

Mrs. McNeill to Head PEO Group

Mrs. Thomas McNeill is the newly elected president of chapter BC, PEO and installation was held Tuesday at the home of Mrs. Arthur Bates. Officers elected to serve with Mrs. McNeill are Mrs. Charles Layport, vice-president; Mrs. Lynn Switzer, recording secretary; Mrs. Wilbur S. Ankeney, corresponding secretary; Mrs. Wayne Gordon, treasurer; Miss Vesta Mulligan, chaplain; Mrs. Marcia Smith, guard.

Delegates elected to the state convention in Corvallis in May are Mrs. McNeill and Mrs. Switzer. Alternates are Mrs. Ankeney and Mrs. Lewis Mayers.

Job's Daughters, Bethel 43, will entertain their fathers at a covered-dish dinner on Saturday night at the Masonic Temple at 6:30 o'clock. The regular business meeting will follow and friendship night will be observed.

Mrs. J. E. Payne of Longview, Wash., is spending the week in the capital at the home of her mother, Mrs. Florence T. Munger.

On Etiquette

By Roberta Lee

Q. Are apologies by the hostess in order if guests drop in unexpectedly and she is compelled to "throw a meal" together?
A. Most certainly not. Give them what you have and without apologies. If they are the right kind of people, they will be thoughtful enough to recognize the circumstances.

Q. When attending a dinner dance in a hotel, should a woman check her wrap or leave it over the back of her chair?
A. She may check it or keep it with her, just as she wishes.

Q. Is it obligatory to send a gift when one is notified of the birth of a baby?
A. It is not obligatory, but it is customary to do so.

Little Strangers

Less Known Fish in Markets Interest Menu Maker Who Likes a Change

By Maxine Buren
Statesman Woman's Editor

The fishman is doing himself proud these Lenten days with some of the less known offerings from the sea on sale here. For instance, you don't meet a squid or a swordfish at the average Willamette valley table on an ordinary Friday. But you can tonight. Others are red snapper, prawns and even shrimps in the shells—"salt water peanuts," to some of us who lived near the waters of Puget Sound and followed the custom of buying pink-striped paper packets, still warm, from the fisherman as soon as he set foot on the docks at a Sunday afternoon.

For an informal meal, serve the shrimps in the shells, cracking them with the fingers and taking a long time to eat. Good for Sunday evening supper, along with toasted cheese on crackers and a tossed salad.

A slice off the swordfish, which weighs sometimes up to 500 pounds, is good broiled or baked. Rub an inch thick slice of the fish with oil or melted butter, oil broiling rack and broil for 10 minutes on each side. Serve with melted butter and lemon.

BAKED SWORDFISH

3-pound slice fish
1 sliced carrot
Few slices bacon
1 onion, chopped
2 tablespoons vinegar
Herb bouquet (mixed herbs)

Remove bones from fish, cover with cold water, bring to boiling point and cook ¼ hour. Slip bacon pieces into incisions made in the fish. Lay in deep baking dish, with herb bouquet vegetables, seasonings and vinegar. Marinate for 1 hour, turning several times. Drain, roll and tie in shape. Add fish broth (which has been saved from boiling), marinate and put some bacon on top. Cover, bake in moderate oven, basting frequently until done. There aren't too many recipes to be found for squid, but one of my favorite fish books put it this way:

STUFFED SQUID

4 squids
1 teaspoon minced parsley
Salt and pepper
Juice of ½ lemon
½ cup fine bread crumbs
3 tablespoons oil
¼ cup fish broth
1 onion, chopped
1 chopped green pepper

Remove ink or sepia sacks, remove cartilage and cut off octopus-like tentacles. Chop them, mix with the chopped parsley, lemon juice and crumbs. Season, stuff squids with this mixture, the bodies forming pockets for the filling. Roll in flour, fry in hot oil, place together in baking dish, baste occasionally. Keep closely covered. Fry onion in oil left in pan, add green pepper and when squids are done, turn liquid from them into pan.

Lay fish on hot platter, pour juice over them.

Red snapper, much more handsome than the squid, can be prepared in many ways. You can bake it, for instance this way:

BAKED RED SNAPPER IN SAVORY TOMATO SAUCE

3 pounds red snapper
6 tablespoons butter
Seasoned flour for dredging
½ pound chopped onion
2 cups chopped celery
½ lemon sliced
1 clove garlic
¼ cup green pepper
3 cups tomatoes
1 tablespoon Worcestershire
1 tablespoon catsup
1 teaspoon chili powder
2 bay leaves
1 teaspoon salt

Dredge fish inside and out, brown slightly in butter, add onion, celery, green pepper and simmer for about 15 minutes. Add remaining ingredients and pour over fish. Bake for about 45 minutes at 350 degrees, basting with sauce.

Prawns, or "raw shrimp" as they are usually listed in cook books are the tails of large shrimp, uncooked. The greenish gray fish are quite different in flavor than when boiled in the shells, as is the way the small varieties are usually sold. They should be dipped in egg and crumbs and fried either in shallow or deep fat.

Designing Woman



VERTICAL BLINDS
Unusual as they are, vertical blinds are too practical to be in the novelty class. They're good regulators of light and air, and they're especially easy to care for. The soft rayon faille panels slip out of the frames to be washed like ribbons and need no ironing, but they need washing seldom because straight verticals catch so little dust. And then there's the new idea of using vertical blinds to give the effect of curtains and draperies as well as blinds. As you see in the sketch, dark panels take on a drapery and curtain look. In answer to questions—yes, the blinds may be any size, even ceiling to floor length for use as a room divider.

Pages of color schemes, ready to put to work, are only part of the color help you will find in Elizabeth Hilber's booklet, **COLOR SCHEMES FOR EVERY ROOM.** The booklet tells you how to choose a color scheme and how to use it. Send 15 cents in coin, and a stamped, self-addressed envelope to Miss Hilber at this newspaper, and we'll send your copy on its way.
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CLUB CALENDAR

FRIDAY
Lenten Breakfast, Jason Lee church
9:30 a.m.

More for Your Money

How to Care for Television Set Important, Several Rules Listed

By Sue Gardner

From a novelty that brought the whole neighborhood in to see an ancient movie or a wrestling match, the television set has in the past few years gained a place in millions of homes. Buying a set is still a big investment for most families and keeping the set in working order becomes all the more important if you want to realize that investment fully. There is nothing aggravating than to plan an evening around a top television program and have the set go dead just as your guests arrive.

A leading television manufacturer has come out with a list of rules to follow in caring for your set that should be very helpful in enabling you to get the most out of it. In the first place, always check your set at the end of the evening to make sure you have turned it off completely. Some of my friends have taken to turning off the sound on their sets if they want to keep

a station tuned in while they skip a program—and you can imagine what happens if the set remains on all night.

To keep the safety glass in front of the receiver clean, use a soft cloth dampened with water or a standard window cleaning preparation. You might even use an eyeglass cleaner, but avoid getting excessive moisture on the glass.

When polishing your cabinet, as you would any good piece of furniture, be careful not to get any moisture in the chassis.

Suppose you want to move your set to another spot in the room. Well, my advice is to call the serviceman, because jarring or jolting the set certainly does not help keep it in good order. In cleaning the room, take extra care of that table running from your receiver to your antenna.

In using the set, don't sit too close to the screen and keep enough light around the set, preferably on the wall in back of it, so you won't strain your eyes. Of course you do receive a set of instructions with every television set, but the above practices are good to follow even after the novelty of the set has worn off.
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Mt. Angel Group Makes Reports

MT. ANGEL — Plans for the annual Legion auxiliary benefit dance on April 20 were discussed Tuesday at the meeting of the unit.

Other unit activities announced for the coming weeks are: Easter egg hunt for children of the post and unit April 8.

The auxiliary's party for the veterans of the Portland Veterans hospital has been postponed to May 19.

An invitation to a 6:30 no-host supper and social evening has been sent by the Oregon City commander to all local unit members.

Marion county assembly installation is slated for Friday night. Veronica Buchholz sponsored for Girls State by the Mt. Angel unit, gave a talk to the members about her experiences while attending.

Mrs. Clifford Norton reported on donations sent to the Veterans hospital.

Annual Dinner, Meeting Tonight

The Salem Elks Bridge club has received reservations for nearly all of its 62 members for the annual meeting, dinner and grab-bag tournament at Chuck's Steak House tonight, according to chairman W. E. Kimsey. An executive committee will be named and officers reports received.

At the weekly competition with 23 teams, Mr. Kimsey and Mrs. Arthur L. Lewis were high. Mrs. John S. Bone and Mrs. Ward Graham, second, Mr. and Mrs. L. W. Frasier of Albany third, and Arthur Lewis and Mrs. Stuart Thede fourth. Three more tournaments will be held before the Seaside sectional competition April 22-23.

Salore Club Has Installation

Installation services for new officers of the Salore club, young business women of the YWCA, were held Monday night at the YW with Miss Lavonne Schuessler, retiring president, presiding at the candlelight ceremony.

New officers are Miss Helen Tibbets, president; Miss Louisa Kelly, vice-president; Miss Phyllis Sieber, recording secretary and treasurer; and Miss Nola McDuffee, corresponding secretary.

Miss Gertrude Acheson, executive director of the YWCA, was guest speaker for the evening.

Carl Cover, president of the Tillamook Dancing club, has announced there will be no dance in April, the last dance of the season to be Saturday, May 6.

Miss Arlene Strawn, Miss Charlotte Anderson, Miss Peggy Kackley, all of Hubbard and Mrs. Jack Evans of Woodburn.

Nurseryman Speaks

Ernest Iufer, Salem nurseryman was guest speaker at the Labish Garden club's evening meeting last Thursday at the home of Mrs. Anna Hellman. His topic was: Spring Cleanup, Pruning and Lawn Care. Guests were Mrs. Pierre Saucy and Anna.

Members present were Messdames Lester Tontz, Roy Reed, Joseph Henry, Alvin Van Cleave.

Dorothy Zielinski, Glen Wadley, Andrew Zahare, Frank Johnson, Ed Zielinski, Hattie Van Cleave, A. I. Wright, William Bartlett and Janet, George McNeill, Patsy Brutka and Mrs. Heilman.

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by Anne Hunt McKennon

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Easter Theme of Chapter Meeting

SILVERTON — Easter time was observed at Ramona chapter, Order of Eastern Star, Tuesday night with Mrs. C. H. Weiby as worthy matron and Edmond Jackson as worthy patron in charge. Decorations of daffodils and greenery were in charge of Mrs. George Towe.

A paper Easter egg hunt, won by Mrs. Arnold Burier, was one feature of the entertainment, followed by an Easter bonnet modeling event. Winners in the latter were Mrs. Charles Leonard, Mrs. Ronald Asboe, Alan Gribble and William Scarth. Piano numbers by Robert Scarth and a group of readings by Mr. Gribble completed the program which had been arranged by Mr. Gribble, E. A. Finlay, Robert Allen and Edmond Jackson.

Mrs. F. E. Sylvester reported on attendance at the recent institution of a new Eastern Star chapter at Salem, attended by 10 Ramona chapter members. Announcement was made that the next meeting would be the 52nd anniversary meeting to be held April 11. This will be observed by a 6:30 no-host dinner.

Hostesses Tuesday night were Mrs. Arnold Burier, Mrs. John Burleson, Mrs. Ed Miller and Mrs. Howard Morrison.

Women Make Plans

Disabled American Veterans auxiliary was entertained at the home of Mrs. George Pro, Tuesday. Aighans were made for the Veterans hospital at Roseburg. Plans were made for a sale, Monday, at the Portland Gas and Coke Co. Mrs. Paul Sabrouski's birthday was celebrated and readings given by Mrs. Katie Ulrich and Mrs. Rose Hagerdorn.

Present were Mrs. Stuart Johns, Mrs. Harry Rickard, Mrs. Henry McWhorter, Mrs. Clarence Sabrouski, Mrs. Blaine Martin and Jimmy, Mrs. Verne Ostrander, Mrs. Fanny Bard, Mrs. Paul Sabrouski, Mrs. Katie Ulrich, Mrs. W. J. Hagerdorn, Mrs. Dorothy Law, Mrs. Esther Jennis and Mrs. Pro.

Shower Honors Mrs. Dominick

HUBBARD—Mrs. Floyd Dominick was honor guest at a shower given by Mrs. Jim Van Lieu, Mrs. Arthur Zehner, Mrs. John Strawn, Mrs. Walter Shrock and Miss Doris Shrock, in the Van Lieu home, Friday.

Present were Mrs. Verl Cochran, Mrs. Harry Reed, Mrs. B. H. Miller, Mrs. Levi Miller, Mrs. Harold Colgan, Mrs. Clarence Friend, Mrs. John Stauffer, Mrs. John Morrison, Mrs. Al Earendse, Mrs. E. E. Piper, Mrs. Wencel Doubrava, Mrs. Harold Abbott, Miss Martha Mor-

Girl Scouts Meet

FOUR CORNERS — Girl Scouts troop 42 held their meeting Monday after school in the Community hall with nineteen girls taking part in the different projects. Half of the troop with Mrs. Earl Thulin as leader, are working for cooking badges. The other half under Mrs. Raymond Hough as instructor are studying "Interior Decorating." Plans were discussed for an Easter picnic. Hostesses for the day were Janet Kleen and Ruby Ann Gordon. Four Corners Brownie troop 107 met Monday. They are working on quilt blocks and hot pads. The next meeting will be at the home of Mrs. J. E. Webster Monday, April 3 at one o'clock. Leaders are Mrs. J. E. Webster and Mrs. Henry Dillard.

Hostesses were: Mr. and Mrs. Lo Lorenz; Mr. and Mrs. Frank Weidner; Mr. and Mrs. Arthur Davis; Mr. and Mrs. Charles McCabe.

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