

# SOCIETY CLUBS and MUSIC

Edited by Marquerite Rieder. Phone 2573

## Shower Honors Bride-Elect

Entering a gay whirl of parties is the popular Miss Edith Heise, who will become the bride of Stuart McGilchrist at a ceremony to be performed January 30. Wednesday evening the home of Mr. and Mrs. Roy O. Yung was the scene of a prettily arranged affair when Miss Helen Yung and Miss Nyla Phillips entertained for the pleasure of the bride-elect.

The evening was spent in formally with the guests making a bride's book for Miss Heise. During the evening the honor guest was presented a miscellaneous shower. Guests were served a late supper by the hostesses.

Bidden to honor Miss Heise were Mrs. W. C. Heise, the bride-elect's mother, Mrs. Gordon McGilchrist, mother of the bridegroom, Mrs. Roy O. Yung, Miss Dorothy Dalton, Miss Florence Lewis, Miss Della Merk, Miss Leona Tingstad, Miss Marjorie Peterson, Miss Beverly McGilchrist, Miss Vivian Bell and Miss Barbara Spalding.

## Chorus Classes Sing Ballads

Miss Lena Belle Tartar directed members of the Salem high school chorus classes in a program composed of ballads for the pleasure of the high school English classes Wednesday afternoon.

During the past weeks, ballads have been studied by the English classes and the music classes sing the musical versions. Next week the chorus classes will sing cantatas.

The program included: "Oh Dear, What Can the Matter Be" and "Annie Laurie," the latter with vocal part sung by Jean Barham; "Oh No, John" and the "Last Rose of Summer," Mary Ann Brady singing the latter number as a solo; "Flow Gently Sweet Afton" and "John Peel" were chorus numbers and "Barbara Allen" was a solo by Alan Richardson; "Robin Adair," a solo by Betty Jean Meriten; "Believe Me If All Those Endearing Young Charms" by chorus and Opal Seid; "All Through the Night," with vocal part by Clarke Houser; solo, "Comin' Through the Rye" by Donna Schaffer.

## OMTA Protests Petrillo's Ban

The Salem branch of the Oregon Music Teachers' association met Wednesday morning at the studio of Mrs. Walter Denton. Miss Dorothy Pearce presided at the meeting.

At the preceding meeting the group had prepared a resolution, which was sent to Oregon's congressmen, protesting against the banning of the use of records by Petrillo. Several telegrams, received from the congressmen, were read at the meeting.

## Church Women to Hear Miss Mabel Downs

The Salem Council of Church Women will meet Tuesday afternoon, January 26, at 2 o'clock at the YWCA. The speaker for the afternoon will be Miss Mabel Downs, who has recently returned to the capital from Tule Lake.

Miss Downs has spent seven weeks at the Japanese relocation center at Newell, California. She will tell of her experiences working among these people. All are invited to attend the meeting.

The meeting of the Grant Parent-Teachers association which was scheduled for this evening has been postponed because of inclement weather.

## Novelty Pictures From Scraps



Pattern No. 1809

Pull out those odds and ends of fabrics, trimmings and yarns that you never really expected to use and make these two charming pictures for your child's room. The Little Dutch Boy has yellow wool hair, real buttons and a real ribbon-bow. The little Dutch Girl has an eyelid embroidery cap, wool bangs and braids and a lace collar. The two faces are padded with cotton before they are applied in position to give a round and more realistic appearance. Make both pictures at little more than the cost of the frames. Pattern envelope contains hot-iron transfers for 2 designs, each about 8 by 9 inches; color chart, stitch illustrations and full directions. Send 11 cents (coin) for Pattern No. 1809 to Capital Journal, Needle Arts Dept., 149 New Montgomery St., San Francisco, Calif.

## Mrs. Sherman Is Hostess Tuesday

Mrs. Kenneth Sherman, who recently returned from Spokane, where she and Aviation Cadet Sherman have been making their home, entertained informally at the home of her mother, Mrs. Gladys Van De Walker, in North Cottage street Tuesday evening.

Mrs. Sherman is making her home with her mother for several months before joining her husband, who is stationed at San Ana.

The evening hours were spent informally and at a late hour, refreshments were served. Present at the affair were Miss Norma Jean Gilbertson, Mrs. Paul Hauser, Jr., Mrs. Robert Genizkow, Mrs. Robert E. Rieder, Mrs. Van De Walker and Mrs. Kenneth Sherman.

## To Graduate From U. S. C.

Mrs. Betty Siddall Cox, a former student at Willamette university and a graduate of Oregon College of Education, will graduate from the University of Southern California, January 31. Mrs. Cox is the daughter of Mr. and Mrs. Mark Siddall of Astoria and a niece of Mrs. John Harper of Salem.

She is majoring in music and dramatics, and she has taken part in two radio programs over the university radio station, KMPC.

## Short Session Held By Stayton PTA

Stayton—The Stayton P.T.A. met in regular session Monday evening but with only a small portion of the membership present. The business portion of the meeting was of short duration and then Mrs. Hogarty entertained with several musical selections. Refreshments were served by the committee, Mrs. Eva Humphrey, Mrs. Sue Tuel and Mrs. Marion Klecker.

Mrs. Sim Etzel is at home with a broken leg, result of an auto accident Sunday near Mehana.

Mr. and Mrs. Wallace Humphrey were visitors at the home of his parents, Mr. and Mrs. Harry Humphrey, last week.

Fred Albus and Edmund Klecker were onlookers at the basketball game at Corvallis Tuesday evening.

Silverton—Mr. and Mrs. H. B. Latham have left for a five weeks' visit in different southern California cities at the homes of their two sons and daughter.

## Meal Planning War-Time Essential

Doctors agree that one of the most important factors in protecting health of adults and children is good nutrition. The government, through the national nutrition program, is helping homemakers to choose food wisely. But planning the menus and cooking the food is still the cook's responsibility.

A good method of meal planning is to select first the main course, then the starchy vegetable (potatoes—white or sweet, sometimes rice, macaroni or noodles), another cooked vegetable such as green beans, tomatoes, cauliflower, cabbage, and a salad of uncooked vegetables or fruits. Dessert may be a sweet dish to furnish additional energy, or it may contribute the necessary fruit, cooked or uncooked, or a custard (eggs and milk) or other food on the list of those essential in the diet.

An economical way to get a good supply of meat and vegetables into the diet is to cook them together. The less-tender cuts of meat are chosen because cooking by moist heat makes them tender and imparts some of the delicious meat flavor to the vegetables. For instance there is flank steak, a long thin cut of beef, very fine in flavor and high in food value. It may be given a sausage stuffing and cooked with vegetables for a hearty and tempting main dish.

Spread flank steak with sausage stuffing and roll lengthwise like a jelly roll. Insert skewers about one inch apart and cut between the skewers to form pinwheels. Cut carrots, green beans and celery in match-like strips and place in the bottom of a casserole. Brown the meat on both sides in hot lard and place on top of the vegetables. Make gravy from the drippings in the frying pan, using 1 cup tomato juice as part of the liquid. Pour over the meat, cover and cook 1 hour in a moderate oven.

### Sausage Stuffing

- 1 cup sausage meat
  - 2 cups bread crumbs
  - 1 tablespoon onion juice
  - Salt and pepper
  - 1 tablespoon poultry seasoning
- Brown sausage and drain off the fat. Add other ingredients, moistening slightly. Spread over flank steak. Remaining dressing may be made into balls, baked in the oven at the same time as the pinwheels and served as a garnish around them.

Central Howell—Mr. and Mrs. Henry Rudishauser entertained a group of friends at a "500" card party at the Alphas Schar home. Lunch was served late in the evening to Mr. and Mrs. Perl Bye, Mr. and Mrs. Bert Bye, Mr. and Mrs. Raymond Werner, Mr. and Mrs. Eugene Kuenzi, Mr. and Mrs. Ted Kuenzi, Mr. and Mrs. Don Kuenzi and families, Mr. and Mrs. A. Schar, Earl Schar, Mr. and Mrs. Rudishauser.

## Mrs. America Meets the War

War ration book No. 2 will introduce Mrs. America to a new form of rationing, a system known as point rationing. Scarce but essential goods will be rationed by points and those within one group will have different values, according to relative scarcity. The number on each stamp will tell how many points it is worth, and it also will bear the date during which it will be valid.

War babies' layettes will not be minus waterproof crib sheeting or rubber panties despite the rubber shortage. The substitute material may not be the same, but will be made from ordinary cotton fabrics coated with plastics, synthetic resins and other compounds. The fabrics can be cleaned with warm water and mild soap, but should not be wrung or twisted in any way.

When fruits and vegetables canned during 1943 start showing up on your grocer's shelves, you may expect them to be uniformly labeled according to grade, regardless of the packer. Dollars and cents maximum ceiling prices will probably be set for canned goods following the standardized grade labeling.

If you have been unable to secure chewing gum as readily as usual, think about the shortage of chicle, one of its most important ingredients, which is the coagulated sap of a tall tropical evergreen tree, the Sapodilla, which grows wild in the jungles of Mexico, Guatemala, British Honduras and Venezuela. It takes 30 years before a tree produces chicle, and then it should be tapped only once in six seasons. The main difficulty is that shipping space is scarce on ships for the importation of chicle, and then there are large purchases of gum by the armed forces.

Mrs. America's Junior may not always be able to get his favorite candy bar, because chocolate soldiers are in the war, too—providing nourishment to the armed forces in the Solomons, in Africa or Australia. Normally, America's sweet tooth demands for chocolate bars reaches 400 million pounds. This year much of this poundage will be diverted to soldier boys. The soldier's emergency food package, ration D, contains hard chocolate and sugar, and candy makers also supply the concentrated ration K.

## Bombs for Axis From Kitchen Fats

Many women have other important war jobs which keep them from manufacturing ammunition, but every homemaker can make a real contribution by

saving waste cooking fats to make bombs and shells.

Glycerine is needed for the manufacture of explosives and can be produced from fats. One pound of waste cooking fats will produce enough glycerine to manufacture 1 1/3 pounds of gunpowder, 1/2 pound dynamite, or enough to fire four 27 mm. anti-aircraft shells. Waste fat is needed also for gas mask bags and for making paint to coat tanks.

As a protection for our fighting men, every homemaker is urged to save every drop of waste fat. Here are a few suggestions, which will simplify fat saving, and will result in greater quantities of glycerine: (1) do not let the fat become rancid because less glycerine can be obtained from rancid fat; (2) strain into a spotlessly clean, wide-mouth can; (3) store in a cool dry place until a pound or more is saved. Then the fat should be sold to a meat dealer.

Damage to railway lines in Germany, believed to be due to sabotage, has caused a shortage of cars.

### SHINY BLACK!

Baby-bonnet calot to bring sweetness and light into the life of any costume.

5.00 and 7.50

NEW HATS ARRIVE EVERY DAY

50 HATS, worth up to \$7.50, Priced to close 98c

## Miller's

SECOND FLOOR

## Two Leftovers Make One Fine Dessert



Latest and smartest trick of leftover lore is to combine two or more leftovers for a brand-new dessert. Coffee bread pudding, pictured above, utilizes two leftovers found in every kitchen at one time or another, and you will make only what coffee you need for drinking purposes but, try as you will, you'll occasionally have a cup or so left over. When that happens, save the coffee and use it to flavor desserts like coffee bread pudding, nutritious because it contains enriched bread, eggs and milk—and economical because it uses leftovers you might once have thrown away. Tack this recipe over the kitchen stove for handy reference next time you have some coffee left over from a meal:

**Coffee Bread Pudding**  
4 slices stale enriched bread

- 3 tablespoons softened butter
- 3 egg yolks, slightly beaten
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1 1/2 cups hot leftover coffee
- 1/4 cup milk
- 3 tablespoons sugar
- 3 egg whites, stiffly beaten

Spread bread with butter; arrange in buttered baking dish. Combine egg yolks, 1/2 cup sugar, and salt; stir in hot coffee. Add milk; pour mixture over bread. Place baking dish in pan of hot water; bake in moderate oven (375 degrees F.) until custard begins to set, about 40 minutes. Fold 3 tablespoons sugar into stiffly beaten egg whites. Place on top of pudding and return to slow oven (325 degrees F.) to brown lightly. Serve hot or chilled. Serves 6.

## New under-arm Cream Deodorant Safely Stops Perspiration



- Does not rot dresses or men's shirts. Does not irritate skin.
- No waiting to dry. Can be used right after shaving.
- Instantly stops perspiration for 1 to 3 days. Prevents odor.
- A pure, white, greaseless, stainless vanishing cream.
- Awarded Approval Seal of American Institute of Laundering for being harmless to fabric.

Arrid is the largest selling deodorant

39¢ a jar Also in 10¢ and 50¢ jars

## For Joyful Cough Relief, Try This Home Mixture

Real Relief. Big Saving. So Easy. No Cooking.

This splendid recipe is used by millions every year, because it makes such a dependable, effective medicine for coughs due to colds. It's so easy to mix—a child could do it. From any drugstore get 2 1/2 ounces of Pinex, a special compound of proven ingredients, in concentrated form, well-known for its soothing effect on throat and bronchial membranes. Then make a syrup by stirring two cups of granulated sugar and one cup of water a few moments, until dissolved. It's no trouble at all. No cooking needed. Or you can use corn syrup or liquid honey, instead of sugar syrup.

Put the Pinex into a pint bottle and add your syrup. This gives you a full pint of very effective and quick-acting cough medicine, and you get about four times as much for your money. It never spoils, and is very pleasant—children love it. You'll be amazed by the way it takes hold of coughs, giving you delightful relief. It loosens the phlegm, soothes the irritated membrane, and helps clear the air passages. Money refunded if not pleased in every way.



BATH FOR DOLLY—Seriously these little Sydney, Australia, girls go about the job of giving dolly a bath.