

Women's Page
SOCIETY MUSIC
The HOME
 MAXINE BUREN
 Editor

Lewis-Wiens Bride-Elect Is Vows Are Read

Miss Alice Wiens, daughter of Mrs. B. F. Wiens, became the bride of Mr. Arthur Lewis of Portland, son of Mr. and Mrs. William E. Lewis of Colorado Springs, in Knight Memorial church last night at an 8 o'clock ceremony. Rev. Howard Stover officiated. The bride's brother, Dr. F. L. Wiens of Porterville, California, gave her in marriage.

The bride wore a white chiffon gown made with full skirt, low neck and fitted bodice. Her veil was finger-tip length.

Mrs. Otto Bier of Dallas, the matron-of-honor, was gowned in bright blue and carried a nosegay of spring flowers.

Miss Margaret Anne, Wiens niece of the bride, was flower girl and was dressed in pink chiffon and Rodney Wiens was page.

Before the ceremony, Mrs. Mary Schults Duncan, violinist, and Prof. T. S. Roberts, organist, played and Mrs. David Wright of Portland, sang. Miss Clara Ennes played the marches.

Ushers were Mr. Clifford Dougherty and Mr. Vernon. The bride and groom were seated at the church after the ceremony. Miss Mildred Suva and Miss Ruth McCorkle of Portland poured. Mrs. Mrs. Wiens wore a gown of dark blue lace and a corsage of white gardenias for her daughter's wedding.

For going away, the bride wore a navy blue dressmaker suit and corsage of pink roses. Her accessories were dusty pink. The couple will live in Portland.

She is a graduate of Willamette university and a member of Beta Chi and he graduated from Oregon School of Education at Monmouth.

Georgia Cook Is Worthy Advisor

On Tuesday night Miss Georgia Rose Cook was installed worthy advisor of Chadwick chapter, Order of Rainbow for Girls.

Other elective officers installed at the ceremony were Miss Civilla Reehner, worthy associate advisor; Miss Norma Hodge, charity; Helen May Cook, hope, and Edith Mohr, faith. Appointive officers installed were: Miss Shirley Ann Bailey, confidential observer; Miss Rosemary Billings, outer observer; Miss Doris Harold, musician; Miss Mary Helen Duffy, choir director; Miss Ann Huston, chaplain; Miss Jean Rowland, love; Miss Carolyn Collins, nature; Miss Janice Lemmon, immortality; Miss Janice Weiler, fidelity; Miss Doris Berwick, patriotism; Miss Sharon Burnett, service and Miss Jane Huston, drill leader.

Miss Elizabeth Ann Herrick, past worthy advisor, installed the officers and was assisted by Miss Claire Marshall, Miss Marcelle Herberster and Miss Jeannette Brown.

Miss Georgia wore a summer pink and blue roses and wore a formal, white with miniature gardenias corsage, a gift from the Order of DeMolay.

Mrs. Mem Pearce, worthy matron, Order of Eastern Star, presented Rainbow assembly with a myrtle wood gavel and Miss Helen Dean sang two numbers, accompanied by Miss Erna Lee Thompson.

The serving table was decorated with pink sweet peas in a silver bowl, with pink candles in silver candelabra. Miss Peggy Jo Reinholdt attended the punch bowl and Mrs. Arthur Uiley cut the cake.

Miss Georgia Cook is the daughter of Mr. and Mrs. Elmer D. Cook of Kingwood Heights.

Erickson's Will Be Hosts

Mr. and Mrs. Bjarne Erickson will entertain tonight at their home on South Cottage street with a dinner party. Pastel garden flowers will be used to decorate the dining table. Later the group will attend a dance.

Covers will be placed for Mr. and Mrs. John Bagley, Mr. and Mrs. B. L. Bradley, Mr. and Mrs. Floyd Bowers, Mr. and Mrs. Charles Felke, Mr. and Mrs. Herman Miller, Mr. and Mrs. Virgil L. Sexton, Mr. and Mrs. George Sargent, Miss Fay Weaver, Mr. Orville Nichols and Mr. and Mrs. Bjarne Erickson.

Miss Hunt Is Complimented

Mrs. L. R. Springer entertained Tuesday afternoon with a miscellaneous shower in honor of Miss Gwen Hunt whose marriage to Mr. Verlin G. Coleman of Portland will be this month. The afternoon was spent informally and at the tea hour the table was centered with a bouquet of spring flowers.

Pioneers to Hear Stories Told

Miss Elizabeth Carey, children's librarian, will tell the final stories of the season, to youngsters assembled in the fireplace room of the Salem public library, at 10 o'clock this morning.

Her stories will be pioneer tales, to confirm to the summer reading plans worked out by the librarian. Miss Carey has invited all the youngsters to come in their Centennial costumes.

Wedding Is Solemnized Thursday

St. Boniface church at Sublimity, was decorated with snapdragons and peonies in pastel shades, for the wedding of Miss Evelyn Kintz, and Mr. Wilfred E. Ditter on Thursday morning. The nuptial high mass at 9 o'clock, was officiated over by Rev. Father F. Scherbring. Miss Clara Neal sang the "Ave Maria."

Miss Kintz, daughter of Mr. and Mrs. Miles Kintz, chose her parents' 25th wedding anniversary for her own wedding. She was given in marriage by her father.

The bride wore a white lace gown, made princess style, with long train and shoulder-length veil. She carried a bouquet of calla lilies, and wore a locket which her mother wore 24 years ago.

She was attended by Miss Rita Susbauer, a cousin of both bride and groom, who wore a floor length yellow taffeta and carried white snapdragons.

Bridesmaids were Miss Germaine Etzel and Miss Ethel Riestner, who wore floor-length pink taffeta dresses and carried nosegays.

Arlene Kentz and Katherine Etzel were flower girls, dressed in blue organdy and carrying nosegays.

Mr. Harold Bacholdt was best man and Mr. Errol Kintz and Mr. Eugene Ditter were ushers.

For her daughter's wedding, Mrs. Kintz wore a navy blue resort dress with white accessories, and a corsage of salmon roses.

A reception was held at 1 o'clock at the home of the bride's parents. After a wedding trip, the bride and groom will make their home at Sublimity, where Mr. Ditter is in business.

Anniversary of Couple Held

The 55th anniversary of the wedding of Mr. and Mrs. A. J. Mathis of Lake Labish was celebrated last Sunday. They were married in Illinois, in 1885 and came to Oregon in 1888.

The children of the honored couple are: Mrs. Margaret Brooks, Salem, Jesse Mathis, R. W. Mathis, Mrs. E. C. Smith, Corvallis, Mrs. James Gorton, Mrs. Leo Sutter and Vern Mathis, all of Salem.

The wedding anniversary dinner was served in the gardens of Mr. and Mrs. Vern Mathis at 16th and Perry street, Salem.

Those present to honor Mr. and Mrs. A. J. Mathis were: Mr. and Mrs. Henry Yung, Mrs. John Yung of Independence, Mr. and Mrs. E. C. Smith, Mr. and Mrs. Jack Smith and baby daughter of Corvallis, Mr. and Mrs. James Gorton, Jim, Jerry and Joyce, Mr. and Mrs. Leo Sutter, Miss Layetta Sutter, Mr. and Mrs. Jess Mathis and Miss Charlotte Mathis, Mrs. Margaret Brooks, Mrs. W. M. Mathis, Mrs. C. Van Looy, Bobby Mathis, Mrs. Loren Mathis, Billy and LaVonne Mathis, Mr. and Mrs. Lloyd Adair, Vern Mathis, Mr. and Mrs. Bud Imah, all of Salem.

Dinner Honors Graduate

Miss Shirley McKay, daughter of Mr. and Mrs. Douglas McKay, was honored last night when Miss Dorothea Steusloff and Mrs. G. F. Chambers entertained with a dinner party before the junior-senior prom at high school. Miss McKay, who is a member of this year's graduating class will leave Sunday with her parents and sister, Miss Mary Lou McKay, for a five weeks' tour of the United States.

Covers were placed for Miss McKay, Miss Betty Cooper, Miss Betty Wirth, Miss Eileen Paulsen, Miss Jean Mathews, Miss Suzanne Wilson, Miss Carol Young, Miss Emmalou East, Miss Pat Higgins, Miss Peggy Reinholdt, Miss Frances Lilburn, Miss Florence Lilburn, Donald Briggs, Norman Shoiseth, Warren Doolittle, Jack Hayes, Burton Ireland, Loren Smith, Bill Page, John Macy, Lester Pearmain, Victor Collins, Ralph May and Donald Burton.

Style-Smiles - - - by Dotti



"I always have the last word with Harry, but I can't help wondering what he says to himself!"

Have the last word in clothes by selecting a tri-colored linen dress... one side of you blue and rose... the other, rose and blue with a gay cummerbund of yellow. The lady with the hoo has nautical ideas, released in a black suit of white sharkskin with navy lacing and a sailor's collar.

CLUB CALENDAR

Saturday
 WRC, Fairgrounds cabin, 2 p.m.

Monday
 Delta Tau Gamma mothers, at Lausanne hall, 2:30 o'clock.
 Salem district, Oregon Music Teachers association, luncheon meeting at Argo, noon.
 Hal Hibbard auxiliary, Women's clubhouse, business.

Tuesday
 Chadwick chapter, Order of Eastern Star, Masonic temple, 8 p.m.
 No-Drone Beehive club of Maccabees, basket dinner, Olinger field, 1 p.m.

Wednesday
 Missionary and Aid societies, Knight Memorial church, with Mrs. Claud Talmage, 60 Duncan avenue, 1 o'clock dessert luncheon.

In the Valley Social Realm

STAYTON, Miss Lois Gates, bride-elect, was honored with a shower at the home of Mrs. Cecil Wright, with Mrs. Anna DeJardin assisting, recently.

Those present included: Lois Gates, Thelma Wright of Corvallis, Mrs. Ilma Faust, and Elaine of Marcola, Helen Rev of West Salem, Mrs. Carmaleta Maurer, Bernice Nightingale, Mrs. Florence Wright, Mrs. Esther Wood, Zelpha Carter, Doris Benson, Mrs. Francis Cox, Mrs. Marjorie Forrette, Shirley Freeley, Ruby Hughes, Mrs. Maude Stayton, Mrs. Bertha Hughes, Mrs. Anna Harold, Mrs. Edith Gates, and the hostesses, Mrs. Anna DeJardin and Mrs. Cecil Wright.

Guild Members In Portland

Berean chapter, World Wide Guild of the First Baptist church met at the church on Tuesday. After a 5:30 business meeting the group motored to Portland to meet at the Chinese mission. After a dinner at the Bamboo Inn, the group held another meeting at the mission and enjoyed a program given by Chinese girls.

The Salem girls took their White Cross box, with scrapbooks, Bibles, pictures and art papers to be used by the mission.

Those present were: Miss Caroline Strohmaier, Miss Nordice Johnson, Miss Ruth Ritchy, Miss Ellen Morley, Miss Alice Goffner, Miss Virginia Mason, Miss Virginia Foster, Miss Clara Lilla, Miss Sylvia Mattson, Miss Florence Wallace, and Mrs. Floyd Miller, counsellor. Special guests were Mrs. A. F. Goffner, Mrs. Fred J. Toose, Jr., and Miss Alameda Working.

SILVERTON—Oluf Bolme is announcing the marriage of his daughter, Eleanor, to Robert White, son of Mr. and Mrs. V. J. White of Silverton on May 25 in Seattle. After June 2 the young couple will be at home on their farm on Butte Creek. Mr. and Mrs. V. J. White will entertain for them at their country home Sunday afternoon from 2 to 6 o'clock.

Dr. and Mrs. Warren V. Newton, of Glendale, California, have spent the past week as the guests of Mrs. Newton's aunt, Mrs. W. N. Savage. They will leave for Portland today to attend the graduation Sunday of their niece, Miss Alice Miles from Reed college.

Carrots on Frequent Menus

Many a mother of curly-headed cherubs will swear that carrots are responsible for their beautiful locks, some give honor to the vegetable for lustrous hair, for strong muscles or even beauty of complexion. But most everyone who likes carrots, eats them because of their downright goodness.

Who is to deny the goodness of crisp carrot sticks, or grated raw carrots in salad, or creamed sliced carrots? Carrots mashed with butter, or minced carrots are good, too.

But several new and delicious recipes could be used on menus for any family, even those who include this bright orange vegetable in frequent meals.

Try any of all:

BRAZILIAN CARROT TIMBALES
 2 cups sliced carrots
 1 tablespoon butter
 Boiling water or stock
 1 egg
 Fresh white, slightly beaten
 Salt and pepper
 1/2 cup Brazil nuts, finely chopped

Cook carrots in butter 10 minutes, stirring constantly. Add stock or boiling water to cover. Cook until soft. Drain and force through puree strainer. Add egg and egg white; season to taste with salt and pepper. Add finely chopped nuts. Garnish bottoms of small buttered molds with sliced nuts; fill 3/4 full of carrot mixture. Set in pan of hot water, and bake 35-40 minutes in moderate oven (350 degrees). Serves 4.

SUNRISE SALAD
 2 cups grapefruit
 2 ripe bananas, sliced
 Salad greens
 2 raw carrots
 French dressing
 Combine oranges and grapefruit sections, draining off all juice except one or two tablespoons with banana slices. Pile in lettuce cups or on mixed salad greens. Grate raw carrot over mixture; serve with French dressing. Serve immediately, or keep in refrigerator until ready to serve. Serves 6-8.

PIQUANT CARROTS
 1/2 cup currants
 1/2 teaspoon salt
 6 large carrots, sliced
 2 tablespoons butter
 1/2 cup finely chopped sweet pickles
 Dash of black pepper

Cover currants with hot water and soak 15 minutes. Drain. Add salt to carrots, cover with boiling water and cook, covered until tender, 10 to 20 minutes for young carrots; 20 to 30 minutes for winter carrots. By end of cooking period most of the water should have evaporated. Drain, if necessary. Add butter, pickles, currants and pepper and reheate. Yield: 4-6 portions.

Today's Menu

Hot strawberry souffle, stuffed shoulder of veal, and Swedish gooseberry pudding are on the weekend menus.

TODAY
 Broiled lamb chops
 New cauliflower
 Mashed potatoes
 Hot strawberry souffle

SUNDAY
 Fruit salad in cantaloupes
 Stuffed veal shoulder roast
 New potatoes in jackets
 Fresh asparagus
 Butterscotch sundaes

MONDAY
 Sliced cucumbers and tomatoes
 Cold shoulder of veal
 Vegetable stew
 Swedish gooseberry pudding

HOT STRAWBERRY SOUFFLE
 4 egg whites
 1/2 teaspoon salt
 1/2 cup sugar
 1/2 cup sliced, sweetened strawberries

Add salt to whites, beat until they stand up in "wobbly peaks." Add sugar gradually while beating and continue until sugar is fully dissolved and meringue is smooth. Fold in berries with the juice. Pour into buttered baking dish, filling about 3/4 full. Bake in a fully preheated oven at 300 degrees. Test like custard; should take 45 minutes to an hour.

SWEDISH GOOSEBERRY PUDDING
 Cook gooseberries and sweeten to taste. Roll toast or zwieback fine, alternate layers of crumbs and gooseberries and top with plenty of butter. Bake in a slow oven until well heated through.

Use Cantaloupe For Salads

Cantaloupe is often neglected for salad use, but because of the fact it has an enviable freshness in salad service for summer lunches and dinners.

For an appetizing example, prepare thin slices of chilled cantaloupe, pare and sprinkle lightly with lemon juice and salt. The mellow slices make an unusually pleasant foundation for serving individual salad molds, and the following cheese-ripe potato-tuna blend supplies good contrast.

Moisten one tablespoon gelatine in two tablespoons cold water. Add 1/4 teaspoon salt and 2 tablespoons sugar to 1 1/2 cups either peach or apricot nectar or other juice for the sake of the golden color—and moist without boiling. Dissolve the moistened gelatine in the hot nectar and add two tablespoons lemon juice. Stir to dissolve gelatine, then chill until thickening begins to take place. Add 1/4 cup grated American cheese, 1/2 cup sliced ripe olives cut from the pits of whole fruit, 1/2 cup finely cut celery, and 1/4 cup chopped green sweet pepper. Pour into individual molds and chill until firm. Arrange 4 chilled cantaloupe rings on a bed of shredded lettuce. Unmold, gelatine mixture onto ring centers and serve with a cream and mayonnaise dressing separately. Serves four.

Markets Offer Much Variety

Meatons are in market now, with cantaloupes and watermelons included in the list. Fresh pineapple remains as a special at most grocers' and avocados, a dessert or salad fruit, continues popular.

Cherries are coming in and should be put down when they are just at their best. They'll bear watching. Gooseberries are showing in the market and make good jam alone, or with strawberries.

Strawberries are at their best, raspberries are coming on, and we are never surprised at vegetables in the market, even when summer squash appears in May, and strawberries in January. Scalloped squash are good, zucchini is still favored.

Asparagus, peas, and green beans are in market to add interest to the menu.

Cauliflower, several varieties of cabbage and good spinach are leafy offerings.

Tomatoes, green onions, lettuce, curly endive and radishes are excellent for salads.

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