

Society... Clubs
Music... The Home

MAXINE BUREN
 Women's Editor

JERYME ENGLISH
 Society Editor

Miss Jean Taylor a Bride

St. Michaels and All Angels Episcopal church in Portland was the setting for the wedding of Miss Jean Breneman Taylor, formerly of Salem, daughter of Mr. and Mrs. John Sherman Taylor of Portland, and Samuel James Stinebaugh, Jr., son of Mr. and Mrs. J. Stinebaugh of Grants Pass, Sunday afternoon at 3 o'clock with the Rev. George Turner officiating. Mrs. A. W. Stone was the organist. Pink and white was the color scheme for the wedding and the altar was banked with pink stock, snapdragons and gladioluses in pink and white.

The bride, who was given in marriage by her father, chose a period style gown of bluish pink satin fashioned with wide shirred insertions at the shoulder and hip-line. The fitted bodice was designed with a net yoke, long sleeves and the full skirt ended in a court train. Her bluish pink veil was fingertip length illusion and cascaded from a cap of the illusion edged in heirloom rose point lace. She carried a colonial bouquet of pink roses, gardenias and bouvardia.

Mrs. R. H. Roberts of Portland was matron of honor. Her dress was of bluish pink marquisette made with petals, peplum and sleeves, and a bouffant skirt. Her flowers were a colonial bouquet of pink roses and bouvardia and she wore a matching garland in her hair.

John Schaefer of Eugene was best man and the ushers were Charles D. Scofield of Eugene and Richard Larkin.

For her daughter's wedding, Mrs. Taylor wore a black silk suit with rose flowers and a black straw hat with daisies. Her corsage was of gardenias. The bridegroom's mother wore a black and pink silk print dress and a pink straw hat with pink lace and roses.

The reception was held in the Pompeian room of the Congress hotel. Mrs. A. Courtney, great aunt of the bride, and Mrs. Paul C. Morton cut the cake. Pouring were Mrs. Robert D. Copeland and Mrs. A. K. Cass of Grants Pass. Acting were Mrs. A. J. Snow of San Francisco, Mrs. J. H. Barber of Bellevue, Wash., Miss Dorothy Taylor of Portland, Miss Florence Duffy of Salem, and Miss Betty Childs of Portland.

For going away the bride wore a navy blue gabardine dressmaker suit with white blouse, a natural straw hat with yellow rose trim, and navy and natural colored accessories.

Following a motor trip north the couple will be at home in Grants Pass. The bride served as society editor of the Capital Journal for the past three years.

SCOTTS MILLS — Mrs. M. A. Bielenberg honored Miss Tili Splonski in a miscellaneous shower Sunday afternoon at the Bielenberg home.

Bidden were Miss Splonski, Mrs. Bernard Plas, Theresa Hettlich, Marie Plas, Mrs. Joe Bartnick, Mrs. Homer Jones, Mrs. Paul Splonski, Mrs. Mike Landwing, Mrs. Kate Jones, Mrs. George Helvey, Mrs. Joe Shonbocker, Mrs. Almond Rich, Mrs. Marietta Whitehead, Pauline Semolke, Gertrude Plas, Florence Porterfield, Martha Porterfield, Coleta Celvey, Mary Engi, Mrs. Frank Shepherd, Mrs. Floyd Davenport, Eva Gersch, Delores Dorgan, Jenny Shepherd, Mrs. G. H. Newell, Pauline Whitfield, Mrs. Mary A. Plas, Freida Jones, Phyllis Jones, Anna Louise Plas, Mrs. Joe Splonski, all of Scotts Mills; Mrs. B. H. Bielenberg, Mrs. John Hertle, Mrs. J. W. Bell, Florence Bielenberg and Mrs. Anna Schaffner of Mt. Angel; Mrs. C. B. Huntington of Salem; Mrs. T. Wyland, Mrs. Albert Groshong, Mrs. Vernon Wyland, Mrs. Allen Wyland and Mrs. Tony Ferlan of Molalla.

SILVERTON — Leaving for the Rebekah convention at Eugene Monday afternoon and planning to return to Silvertown Thursday night were Mrs. Mary Kleeman, Mrs. Jack Tuggle and Ruth Lorenzen as official delegates, and Mrs. Clarence Reed and Mrs. S. A. Gay to attend as a state officer.

The committee and captains for the annual poppy sale of Capital Unit, American Legion auxiliary will meet with the chairman, Mrs. Walter Spaulding, at her Court street home tonight at 8 o'clock to make final plans for the sale to be held May 28-29.

Guests at the home of Mr. and Mrs. Charles H. Fowler are his two brothers, George M. Fowler of Joplin, Mo., and Chauncey R. Fowler of Lewistown, Montana. This is the first time in 18 years the three brothers have been together. They came west by plane.

CLUB CALENDAR

TUESDAY
 Etoile Woman's club with Mrs. Ralph Scott at George Allen home, 1616 N. 21st st., 1:15 dessert luncheon. Central WCTU hospitality tea with Mrs. Mayne Hill, 1724 Chemeketa st., 2 to 4 p.m.
 American War Mothers covered dish lunch at noon, with Mrs. Bertha Viero, 1343 S. Liberty st.

WEDNESDAY
 Salem Writers club, with Mrs. J. M. Devers, 1275 Market street, 7:30 p.m.
 Pythian Sisters, mother-daughter covered dish dinner, 6:30 p.m. KP hall, meeting and initiation, 8 p.m.
 Westminster Guild, First Presbyterian church, no-host dinner at church, 6:30 p.m.
 Woman's Fellowship 12:30 lunch and business meeting, Knight Memorial church.
 Ladies of GAR with Mrs. Mary Mann, 1568 Mission st., no-host luncheon, 12 o'clock, social hour following.
 PEP Teachers club no-host dinner Salem Heights school, 6:15 p.m.
 First Presbytery club, Marion auxiliary, 861 VFW, at home of Mrs. Willie Boone, 732 Chemeketa at 8 p.m.

THURSDAY
 Havesday Woman's club, with Mrs. Herschel Robertson, Chemeketa Road, 12:30 o'clock covered dish luncheon.
 Chapter G PEO with Mrs. Charles A. Sprague, 7:30 dessert supper.
 Salem council of women's organizations, chamber of commerce, 2 p.m.
 Gold Star Mothers meet at VFW hall, 8 p.m., social hour, refreshments following.
 West Salem Woman's club, city hall, 8 p.m. installation of officers.
 DAV and auxiliary benefit card party, Salem Woman's clubhouse, 8 p.m.
 Fidelis Sunday school class, First Baptist church, with Mrs. Bertha Street, 1676 S. Church st., 2 p.m.

FRIDAY
 Willamette university faculty wives formal dinner, Lausanne hall, 6:45 p.m.

SATURDAY
 Salem woman's club salad luncheon, 1 p.m., clubhouse, no-host meeting, 12 o'clock.

Banquet Given For Mothers

Thursday, May 13, the annual mother-daughter banquet of the Englewood church was held in the social rooms with over a hundred attending. The affair is sponsored by the Women's Society of World and Mrs. Hugh Lowmiller is the president.

Miss Frances May Teetz, who is connected with radio work in Quito, Ecuador, gave a talk about the women of that country. Miss Doris June Bradbury modeled costumes and jewelry typical of the women of that country. Mrs. Pala Hearsh sang. Mrs. Donald Douris gave the toast to the daughters and Miss Maxine Evans gave the toast to the mothers. Mrs. J. C. Hill was in charge of the program.

White and purple lilacs, the colors of the society, were carried out in the decorations. Mrs. J. Spong and Mrs. B. C. Hall were in charge of the tables and Mrs. Wayne Schrumk was head of the decorating committee. Men of the church served.

Mrs. Walter Spaulding, president of the Santiam area, Girl Scouts of America, was in Lebanon Sunday to attend the court of awards at the Presbyterian church. Mrs. Spaulding made the senior awards and Miss Lucy McAfee, Albany, executive director, presented the junior awards. Accompanying Mrs. Spaulding to Lebanon were Mrs. Charles Bates and Mrs. Walter Looney, who visited with Mrs. Brank Bowersox, a former Salem resident.

The Willamette university a cappella choir, under the direction of Dean Melvin Geist, presented its last concert of the season Sunday night in Portland at the Centenary Wilbur Methodist church.

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A boy from Grants Pass, after losing his leg, was downright down-hearted you see. But got out of his pickle, by spending a nickel, and calling, "It's TWO-DEEP" for me!"

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Mother-Daughter Banquet Held

A mother-daughter banquet was held at St. Mark's Lutheran church Thursday night. Mrs. Louis Anderson was the toastmistress and Mrs. Oscar Lindahl, president of the guild, gave the introductions. Mrs. M. A. Getzendaner gave the invocation and Rev. Getzendaner the benediction.

Miss Joyce Olson gave the toast to the mothers and Mrs. Eddie Arhens the toast to the daughters. Miss Dorothy Poff and Miss Gladys Quesseth sang a duet accompanied by Miss Gladys Edgar. Marvin Langland gave a French horn solo with Miss Joyce Folsom the accompanist. A trio, composed of Jodelle Parker, Phyllis Greene and Joanne Green, sang. Mrs. Frank Burlingham sang a group of solos and Miss Alice Cray Brown was the accompanist. The guest speaker was Charles A. Sprague.

Rebekahs Fete Mothers

The Mother's day theme was carried out in the entertainment provided at the session of Eva Rebekah lodge Tuesday. Dorothy Ruggles, June Baldwin and Frances Caskey were initiated.

Special recognition was given to Mrs. Thurston Thomas, the oldest mother present, and Mrs. Eunice Clark, the youngest mother, and each was presented bouquets by the noble grand, Ruth Wood. A group of tableaux was put on by several of the members. Mrs. Margaret Schaefer was the reader and Marie Cole and Barbara Shower furnished the musical background.

Refreshments were served by Ruth Langdon and her committee. This week Mrs. Ruth Wood and Mrs. Marie Cole will represent the lodge at Rebekah assembly in Eugene. A number of members expect to drive down for some of the sessions.

Women's auxiliary of St. Paul's Episcopal church will entertain with a benefit salad lunch at the parish house Wednesday at noon. The committee in charge of arrangements includes Mrs. Frank H. Spears, Mrs. E. G. Sanders and Mrs. E. R. Palmer.

Basic Idea

Some cooking teachers claim that if a woman knows how to make a creamy white sauce, fluffy baking powder biscuits and tender omelets, she can cook just about anything.

Perhaps this is a bit far-fetched, but it is true that so many dishes depend on one or more of these basic techniques that it behooves every prospective cook to master them.

Here, for instance, is the omelet technique as outlined by an expert in that line.

Use a heavy frying pan of the right size for the number of eggs to be used. For instance, a 10-inch pan is a good size for a 6-egg omelet.

This is for what's known as a "fluffy" omelet, as distinguished from the French or true omelet.

Separate whites from yolks, and if possible, let eggs remain at room temperature a short while for better whipping. Make 2 cups medium white sauce using 4 tablespoons butter or margarine, 5 tablespoons flour, 2 cups top milk, 1 teaspoon salt, ¼ teaspoon paprika and ½ teaspoon prepared mustard. Keep hot.

Put 4 teaspoons butter in the frying pan and heat, but do not burn. Beat yolks with rotary beater until thick, add ¼ cup of the white sauce and stir to blend.

Woman Who Knows Three Techniques Has Foundation Culinary Education

By Maxine Buren
 Statesman Woman's Editor

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Guests Clubs Elect Officers

With club meetings coming to an end until fall, election of officers for the ensuing year are a highlight of the business sessions. Several have elected officers the past week.

Mrs. Vernon Wiscarson has been elected president of the Salem branch, American Association of University Women, for the ensuing year to succeed Mrs. Virgil T. Golden. Officers elected to serve with Mrs. Wiscarson are Miss Elsie Schroeder, vice president; Mrs. Robert Corey, secretary; Mrs. Arthur Bone, treasurer; Mrs. Tom Wolgamott, student loan chairman; Mrs. E. S. Oliver, chairman; Mrs. R. C. Miller and Miss Beryl Holt were appointed a committee to revise the constitution.

St. Anne's Guild of St. Paul's Episcopal church elected officers at its tea meeting Monday afternoon at the home of Mrs. Carl Nelson. Mrs. Kenneth Bell has served as president of the guild the past year. New officers are Mrs. Charles Clarke, president; Mrs. James Humphrey, vice president; Mrs. Harry Schenk, secretary; and Mrs. Conrad Paulson, treasurer.

New officers of the Wisteria dance club are Stanley Smith, president; LaVerne Young, vice president; and Carl Quistad, secretary. Mrs. Bryan Goodenough has served as president the past year.

Thomas G. Wise has been named president of the Sojourners dance club for the coming year with William R. Moore to serve as vice president; and Mrs. C. L. Neal, secretary. Dr. Lloyd Sanders served as president this year for the newly organized club.

Mrs. Ethel Parr, who has been in Peoria, Illinois, the past four and a half years, has returned to Salem to make her home and is being welcomed back by her many friends.

A visitor in Salem Monday was Mrs. William Walker of Portland, who was the guest of her parents, Mr. and Mrs. L. A. Blaisdell.

Floyd Bird to Head Alumni

Floyd Bird of the Willamette university faculty was elected president and Mrs. LuVerne Hardwick, secretary-treasurer, of the Salem chapter of the Linfield Alumni association at a recent meeting at the home of Mr. and Mrs. Guy Hickok, 995 N. Summer.

After a dessert-supper approximately 30 alumni heard Lester Adams of the college staff discuss Linfield's building program and present money-raising campaign. Following the business meeting conducted by Mrs. Hickok, retiring president, Dr. Hugh Dowd, president of the Linfield Alumni association, showed colored moving pictures of a hunting trip to Canada and scenes of Linfield college activities and of various alumni group meetings.

Those present were Mr. and Mrs. Lester Adams, Mr. and Mrs. Floyd Bird, Mrs. Marvin Holland, Mr. and Mrs. Fred H. Thompson, Mr. and Mrs. Guy Hickok, Dr. Edith Witzel, Mr. and Mrs. Frances Wonderly, Mrs. Maude Lancelotti, Mr. and Mrs. Leonard Thompson, Miss Lavinia Burgoyne, Miss Goldie Bell, Mrs. Edith Jones, Miss Christine Hunter, Mr. and Mrs. Orlie Russell, Mrs. LuVerne Hardwick, Mrs. Helen Enloe, Dr. and Mrs. Hugh Dowd, Mrs. Florence Stapleton, P. R. Alexander, Milton Coe, Mrs. Wilma Wright, Mr. and Mrs. Nelson Hickok and Miss Amanda Anderson.

To Mr. and Mrs. Howard Conkle go congratulations on the birth of a son, Brian Lee, on May 14 at the Salem General hospital. The little boy, who weighed ten pounds, fourteen ounces, has an older brother, Gordon Paul. His grandparents are Mrs. Ruby Pratt of Salem and Mr. and Mrs. E. Conkle of Portland.

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Miss Matthis, Mr. Shay Wed

At a quiet ceremony on May 15 in the chapel of St. Paul's Episcopal church Miss Loretta Matthis, daughter of Mrs. James O. Matthis and the late Dr. Matthis, became the bride of Thomas Frederick Shay at 2:30 o'clock with the Rev. H. R. White of Eugene officiating before members of the immediate family. Miss Ruth Bedford was the organist.

The bride was given in marriage by her brother, Claude D. Matthis, Mrs. Howard Dietrich, sister of the bride, and Robert K. Powell attended the couple.

The bride wore a white suit with lace blouse and white hat, and a corsage of orchids. Mrs. Dietrich wore a blue-gray tweed suit with white hat and corsage of orchids.

Following a trip south the couple will be at home in Salem at 515 North 21st, after June 1.

Brides-elect Are Honored

June brides-elect are sharing in much of the entertaining during the late spring.

Miss Rose Marie Essley, who will be married to Robert Burger on June 19, will be the honor guest a pre-nuptial party Wednesday night when Mrs. Carlton Greider and Miss Ellen Sangster entertain at the former's home on Mission street. A miscellaneous shower will honor the bride-elect and a late supper will be served by the hostesses.

Honoring Miss Essley will be Mesdames Howard Post, Earl Baltham, A. E. Archibald, Roy Pence, F. H. Bowder, Julia Cotts, A. A. Schramm, Kenneth York, W. T. Miller, Harold Rosebraugh, Gretchen Wright, Arthur Linerode, Treve Hauske, Elizabeth Engler, Esther Little, Misses Betty Mae Jackman, Muriel Oliver, Betty Montgomery, Martha Montgomery, Dorothy Carns, Louise Cutler, Mary Alderson, Ellen Forcelund, Peggy Barriek, Elizabeth Dotson and the hostesses.

To Honor Miss Riches
 Miss Patricia Riches, bride-elect of Albert W. Lindbeck, will be complimented at a bridal party Thursday night when Mrs. Jay J. Morrell entertains at her home on Evergreen avenue. A kitchen shower will fete the bride-to-be and after an informal evening a late supper will be served by the hostesses.

Bidden to honor Miss Riches are Mrs. Lloyd T. Fries, Mrs. A. L. Lindbeck, Mrs. Donald Dawson, Mrs. D. H. Upjohn, Mrs. Lloyd L. Hunter of San Francisco, Miss Donna Upjohn, Mrs. Jack Walker of McMinville, Mrs. Herbert Ostlund, Mrs. William Cray, Mrs. John Gardner, Mrs. Victor Collins, Jr., Mrs. Milton Hartwell, Mrs. Joseph Craft, Mrs. L. S. Coyert, Mrs. H. D. McMullin and Mrs. Craig Coyner.

Mrs. James C. Stone has invited members of her club to her home on North Capitol street Wednesday night for bridge, to be followed by a late supper.

Vote for ORMOND R. BEAN
 REPUBLICAN STATE TREASURER

JOIN the DEWEY TEAM

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