

June Bride to Start Meat Budget

The June bride of this year is apt to be a sensible young person. Beneath her gay spirit there is a serious streak and she has a definite ambition to be a real help to her husband, and in the majority of cases today that means that she intends to run her home on a business basis, carefully budgeting her expenditures.

One item which will repay careful study is the food question. There is no economy in serving anything less than a satisfying series of daily meals. Fortunately, this ideal can be reached at a minimum of expense if the homemaker knows how to buy thriftily and to prepare food without waste.

Meat is one of the most important considerations. There is considerable range in meat prices, and it is a real "break" for the homemaker on a budget that the economy cuts are just as high in food value as any others.

Variety in Cuts

There is a wide variety of economy cuts, so that there need be no monotony when it comes to choosing them.

Among the beef cuts are short ribs, flank steak and plate, as well as the larger cuts from the rump and chuck which are cooked as pot roasts.

Economy lamb cuts, for stews or casserole dishes, are neck shanks and lamb shanks. Economy roasts are cut from the shoulder and breast. Shoulder roast of lamb is just as tender and juicy and can be roasted, uncovered, like a leg of mutton. The shank, which makes carving difficult, may be removed and the roast rolled, or used with dressing as a "cushion" style roast.

Pork roasts from the shoulder end of the loin are lower in price than the center loin cuts but are fine in quality. Spare ribs and pork steaks are other economy cuts. Various cuts of smoked pork, such as the cottage roll and the ham butt slices, are worth considering.

Veal presents opportunities for thrifty meals; breast, which may be stuffed, baked and chopped, which are braised, and the veal from shank, breast or shoulder cut in cubes for stewing or braising, as well as ground veal for meat loaf or patties, are all economical and rich in flavor.

One of the popular ways of cooking the economy cuts is by braising. Pot-roasts, Swiss steaks, beef and veal "birds" are examples of this way of cooking. The method is to dredge the meat first in flour if you wish and brown in hot lard. Then it is placed in a dish with a tight cover. A very small amount of liquid is added, and the meat is cooked at a simmering temperature, either on top of the range or in the oven, until (Turn to page 7, col. 4)

CLUB CALENDAR

Tuesday, June 12
Delta Zeta alumnae with Mrs. Edmund Carleton, Liberty road, 8 p.m.
Past Presidents, WRO with Mrs. Carl Engstrom, 575 North Capitol street.
VFW auxiliary, parish hall, Episcopal church.

Wednesday, June 13
Woman's Missionary society of First Presbyterian church at 2 p.m.
Woman's Home Missionary society of Jason Lee church, with Mrs. V. G. Lear, 1075 North 20th street.
Ladies guild of American Lutheran church, 2 p.m.

Thursday, June 15
Christian and Missionary Alliance fellowship day, Rev. P. A. Collier home, 443 North 24th street, 10 a.m.
Lions auxiliary meeting with Mrs. Harry Scott, 960 North Fifth street, 8 p.m.
Kiwanis unit, American Legion auxiliary, 4th Mrs. Kasper Neiger, Wallace road.

Friday, June 16
Hal Hibbard auxiliary, 2 p.m. with Mrs. Ava Lind, Silverton road.

Convention Opens at Elks Temple Today

Mrs. Ethel Burns of Newberg, department president of the Daughters of Union Veterans of the Civil War, will open the 31st annual convention of the Oregon department today at the Elks temple at 1:30 o'clock. Mrs. Mary M. Entress, president of Barbara Fritchie tent of Salem, will preside at the opening ceremony. Officers of the department will be seated in a brief ritual by members of Barbara Fritchie tent.

The department council will hold a meeting in the headquarters room in the Hotel Senator at 9 o'clock and delegates will be registered in the lobby. Delegates and voting members will present their credentials to the committee at 1 o'clock at the Elks temple.

Mrs. Burns will open the first business session with the reception of national officers and visiting members. The program also includes the reception of past department presidents, the presentation of department secretaries and treasurers, reports of department officers and nominations for the coming year.

The civic reception at the Elks temple tonight at 8:30 o'clock promises to be an enjoyable event. An invitation is extended to all patriotic orders and the interested public to attend.

Salem Man Married in Medford

Married last Sunday afternoon in the First Methodist church in Medford, Miss Madge Marean, daughter of Mr. and Mrs. Charles F. Marean of Ashland, became the bride of Ross Brown, son of Mr. and Mrs. Arthur Brown of Salem.

Mr. and Mrs. Brown are visiting relatives in Iowa and the world's fair in New York City on their wedding trip and later are to be at home at Camas Valley where Mr. Brown is principal of the school.

Mrs. Brown was graduated from Southern Oregon College of Education, Willamette university, Boston university and did graduate work at Columbia and Syracuse.

Mr. Brown was graduated Southern Oregon College of Education, Willamette university and took graduate work at Oregon State college.

Mrs. Chilles Hostess To Club Group

Mrs. David Chilles entertained recently with a surprise shower honoring Mrs. Allen Wagner, a recent bride. Mrs. Wagner is the daughter of Mr. and Mrs. H. L. Taylor, formerly of Salem, now of McMinnville.

The gifts were cleverly delivered in a large sealed box, as if by mail. Guests bidden were members of the Harmony Ten club.

At the tea hour covers were placed for Mrs. Allen Wagner, Mrs. Grover Newman, Mrs. Roy Shaw, Mrs. J. C. Simpson, Mrs. Floyd Beard, Mrs. William McKinney, Mrs. H. L. Taylor, Mrs. Frank Fulton, Mrs. Milton Stewart and Mrs. David Chilles.

Mrs. Louis Anderson will be hostess to members of chapter AB of PEO this afternoon in her home at Salem Heights. Assisting as hostesses will be Mrs. Arden Reed and Mrs. George Rothman, both of whom were delegates to the convention at Ontario and will give reports. Mrs. Anderson will serve luncheon at 1 o'clock.

Salem camp No. 118, Woodmen of the World, will hold their regular business meeting tonight at 8 o'clock in the First National temple. Memorial services will be held for those members who have passed on in the past year. Election of officers for the ensuing six months will also be held.

Home from British Columbia this week are Dr. H. J. Clements and guests, Miss Frances Pabst and Miss Marjorie Pruitt. After attending medical meetings in Vancouver they visited in Victoria, returning home through Port Angeles.

Chi Omega, chapter of Pi Rho Zeta, gave its first sport dance of the summer on Friday at Hazel Green. After the dance, 20 of the couples attended a line dinner at the Spa. The next dance of the season will be given in early July.

Mr. and Mrs. Harry Johnson, with their daughter and son June and Douglas motored to Eugene on Monday. Miss June Johnson, who graduated from Willamette this year will attend summer session in Eugene.

Mr. E. S. Coates was honored at his home on the occasion of his 70th birthday on Sunday when a large group of friends surprised him with a no-host dinner. The afternoon was spent informally.

Society... Music... Food...

MAXINE BUREN—Women's Editor

Delta Phi Head Elected at Breakfast

Miss Mariana Brets was elected to the presidency of Delta Phi alumnae association at a breakfast on Sunday held at the Marion hotel and will replace Mrs. Gus Moore who has served for the past year. Miss Bertha Babcock was chosen secretary-treasurer and Mrs. David Lewis and Mrs. Gus Moore on the advisory committee. Mrs. John Braugher of Vancouver will be in charge of the sinking fund.

Entertainment during the breakfast included introduction of guests and group singing. Mrs. John Braugher gave a travelogue of her trip to Europe and Hawaii.

The tables were attractively decorated with pink sweet williams, blue canterbury bells and orange spray.

Present were Mrs. Albert Cohen, Mrs. Otto K. Paulsen, Mrs. Verne Bain, Mrs. Charles Sherman, Mrs. Gus Moore, Miss Frances Virginia Melton, Miss Lois Latimer, Miss Bertha Babcock, Miss Roberta McGilchrist, Mrs. Joseph Felton, Miss Leta Burton, Mrs. Chester Oppen, Mrs. George Rhoten, Mrs. Lucia Hansen, Miss Dorothy Lippe, Miss Margaret Hauser, Miss Kaye Ringe, Miss Gwen Hunt, Mrs. Robert Reider and Mrs. David Lewis, all of Salem.

Mrs. Robert Wolf of Rochester, Minn., Mrs. John Braugher, Miss Nelda Carroll of Rickreall, Mrs. Harlow Atwood of Corvallis, Mrs. Charles Neville of Wasco, Mrs. Edward Frantz of St. Helens, Miss Helen Carlson of Eugene, Miss Anna Mae Vana of Roseburg, Miss Esther Black of LaGrande, Miss Virginia Mason of Jefferson, Mrs. Robert Notson, Miss Yoye Bogardus, Miss Marian Steigerwald, Miss Margaret Hagg, Miss Sadie JoReld, Miss Edna Wentz of Portland.

Style-Smiles --- by Gretchen



"The children went to a party so I have to listen to this serial for them!"

Smooth home life begins here with a shirtwaist dress of the over more popular rayon rayon in pin stripe design. For trim, the stripes used diagonally for yoke, pocket tabs and cuffs. Her visitor's soft, mid-summer afternoon frock is of pure silk with a tiny all-over print. Printed ruffles course in this pretty fashion up and down the bodice and along the sleeves. The skirt flares gently below the hips and the waistline is plained in with a plain crushed girde.

Plans Under Way for State Convention

Plans are under way for the state convention of Lions and their auxiliary to be held in Salem beginning next Sunday. Mrs. Harry Scott, local president, is in charge.

What is claimed to be the largest cherry pie in the world will be cut on the blind school lawn on Sunday afternoon and an entertainment will follow in the armory.

Both the Lions and the auxiliary will have breakfast at Chemawa on Monday, and the business session will begin for the auxiliary at 9:30 with Mrs. George Davis of Klamath Falls, state president, in charge.

The auxiliary has planned a luncheon at noon when Dr. David Ferguson of Albany will speak, and Miriam Becke will furnish music. Mrs. Dwight Lear and Mrs. A. C. Haag are in charge of the luncheon. Mrs. Ronald Jones of the program.

In the afternoon of Monday, state officers will be honored at a tea given at the home of Mr. and Mrs. Earl Smith. The affair, which is under the direction of Mrs. William Newmeyer, will be from 3 to 5 o'clock.

One of the social highlights of the convention is the governors' banquet and ball, scheduled for the Marion hotel on Monday night. Six past and present district governors of the Lions club will be honor guests.

On Tuesday morning, the Lions auxiliary will breakfast at the Marion hotel and after the business meeting that follows, the auxiliary members will join their husbands for a steak dinner at Silver Creek falls.

State officers will be elected and installed during the business meeting.

Mr. Simpson Honored On Birthday

The home of Mr. and Mrs. J. C. Simpson was the scene of a delightful surprise Saturday evening when friends honored Mr. Simpson on the occasion of his birthday anniversary. Pinocchio was in play with high score honors going to Mrs. David Chilles and Mr. Milton Stewart.

A late supper was served with covers placed for the honor guest and Mrs. Simpson, Mr. and Mrs. John Smith, Mr. and Mrs. David Chilles, Mr. and Mrs. Milton Stewart, Mr. and Mrs. Floyd Beard and Mr. and Mrs. Lynn Lovelace.

Miss Cornelia Hulst and Miss Marguerite DuRette arrived in Salem Friday after a visit to San Francisco and the fair. Miss Hulst, daughter of Mr. and Mrs. Bert Hulst, has been teaching for the past year in Ashland high school; and Miss DuRette, daughter of Mr. and Mrs. D. B. DuRette of Gervais, has taught physical education and science in the Myrtle Point high school. Both are planning to leave shortly for Seattle, where they will attend the summer session at the University of Washington.

Miss Kaye Gouley and Romeo Gouley, Jr., left Monday for San Francisco to attend the Golden Gate exposition.

Encampment Auxiliary To Veterans' Sons

Beginning today the Sons of Union Veterans of the Civil War and their auxiliary will hold the 17th annual department encampment with headquarters at the First Methodist church in Salem. A council meeting will be held at 8 o'clock this morning and following that are to be a quick succession of events during the encampment.

Mrs. Bertha Ray of Salem is state president of the auxiliary, and is in general charge.

A business meeting will be held this morning and will be followed by a luncheon at the Argo.

The public is invited to a joint "campfire" at which time both the Sons and the auxiliary will meet at the Methodist church at 7:45 o'clock.

On Wednesday morning the sessions begin at 9 o'clock and at 10:30 auxiliary No. 3 will exemplify the initiatory service and will initiate a group of candidates. Election of officers will take place during this session.

In the afternoon officers will be installed jointly with the Sons.

Miss Rich Honored at Bridal Shower

Mrs. Lawrence Rich and Florence Ellasser were joint hostesses at a shower Friday, honoring Miss Louise Rich, who is to be married June 23.

The room was decorated with spring flowers in a color scheme of blue and pink.

The evening was spent informally.

Those present were Mrs. Payne, Mrs. Steward, Mrs. Collard, Mrs. Woelke, Ellen Waldorf, Mary Wetmore, Marjory Collard, Mildred Brunkal, Mary Maley, Elaine Marsh, Frankie Farr, Margaret Hillman, Patricia Fitzpatrick, Phebe Wagers, LaVerne Franke, Lola Rae, Dorothy Orey, Mary Rich, Virginia Rich, Bertha Sheets, Marjorie Church, Louise Rich, Florence Ellasser and Mrs. Lawrence Rich.

Mrs. Mabel Gardner entertained the Willing Workers class of the First Christian church Friday. Mrs. Gardner was assisted by Mrs. Maude Rathbun, Mrs. J. D. Seash, Mrs. D. L. Harden and Mrs. Ferrel Gibson.

Members present: Mrs. A. J. Flint, Mrs. R. E. Abernathy, Mrs. L. E. Cugenhardt, Mrs. Grace Starr, Mrs. Dean A. Schomaker, Mrs. A. F. Noth, Mrs. Fred Bothwell, Mrs. Grant Hays, Mrs. Albert Cox, Mrs. Ava Lind, Mrs. A. Vittoria, Mrs. E. Cannon, Mrs. Fay Humphrey, Mrs. Verna Graham, Mrs. C. A. Epley, Mrs. Susie L. Lloyd, Mrs. Clara Parrish, Mrs. Alice Bulard, Mrs. D. J. Tripp, Mrs. E. N. DeHut, Mrs. C. G. Cole, Mrs. H. J. Wenderoth, Mrs. A. A. Carper, Mrs. Earl Chapel and Miss Beverly Epley.

Mrs. D. L. Spaulding has as her guests her daughter, Mrs. Ed O'Malley of Manhattan, Kan., and Mrs. O. L. Fair of Clay Center, Kan.

Summer Suggestions for Menu Makers

For breakfast: Combine equal quantities of tomato and unsweetened pineapple juice. Sprinkle vegetable salad with crisp crumbled bacon. Gives it snappy flavor.

Add scoops of orange ice to frosty ginger ale in tall glasses. How the boys and girls love this on a hot afternoon!

To serve with chilled tomato juice on a warm night, pass crackers spread with:

Chopped stuffed olives and cream cheese; cream cheese and minced onion; mashed sardines, minced parsley and lemon juice; pimento cheese and raisins.

To make a delicious sauce for ice cream take 1 cup of sugar and 1 cup of water and boil together until syrup begins to form. Then add 1/2 of a cup of crystallized ginger, cut in pieces. Serve hot over ice cream. This may be kept in the refrigerator and reheated before serving.

Canned Salmon Makes Casserole Dish

Canned foods are no longer whispered words when good cooks get together, they even boast of using canned beans, vegetables, soups or fish. One especially delightful casserole good to mix up at the weekend cabin is this one that uses canned salmon.

SALMON NOODLE CASEROLE
(Serves 6)

1 pound canned salmon
2 cups medium white sauce
1 small package egg noodles
1/2 cup cracker or bread crumbs
2 tablespoons butter
Salt and pepper
Heat flaked salmon in white sauce. Cook noodles in boiling water. Drain. Four noodles into

Today's Menu Fresh Figs in Market Make Breakfasts

Try spiced pot roast beef as the fine sounding main dish. Buy the meat early so there's time for letting it stand.

Stuffed tomato salad
Spiced pot roast
Baked potatoes
Buttered peas
Fresh cherry pie

SPICED POT ROAST OF BEEF
3 pounds of beef (rump, round, or chuck)
1 cup vinegar from pickles.
1 cup water
1 tablespoon micked pickling spices
3 onions, sliced
1/2 cup diced celery
1 tablespoon minced parsley
1 cup sliced sweet pickles
1 tablespoon salt
2 peppercorns
6 slices bacon, finely cut
6 carrots, sliced

Fresh figs have appeared in market this weekend, and if you are a lover of figs like many, you'll like to buy half a dozen even when the price is high, and enjoy them for a breakfast or dinner fruit.

The figs available at the larger markets now, are black ones, and are best for eating fresh. Wash them gently, arrange on plates with a pile of powdered sugar and they'll make an attractive dish. Eat them with the hands, dipping in the sugar. The figs are sweet enough without the sugar but there's added flavor and atmosphere there.

Two of these large early figs are enough for each person, so your investment isn't large.

If you'd like to make something interesting with the figs, use a few for this recipe while rhubarb is still in market.

RHUBARB FIG PRESERVES
3/4 quart rhubarb
1 pint chopped figs
8 cups sugar
1 lemon
Cut rhubarb in small pieces, add sugar and let stand over night. In the morning boil until thick, add the chopped figs and the juice and rind of the lemon. Cook rapidly until mixture is thick and clear. Pack while hot into sterilized jars and seal.

Figs cut fine, mixed with a little sugar and allowed to stand, will make a good ice cream sauce for a very special meal. Add some nuts if you like to top of the elegant dessert.

Strawberries Join Milk In Beverage

Strawberries appear today as a beverage, and taste good too. **STRAWBERRY MILK DRINK**
4 quart strawberries
5 cups milk
2 1/2 teaspoons lemon juice
1/2 cup sugar
1/2 teaspoon salt
Wash, hull and drain strawberries. Crush and press through a coarse sieve. Combine puree with milk, add other ingredients, and mix thoroughly. Chill before serving. Garnish with whipped cream.

Wards Present

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Pattern



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