

## Visits Make Social News

Short visits and vacations make up the week's news in Salem.

Mrs. G. Edward Bussell is expected in Salem on Thursday to be here for a week as the guest of Mr. and Mrs. William M. Hamilton and Mr. and Mrs. Chester Olson.

Mr. and Mrs. Neil Shaffer of Kent, Wash., came over the weekend to be guests of Mrs. Shaffer's parents, Mr. and Mrs. S. B. Gillette. With them was their little daughter Mary Gayle.

Mrs. Donnell Sanders returned home from Seattle where she went Thursday for a visit with Mr. Sanders, stationed with the marine reserves at Bremerton.

Dr. and Mrs. L. O. Clement are hosts to their two daughters. Miss Edith Clement arrived last week from Milwaukee, Wis., and will remain for two weeks, then go to Tacoma where she will be with the USO. Mrs. E. T. Barnett (Elizabeth Clement) of Marshfield will visit her parents this week.

Mr. and Mrs. Seth Payson Smith (Alice Swift) of North Hollywood will arrive on Sunday to spend 10 days at the home of Mrs. Smith's parents, Mr. and Mrs. George H. Swift. They are driving up from California.

Lt. and Mrs. Roger Ky Putnam and infant son drove through, enroute to Santa Ana, where Lt. Putnam is taking flight training. Mrs. Putnam was Eleanor Swift before her marriage.

Miss Sadie Scattaboa of Seattle has been visiting her sister, Mrs. Arthur A. Rogers, for the past week. Mr. and Mrs. Rogers entertained a group of friends at dinner in her honor on Sunday night at their home on Fir street. Mrs. Rogers is planning several other informal affairs for her sister in the next two weeks.

Mrs. Arthur Binigar is spending the week in Portland with her brother-in-law and sister, Mr. and Mrs. A. P. Van Cleve.

Mr. and Mrs. C. D. Leis and Charlie Leis of Oregon City were guests at the H. G. Gilg home this weekend.

## Surprise Given Salem Couple

Mr. and Mrs. Gene Vandenehyde were surprised on Saturday night when a group of friends dropped in to their new home on North Summer street, bringing supper. The meal was cooked in the spacious back yard, over the open fire. Music and cards occupied guests and hosts during the evening.

Mr. and Mrs. Vandenehyde have purchased the house formerly owned by the Delta Phi sorority and then the J. J. Elliotts.

Guests at the party Saturday were Mr. and Mrs. E. A. Linder, Mr. and Mrs. Lewis Arens, Mr. and Mrs. Paul Hale, Mr. and Mrs. Lawrence Lister, Mr. and Mrs. C. W. Parker, Mr. and Mrs. Rex Kimmel, Mr. and Mrs. Henry Chezem, Mr. and Mrs. Howard Pickett, Mr. and Mrs. Glen Seeley, Mr. and Mrs. Don Madison, Mr. and Mrs. David Cameron, Mr. and Mrs. K. B. Kugel, Mrs. Clifton Mudd, Mr. and Mrs. Walter Spaulding and the Vandenehydes.

## Colorful Pansies



## Women's Page

### SOCIETY MUSIC The HOME

#### CLUB CALENDAR

TUESDAY  
Central WCTU at hall, 2 p.m.  
North Salem WCTU picnic  
lunch at 12:30, Olinger field.

WEDNESDAY  
St. Paul's Guild and the auxiliary  
will have a covered dish luncheon at 1 p.m.  
Royal Neighbors Sewing club  
with Mrs. Gertrude Walker, 1045  
North Summer street. No-host  
lunch at noon.

THURSDAY  
Fruitland Woman's circle, 2  
p.m., at church.  
Second Willamette tent  
hive, benefit card parties 2 and  
8 p.m., Legion hall.

**Wedding Is Performed Saturday**

Announcement was made on Monday of the marriage of Mrs. Edna Webster to Mr. Oscar E. Price. The marriage vows were said at the First Methodist church parsonage at 1:30 o'clock on Saturday. Dr. J. C. Harrison officiated. Mrs. Harrison and Mr. M. J. DeLapp were the couple's only attendants.

Both Mr. and Mrs. Price are well known. Mrs. Price has been associated with Miller's store for many years and Mr. Price is owner of Price's.

#### Bride Honored At Shower

A bridal shower was given on Saturday night for Miss Peggy Bond, of Portland, by Mrs. M. C. DeMacon of Oregon City. Miss Bond is the bride-elect of Mr. Russell K. Satter of Salem.

Miss Bond will leave this week for California and will be married soon. The couple will live in San Diego.

The bride-elect is the daughter of Mr. and Mrs. Tommy Bond, formerly of Pendleton and now of Portland. Mr. Satter, son of Mr. and Mrs. Edward Satter, is a graduate of Salem high school where he was well known in athletics. He later attended Willamette university and was a member of Alpha Psi Delta.

He is now stationed in San Diego with the United States marines.

Guests at the shower were:

Mr. and Mrs. M. C. DeMacon, Mrs. W. G. Harvey, sr., Mr. and Mrs. Sid Nuttal, Mr. and Mrs. Joe C. DeMacon, Lorraine, Gloria, Carol and Dale, Mr. and Mrs. William Harvey, jr., and Marcine, Mr. and Mrs. Carl J. Schmitt, Mr. and Mrs. Demarest Schmitt, Mrs. Mabel Eid, all of Oregon City, John Satter, Canby, Mr. and Mrs. Ernest Steen, Vernon, Mr. and Mrs. Bond and Miss Bond, Portland, Mr. and Mrs. Dewey Brundridge and Barbara, Miss Minnie B. Miller, Miss Della Merk, Mr. and Mrs. Robert Pedee, Mr. and Mrs. Edward Satter, Richard, Darrell, Robert and Donna Jean Satter, all of Salem.

Pattern

#### Club Plans Annual Picnic

The committee in charge of Subscription club dances has scheduled a picnic and dance at Hazel Green on Friday, August 14. This is the regular summer event of the club and is the final one arranged by this year's committee. The club picnics usually draw over a hundred members and guests.

Mr. Ronald Jones is the chairman of the committee, Mrs. Kenneth Bailey is secretary-treasurer and the following are members: Mrs. Walter Kirk, Mrs. Harold Olinger, Mrs. James Young, Mrs. Raymond Bone Steele, Mrs. Hollis Huntington and Mrs. W. L. Phillips.

#### Schegels Given Housewarming

A group of friends surprised Mr. and Mrs. Earl Schegel with a house warming Friday night and presented them a gift for their new home on South Library.

Present were: Mr. and Mrs. Joe Stirnimann, Mr. and Mrs. Russell Mudd, Mr. and Mrs. Cyril Nadon, Mr. and Mrs. Henry Sim, Mr. and Mrs. Ward Wolfe, Mr. and Mrs. G. W. Cobb, Mrs. Effie Wetzel, Mrs. Eva Rush and Mrs. Olga McElvain.

#### Child's Party On Birthday

Mrs. Thomas Armstrong was hostess Thursday at a party for her son, Richard, on his fifth birthday.

Invited were David, Terry, Patrick and Michael Emmons, Tommy and Marjorie Olson, Ann Bokker, Elaine Linstrand and Richard Wesley Armstrong.

Mothers attending were Mrs. Raymond Olson, Mrs. Wilbert Bokker, Mrs. Clarence Emmons, Mrs. O. W. Emmons and Mrs. Douglas Armstrong.

#### Pattern



On a two weeks' visit in Chicago and South Bend, Ind., is Miss Jeanette Brown, who will be the guest of Mr. and Mrs. Robert French while in South Bend.

Ladies of the Knight Memorial church circles will have a covered dish lunch on Wednesday in the garden at the home of Mrs. B. T. Taylor on State street.

Mrs. Eva Pillette and Miss Catherine Pillette are visiting Mr. Melvin Pillette of Glendale, Calif.

Miss Barbara Whipple left Friday for Olympia, Wash., to be the guest of her uncle and aunt, Mr. and Mrs. Arthur Elley.

**FAIRVIEW**—About 35 attended the Hopewell United Brethren church missionary silver tea and lecture on China given by Mrs. Ward of Philomath. The tea was at the home of Mr. and Mrs. J. W. Versteeg in the Fairview district. Proceeds to be used for missions. Elva Jean Wilson, 5, Helen Ojua, 6, and Marjorie Scott, 10, gave vocal solos; Mrs. Gerald Jaffe, piano solo, and Miss Jones, work at the Dayton migratory labor camp.

Send ten cents (plus one cent to cover cost of mailing) for this pattern to The Oregon Statesman) Needlecraft Dept., Salem. Write plainly pattern number, your name and address.

Lengthen the blooming season of your pansies by letting them grow in all their lovely coloring on your linens. Pattern 276 contains a transfer pattern of 12 motifs ranging from 1½x3½ to 7½x11½ inches; materials required.

Send ten cents (plus one cent to cover cost of mailing) for this pattern to The Oregon Statesman) Needlecraft Dept., Salem. Write plainly pattern number, your name and address.

## Miss Aiken Married At Home

At a home wedding on Sunday morning at 9 o'clock, Miss Esther Aiken, daughter of Rev. and Mrs. Earl Aiken, and Mr. Charles Millican, son of Mrs. Frank Deal of Portland, were married. Rev. Aiken, who married the young couple, was assisted by Rev. J. R. Stewart. The wedding was performed at the home of the bride's parents on South Commercial street.

The bride wore a white satin wedding gown, made princess style with sweetheart neckline and leg o' mutton sleeves. The yoke of the gown was lace, matching that on the sleeves. There was a long train. The veil of Irish point lace was bought 30 years ago in Ireland for the marriage of her great aunt to William Proctor of Proctor and Gamble. The veil was held by an orange blossom coronet. The bridal bouquet was of roses and bouvardia.

Mr. and Mrs. Rollie Millican of Portland attended the couple. The matron of honor wore a dress of blue chiffon, and a corsage of Talisman roses and orchid gladioluses. Little Sharon Poet was flower girl.

Mrs. Wade Poet sang "I Love You Truly" and was accompanied by Mrs. Dean Poinexter of The Dalles but formerly of Salem, a cousin of the bride.

A wedding breakfast followed the ceremony. Miss Elsie Milton of Portland cut the cake. Mrs. Deal, the groom's mother, poured and Mrs. Walter Eib of St. Helens assisted.

The bride's mother wore a navy blue crepe dress and the groom's mother wore a flowered print crepe. Both had corsages of pink rosebuds and gladioluses.

For going away the bride wore a navy blue twill suit with red accessories.

Both Mr. and Mrs. Millican attended Portland schools and Seattle Pacific college. She has been teaching in Raymond, Wash., and the groom is with the Columbia Aircraft corporation in Portland.

Miss Miriam Swafford of Oregon City was a weekend guest at the home of her brother-in-law and sister, Mr. and Mrs. Homer H. Smith, Jr. This year Miss Swafford will be a member of the Bend high school faculty.

Engagement of Couple Told

The engagement of Miss Evelyn Proudfit, daughter of Mr. and Mrs. Russell Proudfit, was told at a family dinner given at the Proudfit home on Sunday. The hostess used a color scheme of red, white and blue, in gladioluses of those shades. Place cards told the news of the couple's betrothal. No date was set for the wedding.

Mr. Barham is the son of Mr. and Mrs. J. A. Barham. He is now with the marines at San Diego.

Miss Mary Frances Clinton of Tacoma is visiting her aunt, Miss Frances Clinton. This weekend they were joined by Mrs. W. L. Freeman of Tacoma.

#### Morrison's REMODELING SALE

Our Entire Stock REDUCED

Up to 25% Savings

Dresses Sweaters Jackets Blouses

Coats Hosiery Lingerie Millinery

Skirts Purses Costume Jewelry

Latest Summer and Fall Styles

Every Article of Our New Stock Marked Down

SALE STARTS 9:30 MONDAY MORNING

To Relieve COLDS

666 Liquid Tablets Salve Honey Drops Cough Drops

Buy "Bob My Farm" Minnies

MORRISON'S 415 State St. Next to Woolworth's

## Drying Vegetables Found Practical For Preserving for Winter Use

Calls for bean harvesters seen daily in the news department of the paper, reminds us that soon we'll be putting down some beans for winter use, providing we are among those thrifty housekeepers who look ahead into the coming winter and see little or no commercially canned foods on our shelves. Many cooks will go back to the old fashioned way of putting down vegetables for the winter. Many will recall the joys of home-dried corn or beans, as they were in grandmother's time.

Corn is blanched on the cob for 3 minutes, that it's put into boiling water for 3 minutes, and is then dried, either in the sun or in the oven. Store until ready for use, then freshen in water for several hours and cook as for fresh corn.

Peas may be prepared in the same way, but must be young and tender when dried. Unless sterilized well, the peas are liable to be attacked by weevils.

Peanut cookies are favorite in most families, but peanut cookie recipes usually take a cup of brown sugar and—zing—another half ration stamp gone.

Here's a new version to try.

#### REFRIGERATOR PEANUT COOKIES

falls to ingenious homemakers to make flavor, whether their sugar supply says "no" or not.

Let's look to a few recipes then, some that will use forms of sweetness other than straight sugar. Watch your corn syrup supply, you prospective cookie makers, pounce down on the grocer when he puts a can on the shelf. This isn't a suggestion for hoarding, merely an idea for getting a can when your supply is gone and soldier cookie making is in the offing.

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#### REFRIGERATOR PEANUT COOKIES

1/4 cup peanut butter  
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2 cups dark corn syrup  
1 egg  
4-5 cups flour  
1 teaspoon cream of tartar  
1 teaspoon soda  
1 cup chopped peanuts

Cream butter and syrup and peanut butter, add beaten egg. Sift flour, soda and cream of tartar, and add to butter mixture. Add chopped peanuts. Place in refrigerator until dough is chilled. Shape into rolls 1 1/2 inches in diameter and return to refrigerator. When rolls are firm, slice and bake 10 to 15 minutes at 400 degrees.

Here's another with another substitute for sugar.

#### MOLASSES BRAN MUFFINS

2 cups bran cereal  
1/2 cup molasses  
1 1/2 cups milk  
1 egg  
1 cup flour  
1/2 teaspoon salt  
1 teaspoon soda

Add bran cereal to molasses and milk and allow to soak for 15 minutes. Beat egg and add to first mixture. Sift flour, salt and soda together and combine with bran cereal mixture. Fill greased muffin pans 2/3 full and bake in a moderately hot oven (400 degrees) about 20 minutes. 1 dozen muffins.

Cookies wouldn't be cookies unless they were sweet, so it

slice onions very thin. Place in a heavy skillet with all ingredients except pot roast of beef. Cover tightly and simmer slowly about one hour. Add slices of pot roast of beef. Heat 10 minutes longer. This becomes like shredded beef in a sauce. Serve over hot rice or on potatoes. For barbecue sandwich, add only one cup of sauce to the meat. This makes a thick filling for a sandwich.

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