

### Engagement Told at Party

Joining the ranks of brides-elect is Miss Mildred Rickman, whose engagement to Mr. Carson Vehrs of Condon, has been announced. Miss Rickman is the daughter of Mrs. J. M. Rickman of Salem, who recently returned from Washington, DC, where she has been visiting.

The news was told at an informal party Friday night when Mrs. Ronald P. Crossland entertained at her home on South Summer street. Individual defense stamp books were given the guests with the names of the couple inside. The patriotic motif was carried out in the decorations with bouquets of red, white and blue flowers arranged about the rooms. A late supper followed an evening of cards.

Bidden to the announcement party were Miss Rickman, Mrs. Clare McFarlane of Portland, Mrs. W. P. Hillpott, Mrs. Roy Gray, Mrs. Robert Laws, Mrs. Wesley White, Mrs. Harry Mohr, Mrs. Clarence Stanley, Mrs. John Wood, Mrs. Norris Walen, Mrs. Ed Johnson, Miss Corliss and Miss Carol Clark and Miss Charlotte Keefe.

Miss Rickman is a graduate of Salem schools and Oregon College of Education. She has been teaching at Condon for the past two years. Mr. Vehrs attended schools in Condon and is now in business there. No plans have been made for the wedding.

### Rainbow Girls Slate Meeting

Chadwick assembly, Order of Rainbow for Girls, will meet tonight at the Masonic temple at 7:15 o'clock. Miss Mary Elizabeth Sisson, worthy advisor, will preside at the business session.

Initiation will be held and the majority degree will be given to Miss Elizabeth Ann Herrick, past worthy advisor, Miss Audrey Christmas and Miss Susan Wilson.

The Rainbow Girls are planning their annual picnic for Wednesday afternoon at the Dallas park if weather permits. Cars will leave the north side of Marion square at 3 o'clock and plan to return at 8:30 o'clock.

Mr. and Mrs. Charles E. Wagner have left for Seattle, Everett and Monroe to visit with members of their family for the ensuing two weeks. In Seattle they will be guests of their son-in-law and daughter, Mr. and Mrs. Vernon Drye (Anita Wagner), and in Monroe will visit Mr. and Mrs. Paul Wagner.

Mr. and Mrs. David Wright have returned from Klamath Falls where they have been the guests of their son-in-law and daughter, Mr. and Mrs. Willis Danforth.

The Can Do class of the Leslie Methodist church will meet this afternoon at the home of Mrs. F. X. Hoereth, 1940 East Nob Hill. Members will sew for the Red Cross during the afternoon and assisting hostesses are Mrs. Tom Morris and Mrs. C. F. French.

Daughters of St. Elizabeth will meet for their annual picnic luncheon today in the gardens of Mrs. Wilmer C. Page on Chemeketa street at 1 o'clock.

TURNER—From Massachusetts comes word of the wedding solemnized May 15 at the post chapel at Fort Devens of Miss Marian Lisignoli of The Dalles and Mr. Paul Moriarty, United States army. The young couple are making their home at Ayre, Mass., temporarily.

Mrs. Moriarty is a former commercial instructor in the Turner high school, but has been doing government work at La Grande for the past year. She flew east by plane for her wedding.

SWEGLE—Neighborhood club of Garden road met Friday afternoon at the home of Mrs. Bert Hulst on Sunnyview avenue.

This will be the last meeting until fall and a family picnic is planned for later in the summer. Those present were Mrs. Ralph Werner, Mrs. Charles Siegmund, Mrs. Mary Swingle, Mrs. A. C. Schaffer, Mrs. Carl Wood, Mrs. G. A. Reeber, Mrs. Paul Lynch, Miss Katherine Lynch, Mrs. William Hartley and Miss Frances Byram.

TURNER—Mrs. Harriett Croshaw entertained the Sunshine club on Wednesday. Grab bags were exchanged to add money to the flower fund. The group will meet at the home of Mrs. Selma Hogwood for an all day session the next time.

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**Women's Page**  
★  
**SOCIETY MUSIC The HOME**

### Wedding to Be Event Of July

Sunday, July 5, has been set as the date for the wedding of Miss Evelyn Boatwright, daughter of Mr. and Mrs. Otis E. Boatwright, and Private Edwin Tuttle, son of Mr. and Mrs. Winn Tuttle of Bellingham, Wash. The wedding will take place in Tacoma.

Miss Boatwright attended Salem schools and has been employed in Sacramento, Calif. She will arrive in Salem on June 28 to visit her parents for a few days before going on to Tacoma.

Mr. Tuttle attended Bellingham schools and is now stationed at Fort Lewis. The couple will reside in Tacoma.

### Mott-Hepner Vows Said

Mrs. Lydia Hepner and Mr. Walter F. Mott were quietly married Saturday morning at 11:30 o'clock at the Nazarene parsonage in Vancouver, Wash. Rev. W. B. Tait performed the ceremony.

The bride wore a beige dress with white accessories and a corsage of Cecile Brunner roses. Mrs. Lee Cross was the honor attendant and wore a powder blue dress with navy accessories and a corsage of pink roses. Mr. Cross was best man.

Mr. and Mrs. Mott will reside in Clackamas. Congratulations go to Dr. and Mrs. Charles S. Campbell on the birth of a daughter, Catherine Joan, born Saturday night at the Salem general hospital. The little girl has a brother, Timothy, and a sister, Mary Ellen.

Miss Jean Doege arrived Sunday from Los Angeles to spend several weeks at the home of her parents, Mr. and Mrs. R. G. Doege.

Eastern Star members will meet at the Masonic temple today for Red Cross sewing. A no-host luncheon will be served at noon.

Dr. and Mrs. Robert E. Joseph were weekend guests of Mr. and Mrs. Charles Holloway at their Portland home.

Mrs. Ellen Fisher spent the weekend in Portland with her son-in-law and daughter, Mr. and Mrs. Joseph E. Harvey, Jr.

Miss Lucille Murphy of Portland visited at the home of her parents, Mr. and Mrs. Claude Murphy, this weekend.

LYONS—The WSCS met with Mrs. George Huffman on Tuesday afternoon. Mrs. George Cliftell had charge of the devotions. Plans for the Father and Son banquet to be held at the community hall Tuesday, June 23, were made.

It was voted to discontinue meetings until next fall.

**Are you undecided as to an appropriate gift?**  
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### CLUB CALENDAR

**TUESDAY**  
Salem Council of Church Women, YWCA, 2 p. m.  
Daughters of St. Elizabeth, St. Paul's Episcopal church, picnic luncheon, Mrs. W. C. Page, 1623 Chemeketa, 1 p. m.  
Eastern Star sewing, Masonic Temple, all day.  
Women of McCormick clinic, First Methodist church, R. M. Sargens, 280 Richmond, 2:30 p. m.  
Auxiliary, Sons of Union Veterans, Mrs. Clara McDerby, 2015 Trade street, 2 p. m.  
Trade street, 6:30 p. m., no-host dinner.  
American War Mothers sewing, Legion hall, 10-4 p. m.

**WEDNESDAY**  
Woman's Association Presbyterian church, annual picnic, church social hall, 1 p. m.  
Nebraska auxiliary, Mrs. Clara McDerby, 2015 Trade street, 12:30 p. m.  
Woman's Union, First Congregational church, Miss Constance Kautner, all day picnic.  
Ladies Circle, Knight Memorial church, silver tea, church parlors, 2 p. m.

**THURSDAY**  
Daughters Union Veterans of Civil War, Barbara Fritchie Tent No. 2, Mrs. Laurene Stowe, 250 Wilson street, 8 p. m.

### Martin Elle Is Honored

Mr. Martin J. Elle, assistant superintendent of public instruction, who has been commissioned as second lieutenant in the army, was the honor guest at an informal luncheon on Monday when members of the state department of education entertained in the conference room of the library. Mr. Elle will leave for Lowry field in Denver on July 25. Mrs. Elle and children will remain in Salem.

Covers were placed for Mr. and Mrs. Elle, Mrs. Terese Hanks, Mrs. Eugene Hamrick, Mr. Rex Putnam, Mr. Lester A. Wilcox, Mr. D. A. Emerson, Dr. V. D. Bain, Mr. Edward Schultz, Mr. Leslie J. Sparks, Miss Florence Beardley, Miss Joy Hills, Miss Gladys Winderdahl, Miss Margaret Abert, Miss Lucille Bushnell, Miss Pearl Bendixsen, Miss Ethel Hickey and Miss Virginia Bendixsen.

Mr. and Mrs. Elmer O. Berg will entertain informally at dinner tonight in the gardens of their Center street home for the pleasure of Mr. Elle.

Places will be laid for Mr. and Mrs. Elle, Mrs. A. Martin, Mr. and Mrs. Glade Follis and Mr. and Mrs. Berg.

American War Mothers will meet for Red Cross sewing today at the Legion hall from 10 a. m. to 4 p. m. A covered dish dinner will be served at 12:30 o'clock.

Mr. Bill Snell, son of Secretary of State and Mrs. Earl Snell, left Sunday for Portland where he enrolled for his first year at the University of Oregon Medical school.

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### Mrs. Goulet Hostess Today

Mrs. Homer Goulet, sr., will preside at luncheon this afternoon at her country home for the pleasure of her sister, Mrs. J. R. Justice of Seattle. Mrs. Justice is visiting in McMinnville and Salem with members of her family.

Covers will be placed for Mrs. J. R. Justice, Mrs. Charles H. Robertson of Salem, Mrs. Hugh Williamson of Portland, Mrs. E. C. Apperson, Miss Carolyn Robertson, Mrs. William Dielschneider and Mrs. Norwood Apperson of McMinnville, and Mrs. Goulet.

Cards will be in play during the afternoon and plans will be made for the annual family reunion to be held on June 8 in McMinnville.

### Portland Rites Of Interest

Of interest to Salem friends of the couple is the wedding of Miss Evelyn M. White, daughter of Mr. and Mrs. E. Russell White of Portland, and Mr. Edgar F. Arnold, son of Mr. and Mrs. Frank H. Arnold of Spokane, which took place Sunday afternoon at the home of the bride's parents.

Miss Elma White of Portland and sister of Mrs. Kenneth Potts of Salem was maid of honor. Jane and Ann Notson, nieces of the bride, were junior attendants. Mr. Charles Dvorak was best man.

A reception was held at the home of the bride's brother-in-law and sister, Mr. and Mrs. Robert C. Notson. Among those assisting were Mrs. Kenneth Potts and Mrs. W. G. Ledbetter (Grace White), of Walla Walla, Wash., sister of the bride. The couple will live in Portland.

### WSCS Circles To Meet

The WSCS circles of the Jackson Lee church will meet on Wednesday as follows:  
January-July circle with Mrs. Harry Gillette, 10 Beach avenue, 11 o'clock, basket lunch.  
February-August circle in church parlors, 12:30 o'clock, covered dish dinner.

March-September circle with Mrs. A. C. Anderson, 2510 Cherry avenue, 2 o'clock.

May-November circle with Mrs. Helen Lang, 1960 Broadway, 1:30 o'clock.

June-December circle with Mrs. Mark Wilbur, 1405 North Church, 2 o'clock.

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**TO MARRY**—Miss Ruby Skelton, formerly of Salem Heights, who will be married on June 23 to Mr. Richard Corretti at the First Baptist church in Plainsfield, New Jersey.

### Today's Menu

Ham will combine with oats to make an interesting loaf for dinner. The menu includes:  
Cottage cheese salad  
Ham oat loaf  
Baked potatoes  
Buttered cauliflower with white sauce  
Strawberries and cream with Cookies

### OAT HAM LOAF

½ pound ham (ground)  
1 pound round steak (ground)  
¼ pound pork steak (ground)  
¼ cup oats  
¼ cup milk or water  
¼ cup tomato soup  
1 teaspoon salt  
1 teaspoon pepper  
1 egg  
1 small bottle olives (stuffed)

Mix all ingredients except the olives. Place a layer of meat in a 8 x 8 loaf pan and press in a few olives lengthwise. Add another layer of meat and press in more olives. Cover with another layer of meat. Bake 1½ hours at 350 degrees.

### Vegetables Make Many Recipes

Collecting and trying out recipes is great fun for many women who make the job of cooking into a happy hobby. Here are some recipes to try out.

First comes an interesting vegetable salad combination, which includes attractive color blending too.

### VEGETABLE MEDLEY SALAD

½ cup diced cooked asparagus  
½ cup diced celery  
¼ cup sliced radishes  
¼ cup sliced cucumbers  
2 tablespoons chopped onions  
1 teaspoon salt  
½ teaspoon paprika  
¼ cup French dressing

Mix and chill and serve in bowl lined with salad greens.

But here's another interesting combination of vegetables, this time in a hot dish:

### GARDEN SUCCOTASH

Simmer 2 minutes, 2 tablespoons each of chopped onions and celery in ½ cup diced bacon. Add 2 cups, each, corn and green beans (fresh or canned) and cook slowly 8 minutes. Pour in ½ cup milk, 2 tablespoons butter, 1 tablespoon chopped pimientos (optional), ¼ teaspoon paprika, ¼ teaspoon salt and 1 tablespoon chopped parsley. Cook about 10 minutes or until well blended. Stir in an egg or two yolks, beaten and when mixed, served in a heated dish.

Corn and cheese will make a good vegetable dish, to be used as a main dish, when combined in this way:

### CORN-CHEESE ESCALOP

Mix 2 cups well seasoned white sauce, 2 cups corn (drained), 1 cup sliced cheese, 1 cup soft bread cubes, ¼ teaspoon salt and ¼ teaspoon paprika. Stir in 2 beaten eggs and pour into a buttered, shallow baking dish. Sprinkle with ¼ cup buttered crumbs and bake 25 minutes in moderate oven.

Peppers, soon to come into the market in quantities, may be

stuffed like this for an interesting dish.

### VEGETABLE STUFFED PEPPERS

Select 6 large peppers. Wash and discard seeds and pulp. Cover with cold water and simmer 5 minutes. Drain, rinse in cold water and the peppers are ready for stuffing. Mix together ½ cup each left over peas and carrots, 2 tablespoons each chopped onions and pimientos, ¼ teaspoon salt, ¼ teaspoon paprika, 2 beaten eggs or 4 yolks, ½ cup chopped salted peanuts and 3 tablespoons butter, melted. Stuff the peppers and place them in shallow pan. Add ½ inch hot water and bake 30 minutes in moderate oven. You can use this same stuffing in firm tomatoes.

### Fry Chicken On Special Occasion

Fried chicken reminds a city family of that day down on Aunt Nellie's farm, when the hostess apologized for "having to serve chicken." There's no greater treat than fried chicken, especially the spring frier variety, and city folk can make it just as good as Aunt Nellie, providing they know the secrets of buying and trying it correctly.

For the two-meal plan, select spring fryers that weigh around 2½ pounds. New York dressed weight, which means that only the feathers have been removed.

Clean and cut the birds into serving pieces. A coating will help to keep the meat juicy and will form a golden brown crust. For a flour coating, mix one cup of flour with one teaspoon salt and a few grains of pepper. Rub this mixture thoroughly into the meat. Heat enough fat in a heavy skillet to make a ¼-inch depth. Using two skillets will speed the process.

First place the larger pieces in the hottest part of the skillet. Turn to brown evenly, then reduce the heat, cover tightly and cook slowly until tender, about 35 to 40 minutes. Add no water. If you prefer to oven-fry the

chicken, first brown in hot fat, then place in a covered roasting pan or casserole. Bake in a slow oven (325 degrees) for about one hour.

### RICE AND CHICKEN RING

(for older birds)  
1½ cups cooked chicken  
2 cups cooked rice  
¼ teaspoon salt  
2 tablespoons chopped green peppers  
¼ cup chicken fat  
¼ teaspoon paprika  
2 beaten eggs  
1½ cups chicken broth and milk

Dice cooked chicken, and mix all ingredients. Pack into a buttered ring mold. Bake in a moderate oven (350 degrees) for about 45 minutes. Let stand in a warm place 10 minutes to steam loose from pan. Turn onto platter and fill center with mushroom sauce or chicken gravy.

SILVERTON—Mr. and Mrs. Alvin Legard entertained at dinner Sunday both in compliment to her father, W. C. Larson, and in observance of their 17th wedding anniversary. Harold Larson, who was best man, and Miss Lillie Madsen, maid of honor, were among the guests Sunday who included Mr. and Mrs. W. C. Larson, Mrs. M. J. Madsen, Mrs. Otto Legard and Miss Lois Legard.

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