

Society..Clubs
Music

News and Features of Interest to Women

Homemaking
Styles..Food

MAXINE BUREN — Women's Editor

Miss Dorner Will Marry at Home Ceremony

At an impressive service tonight at eight o'clock at the home of Mr. and Mrs. G. T. Dorner in Portland their daughter, Miss Sally, will become the bride of George W. Jackson, son of Mr. and Mrs. A. A. Jackson of Salem. Rev. Oswald Taylor of Grace Memorial church will perform the ceremony in the presence of the two families and close friends of the couple.

CLUB CALENDAR

Thursday, September 2
Chapter G of PEO lunch at 1 p. m. with Mrs. C. A. Sprague.
U. S. Grant circle, G.A.R. at armory, 2 p. m., business meeting.
Missionary society of First Christian church, 2 p. m. at church parlors. Mrs. J. C. Perry's group in charge of program.
Women's Benefit association at KP hall, 8 p. m.

Wedding Monday Joins Salem Couple

On Monday morning, Miss Myrtle Thatcher, daughter of C. P. Thatcher, became the bride of Peter McCaffery, son of Mrs. Elia McCaffery, of the chapel of St. Vincent de Paul Catholic church. Rev. Fr. Dunn read the ceremony before an altar of yellow and white fall flowers and burning candles.

Mrs. Eyre Hostess For Miss Vaughn On Wednesday

Mrs. Robert Eyre was hostess at a delightful affair last night to honor Miss Elizabeth Vaughn whose marriage to Robert Baldock is to be solemnized on Sunday.
The evening was spent at the bridge tables and later, a miscellaneous shower of gifts was presented to the bride elect. Fall flowers were used for decorations.

Style-Smiles - - - by Gretchen



"Since Junior hid the child psychology book, my husband hasn't a chance with him!"
Since the new silk jerseys and fascinating sheers took the fancy of designers, autumn hasn't a chance to find us meeting it awkwardly attired. Few fabrics adjust themselves so happily to the shifting tides of the sun. Those are handkerchief linen cutouts applied on the rippling sleeves above. And, in the lower figure, those squared-off tabs are of sheer linen and continue on down the front opening of this pin-striped jacket suit. —Copyright 1937, Esquire Features, Inc.

Tourists Tell of Pleasures of Traveling

Traveling now-a-days by car is quite different from what it was "when I was young." Few of us will take a twelve-thousand mile jaunt through 35 states, Canada and Mexico within the next few weeks but many of us like to hear about it.
Three young Salem women returned recently from such a three month trip, and in a telephone conversation with one she revealed these interesting facts.
That it costs an average of \$10 a day for three to travel by car, including food, sightseeing, rooms and gas. It does not include the purchase of souvenirs, clothes or any extras.
The fourth person would cut the per capita cost down, because food is the only extra item. It is necessary to get two double beds in most hotels or tourist homes.
It cost around \$3 a night for the best tourist homes. Y.W.C.A. hotels cost \$1.25 for each person. Hotels in the east can be had for about the same.
Motor Courts Fine
Tourist and motor courts of the south, are especially fine. Those in New Mexico were complete apartments with radios and tiled showers and kitchens. These were usually about \$3 a night for two double beds. The advantage to courts over hotels was that the car could be parked close, and it was a simple matter to come and go. Tourists with maids and chauffeurs stop at these courts.
It's a good idea to have at least one collector in the crowd. Many additions to the collection may be picked up. One of these travelers found interesting Indian dolls in Arizona and New Mexico.
Virginia had the most complete system of historical markers. The hospitality of the southern people might well be emulated here and in other portions of the United States. One man drove 5 miles out of his way to show them the road. He went cheerfully back the five miles.
The convicts of Florida and Georgia are seen frequently working the roads, dressed in stripes, attended by guards with whips and guns.
Travel is Heavy
Traffic was heaviest from Richmond, Virginia to New York and well into the New England states. There is quite a little road construction going on everywhere but nothing seriously uncomfortable.
Sheer cottons were found to be the best for traveling. Seersucker

Today's Menu

Sliced tomatoes and onions will begin today's meal, and an interesting dessert is planned to finish it.
Sliced tomatoes and onions
French dressing
Beef short ribs—soy sauce
Carrots—potatoes
Buttered squash
Ginger junket
Brown short ribs, add water and vegetables and cook. When almost done add soy sauce to the gravy, and cook down to a rich sauce.
GINGER JUNKET
Break gingersnaps in the bottom of sherbet glasses. Dissolve 1 junket tablet in 1 tablespoon cold milk. Heat 1 pint milk to luke warm, add 3 tablespoons sugar, 1 teaspoon vanilla. Remove from stove and add the dissolved junket. Stir a minute and pour immediately over the gingersnaps. When set, chill and serve with whipped cream, topped with a sliver of candied ginger.

Pineapple Cake Mixed by new Method

Pineapple is a mighty handy fruit to have around the house and goes into just about every course. Using pineapple in this recipe there is produced a nice cake with excellent flavor.
The new method of mixing was worked out in the home economics department of a Seattle newspaper and has proved a very popular modern way of making cakes. It produces a smooth texture, large amount of batter and is easy to mix. Most women prefer blending the flour and shortening together instead of shortening and sugar.
Follow the directions carefully the first time, you may modify it later to suit your convenience.
PINEAPPLE CAKE
(Mixed by the new method)
1/4 cup butter
1 1/2 cups flour
1 cup sugar
1/4 teaspoon salt
1/4 cup water
2 1/2 teaspoons double acting baking powder
1 cup crushed pineapple and juice
3 egg whites, unbeaten
1 teaspoon vanilla
Blend shortening and flour until like fine cornmeal with no particles remaining. Add sugar, baking powder, salt and half the pineapple and water. Beat well. Add whites one at a time, beating well. Bake in 3 layers at 375, 25-30 minutes. Ice with mocha icing, sprinkle with toasted almonds. If single acting baking powder is used, add with half cup of flour last.

Visitor Feted at Informal Affair Of Afternoon

Three Salem matrons, Mrs. John Harbison, Mrs. S. M. Law and Mrs. A. F. Marcus are entertaining this afternoon at the Harbison home at 955 South High street for the pleasure of Mrs. J. E. Holt, of Los Angeles. The honor guest is a cousin of Mrs. L. M. Purvine and is her houseguest.
An informal afternoon will be enjoyed by the group, and tea will be served late in the day.
Guests bidden to meet Mrs. Holt are: Mrs. George Pearce, Mrs. A. W. Love, Mrs. Max Burdick, Mrs. L. M. Purvine, Mrs. Charles Wilson, Mrs. Harry J. Thomas, Mrs. Walter Robinson, Mrs. N. J. Lindgren, Mrs. D. A. Hodge, Mrs. J. W. Hartley, Mrs. Leon Barrick, Mrs. Arthur Denison, Mrs. Eugenia Harrison, Mrs. Doris Drager, Mrs. Orlin Wilson, Mrs. Charles Weller, Mrs. W. W. Moore, Mrs. Isadora Reed, Mrs. L. L. Law, Mrs. John Harbison and Mrs. A. F. Marcus. Mrs. Reed is the houseguest of Mrs. W. W. Moore.

In the Valley Social Realm

WOODBURN—An impressive wedding ceremony was performed at the home of Mr. and Mrs. B. F. Shrock Saturday evening when their daughter, Miss Daisy Shrock, became the bride of Cletus Chapelle, son of Mrs. Clara Chapelle of Woodburn.
The candlelight services were held at 8:30 o'clock with Rev. John T. Myers of Oregon City officiating. About 60 invited guests of the immediate family were present.
Proceeding the ceremony Miss Hazel Shrock, sister of the bride, sang. Miss Lucille Anderson played the wedding march from Lohengrin.
The bride was given in marriage by her father. She was unattended. Her wedding gown of net over white satin, with shoulder veil caught in wreath of orange blossoms. She carried an arm bouquet of roses and sweet peas.
A reception followed and refreshments were served by the bride's sisters, Mrs. Henry Robig, Mrs. Robert Hunt, Misses Hazel and Edna Shrock.
Both Mr. and Mrs. Chapelle are graduates of Woodburn high school. After a short honeymoon the young couple will be at home to friends at 132 SE Hawthorne avenue, Portland.

Moses Cottage Scene of Sunday Picnic

"The Shadows" mountain cottage of Mr. and Mrs. William E. Moses, located on the Little North Fork of the Santiam was the scene of an all day picnic for friends of the hosts.
Those making the trip were Mr. and Mrs. E. A. Pruitt, Mrs. Margery Stokney, Mr. and Mrs. Oscar Deener, Mr. and Mrs. M. Dennis, Mr. and Mrs. W. A. Glendon, Mr. and Mrs. G. Thomas, Mr. and Mrs. L. M. Case, Virginia and Leah June Case, Mrs. Lois Schultz, Mr. and Mrs. William E. Moses, Mary Dale Cladek, and Paty Lamb.
Mrs. Bruce Spaulding of Dallas is planning to spend the next few days at the home of her parents Mr. and Mrs. Joseph Albert and at the country home of Mr. and Mrs. Asel Eoff on the Jefferson highway. Mr. Spaulding is attending the Oregon State Bar convention in Baker.
Several Salem friends of Miss Muriel Gabriel of Portland, bride-elect of Charles Heltzel, will motor to Eugene to attend a luncheon given by Miss Betty Campbell for her pleasure. Miss Josephine McGilchrist and Mrs. Carl Collins were bidden.
Mrs. Ralph Mathews, and her mother Mrs. A. L. Brown returned on Wednesday night to Kansas City after spending the summer here. Mr. Mathews returned some time ago.
Mrs. Dora Johnson and son Henry have returned from a trip of several months through the eastern states and the Panama

Peaches Make Pudding For Dinner

This peach pudding is a good use for cooked fruit. The recipe comes from the English cook book and is that of Sister Lydia Garber, Redfield, Kansas.
PEACH PUDDING
Peel and cut one quart peaches, put in a dish and pour over them 1 cup white sugar. Heat 2 cups milk in the double boiler, spread over the top as a frosting, and the yolks of three eggs, well beaten. 1 tablespoon cornstarch made into a paste with a little cold milk, and stir hard. As soon as thickened add the fruit. Beat whites to a stiff froth, add 1 tablespoon sugar to the whites, spread over the top as a frosting, and set in the oven to set. Serve cold with cream. Oranges or berries may be substituted for peaches.

Cucumbers Make Sauce For Roast Meat

A good meat sauce to serve when fresh cucumbers are in market is this:
CUCUMBER JELLY SAUCE
2 teaspoons prepared mustard
1 small cucumber, cut
1 teaspoon butter
2 tablespoons gravy
2 tablespoons jelly
Hard cooked egg yolks, rice
Mix all together and serve with any meat.

WACONDA — Mr. and Mrs. Henry C. Stafford

entertained with a 6 o'clock dinner Monday night for her nephew Paul Cammack of Rosedale, who is leaving for his high school teaching at Cove. His sister Mrs. John Trachsel and her husband of Tientsin, China, here on missionary furlough, Willard E. Bear, Mr. and Mrs. E. C. Bear and children Eunice and Billy, Robert Micks.

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Fur Coats
Dresses
Fall Opening
FASHION'S FALL THEMES are brilliantly crystallized in this important showing. You'll see Paris-inspired silhouettes galore... designed after original creations by many of the most famous couturieres. You'll love their sleek sophistication... and the rich opulence of the new fabrics which fashion this season's clothes. And here you will find examples of every important new style trend... at prices which will prove a happy surprise.
As for Dresses...
Highlights of the Autumn mode in dresses for sports, street, dressy afternoon and evening wear are presented in this exciting fashion opening. You'll discover how charmingly the 1900 influences have been adapted to this season's clothes. And you'll love their fascinating new shades... such Fall hues as demi-tasse brown, siren green, gendarme blue, king's blue, ingenue marigo, and the ever-chic black.
Suits and Coats...
Whether it's a sports classic with impeccably tailored British details or an elegantly designed coat lavished with fur, you'll find it smartly interpreting the newest style trends in our new collections. Fabric interest reaches new heights of beauty in the rich materials, and the silhouettes are stunning new expressions of youthful distinction. In the grandest variety imaginable, too!
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SCOTT'S MILLS—Rex Nicholson, son of Mr. and Mrs. E. M. Nicholson, and Miss Peggy Ackerman of Mt. Angel were married in Salem last Friday. After a honeymoon at the Oregon beaches they will be at home in Salem.
SCOTT'S MILLS—Marion Thomas, son of Mr. and Mrs. C. J. Thomas, was married Saturday evening to Miss Dorothy Durkin. The wedding was held at the home of the bride's parents in Vancouver, Wash. The young couple will reside in Corvallis.

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