PAGE SIX

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 Marguerits Estudillo who will become the bride of Mr. Owen Au Revoir Party Hanson of Los Angeles on August 12. Miss Estudillo will leave for Compliments the south this morning following a visit in Salem with her parents. Mrs. Paulus The evening hours were spent

informally and a miscellaneous shower feted the bride-to-be. Refreshments were served at a late hour by the hostess. Bouquets of summer flowers graced the guest

Honoring Miss Estudillo were Miss Ramona Estudillo, Mrs. John where Mr. Paulus will be in busi-Estudillo, Mrs. M. Shields of Stay- ness. ton, Mrs. John Adlard, Mrs. Ray Bridge and Chinese checkers Stumbo, Miss Ruth Skinner, Miss were in play durig the evening Florence and Miss Agnes Molsan, with prizes awarded to Mrs. Miss Helen Boardman, Miss Ade- Ralph Bailey and Mrs. V. E. line Coffey, Miss Marie Patton, Kuhn, Miss Josephine Busick, Mrs. Theodore Barr and Miss Josephine ored Mrs. Paulus during the eve-Barr.

. . .

note.

night

. .

Study Club Will Fete **Husbands at Picnic**

The gardens of Mr. and Mrs. Eimer Berg on Center street will be the scene for a delightful no- mons, Mrs. Ellis Von Eschen, host picnic supper party Fiday Mrs. Jacob Fuhrer, Mrs. Ralph night when members of Mrs. Bower, Mrs. Roy Follis, Mrs. Berg's study club entertain their husbands. Games and cards will Paulus. be in play during the evening.

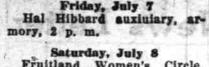
Making up the party will be Mr. and Mrs. Leon Brown, Mr. and Miss Woodfin Married Mrs. Ed Goodwin, Mr. and Mrs. R. D. Woodrow, Mr. and Mrs. L. V. Benson, Mr. and Mrs. Russell Pratt, Mr. and Mrs. A. L. Adolphson, Dr. and Mrs. Laban Steeves. Dr. and Mrs. Frank Prime, Mr. and Mrs. B. E. Owens, Dr. and Mrs.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

Mrs. L. C. McLeod, Mr. Carl Mc-Leod, Miss Irene McLeod, Mr. George McLeod and Mr. Edwin Bishop have returned from an exmembers. tended visit in the east and south. Mr. George McLeod completed his

Mr. and Mrs. Lloyd Drorbaugh, son Daryl, and Mrs. Emil Carlson ing company staff. and sons, Harvey and Eric, will leave this afternoon for San Fran- Delta Phi sorority at Willamette cisco 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 Plant, will leave Friday for a Miss Florence Wallace have re- three weeks stay in Victoria, turned from an extended trip in BC., where she will be the guest California and Mexico. They vis- of her aunts, Mrs. Charlotte Rose ited in San Francisco, the Golden and Miss M. E. Plant. Gate exposition, Los Angeles, Catalina, Monterey and other southern points.

Pattern



CLUB CALENDAR

Fruitland Women's Circle, picnic at school grounds 6:30 p.m.

Visitor Will Be Honor Guest At Luncheon

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. Mrs. Palus is leaving

H. R. Woodburn is entertainto make her home in Grants Pass ing 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.

friends in the capital.

A much feted visitor in the

capital is Mrs. Fred Bock of Spo-kane who is the guest of her pa-

rents, Mr. and Mrs. George King.

Mrs. Bock is a former Salem

girl and will be remembered as

Helen King. She has a number of

Bidden to honor Mrs. Bock A handcherchlef shower honare Mrs. Ralph Campbell, Mrs, George Weller, Mrs, Ceorge Croining. A late supper was served san, Mrs. Cecil Dunn of Dallas, by the hostess and summer flow-Mrs. Jack Eakin of Dallas, Mrs. ers were used as the decorative C. I. Dushell and Mrs. H. R.

Honoring Mrs. Paulus were Mrs. Frank Shafer, Mrs. V. E. Woodburn.

Kuhn, Mrs. Harry Wiedmer, Mrs. Ralph Bailey, Mrs. Henry Sim- Mrs. Barbec Delegate To CDA in Detroit

Mrs. T. J. Brabec of Salem, state William Schlitt and Mrs. William regent of the Catholic Daughters of America, will represent her membership when the CDA meets at Detroit, Mich., for the 18th bi-

ennial national convention, July In Los Angeles 10 to 15.

The Catholic Daughters of WOODBURN-Miss Helen America is the largest fraternal Woodfin, former Willamette uni- order of Catholic women in Amerversity student, was united in ica with a membership of over two marriage to Mr. Charles Wilkie in hundred thousand. the chapel of Immanuel Presby-

terian church in Los Angeles Saturday. The chapel was decorated There will be a social gathering of the Marion Auxiliar: 661 with red and white flowers. Miss Joyce Woodfin was the maid of of Veterans of Foreign Wars tonight at 8 o'clock at the home honor. Music was furnished by soloists of the large cathedral of Mrs. Leon Hansen at 160 East Miller street. choir, of which the Wilkies were

The groom is a graduate of Mr. and Mrs. Edwin Hanzen Washington university, St. Louis, and Robert of Portland spent work in the Harvard Graduate Missouri. Mr. and Mrs. Wilkie de- the 4th of July at the home of parted soon after the wedding for Mr. and Mrs. W. F. McPherson St. Louis, where he has accepted on Center street. a position with the Armour Pack-

> The TC chorus will hold a nohost picnic at Olinger park on and prominent in music circles.

horst and Miss Anna Mae Grabenhorst spent the Fourth of July holiday at DeLake.

Mr. and Mrs. Ralph Cooley John Day spent the weekend with friends and relatives in Salem.

which took them to the eatsern coast and points in Canada. Miss Ada Ross has returned While in New York they viewed from Oakland, Calif., where she World's Fair.

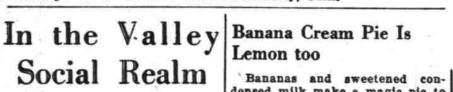
- Society - Music - Food - Today's Menu Holiday Reading Produces

The OREGON STATESMAN, Salem, Oregon, Thursday Morning, July 5, 1939

MAXINE BUREN-Women's Editor-



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.



| A COMPANY AND COMPANY | Cabbage cooked in an interest- ing way will make the main dish for today's meal. | Ideas |
|---|--|--|
| Baked Flank Steak Is | Egg salad in tomato cups Cabbage with bacon sauce Hot biscuits | Gleanings from holiday read- ing- |
| Dinner Special Flank steak, baked with vege- | Buttered green beans Peach shortcake | A famous beauty expert has a special treatment at her New York salon which takes the aches and |
| tables and seasoned with pickles makes a fine summertime din- ner 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 | CABBAGE WITH BACON SAUCE 2 pound cabbage 1 teaspoon salt 3 tablespoons bacon fat 2 tablespoons flour 3 tablespoon salt Dash pepper 1 cup water, or liquid drained from cabbage | minutes you exercise gently, the feet are then bathed in a pungent pine solution, message follows and a cooling masque is applied then there's a friction rub-down with Cologne and then, off to the fair again. |
| 1 cup catsup 1 cup thinly sliced sweet pickles 1 cup thinly sliced onions 1% cups boiling water 6 medium-sized carrots, quartered | cup irradiated evaporated milk Trim cabbage and chop coarse- ly. Wash quickly in cold water. Cover with just enough boiling water to prevent scorching, add the teaspoon salt, and cook ra- pidly in an uncovered kettle un- | salesgiris, physicians, butchers and many others, opened its tenth season in Central park this week. Judge Leopold Prince, official ref- eree of the municipal court is di- rector and organized. Fun! |
| 6 medium-sized potatoes 1½ cups celery, 1½-inch pieces | til tender, 6 to 12 minutes. Drain cabbage. Cut bacon in small pieces. Broil until delicately | Mrs. Tom Clarke was chosen first woman lord mayor of Dublin at a recent election. She declined |

Score steak, pound flour into

and sprinkle with salt and pep-

per, pour catsup over top and

cover with pickles and onions.

Pour % cup of the water around

steak. Bake, covered, in moder-

ate oven (350 degrees) 2 hours.

Add carrots, potatoes, celcry, and

1 hour longer. Serve with gravy

in pan, thickened if desired. Yield: 6 portions.

Cabbage Combines With

Cabbage goes high-hat with el-

egant avocado when served in this

AVOCADO AND CABBAGE

SALAD

6 tablespoons mayonnaise

1 cup grated raw carrots

5 cups finely shredded cabbage

1 teaspoon Worcestershire

Avocado in Salad

2 tablespoons salt

French dressing

sauce

Lettuce

Paprika

1 large Calavo pear

1 hard cooked egg

salad

remaining water. Cover and bake

both sides with wooden potato masher or meat pounder. Saute in fat until well browned on both sides. Place in casserole 8 servings.

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 hunter. meal served either in the back yard and cooked on the outdoor menu:

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. Put cabbage in a large bowl or sauce with lettuce, topped with exhibited at the Corcoran gallery, pan and sprinkle with salt. Let first a thin slice of soft cheese, the National gallery of Canada stand about ten minutes; drain then the second half of the bun, and in London, Eng.

and wash off salt. Cover with and wrapped half in a paper fresh water and let stand a few napkin. minutes; drain and press gently And the scrambled hamburger and top with an oliv. to remove water. Cut Calavo pears is a mixture of egg. and meat,

move seed and peel. Sprinkle with served in a bun. lemon juice and salt and arrange With onions of course is popu- which is added some flour, then on garnished salad plates. Com- lar; mix half of hamburger and milk and served on opened-out bine mayonnaise and Worcester- half chopped onion, add a gen- toasted buns.

shire sauce, blend thoroughly and erous amount of salt and fry in combine with cabbage and car- cakes.

rots. Pile lightly on center of Calhard cooked egg and paprika. Serves 4 to 6.

The garden variety of ham- outdoors or indoor. Simply fry avo sections. Sprinkle with sieved burger is another popular ver- them together, adding dab of hard cooked egg and paprika. sion. To a hamburger served in sugar to make sweet and a toasted bun add a slice of brown.

fireplace, or eaten in a woodsy awarded a contract to design and spot far from town try this execute a mural in a postoffice. Large Vegetable salad howl

fried tomato, either ripe or green

A la mode sounds rather eleinto quarter or sixth sections, re- cooked like scrambled eggs and gant, but after all it's just a bit of meat cake fried in fat to

Onions and apples fried

r. season in Central park this week. Judge Leopold Prince, official referee of the municipal court is director and organized. Fun! Mrs. Tom Clarke was chosen first woman lord mayor of Dublin pieces. Broil until delicately at a recent election. She declined browned and crisp. Prepare a to permit the retiring mayor to white sauce of bacon fat, flour, invest her with the ancient chain salt, pepper, water and milk. of office, carrying a medallion of Add bacon. Combine, with cab- King William, prince of Orange. bage. Serve at once. Yield: 6 to She preferred to take a smaller chain, bought for the purpose. Her

husband was executed after the Irish Easter Week rebellion in 1916. ...

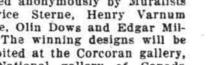
One of the earliest writers on dogs was Juliana Berners, lady prioress of Sopewell Nunnery, near St. Albans England, She also

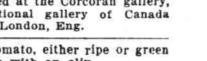
wrote a "Boke on Hunting" and many others on sports of various kinds. Anne Boleyn, one of the wives of King Henry VIII also knew her dogs and was an expert

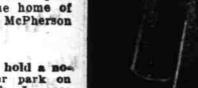
Forty-eight artists will each be There are one of these offices in each state of the union. (Oregon's is at Burns). This, the most am-

bitious 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 There's what is cilled' a Silk judged anonymously by Muralists Hat hamburger, a quickly fried Maurice Sterne, Henry Varnum hamburger cake served with a Poore, Olin Dows and Edgar Milmixture of pickle and chili ler. The winning designs will be







Saturday at 6 o'clock. In case of rain, the group /ill meet at the Bungalow Christian church.

Miss Shirley Eileen Plant, daughter of Mr. and Mrs. Harry Mr. and Mrs. Eugene-Graben-

and Miss Margaret Cooley arrived in the capital Tuesday from a six weeks' trip



A "proud beauty" of a dressthis dainty Anne Adams charmer, 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. For instance, the pret-ty shirring all across the top front is new, different, becom-ing! And isn't the ruffled or lace edging fresh and pretty? You'll like the smart flare of the fike the smart flare of the quickly-made, two-piece, bias skirt. Take your choice of two attractive sleeve versions. Use a plain, straight belt or "point up" the style of this dress with a gathered sash held in two smart points by boning. So easy to make! points make!

Pattern 4173 is available in misses' and women's sizes 12, 14, 16, 18, 20, 30, 32, 34, 36, 38 and 40. Size 16 takes 35/2 yards 39 inch fabric and 3% yards lace edging.

Sold FIFTEEN CENTS (15c) in bins for this Anne Adams mittern. who plainty SIZK NAME, AD-KESS and STYLE NUMBER. TTERS BOOK OF BOWNER TIERS BOOK OF BOWNER VILERI Send for in TODAY. and obat fashion me in TODAY. and Ashier magie yes can stick and quickly on the most budgets. See, pictured in complete array of holiday-fay, party and sus sports martness for summer bride sour gorlf New classics and "" these and summer bride and pages of tool Reports also os ac Order now. PRICE OF TEEN CENTS PRICE OF FIFTEEN CENTS. TO-BOOK AND PATTERN

"-I feel sorry for our head booksceper. Now that he's important enough to take a three-hour lunch, his doctor put him on a graham cracker diet" The minx shedding alligetor's tears is theroughly comfortable in her blue linen (non-crush) dress, embellished with white belt and but-tons. Curved revers form a demure nockline and the shoulder yoke is gathered for extra fulfaces. Her fellow worker on the right pre-senior divisions from every Sun-is gathered for extra fulfaces. Her fellow worker on the right pre-

was the guest of Miss Laura Ross and Mr. and Mrs. Arthur Ross. The annual picnic of the Or

chard Heights club will be held Mr. and Mrs. L. V. Benson, an impressive wedding cerenext Sunday at the Brush College picnic grounds. All former Whitney and Steve Benson, were mony at 9 o'clock Saturday members and friends of the club among those who spent the week- night, when Claude J. Shaw of are invited to the no-host lunch end at Devil's Lake. which will be served at 1 o'clock.

Friday will be observed as united in marriage. Rev. A. P. A group of the younger set "Dress-Up" day at the Salem Layton read the single ring serwho enjoyed the Fourth at the Livesley cottage at Agate Beach were Miss Lucy Fisher, Miss for their weekly play. Margaret Bell, Miss Jane Chapler, Mr. Jack Price, Mr. Charles

Mr. and Mrs. Kenneth Bell Lesch and Mr. Robert Livesley. and Miss Barbara Bell enjoyed

the weekend at Devil's Lake Mr. and Mrs. R. G. Simmons are where they had a cottage. announcing the marriage of their daughter, Miss Joan Simmons, to Mr. Lee Snowden of Portland on Mr. and Mrs. H. R. Woodburn

Wednesday, June 28 at Vancou- and family have .eturned from a several days' stay at Breitenbush.

Mr. and Mrs. O. K. DeWitt have had as their house guest. Mr. and Mrs. Roy Simmo Miss Helen Crowe of Portland. entertained a group of friends Mrs. DeWitt accompanied Miss at a picnic on Fourth of July Crowe to Portland list night and at their suburban home. will return to Salem today.

Mr. and Mrs. Ralph Campbell Mr. and Mrs. J. P. Thrasher enjoyed the holiday weekend at

and daughter, Marian, of Glen-Seaside and other coast cities. dora, Calif., are spending the summer in Salem as the guests Mrs. Thomas DeBeck Livesley

of Mrs. Thrasher's mother, Mrs. is enjoying a visit in Vancouver, Harry Corey. BC., with her parents.

densed milk make a magic pie to JEFFERSON-The Evangelifor a family meal. cal parsonage was the scene of

milk 1/4 cups lemon juice San Francisco and Miss Marjorie J. Llewlyn of Milwaukie were

Golf club when the women meet vice. They were attended by Miss Charlotte Delano of Milwaukie and Charles R. Miller of Portland.

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. Llewlyn of Portland, parents of the bride; Mrs. Claude M. Shaw of San Francisco, mother of the groom; W. J. Llewlyn 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. Gil-bert 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. Miss Nancy Atk'nson of Al-

in Jefferson visiting at the home of her sister, Mrs. S. M. Green. and Mr. and Mrs. Pierce Jacob.

Santiam District Gathering Sunday

Quarterly Sunday school con-July 9. The theme will be "Faithful Testimony in View of Christ's Coming," 2 Tim. 4:2, Currants Spiced for ames 5:8.

Morning Program 10, Sunday school; 11, morn-ing worship, speaker, Max Chance; 12, basket lunch. Afternoon Program 1:30; song service, led by 1:30° song service, led by Max Chance, piano secompaniat, Dorothy Kennington, Portland; 1:45, devolional service, Ken-neth Edwards; 2, specials from Sunday schools, business meet-ing: 2:30, special music trio from Salem; address, Rev. A. P. Voth, Salem Mennonits church. Convention officers art: presi-Convention officers are: presi-dent, Leland Keithley; vice president, Wesley Mi ; secretarytreasurer, Mrs. Harry Moaroe; acting secretary, Ruby McClel lan; county children's division

serve as a luncheon dessert or MAGIC LEMON

BANANA CREAM PIE 11/2 cups sweetened condensed

Grated rind 1 lemon Stir well. Filling will thicken as though cooked. Add 2 mediumsized 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. Dec-

orate 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 ¾ cup rolled water crumbs, 1/4 cup melted butter and cover bottom of plate. Fill in spaces between wafers, or cover sides and bottom of pan with:

GRAHAM CRACKER MIXTURE 11/2 cups rolled graham cracker erumbs

1/2 cup melted butter 1/2 cup sugar

ORANGE WAFFLES

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% cups pastry flour, 2½ teaspoons baking pow-der and ¼ 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.

bany is spending several days

iron. Allow to cool, as waifles 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.

Cook on an ungreased waffle

LEMON AND SUGAR FOR WAFFLES A simple and novel but de-

licious spread for waffles or panvention of the North Santiam district will be held at the Christian church at Mill City, serve for breakfast or luncheon or tea.-

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 ex-cellent meat accompaniment when spiced whole. Many fami-lies always include spiced cur-rants in list of eanned foods

2 cups vinegar 3 quarts currants 1 pound seeded raisins 1 teaspoon salt teaspoon cloves teaspoon allspice

Make a syrup o. sugar and

SMARI SHOP'S

SALE

learance

Lave 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!

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