

Miss Hill to Be Honored at Luncheon

Mrs. Allan Carson has bidden a group of matrons to a sumptuously appointed luncheon on Friday afternoon at her South Church street home.

Edwin Keech Will Be Feted on Birthday

Edwin Keech, son of Mr. and Mrs. Edwin Keech, will celebrate his second birthday this afternoon when Mrs. Keech entertains a group of his friends and their mothers at an informal party at the Keech home in Ben Lomand park.

CLUB CALENDAR

Friday, July 28 Executive council of church women's garden party at A. W. Stager home, 1939 S. High.

Miss Hendricks To Marry on Sunday

St. Vincent's dePaul church will be the scene of a lovely wedding ceremony when Miss Lucille Ann Hendricks, daughter of Mr. and Mrs. L. L. Hendricks of Salem, becomes the bride of Mr. William H. Leeser, son of Dr. Herbert Leeser of Vancouver, Wash.

The bride, who will be given in marriage by her father, will wear a gown of white net fashioned with court train, high waistline made Empire style, long sleeves with ruffled trim at the shoulders.

A wedding breakfast at the Argo hotel for relatives and immediate friends will follow the ceremony. Mrs. Hendricks will wear a navy blue tailored suit with fur collar and accessories.

Informal parties Compliment Visitors

Visitors are the incentive for much entertaining these days with luncheons, breakfasts and garden parties arranged in their honor.

Mrs. James R. Humphrey entertained with two sumptuously arranged parties on Monday and Tuesday in compliment to her sister, Mrs. Thomas Gullie Harvey of Madison, Wis., and Mrs. Charles Crawford Clarke of Galesburg, Ill., who are visiting in the capital for several weeks.

Mrs. Beakey Hostess Mrs. John Beakey was hostess for the first in a series of parties on Tuesday afternoon at Godfrey's. A group of Salem matrons made up the guest list for a 1 o'clock luncheon with several hours of contract following.

Mrs. Robert Glenn of Corvallis, formerly of Salem, received with Mrs. Beakey a pastie color scheme was used in the table appointments and card accessories.

Visitor from East Miss Edna Lucker has as her guests for a month Mrs. Jack Lucker and daughter, Joan, of Washington, D.C. This afternoon Mrs. G. F. Chambers and Miss Dorothea Steustoll will entertain informally at tea at the former's home for Mrs. Lucker.

Luncheon table was centered with a cake of ice on a crystal tray. Bouquets of gladioli were served about the rooms. Several hours of contracts were played during the afternoon with Mrs. L. L. Laws receiving the prize.

Covers will be placed for Mr. and Mrs. Paul Jackson, Mr. and Mrs. Ervin F. Smith, Mr. and Mrs. L. Lynn Steed, Mr. and Mrs. Clarence Byrd, Mr. and Mrs. Eric Butler, Dr. and Mrs. Chester A. Downs, Mrs. George Arberle and Mr. and Mrs. Ivan Stewart.

Mrs. B. F. Shepherd and Mrs. Dan Moore were joint hostesses for a picnic birthday dinner party honoring Miss Geraldine Lee Oleson, on her 13th birthday Saturday at Hazel Green park. After a picnic dinner the young people spent the day in swimming and playing games.

Expected to arrive the latter part of the week for a visit with Mr. and Mrs. Wallace Heston are Mrs. Bonstele's brother-in-law and sister, Mr. and Mrs. John Walls, and son, John, Jr., of Seattle.

Society.. Music.. Food.

MAXINE BUREN—Women's Editor

Style-Smiles - - - by Gretchen



"Combining business and pleasure is nice all right, but real success, I think, is when you can combine business and profit!"

The blonde sage wears a tricky cotton play suit consisting of bra and shorts for bathing and a skirt which ties around the waist.

Puffed sleeves and a square neckline give the bra unwanted dignity. Her pose on the right displays slack suit suggesting the Russian influence.

Art Center Notes

Puppet classes at the Art Center will be discontinued for a short period, with Arthur Wasser, instructor, leaving for private productions of puppet plays in Portland and vicinity.

The first results of work in the new ceramic guild at the Art Center have just been received. Students in these pottery classes make pieces in clay and then take them to Portland to be fired and glazed by the Oregon ceramic studios.

Mr. and Mrs. Rollin K. Page have been entertaining as their guests Mrs. Page's sisters, Mrs. W. F. Randle of Vancouver, B. C., and Miss Catherine Huriburt of Toronto.

Mrs. James Briggs (Mildred Drager) of Ashland is visiting at the home of her parents, Mr. and Mrs. W. F. Drager, for several weeks.

Advertisement for 'An Exclusive Laura Wheeler Design That Will Delight You' featuring illustrations of dresses and patterns.

Peach May Be For Variety Of Desserts

Peaches and cream! It's the acme of deliciousness, yet peaches can be dessert in a good many other ways, and he might good too.

PEACH ICE 1 quart ripe peaches, peeled and diced. 2 diced bananas. Juice 1 lemon.

PEACH SOUFFLE 3 eggs. 3 tablespoons butter. 3 tablespoons sugar. 1 tablespoon lemon juice.

GOLDEN PUFF PUDDING 4 cups sliced fresh peaches. 1/4 cup water. 3 tablespoons quick-cooking tapioca.

Bring to a boil peaches and water. Combine tapioca, sugar and salt; add gradually to fruit mixture and boil briskly 1 minute.

ALUMNAE GROUP HONORED ON Tuesday Mrs. Richard Smart and Miss Gertrude Roenicke were hostesses to the alumnae of Alpha Phi Alpha sorority at the former's apartment at the Royal Court Tuesday night.

MOLASSES SALAD DRESSING Over a salad of pear, date, and salad dressing which consists of cream cheese, minced pear, molasses two parts mayonnaise, one part molasses, and lemon juice to taste.

IN THE VALLEY SOCIAL REALM DALLAS—The marriage of Miss Darlene Harris, daughter of Rev. and Mrs. O. D. Harris of Dallas, and Mr. Alva Blagg, son of Mrs. Quando Blagg of Hood River, was solemnized on Sunday afternoon, July 23, at 4 o'clock at the First Christian church in Dallas.

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MONMOUTH—Mrs. Sue Huot entertained at breakfast Sunday morning, complimenting her sister, Mrs. Ruth Esser, Madison, and Miss Blanche Kelsven, Los Angeles. Other guests were Mrs. Benah Bell and Mrs. E. Dick, both of Heppner, and Mrs. Helen Blah, Monmouth.

MISS RUTH AND MISS BETTY ANNSEN, Jack Annusen and Carl Nyser are enjoying a stay at the F. S. Annusen home at Cutler City.

CASTLE PARK WAVERS Our usual Wave, Complete 75c. Perm. Oil Wash Wave, \$1.50. Complete... Open Thurs. Eve. by App'l. Phone 2663.

CHARLIE CHAN Chinese Herb Co. 8 E. B. Fong, 6 years experience. Office hours 9 to 6 p.m. except Sundays. 152 N. Com'l. St., Salem, Ore.

WHEAT OTHERS FALL... CHARLIE CHAN Chinese Herb Co. 8 E. B. Fong, 6 years experience. Office hours 9 to 6 p.m. except Sundays. 152 N. Com'l. St., Salem, Ore.

Today's Menu

- Jellied summer soup will be the featured dish for today: Jellied summer soup. Broiled individual steaks. Mashed potatoes. Peach portcake.

- PUDDING USES PEACHES, GO WITH BRAN Back in the days of old a pudding was just a sausage. Then it graduated into the dumpling class—and finally it was put in a cloth bag and plain boiled. Today we serve puddings with molasses and call them Yorkshire or make 'em sweet and serve them for dessert.

- DEVILED CRABMEAT 2 tablespoons shortening. 1 cup shredded wheat crumbs. 1 cup cream.

- BRAN BUTTERMILK BISCUIT 1/2 cup all-bran. 1/2 cup buttermilk. 1/2 cups flour.

- DEVILED CRABMEAT (continued) 2 cups chilled orange segments. 2 tablespoons sugar. 2 tablespoons lemon juice.

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Summertime Is When Recipes Are Welcomed

Recipes for summertime are always welcomed by the family meal planner who likes something nice and summery for every meal.

- LEMON ICE CREAM (About 2 1/2 quarts) 2 cups sugar, dissolved in 1 cup lemon juice.

- QUICK SPICE CAKE 2 cups sifted cake flour. 1/2 teaspoon double-acting baking powder.

- ORANGE GINGER ALE CUP Combine and put in cocktail glasses: 2 cups chilled orange segments.

- DEVILED CRABMEAT (continued) 2 cups chilled orange segments. 2 tablespoons sugar. 2 tablespoons lemon juice.

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Pattern



4194

Be style-wise in the office shopping "doing the town" in this jaunty frock, pattern 4194. How fresh it would look in one of the very smart sheer dark fabrics, leed with frosty-white trim!

Send FIFTEEN CENTS (plus in coin for this Anne Adams pattern, with plain silk, 50¢ AB-DRESS and STYLE NUMBER. See filled, non-filled summer days.