

Shower For Patricia Curtis

Miss Patricia Curtis, who will be married on August 21 to Kenneth Bartlett, will be feted at a bridal party tonight when Mrs. Clifford Stewart entertains at her Knapp street home. Co-hostesses will be Mrs. Dale Sullivan and Mrs. Frederick Pelletier. A miscellaneous shower will honor the bride-to-be and refreshments will be served later in the evening.

Honoring Miss Curtis will be her mother, Mrs. Healy Curtis, Mrs. James Bartlett, Mrs. Maynard Healy, Mrs. Louis Miller, Mrs. Robert Ewing, Mrs. Floyd Wilson, Mrs. George Franz, Mrs. Bruce VanWyngarden, Miss Dorothy Curtis, Miss Marion Bowen, Miss Naomi Phelps and the hostesses. Tells Wedding Plans

The wedding of Miss Curtis and Mr. Bartlett will take place at St. Paul's Episcopal church with the Rev. George H. Swift officiating at the 4 o'clock nuptials. Miss Joy Bushnell of Sherwood will sing and Miss Ruth Bedford will be the organist.

Miss Dorothy Curtis will be her sister's honor attendant and bridesmaids will be Miss Dorothy Deal of Longview and Miss Patricia Holtz of Portland, Delta Gamma sorority sisters of the bride-elect. Warren Brown of Forest Grove will be best man and ushers are Donald Poulson of McMinnville and Landy Franz. A reception will follow at the Delta Gamma house on Court street.

The couple will live in Salem after their marriage and attend Willamette university. The future groom is the son of Mr. and Mrs. James P. Bartlett of Salem and a member of Sigma Chi fraternity.

Will Leave For East

Miss Edith R. Stansfield, who is leaving in the near future for her home in New Haven, Connecticut, has been the incentive for several au revoir parties. She has been employed at the Marion county welfare commission for the past four years and is a member of the Salem Business and Professional Women's club.

Among the festivities arranged in her honor was a dinner at the home of Mr. and Mrs. Otis M. Bradbury on Tuesday, with additional guests coming later in the evening for dessert. Also on Tuesday Miss Stansfield was a guest for luncheon at the home of Mr. and Mrs. Max N. Graves.

Miss Stansfield will visit with friends in Portland and Battle Ground for a short while before leaving for the east.

Miss Lena Belle Tartar is leaving today to attend the Hood River music festival Thursday through Sunday. Mrs. Mabel S. Powers and Miss Gretchen Kreamer go to Hood River this weekend to attend the Saturday and Sunday performances of the festival.

Cold Comfort

Freezing Vegetables From Garden Saves Frugal Producer's Feelings

By Maxine Buren
Statesman Woman's Editor

Nature has a way of producing either too little or too much. This fact is never more clearly demonstrated than in the family garden, whether it be in a tiny backyard patch, or grandma's large well cared for vegetable garden out on the farm.

Take squash for instance, first they look like they'd never produce, then all of a sudden, squash are all over the place, cucumbers, lettuce, beans and other vegetables are the same. Either they produce or they don't produce, there seems to be no half-done in nature.

Summer squash are probably frugal city gardener's biggest headache, for who wants to put one's

own garden produce in the garbage can?

First start giving them to the neighbors, then when you find that no-one answers the doorbell ever there and they use the entrance away from your side, start freezing your produce. You've obviously worn your horticultural welcome out.

Zucchini (and its cousins the other summer squash) have been in the winter markets in frozen form for several years, so there's no reason why you can't freeze them too. Cut in half-inch or thinner slices, blanch two minutes and cool quickly. Drain and pack in containers. Freeze immediately. Peel or not, as you wish them.

Corn of course can be frozen. Chantenay and Nantes varieties are recommended. Wash, scrape and if very tender, leave whole. Slice older ones, blanch 3 to 5 minutes for small whole or 2 to 3 minutes for sliced. Cool quickly and pack.

Snap beans are to be blanched 2 to 3 minutes according to size, and drained.

Limas are to be blanched for the same length of time. Broccoli is scalded 2 to 4 minutes, and advice is to freeze only the most tender parts of the broccoli, so none will be thrown away after freezing. Cauliflower is broken into flowerets and blanched for three to four minutes.

Corn is to be blanched for 8 to 10 minutes, cooled quickly and either cut off the cob and packed in containers, or wrapped cob and all and frozen. It is recommended that unless you have frozen corn on the cob and know it to be good, that you pack some each way to determine which is your preference.

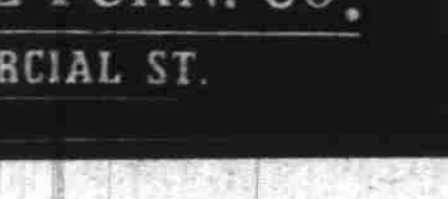
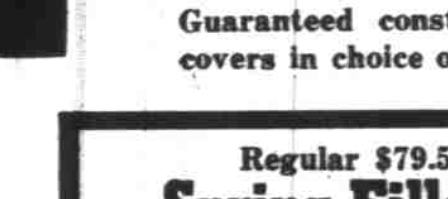
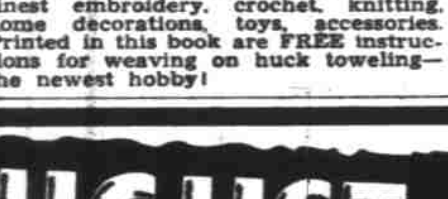
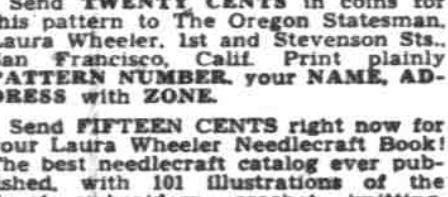
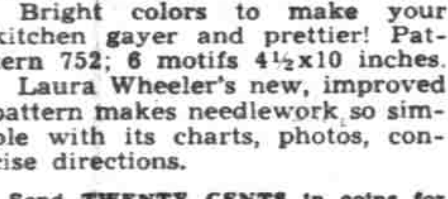
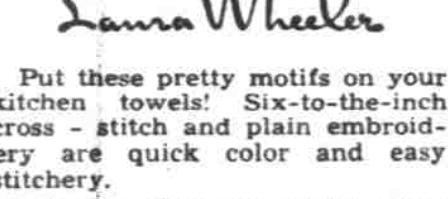
Greens of all kinds are blanched for two minutes.

The blanching process in boiling salted water must by no means be omitted, as therein lies the success of the flavor. Blanching retards the action of enzymes, retaining the vitamins and much of the fresh flavor of the vegetable. Most vegetables are packed dry except green peppers which are put into a weak solution of salt water (1 teaspoon to 1 cup water) after scalding for 2 minutes.

Dr. and Mrs. Horace McGee have as their house guest this week her aunt, Mrs. Olga Smith of Union. Today Mrs. McGee and children, Susan and Charles, and Mrs. Smith will leave for several days on the Oregon Coast.

Dr. and Mrs. Chester Hamblin and their family are vacationing this week at Neskowin.

Needlecraft



Golfers Play In Costume

Women golfers observed dress-up day at the Salem Golf club on Wednesday. After the day's play judging took place with prizes awarded to Mrs. Ralph Hamilton for the best impersonation with Mrs. Clay Egerton runner-up; Mrs. Ross Coppock was the winner for the best sustained character and Mrs. Robert Needham, runner-up; for the funniest costume the prize went to Mrs. Sephus Starr and Mrs. Claybourne Dyer the runner-up; and for the most original costume honors went to Mrs. John R. Wood and Mrs. Richard Cooley, the runner-up.

For the day's play prizes went to Mrs. Kate G. Bell, class A; Mrs. Robert Herrall, class B; Mrs. Donald McCargar, class C; and Mrs. Robert DeArmond, class D. A special prize was awarded to Mrs. Elmore Hill.

Special guests for the day were Mrs. J. N. Bishop, Mrs. Brazier Small, Mrs. Joseph Patone, Mrs. George Flagg, Mrs. Arthur Rahn, Mrs. Norma Hamilton, Mrs. Ernest Garbarino, Mrs. James Cooke, Mrs. Robert Hocken, Mrs. Al Fortier and Mrs. Ruth Newmyer of Oakland, Calif.

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via meal ticket, by Women's organizations.

Seating capacity in the open air festival grounds (athletic field) will be 10,000 when seats are placed. Season tickets are reserved, but single admissions will all be given good places, my informant assured me. Many outside activities have been arranged for guests including bus trips.

Tonight's program at 8:30 is by the Alma trio; Friday's will be the Portland chamber orchestra's program, and includes songs by Marina Koshetz, soprano.

Hood River Music association will present the Honegger King David symphonic psalm on Saturday night at 8:30 under the direction of Boris Sirpo. It will include a adult and children's choruses and symphony orchestra augmented by Lewis and Clark college choir with distinguished soloists.

Sunday afternoon at 4, the children's chorus will present a concert and in the evening, the music association orchestra and chorus will present a concert, with Ezio Pinza, basso as soloist. . . . Maxine Buren.

Harbors Sell Hubbard Place

HUBBARD — Mr. and Mrs. Charles Harbor have purchased the Charles Hubbard place and will move there August 15. Hutzelers have purchased a place near Mt. Angel.

Clarence Friend, chief of Hubbard fire department, has been attending a Fireman's training course in Corvallis this week.

Mr. and Mrs. Elmer Stauffer and Mr. and Mrs. E. H. Schoenheinz, Portland, spent several days at Long Beach this week.

Doris Ann Friend is home after accompanying her aunt and uncle to Southern California. While there she visited Sally Ann Bontrager near San Diego.

Detroit Family Vacation Hosts

DETROIT—Guests of Mr. and Mrs. Ruskin Smith are Mr. and Mrs. Cline Stark of Seattle. They are fishing while here and Smiths were hosts at a fish dinner for Mrs. L. L. Rynearson, Mr. and Mrs. Lloyd Russell of Portland and Otto Russell.

Fred Davis of Salem and Bob Dart returned Sunday from a fishing trip on which they were accompanied as far as Bend by Mrs. Dart and daughter Andrea.

Mrs. Bob Evers and children, Patricia and Eddy of Buena Park, Calif. are spending two weeks with friends Mr. and Mrs. Perry Fryn. They will be joined later by her husband.

Mr. and Mrs. George Dickie and daughter Yvonne and Mr. and Mrs. Lester Warner and daughter Carol of Mill City visited G. R. Dickie and son Jim.

Mr. and Mrs. Francis Stout fished in Big Lake over the weekend and caught several nice fish. Guests of Mr. and Mrs. J. A. Wright Sunday were Mr. and Mrs. Carl Jensen of Mill City.

It is estimated that about seven per cent of the tea drunk in America is consumed at afternoon tea parties.

The Statesman, Salem, Oregon, Thursday, August 5, 1948—9

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