

Capital Women

Edited by MARIAN LOWRY FISCHER

6—Capital Journal, Salem, Oregon, Friday, February 3, 1950

Calendar For Next Week Filled

Despite the continued cold and snow plans go ahead for next week meetings and programs were planned.

For Monday there is the meeting and luncheon for Salem club. Daughters of the Nile and the Salem Garden club program in the afternoon. Tuesday brings the meeting of the Salem General Hospital auxiliary and the luncheon for the Salem Women's Army and Navy League.

Among special events for Wednesday is the Rotary ladies night dinner that evening; and Thursday is to be featured by a tea of much interest, the joint reception planned by the Salem units of Oregon State College Mothers and University of Oregon Mothers clubs, at the home of Mrs. Glenn S. Paxson, honoring Mrs. Oscar I. Paulson and Mrs. George H. Swift, the two state presidents, respectively, of the mothers groups.

WILLAMINA — Miss Eleanor Powell was the honored guest at a bridal shower given Monday evening by Mrs. Fred Van Scoyk and Mrs. Les Hamrick at the home of the latter's mother, Mrs. Wendell Thomason.

Games were played with prizes going to Mrs. Argus Pearson, Mrs. Roscoe Burton, Mrs. Garland Huddleston and Mrs. Lola Ford. A bridal doll was the centerpiece on the table, from which the refreshments were served.

Honoring the bride-elect were Mrs. Argus Pearson, Mrs. Kate Mendenhall, Mrs. Garland Huddleston, Mrs. Lola Lord, Mrs. George Gaylen, Mrs. Bill Hurl, Mrs. Ed Holt, Mrs. Elmer Schlinker, Mrs. Doyle Drill, Mrs. Roscoe Burton, Miss Lucille Aerts, Mrs. Wendell Thomason and Connie, Miss Powell and the hostesses.

WOODBURN — Mr. and Mrs. Dwayne Rogers, (Jeanette Baumann), who were recently married, were honored with a reception at the Presbyterian church sponsored by the members of the Christian Endeavor society and several high school friends.

Games of various kinds were led by Miss Loris Larson and flash pictures were taken by Sam VanArsdale. Refreshments, featuring a three tiered wedding

Former Teacher Featured in Magazine Article

Mrs. Ida M. Andrews, former Salem art teacher, is featured in the February issue of The American Home magazine, the article describing the decorating done in her home at Manhattan Beach, Calif.

Mrs. Andrews left Salem about two years ago following her retirement from the local school system. For many years she was art supervisor for the local schools and taught at both Leslie junior high and Salem senior high.

"You can retire and quit everything, or you can retire and begin to do all the things you've wanted to do but somehow never got around to," says the start of the article by Mrs. Andrews on decorating her home. "R for Retirement" is the title of the article and it is illustrated with 11 pictures of scenes about Mrs. Andrews' home. Much of the work in fixing up the home was done by Mrs. Andrews; in fact, she says: "I'm still doing it."



To Be June Bride—The engagement of Miss Jewell Buraker, daughter of Mr. and Mrs. Walter W. Buroker of Salem, to Steve Geston of Portland was announced recently. The wedding is planned next June. (Jesten-Miller studio picture.)

Campus Clippings UNIVERSITY OF OREGON

By CHARLOTTE ALEXANDER

More than 400 Dads cut their way through ice and snow to be with their sons and daughters for the annual Dads' week-end. The theme that was carried out was, "Dad—Oregon's Man of the Half Century."

The luncheon at John Straub was a great success. Next year the luncheon will be held in the Memorial Union, and there will be much more seating capacity. Mrs. George H. Swift, Salem, spoke to the dads, and told them about what the Oregon Mothers are doing. She is state president of the Mothers.

President Harry K. Newburn, was the speaker. He stressed quality as the primary goal of the university. In the words of President Newburn, "Our whole job is to develop the qualitative aspects of humanity, so that our graduates may do their living on a higher level than if they hadn't come here at all." Also, he went on to point out, that the basic reason students do not go on to college is an economic one, and the best way to help out a situation such as this, would be some type of economic aid.

Improvements in social and recreational phases include primarily the Erb Memorial Union. Other achievements in improving quality include the faculty rating system, which the students themselves undertook last year—the said.

"Merrill D. Ohling, Charles H. Huggins, John R. Caughell, and Dr. George S. Hoffman, all of Salem, were on hand to escort their daughters to the luncheon."

Of interest to high school students is the reorganization of AWS week-end, which has been renamed "Duck Preview." This year high school boys as well as girls will be invited to the campus to have a glimpse of Oregon.

Several interesting attractions will be coming to Oregon soon. On February 8 will be the world championship tennis ex-

hibition. The star of the matches will be Jack Kramer, playing against Pancho Gonzales. Stan Kenton will appear at McArthur court, February 13.

This Sunday will be preference day, and will conclude the three weeks scheduled rush period among sororities for the term.

The mill race at last has a perfect excuse for not flowing, it has turned into a solid block of ice.

GATES — Mrs. Joe Joaquin entertained members of the Gates Woman's club, with Mrs. Larry Shelton and Mrs. Paul Davis hostesses for the day. Mrs. Elmer Stewart presided at the business session. It was decided to have "secret pals," beginning with the April meeting. Mrs. Glen Hearing was appointed to secure the dates of anniversaries of each of the members to be drawn at that meeting. Members were requested each to bring a guest to the next meeting, February 9. Plans were discussed for a bazaar to be given in the summer or early fall. Refreshments were served by the hostesses at the close of the afternoon to Mrs. Joe Joaquin, Mrs. Norman Garrison, Mrs. Frank Saunders, Mrs. William Athey, Mrs. Harold Wilson, Mrs. Elmer Klutke, Mrs. Floyd Volkel, Mrs. Laura Joaquin, Mrs. Theodore Burton, Mrs. Elmer Stewart and Mrs. Glen Hearing.

WOODBURN — Due to water in the basement of the Woodburn library the meetings of both the Senior and Junior Woman's clubs, set for Wednesday afternoon and evening, were cancelled.

The Junior women are going ahead with plans to hold a formal Valentine dance on February 17 to honor the past presidents of the club. Mrs. Ray Miller and Mrs. Pat DeJardin are co-chairman of this event. The dance will be held at the American Legion hall, beginning at 9 p.m. for members and guests only. Entertainment is being planned and refreshments will be served.

HERE FOR the week-end from Seattle is Miss Sara Ann Ohling, daughter of Mr. and Mrs. Merrill D. Ohling. She is doing graduate work at University of Washington.

Camp Fire Event at Corvallis

All Camp Fire leaders, sponsors, and council members are invited to attend the annual dinner meeting of the Willamette Area council of Camp Fire Girls, Inc., to be held Tuesday, February 7 at 6:15 p.m. in the Memorial Union building, Oregon State college, at Corvallis.

Following the dinner and introductions, a program will be presented by Camp Fire Girls of Corvallis, and area committee reports will be heard. Highlight of the meeting will be the presentation of leadership-membership awards given for three and five years of consecutive membership. Art Woods, vice president from Dallas, will preside.

Guest speaker will be Miss Margaret Milliken, instructor of camp education in the women's department at Oregon State college. In her talk on counselor training for camps she will discuss the program now offered at Oregon State college.

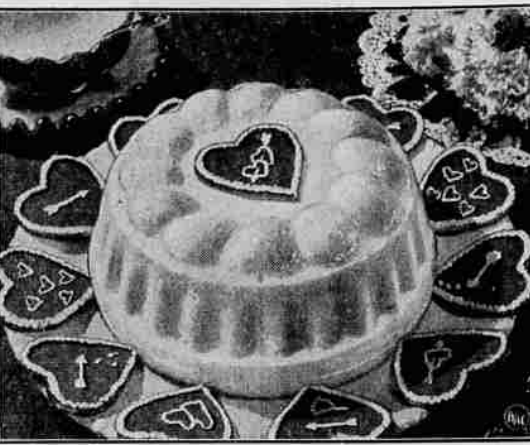
Dinner reservations must be made with Mrs. E. A. Carleton not later than Saturday morning, February 4.

Those planning to attend from Salem include Mrs. George Bagnall, Mrs. M. E. Hartwell, Mrs. William Gardner, Mrs. Doris Willis, Mrs. E. A. Carleton, Mr. and Mrs. Frank Kolsky, Merrill D. Ohling, Mrs. Lewis Scott.

AMONG SALEM folk planning to go to Corvallis Friday and Saturday for the University of Washington-OSC basketball game are Mr. and Mrs. Werner Brown, Mr. and Mrs. Russell Bonesteel, Mr. and Mrs. John R. Caughell, Mr. and Mrs. G. Frederick Chambers, Miss Dorthea Steusloff, Mr. and Mrs. Douglas Chambers, Mr. and Mrs. Robert Drager, Mr. and Mrs. Howard Wicklund, Mr. and Mrs. Kenneth Potts, Mr. and Mrs. Edward Roth.

Mr. and Mrs. Howard Maple will attend both games and will have as guests this evening, Dean and Mrs. Melvin Geist and on Saturday evening Mr. and Mrs. Harold Hauk will be their guests.

Easy-to-Make Valentine Dessert



Completely in the tradition of St. Valentine is this delicate white dessert ringed with heart cookies suitably inscribed. An old friend in holiday dress, the dessert is none other than lemon snow.

If you are having a party for St. Valentine's, this dessert pictured above is perfect. But don't wait for a party to serve this delectable but simple to make lemon snow. So easy that it is one of the classics of gel cookery, this dessert will be fun for the family for St. Valentine's day dinner even if guests are not invited.

The quaint frame of Valentine cookies is also easy to make since it is merely sugar cookies cut with a heart-shaped cookie cutter and decorated with frilly edge and Valentine message done with a pastry tube and confectioner's sugar icing. As for the delicate lemon snow, it is as economical as it is beautiful. Egg whites are used to make the snow, and the egg yolks make a smooth custard sauce to serve with the dessert. Thanks to unflavored gelatine, it is possible to use true fresh lemon flavor to give the dessert all the attraction of the natural fruit. For fun on St. Valentine's day, try this easy recipe.

Lemon Snow Pudding
1 envelope unflavored gelatine
1/2 cup cold water
1/2 cup cold water
3/4 cup boiling water
1/2 cup sugar
1/4 teaspoon salt
1/4 cup lemon juice
2 egg whites

Custard Sauce
1 1/2 cups milk
1 egg
2 egg yolks
1/2 cup sugar
1/4 teaspoon salt
1 teaspoon vanilla
Scald milk. Beat egg and egg yolks slightly. Stir in sugar and salt; blend well. Add scalded milk slowly, stirring constantly. Pour into top of double boiler. Cook over hot water, stirring constantly, until sauce is thick enough to coat a metal spoon. Remove from heat and chill quickly. Stir in vanilla. Serve on lemon snow pudding. Yield: 1 1/2 cups.

For a buffet supper broccoli flowers may be cooked and arranged in a cream sauce in a casserole; top with buttered crumbs of grated cheese.

Dad's Day For OSC

To Corvallis this week-end go several Salem men to be guests at Oregon State college for annual Dad's Day festivities on the campus. Highlighting the week-end program to honor the fathers will be the Washington-Oregon State basketball games Friday and Saturday.

A luncheon is planned Saturday noon and in the evening the visiting fathers will be guests of their sons and daughters at their respective houses and living quarters.

Mr. and Mrs. Oscar I. Paulson will be among those in Corvallis for the week-end. They will visit their son-in-law and daughter, Mr. and Mrs. Leonard Rinearsen, Jr. (Helen Paulson) and will greet the new grandson, the little boy being born January 30 to the Rinearsens. Mr. Paulson also will take in the college Dad's Day events with his son, William Paulson, a freshman at OSC.

Don Hendrie will be at the college to visit his daughter, Miss Joan Hendrie as will Vernon Perry to be guest of his daughter, Miss Diane Perry. Both girls are at the Kappa Kappa Gamma house. Mrs. Hendrie and Mrs. Perry will join the group for the game Saturday. Mr. Hendrie also will divide his time with his son, Dick, a junior on the campus.

Wallace Bonesteel will be the guest of his daughter, Miss Marianne Bonesteel, at the Kappa house as will be Chester Pickens, who will be with his daughter, Miss Jean Pickens. Mrs. Bonesteel will also be in Corvallis for the day and will join a group of friends for dinner and the game.

Mr. and Mrs. Walter Snyder will be in Corvallis tonight for the game and to visit their Kappa Kappa Gamma daughter, Miss Nancy Snyder.

Dr. Wolcott E. Buren and Chester Zumwalt will spend Dad's day with their Pi Beta Phi daughters, Miss Nancy Buren and Miss Barbara Zumwalt. Dr. Chester A. Downs will also be at the Pi Phi house as the guest of Miss Suzanne Barnes.

George A. Rhoten will spend Dad's Day with his daughter, Miss Merle Rhoten, and Clarence Webber will visit his daughter, Miss Shirley Webber.

Whisk cocoa with an egg beater before serving to make frothy. Or top with a marshmallow.

Ham, Peanut Butter Combinations

Smoky, mellow ham and peanut butter are teamed for a really different dish. The next time you have a ready-to-eat ham slice for dinner—and that should be soon—try it this new way.

Broiled Ham with Peanut Butter
1 slice ready-to-eat ham
1 tablespoon peanut butter
2 tablespoons orange juice

Broil ham slice on one side for 5 minutes. Combine peanut butter and orange juice. Turn and spread second side with peanut butter mixture. Broil another 5 minutes and serve.

Peanut butter combined with ham also is pleasing in the following dishes:

1. Ham and Potato Scallop — Arrange alternate layers of 2 cups diced cooked ham, 1/2 cup celery, and 2 cups diced cooked potatoes in a greased casserole. Sprinkle with salt and pepper and pour over the top 2 cups of thin white sauce to which has been added 3 tablespoons of peanut butter. Sprinkle with crumbs and bake in a moderate (350° F) oven. Serves 4.

2. Ham-Peanut Butter Souffle — To a cup of thick white sauce add 1 cup ground leftover ham, 3 beaten egg yolks, 2 tablespoons peanut butter, and 1 tablespoon minced onion. Fold in 3 egg whites beaten stiff, pour into individual greased casseroles and bake in a moderate (350° F) oven for 45 minutes. Serves 4.

3. Peanut Butter Ham Loaf — Add 1/4 cup of peanut butter to any ham loaf using 1 1/2 pounds of ground ham.

4. Baked Ham Southern. To glaze a baked ham, mix equal parts of peanut butter and brown sugar until it forms a paste. Then season with a bit of dry mustard, nutmeg and cinnamon. Spread over the surface of the ham about half an hour before the meat has finished baking. Baste with pineapple juice. Sandwich Spreads
Tasty Peanut Butter-Ham

Spread—1/2 cup finely chopped ham, 1/4 cup peanut butter, sprinkling of chopped sweet pickle, mayonnaise to moisten. Zesty Bacon-Peanut Butter Spreads—Broil or pan-fry 12 slices of bacon, crumble and combine with 6 tablespoons peanut butter; add chili sauce to moisten.

When making pancakes that call for corn meal and have no extra flour added, be sure to stir well each time you take a spoonful of batter up for frying. cake, were served and many gifts were presented to the honored couple.



Mixed Green—Here's a grass hat, young as springtime, and a perfect match for the front lawn.

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Today's Menu

(By the Associated Press)

Friday Fare
Manhattan Clam Chowder
Oven-Fried Scallops
Baked Potatoes Hard Rolls
Tossed Green Salad with Shredded Red Cabbage

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Oven-Fried Scallops

Ingredients: 1 pound scallops (1 1/2 cups), salt, pepper, 1 egg, 2 tablespoons water, 1/4 cup fine dry bread crumbs, 1/4 cup melted butter or margarine.

Method: Wipe scallops dry. Sprinkle with salt and pepper. Beat egg and water together. Dip scallops in egg, then in crumbs, and then into melted butter or margarine. Place in pie plate or shallow baking dish. Bake in a hot (450 F.) oven 20 to 25 minutes. Makes 4 to 6 servings.

Wagon Wheel—This one is strictly a picture hat, not designed to wear on the subway. Straw trellis supports outside cabbage roses. By Fred Frederics.

Interior Decorating ..can be FUN!

By AGNES MEYER



KEYED TO COMFORT

Have you been wishing you could modernize that out-of-date fireplace wall with the built-in bookcases at each side and the small windows above without going to a lot of remodeling expense? You can transform it into a pleasing symmetrical composition with a minimum of effort.

Remove the doors from the bookcases and paint the shelves and inner walls in a soft or bright color of your choice. Then attach frames which have been hand sawn from plywood or composition board, like the ones shown above, to the bookcases and windows. (Junior can make these frames in wood shop class.) Paint them to match the other woodwork in the room.

Tack four-inch chintz ruffles around the inside of the window frames and form a careless appearing arrangement of books, plates and knickknacks on shelves to create a cozy air.

Against this background of simple Provincial charm, two big wing chairs and pie crust table form a picturesque fireside group and make hospitable comfort the keynote of your living room. Open arm chairs are light weight, easily moved about, and add to the overall effect of informal elegance.

We have many ideas that will help you merge the old with the new in your decorating plans. Come in and let us talk them over.

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