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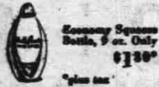
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### Contestants for Sweetheart of Sigma Chi

Twenty-five Willamette university coeds were nominated for the Sweetheart of Sigma Chi by the women's living organizations on the campus Wednesday night, after which they were sponsored by the fraternity men. The girls will first be introduced to the Sigma Chi Monday night at the fraternity house, at which time twelve will be elected by the men, followed by three more eliminations. The sweetheart's identity will be revealed at the formal Sigma Chi ball on November 16 at Crystal Gardens. Bob Small is in general charge of the sweetheart selection contest.

The contestants are as follows: Delta Gamma, Patsy Walters and Sonia Nohlgren, Salem; Sandra Schuerman, Portland; Rosemary Weaver, Grants Pass; Shirley Rice, Medford;

Pi Beta Phi, Patricia Wegner, Salem; Claire O'Neal, Portland; Sally Jo Grimley, Vancouver, Wash.; Eleanor Payne, Pasadena, and Jan Denney, San Mateo, Calif.;

Alpha Chi Omega, Eileen Sussbauer, Salem; Judy Fullagar, Judy Finch, Inez Adams, all of Portland; and Joyce Ferrell, Longview, Wash.;

Chi Omega, Sue Barnhart, Salem; Joan Byrne, Brookings, Gertrude Gilkey and Sharon Griswald, Newport; Ruth Joseph, Weiser, Idaho;

Lausane and Bishop halls, Ann Kilsperman, La Grande, Charmaine Marquis, Pendleton, Diana Hobart, Silverton, Frances Smith, Pat Harris, Portland.

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A reception followed the ceremony. After a wedding trip the couple will be at home at 1500 Lee street.

### Home Nuptials Solemnized

The marriage of Mrs. Lena Silhavy and Orla Epney was solemnized on Sunday, October 14 at the home of the bride on Lee street at 2 o'clock. The Rev. Wilford A. Kaufmann performed the ceremony before an archway of dahlias and evergreen boughs.

The bride wore a gray afternoon gown with corsage of pink and white roses. Mrs. Naomi Stewart, daughter of the bride, was the only attendant and Melvin Epney of Aloha stood with his father as best man.

A reception followed the ceremony. After a wedding trip the couple will be at home at 1500 Lee street.

### Miss Bell at Mills

Beverly Bell of Salena is listed among new students at Mills college this fall. Daughter of Mr. and Mrs. Frank Couver Bell, 1065 Peck Drive, she is a graduate of Salem high school. She began her collegiate studies on the California campus this month. Throughout the current academic year, Miss Bell will take part in a series of gale festivities commemorating the historic California college's 1951-1952 Centennial observance.

### Like Mother Used to Make

### Waffle Sauce, Soft Gingerbread, in List of Recipes Found in Old File

By Maxine Buren  
Statesman Women's Editor

Again we go to the old recipe file Mother kept—the one which so vividly reflects her interest in unusual food.

Card, clipping from a magazine, penciled notes on a scrap of envelope—each recipe attracted her attention, and sounds good to us too.

The portion of page evidently from an instruction manual for an ice cream freezer tells several good ideas adaptable to the refrigerator.

Frozen apricots is a good example:  
**FROZEN APRICOTS**  
Cut contents of a can of apricots into small pieces, add 2 cups sugar and a quart of water, stir to dissolve sugar and freeze. When it begins to harden, add 1 pint cream whipped. Good also without cream.

Well chilled fruit is suggested as a delightful dessert. Sweeten the fruit to taste and put in freezer until almost frozen. The booklet suggests slicing bananas thinly and sprinkling with lemon juice and sugar, a little salt and a dash of cinnamon.

To prepare pears or peaches, cut in half, stone or remove seeds and cores and sprinkle sugar and a little lemon on the pears. Chill thoroughly.

Here's a suggestion written by hand on an odd scrap of paper which is entitled:

**BANANA FRITTERS AUX CERISES**  
(Fried Bananas Rector)

Split and half the bananas, roll in fine stale macaroon or cake crumbs, then in flour. Fry in deep fat, drain and brush with apricot jam. Arrange in pyramid, dredge with finely shredded Pistachios or other nuts. Serve with

**CHERRY SAUCE**  
4 tablespoons currant jelly, diluted with a syrup made of 1 cup water, 1 cup sugar and boiled six minutes. Wash ½ cup candied cherries in hot water and add.

A waffle sauce supposed not to need butter is

**MAPLE SYRUP SAUCE**  
Place ½ pound soft maple syrup, broken, in pan, with ¼ cup heavy cream. Stir to dissolve, then boil gently for 5 or 6 minutes. Remove from heat and beat hard for several minutes.

And a clipping from one of my own recipes which was distributed in mimeographed form. Much fingered, it has evidently been used frequently and says:

**SOFT GINGERBREAD**

¼ cup butter or other shortening  
¼ cup sugar  
1 egg  
¼ cup sour milk  
½ cup molasses

1½ cups flour  
1 teaspoon soda  
1 teaspoon cinnamon  
2 teaspoons ginger  
¼ teaspoon salt

Cream butter, add sugar gradually, then slightly beaten egg. Sift dry ingredients and add a small amount to the creamed mixture, then alternate liquids with the dry ingredients. Bake about 30 minutes at 350 degrees.

**ORANGE SAUCE FOR GINGERBREAD**

¼ cup sugar  
2 tablespoons cornstarch  
1 cup orange juice  
2 tablespoons butter

1 tablespoon lemon juice  
1 teaspoon grated rind  
6 marshmallows, cut fine

Cook sugar, cornstarch and fruit juice until transparent. Remove, add butter, lemon juice, grated rind and marshmallows. Whip with egg beater until smooth.

### CLUB CALENDAR

- THURSDAY**  
Capital Tentive 84D meet at Beaver hall, covered dish dinner, 6:30 p.m., cards follow.
- Mothers of Bethel 43, Job's Daughters, noon luncheon, Masonic Temple.
- Kaiser club, luncheon with Miss Althea and Miss Alta Hall, 1065 North 25th street, all day, no-host luncheon.
- Washington School mothers club meet at school, 1:15 p.m.
- Auburn school mothers meet at the school, 7:30 p.m.
- Merry Kingdom with Mrs. Ernest Barker, Silverton Road, 1:30 p.m.
- Svegle Neighbors meet with Mrs. Clark Mochel, 418 Market street, 1 p.m.
- American Gold Star Mothers luncheon party, VFW hall, 9 p.m.
- Women's Society of World Service, First Evangelical United Brethren church, 4 p.m., guest day.
- Hayesville Woman's club with Mrs. Claude Murphy, 535 South Liberty st., 1:15 p.m.
- General meeting, Christian Woman's Fellowship of First Christian church, at church, 11 a.m.
- Mothers of Bethel 43, Job's Daughters, dessert luncheon, Masonic Temple, 1 p.m.
- Salem Council of Women's organizations meet in fireplace room, public library, 2 p.m.

### Mothers Entertained

Mrs. C. Lester Newman and Mrs. Claude H. Murphy entertained the Sigma Kappa mothers at a dessert luncheon on Tuesday afternoon at the former's home on Center street. Attending were Mrs. A. F. Marcus, Mrs. George Rhoton, Mrs. H. J. Eastman of Dallas, Mrs. Fred Viesko, Mrs. Roy Lively and Mrs. G. A. Reeher.

### ENJOY INEXPENSIVE PRIZE-WINNING ORANGE MARMALADE

It's Easy to Make Anytime with This Simple Recipe

6 Medium Sized Oranges (2 lbs. sliced)  
6 Cups Water  
½ Cup M.C.P. Lemon Juice (About 6 lemons)  
1 Package (3½-oz.) M.C.P. Jam and Jelly Pectin  
9½ Level Cups Sugar (Measured ready for use)

1. Cut oranges in cartwheels with very sharp knife to make slices thin as possible. Discard the large flat peel ends. Sliced fruit should weigh 2 pounds.
2. Put sliced fruit in 8-quart kettle. Add the water and lemon juice.
3. Bring to a quick boil, boil gently for 1 hour (uncovered). If peel is not tender in 1 hour, boil until tender.
4. Measure the cooked material. Due to boiling, the volume will be reduced. Add water to make total peel and juice exactly 7 level cups.
5. Put back in kettle. Stir in M.C.P. Pectin; continue stirring and bring to a full boil.
6. Add sugar (previously measured). Stir gently until it has reached a full rolling boil, and BOIL EXACTLY 4 MINUTES. Remove from fire; skim and stir by curves for 5 minutes.
7. Pour into jars. If you use pint or quart jars, seal hot and invert jars on lids until marmalade begins to set. Then, shake well and set jars upright. This keeps the gel evenly distributed throughout.

NOTE: This recipe works equally well with Navel Oranges or Valencia. When either variety is over-ripe and peel is soft, use ¼ cup lemon juice instead of ½ cup. (Be sure to discard any seeds.) Recipe Orange Marmalade. (Cut out and keep this recipe.)

### Reports Given At Meeting

Mrs. W. Wells Baum, president of the state medical auxiliary, reported on the recent state conference and held in Portland at the meeting of the Marion-Polk county Medical auxiliary on Thursday night at the home of Mrs. Harold O. Schneider. Assisting hostesses were Mrs. H. E. Gilbert, Mrs. Thad Moreland, Mrs. G. Robert Hoffmann and Mrs. Frederick H. Thompson.

Mrs. Baum told of the state-wide medical program including committees on the bulletin cancer control, civil defense, health education, legislation, McLaughlin House, medical literature to Japan, membership, nurse recruitment, Oregon Medical Museum, promotion program for handicapped children and adults and today's health.

Mrs. Robert F. Anderson presided at the business session and the group voted to give the funds raised at the benefit bride fashion show held in September to the Salem General hospital. A scholarship to assist a nurse in training was established by the auxiliary.

Mrs. Anderson announced her standing committee chairmen; Mrs. H. J. Clements, telephone; Mrs. Ian Macdonald, legislative; Mrs. Willard Stone, health education; Mrs. Paul Rominger, nurse recruitment; Mrs. William Lidbeck, civilian defense; Mrs. Dean Brooks, cancer control; Mrs. Merle Brown, official health magazine, "Today's Health." Mrs. Lynn Hammerstad, sale of products from state tuberculosis hospital; and Mrs. Woodson Bennett, hospitality.

### Lions Auxiliary Plans Events

The West Salem Lions auxiliary met at the home of Mrs. Junior Eckley on Monday night for a dessert supper with Mrs. W. J. Knower assisting. Mrs. Clyde Everett presided at the business session. The group voted to renew their membership in the Salem Women's council. Mrs. Robert Forster, Mrs. Eckley, Mrs. Knower and Mrs. Earl Burk were appointed from the group to assist the planning committee for the state convention in June.

The annual banquet with the husbands will be an event of November and a family Christmas

party will be given in December. Mrs. Richard Smith, Mrs. Axel Mrs. Marvin Miller was reinstated Jacobson and Mrs. Wallace Carl- as a member. Guests present were son.

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