

# Two Popular Salem Maids Reveal Wedding Dates At Buffet Supper

June has proven to be more than a popular month for brides this season and the most exciting news of the week was revealed last night at a beautifully appointed buffet supper for which Mrs. George E. Allen and Mrs. L. L. Laws were hostesses at the former's home on North 17th street.

During the evening a telegram was received announcing to the guests the forthcoming marriage of Miss Frances Laws, of New York City, daughter of Mr. and Mrs. L. L. Laws of Salem, to Mr. Leon Margosian of New York City. The wedding will be an event of Friday, June 9, at the Little Church Around the Corner.

When DeLores and Norma Jean Clement came down the stairs carrying a basket of bouquets the guests were surprised to learn that Miss Elizabeth Clement, daughter of Dr. and Mrs. L. O. Clement, will become the bride of Mr. Elton T. Barnett of Astoria on Saturday, June 17, at the home of the bride's parents.

Both Miss Laws and Miss Clement are intimate friends and are graduates of Willamette university and members of Delta Phi sorority. Miss Laws is now in the east where she has a position in New York City and is a graduate of the Prince's school in Boston. Miss Laws was well known in musical circles in the capital. Mr. Margosian is a graduate of Becker college, Worcester, Mass., and is now with the Canned Cold Chemical corporation in New York City.

Miss Clement is a popular member of the younger set of the capital and is a talented singer. After she finished Willamette she continued her music at the Juillard School of Music. The past year she has been teaching at the Astoria high school. Mr. Barnett attended Washington State college and is a member of the Astoria high school faculty.

During the evening Mrs. Bruce Spaulding sang a group of numbers. Guests were seated at small tables centered with bouquets of pastel spring flowers. Other bouquets of spring blooms were arranged about the rooms.

Bidden to hear the interesting news were Miss Elizabeth Clement, Mrs. L. O. Clement, Miss Gretchen Thielson, Miss Bertha Balthrock, Miss Marian Breiz, Miss Cynthia DeLano, Miss Jane Robinson, Miss Marjorie Marcus, Miss Doris Unruh, Miss Lois Burton, Miss Jeannette Scott, Miss Carolyn Braden, Miss Helen Boardman, Miss Jernye Upston, Miss Sylvia DeBoa, Mrs. Roy Harland, Mrs. Portland, Mrs. Melvin Goode of Albany, Mrs. David Lewis, Mrs. Norris Clement, Mrs. Henry Clement, Mrs. Robert Wolf of Rochester, Minn., Mrs. Marion Moore, Mrs. John Schmidt, Jr., Mrs. Bruce Spaulding of Dallas, Mrs. Chester Oppen, Mrs. Roy Harland, Mrs. Richard Smart, Mrs. Reynolds Allen, Mrs. Ronald Gemmill, Mrs. Reginald Reynolds of Forest Grove, Mrs. L. L. Laws and Mrs. George E. Allen.

## Junior-Senior Prom Event of Tonight

High school seniors will be honored tonight at the junior-senior prom to be held in the school gymnasium with Bud Mercer and his orchestra playing for dancing.

Deep purple will be the theme for the dance and decorations. At 10:30 o'clock the grand march will be held and announcement will be made of the senior girl to be named the "sweetheart" of Salem high school.

Fifteen girls were chosen for the sweetheart, one from each home room, and include the Misses Rachael Blume, Jeri Brooks, Gloria Cottew, Georgia Cook, Marjorie Fry, Lila Murray, Marjorie Tonetich, Jessie Worthington, Shirley Crozier, Marjorie Spence, Gloria Drake, June Johns, Virginia Folk, Enid Nelson and Barbara Greener.

The five who received the highest votes were Miss Brooks, Miss Cottew, Miss Fry, Miss Murray and Miss Spence. One of the five will be chosen the sweetheart.

Mr. and Mrs. Brazier Small, Miss Suzanne Small and Mrs. Richard Cartwright will motor to Portland today to be the guests of Mr. and Mrs. Russell Sewall and attend the birthday party of Mary Sewall who will celebrate her third birthday.

# Society .. Music .. Food.

MAXINE BUREN—Women's Editor

## Au Revoir Party Arranged for Mrs. Stewart

Mrs. Karl Heinlein and Mrs. A. D. Woodmansee will preside at luncheon today at the former's home on East Miller street for the pleasure of Mrs. Roy Stewart who is leaving soon to make her home in Portland.

Contract bridge will be in play during the afternoon and a handkerchief shower will honor Mrs. Stewart. Bouquets of spring flowers will be used about the guest rooms.

Covers will be placed for Mrs. Roy Stewart, Mrs. Ralph Jackson, Mrs. Edwin Armstrong, Mrs. Russell Bonesteel, Mrs. Ralph Campbell, Mrs. Carl Charlton, Mrs. B. Thomson, Mrs. William Stacey, Mrs. A. L. Adolphson, Mrs. Lloyd Richey, Mrs. E. H. Kennedy, Mrs. Karl Heinlein and Mrs. A. D. Woodmansee.

## Kindergarten Pupils In Program

Mrs. Lilburn, assisted by Mrs. Harriet Zoel, will present the pupils from her musical kindergarten in a program to be given tonight at 7:30 in the YMCA.

The program includes: "Songs about the things in our garden" by the class, solos by Kay Lovell, Beverly Bissell, Billy McKinney, Beth and Ann Gilbert, Aloha Schaefer, Plum Brown, Lenore Phillip, Virginia Miller, Harland Brock, Jr., Eileen Salabauck, Betty Lou Smith, Sondra Wilson, Norman Lee, David Rhoten and Janet Blum; readings by Anne Woodmansee, Janet Blum, Sandra Wilson, Beverly Bissell, Harland Brock, Jr. and Virginia Miller; Brian Rosend game by Anne Woodmansee, Patsy Ann Ramseyer and Billy McKinney; play, "Three Little Pigs," by David Rhoten, Beverly Bissell and Norman Lee; piano solos by Anne Woodmansee, Beth and Ann Gilbert, Billy McKinney, Plum Brown, Lenore Phillip, Eileen Salabauck, Susbauer, Janet Blum, Harland Brock, Jr., Virginia Miller and Aloha Schaefer.

Selections by the rhythm band: Russian Folk Tune, Vandermere; Harold Brock, Jr., conducting.

Bells: Mrs. Zoel, conducting. Little Wooden Shoe Dance, Provisinsky; Clowns Dance, Lenore Phillip, conducting.

Pupils in kindergarten: Whitney Benson, Beverly Bissell, Sharon Brown, Plum Brown, Harland Brock, Jr., Janet Blum, Ann and Beth Gilbert, Norman Lee, Lenore Phillip, Virginia Miller, Billy McKinney, Lenore Phillip, Patsy Ann Ramseyer, David Rhoten, Eileen Salabauck, Betty Lou Smith, Aloha Schaefer, Sandra Wilson, Anne Woodmansee.

Former pupils of the kindergarten will assist with piano solos during the intermission: Ely and Fair, intermission; Bentley Marjorie Becke; Little Tantalus, MacLaughlin; Wood Nymph, Harp, Res; Round the Campfire, Cuthbert Harris; Douglas Rogers and Harold Zoel, Jr.; Pupils: Mrs. David Eason, Mrs. Kenneth Dalton and Berta Kirt Barker.

## WRC Plans to Attend Church Service

Members of the Woman's Relief Corps will attend the memorial services on Sunday at the American Lutheran church together. On Monday they plan to gather at the armory at 1 o'clock to make bouquets for the graves of Grand Army members and those of the WRC. Those having flowers to donate are asked to call 5708 or bring them to the armory.

Services at the cemetery on Tuesday are to begin at 10 o'clock and transportation will be provided from the armory at 9 o'clock. At the noon hour, the ladies of the WRC will gather at the Argo hotel for luncheon, after air services on the Marion-Folk county bridge and will then enter the parade. The group will stop at the War Mothers' monument to place wreaths for the World war dead, the group then to continue to the armory and hear the Memorial day address.

## Style-Smiles --- by Gretchen



"Jeanette must be wealthier than we thought. . . . Even her second cousin writes to her!"

Money can buy grander but no prettier or more feminine gowns for slumbering than the fitted flash colored crepe with wide bands of Alecon lace, or the quaint style on the right of a polka dot sheer cotton. In this the waistband is shirred making the square bodice very full around and allowing for a narrower row of shirring next to the upper edge. Shoulder straps, as in most of the new gowns, are wide.

## Pauline Miller Recital Today

Jessie F. Bush will present Pauline Miller in piano recital at her residence studio Friday evening at 8 o'clock. Assisting will be Pat Maurer, vocal student of Lena Belle Tartar, Glenna Walker and Jacqueline Judd.

The affair is invitational. The program follows:  
Minuet in G minor.....Bach  
Minuet in G major.....Bach  
The Wood Nymphs Harp...Rea  
Pauline Miller  
Voice-The Lilac Tree....Gartlan  
Pat Maurer  
Fairy Footsteps.....Farrer  
The Elfin Dance.....Grieg  
Tumble Weel.....Bliss  
Pauline Miller  
Voice-Trees.....Rasbach  
The Second Minuet.....Bealy  
Pat Maurer  
Polish Dances.....Krentzlin  
The Butterfly.....Merzel  
The Doll Dance.....Poldini  
Pauline Miller  
Two pianos—  
Concerto in D major....Haydn  
Glenna Walker and  
Jacqueline Judd

## Dunn-Ray Vows Said On Saturday

Miss Florence Ray and Mr. Xenophon Dunn were married at a simple ceremony Saturday, May 20 at the First Baptist church at 2 o'clock with Rev. Irving Fox officiating. Miss Minnie Miller played the wedding music and Mrs. Marvin Roth sang "O Promise Me." The church was decorated with pink peonies and pink roses.

The bride wore a white silk organza dress and a wreath of Cecil Brunner roses in her hair. She carried a colonial bouquet of Cecil Brunner roses, white sweetpeas, pink bouvardia and forget-me-nots. The bride's only ornament was a gold locket, a gift of the groom.

Mr. and Mrs. Lester Davidson were the only attendants. A reception was held at the home of the bride's cousins, Mr. and Mrs. Lester Davidson, following the ceremony.

## Miss Oleson Honored by Zonta Members

Mrs. Margaret Rosercans entertained the members of the Zonta club Wednesday evening at a party in honor of Miss Mildred Oleson, a member of the club, who is leaving soon to make her home in Boston, Mass. The evening was spent informally, the guest of honor receiving gifts from the club members. Refreshments were served at a table, attractive with a centerpiece of spring flowers.

Covers were laid for Miss Oleson, Mrs. D. A. Hodge, Mrs. Ora McLintyre, P. H. Brownell, Mrs. W. G. Stacey, Mrs. C. W. Stacey, Mrs. A. O. Hunt, Mrs. H. O. Winkler, Mrs. Winifred Herrick, Mrs. Margie Rosercans, Dr. Helen Pearce, Miss Mable Savage, Miss Helen Becker, Miss Lillian McDonald, Miss Helen Barrett, Miss Helen Yockey and Miss Hazel Cook.

## DeMolay Boys Honor Dad Advisor

Members of the Salem group of DeMolay gave a farewell party for their dad advisor, Lawrence Fletcher, who is leaving soon to make his home in Portland. The group presented him with a gift. Present were: Larry Bertram, Corydon Blodgett, Wally Reed, Eddie Muller, Wilfred Hagedorn, Ernest Greenwood, Bill Snell, William Mudd, George Alexander, Palmer Lee, Leonard Steinbock, Don Seely, Warren Doolittle, Bob Lamkin, Bonner Phelps, Elmer Schellar, Ralph Schlesinger, Jim Hatfield, Mark Hatfield, Richard Boehringer, Coe Roberts, Bob Johnson, Jack Roach, LeRoy Bright, Dorval Binegar, Bruce VanWynegarden, Claude Bowls and Ernest Peterson, dad advisor.

The Alpha Phi Alpha sorority maids, Mrs. William E. Kirk and Mrs. Clarence Noble will enjoy the weekend at the Purvine cottage at NeKowin.

## CLUB CALENDAR

**Friday, May 26**  
South Salem WCTU Leslie ME church, 2 p.m.  
Women's Bible class, First ME church, Carrier Room.  
Three Link club meet at Odd Fellows hall, 1 p.m. to work on quilt.

**Saturday, May 27**  
Rembrandt Artists Guild, with Mrs. S. E. Laughlin, 1705 Court street, 7:30 p. m.

## Mrs. Walker Honored On Birthday

Mrs. W. G. Walker was honored on Wednesday when a group of friends entertained in honor of her birthday at the Fairground cabin of the Royal Neighbors.

The afternoon was spent informally. In the late afternoon refreshments were served from a long table centered with a birthday cake and bowls of roses.

Those present were the honor guest Gertrude Walker, Margaret Ackerman, Addie Craig, Edna Olson, Amanda Woodburn, Mary Ackerman, Carrie Bunn, Olive Anderson, Nellie Pierce, Edith Dickie, Sarah Peterson, Mrs. E. Rogers, Golda South, Mary Ellen South, C. Sibyl Roberts, Julia Gregory, Sara Woodburn, Irene Speed, Bertha Loveland, Hazel Elliott, Laverna Fials, Carmelita Weddle, Eloise Hoyt, Genevieve Olson, Frances Bewley, Edna Shepard, Lena Clark Blanch Van Osdol.

## Birthdays Honored at Luncheon

Honoring the birthdays of Miss Marie Gerber and Miss Idella Adams, a luncheon was served at the Argo hotel Thursday. Those in attendance were: Miss LaVerne Kastner, Miss Freda Huldgren, Miss Katie Reinhart, Miss Lillian Nelson, Miss Jeannette Dillard, Miss Maida Perkins, Miss Betty Beck, Miss Irene Bradford, Mrs. Nora Bates, Mrs. Edythe Medley, Mrs. Jessie Falls, Mrs. Wanda Bellinger, Mrs. Zeda Lyle, Mrs. Hattie Fraster, Mrs. Avis White.

## Broiled Steak Always Good For Dinner

By MARTHA LOGAN

When in doubt about the kind of meat to have for dinner, we can always be sure to please with a broiled beef steak. Today, with the modern gas and electric ranges, broiling is a joy. But for those who have not the advantage of one of these labor savers, a heavy iron or aluminum frying pan will do very well if the steak isn't over one inch thick.

The choicest cuts of steak for broiling are tenderloin, T-bone or porterhouse, because these are the most tender. But remember that quality is of paramount importance. Branded quality beef is like an insurance policy, and wise is the shopper who looks for the grade or brand stamped on the edge of the steak.

Club, sirloin and strip rib steaks are also fine broiling steaks and if first grade beef is used, top round and chuck steaks are tender enough to be broiled.

There are two general methods for broiling which give good but somewhat different results. For this reason, one must choose the method that will produce a "just right" steak. It is best to slash the fat to prevent the steak from curling up. For a rare steak with a well-browned exterior and crispy brown fat, place the steak on the rack in a very hot broiling oven so that the top of the steak is about 1 1/2 inches from the source of heat. Broil well on both sides, then reduce the heat and finish cooking. A 2-inch sirloin weighing about 5 1/2 pounds will require about 35 minutes cooking, a 2-inch porterhouse weighing about 3 pounds will require about 30 minutes.

For well-done or medium-done steaks, the constant temperature method gives excellent results and requires less watching. Place the meat on a rack in a very hot broiling oven with the top of the steak about 3 inches from the source of heat. Leave the oven door slightly ajar so that the regulator does not turn off the heat.

because continuous heat is essential. Broil until the surface of the steak is well browned, turn and broil the other side. The cooking time will be about 45 minutes for a 2-inch medium-done sirloin weighing 5 1/2 pounds and 50 minutes if it is desired well done. A 2-inch porterhouse, club or rib steak should require about the same time.

When the steak is broiled, season well, spread with butter to which has been added 1 tablespoon lemon juice, Worcestershire sauce, or chopped parsley. Serve at once on a sizzling hot platter.

## Graham Cracker Crust With Rhubarb

**RHUBARB ICE BOX PIE:**  
14 graham crackers  
1/2 cup softened butter  
1/4 cup sugar  
Grated rind 1/2 lemon.

Finely crush crackers, combine with remaining ingredients. Press mixture firmly against sides and bottom of a well-buttered 9-inch pie pan. Bake 10 minutes in a moderately hot oven (400 degrees) and cool.

1 tablespoon plain gelatine  
1/2 cup cold water  
3 cups diced rhubarb  
1 cup boiling water  
1 cup sugar  
2 eggs, separated  
1/4 teaspoon salt  
1/4 teaspoon vanilla  
1/2 cup sugar.

Whipped cream.  
Soften gelatine in cold water. To rhubarb add boiling water and 1 cup sugar. Cook until tender, but not broken. Drain well, reserving 2 cups syrup. Reheat syrup in double boiler. Add salt to beaten egg yolks. Pour syrup over egg yolks, stirring to blend. Return to double boiler, stir and cook 2 minutes longer. Add softened gelatine stirring until dissolved. Add vanilla and chill. When mixture begins to stiffen, fold in stiffly beaten egg whites to which has been added 1/2 cup sugar. Place the drained rhubarb in the graham cracker crust and pour over the gelatine mixture. Chill for 2 or 3 hours. Top with whipped cream before serving.

## Mrs. Pratt to Preside At Dessert Bridge

Mrs. Russell Pratt has bidden a group of young matrons to a dessert luncheon this afternoon at her home on North Liberty street.

Several hours of contract will follow the luncheon hour. A red and white color scheme will be used in the table appointments with red and white roses arranged on the tables. Mrs. Edward Roth will assist the hostess informally.

Guests will be Mrs. Bjarne Erickson, Mrs. Kenneth Murdock, Mrs. Willard Thompson, Mrs. James Monroe, Mrs. Ruth Bailey, Mrs. George Stephens, Mrs. John Bagley, Jr., Mrs. Merritt Truax, Mrs. Ralph Egstaff, Mrs. Kenneth Fitzgerald of Portland, Mrs. Edward Roth, Mrs. Glenn Hoar, Mrs. Elbert Roberts, Mrs. B. M. Donaldson, Mrs. LaVerne Young, Mrs. Carl Emmons and Mrs. Hugh Adams.

Miss Maud Croshaw of Minneapolis was the guest of Mr. and Mrs. E. Croshaw on Wednesday. This is the first time the couple have met.

## Today's Menu

Halibut cheeks, poached and served with onion sauce will be the main dish in a menu that includes:

Apple, celery salad  
Poached halibut cheeks  
Buttered spinach  
Steamed potatoes  
Date, tapioca pudding

Let halibut cheeks cook very slowly in simmering water, until thoroughly done. Let onions cook slowly in some water, add a little soy sauce and some celery if wanted, with a dash of sugar, let cook until beginning to thicken slightly. Pour over drained halibut cheeks.

## DATE TAPIoca PUDDING

1/2 cup butter  
1/2 cup brown sugar  
1/2 cup tapioca (quick cooking)  
1/2 teaspoon salt  
1 teaspoon vanilla  
1 cup chopped dates  
2 cups hot water  
Combine ingredients, put in a buttered casserole, bake 50 to 60 minutes at 400 degrees.

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Heinz Chicken Noodle Soup  
Troy Of Assorted Sandwich Fillings\*  
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Coffee

\* Let each person select from the tray his favorite fillings—for a tasty combination sandwich to accompany luscious, old-fashioned Heinz Chicken Noodle Soup.

YOU can build many a quick, satisfying meal around Heinz Chicken Noodle Soup! It's the kind grandma used to ladle forth from a stout old kettle! Heinz makes it in small batches—from tender chicken and Heinz own egg noodles. And like all 23 Heinz Home-style Soups, it's ready to serve. Enjoy it soon—and often!

**HEINZ CHICKEN NOODLE SOUP**  
TWO CONVENIENT SIZES—16 Oz. Family Tin, 10 Oz. Individual Tin

## Announcement

Mr. Homer Leisy Announces the Sale of His Drapery Department, in the Imperial Furniture Store, to

# REINHOLDT and LEWIS

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## Salem Venetian Blinds

"We wish to thank our hundreds of customers and friends throughout the Willamette valley, whom we have served during our 18 years in Salem. In retiring from this business it is a pleasure to recommend Reinholdt and Lewis, the new owners. Knowing their ability and business standards we are pleased to be able to leave the business with a firm you already know and whom we can recommend to you with our utmost confidence.

"Mr. Fred Sullivan, formerly of Barker Bros., Los Angeles, and Frederick & Nelson of Seattle, will have charge of the drapery department. Call on him as you have, in the past, called upon us."

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