

Society News and Club Affairs

JESSIE STEELE, Society Editor

Miss Richardson to be Wedded Tonight

BEFORE an improvised altar of greenery and white lilies in the home of the bride's parents, Mr. and Mrs. Warren Richardson, Miss Helen Richardson and Glen V. Allen, son of Mr. and Mrs. E. W. Allen of Winthrop, Wash., will exchange marriage vows tonight at 8 o'clock.

Rev. H. C. Stover will officiate. Miss Grace Fawc will sing "At Dawning" and Miss Othella Gray will play Mendelssohn's wedding march. The service will be lighted only from tall cathedral candles on either side of the fireplace. The bride will wear a pale yellow satin gown, floor length, with a full acordion pleated skirt and a pleated cape effect trim. The neckline is high and plain. She will carry a shower bouquet of white and pink bouvardia and Rapture roses.

Miss Mabel Currie is maid of honor and will wear a blue transparent velvet frock, floor length, made with puffed sleeves. Her bouquet is of lavender sweet peas and Talsman roses.

Robert W. Maxwell is best man for Mr. Allen. A reception will follow the ceremony. The table will be centered with the bride's cake guarded by white tapers. Mrs. J. J. Korinek of Pendleton and Mrs. W. M. Thomas of Portland will pour and cut the loaves respectively. Serving will be Mrs. Jack K. Kuhl, Mrs. H. V. Richardson, Miss Alice Falk and Miss Virginia Queener of Milton.

For going away, the bride has chosen a hand-knit tweed swaggar suit with brown accessories. After a honeymoon in Seattle and Rainier, the couple will reside at 721 West Fifth street in Eugene where Mr. Allen is connected with the Pacific Fruit and Produce company.

Miss Richardson received her education in Salem and has been on the office staff of the water company.

Salem Heights — The Salem Heights Woman's club is busily laying plans for October 14, when they will be co-hostesses with Liberty Woman's club to the Oregon Federation of Women's clubs, to be held at the Salem Woman's club house, 450 North Coit street. Registration will begin at 9:30 a. m., business meeting at 10 a. m., and a no-host luncheon served at noon. The convention will close at 4 p. m.

Pattern



By ANNE ADAMS
Aren't these "undies" intriguing? They can be yours so easily, for there's nothing hard about either the cutting or fitting of a wrap-around slip, or its matching panties. Cut on Princess lines, the slip has a deep over-lap which renders you shadow-proof, while its built-up bodice boasts straps that never slip, for they're adjusted to you in the making. The perfect foundation for a smooth-fitting frock, you can't have too many of this type of undergarment. Make the "ensemble" in satin, crepe or unshrinkable rayon.

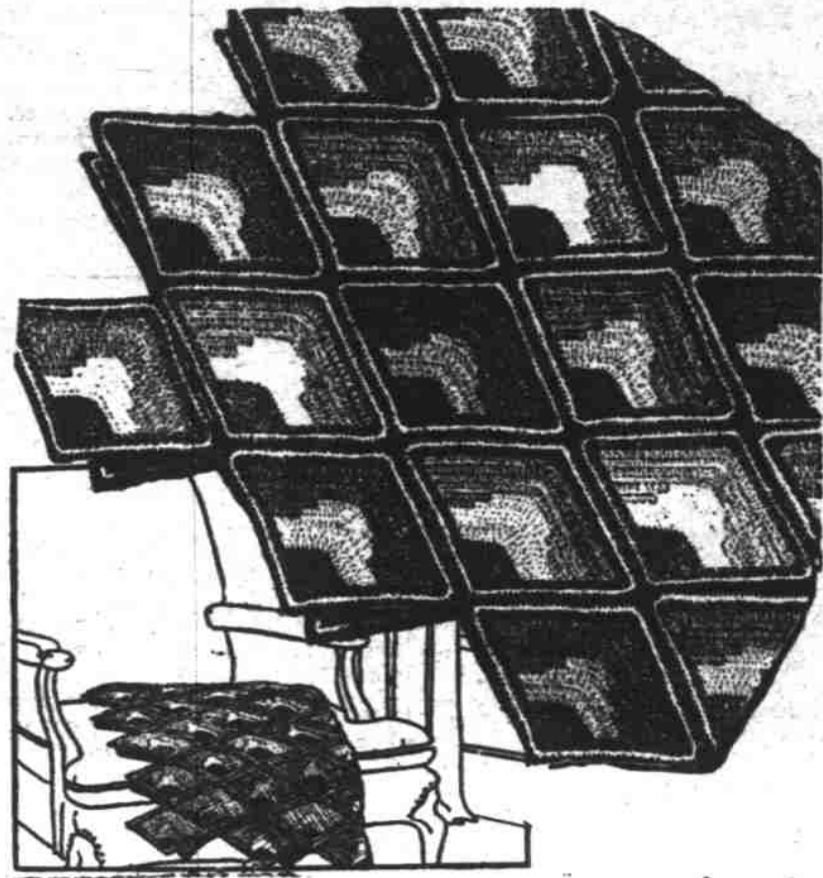
Pattern 2355 is available in sizes 14, 16, 18, 20, 22, 24, 26, 28, 30, 32, 34 and 36. Size 16 makes 3 1/2 yards 2 1/2 inch fabric. Illustrated step-by-step sewing instructions included.

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The Anne Adams pattern book for fall and winter is fast and in its forty handsomely illustrated pages, you'll find just by smart and easy-to-use pattern designs you want—keep yourself and family well dressed all season through. Exclusive designs for every occasion—home, business, school, parties, coats, frocks, undies... even doll wardrobes. Fascinating specialties to make for girls. Helpful advice on fabrics, accessories, beauty, etiquette of dress. Send for your copy today! Price of book fifteen cents. Book and pattern together, twenty-five cents.

Address orders to The Oregon Statesman, Pattern Dept., 315 South Commercial Street, Salem, Ore. Make necessary enclosures. Your order will be promptly attended to. Orders customarily are filled within four days from the time received by The Statesman.

An Exclusive Laura Wheeler Design



Crocheted Afghan—Pattern 1045
Fall is almost here—cool days are not far off. Prepare for them by making this choice afghan. Of course, you'll use your scraps of wool—and what a colorful effect you'll get with each diamond (the afghan is made of separate ones joined together) in different color combinations. All are edged in black making them harmonize. Of course, you can do it in the same colors throughout if you like: color suggestions and material requirements for this are given. This afghan is one you'll not only find fascinating to make but be very proud to have about in a most conspicuous place.

Pattern 1045 comes to you with directions for making the afghan; color suggestions; material requirements; illustrations of all stitches needed.

Send 10 cents in stamps or coin (coin preferred) for this pattern to The Statesman, Needlecraft Dept.

SOCIAL CALENDAR

Saturday, September 21

A. A. U. W. luncheon at Masonic temple, 1 p. m. Res. at 3559.
W. R. C. in Miller's hall, 2 p. m.

National P.T.A. Congress in Chicago

The board of the National Congress of Parents and Teachers is meeting in Chicago this week. Oregon's state president, Mrs. William Kletzer of Portland, is attending the conference.

One of the projects of the national year will be the resumption of coast-to-coast broadcasts sponsored by the Congress, the National Broadcasting company and the University of Chicago and originating in Chicago.

The first of the series to be heard every Wednesday morning between 10:30 and 11 a. m. Pacific time (over KGW in Oregon) will be next Wednesday, September 25. Mrs. B. F. Langworthy, national president, will be the speaker.

The tentative schedule for October is as follows: October 2, "Preparation for Home and Family Life," Lita Bane of the U. S. department of agriculture, speaker; October 9, "Forum in Adult Education" with J. W. Studebaker, United States commissioner of education, the speaker; October 16, "The Lengthening Dependence of Young People"; October 23, "The Youth Project of the American Council on Education"; George F. Zook, speaker, and October 30, "After High School—What?" Colonel Theodore Roosevelt of Oyster Bay, N. Y., speaker.

Mrs. Brooks Entertains House Guests

Mrs. Mildred Robertson Brooks has as her house guests for the ensuing month her son and his wife, Mr. and Mrs. Russell Brooks of Curacao, Dutch West Indies. The couple docked in San Francisco last weekend and came to Oregon by way of the Redwood highway.

Mr. Brooks is the American consul at Curacao and is a nephew of Miss Mabel Robertson.

Mrs. Woolley Elected President

Mrs. F. W. Woolley was elected president of the Woman's Foreign Missionary society of Leslie church Wednesday afternoon when the group met with Mrs. E. A. Rhoten.

Other officers are Mrs. A. S. Mulligan, vice-president; Mrs. S. Daisy McIntyre, secretary; Miss Vesta Mulligan, treasurer; Mrs. B. E. Otjen, corresponding secretary; Mrs. E. T. Barkus, extension secretary; Mrs. W. N. Ash, chairman of mite box, and Mrs. H. C. Leavenworth, chairman of thank offering.

Faculty Tea Planned at High School

New members of the faculty and Miss Ruth Brauti, recently returned from a two years' stay abroad, will be honored with a tea at the senior high school to be given by the faculty Monday afternoon in room 1-J.

Those sharing honors with Miss Brauti are Mr. and Mrs. Edmund Carleton, Miss Marian Gary, Gordon Finlay and Marshall Pengra. Mrs. Fred Wolf and Mrs. J. C. Nelson will pour. The tea table will be decorated in autumn colors. Serving will be Mrs. Shannon Hogue, Miss Lillian Davis, Miss Frances Fellows, Miss Mildred Christenson and Miss Carmelita Barquist.

Amity—Mr. and Mrs. B. Randall of Seattle and Mrs. Randall's father, Mr. G. A. Kinzer, of San Francisco, Calif., were callers Wednesday at the home of Mayor and Mrs. J. D. Woodman. Mr. and Mrs. Randall were enroute to San Francisco with Mr. Kinzer for a visit.

Jackie Coogan to Wed Toby Wing



"The Kid" has grown up and is ready to marry Toby Wing. Jackie Coogan, who won screen fame several years back in the Charlie Chaplin picture of that name, and the youthful blonde screen actress, have announced their engagement in Hollywood. The wedding awaits parental consent.

Order of Rainbow Will Install Officers

RAINBOW GIRLS have been invited from Albany, Woodburn and Corvallis chapters to inaugurate installation ceremonies of the Salem chapter tonight in the Masonic temple. Candidates will be taken into the order at 7:30 p. m. and the meeting opened for the public installation at 8 o'clock.

Miss Mary Louise Oliver, grand worthy advisor, and several of her state officers will be distinguished guests. Miss Marguerite Smith will preside.

Miss Smith, retiring worthy advisor, will be assisted in the installation service by Miss Maxine Gahlesdorf, Miss Virginia Pugh, Miss Ruth Nelson and Miss Laneta Bellinger, all past worthy advisors.

A reception and dance will follow the ceremonies.

Those taking chairs will be: worthy advisor, Miss Alice Chandler; worthy associate advisor, Miss Pauline Drager; Charity, Miss Margaret Uphorn; Hope, Miss Helen Kestly; Faith, Miss Jean Bartlett; and for the colors, Miss Irene Lester, red; Miss Edna Matthis, orange; Miss N. A. L. Neer, yellow; Miss Betty Lou de France, green; Miss Sophia Hughes, blue; Miss Jean Wiley, indigo; Miss Geneva Selander, violet; Miss Mary Eason, inner observer; Miss Jean POUND, drill leader; Miss Dorothy Kibbee, musician; and Miss Marian Hultenberg, chaplain.

Line Party Enjoyed by Debutantes

A no-hostess theatre party preceded a tour of "fall opening" last night for a group of the high school set. A late supper concluded the evening.

Those making up the party were Miss Esther Vehra, Miss Dorothy Williams, Miss Ruth Starrett, Miss Jeanette Brown, Miss Jean Wiley, Miss Dorothy Butte, Miss Marian Hultenberg, Miss Lois Ann Gibson and Miss Jean Doege.

Salem Heights—Recent guests of Mr. and Mrs. George Manning were her mother, Mrs. M. Durrell of Portland and Mr. and Mrs. Elmo E. Johnson and son Charles of Corvallis.

Poultry Feeding Convention Topic

Poultry feeding problems will be emphasized at the 12th annual Oregon Poultryman's convention to be held September 26 in the Memorial Union building at Oregon State college, the detailed program reveals. M. Wayne Miller from the Western Washington experiment station is the visiting specialist on this subject.

Every poultryman in the state, whether a member of the state association or not, is welcome to attend the convention sponsored by the college. Business of the association will be just one part of the proceedings. Following are the subjects, time being provided after each for questions and discussion.

Thursday forenoon—"Vitamin D Potency of Fish Oil," J. R. Haag, nutrition chemist, O. S. C.; "Improvement in Egg Size at Mt. Hope Farm," A. G. Lunn, professor of poultry husbandry, O. S. C.; "National Flock Improvement Plan," report on Chicago meeting by H. E. Cosby, O. S. C. extension specialist, Thursday afternoon—"State Poultry Problems," Oregon Poultrymen's association; "Recent Experimental Work in Poultry Feeding," M. Wayne Miller, W. S. C.; "Disease Control of Present Day Concern," Dr. W. T. Johnson, poultry pathologist, O. S. C.

Chapman Returns—A. M. Chapman, member of the prune control board, attended a conference with California prune growers officials yesterday in Portland which considered the purchase of the small prunes by the government.

Like Taking Laxatives? Get Relief by Eating Honey Krushed Bread

Thousands of Salem Residents Have Discovered for Themselves the Stimulating Effects of New Loaf for Constipation Relief

Right in your neighborhood there is undoubtedly a man or woman who has been benefitted by eating Honey Krushed Wheat Bread. They could tell you how they were able to discard all purges and laxatives, how the color returned to their cheeks, vigor was restored and the joy of living was increased a thousand-fold.

If you are troubled with constipation and feel sluggish or lack your old-time pep, change over to Honey Krushed Wheat Bread for 10 days. Realizing the beneficial effects of roughage on the system, this new bread contains the entire wheat kernel, and going further, combines the laxative contained in pure honey and adding immeasurably to the appetizing flavor.

Mrs. L. R. Fraser, living at 250 S. 16th St., writes this letter: "I have been using your new Honey Krushed Wheat Bread for the last two or three weeks. I and

Tea Today Fetes University Maid

THE university and high school Miss Martha Herman of Roseburg who is enrolling at Willamette university this fall. She is a niece of Mrs. Allan Carson.

An informal tea this afternoon from 3 to 5 o'clock at the home of Mrs. David Bennett Hill is planned by Mrs. Carson and Mrs. Hill complimenting Miss Herman. Twenty-five have been invited to meet the honor guest. The tea table will be attractive with a red linen cloth and white appointments, a bowl of white gladioli and white tapers. Miss Rovena Eyre will pour.

Assisting in serving will be Miss Flavia Downs, Miss Lois Burton and Miss Josephine Cornoyer.

Social Programs Inaugurated at Y.

The first of a series of new social night programs, arranged by Gus Moore, physical director, was inaugurated last night at the Y. M. C. A.

The social night program, an event of each Friday, includes in addition to the swimming events of last year, activities in the gymnasium and the den.

The first period is arranged for the family, dad, mother and the children, from 7 to 7:30 in the gymnasium, from 7:30 to 8:15 in the pool, and a leisure period for informal entertainment in the den until 9 o'clock.

High school students will have from 7:30 to 8:15 in the gym, 8:15 to 9 in the swimming pool and 9 to 10 in the den. Young married couples and Willamette students will have from 8:25 to 9 in the gym, 9 to 9:45 in the pool and the den after that.

Special parties may reserve the pool on Saturday night from 8:30 to 9:30.

Lions' Attendance Contest Arranged

Lions club members in this district, the Albany, Corvallis, Brownsville and Salem clubs, will sit up and take notice shortly when the Frank Tate attendance cup is displayed to them.

The trophy, received here yesterday by District Deputy Governor Ralph Kletzer, will be awarded to the district winner in an attendance contest to get under way in all the clubs October 1 and continue through December 27. The cup, a beautiful tall silver trophy, will be inscribed with the name of the winning club, and will become permanent property of the first club to earn it three successive years. Frank Tate, Portland, Oregon district secretary, is the donor.

Upon completion of the inter-club membership contest, a banquet will be held in the town of the winning club early in January, with the club holding the lowest percentage on attendance figures to provide the entertainment. Kletzer will display the cup at meetings of the four clubs within the next few weeks.

Jurors Disagree in Duncan Trial

Reckless driving charges against Fred Raymond Duncan are still pending in justice court here, though a jury trial was held yesterday morning. After nearly three hours of deliberation, the jury failed to reach an agreement and so was dismissed by Judge Hayden.

The state policemen who made the arrest, only witness for the state, contended that Duncan, driving better than 55 miles an hour, passed three cars, crossing the center line on the highway and forcing other cars to swing far out to avoid collisions, and that this situation occurred twice on a hill leading to the Kickback service station where the arrest was made.

Duncan, only defense witness, admitted driving 55 miles an hour, but said traffic was light and that he passed no car on the hill and only one at the foot of the hill.

Pumpkin Topic Gives Wide Range of Recipe Selections

THERE are many uses in cooking for pumpkin in addition to the old favorite, pumpkin pie. The vegetable is also available in canned form so that it may be made up into tasty dishes the year around.

Holiday season is just around the corner and all sorts of pumpkin recipes will be in demand then. Send in your tried and tested favorite and you may win a cash prize. The contest ends Thursday noon, September 26.

Peer recipes continue:

Peer Chips
8 lbs. pears (ripe but firm)
4 lbs. sugar

Either candied or preserved ginger may be used. Wipe pears, remove stems, quarter and core. Cut into small pieces about 1/4 inch thick. Add sugar and ginger. Let stand over night in a cool place. In the morning add lemon-juice and cook slowly three hours. Put into a stone jar. It is not necessary to seal these preserves. Makes about 7 pints and is a fine way to use up the imperfect pears. (Editor's note: a sample of this accompanied the recipe and it was delicious. Try it.)

Mrs. Freeman P. Phipps, Route 7, Box 76.

Peer Cake
1/2 cup butter
1 1/2 cups sugar
2 eggs
1 cup mashed pears
2 teaspoons sour cream
2 cups flour
2 teaspoons baking powder
1/2 teaspoon soda
1/2 teaspoon cinnamon
1/2 teaspoon cloves
Put together like any cake batter, adding pears right after the egg yolks. Bake in a moderate oven 375 degrees, for about 30 minutes.

Pickled Pears
7 lbs. of pears
1 pint of vinegar
4 cups brown sugar

Spicy Pear Tarts
5 Bartlett pears
1/4 cup light brown sugar
1/4 cup vinegar
1/2 cup water
5 or 6 cloves
1/4 teaspoon cinnamon
1/4 teaspoon allspice
1 tablespoon dried candied ginger or 2 slices lemon
1 tablespoon flour
4 tablespoons water
Method: Peel pears, cut into eighths. Remove cores. Bring all ingredients (excepting the tablespoon of flour and 4 tablespoons of water) to a boil, using the lemon slices in place of the

pluch of salt
2 tablespoons mixed spices
cinnamon bark, broken fine
ginger root
Whole cloves
Wash the pears, peel, cut in quarters and core. Make a syrup of the vinegar and sugar. Use small amounts of the whole spices and put them in a bag to boil gently in the syrup for 10 minutes. Add fruit and simmer for 15 minutes or until fruit is tender. Seal in small jars.

Mrs. C. W. Townsend, 240 D Street.

candied ginger if preferred. Add pears. Simmer five minutes. Remove cloves and pears. Stir in slowly the flour, smoothed to paste with water. Cook syrup until it thickens. Arrange pears in unbaked tart shells. Pour 1 tablespoon syrup in each tart. Cut remaining pastry into strips. Lay in a cross over each tart. Moisten ends and press under crust. Bake in hot oven (425 degree) 15 minutes or until crust is browned. Delicious topped with cream. Serves 8.

Mrs. C. J. Morgan, 275 N. 14th.

Stanley Fagg is First Victim of Turn at Alley

On Left Turn at Alley

The first penalty for violating the provision of the new city traffic code which forbids left turns into or out of alleys in the business district was imposed yesterday by Municipal Judge A. Warren Jones. The offender, Stanley L. Fagg, route four, paid a \$1 fine.

Two more motorists were booked yesterday on this charge. Eldon R. Blasco, 2470 Myrtle avenue, and Martin L. Anderson, 1036 Highland avenue.

"America's Smartest Walking Shoes On Poles Comfortably"

BEVERLY... suede with calf bandings \$5

One of 15 good reasons why the new Fall Suede Enna Jetticks are selling so fast at \$5 AND \$6

SEES 1 TO 12 WIDTHS AAAAA TO EEE

Vogue magazine puts its stamp of approval on Beverly by illustrating it as an example of correct Fall shoe fashion. Try its comfort tomorrow in black or brown, sizes 2 1/2 to 10, widths AAAAA to C. Or any of several other suede styles and many kid styles.

Mr. James Knowles... expert shoe fitter direct from Enna Jettick Company, will be in our shoe department all day today to advise you on the correct fit... last... style, etc., you should have in Enna Jettick footwear. This service is entirely complimentary.

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