

Women's Page

MAXINE BUREN
Editor

SOCIETY MUSIC The HOME

Engagement Is Told Sunday

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The bride-elect attended schools in Minnesota. Mr. Sullivan attended school in Canada and California before coming to Salem. The couple will live in Salem following a wedding trip to California.

The Woman's Missionary society of the First Evangelical church will meet Tuesday at 2 o'clock at the church. Mrs. William Hockema will lead the devotions, and Mrs. L. Thornton and Mrs. Grant Wyckoff will have the lesson. Special music has been arranged by Mrs. Fred Remington.

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CLUB CALENDAR

Tuesday
Elokta club, 960 Shipping street, 2 p. m.
Charm class, YWCA, 7:45 p. m.
House committee of YWCA, 10 a. m.
Chadwick chapter, OES, Masonic temple.
Ministers' wives at Mrs. J. C. Harrison's, 636 State street, 2 p. m.
North Salem WCTU meeting, 10 a. m.
Missouri club auxiliary with Mrs. Ethyl Cunningham, 248 South Church street, 2 p. m.
The Salem Writers club with Mrs. Blanche Jones, 606 South Church street, 7:30 p. m.
North Salem WCTU meeting, 10 a. m.
Eastern Star, Masonic temple for Past Matrons and Patrons.
American War Mothers with Mrs. Carrie Beecher, 895 Front street, 2 p. m.
North Salem WCTU meeting, 10 a. m.
Englewood United Brethren church, 2 p. m.
Salem Central WCTU meeting in hall, 2 p. m.

Wednesday
Camp committee of YWCA, 10 a. m.
Sigma Tau mothers' husband-son covered dish dinner at K. K. Adams home, route 1, 6:30 p. m.
Silver tea at Knight Memorial church, 2 p. m.
Woman's association of the First Presbyterian church, at church, 2 p. m.
The ladies' auxiliary of the NALC, Knights of Pythias hall, 8 p. m.
Woman's Union of the First Congregational church with Mrs. Mary F. Fike, 842 South 12th street, covered-dish luncheon, 12 p. m.
Carnation club with Mrs. W. L. Rockhill, no-host luncheon, 12 p. m.
Nebraska club auxiliary with Mrs. M. A. F. Fike, 965 North Fifth street, covered-dish luncheon, 12 p. m.

Thursday
Membership committee of YWCA, 10 a. m.
Woman's Benefit association, district convention, Woman's clubhouse.
FL club, with Miss Clara Zuber, 848 North 12th street, 8 p. m.
Woman's Benefit association district rally, Woman's clubhouse.
Town and Gown, Lausanne hall, 2 p. m.

Friday
Legion auxiliary Poppy Day.
The Woman's Bible class of the First Methodist church with Mrs. Vetter, 1019 North Cottage street, 2:30 p. m.

Dancing Club Is Honored

The Bon Huer dancing club members were guests of the Amaranth dancing club in the Masonic temple Saturday night. Next Saturday the club will motor to Portland to attend a dance. The centennial dresses will be worn. Those attending last week were: Mr. and Mrs. H. C. Shields, Mr. and Mrs. John Krebs, Mr. and Mrs. Art Selander, Mr. and Mrs. Christensen, Mr. and Mrs. Francis Mercer, Mr. and Mrs. Albert Book, Mr. and Mrs. Wood, Mr. and Mrs. Alec Taylor, Mr. and Mrs. Paul Miller, Mr. and Mrs. John French, Dr. and Mrs. Harry Moran, Mrs. Sylvia Kelly Furlough, Dr. and Mrs. White and Mr. and Mrs. Engie of McMinnville.

The Salem Dakota Ladies club was entertained Friday at the home of Mrs. Grace Gillon, Mrs. O. W. Emmons, Mrs. John Robins and Mrs. J. A. Herbert assisted. Mrs. O. W. Emmons will be hostess in June for the last meeting until fall.

Shower for Miss Hunt Monday

Members of Beta Sigma Phi met last night at the chamber of commerce for their regular meeting. Later the group went to the Spa and entertained with dessert supper in honor of Miss Gwen Hunt, whose marriage to Mr. Verlin G. Coleman of Portland will be early this summer. Following the supper Miss Hunt was given a kitchen shower.

The table was decorated with pastel flowers guarded by lighted tapers. Miss Dorothy Blaisdell and Miss Velma May made arrangements for the affair.

Those present were: Miss Gwen Hunt, Mrs. Leslie Whitehouse, Mrs. Frank Shafer, Mrs. Richard Devers, Mrs. Lynn Heise, Mrs. George Scales, Mrs. Harry H. Weinstein, Mrs. Wheeler R. Engle, Mrs. B. Butler, Mrs. Robert Cannon, Miss Viola Crosier, Miss Jane Thomas, Miss Velma May, Miss Dorothy Blaisdell, Miss Cynthia Delano, Miss Ida Joe Eaton, Miss Mary White, Miss Helen Shreeves, Mrs. Kenneth Bell and Mrs. William Buck.

Salem Club Wins Several Honors

At the state convention of Business and Professional Women's clubs last weekend in Grants Pass, Miss Hilda Swenson, a member of the Salem club was elected first vice-president of the Oregon federation and Miss Josephine Evans, president of the Salem club, was elected state legislative chairman.

The Salem club with twenty-one members present won the cup given in payment of club dues. The Salem club was the only club to win the award of \$10 based on highest percentage of new members secured, old members retained, attendance at meetings and conferences, and the highest standing in payment of club dues.

In the chorus contest the Klamath Falls club won first place, Grants Pass second, and the Salem club third. In the trio division Salem placed second. Miss Cathryn Snapp, Miss Lois Steinke and Miss Marguerite Shelley compose the Salem club trio.

Shower Honors Bride-Elect

Mrs. Anna McDonough entertained at her home on Saturday, complimenting her niece, Miss Winifred Bartruff of Dayton, who will marry Mr. Al Huntley on June 2. The party was a miscellaneous shower.

Pastel flowers and candles were used as decorations in the rooms. Mrs. Louis Wikoff and Mrs. Josephine Peterson assisted the hostess.

Those attending the affair were: Mrs. Ruth Sharp, Mrs. Ruby Wolfe, Mrs. Lena Bartruff, Mrs. Lina Bartruff, Miss Merle Bartruff, Mrs. Esther Van Lanan, Miss Norma Jean Van Lanan, Mrs. Lois Wikoff, Mrs. Lydia Brewley, Mrs. Gladys Wilson, Mrs. Grace Edwards, Miss Gertrude Sharp, Miss Genevieve Bartruff, Mrs. Margaret Bunch, Mrs. Josephine Peterson, Mrs. Inez Peterson, Miss Virginia Bartruff, Mrs. Bertha Bartruff, Mrs. Martha Bartruff, Miss Barbara Jean Wilson, Miss Sharen Lee Bewley, Stanley Carl Bewley, Mrs. Anna Hoven, Miss Frances Hoven, Mrs. Kate Sharp, Mrs. Thelma Sharp, Miss Carcia Humphrey, Mrs. Helen Sim, Mrs. Roberta Crocker, Mrs. Nina Bradley.

St. Anne's Guild Met Yesterday

Mrs. W. W. Baum entertained members of St. Anne's guild of St. Paul's Episcopal church yesterday afternoon. The meeting was the last one of the year. Those assisting Mrs. Baum were: Mrs. A. D. Woodmansee, Mrs. Burdette, and Mrs. James Laidlow.

Church Party Held Friday Night

Prof. Robinson Spencer arranged a party Friday night at the Jason Lee church. The evening was spent informally and a supper served at a late hour. Donations were made arrangements for the entertainment.

Those present were: Misses Velora Williams, Beattie Mann, Eleanor Snapp, Dorothy Duncan, Hazel Versteeg, Carol Clark, Loanne Green and Esther May DeVore. Messrs. Clark Morton, Mark Moorman, Warren Biggestaff, Archie Gardner, Bert Jackson, Edna Morse, Miller Orey, John Henry Baumgartner, Donald Douris and Prof. Robinson Spencer.

Englewood PTA will meet tonight to install officers. Mr. Frank Bennett will be the speaker at the evening and Dr. Estill Brunk will be installed as president of the organization. Dr. George Hoffman will be vice-president for the coming year. Mrs. Dorothy Middleton secretary and Mrs. E. O. Walling treasurer. This is the last meeting of the year.

Mrs. Carl Nelson is entertaining the Tuesday drama class at 1:30 o'clock this afternoon and will be assisted by Mrs. Clifton Mudd and Mrs. Vera McIntyre.

Miss Margery Hoerth spent the weekend in Corvallis as a guest at the Cbi Omega house.

Style-Smiles - - - by Dotti



"Father not only gave me his consent but he's offered to buy us a ladder if we want to clope."

Afternoon tea for two... and two trim-looking little girls talking romance. Black moire is striking with a fluffy organdie ruche bursting forth from the neckline, and a flared peplum at the tiny waist. The checked surah suit is gay with novelty buttons and a long jacket.

Shower Is Given by Spinsters

Miss Barbara Compton entertained members of the Spinsters last night at the home of her parents on North Summer street. Following the meeting Miss Josephine McGilchrist, bride-elect of Mr. Peter Buck was honored with a shower. At the supper hour the serving table was set with a pink cloth and a bouquet of pink and white bride's roses guarded by white tapers centered the table. Mrs. Henry V. Compton assisted her daughter.

Those honoring Miss McGilchrist were: Miss Dorothea Coe, Miss Margaret Simms, Miss Dorothy Alexander, Miss Eleanor Swift, Miss Doris Drake, Miss Bobbe Shinn, Miss Margaret Wagner, Miss Shirley Evanson, Miss Virginia Hammond, Miss Esther Baird, Mrs. Howard Adams, Mrs. William Dick and Mrs. Joseph Cronin, jr.

Club Members Will Lunch

Mrs. Earl Snell will entertain with a luncheon tomorrow at Godfrey's for the pleasure of the Town and Country club. The tables will be centered with small bouquets of spring flowers.

Members include: Mrs. Clarence Keene of Silverton, Mrs. Karl Steiwer of Jefferson, Mrs. Margaret LeFurgy, Mrs. Homer Smith, Mr. and Mrs. Homer Goulet, Mrs. William McGilchrist, jr., Mrs. George A. White, Mrs. Jack Currie, Mrs. T. A. Livesley, Mrs. Frederick S. Lampert, Mrs. Arch Jerman, and Mrs. Earl Snell.

House Warming at Smith Home

Mr. and Mrs. Walter Smith entertained with a house warming party at their new home on Saturday night. Five hundred guests in play with high scores going to Mrs. Lester Guthrie, Mr. Oscar Donaldson, Mrs. John Hendrickson and Mr. W. B. Smith. Assisting at the supper hour were: Mrs. Everett V. Oso, Mrs. Leo Lepley, Mrs. Henry Gortmacker and Miss Helen Smith.

Those present were: Mr. and Mrs. O. L. Donaldson, Mr. and Mrs. Lester Guthrie, Mr. and Mrs. Henry Gortmacker, Mrs. John Hendrickson, Mr. and Mrs. Leo Lepley, Mr. and Mrs. E. C. Russell, Mr. and Mrs. E. A. Van Osdol, Mrs. M. Innocentini, Mrs. Russell, Miss Helen Smith and Mr. and Mrs. Walter Smith.

Sewing Club Is Entertained

Mrs. Stephen Mergler will entertain members of her sewing club this afternoon at her home on South 23rd street. Following an informal afternoon tea will be served.

Club members include: Mrs. Earl Cooley, Mrs. Charles McElhinny, Mrs. Carl W. Emmons, Mrs. Lester Guthrie, Mrs. G. W. Ross, Mrs. Robert Sprague, Mrs. Robert Elstrom, Mrs. Herman Miller, Mrs. Oscar Paulson, Mrs. O. D. Adams, Mrs. Estill Brunk, Mrs. Keith Brown, Mrs. George Rhoten, Mrs. Gardner Knapp and Mrs. Stephen Mergler.

Miss Virginia Fry and Miss Marjorie Reynolds, members of the Salem Eagles drill team, were guests in Oregon City this weekend for the rally and competition.

Hollywood club will meet tonight at 8:30 o'clock at the Quella.

DeMolays to Dance This Thursday

Members of DeMolay are to be hosts on Thursday night at the night club "La Clube Source" at Masonic temple from 8 until 11. The dance is open to the public. A floor show will be a feature of the evening's entertainment and appearing will be Mary Lou Hill, who will sing "Stormy Weather." Other entertainment is being furnished during the evening.

The affair is to be a sports dance and is in charge of Keith Hoppes and Bob Mundt. There will be no DeMolay meeting preceding the dance.

Engagement Is Announced

Miss Dorothy Hammond and her mother, Mrs. William Hammond of Gladstone, were hostesses at a party given in their home on Sunday night when Miss Hammond's engagement announcement was made. Blue nappies on which was printed, "Dorothy and Ted, August 17," told the news.

Miss Hammond will marry Mr. G. Frederick Nickerson, jr., son of Mrs. Sarah F. Nickerson of Portland and St. Paul's Episcopal church in Oregon City.

The hostesses used a pink and white color scheme, with spring flowers and tapers being used. Mrs. Philip Hammond poured. Serving were Mrs. William Hammond of Salem, Mrs. P. K. Hammond II, Mrs. John Hammond, Mrs. Margo Leonard, Mrs. Jess Jensen and Mrs. Eugene N. Good.

Some 60 guests attended the affair on Sunday night. Miss Hammond is secretary to Major General George A. White.

Seniors Honored Last Night

Professor and Mrs. William C. Jones entertained at dinner Monday night at the Green Gate room of the Spa, honoring the senior majors in economics and public administration who will be graduated from Willamette university this year. Covers were placed for Misses Mabel Lenz, Mary Schelton, Helena Schneider and Dorothy Wright and Messrs. Arthur Abel, Basil Anton, Roderic W. Barklow, Wayne Brainard, Henry Frantz, Ervin Potter, Leiland Shinn, Jr., and Wallace Turner. Professor and Mrs. Richard Liebes, President and Mrs. Bruce R. Baxter, Mr. and Mrs. Paul Wallace and Mr. and Mrs. William C. Jones.

Mrs. Brownell Zonta Head

Mrs. Phil Brownell was elected to the presidency of the Salem Zonta club by members of the board at a meeting last night.

Installation of Mrs. Brownell as second vice-president; Miss Genevieve Morgan, secretary; Mrs. Arthur Hunt, corresponding secretary and Miss Jo Gray, treasurer. Installation will be held at the meeting scheduled for June 6. On Thursday, members of the Zonta club will be hostesses to those from Portland and Eugene, and to guests, at a birthday banquet held at the Quella. Dr. J. C. Harrison is to be the guest speaker.

The South Salem WCTU entertained with a benefit treasure tea at the home of Mrs. J. Vinton Scott Thursday afternoon. The tea table was decorated with roses and spring flowers. Many dances were on display about the room. During the tea hour a program was given.

The Woman's Union of the First Congregational church will have a covered dish luncheon Wednesday at the home of Miss Mary Fike, 842 South 12th street. A business meeting will follow the luncheon.

Mr. and Mrs. Rosebraugh spent Friday at Cutler City as guests of Mr. and Mrs. Bruce Cooley, and Saturday and Sunday as guests of friends in Beaver.

Eleanor Sederstrom has been pledged to Phi Theta Upsilon, junior women's service honorary at the University of Oregon.

The annual formal dinner given by the faculty of Willamette university will be tonight at the Marion hotel at 7 o'clock.

NORTH HOWELL—Honoring Mrs. Joe Schaffers (Miss Leona Schmidt), Mrs. A. B. Schaffers, assisted by her daughters, Mrs. Louis Zielenki and Miss Helen Schmidt of Salem, entertained Thursday afternoon at the Schmidt home in North Howell.

Guests were Mrs. Steve Schmidt, Mrs. V. V. Brocklin, Mrs. Peter Ditchen, Mrs. Joe Schmidt, Mrs. M. A. Dunn, Mrs. Donald Cutsforth, Mrs. Andrew Smith, Mrs. Martha Vinton, Mrs. Peter Schmidt, Miss Doris Schmidt and Miss Freda Ditchen.

Today's Menu

Cucumbers will be the beginning for today's dinner that includes a new liver dish.

Sliced cucumbers
Liver fricassee
Steamed new potatoes
Creamed asparagus
Lemon-banana sherbet

LIVER FRICASSEE
1 pound sliced liver
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 cup flour
1/2 cup bacon drippings
2 cores washed tomatoes
2 medium green peppers
8 small white onions
1/2 teaspoon celery salt
1/2 teaspoon poultry seasoning
1 can hominy
2 tablespoons butter
Wash and dry liver. Dredge with seasoned flour. Brown in hot fat. Add tomatoes, peppers, onions, and seasonings. Cover and simmer about 45 minutes or until vegetables are done. Drain hominy. Add butter, season and heat. Serve with fricassee. Serves 6 to 8.

Individual Servings On Menu

Let "rugged individualism" be your kitchen slogan, for sweet smartness' sake, you—served as a monogrammed guest towel, flatter as candle light, single unit portions do away with carrying and serving; they go farther; they're tricky—and toothsome; they eliminate worries about coming out even as they put on a good show for swank dinners and casual parties. Like all good things they have their disadvantages: they're a little more trouble, to be sure, and if an unexpected extra guest pops in, you're in a fix.

Individuals can carry right through the menu, from the appetizer to the salad, to the entrée, to the dessert. Individual salad and aspic molds, one-serving casseroles, private shortcakes, molded desserts and—yes—put on individual little portions of bread—are a scant few. Take time out; count carefully your guests' noses (or mouths), then go to work with these individualistic recipes:

MINE ALONE STARTER
2 cups grapefruit
1/2 cup tomato catsup
2 tablespoons lemon juice
1/2 cup chopped nuts
1 teaspoon grated horseradish
1/2 teaspoon Worcestershire sauce
1/2 teaspoon salt
Drain grapefruit sections; chill. Mix remaining ingredients; chill. Arrange grapefruit sections in individual sherbet glasses or ramekins; add cocktail sauce. Serves 4.

INDIVIDUAL CHICKEN PIES
1 fowl (4 pounds), cut in pieces
4 cups boiling water (about)
1 teaspoon salt
4 tablespoons cooking oil
4 tablespoons flour
3 cups chicken broth
Pepper
Place chicken in kettle, add boiling water to half cover, add salt, simmer for 2 to 3 hours or until tender. Remove from heat and when cool remove chicken from bones. Mix oil and flour to smooth paste (4 to 5 saucers). Add broth gradually, stirring constantly, and cook until thickened. Season and add pieces of chicken. Pour into six individual baking dishes. Place cheese circles on top of hot chicken mixture; bake in very hot oven (450 degrees) for 12-15 minutes. Serves 6.

CHEESE CIRCLES
1 1/2 cups sifted flour
2 teaspoons baking powder
1/2 teaspoon salt
3 tablespoons shortening
1 cup grated American cheese
1/2 cup milk
Mix as for pie dough adding cheese after cutting in shortening and flour.

BANANA CHOCOLATE CREAM TARTS
1 1/2 squares unsweetened chocolate
2 cups milk
1/2 cup sugar
5 tablespoons flour
1/2 teaspoon salt
1/2 teaspoon butter
1/2 teaspoon vanilla extract
3 ripe bananas, sliced
6 baked tart shells
2 egg yolks, slightly beaten
Add chocolate to milk in top of double boiler. Heat over rapidly boiling water until chocolate is melted. Beat in vanilla extract, egg beater until blended. Mix together sugar, flour and salt. Stir slowly into chocolate mixture. Cook until well-thickened, stirring constantly. Cook 10 minutes longer, stirring occasionally. Then stir small amount of hot mixture into egg yolks, then pour back into remaining hot mixture while beating vigorously. Cook 1 minute longer. Remove from heat and add butter and vanilla. Cool. Place alternate layers of filling and bananas in tart shells, top with whipped cream. Makes 6 tarts.

In the Valley Social Realm

UNION HILL—A miscellaneous bridal shower was given Mrs. Ronald Heater at her home here on Thursday afternoon.

Mrs. A. Alsp and friend from Monmouth, Mrs. H. H. Peters, Mrs. George Scott, Mrs. W. H. Rabens, Mrs. C. C. Carter, Mrs. W. H. Carter of Mehama, Mrs. Lucille Carter and son of Station, Mrs. Irvin Carter of Station, Alice and Edna Morley, Mrs. Merl Morley of Silverton, Mrs. Elmer Morley, Mrs. C. E. Heater, Miss Florence Pottorff, Mrs. David Pottorff, Mrs. Maurice Heater, Mrs. Adolph Heater, Mrs. Byron Royce of Clatsop, Mrs. Frank Heater, Mrs. Fred Jarvell, Mrs. Stanley Hitchcock, Mrs. Walter Heater, Mrs. Charles Morley, Mrs. Frank Carter of Stayton, and the hostess, Mrs. Ronald Heater.

DALLAS—Wedding plans of Miss Dorothy Hook and Mr. Herbert Wutzke were made known when Miss Margaret Lindahl and Miss Barbara Scott entertained with a smartly arranged party at the Lindahl home Wednesday night.

The plans were told during the supper hour. The wedding will take place in Portland at the home of the bride-elect's parents on June 23.

Miss Hook is an instructor in the Dallas city schools and Mr. Wutzke is employed at the Dallas Service station. A rotary egg beater until blended. Mix together sugar, flour and salt. Stir slowly into chocolate mixture. Cook until well-thickened, stirring constantly. Cook 10 minutes longer, stirring occasionally. Then stir small amount of hot mixture into egg yolks, then pour back into remaining hot mixture while beating vigorously. Cook 1 minute longer. Remove from heat and add butter and vanilla. Cool. Place alternate layers of filling and bananas in tart shells, top with whipped cream. Makes 6 tarts.

Mrs. H. Miller, Mrs. S. Miller, Mrs. N. Coyle, Mrs. A. Blatzer, Mrs. L. O. McKee, Mrs. Charles Fiddes, Mrs. Clarence Friend, Mrs. John Claypool, Mrs. Garfield Voget, Jr., Mrs. C. L. Welch, Mrs. Otto Painter, Mrs. Edith Painter, Mrs. H. Stuart.

Mr. and Mrs. Wayne Bevans of Arlington, Oregon, were recent guests at the home of Mr. and Mrs. Glen Killewer, Mrs. Mattie Troad, Mrs. Bevans' mother, will accompany them home.

Mrs. Maude Pendleton of Hubbard was married a few days ago at Vancouver, Washington, to Alfred Klamp of Woodburn. Mrs. Roy Klamp with Mrs. Roy Claypool assisting. Present were trip for southern California.

HUBBARD—A wedding show-

er was given in honor of Mrs. Dwyn Miller at the home of Mrs. Marshall McKay with Mrs. Roy Claypool assisting. Present were trip for southern California.

Rug, Footstool, Pillow Top in one Laura Wheeler Pattern

Get out scraps of rug yarn for the rug, tapestry yarn or German-town for pillow and footstool and make these colorful accessories. Each flower is done separately. Pattern 499 contains directions for rug, footstool and pillow; if

Children love GUITTARD "Old Dutch" CHOCOLATE SWEET GROUND

High food value—delicious real chocolate flavor—so economical, GUITTARD'S gives "more cups per pound."

FINEST QUALITY BEST BAKE COOKING

I USE IT IN BAKING... IT ADDS TO THE FLAVOR!

Roman Meal blends the rare flavor of whole wheat and rye to make the most delicious, healthful flour. Roman Meal is especially good for porridge and its use makes good baked foods better. Roman Meal is a new, as you prefer, baking recipe on package.

Eat ROMAN MEAL SOME WAY EVERY DAY

IT'S THE FLAVOR OF Darjeeling THAT YOU'LL TASTE IN TREE TEA

★ The tea of Darjeeling is grown on the slopes of the Himalayas, in northern India, and its extra rich flavor commands fabulous prices in the markets of the world.

It is this Darjeeling, blended with finest Ceylons, that gives Tree Tea, Orange Pekoe, its superb quality.

Tree Tea is the most delicious, most satisfying black tea that you can buy—regardless of Tree Tea's reasonable price.

TRY TREE TEA—AND SEE!

Wake up your Appetite!

A New Taste Thrill MASTER Scotch Graham at Your Grocer's