Momen's Section SOCIETY · CLUBS · MUSIC

Dinner For Visitors on Saturday

Major and Mrs. Howard Adams, lem of Monterey, Calif., who are party, 8 p.m. spending the Thanksgiving week in SATURDAY the capital with their parents, will Salem chapter, OES, meet at Masonic be honored at a no-host dinner Temple, 8 p.m. party Saturday night at the Ameri- MONDAY can Legion club when a group of Chapter AB of PEO, with Mrs. Ellen Fisher, 1055 North 20th st., 7:45 p.m. their friends entertain.

Bidden to honor the visitors are SUNDAY Mr. and Mrs. Edward Roth, Mr. FOE auxiliary zone meeting and in and Mrs. Reynolds Allen, Dr. and itiation, 371 North High st. Mrs. Robert Joseph, Mr. and Mrs. Homer L. Goulet, Mr. and Mrs. Leon Perry, Mr. and Mrs. Robert Needham, Mr. and Mrs. Kenneth Potts, Mr. and Mrs William T. Plan Events
Waterman and Miss Margaret Wagner.

Major and Mrs. Adams will leave Monday for the south after a Mrs. Glenn Adams.

Election Held by Rebekah Lodge

HUBBARD - During the Tha-Ha Rebekah lodge meeting Tuesday election of officers resulted in Mrs. Amos Brusven being electyear; Mrs. Peter Hunt, vice grand, Mrs. Charles Vredenburg, secrecial secretary.

to act with other organizations for the community Christmas tree to be held at the school gym on Dec-

The lodge Christmas party will be held on December 13. Appointed on the gift committee for elderly members were Miss Frances Weaver, Mrs. C. L. Welch and Mrs. A. L. Murphy. On the entertainment committee are Mrs. Eldon Hart, Mrs. Murphy, Mrs. Ella Becker and Mrs. Brusven. A practice session will be held December 1 at 7:30 p.m.

Mrs. Welch and Miss Weaver reported on attending the convention at Lebanon last Friday when Mrs. George Leffler was installed as outside guardian of the Rebekah Assembly of Oregon.

A GIFT FROM

CLUB CALENDAR

Past Presidents club, Hal Hibbard auxiliary USWV, luncheon with Mrs. Bessie Baker, 825 North Cottage st.,

12:30 p.m.
FOE auxiliary card party, guests welcome. 371 North High st.
Salem Woman's club, board meeting p.m., general business meeting 2 p.m. Neighbors of Woodcraft meet at Sa-em Woman's clubhouse, birthday

Alpha Chi Omega alumnae are visit here with their parents, Mr. planning two benefit affairs for and Mrs. H. H. Corey and Mr. and the coming week, with all pro- Officers Will ceeds to go to the sorority house on the Willamette university cam- Make Plans

On Monday, November 28 the alumnae will hold an all-day bap. m. Mrs. William L. Phillips and Mrs. Lewis Griffith are co-chairmen of the bazaar, which will fea- party of the group. ture aprons, pictures, cookies and ed as noble grand for the coming sweets, cooked foods and canned Christmas party at the local arm- both formerly of Salem.

cember 2 and 3 is the Christmas being asked to bring a gift for tary, Mrs. George Leffler as treadecorations show to be given at the state hospital and an article of surer, Mrs. Harry Moore as finanticle of staple food to be used in Mrs. William L. Phillips. Hours Christmas baskets. for the two day show will be 10 Further details for the evenmrs. Harry Reed was appointed and 12 a. m., 2 and 5 in the aftering's entertainment will be working's entertainmentertainment will be working's entertainment will be working' noon and from 7 to 9 in the evening. All interested persons are Roubal are Thora Arestad, Mrs. invited to attend and tickets may

be obtained at the door. Among the features of the Christmas decorations will be mantel displays, hall decorations, breakfast table, a formal dinner table, informal supper table, a patio and tree arrangement.

Plans for the two events were completed at the regular alumnae meeting this week at the home of Mrs. Roy Harland.

much improved.

Visitors at

The home of Mr. and Mrs. C. L. Crider in Dallas was the scene of a large family gathering on Thanksgiving day.

Their guests were her brother and sister-in-law, Mr. and Mrs. J. P. Van Orsdel of Seattle, John Ford of Seattle, a nephew, Mrs. Ethel Bauman and Mr. and Mrs. in the grand ballroom of the Mult-Robert Bauman of Lebanon, Mr. and Mrs. Van Crider, Joe and Sal- sorority members from the Unily of Monmouth, Mrs. Ruth Retzer and Mr. and Mrs. Jack Crider.

Tonight the Criders will be hosts as the alumnae, have been infor an informal dinner and party vited. Mr. and Mrs. John Steelat their home for a group of hammer and Mr. and Mrs. Charles the holder to visit two homes friends in compliment to her bro- Barclay plan to attend from Sa- which will be decorated in varither and his wife who are here lem and will join two former ous Christmas motifs, with approfor the holiday week. Bidden from Salem to greet the Van Orsdels dance, Mr. and Mrs. James Benare Mr. and Mrs. L. V. Benson and Mr. and Mrs. Edward K. Piasecki.

SILVERTON - Mrs. F. J. Roubal, president, has invited the zaar at the Ralph Johnson Appliance company from 9 a. m. to 9 and Professional Women's club to Mr. and Mrs. Kenneth G. Manning

Tentative plans call for a ory on December 6 with the offi-For Friday and Saturday, De-cers in charge. Each member is

ed out tonight. To meet with Mrs. Leonard Hudson, Miss Stella with a dinner at Monmouth hotel, Dybevik, Mrs. Lela Quintall, Mrs. arranged for them as a surprise Stephen Mead, and Mrs. Helmer

FOUR CORNERS - Mr. and Mrs. Ivan Brown have returned 1904. He followed mining and from an extended stay in Los An- stock raising for marry years in geles with their daughter and Washington, and for two years family, Mr. and Mrs. Sherman Al- farmed in Southern Idaho They len. While there Mrs. Allen, who settled at Monmouth in 1925. They will be remembered by Salem have four children: Leslie Davis, SILVERTON - Mr. and Mrs. friends as Faith Phillips, under- Monmouth; Clyde, and Mrs. Noble Micheal Cosovich of Astoria spent went surgery at the Suburban Dutton, Portland; and Mrs. Stella Thanksgiving at the home of her hospital in South Gate. The mother, Mrs. C. W. Keene at Sil- Browns also met their son, Jean their families, were all present. verton. Mr. Cosovich who was in- Brown who had just been disjured in a car accident returning charged from the air force. Mr. and son, Waldport; Mr. and Mrs. from the Oregon-Oregon State Brown and Jean returned by car Al Monner and children, and Mrs. game at Eugene a week ago, is and Mrs. Brown returned later Angie Monner, and Mr. and Mrs. at the dinner table? on the Shasta Daylight.

Salem Folk To Attend Dances

and alumnae groups entertaining. Several Salem people are planning to attend the affairs.

Portland alumnae of Alpha Xi

Delta will entertain with a formal dance Saturday night in the Pompeiian room of the Congress hotel. Actives from the chapters at Oregon State and the University of and Oregon alumnae in Salem, Corvallis, Albany and Eugene have been invited. Mr. and Mrs. William Healy and Mr. and Mrs. Rollin Lewis will be among those from here attending.

The Pi Beta Phi alumnae will be hostesses for their annual Thanksgiving semi-formal dance tonight nomah hotel, Friends and active versity of Oregon, Oregon State and Willamette university, as well Salem couples in Portland for the nison and Mr. and Mrs. John

The Portland alumnae chapter of Kappa Alpha Theta will also entertain with a harvest formal dance at the Spot-Lite club to-

Winter club will hold its formal dance Saturday night in the Assembly room of the Multnomah Mrs. Joseph Harvey, jr. and Mr. and Mrs. Thorne H. Hammond,

Davises Honored On Anniversary

their 45th wedding anniversary, by their children. Ira A. Davis and Miss Janie Thompson were married at Davenport, Wash., Nov. 18, Morrison, Waldport, who, with Also Mr. and Mrs. Charles Harris Billy Lange, all of Portland-

Nelsons Hosts to Son

ing dinner at their home on B street for their four sons and families. Present were Mr. and Mrs. Theimer J. Nelson, Mr. and Mrs. Norward S. Nelson and children, A number of holiday dances are Teddy, Eric. Oliver and Dagmar being arranged for this weekend to Kay, all of Eugene, Mr. and Mrs. take place in Portland, with clubs J. Manning Nelson and daughter, Karen Lee of Vancouver, Wash., Mr. and Mrs. Harold G. Nelson, and the hosts, all of Salem. The fifth son, Merlin Nelson, an attorney in Washington, D. C., was un-able to be here for the holiday.

Caravan to Be Given

On Thursday, December 1 attend the Chi Omega Christmas caravan, which is held annually by the Portland Chi Omega alumnae. Proceeds from this event are used for the group's various social service projects, mainly campships for underprivileged children. The purchase of a ticket entitles

and also the tea and bazaar. Homes and their decorative themes are to be those of Mrs. A. C. Archer, 3323 N. E. 32nd avenue, "White Christmas," and Mrs. W. Wentworth, 3020 N. E. Thompson, "Sugar Plum Fairies." The bazaar and tea will be held at the Irvington club, 2131 N. E. Thompson with "Winter Wonderland" as the motif. Articles will be on sale at the bazaar from 2 to 5 p. m., tea to be serve and the homes open to the public from 2

to 10 p. m. Members of the Salem Chi Omega group are contributing articles for the bazaar. Anyone interested may obtain tickets at any of the three Portland locations, or here in Salem by contacting Mrs. Francis Wade, or Mrs. W. C. Dyer at the Willamette Phi Delta Theta house.

On Etiquette By Roberta Lee

Q. Is it proper to attend a masquerade dance, to which one has been invited, in ordinary dress? A. No, this is discourteous. All guests should be suitably attired, and only if special permission has been secured from the host or hostess may one attend in ordi-

Q. Is it permissible to ask the porter on a train to call one at a certain hour in the morning? A. Yes: this is the correct and customary thing to do.

Q. When the guest-of-honor is a man, where should he be seated A. At the right of the hostess.



number of Salem people plan to Onions stuffed with sausage and topped with eracker crumbs are sure to ring the bell. In this case the cook uses a food mill to crush the erackers and a chopper to chop the onion centers and celery, the dish is practically made with the twist of a handle and the up and down arts and classical arts. of a triple-bladed, spring-action chopper.

Making Something of It

More Time to Cook in Winter; ous Christmas motifs, with appropriate table settings, mantel treatments, front door arrangements,

Cooking and eating in winter is really a lot more fun than in summertime. There's more time spent in the house when cooking can be done, and more appetite to eat it. Let's look at a miscellaneous collection of winter food ideas. FRESH PEAR, CELERY, NUT SALAD

Few grains of salt

1/2 cup cream, whipped

2 cups diced celery

1/2 cup chopped nuts

Lemon juice

2 (3 oz.) packages cream cheese

Lettuce Mayonnaise Peel, halve and core pears. Sprinkle with lemon juice to prevent darkening. Blend just enough mayonnaise into cheese to make it smooth and fluffy. Add salt to taste, Fold into whipped

cream. Add celery. Arrange pears on Iceberg lettuce cups. Top with cheese mixture and garnish with nuts. Serves 6. When it's creamed-tuna-on-toast tonight, make it seem special with toast cups in place of plain toast. Trim crusts from fresh bread, press into muffin tins or custard cups and bake till brown

in moderate oven. When it's creamed-tuna-on-toast night, make it seem special mushroom soup is even better with ripe olives added. Place layers of crushed potato chips, flaked tuna, ripe olive chunks and diluted soup in baking dish with chips on top. Bake about 30 minutes.

HOT SPICED CIDER 1 (2-inch) stick cinnamon 34 cup corn syrup quart cider 6 whole cloves

1 teaspoon whole allspice Heat corn syrup, cider and spice (tied loosely in a cheesecloth bag) to boiling and then simmed over low heat 10 minutes. Remove spice bag. Serve piping hot with a dash of nutmeg and a slice of lemon studded with whole cloves on top. Makes 1 quart.

To prepare onions for stuffing, select large ones and peel them. Then parboil in salted water for 15 minutes. Cut slices off for tops and remove the centers, leaving 1/2 inch shells. And here are the stuffings: SAUSAGE STUFFING FOR ONIONS

5 soda crackers 1/4 cup chopped celery 1/8 teaspoon salt

4 large onions 1/4 cup sausage meat

Crush crackers to make 1/4 cup crumbs. Peel onions, parboil in salted water for 15 minutes. Cut slices off for tops and remove centers of onions, leaving 1/2 inch shells. Cook sausage meat 5 minutes in frying pan, mix with chopped onion centers, celery and salt. Stuff onions, cover with tops, sprinkle with crumbs and bake in moderate oven (375 degrees F.) for 30 minutes. Serves 4.

Lecture to Be Given on Prints

A lecture on the timely sub ject of prints and print-makin will be given at the Portland Art Museum at 8:15 p.m. Wednesday, November 30. The speaker will be Charles Heaney, Portland painter and etcher, whose works have won a national reputation. Mr. Heaney is one of the members of the committee of selection which chose prints to be exhibited from the entries in the Museum's First Open Print annual which opens December first. As usual, the lecture will be held in the Museum auditorium and is open to the public.

The Museum galleries are open until 10 p.m. every Wednesday. On view at the time of the lecture will be: A Portland art collection, toys of good design, oriental arts, paintings by Yeffe Kimball, northwest coast Indian

Mrs. James P. Smart will preside at a bridge luncheon this afternoon at her country place, "Ma-ple Mound Farm," in compliment to members of her bridge club.

MONMOUTH - Mr. and Mrs. A. H. Craven spent Thanksgiving day in Eugene with their son-inlaw and daughter, Mr. and Mrs. Robert Beach.

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Praise to the Lord Faith of Our Fathers

· The Lord's Prayer O Worship the King

A Mighty Fortress
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