

Brides-Elect Are Honor Guests At Shower

Mr. and Mrs. J. Dale Taylor, Mr. and Mrs. K. H. Piekens 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, who will be married at a double wedding on September 1.

CLUB CALENDAR
Friday, August 18
Loyalty class of First Baptist church with Mr. and Mrs. Will Morley, 3790 Center, 6:30 p. m.
Kingswood American Legion auxiliary, No. 31, meet with Mrs. Fred Birch, 1055 Highland avenue, 7:30 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 To Be Scene of Picnic Supper
The lovely gardens of Mrs. Byron B. Herrick on Richmond avenue will be the setting for the Past Matrons association picnic supper tonight at 5:30 o'clock. Guests will be seated at small tables in the garden and the matrons are asked to come at 2:30 o'clock in the afternoon for sewing.

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 will be Mr. and Mrs. Harry Mohr of Portland, Mr. and Mrs. I. M. Doughton, Mr. and Mrs. Fred S. Anunser, Mr. and Mrs. Charles Pratt, Mr. and Mrs. George King, Mr. and Mrs. Charles Huddins, Mr. and Mrs. Otto Wilson, Sr., Dr. and Mrs. L. E. Barrick, Mr. and Mrs. A. C. Smith, Professor and Mrs. T. S. Roberts, Mrs. Frank W. Power and Mr. and Mrs. A. A. Keene.

Nixon-Gearhart Vows 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 throughout the house for decoration. The bride wore a dress of white chiffon and carried gold auratum lilies. A headress of gardenias held her short full veil in place. The bridesmaids, who included the Misses Patricia Geiser, Eldred Wood, and Mrs. Robert H. Clark, wore blue, eoru and pink lace frocks, and they had bouquets of pom pom dahlias in shades of pink and rose. At the reception which followed immediately after the ceremony, Mrs. Frederick Leupold and Mrs. Glen Henderson of St. Helen's presided at the supper table. They were assisted in serving by Mrs. B. G. Rasdale and the Misses Evelyn Caldwell and Margaret Ely of Los Angeles.

Miss Jean Keass and her guest, Miss Janet Mann of Medford, are spending a fortnight at Neskwim where they have taken a cottage.

Society.. Music.. Food..

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 will be Mr. and Mrs. Harry Mohr of Portland, Mr. and Mrs. I. M. Doughton, Mr. and Mrs. Fred S. Anunser, Mr. and Mrs. Charles Pratt, Mr. and Mrs. George King, Mr. and Mrs. Charles Huddins, Mr. and Mrs. Otto Wilson, Sr., Dr. and Mrs. L. E. Barrick, Mr. and Mrs. A. C. Smith, Professor and Mrs. T. S. Roberts, Mrs. Frank W. Power and Mr. and Mrs. A. A. Keene.

Nixon-Gearhart Vows 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 throughout the house for decoration. The bride wore a dress of white chiffon and carried gold auratum lilies. A headress of gardenias held her short full veil in place. The bridesmaids, who included the Misses Patricia Geiser, Eldred Wood, and Mrs. Robert H. Clark, wore blue, eoru and pink lace frocks, and they had bouquets of pom pom dahlias in shades of pink and rose. At the reception which followed immediately after the ceremony, Mrs. Frederick Leupold and Mrs. Glen Henderson of St. Helen's presided at the supper table. They were assisted in serving by Mrs. B. G. Rasdale and the Misses Evelyn Caldwell and Margaret Ely of Los Angeles.

KCKT Club Enjoys Day At Dallas

The members of the KCKT club and their guests gathered at Dallas park on Thursday for the annual picnic dinner and social afternoon. Members present were Mrs. Ray Clark, Mrs. Roy Wassam, Mrs. Lena Townsend, Mrs. E. J. Dent, Mrs. Nellie Kaestle, Hattie Given, Mrs. A. A. Graber, Mrs. Fred Barker, Mrs. Richard Van Pelt and Mrs. Ralph Thompson.

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 invited. 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.

Wedding Planned for Early Fall

The wedding of Miss Elizabeth Kyle, daughter of Mr. and Mrs. J. G. Kyle of Wayne, Neb., to Lester N. Holsbach of Portland, son of Mr. and Mrs. Harry Holsbach 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 J. Willard hospital in Chicago and has been employed at the Deaconess hospital for the past two years. Mr. Holsbach is a graduate of the Columbia university and is with the Lederle Medical company in Portland.

Staying at Home

Mrs. Joseph J. King, Jr. (Irma Martin), of Washington, DC, has arrived in Salem as the guest of her mother, Mrs. B. S. Martin. Mr. and Mrs. King will make their home in Portland this year.

Recent guests of Mr. and Mrs. Ray Yocom

Recent guests of Mr. and Mrs. Ray Yocom were Miss Martha Van Dyke and Miss Mary Hagerson of Chicago. The young women are visiting in the northwest and will return home by way of Lake Louise and Banff.

The Williamette Council PEO Sherwood held its annual summer picnic at Champeog on Wednesday afternoon.

The Brooks Garden club will meet today with Mrs. M. F. Day for an all day meeting.

KEEPING FAITH With the Public We Again Pass the Lower Cost of Foods on to You. 50c Full Course Dinner 50c

30c COMPLETE LUNCH 30c Entree Salad Potatoes Rolls & Jam Desserts Drink

THE SPA RESTAURANT & CONFECTIONERY



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.

In the Valley Social Realm

MT. ANGEL — An elaborate summer wedding took place at St. Mary's church Thursday morning at 9 o'clock when Beatrice Marx, daughter of Mr. and Mrs. Theo M. Marx, and John Gordon Bucknum, son of Mr. and Mrs. Edwin L. Bucknum of Heppner, were married.

Rev. Father Alcui read the vows and officiated at the nuptial high mass and Frater Boniface Marx, brother of the bride, was master of ceremonies. Another brother, Philip, was mass server. Rev. Father Placidus played the organ and accompanied St. Mary's choir and Mr. Al Schroeder sang at the offertory and Miss Pauline Saelfel, who sang "Mary at Thy Feet I'm Kneeling."

Miss Morgan Honored By Mrs. Harvey

Miss Mary Morgan of Seattle, a house guest in the capital, was honored at an informal bridge party last night when Mrs. Paul W. Harvey, Jr., entertained at her home. Supper was served at a late hour and summer flowers provided the decorative note.

DALLAS — Members of the "500" club met at the home of Mrs. Albert Burebach Tuesday afternoon for a regular meeting.

Prizes were awarded to Mrs. Alda Burns, Mrs. Alfred Domaschofsky, Mrs. Elmer Shultson and Mrs. L. H. Rowell, Mrs. Hubert Dunn, Mrs. Domaschofsky and Mrs. Rowell were guests.

Members present were: Mrs. Dunn, Mrs. Domaschofsky, Mrs. Rowell, Mrs. John Friesen, Mrs. Ralph Howe, Mrs. Charles Cochran, Miss Gwendolyn Burebach, Mrs. James Hague and Mrs. Burebach.

DALLAS—Members of Almira Rebekah lodge who have birthdays in July, August and September, were honored at a covered dish dinner in the city park Tuesday.

The table was very attractively centered with the birthday cake which was flanked by tall candles. A regular business meeting in IOOF hall followed. The committee in charge of arrangements was Mrs. C. H. Olmsted, Mrs. J. R. Allgood, Mrs. Alda Burns and Fred Holman.

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

Deviled Ham Bakes in Oven, Takes Sauce

A rather elaborate sounding dish is deviled ham which takes lemon sauce. The sauce is what gives the style and makes it quite a different flavored delicacy.

DEVILED HAM LOAF WITH HOT LEMON MUSTARD SAUCE

- (Serves 25) 4 1/2 pounds lean pork shoulder, ground cubes 4 1/2 pounds smoked ham, ground 4 1/2 cups milk 3 whole eggs 6 cups cracker crumbs 3/4 teaspoon pepper Combine all ingredients and form into loaves. Bake at 350 degrees for 1 1/2 hours. Serve with hot lemon mustard sauce. 2 tablespoons flour 1/2 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 Cream flour and butter together over low heat. Add boiling water, beef cubes, mustard and sugar. When slightly thickened, carefully add the egg yolks. Cook ten minutes. Remove from flame and add lemon juice, stirring well. Serve at once.

Mother Charged In Mercy Death

VANCOUVER, B.C. Aug. 17.-(CP)—Warrants charging attempted murder and attempted suicide were sworn out today against Mrs. Helen Phillips, the mother who didn't want to come back to life. Mrs. Phillips and her 24-year-old daughter Helen are in Vancouver general hospital almost fully recovered from near-asphyxiation suffered yesterday. The two were found unconscious on the kitchen floor of the home of Mrs. Phillips' sister, gas pouring from two open jets.

Mother Charged In Mercy Death

"Why did you bring me back," were the woman's first words as she was resuscitated. Police state the mother, a widow for 13 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.

Black Again Is Top Color For Fall

Black again tops the popularity lists for winter wear, but it doesn't mean that even Oregon's best dressed women are all going to appear in black—all of the time. Although it seems strange, the parts of the country with the most warmth and sun, find black best suited to their tastes. Our darker climate demands more color, hence a frequent variance when Harper's Bazaar says black is the color. But black will be even Oregon's best color for fall, next will be green, then brown, then wine. As the season advances, the colors brighten.

Mr. Oscar Price, who has just returned from an eastern buying trip, says that bustle backs appear in all afternoon and evening gowns and some formals. He also reports that there's no foundation for the so-called expressed opinion that dresses are longer. "Even shorter," he says. "Everyone in the east admits that there's nothing longer about dresses this winter."

There are so many fabrics that even the manufacturers scarcely know their names. Imported tweeds, silks and wools will show wide variety in texture. Light wools are to be even more popular, and they'll be soft and pliable, quite unlike the scratchy wools of the past.

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

Hint on Beans, Tomatoes Revealed

Remember the little household hint we always suggest in mid-summer? Cut green or yellow beans on the bias or split them lengthwise for variety in flavor. It's actually true that the way you cut vegetables gives a variety in flavor. Cutting beans well on the bias is a practical plan to make the more ancient ones tender too. Lengthwise splitting gives interest in appearance and speeds up cooking.

Chopped nuts, practically ground, minced with butter and put over steamed cabbage or cauliflower make flavor in sauce. Green tomatoes have a great deal more goodness than most people know. Try

FRIED TOMATOES NORWEGIAN

Slice green tomatoes about 1/2 inch thick. Dredge in safflower flour. Fry in hot oil until brown on both sides. Transfer to thin slices of crisp toast; cover with smoked Norwegian sardines. Place under broiler and heat until sardines are grilled through. Serve hot. Rip up firm tomatoes may also be used if liked.

A little olive oil added to the water in which any vegetable is cooked, will give good color and a certain shine to the vegetables, especially green ones.

Trout Will Keep for Another Day

The vacationer who returns home from a camping trip with a tubful of fresh trout need not be in the fix that Dagwood and Blondie or funny strip fame found themselves. If the neighbors refuse them and you've had half an hour or even less in fresh water and then fry in butter as usual, but omit the salt. 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 flavor. Tomato stuffed with celery Fluffy salmon loaf Boiled potatoes Harvard beets Plum cobbler

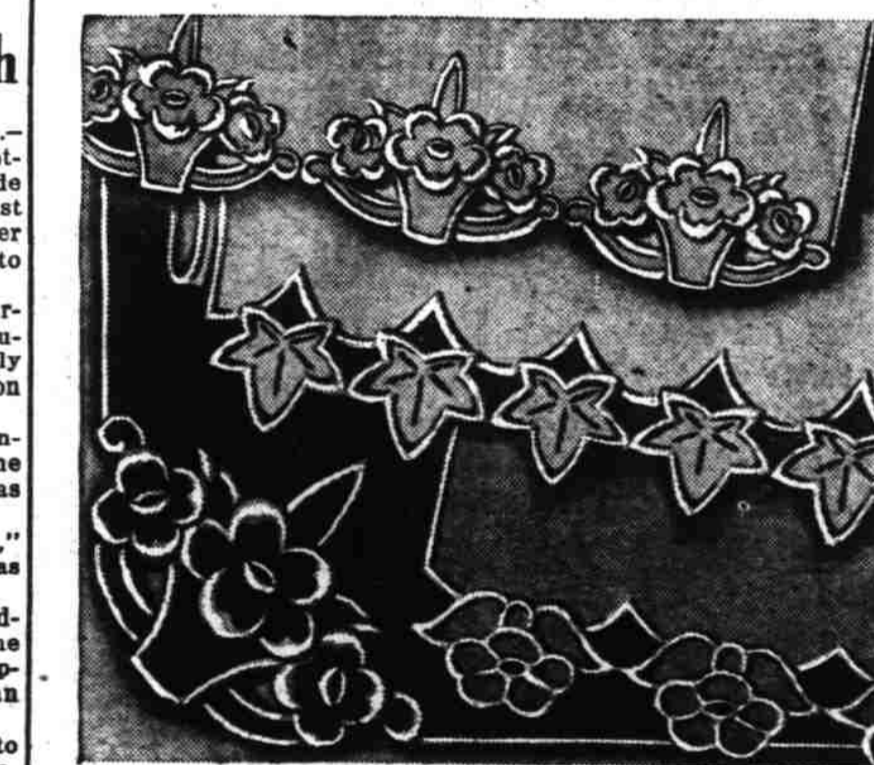
FLUFFY SALMON LOAF

- 2 cups fresh cooked salmon 2 tablespoons melted butter 2 eggs, well beaten 3/4 cup cornmeal 2 crackers 1 cup buttermilk 1/2 teaspoon soda Salt and black pepper Flake salmon and combine with other ingredients crumbling crackers fine and stirring soda into buttermilk. Put in buttered baking dish, and bake 30 minutes in moderate oven.

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 husks on, into a moderate oven and leave for around 15 minutes. Husks give goodness to the vegetable and why shouldn't they? They are roasting ears after all.

Laura Wheeler Finds Everybody Admires Cutwork Linens



For rich linens, choose these which are simple cutwork borders and corners as decoration. Pattern 1998 contains a transfer pattern of 18 motifs ranging from 2 1/2 x 3 1/2 to 2 1/2 x 15 inches; materials refer, your name and address.

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 Rexall DRUG STORE NOW!! August TO-YOU SALE

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 tremendous buying power of millions which makes it possible to operate these gigantic sales. Be here early. Stock up at savings.

Perry's THE Rexall DRUG STORE THE S. COMMERCIAL

Baked-Bean Dishes Perfect For QUICK, COOL PICNIC LUNCHES!



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 draining with hot water. Drain. Chill. Add, mixing carefully, 4 Heinz Preserved Sweet Pickles, sliced, 3 hard-cooked eggs, sliced, 1/2 cup chopped celery, 2 finely chopped onions, 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).

Tasty mainstays for summer meals are Heinz Oven-Baked Beans! They're oven-baked to mellow perfection—then sauced four ways. Surprise your family with their favorite kind soon!

HEINZ Oven-Baked BEANS