

Women's Page

SOCIETY MUSIC

The HOME

MAXINE BUREN
Editor

Miss Nordean Reveals Plans

Miss Lois Nordean, of Salem, daughter of Mr. and Mrs. W. Nordean of Baker, is announcing wedding plans for her marriage to Mr. Charles A. Rafferty, son of Mrs. Cora E. Rafferty. The wedding will be in the chapel at St. Helen's Hall in Portland. Dr. Alfred Lockwood will read the ceremony at 4 o'clock.

Miss Nordean has asked her two sisters, Miss Beverly Nordean and Miss Beth Nordean, to be her attendants. Mr. Edward Rafferty will act as best man for his brother and the ushers will include Mr. Al Rafferty and Mr. Claybourne Dyer.

Following a wedding trip the couple will make their home in Salem where Mr. Rafferty is in business.

Miss Nordean is a graduate of St. Helen's Junior college and the Good Samaritan School of Nursing.

Engagement Told At Supper

Announcement of the engagement of Miss Gerda Cornell, daughter of Mr. and Mrs. L. B. Cornell of Portland, to Mr. Wesley F. Brown of Salem. The news was revealed at a buffet supper which Miss Cornell gave at her home complimenting Miss Gretchen Kroger. Mr. Brown is the son of Dr. and Mrs. H. S. Brown of La Grande. The wedding will be an event of September 22.

Miss Cornell attended the University of Washington and Stephens college. Mr. Brown attended George Washington university and the University of Oregon and has just completed his law course at Willamette university law school.

Mrs. Helen Webster Beeler is entertaining her mother and daughter, Mrs. J. D. Wheeler and Betty Joe Beeler for the Centennial.

CLUB CALENDAR

Friday
Degree of Honor, KP hall business meeting, 8 p. m.

Monday
The Royal Neighbors of America, Fraternal Temple, 8 p. m.

Wednesday
Women's societies of Jason Lee church, all day meeting and picnic lunch with Mrs. Lena Scharf, 2975 Nebraska.

Governors Feted at Tea

Visiting governors and mayors and their wives will be honored at the Centennial tea which is one of the important events scheduled for Saturday. The hours are 3 to 6 o'clock, the place is the Willamette university campus.

Governor and Mrs. Charles A. Sprague, Mayor and Mrs. W. W. Chadwick, Mrs. Charles A. McNary and the honored guests will be in the receiving line, Mrs. R. L. Wright will introduce guests.

Mrs. C. C. Geer and Mr. and Mrs. Walter Spaulding are co-chairmen of the affair. Other committee members are Mrs. Glenn S. Paxson, Mrs. Jack Cutler, Mrs. Harry V. Collins, Mrs. A. L. Skewes, Miss Eula McCully, Mrs. C. C. Clark, Mrs. Frank Myers, Mrs. J. Deane Patterson, Mrs. Estill Brunk, and Mrs. Charles Galloway.

Miss Nell Parmenter of Portland road is visiting her brother Mr. C. L. Parmenter, a resident of Salem for 80 years. Mr. Parmenter lives in the same house in which he was born. Miss Parmenter came around the Horn in 1857 and used to live in Salem, in home of her parents.

Mrs. Reuben P. Boise and Mrs. Frank Snedeker were hostesses at dinner on Wednesday for Mr. and Mrs. Rudolph Pease of Portland. The party attended the parent after dinner.

Anniversary Observed Tuesday

Mr. and Mrs. Donald Young and son Donny were hosts on Tuesday night for Mrs. Young's parents, Mr. and Mrs. L. Van Dellinder, who were celebrating their 50th wedding anniversary.

The celebration took the form of a dinner at the Fairmount hill home of the Youngs. An anniversary cake centered the table and gold roses formed the decorations.

Mr. and Mrs. T. Van Dellinder of Calgary (brother and sister-in-law of the honored couple), special guests for the party, are remaining with the Youngs until Saturday.

Mrs. Mary Young and Miss Ada May Young of Portland and Mr. and Mrs. J. D. Mickle were also guests at the dinner.

Crawfords Have Dinner Guests

Mr. and Mrs. Henry R. Crawford entertained a group of out-of-town folk last night at their home on Court street. A dinner was served at 6:30 o'clock and later the party attended the Centennial pageant.

Covers were placed for Mr. and Mrs. E. C. Clement, retired postoffice inspector of Portland, and daughter, Mrs. Margaret Savage of Portland, Mr. and Mrs. Victor Moses of Corvallis, Mrs. Harriet Crawford and Mr. and Mrs. Henry R. Crawford.

Tonight they will have as their guests, Mr. and Mrs. Charles Brasher of Cutler City. They will spend the weekend in Salem.

Shows Given in Gymnasium

The display of Oregon relics and the style show in the gymnasium of Willamette university continues to draw large crowds. The relics include things used by pioneers of the Oregon county, and many have been loaned from valuable private collections.

Rooms have been arranged to house the relics and visitors are being given a tour looking over the collections and discussing things they remember in the old days.

The gowns modeled in the style show are of equal interest, several dozen are included among those loaned by Salem women. The high point yesterday's show was when several men and women appeared in bathing suits of periods from 1910 to 1940.

An official style show is staged each afternoon when many of the spectators appear in authentic and equally interesting dresses. Many men dressed in frock coats and top hats, have appeared both on and off the stage.

The shows are free, as are many other events planned by the Centennial committee. The relic exhibit is all afternoon, the style show at 12:45.

Rebekahs of lodge No. 1 are meeting on Union street between Liberty and Commercial streets at 4:30 for the parade today.

In the Valley Social Realm

JEFFERSON—Mrs. Jack Tyson, who lost all her household goods in a fire in July, was honored guest at a shower Wednesday in the city hall, for which Mrs. Hal Wiley, Mrs. Lila Jones, Mrs. David Arnott, Mrs. William Hofek, Mrs. Kethel Hart and Mrs. K. S. Thurston were hostesses.

Bouquets of summer flowers made the room very attractive for the occasion. A short program was presented.

Present were Mrs. R. W. Curl, Mrs. Wilbur Funk, Mrs. Pierce Jacob, Mrs. E. M. Ackerman, Mrs. Earl Phelps, Mrs. Guy Roland, Mrs. Martha Shafer, Mrs. Lillian Smith, Mrs. Helene Petersen, Miss Mary Donohue, Mickie Thurston, Mrs. E. J. Reeves, Mrs. George Potts, Jr., Mrs. Leta Thomas, Mrs. Elmer Knight, Mrs. Guy Aupperle, Mrs. T. O. Keeter, Mrs. Lloyd Bilyeu, Mrs. Virginia Boyes, Mrs. George C. Mason, Miss Helen Hinz, Mrs. A. B. Hinz, Mrs. Oliver Stephenson, Mrs. Glen Cobb, Mrs. Leon Boyer, Mrs. Hugh Bilyeu, Mrs. George Henderson, Mrs. Hazel Kelly, Dolly Henderson, Mrs. Fred Looney, Miss Louise Miller, Mrs. Frances Husted, Mrs. W. L. Cobb, Miss Olive Cooper, Mrs. E. B. Redmond, Jean Mary Redmond, Mrs. Dorothy Greus, Miss Marjorie Fontaine, Mrs. J. G. Fontaine, Mrs. Eugene Finlay, Mrs. Lawrence Finlay, Miss Ida Belknap, Mrs. D. W. Porter, Mrs. Edith Murphy, Mrs. L. L. Shields, Mrs. Fred Wied, Mrs. R. S. Wetherell, Dorothy Ammon, Mrs. O. E. Smith, Mrs. Charles Hart, Jr., Mrs. Harry Oldenburg, Mrs. C. C. Miller, Mrs. Leland Wells, Mrs. Dick Vose, Miss Anna Klampe, Miss Marguerite Looney, Mrs. W. D. Barnes, Eleanor Looney, Mrs. Bob Harris, Connie Martin, Mrs. James G. Pate, Mrs. Harold Knight, Miss Myrtle Myers, Mrs. Harry Marcum, Mrs. E. B. Henningsen, Mrs. Nettie Reeves and the hostesses.

Rhoten Reunion Held Sunday

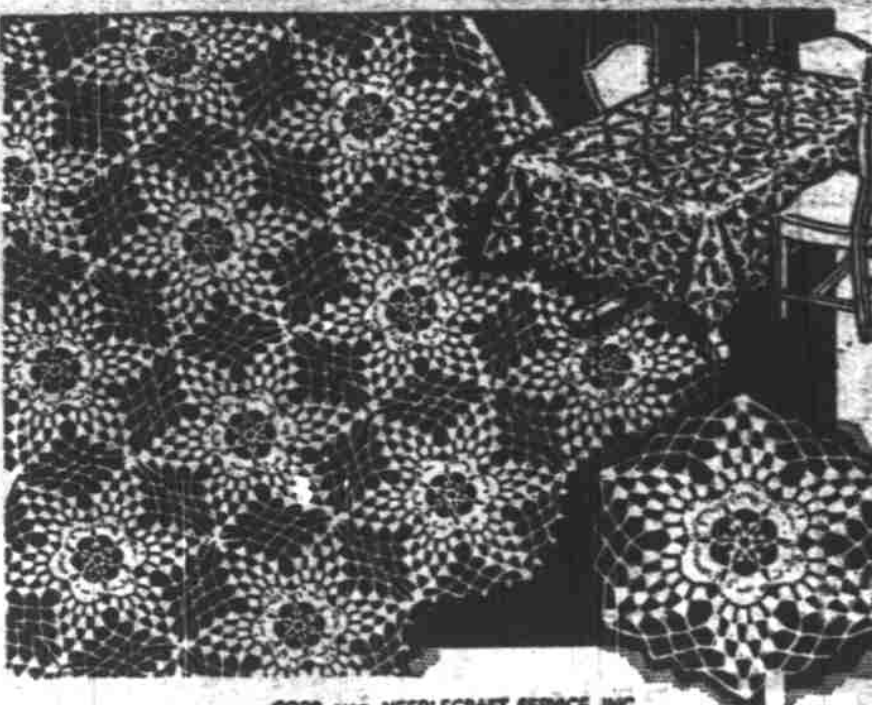
The annual Rhoten reunion was held Sunday, July 28, at the home of Mr. and Mrs. E. A. Rhoten. The oldest member present was Mrs. J. H. Rhoten, who was 88 years of age. The youngest member present was Dennis Wayne Snyder, son of Mr. and Mrs. Marshall Snyder, of Salem.

Members and their guests present were Mrs. J. H. Rhoten, Mr. and Mrs. Ray Rhoten, Rosemary Rhoten, Mr. and Mrs. E. A. Rhoten, Mr. and Mrs. Marvin Lewis, Justine Lewis, Mrs. Zeda Lisle, Ralph Lisle, Mrs. Effie Barber, Royal Barber, Mr. and Mrs. Guy O. Boyce, Bernice Boyce, Jean Boyce, Janet Boyce, Vivian Boyce, Mr. and Mrs. Marshall Snyder, Yvonne Snyder, Dennis Wayne Snyder, Mr. and Mrs. Ray A. Yocom, Ruth Yocom, Raymond Yocom, Ralph Yocom, Robert Jean Yocom, Richard Allen Yocom, Mr. and Mrs. W. H. Yocom, Donald Yocom, Deryl Yocom, Billy Dunaven, Mrs. Cora Dunaven, Mrs. Earl Huber, Gloria Huber, Mr. and Mrs. George A. Henderson, all of Salem, Mr. and Mrs. Wayne Barber, Bobby Barber, Lois Barber, Peggy Barber, Donald Barber, Richard Barber, of Halsey, Mr. and Mrs. J. Earl Rhoten, of Aurora, Mr. and Mrs. M. H. Robbins, Harold Robbins, Lucille Robbins, Jack Parker, of Marion.

SCIO—Bennie Roner, son of Mr. and Mrs. J. J. Roner of Scio and Alice Pochobradsky, recently from Oklahoma, were married by Judge J. J. Barrett at Albany on July 29. Immediately following the ceremony they left for southern Oregon, Idaho and Yellowstone park. They will make their home on the J. J. Roner farm near Scio.

The bridegroom was born and reared on a farm near Scio and graduated from Scio high school. The bride attended high school in Oklahoma. She is a daughter of Mr. and Mrs. Stanley Pochobradsky, Oklahoma friends of the Schradle family near Scio, with whom they have spent the summer.

Morning Star—An Easy Medallion That Beginners Favor



Even if you're just a beginner, you'll find you can turn out one after the other of these easy medallions. The Morning Star, and join them into the loveliest accessories. Pattern 2443 contains directions for medallion; illustrations of it and stitches; materials required.

Send ten cents in coin for this pattern to The Oregon Statesman, Needlecraft Dept., Salem, Oregon. Write plainly pattern number, your name and address.

YW Leader Coming Here On Monday

Miss Anne Guthrie, one of the outstanding international leaders of the YWCA, who is now on her way to serve with the organization in India, will stop in Salem Monday for a speaking engagement before sailing from Los Angeles late in August.

For five years Miss Guthrie has been in the Philippines as American advisory secretary to the YWCA, sponsored by the association in this country through the foreign division. During this time she has had the interesting experience of being in the Philippines during a particularly momentous period when history-making events occurred such as the granting of the ballot to women, the establishment of the Clipper service to the Orient, the ending of the commonwealth and the many adjustments necessary to a government's shifting toward the independent status which it has been expecting to achieve in 1946.

During her last year in Manila, Miss Guthrie spent several months in China, observing the work of rehabilitating millions of refugees and studying the new and heart-breaking social problems of the Chinese who though faced with warring wars for their very existence have been working with fervor on the establishment of democratic forms and principles in their vast reorganization of all phases of life.

Mr. Fisher Is Going East

Mr. Edward W. Fisher, who with Mrs. Fisher, has been spending the past month in Salem, left last night for his home in Washington, DC. Mrs. Fisher will remain in Salem for several weeks before returning east. They have been the guests of their parents, Mr. and Mrs. Earl L. Fisher and Mr. and Mrs. Fred D. Thielsen.

Miss Dorothea Corey returned yesterday from a two week's vacation in San Francisco, as the guest of her sister, Miss Margaret Corey. While in the bay region she visited the fair.

Miss Betty Buchanan has returned from a trip to eastern Oregon where she visited with friends and relatives.

Miss Jean Kneass, daughter of Mr. Arthur B. Kneass, is spending a few weeks in Seattle visiting friends. She is expected to return home the end of the week.

Molded Dish Always Has Style

Take an ordinary meat or salad or dessert dish and mold it for style.

Chicken, for instance, although good enough to begin with, goes farther and looks better.

CHICKEN-OLIVE DINNER MOLD

3 envelopes plain unflavored gelatine
1 1/2 cups cold water
1 tablespoon vinegar
1 tablespoon sugar
1/2 teaspoon salt
1/2 teaspoon mustard
2 tablespoons cooking oil
2 tablespoons catsup
2 eggs, well beaten
1/2 cup mayonnaise
2 cups cooked, diced chicken
1/2 cup diced celery
1/2 cup sliced ripe olives
1/2 cup chopped pimiento

Soak gelatine in 1/2 cup cold water 5 minutes. Combine remaining water, vinegar, sugar, salt, mustard and oil and heat. Add softened gelatine and stir until dissolved. Cool. Add beaten eggs, catsup and mayonnaise; whip thoroughly. Add diced chicken, celery, olives and pimiento. Turn into mold; chill. Unmold, garnish with lettuce, tomato, ripe olives. Serves 6-8.

Then there's a salad that includes shrimp and cucumbers, a nice color and flavor combination.

SHRIMP AND CUCUMBER SALAD

5 1/2-oz. jar shrimps
1 package lime-flavored gelatine
1 cup boiling water
1 cup grated cucumber
1/2 teaspoon salt
1/2 teaspoon tabasco sauce
5 teaspoons vinegar
1 1/2 teaspoons grated onion
1/2 cup diced celery
1 large pimiento diced
1/2 cup thinly sliced sweet pickles

Wash shrimps and remove black line along back. Dissolve gelatine in water. Cool and add cucumber, salt, tabasco sauce, vinegar, and onion. Chill. When slightly thickened, fold in shrimps, celery, pimiento and pickles, and turn into mold. Chill until firm. Unmold on nest of crisp lettuce. Serve with mayonnaise, salad dressing, or French dressing. Serves 6.

ORIENTAL DELIGHT

2 envelopes plain gelatine
1/2 cup cold water
2 cups freshly-made double-strength coffee
1/2 cup sugar
2 cups dates, cut fine
1 teaspoon vanilla
1 cup cream, stiffly beaten

Soak gelatine in cold water for

Today's Menu

Spiced beef salad is a good dinner for this menu.

Spiced Beef Salad
Tuna with Pickle Sauce
Buttered Peas
Baked Potatoes
Berry Custard Pie

TUNA WITH PICKLE SAUCE

1 cup canned tuna
2 tablespoons butter
2 tablespoons flour
2 tablespoons sweet pickles, chopped
1/2 teaspoon salt
1 1/2 cups milk
1/2 teaspoon Worcestershire sauce
Paprika
1 tablespoon minced parsley
Buttered toast

Open fish and steam over hot water until heated. Melt butter in a saucepan, add flour and salt, then gradually add milk. Cook until thick and add the chopped pickles and Worcestershire sauce. Place the fish upon a platter, pour sauce over it and sprinkle with paprika and parsley or serve on slices of buttered toast topped with additional pickle garnish.

Whole Fruit Nectars in Desserts

Refrigerators didn't put ice cream freezers completely out of business, as it was once predicted they might. Each makes a different type of frozen dessert and in the interest of variety, many homes today are using both. Here are recipes for each with whole-fruit nectars as the chief flavor ingredient. There are five delicious nectar varieties—apricot, peach-nectar, pear, plum and peach, which are time savers for home kitchens. All may be used in sherbets or ice creams.

FROZEN APRICOT NECTAR PARFAIT

1 1/2 cups apricot nectar
3 marshmallows
3 tablespoons granulated sugar
1 tablespoon lemon juice
1/2 teaspoon salt
1/2 cup whipping cream
2 tablespoons granulated sugar

Combine 1/2 cup nectar and marshmallows in top of double boiler and cook and stir until marshmallows are melted. Add remaining nectar, 3 tablespoons sugar, lemon juice, salt, and stir to blend. Pour into refrigerator tray, place in freezing unit and chill about 30 minutes. Fold in whipped cream to which 2 tablespoons sugar have been added, and freeze. Stir 2 or 3 times during freezing process. Use apricot, peach-nectar, pear, plum or peach nectar of the whole-fruit variety. Serves 6.

PEACH-NECTARINE LEMON SHERBET

4 1/2 cups peach-nectarine nectar
1 1/2 cups water
1 1/2 cups granulated sugar
2 tablespoons plain gelatine
1/2 teaspoon salt
1/4 cup unstrained lemon juice
1 teaspoon grated lemon rind

Combine 1 1/2 cups nectar, 1 cup water and sugar in a sauce pan and heat to just below boiling point. Add gelatine moistened in remaining 1/2 cup water and stir to dissolve. Add remaining nectar, lemon juice, lemon rind and salt and stir to blend. Pour into an ice cream freezer and freeze until firm. Remove dasher and pack freezer with ice and salt. Let stand one hour or longer. Suitable for dessert or for serving with meats. Use peach-nectarine, apricot, pear, plum or peach nectar of the whole-fruit variety. Sufficient for a 2- quart freezer.

Botanists brag that the banana is a berry; one more reason why it goes with every other kind of berry and berry well too!

Strawberry preserves blended into melted butter make a topping for waffles like you've never dreamed. Add a dash of salt and serve hot.

Romeos go for Juliennes—when they're Juliennes potatoes that you don't have to prepare yourself. Pluck a handful off your grocer's shelf, clutch in your hand and run home to open—you'll find them fresh and crisp and salted just right, and you can use the glass afterwards. Good with cold cuts and salad, nice with soup too.

Corn-off-the-cob is something extra when it's fried in oil with green pepper slices and bacon strips on top.

Macaroon crumbs fight a losing battle as toppings for ice cream, custard, puddings, because ground nuts do the same job better.

A package of pasteurized dates is like an old friend, you return to it often, go away satisfied.

5 minutes. Pour over it hot, freshly-made coffee, add sugar and stir until dissolved. Chill. When slightly thickened, add sliced pasteurized dates and vanilla. Fold in stiffly-beaten cream. Pour into a mold; chill until firm. Serves 6-8.

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