparkling clear
delightfully aromatic
uniform in strength

so full-flavored a little goes a long way

MAIL OVERSEAS GIFTS BEFORE OCT. 16

The Christmas Shopping Season

The Christmas Shopping Season for Service men and women begins this month. Start your shopping now without delay and be assured that your gifts will arrive in time for their Christmas.

The Moderne, Salem's own "Specialty" Shop has a wide variety of Christmas cards and lovely gifts ready for your selection for both men and women in the service.

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