

# Women's Section

SOCIETY • CLUBS • MUSIC

## Travelers and Visitors of Interest

By Jermye English  
Statesman Society Editor

The spring months are chosen by many for trips east and south, and at the same time travelers are arriving in the capital for visits with relatives.

Dr. and Mrs. C. L. Blodgett entered Friday night from Portland for Cedar Rapids, Iowa. On May 30 they will go to Platte, South Dakota, to attend the 50th celebration of the founding of the city. Mrs. Blodgett and her sister, Mrs. A. E. Utley of Salem, were among the first settlers in the community and Dr. Blodgett practiced dentistry there for many years. The Blodgetts will return the first part of June.

Mr. and Mrs. John Adlon are leaving today for a month's vacation trip by car. They will go south to California, stopping a while in Palm Springs and then going on to Arizona. They plan to visit some of the national monuments such as Organ Pipe at Cactus, New Mexico, Saguro, N. M. and the Great White Sands National monument in New Mexico. Other points of interest on their itinerary include Dallas, Texas, Shreveport, La., and Des Moines, Iowa, where the Adlons will visit with their parents.

**Visitors in Salem**

Visiting in the capital from Spartanburg, South Carolina are Mr. and Mrs. John G. Richards, who are guests at the home of her brother-in-law and sister, Mr. and Mrs. Conrad Paulson. They will spend a month in Oregon and leave next week for Portland to visit at the home of Mrs. Richards' mother, Mrs. Thomas Watson.

Mr. and Mrs. Paulson were hosts for a family dinner Friday night at their Court street home for the pleasure of their guests. On Sunday they will be joined by Mrs. Watson and another sister, Mrs. Dorothy Olson of Portland.

Mrs. T. A. Youngquist and children, Eric and Marcia, of Sacramento have arrived in the capital for a week's visit at the home of her mother, Mrs. R. A. Horn.

## Annual Beach Picnics Sunday

Several Willamette university men's groups are holding their annual spring picnics this weekend.

Sigma Alpha Epsilon fraternity men are entertaining with their all day beach picnic on Sunday at Fogarty Creek. Chaperones will be Dean and Mrs. Robert D. Gregg, Dr. and Mrs. Paul Beal and Mrs. Elizabeth Higgins.

The Phi Delta Theta fraternity men and their dates will hold their annual picnic at Neskovin on Sunday. Chaperones will be Mrs. W. Connell Dyer and Mr. and Mrs. Travis Cross.

The Independents will stage their beach picnic at Otter Rock on Sunday and chaperones will be Mr. and Mrs. James Elliott.

## Serenade Theme Of Tri-Y Dance

"Serenade" has been selected as theme for the Abbie Graham Tri-Y spring dance to be held tonight at the YMCA between 8 and 11:30 o'clock.

General chairman for the dance is Pat Filler assisted by Harriet Just, Marilyn Hart, Bernice Da-Moude and Carolyn Seay.

Patrons and patronesses will be Mr. and Mrs. C. A. Lewis, Mr. and Mrs. Ted Reed and Miss Norma Wallace.



Mr. and Mrs. Orrin W. Emmons, who celebrated their golden wedding anniversary at a reception on Tuesday night at their Court street home. Four of their five children were for the occasion.

## Salute to Spring

### Young Broilers or Fryers Make Good Dining When Cooked Properly

By Maxine Buren  
Statesman Woman's Editor

Milk and other dairy products, and tender young chickens (both broilers and fryers) take top place in the plentiful foods list for the coming month. June is the peak month for milk production and this June may top all previous records.

Production of broilers and fryers too, will be high, and late spring is the time to get the most for the young chicken dollar.

For broiling, the 8 to 12 weeks old young fowl weighing not over 2½ pounds dressed is used. The smaller sized broilers are usually split down the back and cooked whole. Larger birds are split down back and breast and cooked in two pieces.

The chicken should be coated with melted fat and seasoned. Some also sprinkle them with flour.

The broiled chicken should be started to cooking with skin side away from heat, the meat placed several inches from the source of heat. Turn chicken several times as it browns, and baste frequently with pan drippings or other melted fat. A two-pound (dressed weight) chicken will probably need 35 to 45 minute cooking at a moderate heat. It may be partially cooked in the broiler and finished in a 350 degree oven, or started in the oven and finished in the broiler.

For frying, select a plump chicken weighing from 2½ to 3½ pounds dressed. Disjoint and cut into portions suitable for eating. Salt and pepper and roll in flour. Or drip in slightly beaten egg diluted with a little water or milk and dip in fine crumbs. Fry in half an inch or more of fat, hot but not smoking. Put the thickest pieces in the pan first. Do not crowd but let fat come up around each piece. Cover pan to keep from splattering. Cook at moderate heat and turn when brown. The thickest pieces need 20 to 25 minutes. Many good cooks like to remove chicken when browned, to a moderate oven and finish cooking.

French frying chicken is the third method. The bird should be cut into quarters or more pieces if desired. The chicken is then dipped in butter which keep meat from drying out. The fat should be heated to 350. The chicken should be cooked at 300 to 325 (it drops down from 350 when chicken is put in).

A quarter of a 2½ pound chicken will probably need 10 to 15 minutes cooking to be done to the bone. Drain cooked pieces on absorbent paper and finish off in moderate oven, for 20 to 30 minutes.

There are many accompaniments for the chicken but here is an Hawaiian way to serve it which seems interesting.

**CHICKEN LUAU**  
Yield: 6 servings

2½-pound cut-up chicken for frying	1 package (4-ounce) shredded coconut
Flour	2 pounds fresh spinach
½ cup butter or margarine	2 tablespoons finely chopped onions
1 teaspoon salt	½ teaspoon salt
1 cup water	¼ cup water
1 cup milk, heat	

Dip pieces of chicken in flour. Melt butter in heavy skillet. Add chicken and fry until lightly brown. Add salt and water. Cover and simmer until chicken is tender (about 30 minutes). Pour hot milk over shredded coconut. Let stand 15 minutes and simmer 10 minutes. Wash spinach. Remove stems. Lay bunches on cutting board and cut into 2-inch strips. Boil with onion in salted water about 5 minutes. Drain. Add spinach and coconut with milk to chicken. Simmer 3 minutes. Serve hot.

## Reception Fetes Golden Weds

Among the guests who called at the golden wedding reception honoring Mr. and Mrs. Orrin W. Emmons on Tuesday night at their Court street home was Mrs. Margaret Hoyer, widow of C. W. Hoyer, who issued the marriage license to Mr. Emmons and Jennie C. Scott in Woodbury County, Iowa in May, 1900. Mrs. Hoyer is now residing in Salem and another life long friend attending was Mrs. Ben Bruening of Carroll, Iowa. Over a hundred friends and relatives called during the evening.

Among the long distance calls during the evening was one from Mrs. Emmons' twin brothers, and John Scott, and their wives of Danbury, Iowa, who live near the town where the wedding took place.

Four of the couple's five children attended including Robert and Floyd Emmons, Salem, Clarence S. Emmons, Albany, and Mrs. Thomas A. Armstrong, Salem. Mrs. L. N. Riggs of LaGrande as unable to be present.

Presiding at the serving table, which was centered with a wedding cake, were Mrs. H. L. Marsters, Mrs. Wade Ellis, Mrs. Theodore Ullako and Mrs. Walter D. Pugh. Mrs. Thomas A. Armstrong was in charge of the reception and assisting about the rooms were Mrs. Clarence S. Emmons, Mrs. Hazel M. Emmons, Mrs. Douglas Armstrong and Mrs. Frances Kolb.

## Two Birthdays Celebrated

The Donald McCargar home on Fairmount Hill is the scene of two parties this weekend with their children, Larry and Elizabeth, celebrating their birthdays.

Elizabeth was four years old on Friday and was honored at a luncheon at noon. Her guests were Marilyn Miller, Cathy Jean Allen, Bobby Schmidt, Bobby Keudell, Mary Griffith, Laura and Harter deWeese, Woody Ouderirk, Becky Purvine and Timmy Heitzel.

Larry will have his ninth birthday party tonight. He has invited a group of his boy friends to come in for birthday cake and later they will attend the baseball game. His guests will be Neil Lancefield, David Taylor, John Gibbens, Gregory Stadter and Al King.

**CLUB CALENDAR**

**SATURDAY**  
Salem chapter, OES, meet at Masonic Temple, 8 p.m.

**MONDAY**  
Salem FEO council luncheon for all active and unaffiliated members, Golden Pleasent, 1 p.m.  
Job's Daughters, 7:30 Beaver hall, election.

Oregon state convention of Women's Bathic Order of Foresters, Senator hotel, all day, mass at St. Joseph's.

American Legion auxiliary mothers meeting, Salem Woman's clubhouse, 8 p.m.

**TUESDAY**  
Chadwick chapter, Order of the Eastern Star, 8 p.m.

## Shower Honors Bride-Elect

In compliment to Miss Doris Albin, who will be married in June to William DeVall, was the bridal shower for which Miss Helen Randle and Mrs. Martin Chasman were hostesses on Thursday night at the latter's home on Norway street.

A miscellaneous sower feted the honor guest and after an informal evening a late supper was served.

Honoring Miss Albin were Mrs. Kenneth Rich, Mrs. D. J. McLellan, Mrs. Shirley Boyd, Mrs. Val Sloper, Mrs. James Steffen, Mrs. C. E. Albin, Mrs. Cecil Gardner, Mrs. Minnie Melvin, Mrs. Sylvia Kraps, Mrs. Melvin Pavlik, Mrs. Ed. Walz, Mrs. George F. Davis, Mrs. Robert Reed, Mrs. Stanley Parson, Mrs. Wolf Cohen, Miss Rose Irely, Miss Irene Allen and the hostesses.

Recent guests of Mrs. William McGilchrist, jr., were Mr. and Mrs. Robert Lang of Monterey, Calif. While here they visited in Portland and sojourned at Yachats.

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