

SOCIETY, CLUBS and MUSIC

Edited by Rosalia Keber, Phone 32

Hallowe'en Affair at Darby Home

One of the largest affairs of the Hallowe'en season was given last night at the Bliss L. Darby home when Mr. and Mrs. Darby and Mr. and Mrs. Walter L. Spaulding were hosts at a five hundred party. Jack o'lanterns and black cats, witches and ghosts were used with bright streamers and marigolds about the living rooms of the Darby home.

A clever feature dance was given late in the evening by Miss Helen Rodolf, Russian ballet dancer, who is now making her home in Salem. Miss Helen Pettijohn played for Miss Rodolf.

High card scores of the evening were won by Mrs. H. A. Corroyer and Dr. W. H. Darby.

Assisting during the evening were Mrs. Wilson H. Darby, Mrs. Karl Kugel and Mrs. Roy Mills.

The guest group included Mr. and Mrs. Paul V. Johnson, Mr. and Mrs. William McGilchrist Jr., Mr. and Mrs. Erwin Smith, Mr. and Mrs. T. H. Galloway, Mr. and Mrs. Roy H. Mills, Mr. and Mrs. Karl H. Kugel, Mr. and Mrs. Frank G. Bowenox, Dr. and Mrs. Wilson H. Darby, Mr. and Mrs. Rex Sanford, Mr. and Mrs. Jack Currie, Dr. and Mrs. Grover C. Bellinger, Dr. and Mrs. Charles E. Bates, Dr. and Mrs. Phil Newmyer, Mr. and Mrs. P. G. Myers, Mr. and Mrs. Carl B. Webb, Mr. and Mrs. Leland S. Geer, Dr. and Mrs. Walter W. Looney, Mr. and Mrs. E. M. Page, Mr. and Mrs. Merlin Harding, Mr. and Mrs. H. A. Corroyer, Mr. and Mrs. Henry V. Compton, Mr. and Mrs. William J. Busick, Mr. and Mrs. Phil A. Elker, Mrs. Elmer Holden and Mrs. Erma Van Slack.

Rev. and Mrs. H. Duncan Chambers returned home last night after a visit of many weeks in various parts of the United States. Mrs. Chambers left Salem more than ten weeks ago and went directly to British Columbia where she visited for a short time before taking the Canadian Pacific for the east. She visited relatives and friends in Michigan and Ohio before going on to Niagara Falls and New York city. From New York Mrs. Chambers went by boat to New Orleans where she joined Mr. Chambers. They attended the general convention of the Episcopal church in New Orleans and enroute home stopped at Lake Charles, Louisiana, Los Angeles and San Francisco.

A wedding solemnized in Oregon City recently that is of interest in Salem was that of Miss Mattie Barkholter and Walter C. Moore of Oregon City. Mrs. Moore formerly made her home here. Following the wedding they took a trip to British Columbia and to southern California. They will make their home in Oregon City.

Members of St. Paul's church are planning a homecoming reception in the parish house on Monday evening in honor of Rev. and Mrs. H. B. Chambers who have just returned from New Orleans where they attended the general convention of the Episcopal church.

Mr. and Mrs. Henry Meyers and Mrs. Paul Wallace spent Wednesday in Portland with friends.

Mrs. Frank Snedecor is spending this week touring in British Columbia. As her guests Mrs. Snedecor has Mr. and Mrs. Estis Snedecor of Portland.

Turns Painter



Genevieve Fox, New York debutante, minus union card and overalls, became a painter for the sake of charity. She wielded the brush on the scenery for the big Christmas bazaar to be held for the benefit of crippled children.

On Saturday and Sunday a meeting of the Roseburg, Klamath Falls, Coos Bay, Medford and newly organized Coquille business and professional women's clubs was held at Marshfield, the Coos Bay club acting as hostess. Miss Louise M. Hacker, state president, met with the different members at an informal luncheon on Saturday at the Chandler hotel, at which time club problems were discussed.

The Coos Bay club entertained the members at a pot luck dinner under the direction of Miss Helen Rees, first vice president, at the Guild hall on Saturday evening. Miss Vera H. Mackay, president, presided. In an address of welcome Miss Mackay told of some of the activities and accomplishments of her club, they having just completed arrangements for club rooms, signing a five year lease for spacious quarters in the Leasie building which is now under construction and located in the center of the Marshfield business district. It is expected to have a big house warming party, to which Miss Mackay invited all the state clubs, sometime before the first of the year. To furnish the rooms, the club plans to put on the "Georgia Year" fund, thus obtaining sufficient funds without resorting to financial aid from the treasury, all the members to have an active part in this project.

Mrs. Alice Maloney of Marshfield, national vice president for Oregon acted as toastmistress, introducing the speakers and different program numbers. Miss Ruth Niesen, president of the Coquille club led in community singing. Mrs. Charles Stauff entertained with some charming vocal selections. Miss Margaret Stauff, her daughter being accompanist. The honor guest and speaker of the evening, Miss Harker, told of the objects and plans of the state and national federations. Miss Edna McGraw reading Mary Stewart's "Collect for Club Women" at the close of the program. Sunday was spent at Coquille and the beach.

Bridge Club Luncheon Yesterday

Mrs. Paul Hendricks was a delightful hostess yesterday when she entertained members of her bridge club, which includes a group of the most prominent of the younger matrons of the city, at a luncheon at the Gray Belle followed by an afternoon of cards in her home.

Goose yellow and orange chrysanthemums were combined with autumn leaves on the table arranged in the Chinese room. Special guests were Mrs. Harry Hawkins, Mrs. Curtis Cross, Mrs. P. D. Quisenberry and Mrs. Albert Richard Wetjens. Members of the club who were guests yesterday were Mrs. John H. Carson, Mrs. Hollis Huntington, Mrs. Allan Carson, Mrs. Donald Young, Mrs. Clifton Irwin, Mrs. Orrie F. Fry and Mrs. Clifford Farmer.

High Bridge honors of the afternoon were won by Mrs. Hawkins. Mrs. John H. Carson will be next club hostess.

Plans have been made by a group of prominent Salem matrons, members of a bridge luncheon club, to give next week the rummage sale which they sponsor annually for the benefit of the Salem hospital. The sale will be held from Monday until Thursday of next week at a place to be announced later.

Members of the club which has adopted the rummage sale as an annual feature of club activities are Mrs. T. C. Smith Jr., Mrs. J. A. Livesey, Mrs. Dan Fry Jr., Mrs. J. Shelley Saurman, Mrs. George Rodgers, Mrs. O. C. Locke, Mrs. William Walton, Mrs. John McNary, Mrs. David Eyre, Mrs. Frederick Lampport and Mrs. Henry Meyers.

The proceeds from the sale held by this group last year were used to equip the waiting room of the hospital and for the entrance gates. This year the club plans to add to the interior equipment.

All members of the club are receiving donations of articles for the sale.

Oregon Agricultural College, Oct. 30.—Hazel Hopkins of Salem, junior in home economics, has been appointed administration editor for the 1927 Beaver. Miss Hopkins, a member of Alpha Chi Omega sorority, is editor of the home economics section of the Oregon Countryman, and assistant day editor on the Barometer, the college daily.

Bliford Tutt, also of Salem, has been appointed assistant fraternity editor for the 1927 Beaver. Mr. Tutt, a member of Alpha Gamma Rho fraternity, is a junior in agriculture.

The regular meeting of the Salem War Mothers will be held on Tuesday afternoon in the chamber of commerce auditorium. At this time plans will be made for participation in armistice day activities.

The W. F. M. S. of Jason Lee met with Mrs. P. L. Frazier Wednesday afternoon for their regular quarterly tea. A full attendance of members and many friends were present. The devotional part entitled "The King's Highway" was ably led by Mrs. Thomas Acheson. Mrs. W. P. Miller, the president, gave an inspiring talk on the work and aims of the coming year. Mrs. Harman Clark and Mrs. H. B. Carpenter told stories showing the value of cards in missionary work. Splendid reports of the branch meetings were given by Mrs. Emma Hocking, Mrs. Carl Gies, Mrs. Heri Walker, Mrs. Thomas Acheson, Mrs. J. M. Schaff and Mrs. Gerdon Black. Mrs. A. W. Hickman made the closing prayer.

Miss Sarah Lansing, Miss Ruth Moore and Miss Sylvia Woods were hostesses at an attractive Hallowe'en party in Miss Woods' home on Center street last night. Dahlias, marigolds and autumn leaves were combined with lighted Jack o'lanterns about the living room. Cards and dancing were enjoyed during the evening.

In the group were the Meses Betty Hammel, Irene Boje, Sarah Lansing, Ruth Moore and Sylvia Woods, and Frank Lynch, Denton Dalrymple, Arthur Keith, Roland Hendricks and Leola Riggs.

Mrs. Alice Pratt of Tacoma is the house guest of Mr. and Mrs. Earl Bruce. Before going to Tacoma Mrs. Pratt made her home in Salem.

Mr. and Mrs. D. A. Hodge gave as their house guest for several weeks Mrs. W. G. Sherman of Yachate.

Miss Frances Hodge, who is a member of the high school faculty at Springfield, will arrive tonight to spend the week end with her parents, Mr. and Mrs. Hodge. Miss Hodge was graduated from Willamette university in June. Other Willamette graduates who are teaching in the Springfield high school are Superintendent Verne Bayne, Mrs. Bayne and Miss Faye Spaulding.

Miss Florence Cartwright will leave Portland by boat tomorrow morning for San Francisco where she will remain indefinitely.

Mrs. Marie McCall, Mrs. Al Steiner, Mrs. B. J. Miles and Mrs. Emma Murphy Brown will be hostesses tonight to members of the Past Matrons association at a Hallowe'en party at the home of Mrs. James Godfrey on north Liberty street.

Mrs. Allen Hamphill who was the house guest on Tuesday and Wednesday of Mrs. Clifford Brown left yesterday for her home in Portland. On Wednesday Mrs. Hamphill and Mrs. Brown were luncheon guests of Mrs. Karl Steiner. They were entertained at tea that afternoon by Mrs. Fred Thele.

Friends of Mrs. Charles Willard will be happy to hear that she is recovering from the effect of a recent operation and that she will be able to return shortly to the home of her mother, Mrs. Frank Leason.

Silverton, Oct. 30.—Mrs. Frank Hubbs and Mrs. Fred Treadgold were hostesses at a charming informal Hallowe'en tea at the home of Mrs. Treadgold at 411 east Main street. Tuesday afternoon. The thought of Hallowe'en was carried out in detail. The guests were met at the door by Mrs. Nye Bristol dressed as a ghost. Yellow chrysanthemums were the flowers used, while the drawn shades with candles giving the only light greatly added to the effect.

Mrs. Floyd Ingram and Mrs. Carl Wilson served while Mrs. R. E. Kilsasser and Mrs. George Hubbs presided at the urns. Guests for the afternoon included Mrs. Ernest Ekman, Mrs. H. B. Latham, Mrs. T. G. Hestegen, Mrs. S. E. Richardson, Mrs. Carl Wilson, Mrs. A. E. Jaz, Mrs. Robert Duncan, Mrs. E. A. Banks, Mrs. F. B. Patty, Mrs. Jay Morely, Mrs. Le Roy Lemmon, Mrs. Gerbie, Mrs. John T. Hoblitt, Mrs. McGee, Mrs. Nye Bristol, Mrs. Frances Hatton of Portland, Mrs. Floyd Ingram, Mrs. H. R. Irish, Mrs. Earl Adams, Mrs. J. Welch, Mrs. George Hubbs, Mrs. McGinley, Mrs. M. C. Woodard, Mrs. Catherine Woodard, Mrs. Russell Scott, Mrs. John Elder and Mrs. Harry Carson.

Mr. and Mrs. H. L. Mareters will entertain Mr. and Mrs. Lloyd Simons and son, Delavis, of Phoenix as their week end guests.

Mrs. John A. Carson is spending several days in Eugene where she is the guest of her daughter, Mrs. Hugh McCammon.

Miss Lenta Baumgartner plans to spend several months in Roseburg, where she has accepted a position in one of the banks.

Of interest in musical circles is the concert which will be given in the First Congregational church tonight by Miss Lena Bello Tartar. Assisting Miss Tartar on the program will be a number of her advanced pupils.

Miss Ruth and Miss Helen Moore will spend the week end at Corvallis. They will be guests at the Delta Zeta house.

Mrs. P. G. Andrea leaves today for a trip abroad. She plans to be gone the greater part of the winter.

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Mrs. Carl Armstrong entertained the Neves club at bridge in her home yesterday. Autumn leaves and dahlias were used about the rooms with attractive Hallowe'en novelties.

High bridge honors were won by Mrs. E. C. Purvine with the consolation award going to Mrs. Laurence Inlah. During the tea hour Mrs. Purvine assisted the hostess.

Guests and members of the club in the group were Mrs. Elmer Daus, Mrs. Oral Lemmon, Mrs. Jesse George, Mrs. W. A. Johnson, Mrs. E. C. Purvine, Mrs. Otto Hoppe, Mrs. Laurence Inlah and Mrs. Edwin Armstrong.

Mrs. Inlah will be next club hostess.

A number of Salem matrons, many of them members of the Salem chapter, motored to Dallas yesterday where they were guests at the scholarship loan tea given by the Dallas chapter of the Daughters of the American Revolution. The affair was given at the Crider home in Dallas.

Motoring over from Salem were Mrs. Seymour Jones, Mrs. U. G. Shipley, Mrs. John Orr, Mrs. Howard Goulet, Mrs. John Harblson, Mrs. Alton B. Hurley, Mrs. Roy Mills, Mrs. C. K. Spaulding, Mrs. J. L. Stockton, Miss Zoe Stockton and Mrs. Harry Belt.

The third program sponsored by the institution committee of the Salem Woman's club will be given at the boys' training school tonight. Lyman McDonald will sing, and Perry Reigelman will give several readings in addition to numbers by the orchestra of the boys' school. The program are arranged by Mrs. Frank Erickson, chairman of the institution committee.

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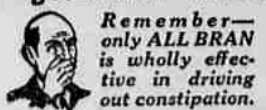
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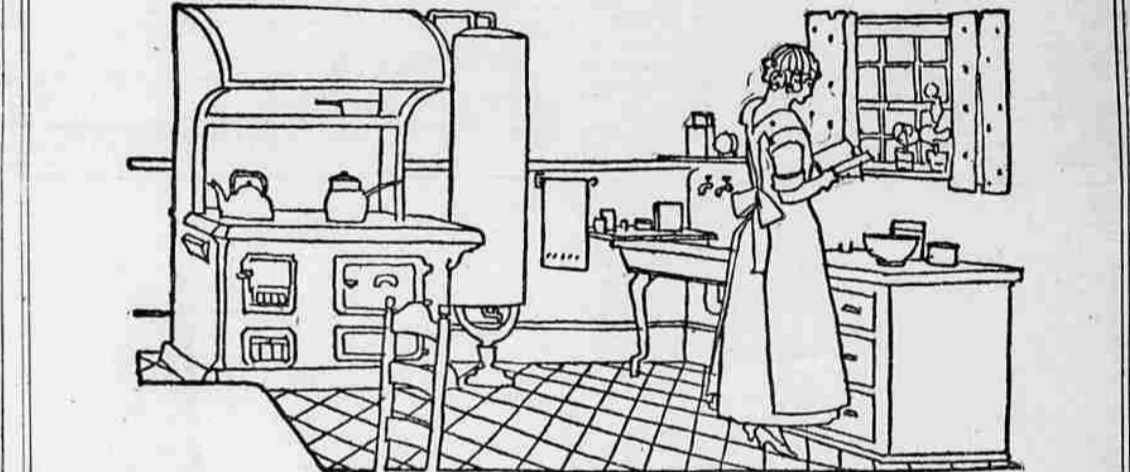
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Try it in your favorite cake. It is much easier to cream because it is already so creamy itself. It is so delicate that it makes your cake very rich without changing the flavor. It is 100% pure fat, without salt or water, so add a pinch of salt if you have been using butter in your recipe.

Try Snowdrift in your favorite biscuit recipe and see how good biscuit can be.

Try Snowdrift in pie-crust—rich, tender, flaky. Snowdrift may not make you a better cook, but the family are likely to think so. Fry in Snowdrift and see how delicious and wholesome fried food can be. A crispy brown crust forms so quickly that the food does not absorb too much fat and, inside this thin crust, cooks to a tempting lightness and daintiness.

Snowdrift is very economical as a frying fat—especially in deep frying. Strain it, to remove any crumbs of food, and you can use it over and over again for frying different things.

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And Snowdrift is not altered much by heating to cooking temperature. Much cooking fat has to be thrown out after you have used it a few times. But Snowdrift is altered so little by heating that you can use it up and not waste it. It is almost as good the last time you use it as the first.



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