

Salem Folk Are Hosts to Many Visitors

New visitors arrive each day in the capital and informal dinners and gatherings are arranged in their honor by hostesses.

Dr. and Mrs. Bruce A. Baxter have as their guests for several days Professor and Mrs. John Winkler of Oberlin, Ohio, and Professor Stanley Hopper of New York City.

Professor and Mrs. Winkler will leave late today and en route home will stop at Victoria, B. C., Lake Louise and Banff. Professor Winkler is assistant to the secretary at Oberlin college and is director of the men's and women's glee clubs. Professor Hopper is on the faculty at Drew university. Dr. and Mrs. Bruce A. Baxter are hosts for an informal tea at University House Wednesday afternoon for the pleasure of their guests.

Out-of-Town Guests

Mr. and Mrs. Paul E. Wallace will have as their guests for the remainder of the week Miss Edna Sterling of Seattle. She will arrive today from San Francisco where she has been attending an English conference at Stanford and the Golden Gate exposition.

Guests at the home of Mr. and Mrs. W. H. McGilchrist, Jr., are Mr. McGilchrist's brother and sister-in-law, Dr. and Mrs. Nicol McGilchrist and son, Billy, of Spokane. Before returning to their home they will spend some time at the beaches.

Arriving today to be the guests of Mr. Frank Snedecor are Mr. and Mrs. Bradford Merry of Knoxville, Tenn., and Mr. Horace Merry of Louisville, Kentucky. The visitors will be in Salem for several days before returning to their home.

Bride-Elect Will Be Honored at Luncheon

Mrs. Charles A. Sprague will preside at a smartly appointed luncheon Friday afternoon at her home on North 14th street in compliment to Miss Alice Ingalls, bride-elect of Harold W. Sturges.

Mrs. Karl Peterson and Mrs. Phil Small of Corvallis, the bride's mother, Mrs. C. E. Ingalls, Mrs. Jesse Hanson of Corvallis and Mrs. Charles A. Sprague.

Summer flowers will be used in the appointments at the luncheon table. The afternoon hours will be spent informally.

Miss Wolfe Married in Seattle July 14

Miss Frances E. Wolfe, daughter of Mrs. James Wolfe of Salem, became the bride of Mr. Theodore DuFrain of Sacramento, Calif. on Friday, July 14 at the First Presbyterian church in Seattle with Dr. Martin Matthews officiating at 4 o'clock.

The ceremony was witnessed by members of the two families. Attending from Salem were Mrs. James Wolfe and the bride's brother and sister, Mr. Kenneth Wolfe and Miss Florence Wolfe. The couple was united.

A wedding supper at the home of the bride's uncle and aunt, Mr. and Mrs. John Lechner, followed the ceremony. The couple left for a stay at Lake Wilderness and will reside in Salem at the Roberts apartments.

Mrs. DuFrain attended Salem schools and was formerly employed at the secretary of state's office. Mr. DuFrain is in business in Salem.

Mulkey Home Scene of Outdoor Meal

Mr. and Mrs. Ralph Mulkey and Mr. and Mrs. Noah Hunt entertained friends over the weekend at the Mulkey home in the Silverton Hills.

A picnic lunch was served in their private park, with swimming and games in the afternoon. In the evening pinocle and Chinese checkers were in play.

Mr. and Mrs. Kenneth Gordon of Olympia, Mr. and Mrs. F. G. Thompson of Tacoma, Miss Ruby Linnace of Yakima, Dr. Fred Scullars and Dr. Fredrick Hayes of Portland, Miss Myrtle E. Ireland and Mrs. Frances Ackley of Salem, Miss Georgia German, Mr. and Mrs. W. G. Charpiloz and daughter Diane, Mr. George Mulkey, Mr. and Mrs. Noah Hunt, Mr. and Mrs. Ralph Mulkey and sons Gene and Lloyd from Silverton.

Mrs. Mohr to Honor Kensington Club

Mrs. Harry Mohr, formerly of Salem, has hidden members of the Kensington club to a 1 o'clock luncheon today at her Portland home. The afternoon will be spent informally.

Motoring to the affair will be Mrs. E. M. Doughton, Mrs. Fred S. Anusson, Mrs. Charles Pratt, Mrs. George King, Mrs. Charles Hudkins, Mr. Otto Wilson, Sr., Mrs. L. E. Barrick, Mrs. A. C. Smith, Mrs. Frank W. Power, Mrs. T. S. Roberts and Mrs. A. A. Keene.

Mrs. Henry A. Cornoyer and Mrs. Robert Brady entertained informally today a group of matrons Wednesday afternoon at the former's home on North Surver street in compliment to Mrs. Frank Bryam of Washington, D.C. who is the house guest of Mr. and Mrs. J. E. Law.

Mrs. Conrad Paulus and her sons, Peter, Larry and Tommy, and Miss Patsy Livesley returned from a stay at the Livesley summer home at Astoria Beach Wednesday. Mr. and Mrs. T. A. Livesley spent the weekend at their beach home.

Mrs. Harold Olinger is spending the remainder of the week as the guest of Mrs. Rex Adolph and Mrs. Alden Adolph at Neskwim.



Recent Bride—Mrs. George Beecher (Martha McCall) who was married June 28 at the Westminster Presbyterian church in Portland. Mr. Beecher is the son of Mrs. D. X. Beecher of Salem. The couple will reside in Lebanon. (Cut courtesy Oregon Journal).

QAT CENTER NOTES

Free summer classes at the Art Center are even more varied than usual with several new instructors on the staff and growing interest by patrons to aid in furthering activities.

A creative painting class for nursery age children is listed among the classes.

Classes for public school children include those of puppetry, pottery and creative painting. Blind children will continue in sculpturing, and art that seems particularly adaptable to totally blind children and those with partial vision.

Day classes for adults are listed for portrait, landscape and still life (scheduled for different days this period) weaving, ceramics, sculpture, applied and commercial design and art appreciation.

To accommodate those who work, night classes will be given in adult puppetry, sketching from life, figure drawing and painting, weaving, ceramics, sculpture and commercial art.

The office at the center is distributing class schedules and taking enrollments.

Writers Meet at Home of Mrs. Blanche Jones

Mrs. Blanche Jones was hostess to members of the Writers' Club at her home on Tuesday night. Contributing to the creative writing program were Mrs. John Clifford, Prof. William E. Lawrence of Corvallis, Mrs. Jessie Singleton, Mrs. J. C. Nelson, Mrs. Ora F. McIntyre, Mrs. Marjorie Marriott and Miss Maude Price of Wellington, Kansas. The latter read excerpts from her book "Brotherhood and Browning".

Others present were Mrs. William E. Lawrence, Mr. John Clifford of Corvallis, Dr. and Mrs. F. G. Franklin, Mr. Perry Reiche, Mr. William D. Smith, Miss Grace Elisabeth Smith, Miss Edna Garfield, Mrs. William Fordyce Fargo, Mr. W. E. Smith, Prof. and Mrs. Morton E. Peck, Mrs. S. L. Minard, Mrs. Julia Lytle, leader of the group, and Miss Bertha C. Price of Wellington, Kansas.

The Misses Price are sisters of Mrs. F. G. Franklin, whom they are visiting.

Miss Boyle Honored at Shower

Miss Virginia Boyle was honored with a miscellaneous shower Monday night by Mrs. Ronald Crossland, who entertained at her home on Richmond avenue. Snapdragons, gladioli, roses, sweet peas and pink lilies were used about the rooms.

Guests bidden were the Misses Lorraine Vick, Katherine Boyle, Corliss Clark, Esther Mae Devore, Eleanor Johnson, Carol Clark, Charlotte McKee, Mildred Rickman, Grace Jackson, Marie Baumgartner, Blanche Baumgartner, Mrs. Bertha Kephart, Mrs. Marion Ritchie and Miss Virginia Boyle.

Mrs. Albert A. Sievert entertained members of her club at a breakfast and cards Wednesday at the Sievert cabin on Battle Creek.

CLUB CALENDAR

Thursday, July 20
Fidels Sunday school class of First Baptist church with Mrs. Don Douris, 2045 North Church, 2 p. m.
American Legion auxiliary convention chairman meet at chamber of commerce, 8 p. m.

Friday, July 21
Hal Hibbard auxiliary and camp and their families, picnic 6:30 Olinger park.
Auxiliary to Sons of Union Veterans meet for quilting with Mrs. Bertha Ray, 1 p. m.
Degrees of Honor picnic with Mrs. Bertha Bergman, 1601 Colmeketa, 6 p. m. Families invited.
Woman's Missionary society of First Baptist church with Mrs. Walter Lottis, 2743 North Front, 1:30 p. m.
N.A.L.C. auxiliary picnic with Marion Yung, 525 N. 21st, 6:30 p. m.
Fidels class of Jason Lee church, picnic at Hazel Green 6:30. Cars leave church at 6 p. m.
Married Peoples' class, First Baptist church, with Mr. and Mrs. Dan Schirman, Claxter road, 6:30 dinner.

Saturday, July 22
Rembrandt Artists guild, at George C. Stephens, 570 North 21st, 7:30 p. m.

Society.. Music.. Food.

MAXINE BUREN—Women's Editor

Shower to Fete Miss Riopelle This Evening

Miss Lucile Brainard, Miss Lois Walton and Miss Katherine Ringe are entertaining with a smartly arranged party tonight at the William Everett Anderson home on Court street in compliment to Miss Meiba Riopelle who will become the bride of Mr. Rodney Winston of Seattle on July 29.

The evening will be spent informally in the garden and at a late hour refreshments will be served by the hostesses. A crystal shower will honor Miss Riopelle during the evening.

Honoring Miss Riopelle will be Miss Ina Bennett, Miss Mary Virginia Nohlgren, Miss Josie Acklin, Miss Frances Batson, Miss Dorothy Lipps, Miss Gwendolyn Hunt, Miss Carolyn Hunt, Miss Charlotte Kallander, Miss Doris Urub, Miss Irma Oehler, Miss Roberta Brainard of Spokane, Mrs. Chester Oppen, Mrs. Robert Rieder, Mrs. William Everett Anderson, Miss Lois Walton, Miss Katherine Ringe and Miss Lucile Brainard.

Birthday Parties Are Given for Miss Holts

Miss Mary Ross Holts, daughter of Mr. and Mrs. Walter Holts, will be complimented with an informal party tonight at the home of her parents on East Rural street on the occasion of her birthday. A dessert supper will be served with an evening of dancing following.

Making up the guest list will be Miss Mary Ross Holts, Miss Shirley McKay, Miss Elizabeth Anne Herrick, Miss Josephine Morse, Miss Dorothy and Miss Frances Mott, Miss June Paulson, Miss Betty Cooper, Miss Peggy Reinholdt, Miss Florence and Miss Frances Lilburn, Miss Pat Ryan, Miss Virginia Steed, Miss Jean Carkin, Miss Adele Say and Miss Edith Brown of Corvallis.

Events will be Messrs. Corydon Blodgett, Stuart McElhinny, Daryl M. A. son, Bill McElhinny, Dick Stacer, Tommy Rilea, Jack Hayes, Norman Sholseth, Milton McClain, Vernon and Vinton Scott, Wally Wiltner, Don Burton, Coe Roberts, Frank Herbert and Aubrey Holt.

Wednesday afternoon Miss Shirley McKay was hostess for a picnic and swimming party at Riverdale in compliment to Miss Holts.

Honoring Miss Holts were Miss Irene Paulson, Miss Mary Lou McKay, Miss Barbara Bock of Spokane, Miss Peggy Reinholdt, Miss Betty Cooper, Miss Betty Wirth, Miss Suzanne Wilson, Miss Dorothy Dixon, Mrs. Douglas McKay and Miss Shirley McKay.

Patsy Lee Hostess to Group of Friends

Miss Patsy Lee was hostess on Tuesday night at a bridge party for a group of her young friends. Honors at contract went to Mrs. Leone Taylor. The Henry Lee home on North Liberty was the scene of the party.

The guest list included Miss Ruth Overoff, Miss Grace Elizabeth Holman, Miss Helen Rosebraugh, Miss Betty Hammond, Miss Betty Beck, Mrs. Leone Taylor, Mrs. Robert Barrett, Mrs. Gordon Skinner, Miss Margaret Hauser, Miss Ruth Moore and Miss Lee. Mrs. Skinner assisted the hostess and her mother, Mrs. Henry Lee.

Mrs. Anne Kooreman, Mrs. Mason Bishop and Mrs. Alma Barkus are motoring to Portland Friday to attend a luncheon given by Mrs. Roy H. Hunt, honoring Mrs. Harriett DeYoe Baldwin, of Pomona, Calif. Mrs. Baldwin will visit in Salem as the guest of Mrs. Mason Bishop and Mrs. E. T. Barkus.

Miss Charlotte Eyre, daughter of Mr. and Mrs. Charles Eyre, has returned in Salem to spend the remainder of the summer with her parents. She has been attending summer school at the University of Oregon.

Mr. and Mrs. Frank Shafer, Miss Ida Jo Eaton and Mr. Lawrence Brown have returned from a fortnight's stay in San Francisco, the Golden Gate exposition, Lake Tahoe, Santa Cruz, Carmel and other southern points.

Mrs. A. T. Wain has as her house guest for several weeks her aunt, Mrs. Edith Cummings of Alhambra, Calif. Several informal affairs are being arranged in compliment to the visitor.

Married Peoples' class of the First Baptist church will meet on Friday at the home of Mr. and Mrs. Dan Schirman on Claxter road for a 6:30 dinner.

Mr. and Mrs. Henry V. Compton have as their house guest for several days Mrs. Compton's brother, Mr. S. Ray Witham of Seattle.

Mrs. Robert Needham will leave for Portland today to visit for several days with her mother, Mrs. W. C. Rankin.

Mr. and Mrs. Lyle Henderson and daughter, Donna, will spend the day at Timberline lodge.

In the Valley Social Realm

OAK POINT—Mrs. Byron Ruddell and Mrs. R. A. Alderson gave a shower at the Ruddell home recently complimenting Mrs. Cyrus Rose.

Present were Mrs. Ellis Lauterback, Mrs. C. C. Comstock, Mrs. Robert Seegar, Mrs. T. J. Primus, Mrs. Lavant Pease, Mrs. Conrad Beach of Salem, Leona La Blue, Mrs. Claud Ewing of Portland and Mrs. Reese and the hostesses.

Style-Smiles --- by Gretchen



"Everything was fine till she told the judge her traffic violation shouldn't count—because she had no driver's license!"

The thing is not to be naive but to look it—like the lady at left. Her demure cotton dress, in a circle skirt, shows a short fitted jacket over a gored skirt. Collars and cuffs are white; the sleeves, bracelet length. Right, beige linen makes an attractive two-piece waistcoat frock. Brown stripes are used diagonally for a herringbone effect in the skirt. The turban matches and a brown belt completes the costume.

Stuffed Spareribs Take Dill Flavor

Stuffed spareribs are flavored with dill pickles and other intriguing tastes.

STUFFED SPARERIBS
1 cup finely chopped onions
2 tablespoons butter
2 cups soft bread cubes
1/2 cup chopped dill pickles
1 tablespoon chopped capers
1 teaspoon salt
1/2 teaspoon pepper
2 half-sheets spareribs
1/2 cup chili sauce
1 1/2 cups water

Dash of Tabasco sauce
Sauté onions in butter until lightly browned. Add bread cubes, pickles, capers, salt, and pepper, tossing lightly with a fork until blended. Spread evenly over one sheet of the spareribs, cover with second sheet and tie securely or fasten with skewers. Place in roaster or casserole and bake, uncovered, in hot oven (450 degrees) 20 minutes, or until ribs are crisp and brown. Combine chili sauce, water, and Tabasco sauce, and pour around ribs. Bake covered, in moderate oven (375 degrees) 1 hour longer. If necessary, add more water during cooking. Yield: 6 portions.

Fruit Cups Taste Good On Warm Days

Vary the summer menus by beginning with fruit cups of interest. Combine seasonal fruits in the morning, let them stand to blend all day, then serve chilled for dinner.

Plums, peaches and bananas make an unusual combination that can be further enhanced by pineapple cubes.

Grapes, banana, oranges and red berries make another combination. A dab of lemon sherbet tastes good on top.

Beautiful Clothes for Men Not new

This idea of the men of the world usurping an increasing amount of fashion interest isn't new thing at all. Just because your husband or son sports a pair of baby-blue slacks for business wear, or a red and green sports jacket for the bridge party or even a pair of spic-and-span white flannels for church, don't think too much of it, for generations ago men were even more beauty-conscious.

The gorgeous coiffures of the 14th century were paid for in discomfort by the beautiful men who wore them. Joan Clair, noted

Today's Menu

Corned beef loaf will be main dish today. The menu is:
Fresh tomato salad
Corned beef loaf
Baked potatoes
Buttered spinach
Banana à la mode

Select ripe banana (yellow peel flecked with brown) and peel and slice lengthwise, into halves. Place cut side up on flat dessert plate and top with one ball of vanilla ice cream and one of chocolate. Cover vanilla ice cream with a tablespoon of chocolate syrup, and chocolate ice cream with a tablespoon of marshmallow syrup. Top with chopped nuts and 1/4 maraschino cherry.

Brush College grange has postponed its meeting from July 20 to July 27 when a picnic will be held at Community grove.

Miss Lucile Brainard is entertaining as her house guest for several weeks her sister, Miss Roberta Brainard of Spokane.

Mr. and Mrs. Chandler Brown are enjoying a stay at the Brown home at Seal Rocks.

Tiny Kitchen Room Enough For six

Preparing food for the family in a neat, familiar kitchen is task enough, and often the addition of an unexpected guest causes a few missing heartbeats on the housekeeper's part. But imagine planning and serving meals for travelers on a diner, juggling along and not knowing how many will choose beef and how many chicken.

One railroad company served 6,500,000 meals last year, on passenger trains speeding at an average of 60 miles an hour across the continent.

Efficiency in estimating supplies is as necessary as preparation of food because if only half enough orders of roast beef were provided, guests might be unhappy, running out of potatoes would be impossible.

The kitchen on a train, only slightly larger than that of an apartment, must accommodate half a dozen men to prepare up to 900 meals a day. A dining car costs \$100,000 and what a housewife could do with that!

All supplies in a dining car kitchen are arranged on one side, thus waste motion is eliminated. But planning menus for contented diners is just as important as preparing the food, and that's where women come in. Several of the railroads employ women to supervise dining car service. These experts spend most of their time mingling with tourists, eating and talking with them. Thus the customer's preferences and reactions are learned, and service is adjusted to suit.

Modern Interiors in Natural Colors

Modern interiors, that feature insulating board for warmth and beauty, have a wide range of possible color effects. Because natural colors are the thing for walls now that simplicity is the keynote of modern interior decoration, this insulating paneling comes in such "outdoorsy" colors as wheat, ap-

SPECIAL
Our usual Wave, Complete 75c
Perm. Oil
Push Wave, \$1.50
Complete... \$1
Open Thurs. Eve.
by Appt.
Phone 3663
307 1st Nat'l. Bank Bldg.
CASTLE PERM. WAVERS

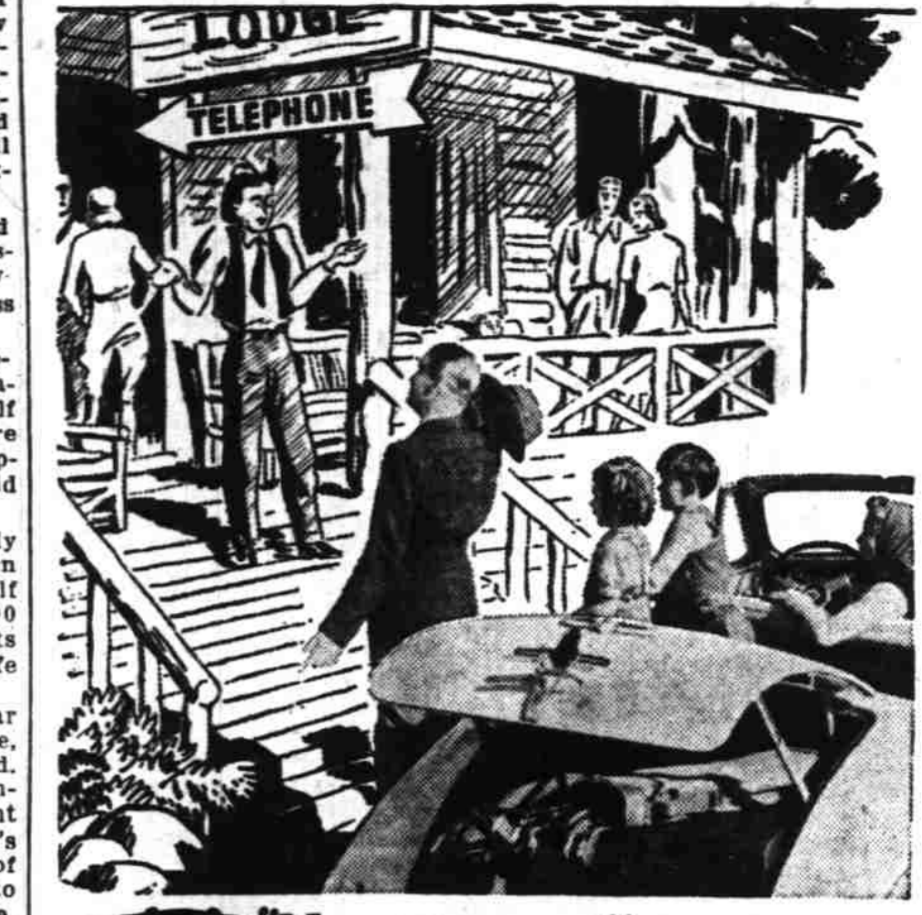
Whipped Berries Make Cake Frosting

That whipped frosting that makes such an interesting cake

topping or can be frozen for dessert goes like this:

BERRY WHIP ICING
1 cup any berries
1 egg white
1/2 cup sugar
Whip all together for about 20 minutes, spread on cake and keep in a cold place. Will not keep very long. The longer the mixture is whipped the more the volume, be sure to begin in a large enough bowl.

ple green, sky blue, and others. Such colors are always safe for permanent backgrounds in any home. New color panels have a glazed surface for cleanliness. They can be wiped off with a damp cloth.



"Next time well Telephone ahead"

THIS YEAR MORE THAN EVER
it is advisable to reserve accommodations at hotels and resorts. Telephoning ahead gives you the opportunity to make known just what you want, to discuss, and to receive confirmation. It is two-way communication.

Attractive night rates are in effect between most points from 7 P. M. to 4:30 A. M. and all day Sundays. Calling home while you are away is inexpensive, convenient, pleasurable.

At the Golden Gate International Exposition you are cordially invited to see the Bell System Exhibit

THE PACIFIC TELEPHONE AND TELEGRAPH COMPANY
740 State St. Telephone 3101

VACATION TIME.

Let The Statesman Follow You!

While on your vacation, keep informed about your capital city, your state, and the folks at home. There's no better way to return from an enjoyable vacation well informed. . . . Dial 9101 . . . give us the address . . . we will see that The Statesman follows and at no extra cost.

The Statesman will also give you travel accident protection for the small sum of \$1.00 per year . . . less than 2c per week.

For Only \$1

Oregon Statesman
By Mail \$5.00 per Year
By Mail 50c per Mo. By Carrier 60c per Mo.

INSURANCE APPLICATION BLANK

Name..... Age.....
Occupation

Postoffice

Street or R.F.D. No.....

Name of Beneficiary.....

Relationship of Beneficiary.....

Start The Statesman at Above Address

New Subscriber Old Subscriber

Today's Menu

Corned beef loaf will be main dish today. The menu is:
Fresh tomato salad
Corned beef loaf
Baked potatoes
Buttered spinach
Banana à la mode

Select ripe banana (yellow peel flecked with brown) and peel and slice lengthwise, into halves. Place cut side up on flat dessert plate and top with one ball of vanilla ice cream and one of chocolate. Cover vanilla ice cream with a tablespoon of chocolate syrup, and chocolate ice cream with a tablespoon of marshmallow syrup. Top with chopped nuts and 1/4 maraschino cherry.

Brush College grange has postponed its meeting from July 20 to July 27 when a picnic will be held at Community grove.

Miss Lucile Brainard is entertaining as her house guest for several weeks her sister, Miss Roberta Brainard of Spokane.

Mr. and Mrs. Chandler Brown are enjoying a stay at the Brown home at Seal Rocks.