MAXINE BUREN-Women's Editor.

Miss Gibbard Will Wed Mr. Manning September 28

One of the most interesting betrothals made known this summer was revealed last night when Miss Esther Gibbard, daughter of Mr. and Mrs. 'Arthur E. Gibbard, announced that she will marry Mr. Kenneth Manning, son of Mr. and Mrs. S. D. Manning of Gervais. The wedding will be an event of Sep-

tember 28. Miss Gibbard is a popular member of the younger set of the capital and is a Spinster. She is a graduate of Willamette university, a member of Beta Chi sorority of which she was president. She was one of the May day princesses in her senior Miss Graves

Mr. Manning is also a gradu- Honored at ate of Willamette university and a member of Alpha Psi Delta fraternity. He was prominently identified in athletics during his college career and a member of the "W" club. Mr. Manning is now playing professional baseball in Norfolk, Va., and will come west in the fall. The cou-Calif., where Mr. Manning will attend Stanford university this

The news was told at a smartly arranged bridge party St. Paul. Minn., at her State Miss Freda Jennings. street home. The hostess passed Invited to honor clever tallies in the shape of a elect were: Mrs. Maxine Free- Faileth." baseball with miniature bat at- man, Mrs. George Shields, Mrs. tuched which revealed the an- Fred Rhode, Mrs. Donald Dr. J. A. Goode of Portland led

Beautiful bouquets of red roses, zinnias and gladioli were Mrs. C. Cooper, Mrs. George and Miss Dorothy Englebart, arranged about the guest rooms. Richards, Mrs. Wertz, Mrs. Fred wearing blue and pink gowns At a late hour supper was served. Jennings, Mrs. Lewis Tiffany, lit the candles at the altar bank-

Salem Matrons Are Hostesses Today

and luncheon will be served at Nielson. 1 o'clock. Mrs. Okerburg is the

Kriesel, Mrs. Drager Mischler, of Junction City, Mrs. May Ro-Mrs. George Rhoten, Mrs. Edward mig, Mrs. Helen Edmundson,

Pattern



realize this fact to the full! How youthful the high girdle efin an allover print with either long or short sleeves? It would now decorative effect by cutting the girdle section and front

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CLUB CALENDAR

Thursday, August 18 Woman's Council of First Christian church, at church parlors, 2 p. m.

Ladies of GAR at armory,
2 p. m. business and social

Friday, August 19 Married People's class, First Baptist church, pienie at Smither's ranch. Cars leave church at 6 p. m. NALC auxiliary picnic with Mrs. Frank Zinn, Sunnyside,

Monday, August 22 Marion county republican unit of Pro-America at Marion hotel, 2:30 p. m.

Shower

Miss Lois Graves, daughter of Mrs. Leda Graves of Rickreall, whose marriage to Mr. Jesse D. Walling jr., son of Mr. and Mrs. J. D. Walling, is an event of Howard Leach, Mr. Domes home at McCoy.

The hostesses used a profusion for which Miss Gibbard was of fall blooms for decorations, hostess in honor of her house Assisting were Miss Margaret guest, Miss Mary Hickman of Domes, Miss Evelyn Romig and

Invited to honor the bridedependence, Mrs. M. A. Lynch, sang. Miss Carolyn Campbell Miss Freda Jennings, Mrs. Wal- ed with pink and white gladioli do Finn, Mrs. Winona Coleman, and a profusion of palms and Miss Dorothy Finn, Miss Luella greenery. The pews were deco-Finn, Mrs. Jewell Lynch, Mrs. rated with gladioli. August Rhode. Mrs. Nell Wera party for today to honor Mrs. Kee, Mrs. Emma Rhode, Mrs. served. Roy Okerburg of San Francisco Elizabeth Silhavy, Miss Myrtle and Mrs. Richard Kriesel. The Davis, Mrs. Morris Christensen, the Portland Bible Institute party is to be at the Pratt home Mrs. Hazel Cobban, Mrs. Elsie

Mrs. Porter Frizzell, Mrs. Lyformer Betty Himmel, daughter da Fletcher of McMinnville, Mrs. of Mr. and Mrs. L. Himmel, whom Rose Rutledge, Miss Constance ple will be at home at 536 North she is visiting. Mrs. Kriesel is Rutledge, Miss Margery Domes, Summer street after August 28. leaving soon for South America to Miss Eleanor Rutledge, Mrs. Pauline Domes, Mrs. Essie Ediger Invited are Mrs. Okerburg, Mrs. of Dalias, Mrs. Dorothy Cobban Roth and Mrs. William Burg- Mrs. Malda Christenson, Mrs. hardt. Glenn Stevenson, Mrs. Jesse Walling, Mrs. Mable Walling, Mrs. Elsie Stultz, Miss Kathleen Williams, Mrs. Anne Rhode, Miss Margery Stewart, Mrs. Homer Freeman, Mrs. Henry Domes and Mrs. Leda Graves.

McNarys to Be Host On Saturday

Senator and Mrs. Charles Mc-Nary will be hosts at their country home "Fircone" on Saturday afternoon from 2 until 5 o'clock to interested persons of any political affiliations. "Fircone" is located several miles north on the River road and is to be well marked so guests may easily find their way. A bus will leave the Marion hotel at 1:30 o'clock.

Senator McNary will open the program at 2:30 and national and state candidates will give brief talks. State and county officials will be introduced. Mr. Kern

In general charge are Mrs. C. E. Runyon and Mrs. G. T. Gerlinger. Mrs. R. L. Wright is acting as Dessert Bridge in Salem chairman. Mrs. Ralph Hamilton is to be hospitality chair. Portland Attracts man. Mr. Harold Pruitt and Mr. Robert Jones are acting on the committee from Salem.

Among those who will pour are Mrs. C. P. Bishop and Mrs. Helen Southwick. The Italian-American Republican club singers and accordionists will give several musical numbers.

Miss Walker Hostess At Bridge Tonight

Miss Vera Walker will be hostess tonight to a group of friends. After an hour of bridge, the guests will go to the ball game and will return to the Walker home for refreshments later.

Guests are Miss Ruth and Miss Rachael Yocum, Miss Barbara woman getting ready to face a Lamb, Miss Dorothy McDonald, was in play. whirl of fall activities! Anne Miss Marjorie Jones, Miss Maxine Adams knows so well how to Goodenough, Miss Eileen Goodplan a frock with engaging new enough, Miss Jere Simmons, Miss details easy to stitch up-just Margaret Siegmund, Miss Madlyn Pattern 4913 and you'll Morgan and Miss Caroline Brown.

Mrs. Charles Lemery will enfect is and that soft blousing of tertain a few youngsters and their bodice. The collegian col- mothers today in her home at the is a gay touch too-while Elaine apartments in honor of her the flared skirt makes every daughter Margaret Ann on the step you take a graceful one. occasion of her second birthday. Why not make yourself a dress Guests who are bidden are Jane Barlow and her mother, Mrs. be grand for "socials" and after-her mother, Mrs. Vernon Douglas, noon teas. If you choose a plaid Bobby Ohmart and his mother, Mrs. Lee Ohmart.

> Miss Caroyl Braden was hostess to the following Spinsters at a meeting held i., her home on Tuesday night: Miss Frances Johnston, Miss Dorothy Alexander, Miss Margaret Simms, Miss Ann Van Scoy, Miss Margaret Corey, Miss Ruth Jean Garnjobst, Miss Emlyn Griggs, Miss Barbara Pierce, Miss Virginia Cross, Miss Anita Wagner and Miss Caroyl Braden.

Miss Minnie Shrode has been the houseguest of her parents, Mr. and Mrs. D. L. Shrode the past week and will soon return to Los Angeles to continue study toward her master's degree at the University of Southern Cali- easiest ever in string. The design trations of stitches.

Miss Parker Is Wedded to Mr. Brown

The wedding of Miss Irene N. Parker, daughter of Rev. and Mrs. Robert I. Parker of Drain to Mr. Wilmer N. Brown, son of Mr. and Mrs. D. H. Brown of Newburg was an event of Tues-day night at the First Evangelical church. Rev. Parker offi-

ciated at the ceremony. The bride wore a white satin gown, made on princess lines with a long tulle veil and a Juliet cap. She carried an arm bouquet of roses and bauvardia and was attended by Mrs. Carol Nygaard of Nehalem, matron of honor, who wore a lavender lace gown and carried lavender and

white asters. Her other attendants were Miss Helen Peck of Newberg, Miss Ava Brown, Miss Leah Pauline Potter, and Miss Eliza-beth Parnell who were gowned in floor-length dresses of pink and blue.

Mr. Merle Green, cousin of the groom was his best man. Mr. September 3, was honored at a Feckett both of Salem, Mr. Sanple will reside in Palo Alto, bridal shower given by Mrs. ford Brown of Dayton and Mr. Homer Freeman and Mrs. Henry Oscar Carlson of Portland were Domes on Tuesday afternoon, ushers. Little Gary Brown and The affair was given at the Sharon Lamkin acted as flower bearers

> Pastor Sings Mrs. D. B. Kleighe played the wedding marches and accompanied Rev. J. E. Campbell, pastor of the church, when he sang "Because" and "Love Never

At the consecration service Shields, Mrs. Sula Linn of In- in prayer and Rev. Campbell

At the reception in ner, Mrs. S. L. Stewart, Miss church's assembly room, which Mrs. Russell Pratt and Mrs. Nell Turner, Miss Clara McKee, followed the ceremony Mrs. J. Fred H. Thompson are planning Mrs. Edith Kraitz, Mrs. Lee Mc- E. Campbell and Mrs. Leach

> Mrs. Brown is a graduate of school of music. Mr. Brown is Miss Abrams to minister of music at the First Evangelical church and is a stu- Be Married in dent at Willamette. The cou-For going away the bride wore a white suit, blue blouse and

Writers' Club Meets At Nelson's

a trip to the beaches.

Prof. and Mrs. J. C. Nelson ess. were hosts to members of the Writers' club at their home on Tuesday night and entertained with an outdoor dinner preceding the program of creative work. Mrs. C. A. Lytle presided at the

On the program of original work were Mrs. Helen McLeod of Monmouth, Dr. Claude Clifford, Mr. Lynn Cronemiller, Mrs. William E. Lawrence, Mrs. Blanche Jones, Mrs. W. H. McWhorter, Mrs. W. A. Merriott, Mrs. F. G. Franklin, Mrs. William F. Fargo and Prof. Morton E. Peck.

Others present included Mrs. Lynn Cronemiller, Mrs. Ora F. McIntyre, Mr. and Mrs. J. M. Clifford, Dr. and F. G. Franklin, Mrs. Morton E. Peck, Mrs. Jessie Singleton, Miss Edna Garfield, Miss Renswa Swart, Perry P. Reigelman, Dr. Mary Rowland Crandall is chairman of the meet- and the hosts, Prof. and Mrs. J. C.

Mrs. William Hammond and Mrs. Melwood Van Scoyoc were hostesses yesterday at a party for Mrs. Virgil Duncan at the latbridge and was a surprise for the honor guest.

Fuhrer, Mrs. Ward Davis, Mrs. for an informal visit. Edwin Keech and Mrs. Luke S. Portland was also a guest.

Tuesday to the following: Mrs. Annettie Vedder.

Style-Smiles - - - by Gretchen Important as



"I don't know her exact age, but I understand she's having an addition built to her hope chest!"

Such need for expansion could cover an indefinite span of years, of course, . . An indefinite amount of expansion in the waist or hip region-or no expansion at all-decidedly demands covering today with well fitted garments. Dresses just don't sit correctly without 'em. But how far from discomforting is this soft, lightweight (but masterful) girdle of tie silk (with a scottie print) whose sides are fashioned of Lastex lace. And will you look at the elbow sleeves on the white chiffon nightie, right?-Copyright, 1938, Esquire Feat-

September

The engagement and wedding date of Miss Elizabeth Abrams, white accessories. They are on daughter of Colonel and Mrs. Carle Abrams to Mr. Gordon Skinner, son of Mr. and Mrs. Leslie Skinner, was told at a luncheon yesterday afternoon at which the bride-elect presided as host-

> Announcement was made on scrolls on ribbons, attached to a wedding cake that formed the table's centerpiece.

said in the evening at the Abrams Mills.

graduated at the University of Washington in journalism and is journalism honorary. Mr. Skinner is a graduate of ors from California.

University of Washington and is

Hulst and Miss Elizabeth Boylan. Mr. and Mrs. Herman Persey.

Willard Simmons Will Be Hosts Sunday

Mr. and Mrs. Willard D. Simfair was in the form of a dessert anniversary o. Sunday. They will be at home to friends and relatives from 2:30 until 8 o'clock Motoring up from Salem were in their home at 1058 East Cleve-Mrs. William Hammond, Mrs. land street, Woodburn. Friends Melwood Van Scoyoc, Mrs. Walter are cordially invited to drop in

Mr. and Mrs. Simmons were tained informally in her home on Mrs. Simmons was the former their own table service.

during the at home on Sunday.

William Jones Home Scene of Party

Professor and Mrs. William C. sor Frank E. Childs who will soon spread. leave for Minneapolis where he onomics at Willamette university in it. this past June, Miss Melva Belle Savage, Messrs. Graydon Anderson, Dale Crabtree, Harlan Shelion and Melvin Viken.

Additional guests of the evening were Mrs. Jones' sister and Miss Abrams chose September house guest, Mrs. W. Earle Tem-2 as her wedding date because it ple of Hollywood, Professor and is her parents' 24th wedding an- Mrs. Charles C. Haworth, Miss niversary. The ceremony will be Lillian Hart and Mr. Forrest Miss Ryland Wedded

The bride-elect attended Will-amette university where she was a member of Delta Phi. She Californians

Mr. and Mrs. Herman Persey a member of Theta Sigma Phi were hosts at a dinner arranged on Monday night for their visit-

Covers were placed for Mr. and in business in Salem. They will Mrs. Merlin Hinton of Palo Alto, reside here after their marriage. Rev. and Mrs. Ray Cookingham, nouncement luncheon were Miss bara Richardson, Mr. August Per-Kells, Miss Margaret Ann Kells, Mrs. William Persey, Mrs. Anna Miss Roberta McGilchrist, Miss Persey Morgan, Miss Ruth Ann Marguerite Smith, Miss Cornella Morgan, Mr. Harold Persey and

Miss Rose Ann Gibson, daugh-

Members of the Women's Re- have moved from their home on lief Corps who wish to attend the picnic Friday at the Glenn Adams Shields. Mrs. George Knuteson of married in Marion county and home, are asked to meet at the have always resided here. Mr. bus departure corner, State and Simmons was born in the county Commercial, at 12:30 p. m. Mem-Mrs. Gordon Thompson enter- and is a retired railroad man, bers going are asked to bring

Darrell Gilchrist, Mrs. Othel Their two children, Mrs. Flagg Mr. Harold Lamb of Port An-Lee, Mrs. Lewis Mitchell and of Salem and Mr. Robert W. Sim- geles, Wash., has been the Mis. Gordon Thompson. Bridge mons of Tacoma will be hosts guest of his brother and sisterin-law, Mr. and Mrs. Marjon Lamb for the last week. He left on Wednesday for Oceanside eous shower this week with Mrs.

> Dr. and Mrs. Dolarhide of Santa Anna, California, were in Salem Wednesday and visited Mrs. Addie Curtis and Mrs. Ada Gibler. This is their first trip to Oregon. Mrs. Dolarhide is a relative of her

6:30 o'clock on Friday. Mrs. Hannah Martin will be

Christian church which is being held at the church parlors this afternoon at 2 o'clock. Major and Mrs. Wooton have

and daughter, Nancy Lee. and Mrs. Sam Earl re turned from Victoria and Van-couver, B. C., this week after spending a holiday at the north-

Mrs. Frances Newman spent a

Cake Topping Is The Batter

A really nice cake deserves a good topping just as much as an elegant new winter ensemble is enhanced by blending accessor-

Most good cooks spend almost as much time on the finishing Meat Combination Is touches to their cakes as they do the dessert itself and each one specializes in a favorite recipe. Here are several good recipes for icings, they should just about cover the cake situation, if a seven-minute frosting is added to the

FELICITY FROSTING 2 cups brown sugar, packed in

6 tablespoons cold water Pinch of salt

2 egg whites

Vanilla Mix in double boiler, cook, beatng all the time, for 5 minutes.

Take the double ' iler off the stove, but leave icing over the hot water and beat for three minbeat for three minutes longer, making a total of 11 minutes altogether, Add flavoring and spread between and on top of the layers. If you like to make uncooked icings, but still want one that is fluffy, try this one:

EASY ICING 4 tablespoons butter

2 egg whites 21/2 cups confectioner's sugar 1/2 teaspoon vanilla

Cream butter and one cup of sugar. Beat whites until stiff and and add vanilla. The flavoring recipe to try: may be varied to suit individual

Creamy chocolate icing tastes as if it had a large amount of butter in it, but in reality it only calls for 1 tablespoon. Which makes it a very economical re-

CREAMY CHOCOLATE ICING 1 cup sifted powder sugar 1 tablespoon butter Cream together and add 1/4 cup

milk, 2 squares melted square chocolate, 1 teaspoon vanilla and egg. Put all these ingredients in together and beat with a ro- mix thoroughly. Sift flour, soda one, two and three indicating the Jones were hosts at dinner Wed- tary or electric beater for 3 or 4 nesday evening honoring Profes- minutes, or until stiff enough to The addition of light corn syrup

will continue graduate work at to Comfort Icing assures you that the University of Minnesota, and you will have a smooth frosting for the graduating majors in ec- with not a trace of a sugar grain COMFORT ICING

2 1/2 cups sugar 1/2 cup water cup light corn syrup 1 1/2 teaspoons vanilla 2 egg whites

To Mr. Stapleton

Mr. and Mrs. E. L. Gray and Mr. George Ryland motored to Toledo to attend the marriage of Miss Agnes Ryland to Mr. Alex Stapleton, which was solemnized

Sunday morning. Mrs. Stapleton is a sister of Mrs. Gray and Mr. Ryland, and is a former resident of Salem. been employed at the Toledo hos-

Spokane on Wednesday and J. T. Whittig on Tuesday. will make her home there.

ter Marian of Aberdeen, S. D., with relatives in Bend. who has been attending the Uni- are the guests of Mrs. Fred

Dr. and Mrs. Carl Emmons

In the Valley Social Realm

South High street.

ELDRIEDGE — Miss Bessie Banyard, bride-elect of Tony Lelac, was recipient at a miscellan-Conklin and Mrs. Maude Timm as Present were Mesdames F. P.

Runcorn, Roy Lenhart, A. C.

Keene, Carter Keene, A. W. Sahli, Wm. Chapman, Veteto, A. W. Nusom, Wood, Lon Eppers, Arthur Banyard, Julian DeJardin. Peter Lelac, George Brown, Ver-nie Banyard, I. Sears, A. L. Gi-rod, Richard Williams, Emil Cramer, Charles Hamegan, Jake Becker, and the Misses, Dorothy Veteto, Francis Wood, Bethel Eppers, Dorothy and Helen Hannegan, Edna and Juanita Becker.

SSOTTS MILLS-A lovely post nuptial shower was given at the W. A. Geren home Thursday afternoon honoring Mrs. Glen Browning, a recent bride. Mrs. Browning, who was the former Jean Miller, graduated from the local high school this spring. Miss Helen Geren and Mrs. Frank Miller were the hostesses. Dr. J. E. Webb of Mt. Angel,

Mrs. Rose Magee and Kenneth Magee enjoyed a joint birthday

Today's Menu Active Outdoor Games Prove

Sliced lettuce with good old vinegar and oil will be salad to-Sliced lettuce

Baked pork chops New peas, buttered Scalloped potatoes Huckleberry pie

Baked Loaf

Just the right blend of meat makes or breeks a meat loaf, that pleasant form of baked meat that inexpensive yet substitutes pleasantly for the more expensive

roast. MEAT LOAF 2 pounds ground beef pound ground pork 1 cup fine bread or cracker crumbs

2 teaspoon salt 4 teaspoon pepper 2 tablespoons grated onion eggs, slightly beaten 1 cup milk or meat stock

Have beef and pork ground together. Beef neck, shank or chuck utes. Set the top of the double and pork shoulder are economical boiler in a pan of cold water and cuts for grinding. Combine ground meat with bread crumbs and seasonings. Moisten with slightly beaten eggs and milk or meat stock. Pack into a greased loaf pan and bake in a moderate oven (350 degrees) until done, about one and a half hours.

Rye Cereal Makes Nut Bread Loaf

Rye or bran cereal is good to keep on hand for making breads, add rest of sugar to the whites. topping baked dishes or adding to Fold the two mixtures together meat loaves for filler. Here's one

> egg 1 cup brown sugar 2 tablespoons melted shorten-1 cup rye flakes

RYE NUT BREAD

% cup sour milk or buttermilk 1/2 cups flour 1 teaspoon soda teaspoon salt

cup chopped dates % cup chopped nut meats Beat egg well; add sugar gradstirring only until flour disap- wins. Or it might be a mule race pears. Pour into greased loaf pan and the last man wins. with waxed paper in bottom. Bake in moderate oven (350 de- Young Cabbage Makes

ches long. Pour hot syrup slowly over beaten egg whites, beating of this recipe by adding 11/4 Cook sugar, corn syrup and wa- squares of chocolate, chipped up, ter till it spins a thread three in- right after the syrup.

Bridge Party at Home Of Goodenoughs

Misses Maxine and Eileen Goodenough were hostesses to the camp leaders of Camp Santaly on Monday afternoon when the girls enjoyed a musical afternoon. Cards were in play during the at-

Present were the Misses Eliza beth Steed, Virginia Steed, Barabara Lamb, Barbara McLaughlin, Rachael Yocum, Eileen and Maxine Goodenough.

Mrs. A. N. Taylor of Albany Use Honey to Sweeten Miss Evelyn Haug left for was the guest of her sister, Mrs.

Miss Marjorie Knox has just Mrs. C. A. Nelson and daugh- returned from two weeks spent

> from Milwaukie, Ore., where she spent her vacation.

Miss Mary Head is returning

Needle Club Picnics PLEASANTDALE - About 20 people attended the Aloha Needle thick and clear. Seal in stericlub family picnic held Sunday at North Winter street to 1089 L. S. Lorenzen's bar. A basket dinner was served at noon. Swimming was enjoyed.

> **Grange Will Meet** ing Friday night.

Popular

When an outdoor party is plan-ned for youngsters a few supervised games may be in good taste, especially when the crowd is mixed and games must suit both Active games of course are the

only ones that will satisfy the younger set 2 'ere are woods that will hide the players, here are two that fit the requirements; PEANUT HIKE Color peanuts with Easter egg dye or with paint, and scatter

along the path where the hike is to be taken. Each hiker tries to find as many peanuts as possible and at the end the points are added. Red will count 5, yellow count 10, blue 15 and purple 20. A large sack of pennies will be awarded to the high-point hiker. Hare and hounds is fun for both grownups and children, For

outdoors fun set the stage for: HARE AND HOUNDS Two persons are chosen to be he hares, and all the others are hounds. The hares are given a large paper sack full of small pleces of colored paper which they scatter along their path. The hares are given a head start of the hounds, are allowed to sep-

the paper pieces and the one getting to the hare first wins the prize. The hare's noth should be as complicated as possible. If the picnic place is more open, try this game when older

arate during the chase but must

end up together. Hounds follow

folks are players: HORSE RACES Mark a rectangular plot of level ground into six lanes about two feet wide. The lanes are divided into about 20 sections across and positions are numbered from one to 20. Six players participate in the game and are lined up at the starting line. Someone rolls dice made from square cardboard boxes of different colors. One of the dice determines the horse that is to move, the other the number of squares he moves. On the latter dice, one side might be marked "stumbled, back one space" and ually and beat until light. Stir in others "bad start, lose next turn," shortening, rye flakes and milk; "no gain" and the other threeand salt together. Add to first squares to advance. The player mixture with dates and nut meats, arriving at the end of the course

Fine Vegetable

Young cabbage can be fried to all the time. Beat until it holds make a very nice vegetable dish its shape and add vanilla. You for dinner. It's probably one of may make a chocolate icing out the world's least expensive vegetables and should be included in 'a menu occasionally to square the cook's conscience about that thick steak and those fresh mushrooms that were served at dinner this week.

FRIED CABBAGE 2 slices bacon tablespoons sugar

1 teaspoon salt cup vinegar cup water Paprika to taste 4 cups cabbage uncooked and shredded Chop bacon fine and fry until

risp. Take out of skillet and fry cabbage slowly until a light brown. Add remaining ingredients and cover tightly. Simmer slowly for 20 minutes.

Plum Butter

The honey people send a recipe using their product as a sweetener for plum butter, maybe a little sweet for some tastes but

the amount of honey will easily be varied, the flavor's fine. PLUM BUTTER Cover plums with cold water and cook slowly until well done Fut through celander. Measure and for each cup of pulp add 16 cup honey. Cook slowly until lized glasses.

Curry Powder Seasons Salad Dressing

An excellent dressing is made by adding 1 teaspoon curry pow-VICTOR POINT-Union Hill der to 1 cup mayonnaise. The grange will hold its regular meet- combination makes an especially nice blend for meat salads.

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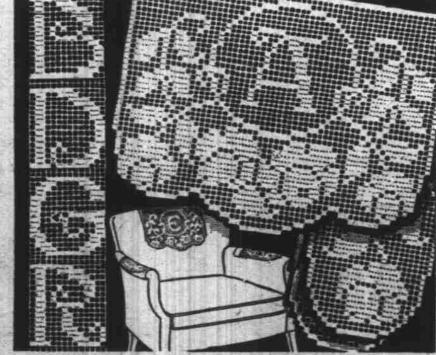
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Be Personal-Use This Laura Wheeler to spend the remainder of the Initial Filet Crochet



. The initial adds distinction to the initials measuring 4x4 % ern cities. this filet crochet set that's the inches; materials required; illusalso lends itself to buffet sets and scarf ends. You can use the in- (coin preferred) for this pattern turned to Salem on Tuesday.

Send 10 cents in stamps or coin week at Diamond lake and re- and Dr. Webb of Mt. Angel, Mr.

at the Catholic church early on

Present at yesterday's an- Paul and Ruth Cookingham, Bar- She is a graduate nurse and has Lois Burton, Miss Mary Elizabeth sey, Mr. Charles Persey, Mr. and pital for the past year.

ter of Mr. and Mrs. Duane Gibson versity of British Columbia for Haug at De Poe bay and Salem. the past six weeks, has returned mons of Woodburn, parents of home and will enter Willamette Mrs. Asel Eoff and son Joe Mrs. L. M. Flagg of Salem, are university in the fall. Miss Ann who are domiciled at Neskowin university in the fall. ter's home in Portland. The af- celebrating their golden wedding Skillen of Fort William, Ontario, were joined by Mr. Eoff last accompanied Miss Gibson to Sa- weekend. lem and will remain as her guest

Mrs. Frank Zinn is to be hostess for membe s of the NALC auxiliary and their families at a no-host picnic at her home at Sunnyside. The affair is set for

guest speaker at the meeting of the Woman's council of the First guests from Ellensburg, Wash., Mr. and Mrs. Henry Robinson

party at the city park here Thursday. These three, whose birth-days fall on the same day, have celebrated together every year for some time. Present were Georgia Webb, Jimmie and Danny Webb and Mrs. Ed Myers of Salem, Mr. The Capital Assembly of Arti- itials alone, too, as inserts for to The Oregon Statesman, Needle-saus will meet at Olinger field linens. Pattern 1844 contains craft Dept., Salem. Write plainly Miss Lunell Chapin is visiting Mrs. Lee Ayres, Jean and Jack, Thursday evening for a picnic at charts and directions for making pattern number, your name and Miss Betty Williams on Lake Mr. and Mrs. Hugh Magee, Ron-6:45 o'clock. Oswego this week. ald Muck and Kenneth Magee.