

### Elliotts Will Be Honored At Dinner

Lt. Col. and Mrs. John J. Elliott will be honor guests at a dinner party Sunday night when a group of friends entertained with a no-host affair at the Walter Kirk cabin in Morning-side. Lt. Col. Elliott is home on leave from England, where he has been for the past 20 months. Guests have been invited to dinner at 6:30 o'clock. The buffet table, which will be arranged at one end of the large room, will be centered with garden flowers.

Honor: Lt. Col. and Mrs. Elliott will be Mr. and Mrs. Karl G. Becke, Mr. and Mrs. F. W. Poorman, Mr. and Mrs. Edgar T. Pierce, Mr. and Mrs. Ralph Hamilton, Mr. and Mrs. Brazier Small, Mr. and Mrs. Walter Kirk, Mr. and Mrs. George Schwartz, Mr. and Mrs. Charles Huggins, Mr. and Mrs. Ronald Jones, Mr. and Mrs. James B. Young, Mrs. John Beaky, Mr. Carl Gabrielson, Mr. and Mrs. Kenneth Bell and Mr. and Mrs. Carl Sampson of San Francisco.

### Two Boys in Marimba Recital

Priscilla Meisinger Wiltsie will present two young pupils, Wayne Mercer and Edward Struck, in a marimba concert on Friday night at Waller hall at 8:15 o'clock. Wayne Mercer, son of Mr. and Mrs. Ralph Mercer, is 13 years old and won superior and excellent ratings in the National Federation of Music Clubs Junior contest this year.

Edward Struck, son of Mr. and Mrs. Ted Struck, is 12 years old. He won the ratings of excellent in the National contest this year.

Miss Betty Elofson will be mistress of ceremonies, Joe Brazie, pianist, song musician and Mrs. Wiltsie, accompanist.

Ushers will be Ann Doerfler, Lois Gillings, Florence Polster, Peggy Frantz, Louella La Fontain, Delores Spellbrink, Dona Zehner, Carol Cain, Ina Crawford, Suzanne Howell, Ina Cameron and Magie Wiltsie.

Following is the program:

- Moonlight Sonata (adagio) - Beethoven
- March Militaire - Schubert
- To a Wild Rose - MacDowell
- Caprice Viennoise - Kessler
- Wayne Mercer
- Caprice Valant - Green
- Delibes
- Kiss Me Again - Herbert
- Edward Struck
- Largo, New World symphony - Dvorak
- Wayne Mercer
- DeRoss
- Prelude - Chopin
- Godard
- Joe Brazie
- Dancing Tambourine - Polka
- Schon Rosenario - Kessler
- World is Waiting for the Sunrise - Seitz
- Edwards
- Edwards Struck
- Tambourin Chinois - Kreutzer
- Edvan Love Call - Trini
- Cardos - Monti
- Wayne Mercer
- American Patrol - Meacham
- Mercer and Struck

### Delta Zetas at Beals Home

Delta Zeta alumnae were entertained Tuesday night at the home of Mrs. O. K. Beals. Bridge was in play during the evening after a dessert supper.

Present were Mrs. B. L. Bradley, Mrs. Bjarne Erickson, Mrs. C. F. Fieke, Mrs. Emmett Kleinke, Mrs. Harry Schenk, Mrs. George Duke, Mrs. W. H. Bradford, Mrs. Esther Eaton, Mrs. Doris Griffin, Miss Maxine Paulson and Mrs. Beals.

### Regular Lodge Meeting Held

The Salem Rebekah lodge met at the IOOF hall Monday with Mrs. Emil Otjen presiding. Joint installation with the Odd Fellows will be held July 9.

Mrs. Betty Frahm, Mrs. Lila Casteel and Mrs. Dorothy Wells were instructed in the Rebekah degree. Mrs. Gustave Erickson was elected trustee to complete the term of Miss Bernice Kretz who is moving to California.

Mrs. Gene Vandenevnde is leaving for Oceanlake today, where she will be at the Dorchester House for several weeks. Her daughter, Dorothy, will accompany her to the coast.

## Society . . . Clubs Music . . . The Home

Maxine Buren Women's Editor

Jeryme English Society Editor

### Miss Virginia Steed and Lt. Wallace Wittwer Wed At Garden Ceremony

At a beautiful garden wedding Wednesday afternoon Miss Virginia Leonard Steed, daughter of Mrs. J. Lyman Steed, received her golden circlet from Lieutenant Wallace Keith Wittwer, son of Mr. and Mrs. Herman O. Wittwer. The nuptials were performed at 3 o'clock in the Wittwer garden on D street.

Rev. Chester W. Hamblin, pastor of the First Presbyterian church, performed the double ring ceremony before a gathering of relatives and friends of the couple. Miss Kay Ross played the wedding music. The couple exchanged their vows at one end of the garden before an improvised altar which was banked with large baskets of pink and white peonies, blue delphinium and stock.

The petite, brunette bride walked across the garden on the arm of her brother, Mr. Wallace Steed of Portland, who gave her in marriage. For her wedding she chose a handsome model of white chiffon and lace. The full chignon skirt terminated in a train. The fitted lace bodice was made with a high yoke of chiffon enhanced with seed pearls. The sleeves were long and ended in points over the wrist. Tiny buttons extended from the neckline to waistline in back.

Her two tiered fingertip length tulle veil cascaded from a tiny Dutch cap of handmade lace. She carried a cascade of white gardenias, and stephanotis centered with a white orchid with a purple throat.

Her two tiered fingertip length tulle veil cascaded from a tiny Dutch cap of handmade lace. She carried a cascade of white gardenias, and stephanotis centered with a white orchid with a purple throat. Sister Only Attendant. Preceding the bride to the altar was her only sister, Ensign Elizabeth Steed, SPAR, who came by plane from Norfolk, Virginia for the wedding. She wore a mist pink gown of net and lace. The net skirt was very full and the lace bodice was fashioned with a ruffled lace peplum. The sleeves were three-quarter length.

She wore a pink shoulder length veil of net which was held in place with a wreath of pink ostrich feathers. She carried a small cluster of Cecile Brunner roses, blue delphinium and stephanotis tied with blue ribbon.

John L. Sullivan, lieutenant, army of United States, retired, stood with Lt. Wittwer as best man.

For her daughter's nuptials Mrs. Steed wore an Alice blue chignon afternoon frock with a white straw hat and accessories.

### Today's Menu

- Long cooking meats are usually of superior flavor, and have the advantage of being low in points. We'll have lamb shanks, an especially good meat, for the menu today.
- Lettuce, tomato salad
- French dressing
- Lamb shanks with Carrots, potatoes
- Orange gelatine
- Cookies

One shank is needed for each person to be served. Braise shanks in heavy kettle and when brown, add water and cook for an hour and a half, add vegetables and seasonings and cook until done, letting juices cook down until thick and rich. Serve as you do stew.

chester House for several weeks. Her daughter, Dorothy, will accompany her to the coast.

### Visitor to Be Honor Guest At Tea

An event of Saturday afternoon will be the informal "at home" for which Mrs. A. L. Adolphson, Mrs. E. W. Stacey and her daughter, Miss Jean Rowland, will be hostesses at the Adolphson home on D street in compliment to Miss Rowland's house guest, Miss Nancy Davidson of Bremerton. Miss Davidson is the daughter of Mr. and Mrs. L. W. Davidson of Bremerton, who formerly made their home in Salem.

Seventy-five guests have been invited to call between 2 and 4 o'clock. The hostesses and Miss Davidson will receive informally in the living room.

Presiding at the tea urns during the afternoon will be Mrs. Albert Gragg, Mrs. Richard A. Meyer, Mrs. Luther L. Jensen and Mrs. L. J. Stewart.

A group of young coeds assisting in the serving will be Miss Carolyn Brady, Miss Mary Ann Brady, Miss Barbara Shirley, Miss Suzanne Zimmerman, Miss Mary East and Miss Jeanne Huffman.

### Past Presidents At Luncheon

Mrs. Francis Hoyt and Mrs. Dora Pratt were hostesses Tuesday at a luncheon given at the home of Mrs. Hoyt, for the past presidents club of the Woman's Relief corps. A meeting was held afterwards, with Mrs. Dora Pratt as presiding officer.

Those present were Lillian Cadwell, Justina Kildee, Mrs. E. Hammarley, Olive Adams, Mary Ackerman, Florence E. Shipp, Bertha DeSart, Bessie Martin, Mary Lickel, Bertha Loveland, Sarah Peterson, Eva Martin, Gertrude Walker, Mrs. Frances Hoyt and Mrs. Dora Pratt.

The next meeting will be held July 10, at the home of Mrs. Gertrude Walker.

Marjorie Bergsvik, pharmacist mate second class in the WAVES is here on leave, with her parents, Mr. and Mrs. Leif Bergsvik. She will have until June 29 for her vacation from duties at Treasure Island, Calif. She plans to spend some time in Seattle and Portland.

### CLUB CALENDAR

**THURSDAY**  
Salem Sojourners club meet at Quilla, desert bridge, 1 a.m.  
Dress of Honor, Salem Women's club, 8 p.m.  
Quilla Club, Neighbors of Woodcraft, 1:30 with Mrs. Claude Townsend, 243 D street.  
Woman's missionary society, First Baptist church, 7 p.m.

**FRIDAY**  
Past guardians, Neighbors of Woodcraft, with Mrs. Thomas Tesson, 416 South 14th street, 8 p.m.  
Woman's Relief Corps, YMCA 8 p.m.  
Loyalty class, First Baptist church, 7:30, program.  
Union Hill granges at hall.

**MONDAY**  
Jayettes with Mrs. Wayne Adams, 1113 Market st., 7 p.m.

**WEDNESDAY**  
Westminster guild, First Presbyterian church, 3 p.m.

### Alumnae to Entertain Seniors

The Delta Phi alumnae are arranging a dinner party for Friday night in compliment to the Delta Phi seniors, who will graduate from Willamette university on June 23.

The affair will be held at the home of Mr. and Mrs. Vern Bain on Hansen avenue. Tables will be set in the garden with garden flowers providing the decorative note.

The honor guests will be Miss Bette Burkhardt, Miss Louise Wisley, Miss Kay Wilson, Miss Catherine Thomas, Miss Joyce McClendon, Miss Sally McClelland and Miss Jean Fries. Covers will be placed for over 30 guests.

Mrs. Joseph Felton and Mrs. Andrew Halvorsen are in charge of arrangements for the affair.

### Luncheon at Rogers Home

Mrs. Arthur A. Rogers presided at a smartly arranged 1:30 o'clock luncheon Tuesday afternoon at her North Summer street home in compliment to two young matrons, Mrs. Gordon Wright and Mrs. Melvin T. Hurley, who are guests at the homes of their parents.

The luncheon table was centered with a bouquet of pastel summer flowers. Other bouquets of garden flowers were arranged about the rooms. Contract bridge was in play after the luncheon hour. Covers were placed for eight guests.

### Past Matrons to Meet for Dinner

Past Matrons club of the East-Star will hold a dinner meeting on Friday night at 6:30 at the Golden Pheasant. A program is being arranged by Miss Lelia Johnson, Mrs. Albert C. Smith, Mrs. Willis Brown, Mrs. Sam Stuchler, Mrs. Beth Shelton and Mrs. Paul Gemmill, chairman.

Mrs. Byron B. Herrick will preside.

Mrs. Frank Crawford and Mrs. Eugene Grabenhorst were special guests. Members are Mrs. Gene Vandenevnde, Mrs. Adam Engel, Mrs. Arthur Hay, Mrs. Frederick Brennan, Mrs. Henry Chexem, Mrs. Charles E. Wagner, Mrs. Leo Childs and Mrs. Duane Gibson.

### Clever Women

## Peanuts Pinch Hit for Several Foods Short on Household Grocery Lists

By Maxine Buren

Speaking of taxes! The ingenuity of the present day housewife is the most taxed of all, and it's a wise woman who can keep her family enjoying any degree of culinary content.

Now come the peanut people to offer advice on ways to make these little brown legumes pinch hit for meats and sweets and fats.

For a real substitute for meat, try this meatless mixture, that has appeared in these columns before and has proved a popular main dish. Be sure and use the suggested seasonings, it gives a meaty flavor.

A peanut brownie while it uses sugar, the amount is small and although it calls for fat, requires only a dab. Here is a recipe:

### PEANUT BUTTER BROWNIES

- 1/4 cup shortening
- 1/4 cup peanut butter
- 1/4 cup granulated sugar
- 2 eggs, beaten
- 2 squares unsweetened chocolate, melted or equivalent of powdered chocolate
- 1/2 cup sifted flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon vanilla
- 1/2 cup chopped nuts

Cream shortening and peanut butter. Then add sugar continuing to cream. Beat in eggs and chocolate. Sift together flour, baking powder, and salt and stir into first mixture with vanilla and nuts. Bake in greased 8 in. pan (square) for 20-25 minutes in moderate oven of 350 degrees. Cut in any desired shape.

One cup of cooked meat, supplemented by peanuts and vegetables, is served the family with a main dish. Here's the recipe:

### HASTY CASSEROLE WITH PEANUTS

- 1 cup chopped leftover roast
- 2 cups diced potatoes
- 1 cup salted peanuts, chopped
- 1 cup canned peas
- 1 cup chopped celery
- 1 teaspoon salt, if desired
- 1/2 teaspoon pepper
- 2 tablespoons shortening

Melt fat. Place all ingredients in pan. Cover. When steaming thoroughly reduce heat to simmering point and cook 45 minutes. Serve with hard rolls and chopped vegetable salad.

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to offer advice on ways to make these little brown legumes pinch hit for meats and sweets and fats.

For a real substitute for meat, try this meatless mixture, that has appeared in these columns before and has proved a popular main dish. Be sure and use the suggested seasonings, it gives a meaty flavor.

- 1 cup cottage cheese
- 1 cup fine breadcrumbs
- 1/4 cup peanut butter
- 1/4 cup coarsely chopped peanuts
- 1/2 teaspoon sage
- 1 egg
- 1 Salt, black pepper
- 1 teaspoon onion of 1/4 cup chopped green onions
- 1 teaspoon minced parsley

Beat eggs, mix with peanut butter and cheese, add remaining ingredients, make into cakes, roll in crumbs and fry slowly to a delicate brown. If too dry, add some milk to moisten cakes. May serve with tomato or other sauce.

Guests of Mrs. William S. Cole on Wednesday were Miss Esther Gardner, Miss Martha Davis and Mrs. Ralph Bell of Portland, and Mrs. Curtis Stewart of Lake Oswego.

Salem General hospital auxiliary will hold an important business meeting this morning at the YWCA at 10 o'clock with the president, Mrs. Lester Barr, presiding. This will be the last meeting until fall.

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S-T-R-E-T-C-H-I  
your supply of this home-grown sugar as far as possible. It's a materiel of war. Don't waste it.



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