

SOCIETY

By La Von Coppock

At the home of her parents, Mr. and Mrs. W. E. Johnson, 1695 South Cottage street, Miss Alta E. Johnson became the bride of T. C. Woods Saturday evening at 8 o'clock in the presence of a few close relatives. The rooms

were tastefully decorated in white asters and ferns. Miss Gertrude Aldrich played Mendelssohn's wedding march and Rev. H. N. Aldrich read the impressive ring ceremony. The bride wore white silk net over satin charmeuse trimmed in pearls, with a dress length veil, and about her head with a band of pearls and carried Cecil Brunner roses, white asters and ferns. She was unattended. After a sojourn at Newport Mr. and Mrs. Woods will make their home in Salem where Mr. Woods is in business.

An ideal outing food—convenient to carry—wholesome, nutritious and hunger satisfying.

Ready to serve.

DEL MONTE Beans with the inimitable DEL MONTE Tomato Sauce.



The Beta Chi local sorority of Willamette university announces the pledging of Miss Winifred St. Clair of Gresham, Ore., Miss Pauline Rickel of Garden City, Cal., and Miss Mable Stanford of Cashmere, Wash.

Miss Grace McCauley of Albany was the week-end guest of Miss Lois Nebergall at the Delta Phi house.

Mrs. George Garner was hostess Saturday for a miscellaneous shower in honor of her daughter, Miss Andrea Garner, whose marriage to Everett Whelen will be solemnized in the near future, when she asked about 30 young people to spend the afternoon. The rooms were filled with dahlias and asters in tasteful arrangement.

From the Portland Journal comes the following account. Local members are Miss Ila Sautling and Miss Mamie Victor:

Members of Alpha Chi Omega entertained informally Tuesday evening at the home of Elsie

Braun, 1983 Tillamook street, in honor of a few of the girls who plan to enter college soon. Chi Omegas and their guests, Laelna Shoemaker, Helen Johnston, Ellen Dahl, Dorothy E. Eibey Swartz, Helene Clett, Sara Finch, Caloline Starker, Marie Harrison, Constance Alexander, Clara Hedlund, Erma Reader, Edna Steaden, Edna Pearson, Alberta Cavender, Helen Ealkins, Mrs. Braun, Miss Patrick, Mrs. Eibey and Mrs. Brekel.

The friends of Miss Inez, who underwent an operation for appendicitis last week, will be pleased to learn that she is recovering satisfactorily.

Mr. and Mrs. J. E. Brophy, returned home from Portland Sunday where they have been enjoying a week's sojourn with friends.

The Missionary society of the Leslie Methodist church will meet at the home of Mrs. George Steerlee, 1446 Saginaw street, Wednesday afternoon at 2:30 o'clock. At this meeting the annual election of officers for the year will take place.

Mrs. A. N. Flegel has returned to her home in Portland after spending the week-end with her daughter, Miss Marjorie, at the Beta Chi house.

Miss Mildred Imlah has gone to Corvallis where she will spend the winter and attend O. A. C. She is the daughter of Mr. and Mrs. James Imlah who live on Wallace road.

Miss Ethel Liston, who is the only out-of-town member of the organization, attended the convention in Portland Friday to count of which, clipped from the Portland Journal, is printed below:

The Friday luncheon of the Women's Advertising club was of unusual interest. Musical numbers were given by Miss Gibson, contralto, accompanied by

Paul Hutchinson, R. C. Ayers, who is advertising director of the Zellerbach Paper company, was the speaker of the day. His subject, "Paper—the Message Bearer of Advertising," was skillfully and entertainingly handled. The president of the club, Mrs. Helen Campbell, presented a report of her attendance at a meeting of the northwestern Ad clubs of the past week. Mrs. Jeselson and Mrs. Benninghoff represented the club at this meeting. Mrs. Jeselson was appointed director of the women's division of the Ad clubs for the convention in 1921, and spoke on women's part in the 1921 convention.

Mr. and Mrs. Arbutle are receiving felicitations upon the arrival of a small son Sunday, the little fellow arriving upon the third anniversary of his little sister's birth. Mr. Arbutle is associated with the Buster Brown shoe company of this city.

Mr. and Mrs. L. J. Ferguson of Albany spent Thursday in Salem as the guests of Mrs. Ferguson's sister, Miss Agnes Anderson, who accompanied them when they left on Friday for Pendleton to spend Round-up week.

Miss Nina McNary will open her religious classes at the Y. W. C. A. the first Monday in October instead of this week as was originally announced, and the bible study will begin the first Tuesday in October instead of today as was intended in the previous announcements.

The Easiest Way To End Dandruff

There is one sure way that never fails to remove dandruff completely and that is to dissolve it. This destroys it entirely. To do this just get about four ounces of plain, ordinary liquid arvon; apply it at night when retiring; use enough to moisten the scalp and rub it in gently with the finger tips.

By morning, most, if not all, of your dandruff will be gone, and three or four more applications will completely dissolve and entirely destroy every single sign and trace of it, no matter how much dandruff you may have.

You will find, too, that all itching and itching of the scalp will stop instantly, and your hair will be fluffy, lustrous, glossy, silky and soft, and look and feel a hundred times better.

You can get liquid arvon at any drug store. It is inexpensive, and four ounces is all you will need. This simple remedy has never been known to fail.

Silverton Schools Open for New Year of Work

SILVERTON, Ore., Sept. 20.—(Special to The Statesman)—The Silverton public schools opened today. According to the present outlook the enrollment will be much larger than usual.

The following teachers have been engaged: Superintendent of schools, B. T. Youel; principal of primary building, Miss Ina Hubbs; primary teachers, Miss Blanche Hubbs, Miss Olga Johnson, Miss Minnie Mascher, Miss Agnes Rock, Miss Anna Kendall, Miss Edna Olsen and Miss Ethel Freeman.

Miss Clover B. Miller has been engaged as principal for the grammar school building. The grammar school teachers are: Miss Margaret Humburg, Miss Maybelle Sigloh, Miss Sophia Madison, Miss Lillie Larson, Miss Hannah Olsen, Miss Rosella Richardson and Miss Ava Darby.

The principal of the high school is H. C. Tchantz; the teachers are Miss Josephine Hammond, Miss Irma Botsford, Miss Ruth Straw and C. N. Freeman.

The summer school conducted by Mrs. M. M. Stine proved a success. All those who took the state eighth grade examinations after attending summer school passed. Those receiving the diplomas were: Marie Mount, Mamie Hart, Richard Young, Madge Fuller, Leonard Griggs, Harold Mero and Grace Parrish.

Prominent Norwegian to Lecture at Silverton

SILVERTON, Ore., Sept. 20.—(Special to The Statesman)—Rev. O. Garnitzka, a prominent Norwegian of Seattle, who recently returned from an extended tour of Norway, will lecture at Trinity church Wednesday evening, Sept. 22.

After the lecture the Trinity Young People's society will give a short musical program consisting of a vocal solo by Miss Marie Corhouse, piano duet by Miss Dora Henriksen and Miss Esther Tow; piano solo by Miss Grace Land, violin solo by Alfred Jensen; vocal solo by Mrs. M. G. Gunderson.

No admission will be charged but a fee of 15 cents will be charged for coffee and cake served after the program to help defray the expenses of the lecturer. A social evening will be enjoyed after the program.

How to Have Pretty Natural Looking Curls

Straight, lank hair is becoming to but few women and there's no excuse now for anyone looking homely and unkempt on that account. Those who have forewarned the curling iron because of the damage it does by drying and breaking the hair, will be glad to hear that the simple silmerine method will produce a far better and prettier effect, without any injurious results whatever. If just a small quantity is applied with a clean tooth brush before doing up the hair, the loveliest natural looking curls and waves will be in evidence in three hours, and there will be nothing sticky, silky or greasy in it.

A few ounces of liquid silmerine, obtainable at any drug store, will prove a welcome addition to many a dressing table. It is best applied by dividing the hair into strands and moistening each of these separately from root to tip. The beautiful, wavy effect will last for a considerable time.

REVELATIONS OF A WIFE

The Story of a Honeymoon

A Wonderful Romance of Married Life Wonderfully Told by ADELE GARRISON

CHAPTER 699

HOW MADGE EVADED THE WAITER'S KEEN EYES.

I couldn't control the consternation I felt when upon reaching the veranda I found Pete gone. I turned upon the waiter following me in indignation that came near being panic.

"What have you done with my dog?" I demanded.

There was no change of expression in his face. But I fancied that into his small eyes shot a flash of malicious enjoyment. He spread his hands in innocent disclaimer.

"But nothing, madame," he said suavely. "I have not seen the dog since madame took him out of the dining room. He is perhaps around at the kitchen door. The cook has a bull terrier, too, and there are always good bones and good scraps there. Shall I look for him, or will he bite if I try to bring him back, madame?"

Beneath the humility of his manner there was triumphant mockery. I was sure that he knew the whereabouts of the dog, and was only playing with my fears.

All at once I felt terribly alone and helpless. Had they killed poor Pete or had he been flung against the door? And what did the conspirators in the dining-room—for such I was now sure they were—mean to do with me?

"He Will Come Back."

The suspicion that the wine Mme. Hofer had sent me was dragged didn't appear so improbable as it did in the dining room. The conviction that I was in personal danger of some kind seized me with resistless force.

My first impulse was to take to my heels and run as fast as I could. But a second thought told me the futility of such a course, for the people at the inn really meant to molest me it wasn't likely that their Teutonic efficiency would leave any outlet unguarded. And if, on the other hand, my suspicions should prove to be groundless, I would cut a ludicrous figure leaving my luncheon and unpaid bill and running off like an insane woman.

"I was just wondering whether I ought to go and hunt him up myself," I said, "for he wouldn't let you touch him. But it isn't worth the while. He will come back after awhile. And now will you please bring me a chilled bowl, some anchovies, paprika and oil? This wine is just the kind I wish for a favorite salad of mine."

"Certainly, madame. I will get them at once."

An Empty Glass.

He turned away quickly, but not before I had again caught a momentary gleam of triumph in his eyes, a gleam which confirmed my determination not to let a drop of the wine pass my lips. With the excuse of the salad dressing I could pretend to drink the wine, something I couldn't have managed if the observant eyes in the dining room had been on me.

For a moment or two I had a reprieve from observing eyes. My back was to the wall of the inn, my table between the two windows in such a position that only by leaning far out of either could the people inside see what I was doing. I knew that I must really eat part of the salad if I meant to carry out the scheme which had flashed into my mind, a scheme at which my flesh recoiled even as my spirit urged it. With hurried nervous fingers I grasped my salad fork and separated the salad, bringing part of it about the rest in such a position that I could avoid touching it with the wine dressing I meant to make.

When the waiter returned he set the things for which I had asked upon the table, and then asked deferentially:

"Did madame wish me to dress the salad?"

"Thank you," I returned, "I prefer to dress it myself."

I put the anchovies in the chilled bowl and mashed them, then added the oil and paprika, and finally a generous allowance of the wine. Then I poured a glass of the wine, set it by my plate, and turned to the waiter.

"Please take all this clutter away," I said with a hint of pettishness in my voice. "I haven't elbow room."

I took the glass of wine in my hand and held it up to the light, as if admiring it, and just as the waiter turned away with the tray of salad dressing ingredients I raised it slowly to my lips. He saw me do that, but he didn't see me hurriedly pour most of the contents of the glass into the bowl of salad dressing which I had just made. I knew that he would turn at the door and look at me, and when he did he saw me wiping my lips with my serviette as I put down the nearly empty glass.

(To be continued)

Many Water Applications Reach State Engineer

Applications for permits to appropriate water have been filed with the state engineering department by Cleve Camman, Ivan Hart and Steve Woodward of Westfall, who desire to use 250 feet of the waters of Cottonwood creek for irrigation purposes by the proposed Westfall Valley irrigation project. Other applications have been received as follows: By Albert McCrow, of Goldendale, Wash., covering the appropriation of water from a spring creek known as Hannis Young

branch for the irrigation of 171 acres in Douglas county.

By the Lakeview Lumber & Box company of Lakeview, covering the appropriation of water from Camp creek for log pond and flume purposes.

By the Fort Klamath Meadows company of Fort Klamath, covering the appropriation of 20 second feet of the waters of Four Mile creek, Seven Mile creek, and Anna creek, for the irrigation of 9,318 acres of land in Klamath county. This company proposes to build 12 1/2 miles of canal and laterals, to be known as the Fort Klamath Meadows company irrigation system.

By Ivan E. Oakes of Ontario, Ore., covering the construction of the Lamberson reservoir for the storage of 96,000 acre feet of the waters of Bull and Indian creeks for irrigation purposes in Malheur county.

By the Walnut Cultivation & Marketing association of Portland, covering the appropriation of water from a spring for domestic supply for a camp of fruit pickers in Yamhill county.

By Herbert Nunn and William Ward of Neskovin, covering the appropriation of water from a spring for irrigation, power and domestic purposes.

By W. J. Welch, covering the appropriation of water from Dutch Flat creek and Dutch Flat Creek reservoir for irrigation and supplemental supply for about 200 acres in Baker county.

SILVERTON BRIEFS.

SILVERTON, Ore., Sept. 20.—(Special to The Statesman)—N. Tokstad has bought the Mat Small farm west of Silverton.

Mr. and Mrs. Louis Wolford have returned from Southern Oregon where they succeeded in bagging four deer.

Mr. and Mrs. P. L. Blackerby have gone to Tacoma where they expect to be for the coming year. Gilbert Underdahl has purchased the N. O. Heigerson residence on Jersey street.

Mark Paulson has gone to Walla Walla, Wash., where he will teach in the high school.

Rev. George Henriksen spent a few days of this week at Seattle.

Royden Terry is making arrangements to move to Salem.

Mr. and Mrs. H. E. Browne have moved to Salem.

The farmers in the south Silverton vicinity are busy with the clover holler.

Fish and Game Board Must Adhere to Laws

The state fish and game commission has no authority to change the dates of the open season for game hunting in Oregon to conform to federal statutes, declares Attorney General Brown in an opinion written for A. J. Moore, district attorney for Deschutes county.

In eastern Oregon the season for shooting ducks and geese opens October 1 and closes January 15. There is a federal act providing that the season shall open September 16 and close December 31. Certain persons in Deschutes county desired the limitations fixed by the federal statute and took up the matter with State Game Warden Burgdoff who caused notices to be

WARNING

In handling your hands regularly do not become addicted to washing with **MAZOLA** soap, gentle, wholesome, dissolves grease, cleanses and softens the skin, and is sold for many ailments, including eczema, itching, insect bites, scalds, burnings, etc. **MAZOLA** is sold in 4 oz. and 1 lb. tins, and in 4 oz. and 1 lb. tins, and in 4 oz. and 1 lb. tins.

WRIGLEYS



aids to good looks, sound teeth, eager appetite and digestion are only 5¢ a package



SEALD TIGHT—KEPT RIGHT

The Flavor LASTS After every meal A-152

published in Deschutes county to the effect that the federal limits would be observed. The attorney general holds that all state officials shall be governed by state laws. He holds that there is not actually a conflict between the state and federal laws, the latter being merely to provide a further limitation.

"Oh, Mr. Mark, please buy a ticket to our entertainment! It is for a most worthy cause, I assure you."

"Certainly, Mrs. Clatter! And what is that cause?"

"Paying the expenses of the entertainment we gave last week for a worthy cause."—Kansas City Star.

PORTLAND SYMPHONY ORCHESTRA

Stadium—State Fair Grounds MONDAY, SEPTEMBER 27, 1920 At 8 o'clock P. M. Children Free Box Seats.....\$2.00 General Admission.....\$1.00

The use of lard in cooking again proved old-fashioned and expensive

ANIMAL fat soaks up in the food when you cook with it. This is not only wasteful, but it makes the food greasy and indigestible.

Mazola, the Great American Cooking Oil, is used so hot it cooks the outside of the food quickly. Hence it doesn't soak into the food—to anything near the extent of lard.

This fact was again demonstrated when Mrs. A. Louise Andrea, famous expert in modern cooking, fried 25 3/4 lbs. of fish steaks in 2 lbs. of Mazola. The same amount of lard fried only 16 1/2 lbs. The fish steaks were cut to an average thickness of one inch.

During the same series of experiments—which can be duplicated by anyone interested—Mrs. Andrea fried 24 1/2 lbs. of potatoes in 2 lbs. of Mazola, while the same amount of lard cooked only 7 lbs. 14 oz. of potatoes.

Also, of doughnuts, Mrs. Andrea fried 208 in 2 lbs. of Mazola, while 2 lbs. of lard fried only 138 doughnuts.

No wonder Mazola is acclaimed by more than seven million housewives, and that it is found universally in the best hotels, clubs and dining cars of leading railroads.

Selling Representatives JOHNSON-LIEBER COMPANY Portland

FREE Six-four page, beautifully illustrated Cook Products Cook Book. Write today. Cook Products Refining Co., P. O. Box 161, New York City.

MAZOLA

NEW RECORDS JUST ARRIVED
2039 Just Like a Gypsy Wandering
85c Little Mother of Mine... Theo Karle
13001 I'll Sing the Songs of Araby... Theo Karle
5012 Jean—Fox Trot Sahara Rose
H.L. Stiff Furniture Co. COMPLETE HOUSE FURNISHERS

AT THE ELECTRIC SIGN "SHOES"
The Bootery WHERE CASH IS KING
Are now ready to supply New Styles in Footwear
An entirely new crop of fall oxfords, pumps and high shoes is ready—new ones coming in daily. Folks who make it a point to get the real fashion each season, will do well to come in and see the new modes before the general selling sets in.
THE NEW "GRENADIER" Black Kid, 12 inch high top Cuban heel, the very latest hit only. \$15.00
THE NEW CHIPPENDALE, dark brown, kid, 8 inch lace, with Cuban heels, the real quality shoes that positively fit correctly and are comfortable. They are \$15.00. Military heels \$14.50.
Fine Mahogany Brown Calf Lace shoes with tips and military heels, are only \$12.50, and down to \$6.75
Elegant Patent or Hazel Kid light dress shoes, they are \$13.50 to \$14
And there are plenty of black and brown shoes in all styles and all heels that are fine looking and fine fitting, all the way from \$11.75 down to \$6.75
AT THE ELECTRIC SIGN "SHOES"

Red Cross Shoe
Brown Kid \$14.50
Black Kid \$14.00
Another new one Brown "Brogue" 8 in. top Military heels, fine calf. A beautiful shoe for \$11.75
MAZOLA
The use of lard in cooking again proved old-fashioned and expensive
ANIMAL fat soaks up in the food when you cook with it. This is not only wasteful, but it makes the food greasy and indigestible.
Mazola, the Great American Cooking Oil, is used so hot it cooks the outside of the food quickly. Hence it doesn't soak into the food—to anything near the extent of lard.
This fact was again demonstrated when Mrs. A. Louise Andrea, famous expert in modern cooking, fried 25 3/4 lbs. of fish steaks in 2 lbs. of Mazola. The same amount of lard fried only 16 1/2 lbs. The fish steaks were cut to an average thickness of one inch.
During the same series of experiments—which can be duplicated by anyone interested—Mrs. Andrea fried 24 1/2 lbs. of potatoes in 2 lbs. of Mazola, while the same amount of lard cooked only 7 lbs. 14 oz. of potatoes.
Also, of doughnuts, Mrs. Andrea fried 208 in 2 lbs. of Mazola, while 2 lbs. of lard fried only 138 doughnuts.
No wonder Mazola is acclaimed by more than seven million housewives, and that it is found universally in the best hotels, clubs and dining cars of leading railroads.
Selling Representatives JOHNSON-LIEBER COMPANY Portland
FREE Six-four page, beautifully illustrated Cook Products Cook Book. Write today. Cook Products Refining Co., P. O. Box 161, New York City.

Red Cross Shoe
Brown Kid \$14.50
Black Kid \$14.00
Another new one Brown "Brogue" 8 in. top Military heels, fine calf. A beautiful shoe for \$11.75
MAZOLA
The use of lard in cooking again proved old-fashioned and expensive
ANIMAL fat soaks up in the food when you cook with it. This is not only wasteful, but it makes the food greasy and indigestible.
Mazola, the Great American Cooking Oil, is used so hot it cooks the outside of the food quickly. Hence it doesn't soak into the food—to anything near the extent of lard.
This fact was again demonstrated when Mrs. A. Louise Andrea, famous expert in modern cooking, fried 25 3/4 lbs. of fish steaks in 2 lbs. of Mazola. The same amount of lard fried only 16 1/2 lbs. The fish steaks were cut to an average thickness of one inch.
During the same series of experiments—which can be duplicated by anyone interested—Mrs. Andrea fried 24 1/2 lbs. of potatoes in 2 lbs. of Mazola, while the same amount of lard cooked only 7 lbs. 14 oz. of potatoes.
Also, of doughnuts, Mrs. Andrea fried 208 in 2 lbs. of Mazola, while 2 lbs. of lard fried only 138 doughnuts.
No wonder Mazola is acclaimed by more than seven million housewives, and that it is found universally in the best hotels, clubs and dining cars of leading railroads.
Selling Representatives JOHNSON-LIEBER COMPANY Portland
FREE Six-four page, beautifully illustrated Cook Products Cook Book. Write today. Cook Products Refining Co., P. O. Box 161, New York City.