

SOCIETY

By AUDRED BUNCH
Phone 106

AT ONE OF THE MOST attractive home weddings of the season, Miss Helen Gatke became the bride of Mr. Edward Warren, the ceremony being impressively read at 4 o'clock Wednesday, July 29. Rev. W. J. Warren of Portland, father of the groom, and Dr. Robert Moulton-Gatke, brother of the bride, officiated. The single ring service was used. The bride's home, at 1207 State street, was transformed into a mid-summer garden with a wall of golden red, Queen Anne's lace and blue hyacinths.

The bride, lovely in blonde tulle, fashioned on simple lines, carried a shower bouquet of butterfly roses and white sweet peas. Her only attendant was her girlhood friend, Miss Mildred Seelye of Portland, who was maid of honor. Miss Seelye was charming in powder blue georgette, worn with a corsage of roses and lavender sweet peas. Miss Frances Hodge played Mendelssohn's "Wedding March" as the bridal party took their places at the altar. During the ceremony Miss Hodge played softly "To a Wild Rose," by MacDowell. Mr. Warren was attended by his brother, Albert Warren, as best man.

A reception followed in the dining room, where the pastel shades were used throughout. Cosmos, zinnias and sweet peas with sprays of baby's breath, filled crystal bowls about the rooms. Mrs. James Kriesel of Albany presided at the coffee urn while Mrs. Robert Moulton-Gatke cut the loaves. Assisting in the serving were Miss Elsie Hop Lee and Miss Frances Hodge.

Mr. and Mrs. Warren left immediately after the ceremony for a motor trip to the Oregon and Washington beaches. They will make their home in Pendleton, where Mr. Warren is a member of the faculty of the Pendleton high school. Mrs. Warren is the daughter of Mr. and Mrs. Charles E. Gatke and Mr. Warren is the son of Rev. and Mrs. W. J. Warren. Both families reside in Portland. Both the bride and the groom were prominent on the campus during their college careers at Willamette university. Mrs. Warren was a member of the class of 1925 while Mr. Warren graduated with the class of 1924.

Mrs. Warren was a member of the Beta Chi sorority and of the Chrestomathean literary society, while the groom was a Chrestomathean and an Alpha Psi Delta. Mr. Warren was a leader in campus musical circles, having been manager and president of the men's glee club, holding the office successively during his last two years on the campus. A host of friends extend the young couple their congratulations.

A number of out-of-town guests were present for the ceremony yesterday.

Mrs. George F. Rodgers and Miss Margaret Rodgers are home from a vacation trip into eastern Washington.

Mr. E. W. Hazard and Miss Edith Hazard left early in the week for a motor trip to Seattle. They will be away a week.

Miss Marian Wyman will spend three weeks of her vacation in Oregon at Taylor's grove above Nehalem in the capacity of chaperone. This week Miss Wyman is with members of the Grax club, high school graduates who were

SOCIAL CALENDAR

Women's Evangelist is prayer meeting with Mrs. W. C. Young, 346 North Capitol, at 9 o'clock. Miss Lafollette leader.

and Mrs. W. A. Johnson, and Mrs. W. B. Johnson. Mr. and Mrs. Healy left Tuesday morning for their home in California. En route they plan to stop at Crater Lake and at Klamath Falls.

Owing to the death of Mrs. Staiger, the Sons of Veterans' auxiliary picnic has been postponed from Thursday until Tuesday afternoon, when an all-afternoon picnic and potluck supper at 6:30 will be held. Mrs. Staiger is a relative of several members of the Sons of Veterans and their auxiliary.

Mr. and Mrs. Paul Johnson returned Tuesday evening from a three-day trip to Crater Lake and the Oregon caves.

Mr. and Mrs. A. J. Basesy are leaving this morning for their cottage near Nye Beach. They expect to spend some time there.

Members of the W.F.M.S. of the First Methodist church are asking all women interested to meet at the home of Mrs. A. A. Lee on Friday afternoon to fill a Christmas box to be sent to Africa and a box containing hospital supplies to be sent to China. Toys, combs, mirrors, lead pencils and old muslin are needed.

Mrs. D. S. Adams, 255 Washington street has returned home after an extended trip back east to Iowa.

The Women's Evangelistic prayer meeting will be held today at 9 o'clock at the home of Mrs. W. C. Young, 346 North Capitol street. Miss Lafollette will be the leader.

Salem is the center of the Willamette valley. Do everything you can to boost it, and make it a better place to live in.

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GIRLS' SCHOOL VISITED
INTERIORS BEING RE-DECORATED DURING SUMMER

Interior renovation of the dormitories at the girls' training school is progressing rapidly and, according to Mrs. Clara Patterson, superintendent, the girls are taking an active part. Carpenters have been busy at the new dormitory and have practically completed painting and staining the walls and are beginning on the old dormitory.

The hardwood floors are being waxed by the girls and they are also repainting the furniture in their own rooms. A radio recently installed is being very much enjoyed.

Several state officials and newspapermen were the guests of Sam A. Kozar, secretary of state, at a luncheon provided by Mrs. Patterson Wednesday noon. Those making the trip were Dr. R. E. Lee Steiner, superintendent of the state hospital; George P. Griffith, deputy state treasurer; A. L. Lindbeck, Oregon Journal; Stephen A. Stone, Portland Telegram and Capital Journal, and C. K. Logan, Statesman. Secretary of State Kozar was much pleased with the institution, which was thoroughly inspected by the visiting party.

Have you anything you want to sell or trade? The Statesman Classified advertisements will do it for you.

Mother of Harry Thaw Sues Grandson for \$600,000 Gift



Mrs. Thaw, mother of Harry Thaw, is seen in this photo, last to be taken before his illness.

with French dressing. Spread and serve.

Pickled Beets—One quart cold, boiled beets, sliced; one teaspoon salt, one-eighth teaspoon pepper, one teaspoon brown sugar, one teaspoon caraway seed, one pint vinegar. Boil beets, place in crock in layers, sprinkle with salt, pepper, sugar, caraway seed, if desired, and cover with vinegar.

Rice Blanc Mangle—Mix four ounces of ground rice to a stiff paste with a half pint of rich milk. Put a pint and a half of milk into a saucepan with a stick of cinnamon and the peel of half a lemon. When hot add two tablespoons of gelatin powder, dissolved in cold milk. Let come to the boiling point, then stir in the rice and a half cup of sugar. When thickened, remove peel and cinnamon and pour into a wet mold. When chilled unmold and serve with whipped cream.

Boiled Salmon—Clean and cut salmon into thick pieces. Tie in a piece of cheesecloth and place in a frying basket in a kettle. The water in the kettle should be hot, but not boiling. Bring to the boiling point and then let simmer until the flesh leaves the bone. Enough salt should be used to season and lemon juice to keep the flesh white. When done remove the skin. Garnish the platter with slices of lemon and sprigs of parsley. Serve with Hollandaise sauce made as follows:

Hollandaise Sauce—Wash out one-half a cup of butter by placing in a bowl of cold water and crushing with a spoon. Place a third of the butter in a double boiler with the yolks of two eggs and one tablespoon lemon juice stirring until butter is melted, then add another third of the butter and then the last portion as the mixture thickens. Mix with one-third cup boiling water, one-quarter teaspoon of salt and a few grains of cayenne.

French Dressing—One teaspoon salt, one-quarter teaspoon mustard, one-eighth teaspoon pepper, two tablespoons sugar, one tablespoon onions, chopped fine, two to four tablespoons vinegar or lemon juice. Mix, set aside and keep very cold and pour over salad just before serving. If vinegar is very strong add water.

Two-Crust Apple Pie—Just before slipping it into the oven to bake dip your pastry knife into shortening and with it spread a thin coat over the entire pie top. Will make the crust more tender and help it to brown nicely.

Mending Bath Towels
Summer is a strenuous time for bath towels as they are much in demand for out door bathing. Mother usually hands out her oldest towels for beach use as there is always a chance that they will get lost. When darning Turkish towels use white darning cotton rather than ordinary thread. The mended place will not show so much and the darn will last longer.

FLAVORING JELLY
In making jelly, if you desire a different flavor, wash a few rose geranium leaves, drop into the boiling jelly, boil a few minutes and skim out. Mint leaves dropped in give a delicious mint flavor.

A successful method for cleaning white woodwork is the use of a mixture of half vinegar and half coal oil. Only a small quantity on a small cloth is necessary, with a clean, dry cloth to polish with. The dirt fairly falls off and leaves a glistening, dust shedding surface. It is also a much quicker way than washing.

Ripe Olive Sandwich—Stone a half cupful ripe olives. Add one sweet green pepper, seeded and chopped fine. Chop altogether very fine and add to cream cheese which has been mixed to a paste until done.

Peanut Butter Bread—Two cups flour, four teaspoons baking powder, one teaspoon salt, two-thirds cup peanut butter, one-half cup sugar, three-quarters cup milk, one teaspoon shortening. Mix dry ingredients, add peanut butter, shortening and milk. Bake in loaf 30 to 40 minutes. This requires no eggs.

Eggless Cookie—One-third cup shortening, one-half cup sugar, three tablespoons milk, one-half teaspoon lemon extract, one and one-quarter cups grated coconut, one and one-half cups flour, two teaspoons baking powder, one-eighth teaspoon salt. Cream shortening and sugar together, add milk, extract and coconut; add other ingredients sifted together. Roll out on floured board and bake 15 to 20 minutes.

Graham Wafer Sandwiches—One cup powdered sugar, one tablespoon orange juice, one teaspoon grated rind. Mix till of consistency to spread and place between graham crackers. This is a harmless and nutritious sweet which children think is a special treat.

To amuse the small son and daughter during a long train trip find in a magazine a pretty, brightly colored advertisement. Cut it into odd shapes, not too

MORTGAGE LIFTERS SHOULD HAVE FILLED OUR FIELDS AND PASTURES

With the Missionary Work That Has Been Done and the Profits That Have Accrued, This Ought to Have Been Accomplished Ere This—Retain the Best Lambs and Use Pure Bred Rams of Good Individuality

Editor Statesman:

The subject of more and better sheep on a farm is always timely and profitable to those who breed. It would seem the amount of missionary work and the profits accruing should long since have filled our fields and pastures with the mortgage lifters.

The chief reason, or at least one of the chief reasons it has not, is the splendid profits derived from the sale of baby mutton. For the past ten years almost all the ewe lambs have been sent to the shambles. Most of the ewe lambs retained have been the late and unthrifty, which is all wrong. A large percentage of the ewes on hand now are old and those which really should have been marketed. We cannot too strongly urge all flock masters to use pure bred rams of good individuality and retain the very best ewe lambs each year regardless of the amount they would bring, for it certainly will pay.

Most Profitable Industry
If the aged and inferior

of stove paste or dry polish. A portion of this is moistened in an old saucer with spirits of turpentine. A small quantity of black varnish is mixed with this and carefully blended. The stove is cleaned thoroughly and the mixture applied with a broad, flat paint brush.

This, if carefully put on, should last on a range for a season, with possibly a little touching up on the covers where the greatest heat comes. The varnish, turpentine and stove blacking mixture may be kept in a small, covered can for this use. This will minimize the care necessary to give the stove, as the surface may be wiped off with a damp cloth.

When using sour milk the degree of acidity is variable. So we will be safer when baking to follow this rule: Use one teaspoonful of soda dissolved in a little warm water to each cupful or eight ounces of sour milk; also half a teaspoonful of cream of tartar. This insures lightness and tenderness. Or, if we do not have the cream of tartar at hand, we can use a level teaspoonful of baking powder.

Pieces of stale bread may be dried, put through the food chopper and used for breading, for making dressing, bread puddings, or anything of that kind. They may also be used for simple puddings by buttering the bread, cutting it in small squares and putting layers of the buttered bread and berries or other fruit in a baking dish. Pour a custard over this and bake.

Painted walls are best for the kitchen, as in cold weather the steam arising on wash days dampens the paper much faster than it will dry, and so loosens and causes it to drop off.

FLY-DI
HOOD RIVER SPRAY COMPANY
Hood River, Oregon

New Prices \$70 to \$350 Lower

To add to quality is one thing. To effect lower prices is another. But to do both, in motor cars that were already unmatched in performance, appearance and value, is an achievement without parallel.

This is just what Oakland has accomplished in its new cars. More than 100 improvements have been added, including new Bodies by Fisher, Air Cleaner, Oil Filter, Four-Wheel Brake refinements and The Harmonic Balancer—yet prices are \$70 to \$350 lower.

The Oakland Six was outstanding before. Now it ranks above and apart, literally compelling preference.

Touring Car	1025	(Old Price	1095)
Coach	1095	(Old Price	1215)
Landau Coupe	1125	(Old Price	1295)
Sedan	1195	(Old Price	1545)
Landau Sedan	1295	(Old Price	1645)

ALL PRICES AT FACTORY

General Motors Time Payment Plan, handles the lowest in the industry, have been made still lower.

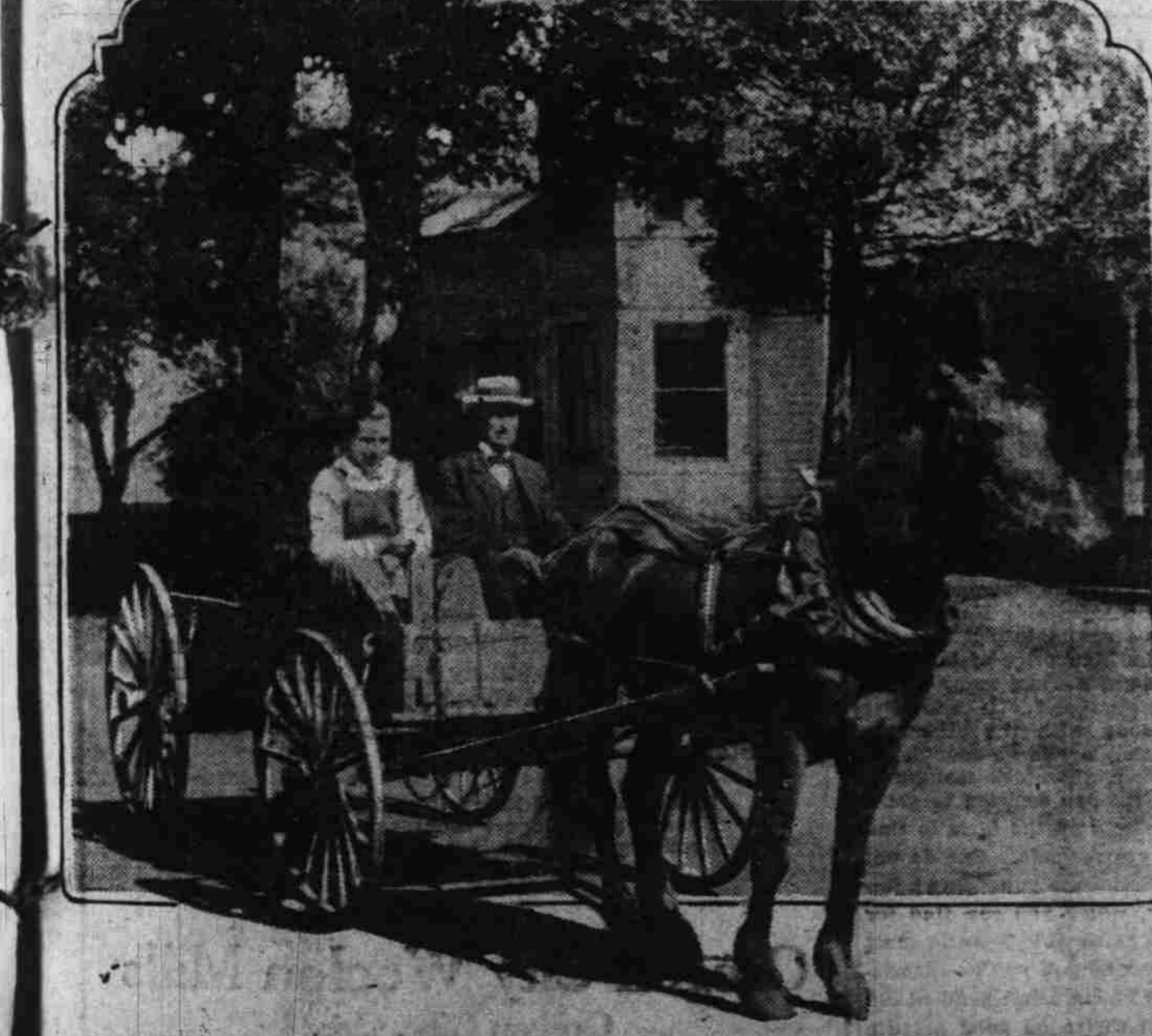
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Colonel John C. Coolidge, father of the president, is seen at his home in Plymouth, Vt., with his grandson, John, in this photo, last to be taken before his illness.

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