

Hostesses to Entertain at Supper

Mrs. Richard Chambers and Mrs. Douglas Chambers will be hostesses for a buffet supper Friday night at the G. F. Chambers home on North 13th street for a group of their friends. The affair is being arranged to honor Mrs. William McKenna of Portland, who is spending several days in the capital as the guest of Mrs. Richard Chambers.

Supper will be served on the patio with an arrangement of summer flowers centering the buffet table. Contract bridge will be in play after the supper hour.

Bidden to honor Mrs. McKenna are Miss Beth Siewert, Mrs. Roswell Beach, Mrs. Wendell Wyatt, Mrs. Russell Beardsley, Mrs. William Speirs, Mrs. Melvin T. Hurley, Mrs. Edward O. Stadler, jr., Mrs. John L. Sullivan, Mrs. Robert DeVlieg and Mrs. Phillip Blake.

Allens Visit In Capital

Interesting visitors in the capital are Lt. and Mrs. Harold B. Allen and their two sons Michael and William, who are guests at the home of his father, Mr. W. G. Allen, on North Capitol st.

Lt. Allen, who is with the military police, has been stationed at Fort Custer, Michigan. He will leave next week for Camp Claiborne, La., to report for overseas duty. He has been in the service five years.

Mrs. Allen and their sons will remain in Salem while Lt. Allen is on active duty. They will move shortly into their new home on Fairmount Hill.

Shower Honors Betty Beck

Miss Idella McAdams was hostess on Tuesday night at a miscellaneous bridal shower for Miss Betty Beck, who will marry Sgt. George W. Forge on August 8 at the Christian church in Vancouver, Wash.

Invited to the party were Miss Marie Kerber, Miss Patsy Lee, Miss Winona Bowen, Miss Maxine Smalley, Miss Maude Space, Miss Freda Hultenburg, Mrs. Thelma Woods, Mrs. W. W. Alsup of Gervais, Mrs. L. C. Mitchell, Miss Beck and Miss McAdams.

Mr. and Mrs. Earl W. Gordon of Heppner were visitors in Salem Wednesday. Mrs. Gordon is a sister of Mrs. George Stephens. The Gordons were enroute south to San Francisco to make their home.

Miss Janet Trowbridge of Seattle is spending the remainder of the week as the guest of Miss Helen Shepard. Miss Trowbridge has been at Neskonin for a month at the summer home of her parents. Miss Sally Doran of Seattle, is also a visitor at the Shepard home.

Mr. and Mrs. H. R. Crawford are vacationing at Pacific City where they are the guests of their daughter, Mrs. Alan Siewert, and their daughter-in-law, Mrs. Lee Crawford, who are spending the summer at the beach resort.

Being welcomed in the capital as a new resident is Mrs. Fred Callister of Spokane. Mrs. Callister formerly resided in Silverton and Albany and is now visiting with her old friends in the valley.

Today's Menu

- Pork chops, remember them? are on the menu for today. If there are no pork chops, some other chops will do for dinner.
- Peach salad
- Pork chops in casserole
- Potato chips
- Buttered green beans
- Butterscotch pudding

- CASSEROLE OF PORK CHOPS**
- 4 pork chops
 - 1/4 cup flour
 - 1/2 teaspoon salt
 - 1/4 teaspoon pepper
 - 2 tablespoons fat
 - 1 cup sour cream
 - 2 tablespoons vinegar
 - 1 tablespoon sugar
 - 1/2 teaspoon thyme
- Dredge chops in seasoned flour. Melt bacon fat in skillet and brown pork chops on both sides. Remove chops to casserole. Mix sour cream, vinegar, sugar and thyme together. Pour over chops. Bake at 375 degrees until chops are tender, or about 50 minutes.

S-T-R-E-T-C-H-I

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



SPRECKELS SUGAR

HONEY DEW

Society . . . Clubs

Music . . . The Home

Maxine Buren
Women's Editor

Jeryme English
Society Editor

Betrothal Of Couple Revealed

Today's romantic news concerns the engagement of Miss Margaret Williams, daughter of Mr. and Mrs. Albert W. Williams of Seattle, to Mr. David E. Bales, aviation machinist's mate, third class, United States navy, son of Mr. and Mrs. Paul Bales of Salem. The announcement was made known in Seattle last week by the bride-elect's parents. The wedding is planned to take place in October.

Miss Williams, who will come to Salem later in the summer for a visit at the Bales home, is a graduate of Seattle schools.

Mr. Bales is now stationed at Tillamook after serving for sixteen months in the South Pacific. He attended Salem high school until his enlistment. Mr. Bales was formerly employed at the Oregon Statesman.

Guests Bidden To Luncheon

Mrs. Charles A. Sprague has invited members of her club to a bridge luncheon this afternoon at her home on North 14th street.

Covers will be placed for Mrs. David Wright, Mrs. Ray A. Yocom, Mrs. Charles A. Sprague, Mrs. William Newmyer, Mrs. Leona Johnson, Mrs. R. G. Doeg, Mrs. Elmer Daue and Mrs. M. P. Adams.

Fast Color

Peaches Will Stay Yellow if Directions Of Researchers Followed in Freezing

It seems as if it won't be many years now until most of our fruit stays all season in the freezer, to be taken out as needed. Each year we put more down—learn better ways to preserve the fruit and vegetables by freezing.

Those women who like peaches frozen (and lots of us do) will welcome the results of research done recently on prevention of discoloration of frozen peaches. It isn't quite time to put down peaches, but it is for thinking about it.

While darkening peaches does not mean spoilage, the flavor is somewhat impaired and the appearance ruined.

Laboratory tests on various anti-darkening agents have been made by home freezing specialists of the U. S. department of agriculture. They find that careful handling during freezing and thawing helps to prevent darkening, but for the best results, they recommend using either citric acid or ascorbic acid (vitamin C) as follows:

Immediately after peaches are peeled and sliced, dip for one minute into a solution of citric acid, made by dissolving 1/4 teaspoon citric acid crystals in 1 quart of water. Or, slice directly into a sirup to which 1/4 teaspoon ascorbic acid has been added per cup sirup. Citric and ascorbic acids may be bought at most drug stores.

Not all varieties of peaches suitable for canning are also good for freezing. Only firm, well ripened peaches rate freezing.

Sort and wash peaches; then

Safeguard your canning

Heinz (57) White Pickling Vinegar

The same vinegar used in Heinz own pickling

Good full flavor . . . yet mellow because it's aged in wood

Best for either hot or cold packing

Available in bottles and gallon jugs



A Dessert Bridge Party

Mrs. Dean Trumbo and Mrs. Orville South have invited a group of friends to a dessert supper Friday night at the former's home on the Silverton road.

Guests will be seated at small tables centered with bouquets of rosebuds. Arrangements of gladioluses will be used about the rooms. Contract bridge will be in play during the evening.

Bidden by the hostesses are Miss Ernestine Frederickson, Miss Helen Smith, Miss Bernice Elgin, Miss Beth Siewert, Miss Ruth Skinner, Mrs. Alan Siewert, Mrs. Kenneth Hanson, Mrs. William Whitmore, Mrs. George Kellogg, Mrs. Norman Yagle, Mrs. James J. Howard, Mrs. George LaVatta, Mrs. Robert E. Barnett and Mrs. James Bennett.

Mrs. Harbison To Entertain

Mrs. John W. Harbison will entertain her club at luncheon Friday afternoon at her South High street home. Contract bridge will be in play during the afternoon.

Covers will be placed for Mrs. S. A. Roberts of Houston, Texas, a summer visitor in the capital, Mrs. Homer V. Carpenter, Mrs. N. J. Lindgren, Mrs. L. L. Laws, Mrs. R. T. Boals, Mrs. Max O. Buren, Mrs. A. F. Marcus, Mrs. Lynn Purvine and Mrs. Harbison.

Guests of the twins were the Misses Jane Carson, Peggy Faxson, Peggy Sears, Patsy Nickens, Cathy Moran, Margaret Newton, Dorothy Bergsvik, Dolores Hamilton, Madeline Keene, Harriet Huston, Barbara Sundet, Suzanne Small, Miriam Shellenberger, Mariann Croisan, Joan Lothead, Joan Randall and Pat Agee.

Mrs. A. A. Siewert entertained informally at a bridge luncheon Friday afternoon at her North Winter street home in honor of a group of her friends.

Mr. and Mrs. Paul B. Wallace, Miss Nancy and Miss Pauline Wallace, Miss Madeleine Keene, Dr. and Mrs. G. Herbert Smith, Miss Sally and Miss Margaret Smith, will be in Portland Friday night to be dinner guests of Bishop and Mrs. Bruce R. Baxter. The Baxters will take their guests to the Ice-Capades at the Portland Ice Arena.

Visitors to Leave for North

Leaving for the north today will be Miss Aileen Hutchinson of Seattle and her sister, Mrs. Robert Lehto (Patricia Hutchinson) of Longview, who have been visiting in the capital. Mrs. Lehto has been the guest of Miss Beth Siewert and Miss Hutchinson has been visiting with Miss Barbara Compton, who will accompany the visitors north.

Miss Hutchinson and Miss Compton will stop in Longview and from there will go on to Seattle and Victoria, B. C. In Seattle Miss Compton will be a guest at the home of Rev. and Mrs. Robert Hutchinson, former Salem residents. She plans to be away several weeks.

Salem friends of Mr. and Mrs. Kenneth A. Oliver (Ann Berni) will be interested to learn that they are the parents of a daughter, Christine, born on July 25 at Maynard hospital in Seattle. The grandparents are Mr. and Mrs. Albert Berni of Portland, formerly of Salem, and Mrs. Laura E. Oliver of Los Angeles.

Miss Greenwood Weds Lt. Woods

DALLAS—At a candlelight service at 7 o'clock Thursday, July 26, at the home of the bride's parents, Mr. and Mrs. Charles H. Greenwood, Miss Mary Jane Greenwood became the bride of Lieut. Robert J. Woods, son of Mr. and Mrs. Laird V. Woods.

Ivory tapers in brass candlesticks and baskets of Shirley Temple gladioluses and marguerites were decorative about the fireplace before which the bridal couple exchanged their vows. Rev. Ralph P. Waggoner of Neiscott performed the double ring service.

Given in marriage by her father, the bride chose a floor length gown of white sheer buttoned down the back. A lace trimmed net finger length veil fell from a crown of seed pearls. She carried a white Rainbow bible with a shower bouquet of yellow rosebuds, bouvardia, and white streamers.

Miss Marcielle Stinette of Salem, bridesmaid and Mrs. Lenora A. Bollman, jr., sister of the bride, matron of honor, wore blue floor length gowns and carried bouquets of yellow marguerites and maidenhair ferns.

Sgt. John McPherson Greenwood, brother of the bride, was the best man.

For her daughter's marriage, Mrs. Greenwood wore a black chiffon velvet gown with an orchid corsage. Mrs. Woods attended her son's marriage in a pale pink and black crepe gown with an orchid corsage.

Miss Helen McFetredge played soft music while Miss Kathleen Waring of Corvallis lighted the

candles. Miss Florine Inglis sang "Always" accompanied by Miss McFetredge, who also played the wedding march.

At the reception which followed Mrs. L. A. Bollman, sr., Mrs. C. E. Phelps, Mrs. Maurice Dalton, Mrs. V. R. Boydston, Mrs. C. L. Crider and Mrs. J. Paul Bollman poured and Miss Lois Greenwood, Mrs. Irene Adam, Mrs. W. C. Retzer and Mrs. Fred Klöpfenstein served the cake.

Assisting about the rooms were Mrs. Thomas R. Greenwood, Mrs. L. A. Bollman, jr., Miss Kathleen Waring, Marcielle Stinette, Florine Inglis, Vivian Richardson, Barbara Kraucher, and Jane Findley. Miss Shirley Phelps was in charge of the guest book.

The bride is a graduate of the Dallas high school and has been employed at the Dallas city bank. The groom attended Oregon State college before entering the service. He has returned from one year's service at Okinawa and will be stationed at San Pedro in the ferry com-

Luncheon for Mrs. Victor

Mrs. Pearl Victor was the honor guest at a luncheon in the dining room of the State Capitol building, Tuesday noon. Mrs. Victor has accepted the position of secretary to the Director of Veterans Affairs.

Those invited to honor Mrs. Victor were: Mina Peck, Dell Wysock, Beryl Porter, Caroline Patterson, Maxine Paulsen, Alberta St. Clair, Janet Halik, Lucile Dunigan, Leatha Jefferson, Gladys Smith, Phyllis Howland, Rhea Howard, Mary McElroy, and Jessie Singleton.

mand where he will report August 2.

For traveling Mrs. Woods wore a taupe suit with dark brown accessories and a green orchid corsage. After a wedding trip through California they will be home at Wilmington, Calif., August 15.



Margie Says

Durkee's Troco

MARGARINE SURE TASTES SWEET ON CORN

MILD SWEET COUNTRY-FRESH IN FLAVOR

PASTURIZED SKIM Milk ADDS TO ITS GOODNESS

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A tremendous selection of hand-picked fine furs from New York's finest makers. Squirrels, muskrats, ponys, Persians and many other beautiful furs. SALLY'S can save you money on your fur coat because of direct purchases from the manufacturers.



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