

Miss Tetlow Is Married on Sunday

On Sunday afternoon at 4 o'clock in St. Joseph's Catholic church, Miss Anne Marie Tetlow became the bride of Mr. Richard Baras.

The bride was given in marriage by her father. She wore a white tulle gown, made with long sleeves and a full train.

Mrs. Edward E. Hogan Jr., of Astoria was matron of honor and wore blue tulle gown.

Mr. Raymond Barton played Gounod's "Ave Marie" preceding the ceremony.

A reception was given for the bride party at the home of Mrs. A. W. Metzger on South High street.

Both Mr. and Mrs. Baras are graduates of Oregon State college. The groom is a member of Sigma Phi Epsilon.

CLUB CALENDAR

Tuesday, September 5 Chadwick chapter, OES, at Masonic temple, 8 p.m.

Saturday, September 9 Salem Women's club 1 p.m. luncheon and meeting.

Nelson-Ramsden Wedding at Church

The wedding of Miss Ruth Ramsden, daughter of Mr. and Mrs. Claude Ramsden of Pratum, and Mr. Robert E. Nelson, son of Mr. and Mrs. Andrew Nelson of Portland will be solemnized tonight at the Pratum Emmanuel Menonite church.

The bride will wear a princess style gown of white marquisette over satin, designed with a short train. She will wear a fingertip veil with a halo of sweetpeas and carry a bridal bouquet of Tallman roses and bouvardia.

The bridesmaids, Miss Jean Lauderback and Miss Lucille Ross are wearing turquoise marquisette over tulle, trimmed in peach, and will carry peach gladioli.

Mr. Jess Shinn of Portland is best man. Ushers will be Mr. Ewald Franz and Mr. Charles Nelson.

A reception will be read before an altar flanked by baskets of white gladioli.

For going away Mrs. Baras wore a plumberry wool ensemble, black velvet hat and black accessories.

Miss Unruh Hostess at Teatime

Miss Alice Unruh was hostess on Saturday afternoon when she entertained with a beautifully arranged tea at the home of her parents.

The rooms were decorated with large bouquets of peach and white gladioli.

Miss Unruh was assisted by Miss Bobbie Shinn, Miss Dorothy Kibbe, Miss Eleanor Sederstrom, Miss Marylee Fry, and Miss Janet Robertson.

Mrs. Clifford Brown and Miss Mabel P. Robertson returned yesterday from Seal Rock, where they have spent most of the summer.

Au Revoir Party Given for Salem Matrons

Mrs. Carl Collins, who left last week with her mother, Mrs. Ira Peterson, for an extended stay in the east and Bermuda, and Mrs. Willard Wirtz, who is leaving for Prineville, were incentive for a party at the home of Mrs. John Bone.

Present were Mrs. Lenore Park, Mrs. S. Benson, Miss Betty Read, Mrs. Fred Burrell and the hostesses, Mrs. Graham, Mrs. Bone, Mrs. Collins and Mrs. Wirtz.

Mrs. Dennis Heenan and daughter Virginia, who has spent the summer with Mr. and Mrs. James Heenan, left this week for her home at San Jose, Calif.

Mr. and Mrs. William Monroe Hamilton have as their guest Mr. Frank McHugh of Seattle.

In the Valley Social Realm

DALLAS—Of interest to their many Dallas friends is the announcement of the marriage of Mrs. Anna Marie Dickey and Mr. Frank Raymond Johnson which took place at the home of Mr. and Mrs. H. D. Peterson at 8:30 o'clock Thursday. The service was read by Rev. O. D. Harris.

The bride wore a formal wedding dress of light blue and gold and a corsage of gardenias. She was attended by Mrs. Harold D. Peterson. Dr. Peterson acted as best man.

The rooms were beautifully decorated with gladioli, asters and senias in pastel tones. Preceding the wedding Dr. and Mrs. Peterson entertained with a dinner in honor of the bride and groom.

Following the ceremony Mr. and Mrs. Johnson left for a 10-day trip to California. They will visit at Los Angeles and also attend the fair at San Francisco.

DALLAS—Mrs. Edwyn Craven entertained with a cleverly arranged party at her home Friday afternoon in honor of the seventh birthday anniversary of her daughter, Mary Dyck Craven.

The program included a puppet show put on by Vivian Richardson, Charlotte Jones and Shirley Joan Phelps.

Refreshments were served to about 35 guests. Mrs. Craven was assisted by her daughter, Anne Craven, and by June Dunn.

LEBANON—Mrs. J. C. Mayer and Mrs. Stanley Stewart entertained with a party Friday at the home of Mrs. Mayer in honor of Miss Clara Lee Cheadle, bride-to-be. The rooms were decorated in pink and yellow roses.

Miss Cheadle will be married on September 15 in Iowa to Mr. Charles O. Hargrave, who at one time taught music at Lebanon.

LEBANON—The Woman's Civic club will begin its regular monthly meetings next Monday. Mrs. C. C. Whitcher is president.

WOODBURN—A party honoring Mrs. George D. Jones on her birthday Sunday afternoon was held at the home of her mother, Mrs. Julia Brachmann, on Settlemier avenue. Those present were...

Society.. Music.. Food..

Chapel Scene Of Wedding Service

Miss Frances Hess of Klamath Falls, and Mr. Edgar Ledgerwood of Stayton, son of Mr. and Mrs. Leroy Ledgerwood were married on Sunday at the chapel of St. Paul's Episcopal church, with Rev. George H. Swift officiating.

The bride was given away by Mr. Earl R. Isaacs of Klamath Falls, and was attended by her twin sister, Mrs. Raymond Husaker of Medford. The groom was attended by Mr. Robert Bissell of Roseburg.

The bride wore a plum colored silk dress with matching accessories and carried a muff fashioned of the plum silk and embellished with orchids and bouvardia. Her only ornament was a necklace of pearls belonging to the groom's mother.

A reception was given for the bride party and guests in the Tyler H. Morely gardens. Table decorations were of pastel colored flowers in a pottery bowl.

Both Mr. and Mrs. Ledgerwood are graduates of Oregon State college; she is a member of Alpha Gamma Delta, and he of Phi Mu Delta. The bride has been teaching for the past year in Douglas, Alaska, the groom is connected with the state fish commission.



RIDING TONIGHT—Mrs. N. C. DeLaittre of Oswego on Bourbon's Gately whom she will ride during the horse show this week at the state fair.

Graham Crackers in Hot Bread

Muffins are a delicate hot bread good for breakfast, dinner or afternoon tea. Here's one recipe that has a surprise ingredient:

GRAHAM CRACKER MUFFINS 1 1/2 cups graham crackers 2 tablespoons sugar 1/4 teaspoon salt 1 1/2 cups flour 3 tablespoons baking powder 1/2 cup seeded raisins 3 tablespoons melted butter 1 egg, beaten 1/2 cup milk, heated to lukewarm

Crumble crackers fine, add sugar, salt, flour and baking powder. Blend thoroughly, cut raisins in halves and stir into dry ingredients, add melted butter. Pour heated milk over cracker mixture, add beaten egg. Mix lightly and fill hot, greased muffin pans two-thirds full of mixture. Bake in a moderately hot oven (400 degrees) about 20 minutes. Yield: 12 small muffins.

Mr. and Mrs. John Cottrall and Mrs. C. C. Geer have spent the holiday visiting with Miss Musa Geer at Goldendale, Wash., and Mr. and Mrs. Bert Geer at Maryhill, Wash.

Leaving by train on Friday were Mrs. Grant Levens and Mrs. Leslie White, who will visit friends and relatives in California, and see the San Francisco fair.

Mrs. William Hartley entertained at a 1 o'clock luncheon on Tuesday at her home on East Turner road in honor of the birthday of Mrs. Otto Wilson.

Miss Ruth Jean Garnjobst, daughter of Dr. and Mrs. J. H. Garnjobst, will leave Friday for Mills college. She will take her final year of school work.

Shower Given for Salem Matron

Mrs. Oness Whaley and Mrs. Samuel Welsh were hostesses Saturday night honoring Mrs. A. P. Hermens with a miscellaneous shower.

Those bidden were Mr. and Mrs. Frank Caspell, Mr. and Mrs. Ray Heckinger, Mr. and Mrs. William Kuiper, Mr. and Mrs. George Kayser, Mr. and Mrs. Joe Hissel, Mr. and Mrs. Roscoe Pemberton, Mr. and Mrs. Al Parker, Mr. and Mrs. D. C. Bartholomew, Mr. and Mrs. Eugene Kennedy, Mrs. Leona Kufner, Mrs. Estill Brunk, Mrs. Watson Townsend, Mrs. Ray Sanford, Mrs. Douglas Jaquith, Miss Alta Ruch, Miss Violet Chalm, Mrs. C. S. Epperly, Mrs. Otto Hoppe, Mrs. Ted Johnson, Mrs. Hollie Hamilton, Mr. Samuel Welsh, Mr. Oness Whaley, Mr. Lloyd Myers and Mr. A. P. Hermans.

The Woman's Relief Corps met on Saturday at Miller's hall. Mrs. Emma Fryer, Mrs. Lenora Jaeschke of Silverton transferred their membership here, and Mrs. Del Barber of Silverton was initiated. Mrs. Cordelia La Bare and Mrs. Blanche Stewart are the official hostesses at the GAR building at the fairgrounds.

Mr. and Mrs. E. T. Kertson have had several guests at their home. Miss Lee Kertson, their daughter, and Miss Bobette Woodcock of Medford were here for the weekend, and Mr. and Mrs. Rollin Kertson of Spokane and Mr. and Mrs. Lance Constantine of Beaverton were guests over the holidays.

Miss Judith Woodledge, daughter of Mr. and Mrs. J. J. Woodledge, left on Saturday for Compton, Calif., where she will work on the paper. She graduated in journalism from University of Oregon and was a member of Theta Sigma Phi, journalistic honorary.

Mrs. Enid Dotson gave excerpts from "The Country Kitchen" by Della Lutes and Mrs. Emma Whealdon an original poem. Attending club were Mrs. Ethel Forbis, Mrs. Roy Burton, Mrs. Cornelia Stroud, Mrs. Bina Staggs, Mrs. Anna Rothjen, Mrs. Gladys Washburn, Mrs. Cora Bender, Mrs. Staver, Mrs. Minnie Stoelzehe, Mrs. Belle Douglas, Mrs. Mary McWain, Mrs. Ruth Chapman, Mrs. M. Waring, Mrs. Nora Bennett, Mrs. Emma Whealdon and Mrs. Enid Dotson.

Survey Made of Teen Aged Wardrobes

A contest conducted by the Parent's Magazine for best school girl outfits concluded in a survey of ideas, and was limited by both mothers and daughters.

The result was that the practical outfit for high school girls that could do for all occasions included a sports coat, school dress, good hat and coat and a party dress.

Preferences in styles and colors were shown. It seems that brown and white saddle oxfords are practically a "must" in teen aged wardrobes, they will be worn with skirts and jackets or sweaters all winter. Camel tan fleecy coats are tops in preference for school wear.

In formal evening wear, the survey points out, there's a satisfactory balance between the mothers' leanings toward youthful style, and the daughters' enthusiasm for over-sophisticated models. The solution is an improvement over both schools of thought. Working on the theory that "if she's old enough to go to a party, she's old enough to be suitably dressed, the opinion is that a modified hoop-skirt with a flatteringly fitted neck of gracious heart shape, not too low, but not high. Puffed sleeves are a blessing to thin young shoulders.

The representative wardrobe called for two coats, a knockabout and a "best" coat that's more formal and fitted. The former may be anything the girl prefers, although it's bound to be dashing and worn open. The evening coat is a monotone tweed, fitted and moderately flared. Careful matching of the best coat with hat and frock is important. A grapevine tweed coat, velour off the face hat in matching color make a becoming ensemble.

So watch for the happy medium, don't hold out for too childish styles, because we must admit they are going a bit more sophisticated than when "I was a girl."

Style - Smiles - - - by Gretchen



"She wouldn't miss this program for the world. It's the bird seed hour!" Kitty's reward is soul satisfying at best. Her mistress' new blouse is that to her, and more. It's ice blue silk crepe is the new fall note in her navy suit. And besides it buttons right up the big square yoke and the band around her neck. Sleeves are three-quarter length. Green crepe makes an available date dress, right. Its deep V neck takes readily to your new costume jewelry. Rodice fullness is controlled by inside darts which continue to the neckline releasing the skirt into unpressed pleats.

Peppers Ready To Pickle Or Can

Another request recipe from the valley's pickle-makers is this one for sweet pickles, which get their crispness and bright color through the slow method of making. Several women requested a repeat of this recipe, because they tried it last year and thought it wonderful.

WASH CUCUMBERS AND PUT IN A stone or glass jar with salt and water. Let stand for eight days. Wash, put back in a large crock. Make a fresh brine of the following and let stand for another eight days.

1 1/2 gallons vinegar 1 1/2 ounces alum Wash and prick each cucumber. Make a brine of the following: 3 quarts heated fresh vinegar 7 1/2 pounds sugar 2 tablespoons mixed spices 1 ounce benzoate of soda (from drug store) 1/2 cup warm water

Stir the sugar into the heated vinegar and when dissolved let cool. Add spices and benzoate of soda dissolved in warm water. Pour over the pickles and either bottle or keep in a covered crock.

SMALL PEPPERS Make a brine of proportion 1 cup water to 1/2 cup white vinegar.

Basket Lunch Popular in Fair Week

Some wise persons will be serving sandwiches and thermos bottle coffee at the fairgrounds this week. So stick up on ideas for sandwiches that will make a gala occasion of the family's outing. Here is one good suggestion—

BIG BITE SANDWICHES Spread slices of bread with butter into which has been creamed a little prepared mustard. On top each slice arrange four or five smoked Norwegian sardines. On top the sardines place a layer of finely shredded raw cabbage (which has been marinated in French dressing). Top with bread slices.

egg whites, to which remaining salt has been added. Heat butter in a 10-inch frying pan. Pour batter into hot butter and brown slowly. When delicately browned, set in a hot oven (500 degrees). Turn heat low (250 degrees) and bake until top is golden brown. Slide pancake carefully to hot platter. Heap blueberries on top, sprinkle with orange or lemon juice and dust generously with confectioners' sugar. Yield: four servings.

NOTICE OF SCHOOL MEETING

Notice is hereby given to the legal voters of School District No. 24, of Marion County, State of Oregon, that a school meeting of the said district will be held at the Administration Building on the 26th day of September, 1939, at 7:30 o'clock p.m., for the purpose of discussing the budget for the fiscal school year, beginning June 19, 1939, and ending June 17, 1940, hereinafter set forth, and to vote on the proposition of levying a district tax.

BUDGET

Table with columns: Estimated balance on hand at the beginning of the fiscal school year (third Monday in June) for which this budget is made, To be received from the County School Fund, To be received from the Elementary School Fund, To be received from the State Irreducible School Fund, To be received from Vocational Education (State and Federal Funds), To be received from the Non-High School District for tuition, To be received from tuition for elementary school pupils, To be received from other sources, TOTAL.

ESTIMATED EXPENDITURES

Table with columns: I. GENERAL CONTROL (Personal service, Supplies, Elections and publicity, Legal service), II. INSTRUCTION—Supervision (Principal, Stenographers and other office assistants, Supplies, principals and supervisors), III. INSTRUCTION—Teaching (Personal service, Supplies), IV. OPERATION OF PLANT (Personal service, Janitor's supplies, Fuel, Light and power, Water, Telephones), V. MAINTENANCE AND REPAIRS (Repair and maintenance of furniture and equipment, Repair and maintenance of building & grounds), VI. AUXILIARY AGENCIES (Library), VII. FIXED CHARGES (Insurance, Rent), VIII. CAPITAL OUTLAYS (New sites, New buildings, Alteration of buildings (not repairs), New furniture, equipment and replacements), IX. DEBT SERVICE (Principal on bonds, Interest on bonds), X. EMERGENCY

Pear Salad Among Best For Winter

Pears make winter salads or desserts when they are canned with a coloring or flavoring to give added interest. Adding a speck of mint flavoring and some green coloring is a good way to prepare salad fruit. Here is a recipe that does for desserts.

GINGER PEARS 4 pounds salad fruit 4 tablespoons green ginger root or candied ginger 6 cups sugar 2 lemons

Choose hard green pears, peel and slice very thin. Cut ginger into very small pieces and sprinkle with lemon juice. Cover pears with sugar and let stand several hours, simmer-gently adding ginger and lemon. When clear and very thick, remove from fire, put in sterilized jars and seal. Slices should remain whole and be transparent.

Blueberries Another Delicacy for Us

They may be blueberries to the easterners, but they are dear little huckleberries to us and we get them fresh from the mountains. Here's a recipe for blueberries or huckleberries, sent by the evaporators of milk.

FRENCH PANCAKE WITH BLUEBERRIES 2 eggs 1/2 teaspoon salt 1/2 cup flour 1/2 cup irradiated evaporated milk and 1/2 cup water, mixed 2 tablespoons butter Blueberries Orange or lemon juice Confectioners' sugar Beat egg yolks until thick and lemon colored. Add half of salt, then beat in flour a little at a time alternately with the diluted milk. Fold in the stiffly beaten

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HELP FOR DAYS OF DISCOMFORT CHICHESTER'S PILLS

Approved by Budget Committee June 16, 1939. Signed: W. H. BURGHARDT, District Clerk. L. E. BARRICK, District Chairman. H. H. OLINGER, Chairman, Budget Committee.