Momen's Section SOCIETY · CLUBS · MUSIC

Mrs. Russell Sahli (May-

celle Turner) who was mar-

ried on April 1 at the First

Church of the Nazarene.

The bride is the daughter

of the G. T. Turners and

the groom is the son of

Mr. and Mrs. A. W. Sahli.

The couple will live in the

Macleay community. (Mc-

Mr. and Mrs. Charles S. McEl-

Ewan photo).

Guests Bidden To Pre-Dance **Party Friday**

Mr. and Mrs. Asahel Fish will be hosts for a pre-dance party Friday night at their North 17th street home in compliment to a group of their friends. The affair will precede the Wisteria club dance at the Veterans hall.

The hosts sent out invitations to the affair and calling hours are from 8 to 10 o'clock. Pink will be used in the decor throughout with pink flowers and candles centering the buffet table. Bidden by the hosts are Mr. and

Mrs. Max Alford, Dr. and Mrs. E. E. Boring, Mr. and Mrs. Francis Colgan, Mr. and Mrs. Robert Driscoll, Mr. and Mrs. R. A. Fish of Silverton, Mr. and Mrs. Carroll Ford, Mr. and Mrs. Evert Givens, Mr. and Mrs. John Graham, Mr. and Mrs. Edward Hoffman, Mr. and Mrs. Emmett Kleinke, Mr. and Mrs. Louis Lorenz, Mr. and Mrs. Hugh Morrow, Mr. and Mrs. C. W. McCabe, Mr. and Mrs. Claude Post, Mr. and Mrs. Carl Quistad, Dr. and Mrs. John Ramage, Mr. and Mrs. Averill Reaney, Mr. and Mrs. J. Edgar Reay, Mr. and Mrs. R. F. Rossner, Mr. and Mrs. Stanley Smith, Mr. and Mrs. Carl Soos, Mr. and Mrs. Bert Walker, Mr. and Mrs. Douglas Yeater, Mr. and Mrs. Harry Lucas, Mr. and Mrs. H. J. Wenderoth, Mr. and Mrs. Mark Wilbur, Mr. and Mrs. Adam LeFor, Mr. and Mrs. Roy Stewart, Mr. and Mrs. E. J. Zwaschka, Mr. and Mrs. H. M. Boesch and Mr. and Mrs. Lester Remington of Grants Pass, formerly of Salem.

Miss Patricia Fish of Portland, formerly of Salem, has just returned from a plane trip south, where she spent a fortnight in San Jose, Calif. with friends. She is with the United Airlines in Portland.



open here Friday at the Marion hotel will be an informal tea at the Kingwood Heights home of the Kingwood Heights home of Fourth Birthday Sunday afternoon. The affair will follow the annual Blossom Day tour on which convention delegates will be taken. The tea hour from 2:30 to 3 o'clock.

Mrs. McCormick, president of the Salem club, will be assisted by members of the club.

Final plans for the three-day conference were completed at the club's regular luncheon meeting on Wednesday at the Golden Pheasant. All committee chairmen gave their final reports on the conference.

Mrs. Donald Reinke, a club member, will have as her guest Miss Vivian Re of The Dalles, who Next Wednesday the club will

be entertained at a social meeting at the Morningside home of Mrs. E. H. Kennedy at 7:30 o'clock.

20-30 Club Hobo Party Saturday

Salem 20-30 club members are sponsoring a hobo party at the Mayflower hall Saturday night, April 15. A dutch lunch will be brought by the men and an auction will be held with girls buy
Merry Time club, with Mrs. Mary ing their box lunches. Proceeds will go to the Foundation of Rheumatic Fever, a project of the club.

Members of the McMinnville hinny will entertain members of 20-30 club and friends of the their club at dinner and bridge Salem club are invited to attend. this weekend at their Court Prizes will be awarded for the

Mary Senter Is Engaged

Mr. and Mrs. Floyd Senter are announcing the engagement of their daughter, Mary, to William Harold, son of Mrs. Sarah S. date has been set for the wedding. The betrothal of the young

couple was revealed at a family gathering on Saturday at the apartment of the bride-elect's sister, Miss Barbara Senter. A heart shaped cake with the names of the engaged duo disclosed the

Miss Senter is a graduate of Salem high school and Cascade college in Portland. She is now Closing event of the Northwest Region Soroptimist conference to grade school. Her fiance is a student at Cascade college.

Party Today

Kenneth Sherman will celebrate his fourth birthday at a party this afternoon at the South Church street home of his parents, Mr. and Mrs. Kenneth Sherman. After games, birthday cake will be served the youngsters.

Honoring Ken will be Mrs. Albert Currey, Billy and Kathy of Eugene, Mrs. Elwood Ball, Janice and Judy, Mrs. Roger Ky Put-nam and Marcia, Mrs. Seth Payson Smith and Michael, Mrs. Robert Brownell and Kathy, Mrs. C. during the conference her cousin, Ronald Hudkins and Johnny, Mrs. Burton C. Selberg and Eric, Saturday night at the chamber of and Mrs. Robert Rieder, Neena

CLUB CALENDAR

THURSDAY Chapter CB of PEO, dessert at 7:30 p.m., with Mrs. D. M. Gruber, 1775 Fir Street
Colourners dessert luncheon, 1 p.m.,
Salem Woman's clubhouse.
Salem Toastmistress dinner
ing. Golden Pheasant, 5:45 p.m.
Dine and Do club with Mrs. Mary
Sloan, 735 Cummings Lane, no-host
luncheon, 12:30 p.m.
DeMolay Mothers luncheon, Masonic Temple, 12 o'clock. fir Street

Schomberg, 142 Abrams Avenue, 1:30 dessert luncheon.

North Salem WCTU, Calvary Chapel church, 2 p.m.

Neighbors of Woodcraft, advanced night, Salem Woman's club, 8 p.m.

PEO Reciprocity luncheon, council meeting, Golden Pheasant, 1 p.m. Bethel 35, Job's Daughters, meet at Beaver hall, 7 p.m.

Spring Miscellany

Variety of Recipes on Hand Sound Good for Trying on Family in Spring

By Maxine Buren Statesman Woman's Editor

Looking over a list of recipes we've saved for future use, we Harold of Sara, Washington. No find these, untried, but sounding good. HASHED-BROWN YAMS

3 cups chopped cooked yams 1 teaspoon salt 3 tablespoons flour 1/4 teaspoon pepper 1/4 cup milk 3 tablespoons fat

Combine potatoes, flour, milk, and seasonings. Heat fat in skillet and turn yam sweets into. Carefully press potatoes into two or more cakes. Brown 15 minutes over a low heat, turn and brown on the other. Serve hot with breakfast sausage, ham or COUNTRY-FRIED SWEETS

Peel fresh yam sweet potatoes, cut in fourths and slice. Have the fat in a heavy skillet quite hot. Add potatoes and salt a little. Fry rapidly, turning once. Remove to absorbent paper and sprinwith paper or granulated sugar, as desired.

CREAMED DRIED BEEF AND PEAS 4 to 6 ounces dried beef 2 cups cooked fresh peas 3 tablespoons butter drip-2 cups milk pings Dash of pepper

3 tablespoons flour Biscuits or toast Melt fat in frying-pan and cook dried beef until crisp. Add flour and blend; stir in milk slowly. Cook until thick, stirring constantly. Add peas and heat thoroughly. Serve on biscuits or toasted bread. 6 to 8 servings.

CHOCOLATE PEPPERMINT COOKIES Ingredients: 11/4 cups sifted all-purpose flour, 1/2 teaspoon salt, 1/2 cup shortening, 1/2 cup sugar, 1 egg, 1 six-ounce package semisweet chocolate pieces (melted), teaspoon peppermint flavoring. Sift flour and salt together. Cream shortening, add sugar and continue to cream well. Beat in egg. Blend in chocolate, flour, and peppermint flavoring. Drop by half teaspoonfuls on an un-greased cookie sheet. Bake in a moderate 375 degree oven about 15 minutes. Makes about 40 cookies.

½ teaspoon nutmeg 1/2 cup molasses

1/4 cup sugar 1/2 cup sour milk or butter-11/2 tablespoons flour teaspoon salt

1 cup seedless, raisins, teaspoon cinnamon teaspoon cloves chopped Pastry

Beat eggs; add sugar, flour, salt, cinnamon, cloves, nutmeg and molasses; mix well. Add sour milk and raisins. Line 9" pie plate with pastry; pour in filling. Arrange strips of pastry on filling, lattice fashion. Bake in hot oven, 425 degrees, 30 to 40 minutes.

East Coast

Mrs. Laura Johnson will entrain Sunday for the east coast, where she will remain until early September. Mrs. Johnson, whose main destination is Hartford. Connecticut, will stop enroute at several places to visit friends and tis, Mrs. Gil Blankenship, Mrs. relatives. In Hartford she will be Clayton Gibb, Mrs. Harold Bunn the guest of her son-in-law and and Mrs. F. W. Rehfeld. daughter, Mr. and Mrs. George Fletcher and three sons, who left Salem last summer for the east.

On the return trip Mrs. Johnson will come via the southern route stopping in Washington, D.C., New Orleans, Los Angeles and San Francisco. Mrs. Johnson is leaving tonight for Portland to be the guest of her children until she

Mrs. W. E. Thornton of Danville. Virginia has arrived in the capital for an extended visit with her son and daughter-in-law, Mr. and Mrs. J. Gordon Thornton.

To Entrain for Mrs. Bunn Club Hostess Round club met at the home of Mrs. Harold Bunn with interior decoration the topic of discussion. Mrs. E. Warner was a guest. Members attending were Mrs. Keith LaDue, Mrs. Walter Fisher, Mrs. Russell Proudfit, Mrs. Oscar Forgard, Mrs. Harold Holler, Mrs.

> WAIT **BROWN'S**

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