

# Young Set Busy With Trick, Treat Activities

Calendared for Halloween are a number of gay events for the youngsters.

Cora Suzanne Biber, daughter of Mr. and Mrs. Bruce Biber, was feted with a combination Halloween and birthday party on her seventh anniversary, Thursday afternoon.

Guests were Patty Claggett, Dorothy Lee, Judith Ann Stewart, Pamela Lindholm, Ann Berger and her brothers, Darwin and Michael Biber.

Omar Hitchner, Jr., son of Mr. and Mrs. Omar Hitchner, was a party host Thursday afternoon at the Hitchner home in Madison street. Hours were 3 o'clock until 5 and refreshments in the Halloween motif were served.

Mrs. Leon Perry has invited neighborhood youngsters to her home for a cup of chocolate after "trick or treat" activities with her young sons, David, Stephen and Dennis, Thursday evening.

# Crafts Classes Begin at YW

A series of crafts classes will start work through the Salem YWCA young adult division next week, the sessions opening Tuesday evening, November 5, at the YW. The classes will be held from 7:30 until 9:30 o'clock the first and third Tuesdays of the month through November, December and January, with Miss Marian Reamer as instructor.

The November classes will be given over to Christmas cards and weaving of purses, bags, belts and scarves. Textile painting and shellcraft will be the study for December, and in January the group will take up leather work and plaster modeling.

All women interested are invited to join the classes, a small fee to be charged for each session. Registration may be done by calling the YWCA.

Portland visitor Wednesday was Miss Kay Goulet.

Dr. and Mrs. George Shepard left Thursday to return to their home in Vallejo, Calif., following a week's visit with friends in Salem. He was stationed here during the war as medical officer with the V-12 navy unit at Willamette university.

To speed up drying time of a rayon garment and still have it evenly moist for ironing, place a turkish towel inside the garment; roll in a second towel, kneading as you proceed with rolling.

**Christmas Special**  
Sewing cabinets in several new styles now available in walnut, mahogany or maple. Come in and select yours now.

**Singer Sewing Machine Co.**  
142 South High

**PROMPT and efficient SERVICE**



**ON ALL JEWELRY REPAIR**

Your Diamonds are safeguarded for the fact they never leave our shop.

All work done on the premises. See our Miracle Diamond Mounting.

**ALL WORK GUARANTEED**

Every repair job carries our guarantee. Every job must be right.

Credit Jewelers  
JEWELERS-OPTOMETRISTS  
**Brown's**  
JEWELRY AND GEM CUTTING  
Manufacturing Jewelers



**October Rites**—Mr. and Mrs. Merlin Burton, married at ceremonies held in Roberts studio the twelfth of the month. She is the former Estella Smith, daughter of Mr. and Mrs. Arnel J. Smith. He is the son of Mrs. Genie Burns. They are now at home in Salem Heights. (Jesten-Miller studio.)

# William Millers of Woodburn Celebrate Golden Wedding

Woodburn—Mr. and Mrs. William Charles Miller of Woodburn will celebrate their golden wedding anniversary Monday, November 4. An open house reception will be held at St. Luke's hall and friends are invited to call between the hours of 2 and 5 p. m.

William Charles Miller and Anna Mary Scharbach were married November 4, 1896, at the Sacred Heart Catholic church in Gevasis and have lived in Woodburn all of their married life except two years in Washington and California from 1901 to 1903. Mr. Miller was born in Carver, Minnesota, and came to Woodburn in 1892. He is 76 years of age and has served continuously for more than 40 years as constable of the Woodburn district.

Mrs. Miller, the daughter of the late Peter Scharbach, is 68 years old and was born in Gevasis. She is a charter member of the Woodburn Catholic Order of Foresters. They have three sons and two daughters and ten grandchildren.

Children are Otto P. Miller of Woodburn, William P. and Bernard Miller of Beaverton, Mrs. Ellis W. Whitney (Amelia) of Portland, and Mrs. Jesse H. Rigdon (Margaret) of Barlow. Grandchildren are Miss Marjorie, Miss Betty, Dennis, Alan and Tommie Miller and Mrs. Walter Scarborough, Jr. (Dorothy Miller) of Woodburn; Misses Annette and LaVonne Whitney of Portland; Bernard Miller, Jr. and William Miller, Jr., of Beaverton.

Members of Chemeketa chapter, DAR, will honor Miss Jeannette Dentler, state regent, Saturday afternoon, one o'clock, at the Golden Pheasant, with a luncheon, followed by a meeting.

The Vista Heights Community club will meet Friday at 7:30 o'clock, at the home of C. A. Graham, 2525 South Commercial. J. McGilchrist will speak.

# Pantry Patter

**This Will Be Your Favorite**  
Oyster Cocktail  
Fricassee of Veal on Savory Biscuits  
Baked Potato with Cheese  
Puffed Cucumbers  
Iceberg Lettuce with Roquefort  
Mayonnaise  
Pum Shortcake  
(Recipes Serve Four)

**Fricassee of Veal on Biscuits**  
3-4 pounds shoulder veal  
Salt  
Pepper  
Flour  
2-3 slices fat salt pork  
1 cup veal stock  
1 can condensed cream of mushroom soup  
Savory Biscuits

Simmer veal slowly in water to cover until tender. Remove meat from bone and cut into serving pieces. Sprinkle with salt and pepper and dredge in flour. Dice salt pork and cook in frying pan until crisp and brown. Remove pork scraps and put in veal. Cook, turning frequently, until brown on all sides. Combine one cup veal stock with cream of mushroom soup and heat until thoroughly blended. Add meat.

Prepare enough of your favorite baking powder biscuit recipe to serve a dual purpose. One-half to make your savory biscuits (add two teaspoons poultry seasoning) and the other to serve as your shortcake.

**Yesterday's Leftover**  
Veal Bouillon  
Lamb Chops with Vegetable Butter  
Mashed Potatoes with Parsley  
Glazed White Onions  
Potatoes and Cheese Salad  
Apple Crumble Pudding with Foamy Sauce  
(Recipes Serve Four)

**Veal Bouillon**  
Veal stock  
2 cups chopped vegetables, onions, carrots, celery stalks with leaves, 1 bay leaf  
Small clove garlic  
Pepper and salt  
Remove fat from veal stock. Add vegetables and seasonings and simmer until vegetables are tender. Strain and serve hot in



**Tells Engagement**—Miss Jean Bell, daughter of Mr. and Mrs. E. E. Ball of Turner who is telling her betrothal to Morris Petersen of Cloverdale. The rites will take place November 10.

bouillon cups with a sprinkling of chopped parsley on top.

**Vegetable Butter**  
2 tablespoons butter or margarine  
1 tablespoon finely chopped onion  
1/2 green pepper chopped fine  
1/2 onion, chopped fine  
In the pan in which your chops were panbroiled melt the butter or margarine. Add rest of ingredients and when hot pour over chops.

**Apple Crumble Pudding**  
1 cup flour  
1/2 cup butter or margarine  
1/2 cup sugar white or brown  
4 apples, sliced  
1/2 cup sugar  
1/2 cup butter or margarine  
2 teaspoons water  
1 egg, beaten  
1/2 teaspoon vanilla  
Blend flour, butter or margarine and sugar with pastry mixer to form a crumbly mass. Pare and core apples. Slice into a buttered baking dish and cover with flour mixture. Bake at 375

degrees until apples are tender and crust is browned, about 45 minutes. Mix in saucepan, half cup sugar, butter or margarine and water. Stir and cook over low heat until blended and keep warm. Just before serving stir in beaten egg and vanilla. Top the pudding with this sauce.

**Nothing So Good as Beef Stew**  
Stuffed Tomatoes  
Beef Stew with Dumplings  
Pickled Beet Salad  
Fresh Fruit  
(Recipes Serve Four)

**Beef Stew**  
2 pound stew beef  
1/2 cup carrots  
1/2 cup turnip  
1/2 cup celery  
1 small onion  
2 cups diced potato  
2 tablespoons flour  
3 tablespoons cold water  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1 Parsley

Wipe meat and cut in pieces. Put bones in kettle, cover with cold water and bring to boiling point. Dredge meat in seasoned flour and pan fry. Add to bones and cook slowly for one hour or until tender. Cut vegetables into small pieces and add to meat.

**44 TRIPS DAILY**  
Salem to **PORTLAND**  
30 min. service 6 a.m. to 6 p.m.  
**LOW FARE 80¢**  
Plus 15% Federal Tax  
DEPOT  
New Senator Hotel  
Phone Salem 4151

**GREYHOUND**

Capital Journal, Salem, Oregon, Thursday, Oct. 31, 1946-7

Cook three-quarters of an hour longer. Add diced potatoes, cook 10 to 12 minutes. Remove bones. Combine flour with cold water and stir into stew. Continue stirring until it boils. Add seasonings and serve in deep dish surrounded with dumplings and garnished with parsley.

Sea trout seem to prefer shallow waters in summer, swimming close to the surface and feeding on small fish, crabs and shrimp.

**ICE CREAM**  
All Flavors  
QUARTS **33c**  
**SAVING CENTER**  
Salem and West Salem

# Travel time is pleasure time on the ELECTRIFIED OLYMPIAN

between the Pacific Northwest and Chicago

OUTSIDE your window, the glorious autumn landscape rolls by. Inside, you enjoy the spaciousness and comfort of the popular OLYMPIAN. Electrified over four mountain ranges, this fine train offers accommodations in air-conditioned coaches, modern tourist sleeping cars and luxurious standard sleeping cars with bedrooms, compartments, drawing rooms, and observation lounge. OLYMPIAN meals are famous, and there is also a convenient Off-the-Tray service at your seat in the coaches.

**ABERDEEN-OMAHA TOURIST SLEEPING CAR**  
The OLYMPIAN makes direct connections at Aberdeen, S. D., for Mitchell, Sioux City and Omaha.

For tickets, reservations, and further information ask  
Portland Office  
628 S. W. Yamhill St., Phone Atwater 1287  
J. K. Paine, District Passenger Agent  
F. A. Swanson, General Agent

**THE MILWAUKEE ROAD**  
The friendly Railroad of the friendly West

From where I sit... by Joe Marsh

**Friendship—Three Thousand Miles Apart**

Ever play chess? It's a great game! One of the strongest friendships I know of started with a game of chess—and man named Dalton Barnes, in England.

They've never seen each other, never met. But for the past eight years they've been playing chess by mail together—Dad puzzling over Dalton's latest letter, while he sends a chart of his next move to England.

Dad always thinks best with a mellow glass of beer beside his chessboard. And the Englishman writes him that he does the same. "You know, it's almost as if we shared a glass of beer together, too!" says Dad contentedly.

From where I sit, you can talk about diplomacy and foreign policy, but it's often those little things—like a game of chess or a glass of beer—that can make for tolerance and understanding... between people of all nations... between neighbors here at home!

Joe Marsh

Copyright, 1946, United States Brewers Foundation

STYLE-RIGHT SILHOUETTES DEPEND ON

**SEARS ROEBUCK AND CO.**

**Charmode GIRDLES AND PANTIES**

The famous Criss-cross "tummy control" feature whips youthful type figures into wonderful shape... easily, comfortably. Two-way stretch elastic. Small, medium, large sizes.

Pantie Girdle **3.49**

Step in Girdle **3.49**

Hidden inside! The famous Criss-Cross "Tummy-Control" bands.

Our graduate corsetieres are trained to expertly assist you with your personal fitting problems.

**"Satisfaction guaranteed or your money back" SEARS**

484 STATE ST.

these are the **wool dresses** that check with juniors

**\$7.75**

These checks are good everywhere, all winter long! Soft, lightweight wools in black-and-white... and they're typical of the smart dresses juniors find at Sears.

Above: Checks with a tricky yoke effect in 2-color rayon contrasts. Sizes 9 to 15.

Left: White rayon collar on a dress featuring the new skirt interest. 9 to 15.

**SEARS ROEBUCK AND CO.**

**"Satisfaction guaranteed or your money back" SEARS**

484 State