

Women's Section

SOCIETY • CLUBS • MUSIC

Supper Will Fete Bridal Couple

Miss Phyllis Jane Sim and her fiancé, Daniel W. Morley, will be honored at a supper party tonight when her parents, Mr. and Mrs. Thomas Sim, entertaining in the garden of their home on Garden road. The six o'clock affair will precede the wedding rehearsal. The couple's marriage will be an event of Saturday night at the First Baptist church.

Bidden to the supper party are Miss Sim and Mr. Morley, the Rev. and Mrs. Lloyd Anderson, Mrs. Morgan Cross, Mrs. Robert Schmieding and Mrs. Francis Benton of Eugene, Miss Nadiene Ott of Springfield, Mrs. V. T. Jackson, Roseburg, Miss Ola Grandstaff, Mrs. C. W. Capon and Miss Betty Mae Street, Portland, Miss Evangeline Moshofsky, Beaverton, Mr. and Mrs. Lee Cross, Mr. and Mrs. Harold Smith, Mr. and Mrs. John Goffrier, Mr. and Mrs. Oswald Morley, Mr. and Mrs. Will Morley, Mr. and Mrs. Keith Gwynn, Misses Emily Turner, Ellen Reynolds, Isabel Herbert, Joan Collett, Carolyn Davis, Clara Belle Roth, Janet Campbell, Irene Williams, Jean Hatfield, Lois Martin, Wilma Dunn, Janet Mayskens, Mrs. Henry Sim, Richard Gallagher, Douglas Coe and Richard Sim.



Mr. and Mrs. Kenneth Wright (Janice A. Haugen) who were married on August 8 at the First Christian church in Dallas. The bride is the daughter of the Hjalmer Haugens of West Salem and the groom's parents are Mr. and Mrs. J. C. Wright of Dallas. The couple will live in Salem. (McEwan photo.)

Wedding of Interest

Announcements have been received in the capital to the wedding of Miss Shirlee Elizabeth Butler, daughter of Mr. and Mrs. Robert J. Butler of Philadelphia, Pa., and Raymond Albert Hutchinson, son of the Rev. and Mrs. Robert A. Hutchinson of Hood River, formerly of Salem. The ceremony will take place on August 21 at the Riverside church in Hood River with the groom-elect's father officiating. A reception will follow in the church parlors.

The Hutchinsons lived here when he was pastor of the First Congregational church. The bride-elect attended Willamette university. His bride-to-be received her education in Philadelphia and was employed in Salem over a year ago when their engagement was announced. Last fall she left for Philadelphia to be with her parents.

Board Appoints Officers

Mrs. Cedric Reaney, president of the Salem Junior Woman's club, entertained her executive board at a meeting Wednesday night at her home. The board appointed Mrs. Ralph Atwood as recording secretary to replace Mrs. Parker Gies, who is moving to Madras, and Mrs. Donald Parker as senior advisor to replace Mrs. James Pike, who has moved to Toppenish, Wash.

First business meeting of the fall will be September 13 at the clubhouse. The board announced the club calendar for the ensuing year and outlined plans.

Attending were Mrs. Sam Campbell, Mrs. Peary T. Buren, Mrs. Ralph Atwood, Mrs. Robert R. Johnson, Mrs. A. D. Knight, Mrs. Edwin Slick, Mrs. Arthur Roethlin, Mrs. Milo Van Houten, Mrs. Jack Strickfaden, Mrs. Clarence McCusker, Mrs. Fred G. East, Mrs. Mary Thomas and Mrs. Reaney.

Diane Kuper's Birthday

Diane Francene Kuper celebrated her second birthday at a lawn party Tuesday at the home of her parents, Mr. and Mrs. C. P. Kuper.

Honoring Diane were her grandparents, Mr. and Mrs. E. R. Strausbaugh, sr., her great-grandparents, Mr. and Mrs. Wiley Weathers, Mrs. William Jensen and Stevie, Mrs. E. R. Strausbaugh, jr., and Julie Anne, Mrs. Arnold Kuper, Sondra and Gwenseth, Harold and Mary Lee Weathers, Margaret Caspar, Ray and Suisun Burton, Norma Kuper and Mr. and Mrs. C. P. Kuper.

Miss Frances Hodge and Miss Elizabeth Jones of Portland arrived in the capital Thursday for a short stay with the former's sister, Mrs. Margaret Rosecrans. The visitors have been vacationing in San Francisco, Carmel and other bay points, returning north by way of Astoria, where they attended the Shakespearean Festival. Mrs. Rosecrans will return to Portland with the travelers and Saturday will go on to Mt. Hood to visit friends here from Long Beach, Calif.

Ross Home Scene of Reunion

A reunion of the Prince family was an event of Thursday night at the Clifton Ross home on North Fourth street. The affair was in honor of Mrs. Ross' sister and brother-in-law, Mr. and Mrs. Clifton Smith, who are here visiting from Inspiration, Arizona. Dinner was served at tables arranged in the garden with an informal evening following.

Attending the affair were Mr. and Mrs. Smith, Mr. and Mrs. Kenneth L. Prince of Forest Grove, Mr. and Mrs. Fritz Baumgartner and Kenneth, Mr. and Mrs. George P. Winslow, Mr. and Mrs. George Winslow, jr., all of Tillamook, Mr. and Mrs. Kenneth C. Prince, Zarelda and John, Mr. and Mrs. Jesse Prince, Harold and Robert, Mr. and Mrs. Charles E. Prince, Jay and Gregg, Mrs. Frank Prince, Mr. and Mrs. Harrison Elgin, jr., and Harrison, Mr. and Mrs. Ray Clark, Maxine and Ronald, Mrs. Hattie Given, Harry Given and Mr. and Mrs. Clifton Ross.

Mr. and Mrs. Smith will return today to Tillamook to visit over the weekend with her brother-in-law and sister, the George Winslows. They plan to return south next week.

Mr. and Mrs. Clifton Ross recently observed their 40th wedding anniversary and joining them for the occasion were their son and family, Mr. and Mrs. Milo C. Ross, Steven, Larry and Nancy of Medford.

Shower for Bride-Elect

Miss Clarissa Caspar, bride-elect of Clifford Jungkeit, was honored at a kitchen shower when Miss Velma Kuper and Mrs. Paul Kuper entertained at the latter's home. Miss Norma Kuper greeted the guests at the door. After the supper hour the groom-elect was introduced and accompanied by his bride-to-be on a treasure hunt to find the gifts. Assisting the hostess were the Misses Dorothy Caspar, Doris Jungkeit, Shirley Rocks and Delores Kuper, who will be members of the bridal party.

The wedding of Miss Caspar and Mr. Jungkeit will be an event of August 21 at the Bethel Baptist church.

Honoring the bride-to-be were Mrs. Nickolas Caspar, Mrs. Fred Jungkeit, Mrs. Elton Kuper, Mrs. Henry Kuper, Mrs. Homer Kuper, Mrs. Arnold Kuper, Mrs. Carl May, Mrs. Helen Cherry, Mrs. Henry Neiger, Mrs. Rupert Schulz, Mrs. E. R. Strausbaugh, Mrs. E. R. Strausbaugh, jr., Mrs. Milo Kuhn, Mrs. Ivan Reischke, Mrs. Karl Heyden, Mrs. Ray Bucks, Misses Gertrude Heyden, Margaret Caspar, Norma Kuper, Lois Schrenk, Maudie Jane Reischke, Lillian Reischke, Jean Rausser, Alice Rausser, Dorothy Rudke, Diane Kuper and the hostesses.

Here it appears as a dessert. **RICE AND PEACH PUDDING** One cup boiled rice; one-fourth cup sugar; one cup slightly crushed sweetened peaches; one-half cup whipping cream; a pinch of salt; one-half teaspoon vanilla. With a fork, mix the rice with sugar and salt. Stir in the fruit. Whip the cream and there should be about a cup whipped. Add vanilla to the cream and fold into the rice mixture. Pile lightly into serving dishes and chill thoroughly. This makes four servings.

CLUB CALENDAR

FRIDAY North Salem WCTU, annual business meeting, with Mrs. John Van Lydegraf, 203 McCoy ave., 2 p.m.

MONDAY Hal Hibbard and auxiliary and camp, United Spanish War Veterans, social meeting, VFW hall, 8 p.m.

WEDNESDAY WBCS of Jason Lee church, covered dish picnic lunch, with Mrs. Gordon Black, 2037 Nebraska street.

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White Fluff

Some Suggestions on Utilizing Rice Given by Representatives of Growers

By Maxine Buren
Statesman Woman's Editor

Publicity for good old rice is coming through in a large way this past month. Evidently growers are trying to awaken the interest of the housewife in their product, which deserves attention, by the way. Rice is a dandy meat stretcher, for instance in this suggested recipe for veal with rice, the latter bolsters up a rather small amount of the former.

VEAL WITH RICE
1 pound veal shoulder
1 small onion
2 cups diced celery
4 tablespoons oil
1 cup canned bouillon, of beef extract
1/2 cup condensed mushroom soup
1/2 cup rich milk
1/2 teaspoon curry powder
Hot rice

Heat fat, add veal that's cubed, brown slowly. Add onion, celery and continue browning. Then add bouillon, cover and simmer an hour. Season, add soup, milk and curry. Cook until well blended, adding water. Put over hot rice. Serves four or five.

There's always a lot of controversy about how best to cook rice. Here is the official recipe from the Rice Consumer Service, sponsored by the Arkansas Rice Growers association, and what could be more impressive than that? You'll note they skip the washing of the rice either before or after cooking.

FLUFFY RICE
Put one cup white rice, one teaspoon salt and two cups cold water in a two-quart saucepan. Cover with a tight fitting lid. Set over a

hot flame until it boils vigorously. Then reduce the heat as low as possible and simmer for 14 minutes more. During this time the rice will absorb the water and come out deliciously tender. Remove the lid to permit the rice to steam dry. Never stir rice. But do lift rice gently with a fork when testing for consistency.

Here it appears as a dessert. **RICE AND PEACH PUDDING** One cup boiled rice; one-fourth cup sugar; one cup slightly crushed sweetened peaches; one-half cup whipping cream; a pinch of salt; one-half teaspoon vanilla. With a fork, mix the rice with sugar and salt. Stir in the fruit. Whip the cream and there should be about a cup whipped. Add vanilla to the cream and fold into the rice mixture. Pile lightly into serving dishes and chill thoroughly. This makes four servings.

American War mothers of the Salem chapter have been invited to a tea by the McMinnville chapter on Wednesday at 2 o'clock in the Ford Methodist church on Second street. Those wishing to go may contact Mrs. Minnie Humphreys, 7135.

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Guests Here For Rites

Event of Saturday night will be the wedding of Miss Pauline Wallace, daughter of Mr. and Mrs. Paul B. Wallace, and Robert E. Guild, son of Mr. and Mrs. Frank Guild of Madison, Wisconsin, which will take place at the First Presbyterian church at 8:30 o'clock. After the nuptials the couple will greet their guests in the narthex of the church, and a reception will follow at the Wallace Orchards home of her parents.

The groom-elect's father arrived from Wisconsin by train Thursday to attend his son's marriage. Mrs. Guild was unable to come west due to illness. Miss Edna L. Sterling of Seattle and Miss Pauline Williams of Toppenish, Wash., also arrived Thursday for the nuptials. Miss Williams will be one of the bridesmaids. Mr. and Mrs. Clyde Guild, who were married on August 7, drove west from Madison and he will serve as best man for his brother.

Mr. and Mrs. Wallace entertained at dinner Thursday night at their home for their daughter and her fiancé, members of the bridal party and the out-of-town guests here for the rites following the rehearsal.

A Weekend Party

Miss Jean Pickens, daughter of Mr. and Mrs. Chester Pickens, has invited a group of her friends to spend the weekend at the summer home of her parents on the Little North Fork of the Santiam. The girls will go up Saturday afternoon for the weekend. The affair will be a farewell party before they leave for college.

Guests of Miss Pickens and her parents will be Miss Irene McLeod, Miss Janet Lindley, Miss Josephine Caughell, Miss Crystal Hunting, Miss Ruth McCall, Miss Ruth Holtzman and Miss Nancy Snyder.

Little Girl Welcomed

To Dr. and Mrs. Lewis D. Clark go congratulations on the birth of a daughter, Phoebe Ann, on Thursday morning at the Salem General hospital. The little girl, who weighed nine and a half pounds, has a brother, Duncan, and two sisters, Polly and Susan. The baby's grandparents are Mr. and Mrs. George Dean of Medford and Mr. and Mrs. A. L. Clark of Farmington, Utah.

Summer visitors at the home of Mr. and Mrs. A. W. Loucks are her mother, Mrs. A. Schreiber, and sister, Mrs. J. E. Edwards and son, John, of San Diego, Calif. Mrs. Edwards plans to remain here until September when she will be joined by her navy captain husband who is stationed in China. He will then accompany his family by plane to China.

Miss Barker Weds In San Jose

HALLS FERRY—Mr. and Mrs. Ray Barker, formerly of the Orchard Heights district, announce the marriage of their daughter, Lona Mae, to E. Ramon Serrano of Gilroy, Calif. They were married in San Jose, California on July 22.

The bride is a graduate of the Salem schools, the Oregon College of Education at Monmouth, and received her B.A. in Education at the University of Oregon. She has been teaching in Gilroy for the past three years, and will assume the duties of principal in a grade school at Gilroy this fall. The young couple will make their home in Gilroy where Mr. Serrano is employed.

Invitations To a Tea

Invitations were in the mail this week to a garden tea for which Mrs. William L. Phillips will be hostess at her West Lefelle street home on Thursday, August 19. The affair will honor her two daughters-in-law, Mrs. William L. Phillips, jr. and Mrs. James R. Phillips (Joan Randall). A large group of matrons and maids have been invited to call between 3 and 6 o'clock.

Miss Carroll Gray and Miss Betty Feilen are leaving today by plane for Seattle and Victoria, B. C. to spend the weekend. They will fly home Sunday.

Mr. and Mrs. Harrison Elgin, jr. and son, Harrison, are home from a week's sojourn at Nelscott and Tillamook, where they visited her parents, Mr. and Mrs. George P. Winslow.

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