

southern California and Mexico City are Mr. and Mrs. Don F. Ing awards were Miss Dorothy Smith, who made the trip by Keber, Portland; Mrs. Fred J. Plane. They were in Mexico City for three weeks, taking Joseph Hamel, Mrs. W. J. Kloft, tours out from there, and were in southern California two Miss Dolores Hockett, Mrs. Emil

Today's Menu

LENTEN LUNCH Shrimp Scallop Tossed Green Salad resh Pears Beverage Fresh Pears

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Miss Hudson

Engagement

Announces

When the bound of the found of

Bochsler, Mrs. F. J. Schwab, Frank J. Schmidt, Mrs. Frank Aman and Mrs. C. J. Berning.

HOSTESS to her bridge club today was Mrs. Willard Marsh-all, entertaining the group for luncheon and cards. An addition-al guest was Mrs. Donald McCargar.



Finals Schedule Announced By ALICE LEHMAN

OSC News man

Oregon State College, Corval lis (Special)—Once again comer the news of finals. Today's daily Barometer, student paper, con-tained the winter term final schedule so once again the stu-dents must turn their minds to rtudying. Tests are scheduled from March 16-21 and the foilowing week will be spring va-

Dad's week-end was a huge ceas with all its activities and banquets. Election of offi-cers was held at the Saturday luncheon and Bert Farnes of Portland was elected Dads club president. Charles F. Felke of Salem was elected to the board of digectors for a three year term. The Dads club does a lot

The students also have a pro-motion committee working through the Alumni office. Gil-bert Bateson and Beverly Young of Salem are in charge of OSC promotion in Linn and Marion counties. House initiations and elec-tions will continue the rest of the term. Mary Jane Rudd of Salem was recently initiated into Kappa Alpha Theta so-rority. John Casper, also of Sa-lem, has been elected vice-pres-tident of his fraternity. Theta This coming Sunday the Home

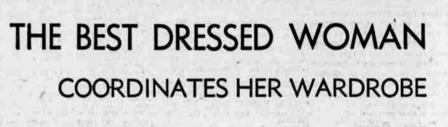
the postoffice department at year's production depicts the The meeting next monday will

Woodburn. Both are graduates pages of a newspaper. This will be a social one with a ple sale include scenes from each page following

At the annual sweetheart ball of

Preside over Dance — At the annual sweetheart ball of Alpha Epsilon chapter of Beta Sigma Phi last Saturday eve-ning, Miss Bernice Etiner, center, was crowned queen of the ball. The three finalists for the title were, left to right; Mrs. Roy Holbrook, Miss Etiner and Mrs. Robert McLauchlan.

339 Chemeketa Phone 2-6762

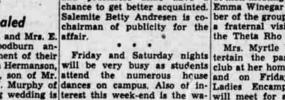


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THE SOFTEST SHOE THAT EVER WALKED

Ine Churchill, 330 Mission, at solutions of the Sea troop, Jurnie and the two hostesses.
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Tossed Green Salad Fresh Pears Beverage Baring Scallop Ingredients: 1 pound fresh or frozen shrimp, 2 cups boiling water, 1 teaspoon salt 6 slices bread, 4 tablespoons butter or margarine, 1 No. 2 can (1 pound and 3 eunces) stewed tomatoes. Method: Add shrimp and salt to boiling water; bring to a boil again; simmer 3 to 5 minuter; drain. Shell shrimp and devein. Stacking 3 slices of bread at a time, cut off crusts and cut bread slice. Melt butter in skillet; add bread pieces and toss in butter. Cook over low heat, stirring often, until bread is browned and erisp. Put a layer of the bread in the bottom of a 1¹³-quart baking dish. Add shrimp and stewed tomatoes. Top with re-maining bread. Bake in a hot (4007) oven 10 to 15 minutes; er until tomatoes are bubbly and bot. Makes 4 servings. Note: The canned stewed

or until tomatoes are bubbly and hot. Makes 4 servings. Note: The canned stewed tomatoes called for in this recipe differ from ordinary canned tomatoes; they are a compara-tively new product and are now widely available.

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