

Women's Section

SOCIETY • CLUBS • MUSIC

Around Town...

By JERYME ENGLISH

SURPRISE BETROTHAL...

at the Delta Gamma sorority house on the University of Oregon campus Friday night when Marian Arlene Smith told the "sisters" of her engagement to Douglas Reed Carter, son of Mr. and Mrs. Reed Carter of Salem. The wedding is planned for mid-August and will take place in Portland. The bride-elect is the daughter of Mr. and Mrs. Stephen E. Smith of Portland. She is a graduate of Grant High School in Portland and is junior at the University of Oregon. Her fiancé will graduate in June from the University and his fraternity is Phi Kappa Psi. He is a graduate of Salem High School. Miss Smith plans to continue her studies after her marriage. In Eugene for the announcement party were Mrs. Stephen Smith and the bride-elect's two sisters of Portland and Mrs. Reed Carter and daughter, Sandra.

SOCIAL NOTES... Mr. and Mrs. Harry S. Dorman were hosts for two informal dinner parties this week at their Mission Street residence in compliment to groups of friends. Twelve were bidden to dinner and bridge Wednesday night and on Friday night the Dormans entertained for eight guests.

A surprise shower for Mrs. James Swarbrick of Corvallis on Thursday afternoon when Mrs. W. Wells Baum entertained at luncheon and bridge in compliment to members of her bridge club at her Ben Lo mand Park home. Mrs. Swarbrick and daughter, Sandra, accompanied her mother, Mrs. Roy S. Keene, a member of the club, over from Corvallis for the affair. Other guests were Mrs. Douglas McKay, Mrs. E. M. Page, Mrs. G. F. Chambers, Mrs. Dorcas Steger, Mrs. William Cole, Mrs. Richard Slater and Mrs. William L. Phillips.

Ninth birthday... on Thursday for Susan Dyrud, daughter of the K. B. Dyruds... a group of her little friends bidden to a 5:30 dinner, after which they made Valentine's and card games. The Valentine motif used in the decor and favors for the youngsters. Honoring Susan were Margaret Lancefield, Carol Buck, Eileen Hadley, Joan and Mary Griffith and Becky. **AT RANDOM**... A number of people have been in Portland this past week to attend performances of the stage play, "The Member of the Wedding" at the Mayfair Theatre starring Ethel Waters.

Miss Mabel Robertson attended the Tuesday afternoon show. Mrs. Chester Chase and Mrs. Norman W. Merrill were in Portland Wednesday for the matinee and preceding were luncheon guests at the Metro Club. Joseph Quinn and Mrs. Allan MacDonald... Dr. and Mrs. G. Herbert Smith and daughter, Margaret, will be in Portland today for the stage performance. To Corvallis... this morning will go Mrs. V. W. Miller and Mrs. P. D. Quisenberry, to attend the Pi Beta Phi initiation... as Margaret Miller, daughter of the Vern Millers and niece of Mrs. Quisenberry, will be one of the initiates.

Return home... Mr. and Mrs. C. W. Hise and daughters, Krista and Karen, have returned from a month's sojourn in the South. They spent the holidays in Mill Valley, Calif., with Mrs. Hall's parents, Captain and Mrs. F. I. Pedersen. After Christmas the travelers drove to Sanger, Calif., for a short visit with Mrs. Hall's brother-in-law and sister, Mr. and Mrs. Harry Twining... their daughters remained in Sanger while the Hises went on to Durango, Mexico. From there they took a plane trip to Mexico City and Mazatlan, a coastal resort, where they sojourned for several days.

In Canada... for the holidays were Mr. and Mrs. Clifton Ross, who were in Vancouver, B. C., with their son-in-law and daughter, Dr. and Mrs. Glen Fraser. Mr. Ross returned home in early January and Mrs. Ross remained on for several weeks and enroute stopped in Seattle to visit their son and daughter-in-law, the Rev. and Mrs. Milo Ross.

Visiting... In Salem the past week have been Mrs. Robert Sledgeway and son, Robert David, of Portland, who have been at the home of her parents, Mr. and Mrs. Robert G. Brady.

A little boy... was born to Mr. and Mrs. Duane Andersen (Barbara White) on Thursday in Vancouver, Wash. The grandparents are Mr. and Mrs. Walter E. White and Mr. and Mrs. Arthur Andersen, all of Salem. The Andersens formerly made their home here.

Fourth child... and third



Miss Joanne Wenger, daughter of Mr. and Mrs. Karl Wenger, who was installed as worthy advisor of Chadwick Assembly, Order of Rainbow for Girls on Jan. 22 at the Masonic Temple. (Kennell-Ellis photo).

Couple Wed 61 Years

Mr. and Mrs. Jacob S. Higginbotham, who were married on Jan. 25, 1891 in Randolph County, Arkansas, celebrated their 61st wedding anniversary on Friday at their home, 1941 McCoy Avenue. Members of their family gathered for the occasion and a number of friends called during the day. The couple's seven children were present for the occasion including Verna S. Higginbotham of Salem, Thomas Higginbotham of Woodburn, George Higginbotham of Jennings Lodge, Warren G. Higginbotham of Bend, Jacob S. Higginbotham Jr. of Portland, Mrs. J. E. Laird of Charleston, South Carolina and Mrs. V. C. Dirksen of Troutdale. There are 27 grandchildren and 17 great-grandchildren, a number of whom were present for the celebration. Mr. and Mrs. Higginbotham have lived in Oregon since they came from Missouri in 1931.

Toastmistress Club Formed

The newly organized Stayton Toastmistress Club held its second meeting at the Stayton High School library on Wednesday night. By-laws were read and accepted by the members. Meetings will be held the second and fourth Thursday of each month at the high school. The group voted to accept the invitation of the Mill City Club to attend its charter presentation ceremonies on Feb. 14. As this is the regular meeting date of the Stayton Club the group decided to hold its next regular meeting on the fifth Thursday, Jan. 31. The club membership is limited to 30 and a few more members can be accepted and still be classified as charter members.

Lt. Cromwell Visits

Lt. David Cromwell, a graduate of Salem High School and a member of the graduating class of 1951 at the University of Oregon, is in Salem on a week's leave, visiting his family and relatives. Lt. Cromwell is stationed at Mountain Home Air Force base, Idaho. He was called from the air force reserve to active duty in July of last year. In addition to having attended the University of Oregon, Lt. Cromwell also attended Oregon State College, where he was president of Sigma Pi fraternity and assistant editor of the college paper, The Daily Barometer.

daughter was born to Mr. and Mrs. Jack Busby of Woodburn and Salem on Thursday at the Salem Memorial Hospital... she weighed five and a half pounds and has been named Peggy Ann. The little girl has a brother, Charles, and two sisters, Mary Colleen and Nancy Kathleen. The grandparents are Mrs. Ludwig Mickelson of Salem and Mr. and Mrs. E. A. Ryan of Waukegan, Ill.

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Book Review Highlights Program

Over 140 attended the Salem Woman's Club meeting and guest day program on Friday afternoon at the clubhouse. Mrs. George Rossman presented an excellent and dramatic book review, "The President's Lady" by Irving Stoller. For the music Mrs. Frank Ward played a group of piano selections.

Over thirty guests were present for the occasion and on the hospitality committee were Mrs. Carl Chambers, Mrs. I. M. Doughton and Mrs. Oscar Cutler.

Mrs. Merle Travis presided at the business session and a donation was voted to the March of Dimes polio drive. Announcement was made of the club's benefit bridge for Feb. 22 and reservations may now be made with Mrs. Paul Griebenow, Mrs. Albert C. Gragg or Mrs. William Leary.

At the tea hour Mrs. Douglas McKay and Mrs. Grant Rogers presided at the urns. The table was covered with an ivory rayon damask cloth and centered with a striking arrangement of ice blue and white flocked baby breath, white chrysanthemums and ice blue flocked pussywillows in a crystal bowl flanked by crystal candelabras holding ice blue tapers. Mrs. Jack Henningsen arranged the tea table. Outstanding in the club rooms were bouquets of wood roses from Honolulu and Christmas roses.

Mrs. Howard Hunsaker headed the tea directorate and assisting were Mrs. Henningsen, Mrs. P. T. Bontifant, Mrs. Einar A. Collier, Mrs. Frank W. Durbin, Mrs. John L. Franzen, Mrs. Rose Evans, Mrs. John A. Jelders, Mrs. Ben Maxwell and Mrs. J. Roy McEvoy.

Y-Teens go to Conference

The annual Midwinter Conference for Y-Teens throughout the state is being held today at the First Methodist Church in Vancouver, Washington.

The theme, "Steps to Friendship," will be set by the main speaker, Dr. U. G. Dubach of the Lewis and Clark faculty. In the afternoon discussion groups will apply friendship to the specific areas of getting along with family, adults, girl friends, boys, and other cultures. Swap shops will provide opportunity for exchange of program ideas with girls from other clubs. The day will be climaxed in the evening by an international banquet and a number of foreign students who will tell of the customs in their native lands.

In charge of program for the conference has been Miss Joan Holbeck, Salem Teen-Age Program Director. Tri-Y members assisting with the planning have been Pat Deeney, Glenna Allmer, and Joanne Wenger, as well as the conference chairmen from the eight Tri-Y clubs.

There are expected to be 200 attending the conference with 20 from Salem. Delegates from here are Michelle Edwards, Reita Gilman, Dorothy MacGregor, Joan Neal, Eunice Gunderson, Louisa Lamb, Nola Gates, Vija Lietuvietis, Mary Veal, Donna Brandt, Sharon Johnson, Pat Schwalen, Glenna Allmer, Joan Hamman, Shirley Page, and Pat Deeney. Adult leaders from Salem will be Mrs. Neil Brown and Miss Lois Van Allen, club advisors, and Miss Joan Holbeck.

Mrs. Grace New RNA Oracle

Silverton—Mrs. Mabel Miles of Salem, district deputy of the Royal Neighbors of America was guest speaker at the installation of officers meeting of McGrath Camp, Silverton, Tuesday night at the Modern Woodmen of America hall.

Mrs. Gus Herr, assisted by Mrs. Carl Rutherford and Mrs. Lena Hamilton, installed the officers who included oracle, Mrs. Theodore Grace; past oracle, Mrs. Ben Butler; vice oracle, Mrs. Will Egan; chancellor, Mrs. J. N. Anundson; recorder, Mrs. Walter Green; receiver, Mrs. Thomas Blundell; marshal, Mrs. Lewis Thomas; associate marshal, Mrs. Orlo Thompson; inner sentinel, Mrs. Mary Howell; outer sentinel, Mrs. George Scott; faith, Mrs. V. Wilch; courage, Mrs. Magdo Frank; modesty, Mrs. John Towle; unselfishness, Miss Elaine Wilson; endurance, Mrs. Claire Skafie; flag bearer, Mrs. William Wilson; manager, Mrs. C. C. Howell; musician, Mrs. O. Hag, and captain, Mrs. George Weatherill.

Immediately following the wedding the couple left for San Francisco. The groom is co-publisher and production superintendent of the Woodburn Independent.

On Etiquette

By Roberta Lee

Q. When one is eating meat, should only one piece be cut at a time?
A. Yes. When eating either meat or poultry, cut a small piece and convey it to your mouth. Never cut up the entire portion of meat into numerous pieces. This is considered crude.
Q. How long should a woman remain when making a social call on a new neighbor?
A. From 15 to 25 minutes is quite long enough.
Q. Is it all right to announce a wedding engagement at a tea or card party?
A. Certainly; this is often done.

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Name It Chinese

Hamburger Book Has Dish Said to be Slightly Oriental; Other is Chinese

By MAXINE BUREN
Statesman Woman's Editor

Many sins have been committed in the name of Chinese food. Mix up a few vegetables and some meat, thicken the gravy and add soy sauce and—lo, it's chop suey. Chop suey like no Chinese housewife in China ever saw. So maybe our American housewife after all, really makes it.

We are a lover of good Chinese food, and even make some at home occasionally. But when we mix up a dish we don't name it, we merely eat it.

So with tongue in cheek, we offer two concoctions from a book on hamburger we happen to have. Mme. Chiang Kai-shek probably doesn't serve hamburger chop suey to her dog, but that's no reason why our family won't simply adore it and wish they had some chop sticks to really go oriental.

AMERICAN CHOP SUEY
1/2 pound hamburger 1 1/2 cups consommé or bouillon
1 large onion, sliced 1/2 cup sliced mushrooms
1 large celery strips 1 tablespoon cornstarch
2 tablespoons salad oil 1 tablespoon salt
1 No. 2 can bean sprouts, drained 1/2 cup soy sauce
Hot cooked rice

Pan-fry hamburger, onion, and celery in oil in a heavy kettle. Add bean sprouts, consommé, and mushrooms. Mix cornstarch with 1/4 cup water and add. Cook and stir 10 minutes. Season to taste with salt and soy sauce. Serve on hot cooked rice with additional soy sauce. Serves 6.

EGGS POOYOUNG
These are a pancake type patty especially suitable for making on an electric griddle at the dining table. Rice is the traditional accompaniment.

The Sauce:
1/4 cup soy sauce 1 to 2 teaspoons vinegar
1 tablespoon cornstarch 1/2 teaspoon salt
2 teaspoons sugar 1/4 cup water
Combine ingredients in a saucepan. Stir and boil 5 minutes. Keep hot.

The Cakes:
1/2 pound hamburger 6 eggs, well beaten
1/2 cup finely chopped onion 1 teaspoon salt
1/4 cup finely chopped celery 2 tablespoons fat
1 cup drained bean sprouts

Stir and cook hamburger in a skillet until the meat loses red color. Combine with the onion, celery, and bean sprouts. Add well-beaten eggs and salt. Put fat on heated griddle. Dip up 1/4 cup of the meat-egg mixture at a time and fry these on the griddle. Shape the patties with a pancake turner by pushing egg back into the patties. When set and brown on one side, turn to brown the other side. Serve hot with hot cooked rice. Pour sauce over cakes and rice.

One of our favorites at the local Chinese restaurant is Chicken Almond, which we think is tops. Looking in our Chinese cookbook we find a recipe which could easily be made from ingredients found at the grocery store. Only things to get in the Chinese food section will be water chestnuts, bamboo shoots and soy sauce.

DICED CHICKEN WITH ALMONDS
1 cup fresh peas 1/2 cup diced bamboo shoots
1 cup dried celery 1/2 cup blanched almonds
1 cup diced Chinese cabbage 1 teaspoon salt
1/4 cup diced water chestnuts 1/2 teaspoon sugar
1 1/2 cups water 1 teaspoon soy sauce
2 teaspoons cornstarch 1 cup diced chicken

Saute chicken in greased skillet for two minutes, add green peas, celery, bamboo shoots, cabbage and water chestnuts. Cook another two minutes. Add all other ingredients except starch and almonds. Cover and cook eight minutes. Make paste of a little water and cornstarch, add to hot mixture slowly, mix and cook another two minutes. Fry almonds in fairly deep fat. Arrange chicken mixture on platter and garnish with nuts.

The Chinese have a smaller, more bitter almond than ours but the regular varieties found on the market are satisfactory. Much of the charm of Chinese cooking is that ingredients are never overcooked, with vegetables and fruits allowed to retain much of their crispness. Chinese cooking varies even from day to day, as they use ingredients on hand. The above recipe was found in a book written by a well known Chinese cook, and adapted to American tastes.

Delegates Named To Convention

Plans for the regional convention to be held in Seattle at the Olympic Hotel Feb. 22 to 24 were outlined at the meeting of the Insurance Women's Association of Salem on Thursday night. Delegates elected to the convention were Mrs. Sidney Rising, president; Miss Nila Cluett, vice-president; Miss Roberta Matthews and Miss Leona Teske.

For the program Mr. and Mrs. C. G. Conrad showed colored slides of Bryce and Grand Canyons. Guests present were Mrs. Frederick Champagne and Miss Mildred Hoffman.

Fourth Birthday Party

Mill City — Mrs. Melbourne Rambo entertained Tuesday afternoon, in honor of her daughter, Laura Jo, on her fourth birthday. Entertainment for the afternoon was the showing of home movies.

Guests were Mrs. Lee Owens and Jane, Mrs. E. E. Wood, Carol and Gene, Mrs. Clyde Hathaway

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Miller's

Thompsons Hosts For Dinner

Pratum — Mr. and Mrs. J. J. Thompson entertained at their country place on Jan. 18 with a turkey dinner celebrating their 34th wedding anniversary. The couple's marriage took place in San Diego, Calif., on Jan. 16, 1918. Covers were placed for Mr. and Mrs. B. F. Adams, Mr. and Mrs. Arthur Barnard, Mr. and Mrs. William Bone, Mr. and Mrs. R. C. Churchill, Mr. and Mrs. William Drakley, Mr. and Mrs. Homer Harrison, Mr. and Mrs. Charles Ward and the hosts.

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