

Society... Clubs Music

News and Features of Interest to Women

Homemaking Styles... Food

MAXINE BUREN—Women's Editor—

Miss Terpening to Wed at Home Rites Sunday Afternoon

Final plans for the wedding of Miss Lois Terpening, daughter of Mr. Don D. Terpening, to Mr. Richard C. Buschman of Portland on Sunday, September 4, have been announced. The ceremony will be read at 4 o'clock in the afternoon at the Terpening home with Rev. Dean Poindexter officiating in the presence of members of two families and close friends.

Mrs. Kriesel Feted at Several Affairs

Mrs. Richard Kriesel who is leaving in September to join her husband in Bolivia is the inspiration for many parties prior to her departure. Friday afternoon Mrs. T. O. Russell has invited a group of Mrs. Kriesel's friends to a 1 o'clock luncheon at her North Capitol street home. Covers will be placed for 12 guests.

Mrs. Panek Is Hostess On Wednesday

Mrs. Michael Panek entertained informally a group of women who meet each month at her home on South Church Wednesday afternoon. At a late hour tea was served by the hostess and early fall flowers were arranged about the guest rooms.

Rebekahs Entertain on Monday Night

Salem Rebekah lodge met for its regular business and social evening Monday night in the Odd Fellows hall and decided to continue with the birthday committees as hostesses, and to entertain the committees. The program and refreshments were under the direction of Laura Noyes, chairman, and her committee.

Mrs. Hugh McCannan and Son, William of The Dalles, are visiting relatives and friends in Salem this week.

Mrs. Lois Farnsworth has recently returned from a trip to San Francisco.

In the Valley Social Realm

SUBLIMITY—Miss Louise Etzel was honored with a miscellaneous shower at the home of her parents, Mr. and Mrs. F. T. Etzel Sunday afternoon, August 28. Her marriage to Kenneth Porter will take place September 6 at Sublimity in St. Boniface church. Those present to honor the bride-to-be were Mrs. George Lambrecht, Mrs. Myles Kintz, Mrs. John Zolkaski, Mrs. Barney Kirsch, Mrs. Ira Kirsch, Mrs. Joseph Parrish, Mrs. Charles Rossiter, Mrs. Gust Kirsch, Mrs. Adam Toepfer, Mrs. John East, Mrs. Frank Etzel, Mrs. Edward Welter, Mrs. Joseph Schmitz, Mrs. James Stockwell, Mrs. Elwyn Erickson, Mrs. Dan Kintz, Mrs. Henry Sigmund, Mrs. A. P. Kirsch, Mrs. William East, Mrs. Albert Rabens, Mrs. Al Duman, Mrs. Harry Porter, Mrs. Jacob Lambrecht, Mrs. Chris Cremer, Mrs. Sim Etzel, Mrs. Roy Porter, Mrs. Margaret Toepfer, Mrs. Frank East, Mrs. Albert Welter, and the Misses Helen Kihls, Aurelia Wourms, Agnes Kirsch, Jean Parrish, Laura Kihls, Roberta Julia Toepfer, Darlene Kintz, Irene Duman, Zoe Pettit, Evelyn Kintz, Helen Porter, Bertice Lambrecht, Kathryn Lambrecht, Clair Ramsay and Germaine Etzel and the hosts.

INDEPENDENCE—Miss Molly Hervey, daughter of Dr. and Mrs. George D. Hervey, found a host of little friends at her home on Wednesday to help her celebrate her third birthday. Present were Margaret and Mary, Miss Harriet, Gold, Patsy Hervey, Charles Kem, Bobby Robinson and the honored guest.

CLUB CALENDAR

Thursday, September 1 Ladies of Grand Army of Republic meet at Armory, 2:30 p.m. Eteri class, 1st Baptist church party at 7:45 in church. Missionary society of First Christian church at 2 p.m. at church. Women's Benefit association meet at KP hall, 8 p.m. S. L. club with Miss Clara Zuber, 348 North 12th street, 8 p.m., business and initiation.

Coeds To Be Feted At Rush Dinner This Evening

A group of prospective University of Oregon coeds will be honored at a smartly arranged affair tonight when alumnae of Delta Gamma sorority will entertain with a buffet supper at 6:30 o'clock. The affair will be held at the North Summer street home of Mrs. Parker Wickwire.

Y's Mennettes to Meet At Zeller Home

Mrs. Waldo Zeller has invited the Y's Mennettes to her home, 1755 South Church street, Friday afternoon for the monthly social meeting at two o'clock. Mrs. J. C. Nelson will give several book reviews during the afternoon and tea will be served by the hostess.

Mrs. Roberts Surprised On Birthday Monday

A group of friends surprised Mrs. E. E. Roberts on the occasion of her birthday Monday night at the Roberts' home. A social evening was enjoyed followed by a supper hour. Mrs. Keith Roberts arranged the party. Honoring Mrs. Roberts were Mrs. Emma Roberts, Mr. and Mrs. C. M. Roberts, Mrs. George Moore, Mr. and Mrs. Roy Mink, and Mrs. W. H. Small of Eugene, Mr. and Mrs. L. De Roberts of Portland, Mr. and Mrs. C. D. Smiley and Mrs. Carrie Smiley of Independence and Mr. E. E. Roberts.

Mrs. Irene Nash Martzall, son Charles and daughter Mrs. Dorothy Nash Mappin and the latter's son Robert, all of Eureka, Calif., are spending a few weeks in Salem. This is their former home.

This Seed Stitch Coat Is Exclusive With Laura Wheeler

Any little girl will be thrilled with this coat knitted mainly in seed stitch, its perky cap done like the contrasting panel, collar and cuffs. Pattern 1859 contains directions for making coat and cap in sizes 4, 6 and 8; illustrations of them and of stitches; materials required. Send 10 cents in stamps or coin (coin preferred) for this pattern to The Oregon Statesman, Needlecraft Dept., White plainly FATTERN NUMBER, your NAME and ADDRESS.

California Guests At Downs' Home This Weekend

Distinguished guests arriving in the capital today are Dr. and Mrs. Walter Sulzbach of Claremont, Calif., who will be the house guests until after Labor day of Dr. and Mrs. Chester A. Downs at their South High street home. Dr. Sulzbach is professor of political science at Pomona college, where Miss Flavia Downs will enroll for her senior year in September. Miss Renate Sulzbach is attending the French school at Neshkahnne this month.

Neimeyer-Sherman Vows Solemnized Sunday

At a simple ceremony Sunday in the chapel of St. Paul's Episcopal church, Mrs. Maude Sherman became the bride of Mr. William Neimeyer, Rev. George H. Swift read the service in the presence of relatives and intimate friends of the couple. The altar was banked with arrangements of pink amaryllis and white lighted tapers.

The bride wore an ensemble of navy blue lace with matching hat and accessories. She carried a bridal bouquet of pink roses and white carnations. The couple was unattended. A reception was held at the Neimeyer home following the ceremony with Mr. and Mrs. Neimeyer, Mrs. James Monroe, Mrs. Neimeyer, Mrs. Frank Halik, Mrs. Emil Halik and Mrs. Alvin B. Stewart. Early fall flowers decorated the guest rooms. The couples left for a trip to eastern Washington and Idaho and will be at home in Salem after September 1. Mr. and Mrs. John Evans of Longview, Wash., were out-of-town guests at the wedding.

WCTU Members Hear Cinema Talk

At the WCTU meeting held at their hall on Tuesday afternoon, the song service was followed by devotionals conducted by Mrs. A. S. Henderson, who also spoke briefly on the recent national convention held at San Francisco. Miss Eugenia Savage played several piano numbers, Mrs. Margaret Fessenden and Miss Amy Martin sang a duet and Mrs. Fred Tooze, Jr., sang.

Suzanne Murdock Will Be Honor Guest at Party

Mrs. Kenneth Murdock has arranged an informal party for Saturday afternoon in compliment to the sixth birthday of her daughter, Suzanne, at her Richmond street home. Hours are from two to five o'clock and refreshments and a birthday cake will be served by the hostess. Clever favors will be given the guests.

Miss McAllister Is Honored at Supper

Mrs. Elma McAllister was hostess on Monday for her daughter Miss Ruth Ann McAllister who left last night for Klamath Falls. The affair was in the form of a garden supper, and the evening was spent informally out-of-doors. Present to honor Mrs. McAllister were Mrs. B. Boylan, Miss Elizabeth Boylan, Mrs. Ralph Scott, Miss Jeannette Scott, Miss Grace Elizabeth Holman, Miss Grace Rose, Miss Rose DeMacon of Oregon City and Mrs. Irving Hale.

Republican Women Meet With Chairman

The executive board of the Marion County Republican unit of Pro America met at the home of the chairman, Mrs. R. L. Wright on Tuesday afternoon and discussed plans for providing hostesses for the state and Marion county republican booths at the state fair. The next meeting of Pro America will be in the Marion hotel on September 12 when Senators Ronald Jones and Douglas McKay will speak.

Salem Friends of Mr. and Mrs. George Elmer Emigh, Jr., will be interested to hear that they have taken a house in Portland where they will make their home. Mr. Emigh will be athletic coach at the Franklin high school this year. The Emighs have formerly made their home in Astoria.

Felicitations are being sent to Mr. and Mrs. Richard Wilson of Portland on the birth of a son Tuesday at the Emmanuel hospital. Mrs. Wilson will be remembered as Mary Gould Parsons and the young boy is the grandson of Mrs. Ella Shultz Wilson of Salem.

Mr. and Mrs. Robert Shinn have had as their house guests Mrs. Shinn's two sisters, Mrs. J. L. McGinnis and Mrs. Ernest Henry of Spokane, James McGinnis, Mrs. Raymond Watkins of Portland and Mrs. John Hifford of New Jersey.

Mrs. John H. Bagley, Jr., entertained informally yesterday afternoon at her home for the pleasure of her mother-in-law, Mrs. John H. Bagley, Sr., of Portland, who is visiting here for several weeks.

Miss Harriett Kleinsorge has invited a group of her Salem friends to supper tonight at the Silverton home of her parents.

Mr. and Mrs. Paul Hendricks have returned from a motor trip to California and southern points.

The first fall meeting of the Salem Heights Women's club will be held Friday at the hall at 2 p. m.

Style-Smiles - - - by Gretchen



"I think you did right by deciding to attend college, after all. It only sets you back four years!" And it does give you that one time in life to acquire complete non-chance combats in your clothes—true campus chic. To vary the ubiquitous shirt-sweater-skirt triangle, include a green suede "sissy" blouse in your trunk, sleeveless, with a drawstring at the bottom. Wear it with a gray cashmere skirt with green stitching around its hem. Or an equally casual bloused suede jacket with an elastic-gathered waist—they come in a lovely gray-blue.—Copyright, 1938, Esquire Features, Inc.

Adventure at Home Easy To Find

In early fall, as in early summer that urge to adventure comes in the heart of every woman who loves her home. She feels the call to dare, to change even though it may mean a skin scuffed on an unfamiliar corner. A house that does not change is a dead one, and the way to give life to the house is continually to change as life changes. And that urge to make old familiar furnishings into something new by the simple process of changing it to another location, is based on a logical fact. A famous French novelist once said that the surest way to happiness is to apply one's self to an absorbing occupation that provides plenty of surprises. He applies the formula to interior decoration, saying that it, too, reveals surprises for happiness, mobility and loveliness. So after all it's a simple formula this business of keeping one's self contented with surroundings.

I know a woman who has changed the table in her small apartment to every side of the room. Each change necessitates the rearrangement of other large pieces of furniture in the room. The other day, as pleased as if she'd been given an elegant new piece of furniture, she found a new place to put the table! There's never a dull moment for the homemaker who scrambles her curtains, puts the dining room rug in the living room or covers up an occasional door with a wall hanging. She's making decorative history in her own house, and whether the family approves or not, she's having her own little adventure in a mild, harmless and costless way.

Today's Menu

A casserole dish is the piece de resistance for today's dinner. Tomato cucumber salad. Fresh spinach in butter. Boiled potatoes. Veal patties en casserole. Pears with ginger sauce. VEAL PATTIES EN CASSEROLE 1/2 pound lean raw veal chopped 2 tablespoons chopped pork or bacon 1/2 cup soft bread crumbs 2 slightly beaten eggs 1/2 cup flour 1/2 cup rich milk 1/2 teaspoon salt Dash of pepper 1 1/2 tablespoons butter 3/4 cup stock Mix ingredients thoroughly, form into eight pieces, arrange on a baking dish and dot with butter, pour stock around the veal and bake covered for an hour at 350 degrees. Baste frequently during the cooking. Serve with a teaspoon of ginger root or tomato sauce. For the pear sauce that's to be dessert, mix contents of a small can of crushed pineapple with a tablespoon chopped candied ginger or a teaspoon of ginger root. Cook slowly until well heated through and pour over freshly peeled pear halves.

Salmon Soup Will Be Luncheon Dish

Salmon soup sounds intriguing to those who like that fish and here is a recipe that will make an excellent luncheon main dish. Use either canned or fresh cooked salmon. SALMON SOUP 1 cup salmon 1 quart scalded milk 2 tablespoons butter 4 tablespoons flour 1 1/2 teaspoons salt Few grains pepper Drain oil from the canned salmon and flake the fish, add

Pickling Very Fashionable Right Now

We're right in the midst of pickling, if the odors of vinegar and spice coming from our best friend's kitchen have anything to do with it, for go where we will there are pickles in some form being made. Let's begin with a recipe to go with winter meats: INDIA RELISH 5 pounds green tomatoes 1 dozen large sour pickles 6 large onions 3 sweet green peppers 3 sweet red peppers 1/2 teaspoon black pepper 2 tablespoons white mustard seed 1 tablespoon black mustard seed 2 1/4 cups brown sugar 1/2 cup salt 2 tablespoons celery seed 1 quart boiling vinegar Chop vegetables, drain over night and add other ingredients, adding boiling vinegar last. Seal. And follow with a good old favorite. Remember to put in lots of cauliflower, for who doesn't pick out this vegetable from the mixture? MUSTARD PICKLES 2 quarts large cucumbers (sliced before measuring) 1 quart each tiny onions, small green tomatoes, large green tomatoes 2 large heads cauliflower 8 green peppers 1/2 cup salt 3 cups sugar 1 ounce turmeric 1 1/2 cups flour 1 gallon vinegar 1/2 pound dry mustard Halve tiny tomatoes and cut large ones. Separate cauliflower. Cut green peppers. Put all vegetable in a large crock. Sprinkle with milk gradually and season. Bind with butter and flour cooked together. Serves 4 to 6 persons. (Continued on Page 17)

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