Society...Clubs | News and Features of Interest to Women

Homemaking Styles.. Food

Miss Helen Stutt Tells Betrothal To Karl Thelen

ULY proves to be as popular for weddings and engagements as June according to the number already made known. Tuesday night another betrothal was revealed, that of Miss Helen Stutt, daughter of Mrs. Louis J. Stutt and the late Mr. Stutt, and Karl Thelen, jr., of Kearney, Nebr., son of Mr. and Mrs. Karl Thelen, sr., of Shelby, Nebr. No date has been set for the wedding but it will probably be an event of the early

The news was told at a smartly arranged party for which Miss Luncheon Honors Colene Mennis was hostess at her country home. During the supper Mrs. Potter hour a telegram was sent telling of the betrothal. A pink and white Yesterday color scheme was used in the appointments with roses arranged about the rooms. The evening was spent informally.

Those bidden were Miss Stutt, Miss Mabel McCullough, Miss er, Miss Marie Froehlic, Miss Tillie Albert, Miss Helen Hartman, in the capital the last few days Will Preside at Miss Isobel Mishler, Miss Clara during the state bar examination. Zuber, Miss Brooksie Barnes, Miss Emma Schiffner, Miss Ruth Parson, Mrs. Florence Irwin, Mrs. Edytha Field, Mrs. Gladys Schmidt, Mrs. L. J. Stutt and Mrs.

E. C. Mennis. Miss Stutt is well known among the younger set of the capital and a member of the Salem Junior Woman's club. She attended Nebraska State college at Kearney before moving to Salem to make her home. She is connected with the state tax commission.

Mr. Thelen is a graduate of Nebraska State college and is now teaching at the state industrial school for boys at Kearney.

Camp Santaly

ty and last night there was an lavender sweet peas.

vided into five groups and the Lawrence King of Astoria was classes organized. The activities best man for Mr. King. group. The leaders and groups lis West assisting. are Maxine Goodenough, lavendar (lilacs); Eileen Goodenough. Kdoeker, blue (delphiniums).

Elizabeth James and Elizabeth Steed are the buglers for this week of camp. There are classes Miss Howe Feted by in craft, block printing, plastering, clay-modeling, raffia baskets, weaving and sewing. Mrs. Elizabeth Gallaher is the director of

Mrs. Charles Jory and Miss from a motor trip to Stockton, Calif. They also visited in Oakland and San Francisco. The Jorys have purchased a new home on 734 North Cottage street and will be at home there to their friends after the first of next week.



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CLUB CALENDAR

Thursday, July 15 U. S. Grant circle, No. 5 adies of the Grand Army of Republic, no-hostess social at the armory, 2 p.m.

Friday, July 16 Hal Hibbard auxiliary, with Mrs. F. A. Thompson, 1575 South Commercial street, 2

Sunday, July 18 Neighbors of Woodcraft district picnic at Hirter's park, Mc-

RRS. JOHN H. CARSON presid-V ed at a smartly appointed luncheon at her South Commercial street residence yesterday afternoon honoring Mrs. M. H. examiners. Mrs. Potter has been Summer flowers were arranged on Affair Today the luncheon table.

Covers were placed for Mrs. Potter, the honor guest, Mrs. John L. Rand, Mrs. Percy R. Kelly, Mrs. Harry H. Belt, Mrs. Sanderson Reed, Mrs. Paul Hendricks, Mrs. Walter A. Barsch, Mrs. Allan Carson, Mrs. Wallace Carson, Miss Elizabeth Putnam, Miss Sally Reed and Mrs. John Carson.

Wedding Solemnized at West Home Sunday

A wedding of interest to Salem Younger Group Enjoying Mrs. Willis West, daughter of Mrs. Glutsch, Mrs. John Jelderks, Mrs. Albert E. West of Warrenton, Dean Patterson and Mrs. Bagley. and Lloyd King, son of Mr. and The young folk at Camp San- Mrs. A. R. King of Cottage Grove.

taly this week are having a grand Willis West gave his sister in V. E. Kuhn are motoring to time according to reports from marriage. She wore a gown of Portland today to spend the the Girl Reserve camp. They have white silk net with tight fitting day. been kept busy every minute since bodice and full skirt and halo of their arrival. On Monday night a net and satin. She carried a treasure hunt was enjoyed, on colonial bouquet of pink roses, Victoria, B. C., are Mr. and Mrs. Tuesday there was a costume par- pink and white bouvardia and Joseph H. Albert.

Miss Mary Roberts of Oregon The first day the girls were di- City was the only attendant and

of the camp this year are centered about the theme, "Lige Has mony with Miss Pauline Stanley
Loveliness for Sale." The groups of Clatsop Plains, Miss Jean West
of girls are designated by colors of Salem, Mrs. Ralph King of represented by flowers and lead- Forest Grove, Mrs. Merle Swear- Miss Hazel Nice were hostesses at ers have been chosen for each engen of Monmouth and Mrs. Wil- a surprise post-bridal shower

trip to Lake Tahoe and California Mrs. F. K. Nash, honoring Mr. white (snowballs); Elizabeth points, after which they will make and Mrs. Earl W. Pettit. James; orange (tiger lilies); Ruth their home in Cottage Grove. The Reasor, rose, (roses); Jeanette bride is a niece of Former Governor Oswald West.

Club Members

The Bonne Chance club held a mock wedding and shower last evening in honor of Miss Alberta Howe, a bride-to-be of this month. Melva Belle Savage have returned at the home of Miss Arlene Moffit. Refreshments were served buffet style after which a business meeting was held.

Members present were Miss Howe, Miss Lucille Bushnell, Miss lor, Miss Clarice Kolbe, Miss Henry Savage. lifson, Miss June Weeks, Miss Miland the hostess, Miss Arlene

Interesting Guests Are At Dexter Home

Mr. and Mrs. Irving B. Dexter are entertaining a number of house guests this summer at their residence just south of Salem. With them this week are Mr. and Mrs. Leo Schumaucher of Manilla and Mrs. W. B. Reis of San Francisco. The Dexters, accompanied by their guests, will enjoy a trip to Lake Louise and Banff the first of next week.

Arriving the last of this week to be the house guests of Mr. and Mrs. Merrill Ohling are Dr. and Mrs. Roscoe F. Wallace of Fresno, Calif. The Wallaces are en route south from Chicago, where they have been visiting. They will remain in the capital over the weekend.

Miss Germaine Goodrich of Oakland, Calif., arrived in the capital Sunday to spend the remainder of the summer as the house guest of her uncle and aunt, Mr. and Mrs. Cal Patton.

Mr. and Mrs. J. H. Farrar have taken a cottage at Neskowin for the next month. They will leave for the beach resort this morning.

Miss Frances Johnston is spending her vacation visiting at Seaside and other Oregon beaches.

Engage Couple Honor Guests At Party

MISS Loreta Varley and her fiance, William DePew, were the honor guests at a delightful surprise party last night when Miss Varley's aunts, Mrs. Ray Landon of Portland, Mrs. C. W. O'Fling of Fullerton, Calif., and Mrs. William Moss were hostesses at an informal affair in the Varley gardens on West Miller street. A swimming party was enjoyed the first part of the evening and supper was served in the gardens following the swim. A jam shower

feted the bride-to-be during the Guests were Miss Varley, Mr. DePew, Mr. and Mrs. A. L. Bones. Mr. and Mrs. William Goode, Mr. and Mrs. George Orey, Mr. and Mrs. Len Wilkerson, Miss Daisy Varley, Mrs. R. H. Varley, Mr. and Mrs. Norval Edwards, Mr. and Mrs. Moss, Mr. and Mrs. Landon and Mrs. O'Fling.

Mrs. John Bagley

MRS. John H. Bagley, jr., will be hostess for a smartly arranged affair this afternoon at her home on Piedmont avenue. A dessert luncheon will be served by the hostess followed by an afternoon of cards. Summer flowers in the pastel shades will be arranged about the guest rooms. Covers will be placed for members of her bridge club and a number of additional guests. Those bidden are Mrs. Kenneth Murdock, Mrs. Roy Stewart, Mrs. Albert Cohen, Mrs. Paul Morse, folk solmenized here Sunday Mrs. H. R. Robinson, Mrs. Herbert afternoon at the home of Mr. and Bailey, Mrs. James Hardy, Mrs. Mrs. Willis West was that of Miss Bjarne Erickson, Mrs. August W.

Mrs. Eugene Halley and Mrs.

Enjoying this week visiting in

Social Realm

Wednesday afternoon at the home The couple left for a wedding of the bride's parents, Mr. and

Present were:

Mr. and Mrs. Earl W. Pettit, Mr. and Mrs. J. F. G. Tekenburg, Mr. and Mrs. B. K. Nash, Mr. and Mrs. F. T. Nash, Mr. and Mrs. L. W. Howl and Mesdames W. H. Humphreps, C. Horner and children, M. White, N. Bilburn and son Jim, Edith Wilson, F. Moisan and daughter Laubo W. Perry, M. Kephart, H. E. Martin, M. A. Wells, Ed Goffin, F. Goffin, G. G. Moisan, Leo Gier, M. M. Magee, Misses Mariam Nash, Lorain Nash, Bernice, Mary McCormick, Mary Coffindaffer, Oliver Jenkens, Lureba Horner. Lettic Barker, Eernice Perry, Betty Lou Perry, Veal Popular Meat for Present were: Barker, Bernice Perry, Betty Lou Perry, Veal Popular Meat for Kenneth Moisan.

VICTOR POINT - Mrs. Myra Savage of Albany, who was the house guest of Mrs. Anna Savage here last week, returned to her home Saturday night. Mrs. Myra Lois Savage, Miss Barbara Tay- Savage is the widow of the late

WOODBURN-The Presbyterdred Tehle, Mrs. Vesper Eldridge ian Aid society announces that there will be no July meeting of the Aid Wednesday. The August meeting will be held as usual.

New Jelly Goes Into Summer Dessert

Jelly roll is an easy form of product. dessert for summertime, many cooks like to use fresh made felly in the rolls, just to give a preview of what's in store for the family next winter.

JELLY ROLL

1 cup sugar 1 teaspoon double acting baking powder 1 tablespoon melted butter 14 teaspoon salt 1 cup flour

Beat eggs light, gradually add sugar, milk, flour mixed and sifted with baking powder and salt, then butter, Line bottom of dripping pan with paper; but-ter. paper and sides of pan. Cover bottom of pan with mixture. Bake 12 minutes in moderate oven. Turn while hot on paper sprinkled with powdered sugar. Quickly remove paper, and cut off a thin strip from sides and ends of cake. Spread with jelly or jam which has been beaten to consistency to spread easily, roll. After cake has been rolled, roll paper around so it will keep in shape. The work must be done quickly, or cake will crack in rolling.



Style-Smiles - - - by Gretchen Winter Clothes

MAXINE BUREN - Women's Editor



Will you please tell her there's no Mickey Mouse today? We've sat through two shows so far and still she's not convinced" While small daughter learned how illusions are destroyed, her mother caused us to reflect how strong a fashion illusion had grown this year. We refer to redingotes that are not redingotes. The solid tone crepe dresses, smoothly fitting, with panels of printed silk imposed for summer days.-Copyright 1937, Esquire Features, Inc. on the seeming-coat. They achieve the dignity and reserve demanded for smart downtown wear with the one-weight coolnss sought after

Bavarian Cream Served For Dinner

berry Bavarian cream.

FRESH RASPBERRY BAVARIAN CREAM package raspberry jello cup warm water tablespoons sugar

1 cup fresh raspberries, crusher 1 cup raspberry juice and water

1/2 cup cream, whipped Dissolve jello in water. Add sugar to berries and let stand twenty minutes. Drain off juice

Summer Menus

Veal is a popular meat for hot weather menus and the delicate leg cuts are the best. The shoulder the well drained cucumber. may also be used for this purpose if it is boned and rolled.

Veal chops and veal steaks are nice to serve for dinners and are Lunch Dish usually coated with egg and crumbs before frying. Veal to be lent dish to use up the crabment oughly cooked at a low tempera- Here is a recipe: ture during the entire cooking

PRESSED VEAL pounds veal, shoulder or shank (meat and knuckle

bone) 14 cup onion cup celery cup celery Salt and pepper

3 hard-cooked eggs

water. Add chopped vegetables skin in a coat. So the consumer and allow to simmer until meat depends to a great extent upon is tender. Drain, reserving broth, the dealer with whom the trans-Chilled or frozen desserts are Let broth simmer until it is re- action is being made. always an incentive for lunches duced to 1 cup, then strain, cool or dinners on hot summer days, and skim. Dice or grind the meat the customer can see the inside With raspberries in season a and add to broth. Season with of the coat-the seams, and any delightful dessert in fresh rasp- salt and pepper. Decorate mold government stamp of grade or VEAL BROCHETTES

nately 1-inch cubes of veal and sleeve. Simmer gently until meat is very split.

Favorite Combination Is Jellied

The good old tomato-cucumber combination appears in a new guise when the vegetables are jelled together and cut in center with crab or tuna salad squares, to be served on lettuce

JELLIED CUCUMBER SALAD can tomato juice package lemon gelatine Minced onion to taste

cup drained cucumber 2 tablespoons vinegar To the tomato juice add water flavor of veal is never more wel- to make 1% cups liquid, and come than in the summer. There heat to boiling. In this dissolve are any number of ways to pre- the gelatine, add vinegar and pare yeal. For roasts the loin and when biginning to congeal, add

Curried Crab Makes

Curried crab meat is an excelserved at its best must be thor- left from a cracked crab supper.

CURRIED CRABMEAT tablespoons butter 2 tablespoons flour 1 tablespoon curry powder 1 1/2 cups milk

crabmeat or more Stir butter in the skillet, add curry powder and mix, then add flour, then milk or thin cream. When beginning to thicken, add crab and heat through. Serve on toast points.

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Looking Ahead To Today's Menu Is Suggested

T'S STRANGE, but true, that mid-summer is the time to think about winter coats, especially fur ones. And when buying a fur coat a woman launches herself on either a losing gamble, or a very good investment.

Miss Eileen C. Perdue, acting specialist on clothing and textiles at Oregon State college has offered several ideas on buying a fur coat, she insists that the firm from which the fur coat is purchased is the most important factor in the investment of the garable merchants offer the greatest under the guise of a bargain.

choose a firm with a good reputa- make added flavor. tion. Price is not always an indication of quality. It is important

made to resemble another should serve. contain certain information. For example, a muskrat dyed to resemble seal should bear the name Follow Simple Rules for "seal-dyed muskrat." Such a name is informative for the con- Cake Frosting summer, because the alert buyer knows that the coat is not real seal. Many times a less expensive more expensive one and may be more lasting.

The buying of a fur coat must be regarded as an investment. thorough investigation of the kind of fur, the pliability of the skin, and so forth, are important, A skin which has been tanned or treated incorrectly may result in a hard, brittle fur which is not pliable. The average person may be unfamiliar with the names of the more durable furs and the Cover meat and bone with qualities which make for a good If part of the lining is loose,

with slices of hard-cooked eggs. quality, and the size of the skins. Pack in veal mixture and chill. Frequently small or inferior skins, or scraps poorly matched, are shape of the cake. On metal skewers place alter- used on the under side of the

pork shoulder, or veal and mush- It is better that a fur coat New Eggplant Makes room caps, or veal and sweet should not fit too snugly, says bread. Season. Dip in beaten egg, Miss Perdue. The skins do not then sifted cracker crumbs. Brown have the elasticity found in a in melted fat. Add a small quan- woven material and any unnecestity of milk or sour cream. Cover. sary strain may cause the skins to

Stuffed Tomatoes Hold Salad

Attractive salads are made by peeling tomatoes, cutting off a generous top slice, filling the and putting the top back on, Mix salted almonds or other nuts with the salad for added flavor.

A mixture of sliced ripe and green olives, nuts and celery makes another filling for tomatoes. Set the vegetables on lettuce or watercress.

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Dresses 2.87

Dresses Values to 4.95 1.99

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2000 Cotton Frocks

in a Variety of Materials and Styles Drastically Reduced

Berkshire Hosery 1 values69c Look for the Large Neon

Rolled greens make the refresh- At Fountain ing salad for this meal. Rolled green salad Pork ribs Chinese

Hot spiced carrets and beets Cherry cobbiar PORK RIBS CHINESE I pound spareribs, cut

Small sweet pickles Small onions 1 cup water or stock 3 tablespoons vinegar 1 tablespoon Chinese sauce Sugar to taste

2 tablespoons cornstarch ment. Mid-summer sales by reli- and add stock and spareribs. Cook sert for home use. for about 3 minutes and add vine- Butterscotch sauce, marshmalof values, but they also give op- gar, Chinese sauce and sugar. low sauce, and caramel sauce are portunity for unscrupulous firms Turn heat low, add cornstarch, a other possibilities for adding into sell undesirable merchandise little more water if needed and terest to ice cream for dinner. cook until thickened (a few min-Miss Perdue says: "It is well to utes). A few pieces of pineapple

ROLLED GREENS SALAD On spinach leaves or Swiss into a grand dessert. to read advertisements carefully, chard leaves put lettuce, celery, noting the price and the kind of green onions or chives, and any here in a rather nonchalant man-The Federal Trade commission and slice very thin. Lay careful- coming from a gracious hostess and the fur industry have agreed ly on lettuce leaves, and add who makes her own ice cream that correct advertising for a fur French dressing when ready to toppings.

follows simple directions. The cream. fur can be dyed to resemble a cake should be thoroughly cooled before frosting and all loose toffee flavor. crumbs brushed away. In frosting a layer cake, spread frosting smoothly on one layer at a time. To frost the outside of the cake, first smooth the frosting on the sides, spread it deftly over the top edge and down around the sides in sweeping strokes. Pile the remaining frosting in center top of the cake and spread lightly out boiling water for 30 minutes. Add to the edges. Swirt the frosting lemon juice, serve over ice cream attractively with the back of a or on waffles. spoon or with a spatula.

One should learn to work quickly and make every stroke count. Tryphena Rebekahs Set Let the frosting appear natural and irregular, not fussily smoothed. Garnishes, such as nuts, raisins, bits of fruits, cocoanut and candies, should be arranged carefully. For novel decorations, apply butter frostings with a pastry tube. Keep the design simple and let it follow the

Main Dish

These new eggplants on the market are attractive and very much welcomed by cooks with epicure tastes. Perhaps making skin on and the shell intact.

EGGPLANT BALLS

Fancy Toppings on Desserts Found

W/OU can take a hint from the Corner confectionery store for desserts, and make elegant climaxes to the meal by watching what the menu offers by way of ice cream toppings.

Chocolate sauce, poured over vanilla ice cream, and topped with toasted cocoanut is the home version of a chocolate sundae. A tall parfait glass, with first a little ice cream, then a spoon of malted milk powder, more ice cream and Fry meat in oil until brown. In a generous amount of chocolate another pan fry pickles, onions, sauce again makes an elegant des-

Fresh fruits, over the ice

cream, topped with a dash of whipped cream and climaxed by nuts make this inexpensive in A marshmallow sauce is given other green available, roll tightly ner, but it's a good suggestion,

> ICE CREAM SAUCE (Mrs. Mark Matthews) Handful of marshmallows 15 or 20 cents worth of English

Melt in double boiler with a lit-Cakes are easy to frost if one tle water and add a tablespoon

Another recipe makes its own

BUTTERSCOTCH TOFFEE SAUCE cups brown sugar 1/4 cup cornsyrup

Few grains salt 1 tablespoon lemon juice. Combine ingredients, cook over

July 15 as Installation Date for new Officers

SILVERTON, July 14-Installation of officers of the Tryphena Rebekah order will be held July 15. Installing officers are to include district deputy president, Ines Stevens: deputy marshal, Mabel Lerfald; deputy warden, Frances Gehrke; deputy secretary, Faye Renwick; deputy treasurer, Josephine Hartman. Alice Egan will serve as chaplain.

a main dish of the eggplant Mash pulp, add half as much would be wiser in view of the soft breadcrumbs and half as fact that they are still a novelty much chopped cooked meat. Seaon the summer menu. Stuffed son with salt, pepper and onion eggplant makes a popular main juice, bind with one or two beatdish, attractive and satisfying, en egg and put back into the shell. Bake in a moderate oven Scoop out the inside of a for about an hour. Sprinkle steamed eggplant, leave the cheese on top to brown.

HOSIERY SPECIAL

3-Thread Chiffon



Sun Tan... Copper Tones

and all Seasonable Colors!

