



Mr. and Mrs. Orland Cox (Maxine Smalley) who were married on October 4 at the First Congregational church. The bride is the daughter of the George W. Smalleys and her husband's parents are Mr. and Mrs. J. C. Cox. The couple will live at Roswell Field, New Mexico, where he is stationed at the army air base. (Joston-Miller).

Visitors at Allen Home

Mrs. George E. Allen has as her house guests, Mr. and Mrs. J. W. Balmer of Pipestone, Minnesota and Mrs. Eleanor L. Jorns of Seattle, who accompanied the Balmers to Salem.

The three women were classmates at Highland university, Kansas, and this is the first meeting of Mrs. Allen and Mrs. Balmer in 30 years. Enroute to Salem the Balmers visited in Seattle with Mrs. Jorns. Next week the Balmers will leave for California to spend the winter.

Wednesday night Mrs. Allen entertained informally at a family dinner at her home on North 21st street for her guests and tonight Mr. and Mrs. Reynolds Allen will be hosts at dinner for the visitors at their North Church street home.

Grange Fair Planned for Saturday

UNION HILL—The grange will observe National Grange Boosters' night Saturday in connection with the annual grange fair and agricultural exhibit, which is being resumed. Mrs. W. F. Krenz, grange lecturer is in charge of the program.

Plans for the agricultural display are in charge of the agricultural committee and prizes will be awarded.

Mrs. Lois Hansen is arranging for an interesting exhibit of articles grown or made by members of the juvenile grange. The latter group also plan a fish pond and other concessions.

The grange home economy club met Wednesday at the grange hall for the fall clean-up of the grange hall. Mrs. Vera Savage, chairman was hostess for the noon luncheon and presided at the business meeting in the afternoon.

Others present were Mrs. Carrie Townsend, Mrs. Myra Fischer, Mrs. M. M. Gilmore, Mrs. W. F. Krenz, Mrs. Floyd Fox, Mrs. J. C. Krenz, Mrs. Henry Peters, Mrs. W. M. Tate, Mrs. V. D. Scott and Miss Alice Jaquet.



Mr. and Mrs. James Melvin Sutter who were married September 7 at the home of the bride's parents in New York City. The bride, the formerly Beverly Gold, is the daughter of Mr. and Mrs. Harry Gold of New York and the groom is the son of Mr. and Mrs. Leo Sutter of Salem. Mr. Sutter has been in the navy and is now with Dallas Machine and Locomotive Works in Dallas.



Miss Rose Jean Finley, daughter of Mrs. Amella Finley of Seattle, whose engagement to Max Bergstrom, son of Mrs. Hilda Bergstrom of Astoria, has been announced. Miss Finley is a junior at Willamette university and her fiancée a sophomore. (Bishop-Moderne studio).

CLUB CALENDAR

FRIDAY
Three Links club meet at IOOF hall club rooms, 2:30 p.m.
North Salem WCTU with Mrs. C. M. Roberts, 815 Shipping st., 2 p.m.
AAUW Music group with Mrs. Frank Burlington, 360 N. 14th st., 2 p.m.

SATURDAY
Salem Woman's club meeting, clubhouse, 2:30 p.m., board meeting, 1:45 p.m.
Salem chapter, Order of Eastern Star meet at Masonic Temple, 9 a.m.
SUNDAY
BPW President's breakfast, Nohl-gren's, 9 a.m.
MONDAY
U of O mothers, business meeting 2 p.m. at YWCA.
Salem Junior Woman's club meeting, 8 p.m., clubhouse, board meeting, 7:30 p.m.
Marion auxiliary 661, VFW, meet at VFW hall, 8 p.m.

TUESDAY
Salem central WCTU, at Youth Center, 2 p.m.
WEDNESDAY
Westminster guild, First Presbyterian church, 1 p.m. no-host luncheon.
Nebraska auxiliary, no-host luncheon with Mrs. C. Ray Osborn. Take Four Corners bus at Bush's bank to 1/2 mile beyond corners.
BPW public affairs banquet, Mirror Room, Marion hotel, 6:30 p.m.

THURSDAY
DISABLED VETS IN SCHOOL, TRAINING

Disabled Vets in School, Training

Preparing for useful livelihoods 1,237 Oregon disabled war veterans are enrolled in schools and on the - job training programs. Training Officer Wayne F. Smith of the veterans administration reported yesterday in connection with Employ the Physically Handicapped week.

He said the figures were compiled as of October 1 and that many additional veterans since have enrolled in colleges of the state. The 1,237 total included 840 in job training and 377 in-schools, he said.

GUEST OF RELATIVES

AURORA—Guests at the home of Mr. and Mrs. William Wettstien and family are his sister, Mrs. J. O. Bilbo and daughters, Barbara and Patty from Gulfport, Miss.



Mrs. George Renner (Dolores Muller) whose wedding took place on September 23 at St. Joseph's Catholic church. The bride is the daughter of Mr. and Mrs. Theodore Muller and the groom's parents are Mr. and Mrs. Nick Renner of Portland. The couple will live in Salem. (Joston-Miller).

GARAGE SOLD

MT. ANGEL—The Mt. Angel Motor Co., owned and operated either in part or as sole owner by Fred Prosser since 1921 was purchased on Monday by Jos. Uselman, Mt. Angel ex-serviceman. Uselman was employed at the garage from 1934 to 1940 when he

YOU can be beautiful in the right kind of GLASSES

From Brown's Optical Service Since 1926
Liberty and Court Streets

The smart styles in eye-wear we offer today, and the modern methods of Personality Fittings will actually enhance your appearance. Come in and SEE.

Weekly Terms Arranged



Mrs. Harold Wilson Adams (Mary Kathryn Meyer) who was married on September 15 at the New-gan, Methodist church in Grants Pass. The couple will live in Salem while he is attending Willamette university law school.

CHEST DRIVE BEGINS

MT. ANGEL—The community chest drive which is to start October 15 will be headed by J. H. Fournier, veteran bond drive chairman, and will have a goal of \$1350. This quota comprises the Mt. Angel, Hazel Dell and Harmony school districts.

Fish Story

Large Assortment of Fish Found to Aid Salem Housewife with Main Meal

Scouts from this department bring the glad news that eastern oysters, eastern scallops, lobsters and even Rainbow trout, are in the local fishman's market today, along with a dozen or more other delicious fish.

While cooking oysters is no mystery to most experienced cooks, making a little go a long way, may be. Broiled or sauteed oysters, oyster cocktail, fried oysters and oyster chowder are wonderful additions to the menu—but take quite a good many of the shellfish for a family meal.

Creamed oysters on toast or hot biscuit can be made to stretch a pint pretty far, oyster loaf, with the creamed oysters put into a scooped out loaf of bread (part or all according to appetites) and baked for 20 to 30 minutes at 375 is another way to stretch the supply in a rather fancy way. If you want to go farther try:

NORFOLK OYSTERS
1 1/2 cups hot boiled rice
1 pint oysters
1 cup thin white sauce
1 cup buttered cracker crumbs
Butter, salt and pepper.

Cover bottom of baking dish with half the rice, add half the oysters and add half sauce, dot with butter and season, repeat, covering generously with crumbs. Bake at 450 degrees for 30 minutes.

Scallops are at their very best when dipped in egg and crumbs and fried in butter or deep fat, then garnished with lemon and served with drawn butter.

They can, however, be made into a fine dish when scalloped with crumbs, milk and butter and baked, they can be creamed, put into Newburg sauce or mixed with tomatoes, cream, mild cheese eggs and a little flour and served on toast.

While lobster is quite expensive, it is really a great treat and one of the large ones how to be found, will go quite a long way. The meat can be served in the shell cold or can be heated in the oven. Lobster thermidor is one of the dressy ways to serve it. The meat is removed from the shells, combined with white sauce, seasoned highly with cheese, (parmesan preferred) put back into

Let us Aquellize Your Home for WATERTIGHTNESS



with the **SENSATIONAL WATERPROOF COATING** lately featured in leading magazines

AQUELLA

Scientifically stops leakage, seepage, dampness inside or outside... above or below ground... on porous masonry surfaces such as

CONCRETE • CINDER AND MASONRY BLOCKS • STUCCO • COMMON BRICK ROUGH PLASTER

Turns wet cellar into playroom, workshop, laundry! Waterproofs walls, buildings, retaining walls! Damp-proofs foundation—to keep house damp-free! Reconditions leaky swimming pools, fountains, cisterns!

ECONOMICAL
Cost is nominal. We will gladly furnish application estimates.

\$4.10 per bag

Now available at
Campbell Rock Wool Co.
Local Distributors
1132 Broadway Phone 8496

Grand Regent Presides

The regular business meeting of the Catholic Daughters of America was presided over by the grand regent, Mrs. H. L. Holbake, at the Woman's club home Wednesday night. C. C. Edwards presented an interesting travelogue of the lumbering industry in the northwest.

Reports were made by Miss Susan Faherty for the Red Cross, Miss Loraine Meusey for the CDA library, Mrs. Selby Shunterman for the Convent league, and Mrs. J. D. White for the Junior CDA. Approximately 150 guests attended the open house on October 4. Four Study clubs are now functioning and Mrs. Holbake asked for volunteers to entertain more clubs.

The refreshment committee was Mrs. B. F. Dimeler, chairman, Mrs. J. H. Meusey, Mrs. Maurice Ebner, Mrs. Willa Ramsey, Mrs. G. L. Gruchola, Mrs. J. A. Ritchie and Miss Bernice Doerfler. Mrs. Mayme Yates was in charge of entertainment.

A SPECIAL FEATURE AT LORMON'S!

School Suits

100% Wool

\$15.40 to \$24.00

LORMON'S

The Smart New Style Shop in West Salem

FOR YOUR CONVENIENCE, OPEN EVENINGS UNTIL 7 O'CLOCK
1108 Edgewater

Facts You Should Know About the Meat Shortage

No propaganda smoke screen should be permitted to hide the real cause of the meat shortage. In spite of the fact that bare shelves completely demonstrate the impracticability of regulating meat, controls are maintained. Yet Congress specified in the law that a commodity should be regulated only if its regulation is practicable.

On August 13th, before the meat hearing of the Decontrol Board, Safeway testified: "If there is a return to OPA control, Safeway does not believe that a set of regulations can be written which will not lead us right back to a situation where meat will be almost non-existent in the usual channels of a supply." That prediction is now confirmed.

During the free market last July, Safeway had up to 47% more beef for its customers, and the average price increase over previous ceilings was under 17%.

The supply increase resulted primarily from the freeing of the price situation. No amount of price control can force supplies to markets. But last July a moderate price increase immediately made it attractive for livestock producers to sell, made it possible for regular packers to resume full-scale operations and once again loaded meat boxes in retail stores.

OPA regulations have also forced Safeway to undertake some feeding of cattle and to contract for feeding by established feeders. The total number of cattle owned by Safeway today is 54,000. This feeding is completely legal under OPA regulations. If it were not for this action by Safeway and many other slaughterers, the beef supply would be even shorter because regular feeders of cattle are unable to supply adequate quantities of fat cattle to the market at OPA ceilings.

The maldistribution of meat caused by OPA regulations forced Safeway into the slaughter business in 1943. In that year there was a drop of 22.4% below 1941 in the weekly average of all beef available for civilian consumption through all retail stores. But beef supplies available to Safeway customers dropped an average of 67.6% with the decline ranging from 61% in Seattle, Washington, to 84% in Oakland, California. This decrease was more than three times the decrease in total beef supplies available.

The number of cattle being fed by and for Safeway is a minute fraction of the millions of cattle in this country. However, although small in quantity compared with the consumer need, this feeding represents a part of Safeway's continued fight to bring to its customers some meat in the face of strangling and unsound regulations.

This diversion of meat away from Safeway resulted in a discrimination against Safeway's customers not only in quantity but also in cost. Because Safeway and a few other retailers had the lowest retail meat ceilings in the United States, the diversion resulted in less low-cost meat available for consumers.

Safeway at all times has been ready and willing to buy U. I. meat offered to it by regular packers or wholesalers which was of marketable quality and at ceiling prices.

The diversion has continued. Even with the production available from Safeway slaughter plants, the amount of meat which Safeway has had for its customers has always been far short of the pro rata which Safeway customers would receive under the fair and equitable distribution of a free market.

Safeway prefers to buy its entire requirements of finished cattle from established feeders. When producers are able to make available a sufficient number of fed cattle to maintain supply plant operations, Safeway will discontinue the feeding of cattle except for the small number carried to equalize the day-to-day supply of its slaughter operations.

Lingan A. Warren
President
Safeway Stores INCORPORATED