

### Students to Marry in July

Mrs. Claire Belke is announcing the engagement of her daughter, Miss Rosagene Belke, to Mr. Anthony J. Fraiola, son of Mr. and Mrs. Thomas Fraiola of Murray Hill, New Jersey.

The ceremony will be held in St. Joseph's Catholic church on July 18.

Miss Belke attended Linfield where she was a member of Phi Beta Mu, and Willamette university. Mr. Fraiola will be a senior at Willamette university next year. He has been on the football squad and is a member of Sigma Tau fraternity.

### Couple Honored At Party

Mr. and Mrs. Karl G. Miller will observe their 25th wedding anniversary with an "at home" Sunday afternoon from 3 to 6 p.m. at the residence of Mr. and Mrs. Gail Jones, 1605 Jefferson street. Friends are invited through the press.

They were married on June 6, 1918, at Heppner, Oregon. Mrs. Miller was formerly Edith Raney of Lexington, Oregon.

Mr. and Mrs. Miller live nine miles south of Salem on the highway, but at present are both engaged in war work in Portland.

Mrs. Bertha Wagner, sister of Mr. Karl Miller, is in Salem from Los Angeles for the anniversary.

### Teacher Speaks At Englewood

Dr. Egbert S. Oliver of Willamette university will speak to members of the Englewood Women's club Friday afternoon at Mrs. A. L. Skewer's home, 1797 Center street.

Mrs. Ilda Bingenheimer will speak on functions of the chamber of commerce. Mrs. D. O. Lear will give the devotional. Cpl. Mackey Swan will sing, accompanied by Mrs. Kenneth Dahlgren.

Assisting hostesses are Mrs. Lura Smith, Mrs. Ralph Heins and Mrs. Ray Sanford.

The Kappa Alpha Thetas will hold the last meeting of the season at the home of Mrs. Donald McCargar Thursday night at 1895 First street, 8 o'clock. Mrs. Laura Taylor Hawkins will preside.

### Colorful Dirndl



The dirndl is popular with every junior miss for its young, buoyant air. Here's an exceptionally charming version by Anne Adams, Pattern 4381. There's extra fashion interest in gay banding at the square neckline and the slim waist. Use a hearts-and-flower print or contrast the bodice in sheer white.

Pattern 4381 is available only in junior sizes 11, 13, 15, 17. Size 13 requires 3 yards 35-inch.

Send SIXTEEN CENTS in coins for this Anne Adams pattern. Write plainly SIZE, NAME, ADDRESS, STYLE NUMBER.

TEN CENTS more brings you our Spring Pattern Book with its easy-to-make styles for everyone.

Send your order to The Oregon Statesman, Pattern Department, Salem, Oregon.

### YOU WOMEN WHO SUFFER FROM HOT FLASHES

If you suffer from hot flashes, disturbed sleep, nervousness, write to the functional "middle-age" period in a woman's life—Dr. Lydia E. Pinkham's Vegetable Compound. It's helped thousands upon thousands of women to relieve such annoying symptoms. Follow label directions. Pinkham's Compound is worth trying!

**WOMEN'S PAGE**

**SOCIETY MUSIC The HOME**

### CLUB CALENDAR

**WEDNESDAY**  
U. S. Grant circle, ladies of GAR, meets at YMCA at 2 p. m. Townsend club meets in Highland school at 7:30 p. m.

**THURSDAY**  
Fruitland Women's circle, church annex at 2 p. m. Dakota club meets at WCTU hall, South Commercial and Ferry streets, at 6:30 p. m. All former Dakotians welcome.

**SUNDAY**  
Nebraska club meets for basket dinner picnic at Olinger park, Nebraska friends invited.

### Women Observe Homecoming

Patriarch Militant and Canton met for their annual homecoming Friday at 6:30 p. m. in the IOOF hall for a no-host dinner.

Women who recently received the decoration of chivalry were special guests. Mrs. Ida Traglio, Mrs. Hattie Cameron, Mrs. Myrtle Tyrell, and Mrs. Robert Henderson, who are the remaining charter members, were honored with a gift and verse. Plans were made for assisting the IOOF home in Portland. Mrs. H. Beard read the delegates report of the state department session held in Portland on May 16.

Preceding the business meeting a program was given. Mrs. H. Beard presided at the meeting.

### Dinners Honor Nebraskans

Mr. and Mrs. Thomas Allport were feted with two dinner parties this week. They recently returned from Fremont, Nebraska, where Mr. Allport attended Western Theological seminary during the winter.

On Sunday, Mr. and Mrs. Roy Stewart entertained. Guests were Mr. and Mrs. Allport, Miss Ruth Rinde, Julian Cronk, and Jimmy Stewart and the hosts.

Mr. and Mrs. R. A. Horn were hosts Tuesday night. Present were Mr. and Mrs. Allport, Mr. and Mrs. Roy Stewart and son, Jimmy, Miss Ruth Rinde, Miss Marion Horn and the hosts.

### Club to Hear Missionary

Dakota club members will meet Thursday night at 6:30 p.m. at the WCTU hall, South Commercial and Ferry streets, for a no-host supper.

A missionary from India will speak. Mrs. Dora Stanton, Mrs. Edna Gilkey, and Miss Esther Herbert will provide a comedy skit. All former Dakota residents are invited.

Mr. and Mrs. Glen DeLapp and son, Norman Lee, returned Tuesday to Pasco, Wash. after visiting their parents, Mr. and Mrs. M. J. DeLapp and Mr. and Mrs. Lee Cross. Mr. DeLapp is stationed at the naval air training station in Pasco. Miss LaVelle Cross, Mrs. DeLapp's sister, returned with them. On Sunday Mr. and Mrs. Cross entertained 30 relatives at dinner for the visitors.

Chief Warrant Officer and Mrs. Richard Jones and daughter, Cheryl Ann, are arriving today from Santa Barbara, Calif. to visit Mrs. Jones' parents, Mr. and Mrs. J. M. Lamb. Mrs. Jones was Salem's first war bride. Both Mr. and Mrs. Jones attended Willamette where they were affiliated with Alpha Psi Delta fraternity and Alpha Phi Alpha sorority respectively.

Mr. and Mrs. Bert Raymond and daughter, Janice, of Tacoma, were guests of Mr. and Mrs. J. A. Sholseth during the week-end. Mrs. Sholseth and Mrs. Raymond are sisters.

**SPRING VALLEY**—Mrs. Walter Hunt, Mrs. Fred Muller, and Mrs. R. H. Scott will entertain the Spring Valley Home Missionary Society Thursday afternoon at 2 p. m. at the former's home. Mrs. Elwood Cooper, president, has arranged the program.

### RATION CALENDAR

**FOOD**  
Canned Goods—Blue stamps G, H and K valid through June 7. Stamps K, L and M good through July 7. Meat, cheese, canned fish and edible fats—Red stamps L now valid. Mr. June 15, N, June 22, all, including J and K expire June 30.

Sugar—Coupon No. 13 expires August 15. Good for 4 pounds. Nos. 15 and 16 valid for 9 pounds each canning sugar. Apply to ration board for additional ration if needed.

Coffee—No. 21 in book 1 good for 1 pound until June 30.

**GASOLINE**  
Book A coupons No. 6 good for four gallons each, expire July 21.

**FUEL OIL**  
Period 3 coupons expire September 1.

**SHOES**  
No. 17 coupon in ration book No. 1 good for 1 pair, expires June 15.

### Rebekahs Name Officers

Salem Rebekah Lodge met on Monday with Mrs. Lloyd Stiffler, noble grand, presiding. Three visitors were present.

The election of officers resulted in Mrs. Merlin W. Ready being elected noble grand; Mrs. Glen Adams, vice grand; Lela McFarland, recording secretary; Verda Olmstead, treasurer; and Mrs. Clarence Townsend, team captain. No date has been set for the installation of the new officers.

The lodge made plans to hold a bazaar and cooked food sale to help the Camp Adair day room fund.

Three Link club announced their all day sewing for Wednesday with a no host luncheon to be served at noon. Mrs. William Gardner is in charge of the luncheon. F. L. club was announced for Thursday at the home of Mrs. Cleona Applegate in Highland avenue.

After the close of lodge a short program was dedicated to mothers of the lodge, deceased during the past year. Laura Noyes gave a reading entitled "Mother" and Mrs. Lloyd Stiffler placed a white carnation on the altar as the names of the mothers was read. After community singing was held, refreshments were served in the dining room.

Keiser Sewing club has postponed its Thursday meeting until later.

At least 20 percent more bakery goods are being produced this year with the same amount of shortening as was used last year.

### Today's Menu

We'll begin the day's main meal with a jellied fruit salad which will include fresh or canned fruits; spararibs will be the meat.

Jellied fruit salad  
Baked spararibs  
Buttered new peas and potatoes  
Fresh strawberries with Maple peanut drops

**MAPLE PEANUT DROPS**  
(3 Dozen Cookies)  
3/4 cup shortening  
1/2 cup peanut butter  
1/4 cup sugar  
1/2 cup maple syrup  
1/2 teaspoon salt  
3 tablespoons cream  
1 teaspoon vanilla  
1 egg, beaten, or 2 yolks  
2 cups flour  
3 teaspoons baking powder  
1/4 teaspoon grated orange rind  
Cream shortening and peanut butter with sugar. Beat thoroughly. All sugar and mix until soft. Lightly stir in rest of ingredients. Do not beat. Chill dough if convenient. Drop portions from tip of spoon onto greased baking sheet. Press down on each cookie with fork dipped in flour. Bake 12 minutes in moderate oven.

### A Smart Chair Set



588  
by Laura Wheeler

All the strength and beauty of a real horse's head is captured by this fillet crochet work. It will make a handsome set for your favorite chair or your davenport. What a fine way to give distinction and protection to furniture at the same time. Pattern 588 contains charts and directions for chair set; stitches; list of materials required.

Send ELEVEN CENTS in coins for this pattern to The Oregon Statesman, Needlecraft Dept., 215 South Commercial. Write plainly PATTERN NUMBER, your NAME and ADDRESS. Delivery of patterns may take longer than usual because of the heavy volume of mail.

### To Install Officers Of DAR

New officers will be installed at a meeting of Chemeketa chapter of the Daughters of the American Revolution, meeting at the home of Mrs. C. C. Geer on Saturday afternoon, at 145 Salem Heights avenue. A no-host luncheon will precede the business meeting.

Assisting Mrs. Geer as hostess will be her daughter, Mrs. Leonard Kephart, Mrs. R. N. Morton, Mrs. Ida McManus, Mrs. Edwin Jory, Mrs. Karl Steiwer, Mrs. David Looney and Mrs. M. A. Pecker.

Mrs. Charles A. Sprague will take office as regent, with the following on her cabinet: Mrs. C. A. Ratcliffe, vice-regent; Mrs. S. A. Baldwin, chaplain; Mrs. J. W. Harbison, recording secretary; Mrs. Herbert J. Ostlund, treasurer; Miss Ruth Rulifson, corresponding secretary; Mrs. J. D. Fountaine, registrar; Mrs. E. Newcomb, historian; Mrs. Millard Pekar, librarian; Mrs. C. E. Geer, musician, and Mrs. U. G. Shipley and Mrs. William Thielson, directors.

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### Asparagus Is Culinary Delight

By MAXINE BUREN

Asparagus, treated by the French chef in the expensive restaurant like a king, takes the place of a stepchild where it's comparatively low in cost and is abundant in every market.

Asparagus of course is good when it's buttered or creamed, but if the family cook wants to get fancy she may do all manner of things with this nice green 'gras that appears for a month or so in May and June.

Just because we've a war on, is no reason why we can't be fancy in our cooking, just as we used to be, for after all, putting on the little extra touch is what sends an ordinary meal into the "just swell" class.

Asparagus becomes shortcake when creamed and served between biscuits, baked long and narrow for the purpose.

Asparagus Breton is a dish fit for the very best company, and is just the sort of thing a French chef would love to concoct.

**ASPARAGUS BRETON**  
2 egg yolks  
1/2 cup thick sour cream  
1 tablespoon vinegar or lemon juice  
1/4 teaspoon minced parsley  
1/4 teaspoon paprika  
1/4 teaspoon salt

Combine yolks and cream in a double boiler, beat well add vinegar and cook until it begins to thicken, stirring carefully, remove from heat and add remaining ingredients and serve over cooked asparagus immediately.

Asparagus soufflé is a fine dish to serve when company comes. It is made just like other vegetable soufflés, and may include a creamy sauce turnover. Cheese soufflé, with creamed asparagus is yet another version of this fine dish.

**FOUNDATION VEGETABLE SOUFFLE**  
3 tablespoons each butter and flour  
1 1/2 cups cooked vegetable and juice  
3 beaten egg whites  
1/2 teaspoon pepper, paprika and salt  
3 beaten egg yolks  
Cook butter and flour to a froth, add vegetables and cook until thick. Add remaining ingredients and bake 40 minutes in a buttered dish at 350 degrees. (High temperatures make soufflés fall.)

To make asparagus a main dish, make a cream cheese sauce to pour over the cooked vegetable, strip with some pimento or sprinkle paprika over the top for looks.

A simple and easy dressing for hot asparagus is hot mayonnaise which can be heated in a double boiler and poured over the asparagus tips.

And that brings us to salad. There are innumerable combinations of vegetables to use with asparagus, a number of dressings and some excellent flavor combinations. A dash of red somewhere in the scheme usually helps out on the popularity of the salad.

Roquefort cheese dressing is good on plain chilled asparagus tips, grated cheese mixed in French dressing makes another excellent topper for the vegetable. Asparagus arranged in log cabin style will make the container for a mixed vegetable salad.

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### Food Blits

### Plaza Chef Takes Over Huge Task of Feeding Dinners at Pentagon Building

By VIVIAN BROWN  
AP Features Writer

"Women don't know how to cook," says Pierre Berard, a hotel chef of the old school who has just gone to Washington on a mass feeding project that would make a housewife faint.

Pierre is the first professional chef to be called on by the government in this war to help solve the problem of mass gastronomy. His new job is food supervisor at the capital's vast Pentagon Building, where he will feed 40,000 persons a day. But that doesn't frighten Pierre, who is accustomed to dealing with food in terms of tons rather than ounces.

One difficulty of feeding a large army of workers such as those in the Pentagon, is the problem of food spoilage. Recently 100 persons fell ill after eating cream pie.

Right now, 60,000 meals a day are served in the building—"but they haven't been eating right," says Pierre. Besides, there has been only one menu for everyone. He plans four and will have the executive staff, including himself, as official tasters of every meal before it is served.

An expert at economy, Pierre plans to serve good palatable food at cost. And the first thing to do, he says, is to "move everything out of the dining room—at the same prices."

Just to prove his point, on the eve of his departure Pierre served a "pointless meal" to five persons in his kitchen at the Savoy Plaza Hotel in New York at a total cost of \$2.50. It included an appetizer of tomato, hard-boiled egg, and "sinners sauce"; Chicken a la Pierre, one of his 136 chicken recipes; saute asparagus and ice cream with fresh strawberries—and if the Chicken Pentagon tastes anything like his sample menu, well—yum, yum!

Vitamins and calories don't worry Pierre. He says if you concentrate on taste and bulk, the calories and vitamins "creep in" by themselves. "After all," he points out, "you can't cook a beef stew or a good soup without vegetables and meat stock."

Vitamin-itis, says he, is the trouble with most housewives: "They dash out to a shop and buy foods that are marked a-b-c-d-e instead of buying for taste and bulk. They've got their husbands eating like rabbits—a lettuce leaf here, a carrot there. If they'd give the men some honest-to-goodness food like a stew that would stick to the ribs, they'd get twice as many vitamins."

The food buyer, Leonard Spitz, who also left the Savoy to become buyer for the Pentagon, agrees with Pierre in this respect. He thinks women know nothing about the actual preparation of food. He shudders as

he relates that they throw away beet, carrot, turnip tops and spinach roots instead of using them for soup stocks.

In Pierre's kitchen every available scrap is used—even the bones. And the results are poems of food such as only the French can prepare.

His entire time, however, isn't taken up with preparing foods for his own guests. He has just submitted a plan to the quartermaster general whereby cooked foods can be frozen in this country and then shipped abroad to the troops. He believes it will not only save a great deal more space but in this way even the soldiers in the field will be able to order "Roullade a la Pierre."

For the first time in months Balle, director of the service, is looking for a farmer who is looking for a boy.

### Oregon Retail Sales Drop

WASHINGTON, June 1 (AP)—Retail sales showed a slight downward trend in Oregon for April, the bureau of census reported Tuesday.

A two per cent drop was reported by 521 independent retail stores whose dollar volume for the month was \$4,596,596, but department store sales were approximately the same as for March. Compared to April of last year, however, the 521 stores averaged a gain of 28 per cent and department stores were up 60 per cent.

April sales for 222 Portland retailers were 49 per cent above the March level with jewelers showing the greatest gain—103 per cent.

Eugene retailers reported sales up 22 per cent while Astoria was up five per cent. Two groups of cities with less than 10,000 population showed increases of 23 and 25 per cent.

Salem and Klamath Falls reported sales down five per cent.

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### Boys Waiting For Farm Job

Three Salem boys have filed their name at the US employment office for positions on farms with the intention of getting away from the hustle and bustle of it all.

Boys filing their name said that they thought they would profit financially in the long run by such employment.

For the first time in months Balle, director of the service, is looking for a farmer who is looking for a boy.

Metzger reported upon return to Salem that Oregon's program of food protection against attack or sabotage is recognized as outstanding by the associated members.

The conference was conducted on a wartime schedule of all-business lines, with no recreation planned or provided.

### READY NOW!



### Anne Adams SUMMER PATTERN BOOK

Here's your new pattern for living—Summer 1943! This Anne Adams colorful book is packed with cool, smart, practical fashions for the American family in wartime. There are clothes for every home-front role: sturdy farm and factory clothes... feminine after five fashions... two-piece dresses and ensembles... vintage specials for juniors... "ditto" mother and daughter styles... slenderness society for matrons... AND an actual sunbonnet pattern, printed right in the book! Each design shown is available in a remarkably simple, accurate, fabric-saving pattern. Home dressmakers need this outstanding book!

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**The Oregon Statesman**

**FEEL LOW? WHO DUNNIT?**

**IT'S THE WORRISOME FATEEG-A-JEEBIES**