

### Salem Heights Club Meets

The Salem Heights Woman's club held its first fall meeting on Friday at the community hall with Mrs. Louis Anderson, president, presiding. Mrs. Anderson named her standing committees for the ensuing year: child welfare, Mrs. C. A. Graham, Mrs. Frank Erickson and Mrs. Jay Morris; press, Mrs. G. F. Bender; education, Mrs. Emma Wheelon; visiting and flowers, Mrs. C. E. Forbis and Mrs. W. E. Gardner; Farm Home, Mrs. D. D. Dotson, Mrs. C. W. Sawyer and Mrs. Robert Hinz; legislative, Mrs. A. A. Taylor; national defense, Mrs. H. R. Woodburn and social, Mrs. LaVern Bennett and Mrs. John Douglas.

Mrs. James B. Manning was the guest speaker. She gave a talk on "Mexico." She had a display of rugs, pictures and several other interesting articles she brought from Mexico.

Members present were Mrs. Alvin Stewart, Mrs. Alice Edmondson, Mrs. William Neimeyer, Mrs. C. W. Sawyer, Mrs. W. E. Gardner, Mrs. Paul Griebnow, Mrs. H. R. Woodburn, Mrs. Roy Burton, Mrs. M. L. Waring, Mrs. H. W. Pierson, Mrs. Louis Anderson, Mrs. John Douglas, Mrs. C. E. Matlock, Mrs. Jay Morris, Mrs. A. A. Taylor, Mrs. D. D. Dotson, Mrs. William McClure and Mrs. Gayle Finley.

The refreshment committee, Mrs. D. D. Dotson, Mrs. Jay Morris and Mrs. Alvin Stewart served refreshments in keeping with the theme "Mexico."

Among those attending the Round-Up in Pendleton this week are Secretary of State and Mrs. Earl Snell, Dr. and Mrs. Louis B. School, Mr. and Mrs. Loring Grier and Mr. and Mrs. B. E. Edwards.

### Favorite American Song Illustrated In Laura Wheeler Picture



**THE OLD OAKEN BUCKET — PATTERN 2910**

The Old Oaken Bucket — a song every American loves — translated into stitchery proves fascinating needlework. Pattern 2910 contains a transfer pattern of a picture 15x20 inches; color chart and key; materials required; illustration of stitches. Send ten cents in coin for this pattern to The Oregon Statesman, Needlecraft Dept., Salem, Ore. Write plainly **PATTERN NUMBER**, your NAME and ADDRESS.

### Dancing Classes Will Begin

Enrollments in all types of dancing are to be taken by Alfred Lauraine, dance master, throughout the week of September 15th. Mr. Lauraine, who has recently returned from Los Angeles to re-open his enlarged studio at 155 South Liberty street, will offer complete courses in tap, ballet, Spanish, ballroom, and exercise. In addition to open classes in ballroom dancing for students and adults, a special Married Couples class and a Rumba-Tango club is to be organized with a minimum of instruction and featuring social evenings.

Not only will expert instruction be given in the newest dances including those of the South American influence such as the rumba, tango, samba, marcha and conga, but sharply defined basic technique in waltz and fox trot for beginners will make it easy for those who wish to learn.

**SILVERTON**—Miss Ruby Pennington of Sublimity, daughter of Mr. and Mrs. Glenn Pennington, became the bride of Mr. Kenneth Boswell of Sisters at the First Christian church parsonage, Sunday forenoon, with the Rev. Russell Myers reading the ceremony. The bride's mother and brother, Mr. Paul Pennington, attended the couple and the bride wore a wine brown gown with matching accessories. Her corsage was of gardenias.

Mr. and Mrs. Boswell will make their home at Sisters.

### Kindergarten Will Open

The South Salem Kindergarten, 1655 South Liberty street, will open on Monday, September 15 under the direction of Mrs. Harriet Logan Zosel. Open house will be held on Saturday and Sunday afternoons from 2 to 5 o'clock.

Mrs. Jean Hobson Rich will assist Mrs. Zosel and Mr. Paul Armstrong, of Billings and Armstrong, will teach tap dancing once a week. Featured at the kindergarten will be music, piano, handicrafts, games, tool craft and pre-school work.

**MILL CITY**—Miss Barbara Ann Davis, daughter of Mr. and Mrs. W. H. Davis, Mill City, was married Sunday afternoon to Mr. Samuel Delaney, son of Mr. and Mrs. E. F. Delaney, Portland. The ceremony was performed in the Catholic church at Jordan Valley.

Miss Audrey Jane Hamon, Portland, was bridesmaid, and Mr. R. J. Shea, Portland, was best man. Mrs. T. J. Cammack, Yakima, Wash., sang "Ave Maria."

The bride, who was given in marriage by her father, wore a white brocaded satin gown, with fingertip veil and white gladiolus — with orchid center. The bridesmaid wore a blue satin floor length gown and carried pink gladiolus.

Guests at the reception in the home of the bride's parents were Mr. and Mrs. T. L. Hennes, Lyons, Mr. and Mrs. E. L. Davis and Virginia Davis, Gates; Mr. and Mrs. Herbert Schroeder, Mrs. Floyd Fleetwood, Mrs. Alfred Ward, Mrs. Ernest Graham, Mrs. R. L. Faust, Mrs. Abbie Geertson, Miss Daisy Hendricson and Bob Thompson, all Mill City; Mr. and Mrs. Bloberger and daughter, Louise, Mr. and Mrs. W. J. Beunur, John Ellingham, Dave Michael, Mrs. Rose Rice, Mrs. Edith Bruce, Mr. and Mrs. B. F. Altman, Mr. and Mrs. James Cornforth, Mr. and Mrs. E. F. Delaney, Charles and Viola Bruce, all Portland; Mrs. G. W. Moore, Spokane; Mrs. T. H. Cammack, Yakima, and Mrs. F. L. Kirby, Scio.

The couple will reside in Portland, where she is a nurse at Good Samaritan hospital and he is employed with the state highway department engineering staff. Mrs. Delaney wore a defense blue traveling suit with wine colored accessories.

Miss Josephine and Miss Beatrice Evans of Eugene are the weekend guests of Mr. and Mrs. Clinton Standish.

Mrs. C. T. Pomeroy and her daughter, Mrs. Charles A. Goodwin, are visiting in San Francisco and other California cities.

**GRAND**  
NEW LOW PRICES  
Mat. 20¢ Eve. 25¢  
Continuous from 1 P.M.

**SONJA HENIE JOHN PAYNE**  
*Sun Valley Serenade*  
**GLENN MILLER AND HIS ORCHESTRA**  
2nd NH Feature  
"PRIVATE NURSE"  
with Brenda Joyce Jane Darwell

**LIBERTY**  
TODAY & SAT.  
Annie Sails Again!  
*Tugboat Annie Sails Again!*  
MARJORIE RANGEAU-ALAN HALE JANE WYMAN-RONALD REAGAN  
PLUS  
**THE BITTER**  
"ROLLIN' HOME TO TEXAS!"  
15¢ Continuous Daily From 1:30 P.M.

**ADDED CHAPTER ONE**  
SPINNING HIS WEB OF CUNNING TO TRAP FIFTH COLUMNISTS  
**THE SPIDER RETURNS**  
Mr. and Mrs. Ralph Mapes left Thursday night for Prineville to attend the races there today.

### Variety of Fruit Is Used

While pineapple upside down cake is the first and best known of this form of dessert, there are many other ideas to use when upside down cake hungry. Some women put apples in the pan and cover with gingerbread batter. Some make a medley of fruits either fresh or dried, yet others use oranges or bananas or canned fruits. Here are two ideas for upside down cake.

**PEACH UPSIDE DOWN CAKE**  
1½ cups sifted cake flour  
1½ teaspoon baking powder  
½ teaspoon salt  
¾ cup granulated sugar  
4 tablespoons butter or other shortening  
1 egg, well beaten  
½ cup milk  
1 teaspoon vanilla

4 tablespoons butter  
¾ cup brown sugar, firmly packed  
2 cups sliced peaches  
Sift flour once, measure, add baking powder, salt, and sugar, and sift together three times. Cream butter thoroughly. Add dry ingredients, egg, milk, and vanilla and stir until all flour is dampened; then beat vigorously 1 minute.

Melt 4 tablespoon butter in 8x8x2 inch pan or 8-inch skillet over low flame; add brown sugar (¾ teaspoon nutmeg may be mixed with brown sugar, if desired), and stir until melted. On this arrange peach slices. Turn batter out on contents of pan. Bake in moderate oven (350 degrees) 80 minutes, or until done. Loosen cake from sides of pan with knife or spatula. Serve upside down on dish with peaches on top. Garnish with whipped cream, if desired.

For best results, have all ingredients at room temperature before mixing.

**PRUNE UPSIDE DOWN CAKE**  
1½ cups sifted cake flour  
1½ teaspoons baking powder  
½ teaspoon salt  
¾ cup granulated sugar  
4 tablespoons butter or other shortening  
1 egg, well beaten  
½ cup prune juice  
1 teaspoon vanilla

4 tablespoons butter  
½ cup brown sugar, firmly packed  
6 cooked prunes, halved, seeded and stuffed with nuts  
Sift flour once, measure, add baking powder, salt, and sugar, and sift together three times. Cream butter thoroughly. Add dry ingredients, egg, prune juice and vanilla and stir until all flour is dampened; then beat vigorously 1 minute.

Melt 4 tablespoons butter in 8x8x2 inch pan or 8-inch skillet over low flame; add brown sugar and cook and stir until thoroughly mixed. On this arrange prunes, cut-side down. Turn batter out on contents of pan. Bake in moderate oven (350 degrees) 90 minutes, or until done. Loosen cake from sides of pan with knife or spatula. Turn upside down on dish with prunes on top. Garnish with whipped cream, if desired.

For best results, have all ingredients at room temperature before mixing.

**MALPIN** — Through the press, friends are invited to call on Mr. and Mrs. S. H. Downing at their home here Friday when they will entertain informally on the occasion of their golden wedding anniversary.

Two of their sons and daughters, Mrs. Maude Woolley and family of Fruitland and Chester Downing and wife of California, will be with them at this time. Others who make their homes in California and Washington, DC, will be unable to attend.

**SILVERTON**—Mrs. Ralph Larson, president of the Silverton Woman's club, Wednesday announced her committees chairman for the club year to include program chairman, Mrs. Glen Bridwell; membership, Mrs. A. B. Wiesner; budget, Mrs. George Jaeschke; nominating, Mrs. R. A. McClanathan; telephone, Mrs. George Christensen; welfare, Mrs. A. J. Titus; publicity, Mrs. R. E. Reswick; defense, Mrs. F. M. Powell.

Each chairman will name her own workers. The first meeting of the club will be held October 13.

**HOLLYWOOD 15**  
"Jean Harlow" "Remedy for Riches"  
And Second Feature  
**THE FARGO KID**  
With Tim Holt  
Added News, Colored Cartoons, and Chap. 5 of "The Green Hornet Strikes Again."  
**KEY KIDS!**  
FREE ice cream to everyone attending the Matinee Sat. at 1 p.m.

### Broken Silhouette Is Important Fashion News



Left, heavy black silk crepe dress with jeweled buttons; center, cocoa tan wool tunic frock; right, sheer wool jersey dinner gown in heaven blue.

The broken silhouette is one of the most important new fashion notes of the autumn season. The style is so popular that it is seen in every type of dress, from street wear to evening and dinner gowns. The three dresses pictured are excellent examples of this treatment, the effect achieved by the use of peplums. At the left is Marjorie Woodworth modeling a dress of heavy black silk crepe trimmed with jeweled buttons. It features comfortable and smart larger armholes and has a peated peplum in front. Virginia Bruce, center, selected a daytime dress in cocoa tan wool—a tunic frock with slender skirt, long sleeves and buttons at the neckline that are covered with the same material as the dress. She wears with this dress brown suede gloves, large brown felt hat and gold pin with brown stones and medallions. The dinner gown, right, is sheerest wool jersey, and has long sleeves. It is in a lovely shade of heaven blue, and is styled with high circle neck, long tight sleeves and pencil slim skirt and pointed peplum. Gold bracelets and heavy carved gold necklace give the luxurious note to the costume.

### Indians Favored As Sweet

Small cakes are usually favored by youngsters, but grown-ups have a special liking for them. Here chocolate makes its appearance.

**CHOCOLATE INDIANS**  
¾ cup sifted cake flour  
½ teaspoon baking powder  
½ teaspoon salt  
½ cup butter or other shortening  
2 squares unsweetened chocolate, melted  
1 cup sugar  
3 eggs, well beaten  
½ cup chopped walnut meats, toasted  
1 teaspoon vanilla  
½ cup finely cut dates

Sift flour once, measure, add baking powder and salt and sift again. Add butter to chocolate and blend. Add gradually sugar to eggs, beating thoroughly; then chocolate mixture and blend. Add flour and mix well; then dates, nuts and vanilla. Bake in two greased pans, 8x8x2 inches, in moderate oven (350 degrees) 35 minutes. Cut in squares before removing from pan. Makes 4 dozen Indians.

### Chili Sauce Peps Soup

If you want to pep up soup—when it is already for the table—put a little chili sauce on top of each portion. This steps up flavor and color appeal.

### Rites Held for Dallas Woman

**DALLAS**—Funeral services for Mrs. Lucy Anne Foster who died Tuesday, was held Thursday at the Henkle and Bollman chapel at 2 p.m. with the Rev. J. K. Wishart officiating and interment in the Oddfellows cemetery.

Lucy Anne Foster was born at Maynardville, Tenn., in 1859, the daughter of Irving and Minerva Foster and was married to William Thomas Foster in 1888. Her membership in the Baptist church was lifelong.

Survivors are three children, Dr. C. L. Foster, James Judson Foster and Mrs. Harold Rich, all of Dallas, two grandchildren, Theone and Clinton of Dallas and one brother, James H. McDowell of Maynardville.

**CHICAGO**—(AP)—A negro walked into a currency exchange, shoved a note through an opening in the glass enclosure and thrust a hand into a pocket to indicate he had a pistol.

Irving Slutsky, the operator, read the message—a demand for \$2000—and the footnote: "Act natural and you won't get hurt." "Get the hell out of here," Slutsky shouted. The intruder fled. Slutsky informed the police later: "I was acting natural all right, the glass is bullet proof."

## Sports

### Pistol Club Sets Annual Tyro Shoot

In a contest aimed (not literally) at tyros, the Salem Rifle and Pistol club will hold its annual pistol match, not registered, at the Turner National Guard range Sunday, Sept. 14, officers said Thursday.

Club officers in charge of the meet will be Lee Eyerly, president; Grant Ferris, vice-president; Kenny Graber, secretary; Harry Eyerly, range officer, and Mrs. J. T. Lenhart, statistical officer. Peggy Mather will be in charge of refreshments.

Awards, now on display at Cliff Parker's, will be limited to one trophy or two medals to one contestant, medals released by this ruling going to the next in line. The challenge fee will be \$50, and all ties will be broken according to NRA rules.

Prizes and statistics are as follows:  
Match one—Aggregate of Matches 3, 4, 5 and 6. Prizes: Winner—Club trophy and silver individual trophy; 2nd place, silver medal; 3rd place, bronze medal.

Match two—Aggregate of Matches 3, 4 and 5. Prizes: Winner, bronze individual trophy; 2nd place, bronze medal.

Match three—Individual .22 caliber slow fire. When fired: 9 a.m., Sunday, September 14, 1941. Course: 20 shots, 1 minute per shot—50 yards. Prizes: 1st place, silver medal; hi-tyro, bronze medal.

Match four—Individual .22 caliber Camp Perry course—25 yards. When fired: Immediately following match number three. Course: 10 shots slow fire, ½ minute per shot; 10 shots timed fire, 5 shot strings, 20 seconds per string; 10 shots rapid fire, 5 shot strings, 10 seconds per string. Prizes: 1st place, silver medal; hi-tyro, bronze medal.

Match five—Individual .22 caliber national match course. When fired: Immediately following match number 4. Course: 10 shots slow fire, 1 minute per shot, 50 yards; 10 shots timed fire, 5 shot strings, 20 second per string, 25 yards; 10 shots rapid fire, 5 shot strings, 10 seconds per string, 25 yards. Prizes: 1st place, silver medal; hi-tyro, bronze medal.

Match 6—Individual center fire national match course. When fired: Immediately following match number 5. Course: 10 shots slow fire, 1 minute per shot, 50 yards; 10 shots timed fire, 5 shot strings, 20 seconds per string, 25 yards; 10 shots rapid fire, 5 shot strings, 10 seconds per string, 25 yards. Prizes: 1st place, silver medal; hi-tyro, bronze medal.

**ELSINORE**  
ENDS TONITE  
Ronald Colman in "My Life With Caroline"—PLUS—"Highway West"  
Starts Saturday

**Rochester Says—"You'll love it—on 'How!'"**

Don't force red and don't love it!

**DON AMECHE and MARY MARTIN**

**KISS THE BOYS GOODBYE**  
with OSCAR LEVANT and CONNIE BOSWELL

**CAPITOL**  
NOW PLAYING  
What was the secret of Manderley?  
"Rebecca"  
with Laurence Olivier and Joan Fontaine

**CAPITOL**  
NOW PLAYING  
It's a Typhoon of Whirling, Thrill-Packed Action  
"Trade Winds"  
with Joan Bennett, Fredric March, and Anna Sothern

Serve His Favorite at **Eatin' Time!**

After A Day Of Strenuous Labor For His Country and Family, A Man Deserves The Foods He Likes Best... And His Favorite Condiment—**Heinz Tomato Ketchup.**

He's Earned THE BEST!

You couldn't find an easier way to please a hungry husband than to place a bottle of Heinz Tomato Ketchup alongside a juicy roast, crusted a luscious, glowing brown... For it takes mighty little of this sauce to give old "stand-bys" a lot of oomph!

Heinz Ketchup is cooked patiently—so that all the savor of ripe "aristocrat" tomatoes mingles perfectly with Heinz Vintage Vinegar and fragrant spices. Use Heinz—the world's largest-selling ketchup—to lend your meals that real home touch men cheer for!

**HEINZ Tomato KETCHUP**