

Miss Gillette's Betrothal Is Announced

At a party last night, for which Miss Margaret Gillette and Miss Margaret Ayers were hostesses, Miss Gillette announced her engagement to Mr. Neil Shaffer. The party was given at the S. B. Gillette home on South Commercial street, for girls who are leaving soon for college or to teach.

Bridge was in play during the first part of the evening. The centerpiece was a gazing globe from which streamers went to each place. At either side were bouquets of pink and white asters, and at each place a pink balloon. Guests found fortunes at the end of each streamer, and on pricking their balloons to know if the fortunes would come true, found the engagement news revealed within.

Invited to the clever affair were: Miss Betty Dotson, Miss June Anshelm, Miss Martha Hermon, Miss Margaret Macey, Miss Mabel Lenz, Miss Helena Schneider, Miss Melva Belle Savage, Miss Jean Lauderbach, Miss Lois Burton, Miss Margaret Ayers, Miss Margaret Gillette, Mrs. S. B. Gillette and Mrs. Lester Gillette, Mrs. Art Steele and Miss Charlotte Litchfield, both of Portland.

Miss Gillette is a graduate of Willamette university and was affiliated with Beta Chi. She is the daughter of Mr. and Mrs. S. B. Gillette. Mr. Shaffer graduated from Willamette university this year and was president of the student body. He is the son of Mr. and Mrs. H. M. Shaffer of Kent, Wash.

Mrs. McCall Entertains Friends at Luncheon

Mrs. Marie Flint McCall was hostess Tuesday at a luncheon series of luncheons in her home on Wallace road. The tables were decorated in green, rose and ivory with clever center pieces made of palm trees and miniature figures. Mrs. McCall brought the decorations back from South America on her recent trip.

Guests were: Mrs. Bert B. Flack, Mrs. Flo Harkness of Wisconsin, Mrs. Ed. Pratt, Mrs. Charles Pratt, Mrs. Betty Smith, Mrs. Amos Vass, Mrs. Paul H. Hauser, Mrs. Rex Davis, Mrs. Milton L. Meyers, Mrs. John L. Sweeney, Mrs. T. A. McBride, Mrs. John McCarger, Mrs. John Crawford, Mrs. Wayne Henry, Mrs. E. D. Cook, Mrs. Clifford Farmer, Mrs. Pauline Josse, Mrs. A. E. Utley, Mrs. W. F. Poorman, Mrs. C. L. Blodgett, Mrs. Ed. N. Allen, Mrs. Chloé Cashatt, Mrs. Harry E. Crawford, Mrs. A. H. Moore, Mrs. D. X. Beechler, Mrs. Charles C. Gabriel, Mrs. Lee Gibson, Mrs. Fred Gibson, Mrs. W. S. Levens, Mrs. W. Carlton Smith, Mrs. W. C. Franklin, Mrs. Byron B. Herrick, Miss Ila Austen, Mrs. Moses P. Adams, Mrs. E. W. Peterson, Mrs. M. C. Pettys, Mrs. Lynn Purvine, Mrs. Mary Johnson, Miss Lella Johnson, Mrs. James Godfrey and Mrs. Rose Babcock.

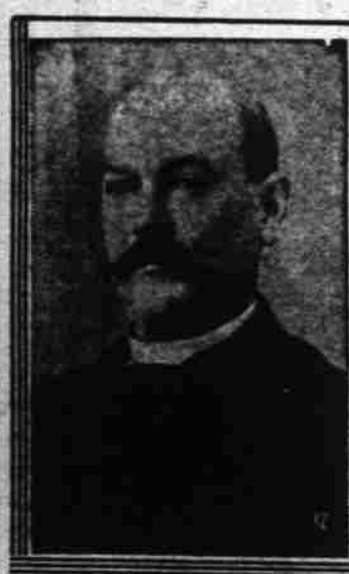
Mr. and Mrs. E. H. Craven and children, Patricia and Richard and Miss Georgia Baldwin, who have been the guests of Mr. and Mrs. S. B. Baldwin, have left for their home at Excelsior Springs, Mont.

Miss Jean Langille of Portland will arrive Friday at the home of her parents, Mr. and Mrs. W. A. Langille, Miss Langille has just completed her studies at the Good Samaritan hospital.

Mrs. Daisy Nelson, who has been the guest at the home of Mr. and Mrs. J. O. Russell, returned to her home at La Grande yesterday.

The Dean Pattersons have just returned from a week's vacation at Waldport.

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MAXINE BUREN—Women's Editor

Mrs. Van Scoyoc Inspiration For Party

A group of Salem friends of Mrs. Melwood W. Van Scoyoc motored to Portland yesterday for an afternoon sewing party and dinner in her honor. Mrs. Van Scoyoc and her children Stuart, Stephen, Mary Beth and Leah May are leaving the first of the month for Washington, DC, where they will join Mr. Van Scoyoc. The Van Scoyocs were residents of Salem before his transfer to the east almost a year ago.

Those to honor Mrs. Van Scoyoc yesterday were: Mrs. Earl Cooley, Mrs. Gardner Knapp, Mrs. Sidney Hoffman, Mrs. James Clayton, Mrs. Floyd Bowers, Mrs. Harold Ladd, Mrs. Charles Felke, Mrs. Kenneth Murdoch and Mrs. Bjarne Erickson.

Club Members Entertain at Holmes'

A most enjoyable affair of Tuesday was given at the beautiful new home of Miss Justine Holmes on South High street. Hostesses were members of the recreation and membership committees of the Business and Professional Women's club. The evening was spent informally playing Chinese checkers and other games with prizes going to Miss Cora Edgel Miss Edna McElhane and Mrs. Mabel Parker.

Miss Daisy Hayden was in charge of refreshments and was assisted by Miss Ruth Moore, Miss Merle Dimick, Mrs. Mona Yoder, Mrs. Edwin E. Bingenheimer and Mrs. Maude Eckman.

The attractive serving table was covered with a lace cloth, and was centered with a low bowl of late summer flowers in pastel shades, guarded by tall tapers in crystal holders. The flowers were from the gardens of Miss Mabel Savage, a member of the club. Pouring were Miss Josephine Evans, president of the club, and Mrs. William Linfoot, past president.

Enjoying the hospitality of Miss Holmes, as guests of the club, were Miss Bessie Hammer, Miss Cora Edgel, Miss Helen Reid, Miss Eleanor Raney, Miss Betty M. Elofson, Miss Gladys Miller, Miss Edith B. Nye, Miss Edna McElhane, Mrs. Jessie C. Singleton, Mrs. Agnes C. Booth, Mrs. Hannah Martin, Mrs. Mabel Parker, Mrs. Frances Whiteaker, Mrs. Elaine Hunt, Mrs. Pearl Speer.

The members of the recreation committee for 1933-40 are Mrs. Maude Eckman, chairman, Miss Bessie Tucker, Miss Helen Brethaupt and Miss Mabel Dotson. Mrs. William Linfoot is chairman of the membership committee and other members are Miss Mabel Edgerton, Miss Lois Steinko and Mrs. Clo Johnson.

Miss Alrick Honored At Shower

Miss Esther Alrick, whose marriage to Mr. Claire M. Miller is to be an event of September 9, was honored with a miscellaneous ball shower, given by Mrs. John E. Hall on Tuesday.

Invited were: Miss Madeline Steffy, Miss Maria Dare, Mrs. Charles Richmond, Mrs. Francis Colgan, Mrs. Harold Colgan, Mrs. Martha Alrick of Silverton, Mrs. Francella Snyder, Mrs. Robert Kendall, Miss Olga Alrick of Silverton, Miss Esther Erickson, Miss Willetta Sneed, Mrs. Alice Davidson, Mrs. Cecil Clark, Mrs. Malcolm Jones, Mrs. Roy Larson of Silverton, Mrs. Reed White, Miss Mildred Walker, Miss Una Lee of Silverton, Miss Nera Yeater, Miss Echo Yeater, Miss Dorothy Travis, Miss Frances Nelson, Miss Thelma Strand, Miss Thelma Loftus, Miss Cora Alrick of Portland, Miss Margaret Ross, Mrs. P. D. Ott, Miss Esther Alrick and Mrs. John E. Hall.

Mr. and Mrs. Charles Beery of Milwaukie, and Mrs. H. L. Moore of Salem, were week-end guests at the home of Mr. and Mrs. Mylor Beery of Kelso, Wash. Mrs. Beery will be remembered as Margaret Moore.

Mr. and Mrs. F. J. Irons left last week for Minnesota, their former home, to visit relatives and friends some of whom they have not seen for over 30 years.

Mrs. Russell Catlin, Mrs. Frank Spears, Mrs. Frank Spears, Jr., and Miss Sybil Spears have returned from a summer at Neskon.

Miss Marie Churchill, who has been the guest of Mr. and Mrs. George Weller, has returned to her home in Portland. Several things were planned in her honor during her visit.

Miss Jocelyn Dyke from Nelson, B. C., is the guest of Miss Doris Berwick. Miss Berwick is planning several parties for her guest.

Mrs. Moody Benner and children are leaving today for Rockwood, where they will vacation for several weeks.



ENGAGED—Miss Margaret Gillette, whose engagement to Mr. Neil Shaffer was announced last night. (Jesten-Miller photo)

CLUB CALENDAR

Thursday, August 31. Missionary society. First Christian church, at parlors 2 p. m.

Friday, September 1. Englewood Community club with Mrs. W. A. Reeves, 1085 North 16th street, 2 p. m.

Friday, September 1. Hal Hibbard auxiliary, armory 1 p. m.

DAR Meeting Saturday At Johnston's

Chemeketa chapter, Daughters of the American Revolution are meeting Saturday at the home of Mrs. W. B. Johnston at 1645 South Liberty street. Plans will be completed for the meeting being planned for September 15 at the First Methodist church. A luncheon will be given during the session.

Assisting Mrs. Johnston are Mrs. V. E. Newcomb, Mrs. J. D. Fountain, Mrs. H. G. Smith, Mrs. W. C. Conner, Mrs. LeRoy Hewlett, Mrs. Edwin Jory and Mrs. C. O. Rattiff. Mrs. Herbert Ostlund, regent of Chemeketa chapter will preside at the business session.

Groom Entertained at Bachelor Dinner

Mr. Robert Goodfellow was honor guest at a bachelor dinner given on Tuesday night at the home of Mrs. Robert Goodfellow. The groom's wedding to Miss Carmen Curry will be an event of Saturday in Portland.

Those attending the no-host dinner for Mr. Goodfellow were: Messrs. Paul Buck of Klamath Falls, Harold Weston, Clifford Troian, T. Pinger, R. Mitchell, all of Portland, Jack Price, Frank Spear, Jr., Charles Leach, Ronald A. Gemmill, Reynolds Allen, Frank Cross, Roderick Livesley, Thomas D. Beck Livesley, Robert Drager, Peery Buren and Robert Goodfellow.

Dinner Honors two Travelers

Miss Doris Harold entertained at dinner on Tuesday night in compliment to Miss Betty and Miss Janet Byrd, who will leave soon for the University of Arizona. The college motif was carried out in decorations and favors.

Those invited were: Miss Betty Byrd, Miss Janet Byrd, Miss Harriet Crawford, Miss Adele Say, Miss Marianna Liebe, Miss Mary Ellen Bywater and Miss Doris Harold.

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Green Fruit Just Nature Having Her Fun

Pink grapefruit! Red bananas! Ripe green oranges! They're all anomalies in the fruit world, variants which nature produces in a playful mood. If you looked askance at some green tinged oranges the grocer sent in that last market order, don't lose confidence in his judgment before you cut into the fruit. Chances are it's just as sweet and juicy and golden colored as you could wish. The green tinge which sometimes appears at this time of year on California Valencia is only skin deep.

For years experts have puzzled over these green oranges which are ripe, belying their appearance. The green tinge is a peculiarity of the California Valencia. This variety ripens during the summer about 15 months after the tree blossoms. In winter as the young fruit grows in size it deepens to a true orange color while still unripe. As the oranges mature the following summer they are picked and shipped to market. The greenish tinge occurs frequently in fruit which hangs on the tree to be ready for late summer shipment.

Whatever the cause, the orange color recedes only in the skin of the orange, starting at the stem and spreading over much of the skin surface. The juicy meat retains the ripeness and golden color characteristic of the fruit, and is full of flavor and healthful vitamins. So don't be fooled if the oranges stocked by your grocer look green. All California oranges are ripe and these Valencia's had to be ripe before they took on that misleading green complexion!

Sometimes you will discover this fruit which looks unripe even juicier and sweeter than that purchased earlier in the season for it has developed more natural sugar than that picked several weeks ago.

Weiners Find Elegance In Recipe

Speaking of new-wealthy folks! Here's an old friend gone high hat—CROWN ROAST OF WEINERS.

24 weiners or 12 short fat weiners 1 recipe all-bran stuffing Arrange weiners in verticle position around side of 8-inch casserole. Press stuffing into center of casserole, forming a crown. Roast effect. Bake in moderate oven (375 degrees) about 25 minutes. Yield: 8 servings.

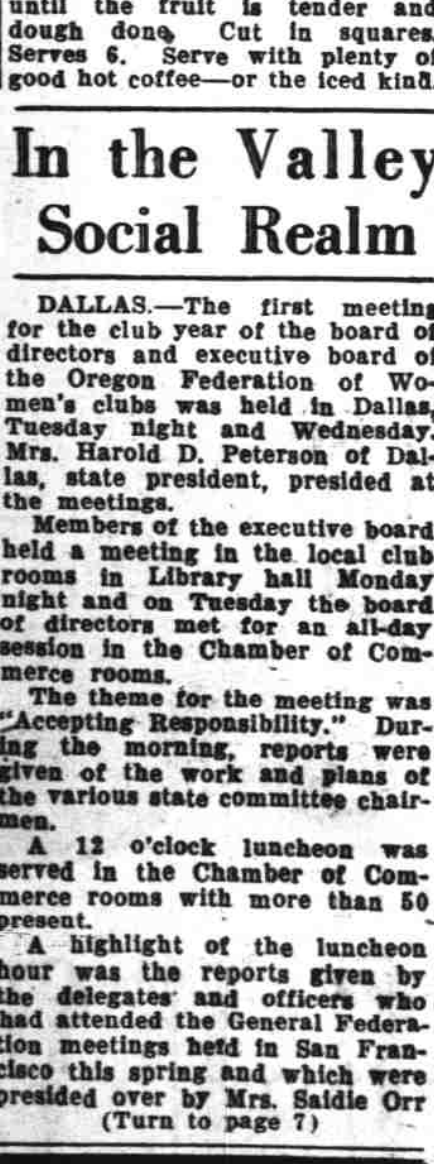
BRAN STUFFING

12 cups 1/4-inch bread cubes 1 cup bran cereal 3 tablespoons minced onion 1/2 cup melted fat 2 teaspoons salt 1/2 teaspoon pepper 1/2 teaspoon poultry seasoning 1 1/2 cups stock or water Combine bread cubes with all-bran. Sauté onion in fat and add to bread. Add seasonings and stock. Mix well.

Vegetables, Fruits in Attractive Salad

The lowly cabbage is now combined with just about anything, including fruit, which makes it the following salad—FRUIT-CABBAGE RELISH. 3 cups shredded raw cabbage 12 dates, sliced 1 cup orange-grapefruit segments Salad dressing Crisp cabbage in cold water, drain, dry. Add the canned citrus segments, dates and the dressing and toss until mixed. Serve in cup of lettuce leaves as relish.

Style-Smiles --- by Gretchen



"Harris has a marvelous plan for restaurants to fight competition. He wants them to install drug counters!" What's sauce for the goose—is a Persian lamb trimmed suit. The black woolen, left, has a pinched-in waist which makes the flared peplum of Persian all the more fetching. The fur goes in for a vestee effect in front and travels over the shoulders to make a yoke in back. The set in belt is back according to the brown coat, right. It's full above and below the belt, but fullest in front. Tight cuffs wind up full sleeves and the collar's beaver.

Today's Menu

Cucumber and lettuce salad begins the vegetable meal that includes baked egg plant and fresh fruit dessert. Cucumber, lettuce salad Pimiento French dressing Baked egg plant Diced potatoes, cheese sauce Green bean Fresh fruit gelatine Icebox cookies

Cut egg plant lengthwise, bake in a 400-degree oven until soft, then take a fork and pull the flesh of the plant loose from the skin, breaking it up to hold butter and salt which you now add. Bake until soft. This is an excellent way to prepare egg plant. Dice partially cooked potatoes into a casserole, cover with a cream sauce into which has been shredded an ample amount of American cheese. Bake until potatoes are done.

Circus Kitchen Cooks Meals For Many

A circus, like an army, travels on its stomach, and the man that does the cooking holds the key to efficiency of performers and workers in the large organization that entertains by day and travels by night. The owners of a circus believe that good food has a great deal to do with the success of the circus, so they concentrate on the kitchens.

You'll see plenty to interest if you drop around near the cook tent tomorrow morning, and see preparation of a few of the 4,500 daily meals that go across the counter to circus people. Three meals a day to 1,500 employees means that efficiency is an important item. Keeping the employes healthy is another important consideration for the circus cooks. A new sterilizer and dishwasher was installed in the cook tent this year. Dirty dishes go in one end, come out clean, sterile and dried at the other.

The dining tent seats a thousand at a time, dinner is served from 4 to 5:30. A canvas partition separates performers' and executives' tables from the workers' quarters. The former dine on china dishes, the latter on granite.

Although the workers are given less elegant equipment for dining, they are served the same food, and just as much of it. They can have all they want to eat.

A typical morning meal includes 2 eggs, bacon, 3 hotcakes, bread, butter, jelly and fresh fruit. More than a hundred pounds of coffee go into cups each day, over 300 gallons are made. Each table has its waiter, so that personal preferences are known and performers, especially are treated as well as in a hotel. Efficient buying is an important part of management in these kitchens. All food, for animals as well as employes, is bought locally.

Bread and milk are contracted for far ahead, the 24-hour-man arrives in town 48 hours ahead, checks on the contracts to see if milk and bread are ready. Feed for animals is also checked on. On arrival in a town, the steward buys meat, fresh vegetables and fruits for lunch dinner and breakfast the next day.

As soon as dinner is over, after 5:30, the tent is packed, equipment loaded, and the "flying squadron" is on its way to the next town so that the cook tent is the first up in the morning. A meal must never be missed. Woodstoves are used for cooking, because wood makes quick heat, and stoves may be cooled in a hurry. Stoves are on wheels, and are easily loaded.

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