Brides-Elect Are Honor Guests At Shower

Mr. and Mrs. J. Dale Taylor, Mr. and Mrs. K. H. Pickens and Mr. and Mrs. F. W. Lehmann entertained with a delightful informal party Wednesday night at the former's home on Union street in compliment to Miss Carla Williams, bride-elect of Mr. Selwyn Justice of Phoenix, Ariz., and Miss Miriam Williams, bride-elect of Mr. William Sutton of Portland. To Be Scene of who will be married at a double

wedding on September 1. The evening was spent informally and a late supper was served by the hostesses. Bouquets of glawith a miniature bridal party. A miscellaneous shower honor-

for the affair.

Guests were Miss Carla and Miss Miriam Williams, Miss Ethyl Mae Williams, Miss Hazel Trosper, Supper and assisting her are Mrs. Nixon-Gearhart Vows Miss Doris Schunke, Miss Evelyn Wilson and Miss Leila Johnson. Olene, Miss Willma Wright, Miss Josephine Evans, Miss Florence Harry Crawford, Mrs. Roach, Foster, Miss Dorpha Falk, Mrs. Mrs. Murphy and Mrs. A. N. Edward Schunke Mrs. Nelle Will. Edward Schunke, Mrs. Nelle Wil- Copenhaver. Matrons bidden are Pickens and Mr. and Mrs. J. Dale Taylor.

Mr. and Mrs. Paul Wallace and daughters, Paulie and Naney, ar-

ter, Shirley, have returned from and Mrs. David Wright. Neskowin where they have been spending the summer months.

stay at Wecoma beach.

CLUB CALENDAR

Friday, August 18 Loyalty class of First Baptist church with Mr. and Mrs. Will Morley, 3790 Center, 6:30 p.m. Kingwood American Legion auxiliary, No. 81, meet with Mrs. Fred Birch, 1085 High-

land avenue, 1:30 p. m. Hal Hibbard auxiliary and camp covered dish supper with Mr. and Mrs. John Bertelson, 110 East Lefelle, 6:30 p.m.

Herrick Gardens Picnic Supper

The lovely gardens of Mrs. dioli, asters, daisies and zinnias Byron B. Herrick on Richmond were arranged about the rooms avenue will be the setting for nic supper tonight at 5:30 o'clock. Guests will be seated at small Baptist church choir were hosts 2:30 o'clock in the afternoon for sewing.

of the committee arranging the supper and assisting her are Mrs.

liams, Mrs. Aura Williams, Mrs. Mrs. Frank E. Allen, Mrs. Leon Elma McCallister, Mr. and Mrs. J. Barrick, Mrs. D. X. Beechler, F. Billeter, Mr. and Mrs. W. F. Mrs. C. L. Blodgett, Mrs. R. T. Foster, Mr. and Mrs. Leslie White, Boals, Mrs. Emma Murphy Brown, Mr. and Mrs. Charles Davis, Mr. Mrs. Belle Niles Brown, Miss and Mrs. E. D. Lindburg, Mr. and Lena Cherrington, Mrs. Rose Bab-Mrs. B. J. Ramseyer, Mr. and Mrs. cock, Mrs. Alice Coolidge, Mrs. Will Pickens, Mr. and Mrs. F. W. Ira L. Darby, Mrs. Rex Davis, throughout the house for deco-Lehmann, Mr. and Mrs. K. H. Mrs. O. W. Emmons, Mrs. S. B. Gillette, Mrs. Ida Godfrey, Mrs. Paul H. Hauser, Mrs. Wayne Henry, Mrs. Byron B. Herrick, Mrs. Mary Johnson, Miss Leila gardenias held her short full veil johnson, Mrs. Percy Kelly, Mrs. rived in Salem Wednesday from George King, Mrs. Marie Flint a fortnight's trin to San From McCall, Mrs. Ora McIntyre Mrs. a fortnight's trip to San Fran- Milton L. Meyers, Dr. Gussie cisco and the Golden Gate ex- Niles, Mrs. Ida Niles, Mrs. M. C. position. En route south they Petteys, Mrs. Charles Pratt, Mrs. stopped at the Oregon caves and Reeves, Mrs. Frank Settlemier, coming north they visited at Mrs. William Smith, Mrs. W. Carlton Smith, Mrs. Albert Smith, Mrs. Eleanor Steiner, Mrs. Lucile Mrs. Alden Adolph and daugh- Sweeney, Mrs. Gertrude Wilson

Miss Jean Kneass and her guest, Miss Janet Mann of Med-Mrs. Wayne Loder and son, Pe- ford, are spending a fortnight at ter, have returned home from a Neskowin where they have taken geles a cottage.

Style-Smiles - - - by Gretchen



I sympathize with famine sufferers, but why must they come to my weekend parties to eat?

Though her larder be bare, her wardrobe sings a happy tune since the plum colored crepe on the left has a leading role in it. Down the sleeves and around the hips smocking plays a smart and pretty theme. The neck's a deep V. The black crepe, right, is ample and fitted below the waist but the bodice fullness is drawn in by an inserted cord at the neck and again by a diagonal seam just below the bust.



The Sale that has made millions of friends because it comes just at a time when early fall items are needed. It is an opportunity that everyone should take advantage of. Rexall Drug Stores can offer the big values of this sale because the Rexall Factory-To-You Sale is a nation-wide sale. Rexall Laboratories produce this finest of quality merchandise solely for the Rexall Drug Stores who get the merchandise fresh and full quality direct from the laboratories. Naturally, the savings of this plan are passed along to the consumer—for it is the fremendous buying power of millions which makes it possible to operate these gigantic sales. Be here early. Stock up at savings.

THE REPORT OF THE SET

. Society . . Music . . Food .

MAXINE BUREN-Women's Editor-

Kensington Club Will Be Feted At Beach

Mr. and Mrs. A. A. Keene have invited members of the Kensington club and their husbands to a dinner on Sunday at their beach house at Nelscott. Following the dinner hour the afternoon will be spent informally.

Guests wil be Mr. and Mrs. Harry Mohr of Portland, Mr. and Mrs. I. M. Doughton, Mr. and Mrs. Fred S. Anunsen, Mr. and and the dining table was centered the Past Matrons association pic- Mrs. Charles Pratt, Mr. and Mrs. George King, Mr. and Mrs. Charles Hudkins, Mr. and Mrs. ed the brides-to-be during the ev- tables in the garden and the Otto Wilson, Sr., Dr. and Mrs. ening. Members of the Calvary matrons are asked to come at L. E. Barrick, Mr. and Mrs. A. Smith, Professor and Mrs. T. Roberts, Mrs. Frank W. Power Mrs. Albert Smith is chairman and Mr. and Mrs. A. A. Keene.

Said Saturday

At an attractive candlelight ceremony on Saturday evening, Miss Elizabeth Gearhart became the bride of Robert S. Nixon, son of Mr. and Mrs. Frank E. Nixon of Salem. Dr. Albert Johnson read the marriage service at the home of the bride's parents, Mr. and Mrs. Ross Ewing Gearhart. White flowers were used ration. The bride wore a dress of white chiffon and carried gold auratum lilies. A headdress of

the Misses Patricia Geiser, Eldred Wold, and Mrs. Robert H. Clark, wore blue, ecru and pink lace frocks, and they had bouquets of pom pom dahlias in shades of

At the reception which followed immediately after the ceremony, Mrs. Frederick Leupold and Mrs. Glen Henderson of St. Helen's presided at the supper They were assisted in serving by Mrs. B. G. Ragsdale the Misses Evelyn Coldwell num, son of Mr. and Mrs. Edwin and and Margaret Fety of Los An- L. Bucknum of Heppner, were

Mr. and Mrs. Nixon will make their home in Tacoma when they vows and officiated at the nuptial return from their wedding trip to high mass and Frater Boniface British Columbia.

married.

KCKT Club Enjoys Day At Dallas

The members of the KCKT at the offertory and Miss Pauline club and their guests gathered at Saalfeld, who sang "Mary at Thy Dallas park on Thursday for the Feet I'm Kneeling." annual picnic dinner and social

present were Mrs. her father, wore a princess gown peas. Ray Clark, Mrs. Roy Wassam, with a long train. Her laceMrs. Lena Townsend, Mrs. E. J.

edged veil was held in place by a

The bride is a graduate of Mt.

The bride is a graduate of Mt.

The bride is a graduate of Mt. Donnell, Mrs. Nellie Knox, Mrs. Hattie Given, Mrs. A. A. Graber, Mrs. Fred Barker, Mrs. Richard Van Pelt and Mrs. Ralph Thomp-

Guests present were Mrs. Lafe Hill, Mrs. Richard Erickson, Mrs. Fred Prince, Miss Katherine Barker, Miss Mildred Wassam, Miss Maxine Clark, Miss Jeanette Graber, Mrs. Ronald Clark, Miss Edith Thompson, Miss Maxine Clark, Miss Barbara Saunders, Miss Jane Saunders, Diane Perry, Mrs. Arthur Smith of Dallas and Mrs. Donna Unruh of Corvallis.

Clam Bake at Beach On Saturday

The Agate Beach Community club, which includes all-year residents and many vacationists from Salem, are planning a clam bake on Saturday beginning at 5 o'clock. The meal will be served at the community hall, on the Lighthouse road, just next to the Inn. All interested are in-

The bake has been planned as a benefit, and clams were chosen to serve because law prohibits their removal from the place they were dug.

Mrs. James Drury is general chairman of the affair and has a local committee working with

Wedding Planned for Early Fall

son of Mr. and Mrs. Harry Hos- Roseburg. bach of Ivoryton, Connecticut will be an event of the early fall. Several parties have been given for Miss Kyle in Salem and Portland. The bride-elect is a graduate of the Frances £. Willard hospital in Chicago and has been employed at the Deaconess hospital for the past two years. Mr. Hosbach is a graduate of the Co-

Lederle Medical company in Port-The Willamette Council PEO is visiting in Salem as the guest of her brother-in-law and sister, mer picnic at Champees on Mr. and Mrs. Paul Hendricks. mer picnic at Champoeg on Wednesday afternoon. A historic program was given during the afternoon with the history of Champoeg related. The guests also viewed the DAR cabin. and son, Vernon, have been spending the several days with Mr. and Mrs. Robert Forkner. Eighty-five were present and 20 were present for the Salem chap-

lumbia university and is with the

Mrs. P. D. Quisenberry and son, Dwight, and Mrs. Roy H. Simmons and daughters, Betty and Mary Jane, have left for a stay at Neskowin and are the guests of Mrs. Taylor Hawkins at kane. her beach home.

The Brooks Garden club will visiting in Great Falls, Montana, meet today with Mrs. M. F. Day as the guest of Dr. and Mrs. Gor-for an all day meeting. don Dutt for several weeks.

of Foods on to You.

Rich Soup or Fruit Juice Marvelous Entrees—Unusual Salad Pastry Tray Service (A la Modes included)

MT. ANGEL - An elaborate ried a bouquet of orchids and summer wedding took place at St. bride's roses.

OUTDOOR LIVING ROOM-In the garden of Mr. and Mrs. Ralph Cooley this spot under the

grape arbor is a favorite for relaxation. This is the first garden in a series to be seen this afternoon

during the Salem Garden club's summer tour.

Marx, brother of the bride, was

master of ceremonies. Another

brother, Philip, was mass server.

organ and accompanied St. Mary's

Miss Morgan Honored

Mrs. William H. Hammond, Mrs.

Charles Wood, Mrs. Paul Bale.

James Clough, Mrs. C. L. Bushell,

Mrs. Homer Worthington, Mrs. H.

J. Thomas, Mrs. E. R. Austin, Mrs.

and Miss Mary McLaughlin.

home in Portland this year.

Mr. and Mrs. Earl Fisher and

daughters, Lucy and Phyllis, and

Genevieve Doud have returned

Mrs. P. W. Byrd and daughters

Mrs. Zella Hopson of Seattle

Mr. and Mrs. H. J. Forkner

Mr. and Mrs. Frederick Lam-

Mr. and Mrs. Robert Shinn have

had as their guest Mrs. Shinn's

sister, Mrs. Ernest Henry of Spo-

port have as their guests at their

beach home at Neskowin, Mr. and

Mrs. Arthur Knox.

KEFPING FAITH

Full Course Dinner

THE SPA RESTAURANT & CONFECTIONERY

With the Public We Again Pass the Lower Cost

(Other Dinners 40c—65c—85c)
COMPLETE LUNCH 30C

Betty and Janet were dinner guests Tuesday at the home of

Mr. and Mrs. James A. Garson.

from Neskowin where they have spent the past two weeks.

ise and Banff.

By Mrs. Harvey

In the Valley Social Realm

Mary's church Thursday morning Miss Elizabeth Sadler of Portat 9 o'clock when Beatrice Marx, land was maid-of-honor and wore daughter of Mr. and Mrs. Theo M. Marx, and John Gordon Buckwhite lace, while Mrs. Ted Marx, a different flavored delicacy. honor. Both attendants carried bouquets of salmon gladioli. Rev. Father Alcuin read the

Miss Irene Armitage and Miss Shirley Fry, of Bremerton, Wash., were bridesmaids. Helen Normile, Portland, was junior attendant.

Theo. Marx, jr., brother of the Rev. Father Placidus played the bride was best man, Ray Rothenfluch and Andrew Wachter, jr., choir and Mrs. Al Schroeder sang acted as ushers.

The mother of the bride in blue flowered chiffon and the mother degrees for 11/2 hours. Serve with are well browned. of the groom in chartreuse, wore hot lemon mustard sauce. The bride, given in marriage by corsages of gardenias and sweet

> Angel academy and was crown princess of last year's flax festival. The groom graduated from Mt. Angel college and taught at St. Paul for two years.

Mr. and Mrs. Bucknum left for California on their honeymoon and Miss Mary Morgan of Seattle, will then proceed to Phoenix, a house guest in the capital, was honored at an informal bridge Ariz., where Mr. Bucknum has acparty last night when Mrs. Paul cepted the position of athletic in-Harvey, jr., entertained at structor at St. Mary's high school. For traveling, the bride chose a her home. Supper was served at a late hour and summer flowers shaded blue ensemble with white accessories and an orchid corsage. provided the decorative note. Honoring Miss Morgan were

DALLAS - Members of the "500" club met at the home of Mrs. Albert Burelbach Tuesday Mrs. Howard Maple, Mrs. Win Clark, Mrs. Vernon Gilmore, Mrs. afternoon for a regular meeting. Prizes were awarded to Mrs. Alda Burns, Mrs. Alfred Domas-Mrs. L. H. Rowell. Mrs. Hubert Ray Webber, Mrs. Robert Sprague

Mrs. Rowell were guests. Members present were: Mrs. Recent guests of Mr. and Mrs. Dunn, Mrs. Domaschofsky, Mrs. Ray Yocom were Miss Martha Van Rowell, Mrs. Shultson, Mrs. Dyke and Miss Mary Hagerson of Burns, Mrs. John Friesen, Mrs. Chicago. The young women are Ralph Howe, Mrs. Charles Cochvisiting in the northwest and will rane, Miss Gwendolyn Burelbach, return home by way of Lake Lou- Mrs. James Hague and Mrs. Bu-

DALLAS-Members of Almira pouring from two open jets. Mrs. Joseph J. King, jr. (Irma Rebekah lodge who have birthdays Martin), of Washington, DC, has in July, August and September, arrived in the capital to visit her were honored at a covered dish mother, Mrs. B. S. Martin. Mr. dinner in the city park Tuesday. and Mrs. King will make their The table was very attractively centered with the birthday cake which was flanked by tall candles. Dr. and Mrs. S. Raynor Smith A regular business meeting in The wedding of Miss Elizabeth and their two sons left today for IOOF hall followed. The commit-Kyle, daughter of Mr. and Mrs. a brief vacation at Diamond Lake tee in charge of arrangements was J. G. Kyle of Wayne, Neb., to where they will be the guests of Mrs. C. H. Olmsted, Mrs. J. R. All-Lester N. Hosbach of Portland, Mr. and Mrs. George Churchill of good, Mrs. Alda Burns and Fred Holman.

Deviled Ham Bakes in Oven, Takes Sauce

A rather elaborate sounding dish is deviled ham which takes lemon sauce. The sauce is what a white tiptoe length gown of gives the style and makes it quite jr., in white moire was matron of DEVILED HAM LOAF WITH move seeds. Place in a baking HOT LEMON MUSTARD SAUCE dish in a 400 degree oven for

(Serves 25) 4 1/2 pounds lean pork shoulder, ground 4½ pounds smoked ham, ground 4 1/2 cups milk

3 whole eggs 6 cups cracker crumbs % teaspoon pepper

2 tablespoons flour cup butter or substitute 1 cup boiling water 2 beef extract cubes 1 cup prepared mustard-1 cup lemon juice (diluted

slightly) 1/2 cup sugar 4 egg yolks, beaten

gether over low heat. Add boil- and leave for around 15 minutes. ers fine and stirring soda into buting water, beef cubes, mustard Husks give goodness to the vege- termilk. Put in buttered baking and sugar. When slightly thick- table and why shouldn't they? dish, and bake 30 minutes in a ened, carefully add the egg yolks. They are roasting ears after all. moderate oven. Cook ten minutes. Remove from flame and add lemon juice, stirring well. Serve at once.

Mother Charged In Mercy Death

VANCOUVER, BC, Aug. 17 .-(CP)-Warrants charging attemptchofsky. Mrs. Elmer Shultson and ed murder and attempted suicide were sworn out today against Dunn. Mrs. Domaschofsky and Mrs. Helen Phillips, the mother who didn't want to come back to

> Mrs. Phillips and her 24-yearold daughter Helen are in Vancouver general hospital almost fully recovered from near-asphyxiation suffered yesterday. The two were found uncon-

> scious on the kitchen floor of the home of Mrs. Phillips' sister, gas "Why did you bring me back,"

were the woman's first words as she was resuscitated. Police state the mother, a widow for 18 years, told them she

wished to die because of the helpless condition of her daughter, an invalid since childhood. Mother and daughter came to Vancouver recently from Newton, 15 miles south of here.

meeting of the Stayton Garden club today starting at 8 o'clock. STAYTON - Mrs. Joe Van The topic of the evening will be Cleave will open her garden for a on the culture of delphiniums.

Black Again Is Top Color For Fall

parts of the country with the most in flavor. Cutting beans well on climate demands more color, derer too. Lengthwise splitting hence a frequent variance when gives interest in appearance and Harper's Bazaar says black is the speeds up cooking.

best color for fall, next will be and put over steamed cabbage or green, then brown, then wine. As cauliflower make flavor in sauce. the season advances, the colors brighten.

Mr. Oscar Price, who has just people know. Try returned from an eastern buying trip, says that bustle backs appear in all afternoon and evening gowns and some formals.

pressed opinion that dresses are sides. Transfer to thin slices of longer. "Even shorter," he says. crisp toast; cover with smoked Everyone in the east admits that Norwegian sardines. Place under there's nothing longer about broiler and heat until sardines dresses this winter." There are so many fabrics that Ripe but firm tomatoes may also even the manufacturers scarcely be used if liked.

know their names. Imported tweeds, silks and wools will show water in which any vegetable is wide variety in texture. Light cooked, will give good color and wools are to be even more popular, a certain shine to the vegetables, and they'll be soft and pliable, especially green ones. quite unlike the scratchy wools of the past.

Fabrics are definitely luxurious, Trout Will Keep for soft glossy sheers, lamb's wool, rabbit hair cloth and Australian Another Day wools will be featured in the higher priced lines.

Serve Baked Squash With Fish

Squash becomes a Friday special when served like this-SALMON STUFFED ACORN

SQUASH 1 pound canned salmon acorn squash 4 tablespoons butter tablespoon salt

4 teaspoon pepper 14 cup bread crumbs Lemon juice

Split squash lengthwise and re-50 minutes and bake until tender. Remove from oven and scrape most of the squash from the shells. Mash well, season with salt and pepper and three table- vor. spoons butter. Add flaked salmon. Refill squash shells. Sprinkle with bread crumbs, dot with remaining butter and return Combine all ingredients and to the oven for 15 minutes until form into loaves. Bake at 350 thoroughly heated and crumbs

Roasting Ears Really Bake in Oven

Roasting corn in the oven is a trick that yields a grand flavored vegetable for dinner. Put the ears, leaving two inner layers of Cream flour and butter to- husks on, into a moderate oven other ingredients crumbling crack-

Hint on Beans, Tomatoes Revealed

Black again tops the popularity Remember the little household lists for winter wear, but it hint we always suggest in middoesn't mean that even Oregon's summer? Cut green or yellow best dressed women are all going beans on the bias or split them to appear in black-all of the lengthwise for variety in flavor. It's actually true that the way Although it seems strange, the you cut vegetables gives a variety warmth and sun, find black best the bias is a practical plan to suited to their tastes. Our darker make the more ancient ones ten-

Chopped nuts, practically But black will be even Oregon's ground, minced with butter Green tomatoes have a great deal more goodness than most

FRIED TOMATOES

NORWEGIAN Slice green tomatoes about 1/2 He also reports that there's no inch thick. Dredge in salted flour. foundation for the so-often ex- Fry in hot oil until brown on both are grilled through. Serve hot. A little olive oil added to the

The vacationer who returns home from a camping trip with a tubfull of fresh trout need not be in the fix that Dagwood and Blondie of funny strip fame found themselves. If the neighbors refuse them and you've had all you can take for awhile, sprinkle the cleaned fish both inside and out, with salt and put in the refrigerator for future breakfasts.

The salted fish need very little freshening. Just let them stand half an hour or even less in fresh water and then fry in butter as usual, but omit the salt.

Today's Menu

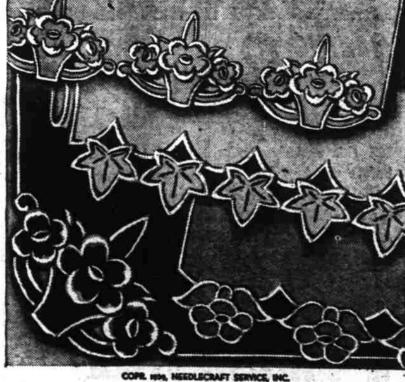
Menu for today will include a fluffy salmon loaf that takes buttermilk to add interesting fla-

Tomato stuffed with celery Fluffy salmon loaf Boiled potatoes Harvard beets Plum cobbler

FLUFFY SALMON LOAF 2 cups fresh cooked salmon 2 tablespoons melted butter 2 eggs, well beaten 1/4 cup cornmeal 2 crackers 1 cup buttermilk

1/2 teaspoon soda Flake salmon and combine with

Laura Wheeler Finds Everybody Admires Cutwork Linens



motifs ranging from 2 1/2 x 3 1/2 to Ore. Write plainly pattern num-2 % x 15 inches; materials reber, your name and address.

For rich linens, choose these quired; ill. of stitches, simple cutwork borders and cor- Send ten cents in coin for this ners as decoration. Pattern 1998 pattern to The Oregon Statescontains a transfer pattern of 18 man, Needlecraft Dept., Salem,

Oven-Baked Bean Sandwich

Put 2 cups Heinz Oven-Baked Beans in Tomato Sauce with Pork through sieve. Add 1/2 tsp. salt, 4 Heinz Preserved Sweet Pickles, chopped, 8 stuffed olives, chopped, and enough Heinz Mayonnaise to make a smooth filling. Spread between buttered slices of Boston brown or whole wheat bread.

Oven-Baked Bean Salad

Remove sauce from 1 medium (18 oz.) tin Heinz Oven-Baked Beans, any style, by drenching with hot water. Drain. Chill. Add, mixing carefully, 4 Heinz Preserved Sweet Pickles, sliced, 3 hardcooked eggs, eliced, 1/2 cup chopped celery, 2 tbs. finely chopped onion, 1 tsp. salt. Line covered glass dish with lettuce, heap in the salad and arrange egg slices around the edge. Cover and place in picnic basket-including a jar of Heinz Mayonnaise to be served with the salad. (Serves 6).

Oven-Baked Beans! They're oven-baked to mellow perfection—then sauced four ways. Surprise your family with their favorite kind soon!

Baked-Bean Dishes Perfect For