

Miss Estudillo Is Feted at Shower Last Night

Miss Josephine Barr was hostess for a smartly appointed party last night at her home in honor of Miss Marguerite Estudillo who will become the bride of Mr. Owen Hanson of Los Angeles on August 12.

Study Club Will Fete Husbands at Picnic

The gardens of Mr. and Mrs. Elmer Berg on Center street will be the scene for a delightful no-host picnic supper party Friday night when members of Mrs. Berg's study club entertain their husbands.

Making up the party will be Mr. and Mrs. Leon Brown, Mr. and Mrs. Ed Goodwin, Mr. and Mrs. R. D. Woodrow, Mr. and Mrs. L. V. Benson, Mr. and Mrs. Russell Pratt, Mr. and Mrs. A. L. Adolphson, Dr. and Mrs. L. L. Steeves, Dr. and Mrs. Frank Prime, Mr. and Mrs. B. E. Owens, Dr. and Mrs. Frederick H. Thompson, Mr. and Mrs. W. J. Braun and Mr. and Mrs. Elmer Berg.

Mrs. L. C. McLeod, Mr. Carl McLeod, Miss Irene McLeod, Mr. George McLeod and Mr. Edwin Bishop have returned from an extended visit in the east and south. Mr. George McLeod completed his work in the Harvard Graduate Law school at Cambridge in June.

Mr. and Mrs. Lloyd Drorbaugh, son Daryl, and Mrs. Emil Carlson and sons, Harvey and Eric, will leave this afternoon for San Francisco to visit friends and the fair. They will go by the inland route and return by coast route. They plan to be gone about 10 days.

Mr. and Mrs. Floyd White and Miss Florence Wallace have returned from an extended trip in California and Mr. Edwin Bishop to visit friends and the Golden Gate exposition, Los Angeles, Catalina, Monterey and other southern points.

Pattern



A "proud beauty" of a dress—this dainty Anne Adams charm, Pattern 4173. Make it of a delicate leaf-and-flower printed sheer. It will be particularly nice for luncheons and dinners with its unusual above-the-table interest.

Pattern 4173 is available in misses' and women's sizes 12, 14, 16, 18, 20, 22, 24, 26, 28, 30 and 32. Size 16 takes 2 1/2 yards 39 inch fabric and 3 1/2 yards lace edging.

SOLD FIFTEEN CENTS (15c) in color for this Anne Adams pattern. Includes instructions for dress and style number. Also lists other patterns available for sale.

CLUB CALENDAR

Friday, July 7 Hal Hibbard auxiliary, army, 2 p. m.

Au Revoir Party Compliments Mrs. Paulus

Mrs. William H. Paulus entertained with a delightful au revoir party in compliment to Mrs. T. R. Paulus Wednesday night at her home on North Capitol street.

A handkerchief shower honored Mrs. Paulus during the evening. A late supper was served by the hostess and summer flowers were used as the decorative note.

Honoring Mrs. Paulus were Mrs. Frank Shafer, Mrs. V. E. Kuhn, Mrs. Harry Wiedmer, Mrs. Ralph Bailey, Mrs. Henry Simmons, Mrs. Ellis Von Eschen, Mrs. Jacob Fuhrer, Mrs. Ralph Bower, Mrs. Roy Vollis, Mrs. William Schlitt and Mrs. William Paulus.

Miss Woodfin Married In Los Angeles

WOODBURN—Miss Helen Woodfin, former Willamette university student, was united in marriage to Mr. Charles Wilkie in the chapel of Immanuel Presbyterian church in Los Angeles Saturday.

The groom is a graduate of Washington university, St. Louis, Missouri. Mr. and Mrs. Wilkie departed soon after the wedding for St. Louis, where he has accepted a position with the Armour Packing company staff.

Mrs. Wilkie was a member of Delta Phi sorority at Willamette and prominent in music circles.

Miss Shirley Eileen Plant, daughter of Mr. and Mrs. Harry Plant, will leave Friday for a three weeks stay in Victoria, B.C., where she will be the guest of her aunts, Mrs. Charlotte Rose and Miss M. E. Plant.

Mr. and Mrs. Ralph Cooley and Miss Margaret Cooley arrived in the capital Tuesday night from a six weeks' trip which took them to the eastern coast and points in Canada. While in New York they viewed the World's Fair.

The annual picnic of the Orchard Heights club will be held next Sunday at the Brush College picnic grounds. All former members and friends of the club are invited to the no-host lunch which will be served at 1 o'clock.

A group of the younger set who enjoyed the Fourth at the Livesley cottage at Agate Beach were Miss Lucy Fisher, Miss Margaret Bell, Miss Jane Chapter, Mr. Jack Price, Mr. Charles Lesch and Mr. Robert Livesley.

Mr. and Mrs. R. G. Simmons are announcing the marriage of their daughter, Miss Joan Simmons, to Mr. Lee Snowden of Portland on Wednesday, June 28 at Vancouver, Wash.

Mr. and Mrs. O. K. DeWitt have had as their house guest, Miss Helen Crowe of Portland. Mrs. DeWitt accompanied Miss Crowe to Portland last night and will return to Salem today.

Mr. and Mrs. J. P. Thrasher and daughter, Marian, of Glendora, Calif., are spending the summer in Salem as the guests of Mrs. Thrasher's mother, Mrs. Harry Corey.

Society.. Music.. Food..

MAXINE BUREN—Women's Editor

Visitor Will Be Honor Guest At Luncheon

A much feted visitor in the capital is Mrs. Fred Bock of Spokane who is the guest of her parents, Mr. and Mrs. George King. Mrs. Bock is a former Salem girl and will be remembered as Helen King. She has a number of friends in the capital.

H. R. Woodburn is entertaining informally at luncheon this afternoon at her suburban home in compliment to Mrs. Bock. The afternoon hours will be spent informally and pastel summer flowers will provide the decorative note.

Bidden to honor Mrs. Bock are Mrs. Ralph Campbell, Mrs. George Weller, Mrs. George Croshaw, Mrs. Cecil Dunn of Dallas, Mrs. Jack Eakin of Dallas, Mrs. C. I. Dushell and Mrs. H. R. Woodburn.

Mrs. Barbec Delegate To CDA in Detroit

Mrs. T. J. Barbec of Salem, state representative of the Catholic Daughters of America, will represent her membership when the CDA meets at Detroit, Mich., for the 18th biennial national convention, July 10 to 15.

The Catholic Daughters of America is the largest fraternal order of Catholic women in America with a membership of over two hundred thousand.

There will be a social gathering of the Marion Auxiliaries: 661 of Veterans of Foreign Wars tonight at 8 o'clock at the home of Mrs. Leon Hansen at 160 East Miller street.

Mr. and Mrs. Edwin Hansen and Robert of Portland spent the 4th of July at the home of Mr. and Mrs. W. F. McPherson on Center street.

The TC chorus will hold a no-host picnic at Olinger park on Saturday at 6 o'clock. In case of rain, the group will meet at the Bungalow Christian church.

Mr. and Mrs. Eugene Grabenhorst and Miss Anna Mae Grabenhorst spent the Fourth of July holiday at DeLake.

Mr. and Mrs. Howard Mas of John Day spent the weekend with friends and relatives in Salem.

Miss Ada Ross has returned from Oakland, Calif., where she was the guest of Miss Laura Ross and Mr. and Mrs. Arthur Ross.

Mr. and Mrs. L. V. Benson, Whitney and Steve Benson, were among those who spent the weekend at Devil's Lake.

Friday will be observed as "Dress-Up" day at the Salem Golf club when the women meet for their weekly play.

Mr. and Mrs. Kenneth Bell and Miss Barbara Bell enjoyed the weekend at Devil's Lake where they had a cottage.

Mr. and Mrs. H. R. Woodburn and family have returned from a several days' stay at Brettenbush.

Mr. and Mrs. Roy Simmons entertained a group of friends at a picnic on Fourth of July at their suburban home.

Mr. and Mrs. Ralph Campbell enjoyed the holiday weekend at Seaside and other coast cities.

Mrs. Thomas DeBeck Livesley is enjoying a visit in Vancouver, B.C., with her parents.



RECENT BRIDE—Mrs. Robert Laws, the former Dorothy Pro, who was married at the Jason Lee Memorial church Friday, June 30. The couple will make their home in Berkeley, Calif.

In the Valley Social Realm

JEFFERSON—The Evangelical parsonage was the scene of an impressive wedding ceremony at 9 o'clock Saturday night, when Claude J. Shaw of San Francisco and Miss Marjorie J. Llewellyn of Milwaukie were united in marriage.

The bride wore a dress of navy blue silk crepe, with coat and hat to match. She wore a corsage of gardenias and rosebuds. For several years she has been employed in the Meier & Frank store in Portland, and is a close friend of the Layton family.

Present for the ceremony were Mr. and Mrs. J. R. Llewellyn of Portland, parents of the bride; Mrs. Claude M. Shaw of San Francisco, mother of the groom; W. J. Llewellyn and Miss Esther Varney of Milwaukie; and Miss Mildred Thompson of Portland. Immediately following the ceremony, the couple left for San Francisco where Mr. Shaw is employed.

JEFFERSON—Rev. and Mrs. A. P. Layton will attend the wedding at the Ladd Addition Evangelical church in Portland Saturday night, when Mr. Gilbert H. Lorenzini, and Miss Viola Pauline Gates, daughter of Rev. and Mrs. C. P. Gates, will be united in marriage. Miss Gates' father was district superintendent of the Salem area of the Evangelical church and accompanied him here on several occasions. Rev. Layton will assist with the ceremony.

Santiam District Gathering Sunday

Quarterly Sunday school convention of the North Santiam district will be held at the Christian church at Mill City, July 9. The theme will be "Faithful Testimony in View of Christ's Coming," 2 Tim. 4:2, James 5:8.

Banana Cream Pie Is Lemon too

Bananas and sweetened condensed milk make magic pie to serve as luncheon dessert or for a family meal.

MAGIC LEMON BANANA CREAM PIE 1 1/2 cups sweetened condensed milk 1/2 cup lemon juice Grated rind 1 lemon Stir well. Filling will thicken as though cooked. Add 2 medium-sized bananas, cut in small pieces and pour into crumb crust pie shell. Cover with 1/2 cup cream, whipped, and sweetened with 2 tablespoons powdered sugar. Decorate top of pie with banana slices. Chill.

UNBAKED CRUMB CRUST Arrange row of lemon or vanilla wafers to stand around edge of pie plate. Mix 1/2 cup rolled water crumbs, 1/2 cup melted butter and cover bottom of plate. Fill in spaces between wafers, or cover sides and bottom of pan with: GRAHAM CRACKER MIXTURE 1 1/2 cups rolled graham cracker crumbs 1/2 cup melted butter 1/2 cup sugar

Orange Waffles Featured At Breakfast

Orange waffles, topped with lemon and sugar can be made husky enough for breakfast or dainty enough for afternoon tea.

Beat together: 2 eggs, beaten, 1/2 cup sugar and 2 teaspoons grated orange rind. Sift together: 1 1/2 cups pastry flour, 2 1/2 teaspoons baking powder and 1/4 teaspoon salt. Add flour to egg mixture alternately with 1/2 cup orange juice and 1 tablespoon lemon juice. Lastly, add 1/2 cup melted butter.

Cook on an ungreased waffle iron. Allow to cool, as waffles become crisp upon standing. Serve in sandwich form with 3 layers filled and topped with slightly sweetened whipped cream. Garnish with orange slices, which may be dipped in honey.

LEMON AND SUGAR FOR WAFFLES

A simple and novel but delicious spread for waffles or pancakes is to sprinkle with sugar and then with lemon juice and serve for breakfast or luncheon or tea.

Currants Spiced for Winter Relish

Currants make the best-ever jelly but for all the tiny seeds they contain, this bright red fruit turns out to be an excellent meat accompaniment when spiced whole. Many families always include spiced currants in list of canned foods prepared each year, the recipe is new to many others.

SPICED CURRANTS 6 cups sugar 2 cups vinegar 3 quarts currants 1 pound seeded raisins 1 teaspoon salt 1/2 teaspoon cloves 1/2 teaspoon allspice 1/2 teaspoon nutmeg Make a syrup of sugar and vinegar. Add currants and raisins chopped fine. Boil mixture for 30 minutes, add salt and spices. Seal in sterilized jars.

Baked Flank Steak Is Dinner Special

Flank steak, baked with vegetables and seasoned with pickles makes a fine summertime dinner dish. Try this version of flank steak.

STEAK & VEGETABLES SAVOY 1 flank steak (about 2 pounds) 4 tablespoons flour 1 tablespoon fat 2 teaspoons salt 1/2 teaspoon pepper 1/2 cup catsup 1 cup thinly sliced sweet pickles 1 cup thinly sliced onions 1 1/2 cups boiling water 6 medium-sized carrots, quartered 6 medium-sized potatoes 1 1/2 cups celery, 1 1/2-inch pieces

Score steak, pound flour into both sides with wooden potato masher or meat pounder. Sauté in fat until well browned on both sides. Place in casserole and sprinkle with salt and pepper, pour catsup over top and cover with pickles and onions. Pour 1/2 cup of the water around steak. Bake, covered, in moderate oven (350 degrees) 2 hours. Add carrots, potatoes, celery, and remaining water. Cover and bake 1 hour longer. Serve with gravy in pan, thickened if desired. Yield: 6 portions.

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Cabbage Combines With Avocado in Salad

Cabbage goes high-hat with elegant avocado when served in this salad.

AVOCADO AND CABBAGE SALAD 5 cups finely shredded cabbage 2 tablespoons salt 1 large Calavo pear French dressing 6 tablespoons mayonnaise 1 teaspoon Worcestershire sauce 1 cup grated raw carrots Lettuce 1 hard cooked egg Paprika

Put cabbage in a large bowl or pan and sprinkle with salt. Let stand about ten minutes; drain and wash off salt. Cover with fresh water and let stand a few minutes; drain and press gently to remove water. Cut Calavo pears into quarter or sixth sections, remove seed and peel. Sprinkle with lemon juice and salt and arrange on garnished salad plates. Combine mayonnaise and Worcestershire sauce, blend thoroughly and combine with cabbage and carrots. Pile lightly on center of Calavo sections. Sprinkle with sieved hard cooked egg and paprika. Serves 4 to 6.

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Today's Menu Holiday Reading Produces Ideas

Cabbage cooked in an interesting way will make the main dish for today's meal.

Egg salad in tomato cups Cabbage with bacon sauce Hot biscuits Buttered green beans Peach shortcake

CABBAGE WITH BACON SAUCE

2 pound cabbage 1 teaspoon salt 1/2 pound bacon 2 tablespoons bacon fat 2 tablespoons flour 1/2 teaspoon salt Dash pepper 1 cup water, or liquid drained from cabbage 1 cup irradiated evaporated milk

Trim cabbage and chop coarsely. Wash quickly in cold water. Cover with just enough boiling water to prevent scorching, add the teaspoon salt, and cook rapidly in an uncovered kettle until tender, 6 to 12 minutes. Drain cabbage. Cut bacon in small pieces. Broil until delicately browned and crisp. Prepare a white sauce of bacon fat, flour, salt, pepper, water and milk. Add bacon. Combine with cabbage. Serve at once. Yield: 6 to 8 servings.

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Glorifying the Hamburger Is Summer Sport

We glorify the hamburger these picnic days when ground meat, made into cakes and cooked over a campfire taste far better than fillet Mignon served on a silver platter. For a picnic meal served either in the backyard and cooked on the outdoor fireplace, or eaten in a woody spot far from town try this menu:

Large Vegetable salad bowl Plenty of hamburgers Fried onion and green apples Hashed brown potatoes As much raspberry shortcake as you'll hold

Now about this hamburger glorifying business. There's what is called a Silk Hat hamburger, a quickly fried hamburger cake served with a mixture of pickle and chili sauce with lettuce, topped with first a thin slice of soft cheese, then the second half of the bun and wrapped half in a paper napkin.

And the scrambled hamburger is a mixture of egg, and meat, cooked like scrambled eggs and served in a bun. With onions of course is popular; mix half of hamburger and half chopped onion, add a generous amount of salt and fry in cakes.

The garden variety of hamburger is another popular version. To a hamburger served in a toasted bun add a slice of

Holiday Reading Produces Ideas

Cleanings from holiday reading— A famous beauty expert has a special treatment at her New York salon which takes the aches and pains from "fair" feet. For five minutes you exercise gently, the feet are then bathed in a pungent pine solution, massage follows and a cooling masque is applied then there's a friction rub-down with Cologne and then, off to the fair again.

The Amateur Symphony orchestra of New York, made up of 119 salesgirls, physicians, butchers and many others, opened its tenth season in Central park this week. Judge Leopold Prince, official referee of the municipal choir is director and organized. Fun!

Mrs. Tom Clarke was chosen first woman lord mayor of Dublin at a recent election. She declined to permit the retiring mayor to invest her with the ancient chain of office, carrying a medallion of King William, prince of Orange. She preferred to take a smaller chain, bought for the purpose. Her husband was executed after the Irish Easter Week rebellion in 1916.

One of the earliest writers on dogs was Juliana Berners, lady prioress of Sopwell Nunnery, near St. Albans England. She also wrote a "Boke on Hunting" and many others on sports of various kinds. Anne Boleyn, one of the wives of King Henry VIII also knew her dogs and was an expert hunter.

Forty-eight artists will each be awarded a contract to design and execute a mural in a postoffice. There are one of these offices in each state of the union. (Oregon's is at Burns). This, the most ambitious competition yet undertaken, has just been announced by the Section of Fine Arts, procurement division, treasury department, Washington, DC.

Designs must reach Washington by Oct. 2, where they will be judged anonymously by muralists Maurice Sterne, Henry Varnum Moore, Olin Dows and Edgar Miller. The winning designs will be exhibited at the Corcoran gallery, the National gallery of Canada and in London, Eng.

Onions and apples fried together make a grand addition to outdoors or indoor. Simply fry them together, adding a dab of sugar to make sweet and to brown.

SMART SHOP'S Clearance SALE. Have you been waiting for Smart Shop's clearance? ... Wise woman! For, as always, The Smart Shop has prepared a feast of values for you! Coats, Suits, Dresses, Millinery—all reduced to a fraction of their original selling prices. If you need something to finish out the season, to take on a trip, or just to freshen up your wardrobe—DON'T MISS THIS SALE!

Style-Smiles --- by Gretchen



I feel sorry for our bond bookkeeper. Now that he's important enough to take a three-hour lunch, his doctor put him on a Graham cracker diet!

The mix shedding alligator's tears is thoroughly comfortable in her blue linen (non-crush) dress, embellished with white belt and buttons. Curved revers form a demure neckline and the shoulder yokes is gathered for extra fullness. Her fellow worker on the right presents a sprightly frock of cool ray crepe. All-over tucking sets off the gored skirt and the blouse has tucks at the shoulders.