

Capital Women

Edited by MARIAN LOWRY FISCHER

6—Capital Journal, Salem, Ore., Thursday, February 2, 1950

Tea to Fete Mrs. Dorman, Mrs. McCall

Invitations were mailed Thursday for a tea for which Mrs. Douglas McKay, wife of Oregon's governor, will entertain on the afternoon of Friday, February 10, at the McKay home.

The affair will honor Mrs. Harry S. Dorman and Mrs. Lawson McCall, both recent newcomers to Salem and both coming here from Portland. Mr. Dorman is the state budget director and Mr. McCall is administrative assistant in the governor's office.

Guests are being bidden to call between 2:30 and 5 o'clock to meet Mrs. Dorman and Mrs. McCall.

Honored at UO

University of Oregon, Eugene (Special)—Miss Mary Swigart,

Going to Orient

Mrs. Thomas Ewing and three young children, Tommy, Zan and Christina, are to leave February 9 for Seattle from where they will sail February 13 for Tokyo, Japan. There they will join Major Ewing who has been in Tokyo with the army the past six months.

Mrs. Ewing and the children have been in Salem since August awaiting orders to sail. Mrs. Ewing is a daughter of LeRoy Esson of Salem.

daughter of J. F. Swigart, 1485 S. Liberty street, Salem, is one of 87 freshmen women on the University of Oregon campus who was invited to the "Smarty-Party" given Tuesday evening. The annual event is given by Mortar Board, senior women's honorary, for all freshmen women receiving a grade point average of at least a 3.00 for fall term. Miss Swigart is a freshman major in music.



Engagement Told—The engagement of Miss Beverly Webster, daughter of Mr. and Mrs. Harry Webster, to Granville W. Perkins, son of Mr. and Mrs. G. G. Perkins, was announced recently. Both are Willamette university students.

Your Best Buy—Chicken for Dinner



CHICKEN CURRY . . . delicious served with coconut.

(AP News Features)

There are broilers and fryers galore these days, so get out your best chicken recipes and let your family enjoy good poultry dishes. One of the things I like about a fried chicken dinner is that the rest of the menu can be simple—as long as there's plenty of the chicken around. Perfect complements for either broiled or fried chicken are: French fried potatoes (quick-frozen and ready to be heated) or shoestring potatoes out of a can, a big bowl of cole slaw, and hot rolls or biscuits. There are new kinds of rolls to buy these days, partly baked and needing only a short browning in your own oven. If you make the biscuits from scratch add a little more milk to the standard baking powder biscuit recipe and drop them to save time and trouble in rolling.

For broiling, chickens should be young, tender birds weighing not more than 2½ pounds. Have the birds cut in quarters or in halves. Be sure to brush both sides of the broilers with fat; place the broiling rack so that the top of the chicken will be about 4 inches from the heat. Regulate the heat (or change the position of the rack) so that the chicken is colored lightly in spots at the end of 10 to 12 minutes. Turn and baste with fat every 10 minutes as browning increases. Cook the chicken until evenly browned and tender, season and cut the halves crosswise. The quarters will not have to be cut again. Pour the pan drippings over the birds or make a gravy of it.

To test broiled or fried chick-

en to see whether it is done sufficiently, cut into the thick part of the drumstick—making a small incision. The meat should cut easily and there should be no pink at the bone. Or test to see if the drumstick joint yields easily.

There's nothing better than curried chicken and here's a recipe for it you'll enjoy. By the way, curry is not a single spice but a wonderful blend of 16 or more spices. Serve the curried chicken with peanuts (salted whole ones or ground) and apple chutney.

CHICKEN CURRY SAUTE WITH COCONUT

Ingredients: One 1½ to 2½ pound cut-up fryer chicken, ½ cup flour, 2 teaspoons salt, 1 teaspoon curry powder, ½ teaspoon paprika, ¼ teaspoon pepper, ¼ cup fat, 1 cup grated or finely chopped fresh coconut or moist-canned coconut, 2 cups liquid (coconut milk, broth, or broth and plain milk) 3 cups hot cooked rice (about 1 cup raw).

Method: Roll chicken in combined flour, salt, curry powder, paprika and pepper. Save left-over seasoned flour. Brown chicken in the fat in a skillet, turning to brown evenly. Cover skillet tightly and continue cooking until chicken is tender, 20 to 30 minutes. Remove chicken from skillet. Add to drippings the remaining seasoned flour with enough additional flour to make ¼ cup Blend and cook until bubbly. Add coconut and liquid all at once. Cook stirring constantly until thickened. Add additional curry powder and salt as desired. Serve with the chicken and rice. Makes 3 to 4 servings.

Altrusa Club

Altrusa club members met for their business session and dinner last evening at the Marlon hotel. Mrs. Charlotte Kendall, vice president, presided. The group read the club constitution and also discussed plans for a membership drive. The program and social meeting for the club will be February 15.

IN CALIFORNIA for a week is Miss Mabel P. Robertson. On Monday she attended the wedding of Miss Elizabeth Worthington and Sheldon Sackett in Piedmont and later went to San Francisco and to San Leandro to visit Dr. and Mrs. John Simpkin.

ENGLEWOOD Woman's club is planning its meeting for Friday at the home of Mrs. E. A. Collier, 559 North 24th. There will be a no-host luncheon at 12:30 o'clock and each one attending is to take her own table service.

RECEIVING congratulations upon the birth of a daughter, Julie Irene, are Mr. and Mrs. John Richard Meissner (Virginia Tomkins) of Cascade Summit. Grandparents are Mr. and Mrs. George E. Tomkins of Stayton, formerly of Salem, and Mrs. Florence W. Adkison of Cascade Summit.

Potted Meat Dish

When you buy a rib roast of beef, you can have the short ribs cut off to cook for a later meal. Or if you prefer to cook the whole roast at one time, just have your meatman crack the bone at the point where the short ribs begin.

Then cook the roast in the usual way and before carving, remove the short ribs. Store these in the refrigerator tightly wrapped in waxed paper or aluminum foil. Within a few days you can cut the meat off the bones and grind for potted meat. This is an old English favorite which makes delicious sandwiches and is a change from the usual ground beef and mayonnaise sandwich spread.

Using the fine blade of your meat grinder, put the beef through three or four times to make very fine. Season with salt, pepper, and a little onion salt to suit the taste. Add water or bouillon to moisten slightly and press down in a shallow bowl. Cover with a layer of melted butter or margarine. Potted meat also makes delightful appetizers.

Club Dance On Friday

Highlighting social events in the city Friday will be the old-fashioned dance to be sponsored by Salem Woman's club, tomorrow evening, at the armory.

The dance is a benefit affair, proceeds to go to the club treasury for its philanthropic and educational projects.

Featured on the program for the evening will be several exhibition dances by folk dance groups, including the O.N.O. and O.N.T. groups of Portland, the Jolly Czech Dancers of Scio and the Gate Swingers of Salem.

Following the exhibition numbers there will be dancing for all to enjoy, several of the folk dance group leaders to be callers for the general dancing.

Bush Mothers Club Lists Activities

Bush school Mothers' club met this week. Announcement was made the demonstration for firing the kiln at the school was postponed from this week until February 8.

The third grade room won the membership award with 100 per cent rating. An aquarium was presented to the room. The fourth grade mothers served the tea.

Plans were made for a carnival to be staged in April, proceeds from the event to be used in buying curtains for the auditorium.

Next meeting of the group will be the fourth Tuesday of February.

MARION—Entertaining with a bridal shower for Mrs. Jack Du Bow of Salem, the former Betty Burns Baxter, daughter of Mr. and Mrs. Virgil Baxter, at the Herman De Langh home were Mrs. De Langh, Mrs. J. L. Calavan, Mrs. Ray Wilt, Mrs. Cog Guess and Mrs. Gus Hagerman.

Present were Matty Lou McGill, Mrs. George McCoy, Mrs. Jake Kneiling, Stella Metcalf, Mrs. J. A. Wise, Mrs. H. A. Russel, Mrs. Dave Mayers, Thersa Byrd, Mrs. Charles Sarver, Mrs. Fred Kneiling, Mrs. William Wetzler, Elsie Hampton, Mrs. Earl Huber, Ruth Kerr, Mrs. Virgil Baxter, Mrs. Warren Gray, Mrs. F. C. Schermacher, Mrs. Clem Gentry, Evelyn Baxter, Mrs. Hal Russel and Miss Evelyn Baxter sang, accompanied by Mrs. Virgil Baxter. Mrs. J. L. Calavan cut the cake, Mrs. Ray Wilt served the ices and Mrs. Cog Guess poured.

THE J.U.G. drill team, Neighbors of Woodcraft, is to meet at the home of Mrs. L. C. Mitchell, 1565 Norway.

Campus Clippings

By MARILYN HILL

OREGON STATE COLLEGE

The Memorial Union ballroom could have been mistaken for Bagdad Saturday night when the members of Mortar Board, senior women's honorary, presented their annual "Reversia Ball." A street scene of silhouetted Bagdad lined the entrance way and the decorations of the ballroom imitated the lavish splendor of the most famous tales of Scheherazade—Sinbad the Sailor, Aladdin and the Magic Lamp, and the Forty Thieves. Corsages for the men were colorful and clever, with each girl choosing the design to fit her date. Dinners, the dance and the transportation were provided by the girls, making the night a memorable occasion for the men.

Mariemma, noted Spanish dancer, presented a program to the students and townspeople at the coliseum Monday night. Despite the below zero weather outside, the building was crowded. The nimble, vivacious dancer showed various Spanish classical dances, folk dances, and flamenco dances with the assistance of a pianist, a guitarist, and two other dancers.

Saturday will be the big day for Oregon State Dads, who will be entertained by their children and the college for the annual Dads Day program. This year the event was changed to winter term to allow the fathers to examine the new Gill coliseum, instead of the usual football game during fall term. The program for the day is: 10:00 a.m.—Registration, Memorial Union (throughout the day). 12:15 p.m.—Dads luncheon, MU Ballroom. 1:30 p.m.—Annual business meeting, Memorial Union ballroom. 2:30 to 4:30—Open house, Memorial Union and other campus buildings. 5:30—Dinner in living groups. 8:00—Basketball, Oregon State vs. University of Washington.

Job's Daughters U. D., are to meet Saturday evening of this week at 7:30 o'clock in the Masonic temple. There will be initiation and following the meeting here is to be a party.

THE SEVENTH meeting of the Mystical Rose troop, Junior Catholic Daughters of America, was held at Marie Carbaugh's house. The counselor, Mrs. Shepherd, read the Act of Consecration. The meeting was called to order by President Shirley Sommer. Joann Brown and Theresa Blackwell volunteered to make posters for Cherub chapel, to set in the vestibule of the church. Holy hour will be held February 5 at St. Vincent de Paul church. Marie Carbaugh served refreshments after the meeting.

OSC will also play the University of Washington on Friday night. During the half time for that game the spectators will see a dance put on by the Modern Dancers group. The group of 65 girls will dance to college songs, forming the letters OSC and give a general demonstration of the dance techniques.

SCIO—Miss Betty Voytek, daughter of Mr. and Mrs. Adam Voytek of Scio, will be married Saturday afternoon, February 11 to Jack McReynolds of Albany. The ceremony will take place at the St. Mary's Catholic church in Albany. Miss Voytek has been employed in Albany since graduation from Scio high school three years ago.

Shower Party Recent Event

Mrs. Clifford Shrauger (Betty Bayer) was honored at a party and shower given recently at the West Salem home of her parents, Mr. and Mrs. Fred Bayer. Games, directed by Mrs. Richard Morgan, were played, prizes going to Mrs. John W. Church and Mrs. Clarence Woelk.

Following opening of the gifts refreshments were served. At the party were Mrs. Shrauger, Mrs. Margaret Hatespek, Mrs. Anna Bayer, Mrs. Eugene Tallman, Mrs. John W. Church, Mrs. Frank Kron, Mrs. Nestor Tokstad, Jr., Mrs. Doris Kelsey, Mrs. Mildred Fulps, Mrs. Don Gilmore, Mrs. Willard Wells, Mrs. Lillian Bird, Mrs. Joe Helton and daughters, Mrs. Sara Sandusky, Mrs. Frank Rivett, Jr., Mrs. Harley Mize, Mrs. Rose Pfeifau, Mrs. Lucile Lowe, Mrs. Richard Morgan, Mrs. Monty Harris, Mrs. Marvin Sullivan, Mrs. George Roberts, Mrs. Antonia Singer, Mrs. Nettie Vane, Mrs. Delores Braun, Mrs. Cora Steinka, Mrs. Elizabeth Hoffman, Mrs. Clarence Woelk, Mrs. Joseph Singer, Mrs. Delbert Folk, Mrs. Glen Martin, Mrs. Grace Weber, Mrs. Katie Jaeger, Mrs. Louis Singer, Miss Juanita Carpenter, Miss Judy Carter, Miss Mary Frances Beelar, Miss Sharon Wells, Miss Sandra Wells, Miss Nancy Ann Tokstad, Miss Josephine Singer and the hostess, Mrs. Fred Bayer. Assisting Mrs. Bayer were Mrs. Bird, Mrs. Harris, Mrs. Wells, Mrs. Gilmore and Mrs. Sullivan.

OREGON STATE COLLEGE, Corvallis, (Special)—Emery Hildebrandt of Salem, son of Mr. and Mrs. William Hildebrandt, was recently elected president of Chi Phi, national social fraternity. He is a senior majoring in education.

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1/2 teaspoon salt
1/4 cup sugar

1 egg
2 lightrooms soft shortening
1/2 cup raisins

- Combine All-Bran and milk in mixing bowl. Add sugar, egg, shortening and raisins. Stir only until combined.
- Fill greased muffin pans 2/3 full. Bake in preheated moderately hot oven (400°F.) about 25 minutes. 9 medium muffins, 2 1/2 inches across.

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