Wedding in Idaho of Interest

Solemnized Tuesday morning, March 23, at the home of the pastor of the First Methodist Episcopal church of Boise, Idaho, was the marriage of Miss Pearl Helen Hawkins and Staff Sgt. Forrest C. Anderson.

The bride is the daughter of Mr. and Mrs. Charles Hawkins of Lodi, Calif., and Sergeant Anderson is the son of Mr. and Mrs. W. H. Anderson of Salem.

Reverend Acheson performed the ceremony in the presence of Mrs. Charles Hawkins, mother of the bride, Mr. and Mrs. Anderson, father and mother of the groom, and Mrs. Carl Odgers, aunt of Mr. Anderson.

The bride is a graduate of Lodi high school and Stockton Junior college, she also attended the Humphrey School of Business in Stockton.

The groom is a graduate of University high school in Eugene and was later associated with his father in the hop growing business before enlisting in the army air corps in 1940. Mr. Anderson was stationed at

the Stockton army air base for two years preceding his transfer to Gowen field at Boise. Mr. and Mrs. Anderson will

make their home in Boise while he is stationed at that air base. Bridal Couple

Party Hosts Mr. and Mrs. Leroy Hamilton, (Betty Jean Wilson), who were married on March 24 in the pastor's study of the First Presbyterian church, entertained friends on Thursday night at the home of the bride's grandmother, Mrs. Bessie Updegraff on Kay street.

Cards and dancing occupied guests during the evening and a late luncheon was served. A decorated cake centered the table.

Invited by the young couple to the party were Miss Carolyn Bates, Miss Marilyn Clare, Miss Corabelle Weeks, Miss Corinne Wade, Miss Jeanne Seachrist, Miss Nora Hamilton, Miss Jean and Miss Janice Myers, Ernest Hobbs, Dalton Hobbs, Richard Eckley, Donald Noll, Richard Vincent and Ferdinand Krats.

Mr. Hamilton left Monday for the naval training base at Farragut, Idaho, and Mrs. Hamil-

The Dakota club meeting is set for Thursday at 6:30 p.m. in WCTU hall. A basket supper will be served. A program is planned and anyone formerly living in the Dakotas is welcome.

The Carnation club will be entertained on Thursday at the home of Mrs. G. E. Zell, 1195 North 14th street. A no-host dinner will be served.

The KCKT club meeting which was scheduled for Thursday has been postponed.

Pattern



Make this stunning jacket outfit in time for the Easter parade! It's easy to do from Anne Adams Pattern 4982. The trim on the jacket may match the print of the dress.

Pattern 4982 is available only in misses' and women's sizes 12, 14, 16, 18, 20, 30, 32, 34, 36, 38, 40, 42, Size 16, dress and cuffs and facing on jacket, takes 3% yards 39-inch. % yard contrast for bow. Jacket, 11/4 yards 54-

d SIXTERN CENTS in coins for



SOCIETY MUSIC The HOME

CLUB CALENDAR

WEDNESDAY
Past Presidents, DAR, no-host luncheon, with Mrs, Herbert J. Ostlind, 360 East Lefelle street, p. m. Neighbors of Woodcraft Sewing club, with Mrs. Edith Mitch-ell, route 6, no-host luncheon.

THURSDAY
Keizer ladies Red Cross sewing club, in school library, 1 p.m.
KCKT club, with Mrs. Roy
Wassom, 1045 North Capitol

FRIDAY Unitarian Women's alliance, with Mrs. Milton Meyers, 1055 Court street, 2:30 p. m.

Rebekahs Meet On Monday

Salem Rebekah lodge met Monday with Mrs. Lloyd Stiffler, noble grand, presiding. There were six visitors present. Three Link club announced a sew all day today, with a luncheon to be served at noon. Mrs. Victor Koop and Mrs. William Gardner will plan the luncheon. The club has made 648 garments for the Red Cross, 48 pairs of drapes and two scarfs for Camp Adair, the announcement revealed. Mrs. Goldie Kyle is in charge of the sewing.

FL club meeting was announced for Thursday at the home of Mrs. Victor Koop in North 16th street. The past noble grands announced a bazaar for April 23.

Mrs. Robert Henderson, good of the order chairman, announced a program to be given on April 26, to celebrate the birthday of Odd Fellowship. The speaker will be Rev. Chester P. Gates of Portland. Next Monday night will be

team practice after lodge. Following lodge the wives and parents of men in the service were entertained. All were presented with a red, white and blue bow or a service pin by Miss Petee Otjen. After presentation of the flag and singing of the Star Spangled Banner, Mrs. Cherrington sang a vocal solo, accompanied by Miss Alice Faye Dougherty. Rev. Irving Fox of the First Baptist church was the speaker and Miss Agnes Drummond gave a vocal selection, accompanied by Miss Gladys Edgar. The program closed with a song fest and luncheon was served in the dining room.

Mrs. Jack F. Henry, daughter of Mr. and Mrs. C. F. Valentine, entrained Sunday afternoon for Boston to join her husband, Staff Sgt. Jack F. Henry, who is stationed at Fort Devons, Mass. Mrs. Henry, a bride of last May and a graduate of Salem schools, has given up her employment here to live in Massachusetts where her husband has been stationed since before their marriage.

DALLAS-Before the candlelighted altar of the Grace Mennonite church Friday night, Miss Esther Neufeld of Dallas became the bride of Elvin Janzen, also of Dallas. Rev. Homer Leisy read the service. The church was decorated with bouquets of daffodils. The Misses Edna and Gladys Janzen lighted the candles. The Misses Helen Neufeld and Esther Janzen were at-

The bride was attired in a white satin gown and wore a finger-tip length veil. She carried a bouquet of pink rosebuds and white freezias. Miss Edna Newfeld was the bridesmaid and Clarence Janzen was the best

Preceding the ceremony Miss Dorothy Leisy sang "Oh, Sweet Mystery of Life."

The bride is the daughter of Mr. and Mrs. T. J. Neufeld. She is a graduate of Dallas high school and is employed as bookkeeper at the J. C. Tracy prune dryer. The bridegroom, sen of I. Janzen of Dallas, has been in Dallas about four years and is employed at the Polk county machine shops.

A pre-nuptial dinner was served to 24 relatives at the J. Janzen home.

The couple left for a short wedding trip and will return to Dallas to take up housekeeping at the Academy apartments. Both will coutinue with their employment for the present.

GRAND ISLAND - A group of young married people enjoyed a party held Saturday night at the Webfoot Grange hall. Games were played and refreshments served. Attending were Mr. and Mrs. Dale Fowler and daughter Marcena and Mr. and Mrs. Fred Finnicum and children, all of this district; Mr. and Mrs. Clark Noble, Mr. and Mrs. Harold Chittim and Mr. and Mrs.

Servicewomen What they can do What they're doing about it

Auxiliary Jean Claire Mc-Corkle of 1065 Rural avenue has completed basic training at the first women's army auxillary corps training center at Fort Des Monies, Ia., and has been selected for specialist train-

ing in motor transport school. LEBANON-Miss Janet Phipps, physical education director for girls in the Lebanon high school, has joined the WAACs and expects to report for active duty upon completion of the school year.

Miss Phipps, who is the daughter of Mr. and Mrs. Wave Phipps of Newberg, is a graduate of Pacific college where she was president of the Women's Athletic association and the Gold Q and a member of the YWCA and of the Trefian society. She took post graduate work at the state university and has had charge of the girls' physical education here for the past three years. During the summer she has been life guard at the Newberg recreation center. She hopes to be made an instructor of physical education in the WAACs.

Miss Inez Lucille Ray of Lebanon, who enlisted in the WAACs last month, has begun her four weeks of basic training at Fort Des Moines, Iowa. After this period of instruction in the principles of drill she will be assigned to training centers giving

more specialized instruction. DETROIT - Mrs. Charlotte Goin, formerly of Detroit but now a resident of Bend, has enlisted in the WAACs. The Goins lived in Detroit several years before moving to Bend last fall.

DETROIT-A party was given at the home of Mrs. Major Baughn in honor of Mrs. James Wilson before her departure for her new home near Stayton, and for Mrs. A. V. Fisher who moved to Mill City a few days ago. Present were Mrs. W. L. Krause. Mrs. Ed Loners, Mrs. Roy Newport, Mrs. G. T. Moore, Mrs. Cera Goodman, Mrs. Richard Hansen, Mrs. O. J. White Mrs. L. H. Hansen, Mrs. Ward Stahlman, Mrs. W. F. Goodman, Mrs. H. W. Beard, Mrs. Earl Parker, Mrs. James Neilson, Miss Alma Pohle, Mrs. Irene Castle, Mrs. Charles Marple and the hostess.

Brighten Linens



Butterflies and flowers give a springlike touch to linens in these exquisite designs. They're simple to embroider and effective in either two shades of one color or a garden - variety of hues. Use them on towels, pillow cases and scarfs. Pattern 416 contains a transfer pattern of 6 motifs averaging 4x11 inches; stitches; list of materials

Send ELEVEN CENTS in coins for this pattern to The Oregon Statesman, Needlecraft Dept., 215 S. Commercial. Write plainly PATTERN NUMBER, your NAME and ADDRESS.

and Mrs. Ernest Shelburn of McMinnville, and Mr. and Mrs. William Warmingto nof St. Jos-

Lions Will Be Party Guests

Members of the Salem Lions club auxiliary will be hostesses at a party on Friday night in the gymnasium of the blind school to members of the Lions club and their friends. The informal get together is scheduled for 8 o'clock. Those attending are to bring box lunches. After dinner, there will be dancing in the

The committee is headed by Mrs. Hubbard and includes Mrs. Russell Butler, Mrs. Estill Brunk, Mrs. Oren Campbell, Mrs. Elmer Church, Mrs. Phillip Gilstrap, Mrs. Ralph Johns, Mrs. John

Catholic Church Wedding Scene

Miss Violet Jeanette Nelson, daughter of Mrs. Lila Nelson, and Mr. William Paul Kruger, son of Mrs. Kathern Kruger were married on Sunday at 2:30 o'clock at St. Joseph's Catholic church. Rev. T. J. Bernards officiated.

Mr. Everett Nelson of Monmouth gave his daughter in marriage. The bride was dressed in a white gown made princess style with a full skirt which extended into a long train. The fingertip veil fell from a net halo. Her bouquet was of calla lilies.

Mrs. Axel Swanson was matron of honor, Mr. L. Wayne Schrunk best man, and Mary Jane Schrunk ring bearer.

The reception was held at the home of Mr. and Mrs. Schrunk on South Cottage street.

Mr. Kruger is in the navy and stationed in the Pacific war area. Mrs. Kruger will remain in Salem.

Dinner Follows Church Service

Miss Betty Lou Kayser was hostess to a group of girls Sunday at dinner at the home of her parents, Mr. and Mrs. Henry Kayser, following the Rainbow services at the First Presbyterian church. The dining table was centered with red camellias guarded by tall red tapers. Wild plum and daffodils were used in the large living room

Those bidden were the Misses Jo Anne Tweedie, Joyce Lund Addyse Lane, Shirley Lukins, Helen Paulson, Betty Hughes, Pauline Foster, Ruby Burnham, Jean Fidler, Marjorie Lundahl, June Young and the hostess. Additional guests were Mr. and Mrs. E. L. Byer, Mrs. Caroline Kayser, grandmother, and her parents, Mr. and Mrs. Kayser.

Grant PTA Study and Radio club will meet at the home of Mrs. John Darnielle at 1020 Hunt street, on Wednesday afternoon at 1:45 o'clock.

Mrs. Frederick Eley, the former Dorothy Kibbe is visiting at the home of her parents, Mr. and Mrs. F. D. Kibbe.

Neighbors' Cooking

Mid-Americans Make Meat Pie, Too

Here are two interesting ways to use left-overs in tropical middle American style. One and a half cups of meat will stretch abundantly to serve four-using either recipe-and that's a trick well worth knowing these days.

pared one-dish meal. The other recipe is a Spanish version of

but while we make our shepherd's pie in a casserole with the mashed potatoes piled on top, the countries in middle America usually make theirs in a shallow dish like a pie plate. The potatoes are mashed with a little less milk than we ordinarily use and are then pressed into place in the pie plate just the way we make a graham cracker pie crust.

Gravies, as we know them, are rarely made, so where we would use left-over gravy with our meat, the middle American housewife moistens hers with a little tomato sauce made by simmering crushed tomatoes with spices in a little garlic flavored

It's differences like this that make our relationship with middle America so interesting. The ten middle American countries are our closest neighbors: they are the home of the luscious and nutritious banana and many other foods which we cannot grow in our temperate climate: they are our democratic allies in this war; they want the goods which we can produce, and they have the manpower we need for production of their important crops. North Americans and middle Americans are, indeed, very close in spirit and aims. It is the differences in traditions, customs, and daily living that add the spice of human interest -differences that are well Il-

Today's Menu

Fruit cup will begin the day's menu that ends with prune whip.

Fruit cup Broiled platter Graham muffins Prune whip

BROILED PLATTER pound beef liver

tablespoons salad oil 1 garlic clove

1/4 teaspoon salt 1/8 teaspoon pepper

Dip liver in oil in which garlic has soaked 5 minutes. (Discard the garlic before adding liver.) Sprinkle with seasonings and place on greased shallow baking pan. Broll 5 minutes. turn and cook other side. Add vegetables.

VEGETABLES

4 large cooked carrots 4 thick onion slices

\$ tablespoons butter or margarine (melted) 1/4 teaspoon salt

1/4 teaspoon paprika 4 thick apple slices 2 tablespoons honey

1 tablespoon lemon juice 1/4 teaspoon cinnamon Arrange carrots and onions on liver. Brush with butter and sprinkle with salt and paprika. Place apple slices around the sides of the dish and spread slices with honey mixed with juice and cinnamon. Add 1/4 cup water and broil 10 minutes. Baste several times with drippings in baking dish.

The Mexican specialty is a brilliantly colorful, easily preour well known shepherd's pie,

> lustrated in the little nuances and tricks of cooking. When making our attractive new Mexican specialty, use fresh tomatoes rather than canned, as they look so much prettier. Then when the dish is ready to serve, arrange the meat and vegetables on a platter exactly as directed. The whole thing is as gorgeous and colorful as a middle American serape.

MEXICAN SPECIALTY

3 fresh tomatoes

green pepper

1 tablespoon fat 1/2 teaspoon salt

% teaspoon pepper 11/2 cups diced cooked pork or

1 cup stock or bouillon cube and

1 cup hot water 2 cups corn 2 cups green beans, cooked

Mash tomatoes thoroughly with a fork and grate onion, or put both through the grinder. Add the green pepper finely chopped. Melt fat in skillet, add the tomato mixture and seasonings. Simmer fifteen minutes. Add the diced meat and the stock, and simmer gently, uncovered, for one hour. At serv-

ing time, pile meat along center of platter and arrange corn on one side and string beans on the other, or surround the meat mix- C. Stoll, regional war manpower on their applications. ture with alternate piles of beans and corn. Serves 4.

SPANISH SHEPHERD'S PIE 6 medium sized potatoes

2 tablespoons milk . 2 tablespoons butter

11/2 cups sliced onion

2 tablespoons fat 2 canned pimientos, cut in

strips 1/2 teaspoon salt

1/2 teaspoon pepper 11/2 cups diced cooked meat

Boil potatoes in salted water. drain and mash with milk and butter, adding additional seasoning if liked. Reserve for "pie crust." Melt fat, add onions and fry gently until soft and yellowed. Add pimientos, seasonings, meat and gravy or tomato sauce and simmer for ten min-

1/2 cup gravy or tomato sauce

Line a pie plate with half the mashed potato, fill with the hot meat mixture and cover the remaining potato. Brush with milk or beaten egg and brown in a hot oven, 450 F. Serves 4.

Food in frozen food lockers may be used by farmers and other consumers without rationing restrictions, OPA has stated. The total amount of perishable food stored in lockers in private homes, on farms, and in commercial plants is considered too small to justify the inconvenience it would cause all consumers either to have this food declared, or to place any legal restrictions on its use.

Broth Rationed? Yes...No

This seeming paradox is found on the two sides of the new point rationing charts which every food retailer is to display. On the processed foods side of the chart, bouillon cubes are included in the list of items not rationed. On the meat point side, bouillon cubes are listed at seven points (incidentally, seven points a pound, and a pound of bouillon cubes would probably last until

the next world war). The difference, OPA explains, is that the bouillon cubes reside are vegetable bouillon cubes, while the cubes on the meat side are beef cubes.

RATION CALENDAR

Gasidine — "A" hook coupon
No. 5 expires May 21.
Sugår — Coupon No. 12 (5 lbs.)
expires May 31.
Coffee — Stamp No. 26 (1 lb.)
expires April 25.
Canned Foods—Blue stamps A,
B and C expire midnight March Stamps D, E and F valid March
25 through April 36.
Butter and edible fats—Frosen
until March 29. Rationing of
meats, canned fish, cheese, butter, edible oils, Red A stamps
good for 16 points, valid until
April 4.
Tires—Class A First Inspection

April 4.

Tires—Class A, First inspection deadline March 31.

Fut oil—Period 4 coupons expire April 6 in zones C and D; April 12 in zone B; April 17 in zone A. Period 5 coupons are now valid in all zones.

Shees—No. 17 stamp in war ration book one good for one pair until June 15.

Food—Red "A" stamps, valid March 29, good for 18 points worth of meat, cheese and butter. Blue stamps D, E, and F good from March 25 through April 34.

48-Hour Week To Free Few

General Weds



CHIEF of the U. S. Army's Services of Supply, Lieut. Gen. Brehon H. Somerville, above, has married a sweetheart of West Point cadet days, Mrs. Louise Hampton Wartman, in Ocala, Fla. They first met in Arkansas, where both were born, and met again in 1935 when the general was stationed in the Florida city. (International)

director, said Tuesday the 48-hour work week order going into effect here Thursday would free only "a negligible number of workers." Most of the firms affected already are operating with reduced

staffs, Stoll said. He added approximately 200 of the 3000 firms affected have applied for exemptions. They will continue on existing schedules un-PORTLAND, March 30-(P)-L. til the manpower commission rules

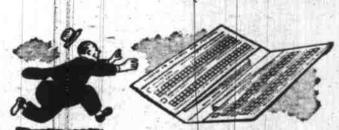
THE TOWN PUMP SPEAKING FOR YOUR STANDARD SERVICE MEN AND WOMEN

Let's all dig in



Our Country has asked us to roll up our sleeves, put on our old clothes, get out-and dig. Hundreds of thousands have responded to the call, and have gone to work on one of the most important civilian jobs in this war-Victory Gardens.

If you haven't already joined Uncle Sam's new shovel brigade, let me warn you that you are missing the time of your life. It's the grandest way I know to do something for yourself and your country at the same time.



Free gas ration book holder

Here's the way to keep all your essential gasoline rationing information together in one neat little pack! Not only that; but you have a quick easy method of keeping track of your purchases and budgeting your mileage. This, combined with the new little booklet on how to save gas and wear, makes an item that every motorist should have—now! Ask your Standard Service Man or Woman for one today.

WOMEN EXCENSIVE END

SUGAR - May 81 is last day to use Compon 12, War Ration Book No. 1, good for five pounds of sugar. SASOLINE — May 21 is last day to use the No. 5

Coupons in A Ration Books. corres — April 25 is last day to use Coupon 26, War Ration Book No. 1.

VEGETABLES AND PRUITS

(Processed) — Blue Stamps A, B and C good through Mar. 31, Blue Stamps D, E

SHOES -June 15 is last day to use Coupon 17, War Ra-tion Book No.1, to buy shoes. MEAT, CHEESE, OILS, FATS, BUT-

> Mar. 29, Red B beginning Apr. 4, Red C beginning Apr. 11, Red D beginning April 18. All these st

and F good from March 25 through April 30.



STANDARD OF CALIFORNIA

What's your name and home town?

Good reporting includes getting names and addresses whether on a local police story or the greatest war in history.

Associated Press war correspondents thus never overlook an opportunity to bring the name of a home town boy to the ottention of his community.

Take the experience of AP reporter Murlin Spencer.

He went up to the fighting front in New Guinea to check on the exploits of a man named "Jager, or something like that." He finally found Thomas Jager of Greenville, Mich., got all the details for his story.

A little later Spencer found himself crouched in a shell hole with two dead Japs just as the Americans started an artillery barrage. He saw a soldier poised to heave a grenade at a Jap pill-box.

"He looked at me as though I was crazy," Spencer wrote, but the soldier shouted back that he was Robert

"What's your name and home town?" Spencer

Then he let fly at the Japs and the soldier and the reporter both dropped flat as the shells whined over their heads.

Amans of Superior, Wis.

DAILY IN The Oregon ? Statesman

THE BYLINE OF DEPENDABILITY