

Women's Page

★
MAXINE BUREN
Editor

**SOCIETY
MUSIC
The HOME**

Miss Macy to Marry on June 9

Miss Margaret Macy, daughter of Mr. and Mrs. O. A. Macy has announced June 9 as the date of her marriage to Mr. Robert Arden Wilson of Gladstone. The ceremony will be read in the Roberts' studio at 3 o'clock with Dr. Bruce R. Baxter officiating.

Miss Macy, who has just returned from Ashland where she has been teaching, is a graduate of Willamette university and a member of Beta Chi sorority. Mr. Wilson is also a graduate of Willamette and was affiliated with Alpha Psi Delta fraternity. He is now in the history department at the university.

The Woman's Relief Corps is arranging to accept flowers for Memorial day at the armory on Wednesday morning at 10 o'clock. For those who wish to give flowers but are unable to bring them, the corps will receive telephone calls at the armory and will send cars for them. Members of the corps are meeting to make bouquets at 1 o'clock.

Wake up your Appetite!!

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

CLUB CALENDAR

Tuesday
Chadwick assembly, order of Rainbow for Girls, installation, 7:30 p. m., Masonic temple.
Grand opera class, 1310 South Liberty street, 8 p. m.
Alpha Mu Delphi chapter, public library, 9:30 a. m.
Eastern Star Social Afternoon club, Masonic temple, 1:15 dessert luncheon.
Maccabees, members and drill team, with Mrs. Alice Scott, 658 Ferry street, 7:30 p. m.

Wednesday
Else Ebsen drama group with Mrs. W. T. Jenks, 1:30 luncheon.
Neighbors of Woodcraft Thimble club, with Mrs. Irene Hansel, route 7, 12:30 basket picnic.
Dessert luncheon, VFW auxiliary, with Mrs. William Rush, 1307 Fairmount street, 1:30 p. m.

Friday
Rembrandt artist guild, with Mr. George Stephens at 570 North 21st street, 7:30 o'clock.

Sunday
Woman's Relief corps, attend memorial services at American Lutheran church, 10:45 a. m.

Town Club Has Dance

Saturday night the Town club entertained with a picnic dance at Hazel Green with several additional guests. This was the last dance of the season and a large buffet supper was served late in the evening.

Among the additional guests were: Miss Margaret Bell, Mr. Mac Slade of Vancouver, B. C., Mr. and Mrs. Clarence Hamilton, Mr. and Mrs. Harold Hank, Mr. and Mrs. Charles Hageman, Mr. Glen Hieber, Miss Dorothy Alexander, Mr. Edward Stadler, Jr., Mr. and Mrs. Lawrence Anderson, Miss Rovena Eyrse, Mr. Parley E. Mogan, Mr. Donald Pense, Miss Josie Acklin, Miss Stella Mitchell and Mr. Fred Reidy.



Invites Guests To Tea

Mrs. Lawrence Lister is entertaining this afternoon with a tea honoring Mrs. David H. Cameron who has recently moved to Salem from Portland. The affair will be at the Lister home on Jefferson street. Fifty guests have been invited to call between 3 and 5 o'clock.

Mrs. Clement Is Hostess to Group

The Ann Judson Missionary society of the First Baptist church was held at the home of Mrs. Henry Clement, Friday night. Mrs. Albert Ramsayer presided during the business meeting. The devotion was led by Bernard Zobel and Mrs. Otto Engdahl was in charge of the program and gave a talk on the life of a missionary in Africa. At the supper hour the hostess was assisted by Mrs. Lee Cross, Mrs. Clarence Grief and Mrs. Phil Doddridge.

Wedding Planned For Tonight

Miss Violet Obrecht, daughter of Mrs. M. J. Moen of Fargo, North Dakota, will become the bride of Mr. Ronald Nopp, son of Mrs. L. G. Nopp, tonight at 8:20 in the Jason Lee church. Rev. S. Raynor Smith will officiate.

Miss Obrecht will wear a light blue chiffon gown with a tight bodice and full skirt. Her corsage will be a wreath of gardenias and she will wear gardenias in her hair.

The matron of honor, Mrs. Lillian McCane, sister of the bride, will wear a light pink chiffon dress and a corsage of gardenias.

Mr. George Nopp will act as best man for the groom.

Following the ceremony a reception will be held at the home of Mr. and Mrs. George Nopp of Warner street. Later the couple will leave for a wedding trip to Crater Lake and the Oregon beaches. The bride will wear a maroon wool suit and a corsage.

When they return they will live in Salem. Miss Obrecht attended schools in Fargo. Mr. Nopp attended schools in Veira, North Dakota.

Miss Peterson Is Honored

Miss Gladys Peterson was honored with a surprise farewell party given by Miss Doris Hansen at the Hansen home on Friday night.

Miss Peterson is leaving for California soon to spend her vacation at the informal party.

Those bidden were: The Misses Gladys Peterson, Jean Nieswander, Jean Lund, Velma Cooper, Donna Unruh, Jackie Macaulay, Elaine Mathes, Irene Grice, Lorraine Overgard, Doris Hansen and Mrs. Leon Hansen.

Miss Hansen was assisted by her mother, Mrs. Leon Hansen.

Wedding Is of Interest

The wedding of Mr. Frits Ammann, formerly of Salem, and now living in Los Angeles is of special interest here. Mr. Ammann will marry Miss Helen Harriet Cooper of Los Angeles at a ceremony at 8 o'clock in the Church of the Messiah in Los Angeles on June 8.

The groom graduated from Salem high school in 1930 and graduated from University of California. The bride-elect is also a graduate of University of California. They will make their home in Los Angeles following the marriage.

Three Links Club Holds Meeting

Mrs. Ida McAdams was the principal speaker Friday afternoon at the Three Links club met at the clubrooms for its regular business session. Mrs. Eugene Morse, Mrs. Laura B. Noyes and Mrs. Blanche Scheelar were on the refreshment committee.

Present were: Mrs. Sarah Harter, Mrs. Stella Hess, Mrs. Blanche Scheelar, Mrs. Eugene B. Morse, Mrs. Carolyn Crabtree, Mrs. Victoria Stiffler, Mrs. Golda Kyle, Mrs. Ella Watt, Miss Lottie McAdams, Mrs. Sallie Curtis, Mrs. Carrie J. Adams, Mrs. Ethel Branch, Mrs. Belle Carlson, Mrs. Elsie B. Townsend, Miss Wilda Stegmann, Mrs. Clara Shields, Mrs. Linnie Simeral, Mrs. Edith McElroy, Mrs. Christina Cladek, Mrs. Pearl Swanson, Mrs. Helen McLeod, Mrs. Jennie Martin, Mrs. Florence Vlesko, Mrs. Lella Ohlsen, Mrs. Rhoda Nagle, Mrs. Carrie E. Bunn, Mrs. Jennie Willis and Mrs. Alice B. Adams.

With Salem In the Valley

MACLEAY—Mrs. Oscar Baker and her son, Roger, will leave in a few days for the east to attend the graduation of her son, Allan, at West Point and his marriage to Miss Virginia Stenzel of Hartford, Conn. Mrs. Baker was the inspiration for a pleasant affair Thursday afternoon when Mrs. Theodore W. Olson entertained at a garden party and handkerchief shower for her.

Family From Iowa Visits at Dayton

DAYTON—Mr. and Mrs. David McCauley of Mason City, Iowa, and their son and daughter-in-law, Mr. and Mrs. David McCauley, Jr., of Ontario, Ore., were Friday afternoon callers at the home of Mr. and Mrs. O. W. Barnard near Dayton. They were in company with Mrs. George Henderson at 2225 Mason street. Miss Strong will discuss her work this year in the Salem system and plans for the coming year. Assisting hostesses are Mrs. John Bartleson, Mrs. Addie Taylor and Mrs. Mildred Mortenson.

Graduation Tonight

TURNER—Turner high school graduation will take place tonight in the school auditorium with Dean Duback of OSC giving the address.

Hot Weather Has Cool Drink

There is carbonated flavor in this hot weather beverage.

ORANGE MINT PUNCH

- 1/2 cup sugar
- 3 cups water
- 6 sprays mint
- 4 cups lemon carbonated beverage
- 2 cups orange carbonated beverage
- 2 cups ginger ale.

Boil sugar and water five minutes. Cool. Add other ingredients which have been previously chilled. Wash mint and bruise stems. Add to mixture and serve from a punch bowl with blocks of ice.

Children love GUITTARD CHOCOLATE

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

Style-Smiles - - - by Dotti



"I'm taking him down to the butcher shop to try some bones for size."

For yourself try a loose, light-weight wool top coat, buttoned right up and with double-stitched seams. Beautiful in off-white, worn with a rough red linen sailor perched on top of your head. The lady with the spaniel is in a brisk plaid jacket, topping a craps dress the color of a predominating bit of tweed, and slide-fastened up the front.

Mrs. Feike Will Entertain

Mrs. Charles Feike will entertain members of her sewing club tonight at her home on Richmond avenue. The evening will be spent informally and a late supper will be served. Mrs. Guy Kessinger has been invited as an additional guest.

Club members include: Mrs. Gardner Knapp, Mrs. Sidney Hoffman, Mrs. Harold Ladd, Mrs. Kenneth Murdock, Mrs. Bjorne Erickson, Mrs. Earl Cooley, Mrs. Floyd Bowers and Mrs. Charles Feike.

Mrs. Feike is entertaining Wednesday afternoon with a party honoring her daughter, Miss Mary Lee, who will be celebrating her eighth birthday. The afternoon will be spent playing games and at the tea hour a large birthday cake will be served.

Those bidden to honor Miss Mary Lee are: Patricia Lawson, Suzanne Murdock, Zonwiese Hubbard, Joyce Rosecrans, Deloras Brunkell, Margaret Anne Taylor and Miss Ardith Donnelly.

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Marriage Is Announced

Miss Bess Reynolds of Salem became the bride of Mr. Carl Williams, son of Mr. and Mrs. Clarence Williams of Halsey, Friday, May 17. The wedding was held in Corvallis in the Methodist church. Rev. H. L. Shellhart officiated. Mr. Clarence Williams, Jr., and Mrs. Williams were the only attendants.

The bride wore a dress of navy blue crepe with matching accessories and carried a bouquet of pink roses. She is the daughter of Mrs. Minnie Reynolds of Salem. The couple will live on the Williams farm west of Halsey.

Round-up Club Is Entertained

Mrs. Joseph Albert and Mrs. J. J. Griffith will be hostesses to members of the Roundup club this noon at the home of Mrs. Bruce Spaulding in Dallas.

Members include: Mrs. Ruben Boise, Mrs. Max O. Buren, Mrs. Frank Snead, Mrs. John L. Rand, Mrs. Joseph Albert, Mrs. John Griffith, Mrs. J. T. Whittig, Mrs. Charles H. Robertson, Mrs. Thomas B. Kay and Mrs. S. B. Kimball.

Round-up Club Is Entertained

Mrs. Jennie Martin will celebrate her 70th birthday with open house on May 31 at her home, 1145 Saginaw street. Her many friends are invited to call at her home between the hours of 2 and 5 and 7 to 9 o'clock.

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Technique for Muffins Told

Hot-from-the-oven muffins have just what it takes to brighten any meal. Whether they appear at breakfast, lunch or dinner, these hot breads bring cheer to the table. Variations seem endless. To plain muffins may be added raisins, diced dates, diced dried apricots, coarsely broken nut meats, or grated American cheese. About one-half cup of any of these is a satisfactory amount to add to the dry ingredients when two cups of flour are used.

Quick mixing of dry and liquid ingredients is the secret of obtaining light muffins. Stir only until all the flour is moistened. The batter may look lumpy, but it is ready for the pans.

It is easy enough to put muffins together if two bowls are used. Sift the flour, sugar, baking powder and salt into one bowl, and add the milk and melted shortening. It is a quick trick to pour the egg mixture, all at once, into the flour mixture.

Muffin batter is dropped from a spoon into greased pans, quickly and with a little stirring, as possible. Muffins have the nicest shape if each cup is filled 3/4 full. A rubber scraper or a second spoon is a handy tool for cleaning the batter from the spoon.

A perfect muffin is surprisingly light. Its crust is crisp, golden brown, a little shiny and roughened on top, and well-rounded but not peaked. Inside, the crumb is fluffy and tender, and there are no large holes.

It is a good plan to serve only enough muffins for one time. The rest will keep hot if tilted and left in the hot pans.

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Cherry Dumpling From Cans

We'll just about get under the line on the last jar of sour pie cherries when we make this dessert.

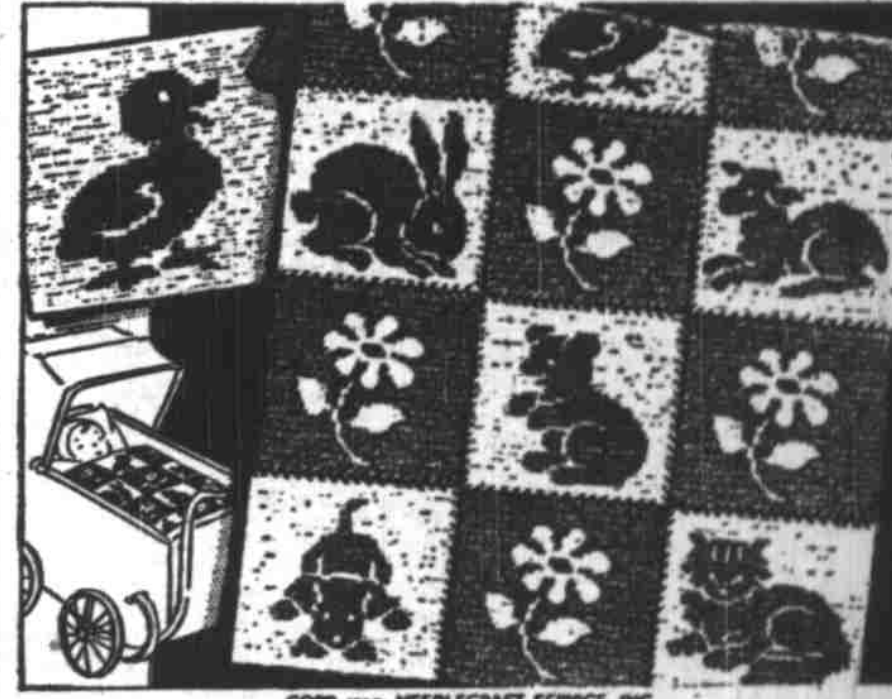
CHEERRY DUMPLINGS

- 1 can or jar sour cherries
- 1 1/2 cups sugar
- 2 cups homemade biscuit mixture

Milk

Place cherries and cherry juice with one-half cup of sugar in a covered sauce pan. Bring to simmering point. Combine biscuit mixture, remaining sugar and enough milk to make a soft dough.

Tot's Menagerie Makes Attractive Laura Wheeler Cover



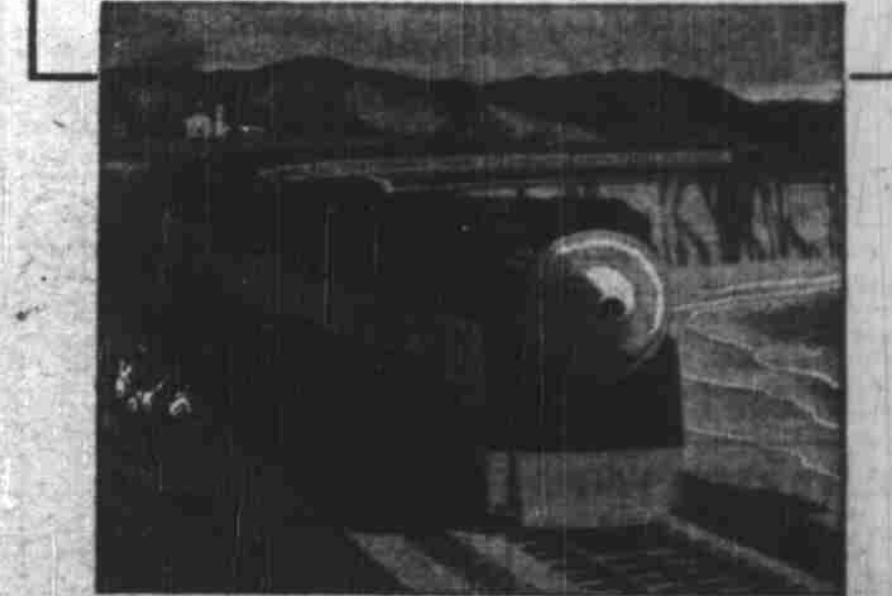
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