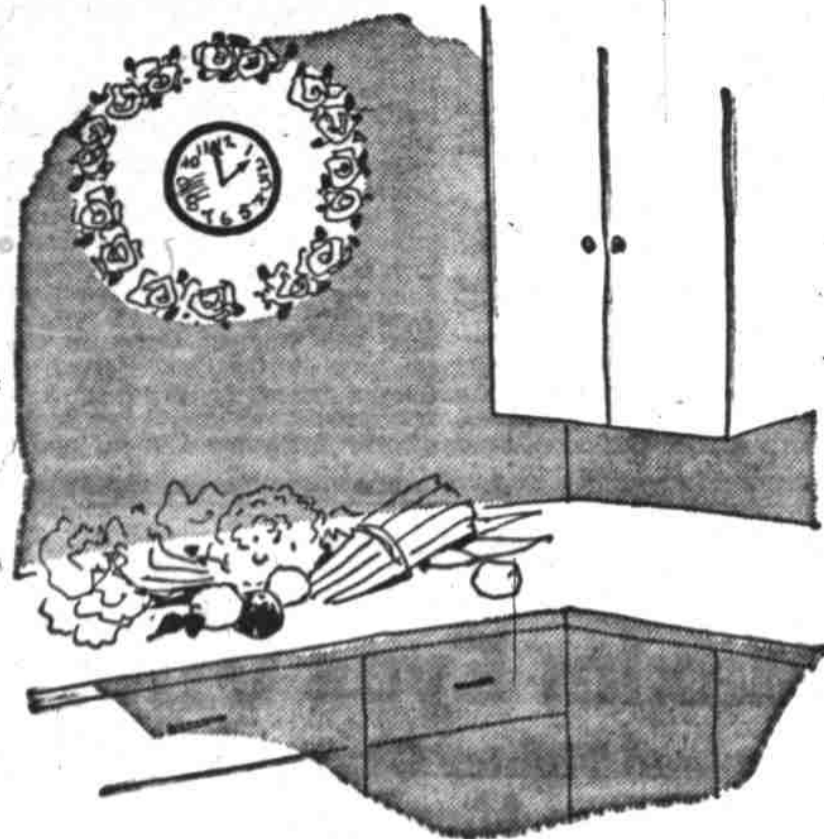


# The Designing Woman

By Elizabeth Hillier



## ROSES BLOOM

Does your kitchen clock float lonely as a cloud on a large plain wall space? If it does, you've often had the feeling that something should be done, but too permanent decoration would be hard to paint over, or the landlord won't hear of any such thing. Decals are a first thought for a frame for the clock that you may have given up because you think they are hard to remove. Actually, decals are your best bet because they come off so easily. Wet cleansing tissues applied to the decals should moisten them enough for easy

removal, but to make sure of a complete, speedy job try the new decal removers which sell for a few pennies where decals are shown. These are sheets of treated paper similar to blotting paper on which are printed directions for use.

Learn how to reclaim and restyle old furniture with beautiful finishes — and what to do about furniture repair. Send today for Elizabeth Hillier's booklet FURNITURE REFINISHING — HOW TO DO IT YOURSELF. Address: Miss Hillier at this newspaper and enclose 15c in coin, please, with a stamped, self-addressed envelope. (Copyright 1953 by John F. Dille Co.)

## Couple to Live In Washington

MONMOUTH—The marriage of Miss Helen Mae Elkins, daughter of Mr. and Mrs. Harold Elkins, Monmouth, to James Comstock, son of Mr. and Mrs. Donald Comstock, Monmouth, was an event of Friday night, January 20, at the First Christian church. The Reverend Jack McElravy of Eugene, brother-in-law of the bride, read the service in a setting of white and pink snapdragons.

Mr. Elkins gave his daughter in marriage, Eldon Riddell, Monmouth, sang accompanied by B. Carolyn Elliott, Monmouth. Patricia Perkins and Donna Comstock lighted the candles.

The bride wore white satin and entrain with a nylon yoke circled with a satin bertha. Her fingertip veil fell from a seed pearl coronet. Her flowers were white roses and bouvardia.

Mrs. Jack McElravy of Eugene was her sister's matron of honor, wearing bluish pink. Bridesmaids were Miss Donna McElravy, Salem, and Miss Margaret McGonegal, Monmouth, the bride's cousin, both wearing blue. All carried old-fashioned nosegays of spring flowers.

Donald Comstock Jr., Monmouth was best man for his brother. Seating the guests were William Baker, Monmouth, and Irvin Zakstoupl, Woodburn. Patty Elkins, Portland, and Jimmy Elkins, Monmouth the bride's cousins, were flower girl and ring bearer.

A reception followed in the social rooms of the church. Mrs. Wesley McCarter, Portland, aunt of the bride, served the cake. Mrs. Z. McGonegal, Monmouth, also the bride's aunt, presided at the coffee urn. Miss Deanne Thompson, Monmouth, served punch. Assisting in serving were the Misses Beverly, Barbara and Shirley Peterson of Independence. Patrick Perkins passed the guest book; and Anita Westfall had charge of gifts.

Both young people were graduated from Monmouth high school. He is attending Central Washington Bible college and has a student pastorate at Centerville, Wn. They will reside at Thorn, Wn.

Camellia and Rhododendron Society meeting is slated for tonight at the YMCA at 8 o'clock with Fred Bock of the state department of agriculture speaking on "Blossom Spots on Camellias".

## Mrs. Swift Will Address Group

The Women's auxiliary of Saint Paul's Episcopal church will meet Friday afternoon, January 27, at 1:30 in the parish house. Mrs. George H. Swift, Diocesan president of the Women's auxiliary will address the group on the organization of the auxiliary, and the study program for the year will be outlined. Tea will be served.

Newly elected officers of the auxiliary are president, Mrs. A. C. F. Perry; vice-president, Mrs. J. E. Law; secretary, Mrs. Lawrence Osterman; and treasurer, Mrs. Rue Drager. Mrs. Perry has announced the following committee chairmen for the year: tea, Mrs. Susan de Lisle; program, Mrs. J. E. Law and Miss Jean Quickenden; publicity, Mrs. George Lyman Hill; United Thank Offering, Miss Elizabeth Porter; devotions, Mrs. Louise Muller; hospitality, Miss Marjorie Harris; box supply and social service, Mrs. Clark McCall.

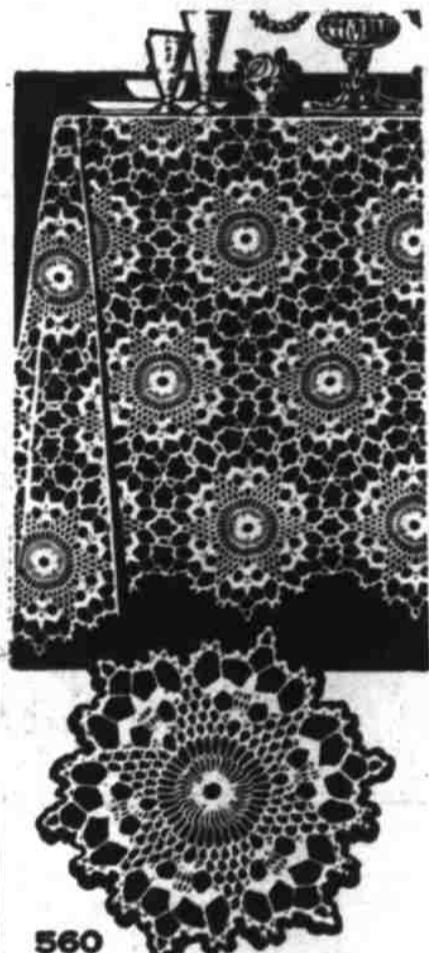
## Ninth Birthday Is Celebrated

Gary Siegenthaler, son of Mr. and Mrs. Erwin Siegenthaler, celebrated his ninth birthday Monday at a party at the family home.

Those attending were Shari Lee Hofstetter, Terry Vanderhoff, Billie Chapman, Dickie Rex, Ronny Urban and Mrs. Mike Rex, the grandmother.

Mrs. Harry U. Miller will preside at a bridge luncheon this afternoon at her D street home for members of her club. Additional guests will be Mrs. Henry V. Compton, Mrs. William J. Busick and Mrs. George Croisan.

## Needlecraft



560

Laura Wheeler

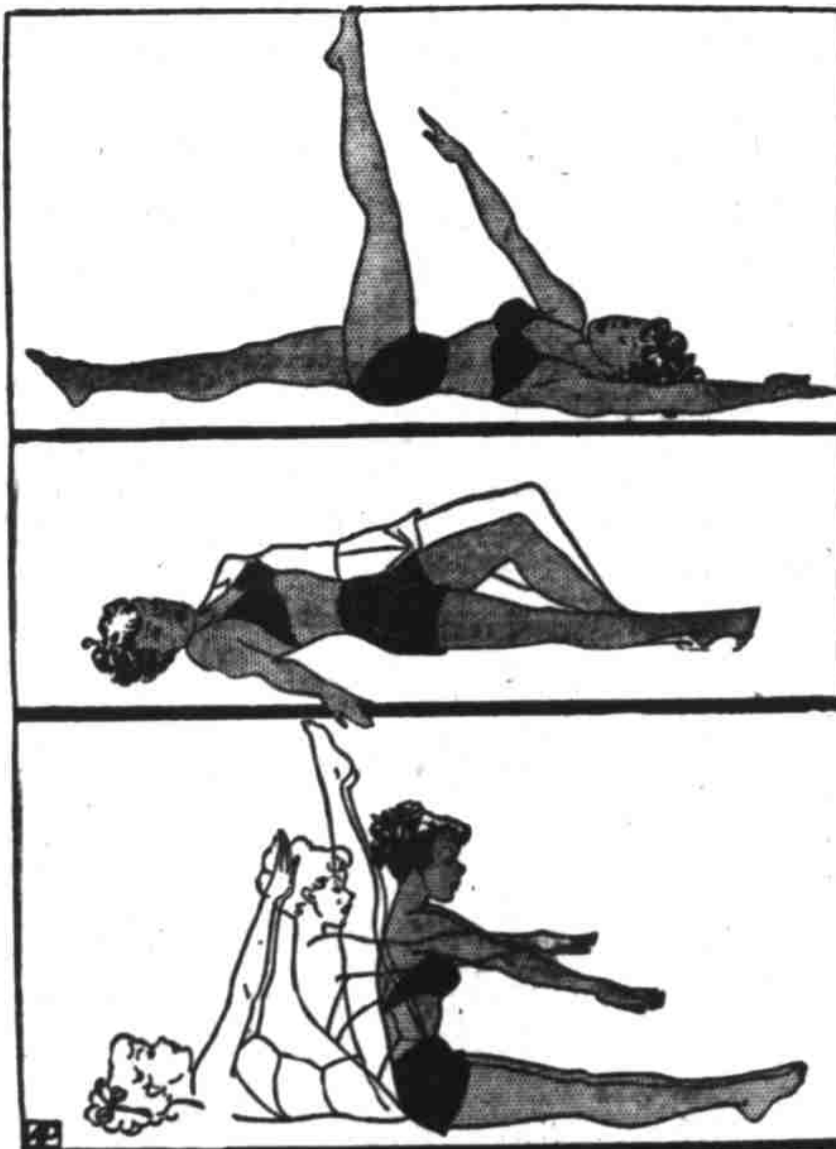
Your fingers fly when you're making these easy medallions! You can make several a day. And just see the stunning new design! So original! Picot-mesh medallions for cloths, spreads, scarves! Pattern 560; crochet directions.

Laura Wheeler's improved pattern makes needlework so simple with its charts, photos and concise directions.

Send TWENTY-FIVE CENTS in coins for this pattern to The Oregon Statesman, Needlecraft Dept., P.O. Box 5749, Chicago 91, Ill. Print plainly PATTERN NUMBER, your NAME and ADDRESS with ZONE.

Here's good news! Send fifteen cents more for your fascinating Laura Wheeler's four favorite needlework hobbys—the choicest designs and the most concise patterns available. Beginner easy designs and ideas worthy of Wheeler's Needlecraft Book—today! 10¢ an expert's attention. A free needlework pattern printed in the book.

## New Body Job for 1950



**PIN YOURSELF DOWN . . .** To exercise on your reducing program. (Top) Try lying flat on the floor with feet and arms outstretched. Make left hand and right leg touch, keeping other leg and hand straight. Alternate. Do rapidly fifteen times keeping spine flat on floor. (Center) The "bumper" is a fine reducer of bumpy spots. Lie on the floor using one leg as a lever to raise body, drop down on bumpy places. Do quickly about twenty times. (Bottom) Sit upright with hands outstretched, then roll back, back until you are lying down. Now sit up still with hands outstretched. Do fifteen times.

By Betty Clarke  
You can be thin . . . you will be thin. Just think from early morning to late at night that you want to be thin and you'll accomplish your goal before you can say Jack Spratt.

When you decide to go on a reducing program, you must make yourself constantly aware that you are trying to lose weight. If you are not firm, the first thing you know you'll decide to "start the diet tomorrow." People who are always starting diets "tomorrow" never get going at all.

You want to start your diet today. You are going to give up that extra pat of butter, slice of bread and egg at breakfast. You are going to take half a helping of everything or you are going on a more drastic diet.

If you are on the half portion diet, don't think that includes half hors d'oeuvres portions or half your normal wine intake at dinner. There is no between-meal eating when you are trying to reduce, and desserts must be given up. If you are dieting under the doctor's care and he thinks you need sugar, he will tell you how to take it and in what quantity.

It is the easiest thing in the world to diet, if you are strict with yourself the first few days. You must get over that barrier by being a "no-no" girl for those weight-breaking days.

Some people find the easiest method is the first day liquid diet. Others go on an orange and tomato diet for two or three days. You must have your own method.

Whatever your diet, your reducing plan should include exercise, and if you can afford it, massage. You will not only lose more rapidly, if you exercise, but you will feel better. To supplement your home exercises take long walks, ice skate or ski. Don't sit down reading a book all day staring at the refrigerator. If you get hungry for a walk chew on a raw carrot and celery which will tide you over to lunch or dinner time.

The scooter exercise is good for the derriere, and is easy to do at home. Just sit on the floor with arms outstretched, back straight. Now scoot across the floor keeping your body in that position.

## Master Players Are Announced

Mrs. Stuart Thede went into the lead in the new series of duplicate tournaments being conducted by the Salem Elks Bridge club, while W. E. Kimsey, Mrs. John S. Bone and Mrs. Arthur L. Lewis were next in order. Two more weekly competitions will be held before the winners are selected to represent the local group at the regional tournaments being held in Portland on February 9-12.

Winners in the last two tournaments held at the Elks club included the following teams: Mrs. Charles F. Foulger and Mrs. Ellen Gabriel; Elmer Berg and W. E. Kimsey; Mrs. Arthur L. Lewis and Mrs. Milton D. Parker; Mrs. John S. Bone and Mrs. H. Jones.

The Salem club now has 17 master players as against only two a year ago, it was reported this week. The players, all of whom have won at least 1,000 rating points in recognized A.C.B.L. competition, are as follows: Col. Philip W. Allison, Mrs. John S. Bone, Mrs. Paul F. Burris, Mr. and Mrs. L. W. Frasier of Albany; Mrs. Ward Graham, Mrs. Dewey Howell, Oliver B. Huston, Ellis H. Jones, Mr. and Mrs. W. E. Kimsey, William F. Leary, Mr. and Mrs. Arthur Lewis, Mrs. Lenore Park and Mrs. Harry J. Wiedmer.

## Golden Wedding Reception Held

MT. ANGEL—Mr. and Mrs. Ben Travis were honored at a reception Saturday evening in the St. Mary's Club rooms marking their 25th wedding anniversary. Hosts for the occasion were their children Miss Lola Travis and Mr. and Mrs. Jack Travis, and relatives Mrs. Dave Travis, Miss Marie Travis, Mrs. Anthony Bigler, Mrs. John Hassler and friends, Mrs. A. J. Butsch, Mrs. Dave Shepherd, Mrs. Lawrence A. Zeis, Mrs. John Nag, Mrs. Leo Schwab, Mrs. Joseph Wagner, Mrs. R. I. Bisenius, Mrs. Al Lulay and Mrs. E. P. Scharbach of Woodburn.

Mr. and Mrs. Travis were married in the St. Mary's church, Mt. Angel, with the late Rev. Father Dominic Waedenschweiler officiating, assisted by Rev. Hildebrand Melchior and Rev. Philip Gronewy, OSB. Attending the couple were Rose Saalfeld and Dave Travis. Mrs. Travis is the former Josephine Weis. They have one grandchild, one-year-old Susan Travis.

Presiding at the coffee urns were Miss Marie Travis and Mrs. John Hassler, sisters of the couple, and Mrs. Jack Travis and Miss Lola Travis cut the cake. Miss Marlene Prosser, niece, passed the guest book.

## Girl's Birthday Party

TURNER—Mrs. Brutus Ashcroft entertained with a party honoring her daughter, Emma Jean, on her fifth birthday. Guests were Lonnie Edwards, Carol Doran, Marianne, Linda and Jon Grim, Jean and Shirley Holt, Dale and Freddie Mitchell, Gary Keene and Gary Stewart.

Mothers attending were Mesdames Lawrence Edwards, John Doran, Manuel Keene, Ray Grim, Richard Holt, Chester Stewart and Robert Mitchell.

## On Etiquette

By Roberta Lee

Q. Why is it necessary for the parents of the bridegroom-elect to call at the home of the bride?

A. Because the girl is not welcomed by the family until they do so. This call should be made just as soon as the news of the engagement has been received.

Q. Is "I know Miss Brown" the proper thing to say when being introduced to her for a second time?

A. No; this sounds as if it were trouble to make a second acknowledgment. Say, "I have already had the pleasure of meeting Miss Brown."

Q. When a man is making a business call, isn't it all right for him to place his hat and brief case on the desk of the man with whom he is talking?

A. No; he should keep these articles in his lap.

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## Soup's on! Cold Weather Time for Serving Of Main Dish Soup for Dinner

By Maxine Buren  
Statesman Woman's Editor

This weather is perfect—perfect for serving good filling soup. Somehow, hot soup goes into all the cracks and corners and has a way of thoroughly warming up the person.

George Rector famous chef of a decade and more ago, called split pea soup his favorite:

**GEORGE RECTOR'S SPLIT PEA SOUP**  
2 cups split peas 2 cups milk  
2 quarts cold water 4 tablespoons butter  
1 chopped onion 1 teaspoon salt  
½ bay leaf 1 finely chopped mint (optional)  
Wash and soak the peas in water overnight, with onion and bay leaf. In the morning, simmer gently for 2 to 3 hours or until soft. Rub through sieve, add milk, butter and seasonings. Reheat, sprinkling with chopped mint or parsley.

Chowders are popular main dish soups. Clam chowder appears in several forms, with or without milk. Those who make chowder usually have a strong preference—and many feel rather bitter about it, but there's no reason why our Western families may not form our own opinion as to which is best.

**NEW ENGLAND CLAM CHOWDER**  
½ cup finely chopped onion 1 pint whole milk  
¼ cup diced bacon 1 large can minced clams  
¼ cup diced celery 1 Black pepper to taste  
1 cup boiling water 1 teaspoon salt  
2 cups potatoes 6 crackers  
Cook onion, bacon and celery together until nearly brown. Add water and potatoes and cook until latter are mealy. Add rest of ingredients and bring to the scalding point but do not boil. Stir in six crushed crackers.

The Manhattan clam chowder omits the milk and uses tomatoes instead.

**MANHATTAN CLAM CHOWDER**  
1 can clams 2 cups boiling water  
3-inch cube salt pork, diced 2 cups stewed tomatoes  
1 onion Salt, pepper  
1 cup diced potatoes Thyme if desired  
Try out pork (may use bacon) add onion and fry for 5 minutes and strain or not as desired. Add potatoes, water and one teaspoon salt. Boil until potatoes are done, add tomatoes and reheat. Add clams, season to taste and boil three minutes, serve at once. This serves six.

Then there's Rhode Island clam chowder which takes both tomato and milk.

**RHODE ISLAND CLAM CHOWDER**  
1 large can clams 2 cups boiling water  
3-inch cube salt pork 1 cup stewed tomatoes  
1 sliced onion ¼ teaspoon soda  
½ cup cold water 2 cups scalded whole milk  
4 cups cubed potatoes 2 tablespoons butter  
Salt and pepper 8 crackers  
Cook pork with onion in cold water for 10 minutes. Drain, reserving liquor. Parboil potatoes in the boiling water, add to onion and when potatoes are nearly done, add tomatoes, soda and remaining ingredients. Heat to boiling, but do not boil, pour over crackers and serve.

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<b>LOCKER BEEF</b>	This Is An Especially Good Value! Eastern Oregon Hereford	39c lb.

Miss Eunice Harvey, daughter of Mr. and Mrs. Charles Harvey of Baraboo, Wisconsin, whose engagement to Robert M. Heil son of Mrs. Ruth M. Heil of Sycamore Hills, Mo. and Melvin Heil of St. Louis, Mo., has been announced. Both are attending Willamette university. No wedding date has been set. (Kennell-Ellis).

Mr. and Mrs. Charles S. McElhinny are leaving today for Eugene to spend the remainder of the week, where Mr. McElhinny will attend a regional meeting of the Standard Insurance Co.

Neighbors of Woodcraft will meet Friday night at Salem Woman's clubhouse for formal initiation at 8 o'clock.

## DON'T LET A COLD GO DOWN ON CHEST!

• A chest cold can be very annoying, causing many aches and pains. So take action at once against the slightest cough, scratchy throat or sniffle caused by a cold. Rub on Musterole!

The great pain-relieving, stimulating medication of Musterole not only quickly relieves discomforts but also helps break up congestion in upper bronchial tubes, nose and throat.

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