

Women's Section

SOCIETY • CLUBS • MUSIC

Around Town...

By JERYME ENGLISH
HIGHLIGHT . . . of the week for the legislative contingent was the open house for which Speaker of the House and Mrs. Ruddy Wilhelm Jr. were hosts at Shattuck's Chateau Tuesday night . . . members of the house and their wives the honor guests . . . The rooms festive with dozens of bouquets of tulips . . . even tulips in the planters by the windows . . . definitely a springlike setting . . . the celebration something to make one gasp . . . whole turkeys . . . trays of hors d'oeuvres ranging from lobster to rare cheeses . . . Swedish meat balls kept warm all evening . . . On individual tables, whole cauliflower with the centers scooped out to hold canned heat . . . guests enjoying roasting their own miniature wieners and sausages . . . The tables centered with large bouquets of red tulips, which had been opened out, and flanked by red tulips in the center.

The hosts . . . receiving by the huge stone fireplace with tulips on the mantel . . . Attractive, brunette Mrs. Wilhelm choosing a slate blue taffeta frock for the party . . . a white orchid pinned at the waist and her gown in a shade of Mrs. Joseph Dyer of Astoria assisting in greeting the guests . . .

Bidden . . . as special guests . . . Governor and Mrs. Paul L. Patterson . . . she wearing a mist blue silk suit and happy to be out again after her recent illness . . . Secretary of State and Mrs. Earl T. Newberry, State Treasurer and Mrs. Sigrid B. Unander . . . Attorney General and Mrs. Robert Y. Thornton . . . President of the Senate and Mrs. Eugene Marsh of McMinnville . . . the latter in a black gown with short jacket of black and gold . . . her purse to match . . .

Wives of representatives . . . spotted pretty Mrs. David C. Baum of LaGrande, who is dividing her time between home and Salem during the session . . . their twin children remaining in LaGrande this time . . . Mrs. Charles Tom of Rufus attractive in a winter white faille outfit with jeweled collar . . . Mrs. Alfred Corbett, who also commutes between here and Portland and during the session, wearing a becoming black and white two piece outfit . . . Two of the Corbetts' children coming down by bus today from Portland returning with their parents on Friday . . . Representative Mrs. Carter in a red dress attend the Portland Art Museum's waltz ball Friday night . . .

More of same . . . Mrs. Donald R. Husband of Eugene choosing a lovely waterfall blue dress with

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Miller's

Dressmakers Featured at Style Show

The Salem Woman's Club was filled to capacity Tuesday night for the Business and Professional Women's Club style show honoring Salem dressmakers as a profession.

The dressmakers who exhibited their clothes were Mrs. Leonard Fry, Mrs. Frank DeWitt, Mrs. Tom Lovett, Mrs. H. M. Boesch, Mrs. A. Luther and Mrs. Julius Pincus.

The models were Mrs. Ralph Underwood, Mrs. Marilyn Strout, Mrs. Theresa Ekstrand, Mrs. Richard Fry, Mrs. Ronald Craven, Mrs. Charles W. Savage, Mrs. James Turnbull, Mrs. Lawrence Baer, Mrs. Richard Jenkins, Mrs. Chester Chase, Mrs. Floyd Query, Misses Amy and Alice Girod, Marion Baum, Alberta Kloos, Margaret Maddox, Beverly Lebold, Edna McElhaney and two youngsters, Cherie and Beverly Frey.

Mrs. Walter F. Werstline was the commentator for the show. Corsages were from the Flower Box and hair styles by the Rachelle House of Beauty.

A social hour followed with Mrs. Jessie Davidson and Mrs. Gladys Flathers, presiding. Mrs. Tom Lovett was in charge of the dining room. Mrs. Eugene Wooten headed the ticket committee for the show.

FOUR CORNERS—Mr. and Mrs. J. A. Haagenson were hosts at a 1 o'clock dinner on Sunday. Covers were placed for Mr. and Mrs. C. A. Mollot, Mr. and Mrs. Carl Langeland and daughter, Lorraine, Mr. and Mrs. Art Engler and Mr. Haagenson's father, all of Salem.

Dallas Man Will Head Camp Fire Girls Council

Council members of Willamette area Council Camp Fire Girls held their annual meeting and election of 1953 board of directors on Monday evening. The Corvallis district was host for the dinner in the Benton Hotel in Corvallis, Mrs. and Mrs. L. V. McCumsey from the Portland council were out-of-town guests.

A chorus of girls from the membership of two Horizon Club groups in Corvallis sang. The same chorus of girls will sing for the entertainment at the banquet of the annual regional meeting to be held in Portland on Feb. 27 and 28. Officers Elected

At the business meeting the council members approved the adoption of the council by-laws, as revised by a committee. They elected the following officers and board members by unanimous ballot: president, Arthur Woods, Dallas; first vice president, Dr. Robert W. Fenix, Salem; second vice president, Burton S. Hutton, Corvallis; secretary, Mrs. Marvin L. Helland, Salem; treasurer, Otto Skopli, Salem; regional representative, Mrs. W. E. Gardner; alternate regional representative, J. C. Lundy.

Other board members elected were Gerhard Fagenstader, Salem, and Mrs. Fred Commons, Corvallis, three-year term; Lawrence Rich of Salem, Allan Stevens and Mrs. John Smith of Corvallis, two-year terms; one-year term, Dean F. E. Price of Corvallis, a long-time member of Willamette area Council of Camp Fire Girls made the special tribute to board and council members. On behalf of the national council, he presented one of the highest awards in Camp Fire, the Luther Halsey Gullick award to each of three long-time volunteers, Fred Ramsey of Corvallis, Arthur Woods of Dallas, and James C. Lundy of Dallas. The award is given to council members in recognition of outstanding and active service to Camp Fire over a period of at least five years.

Former winners of this significant recognition and award were Mrs. S. M. Zeller and the late Dr. G. A. Zeller of Corvallis; Mrs. Ben Greenwood of Corvallis, and Merrill Ohling of Salem.

Rites Read at St. Joseph's

St. Joseph's Catholic Church was the setting for an afternoon cent on Wednesday when Ruth Hintzen Cockerham daughter of Mr. and Mrs. M. H. Hintzen of Sheridan, became the bride of Robert K. Schunke, son of Mr. and Mrs. Edward Schunke.

The Rev. Joseph Vanderbeck officiated at the 3 o'clock nuptials before members of the immediate family. Wayne Meusey played the wedding music.

For her wedding the bride chose a mauve pink suit with navy blue accessories and a corsage of pink baby orchids.

Mrs. Edward Schunke Jr. was the bride's only attendant and Henry Stoudenmeyer stood with the groom as best man.

A reception followed in the Camellia Room of the Senator Hotel. Mrs. P. K. Stafford, Molalla, aunt of the bride cut the cake. Pouring were Miss Marilyn Springer and Miss Ruthita Willard.

After a wedding trip to San Francisco the newlyweds will be at home in Salem.

The Highland School Mothers Club will meet tonight at the school at 7:30 p.m. William Metz will show colored slides on his European trip. The 4th grade mothers will serve refreshments with Mrs. Marvin Nettleton and Mrs. Fred Loy as chairmen.

On Etiquette

By Roberta Lee

Q. Is it always proper to ask for the privilege of using a person's name for reference?

A. Yes, this should be done when possible. And when you have not had time to ask for the privilege first, you should inform that friend as soon as possible that you "have taken the liberty of using his name," and that, "you hope it is quite all right with him."

Q. What should a bridesmaid who is in mourning do about wearing colors on her friend's wedding day?

A. It is quite proper for her to serve on this day and to wear colors. Bridesmaids dresses are looked up as uniforms, not as individual costumes.

Q. What would be the best way for a man to introduce another man to his wife?

A. "Mary, this is Mr. Johnson (or Bill Johnson)."

Q. What should the bridegroom and his best man do with their gloves while the ceremony is taking place?

A. The bridegroom removes his right glove and holds it in his left hand. The best man does not remove his gloves.

Q. Is it necessary that a guest unfold his napkin entirely when placing it on his lap?

A. This is neither necessary nor proper. It should be only half unfolded.

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To Celebrate

Salmon Week Brings Out Best of Recipes Using Popular Canned Fish

By MAXINE BUREN
 Statesman Woman's Editor

Oregon, land of the fresh salmon, will celebrate Canned Salmon Week Feb. 18 to 25. Women of this country, where this delightful food comes fresh from water to table, are apt to feature fresh fish and forget that it is a splendid canned food, too.

Salmon serves in about every course except dessert. For instance, salmon soup may be a delicacy good for company fare, yet excellent for family luncheon menus. Salmon loaf, a universal favorite, turns the canned fish into a main dish. Salmon salad is another useful dish and if you like, make it into an unusual sandwich.

Here are suggested dishes to use during Salmon Week, and to remember throughout the year:

- #### NEPTUNE SALMON BISQUE
- 1 pound can salmon
 - 1/4 cup butter
 - 1/2 cup chopped celery
 - 1 tablespoon chopped onion
 - 2 tablespoons flour
 - 1 quart milk
 - 1 teaspoon salt
 - Dash of pepper
 - Lemon slices
 - Chopped parsley
- Drain salmon, saving liquid; remove skin and mash salmon to a smooth paste. Melt butter in heavy saucepan; add celery and onion and simmer until both are soft and yellow. Stir in flour; add milk and stir until mixture thickens slightly. Add salmon, salmon liquid, and seasonings. Heat thoroughly, stirring constantly. Serve steaming hot. Garnish each serving with a thin slice of lemon that has been sprinkled with chopped parsley. Serves 6 to 8.
- #### SALMON LOAF
- 1 pound can salmon, flaked
 - 1 1/2 cups fine bread crumbs
 - 1/2 teaspoon salt
 - Few grains of pepper
 - 1/16 teaspoon ground thyme
 - 1 tablespoon grated onion
 - 1 egg
 - 1/2 to 3/4 cup milk
- Flake salmon. Combine with liquid from can of salmon, bread crumbs and seasonings. Beat egg; add milk. Combine with salmon mixture. Pack in loaf pan for baking or mold for steaming. Bake at 325° for 35 to 40 minutes, or cover mold and steam for 1 hour. Serve with egg sauce if desired. Serves 4 to 6.
- #### TOSSED SALMON SALAD
- Salad:**
- 1 pound can salmon
 - 1 cup celery, diced
 - 1 tablespoon grated onion
 - 2 cups shredded lettuce
 - 2 eggs, hard-cooked
 - 2 medium tomatoes
- Dressing:**
- Liquid from can of salmon
 - 1/4 cup red chili sauce
 - 2 tablespoons salad oil
 - 1 tablespoon vinegar
 - 1/2 teaspoon salt
 - 1/2 teaspoon paprika
 - 1/2 teaspoon sugar, optional
- Drain the salmon, reserving the liquid for the dressing. Break the salmon meat into small pieces. Combine with celery, grated onion, shredded lettuce and chopped egg. Pour the ingredients for the dressing into a fruit jar and shake vigorously. When ready to serve, pour dressing over salad and toss lightly. Garnish with slices of tomatoes. Will serve 4 to 6.
- Since they may be made in advance of the meal and stored in the refrigerator until time to prepare dinner, Salmon Cutlets have much to recommend them. They are filled with energy-building ingredients.
- #### SALMON CUTLETS
- 1 pound can salmon
 - 2 cups thick white sauce, using liquid from can of salmon
 - 1 tablespoon grated onion
 - 1/2 teaspoon celery salt
 - 2 teaspoons worcestershire sauce
 - 2 teaspoons lemon juice
- Prepare white sauce, using 1/4 cup cooking fat, 6 tablespoons flour and 2 cups liquids from salmon plus milk, 1/2 teaspoon salt, few grains black pepper. Add onion, celery salt, worcestershire sauce and lemon juice. Mix well. Flake salmon and add to sauce. Chill well. Form into six cutlets; roll in fine dry bread crumbs; place on greased pan. Bake in hot oven 400° for 20 minutes. Serve with lemon sections or parsley sauce. Serves 6.

CLUB CALENDAR

THURSDAY
 Dakota Club with Mrs. Percy Ullman, 632 N. Winter St., 7:30 p.m., Valentine exchange.
 Marion County Assembly, American Legion Auxiliary, Stayton, 8 p.m.
 Salem Toastmasters Club dinner meeting, Golden Pheasant, 8 p.m.
 Thimble Club, Neighbors of Woodcraft, Mrs. O. L. Scott, 1300 S. Liberty St., noon luncheon.
 Labish Meadow Gardeners at the home of Mrs. Ralph Gilbert at 1:30.
 Auburn Women's club meets at Community Hall for a no-host dinner at noon and social afternoon.
 Sojourners' dinner luncheon, Salem Woman's Clubhouse, 1 p.m.

FRIDAY
 Merry Times Club with Mrs. Horace Bell, 2335 Carleton Way, 1:15 dessert luncheon.
 Neighbors of Woodcraft, Salem Woman's Club, 8 p.m. election.
 Friendship club meets with Mrs. Joe Zajt, 2173 Lansing Ave., 1 p.m. Valentine party.
 Salem Woman's Club legislative tea, clubhouse, 2:30 p.m.

SATURDAY
 AAUW, Salem branch, coffee at 10 a.m.

GIFTS

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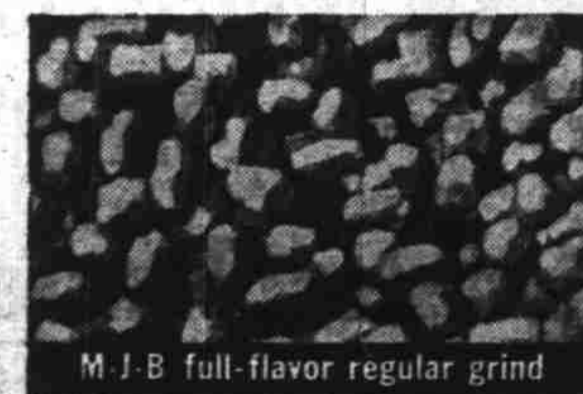
GRAPE JELLY
 YIELD: 5 GLASSES (2 1/4 POUNDS JELLY)
 2 cups Church's Grape Juice
 3 1/2 cups sugar
 1/4 cup (1/2 bottle) liquid fruit pectin
 1/2 cup (1/4 bottle) liquid fruit pectin
 1. Add sugar to grape juice in large saucepan. Mix well. Place over high heat. Bring to boil, stir constantly.
 2. At once stir in pectin. Then boil hard for 1 minute, stir constantly.
 3. Remove from heat; skim off foam. Pour quickly into glasses. (No paraffin necessary if used in two months—just cover and keep in refrigerator until eaten.)

For delicious APPLE Jelly, substitute Church's Apple Juice for Grape Juice in the recipe above.

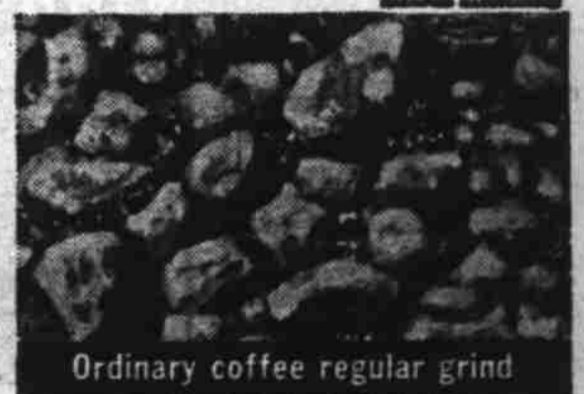
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