

Salem Folk Will Attend Launching

A number of Salem people will be in Portland this morning for the launching of the U.S.S. Glenn's Ferry at Swan Island shipyard at 11:30 o'clock.

Mrs. James Wheaton Mott, wife of Congressman Mott, will be the sponsor. Mrs. Mott has asked her two married daughters, Mrs. John L. Sullivan and Mrs. Benjamin M. Whisenand, to be her matrons of honor. Her youngest daughter, Beverly, will be the flower girl.

Mrs. Mott will be honored at a luncheon in the skyroom at the yard cafeteria immediately after the launching.

Among those from Salem who will be in Portland for the occasion are Mr. and Mrs. Guy Hickock, Mr. and Mrs. Frank Crawford, Mrs. Wheeler Rilea, Miss Dorothea Steusloff, Mr. and Mrs. G. Frederick Chambers, Mr. and Mrs. H. R. Woodburn, Mr. and Mrs. J. J. Wilson, Dr. and Mrs. William B. Mott, Mrs. Stewart Johnson, Mr. David W. Eyre, Miss Isabel Childs, Mrs. Wheeler B. English, Mr. and Mrs. H. C. Walling, Mrs. J. D. Walling, Mrs. Eva Purvine, Mr. and Mrs. George Alexander, Mrs. Dorothy Woodring, Miss Louise Bloom, Mrs. Charles Hogarth, who is visiting here from Washington, D.C., and Mr. John L. Sullivan. A number of state officials will also be present for the launching.

Mrs. Collins A Hostess

Mrs. Harry V. Collins was hostess for a delightful informal luncheon Thursday afternoon at her North 14th street home, "Greenripple."

Luncheon was served in the garden, where the afternoon hours were spent informally.

Covers were placed for Mrs. J. M. Lamb, Mrs. Frank Doolittle, Mrs. A. N. Duncan, Mrs. Valerie Lange, Mrs. Marjorie Whiteley and Mrs. Harry V. Collins.

Shawvers Are Honor Guests

Mr. and Mrs. R. E. Caley of 1560 Jefferson street entertained on Thursday for Mr. and Mrs. Lloyd Shawver, who are moving away soon.

Guests were Mr. and Mrs. Carl Jordan, Mr. and Mrs. Clifton Mudd, Mr. and Mrs. Clarence Bowes and Mr. and Mrs. Shawver.

Today's Menu

Sausage links will be Saturday's main dish, lamb roast will be Sunday's.

TODAY
Sliced tomatoes
Sausage links with Lima beans
Browned potatoes
Corn muffins
Sliced peaches

SUNDAY
Jellied cucumber salad
Lamb roast
Brown gravy
Baked potatoes
Corn on the cob
Green apple pie

MONDAY
Lettuce chunk salad
Potatoes de luxe
Buttered spinach
Blackberry cobbler

POTATOES DE LUXE

Yield: 6 servings
6 slices cooked meat
6 tablespoons drippings
2 1/2 cups diced raw potatoes
2 tablespoons chopped parsley
3 tablespoons chopped celery (or 1/4 teaspoon celery salt)
1 clove garlic
2 tablespoons flour
2 cups milk
1/2 teaspoon pepper
1/2 teaspoon salt
Melt bacon drippings in heavy skillet. Add potatoes, parsley, celery, and garlic. Brown well. Remove vegetables. Add flour to bacon drippings. Add milk in gradually, stirring constantly. When sauce is smooth, add the diced meat, pepper, and salt. Add the browned vegetables (except the garlic clove). Heat. Serve piping hot.

RATION CALENDAR

MEATS, FATS, ETC.
Book 4 - Stamp 24 valid for five pounds through August 31.
EGGS
Book 3 - Airplane stamps 1, 2, 3 and 4 valid indefinitely.
GASOLINE
A 15 coupon good everywhere for six gallons each through September 31.
FUEL OIL
Period 1-8 (fuel) coupons valid through August 31.

Society . . . Clubs Music . . . The Home

Maxine Buren Women's Editor
Jerome English Society Editor



GWENDOLYN WESTCOTT

Girl Scout Staff Named

Staff members of the Girl Scout camp which begins on August 15 and lasts through September 1, are leaving Sunday afternoon to take a special training course before the opening of camp.

Miss Gwendolyn Westcott of North Hollywood, regional traveling executive of the Girl Scouts, will conduct the three-day training course and will direct the camp. Miss Westcott expressed pleasure in the Silver Creek Falls Recreational camp, which the Girl Scouts are to occupy, stating that it is the best equipped she has been in this summer.

This will be the fourth camp Miss Westcott has directed this summer.

Members of the camp staff from Salem are: Mrs. Leon Lasers, a trained Girl Scout worker, Mrs. M. E. Walters, Mrs. Paul Bale, Donna Hartman, Betty Livesley, Nancy Traak and Buena Stewart. Members from Silverton are Mrs. William Woodard, Mrs. C. Pretlaff, Laurel Krenz and Hannah Olson.

Also in the staff will be Miss Arlene Murphy, Mrs. Clyde Arden and Mrs. Luther Cliffe all of Idaho, assistants to Miss Westcott at the Pocatello camp.

Girls are registered from Salem, Newberg, Independence, McMinnville, Brooks, Silverton, Stayton, Forest Grove, Sheridan, Detroit, Idanha and Aumsville. Fifty-two girls are expected each week of camp.

This is the first camp to be conducted by the Salem Girl Scout council, organized less than two years ago.

Meredith Daily Is Married

Of interest to Salem friends of the bride is the marriage of Miss Meredith Daily, yeoman third class, WAVE, and Mr. Wayne Christensen of LaCenter, Wash., on August 8. The bride is a sister of Mrs. James Clayton of Salem and the daughter of Mrs. Lester Daily of Palouse, Wash.

The ceremony took place at the Episcopal church in Vancouver, Wash. Mr. Clayton gave his sister-in-law in marriage. Mr. and Mrs. Clayton and children, John and Pamela, were present for the wedding.

The bride, who has often visited in Salem at the Clayton home, is stationed in Seattle with the WAVES. She attended Washington State college and is a Pi Beta Phi. Her husband returned from the European theater of war and has been discharged on the point system.

Miss Steinbruck Bride of Week

Miss Wanda Steinbruck, daughter of Mr. and Mrs. A. K. Steinbruck, became the bride of Mr. Warren Merrill of Brooks, seaman second class, USN, on August 8 at a quiet ceremony in the presence of members of the two families. Rev. Irving Fox of the First Baptist church performed the rites.

The bride wore a sky blue dress with white accessories. A small reception was held at the Steinbruck home on North Liberty street after the ceremony. The bride is a stenographer at the Metropolitan Life Insurance company. Mr. Merrill will return to his base at San Diego after his leave.

CLUB CALENDAR

TUESDAY
WRC picnic, with Mrs. Ada Evers, 1612 North 5th st., bring table service.
Eastern Star social afternoon club, Red Cross sewing, luncheon at noon.
WEDNESDAY
Daughters of Union Veterans with Mrs. Dorothy Randall, 230 East Washington st., 8 pm.
Salem Writers club, with Mrs. Blanche Jones, 606 South High st., 8:30 picnic lunch.

Miss Savage Is Hostess

Miss Mabel Savage entertained members of the Salem Zonta club on Thursday night at her annual chicken dinner. Guests were seated at a long table set on the lawn. Special guests were Mrs. Marion Lowery Fischer, a former Eugene member but now living in Salem; Miss Margaret Osburn of Portland, Carolyn Madsen, Mickey Tyler, Donna Wiederkehr of Sydney and La June Rahtz of Auburn.

The latter two, winners of 4-H scholarships given by the Zonta club, told about the summer school which they attended at Corvallis.

Mrs. C. W. Stacey gave a talk on "Are Women Good Citizens?" Members of the Salem Zonta club who attended the dinner were Mrs. Theodore Madsen, Mrs. Arthur Hunt, Miss Lillian McDonald, Mrs. Lucia Dare Tyler, Mrs. C. W. Stacey, Dr. Helen Pearce, Mrs. William Earl Smith, Miss Genevieve Morgan, Miss Katherine Carthay, Mrs. Robert Hutcheon, Miss Anna Peters, Mrs. Margaret Rosecrans, Mrs. Oscar Melgaard, Mrs. I. N. Bacon, Miss Edna Lucker, Mrs. Phil Brownell, Mrs. Harry Scott, Miss Nellie Schwab, Miss Maxine Buren, Miss Lena Belle Tartar, Mrs. Herbert Winkler, Mrs. A. J. Arhant, and Miss Savage.

Mrs. Lelace Ellis and Mrs. C. W. Stacy will be hostesses in a fortnight.



Miss Marjorie Wells, new older girls' secretary at the YWCA, who has arrived in Salem to take over her duties. Her home is in Riverside, Calif. Miss Wells recently completed a YWCA training course at Asilomar, Calif. She is a graduate of Occidental college, Los Angeles. (Kennell-Ellis.)

Miss Mary Jane Simmons, who is attending the summer session at the University of Oregon, is spending the weekend in Salem at the country home of her parents, Mr. and Mrs. Roy H. Simmons.

Saucy

What's sauce for the goose, it seems, is not sauce for the cold meat. But there are some sauces that will add style to the main dish that turns out to be cold cuts.

Horseradish gives a nippy flavor and pairs nicely with ready-made meat loaf, pressed meats or tongue loaf that you'll find at the meat man's.

HORSERADISH SAUCE
1 teaspoon prepared mustard
1 tablespoon vinegar
1 teaspoon salt
3 tablespoons cream
1/4 teaspoon pepper
1/2 cup prepared horseradish
Mix, beat well, tasting as the horseradish is added so the right degree of flavor is given.
Mayonnaise forms the basis for this sauce:
MUSTARD SAUCE
1/2 cup mayonnaise
1 teaspoon sugar

Elles Will Entertain Tonight

Major and Mrs. Martin J. Elle will be hosts for an informal at home tonight at their North 17th street residence in honor of a group of their friends. Major and Mrs. Elle arrived in Salem Tuesday from Fort Leavenworth, Kansas, where he has been taking special training since his return from overseas in the spring. Mrs. Elle went east to join her husband in June. Major Elle will be here on leave until September.

Major and Mrs. Elle have invited their friends to call informally between 7:30 and 10 o'clock. Assisting about the rooms will be Mrs. W. G. Grant, Mrs. H. P. Grant, Mrs. Jacob Fox, Mrs. Jess Daugherty and Mrs. Joe L. Bourne.

Visitors Are Here from East

Mrs. Harley B. Hiestand and her son, Harley Kells, of Philadelphia, arrived in the capital this week to be guests of her parents, Mr. and Mrs. Claude A. Kells, for the ensuing month. Mrs. Hiestand will be remembered at Margaret Ann Kells. Dr. Hiestand is resident surgeon at the University of Philadelphia Orthopedic hospital.

The first of the week Mrs. Kells and her three daughters, Mrs. Hiestand, and Miss Frances and Miss Mary Elizabeth Kells, who are also here from the east coast for the summer, will leave for Nelscott to spend a week.

Sojourners Meet For Luncheon

The Salem Sojourners were entertained at a dessert luncheon on Thursday afternoon at the Quelle. Hostesses were Mrs. O. K. Beals and Mrs. George Duke. The luncheon table was centered with an arrangement of gladioluses and purple petunias.

Mrs. Oscar Bleckert, who recently moved here from Bismark, North Dakota, was a special guest. Bridge was in play during the afternoon, with prizes going to Mrs. E. J. Hagan and Mrs. John Dann.

Members attending were Mrs. L. A. Ballmer, Mrs. Harry Bentz, Mrs. Morris Crothers, Mrs. E. A. Sandness, Mrs. Sam Campbell, Mrs. John Dann, Mrs. John McManus, Mrs. E. J. Hagen, Mrs. Irvin Bryan, Mrs. Lloyd Sanders, Mrs. David Brown, Mrs. Howard Post, Mrs. Charles Shaw, Mrs. G. F. Tucker, Mrs. Dent Reed, Mrs. Lee Thomas, Mrs. Larry Lucas, Mrs. Stuart Thede, Mrs. W. R. Pfau, Mrs. William Skewis, Mrs. Helen Anderson and Mrs. Arthur Jensen.

Garden Benefit This Afternoon

One of the largest events of the summer season is scheduled for this afternoon in the Homer H. Smith gardens on North Summer street when the Spinners entertain at a bridge benefit.

Cards will be in play starting at 2 o'clock. During the tea hour a fashion show will be presented with Spinners modeling fall styles.

Mrs. Verne Ostrander, chairman of the USO scrapbook committee, is asking for volunteers to work on scrapbooks for servicemen. Materials are available at the workshop in the J. C. Penney store, and may be purchased and taken home or worked on there.

Miss Mildred Yetter was hostess to the sewing group of the Business and Professional Women's club at her home at 1010 N. 18th st. on Friday.

Cold Meats Taste Better with Nippy Topping: Horseradish Provides Tang

By Maxine Buren
What's sauce for the goose, it seems, is not sauce for the cold meat. But there are some sauces that will add style to the main dish that turns out to be cold cuts. Horseradish gives a nippy flavor and pairs nicely with ready-made meat loaf, pressed meats or tongue loaf that you'll find at the meat man's.

HORSERADISH SAUCE
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1 tablespoon vinegar
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3 tablespoons cream
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Mix, beat well, tasting as the horseradish is added so the right degree of flavor is given.
Mayonnaise forms the basis for this sauce:
MUSTARD SAUCE
1/2 cup mayonnaise
1 teaspoon sugar



Mr. and Mrs. Raymond White (June Rose Paine), whose marriage took place August 6 at the home of the bride's aunt, Mrs. George Spaur. The bride is the daughter of Mr. and Mrs. D. W. Paine of Willamina, and Mr. White is the son of Mr. and Mrs. Irvin White of Perrydale. The newlyweds will make their home in Salem. (Jesten-Miller.)

Congratulations go to Mr. and Mrs. Emery Hobbs on the birth of a six pound son Thursday afternoon, August 9 at the Salem General hospital. The little boy has an older brother, Dexter Emery. The baby's grandparents are Mr. and Mrs. W. J. Minkiewicz and Mr. and Mrs. William E. Hobbs. Mrs. Hobbs will be remembered as Peggy Minkiewicz.

Mrs. Leslie Lande of Potlatch, Idaho, is spending several weeks in the capital as the house guest of Mrs. Robert Gentskow.

Mrs. Donald Free has come north from her home in Thornton, Calif. to visit with her husband's parents, Mr. and Mrs. Ernest Free.

Mr. and Mrs. Delbert Schwabauer and daughter, Joan, and Arlene Sheldon have returned from a week's stay at Nelscott.

The Rev. and Mrs. Chester W. Hamblin and children, Bob and Janet, left Wednesday for a month's vacation at the Oregon beaches.

Clyde Christman Tells of Travels Aboard Carrier

Clyde Christman, former Salem man, and now an aerographer on the aircraft carrier, USS Independence, writes his parents, Mr. and Mrs. Henry Christman, and sister, Miss Audrey Christman, of 380 Oak street, telling some of the places his ship has been the past few months.

Christman went into the navy in February of 1943, and two years later left for sea duty. Planes from his ship hit Kyushu and then the Ryukus, softened up Okinawa and then protected the invasion forces. It aided in the capture of Ie Jima and several other small islands. In all this time, Christman says the ship only made port once, and that on a small island.

Later his ship joined the Third fleet, the letter states, and weathered the typhoon which struck in June.

Christman, a graduate of Salem high school, joined the navy while a student at Willamette. He took training in Chicago as a member of the V-5 program, went to Ohio Wesleyan, St. Mary's preflight and took special training at aerographers' school in New Jersey.

58TH BOMBARDMENT WING, Tinian—Paul M. Riffe, of Salem, Ore., has recently been promoted to staff sergeant. He entered the army September 30, 1941. Before his recent transfer to Tinian, he was stationed in India. He is assigned to an air service group of the 58th bombardment wing as an electrician on the B-29. His mother, Mrs. Pauline Riffe, resides at 152 South Church st., Salem.

Capt. Wesley Roeder, former Salem high school teacher, stationed now in Seattle, has been named commanding officer of the Washington and Oregon district induction traveling board, until Capt. S. B. Russell arrives from San Francisco. Roeder replaces Capt. Clarence Barrett in the temporary position, which he will fill in addition to his regular duties as chief personnel consultant of the northwest area. Mrs. Roeder and family live in Portland.

ENSIGN STOPS HERE
Ensign William Shinn stopped in Salem Thursday and Friday en route south to his new base at Oceanside, Calif. He has been at Fort Pierce, Fla. The young navy officer is the son of Mr. and Mrs. Robert E. Shinn.

John O'Reilly, who discovered the first diamond in Africa, had great difficulty in persuading anyone that it was genuine.

Scouts Camped At Marion Lake Near Santiam

MARION FORKS—Marion lake has many visitors in a week, with a troop of Portland Boy Scouts camped there.

Mary Lou Felt and Betty Lou Russell of Portland spent the week end in the Marion Forks cabins.

Mrs. Gerald Pettam of Marion Forks is now visiting with her parents in Nebraska. The North Santiam Willing Workers club met with Audrey Smith, East Idanha, eight members and two visitors attending. Mrs. M. C. Smith, Mrs. L. Pettam and sons, Mrs. M. Harris and daughter, Mrs. A. Mitchell, Mrs. A. Snyder, Mrs. Sol Tucker and son, Mrs. George Streff and son, Mrs. Martin and Mrs. Nellie Mitchell and Mrs. Smith visited the club.

Robert Young, son of Mr. and Mrs. Scott Young, is here on leave until Sept. 9, when he will go to Philadelphia for officer's training at the University of Pennsylvania.

Walter Nicholson and R. Sowa of Mill City were visitors of the Youngs on Sunday.

Mr. and Mrs. Marion Sowa of Idanha spent a few hours visiting Vern Morgan and Dorothy Young on Sunday.

Mr. and Mrs. Don Nash and baby son are spending their vacation here fishing and hiking.

Dempsey Held For Sentence

Jim Dempsey, who pleaded guilty along with three other men to a charge of gambling, is now being held in the city jail pending his appearance for sentence August 15.

Carl Preatt, manager of the Rialto, where the gambling game was reportedly held, had previously posted the \$100 for Dempsey's bail, but John S. Stechhammer, attorney for Preatt, returned Dempsey to the court and asked refund of the bail Thursday, stating that Dempsey had threatened to leave town. The court was compelled to comply with the request, and Dempsey, not being able to post his own bail, was taken by the authorities to jail.

Preatt, charged with running a gambling game, pleaded innocent in justice court, and his trial was set for August 22.

★ For Christmas ★

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