

Society .. Clubs  
Music

## News and Features of Interest to Women

Homemaking  
Styles .. Food

MAXINE BUREN — Women's Editor

Miss Stutesman to  
Marry Lee Tate  
In September

An interesting betrothal revealed last night was that of Miss Marie Stutesman, daughter of Mr. and Mrs. P. Stutesman, and Lee Stuart Tate of Puyallup, Wash., son of Mrs. Jette O. Tate of Salem. The news was told at a smartly arranged bridge party last night for which Mrs. Stutesman was hostess at her suburban home in compliment to her daughter. The wedding has been announced for Saturday, September 18, and will take place in Seattle.

The bride-elect who is a graduate of Salem schools is well known among the younger set of Salem. She is now connected with the state unemployment compensation commission.

Mr. Tate is a graduate of Salem schools and attended Willamette university. He graduated in pharmacy from the North Pacific college where he was a member of Kappa Psi fraternity. He is affiliated with Rho Chi, national honorary of druggists, and is now in business in Puyallup.

The announcement was revealed in a novel way with the guests finding a card bearing the names of the couple on the bottom of their glasses. The guest rooms were festive with bouquets of gladioli, sweet peas, gladioli and other late summer flowers. After an evening of cards supper was served by the hostess. Assisting Mrs. Stutesman were John Bone and Miss Claudine Gueffroy.

Those bidden were Miss Stutesman, Miss Dorothy Alexander, Miss Jeanne and Miss Marie Patton, Miss Kathryn Ellis, Miss Cleo Sauregg, Miss Zoe Daniels, Miss Barbara Earle, Miss Estaline Matcheck, Mrs. George Fletcher, Mrs. Edward Marr, Mrs. Lenore Park, Mrs. John Bone, Mrs. Ward Graham, Mrs. Milton Parker and Mrs. C. L. Stutesman.

Mrs. Harris Lietz Will  
Honor Miss Wood

Mrs. Harris Lietz will entertain with a smartly arranged party tonight at her home on South Liberty street in compliment to Miss Esther Wood, popular bride-elect of the season.

A pottery shower will honor Miss Wood during the evening and at a late hour supper will be served by the hostess. Late summer flowers will decorate the guest rooms.

Those bidden to the Miss Wood are Mrs. R. Lee Wood, Mrs. Catherine Shims, Mrs. Carl G. Collins, Mrs. Charles Claggett, Mrs. Noel C. Cavender, Mrs. Robert Judson of Portland, Mrs. Eunice Brandt, Mrs. Clarence Hamilton, Mrs. Clara Wilbur, Mrs. C. E. Gueffroy, Miss Josephine McGilchrist, Miss Carolyn Braden, Miss Margaret Simms, Miss Isobel George, Miss Margaret Corey and Mrs. Lietz.

Mrs. Roy Klein Honored  
At Informal Tea

Mrs. Asa Fisher entertained at a delightful informal tea yesterday afternoon at her home on North 20th street in honor of Mrs. Roy Klein of Denver, Colorado.

Mrs. Klein formerly made her home in the capital and is visiting here with her daughter, Miss Lucy, for several weeks. A group of her friends were bidden by Mrs. Fisher to call during the afternoon. Assisting the hostess were Miss Mary Eyre and Miss Lucy Klein.

Mr. and Mrs. Floyd White, Mr. and Mrs. Frank Struble and Mrs. Wayne motored to Victoria and Vancouver on Saturday and returned Wednesday. They went as far as Port Angeles on Saturday, thence to Victoria, where they spent the next day and a half. Ferrying to Vancouver, the party remained in that city over Tuesday. Buehards garden was one of the interesting highlights of their trip.

Mr. and Mrs. John C. Dalk have as their house guests, Mrs. Arthur Bockley and children, Rita, Margaret and James of Delphos, Ohio. They have been in Los Angeles and are stopping here enroute home. Mrs. Bockley is a sister of Mr. Dalk.

Miss Elizabeth Welch and Miss Anona Welch left on Tuesday morning by train for Kendrick, Idaho to visit with Mrs. James H. Cairns for a few days. Mrs. Cairns while a resident of Salem was Pauline Rickli.

Mr. and Mrs. Arthur Sterner and children of Merna, Nebraska, have been visiting at the home of their cousin, Mrs. Leland Wendt of Wallace Road. They returned home by way of California where they have relatives.

Henry Hendrickson, son of Mr. and Mrs. John Hendrickson, has been a recent guest at the home of his parents on South Cottage street. He has made his home in San Francisco for the past three years.

Mrs. Wilbur Berry, who with her family have recently moved to Salem left last week for her former home Rhode Island and will return in October.

Mr. and Mrs. Reynolds Allen have returned from a trip to Crater lake.

## CLUB CALENDAR

Friday, August 20  
Married People's class, First Baptist church, picnic at Arthur Smith ranch, Vita Springs road, 6:30 p. m.

Hal Hibbard auxiliary United Spanish War Veterans, social afternoon 2 p. m. at Armory.

Girls Junioraides of the American Legion auxiliary, splash party at Leslie pool, then no-host dinner at 5:30 with Mrs. Onas Olson, 1610 South Winter street.

Juveniles of the Degree of Honor, Leslie Playground 1 p. m. for no-host picnic. Bring table service and swim suits.

Tuesday, August 24  
Executive board of the Business and Professional Women's club 8:15 with Mrs. B. H. Herlick, 296 Richmond avenue, preceding dinner meeting.

Hostesses Fete  
Miss Fleming  
Wednesday

Mrs. T. C. Mason and Miss Lunelle Chapin entertained with a shower Wednesday night at the suburban home of Mrs. Mason in compliment to Miss Carol Fleming, daughter of Mr. and Mrs. Charles H. Fleming of Fairview, whose marriage to Gerald G. Markee of Sheridan will be an event of Sunday.

The evening was spent informally and supper was served at a late hour. The guest list included a group of Miss Fleming's Beta Chi sorority sisters and other friends in the capital. Miss Fleming is a graduate of Willamette university.

Those present were Miss Carol Fleming, Miss Eleanor Trindle, Miss Helen Purvine, Miss Mervella Savage, Miss Ella Mills, Miss Charlotte Eyre, Miss Anna Jo Fleming, Mrs. L. J. Chapin, Mrs. R. H. Chapin, Mrs. Clyde Grewell and the hostesses, Miss Lunelle Chapin and Mrs. T. C. Mason.

Wedding of Interest  
In Salem

The marriage of Miss Esther Reiner of Eugene, daughter of Mr. and Mrs. Edward Reiner, of Spokane to John H. Hammond, son of Mr. and Mrs. William Hammond of Oregon City and brother of William Hammond of Salem will be an event of Wednesday.

The ceremony will be performed at St. Paul's Episcopal church with Rev. P. K. Hammond, grandfather of the groom officiating.

SILVERTON—Miss Inga Goplerud was honored at a handkerchief shower Monday night at a swimming and picnic supper party. Miss Goplerud will leave the last of the month for Puyallup, Wash., where she will teach this coming year. The party was held at the Abiqua swimming pool and at the city park.

Present were Evelyn Torvend, Eunice Torvend, Eunice Fuhr, Inga Goplerud, Charlotte Goplerud, Althea Meyer, Annabell Jensen, Frances Anderson, Thelma Olson, Patricia Moberg, Sylvia Haere, Luella Forland, Irene Moseng, Dorothy Haugen, Lucille Tachant, Vernice Tollefstrud, Mrs. M. J. K. Fuhr, Mrs. Hans Jensen, Mrs. Silas Torvend, Norma Leek of Woodburn and Babe Tutill of Seattle.

SUVER—A surprise shower honoring Mrs. Rex Morris was given at the home of her aunt, Mrs. J. Clifford in Salem Sunday afternoon. Many lovely and useful gifts were received by Mrs. Morris. Those attending from Suver were Mrs. Morris' mother and sister, Mrs. F. N. Rock and Charlotte Rock, Vera Conney and Delores Freitman.

RICKREALL—Friends of Doris Goodell and Abe Derksen will be interested to learn of their marriage Saturday, August 14 at Vancouver, Wn. Their attendants were Mr. and Mrs. Perry Conner of Salem.

Alpha Phi Alpha  
Maids Honor  
Rushees

Girls planning to enter Willamette university in the fall have been entertained at a round of affairs this week with all three sororities giving parties. Last night the Alpha Phi Maids were hostesses for a swimming party and wienie roast at the Leslie pool. The girls then attended the softball game which was followed by an ice cream feed at the country home of Miss Hilda Crawford.

Honor guests were Miss Vera Walker, Miss Maxine and Miss Eileen Goodenough, Miss Barbara Young, Miss Jeannette Arehart, Miss June Welch, Miss Catherine McKay, Miss Shirley Thomas, Miss Dorothea Greenwood, Miss Maxine Embrey, Miss Charlotte McKee, Miss Garnett Lansing, Miss Phyllis Gardner, Miss Betty Mosier, Miss Barbara Lamb, Miss Gretchen Steinke and Miss Mabelle Lillburn.

Hostesses were Miss Ruth and Miss Rachel Yocom, Miss Dorothy MacDonald, Miss Lorna Barham, Miss Rose Ann Gibson, Miss Dorothy Moore, Miss Jean Arnsen, Miss Barbara Kutz, Miss Bellrol Molloy, Miss Esther Callison, Miss Jeannette Brown, Miss Betty Lou Hansell, Miss Natalie Neer, Miss Lunelle Chapin, Miss Antoinette Irish, Miss Esther Vehrs, Miss Allene Moore, Miss Beth DeLapp, Miss Ruth Reaser and Miss Irma Martin.

Martins Vacationing  
At Washington

Governor and Mrs. Charles H. Martin left by motor today for Bremerton, where they will visit their son-in-law and daughter, Lieutenant and Mrs. Schuyler Pyne.

Governor and Mrs. Martin will be at Fort Lewis for the fourth army maneuvers.

## In the Valley Social Realm

LEBANON—The quarterly meeting of all circles of the Methodist Ladies' Aid was held on the lawn at the L. E. Arnold home south of town Wednesday with Mrs. D. Cormier, president, presiding. The business session, plans were made to serve dinner for the district brotherhood at its meeting in Lebanon September 21.

All August born members and guests received corsages and were served at a special table with floral decorations and cake with burning tapers which were extinguished by Mrs. S. C. Bruce, 95, dean of the group of eight.

The others were Mrs. W. W. Ellis, daughter of Mrs. Bruce, Mrs. I. A. Crandall, Mrs. George Fritsinger, of Mankato, Kan., Mrs. Floya Calahan, Mrs. Leota Whinery, May Belle Martin and Mrs. W. C. Skelton.

Three daughters of Mrs. Bruce, Mrs. F. M. Rolph and daughter, Hazel, of Salem, Miss Laura Bruce of Tacoma, Wash., and Mrs. W. W. Ellis of Lebanon, were present for her birthday.

BRUSH CREEK—Miss Alice Jensen entertained at a small neighborhood party Tuesday afternoon in honor of Mrs. Floyd Baxter of La Grande, who is spending the summer with her sister, Miss Nettie Hatteberg, and for Mrs. Victor Madsen, who is spending a week here from her Hillburo home. Bidden were Mrs. Baxter, Mrs. Madsen, Little Madsen, Mrs. Edwin Hatteberg, Miss Nettie Hatteberg, and Althea Meyer.

WOODBURN—Miss Jean Rider, daughter of Mr. and Mrs. W. D. Rider, of Woodburn and Peter Brachman, son of Mrs. Julia Brachman also of Woodburn, were quietly married at Vancouver, Thursday, August 12.

Both Mr. and Mrs. Brachman are graduates of Woodburn high school and well known among the younger set. They will make their home in Woodburn.

## Style - Smiles - - - by Gretchen



"It was at just such a function that I met your father. Now do you understand why I'd rather you do not go?"

We can only hope she'll not repeat mother's mistake. Certainly she's a knowing girl when it comes to the new autumn fashions. Her blue crepe frock is stitched into gathers just below the bust and gathered again below the cord inserted all around the waistline. Hence, a draped effect which is so prominent a note in the fall costume shows. The sleeves are draped, too, relieving the simplicity of the neck and shoulders.—Copyright 1937, Esquire Features, Inc.

Americans Gone  
Gypsy During  
Few Years

America's trailers have made an intrusion on Gypsy privacy, but war clouds in Europe have even more greatly discommoded this traditionally carefree group of nomads.

Civil war in Spain, dictators' attempts at colonization and even required baths in Hungary have done much to make the life of the European gypsy unhappy.

An interesting story from the magazine section of the New York Herald Tribune tells of some of the problems which face the wandering Gypsy of Europe. Says the article:

"From the Basque country, Gypsies have gone into peaceful France, some have taken to illicit traffic of arms into the war zones. In Germany the government was petitioned to drive all Gypsies from the country because they were not of Aryan blood. But it has been definitely established that they may lay claim to being the only real Aryans because their language is generally accepted as a derivative of Sanscrit.

"In Hungary it has been required that all Gypsies must have names tattooed on them for identification purposes.

"In another part of Hungary they have introduced compulsory bathing for Gypsies. There is a night school for them in one Hungarian city, and strangely enough the people have taken an interest in this new education, attending regularly.

"One of the only attempts made to settle the nomadic people was by Archduke Joseph who was thanked profusely on presenting them with thatched cottages in which to live. A few days later, investigators found the furniture, Gypsies and even some of the roofs gone.

In Russia a few books have been published in the Gypsy language.

"An odd fact has come to light. In view of their usual reputation, in Yugoslavia Gypsies are in great demand as household help because of their cleanliness and industry.

But even now, as century-old habits of the Gypsy tribes are being changed, the previously stable Americans are taking to the road and proudly explaining 'It's the Gypsy in me.'

Russian Soup Favored  
For Summer

Russian beet soup is a favorite for warm weather meals when the rest of the menu is to be cold. There are many versions of this Russian national soup, and here is one:

**BORSCHT**  
(Beet soup)  
3 pounds beets or less  
2 cups grated raw beets.  
1 carrot cut in strips  
3 cups shredded cabbage  
1½ cups canned tomatoes  
8 cups cold water  
Salt and pepper.  
Combine all ingredients in a large kettle, simmer gently for several hours until beets are done. When ready to serve remove meat (it may be served as the meat course) and top with whipped sour cream float.  
Either the Russians are big eaters or they have large families. However Americans have learned to adjust foreign recipes to smaller quantities.  
The secret of most foreign flavor is due to long, patient, slow cooking.

Grate chocolate over fresh, soft white icing to make an interesting cake topping. Bitter chocolate provides an added flavor too.

Proper Storage  
Of Jellies Is  
Important

Storing jellies and jams is an important factor in their preservation and often improper storage places will cause the loss of several glasses of otherwise fine jelly during the winter.

In the first place, the preservation of the unsealed sweets depends on their protection against mold. Jelly should be poured into sterilized jars, and paraffin put on while the jelly is either hot or cold. Sometimes old paraffin is used, and impurities cause spoilage. Many cooks like to put on one coat of paraffin while the jelly is hot and another after it has cooled.

Jellies and unsealed jams should be stored in a cool, well ventilated place. Storing them in high cupboards near the ceiling in the kitchen sometimes causes spoilage as the heat from the stove goes up.

Lack of ventilation is as frequently a cause for spoilage as heat. Shelves with ventilation at each end are the most practical.

Tack burlap or wire screening at the open end of shelving and on the doors if possible to provide both protection against flies and ventilation.

Startling Recipe Tells  
Of Fried Cream

Fried cream certainly sounds startling, but it's said to be a favorite delicacy in Portugal. So here is a recipe.

TORRIJAS DE NATA  
(fried cream)

3 egg yolks  
1 whole egg beaten  
1 cup whipping cream  
Beat yolks lightly, fold into whipped cream. Grease a pan well, spread the cream in it about ¼ an inch thick, put over a low flame and cook very slowly. Allow to cool, cut in slices, brush over with the beaten egg and fry immediately in butter. Serve hot sprinkled with powdered sugar.

Angel Cake Recipe Is  
Light, Moist

There are almost as many angel cake recipes as there are cooks who make them, but here is another, which may prove the favorite of many Salem bakers.

## ANGEL CAKE

1½ cups egg white (11 or 12)  
3 tablespoons cold water  
1 teaspoon cream of tartar  
½ teaspoon vanilla  
½ teaspoon salt  
1 cup flour  
1½ cups sugar  
Add salt and water to whites, beat until frothy, add cream of tartar and beat until stiff enough to stand in points. Fold in sugar and flour that have been sifted together twice. Add flavoring. Bake about 1 hour at 300 degrees.

## Today's Menu

Fresh fig salad is going to be the pleasant beginning for a Friday meal.

Fresh fig-cottage cheese salad  
Baked cod creole  
Fried eggplant  
Angel cake  
Fresh apricot sauce

**BAKED COD CREOLE**  
Rub pieces of the cod with butter, put in a baking dish and sprinkle with finely chopped onion. Moisten with a little water or fish stock, bake in a moderate oven until done, basting occasionally.

When fish is cooked, lift out from dish, and add the following sauce:

Fry ½ chopped green pepper in

butter, add 1 tablespoon flour and stir then add 2 fresh tomatoes, cut up, 1 thinly sliced onion, ½ cup bouillon or water, 1 small can mushrooms and juice. Cook until slightly thickened and tomatoes are done.

Shrimps Are Large for  
Salads, Cocktails

These large wet pack shrimp make excellent cocktails and, because they are big, some hostesses serve them hooked over the edge of the dish, barely touching a savory sauce.

Shrimp make a good salad garnish too. When arranged around a large vegetable bowl and with a sprig of parsley in the curved side of each to give color.

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## Butterfly Applique



Do you want color on your linens in a quick and effective way? Try these gay butterflies—simple patches that will use up your scraps of material. Scarves, towels, pillow cases are a few of the linens you can use them on. The touch of embroidery is mainly in outline stitch. Pattern 1374 contains a transfer pattern of two motifs 6 x 6 inches, two motifs 6 x 6 inches, one and one reverse

motif 4½ x 6 inches, four 1 x 1½ inch butterflies and applique patches; color suggestions; illustrations of all stitches used; material requirements.  
Send 10 cents in stamps or coin (coin preferred) for this pattern to The Oregon Statesman, Needlecraft Dept. Write plainly PATTERNS, NUMBER, your NAME and ADDRESS.