

Miss Eggstaff to Be Married on September 9

Mrs. Ralph Eggstaff was hostess for a charmingly arranged party Friday night at her home in honor of her sister-in-law, Miss Dorothy Eggstaff, whose engagement and forthcoming marriage to Mr. John Brokenshire of Portland, son of Mrs. F. Brokenshire, was revealed.

The wedding will be an event of Saturday, September 9 in the fireplace room of the Presbyterian church with Rev. Irwin Williams officiating.

Miss Eggstaff is the daughter of Mrs. Eva Eggstaff of South Haven, Mich. and Mr. James Eggstaff of Battle Creek, Mich. Miss Eggstaff attended Salem schools and Capital Business college. She is a member of the Junior Woman's club and is connected with the secretary of state's office.

Mr. Brokenshire attended the Oregon Institute of Technology in Portland and the University of Washington. He is now with the U.S. Engineers in Eugene where the couple will reside.

Informal Evening: Bonquet of white gladioli graced the guest room where the evening was spent informally. At the supper hour the tables were centered with white tapers and garden flowers.

The guests were greeted at the door by Sally and Phillip Eggstaff, dressed as bride and groom. Those who passed out scrolls telling the news, assisting the hostess informally were Mrs. Terry Randall and Mrs. Bernetta Hollstein.

Guest list included: Miss Dorothy Eggstaff, Mrs. F. Brokenshire and Mrs. Jack Jolly of Portland, Mrs. Terry Randall, Mrs. Dan Clark, Mrs. Willa Ellis, Miss Mildred Mealey, Miss Naomi and Miss Bernetta Hollstein, Miss Virginia Costner, Miss Vivian Hendricks, Miss Betty Lou Williams, Miss Hilda McDowell, Miss Ruth Sawyer, Mrs. W. C. Wildig and Mrs. Ralph Eggstaff.

Swimming Party Given By Miss Morse: Miss Josephine Morse entertained with a delightful swimming party and picnic at the Paul Morse cabin on the Santiam Wednesday afternoon. A picnic supper was served following several hours of swimming.

Making up the guest list were Miss Mary Ross Holts, Miss Elizabeth Ann Herrick, Miss Jeannette Graber, Miss Betty Cooper, Miss Josephine Morse and Mrs. Paul Morse.

The Delta Tau Gamma girls are entertaining their families and families of the patronesses at a picnic breakfast and picnic dinner at Silver Creek Falls Sunday. Breakfast will be served at 8 o'clock and dinner at 2 o'clock. Coffee will be furnished by the Mother's club of the organization.

CLUB CALENDAR

Sunday, August 6: Salem camp, 115, Woodmen of the World, annual picnic Dallas park.

Summer Prizes Awarded to Golfers

Prizes were awarded to Mrs. Fred Bernard in class A and to Mrs. Milton Parker in class B for the summer eclectic at the weekly ladies' day at the Salem Golf club on Friday.

For the day's play Mrs. Harold Olinger was low in class A and Mrs. James Sears in class B. Special prizes were awarded to the class A and B players who played together for the 18 hole round. Winners were Mrs. Kate Bell and Mrs. James Sears. A luncheon followed the morning's play at the club house.

Playing Friday were Mrs. Harry Wiedmer, Mrs. H. K. Stockwell, Mrs. Frank Patterson, Mrs. Robin Day, Mrs. Robert Taylor, Mrs. Milton Bell, Mrs. Fred Bernard, Mrs. John Bone, Mrs. Kenneth Potts, Mrs. Carl Cover, Mrs. Ralph Mapes, Mrs. Verne Miller, Mrs. W. T. Waterman, Mrs. Glenn Stevens, Mrs. Robert Savage, Mrs. Ralph Hamilton, Mrs. James Sears, Mrs. Kate Bell, Mrs. Harold Olinger, Mrs. Donald McCargar, Mrs. Robert Needham, Mrs. Terrence King, Mrs. Al Petre, Mrs. Creighton Jones, Mrs. Al Nowels, Mrs. E. V. Fortmiller, Mrs. H. P. Gustafson, Miss Margaret Bell, Mrs. Chandler Brown and Mrs. James Walton.

Mrs. Bosanka Surprised By Friends

On Thursday afternoon a group of friends surprised Mrs. Parilla Bosanka on her 82nd birthday. At 5 o'clock a no-host lunch was served.

Present were Mrs. Bosanka, Grandma Tandy who is 88, Mrs. Ed Brock who is 86 years old, Mrs. S. L. Burke, Mrs. Mary Riggs, Mrs. Dwight, Mrs. William Andrews, Mrs. Annie Phillips, Mrs. Martha Rierston, Mrs. Mable Pierson, Mrs. Eva Hise, Mrs. Harold Williams, Mrs. Emma Watson and son Richard, Mrs. Emil Seiffert and daughter Vera, Mrs. Tonkin and Miss Minnie Miller, Mrs. R. Samson and Mrs. Maude Dutton of Salem.

Gwynn-Redfern Vows Said at St. Paul's

Miss Edith Redfern, daughter of Mr. and Mrs. George H. Redfern, was married to Mr. Delmar Gwynn, son of Mr. and Mrs. Harry A. Gwynn, Saturday night, July 29, at St. Paul's Episcopal church. Rev. George H. Swift officiated in the presence of immediate members of the two families.

Miss Redfern wore a dress of dusty pink, white turban and accessories, and a corsage of gardenias.

Mrs. Robert Newburgh was the attendant wearing teal blue with matching accessories and a rosebud corsage.

Club Members Surprise Mr. Mattson

Members of the Neighborhood club surprised Mr. A. Mattson on the occasion of his birthday at the home of Miss Nina E. Gilbert on North Church street Thursday night. The evening was spent in playing cards and a late supper was served. The guest room was decorated the guest room.

Recent out-of-town visitors at the Art Center included Mr. and Mrs. Fred Arpke and family from Palo Alto, Mr. and Mrs. Henry J. Voth of Berkeley, Calif., Miss Mildred Tramer of Granger, Wash., Miss Ruth Garrett, Fort Belknap, Mont., and Miss Velma Palmer of Mitchell, S.D. A committee from Silvertown including Mrs. Tom Anderson, Mrs. J. W. Jordan, Mr. and Mrs. S. Parry Rose and Mr. Harold Davis spent Wednesday at the Art Center investigating the various activities in order to plan for the establishment of the Silvertown Art Center.

Mr. and Mrs. Samuel Robley Welton, who are touring Pacific northwest, and are at present with his nephew, Theodore Johnston at Moro, will visit his sister, Mrs. W. B. Johnston and Luke at her home on South Liberty street. Later they will continue to Crater lake and the caves and visit the San Francisco fair and on by Carlsbad caves and through the southern states before going north to their home at Carlinville, Illinois.

The auxiliary of the Veterans of Foreign Wars entertained the post with a no-host dinner Thursday night at the home of Mrs. E. McCormick. Assisting were Mrs. Elvira Beard, Mrs. Clyde Crawford and Mrs. Cliff Free.

Miss Cora Davies of Detroit, Mich., is visiting in Salem as the guest of her cousin, Mr. and Mrs. T. W. Davies. She will return to her home by way of the San Francisco fair.

The Salem camp 115, Woodmen of the World, will hold its annual picnic at the Dallas park on Sunday. Those wishing transportation are asked to meet at the Prater temple at 10 a.m.

The Woman's Relief Corps will meet at Miller's hall this afternoon at 2 o'clock.

Society.. Music.. Food..

MAXINE BUREN—Women's Editor

Miss Tooze Feted At Luncheon Friday

Miss Annabel Tooze, popular bride-elect of Dr. Carl Carl G. Ashley of Portland, was the honor guest at a smartly appointed one o'clock luncheon Friday afternoon at Houser's tea room with members of chapter G, PEO acting as hostesses. The wedding of Miss Tooze and Dr. Ashley will be an event of August 8 at the Roberts' studio.

Covers were placed for Miss Annabel Tooze, Mrs. Fred J. Tooze, sr., Miss Isabel Frey of Los Angeles, aunt of Miss Tooze who came north for the wedding, and members of chapter G.

Salem Women Elected County Officers

A number of Salem matrons attended the Marion county Veterans' association meeting in Silvertown on Thursday. Election of officers was held with the following named: Mrs. Del Barber, Silvertown, president; Mrs. Golda Kyle, Salem, vice president; Mrs. Helen Southwick, Salem, chaplain; Mrs. Mabel Nendel, Silvertown, treasurer; Mrs. Emma Lyon, Woodburn, sergeant-at-arms; Mrs. Florence Shipp, Salem, secretary.

Mrs. Frances Gourlee, representing the Silvertown group, presented a quilt to the Salem Relief corps. A resolution was passed by the association for the Marion County Veterans association to the Marion County Veterans Patriotic association.

Attending from Salem were Mrs. Hattie Kennon, Mrs. Louisa Koon, Mrs. Amanda Crum, Mrs. Pauline Clark, Mrs. Serena Anderson, Mrs. Eva Martin, Mrs. Lucille Engstrom, Mrs. Golda Kyle, Mrs. Cordelia LaBare, Mrs. Lura E. Tandy, Mrs. Helen Southwick, Mrs. Clara McDerby, Mrs. Blanche Stuart, Mrs. Susie Botts, Mrs. Mary Ackerman, Mrs. Hattie B. Cameron, Mrs. Barbara Myrl Cameron, Mrs. Rose Voris, Mrs. Jennie F. B. Jones, Mrs. Jennie Martin, Mrs. Mary Shipp and Mrs. Bertha Loveland.

Miss Roen Complimented At Parties

Miss Ethelyn Roen, bride-elect of Mr. Paul Roblin, has been feted at several affairs this week. Wednesday afternoon Mrs. Francis Forrester entertained with a bathroom shower at her home on North 23rd street for the pleasure of Miss Roen. Refreshments were served late in the afternoon.

Thursday night Mrs. J. E. Bileter was hostess for a dinner party and kitchen shower at her home on Hood street in compliment to Miss Roen. Covers were placed for 8 guests. Later in the evening the young people at the Nazarene church were hosts for a miscellaneous shower at the Keizer grange hall in honor of Miss Roen and her fiancé.

Gordon Domogalla I-Feted on Birthday

Mrs. Harold Domogalla was hostess for a delightful informal party Thursday afternoon at her home in compliment to the fourth birthday anniversary of her son, Gordon. Refreshments were served late in the afternoon and assisting informally were Mrs. Wilford Fisher and Mrs. Elbert Thompson.

Honoring Gordon were Jackie Gertner, Billy Meyer, Bobby and Tommy Drynan, Dick Davis and Tommy Meyer. Mothers accompanying their children were Mrs. Ben Gertner, Mrs. Mildred Meyer, Mrs. Thomas Drynan, Mrs. Gilbert Davis and Mrs. Glenn Meyer.

The Junior American Legion auxiliary will meet Monday afternoon at 2:30 o'clock in the Fraternal temple. Girls are asked to wear the convention uniforms and final plans for the convention will be made. The auxiliary will meet in the evening at 8 o'clock with Mrs. Hazel K. Snyder, department president of Astoria, a special guest. Convention chairman will give their final reports.

Laura Wheeler Shows You How To Have a gay Kitchen



Bright Mexican motifs are the thing for any kitchen. These are done with a minimum of pattern. Pattern 124 contains a transfer pattern of 7 motifs averaging 4 1/2 x 7 inches; illustrations of stitches; materials required.

Style-Smiles --- by Gretchen



"These war scares don't frighten me any more. I think it's all over but the weeping!"

Certainly there's nothing military about her town suit of navy wool Jersey. A peplum jacket fastens with an angular front closing above a many-gored skirt. For town or country, we suggest the beige corduroy suit on the right. Welt seams finish the lapels and pocket flaps. The skirt is four-gored. And there's a matching beret.

Miss DuBois Married On Wednesday

Word has been received in Salem of the marriage of Miss Sylvia Elizabeth DuBois, daughter of Mrs. Natalie DeBois of Yachats, to Mr. Benjamin C. Gerig of Albany, son of Mr. C. R. Gerig, on Wednesday, August 2 at Cathlamet, Wash.

Mrs. Gerig has many friends in the capital. She is a graduate of Willamette university and a member of Delta Phi sorority. She was employed at the state relief office in Salem for several years and is now a social case worker at the relief office in Albany. She is a member of Beta Sigma Phi.

Picnic Supper at Jones' Home

The suburban home of Senator and Mrs. Ronald Jones was the scene of a swimming party and picnic supper Thursday night when Mrs. Anderson Cannon of Portland and Mrs. Jones entertained for Mr. and Mrs. William Stripling of Fort Worth, Texas. They are the house guests of Mrs. Edmund Mautz of Portland.

Miss Hillman Honored At Luncheon

Mrs. Clarence Collins complimented her niece, Miss Margery Hillman, whose marriage to Mr. John Goplerud, jr., will take place August 19th at a charmingly arranged luncheon Saturday afternoon at her home on Maple avenue. The luncheon was followed by a linen shower.

Invited guests included: Mrs. John Goplerud, Sr., Miss Inga Goplerud, Miss Charlotte Goplerud, Mrs. Charles Collins, Miss Virginia Collins, Miss Vera Ottaway, Miss Olive Ottaway, Mrs. Miller Ottaway, Mrs. Ted Riches, Mrs. D. F. Hillman and Miss Margery Hillman.

Miss Baird to Honor Mrs. Dick Today

Miss Esther Baird has invited a group of friends to a luncheon this afternoon at Houser's Tea room in compliment to Mrs. William Dick (Frances Johnston) who was married in July. Several hours of bridge will follow at the home of Miss Baird on North Cottage street.

Covers will be placed for Mrs. Dick, Mrs. Carl Collins, Mrs. Robert Needham, Mrs. Ruth Field Mimmough of Sheridan, Miss Josephine McGilchrist, Miss Marie Patton, Miss Dorothy Alexander and Miss Esther Baird.

Shrine Picnic Held At Blind School

Superintendent and Mrs. Walter Dry were hosts to members of the White Shrine of Jerusalem, their families and a few guests at the annual picnic held on the lawn of the Blind school Tuesday night. Over 80 were present for the occasion.

Miss Bratzel Feted at Au Revoir Party

Miss Hattie Bratzel was honored with a delightful dinner party Thursday night at the "Bit of Sweden." Miss Bratzel, accompanied by Miss Arlene Voth of Dallas is leaving today for an extended trip to the south and east. She will visit in Havana and return home by way of Canada and stop at both fairs.

Following the dinner the group enjoyed an informal evening at the home of Mrs. Charles Johnson on Stewart street.

Mr. and Mrs. William J. Busick entertained informally in their gardens on North Summer street Thursday night with a picnic supper party in compliment to Mrs. Will K. Armour and daughter, Miss Jean Armour of Moscow, Idaho, who are the house guests of Mr. and Mrs. Henry V. Compton.

Miss Irma Meeks of Honolulu, formerly of Salem, is visiting in Salem for a fortnight as the guest of her brother and sister-in-law, Mr. and Mrs. Ivan Meeks. Miss Meeks is a teacher in the Honolulu schools.

Mrs. George E. Allen has as her house guest for several days her sister-in-law, Mrs. William H. Allen of Tulsa, Oklahoma. Mrs. Allen and her guest plan to spend the weekend at Timberline lodge.

Miss Elizabeth Ann Herrick, daughter of Mrs. Byron B. Herrick, has returned from a several days' stay in Coquille where she was the guest of Miss Jeannette Clarke.

Mrs. Olaf Olseth and daughter, Josephine, have returned to their home in Altoona, Wis., following a stay at the Ray Yocom home.

Mrs. Frank Deckerbach and Mrs. Kenneth Perry have been in Portland several days this week visiting with relatives.

Mr. and Mrs. Stuart Weber have as their weekend guests Mr. and Mrs. George Weis of Portland and a group of relatives from New York.

Dr. and Mrs. Kimball Page have had as their guest this week, Miss Joan Cremonese of St. Paul, Minn.

Letter Reveals Style Changes In 50 Years

"Make just whatever you would enjoy most and it won't be out of style."

Since fall forecasts are for variety in styles, this sounds like it might have been copied directly from the latest issue of a fashion magazine—but it wasn't. It was taken from a letter written January 28, 1882, and discovered last week by Mrs. Monroe Gilbert, Schurman avenue.

Not only this bit of advice, but also directions for making pleats and using buttons sound very modern. Other parts of the letter, however, reveal how very different the fancy, frilly clothes of the 80's were from our own simple dresses now.

Sue and Matilda Danforth were dressmakers in Minneapolis, Minn., together until Matilda left in 1881 to teach school in Hancock, Minn. The following January Matilda wrote her sister asking how to make up some material she had. The letter she received in reply, giving full account of fashion trends, was tucked away with other family papers and lay forgotten until Matilda's daughter, Mrs. Gilbert, brought the paper to Salem last year after a visit to her former Minnesota home. Last week, in going through the papers, Mrs. Gilbert discovered the especially interesting letter.

Just now a great many are having a basque of some nice material and then wearing them with any skirt," Sue wrote. She added that it took about four yards to cut the basque and that material 21 inches wide cost \$3.50 a yard. She suggested cutting the basque very short in front with a long coat tail and trimming it with little white pearl buttons.

Pleated Skirts: About skirts she wrote, "We have made a great many pleated skirts this winter, some box and some side pleating. I think the box pleats are about three inches deep and half wide and the space between them one inch at the bottom of the skirt."

She also suggested drapery for the skirt, both in back and front. "You can have your drapery square or round or pointed, any way you like best. The only point on which I never change is the front. Cut off a piece 30 inches long and put some of the material on the top and gather it up to the side. ... I think skirt trimmings are quite pretty cut from nine to 12 inches deep with six or seven shirrs, three-quarters of an inch wide at the top and the bottom in small box or side pleating."

Trimnings were an important part of the dresses of those times. And to judge from this letter, Sue liked them fancy. "One needs lots of pretty buttons and yards and yards of lace," she wrote. "If I could have just what I wanted to trim a black dress, should have lace and passementerie. But it takes a fortune. If I couldn't have that, I should have plain black satin. ... I like stitched or trimmed with plush pretty well. The plush looks a great deal like velvet, but is easier brushed. But perhaps it may not be as durable, I don't know."

"Juice" Oranges Good Buy Say Growers

Two dozen small oranges can be purchased for the price of one dozen large oranges this summer because of the abundance of small size fruit in the California Valencia crop. Market reports indicate the consumer will have little difficulty obtaining her family supply of vitamin C at relatively small outlay if she will purchase the smaller oranges—those known to the trade as 25's, "324's" or "344's," so designated to indicate the number packed in a standard packing box.

Fortunately, quality of citrus fruits is unaffected by size. The small oranges of 1939 are just as sweet and juicy as the larger oranges of previous seasons and are preferred by many for juice purposes according to growers.

Frequently as the summer advances a greenish tinge appears on some oranges of this variety—a reversion in color which is only skin deep. Frequently late Valencia, fully ripened, take on the appearance of immaturity. When cut, however, these oranges are as richly colored, sweet and full of juice as fruit which ripened earlier and was picked at the height of its characteristic deep orange color.

All California oranges are tree-ripened before they are picked. Fruit is tested from a number of trees in a grove before the pickers go to work, and each load is tested when brought to the packing house to be washed, graded and packed.

Styles Find Origin In Centers

Style centers are definitely located in Paris, New York and Hollywood. All fashion centers in these three places. No matter whether it be the design of your shoes, housedress or best formal, it found its source in one of these three places.

Paris is having a hard struggle to keep herself in the swim as a fashion place she has held for many years.

Hollywood now rides high as a style center, fashion experts watch the movie stars for inspiration in sales appeal, for the motion picture stars have made every movie-star style conscious, and what the heroine wears is what every small-town girl dreams of wearing.

Today's Menu Outdoor Meals Planned for Warm Days

- Weekend menus will include fancy veal cutlets and chilled melon.
- TODAY**
  - Banana-grapefruit salad
  - Cube steaks
  - Mashed potatoes
  - Ice cream
  - Peach sauce
- SUNDAY**
  - Pear-cheese salad
  - Veal cutlets-Franciscan
  - New potatoes-carrots
  - Crisp celery
  - Cup custards-white cake
- MONDAY**
  - Peach salad
  - Rice-meat stuffed tomatoes
  - Buttered wax beans
  - Watermelon
- VEAL CUTLETS-FRANCISCAN**
  - 1/2 cup olive oil
  - 1 cup coarsely chopped onion
  - 1 cup coarsely chopped green sweet peppers
  - 1 cup canned mushrooms
  - 4 large veal cutlets, 1 cup tomato puree
  - 1 tablespoon salt, dash of pepper
  - 2 cups water (approximate)
  - Sauté onion, green pepper and mushrooms in hot olive oil; add tomato puree and bring to a boil. Add veal cutlets, season with salt and pepper, and add water. Cover and cook slowly about one hour. Stir sauce occasionally to prevent scorching. Add more water as required. Serve 6.

Out-of-door meals are the smartest of all these warm days, and if you plan on eating in the back yard or even at somebody's country picnic ground such dishes as corn and tomato pudding, meat balls and tomato sauce, sausage casserole or baked sliced ham with apples will be appreciated.

The latter recipe needs explaining and goes like this: **BAKED SLICED HAM WITH APPLES**

- 4 tart cooking apples
- 2 pounds ham cut in 1-inch slices
- 1 cup molasses
- 1/4 cup hot water

 Core and cut the apples in 1/4-inch slices without paring them. Place ham in greased baking dish, cover with apples, and pour mixture of molasses and hot water over it. Bake in moderate oven (350 degrees) 40 to 50 minutes. Baste the ham frequently during the baking.

For warm weather comes a delightful coffee drink for a afternoon refreshment.

**FROSTED DOUBLE COFFEE**

- 1 qt. double-strength freshly-made coffee
- 1 cup cream
- 1/4 cup sugar
- 1/2 pt. coffee ice cream

 Crack ice.

Cool coffee quickly (by placing in bowl of cracked ice.) Add cream, sugar and half the ice cream. Shake or stir until coffee and cream are thoroughly blended. Pour into glasses containing cracked ice and top each serving with spoonful of ice cream to which grated bitter chocolate has been added. Serve 4.

Frozen Foods Exported For Europeans

Among the fruits and vegetables being commercially frozen for next winter's consumption are: strawberries, gooseberries, sweet corn, lima beans, peas, asparagus, cherries and stringless beans. A large shipment of western packed frozen foods will be sent to the Netherlands during this winter. Selling to Sweden, England and Norway will be undertaken early in the fall.

Two Ingredients Make Creamy Sweet

A dish of near-ambrosial tendencies is one you make with just some cream cheese and a jar of preserves. Open a jar of your favorite preserves (they should be tart). Cream the cheese until fluffy, salt to taste, then fold in preserves (about half as much preserves as cheese). Pack the mixture into tiny muffin tins or individual molds and freeze in your refrigerator until firm (but not too hard).

Bananas Kept on Ice Only if Frozen

Bananas don't like to be kept in the refrigerator—they want to ripen at will in the fruit bowl. But once a banana is out of its peel, and into a cream mixture for freezing, it should take to the refrigerator tray. Bananas, macaroon crumbs mingle in a smooth and creamy delight in this:

- BANANA MACAROON ICE CREAM**
  - 1 cup mashed ripe bananas
  - (2 to 3)
  - 2 teaspoons lemon juice
  - 1/4 cup sugar
  - 1/4 teaspoon salt
  - 1/2 cup milk
  - 2 egg whites
  - 1 cup whipping cream
  - 2 egg yolks
  - 1/2 cup coarsely crumbled macaroon crumbs

Use ripe bananas (yellow peel flecked with brown). Mix together bananas and lemon juice. Add sugar, salt and milk, stirring until mixed. Beat egg whites until stiff. Whip cream until thickened but not stiff. Beat egg yolks and cream. Turn into freezing trays. Freeze with indicator at coldest setting, stirring every 30 minutes until mixture begins to hold its shape, adding crumbled macaroon crumbs during final stirring. Then freeze until firm, 8 servings.



Redheads are lucky!

That's what handsome Larry Regan firmly believed. Larry was a temperamental young baseball star, who was looking for a lucky lady. And when "Mike" Shannon, titan-haired magazine girl in a big New York hotel, bit Larry in the hand... Larry, unabashed, interpreted it as an invitation to pursuit. Here's the beginning of Redheads Are Lucky, a madcap romance by Vera Brown that blends gay abandon with crackling suspense—a rich, red-blooded drama that will thrill you to the last amazing chapter.

Don't miss this sparkling serial!

Begins Friday

The Oregon Statesman