

Betrothal of Miss Lucile Brainard

Miss Lucile Brainard had a surprise for guests at the party Mrs. Ralph Nohlgen gave Monday night.

The surprise was the news that Lucile will become Mrs. John L. Kelly on November 22. The bride-elect, the attractive brunette daughter of Mr. and Mrs. R. L. Brainard of Wardner, Idaho, is now wearing a diamond solitaire on the third finger of her left hand. The bridegroom-elect is a Portland man and the son of Mr. and Mrs. F. A. Kelly.

Miss Brainard has made her home in the capital since her graduation from Willamette university. She is a member of Beta Chi sorority, Cap and Gown and was a May princess her senior year.

Mr. Kelly also attended Willamette where the couple met. He is a member of Alpha Psi Delta fraternity and is now with the Nicolai Door Manufacturing company. The young couple will be married in Spokane on Saturday after Thanksgiving and will make their home in Portland.

The Party
At Monday night's betrothal party guests were invited to a dessert supper at the Nohlgen home on Court street. In the center of each table were small wooden booklets bearing the names of the couple and the date. Bouquets of gladioluses, zinnias, marigolds and asters were used about the guest rooms and on the tables. Contract bridge was in play during the evening.

Bidden to hear the news were Mrs. George Sheppard of Gresham, Mrs. Louis Stutz, Mrs. Rodney Winston and Mrs. Manfred Olson of Portland, Mrs. Wayne Doughton, Mrs. Bruce W. Carlin, Mrs. Dwight Lear, Mrs. Wheeler R. English, Mrs. Thorne H. Hammond, Mrs. George Abbott, Miss Eleanor Trindle, Miss Charlotte Kallander, Miss Beryl Seacat, Miss Letha Pelley, Miss Bernice Orwig and Miss Dorothy Winegar.

Keithleys Are Dinner Hosts

Mr. and Mrs. Willis Keithley were hosts at a family dinner Friday night in honor of Mr. and Mrs. F. M. Haberman, who left Saturday for Ellensburg, Wash., to be gone through the winter months. Covers were placed for Mr. and Mrs. W. E. Ryan and daughter Pat of Portland, Mr. and Mrs. Haskel Huntley of Scio, Mr. and Mrs. F. X. Hoereth and daughters, Margery and Joan, Mrs. Daisy McIntyre, the honor guests, Mr. and Mrs. Haberman, and the Keithleys.

The Woman's Society of Christian Service of the Leslie church will meet at the church at 2 o'clock on Wednesday to hear the following program: Mrs. W. M. Ask, devotions; Mrs. C. A. Downs, "The Church Imperative"; Mrs. S. M. Laws, "Woman's power in the Church"; Mrs. C. H. Brown, Mrs. E. W. Stripling, Mrs. Eltrude Temple and Mrs. Tom Morris will make up the hostess committee.

Salem friends will be interested to learn of the birth of a boy, Douglas Bruce, to Mr. and Mrs. Rodney Winston of Portland on September 10. Mrs. Winston will be remembered as Melba Ripelle.

New Black Dresses Are Smart and Flattering



Left, rayon crepe dress; center, boltoni beret worn with black dress which has detachable sleeves; right, black frock with pleated peplum front.

If you have not purchased your little black dress for the first autumn meetings in town, you should do it now. There are frocks with tunics, peplums and tiers, but all have lower waistlines and the hipline accentuated. Left, is a Saccon dress with softly flared top and slim skirt. The top has long, full sleeves with deep, tight fitting cuffs and metal buttons down the front of the bodice. The dress is made of fine rayon crepe. The boltoni beret by Lilly Dache, center, is black felt, knitted close in back, sitting firmly forward on the head. It complements a basic black dress which has a new note in the detachable sleeves made of looped black and golden sherry felt stripes. Elvise Knox, right, has a new fall dress of heavy black rayon crepe trimmed with daisy-shaped pearl buttons. It has fullness above the waist and slimness below, with the larger armholes and pleated peplum in front. With it is worn a small black velvet off-the-face hat.

Women's Page
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MAXINE BUREN
Editor

SOCIETY MUSIC
The HOME.

Club Calendar

TUESDAY
Eloka club with Mrs. B. F. Schmoer, 885 North Cottage street, 1:30 o'clock dessert luncheon.
Salem Central WCTU meet at Legion hall, 2 p.m.
Laurel Social Hour club with Mrs. David Friesen, Claxton Station, 2 p.m.
Ministers W. V. S. Association with Mrs. Irvin Williams, 102 South 15th street, 2 p.m.
Robert Rawson's grand opera study class, 8 p.m.

WEDNESDAY
Salem Writers' club with Mrs. Flora Thompson Eiders, 660 Marion street, 7:30 p.m.
East Central circle, First Methodist church, with Mrs. Thomas Holman and Miss Helen Litchfield, 888 North Summer street, 2:30 p.m.
South Central circle, First Christian church, with Mrs. Henry Piening, 850 Thompson street, all day meeting.
West Central circle, First Methodist church, with Mrs. J. E. Kirk, 1028 North 5th street, 2 p.m.
The W.S.C. Leslie church 3 p.m.
Lucy Ann Lee circle, 1st Methodist church, with Mrs. H. L. Marsters, 1756 Court street, 2:30 p.m.
South Central circle, First Methodist church, 1:15 p.m. with Mrs. Graham, 461 South High street.

THURSDAY
Delta Phi alumnae with Mrs. Roy Ferris, 375 South 22nd street, 8 p.m.
Daughters of Union Veterans of Civil War, 8 p.m. with Mrs. Ed Jory, 425 Hoyt street.
Lion's auxiliary one o'clock luncheon at Godfrey's.
Women's Council of First Christian church meet at church parlors, 2 p.m.

FRIDAY
Book-a-Month club with Mrs. J. P. Smart, Glenn Creek road, dessert luncheon, 1:15 p.m.
W.R.C. VFW hall 2 p.m.

Wedding Day Is Told

Dr. and Mrs. Claude William Clifford of Portland, formerly of Salem, announce the engagement of their daughter Enid to Mr. Donald Moore Fisher, son of Mr. and Mrs. Samuel K. Fisher.

The news was told Friday night at a card party for which Miss Clifford was hostess at the home of her parents.

The wedding is planned for the night of October 17. The ceremony at Westminster Presbyterian church will be followed by a reception to be held at the Clifford home.

Both Miss Clifford and her fiancé are graduates of Oregon State college where the bride elect was a member of Kappa Alpha Theta.

Mr. and Mrs. Charles Holloway of Portland were in Salem for the weekend and were the house guests of Dr. and Mrs. Robert Joseph.

A mere smidgen of grated orange rind put into meringue used for topping chocolate flavored cakes, pies, or puddings, gives a delightfully novel touch.

Hostesses Will Fete Bride

Miss Doris Drager and Mrs. Richard Pierce of Portland are arranging a delightful affair for Thursday night at the Rue Drager home on North Capitol street in compliment to Mrs. Russell K. Woodward (Margaret Bell), a September bride.

Guests have been invited to a dessert supper to be followed by an evening of contract. The guest of honor will be feted with a bathroom shower.

Bouquets of gladioluses and asters will provide the decorative note about the rooms and on the individual tables. Mrs. Rue Drager and Mrs. Paul Van Scoy will assist their daughters informally.

Bidden to honor Mrs. Woodward are Mrs. Kate G. Bell, Mrs. Robert J. Woodward of Portland, Mrs. Glenn Stevens, Mrs. Harold Olinger, Mrs. H. Olinger, Mrs. Vernon Perry, Mrs. Edgar T. Pierce, Mrs. Robert Drager, Mrs. Clarence Hamilton, Mrs. Claybourne Dyer, Mrs. Harvey Quistad, Mrs. Lester Carter, Mrs. Robert Cannon, Mrs. Russell McJury, Miss Helen Wiedmer, Miss Maxine McKillop, Miss Helen Langille, Miss Jeanne Patton, Mrs. Rue Drager and Mrs. Paul Van Scoy.

Mrs. Kirk Fetes Guild Members

The home of Mrs. Walter Kirk on South High street was the scene of the first fall meeting of St. Anne's Guild of St. Paul's Episcopal church Monday afternoon. Assisting hostesses were Mrs. Wilbur Perry, Mrs. Wallace Carson, Mrs. Kenneth Bell, Mrs. Robert Sears, Mrs. Paul Hale, Mrs. Lynn Heise, Mrs. Charles Heltzel, Mrs. Charles Huggins, Mrs. James Humphrey, Mrs. Walter Kirk, Mrs. Sydney Kromer, Mrs. Harold Ladd, Mrs. Donald McCargar, Mrs. Ralph E. Purvine, Mrs. Robert Sears, Mrs. Laban Steeves, Mrs. F. H. Thompson, Mrs. Parker Wick-wilson, Mrs. Howard Wilson, Mrs. Robert Wilson, Mrs. A. D. Woodmansee, Mrs. Fred Moxley and Mrs. George Weller.

Circle Meetings Are Slated

Circle meetings of the Women's Society of Christian Service of the First Methodist church for Wednesday, September 17, include:
South Central Circle meets with Mrs. J. S. Graham, 461 South High, at 1:15 for dessert.
Naomi Circle meets with Mrs. E. O. Welling, 980 N. 16th, at 1:15 for dessert.
West Central Circle meets with Mrs. J. E. Kirk, 1026 N. Fifth, at 2:30 o'clock.
East Central Circle meets with Mrs. Thomas Holman and Miss Helen Litchfield, 965 N. Summer, at 2:30 o'clock.
Yew Park Circle meets with Mrs. L. D. Waterman, 1307 Hines at 2:30 o'clock.
Lucy Ann Lee Circle meets with Mrs. H. L. Marsters, 1756 Court at 2:30 o'clock.

Guild Meeting Is Slated

The Westminster guild of the First Presbyterian church will meet at 2 o'clock on Wednesday at the church. Mrs. Harold Dunsnoor, president, has announced guest day. Each member and guest is to bring needle, thread and scissors, to sew for "Bundles for Britain."

The program includes a talk by Mrs. Esther Little, new YWCA secretary, Mrs. John Jelders, devotions and Mrs. Earl Cooley, soloist. The committee of hostesses includes Mrs. Gardner Knapp, Mrs. Glenn Morris, Mrs. Knight Percy, Mrs. Walter Snyder and Mrs. Ralph Bailey.

New Pupils at Rickey School

RICKEY — Rickey school is again in session, work being resumed last Monday. Forty seven pupils are under the leadership of Mrs. Mary Ellen South and Ida G. McClendon, who are beginning their second term at Rickey. A number of children who are still in the harvest fields will be returning soon.

Pupils entering the first grade this year are Leora Beach, Verlin Sheldon, Billy Walker and the Horner twins, Charles and James. Other new students are Lester and Delbert Miller, fifth and sixth grades respectively. Elmer Griggs, second grade from Brush College, and Gay Clearwater, fourth grade from Auburn, are also new students.

Club Does Sewing

SPRING VALLEY — The Sunshine club will meet all day Wednesday with Mrs. Elwood Cooper. A no-host dinner at noon will precede Red Cross sewing.

Members of the Lion's auxiliary will meet for the first fall luncheon meeting on Thursday afternoon at one o'clock at Godfrey's. The afternoon will be spent at the home of Mrs. Charles Strickfadden and the assisting hostesses are Mrs. C. F. Putnam, Mrs. LaVerne Young, Mrs. Jack Hubbard and Mrs. Floyd Bowers.

Jordan-Brown Vows Said

At the Church of the Madeleine in Portland on Saturday, Miss Betty Ann Brown, daughter of Mr. and Mrs. H. E. Brown of Salem, became the bride of Mr. J. Robert Jordan, son of Mr. and Mrs. C. Henry Jordan. The Rev. George Campbell read the service.

The bride's gown was of white bengaline with full skirt, tight bodice trimmed with Flanders lace and a full length train. A cap and wreath of gardenias held her train-length veil in place and she carried white gardenias centered with an orchid. Mr. Brown gave his daughter in marriage.

The attendants, Miss Malle Corbett, maid of honor, and the Misses Mary Fox, Joan Huggins and Maxine Ashenfelter, bridesmaids, had identical frocks of white bengaline trimmed with Flanders lace with matching lace caps. They carried nosegays of gardenias and bouvardia. Susan Huggins, the flower girl, was dressed like the attendants and carried a basket of rose petals.

Mr. William Clark was best man and ushers were Messrs. Gary Gast, Ormond Lipscomb and Wolf Tone.

The reception was held at the home of the bridegroom's parents.

The bride chose a brown ensemble with matching accessories and an orchid corsage for traveling.

Mr. and Mrs. Jordan will be at home at 2921 SE Alder street in Portland following their wedding trip.

California Rites Of Interest

A wedding of interest to Salem folk took place in the Little Chapel of the Flowers in Berkeley on September 6, when Miss Dorothy Duncan, formerly of Salem but now of Castro Valley, California, became the bride of Mr. Herman Koopp of Red Bluff, California. The bride is the daughter of Mrs. Elva E. Duncan of Salem. The groom's mother is Mrs. Esther Koopp of Red Bluff.

The bride was given in marriage by her brother, Mr. Shirley Duncan of Castro Valley.

The bride wore a tailored suit for her wedding and a corsage of orchids. Nieces of the bride, Miss Jean and Miss Deloris Duncan, lighted the candles.

Miss Adaline Koopp, sister of the groom, was maid of honor and wore a navy blue pin striped suit and a corsage of gardenias. The bridesmaids were Miss Velta Gibson of Oakland and Mrs. Betty Bowers of Hayward, Calif. They wore royal blue dresses and matching hats with corsages of gardenias.

Mr. Donald Mason was best man and the ushers were Mr. Richard Langston of Sacramento and Mr. William Bowers of Hayward.

The bride's mother wore a pin striped black suit and RAF blue accessories. Mrs. Koopp wore a black dress and coat with soldier blue accessories. They both had corsages of gardenias.

A reception at the home of Mr. and Mrs. S. L. Duncan in Castro Valley followed the wedding. The couple will make their home at 704 B street, Hayward, Calif.

Mrs. James C. Stone has invited a group of friends to tea this afternoon at her home on Norway street in compliment to Mrs. Joseph A. Miller, who with Mr. Miller, is leaving on Wednesday for Portland to reside. Mrs. Miller has been prominent in musical circles in the capital and is known as Janet Miller.

The Women's Council of the First Christian church will meet at the church on Thursday at 2 o'clock. Mrs. E. W. Cooley will lead the devotions. A special program and music has been arranged to be followed by a fellowship hour.

Mrs. J. N. Bishop entertained members of the Gaiety Hill Garden club Monday afternoon at a salad luncheon at her Leslie street home. Bouquets of tuberoses and begonias provided the table centerpiece.

Dr. and Mrs. David Wright are home from a trip to Pendleton where they attended the round-up and Klamath Falls where they visited their son-in-law and daughter, Mr. and Mrs. Willis Danforth.

Lowly Bean Has New Dress

It just seems like nothing in this world is commonplace these days. Yesterday we looked over the bean department in one of Salem's finer grocery stores and were intrigued with even the lowly bean, in its modern dress.

This shop has its beans packaged in uniform transparent sacks. The beans are cleaned and carefully weighed by a large packing-concern previous to being shipped here. Labels are attractive.

But the variety looked as interesting as the packaging. What a winter of meals a woman could make with a package of each!

There were regular navy beans, some the ordinary size, some extra large. Good boiled with salt pork, and served with hot cornbread.

There were the red beans, extra fine for baking. Brown bread goes with them of course. Pink beans are just a little lighter than the red, and a little redder than the bayo, but all taste about alike when boiled with ham hocks.

The spotted beans are pinto if they are light, or cranberry beans if more of a red. Extra good boiled or baked with a tomato sauce, with plenty of onions added.

Blackeyes, as the grocer calls the white with black spots, find most favor when boiled with beef brisket and served with bran muffins and honey.

Limas we saw, both large and small. Boiled for 15' minutes and drained, they take sweet cream and butter and are boiled slowly for about three hours. This is a recipe from an old cookbook, and many an Ohio lady has listed it as one of her family favorites.

Split peas and lentils were in the bean department too. Green of split peas and rich brown of the lentils reminds us of many good winter soups, made from stock, onions, and perhaps a little cream along toward the last of the cooking.

That brings us to two other interesting products, packaged the same as the beans, but with a little added interest. First was the soup mix which included split peas, lentils, a few beans and some alphabet macaroni. In the cleverly put up package are some dehydrated vegetables, and at one end is a bouillon powder.

The second package is a prepared Spanish rice that includes rice, dehydrated peppers, and onions, dried carrots and celery, seasonings and spices, all mighty convenient for winter cooking.

Sandwiches Are Better Moist

School lunches are a novelty for awhile, but soon the daily sandwich fare loses its glamor and a good hot home-cooked lunch would touch the spot.

One thing about sandwiches, if they remain moist, there's more interest than in a dry filled one.

Sandwiches are more moist if they are made of raisin or some other fruited bread. The fruit flavor makes plain fillings, such as ham, peanut butter or cheese, more inviting, too. Blend raisins, chopped figs or prunes with peanut butter sometime and see what a popular spread it is.

As a choice flavor finish for the meal or to provide a "lift" on the way home from school, pack in a generous handful or two of dried apricots, peaches, pears or apples. Children usually like them right from the package, or you may make them softer, if you wish by steaming them or covering with boiling water for 10 or 15 minutes.

Circle three of First Presbyterian church will meet with Mrs. Charles Garrison, route 7, Box 90, Claxton road Wednesday afternoon. Mrs. John Anderson is the leader. Mrs. L. M. Ramage will entertain Circle 5 at her home, 1106 Leslie street on Wednesday. Mrs. S. A. Baldwin is the leader.

Mr. and Mrs. Roy A. Nichols (Oral Weller) of Santa Monica, Calif., are receiving congratulations on the birth of a son Saturday night in the southern city. Mrs. C. A. Nichols of Salem is the baby's paternal grandmother. Mr. and Mrs. Nichols have been teaching skating in St. Louis, Mo.

When the North Salem WCTU, Church of God on September 8, Mildred Gillette was named president; Alice Williams, vice-president; Mabel Martin, recording secretary; Mina Bates, corresponding secretary; Ella Duncan, treasurer.

SILVERTON — Mrs. Walter Taylor, formerly of Corvallis, who is spending the winter with her daughter, Mrs. Otto Alm, has been honor guest at a series of bridge luncheons at which Mrs. Alm has been hostess. Mrs. Alm entertained both Friday and Saturday.

Today's Menu

Stuffed peppers make a good fall main dish. One of the many recipes is listed on our menu for today.

Stuffed celery salad
Stuffed green peppers
Corn on the cob
Bran muffins
Baked apple dumplings
Spiced cream

STUFFED GREEN PEPPERS
2 cups cooked meat
4 tablespoons grated onion
1/4 cup mashed potatoes
1/2 teaspoon Worcestershire sauce
1/2 teaspoon poultry seasoning
1/2 teaspoon salt
1/2 cup catsup
1 1/2 cups gravy or soup stock
6 green peppers
1/2 tomato

Chop or grind meat. Add onions, potatoes and seasonings with gravy or thickened soup stock to moisten. Remove seeds and membrane from peppers. Parboil pepper cases two minutes, drain, rinse with cold water and fill with meat mixture. Place a tomato section in each pepper. Arrange peppers in pan and bake in moderate oven (350 degrees F.) for 45 minutes. Baste occasionally with the remaining gravy.

Meat Pie Good For Fall

Good fall meat specials include such favorites as meat pie. Here is one recipe liked by many cooks:

Veal and Ham Pot-Pie
2 pounds veal shoulder
1/2 pound smoked ham
1/2 cup finely sliced onion
3 cups diced potatoes
1/4 cup sliced celery
1 tablespoon Worcestershire sauce
Salt and pepper
Pastry or baking powder biscuits

Cut the meat into 1-inch cubes. Roll in flour and brown in hot lard. Put this together with vegetables, into buttered baking dish. Season with salt and pepper and Worcestershire sauce. Cover and cook for one hour in a slow oven (300 degrees F.). Top with baking powder biscuits or pastry crust and return to moderately hot oven (400 degrees F.) until the top is baked.

Serve mixed vegetable salad, stewed fruit for dessert, and milk as the beverage.

MILLERS
5¢ AND 10¢
BASEMENT
STORE

Back to School SPECIALS!!

Big "Carload" School Tablet
6c

- 10c Colored Pencils
- 5c and 10c Crayoles
- 10c & 15c Crayola
- 10c & 15c Crayonex
- 29c Prang Crayonex
- 25c Water Colors
- 39c Prang Water Colors
- 5c Water Color Brushes
- 5c Chalk
- 15c Blackboard Eraser
- 10c LePage's Mucelag
- 5c Stafford's Mucelag
- 5c Stafford's Paste
- 10c Carter's Cio Liquid Paste
- 10c, 15c & 25c Scotch Tape
- 5c & 10c Rulers
- 10c Protractors
- 10c & 25c Compass
- 10c & 15c Scissors
- 10c & 15c Paper Punch
- 5c Stafford's Ink
- 10c Carter's Ink
- 15c Skrip Ink
- 10c Dennison's Gummed Stars
- 69c Gem Pencil Sharpener, (wall type)
- 5c Gem Paper Clips
- 6 for 5c Scratch Pad
- 10c Spiral Note Book Filler, (2-hole)
- 10c Spiral Note Book Filler, (3-hole)
- 10c, 15c & 25c Loose Leaf Note Book
- 10c & 25c Scrap Books
- 5c Brief & Report
- Covers
- 5c & 10c Note Book Filler
- 5c & 10c Composition Books
- 5c Loose Leaf Indexer
- 5c Reinforcements
- 5c & 10c Typing Paper
- 59c Ream Typing Paper
- 5c & 10c Spiral Note Book
- 5c & 10c Spiral Spelling Pads
- 5c 10c & 15c Art Drawing Tablets
- 5c & 10c Stenographer's Note Book
- 10c Penmanship Tablet
- 5c Big 5 Pencil Tablet
- 10c Big 10 Pencil Tablet
- 5 for 5c Pencils
- 4 for 5c Pencils
- 3 for 5c Pencils
- 2 for 5c Pencils
- 5c Pencils
- 10c Pencil Sharpener
- 10c & 25c Pencil Boxes
- 10c, 15c & 25c Eversharps
- 25c & 50c Pen Pencil Sets
- 5c Pen Holders
- 5 for 5c Erasers
- 5c Erasers
- 25c Fountain Pens
- 50c Fountain Pens
- 25c Pen & Pencil Sets
- 25c Water Colors
- 13c Crayolas (No. 16)
- 15c Notebook, 13c

Special 3c

- Two-Hole Note Book Filleers..... 3c
- BIG FIVE, Pencil Tablet 3c
- Large Gum Rubber Eraser 3c
- Pocket Size Hair Combs 3c
- Print School Handkerchiefs 3c

—BASEMENT

MILLER'S
BASEMENT

Alfred Lauraine
DANCE MASTER
155 So. Liberty St.
Telephone 3655

Mr. and Mrs. Treve Jones of Portland, formerly of Salem, were weekend guests in the capital.