

Miss Yantis Mr. Kreft Married

The wedding of Miss Alma Yantis, daughter of Mrs. J. C. Yantis, and Pvt. Tillman Kreft, son of Mr. and Mrs. Albert F. Kreft, was solemnized by Rev. H. W. Gross at the St. John's Lutheran church on Wednesday night at 8 o'clock.

The bride's uncle, Mr. E. T. Donaldson, gave her in marriage. She was gowned in a white slipper satin dress, made with sweetheart neckline, enhanced by pearls. There were leg o' mutton sleeves and a full gathered skirt which terminated in a train. Her floor length veil, which was caught with a coronet of pearls, was that worn by the groom's sister, Mrs. Don Schaeffer. The bride's only ornament was a pearl necklace, a present of the groom. The bridal bouquet was of pink roses.

The bride was attended by her sister, Miss Marybelle Yantis, who wore chartruese net and carried pink roses.

Both the bride and her sister carried lace handkerchiefs which their father brought from the Isle of Malta during the last war. Candles were lighted by the groom's sister, Mrs. Don Schaeffer wearing peach organza and Miss Pauline Kreft wearing old rose taffeta.

Mrs. Yantis wore a redingote of green and white flower print with background of blue, and navy blue accessories. Mrs. Kreft's gown was of aqua with which she wore white accessories. Both mothers wore rose corsages.

William Fischer played the pipe organ before and during the ceremony.

The best man was Mr. Ross Sherman of Dallas, a cousin of the groom, and ushers were Harold Bressler, another cousin and Cy Crawford.

At a reception held at the home of the bride's mother, Mrs. P. R. Alexander, aunt of the bride, poured and Miss Laura Jean Bates and Mrs. Carl Kreft served. Mrs. M. G. Kittredge cut the loaves.

The bride's going away suit was of light blue and her accessories dark blue.

Both Mr. and Mrs. Kreft are graduates of Salem high school, he was a member of the band, serving as student director and also as drum major. She was active in the home economics club and was class secretary in her senior year. Both were members of the honor society. Mrs. Kreft will remain in Salem until her husband, now stationed at Camp Cook in the medical detachment of the engineer corps, is permanently assigned. She is employed at Penney's.

WOMEN'S Page

SOCIETY MUSIC The HOME

Betrothal Told at Supper

Guests at a dessert supper at the home of Mr. and Mrs. Charles E. Stricklin on Tuesday night received cards on which was announced the engagement of Miss Helen Ostrin, daughter of Mr. and Mrs. C. H. Ostrin, to Mr. Norman Yagle, son of Mr. and Mrs. N. B. Yagle of Rockford, Ill. No date was set for the wedding.

Miss Nancy Stricklin was hostess at the party Tuesday night and arranged small tables in the garden, centering each with a bouquet of pastel summer flowers. Cards were in play following the dessert.

Miss Ostrin is a graduate of Salem high school and attended Willamette university where she is a member of Alpha Phi Alpha. Mr. Yagle attended Rockford schools and is now in the army.

Present at the party were Miss Ostrin, Mrs. C. H. Ostrin, Mrs. Charles E. Stricklin, Miss Alice Ann Wirtz, Miss Ernestine Fredrickson, Miss Helen Smith, Miss Mary Anne Owen, Miss Ruth Ostrin, Miss Leone Spaulding, Miss Mirzel Mohr, Miss Dorothy Koehmider, Mrs. Robert Reinholdt and the hostess, Miss Nancy Stricklin.

Mrs. Wright Has Returned

Recently returned from Denver, Colo., is Mrs. Wilma Wright, librarian at Parrish junior high school, who has completed her third consecutive summer of work at the school of librarianship at the University of Denver. Mrs. Wright now has received her degree of Bachelor of Science in Library Science. She enjoyed a trip up Pike's Peak by cog railroad and one through the Garden of the Gods by trolley, and on her way home visited relatives in Idaho Falls, Idaho.

CANTEN CALENDAR

THURSDAY, AUGUST 19
PEO.
FRIDAY, AUGUST 20
Beta Sigma Phi sorority.
SATURDAY, AUGUST 21
1 to 4—University of Oregon Mothers club.
4 to 7—Salem Woman's club.
7 to 11—Fairmount Hill group.

UNIONVALE — A family observance complimenting Mr. and Mrs. Clark Noble on their 20th wedding anniversary, which is Thursday, August 19, was held at their home Sunday. Mr. and Mrs. C. A. Stoutenburg, Mr. and Mrs. John Solberg and family of Portland, Mr. and Mrs. Ari Lauener and son Jack of this district, were present. Mrs. Solberg and children came Wednesday and remained until Sunday and all returned home excepting Joyce, 12, who remained to pick beans with Mrs. Noble on Grand Island.

PIONEER — The Pioneer Sewing club met at the play shed Thursday for its regular meeting of the month. A short business meeting was held in the afternoon. Those present for the meeting were Mrs. Mark Blodgett, Mrs. Earl Wood and Lois, Mrs. Ray Slater, Mrs. Howard Coy and Carol, Mrs. Gladys Frakes and Raymond, Mrs. Archie Brown and Leonard, Mrs. Frank Dornhecker and Ruth.

Today's Menu

Carrot timbales will be the day's featured dish.
Corn relish salad on lettuce leaves.
Lamb chops.
Carrot timbales.
Blueberry pie.

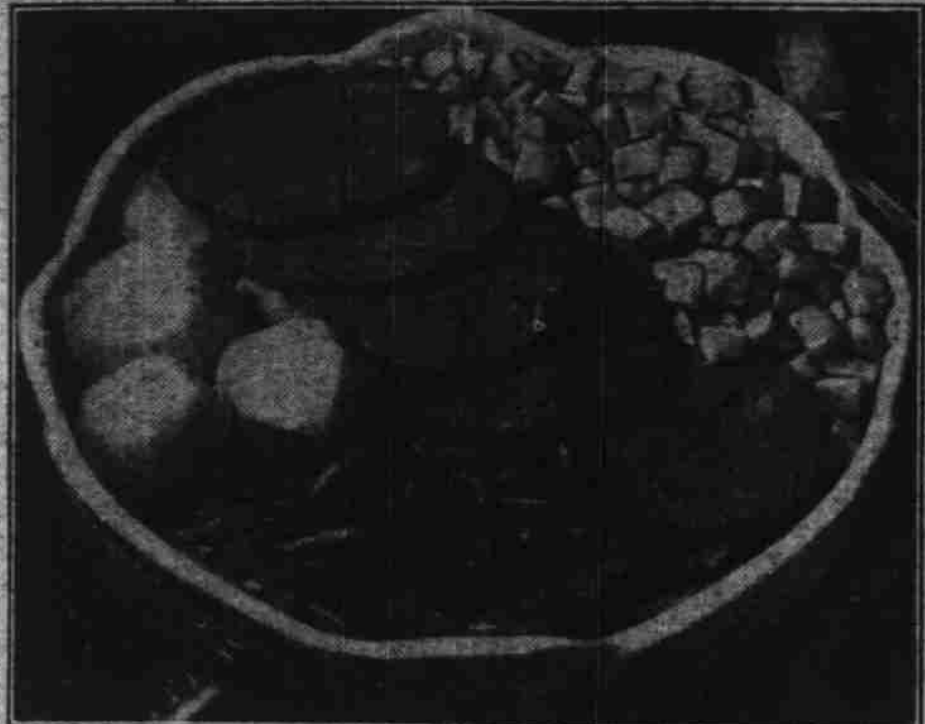
GOLDEN CARROT TIMBALES
2 cups milk, scalded
2 tablespoons butter
3 tablespoons chopped parsley
1 teaspoon grated onion
1 teaspoon salt
1/4 teaspoon pepper
1 cup coarse cracker crumbs
3 eggs, separated
2 teaspoons lemon juice
2 cups finely dice, cooked carrots
Combine first seven ingredients and cook 2 minutes over boiling water. Remove from heat and add to beaten egg yolks. Stir in lemon juice and carrots. Fold in stiffly egg whites. Pour into greased custard cups. Bake in pan of hot water and bake in moderate oven (350 degrees) 50 minutes. Makes 8 timbales.

Yeast Breads in Summer Meals

Hot rolls and bread made with yeast are good to remember for summertime meals. Here's an oatmeal recipe to try.

OATMEAL BREAD (or Rolls)
1 cake compressed yeast
1 tablespoon lukewarm water
1 1/2 cups milk
1 tablespoon shortening
1 teaspoon salt
1 cup rolled oats
3 tablespoons sugar (brown preferred)
2 1/2 cups flour

Crumble yeast in water. Heat milk, shortening and salt until hot. Pour over oats in large bowl. Let stand until lukewarm. Add yeast and 2 cups flour. Stir thoroughly. Add rest of flour and mix. The mixture should not cling to the side of the bowl so if it sticks, add a little more flour. Cover with cloth and let rise until doubled in bulk—this usually takes about 2 hours. Cut into small pieces and roll into one-half inch balls and place 3 together on greased baking sheets for rolls. Space each roll 1 1/2 inches. If bread is to be made carefully place the dough into a greased pan. Let the rolls or bread rise until doubled in size—this usually takes about an hour. Bake rolls 20 minutes in moderate oven. If baking bread bake 10 minutes in moderately hot oven. Lower heat to moderate (350) and bake 50 minutes. To keep crust from forming over-dough while it is rising brush it lightly with melted shortening.



NEXT DAY IT REIGNED—Instead of combining left-over cooked vegetables for a second meal, we suggest arranging them separately in a baking dish to reheat. In this way, everyone can have all they like of their favorite vegetable. Arrange here are turnips, carrots, and green beans in a casserole, and topped them with slices of meat to make a dinner service. Bake the dish for 20 minutes in a moderate oven.

Feed Victory Garden well for high nutritive value, best flavor

There is an old saying that you take out of the soil only what you put into it. An infertile soil is practically certain to produce an unsavory and flavorless crop.

It is the opinion of some experts that vegetables raised in barren ground may fail to produce the vitamins so necessary to general health. Actually plant food is one of the least expensive factors in gardening. Judged by the results produced by any well balanced fertilizer, no enthusiastic gardener should fail to enrich the soil.

A mistake often committed by amateur growers, is indicated by the question: "Should I fertilize before or after planting?" The answer in most cases should be: "Both before and after." Adding plant food to the soil once or twice a year certainly can produce no lasting benefits to the soil or the plants which are set in it. As a vegetable grows the soil is being drained of plant food. Unless the maximum fertility of the ground is maintained there is a strong possibility that the crop will be weak and unpalatable.

Victory Garden fertilizers are now being made available all over the country. For a time this product was exceedingly scarce but it appears that the immediate future will bring a fairly abundant supply. The importance of incorporating plant food in the soil at regular intervals has greater significance for vegetable growing than with flowers. The latter make some sort of a show, even though the plants may be rünts. But a vegetable crop that is dwarfed and misshapen may be discounted as a complete economic loss. There's no reason for anyone attempting to grow a victory garden in barren soil.

Most fertilizers that bear the Victory Garden trade mark possess the same analysis, set by governmental regulations. Consequently the same method of application may be utilized for most types now available. Since most vegetables are grown in rows it is not necessary to broadcast fertilizer over the entire garden plot. It's far more economical to place the plant food only where it's needed and where the maximum benefits may be realized.

On each side of the seed row and at a distance of approximately two inches from the plants make furrows in the soil. The bottom of the furrows should be about two inches below the surface at least. The average well-balanced fertilizer may then be applied in these furrows at the rate of approximately four pounds per hundred feet of row.

This method of application may be used at the time the seeds are sown. It should also be kept in mind that vegetables which require a rather lengthy growing season must have additional food before they reach maturity. Once a month should be taken as the period of application for such crops. They may be treated in practically the same manner as the first application: in other words make a slight depression on each side

Columbia River Dams Reach Power Peak

PORTLAND, Ore., August 18 (AP)—Bonneville and Grand Coulee dams produced a peak power output of 1,035,000 kilowatts Tuesday. Bonneville Administrator Paul J. Raver said Wednesday. Generators turned out 40,000 kilowatts in excess of rated capacity to meet heavy war plant needs, he said.

Women Dainty Intimate CLEANLINESS

Thrill to the joy of a new found sensation. Use CERTANE for your daily hygienic ritual. Mild...soothing...delightfully fragrant...yet a powerful deodorant. CERTANE Medicated douche powder gently cleanses delicate tissues. Leaves no lingering tell-tale odor. Demands the utmost in intimate cleanliness.

Ask your druggist for **CERTANE** FEMINE HYGIENE

CLUB CALENDAR

THURSDAY
Fidels class, First Baptist church, 9 p. m.
Daughters of Union Veterans of the Civil War, 8 p. m. with Mrs. Bertha Bergman, 1801 Cheniereta street.
Women's council, First Christian church, 11 a. m. meeting, luncheon.
FRIDAY
Woman's Relief Corps, 2 p. m., YMCA.
TUESDAY
Salem Council of Church Women, YWCA, 2 p. m.
WEDNESDAY
Nebraska auxiliary, Leslie Par covered dish luncheon 12:30 p. m.

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

Mrs. Kathryn McCarroll, who was sworn into the WACS about a month ago, has received her call to active duty and will leave the first of next week for Fort Des Moines, Iowa, to start basic training. Mrs. McCarroll, daughter of Mr. and Mrs. John S. Coomer of Dayton, has been making her home in Salem at 965 Shipping street while employed at Woolworth's. She is a graduate of the Capital Business college and served as personnel manager at Woolworth's for five years, then served as head bookkeeper for 12 years.

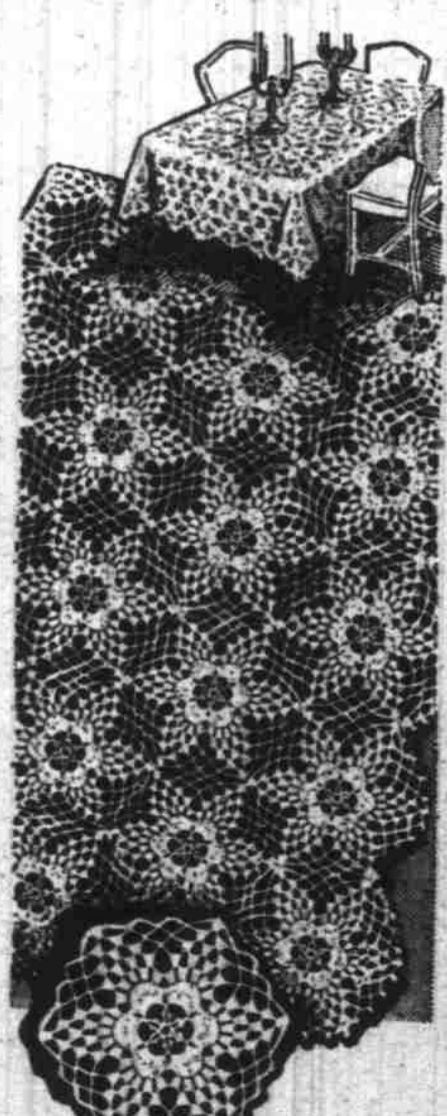
Four-Year-Old Has Birthday

Carol Sandra Woodbury celebrated her fourth birthday at a party given by her mother, Mrs. Henry Woodbury, on Tuesday. Invited to the party with her mothers were Marjorie Lou Harkins, Barbara Linhard, Nancy Anderson, Kay Ann Smith, Barbara Marshall, Marie Griepentrog, Michael Gene Faist, Jimmy Litchfield, Roger Fletcher, George Fletcher and Tommy and Butchie Griepentrog.

RATION CALENDAR

FOOD
Canned Goods — Blue stamps R, S and T valid from August 1 to September 20.
Meat, cheese, canned fish and edible fats—Red stamps T, U, V and W valid through August 31.
Sugar—Coupon No. 13 expires August 15 good for 5 pounds Net 15 and 16 valid for 5 pounds each canning sugar. Apply to ration board for additional ration if needed.
SHOES
Stamp No. 18 book one, valid through October 31.
GASOLINE
Book A coupons No. 7 good for four gallons each, usable now.
FUEL OIL
Period 8 coupons expire September 1.

Morning Star



Morning Star—it shines on the beginner as benignly as on the old-time crocheter! Both love this motif because it takes no time to do. The finished medallions are easy to put together. Crochet in inexpensive cotton for cloths, spreads, scarfs, or smaller pieces. Pattern 647 contains directions for medallions; stitches; list of materials.

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

Mines Hiring Women Now

WALLACE, Idaho, Aug. 18 (AP)—Women have invaded one of man's last sanctums—the mining industry.

Pres. Stanly A. Easton of the Bunker Hill & Sullivan Mining and Smelting company said Wednesday 16 women had been employed in the company's above-ground plants, and that 50 more could be used in the zinc plant and 80 in the melter.

Easton said the underground workings still were free from feminine influence, but that women eventually may operate the motor cars there.

Pioneer Trails Conclave to Open

PORTLAND, Aug. 18 (AP)—The American Pioneer Trails association will open its national convention here Thursday, combining the meeting with the Old Oregon Trail centennial celebration.

Delegates will attend the launching of the Liberty ship B. F. Irvine after registering and then convene in general sessions. President Roy A. Perry of the association's Oregon council announced.

Control Big Horn Fire

BUFFALO, Wyo., Aug. 18 (AP) A fire which swept over an estimated 10,000 acres of the Big Horn national forest during the past 18 days was reported under control Wednesday. Hundreds of soldiers and civilian volunteers who battled the blaze were gradually being released. All that remained was the mopping up of spot fires.

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Planes Collide; 3 Children, Army Pilot Die

SAN DIEGO, Calif., Aug. 18 (AP)—A mid-air collision of two P-38 Interceptors sent one of the planes plummeting into the Linda Vista housing project today, bringing flaming death to three children and an army pilot.

The dead children were identified by Lloyd F. Jones, coroner's deputy, as Nicholas Schumacher, 5, and Margaret Schumacher, 3, children of Dr. and Mrs. W. A. Schumacher, who came here recently from Hettinger, ND; and Kathleen May Long, 5, daughter of Mr. and Mrs. Clifford Long, former Chico, Calif., residents.

Name of the pilot, who stayed with his plane as it crashed into the south end of a duplex in the housing project, was withheld by the army until notification of the next of kin.

The P-38's were in a group maneuvering over San Diego. Eyewitnesses said the two planes separated after the collision and plunged toward earth.

The pilot of one bailed out and suffered only minor injuries. He was identified by the army as Lieut. Arty L. Upchurch. His plane crashed into a canyon, starting a small brush fire but causing no property damage.

The other plane, however, fell into that portion of the duplex occupied by Mr. and Mrs. Curtis F. Green, from Hettinger, with whom the Schumachers were staying.

Portland Laundry Wage Boosted

PORTLAND, August 18 (AP)—Portland laundry workers have been granted a 15 cent hourly wage boost by the economic stabilization director, Union Secretary Mildred Gianini announced Wednesday.

The union hoped the increase would bring back many laundry workers who have gone into other industries for higher wages since the raise was requested last April, she said. The increase gave women a 60-cent hourly minimum and boosted men washers to \$1.15 and wringermen to 90 cents.

State Bond Quota To Be 104 Million

PORTLAND, Aug. 18 (AP)—Oregon's quota in the third war loan drive, starting September 9, will be \$104,000,000 compared with about \$50,000,000 for the second campaign, Howard D. Mills, field representative for the treasury department's war finance division said Wednesday.

He arrived for conferences on drive plans with state officials.

SPOKANE, Wash., Aug. 18 (AP)—Bert Frasier, officer in charge of the Nez Perce forest, Mont., internment camp, revealed Wednesday that German and Italian internee seamen were helping fight a fire in the Nez Perce forest some 35 miles southeast of Grangeville, Idaho.

He said the men, who had volunteered for the work, had "shown up very well."

T. A. Lowary, fire dispatcher for the Nez Perce forest, reported meanwhile that a crew of 300 men was "mopping up" the blaze, which was started by lightning early this week and burned 1800 acres of range land in which there was some white pine timber.

Lowary said the fire was brought under control last night. "This is the first big fire upon which the internee seamen have been used," Frasier reported. "The men, from four camps, have been working at slash disposal and blister rust control under forest service supervision, and have had training in fire fighting. All volunteered for the work."

He said one camp consisted of German seamen and the other three of Italians, all taken into custody before America entered the war. The men made up about one-third of the crew fighting the blaze, Frasier said.

FRESH PLUM JAM IS EASY TO MAKE

This Delicious Recipe
Saves Sugar and Fruit

(Using Sour Clingstone Plums)
6 Cups Crushed-Plums
8 1/2 Cups Sugar
1 Package M.C.P. Pectin

Wash and pit 3 1/2 pounds fully ripe plums. Do not peel. Cut into small pieces and crush thoroughly. Add 1/2 cup water and simmer, covered, for 5 minutes. Measure exactly 6 level cups of the crushed plums (add water to fill last cup, if necessary) into a large kettle. Add the M.C.P. Pectin, stir well and bring to a boil, stirring constantly. NOW, add the sugar (which has been previously measured), mix well and bring to a full rolling boil. BOIL EXACTLY 4 MINUTES. Remove from fire, let boil subside, stir and skim by turns for 5 minutes. Pour into sterilized jars, allowing 1/4-inch space for sealing with fresh paraffin.

(Using Sweet or Freestone Prunes)
4 1/2 Cups Crushed Plums
7 Cups Sugar
1/2 Cup Lemon Juice
1 Package M.C.P. Pectin

Sour clingstone plums make the best jam. If sweet or freestone prunes are used, be sure to use the recipe given directly above, following the same method of handling as for sour plums.

Easy to Make



This charming princess frock could be made by a beginner. There's no waistline—just simple princess seams to sew—an Anne Adams pattern 4449. A smart go-to-market dress in crisp percale or gingham for afternoon get sheer voile, add double bow-tails and lace edging.

Pattern 4449 comes only in women's sizes 36, 38, 40, 42, 44, 46, 48, 50. Size 36 takes 3 1/2 yards 35-inch.

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