

**Women's Page**

**SOCIETY MUSIC The HOME**

MAXINE BUREN  
Editor

### Betrothal Is Told Sunday

Miss Elizabeth Ralston told of her engagement, to Mr. David C. Leek, at an 8 o'clock breakfast on Sunday morning at the home of Mrs. Irene Wirt. Miss Ralston is the daughter of Mr. and Mrs. R. D. Ralston, formerly of Salem and now of Martinez, Calif. Mr. Leek is the son of Mr. and Mrs. M. F. Leek.

The news of the betrothal was revealed on Scotch plaid houses which served as placecards. No date was set for the wedding.

Pink and blue byangones were used to decorate the tables at which were placed for: Miss Dawn Bates, Miss Lois Hyams, Mrs. M. P. Leek, Miss Grace Leek, Miss Betty Beck, Miss Mary Jewell Ladd, Miss Bernice Caplinger, Miss Geraldine Arnett, Miss Vina Ralston, Mr. Gilbert Clausman, Mr. Rex Wirt, Mr. Roland Wirt, Mr. George Bowen, Mr. Clifton Cass, Miss Elizabeth Ralston, Mrs. Irene Wirt and Mr. David Leek.

### Salem Guests at Reception

Dr. and Mrs. R. C. Field of Sheridan were hosts at a reception held in the garden of their home on Sunday following the wedding ceremony of their daughter, Ruth Field Minnugh, to Mr. Charles Chamberlain, son of Dr. and Mrs. Charles T. Chamberlain of Portland.

A large number of Salem guests attended the wedding and reception.

The attractive serving table was centered with an arrangement of pink summer flowers. Pouring were Miss Della Brown, an aunt of the bride, Mrs. C. H. Hauser of Sheridan, Mrs. Horace Tevis of Winlock, Wash., and Mrs. Chamberlain Wood of Portland.

Serving the wedding cake were Miss Sally Tevis, Mrs. Showalter Lynch and Mrs. Thomas Hutchinson. Mrs. Walter Williamson and Mrs. Charles Thurston were at the punch bowl.

Assisting in serving were Mrs. Kenneth Newlin, Miss Jean Johnson, Mrs. M. E. Dick, Mrs. C. L. Williams, Mrs. Frances Gruelich, Mrs. Elyer Young, Mrs. Fred Dasehey and Miss Margaret Williams.

For traveling the bride wore a white and brown print silk suit with matching accessories and a corsage of white orchids. Following a trip south the couple will live at 811 SW Taylor street, Portland.

The bride, a former Salem resident, is a graduate of the University of Oregon and a member of Phi Beta Phi. Mr. Chamberlain attended Washington and Lee in Virginia and the University of Chicago. He is a member of Phi Kappa Psi.

### Mrs. Munger Is Hostess

Mrs. Tongue Munger entertained with an informal tea yesterday afternoon honoring her daughter, Miss Peggy Munger, who will marry Mr. James Edgar Payne of Kelso next Friday afternoon at the First Presbyterian church. The party was given at Mrs. Munger's home on North Winter street.

The guests included a group of Miss Munger's close friends and the hostess and her daughter received informally Miss Rovina Eyre and Mrs. William Dick near during the tea hour and Mrs. Carl G. Collins assisted with the serving. A bouquet of garden flowers centered the tea table.

### Pro America at Meeting

Pro America, organization for Republican women, met at the Marion hotel on Monday afternoon and members heard Dr. J. C. Harrison talk.

Mrs. Minnie Jenks, vice-president, presided at the business meeting at which a Centennial float was authorized. Reports were made on the joint meeting with Woodburn. The program included singing, led by Dr. Harrison, and a salute to the flag led by Mrs. C. C. Clark.

Mr. Warner Marsden of San Francisco is visiting in the capital as the guest of his brother-in-law and sister, Mr. and Mrs. Leon Ferry.

**Wake up your Appetite!!**

**A New Taste Thrill MASTER**

Scotch Graham at Your Grocer's

### Waters Are Hosts at Beach

Mr. and Mrs. Kenneth Waters entertained with a party Sunday at their summer home at Ocean Lake. The affair complimented a group of Salem and out-of-town friends.

Those motoring over were: Mr. and Mrs. Clara Eggleston and Mr. and Mrs. Neil Edwards of Monmouth, Mr. and Mrs. Russell Pratt, Mr. and Mrs. Ralph Pratt, Mr. and Mrs. Elmer Berg and Dr. and Mrs. Kenneth Waters.

**THE WOMAN'S ANGLE**

By MAXINE BUREN

We might make this "National Reply Your Hostess Week," because there are plenty of millions of hostesses who ought to be repaid for their hospitality.

Whether you are the fortunate acquaintance of friends who have a beach cottage, or are just the country cousin who feels a sudden attachment for relatives in the middlewest, whose home town you plan to pass through, you might offer gratitude for hospitality in a practical way.

It's all very nice to repay your hostess after the visit, but she'll appreciate being paid as you go, and there are many little ways to accomplish this.

In the first place, fit into the family scheme of things. Come promptly to the breakfast table when the meal is served, for even a really funny joke won't effectively cover up the omelet that's fallen or the coffee that's cold.

To help with cooking or dishes is all very fine, if the hostess really wants it, but you may be a greater help reading the front cover of the book, or herding your children out of sight and sound.

Paying the hostess in advance will return high dividends in popularity. Try forewarning the hosts before your arrival, this will give them time to be out of town, or at least cancel all bridge dates and lay in a supply of fresh meat and vegetables.

Then after the visit is over, assuming relations are still cordial, send your hostess a nice gift for their trouble.

If the hostess herself was responsible for the hospitality, send her a bottle of nice perfume, a new pair of nylon hose, a box of hankies.

If the family helped in entertaining send a nice gift, typical of the state, or Salem. A box of fresh fruit to midwesterners, or a small Chinook salmon will make you remembered kindly.

And finally, write a letter, it's often hard to compose a thank-you note, but no more difficult than to be a hostess and to schedule work and budget to accommodate extras. There's something a lot more grateful sounding in a letter than in any other form of thanks.

### Wedding Vows Are Said

Saturday night in the Evangelical Tabernacle, Miss Evelyn Ruth Schroeder, daughter of Mr. and Mrs. E. B. Schroeder became the bride of Mr. Milo Franke, son of Mr. and Mrs. Will Franke, Rev. C. G. Weston read the ceremony.

Before the wedding Mr. Howland Olson sang "I Love You Truly" and Clarence Franke sang "God Made You Mine." The wedding marches were played by Mrs. Helen Schendel and Mr. Donald Elliott.

Dressed in pink taffeta frocks Misses Mary Helen and Ann Elizabeth Schroeder, cousins of the bride, lighted the candles.

The bride who was escorted to the altar by her father, wore a gown of heavy white satin made princess style, with a long train. Her full length veil was caught with wreath of orange blossoms. She carried a white Bible with a cascade of pink and white bouvardia.

Miss Agnes Friesen was the maid of honor. She wore a rose taffeta dress and carried a bouquet of white gladiolus. The bridesmaids were Misses Aeltha Brooks, Miss Doris Franke and Miss Frances Schmidt. They wore taffeta frocks in rainbow colors and carried nosegays. Little Miss Grace Schroeder was the flower girl and was dressed in a yellow taffeta frock.

Mr. Clarence Franke acted as best man for his brother. The ushers included Mr. Ernest Schroeder, Jr., Mr. Lawrence Schroeder, and Mr. Roland Brooks.

The bride's mother wore a black chiffon ensemble with a cascade of rose buds and bouvardia. Mrs. Franke wore a sheer print dress and corsage of gardenias.

A reception was held in the church following the ceremony. The bride's table was decorated with a large wedding cake and decorated with bouquets of pastel flowers. Those assisting were Miss Susie Friesen, Miss Edith Boise, Miss Carol Ferguson, Miss Marjorie Friesen, Miss Mary Doerksen, Miss Arlene Ackerman, Miss Gertrude Shade, Mrs. Clarence Franke, Mrs. Howard Olson and Mrs. Elmer Gruchow. Mr. and Mrs. Alfred Schroeder sang during the reception.

Following a wedding trip the couple will live in Siletz.

Mr. and Mrs. Paul E. Wallace and daughters, Pauline and Nancy, have taken a house at Neskevin where they will vacation for a week. They will have as their guests, Miss Jane Carson and Miss Margaret Jane Emmons.

Mrs. Thomas DeBeck Livesley and her small son, Tommy, left last week for Canada where she will spend several weeks with her parents.

Mr. and Mrs. Frank Myers have as their guests Mr. and Mrs. George Blowers and son, David, of Los Angeles. Mrs. Blowers is Mr. Myers' sister.

Mr. and Mrs. George Lee Marks will leave next Sunday for a month's trip to Chicago, New York and Washington, DC.

East Presidents club of the Woman's Relief Corps is having a covered dish luncheon at 12:30 o'clock this afternoon at the Fairgrounds.

### Women of Church Plan Meeting

The Woman's Foreign Missionary society, the Woman's Home Missionary society and the Ladies Aid of Jason Lee church will hold an all-day meeting on Wednesday at the country home of Mrs. Joseph Bartruff. A covered dish luncheon will be served at noon. Cars will leave the church at 10 o'clock.

Mrs. E. Raynor Smith will be in charge of devotionals and Mrs. H. B. Carpenter will present the lesson study. All women of the community are being invited to attend.

Mrs. Ann Fisher and her daughter, Mrs. Joseph Harvey, Jr., have returned from a fortnight's stay in San Francisco and the bay region where they attended the Golden Gate exposition.

Miss Eva Thompson left Monday by motor for Yellowstone National park, where she will vacation for several weeks. She was joined in Corvallis by her mother, Mrs. D. B. Thompson.

Salem Camp 118, Woodman of the World will have a basket picnic tonight in Olinger park at 7 o'clock. Members and their families are invited to attend.

Mr. and Mrs. Charles Wagner and daughter, Miss Anita Wagner, returned yesterday from a vacation trip to Seattle and Monroe, Washington.

Mrs. Lloyd Myers is leaving on Saturday for a trip to San Francisco and other California points.

Mr. and Mrs. Tinkham Gilbert and children have taken a cottage at Neskevin for the week.

### Anniversary Honored at Dinner

Mr. and Mrs. Hans Rasmussen, who were married on July 9, 1880, will celebrate their anniversary at a dinner party in the home of Mr. and Mrs. L. L. Pittenger on Chemsaketa street.

Several of their living children will be present, and other relatives and friends have been invited.

The guests will include Mr. and Mrs. George Rasmussen of La Grande, Rudy A. Rasmussen, Adrian Rasmussen, Lois Rasmussen, Mr. and Mrs. Carl Rice of Portland, Mr. Emmanuel Johnson, Mr. and Mrs. B. Johnson, Mr. and Mrs. Nelson Rochester, all of Mercer Island, Washington, Mr. and Mrs. Harry Johnson of Tacoma, Mr. and Mrs. Hans Rasmussen and Mr. and Mrs. Pittenger.

Hans Rasmussen was born in Norway on September 10, 1856 and came to the United States in 1865. He crossed with his mother and father on a sailing vessel which took nine weeks. Landing at Quebec, they proceeded to Winona, Minnesota where the family settled.

He was married July 9, 1880, at Morehead, Minnesota to Lena Johnson, who was born in Huston County, Minnesota, October 14, 1861.

The couple lived in Minnesota for many years and later migrated to North Dakota and then to Montana. They later took up land in Saskatchewan, Canada, but due to 8 years of crop failure they came to Oregon to live in 1929 living in La Grande until 1929, when they moved to Salem to take up permanent residence.

They have six children living, and two grandchildren as follows: Alma Rasmussen of Astor, Nebraska, George A. Rasmussen of La Grande, Rudy A. Rasmussen of Salem, Mrs. Helen Sanders of Reudi, Colorado, Henry Rasmussen of Alberta, Canada and Mrs. Bertha Pittenger of Salem, Oregon.

### CLUB CALENDAR

- Tuesday**  
McCormick class of First Methodist church, picnic at Olinger park, 6:30 p.m.  
Yomarco class, First Methodist church, E. B. Millard's 6:30 picnic supper.  
Englewood Woman's club, picnic supper at Olinger park, 6:30 p.m.
- Wednesday**  
Woman's Missionary society, First Presbyterian church, with Mrs. C. M. Purvine, covered dish luncheon.  
American Lutheran guild at church, 2 p.m.  
Catholic Daughters with Mrs. Anna Alley, 1433 South Liberty street, picnic supper 6 p.m.  
Women of Jason Lee church, Joseph Bartruff's. All day meeting. Cars leave church 10 a.m. for all-day meeting.
- Thursday**  
Fruitland Woman's club with Mrs. Clark Ritchey, route five, 2 p.m.  
P.T.A. county picnic, Silver Creek Falls, noon dinner.
- Friday**  
National association of Letter Carriers auxiliary, with Mrs. Dudley Taylor, Sunnyside, 6:30 p.m. No-host supper.  
WCTU county picnic, Children's Farm home.
- Monday**  
Delta Tau Gamma, mother and daughter meeting, with Mrs. Norma Shaw, 3 p.m.

### Skaters at Costume Party

In keeping with the spirit of Salem's approaching Centennial will be the party given by the Rinksters of the Salem Skating club tonight at the Mellow Moon rink. Many interested Salem people are expected to be on hand to watch the minuet, schottische and waltzes, as they are skated by club members attired in Centennial costumes, the women in quaint dresses and the men wearing bright colored shirts and large hats.

Warren Butler is president of the club, which includes in its membership many of the city's best skaters. Other officers for this year include: Milo Syverson, vice-president; Josephine Burke, secretary; Patricia Fitzpatrick, treasurer; Norma Heinlein, publicity chairman; Don Douris, social chairman, and Harold Douris, editor of the club paper.

The refreshment committee for tonight's party consists of Loyal Sheridan, chairman, Julia Pease, Nadine Lewis and John Zurcher.

Features of the evening will be the old fashioned Virginia reel and Paul Jones dances done on skates and a "pony express relay" race.

Invited in addition to club members are: Frances Heinlein, Ruth Furrer, Bettye Vandarwarka, Edith Vandarwarka, Thea Handley, Cheryl Jones, Mary LaDoux, Jeannette Brown, Thea Graybie, Edna Mae Poulin, Mrs. Floyd Vandarwarka, Pauline Wolf, Lita Graber, Dorothy Burroughs, Geraldine Handley, Harry Handley, Roy Anderson, Mrs. Buck Summers, Lyle Vandarwarka, Cal Stavanau, Bill Watkins, Jr., Floyd Vandarwarka, Gordon Jennings.

### Mrs. Whitehouse Has Guests

Mrs. Leslie Whitehouse was hostess last night when she entertained members of the Beta Sigma Phi at her home on Leslie street. A dessert supper was served and the members honored Mrs. Richard Devers, with a shower. An arrangement of pink magnolias centered the serving table.

During the meeting, plans were completed for the Elizabeth Waters dance recital which will be July 17.

Members include Mrs. Frank Shaffer, Mrs. Richard Devers, Mrs. Thomas Drynan, Mrs. Lynn Heise, Mrs. George Seales, Mrs. Harry H. Weinstein, Mrs. Wheeler R. English, Mrs. Robert Cameron, Miss Viola Crozier, Mrs. Jane Thomas, Miss Velma May, Miss Dorothy Blaisdell, Miss Cynthia Delano, Miss Ida Jo Eaton, Miss Mary White and Mrs. Kenneth Bell.

Miss Mildred P. Robertson has returned from a trip to California and Marshfield where she was the guest of Mrs. Sheldon F. Sackett and Mrs. John M. Simpkins. Mrs. Sackett entertained with a luncheon Friday honoring her guest.

Miss June Lechridge and Miss Lucille Mosher left Sunday for a stay in Seattle, Victoria and Vancouver, BC.

Miss Jessie McDonald is spending her holiday with her family in Nelson, BC.

Mr. and Mrs. Edgar T. Pierce have returned from a week's stay at Neskevin.

### In the Valley Social Realm

LYONS—At the regular meeting of the Methodist Ladies' Aid society held at the community clubhouse—Mrs. Hugh Gavette, Mrs. Paul Johnston and Mrs. Jack Cornforth were hostesses for a shower honoring Mrs. Bob Reed. Refreshments were served to the following: Mrs. Bob Reed, Mrs. Hugh Johnston, Mrs. Ed Spa, Mrs. Oral Tolland, Mrs. Daisy Johnston, Mrs. Hugo Hallin, Mrs. Clyde Bressler, Mrs. Joe Weltman, Mrs. Earl Allen, Mrs. Dell Westenhous, Mrs. Randolph Brader, Mrs. Paul Johnston, Mrs. Lois Toland, Mrs. Hugh Gavette, Mrs. Jack Cornforth and Mrs. Carl Reed from Mehama.

WOODBURN—Dorothy Austin, daughter of Mr. and Mrs. Harold M. Austin, and Donald Blake MacMillan of Cedar Rapids, Iowa, were married Saturday afternoon at 3:30, in St. Paul's Episcopal chapel here. George Swinburn, Matron of honor was Mrs. Jack Connell of Hillsboro and best man was Blain McLeod, Jr., of San Francisco.

The bride was given in marriage by her father.

Following the wedding a reception was held at the home of the bride's parents in Woodburn.

### Today's Menu

- We'll have wild blackberries in pie for dessert today.
- Fresh asparagus salad  
Stuffed veal and rice  
Corn on the cob  
Celery crisp  
Wild blackberry pie
- STUFFED VEAL AND RICE**  
3 cups rice  
1 veal breast or shoulder  
1 pound pork shoulder, ground  
Salt and pepper to taste  
Sage  
¼ cup butter  
2 onions
- Bone the veal shoulder, stuff the cavity with a dressing made of one-half cup well-mashed cooked rice, ground pork, one chopped onion, salt, pepper and sage. Roll the bones and one shredded onion to get a stock. Sew with coarse thread, and then rub the surface of the veal with salt, spread with butter. Place the stuffed meat in a roasting pan. Add two cups of stock. Bake in a moderate oven for about 2 hours at 350 degrees. Remove the meat, thicken the gravy

### Mallow Dessert Has Flavor

A frozen specialty uses coffee to give it flavor:

**COFFEE MALLOW FLOAE**  
2 marshmallows  
1 cup double strength freshly-made coffee  
1½ cups evaporated milk

Four the hot double-strength coffee over the marshmallows and stir until dissolved; chill until thickened. Chill evaporated milk thoroughly by pouring into tray of automatic refrigerator; pour into bowl and beat with a rotary beater until stiff. Fold into the stiffened marshmallow mixture. Pour into tray of automatic refrigerator and freeze until firm. When mixture is partially frozen stir thoroughly.

To serve, fill tall glasses half-full with the frozen mixture. Add regular-strength freshly-made coffee chilled. Stir and serve. Makes enough frozen mixture for 8 servings.

### Tongue Cooks in Vegetable Mix

Fork tongue is less familiar to most housewives than lamb or beef, but serves the same purpose and is apt to be less expensive. Here's a recipe that adapts itself to any tongue.

**PORK TONGUE JARDINIERE**  
Water cook three pounds of pork tongue for 1 hour. Skin. Dredge with flour and brown in roasting pan. Cover with a layer of sliced carrots, potatoes, celery, onions and peas. Add a small amount of water or tomato juice, cover, cook slowly in the oven 350 degrees 1 hour or until tender. Remove tongue and vegetable. Thicken gravy with browned flour. Serve with vegetables as a garnish to the tongue.

**SMART SHOP**

July Clearance

is the sale you've been waiting for!

Smart Shop's semi-annual clearance sale is the signal for a "Value-feast" for women. You'll have to see this merchandise to appreciate the savings! Fill out your wardrobe needs at this great sale!

**SKIRTS**  
\$1.95  
\$2.95  
\$3.95  
Blacks, navies, tweeds. All reduced.

**DRESSES**  
Dresses for sports, afternoon or evening wear. Blacks, navies, and pastels. One piece and jacket styles. Were up to \$24.75.

**\$10**  
Others \$2.95 to \$16.75

**SUITS**  
Tailored and dressmaker types — were up to \$19.75.

**\$10**  
Others \$12.95 to \$24.75

**COATS**  
Blacks, navies and tweeds. You'll wear one of these coats into the fall. Were up to \$24.74.

**\$10**  
Others \$12.95 to \$39.50

**HATS**  
The hat you need now at a fraction of its original price. Were up to 7.95.

\$1.00  
\$1.49  
\$1.95

**SWEATERS**  
Here's your chance to stock up on sweaters. All colors. Were up to \$2.95.

**\$1.49 and \$1.95**

**Sport Jackets**  
\$3.95 to \$5.85  
All drastically reduced. Were up to \$10.95.

Don't miss this chance to get the garment of your choice at a great saving! Shop and save at

**SMART SHOP**  
SALEM OREGON