#### The OREGON STATESMAN, Salem, Oregon, Thursday Morning, October 23, 1941

#### AGE SEVEN

e and stuffed

# Bridal Shower At Lamb Home

Miss Kathryn Thompson, November bride-elect, was the honor guest at a kitchen shower Tuesday night when Miss Barbara Lamb entertained at her Market street home. The table centerpiece was of kitchen utensils tied with ribbon.

Honoring Miss Thompson were Mrs. Bruce Carkin, Mrs. Calvin Grove, Mrs. Asa Thompson, Mrs. J. M. Lamb, Mrs. Robert Taylor, Miss Barbara Kurtz, Miss Maxnie Goodenough, Miss Madeline Morgan, Miss Gayle Dennison, Miss Mary Bennett, Miss Dorothy and Miss Laura Lee Tate, Miss Barbara Viesko, Miss Janet Brown, Miss Carolyn Brown, Miss Hilda Crawford and Miss Lamb.

## Program Given At Banquet

The Oregon Music Educators fall conference will be held at Willamette university on Friday afternoon and night. A luncheon at the Marion hotel, on Saturday at 12:30 is being arranged by Miss Lena Belle Tartar, who will preside. All music teachers in the vicinity are being invited to attend.

The American Legion auxiliary quartet under the direction of Miss Tartar, will sing the following numbers:

Break Fo Heaver	rth O	Beaut	eous Bach
O Jesu Sw Now Let	reet	12 12 1 1 1 4 1	Adore
On the Pl		define the	Bach
The Night		Tsc	haikowsky

Mr. and Mrs. Homer H. Smith, fr., have named their little girl Nancy Margaret, who was born October 17 at the Salem General hospital.

The Fidelis class of the Jason Lee Methodist church will hold a covered-dish dinner at the home of Mr. and Mrs. Harvey Aston, 1570 D street at 6:45 o'clock tonight.

Maccabees 84-D will meet at Fraternal temple tonight at 6:30 o'clock for a no-host dinner. Edith Strang is chairman of the dinner committee. At 8 o'clock there will be a business meeting and initiation.

The Just-For-Fun club will meet this afternoon from 2 until 5 with Mrs. George Dietz.

Ministers Wives' association

ceremony. Preceding the services Dortha Nevitt of Dallas sang, accompanied by Mrs. Ross Chapin. The wedding march was played by Alice Schlender of Salem. Marjory Letticken of Rickreall, cousin of the bride, lit the candles. Mrs. Alden Brown had charge of the guest book and Miss Maxine Morrison, Carol La Ronde and Peggy Houk assisted about the rooms at a reception held after the ceremony.

Mrs. Ernest Letticken cut the

cake and Mrs. Roy Houk pre-

For going away the bride wore

a forest green dress and fur

jacket and fur hat. After a short

stay at the beaches the couple

will be at home in McMinnville

where the groom is associated in

Laughlin, Ruth Hildbrant, Shir-

ley Adams, Irene Grice, Helen

Withers, Mrs. Marolea Lippeet,

Lona Barker, Ruth and Eva Da-

vis, Mrs. Gertrude Riewald, Bar-

bara Crawford, Mrs. Patty Mans-

field, Mrs. Lillian Riessbeck,

and Virginia, Mrs. June Baker,

Katherine Whaley, Mrs. Shirley

Boyd, Mr. and Mrs. Henry Boyd

and Dorothy and Mr. and Mrs.

trons expressed a desire to have

the project worked out. No vote

was taken, but the plan will be

considered further by the school

A trio, Martha Creason, Mar-

garet Sweetland and Agda Ma-

lone sang two numbers, with

Florence Johnson accompany-

K. E. Neiger and Marcia.

for November 13.

board.

sided at the punch bowl.

business with his father.

urday night.

Refreshments were served in the dining room, with the guests seated at the long tables, which had been made attractive with baskets of autumn flowers and centerpieces of fall fruits and pumpkins. T. P. Otto, principal, presented the teachers.

12 1 2 . . . . . .

SILVERTON - Mrs. Alix Stim and small son Michael of Silverton was joined here this week by Mrs. Stim's mother, Mrs. Anna Casey of Redding, California. They will go to Spokane early this week to take part in the golden wedding observance of Mrs. Cacey's parents, the J. Bells.

#### SILVERTON - Miss Frances

Stewart, whose marriage to LINCOLN - Marigolds, com-Charles Carlson will be in early bined with orange dahlias and November, is being feted by Sil black and orange candles lent a verton friends during her stay Halloween motive to the smartwith her parents, Mr. and Mrs. ly appointed farewell shower I. L. Stewart, is preparation for complimenting Miss Clara Boyd, formerly of Salem but now of her marriage.

Vancouver, Wash.; held at the A shower was given for her K. E. Neiger country home Sat-Friday night at the home of Mrs. J. J. Oeder, Mrs. George Winch-Miss Boyd is leaving October ell, assisting hostess. Cosmas and 30 to take a civil service position at Washington, DC. dahlias formed the decorations. A social evening preceded a

Mrs. Carl Stamey and Mrs. I. L. buffet lunch served to the honor Stewart assisted during the reguest, Miss Clara Boyd, Dorothy freshment hour. and Barbara Cady, Juanita Mc-

Guests included Miss Stewart, Mrs. Stewart, Mrs. Pearl Bye, Mrs. Orlo Thompson, Mrs. Lloyd Moser, Mrs. Floyd Ellefson, Mrs. Walter Scarborough, Mrs. Sidney McClung, Mrs. Carl Stamey, Mrs. Thomas McIntosh, Mrs. L. F. Tucker, Mrs Frank Hubbs. Mrs. George Barr, Miss Mae Service, Mrs. Frank Syring, Mrs. Ed Banks, Mrs. E. W. Garver, Mrs. Roy Morley, Mrs. John Porter, and Mrs. Arland Otjen.

AUMSVILLE - The Parent-Thursday night Miss Elizabeth Teacher association held the an-Kleinsorge, assisted by Mrs. Runual teachers' reception at the dolph Kleinsorge, entertained at schoolhouse Monday night. The a dessert supper for Miss Stewannual bazaar was announced art. The table was centered with a miniature wedding party and Charles Malone, chairman of individual flower arrangements the school board, gave a talk, marked the places for the 12 launching a campaign to organguests. A pantry shelf shower ize and maintain a manual followed, each guest contributing training department for the her favorite recipe. school. A number of school pa-

Another shower was given for her at the Christian church Wednesday night with Mrs. L. R. Neal, Mrs. S. A. Gray, Mrs. B. F. Terry, Mrs. John Hoblitt and Miss Ina Harold as hostesses. Fifty guests were invited to the affair. Other parties are being plan-

ONE FOR EACH-Individual Swiss steaks are a new version of a favorite of long acquaintance. Buy top round steak, cut 11/2 inches thick. Season steak. Dip into flour and pound the flour into the steak. Dip into flour again and repound until the flour is embedded in the steak. Cut the steak into serving pieces (allow about 1/4 to 1/2 pound per serving). Brown the meat in a little hot lard. Brown half inch slices of sweet onion in a little lard and place a slice on each serving of steak. Add a can of tomatoes and a little water. Cover and bake in a moderately slow oven for 2 hours. Remove the cover. Spoon some tomato on each onion slice. Bake 15 minutes. Serve with a bowl of the pan gravy.

# Tartness in This Sauce Lemons give the flavor to this

at once over hot vegetable. tart sauce to put on spinach, Makes about % cup sauce.



1½ hours.

TART SAUCE FOR

VEGETABLES

2 egg yolks

1/4 cup cream

1/2 teaspoon salt

3 tablespoons lemon juice

Cook all but butter in double

boiler until thick and creamy,

stirring constantly (about 2 to

3 minutes). Do not overcook.

Stir in butter bit by bit. Serve

Flick of nutmeg

2 tablespoons butter

Find Many

water and salt lightly. Stuff ham-bran mixture into peppers; place in baking pan; pour a little water in bottom of pan. Bake in moderate oven (350 degrees) about 50 minutes. If stuffing is not brown enough, increase temperature to 400 degrees and bake 10 minutes longer. Yield: 6 servings. cooking, then reduce heat and cook slowly until thick, about A list of vegetable-fruit combinations for salads sounds good. Some of the suggestions are: cauliflower, cabbage or carrots. Pineapple and raw carrot Pineapple and cucumber Pineapple, green pepper and grapefruit

Phone 3663

HAM-BRAN STUFFED PEP-

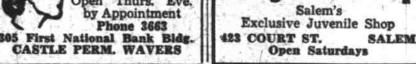
1 pound raw smoked pork

PERS

Apple, date and nuts with 1/2 pound ground lean pork celry. ¼ teaspoon ground cloves 1 tablespoon brown sugar PLEATED SKIRTS Combine meat with egg, sea-Matching sonings, milk and bran. Cut tops from green peopers; remove seeds and fibers, wash with cold. Jackets Plaids or Plain \$2.25 and \$4.98 Onion and orange Grapefruit and celery ... and a Good Redecorated - Enlarged Usual Wave \$1.00 Perm Oil Push Wave \$1.75 Complete.... **Margaret's Shop** Open Thurs. Eve.

Apples

Apple, carrot and nuts





Sauteed liver and onions will make an excellent dish to serve with apricot muffins. Pear salad

> Spinach with crumbs Date muffins Pumpkin pie

### APRICOT DATE MUFFINS

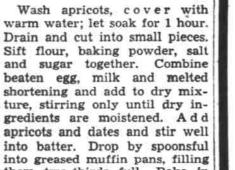
1/2 cup dried apricots 2 cups sifted flour 4 teaspoons baking powder 1 teaspoon salt 1/3 cup sugar égg, beaten 1 cup milk 1/4 cup melted shortening 1/2 cup sliced dates

warm water; let soak for 1 hour. Drain and cut into small pieces. Sift flour, baking powder, salt and sugar together. Combine beaten egg, milk and melted shortening and add to dry mixture, stirring only until dry ingredients are moistened. Add apricots and dates and stir well into batter. Drop by spoonsful into greased muffin pans, filling them two-thirds full. Bake in hot oven 425 degrees F.)

# Today's Menu

Sauteed liver and onions

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met on Tuesday with Mrs. Worth Mackie of Chemawa, Eighteen members heard Mrs. S. Raynor Smith review the book, "Queer Women." Mrs. W. H. Lyman assisted the hostess. Later the group came back to Salem and attended the reception at the YWCA for Mrs. Esther Little, new executive secretary.

LEBANON-Of interest to many people in Salem was a marriage solemnized in Lebanon when Miss Mary Elizabeth Fromhart, daughter of Mr. and Mrs. Adolph Fromhart married Mr. Leo Gerding, son of Mr. and Mrs. Henry Gerding of Corvallis. The service was read in St. Edward's Catholic church by the Rev. Father Martin Bohrofen assisted by the Rev. Father John Mitchell of Corvallis.

The bride, given in marriage by her father, wore white satin and a long veil held in place by a coronet of seed pearls. Her bouquet was of white rosebuds and chrysanthemums. Her maid of honor was Miss Josepha Norman of Salem. Mr. Francis Gerding was his brother's best man.

A reception followed the ceremony. The bride's brother-inlaw and sister, Mr. and Mrs. Louis Gross of Dayton sang and played before the ceremony and at the reception.

Employes of the J. C. Penney store in Salem where the bride has been working, gave a party in her honor and many motored to Lebanon to attend the wedding.

Mr. and Mrs. Gerding left for a short wedding trip and are now at home in Corvallis where he is associated with his father in the grocery business.

PERRYDALE-Miss Marie Houk and Stanley Cellers were married at the home of the bride's parents Saturday at 8 o'clock.

The couple took their vows before an altar of white dahlias and white gladioluses guarded by white candles. The bride entered on the arm of her father and wore a gown of white moire cut basque style. She wore a halo and short veil. Her matron of honor was her sister, Mrs. Andrew Schmidt, who wore an ashes of roses gown of moire. trimmed with bands of maroon velvet. Glen Bridwell of Portland was best man. Rev. James Osborn of McMinnville read the





12/1/2/5

Wool Blanket Solid Color Blanket	Coats	The ideal jacket for work
Here's a real buy, 3¾ pounds, "Peerless" solid color, part 72x84 and 100% wool. Buy wool-5% wool, 25% rayon	The season's most popular raincoat 4.98	or sports 2.98
now at this low 7.90 and 70% cotton 1.98	raincoat	Men's Work Shirts
Hosiery Mended While You Wait	Pure Silk Hose Women's pure silk, semi-fash-	Covert or chambray — Sanfor- ized, full cut. Be sure to buy your year's supply
Expert Work—Moderate Prices	ioned Hose. Broken sizes 25c	now
	W7 1 T1 1	Men's Shirts
Special Close-Outs!	Women's Flannelette	Men's flannel shirts, button or zipper front.
Three Groups Reduced	Pajamas	New shipment of all sizes <b>98c</b>
Children's	What could be more welcome these chilly	just arrived.
Snow Suits	nights. Printed flannel. Sizes 15, 16, 17. Assorted	Men's Work Gloves Men's nap-out and Jersey
1.00 2.50 4.00 Not All Sizes, But an Excellent	styles.	gloves. A real buy, but 10c the supply is limited
Selection-Buy Now!	7-1-5-1	Men's
One Group Women's 50c	1.25	U Suits Men's Cotton
One Group Wom- en's Printed Smocks <b>1.00</b>		Union Suits. Gripper fasten- er. A good win-
One Group Men's 1.50	YV I	ter weight. 79c
	2	Men's Dress Gloves
SILK HOSE	Women's Tuck-Stitch	Men's lined
ROBING Yard 49c	Undies M	leather Gloves. Ideal for driving on cold morn-
ONE LOT RAYON DRESS PRINTS Yard 50C	Comfortable and warm. Snug fit-	ply limited. 98c
1 BOLT RAYON AND WOOL PLAID. 54-inches wide Yard 75c	ting, long 25c	Men's
Juiches wide	Bunny Mittens	Boot Sox
<b>Budget-Priced Values!</b>	Girls' and Misses' Bunny Mit- tens—soft, fuzzy and warm. Red, blue, white, tan,	Men's part wool Boot Sox. To wear with leath-
In Our Basement	green	er or rub- ber boots 25c
Close-out! Furniture Polish 5c	Girls' Parkas	Boys'
8-oz. bottle	A fine bright array of Girls' Warm Parkas,	Flannel Pajamas
Close-out! Spot Remover 15c	39c - 69c	Good looking, fine quality
Close-out! Penimaid Floor Wax 25c	and 1.19	flannel. Coat and slipover 98c
1-lb.	Infants' Blankets 36x50 Rayon Satin Bound. A	Boys'
14-Piece Refrigerator Sets 1.00	real special at this <b>1.00</b>	Shirts Bays' Flannel
The second s	Baby	Shirts, Sport col- lars, colorful
36-in. Cretonne Drapes 3.98 Full Width Lined Texture Weave	Bunting	plaids. Keep those colds away from your 70.
32-Piece Set of Dishes 3.98	Fine spun cotton	boy
Gold Decorated	ribbons and appli- que trims—Talon fastener. Detach-	Women's Slippers Women's Felt Slippers in blue,
Boys' Sport Shirts, long sleeves . 98c	able 1.98	oxford, wine. Warm and 59c Comfortable
45-in. Cushion Dot Priscillas, 1.00 pair		
Kichten or Bathroom Shelves 98c	V. VI	Nevio

