

Society..Clubs
Music

News and Features of Interest to Women

Homemaking
Styles..Food

MAXINE BUREN—Women's Editor

Visitors Will Be Complimented At Tea Today

A lovely affair of this afternoon will be the informal tea for which Mrs. C. A. Kells will be hostess at her suburban home in Salem Heights. The affair is being arranged to compliment Mrs. Lee Harter Markwood of San Francisco, who is visiting in the capital as the guest of her parents, Dr. and Mrs. J. J. Stanton. Mrs. Markwood will return to her home Sunday.

Calling hours are from 3 to 5 o'clock. Bouquets of summer flowers will be arranged about the guest rooms.

Baker-Warren Vows Are Said at Garden Rites

The marriage of Miss Verna Warren, daughter of Mr. and Mrs. A. M. Warren of Amity, and Mr. R. Wilbur Baker, was an event of August 26 in the garden of the bride's home. Rev. A. H. Beiner officiated. Mrs. Alta Holgate of Willamette, aunt of the bride, sang "I Love You Truly" and Mr. K. D. Fendell of Newberg sang "Because" accompanied by Mrs. Leroy Woods of Carlton, sister of the bride.

The bride, who entered on the arm of her father, wore a gown of white satin striped rayon net and a wreath of orange blossoms which has been worn by her grandmother, Mrs. C. M. Cooper, when she was married 56 years ago. The bride carried a bouquet of pink roses and sweet peas.

Mrs. Alsmann Honored At Shower

Miss Elinor Davidson was hostess at a shower for Mrs. Alsmann (Thelma Cummings) at the Cummings home in Marion on Wednesday. Her wedding was an event of two weeks ago.

Present at the shower were: Mrs. C. B. Hobbs, Mrs. L. Lunsburg, Mrs. Baxter, Mrs. George Christianson, Miss Lillian Christianson, Miss Emma Johnson, Miss Ruth Metzger, Mrs. Martha Carter, Mrs. C. Guess, Mrs. H. Guess, Mrs. J. B. Allen, Mrs. Fern Richards, Miss Lida Guess, Mrs. J. M. Wilson, Mrs. Paul Shaffer, Mrs. Adam Kerber, Mrs. J. O. Alsmann, Mrs. Stella Brower, Miss Helen Wilson, Miss Miriam Allen, Mrs. Moore, Mrs. L. Smith, Mrs. M. Davidson, Miss Patsy Kerber and the hostesses.

Miss Emily Brown to Wed in October

Of interest to her Salem friends is the announcement of the engagement of Miss Emily Frazer Brown, daughter of Mr. and Mrs. Walter Frazer Brown, of Medford, to Mr. Robert Leonard McClure of Chicago. The wedding will be an event of October 14 in Medford.

Miss Brown is a graduate of Willamette university, and is a member of Beta Chi sorority. For several years she has been traveling in Europe and the states. Mr. McClure is a graduate of Duke university, North Carolina, and since his graduation has been associated with the American Can company in Chicago.

Miss Alicia McElroy of Portland Has Stayed at the Ambassador Apartments, Attending Her Two Aunts, Mrs. J. P. Frizzell and Miss Margaret McFadden, who were injured recently. She left yesterday to spend a few days in Newport before returning to Salem.

Miss Edith Marchouse, daughter of Mrs. W. G. Morehouse, left Thursday morning for Los Angeles where she will attend school this winter and be with her brother, W. A. E. En route south she will stop at Reno and other interesting points.

Mr. Edward Warren and his children, Betty and Charles, are leaving today for their home in Santa Cruz, Calif. They have been spending the summer at the home of Dr. and Mrs. Robert Moulton Getke.

President



Mrs. Frank Waters of Salem who is retiring department president of the American Legion auxiliary and will terminate her office at the convention being held in Pendleton.

Delegates at Convention, Pendleton

A number of Salem women are attending the department of Oregon convention of the American Legion and auxiliary which opened yesterday in Pendleton. As official delegates from Salem are: Mrs. Leon Brown, Mrs. Earle Anderson, Mrs. O. E. Palmater, Mrs. Frank Marshall, Mrs. Harold Perkins, Mrs. Paul Picke, Alternates from Salem are: Mrs. Leif Bergsvik, Mrs. Onas Olson, Mrs. Merle Travis and Mrs. L. S. Dotten.

Also in attendance at the convention are Mr. and Mrs. Mem Pearce, Mr. and Mrs. Glenn Porter, Mr. and Mrs. James Turnbull. Mrs. Frank Waters is department president for Oregon and will complete her term of office at the convention.

Oregon State Dance Is Slated for Tonight

Calendared for tonight is the Oregon State college "Black and Orange Swing" which will be held at Castilian hall from 9 to 12 o'clock. Bud Mercer's orchestra will play for the informal dance. The affair will honor Salem folk planning to attend Oregon State this year. A feature number is planned for intermission and several out-of-town guests are expected.

Clever decorations carrying out the college theme will be used. Banners and Greek letters representing the various fraternities and sororities will decorate the walls. At one end of the hall will be a scene on a football field. George Causey is general chairman of the affair and Ed Berlin is in charge of the decorations. Tickets may be obtained from any Oregon State student.

Church Group Meets At McAllisters'

A meeting of the Tri-V class of the Calvary Baptist church was held in the backyard of the country home of Mr. and Mrs. McAllister on Tuesday.

The group rotated waltzers and marshmallows in the open fireplace. A short business meeting was held, during which plans for the fall activities were discussed. A committee was appointed to plan the furnishings for the class room in the new church building, and also one to finance the furnishings. The yearly banquet date was set for late in September.

Those present were: Miss Eileen Amundson, Miss Margaret Moore, Miss Mildred Smith, Miss Isabelle Mischler, Miss Elizabeth Welborn, Miss Prudence Foster, Miss Tommy Alexander, Miss Virginia Bultry, Miss Doris Schunke, Mrs. A. Q. Weniger, Mrs. Elma McAllister, Miss Delores Weniger, Mrs. Elmer Amundson, Messrs. Dwight Amundson, Miss Amundson, Hon Adams, Jack Hillster, Schyler Gile and Charles Warren.

Visitors in the capital from Oakland, Calif., are Mr. and Mrs. Robert J. Bird. They are the guests of Mrs. E. S. Lipp, sister of Mrs. Bird, and Mrs. Charles Pratt, who is a niece of Mrs. Bird. The Birds are returning south in a few days and have just arrived from Honolulu where they have spent the past six months.

The Daughters of the Nile have postponed their first regular meeting of the year from next Monday on account of the fair and will hold the session on October 2.

Miss Esther Black, daughter of Mr. and Mrs. Gordon Black, is leaving this morning for LaGrande where she will teach in the high school the ensuing year.

CLUB CALENDAR

Friday, September 2
Hal Hibbard auxiliary meet at armory, 12:30 no-host lunch, followed by business meeting. Englewood Woman's club with Mrs. J. G. Marr, 1620 North 19th street, 2 p. m.
Degree of Honor at KP hall, 8 p. m. Important business meeting.

Saturday, September 3
Postal Clerks auxiliary with Mrs. John Watson, 2055 North Commercial street, 2:30 p. m.

Tuesday, September 6
Chadwick chapter, Order of Eastern Star, meet at Masonic temple, 8 p. m.

Salem Folk Leave For Short Trips, Others Return

The real last week of summer holidays finds vacationists returning and others leaving for another trip over the weekend. Visitors are also many in the capital, several arriving to remain for the state fair.

Mr. and Mrs. Frederick Lamport have left for a several weeks' trip to Sun Valley, a tour of the national parks and home by way of Salt Lake City. Mrs. Thomas E. Rilea and her children, Janet and Tommy, left Thursday for a week's visit with friends in southern Oregon and will stay at Agnes.

Mrs. Merrill Ohling and her children, Sarah Ann and Alice Louise, are vacationing at Seal Rocks this week and will be joined by Mr. Ohling this weekend. Mrs. Kenneth Perry and daughter, Susan, are spending several days in Portland this week with Mrs. Perry's parents.

Miss Edna Sterlings, who has been the house guest of Mr. and Mrs. Paul B. Wallace this summer, has returned to her home in Seattle. Miss Sterling left Wednesday morning and was accompanied by Miss Pauline Wallace, who will remain with her for a week. Miss Belle Molloj has had as her house guest her cousin, Miss Ola Mae Hough of Klamath Falls.

Mr. and Mrs. Burton J. Cray are entertaining as their guests, Mr. and Mrs. Forrest Davis and daughter of Bismark, N. D. Mrs. Davis is a sister of Mr. Cray. They are touring the states and will return home by way of Boise and Ogden, Tuesday afternoon. Mrs. F. C. DeLong entertained a few friends informally at tea for the pleasure of Mrs. Davis at her home on Chemeketa street.

Mr. and Mrs. Kenneth Potts have as their house guest for several days Miss Judy Moore of La Grande. Miss Lucille Sletner has returned from a trip to Vancouver and Victoria, B. C., and stopped in Chehalis for several days with her parents.

Mrs. John Caughell and children, John and Josephine, and Miss Josephine Baumgartner have returned from a sojourn to Vancouver and Victoria, B. C.

Mrs. Steeves Entertains For Mrs. Kriesel

Mrs. Richard Kriesel was the honor guest at a smartly arranged breakfast party Thursday for which Mrs. Laban Steeves was hostess at her State street residence. Mrs. Kriesel leaves September 13 for San Francisco to see her husband.

A 11:30 o'clock breakfast was served followed by several hours of cards. The table was centered with a map of South America encircled with garlands of gladioli and zinnias.

Covers were placed for Mrs. Kriesel, Mrs. Thomas Watson, Mrs. Lester Humphreys, Mrs. Earl Olson and Mrs. Robert Hudson, Jr., of Portland, Mrs. Charles Wood, Mrs. Howard Adams, Mrs. Reynolds Allen, Mrs. Clarence Hamilton, Mrs. Robert Drager, Mrs. Louis Farnsworth, Mrs. Loring Schmidt, Mrs. William H. Hammond, Mrs. Drager Mischler and Mrs. Laban Steeves.

Miss Schmid Married to Mr. Dunn Sunday

Miss Genevieve Schmid, daughter of Rev. and Mrs. G. B. Schmid of Eugene, and Mr. Reuben Dunn of Salem, were married at a simple ceremony at the home of the groom's parents on South 19th street Sunday afternoon at two o'clock. Rev. G. B. Schmid, father of the bride, performed the ceremony in the presence of relatives and close friends.

The service was read before an arch decorated with bouquets of summer blooms. The bride wore an afternoon frock of navy blue taffeta and corsage of red rosebuds. Miss Dorothy Smith of Elmira was the bridesmaid and wore a light blue dress. Mr. Stephen Schmid, brother of the bride, was best man for Mr. Dunn.

The couple will make their home in Brownsville, Oregon. Several out-of-town guests were present for the wedding.

Dr. and Mrs. Vincent Nelson, Mrs. Elva Nelson and Mrs. Stockman of Los Angeles, who have been visiting in Salem with relatives, have returned to their home. They were the luncheon guests of Mr. and Mrs. George R. K. Moorhead on Wednesday. Dr. Nelson is a cousin of Mrs. Moorhead.

Miss Betty Jane Crossley of Oswego is the house guest this week of Miss Lorna and Miss Dorothy Barham.

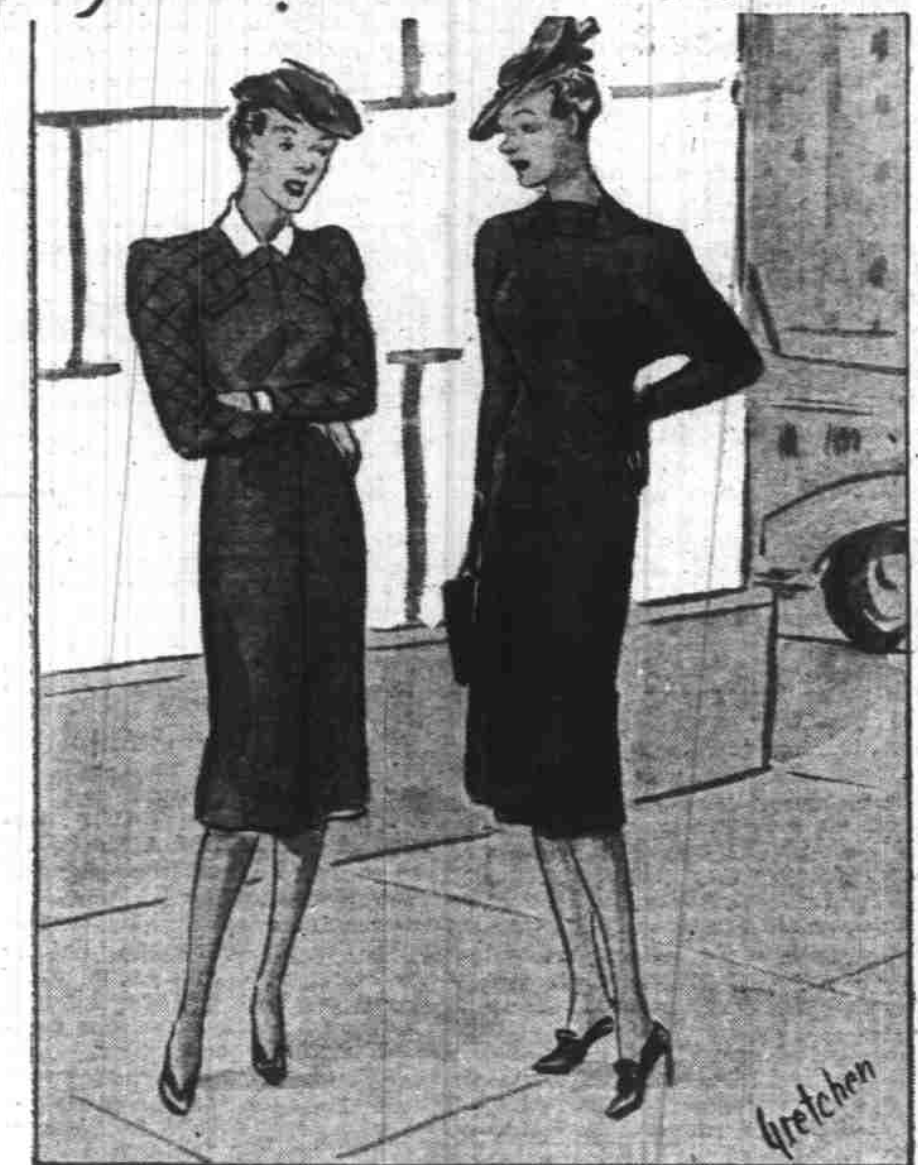
Miss Gladys Humphreys was a tea hostess Wednesday afternoon in compliment to a group of her friends.

Dr. and Mrs. Vernon A. Douglas and daughter, Estella, are vacationing this week at Brettenbush.

In the Valley Social Realm

SCIO—Mrs. Clara Smith was honored at a surprise birthday dinner Sunday on the occasion of her 69th birthday anniversary. Guests included John Frost, Mr. and Mrs. George Westenhous, Mr. and Mrs. G. A. Shelton, Scio; Mr. and Mrs. Carl Smith, Karla Smith, Jackie Smith, Lebanon; Mr. and Mrs. Merle Frost, Portland; Mr. and Mrs. E. F.

Style—Smiles— by Gretchen



"I think they'll get along very nicely. Why, he actually worships the ground her people own!"

Hum—The unexpected design of women's remarks now and again. Unexpected as the design of tucks on their frocks. The brown crepe on the left, for instance, tucks a yoke in plaid effect deep down each side of the bodice and repeats the idea over the entire long straight sleeve—to the cuff, white as the little shirtwaist collar. That soft touch of draping at the throat of the black silk crepe, right, dips under triangles extending from the back of the dress. And under the dolman sleeves, the back comes forward again.—Copyright, 1938, Esquire Features, Inc.

Main Dish Uses Eggs Instead of Meat

Eggs add delicacy to a main dish and when a meat substitute is planned, use one of these three forms of dish. There is the soufflé which is nourishing yet light and attractive, then a vegetable mixture that's about like a soufflé but takes less eggs and is molded in a ring, and third the timbale which is again similar to a soufflé but is baked in individual molds like a custard.

First take a soufflé, here is one that's not a true soufflé but is more practical for general use because it is easier to make, with less chance of falling.

MOCK SOUFFLE
2 cups cooked rice
2 cups grated cheese
2 cups milk
4 eggs
1 teaspoon salt
1/4 teaspoon dry mustard
1/4 teaspoon pepper
Mix all, folding in egg whites last. Cook for 45 minutes in a buttered casserole in a 300 degree oven. This serves about eight persons.

Then comes the timbale:
SPINACH TIMBALE
3 cups cooked spinach
4 eggs
3 tablespoons butter
1 teaspoon salt
Combine vegetable with well beaten egg and season. Bake in buttered ramakins or in individual rings set in a pan of hot water in a 350 degree oven. Fill with:

HARVARD BEETS
2 cups cubed beets
1/2 cup sugar
2 tablespoons cornstarch
1/2 cup mild vinegar
2 tablespoons butter
1 teaspoon salt
Mix ingredients and boil for 5 minutes then let stand in top of the double boiler for half an hour.

CARROT RING
2 cups cooked carrots, mashed
1 1/2 cups grated American cheese
3 eggs, slightly beaten
1 cup bread crumbs
1/2 teaspoon salt
Pepper.
Mix, adding beaten whites last. Bake in a buttered baking dish set in a pan of water at 325 degrees for one hour. Serve with white sauce in which paprika and Worcestershire sauce have been put.

Jars of Dills Wait For Winter

Dill pickles are certainly appreciated during the winter months when greens are at a premium and something must be thought of in the salad line to make the crisp part of the day's menu. Dills packed in jars are easy to make and good when finished.

DILL PICKLES PACKED IN JARS
Soak cucumbers overnight in cold water. In morning pack in jars. To each quart add:
Few pieces dill plant
Few pieces bay leaf
Few pieces chili pepper
Few pieces horseradish root
Make brine of 4 quart water and 1 pound cream rock salt. Bring to good boil. Remove from stove, add 1 quart vinegar. Pour over pickles and seal.

Edmiston, Carlton; Mr. and Mrs. Carl Stangneth, Minnie Smith, A. Shelton, Albany.

DAYTON—Complimenting Mrs. C. D. Conn, who is leaving Thursday to reside in Portland to be near her daughter, Miss Betty Conn, who is taking a course in nurse's training at the Emanuel hospital, a delightful 1 o'clock luncheon was held Tuesday at Lafayette locks with 18 members of the Dayton Reading club attending.

Summer's Tan Is Autumn's Problem

Something must be done about that slightly broiled appearance our skins have taken on after a summer of outdoor life. Of course the simplest but most expensive way is to go to a beautician and surrender to her ingenious ways, but home beautification is possible if you go about it in the right way.

One beauty expert who combines the belief in practicability of a home treatment with her professional knowledge, suggests that the first thing to do is begin with a deep pore cleansing, using any cream that suits your face. After the cream, massage the skin, then wash it with warm water and suds of an alkali-free soap.

Every night throughout the autumn, she says, do something to keep the skin soft. If a rich cream at bedtime does not suit your taste, try rubbing the whole body with glycerine and rosewater in equal parts with a few drops of benzoin added. But first scrub the skin thoroughly.

A soft astringent mask, once a week, or a facial will help. Tonics and mild liquid astringents used in the evening will keep the face firm and pores fine.

Furthermore the expert tells other pointers on finishing up the beauty treatment, here are her words:

"Learn to powder skillfully. Some skins need a finishing cream before powder. Some skins are better without a foundation. Always apply cream rouge before powder, and cake rouge after the first coating of powder. Your powder should almost match your skin tone. It should never be too light. If you have not learned how to use a powder brush you are missing half the fun of making up your face.

"Skin should always have a fresh appearance, and even though you have neglected yours, you will find that daily care will soon revive its beauty.

"Choose lipstick shades to harmonize with your natural coloring and the clothes you wear. One lipstick during the winter season is not enough. Three shades, at least, are required for careful coloring.

"Apply lipstick the most flattering way. Or use liquid lip rouge for a smoother job. Draw lips most becoming to you, large or small, and see to it that the rouge is never smudged.

"A bit of perfume applied over lipstick tends to set it."

South Seas Foods Are Delicious Sounding

A story written recently about a trip to the South Seas includes an interesting description of a menu eaten as first meal in the temporary home of the travelers, they dined on baked native fish, spiced lentils, cucumber salad and soft, unripe "cocoanut. During their stay they found that favorite native dishes were frog broiled in butter, garlic and paprika, baked crab and fried crayfish.

Heart of palm, collected from the large cabbage palms by a steely-jack gardener was served raw in salad or stewed to make another delectable dish. Hearts of palm are available in cans at some specialty shops but run over a dollar a can, and aren't what you call a familiar dish in our country.

For Better HEARING—make an appointment now to have your hearing tested by the Audiometer method. Our hearing aid specialist will be here Monday, Aug. 22. Pomeroy & Keene Optometrists - Opticians Complete Optical Service 379 State St. Salem

South Seas Foods Are Delicious Sounding

A story written recently about a trip to the South Seas includes

FALL Fashions from the ground up

Dutchboy Just the shoe for campus wear. Smartly styled and very different. In light tan. \$8.75

A Dressy Sandal—that you will get delight in wearing with rows and rows of pin tucking. In black and wild plum. \$10.75

A Side Open Pump Just the shoe to wear to that party. Black lizard trim. Comes in black and brown. \$9.75

Just the Shoe—for all occasions, whether you're wearing a dress or a suit. In Autumn tan at \$8.75

This is Just a Small Part of What There is to See in Our New Fall Collection Priced from \$7.85 to \$12.50

The Price shoe Co. 135 Liberty St. Salem, Oregon