

# Miss Haight, Mr. Thome To Wed

Romantic news continues to hold the social spotlight these late summer days. An interesting betrothal made known in Spokane recently is that of Miss Peggy Haight, daughter of Mr. and Mrs. Harold A. Haight of Spokane, to Mr. William McKee Thome, Jr., son of Dr. and Mrs. William M. Thome of Salem.

The wedding will be an event of September 28 in Spokane at St. Paul's Methodist church. Mr. and Mrs. Haight were hosts for the announcement party at their home on a number of occasions. Miss Haight's friends bidden to hear the news.

Miss Haight is well known in the capital, having resided here for a number of years. She is a graduate of Willamette university and a member of Delta Phi sorority.

Mr. Thome is also a graduate of Willamette university where he was affiliated with Kappa Gamma Phi fraternity. Mr. Thome, who is in business here, will bring his bride to the capital to reside.

Miss Haight is visiting in Salem this week and is the house guest of Mrs. Maude Eckman. She will return to Spokane this weekend.



AUGUST BRIDE—Mrs. Arlo Ellsworth Beck, the former Hazel Ardiel, who was married Sunday, August 11, at St. Andrew's Episcopal church in Portland. The couple will make their home in Salem. (Bruno photo.)

# Marriage Is Announced Tuesday

Coming as a surprise to her friends was the announcement of the marriage of Miss Mamie Olson, daughter of Mr. L. E. Olson of Molalla, and Mr. Elmer G. Owen of Oregon City, son of Mrs. Annie Owen of Oregon City, which took place on January 20 of this year. The news was told to a group of the bride's friends at a no-host line party and supper for which she was hostess Tuesday night.

Guests enjoyed a line party at the Grand theatre and later Mrs. Owen was hostess for a late supper at the Robert Kallander home on Center street.

Guests were seated at small tables centered with bouquets of marigolds with printed wedding announcements marking the places.

Bidden to hear the news were Mrs. John Cattrall, Mrs. Carlton Roth, Mrs. Ray Lafky, Mrs. Jack Carl, Mrs. Joseph Bernardi, Mrs. William Genzkow, Mrs. Mark Spear, Mrs. Lucille Barnett, Mrs. Alvin Adams, Miss Maria Darr, Miss Charlotte Kallander, Miss Dorothy Winegar, Miss Maxine Rogers, Miss Helen Way, Miss Jean Rogers, Miss Frances Blaisdell, Miss Pauline Marnach, Miss Irene Larsen, Miss Bernice Cowen, Miss Helen Neal and Miss Gretchen Smith.

Mrs. Owen attended schools in North Dakota and Oregon City. Mr. Owen went to schools in Marshfield and attended Oregon State college. He is now in business in Oregon City and the couple will reside there after October 1.

# Mrs. Joseph To Be Tea Hostess

Mrs. Robert Joseph will be hostess for a beautifully appointed tea on Saturday afternoon at her suburban home for the pleasure of Miss Dorothy Alexander, bride-elect of Mr. Edward Stadler, and Mrs. Ralph E. Purvine, a June bride, who has come from the east to reside here.

Guests have been invited to call between the hours of 2:30 and 4:30 o'clock. Mrs. Joseph will receive informally with Miss Alexander and Mrs. Purvine.

Mrs. Robert Needham will greet the guests at the door and assist in the serving and about 150 rooms will be Mrs. Reynolds Allen, Mrs. Kenneth Potts, Mrs. Homer Goulet, Jr., Mrs. Leon Perry, Mrs. Clarence Hamilton and Miss Esther Baird.

Presiding at the table during the afternoon will be Mrs. Margaret Wagner, Mrs. William Dick and Mrs. Carl G. Collins. The table will be covered with a yellow cloth and centered with a yellow and white bouquet of summer flowers and matching tapers.

# Visitors From Kansas Feted

Mr. and Mrs. Charles Collins of Winfield, Kansas, are visiting at the home of his mother, Mrs. Jennie Collins. Among the many things planned for their pleasure was a family reunion picnic on Sunday.

On Wednesday night Mr. and Mrs. Bruce Gambill entertained with an outdoor dinner in their honor. The hostess arranged one long table in her garden, and centered it with a large bouquet of summer flowers. Seated at the table were: Mr. and Mrs. Charles Collins, Mrs. Jennie Collins, Mr. Don Collins, Mr. and Mrs. George E. Chapman and Billy Chapman, Mr. and Mrs. William McDonald, Mr. and Mrs. Bruce Gambill, Mr. Collins is Mrs. Gambill's uncle.

On Friday, Mrs. George Chapman will entertain for the pleasure of her sister-in-law, Mrs. Collins, at a luncheon in her home.

Mrs. W. E. Hanson will be hostess for an old fashioned luncheon at her home on North Church street this afternoon in compliment to Mrs. F. F. Fink of Minneapolis, who is the house guest of Mr. and Mrs. J. R. Pollock. Covers will be placed for eight guests and the afternoon will be spent informally.

Mrs. Thomas E. Rilea and her children, Tommy and Janet, have left for California where they will visit San Francisco and the Golden Gate exposition. They will be the guests of Mrs. Rilea's sister, Mrs. C. H. Rasmussen in Oakland, En route south they stopped in Agness and visited with Brigadier General Rilea's parents.

# Womens Page

MAXINE BUREN Editor

# Mrs. Carlton Honored at Party

Mrs. Carlton Roth was hostess for a smartly arranged party last night at her home on North 23rd street in compliment to Mrs. Jack Carlton (Lois Riggs), who is leaving the end of the week to take up her residence in Portland. Mrs. Carlton has been a popular member of the young married set and a member of the Salem Junior Woman's club, of which she was president.

Bridge was in play during the evening, with a surprise handy kerchief shower honoring Mrs. Carlton. A late supper was served by the hostess with bouquets of gladioli, asters and sweet peas providing the decorative note about the guest rooms. Miss Helen Way, Miss Helen Boardman, Mrs. George Roth and Mrs. Carlton Roth.

# Welch-Boylan Rites to Be Tonight

An event of tonight will be the wedding of Miss Elizabeth Boylan and Mr. Theodore Huntley Welch of Oil City, Penn. The ceremony will be performed at the First Methodist church with J. C. Harrison officiating.

Miss Evelyn Gibson will sing a group of numbers and Mrs. John Schmidt, Jr., will play the organ at eight o'clock preceding the ceremony.

A wedding rehearsal was held last night and Miss Boylan was hostess for an informal supper party at her home for members of the bridal party and a few close friends following the rehearsal.

Wednesday morning Mrs. George E. Allen was hostess at breakfast at her Royal Court apartment in compliment to Miss Boylan and her fiancé.

# Girls Unit VFW Has Meeting

Tuesday night at the home of Marilyn Clare the Daughters' unit to the VFW auxiliary met. President Verletta Jacobsen installed two new members, Joanne Day and Mary Mowry.

Girls present were: Verletta Jacobsen, Dorothy Cady, Irene Free, Viola Jacobsen, Marilyn Clare, Kitty Mowry, Joan Hoey, Barbara Cady, Joanne Day, Mary Mowry, Al Vera Parcell, Marilyn Hart, Mary McCormick, Marietta Free, Rita Free. Council members present were: Mrs. J. Jacobsen, junior activity chairman; Mrs. Furlough, president of the VFW auxiliary; Mrs. Margaret Prince, treasurer of the VFW auxiliary.

The next meeting will be held at the home of Dorothy and Barbara Cady on August 27.

# Miss Vicary to Be Married

Mr. and Mrs. George Arthur Vicary announce the engagement of their daughter, Miss Miriam Agnes Vicary, to Mr. Curtis Harold Parker, son of Mr. and Mrs. Curtis Parker of Newberg.

Miss Vicary is a graduate of Salem high school, and has been employed in Newberg for the past three years.

The wedding will be on Sunday, August 18. After a brief honeymoon at the coast, the young couple will be at home in Newberg where Mr. Parker is in business.

Members of the Business and Professional Women's club met for the regular noon luncheon on Wednesday at the Quella. The group honored Miss Jo Gray with a bon voyage shower, who is leaving soon on an extended vacation.

Rev. and Mrs. G. H. Quigley are leaving for a motor trip to British Columbia. They will visit in Victoria, tour the island and then cross to Vancouver. Enroute home they will stop in New Westminster to visit with Mrs. Quigley's sister.

Mr. and Mrs. Cal Patton are entertaining at their house guests Mr. and Mrs. Roy Soper and daughter Marian of Ukiah, Calif., for several days.

Dr. and Mrs. A. Terrence King are leaving Friday for a sojourn in California and will visit in San Francisco and Los Angeles.

Mrs. Clinton Standish is in Eugene this week and is the guest of Miss Josephine and Miss Beatrice Evans.

DALLAS—Members of Circle B of the First Presbyterian church held a meeting at the Dallas city park Monday night. A no-host dinner was held with the remainder of the time spent informally.

Present were: Mr. and Mrs. E. V. Dalton and Miss Mary Ellen Dalton; Mr. and Mrs. J. F. Spooner, Dr. and Mrs. E. B. Bossett and daughter, Sara, Mr. and Mrs. Delwin Reinecker, Mrs. Harvey Carpenter, Mr. and Mrs. Carl Bates, Mr. and Mrs. J. E. Johnson, Mrs. Blanche Eakin, Mrs. Robert S. Ereson and daughters, Jane and Mary Lou, and Mrs. Roy Donahue and son, Jimmie.

# Mrs. Ritchie To Entertain On Friday

A popular August bride-elect is Miss Anna Mae Grabenhorst, whose marriage to Dr. Donald Dawson of Silverton will be an event of Sunday, August 25.

Friday night Mrs. Marion Ritchie is entertaining with a smartly arranged party at her home on North 21st street in honor of Miss Grabenhorst.

Several hours of contract bridge will be in play during the evening with a late supper served by the hostess. A bathroom shower will be the highlight of the evening and white color scheme will be used in the table appointments. Bouquets of gladioli will be arranged about the guest rooms. Mrs. John Van Osdel, Jr., will assist the hostess informally.

# Miss Hyames Wed To Mr. Holman

The home of Mr. and Mrs. Grant M. Hyames was the setting on Sunday morning for the marriage of their daughter, Miss Lora Hyames, to Mr. Bentha Holman, son of Mr. and Mrs. Merle Holman. The ceremony was performed by Rev. Guy L. Drill.

The living room was decorated with bouquets of pink and white gladioli, roses and lilies.

The bride wore a white lace dress with a corsage of blue delphinium and pink rosebuds. For traveling she wore a black silk suit with white hat and accessories.

Miss Lora Hyames, twin sister of the bride, was honor attendant and Mr. Elvan Holman served as best man for his brother.

A nine o'clock wedding breakfast was served to the immediate members of the two families and Rev. Drill, assisted by Miss Rachel Tapp, later, Mr. and Mrs. Holman left for Prineville, where Mr. Holman is employed by the Gerlinger Iron Works company.

# Casseroles Handy, Late Summer

Late summer dinners may become a bit of a problem because of this in-between season calls for sudden changes from hot to cool weather meals. The cold roast that we planned to serve as a meat salad or on an assorted cold meat tray might well be transformed into a piping hot casserole combination.

There are several reasons for acquiring a knack for making good meat pies, meat and spaghetti, and other oven main dishes. They are economical, they "stretch" or extend leftovers, they offer endless variety and, best of all, a skillfully made casserole of "meat" and what have you may be of first-flight appetite appeal.

It is a great comfort to combine a casserole dish in the coolness of the early morning, leave it in the refrigerator through the day, then place it in the oven, twenty or thirty minutes before meal time. Extra baking powder biscuit mix may be made ready early and kept cool, saved for the addition of liquid later, and then baked with the casserole. Accompanied by a crisp, tangy salad and a simple fresh fruit dessert, a casserole dish becomes the focal point of a very pleasant meal.

Very charming and inexpensive baking dishes are available in the household departments of many stores. Not only are they ovenproof, but many are so gay that they also may serve nicely for colorful fruit or vegetable displays or as a receptacle for garden bouquets.

# Hot Sandwiches Take Cheese

"Not bad," says the man who's fond of that flavorful cheese, Liebederkranz, when he tastes this unusual sandwich.

**LIEBERKRANZ AND SHRIMP SANDWICH**  
(Serves 6)  
6 slices bread  
1 cup chopped cooked shrimp  
1 package Liebederkranz  
Toast bread lightly on both sides.

Remove black membrane from cooked shrimp and chop. Spread on toast. Cover with slices of Liebederkranz. Place in broiler a few seconds until cheese is melted and slightly brown.

# Grownups Ask for Child's Drink

Although the following drinks, made from fizzy carbonated beverages, are supposed to be for children, there will be no scolding of them by even the oldest member of the household.

**PEPPERMINT ALE FIZZ**  
1 quart ginger ale  
¼ pound peppermint stick candy  
2 cups whipping cream

Put candy through food chopper. Whip cream to the consistency of custard, fold in candy crumbs, then freeze in refrigerator tray. When frozen, put spoonful of peppermint cream in tall glass and fill with ginger ale. Stir and serve.

**RUBY FRUIT PUNCH**  
1½ cups sugar  
2 cups cranberry or other red berry juice  
¼ cup lemon juice  
2 cups orange juice  
1 cup cranberry sauce  
Mint sprigs, orange and lemon slices

Dissolve sugar in 2 cups boiling water. Add cranberry juice, lemon and orange juice. Chill. Just before serving, turn into punch bowl, add ginger ale and orange and lemon slices. Decorate with mint sprigs.

# Salem Man Is Married

Mr. C. H. Sanders of Salem was married to Mrs. Eva Horner in the Methodist church in Barnsdall, Oklahoma, on August 2.

Mrs. Sanders has been active in church and welfare work in Barnsdall for many years and was county vice-chairman of the democratic central committee there this year. Mr. Sanders has been for several years a real estate dealer in Salem. The couple met some years ago in the east. They will live in Salem.

Friends of Mrs. Robert Baldock (Elizabeth Vaughn) will be interested to learn that she and her small son, Robert Hugh II, have left for Seattle to join Mr. Baldock where they will make their home. Mrs. Baldock has been in Salem this summer as the guest of her mother, Mrs. Lillie D. Vaughan.

# Filled Cucumber New Dish

Stuffed cucumbers are a novel and interesting variation.

**STUFFED CUCUMBERS**  
1 tablespoon bacon fat or butter  
1 cup soft bread crumbs  
1 cup chopped nuts  
Nutmeg  
Salt and pepper  
6 whole nuts

Heat bacon fat or butter, add onion and cook three minutes. Add bread crumbs, chopped Brazil nuts and seasoning to taste. Halve unpeeled cucumbers; hollow out pulp. Add pulp to bread mixture and stuff shells. Place a whole Brazil nut on top of each cucumber half. Bake in a hot oven (450 degrees), about 15 minutes until golden brown. Serves 6.

# MOTHERS Enroll Now Your Children 2-6 Preschool Playschool Term Begins in September

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# Today's Menu

Stuffed peppers will be the day's special treat.  
Apple, grape and nut salad  
Stuffed peppers with rice  
Green beans in sour cream  
Fresh plum cobbler

**STUFFED PEPPERS**  
1 cup cooked rice  
1 cup cold lamb (or any other meat left over)  
1 tablespoon minced parsley  
3 peppers  
1 tablespoon butter  
1 minced onion (small)  
¼ teaspoon curry powder  
Salt and pepper

Prepare green peppers for stuffing, steam until well wilted. Stuff with meat and rice mixture and put in pan with some water. Cook in oven until meat is cooked and peppers are completely done. Serve with tomato sauce or cream gravy.

# Eat and Run Popular Custom

"Eat and run" is certainly descriptive of the average American, particularly during the summer days when so many interesting activities bid for attention. Because so little time is given to eating, it is doubly important for the housewife to plan adequate meals—for we must eat if we are to run.

Since fresh fruits and vegetables are plentiful and economical throughout the summer and it's wise to include quantities of them in the diet, but proteins too are needed to build and repair body tissues. Meat is an excellent source of protein, energy yielding fats, minerals and vitamins.

One of the most popular meats, and truly American, too, is the "hot dog," frankfur, wieners or what have you. Little need be said of its popularity for picnic, quick snacks and "fill-in" food.

There'll be no "wiltin'" or "jittin'" of appetites when the family sees a plate of steaming tender, dinner size frankfurts, plenty of rolls, a bowl of fresh vegetable or fruit salad and tea for supper. Serve buffet style, let the family help themselves and carry plates to a cool spot and enjoy the food in summer comfort.

High quality frankfurts in the new quality size are made of wholesome beef and pork, mildly seasoned. They are also banded to be identifiable for quality. Tender frankfurts are thoroughly cooked when purchased and need only be steamed five to eight minutes in hot water.

Enjoy the "treat" of your life with these simply prepared menu combinations:

Tender frankfurts, Creole lima beans, pineapple salad.  
Tender frankfurts, corn on the cob, wilted lettuce and sprouts.  
Tender frankfurts, cabbage and carrot salad, spiced peach.  
Tender frankfurts, a hash of brown potatoes, fresh fruit.  
Tender frankfurts, fried tomato slices, Waldorf salad.

# Bananas Attract Good Cooks

A lover of bananas simply can't resist the attractive displays of this ripe fruit as she strolls through the market. No need to resist, though, because the fruit's inexpensive right now and has hundreds of uses. Try BANANA BAVARIAN CREAM: 1 package orange-flavored gelatin, 1½ cups hot water, Dash of salt, ¼ cup sugar, ½ teaspoon grated orange rind, ¼ cup orange juice, ¼ cup whipping cream, 1½ cups finely sliced ripe bananas (2 to 3 bananas). Dissolve gelatin in hot water. Add salt, sugar, orange rind and juice. Chill until cold and syrupy. Whip cream until thick and shiny but not stiff. Fold into gelatin. Fold in bananas. Chill until slightly thickened. Turn into large or 8 small molds. Chill until firm. Serves 6-8.

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