

Young Men Hosts at Party

Messrs. Keith Hoppes and Paul Pierson were co-hosts at a party given Monday night at the Cherry City auditorium. Decorations carried out a "Frankie and Johnnie" cabaret theme. Each table was lighted with candles in bottles and on the walls were murals. A guest was admitted to the party by knocking twice and asking for "Gus." Dancing was enjoyed during the evening. An intermission program consisted of Leoline Lebold singing "Wahulu," Wes McWain playing and Bob Brown and Sharon Burnett dancing a jitterbug specialty. Keith Hoppes and Bob Mundt sang "We Don't Want to Go to Heaven" and "Rum Boogie."

Those who were present were the Misses Phyllis Eaton, Margaret Van Odel, June Gooden, Jan Weimer, Edna Fisher, Nancy Wallace, Ruth Ostrin, Edith Moxley, Sally McClelland, Carol Young, Sharon Burnett, Evelyn Collins, Jean Reese, Leontine Lebold, Helen Brown, Patricia Fish, Joy Josephson, Lisbeth Kennedy, Virginia Covert, Marion Horn, Marjorie Hill, Janice Nelson, Mary Jane Kestly, Roberta Jean Yocom, Pauline Decker, Marianne Macy, Elaine Murray, Emma Lou East, Beverly McGilchrist, Evelyn Johnson, Anne Huston, Ruth Van Buskirk, Vivian Williams, Iona Batson, Vernita Batson, Bernice Bowersox, Patricia Edger-ton, Florence Duffy, Doris Duff, Anne Hoffer, Kay Hill, Helen Zielinski, Betty Provost, Madjeska Gjoenen, Mary Elizabeth Sisson, Vivian Webb, Mirzel Mohr, Sally Pierson, Cleda Mae Edwards, Messrs. Paul Pierson, Jim Tryon, Ronald Jones, Frank Whittemore, Jack Gibson, John Jerman, Lester Pearmain, Bill Page, Jim Sheldon, Bob Mundt, Bill Fillmore, Loren Basten, Bob Brown, Charles Whittemore, Bob Josephson, Wes McWain, Bob Niemeyer, Rex Hardy, Daryl Drob-baugh, Fred Bradshaw, Don Bower, Bland Simmons, Bob Adams, Bill Close, Bernard Krefit, Timothy Campbell, John Johnson, Joe Bowersox, Ian Thompson, Bill Egan, Reed Nelson, Roger Probert, Frank Lukins, Lyman Sundin, Floyd Lappin, Ray Schless, Reid Sheld-on, Ralph Yocom, Dick Gahls-dorf, Dutch Simmons, Ray Du Bois, Bob Pope and Jim Gilbertson.

Dinner to Honor Bridal Party

Governor and Mrs. Charles A. Sprague will preside at dinner tonight at their North 14th street home for the pleasure of their daughter, Miss Martha Sprague, and her fiancé, Mr. Melvin Timothy Hurley of San Francisco, who arrived in Salem on Thursday.

The dinner party will precede the wedding rehearsal. The marriage ceremony is slated for Saturday night at 8:30 o'clock at the First Presbyterian church. Covers will be placed for Miss Sprague, Mr. Hurley, Mr. and Mrs. Charles Chester of Seattle, Miss Ruth Forester and Miss Louise Howell of San Francisco, Mr. and Mrs. Manfred Olson, Miss Eleanor Trindle, Mr. and Mrs. John Hurley and Mr. and Mrs. Timothy A. Hurley of Paso Robles, Calif., Ensign Wallace Sprague of Seattle, Mr. and Mrs. Robert Sprague, Mr. Herbert Butler of Portland, Mr. Ray Magill of San Francisco, Mr. and Mrs. R. W. Sprague of Seattle and Governor and Mrs. C. A. Sprague.

Salem Rebekah lodge met Monday night for the regular session. Mrs. Dorothy Hauge presided. Mrs. Olive M. Box, a visitor from Santa Cruz, Calif., was introduced.

The birthday committee for June is Mrs. Jennie M. Willis, Mrs. Mable Gardner, Mrs. Eugene Morse, Mrs. Deena Hart, Mrs. Ella Robbins, Mrs. Viola Harverson, Mrs. Yvonne Wood-ry, Mrs. Jennie Martin, Mrs. Grace Maddison, Miss Grace Robertson, Mr. Bob Henderson, Mrs. Mary Anderson, Mrs. Ada Doss, Mrs. Grace Chenoweth, Mrs. Violet Gile, William T. Weldon, Mrs. Lyle Slater, Mrs. Gertrude Igleheart, Miss Helen Schuler, Mrs. Gertrude Walker, Mrs. Mary Lickel, Mrs. Grace Newbold.

Mr. and Mrs. Maurice Bolton and son, Larry, of The Dalles, are guests of Mrs. Bolton's brother-in-law and sister, Mr. and Mrs. John J. Elliott. John Elliott will return to The Dalles with her uncle and aunt for a visit.

Mrs. W. A. Gueffroy left Friday for Seattle to be present at the graduating exercises of her daughter, Carmen Louise, Saturday morning. She will receive her degree in music at the University of Washington.

The Three Link club will meet at IOOF club room this afternoon for a Flad Day meeting. Miss Wilda Siegmund, Mrs. Carrie Ringo and Mrs. Evelyn Bremner will be the hosts.

Mr. and Mrs. Claude Stenouff and children, Martha, Ivan and Muriel, are vacationing this week in Vancouver and Victoria, B.C.

Women's Page

MAAINE BUREN
Editor

Couple to Wed in July

From California comes word of the approaching marriage of Miss Irene Jewett and Mr. Curt Emery, son of Mr. and Mrs. Sam Emery of Salem. The wedding will be an event of Friday, July 4, at the home of the bride-elect's uncle and aunt, Mr. and Mrs. H. L. Staples, in San Rafael, Calif.

The bride-to-be is the daughter of Mrs. V. L. Jean of Albany, formerly of Salem. Miss Jewett is a graduate of Salem high school and later went on to business college in San Francisco. She has been residing in San Rafael for the past year.

Mr. Emery is also a graduate of Salem high school and is now staff sergeant in the US army air corps and is stationed at Salinas, Calif. The couple plan to make their home in Salinas. Mrs. Jean is leaving next week for the south to remain until after her daughter's marriage and Mrs. Emery plans on going to San Rafael the first of July for the wedding.

Mrs. Louise Robertson has returned from a stay in San Francisco and Hollister, Calif., where she was the guest of her sister, Mrs. Gail Briggs. Returning with Mrs. Robertson was her mother, Mrs. H. L. Jensen, who will remain in Salem for the summer months.

Pattern



Even the "small fry" like clothes that are dainty and feminine — and here's sweet frock that's really irresistible! Anne Adams has designed Pattern 4720 with many bewitching touches — yet it's so simple to sew. A gay bolero-effect is formed by the curved bodice sections at either side-front. The center bodice panel smartly points the way to the front gathering of the skirt. Choose cool, perky flared sleeves or little puffs, and add a bow of ribbon or self-fabric at the round neckline. Why not make one frock in a crease-resistant cotton sheer with lace edging, and a second version in a more everyday gingham or chambray? Neat panties are included in this style.

Pattern 4720 is available in children's sizes 2, 4, 6, 8 and 10. Size 6, checked dress, takes 2 yards 35 inch fabric and 2½ yards lace edging; dotted swiss dress, 2 yards 35 inch fabric, 3½ yards lace edging.

Send FIFTEEN CENTS (15c) in coin for this Adams pattern. Write plainly SIZE, NAME, ADDRESS and STYLE NUMBER. This summer, plan to have a complete, attractive wardrobe with the Anne Adams Pattern book for your sewing guide! All the smart, original designs in this book are promptly available in simple, accurate patterns. There are styles for every age and activity, with feminine sheers and prints, "ton-boy" playclothes, beach modes, travel wear, soap in water cottons, new accessories. Order a book today—it costs just FIFTEEN CENTS! PATTERN, FIFTEEN CENTS, BOOK AND PATTERN TOGETHER, TWENTY FIVE CENTS. Send your order to The Oregon Statesman, Pattern department.

SOCIETY MUSIC The HOME

Society Deadline

Calendar notices and club announcements for the Sunday Statesman society section must be in the Statesman office by Friday noon. Calendar notices may be telephoned in until Friday noon. Social items will be taken by the society department up to noon on Saturday.

CLUB CALENDAR

FRIDAY
WCS of Jason Lee church, 10:30 a.m. Luncheon at 1 p.m.

SATURDAY
VFW dance for benefit of USO, VFW hall.

SUNDAY
War Mothers at Champoe, 1 o'clock dinner.

MONDAY
American Legion auxiliary, 8 p. m. Election.

WEDNESDAY
Salem Central circle of 1st Christian church with Mrs. Guy Drill, all day.

East Central circle, 1st Methodist church, 1 o'clock covered dish luncheon, with Mrs. Henry Carl, 965 E street, 1 p.m.

Royal Neighbors sewing club, with Mrs. Lenora Hartley, 266 North Cottage street, covered dish luncheon.

THURSDAY
Maccabees No. 6, Pythian hall.

Recital Given Tonight

Pupils of Miss Frances Virginie Melton will be presented in piano recital at the Carrier room of the Methodist church tonight. The public is invited.

The program includes:
Prelude No. 1 — Well Tempered

The Fairy Barque — Aaron Basset

Happy Days — Weebly Ross

Menuet Gracieuse — Bach

Valse — Barbara Ann King

Song—Andante — Bach

Scouts on Parade — Blackburn

Pizzicati — Delibes

Minuetto Giocoso — Haydn

Scar! Dance — Chamade

The Swan on the Moonlit Lake — Rebe

Sonata Do major—Allegro — Mozart

Valse Op. 70-1 — Chopin

Sonata Fa major — Mozart

Impromptu Op. 90-2 — Schubert

Sonata Op. 7—Allegro — Beethoven

Ethelinda — Carolyn Brady

A Hermit Thrush at Mori — Beach

Impromptu Op. 90-4 — Schubert

In the Patois — Genevieve Winslow

Spring song — Evelyn Johnson

March Wind — Jean Claire Swift

Si Oiseau d'etals — Henselt

Shadow Dance — MacDowell

Polonaise — Betty Pettz

Nocturne — Chopin

Etude — Grace Dellaport

Etude — Chopin

Etude — Chopin

Etude — Chopin

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Bride-Elect Is Honor Guest

Miss Madelle Kappauf, the bride-elect of Mr. Harold W. Schmidt, was the honor guest at a delightful informal party Thursday night when the feminine members of the department of agriculture entertained. The affair was held at the home of Miss Kappauf of North 20th street.

A chop suey supper was served by the hostesses and the Chinese motif was carried out in the appointments. A miscellaneous shower honored the bride-to-be.

Honoring Miss Kappauf were Mrs. W. A. Bauman, Mrs. Floyd Query, Miss Evelyn Berger, Miss Shirley Laws, Miss Alma Patterson, Miss Ann Anderson, Miss Sarah Lee Morris, Miss Martha Wicker, Mrs. Ruth Ward, Miss Freda Ahrens, Miss Beulah Brooks, Miss Mabel Lenz, Miss Ella Wilson, Miss Georgia Ramage and Miss Helena Schneider.

Birthday Will Be Honored Today

Burton Edwards, son of Mr. and Mrs. Norval E. Edwards, will celebrate his second birthday today when his mother entertains at their home on State street.

A table will be set in the garden with a yellow and green color scheme used in the appointments at the refreshment hour.

Bidden to honor Burton are Susan Mitchell, James Heater, James McCaffery, Sue Ann and Judy Barker, Karen Thomas, Marilyn and Carol Joan Harland. Mothers accompanying their children are Mrs. Malcolm Mitchell, Mrs. Maurice Heater, Mrs. Peter McCaffery, Mrs. Kenneth Barker, Mrs. Elvin Thomas and Mrs. Roy Harland.

The Tawanka girls held an all-day picnic at the summer home of their guardian, Mrs. A. E. Ullman, last Thursday.

The girls enjoyed a hike and a swim. The girls all cooked their own dinners.

Those who enjoyed the day were Shirley Reimann, Donna Ahal, Virginia Beall, Joanne Schwarg, Jodelle Parker, Patsy Ullman, Eunice Miller, Donald Ullman, Mrs. Florence Miller and Mrs. Ullman.

Hostess Fetes Club Group

Mrs. Paul Nopar entertained members of her bridge club at her home in West Salem on Wednesday night. Following dessert supper, the evening was spent in playing bridge.

Members included Mrs. Robert Caton, Mrs. Dorothy Cassellus, Mrs. Irving DeFrance, Mrs. Robert Keudell, Miss Anna Peters, Mrs. Malcolm Jones, Mrs. George Kelly and Mrs. Paul Nopar. Mrs. Emmett Kleinke was a guest.

The club will suspend meetings for the summer, except for a picnic in July.

The Maccabees of Willamette tent hive No. 6 will meet Thursday at a regular review with Lelia Ohlsen presiding at K. of P. hall at 8 o'clock. Plans will be made for transportation to Portland Saturday, June 28, to the golden wedding anniversary of Great Commander and Mrs. H. S. Hudson and state rally.

The Maccabees will hold their annual picnic and basket lunch next Sunday at Olingef park.

Mrs. F. A. Elliott is in Newberg this week attending the Quaker quarterly meeting at Pacific college.

Mr. and Mrs. George Otten returned Thursday from a several days' stay in Spokane.

NORTH HOWELL — A fire-place party honoring out-of-state guests was a pleasant event of Wednesday at the home of Mr. and Mrs. Thomas Bump.

Guests were Mrs. Sadie Currence and Miss Betty June Currence, Phillipsburg, Kan.; Mr. and Mrs. C. A. Bump of Portland, Mrs. Alice Aspinwall, Mrs. Caroline Aspinwall and Hubert Aspinwall, Salem; Mr. and Mrs. Earl Bouchie, Turner, and Mr. and Mrs. R. C. Jefferson, North Howell.

Mrs. V. L. Steward and Miss Agnes Steward returned Wednesday from a week's visit with Mr. and Mrs. Charles Fiker at Omak, Wash. Mrs. Fiker is Mrs. Steward's daughter.

Agnes Steward, chemistry teacher in the Silverton high school, left Thursday for Los Angeles where she has enrolled for the summer school session at UCLA.

In July the union will meet with Mrs. John Mitchell at the Methodist parsonage. Following the short program, bouquets of flowers were arranged and distributed to the sick and shut-ins of Turner. In attendance were Mrs. R. O. Witzel, Mrs. C. A. Bear, Mrs. A. E. Windom, Mrs. L. M. Small, Mrs. L. D. Mills, Mrs. Charlie Standley and Dale, Mrs. William Spiers, Mrs. John Mitchell, Miss Nadine Ellis and Mrs. Gunning.



EDNA FISHER

Pianist Given More Honors

Edna B. Fisher, a graduate of Salem high, this year, has received additional musical honors this week. She was chosen by the Salem branch of the Oregon Music Teachers association to represent them at the president's concert at the state convention in Portland June 9.

She played piano solos "Pavane" by Ravel and "March Wind" by MacDowell. On Saturday, June 7, she played for the eighth consecutive year at the audition held by the National Piano Teachers' Guild, a national organization with headquarters in New York City. The auditions for western Oregon were held in Portland with Adelaide Perry of the department of music of University of Southern California as judge.

Edna was awarded high honor rating in the Collegiate A division and receives their diploma of high school music. She has studied with Ruth Iske of Pasadena, Mary W. Anderson of Bend, and Frances Melton of this city.

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Salad, Coffee On Menu

Summer suppers on the porch call for light, nourishing, appetizing fare. A salad, rolls and a beverage fill the bill—and good iced coffee will fill the glasses. A salad, easy to make with canned shrimp, is ideal too; follow these directions for both the iced coffee and shrimp salad for those easy summer suppers:

FOR GOOD ICED COFFEE:
Make regular-strength coffee by your favorite method. Use one heaping tablespoon coffee for each ¾ measuring cup water.

When coffee is made in metal maker, pour into enamel, glass, china, or earthenware container; cover securely and allow to cool. Place in refrigerator, is desired. To serve, pour the chilled coffee into tall glasses half-filled with ice. (From ¾ to one cup of

cooled coffee is needed for each serving, depending on the size of glasses used.) Serve with sugar and plain or whipped cream.

SHRIMP STUFFED TOMATOES
Combine a No. 1 can shrimp (save four whole shrimp for garnish) with one cup diced celery. Moisten with mayonnaise. Peel and cut four tomatoes in five sections, petal fashion. Fill center of tomato with shrimp mixture. Place whole shrimp on top; sprinkle with chopped chives. Makes four servings.

CHESSE SOUFFLE
4 tablespoons butter
2 tablespoons flour
1 cup scalded milk
½ teaspoon salt
Few grains cayenne
½ cup grated cheese
4 egg yolks beaten very light
4 egg whites, beaten stiff

Melt butter and add flour, and gradually add milk, stirring until thick and smooth. Add salt, cayenne and cheese. Remove from the fire, add yolks. Cool and fold in egg whites. Pour into greased pan, bake 45 minutes in a moderate oven (350 degrees). Serve at once.

Our reader was advised to try this recipe, a simpler one to make, because not a true souffle:

CHESSE FONDUE
2½ slices crumbled bread
1 cup grated cheese
2 beaten eggs
2 cups milk
Salt and paprika

Let stand awhile, bake in a moderate oven until set, stirring once along toward the first part of the cooking.

But another recipe of similar result was suggested, one that's a speck more unusual:

RICE-CHEESE SOUFFLE
2 cups cooked rice
2 cups grated cheese
2 cups milk
1 teaspoon salt
¼ teaspoon mustard and pepper
4 eggs

Mix, beating eggs first, cook for 45 minutes at 300 degrees in a buttered casserole. Serves 8.

Furthermore, upon discussing what our reader's menu was trying to find a recipe for souffle

Should reach consistency of syrup. Remove from fire. Fold in six cups Albers corn flakes. Do not pack. Stir until coated with syrup. Place mixture in well buttered ring mold, packing very lightly. Allow to stand at room temperature until mixture becomes cold. Unmold on round platter and when ready to serve, fill center with following mixture: two cups strawberries sliced and dredged with one tablespoon sugar, added to one cup whipping cream, whipped.

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