

Home Vows Are Read Saturday

Miss Maryl Flathers, daughter of Mr. and Mrs. Lawrence Flathers on Monday night became the bride of Mr. Marlyn Anderson, of Minot, North Dakota at a ceremony read at the home of the bride's parents, on Glen Creek drive. Dr. Weaver W. Hess performed the ceremony at 8:30 o'clock.

The bride, wearing a costume suit of dark brown silk, was given in marriage by her father. She wore brown accessories and a corsage of white orchids.

Her sister, Mrs. Douglas Farmer (Elaine Flathers) of Nampa, Idaho, was the matron of honor and Mr. Farmer was best man. Mrs. Farmer wore a suit of blue velvet with brown accessories. Her corsage was of peach gladioluses.

Mr. Fred Schroeder sang "Because" preceding the ceremony, accompanied by Mrs. Ernest Friesen. Miss Gale McDonald of Fergus Falls, Minnesota and Miss Dorothy Nielsen of St. Paul, Minn., lit the candles.

After the ceremony, a reception was given at the C. C. Edwards home. Mrs. Frank Lill-willer met guests at the door. Mrs. Marvin Sporeler of Portland, cut the bride's cake and Miss Lois Speers of Seattle poured. Miss Betty Krebs passed the guest book. The bride donned a topcoat and a brown hat when she and her husband left on a wedding trip. They will live in Portland, where the groom is in defense work.

Mrs. Anderson attended Salem schools and the Northwest Nazarene college at Nampa, Idaho. Mr. Anderson, son of Mrs. G. Templeton of Sawyer, N. D. and Mr. Charles Anderson of Seattle. He is a graduate of schools in North Dakota and of the Northwest Nazarene college.

Beach Attracts Salem Families

Neskwon is the mecca for many Salem families this weekend. Mr. and Mrs. Robert Herrall and small daughter, Linda, returned from a week's vacation there.

Dr. and Mrs. J. H. Garnjobst were weekend vacationers at Neskwon and Dr. and Mrs. A. D. Woodmansee spent the weekend there. Also seen at the beach were Mrs. Dan Fry, sr., and her daughter, Mrs. Lawrence Walsh who has moved to Salem from Eugene. Mr. and Mrs. A. C. Gerlinger and their two daughters were also weekend visitors at Neskwon.

VICTOR POINT—Of interest to local friends and relatives was the marriage of Marvin Darby, oldest son of Mr. and Mrs. J. O. Darby sr., Sunday, August 16, to Miss Irene Wharton at the home of her parents, Mr. and Mrs. F. R. Wharton at Ashwood. Attending the wedding from here were the groom's mother and brother, James Darby, jr. The young couple spent a week at the Oregon beaches. The groom expects to be called into military services within a few weeks.

Mrs. Burl Cox was honor guest at a shower given in the fireplace room of the YWCA last week. The following were in attendance: Mrs. George Waterman, Mrs. Robert Siewert, Mrs. H. W. McMillan, Mrs. Sam Saunders, Mrs. Elmer Zamow, Mrs. L. F. Wright, Mrs. Anne Winslow, Mrs. Tom Roen, jr., Mrs. Roger Quackenbush, Mrs. Lawrence Stoddard, Mrs. Carl Quistad, Mrs. Marvin Larkins, Miss Mickey Berg, Miss Elizabeth Lauby and Miss Doris Quistad.

Mrs. J. D. O'Dell of Santa Cruz is visiting her niece, Mrs. Effie Weiser, of West Salem and with friends in Salem. She will return to California soon and will reside with her daughter, Mrs. Marjory O'Dell Morgan at Madesto.

Maccabees of Capitol tent 34d and families and friends will attend a picnic at Olinger field at 6:30 o'clock. Coffee and water-

Women's Page

SOCIETY MUSIC The HOME

CLUB CALENDAR

TUESDAY
Central WCTU all day Red Cross sew. 710 South 13th street.

WEDNESDAY
Nebraska auxiliary, with Mrs. Elmer Ideen, route two, box 65, 12:30 covered dish luncheon. Past Regents club DAR picnic with Mrs. W. E. Hansen, 826 North Church street, 1 p. m.

Party Honors Two Cousins

A birthday party was held on Saturday afternoon at the home of Mrs. Millard Doughton, for Coralie Joyce Doughton, 8, and her cousin, Betty Ann Roeder, 10. A pink and white color scheme was used in the decorations and the cake.

Games were in play during the afternoon, and a special feature of the fun was a grab bag, where each guest found a gift. Present were Shirley Booster, Geraldine Jarvis, Barbara Bostrack, Kenneth Bostrack, Helen Reimann, Joan Ellis, Loraine Ellis, Suzanne Matthes, Paul Roeder, Betty Ann Roeder, Kenneth Doughton, Coralie Doughton and Mrs. Paul Roeder, a special guest.

Tuesday Club Meets Today

Mrs. Russell Catlin will be hostess to members of her Tuesday club this afternoon at her home on Chemeketa street. After a luncheon is served, bridge will be in play.

Mrs. T. O. Russell, a member of the club who will be leaving soon to live in Seattle, will be an honor guest at the party. Members of the group are Mrs. Wilmer C. Page, Mrs. Russell Catlin, Mrs. T. O. Russell, Mrs. William Burghardt, Mrs. T. O. Russell, Mrs. William Burghardt, Mrs. Rollin K. Page, Mrs. W. E. Hanson, Mrs. Max O. Buren and Mrs. W. H. Wood.

DALLAS—The First Evangelical church was the scene of the wedding Wednesday, of Miss Lorena Toews, daughter of Mr. and Mrs. Frank D. Toews, to Sylvester Harder, son of Mr. and Mrs. Henry H. Harder. Rev. J. Kenneth Wishard read the service. The tapers were lighted by Miss Lena Sawatsky and Mrs. Jacob Toews.

The bride given in marriage by her father, wore a floor-length dress of white organza with lace insertion. Falling from a halo of seed pearls, her veil became a train. She carried a bouquet of rose buds and bouvardia.

Miss Marie Orr, the bride's attendant, was attired in pink net and carried pastel asters.

Sergeant Jacob A. Toews, brother of the bride, and Sergeant Roy Roudy, both of Camp Adair, were ushers. Reuben Toews, also a brother of the bride, was best man. Miss Ann H. Tiessen and Paul Launer sang. Both were accompanied by Miss Mildred Domaschovsky.

The brides mother was attired in a silk print afternoon dress and wore a corsage of white gladiolus and pink rose buds. The groom's mother wore a pink crepe dress and a corsage like that of the bride's mother.

Immediately following the ceremony, a reception was held at the home of the bride's parents. Mrs. Henry Harder cut the wedding cake, Mrs. Pete Hiebert and Mrs. Coon Rudy served. Assisting about the rooms were Mrs. Frank Toews and Mrs. Harder.

The bride chose a biege and green costume with gold accessories for going away. Following their honeymoon, the couple will be at home in Dallas. Both attended Dallas high school. Mr. Harder is employed in his father's grocery business.

Jain-Blake Vows Are Read

At a wedding in the First United Brethren church on Friday night, Miss Dorothy Louise Blake, daughter of Mr. and Mrs. Charles H. Blake, and Mr. Elmer Elwood Jain, son of Mr. and Mrs. E. H. Jain of Dallas, were married at a ceremony performed at 8 o'clock by Rev. A. S. Henderson. Miss Beatrice Blake and Mr. LeRoy Blake lit the candles.

Mrs. G. Gilbert sang, "At Dawning" and "I Love You Truly" preceding the ceremony and was accompanied by Mrs. Ruth Thomas. The bride, given in marriage by her father, wore a gown of white taffeta, made with a full skirt and bolero jacket, the fingertip veil fell from a wreath of sweet-peas and bouvardia. The bride carried a white prayer book and a tuberous begonia.

Miss Claudine Gillespie was maid of honor. Mrs. Ivan Osterman sang and played the wedding marches. Both Mr. and Mrs. Palmer are employed in the war production training office. They will live in Salem.

Mrs. Blake wore a gown of brown jersey, with which she wore a corsage of pink rosebuds. Mrs. Jain wore blue crepe and a corsage of pink rosebuds.

A reception at the home of the bride's parents followed. Mrs. Robert Johnson cut the cake and Mrs. Lillian Throne poured. Assisting were Mrs. Lucille Bailes, Mrs. G. Kingston, Miss Beatrice Blake and Mrs. Leroy Blake.

For traveling the bride wore a brown jersey frock, accessories of turtan, a brown tweed top-coat. Mrs. Jain is a graduate of Salem high school. Mr. Jain attended schools in Dallas. They will live in Dallas after August 27.

Dr. and Mrs. Harry Olinger went to Portland on Sunday, to meet Mr. and Mrs. Ralph R. Matthews of Kansas City, Missouri, who will spend the next two weeks here. Both formerly lived here. Mr. Matthews is Mrs. Olinger's brother. The two couples will spend part of the two weeks at the Olinger cottage at Neskwon.

Surprise Party For Pastor

Women of the Knight Memorial church and their husbands were hosts on Sunday at a party on the lawn of the B. E. Edwards home, for their pastor and wife, Rev. and Mrs. Howard C. Stover.

Some 50 attended the party. Mr. and Mrs. Stover have just returned from their vacation of two weeks.

Pattern



The beloved two-piece frock goes right on from now into fall for street wear or under your coat. This smart Anne Adams style, Pattern 4146, has a simple skirt and a paneled short or long-sleeved jacket. Tabs and inside pockets are optional. Pattern 4146 is available in misses' and women's sizes 12, 14, 16, 18, 20, 30, 32, 34, 36, 38 and 40. Size 16 takes 3 1/2 yards 35 inch.

Send 15 cents for this Anne Adams pattern. Write plainly size, name, address and style number. Be smartly patriotic—with our Summer Pattern Book. Here are fabric-saving, distinctive styles for every occasion; every age. And each design is easy enough for beginners. Send 10 cents for your copy! Send your order to The Oregon Statesman, Pattern Department, Salem, Oregon.

Parties for Soldiers Planned

Among the events planned for this week to entertain soldiers is a wiener roast being arranged by the Business Girls' club at the YWCA. Vera Wood is president of the organization. The home hospitality committee of the Hostess league, headed by Mrs. W. L. Phillips will make arrangements for 15 soldier guests.

The Wednesday night dance at Fairgrounds may be cancelled, but a party will be held at Legion hall on Friday.

Mr. and Mrs. James Linn are planning a party for soldiers at their country home Sunday night. Invitations are being made through the Hostess league center.

Vows Are Read At Church

Miss Dorothy Travis, daughter of Mrs. L. M. Brown of Timber and Mrs. H. T. Travis of Gaston, became the bride of Mr. Clare R. Palmer, son of Mr. and Mrs. E. R. Palmer at a ceremony performed by Rev. Paul Petticord at the First Evangelical church Friday night.

The bridal gown was of white taffeta, made with a full skirt and bolero jacket, the fingertip veil fell from a wreath of sweet-peas and bouvardia. The bride carried a white prayer book and a tuberous begonia.

Miss Claudine Gillespie was maid of honor. Mrs. Ivan Osterman sang and played the wedding marches.

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Group Meetings Are Listed

Jason Lee Methodist WSCS groups will meet Wednesday in the following places:

January-July circle with Mrs. C. M. Randall, 1935 N. Capitol. February-August circle with Mrs. E. T. Boyer, 2025 North Liberty, at 1:30 o'clock.

March-September circle with Mrs. Ina Thornquist, 1565 Norway, at 2 o'clock.

June-December circle with Mrs. C. M. Roberts, 815 Shipping, at 12:30 o'clock. Covered dish luncheon.

Dr. and Mrs. Harry Olinger went to Portland on Sunday, to meet Mr. and Mrs. Ralph R. Matthews of Kansas City, Missouri, who will spend the next two weeks here. Both formerly lived here. Mr. Matthews is Mrs. Olinger's brother. The two couples will spend part of the two weeks at the Olinger cottage at Neskwon.

At a meeting of the theatre managers on Monday night, Miss Rovena Eyre was named head of a committee to entertain Miss John Leslie, one of the troop of traveling movie stars to come here next month in the interest of war bond sales. L. Warner heads the committee to entertain the men of the troop.

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WED IN SOUTH—Lt. and Mrs. George McLeod after their wedding ceremony at the Fourth Presbyterian church in Louisville, Kentucky. The bride is the former Winifred Josephine Gardner, a graduate of Willamette university. They were married on August 16. Lt. McLeod, son of Mr. and Mrs. Lester Carlton McLeod, is in the army air corps.

Fruit With Vegetables Good

Fruits combine with vegetables to make some interesting dishes for dinner time.

SWEET AND SOUR CARROTS
18 whole carrots
2 tablespoons butter
2 tablespoons flour
Salt and pepper to taste
1 tablespoon sugar
3 to 5 tablespoons lemon juice
1 cup hot water

Pare whole carrots and cook in rapidly boiling salted water until tender. Make a sauce by melting the butter and adding the flour and seasonings; blend well. Add sugar; stir till dissolved. Add lemon juice and gradually add water, stirring constantly until smooth. Cook until slightly thickened, about 10 minutes, stirring frequently.

To serve, pour sauce over the whole hot carrots and serve at once. Serves 6.

SAUTED CABBAGE
1 medium-sized head of cabbage
2 tablespoons hot bacon drippings
Hot water
Salt and pepper to taste
Juice of 1 lemon
Grind or chop the cabbage rather coarsely, toss into a pan containing the bacon drippings. Sauté until the cabbage gets rather limp. Next add enough hot water to cover the bottom of the pan and cover the pan tightly. Steam for about 5 minutes. Before serving add salt and pepper and the juice of the lemon.

NOODLE RING
3 cups cooked noodles
2 eggs, beaten
1 teaspoon chopped onions
1 teaspoon chopped green peppers (optional)
1 teaspoon chopped parsley
1/2 teaspoon salt
1/4 teaspoon paprika
1/4 teaspoon celery salt
1/4 cup milk
2 tablespoons butter, melted
Mix ingredients and pour into buttered ring mold. Set in shallow pan with 1 inch water in it. Cover and simmer 20 minutes. Fill and surround with beef.

FRIZZLED DRIED BEEF
1/2 cup dried beef, shredded
4 tablespoons butter
5 tablespoons flour
1/4 teaspoon salt
1/2 teaspoon pepper
2 1/2 cups milk
Add beef to heated butter. Cook slowly until beef becomes frizzled around the edges, add flour and seasonings. Cook until flour is brown. Add milk and cook until creamy.

STICK CANDY PARFAIT
1 1/2 cups evaporated milk
1/2 cup strained egg whites
2 beaten egg whites
1/4 teaspoon salt
1 cup crushed peppermint candy
Chill milk and beat until thick, add honey, whites and salt. Mix in candy and freeze until stiff. If desired add a little pink fruit coloring before freezing.

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Scio Visitors Entertained

McDonald Family Holds Reunion of Donation Land Claim of 1860

SCIO—Guests at the Joe Lyle home last week included Mr. and Mrs. A. K. Johnson of Ontario, who had been in Washington on business and pleasure. Johnson has been in the barber business at Ontario for many years, running a five-chair shop most of the time. Help is a serious problem now, however, and he had been unable at the time he was in Scio to enlist any assistance. Mrs. Johnson is a niece of Mrs. Lyle of The Scio Tribune.

A camping party from Scio included the Rev. V. L. Loucks and his Sunday school class. The party camped on Thomas creek east of Scio.

More than 100 members of the McDonald families gathered for annual reunion a week ago on a portion of the original family donation-land claim, United States patent to which was signed by A. Lincoln, civil war president. The document as well as part of the land still remains in possession of descendants of the original locators.

Charley Young, accompanied by his sister, Mrs. Jennie Johnson, spent a few days recently with their niece and her husband, the F. E. Fagans, at McMinnville. Fagan is city superintendent of schools, a position he has held for 15 years.

The small grandchild of the Frank Sommers of Scio is reported recovering from serious burns received accidentally last week.

Mrs. Hazel Pague, secretary of the Linn county selective service board at Albany, recently purchased from Linn county a tract of 20 acres near her already extensive stock and agricultural holdings near Scio.

Five new members took the oath as members of Scio Company B, Oregon state guard, at a recent meeting here. Members are drilling intensively for maneuvers scheduled for Albany, August 30. Membership of 101 at Scio, entitling the company to several more officers, is hoped by Captain M. D. Zander, commanding the home unit.

One of the Rolls Shelton cottages has been purchased by Mr. and Mrs. Warmstaf, who plan to occupy the new home as soon as Mrs. Clara Berger, Leanne for the last 12 years, can arrange for another home.

Henshaw Funeral Will Be Tuesday

LEBANON—Funeral services will be at the Howe Funeral home Tuesday at 2 o'clock for Douglas Henshaw, who died at his home in the Griggs neighborhood Sunday afternoon. Interment will be in the Riverside cemetery in Albany. Rev. Leroy Crossley of the Baptist church will officiate.

Mr. Henshaw, who lived on his ranch near Lebanon for more than 20 years, had lived in Oregon for 57 years. He was born in Hillsburg, Ontario, Canada, April 2, 1864.

His survivors are two sisters, Mrs. Jennie Audewy and Mrs. Bessie Blatchford; a brother, Archie, all of this vicinity, and another brother, George Henshaw of Albany.

Are Weekend Guests

JEFFERSON—Mrs. Charles Harvey and daughter Beth of Portland spent the weekend with her parents, Mr. and Mrs. Paul McKee.

Salem Heights Defense Board To Hold Public Meeting Soon

SALEM HEIGHTS—A public meeting of the civilian defense co-ordination board will hold a public meeting Wednesday night. All residents of the community are asked to attend.

The Red Cross meetings for Tuesday at the hall and women who have time to sew are asked to come at that time. Others may take sewing home if they call for the work.

Many from here are picking beans. A bus to take bean pickers is routed through this district and stops at 6:30 at the A. W. Lovick place on Liberty road.

Warehouse to Be Torn Down

DALLAS—The Dallas warehouse, operated for a number of years by William A. Himes, is to be torn down. Last Wednesday a crew managed by Cletis Gell of Dayton removed the sheet metal roof. He will use the metal in construction of a building in Dayton for use as a flax processing plant.

Himes is disposing of the warehouse equipment and his supply of building materials. The remainder of the building will be sold to someone who is interested in wrecking it.

The property which is adjacent to the Dallas elementary school building, has been purchased by school district two for use in enlarging the school grounds.

LEBANON LOSS
Set at \$60,000

LEBANON—The North Pacific Nut Growers plant was destroyed by fire Sunday night with an estimated loss of between \$60,000 and \$70,000. The cause of the fire has not been determined, but officials stated there had been no fire recently in the boilers in the building.

The loss included \$30,000 in canned nuts, part of the 1941 crop and equipment valued at an estimated \$5000. The loss was said to be nearly fully covered by insurance. The fire was discovered by E. B. Eades, manager of the plant.

The building was of frame and was built in 1922. The flames spread so rapidly that the fire department was able to save only one nut drying shed.

School Head Ill At Country Home

CLOVERDALE—Mrs. Agnes Booth, county school superintendent, has been ill because of an infection following the extraction of several teeth.

William Butzke was taken to a Salem hospital Thursday. He is improved and plans have been made to bring him home. Mr. and Mrs. Norman Hamilton visited at the home of Mrs. Nellie Hamilton and sister, Loreta Starr, Sunday.

Special Honors Given Jefferson Woman by Army

JEFFERSON—Mrs. Helen M. Zimmerman of Jefferson was awarded a medal as a chief observer of aircraft spotter Tuesday in Eugene, where Brig. Gen. W. E. Kepner, commandant of the fourth fighter command of the United States army, spoke to a crowd of 3000 aircraft spotters.

MONTHLY PAIN
which makes you **CRANKY, NERVOUS**
If you suffer monthly cramps, backache, dizziness, "irregularities," nervousness—due to functional monthly disturbances—try Lydia Pinkham's Compound Tablets (with added iron). Made especially for women. They also help build up red blood. Follow label directions. Try it!

SALLY'S AUGUST FUR SALE!

Your Fur Coat Money Couldn't Do Better!

Invest your money in a long wearing, success like one of these! Beautiful and finely styled, they're faultlessly tailored and cleverly designed to do the most for your wardrobe! You'll wear them day in, day out... always certain of the glamorous figure you cut!

\$59.50 TO \$350.00

SALLY'S

A SMALL DEPOSIT RESERVES YOUR SELECTION

Court St. — Liberty St.

WANTED! HOP PICKERS

Will start picking late hops August 31. Good crop and good camp ground. Store on grounds. 4 miles west of Salem

Phone 21331 or 21351

Williams & Thacker

Paying **\$2.50** Per 100