

Society.. Clubs Music

News and Features of Interest to Women

Homemaking Styles.. Food

MAXINE BUREN — Women's Editor

Salem Couple Wed In Portland Last Night

Coming as a surprise to their many friends is the marriage of Miss Dorothy Ann Gordon, daughter of Mrs. Andrew Gordon of Portland and William J. Linfoot, son of Mr. and Mrs. W. J. Linfoot formerly of Salem and now of Portland, which was solemnized last night at eight o'clock at the home of the bride's mother in Portland.

Rev. George Poor, who was a classmate of the couple at Willamette university, performed the simple service. Only immediate members of the two families were present. An informal reception followed the ceremony.

Mrs. Linfoot is a graduate of Willamette university and the University of Oregon Graduate School of Social Work. She is a member of Alpha Phi Alpha sorority. She is well known in Salem and is an active member in the Business and Professional Women's club. For the past two years she has been social service supervisor for the Marion county relief committee.

Mr. Linfoot is a graduate of Willamette university law school at a member of Delta Theta Phi, national law fraternity. He is now practicing law in Salem.

Following a wedding trip to the San Francisco bay region the couple will return to Salem where they will make their home.

CLUB CALENDAR

Saturday, August 21

Women's Relief Corps regular meeting, Miller's Hall, 2 p.m. Tuesday, August 24 Executive board of the Business and Professional Women's club 6:15 with Mrs. B. B. Herrick, 236 Richmond avenue, preceding dinner meeting. Executive Board meeting of Council of Church Women meet in YMCA rooms, 2 p.m. Writers' club no-host picnic, community building of Municipal park, 6:30 p.m.

Brides-Elect and Visitors Feted At Affairs

Brides-elect and visitors are the incentive for much informal entertaining these summer days. There will be a number of weddings in the next few weeks and visitors will be leaving and vacationists will be returning to the capital.

Miss Esther Wood has been feted at a number of affairs these days prior to her marriage to William Bodner September 1. This afternoon Mrs. Catherine D. Simms and her daughter, Miss Margaret Simms will be joint hostesses for a bridge party at their apartments at the Royal Court. A group of Miss Wood's intimate friends have been bidden. Tea will be served at a late hour.

Miss Irma Martin whose marriage to Joseph Jerome King, Jr., will be an event of Sunday at the First Evangelical church was honored at an informal affair last night for which Mrs. Percy A. Cupper and her daughters, Mrs. John Minto and Miss Billie Cupper were hostesses at the Minto home on Saginaw street. A dessert supper was served followed by an informal evening and a handkerchief shower honored Miss Martin.

This afternoon Mrs. David Wright has bidden a group of the younger set to tea to her home on Stewart street to greet her daughter, Miss Willis Danforth (Elsanor Wright) of Klamath Falls who is visiting here for several weeks.

Shower Given in Honor Of Miss Lindbeck

Miss Ila Austin was hostess for an informal party Thursday night at her home on South Winter street in compliment to Miss Kathleen Lindbeck whose marriage to Ivan Crum will be an event of next Saturday.

A pottery shower feted the bride-to-be and following an informal evening supper was served by the hostess. Sweet peas and other summer flowers decorated the guest rooms.

Those bidden to honor Miss Lindbeck were Mrs. A. L. Lindbeck, Miss Grace Gilliam, Miss Helen Reid, Miss Edna McElhaney, Miss Minnie Moore, Miss Ann Heiser, Mrs. Beryl Edgerwood, Mrs. Ethel Russell and Miss Austin.

Dr. and Mrs. Emmons Return From Trip Dr. and Mrs. Carl Emmons have returned from an extended visit in the east. Their first stop was at Great Falls, Mont., where they attended the Northwest Medical convention. From there they went on to Chicago to attend the International Lions convention to which Dr. Emmons was a delegate.

They visited in other middle eastern states and went to Rochester, Minn., and went through the Maya Clinic. En route home they stopped at the Dakotas and Glacier National park.

Mr. and Mrs. John H. Bagley, Jr. left yesterday for a four night's trip to Yellowstone, Denver, Salt Lake City and Mexico. They will return home via the coast highway. Accompanying them are Mrs. Bagley's mother, Mrs. Cora E. Reid.

Millards Hosts For Dinner Thursday

Mr. and Mrs. E. B. Millard entertained on Thursday night in their garden to honor Mrs. Byron B. Herrick, worthy Matron, and William Herriott, worthy patron of Chadwick chapter, Order of Eastern Star. Guests were the 1937 officers and past grand officers of the chapter.

A no host dinner was served on long tables set in the garden. Colorful were the tables, covered with red cloths and centered by large bouquets of flowers and ivy. Colored lights and a lighted fireplace added to the gay appearance of the garden.

Mrs. Millard was assisted in serving by Mrs. William Tschopp and Mrs. H. R. Robinson. Those present were Mrs. Winnifred Herrick, Mr. and Mrs. William Herriott and daughter Ardyth, Mr. and Mrs. Milton L. Meyers, Mr. and Mrs. Paul Hauser, Mr. and Mrs. Rex W. Davis, Mr. and Mrs. H. R. Robinson and daughters Lois and Betty, Mr. and Mrs. Fred Gibson, Mr. and Mrs. William Tschopp, Mr. and Mrs. Mem Pearce, Mr. and Mrs. J. O. Russell, Rev. W. C. Kantner, Misses Laverne and Constance Kantner, Mrs. Lila Antrican and son Alden, Mrs. Alma Thompson, Miss Olive Torbet, Mr. and Mrs. E. B. Millard.

Salem Girl to Graduate From Teachers' College

Miss Elsie Milton, daughter of Rev. and Mrs. R. J. Milton, 1670 North Church, is one of 16 summer session students at Seattle Pacific college who will graduate from the three year teachers' course at the close of the present summer quarter, August 28, according to a recent announcement of Dr. Phillip F. Ashton, registrar.

In addition to the 16 students who will receive standard diplomas as the close of the summer session, four students will receive life diplomas and one will receive the Bachelor of Arts degree.

Miss Baird Receives Appointment

Miss Helen Baird, who recently resigned as children's librarian of the Salem Public library to take advanced work at Columbia, has received word of her appointment on the staff of the children's room of one of the branch libraries of the New York Public Library system. This will enable Miss Baird to take her work at Columbia.

Miss Baird will leave for New York the first of September.

Miss Doris Gutekunst and her cousin, Miss Mildred Miller who is visiting with her this summer from her home in Missouri, are spending a week in Seattle visiting relatives and will go on to Victoria and Vancouver, B. C., for a stay.

Mr. and Mrs. Brazier Small have been entertaining as their house guests this week Mrs. Henry Schmal and daughter, Barbara Jane, of Oakland, Calif. They are returning to their home in the south today.

Mr. and Mrs. Glenn O. Taylor of Medford will arrive in the capital today to spend the weekend with Mr. and Mrs. John Carlin. Mrs. E. W. L. Carlin will return with the Taylors to Medford for a visit.

Miss Earl Adams, her daughter Dorothea and her mother, Mrs. J. R. Anderson are spending several weeks in Newport. Thursday, Mrs. Adams accompanied by Mrs. Blanch Barker were Salem visitors for the day.

J. Henry Heiser of Portland, Mrs. Chas. Heiser of Ohio, and Miss Margaret Heiser have been the guests for the past week of Mr. and Mrs. Charles Drake.

Style - Smiles - - - by Gretchen



"I know a grand restaurant if you're on a diet. The food is so poor, you simply can't overeat!"

And if you're trying to reduce the hazard of end-of-season wear, consider a print such as the black and white silk on the left which changes face easily, come autumn, from white poke bonnet, white belt and bag to felt hat and accessories of black. A navy crepe dress sees the summer out with white linen jacket whose unusual twelve-button arrangement deserves mention. When the leaves fall, the jacket's shed and the frock gets fuller recognition. Copyright 1937, Esquire Features, Inc.

In the Valley Social Realm

BROOKS—Charming in every detail was the wedding Sunday at the home, when Miss Bessie Aspinwall, daughter of Mr. and Mrs. Carl Aspinwall, became the bride of Norman Jones, son of Mr. and Mrs. D. D. Jones of Tillamook. The ceremony was read by Rev. Thomas D. Yarnes of Albany. The nuptials were solemnized before an altar decked with gladioli, ferns and tall tapers.

The bride's gown was of yellow silk net over satin. She carried a shower bouquet of Tallman roses and sweet peas. Mrs. Forrest Ginn played while Merrill Ginn lighted the candles. She also played the wedding march. Forrest Ginn sang. The bride was given in marriage by her father.

A reception followed the ceremony. Mrs. C. A. Vibbert cut the ice; Miss Lyle Nyhart poured; Mrs. Lloyd Demaree had charge of the dining room; and Miss Hattie Aspinwall had charge of the gift room.

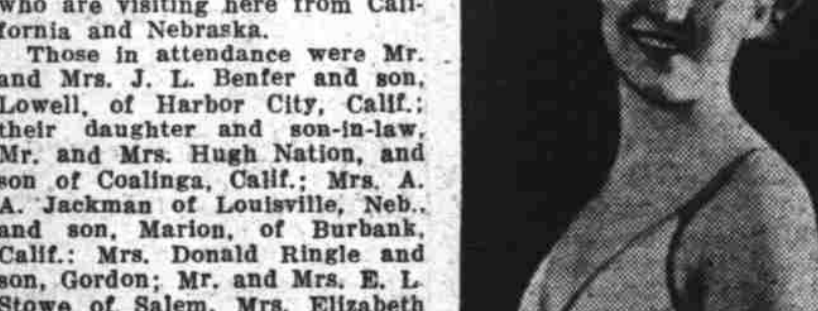
The couple will make their home at Tillamook. Guests included Mr. and Mrs. L. J. Vibbert, Mrs. Bessie J. Hayes, Mrs. Ellen Aspinwall, Mr. and Mrs. Henry Donaldson, Miss Henrietta Donaldson, Mr. and Mrs. Ray Cozel, Mr. and Mrs. C. A. Vibbert, Miss Leota Clark Vibbert, R. D. Vibbert, Miss Etta Mae Fleck, Miss Vivian Aspinwall, Mr. and Mrs. Ray Aspinwall, Dean Aspinwall, Miss Barbara Aspinwall, Phil Aspinwall, Mr. and Mrs. Lloyd Demaree, Miss Ella Fay Fleck, P. A. Dayton, Mrs. Fay Loomis, Mrs. Elizabeth Donaldson, Mr. and Mrs. Forrest Ginn, Mrs. Eva Williamson, Miss Lucille Aspinwall, Miss Grace Williamson, Dennis Aspinwall, Mr. and Mrs. Harold Aspinwall, Mr. and Mrs. Mark Aspinwall, Clarence Aspinwall, George Mackey, Rev. and Mrs. Thomas D. Yarnes, Mr. and Mrs. E. John Mackey, Ted Busselle, Miss Lyle Nyhart, Kenneth Ginn, Miss Clarice Busselle, Merrill Ginn, Miss Hattie Aspinwall, Mr. and Mrs. Carl Aspinwall.

MILL CITY—Mrs. Pearl Holt-house entertained the bridge club at luncheon at her home Thursday. The afternoon was spent playing contract. Those entertained were Mrs. Charles Porter, Mrs. Frank Potter, Mrs. C. M. Cline, Mrs. Leroy Dike, Mrs. R. L. Faust, Mrs. Arthur Hoenig, Mrs. William Quinn, Mrs. Herbert Schroeder, Mrs. Robert Schroeder, Mrs. A. D. Scott, Mrs. Frank Taylor and Mrs. Delbert Hill.

LEBANON—Edyth Smith, only daughter of F. E. Smith, was complimented Wednesday evening by a bridal shower at the home of Mr. and Mrs. F. W. Seck with Mrs. George Smith, daughter of Mrs. Seck and sister-in-law of the bride-elect, joint hostess.

Early Thursday Miss Smith accompanied by her brother and wife, drove to Seattle where her marriage to Mr. Cary Hern will be solemnized after which they will go by boat to Skagway, Alaska for a brief stay, going from there to their home at Petersburg, Alaska, where Mr. Hern is a mortician.

Kansas Queen



Pride of the wheat belt is charming Lucia Benton of Kansas who was chosen to represent her home state in the national beauty pageant at Atlantic City, Sept. 6.

Backyard Supply Of Apples in Jelly, Sauce

The supply of backyard apples can go a long way toward giving wintertime meals a breath of summer. Gravensteins make good chutney to serve with meats and fish.

APPLE CHUTNEY 6 pounds apples—green gravensteins 1 quart vinegar 2 pounds brown or raw sugar 2 pounds Sultana raisins 5 tablespoons finely cut garlic 8 tablespoons green ginger 8 tablespoons white mustard seed 1 tablespoon cayenne Pare and core apples, boil in vinegar until clear, then cool. Boil sugar in vinegar to moisten, add raisins. Mix other ingredients and combine mixtures in a crock. Keep in a warm place for three weeks, stirring frequently. Then put in a cold place and be sure that it ferments. Then there is apple butter that makes such good "spreading" for winter:

APPLE BUTTER 4 cups fruit pulp 1 cup white or brown sugar 1 teaspoon cinnamon 1/2 teaspoon cloves Slice unpeeled apples, cook until soft. Run through a ricer and measure. To each 4 cups of the pulp use the above proportions. Cook slowly, watching carefully for scorching, and when very thick bottle. Make in small quantities and use a shallow pan so the boiling down takes as little time as possible. Canned applesauce is excellent fruit for early spring, but not to cover. Cook until apples are soft and drain through a jelly bag. Use 1/2 cup sugar to each cup of juice and do not cook more than 4 cups of juice in one kettle. Add about 1 cup of mint leaves to apple juice and boil 6 minutes. Strain. Add sugar and boil until a test of the juice jells. Add a few drops of green vegetable coloring when taking it from the stove. Pour into sterilized glasses and paraffin.

CANNED APPLESAUCE Stem and wash apples, cut them up and cook until soft with as little water as possible. Sieve and allow 1/2 to 1 cup of sugar for each quart of pulp. Boil up 10 minutes, pour into hot sterilized jars and seal. MINT APPLE JELLY Stem and wash apples, cut up

Today's Menu

We'll begin the weekend menus with grated vegetable salad and end them with graham cracker ice cream. Grated vegetable salad Grated carrots Creamed chipped beef on Baked new potatoes Deep dish blackberry pie

SUNDAY Melon balls cup with Mint candies Baked ham slice New sweet potatoes Buttered spinach Hot applesauce Lemon cake pudding

MONDAY Fruited ham saled New peas Baked squash Graham cracker ice cream To make the ice cream, says this sketchy recipe is to fold crushed graham crackers into whipped cream sweeten to taste and add a dash of vanilla.

New Potatoes Baked With Meat

Large new potatoes found on local market men's shelves are the base for a main dish to serve on Saturday nights when dinner is not to take too much of the cook's time to prepare. Using an apple corer, make a hole clear through a good sized potato, slip a little pig sausage into the hole and bake the filled potatoes until done. and cover with water so that it can be seen down through but not to cover. Cook until apples are soft and drain through a jelly bag. Use 1/2 cup sugar to each cup of juice and do not cook more than 4 cups of juice in one kettle. Add about 1 cup of mint leaves to apple juice and boil 6 minutes. Strain. Add sugar and boil until a test of the juice jells. Add a few drops of green vegetable coloring when taking it from the stove. Pour into sterilized glasses and paraffin.

Practicability in Campus Clothes For Winter

Skirts should match sweaters in color but never in material in word received about campus styles for fall, that is if there is any real campus style. The thousands of smart young moderns who will enter portals of their colleges in Oregon this fall are subject to no rules of dress for daytime wear except unassuming practicability and comfort.

By selecting two harmonious sets of skirts and sweaters there are four available combinations suggests one practical stylist in advising students on what to wear. The trend referent is one of the most popular styles for any college. It's a safe investment for anywhere, comes single or double breasted, fitted or flared, with or without matching skirt.

Those small plaid packets worn over plain skirts are another practical combination, suited to any college, excellent for on or off campus wear. Bright blouses give promise of being popular among the campus set in eastern cities, and alternate with a slip over sweater under a leather jacket or cordigan sweater.

Danish Squash Takes Cinnamon, Butter

Familiar in winter markets, Danish squash is now making its debut as a mid-summer vegetable and is practical to serve on warm days as the only hot dish in the menu. Baked squash goes nicely with hamburger cakes, baked in the center of each and makes the main dish. But to serve as a vegetable, say with cold meats try baking the squash halves, and when almost done sprinkling generously with brown sugar and lots of cinnamon.

A favorite combination of vegetables in one Norwegian family is corn and celery. Canned corn is good enough, but fresh corn is just that much better. Sauté the celery in plenty of butter, add corn cut from the cob and cook until done. Serve with salt and pepper.

MARKET BASKET

Shell beans are prominent among the vegetables to be shown in Salem markets today, and squash make a showy display. Other vegetables include: Celery, green onion and radishes for salads Large new potatoes for baking Celery, green onions and radishes for salads Lots of local lettuce with a healthy tint of green Fresh dill for pickles Green beans galore, peas in large numbers Very young spinach Sweet corn in generous supplies All the familiar root vegetables Fruits make a good showing on market shelves too, included are: Nectarines, this fuzzless peach-like fruit with a sweet taste. Apricots, still in canning quantities. Peaches for canning and eating. Fresh figs in some markets. Plums, including little yellow silver plums. Grapes in ribber, Thompson seedless and tokays. Lots of melons, including cantaloupe, casaba, honey dew and good old watermelon.

Large Picnic Will Be Held Sunday

Employees of the Safeway stores, their families and guests will enjoy an all-day picnic Sunday at Neskovin. Games, races and a golf tournament will be the main features and prizes will be awarded. Paul Bale, president of this section, is in charge of the picnic. Assisting him are Laron Griggs, Charles Duval, Joe Wangler, sports; Bill Hughes, Lyle Forsee and George Short, refreshments; Art Collinsworth and Milton Parker, golf tournament.

Mr. and Mrs. J. E. Hathaway of Hammond, Indiana, and Mrs. Clara Hathaway Mercer of Rochester, Indiana are visiting at the home of Mr. and Mrs. F. E. Mercer. Mrs. J. E. Hathaway is a sister of Mr. Mercer and Mrs. Clara Hathaway is Mr. Mercer's mother.

Pattern

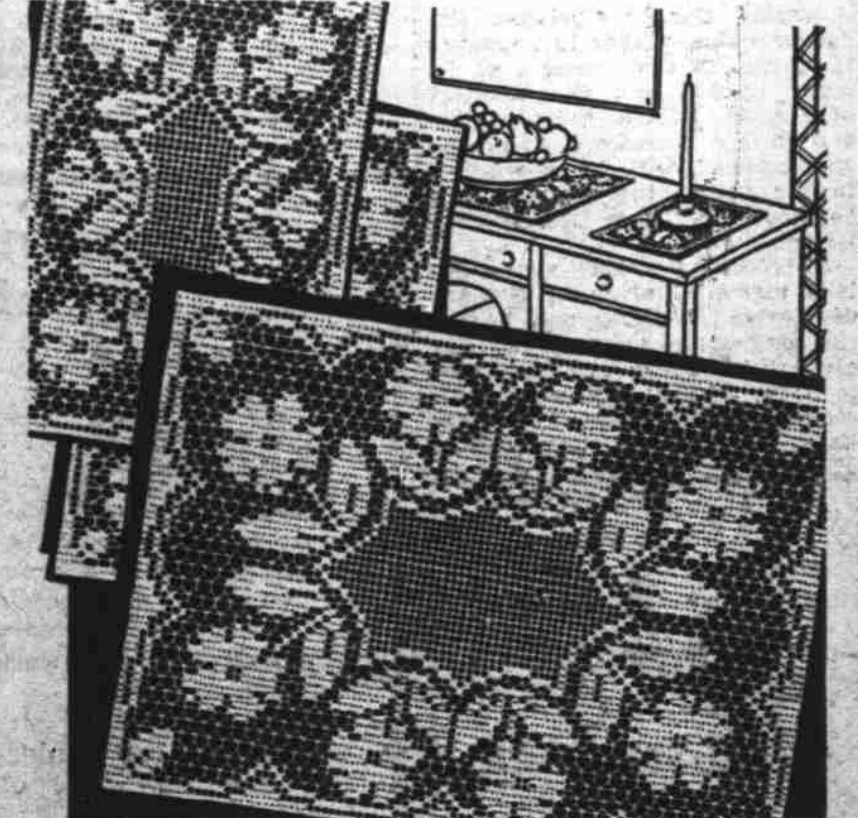


Pattern 4477

By ANNE ADAMS Greet the first tarry breezes of Autumn in this slenderizing frock that will go to parties in dainty triple sheer or crepe, or serve for every day stitched up in smart synthetic! Many are the compliments you'll receive on your slim, youthful appearance in Pattern 4477, for know that the simple bodice with its soft gathers, pointed yokes and feminine neckline are as becoming as they can be. Too, that trim, straight-line skirt will make you seem inches taller. Experienced seamstress and amateur alike will find this stunning frock ever so easy to make!

Pattern 4477 is available in women's sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36 takes 4 1/2 yards 39 inch fabric. Illustrated step-by-step sewing instructions included. Send FIFTEEN CENTS (15c) in coins or stamps (coins preferred) for this Anne Adams pattern. Write plainly: SIZR, NAMR, ADDRESS and STYLE NUMBER. Make your own pattern! Send for BOOK and see how easily you can stitch-up the newest, smartest outfit from the easiest patterns ever seen. No matter how inexperienced at sewing, you will want to make these lovely, afternoon frocks, party styles, morning models! Variety and slattery for growing-up and grown-up! BOOK FIFTEEN CENTS TWENTY-FIVE CENTS FOR BOTH WHEN ORDERED TOGETHER. Send your order to be Statesman, Pattern Department.

Filet Crochet



Furniture is never so resplendent as when topped with a "dressing" of icy place mats, buffet set and dollies. Now you can make these yourself, from a string of finer cotton, and never have to count the cost. An open mesh lace stitch sets off the design of this quickly memorized crochet pattern. You'll love it—it's so easy!

AMITY—Mr. and Mrs. T. V. Newman and family attended a gathering of relatives at the E. F. Jackman home near Dayton on Wednesday honoring those who are visiting here from California and Nebraska.

Those in attendance were Mr. and Mrs. J. L. Benfer and son, Lowell, of Harbor City, Calif.; their daughter and son-in-law, Mr. and Mrs. Hugh Nation, and son of Coalinga, Calif.; Mrs. A. A. Jackman of Louisville, Neb., and son, Marion, of Burbank, Calif.; Mrs. Donald Ringle and son, Gordon; Mr. and Mrs. E. L. Stowe of Salem, Mrs. Elizabeth Jackman and son, Walter, and family of McMinnville. Mrs. A. A. Jackman of Louisville, Neb., called on her niece Mrs. Arthur Leppin of Amity Wednesday.

DALLAS—The Three Link club was entertained in the gardens of Mrs. Alda Burns on Thursday evening with Mrs. Florence Hunter and Mrs. Charles Lynn as assistant hostesses. A covered dish dinner was held after which several tables of 500 were in play. Guests for the evening were Mr. and Mrs. E. M. Loban, Mr. and Mrs. T. L. Parsons, Mr. and Mrs. Paul Bollman, Mr. and Mrs. Walter Bird, Mr. and Mrs. Charles Cochran, Mr. and Mrs. C. S. Graves and grandsons Jack and Richard of Salem, Mr. and Mrs. Ralph Howe, Mrs. J. N. Mills, Mrs. John Priesen, Mrs. W. J. Vinton, Mrs. Anna Kestler, Mrs. Ida East, Miss Julia Nunn, Miss Edna Kliever, William Boyd and Charles Lynn.

Advertisement for HEADQUARTERS for Genuine Engraving Social Professional Business. MONEY SAVING OFFER on Genuine STEEL ENGRAVING. 100 Visiting Cards High grade paneled or plain card—Your choice of 46 styles \$1.75 of engraving. Stationery Special Ladies' stationery in various sizes, colors and grades of paper. 200 sheets paper and 150 envelopes. 46 styles of engraving to choose from. \$3.95. Stationery Special Men's stationery special—200 sheets of Hammermill Bond Paper, size 7 1/2 x 10 1/2, with 150 envelopes to match. Your choice of styles of engraving. \$3.95. 50 Wedding Announcements \$9.50. STATESMAN PUBLISHING COMPANY 215 South Commercial St. Phone 9101