

Women's Section

SOCIETY • CLUBS • MUSIC

Miss Trindle Promoted to OSC Staff

Promotion of Miss Eleanor Trindle, Marion county home economics extension agent since September 1, 1945, to the central administrative staff at Oregon State college with the title of state extension agent effective October 1, has been announced by Mrs. Azalea Sager, state leader, home economics extension.

Two home economics extension workers will now be employed in Marion county to carry out the adult program. They are Mrs. June Burke who assumed her new duties September 1 after being employed since March 1 as an agent-at-large. Other member of the staff is Mrs. Marjorie Tye White, former Marion county agent who resumed work there on August 15.

Mrs. Burke has a masters degree in foods and nutrition and has had extensive foods management experience since her graduation from Oregon State college in 1939. Mrs. White has received her masters degree in clothing and textiles. She has had prior experience in Marion county serving from 1944 to 1947 as home economics extension agent.

All appointments are subject to approval by the state board of higher education, Mrs. Sager states. In her new duties, Miss Trindle will assume supervisory duties in various counties of the state.

Mrs. White's experience with the Oregon State college extension service dates back to 1941 when she was employed as extension agent in Wasco county. She is a 1941 graduate in home economics from the University of Washington.

Mrs. Burke, formerly an outstanding 4-H club girl while living in Multnomah county, received her masters degree from the University of Chicago in 1946. She has been employed in restaurant management since that date prior to joining the Oregon State college extension service.

The Salem FL club met with Miss Lois Laidlaw. Five members attended the business meeting and social hour.

Down to Work

Manufacturers' Experts Get Into Winter Form With Better Publicity

Food manufacturers are getting into the swing again and sending in some practical sounding recipes. Sometimes we think the publicity people for these large concerns let their minds go on vacation during the summer, and perhaps the wintertime material is better for it.

These dishes have not been tried by this department, but sound good.

Here is a recipe originally planned for canned corn, but fresh cooked would do.

CORN AND CHIPPED BEEF FONDUE
2 eggs
1/4 teaspoon dry mustard
1/4 cup milk
1 8-oz. can whole kernel corn
1/2 cup coarse, dry bread crumbs
1 tablespoon butter
2 ounces chipped beef

Beat eggs and mustard until fluffy. Add milk and liquid drained from corn. Mix well. Place bread crumbs in the bottom of a buttered baking dish. Add corn. Dot with butter. Add cut-up chipped beef. Pour liquid over beef-corn mixture. Set in a pan of hot water and bake in a moderate oven (350 degrees) for about 1 hour or until firm. Serve at once. Three servings.

Then there is this version of the old favorite, beef birds:

BEEF-ONION BIRDS WITH POTATOES
1 pound round steak
1 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon sage
4 medium onions
1/2 cup flour
Cut steak in 4 pieces; pound each piece flat. Sprinkle top and bottom with salt and pepper; sprinkle top with sage. Place one onion on sage-coated side of each piece of steak. Fold ends of meat over onions, and fasten with a skewer. Roll meat in flour, and brown in hot fat in heavy skillet. Add tomatoes, ketchup, and horseradish; cover, and simmer 1/2 hour. Add potatoes; cover, and simmer for 1 hour longer.

Remember good old kitchen bouquet? Well, the people who make it send along this recipe; a variation of the one above.

FLANK STEAK ROLLS
1 small flank steak, about 1 1/2 lbs.
1 teaspoon kitchen bouquet
1 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon nutmeg
2 or 3 large carrots, scraped
2 tablespoons
1/2 cup finely diced onion
1 teaspoon sugar
8 oz. can tomato sauce, 1 cup

Wipe flank steak with a damp cloth. Brush on one side with kitchen bouquet. Turn and sprinkle other side with an even coating of salt, pepper and nutmeg mixed together. Cut off tapered ends of carrots. Arrange carrots end to end along one edge of steak in lengthwise direction. Roll steak around carrots like jelly roll. Insert small skewers or poultry pins at 2 inch intervals, starting an inch from the edge. Cut roll in 2 inch sections. Melt fat in frying pan over moderate heat. Brown rolls slightly. Sprinkle with onion and sugar. Pour in contents of can of tomato sauce. Bring to boil. Lower heat and let simmer, covered, until meat is tender, about 45 minutes to 1 hour. Thicken sauce with 1 tablespoon cornstarch, if desired. Serve immediately.

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Meat Discussed At Meetings

"Meat in Your Meals" will be the subject of two project leader training meetings to be held at the Portland Gas and Coke company today and Thursday. Mrs. June Burke, Marion county home economics agent, will present the demonstration. Both meetings will start at 10:15 and last until 3 p.m. Representatives attending these training meetings come from 22 of the home extension units in the county. These leaders will present the same project in their own units during October.

Mrs. Burke will prepare several types of meat illustrating the cooking of meat by the dry heat method and the moist heat method. She will also discuss the use of economical cuts of meat. The inspection of meat will also be a part of the project.

Mrs. Burke will be assisted by Mrs. Eleanor Trindle, Marion county home extension agent and the following members of the home extension committee: Mrs. I. G. Lerman, Mrs. Ralph Mercer, Mrs. Roland Seeger and Mrs. Russell Kelley.

Units to be represented today are: Central Howell, North Howell, Stayton, Mehama, Lancaster, West Woodburn, Swegle, North Santiam, Lansing Neighbors, Donald, Aumsville. Units to be represented on Thursday, September 21, are: Four Corners, Union Hill, Hubbard, Turner, Try-Unit, Silverton, Silverton Hills, Marion, Pratum-Macleay, Labish Center and Edina Lane.

Farewell For FOE Member

A farewell was given for Mrs. June Wallace during the meeting of the ladies of the auxiliary to FOE Tuesday night. A gift was presented her.

Mrs. Wallace, a trustee of the auxiliary and an active member for several years, will move soon to Bremerton, Wash., where her son and daughter-in-law, Mr. and Mrs. Bob Wallace live.

Class to Meet

Woman's Bible class of the First Methodist church will meet with Mrs. John B. Ulrich, 1475 Saginaw street at 2 o'clock Friday for a social hour. Mrs. Oren Stratton and Mrs. Lena Lisle are to assist. Mrs. Bertha Cook will lead devotions.

Alpha Chis Have Dinner At Phillips'

Salem alumnae of Alpha Chi Omega opened winter activities with a dessert supper at the home of Mrs. William L. Phillips sr. Monday night. Special visitors from Xi Xi chapter of Alpha Chi Omega alumnae in Portland were Mrs. Joseph Mulligan, Province president; Mrs. Victor Atiyeh, president of the Portland alumnae of Alpha Chi; Mrs. Arthur Young, past state president of the Alpha Chi Omega alumnae association; and Mrs. Wilbur Carl, president of the Oregon State alumnae association.

Special recognition for the Alpha Chi Omega chapter on the Willamette campus was received in a letter from Dr. G. Herbert Smith, president of the university, to the national council in which he stated that the cumulative house grade of 3.166 for last semester was one of the highest on record.

New alumnae welcomed into the group Monday were Mrs. John Larwood from Longview, Wash., Mrs. Arthur Young and Miss Mary Hawk, both of Salem, and Mrs. Paul C. Rodgers (Artie Phillips) who has returned from the east.

Two appointments were announced by Mrs. Vernon Gilmore, president of the alumnae group. Mrs. Lloyd Griffith is the new social advisor for the active chapter and Mrs. Gerald Robison is the new board member for the building corporation.

Hostesses for the evening were Mrs. William Phillips, Mrs. Lewis D. Griffith, Mrs. J. M. Moreland, Mrs. James Hatfield, and Mrs. Don C. Harger. Others present for the large opening meeting were: Mrs. Vernon Bartsch, Mrs. Wallace Bonesteel, jr., Mrs. Rodney Fety, Mrs. Vernon Gilmore, Mrs. Lloyd Griffiths, Mrs. Frank Guerin, Mrs. George Hanauka, Mrs. Richard Hartley, Mrs. William Kirk, Mrs. Ed Lind, Mrs. Cornelius Lofgren, Mrs. John Minto, Mrs. J. Moreland, Mrs. Burton Myers, Mrs. Douglas Parker, Mrs. Robert Phillips, Mrs. Gerald Robison, Mrs. George Seymour, Mrs. Robert Shinn, sr., Mrs. Ralph Smith, Mrs. Jack Stanley, Mrs. Mary Thomas, Mrs. Arthur Young, Mrs. James Young and Mrs. John Larwood.

Mrs. Melton in Chair at Lodge

Salem Rebekah Lodge No. 1 met Monday with Mrs. Luther Melton, noble grand, presiding. Jack Kinney was initiated into the lodge. Appointed to help serve on the educational committee were Mrs. Clyde Bancroft and Chris Sumpter. Announcements were made that the Theta Rho club will meet on Thursday at 7:30 p.m., the Past Noble Grands will meet with Miss Hazel Price, 1210 N. Front st. Wednesday night at 8:00 o'clock, the Three Links club will meet Friday at 12:30 at Leslie park.

Mrs. J. D. Sears will leave Friday by plane for Indiana where she will stay for a visit of several weeks.

On Etiquette

By Roberta Lee

Q. Who should be the first to raise a glass when cocktails are being served to a small group of persons at a table?

A. The hostess. If a man alone is doing the entertaining, then he should lift his glass, nod slightly to all his guests, and proceed to sip his drink.

Q. Should the hours always be definitely stated in the invitations to a child's party?

A. Yes. State them clearly, so that the parents will know when the children should go and at what hour they should send for them.

Q. Where should the bride's mother be seated at the wedding breakfast or supper?

A. She should be seated at the right of the bridegroom's father.



Mr. and Mrs. Jack W. Smith (Irene Mary Johnson) whose wedding was an event of September 10 at the First Congregational church. The bride is the daughter of Dr. and Mrs. Charles H. Johnson and the groom's parents are the Walter H. Smiths. (Jesten-Miiler).

More for Your Money

Heat Resistant New Colored Paint For Stoves, Radiators, on Market

By Sue Gardner
Homemakers who have been admiring some of the highstyle coloring of decorator kitchens can now do their own equipment over in any shade of the rainbow. A new paint which will not discolor, peel or crack even under a heat of 500 degrees F., has just come on the market.



The inside of the average stove does not heat more than 500 degrees F., except for broiling, and since most stoves are insulated so that the outside paint does not come in contact with the direct heat, this new paint can be used over the whole stove. At present the paint comes in a variety of shades, including brown, green, grey, yellow, blue and red. It can be used in any shade, however, by simply darkening or lightening the basic prepared colors with pure oil tones.

Drab metal surfaces or discolored ovens and cabinets can be covered with the paint which dries hard with a tough, porcelain-like finish. Once dry, you can wash, scrub or use boiling water or grease on the surface without spoiling the finish.

There have been some unusual and attractive color combinations worked out for kitchens in recent months. One model kitchen I visited had soft green cabinets and range, with brown and beige sink and counter tops. Another kitchen was done in shades of wine, turquoise and soft yellow.

The heat resistant paint can also be used for radiators and steam pipes which have been a color problem for some time. Preparation for the painting can be done simply, by cleaning the surface of all soap, grease and dirt, and sandpapering the surface for better adhesion. One coat will suffice for most surfaces, but when changing from dark to light colors or in the case of extreme color differences, two coats are suggested.

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Class Adopts Child Again

Members of the Woman's Bible class of the First Methodist church have renewed a program of aid to a needy European child, and today received a certificate from the national office of the Save the Children Federation in New York City, notifying them that they will continue to be the sponsors of Maija-Liisa Marjatta Salakka of Finland.

The youngster was selected as a case of special need by welfare agencies cooperating with the federation in Europe.

The sponsorship, undertaken at a cost of \$96, will enable the Federation to send the child a complete outfit of clothing, shoes, and supplementary rations of food, textiles, or money, depending on individual need for the next year.

Mrs. B. T. Kummer, treasurer of

the class, is handling correspondence relative to the group's "adoption-by-mail."

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Clubs Begin Winter Work

The club page is taking on a distinct winter look, since so many women's organizations are beginning fall meetings. With a week to draw their breaths following the opening of school, the club members are beginning their work in earnest.

Young Matrons will gather at Mayflower hall for a meeting on Thursday at 8 o'clock. They will hear Mrs. Fred Rawlins speak on her European trip and show moving pictures. The committee includes Mrs. William Cross, Mrs. K. E. Gundel, Mrs. Beth Holland and Mrs. Chauncey LeVee.

Gold Star Mothers will hold a meeting on Thursday at 8 o'clock at the FVW hall.

Chi Omega mothers will meet with Mrs. H. E. Smedley at 775 North 16th street on Friday night at 8 o'clock to plan the winter's activities. A dish towel shower for the chapter house will be held.

Mothers of all Chi Omega members are welcome.

Chapter BQ of PEO will open its winter season Monday night with a meeting at the home of Mrs. L. E. White, 245 South 19th street. The meeting is set for 7:45 o'clock.

Mrs. Mercer Is Hostess

FOUR CORNERS — Mrs. Ralph Mercer was hostess on Monday at an all-day meeting and 12 o'clock luncheon to members of the Marion county home extension committee. Honor guest was Miss Eleanor Trindle who is leaving the office of county agent to join the extension staff at Oregon State college. Committee members include Mrs. Russell Kelley, Mrs. I. G. Mermon, Mrs. Roland Seeger, Mrs. E. A. Beugli. Other guests were Mrs. Floyd Fox, Mrs. Verny Scott, Mrs. Rex Hartley, Mrs. Glen Briedwell, Mrs. James Keyes, Mrs. Roy Kuns and Mrs. Frank Way.

Cosmis Club Will Dance

Members of the Cosmis club will meet for a semi-formal dance on Saturday night at Mayflower hall. Dancing will be from 9 to 12, to the music of Claude Bird's orchestra.

Mr. and Mrs. Glenn Bowman are chairman of the committee and will be assisted by Mr. and Mrs. Sherman Bostrack, Mr. and Mrs. Ray Higgins and Mr. and Mrs. Howard Mills.

Mrs. W. H. Howell and her two daughters are visiting at the home of Mrs. Howell's aunt, Mrs. T. W. Davies, 941 N. Cottage st.

Ceremony Read At Talbot Church

JEFFERSON — Given in marriage by her father, Lawrence Finlay, Miss Enid Betty Wintermantel became the bride of Willie Robert Heinrichs, son of Mr. and Mrs. John Heinrichs of Dallas, at a candlelight ceremony on September 8, at Talbot Community church. The Rev. R. Rogers Irwin, pastor, read the double ring service. David Finlay, brother of the bride, and Nancy Lowen, niece of the groom, lighted the candles. Mrs. Gordon Turnidge and Professor Ronald Lush of Salem sang and Mrs. R. Rogers Irwin played a violin solo. They were accompanied by Miss Evelyn Newfield of Dallas.

The bride wore a gown of white satin fashioned with fitted bodice, applied beaded collar and narrow bertha and full skirt. Her net veil was edged in face and held in place by a headpiece of bouvardia and net. She carried a bouquet of pink Elf rosebuds and bouvardia.

Mrs. Betty Farr of Portland, wearing a peach gown and carrying a peach colored nosegay, was maid of honor. Miss Carol Schmidt of Salem, in pale green with peach nosegay, was bridesmaid. Karen Lowen, in green, was flower girl. Dale Finlay, brother of the bride, was ring bearer.

Dan Heinrichs, brother of the bridegroom, was best man. Gladwyn Schmidt of Dallas was an attendant and ushers were Wayne Fleming, Eldon Newfield and Richard Weins of Dallas.

A reception followed in the church basement. Pouring were Mrs. Edna Buhler and Mrs. Eldon Newfield, sisters of the bridegroom. Cutting the cake were Mrs. John Finlay and Mrs. A. R. Blinston, aunts of the bride. Serving were Mrs. George Potts, jr., Mrs. Al Gurgurich, Mrs. Glenn Edwards, Mrs. John Brown, Mrs. Jack Craig, Mrs. Harold Super, Mrs. Diane Classen, Miss Evelyn Stephens of Salem, Misses Jeanette Gilmour, Florence Marlett of Talbot, Miss Shirley Weins of Dallas, and Mrs. Dean Abney of Salem.

Following a wedding trip to

CLUB CALENDAR

WEDNESDAY
Salem chapter, 142, OES, first regular no-host luncheon, noon, Masonic Temple.
Geneva meeting, WSCS, First Methodist church, 10:15 a.m., noon luncheon, program.
Nebraska club auxiliary with Mrs. Nick Jensen, 2373 Center st., covered dish luncheon at noon.
Fynlian Sisters, Centralia Temple, 9 p.m., at hall.
Oregon Grape camp, Royal Neighbors of America, FVW hall, 8 p.m.
Women's Council of First Christian church meet at church, 7:30 p.m.

THURSDAY
Writers club, YMCA, 7:30 p.m.

FRIDAY
Salem Woman's club meeting, clubhouse, 2 p.m., board meeting, 1 p.m.
Tulitha Fellowship Missionary society and Fidelis class, First Baptist church, joint meeting, at church, 2 p.m.
Merry Time club with Mrs. Lyle Shepherd, 130 Duncan avenue, deers lunch, 1:30 p.m.
St. Agnes Guild, St. Paul's Episcopal church, with Mrs. Ray Ward, 701 North Capitol st., 7:30 p.m.

Nurses to Elect

Delegates from Salem to the Oregon Practical Nurses association convention in Portland October 27 will be elected at the local association's meeting here on October 9, it was reported Tuesday.

Fresno, Calif., by way of the Redwoods, they will be at home at the Pacific Bible Institute at Fresno, where both will continue their studies.

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