

Engagement Revealed

Mr. and Mrs. William Kilgore of Lyons are announcing the engagement of their daughter, Miss Lenore Kilgore, to Eugene Voelsch, son of Fred H. Voelsch. The wedding date has been set for Sunday, August 15 and will take place at the First Christian church in Silvertown.

Miss Kilgore is employed at Roberts Brothers and her fiancé is a carpenter. The engagement was informally announced last Tuesday at a swimming and boating party at The Wildwoods farm, to 20 friends of the couple.

Doreen Park Now Mrs. Kilen

MONMOUTH — The marriage of Miss Doreen Marie Park, Corvallis, daughter of Mr. and Mrs. Ransom Leonard Park, Monmouth, to Charles Bruce Kilen, Engene, son of Mr. and Mrs. Elias Kilen, McMinnville, occurred Sunday, June 13, at the Federated Churches, Corvallis. The Reverend Arthur Donald Wells read the double ring service at 3:30 p.m. Miss Beth Smith, Pendleton, sang and Mrs. Howells, Corvallis, played the wedding music. Charlotte Johnson, Silvertown, and Jean McGlenn, Prineville, lighted the candles.

The bride, given in marriage by her father, wore ivory satin en train with full length sleeves. Her long illusion veil was held by a coronet of seed pearls and she carried a white bible with white orchid and stephanotis.

Miss Nina Park, her sister's maid of honor, wore lime-green brocaded satin. Bridesmaids were Misses Marilyn Moser, Corvallis, and Joann Kilen, sister of the groom. They wore identical rose brocaded satin gowns and all carried pastel flower trimmed muffs. Karen Sue Davis, Corvallis, was both flower girl and ring bearer. She wore pale pink with a blue muff.

Emmet Coon, Sheridan, was best man. Seating the guests were: Tom Foster, McMinnville, Robert Andrews and Robert Madsen, Corvallis, and the bride's brothers, Robert and Billy Park, Monmouth.

Mrs. Park wore an ashen of rose gown with black accessories and Mrs. Kilen wore an aqua print with white accessories. Their corsages were of Finch rosebuds circling a rubrum lily.

The couple greeted their guests at a reception in Westminster House on the OSC campus. Mrs. Frank Moser, Corvallis, was hostess. Mrs. Ellis A. Stebbins, Monmouth, cut the cake. Mrs. Leslie L. Davis, Corvallis, presided at the punch bowl. Joyce McNichol, Assiletz, Mary Ayford, Toledo, assisted in serving. Freda Julian and Margaret Shenk, Corvallis, had charge of gifts; and Corine Bundy, Portland, passed the guest book.

Miss Park was graduated from Monmouth high school and attended Oregon State college two years. Since then she has been employed at the Meadowland Dairy, Corvallis. After a trip to Oregon beaches, the couple will reside in Eugene where Mr. Kilen is a senior student in the school of business administration at the university. For going away the bride wore a suit of skipper blue with navy accessories and orchid corsage.

Mrs. J. Mierhouse, Mrs. William Harvey and Mrs. Alex Henderson and son of Forest Grove visited with Mrs. L. M. Baulig and Mrs. Peter Philippe from Vancouver, B. C. one day this week. They were neighbors in North Dakota.

Silvertown — Invitations are in the mail for the wedding of Miss Lucille June Olson, daughter of Mr. and Mrs. Egil Olson, to Joseph A. Coover, which will take place at Trinity Lutheran church Saturday, June 19 at 2 p.m.

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Mr. and Mrs. Maurice L. Sutton (Norma Miller) who were married on May 16 at the First Christian church. The bride is the daughter of Mrs. Cora B. Miller and the groom is the son of Mr. and Mrs. Lee Sutton of Turner. The newlyweds will live in Salem. (McEwan photo.)

Make Way!

For the Queen of Berries Approaches, All Hail! It's Strawberries of Course

By Maxine Buren
Statesman Woman's Editor

"And suddenly it's spring" and even more suddenly it's strawberry time, which means that the canning equipment is launched on its nearly four-month trip through berry, cherry, peach, apricot, prune and apple seasons.

When you think of it, the kitchen is quite a cannery in summertime, and therefrom emerges food that makes or breaks the family boss' reputation as a cook, come wintertime.

Freezing is the first consideration of most women, and every experienced home freezing expert has her favorite way. I can only express my preferences, give information about other methods, and turn the whole affair into your lap.

In the first place, I would recommend waiting a while until a later picking of berries, you'll find them sweeter and better keeping later.

For years we've put strawberries into the freezer in this way, and found them excellent. Slice each washed berry once across, mix lightly in a bowl with 1/2 cup sugar to each quart berries, pack lightly in cartons and freeze as quickly as possible.

Another approved way, one which is the favorite method of some people whose opinion I highly respect, put theirs down this way; make 40 per cent syrup, using 4 cups sugar to six cups water. Cool and pour over berries that have been packed in containers. Be sure and allow for swelling of liquid.

In case you plan to make preserves, and consider that time is too short right now, you can put down berries in the freezer and use them just as fresh berries at any time. Know how much sugar you use as a definite amount is needed for jams and preserves.

Then proceed as for fresh berries, any time it's convenient. Last year we tried putting strawberries down without sugar, but ours were not successful. We very much prefer one of the other above methods. The cutting of the berries allows sugar to penetrate before the freezing takes place, producing, we believe, better flavor.

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Camp Fire Corner

The Okciyapi Camp Fire Group entertained their mothers at tea, June 4. Guests included Mrs. Fred Remington, Mrs. Earl Saling, Mrs. W. N. Stevens, Mrs. G. Gray, Mrs. B. Barnwell, and Mrs. Roseler.

The Weyahnah Camp Fire Group, with their guardian, Mrs. C. H. Campbell, and assistant, Mrs. Frank Weidner, held a wienie roast at Olinger Park, June 4. The group donated \$2.50 to the Salvation Army for the Vanport relief fund.

The Tawanka group of Keizer school, with Miss Gladys Burch as guardian, presented a counsel fire June 9. Candle lighters were Patty Campbell, Shirley Church and Jo Ann Mattison. Sunday, the group took a hike around Silver Creek Falls. Mothers on the trip were: Mrs. L. Coon, Mrs. Clarence Powell and Mrs. Peter Nebrija.

Members of the Kewene-alan Camp Fire group were guests of the Salem Senators at the game, June 4. Accompanying the group were Mr. and Mrs. E. C. Cazzell, Mr. Joe Bourne, Mr. Byers, Mrs. R. Graber and Mrs. Raymond Olson, guardian of the group. The same group took a hike and trail lunch in Dallas park, June 8. Mrs. Don Hines and Mrs. Al Hoffman provided transportation for the group.

SILVERTOWN—Mrs. Will Moore who is visiting here from San Diego, Calif., was a dinner guest Tuesday night of Mrs. Mary Kleeman when she entertained for her mother, Mrs. Will Egan, Mrs. Moore, Mrs. I. L. Stewart and Mrs. S. A. Gay. Mrs. Moore and Mrs. Egan attended school together at Evergreen as children. The former has been living away from Silvertown for a number of years. She is a house guest at the Lloyd Fry home.

Initiation For OES Chapter

Salem chapter No. 162 Order of Eastern Star held its regular meeting Saturday night. Degrees of the order were conferred on May C. Irwin; Frances L. Friesen; Mr. and Mrs. George E. Stivers; Francis E. Graham and Glenn S. Brown. Visitors from out-of-town chapters were, Mrs. Lora L. David and Mrs. Helen Slater, Lewistown, Montana; Mrs. Verona Carlson, Thief River Falls, Minnesota; Mrs. Jessie O'Brien, Portland and Mrs. Miscella Simpson of Seattle.

Refreshments committee consisted of Mrs. George Edwards, chairman; Mr. and Mrs. John H. Miller; Mr. and Mrs. J. L. Cutler; Mrs. Jerry Calaba and Miss Helen Fletcher. The rooms were decorated by Mrs. Elizabeth McFarland and Mrs. Philip Yoder.

The luncheon meeting of the Social club has been postponed one week due to the meeting of

the Grand chapter in Portland this week.

Lois Fischer Honor Guest

Mrs. Wade Ellis entertained with a dessert supper and miscellaneous shower Thursday night at her home in compliment to Miss Lois Fischer, bride-elect of Eugene George. A yellow and green decorative scheme was carried out with yellow nosegays and green streamers the floral note.

Honoring Miss Fischer were Mrs. Harold Fullwood of Tacoma, Mrs. Robert Reed of Amity, Mrs. Cleve Fowler, Miss Ruth Cole, Mrs. Helen Crawford, Miss Patricia O'Day, Mrs. Myrtle O'Day, Miss Irene Stupfel, Mrs. C. J. Stupfel, Mrs. Richard Gesner, Miss Mary Heenan, Miss Rita Heenan, Miss Norma Fischer, Mrs. W. H. Fischer, Miss Ramona Olsen, Mrs. Ted Ullakko, Mrs. Bertha Ganong, Mrs. Grover Bellingier, Mrs. L. B. George, Mrs. Ned Burris and Mrs. Don Patton.

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Columbia Ale

The Statesman, Salem, Oregon, Wednesday, June 16, 1948

Mr. and Mrs. Jack Wright (Patricia Leavy) of Seattle are guests of the William F. Learys. They will return with the Wrights to Seattle at the end of the week.

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Fuse Plugs	Reg. value, 2 for 15c	Now, Ea.	5c
50-Ft. Rubber Hose	With fabric		\$5.29
Hose Nozzles	Heavy, all brass, reg. 70c	Now	39c
Garden Tools	Small hand	Ea.	10c
Hinge Sets	Screen Door		35c
Combinaion Squares	12-inch Reg. 1.50		99c
Screw Drivers		Reg. 55c	19c
Step Ladders	4-ft.	Reg. 4.35	\$2.99
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Clothes Baskets	Woven		\$2.79
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"TAIL" OF EACH CHOP (the end portion of bone and excess fat) cut off by Safeway before we weigh your rib lamb chops on the market scales. It gives you chops that cook and eat better... that fit better in the pan and on a platter

TIP END OF CHINE BONE removed from each chop before we weigh your purchase of rib lamb chops at Safeway. It means there's more good-eating meat in Safeway's lamb chops—less waste in each pound you pay for

Wherever you buy meat you are entitled to money-savings that result from proper trimming of each out before it is weighed. Insist that your butcher trim this way. If he refuses, why not buy at a market where this kind of trimming is done?

YOU SEE ABOVE how Safeway removes excess waste, bone and fat from rib lamb chops before weighing them. We prepare other cuts in similar fashion—each according to its special requirements. This waste-free cutting is part of Safeway's Guaranteed Meats plan. We regularly trim our meats this way.

When you compare meat prices, remember that Safeway's prices always are on the TRIMMED cut... free of excess bone, waste and fat... ready for cooking.

If ever you're not satisfied the meat you buy at Safeway is trimmed the money-saving way we say, just

show it to the manager of the Safeway store where you bought it. If your Safeway rib lamb chops (for example) are NOT trimmed as shown above—you get **DOUBLE** the number of rib lamb chops you buy without a penny's extra cost (and without quibble or argument!).

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