

Hostesses Fete Club Groups

Hostesses are entertaining with Christmas parties this week in compliment to members of their clubs.

Mrs. Homer H. Smith will be hostess for annual holiday party this afternoon at her North Summer street home for the pleasure of members of the Country Club. A one o'clock luncheon will be followed by bridge and a gift exchange. Additional guests will be Mrs. George Swafford of Oregon City, Mrs. Donald C. Roberts, Mrs. Robert E. Shinn, Mrs. George Steelhammer of Silverton, Mrs. Russell LaFontaine, Mrs. Charles T. Martin, Jr., and Mrs. Homer Smith, Jr.

Mrs. Leslie Burdette is entertaining her club at a bridge luncheon this afternoon at her North 14th street home. Mrs. H. M. Randall will be a guest.

A hostess tonight will be Mrs. Joseph M. Devers, Jr., who will fete her club at the annual Christmas party. A late supper will follow an evening of cards.

Mrs. Hillary Etzel Town and members of her club to a dessert bridge and Christmas party this afternoon at her Lancaster Drive home.

Mr. and Mrs. Russell Bright will be hosts to members of their pinochle club for the annual Christmas party Saturday night at their Virginia street home. A no-host dinner will be served with cards and exchange of gifts following.

Covers will be placed for Mr. and Mrs. Louis Lorenz, Mr. and Mrs. Evert Givens, Mr. and Mrs. George Maurer, Mr. and Mrs. Roy Tweedie, Dr. and Mrs. C. Ward Davis and the Brights.

Handy Ham

Smoked Picnic, Convenient Cut for Serving Buffet Supper on Holiday

By Maxine Buren
Statesman Woman's Editor

Holiday time is open season for having folks over for a buffet supper, luncheon or dinner. Every woman wants to set a nice table, but she also aims at spending as little time in the kitchen preparing the meal as possible.

The ready-to-eat picnic (smoked pork shoulder) answers just about all the requirements. It's tops in looks, simple to prepare, and highly popular.

You don't have to cook it at all if you like.

For a hearty buffet table, glaze, slice and serve the picnic cold "as is" with a casserole of hot baked beans, a fruit and vegetable slaw, crisp relishes and well-seasoned deviled eggs.

A ready-to-eat picnic can also be heated through in a slow oven (about 1 1/4 to 1 1/2 hours, depending on the weight) for hot service, if you wish. Accompany the rosy-hued meat slices with sweet potatoes, baked stuffed onions, and whole cranberry sauce for a meal that's planned to satisfy the holiday crowd. Always purchase a well known brand picnic and follow the heating directions printed on the wrapper for best results.

At the end of the heating period, or just before you serve the cold buffet picnic, cover the top with a gleaming glaze. It's no trick to remove the skin and score the fat into diamond shapes. Sprinkle the top with brown sugar and honey, peach or orange marmalade, or try this suggestion for a golden-tone sugar and fruit glaze.

To make, combine 1 cup of brown sugar with 1/4 cup orange juice, 1 tablespoon dry mustard and 2 teaspoons of vinegar in a sauce-pan. Heat and simmer the mixture gently about 10 minutes cool and spread over the picnic. Just before serving, bake in a hot oven (450) about 15 minutes until browned.

Accompany the glazed picnic with your favorite ham garnish or trim the platter with tinted pear bells made by adding 2 or 3 drops of red food coloring to canned pear halves in syrup. A cream cheese bell clapper attached to the stem end of each pear adds a finishing note of holiday cheer.

Good eating comes easy throughout the week with the remaining picnic on hand to combine in a variety of meals. The larger picnic slices are wonderful for a midweek breakfast or brunch, pan-fried with eggs or covered with marmalade and broiled to serve with waffles or pancakes. Combine any remaining picnic slices with scalloped potatoes or corn for a satisfying luncheon or supper dish. From the first meat slice carved at the table to the tip end of the bone used to flavor soup, the picnic is used without a bit of waste.

PICNIC AND SCALLOPED POTATOES

Yield: 4 servings

1 1/2 cups diced cooked picnic (or small slices)	2 teaspoons salt
4 medium boiling potatoes (4 cups slices)	1/4 teaspoon pepper
2 tablespoons fat	2 cups milk
	1 1/2 tablespoons butter or margarine

Wash potatoes, pare and slice thin. Combine flour, salt, and pepper. Put a third of the potatoes into a buttered 1 1/2-quart casserole. Sprinkle with half of the flour-salt mixture. Add half of the picnic. Cover with second third of the potatoes, then remaining picnic and potatoes. Sprinkle remainder of flour-salt mixture on top of potatoes. Dot top with butter. Pour milk over all. Bake in a moderate oven (375) 1 hour or until potatoes are tender and brown on top.

Designing Woman



GIVE A LUXURY

Remember the certain that you bought—that may have been an extravagance—but made you feel wonderful every time you wore it? Beautiful and important things for your home bring the same kind of satisfaction—a prize possession is a spirit lifter every time you look at it—and lasts so much longer. Even when it is a luxury it can be so useful. The handsome silver tray serves every party, the striking lamp gives efficient light, the fine table is as dutiful as it is beautiful. The proud breakfast with its writing leaf and ample storage space adds great practicality to the satisfaction that comes with its character and beauty. What nicer Christmas gift can there be than the useful and lasting luxury that all the family can enjoy?

The surest way to keep your home out-of-date is to keep it in year-before-yesterday colors. Send today for Elizabeth Hillyer's booklet COLOR SCHEMES FOR EVERY ROOM and learn how to choose a color scheme and how to make it work. Address Miss Hillyer at this newspaper and enclose 15c in coin, please, with a stamped, self-addressed envelope. (Copyright 1950 by John F. Dille Co.)

ATTEND WEDDING

PEDEE—Mrs. Sars Maddux and Judy, Mr. and Mrs. William McBeth, Willa, Darrell and Dennis, Mr. and Mrs. Ira McBeth, Marguerite and Clifford, Mrs. Mary Bur-Bank and Twila attended the wedding of Miss Donna Pettiti, daughter of Mr. and Mrs. Eugene Pettiti of Pedee and Walter Collett, son of Mr. and Mrs. Walter Collett of Salem, Saturday at the First Baptist church in Salem.

Musical to Be On Thursday

Mrs. David Eason will entertain with a musical tonight at her home on South Church street at 7:30 o'clock. Piano solos and piano ensembles will be featured and presented by her students. Assisting on the program will be Rodney Schmidt, violin pupil of Victor Palmason, accompanied by Mrs. Palmason.

Students playing will be Ronny Potts, Judy Deacon, Stuart Goldblatt, Diana Peary, Judy Templeton, Carolyn Pearson, Sharon Tedrick and Sandra Nordyke.

Mrs. Eason will hold her annual Christmas party for her present and former students on Tuesday afternoon, December 19, at her residence at 4:15 o'clock.

Christmas Dinner For Children

At the meeting of the VFW auxiliary, to Marion Post 601 plans were completed for the group's Christmas dinner to honor underprivileged children in Salem and vicinity on Sunday afternoon, December 17 at 12:30 o'clock at the Veterans hall. Members of the post will furnish transportation and assist in serving the dinner.

Mrs. William H. Sheppard was welcomed as a new member. Mrs. Charles Eason reported on the Salem Council of Women's organizations meeting. Members were told of the needs of children at Chemawa Indian school and the Celilo Indians. Hides and beads are needed as they are used in their handicraft work. Packages and gifts for the Indian children may be left at the office of Scellars, Foley and Rising.

Oregon State College — Shirlee Newbury, Salem, sophomore in education at Oregon State college, has been elected to the Associated Student Senate. Miss Newbury is the daughter of Secretary of State and Mrs. Earl T. Newbury.

The Highland School Mothers' club executive board will meet at the home of Mrs. S. W. Horn, 2250 N. Liberty, at 1 p. m. today. Regular meeting of the club will be at the school at 1:15 p. m. next Tuesday.

On Etiquette

By Roberta Lee

Q. What should a divorced woman do with the rings given her by her first husband, after she remarries?

A. Some women dispose of their first engagement and wedding rings, while others wear the first engagement ring on the right hand. This would, of course, depend upon how her second husband felt about the matter.

Q. What does "hors d'oeuvre" mean, and how is it correctly pronounced?

A. A relish, side dish, or appetizer, served usually at the beginning of a meal. It is pronounced or-du-vr, e as in or, s as in far, principal accent on second syllable.

Q. Is it ever permissible for the parents of a young man who is to be married to announce the engagement?

A. No; only the parents of the bride-to-be are entitled to do this. If she has no parents, then her nearest relative has the privilege.

HUBBARD — Mr. and Mrs. Fred Hildebrand, north of Hubbard, entertained with a canasta party at their home Friday evening. Present were Mr. and Mrs. Martin Albers, Mr. and Mrs. Art Zacher, Mr. and Mrs. Howard Keil and Mr. and Mrs. George Parady, all of Aurora, and Mr. and Mrs. Verl Cochran of Hubbard.

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FOUR CORNERS — Mr. and Mrs. Stan Braden were hosts on Saturday evening to the Jolly Eight club and their husbands. A covered dish dinner was served at seven o'clock with pinochle as the evening diversion. Members were Mr. and Mrs. Earl Kason, Mr. and Mrs. George Rowden, Mr. and Mrs. Merrill Tucker, Mr. and Mrs. C. R. Osborn, Mrs. Margaret Willis, Mrs. Arlo McLain. Guests for the evening were Mr. and Mrs. Gerald Tucker, Mrs. Nora Brooke, Mrs. Grace Carter, Mrs. Mattie Updike, Tenny Tucker and Cheryl Braden.

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MOHAIR FRIEZE . . . FOR WEAR AND BEAUTY. STURDY HARDWOOD FRAMES . . . MADE BY MASTER CRAFTSMEN TO RIGID SPECIFICATIONS. TWO CUSHION STYLE . . . SIMILAR TO ILLUSTRATION.

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Dinner Party at Legion Club

Seventy members and guests of the withholding division of the state tax commission entertained with a holiday dinner and entertainment Wednesday night at the American Legion club. E. A. Bamford was master of ceremonies. There was group singing and Christmas readings by Vivian Reuter and Rosemary Taylor.

Mrs. Vincent J. Purvis was chairman of the affair and co-chairmen were Mrs. E. H. Becker, Mrs. Earl C. Hartman, Mrs. Leonard Schwalen and Mrs. John Brown.

The division will hold its Christmas office party on Friday, December 22 and there will be a gift exchange.

Soroptimists Will Hold Party

Plans for the club's annual Christmas party were announced at the Soroptimist club luncheon on Wednesday at the Golden Pheasant. The party will be held at the home of Mrs. William H. Burghardt, 800 Union street, on December 20. Co-hostesses will be Mrs. Therese Hanks, Mrs. Margaret Callaghan, Mrs. Clyde Everett and Mrs. Hope Randall.

During the meeting, at which Mrs. H. G. Mason presided, Mrs. E. A. Guenther was elected corresponding secretary to replace Mrs. Carlton Greider, who resigned.

Miss Dorothy Kyle, Salem high school student, spoke of the importance of buying Christmas seals. Dr. Willis Gates of the music department of Willamette university was the guest speaker and his subject was "Contemporary Music." He told what the composers have offered in music during the present century.

TOMORROW IS THE DAY . . .

PLAN TO JOIN THE FUN AT RALPH JOHNSON APPLIANCES' CROSLLEY CHRISTMAS CARNIVAL

The Fun Starts 7:00 P. M.

- FREE DANCING
- FREE PRIZES
- FREE FOOD

the address 355 CENTER ST.

More for Your Money Questions on Storage Space Problems in Home, in Small Kitchens, for Toys

By Sue Gardner

(Q) "We recently bought a home with a long, narrow kitchen-dinette and our immediate problem is one of surface and storage space. The few kitchen cabinets now up are high on the wall and difficult to reach, so we can only use them for storing articles we seldom use. Can you suggest a way of making the kitchen more convenient as a workroom?"

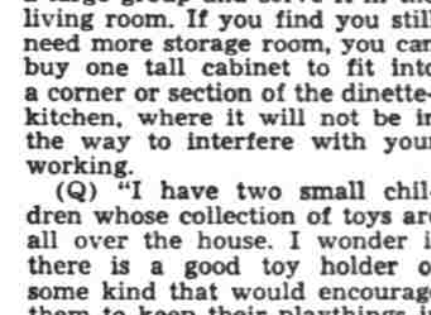
(A) You will probably want some kind of divider between the kitchen and the dinette and I suggest you buy two or three metal cabinets the height of a work table. This will give you storage space for groceries or dishes and at the same time will provide a surface space on which to put pans or dishes while you are preparing a meal or clearing

the table. Select a dinette set with a durable top which will also serve as a work table when you want to prepare a meal for a large group and serve it in the living room. If you find you still need more storage room, you can buy one tall cabinet to fit into a corner or section of the dinette-kitchen, where it will not be in the way to interfere with your working.

(Q) "I have two small children whose collection of toys are all over the house. I wonder if there is a good toy holder of some kind that would encourage them to keep their playthings in one spot?"

(A) One of the most effective toy holders I have seen was a three-section unpaired wooden piece a friend bought and decorated attractively with enamel paint and decals for her child. The two outer sections consist of open shelves and the drawers for small items that get under foot and the shelves for dolls and larger toys.

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Gift Ties

Pre-holiday assortment! Wrinkle-resistant rayons! Neats, stripes, panels and novelty patterns!

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Stock up now on gift ties—from this special pre-holiday shipment! Choose from many new patterns and colors you'd expect to find only in higher priced neckwear. All are generously cut rayons that tie up handsomely. All have wrinkle-resistant wool liners.