

Women's Section

SOCIETY • CLUBS • MUSIC

Miss Joan Hoereth Engaged

A surprise engagement revealed Friday night was that of Miss Joan Hoereth, daughter of Mr. and Mrs. F. X. Hoereth, who told a group of her friends of her betrothal to Theodore Covalt, son of Mr. and Mrs. F. W. Covalt. No date has been set for the wedding.

The brunette bride-elect invited guests to a pre-college party at the Glen Creek drive home of her parents. A dessert supper was served with an informal evening following. The table was centered with a basket of daisies and on the handle were the words "daisies won't tell." From the basket extended yellow and green streamers to each daisy place card where the words, "But this one will, Joan and Ted," revealed the news.

Bidden to the announcement party were Mrs. F. X. Hoereth, Mrs. F. W. Covalt, Mrs. John A. Long, Misses Frances Baum, Janice Baker, Marilyn Burris, Beula Arnold, Cathy Cooper, Merle Rhoten, Donna Whitely, Shirley Webber, Eva McMullen, Marian Carson, Elsie Cannon, Gayle Juve and Virginia Lewis.

Miss Hoereth and her fiancé graduated from Salem high school in June. Both plan to attend college in the fall, the bride-elect to enroll at Willamette university and Mr. Covalt at Santa Rosa junior college.

The wedding was solemnized at the First Christian church of Albany by the Rev. Orville Mick at 8 o'clock July 30.

The bride's father gave her in marriage. Her gown was of white brocade satin, and her veil was fingertip length. She carried white asters, stephanotis and a white orchid. For "something old" she carried the handkerchief carried by her grandmother over 50 years ago.

The maid of honor was Miss Alice R. Owsley and bridesmaids were Miss Joan Myers and Miss Esther Chaffee. Dan Aerni was best man and Dale Walker, Walter Wulff, Ben Wagner and John Wagner were ushers. Mrs. Melvin Shafer and Miss Janet Bouvia lit the candles.

A reception followed the ceremony. The groom is the son of Mr. and Mrs. George Myers of Albany. The couple will live in Albany following the wedding trip.

The grandparents, Mr. and Mrs. J. O. Farr and Mr. and Mrs. George Henderson and Ida Jo, all of Salem, attended the wedding.



Miss Joan Hoereth, daughter of Mr. and Mrs. F. X. Hoereth, whose engagement to Theodore Covalt, son of Mr. and Mrs. F. W. Covalt, was announced Friday night at a party at the Hoereth home. No wedding date has been set. (Kennell-Elis).

A Surprise Shower For Miss Rose

Miss Alice Rose, August bride-elect of Jesse M. Jones, Jr., was honored at a surprise shower Thursday night when her aunts, Mrs. Otto Yunker and Mrs. J. N. Brinkley, entertained at the latter's home on the North River road. A miscellaneous shower feted the bride-to-be and a late supper was served by the hostesses.

The table centerpiece was a white net parasol trimmed with white satin ribbon placed in a bowl of roses. From the parasol extended streamers tied to white paper hearts bearing poems telling the bride-elect where to find her gifts.

Honoring Miss Rose were her mother, Mrs. Fred L. Rose; her grandmother, Mrs. J. A. Gardner; her great-grandmother, Mrs. Francis Huffman, Mrs. Robert Forkner, Mrs. Robert Klompel, Mrs. Wesley White, Mrs. Archie Gardner, Mrs. Harry Irvine, Mrs. Arthur Cummings, Mrs. John E. Gardner, Mrs. Gustav Klompel, Mrs. Richard Bell, Mrs. Blackman, Mrs. Lois Keefe, Miss Mary Keefe, Miss Betty Brinkley, Miss Blanche Baumgartner and the hostesses.

Tailors Are Visitors

Mr. and Mrs. F. Wayne Taylor and children, Mary Elizabeth, Margaret, Ann and Frederick Charles, arrived in the capital Thursday night on a Kaiser plane from Willow Run, Michigan. They will be guests at the home of his parents, the Rev. and Mrs. Fred C. Taylor, Mr. Taylor, who is supervisor of construction of the Kaiser housing at Willow Run, will return east by plane on Monday. Mrs. Taylor and the children will remain for the month and on Tuesday will leave with her husband's parents for Cannon Beach.

DINE - Dance

Dinner Served from 4 to 10 p. m.
A La Carte, 10 p. m. to 12 p. m.

Dance with Elvin Thomas and his orchestra Saturday night. Superior Food.

American Legion Club
Legionnaires and Guests

BASEBALL

Tonight 8:15 P. M.
Waters Field
Salem Senators vs. Tacoma

Box Seat Reservations Phone 4647

Parties for Travelers, Visitors

The many summer visitors and travelers are the incentive for informal teas, luncheons and garden parties.

For Miss Robertson

Miss Elizabeth Lord and Miss Edith Schryver will be hostesses for an informal at home on Sunday afternoon at their Mission street home in compliment to Miss Mabel P. Robertson, who leaves in mid-August for an extended tour of the European continent.

Fifty friends of the traveler from Portland, Corvallis and Salem have been invited to call after 5 o'clock. The affair will be held in the garden and the honor guest will receive informally with the hostesses. Assisting about the garden will be Mr. and Mrs. Stewart Johnson, Mr. and Mrs. Robert Brownell and Mr. and Mrs. Keith Powell.

A Luncheon Tuesday

Tuesday afternoon Miss Lord and Miss Schryver have invited a group of Portland friends to a one o'clock luncheon at their home for the pleasure of Mrs. Helen Van Pelt of San Francisco, who has come north to visit her sister, Mrs. E. C. Scott, in Portland. Mrs. Van Pelt is a landscape architect in the bay city.

Visit from Texas

Mrs. F. Ivan Brown and Mrs. Robert Wyatt entertained at a desert luncheon and bridge party Friday afternoon at the former's home on North 18th street in compliment to their sister-in-law, Mrs. R. Ingraham Jones of Fort Worth, Texas, who is visiting in the capital.

Mrs. Jones and her three daughters, Louise, Phyllis and Linda, are on a six weeks trip, having come north by way of California. They will leave next week for Portland, Seattle, and Canadian points. While in Salem the visitors have been guests at the Brown and Wyatt homes and with Mrs. Edith E. Jones and Mrs. LuVerne Hardwicke. This weekend the travelers will be entertained at Silver Creek falls and taken on a trip to the coast.

Here from Boston
Mr. and Mrs. Lloyd Riches were hosts for a family gathering Friday night at their North Summer street home in honor of his sister, Miss Doris Riches, who is visiting here from Boston. A dessert supper was served with movies shown during the evening. In the group were Miss Riches, Mr. and Mrs. George Riches, Mr. and Mrs. Joseph W. Chambers, Mr. and Mrs. Harrison G. Williams of San Francisco, Mr. and Mrs. Farley Mogan, Mr. and Mrs. Estes L. Morton and the hosts.

Mrs. Earl Cooley returned Thursday from a plane trip to Myrtle Point, where she was the guest of Mr. and Mrs. Harry DeMent for the past week.

Miss Elinor Sikorra left Wednesday for Sunnyside, Wash., to visit her brother-in-law and sister, Mr. and Mrs. Lee Gatlin (Evelyn Sikorra).

Phoebe's guests were Kaye Tomlinson, Sally and Julie Cox, Toni and Gene Ann Tupker, Judy Bale, Nancy Sue Payne, Sondra Jochimsen, Josephine Shalagater, Patsy Edstrom and Patty Irwin.

Birthdays Honored

Members of the young set are entertaining with birthday parties this weekend.

Susan Olinger, daughter of Dr. and Mrs. Harold Olinger, will celebrate her eighth birthday this afternoon. She has asked ten of her friends to a theatre line party with birthday cake and refreshments following in the garden of the Olinger home on Mission street.

Phoebe Lou Braun was a hostess Friday afternoon, the occasion being her eleventh birthday. Twelve of her girl friends enjoyed a swim first and then returned to the home of her parents, Mr. and Mrs. William J. Braun, on North 23rd street, for a buffet supper in the garden.

Phoebe's guests were Kaye Tomlinson, Sally and Julie Cox, Toni and Gene Ann Tupker, Judy Bale, Nancy Sue Payne, Sondra Jochimsen, Josephine Shalagater, Patsy Edstrom and Patty Irwin.

Mrs. Hilton Wins Fulgham Cup

Mrs. Randolph Hilton defeated Mrs. Eldon Vaughn, 8 and 6, to win the final match in the Fulgham cup tournament sponsored by the Dallas Women's Golf club at Oak Knoll Wednesday.

Low net prizes for the day's play were awarded to Mrs. A. J. Cleveland and Mrs. Hilton in Class A and to Mrs. Joe Vine in Class B. Mrs. Elmo Bennett and Mrs. Cecil Dunn were winners in the eclectic contest.

On Thursday, August 19, the members will motor to Woodburn for a day's return play with the members of the Woodburn club.

Bridal Shower Given

Mrs. Leroy Voegle was hostess at a shower given for Miss Bette J. Carroll at the Ray Weidner home this week. Miss Carroll will marry Carl W. Weidner on September 1.

Present were Miss Marilyn Floherer, Miss Mary Withey, Mrs. James Taylor, Miss Norma Jean Loewen, Mrs. Lois Miller, Miss Jeanne Artz, Miss Elaine Dirks, Miss Verle Krentz, Mrs. Jack Ryan, Mrs. Ruby Voegle, Miss Eleanor Staudinger, Mrs. Ray Weidner, Mrs. J. A. Starker and the hostess.

Picnic Supper On the Patio

Mr. and Mrs. Barney Van Onsenoord will be hosts for a picnic supper in the patio and garden of their Kingwood Heights home tonight.

Covers will be placed for Mr. and Mrs. P. H. Schnell, Mr. and Mrs. Glenn McCormick, Mr. and Mrs. William Schlitt, Mr. and Mrs. William J. Braun, Mr. and Mrs. Arnold A. Krueger, Mr. and Mrs. T. Harold Tomlinson, Mr. and Mrs. Herman Jochimsen and the hostess.

Old Time DANCE Every Saturday Night

259 Court Street Over Western Auto
Music by MATTHEW OLD TIME ORCHESTRA
Admission 50c - Tax Inc.

Old Time Dancing

Wayne Strachan and His Orchestra
Each Saturday Night
V.F.W. Hall
Hood and Church Sts.



Mr. and Mrs. Carl Goldsby (Elaine Strausbaugh) who were married on July 18 at the First Evangelical church. The bride is the daughter of Mr. and Mrs. Frank Strausbaugh and her husband is the son of Mr. and Mrs. Andrew Goldsby. The couple will live in West Salem. (Photo by Bill Porter).

Dates Set For Rites

Two more August wedding dates have been revealed by brides-elect.

Mr. and Mrs. Henry Grabel are announcing the engagement and coming marriage of their daughter, Jacqueline, to Fred R. LeMay, Jr., son of Mr. and Mrs. Fred LeMay of Aitkin, Minnesota. The wedding will take place on August 14 at the First Congregational church.

Miss Grabel is a Salem high school student and her fiancé attended schools in Aitkin. During the war he served in the merchant marine and is now in business here.

A Double Wedding
Mr. and Mrs. Ed Boldt are revealing the engagement of their eldest daughter, Deloris June, to Sgt. Donald Edward Brown, United States marine corps, son of Mr. I. F. Hicks of Spokane. The benedict-elect is now stationed at Bremerton.

The wedding will take place on August 28 at the home of her parents and will be a double ceremony with her sister, Miss Lois Boldt, who will become the bride of Cpl. Stanley Thompson, USMC, whose engagement was announced in June.



Miss Deloris June Boldt, daughter of Mr. and Mrs. Ed Boldt, who will be married to Donald E. Brown, United States Marine Corps, on August 28 at a double wedding with her sister, Miss Lois Elaine Boldt, who will become the bride of Stanley Thompson, also of the Marine Corps.

Mrs. David Graham of Eugene has been in Salem a few days this week as the guest of Mrs. Frank Spears and Mrs. William Connell Dyer.

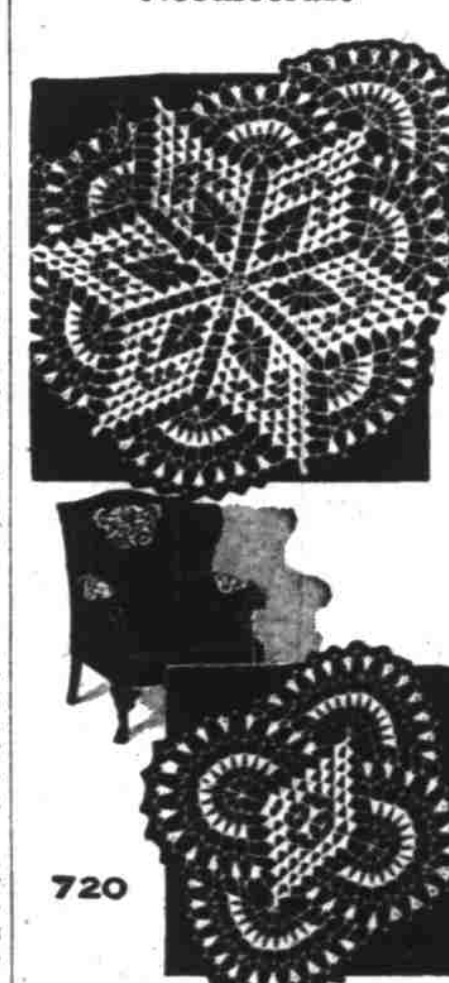
Old Time Dancing

Wayne Strachan and His Orchestra
Each Saturday Night
V.F.W. Hall
Hood and Church Sts.

TONITE!

TINY Mc DANIELS and His Orchestra
The Fat Man with a Horn
Direct from the FAVORITE CHICAGO NITE SPOTS
CLUB COMBO
3059 Portland Rd. Ph. 2-5883

Needlecraft



Laura Wheeler

Star this chair-set in your living room as you starred its matching doilies in the dining room. Just the crocheted chair-set you've wanted! Here it is. Chair-set to match our famous, your favorite, doilies. Pattern 720; crochet directions.

Laura Wheeler's new, improved pattern makes needlework so simple with its charts, photos, concise directions.

Send TWENTY CENTS in coins for this pattern to The Oregon Statesman, Laura Wheeler, 1st and Stevenson Sts., San Francisco, Calif. Print plainly PATTERN NUMBER, your NAME, ADDRESS with ZONE.

Send FIFTEEN CENTS right now for your Laura Wheeler Needlecraft Book! The best needlecraft catalog ever published, with 101 illustrations of the finest embroidery, crochet, knitting, home decorations, toys, accessories. Printed in this book are FREE instructions for weaving on huck toweling—the newest hobby!

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Glenwood Ballroom
to the Rhythms of
Glenn Woodry
and His 14 Piece
Orchestra
Featuring
Mary Dimick
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Adm. 1.00 Inc. tax

Meat Shadow

Just a Mere Suggestion of Meat's Needed to Make It a Meat Loaf

By Maxine Buren
Statesman Woman's Editor

Always when meat prices go up, we can dig out our old depression-time and war-years cookbooks and stretch the meat just a little bit farther.

Classic of all meat stretchers is the meat loaf, which can be anything from pure meat to pure filler across which some hamburger has merely cast its shadow.

You can use freshly ground beef, a mixture of meats, ready-cooked meat or hardly any meat at all—and still have a meat loaf.

Here's a loaf guaranteed to serve eight persons with two pounds meat (at least that's what the book promises).

FRUITED MEAT ROLL

- 1 1/2 pounds ground beef
- 1/2 pound pork, ground
- 3 teaspoons salt
- 1/4 teaspoon pepper
- 1 egg
- 1/2 cup seedless raisins
- 4 cups bread cubes, toasted
- 1 cup minced onion
- 2 tablespoons minced parsley
- 1/4 teaspoon sage
- 2/3 cup water or stock

Combine meat, 2 teaspoons of the salt, pepper and egg and mix well. Spread on waxed paper about 1/2 inch thick, combine other ingredients and spread evenly over the meat. Roll like jelly roll, place in greased pan and brush with fat. Bake in moderate oven for 1 1/2 hours. Serves 8.

Meat loaf can be made to go farther with walnuts, a boon to the family with lots of nuts left over from last year's crop and a chance for another big supply soon.

MEAT LOAF WITH WALNUTS

- 1 1/2 pounds beef
- 1/2 cup green pepper, chopped
- 1/4 cup chopped onion
- 1 teaspoon salt
- 1 tablespoon Worcestershire sauce
- 3 cups bread crumbs
- 1/2 cup milk
- 2 eggs
- 1/4 cup fat
- 1/2 cup chopped celery
- 1/2 cup chopped walnuts

Combine meat, 2 teaspoons of the salt, pepper and egg and mix well. Spread on waxed paper about 1/2 inch thick, combine other ingredients and spread evenly over the meat. Roll like jelly roll, place in greased pan and brush with fat. Bake in moderate oven for 1 1/2 hours. Serves 8.

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