

Women's Section

SOCIETY • CLUBS • MUSIC

Jane Acton Now Mrs. Preiss

Candles cast a soft glow in the sanctuary of historic First Methodist church Friday night for the wedding of Miss Jane Acton, eldest daughter of Mr. and Mrs. Paul H. Acton, and Donald Preiss, son of Mr. and Mrs. A. A. Preiss of Vancouver, Wash. It was at 8:30 o'clock that the Rev. Edward Gebert of Longview, Wash. performed the nuptials before a large gathering of friends and relatives of the couple. Miss Edith Fairham was the soloist.

Bouquets of ocean spray, delphinium, roses and gladioluses decorated the altar. Miss Carolyn Carson and Miss Carroll Gragg in pastel organdy frocks lighted the tapers.

Of white slipper satin was the bridal gown fashioned with a marquise yoke enhanced with satin applique and pseudo crystals. Her full skirt terminated in a train and her fingertip veil fell from an open crown wreath of lace and applique. Her cascade bouquet was of stephanotis and silk lace loops centered with a white orchid. Mr. Acton gave his eldest daughter in marriage.

Preceding the bride to the altar were the Misses Jun Young, Addysse Lane, Connie Coking and Nancy Christensen of Beaverton, as bridesmaids, and the bride's sister, Miss Margaret Acton, the honor maid. Walking immediately before the bride was Darly Thomas, Portland, cousin of the groom, the flower girl, and Michael Preiss, his younger brother, as ring bearer. The girls all wore identical frocks of embroidered organdy seersucker, designed with bertha collars, buttons down the front and flared skirts. The maid of honor wore pink and the bridesmaids dresses were of blue. In their hair were clusters of flowers tied at the back with contrasting satin ribbon and they carried fans of sweet peas, delphinium and bouvardia in shades of pink and blue.

David Nelson stood with the groom as best man and seating the guests were Ben Lambert, Daniel Montag, Frank Bales and George Juba.

Mrs. Acton selected a rose crepe gown for her daughter's nuptials and Mrs. Preiss wore a blue gown. Their corsages were of roses.

The Carrier room was the scene of the wedding reception. Pouring were Mrs. Charles Boelens and Mrs. Waldo C. Zeller. Miss Zepha Coddington of Glendale, Calif., assisted by Mrs. Emmett Welling. At the punch bowl were Mrs. Wayne Struble and Mrs. Douglas Armstrong. Assisting were the Misses Margaret Cooley, Jean Fidler, Betty Jean

CLUB CALENDAR	
MONDAY	Willamette shrine, White Shrine of Jerusalem, 8 p.m.
WEDNESDAY	Nevada club auxiliary with Mrs. George Clark, 430 Chenawee, covered dish luncheon, 12:30 p.m.
FRIDAY	Past Matrons, OES 6:30 dinner, Golden Pleasure.

A Farewell Reception

Friends and relatives have been invited to a farewell reception for the Rev. and Mrs. John N. Nicholson (Marguerite Ordway), who are sailing July 1 for Japan. The reception will be held at the home of Mrs. Jennie Lovell, 201 Mission street by Miss Ellen Van-Ardsdale and Mrs. Norman Clark, on Saturday night, June 18 between the hours of 8 and 10 o'clock.

Receiving with Rev. and Mrs. Nicholson in the reception line will be Mrs. Nicholson's parent, Mr. and Mrs. C. A. Ordway of Portland, and Dr. and Mrs. Charles Durden. At the door will be Mr. and Mrs. Clyde Gilman.

Pouring at the punch bowl will be Mrs. Wilma Wright and Mrs. Charlotta Murney. Serving the cake will be Mrs. Jennie Lovell and Mrs. Kinley Adams. Serving will be Miss Helen Randle, Miss Clara Isaak, Mrs. Ivan Bingen-eimer, Mrs. Gordon Randall and Mrs. Glenn Wagaman.

Piano Pupils in Recital Tonight

Miss Anne Marguerite Luthy will present a group of her piano pupils in recital tonight at her resident studio on South 13th street. Appearing on the program are: Patty Smith, Joanie Picha, Richard Smith, Carole Clayton, Eileen Sheppard, Delores Kay Winters, Betty Elford, Arlene Sue Darr, Glenda Lee Fox, Nancy Webb and Shirley Ann Roth.

Hanna Rosa court, Order of the Amaranth, will hold a party tonight at the Masonic temple. There will be dancing and cards. Mr. and Mrs. Gordon Barker are chairmen of the committee.

Manoles, Halley Ashton of Springfield, Carroll Gragg, Carolyn Carson, Judy Hume, Clara Lee, Lorraine Welling, Cloe Ann and Tamara Morrell, and Mrs. Richard Jennings.

For going away the new Mrs. Preiss wore a navy blue suit with red and white accessories. The couple will live in Salem this summer and in the fall will go to Newark, Delaware, where he will attend the University of Delaware on a fellowship.

Mrs. Green Heads Eight and Forty

A formal initiation was held Wednesday night at the Mayflower hall for five new partners of Marion County Salon 412 of the eight and forty, the honor society of the American Legion auxiliary. Those receiving the official welcome were Mrs. Frank Zinn, Mrs. G. W. DeJardin, Mrs. Beryl Porter, Mrs. Byron Lieualen, and Mrs. Walter G. Miller.

Elected to offices for 1949-1950 will be Le Petit Chapeau, Mrs. W. O. Green of Woodburn Unit; Le Demi Chapeau Premiere, Mrs. Ben Kuensting of St. Paul Unit; Le Demi Chapeau Deuxieme, Mrs. Fred Lucht of Mt. Angel Unit; L'Archiviste, Mrs. Beryl Porter of Capital Unit; L'Aumonier, Mrs. Jennie Bartlett of Capital Unit; La Concierge, Mrs. Harry Humphreys of Stayton Unit; Pouvoir Board, Mrs. Earl T. Andresen, Mr. Frank Marshall and Mrs. H. H. Henry; alternate to Deaurement Pouvoir board, Mrs. Ben Kuensting. Elected to attend the Annual Marche in Salem August 2 are delegates: Mrs. W. O. Green, Mrs. Walter Miller, Mrs. Fred Lucht, Mrs. G. W. DeJardin and Mrs. Earl T. Andresen who is automatically a delegate as outgoing Chapeau. Alternates are Mrs. Harry Humphreys, Mrs. Frank Zinn, Mrs. Malcolm Cameron, Mrs. Ben Kuensting and Mrs. Byron Lieualen.

Out-of-county guests were Mrs. C. H. Roland and Mrs. Esther De-Young of Salon 183, Portland, and Mrs. B. F. Updike of Salon 362, Toledo, and Caroline Campbell, Portland. The July meeting will be a picnic supper with the husbands and friends as guests, in the gardens of the home of Mrs. Frank Zinn.

Refreshments were served by Mrs. Ben Kuensting and Mrs. W. O. Green. The initiation was in charge of Mrs. Malcolm Cameron and Mrs. Mem Pearce.

Dr. and Mrs. Waldo C. Zeller moved Friday from their South Church street residence to 1775 Saginaw street. Mr. and Mrs. Aetna H. Karr, newcomers in the capital from Bend, have purchased the South Church street home of the Zellers. Mr. Karr is branch manager of the Fuller Paint Co.

Dr. and Mrs. William Young of Walla Walla were in Salem a few days this week visiting at the home of her brother-in-law and sister, Mr. and Mrs. Coburn Grabenhorst. The Youngs were enroute to California.

On Etiquette

By Roberta Lee

Q: When a clerk in a store returns a purse that has been left on the counter, what should the owner do?

A: Express sincere appreciation to the clerk. It would also be very thoughtful and nice to write a note to the firm commending the clerk, if his name can be obtained.

Q: Can you tell me the correct pronunciation of "coiffure"?

A: Pronounce kwa-fur, as in ah, u as in fuel, accent second syllable.

Q: Do you consider it good form to blow the horn of your automobile in an effort to attract the attention of some friend?

A: Most certainly not. And in addition, this is quite often distracting to other drivers.

Date is Set For Rites

Adding her name to the list of summer brides-elect is Miss Marilyn Rasmussen, daughter of Mr. and Mrs. Henry Rasmussen of Salem, who will be married to Harry E. Lehnher of Turner, son of E. J. Lehnher of Salem, on Thursday, August 4. The ceremony will take place at the Immanuel Lutheran church at 8 o'clock with a reception following.

The bride-elect attended Silver-ton high school and is employed at the Oregon Statesman. Her fiancé attended schools in North Dakota and served in the army for three years, part of which time was with the paratroopers. The couple will live in Turner, where he is in business.

New Court to Be Formed

Mrs. James B. Manning, grand royal matron of the Order of the Amaranth, state of Oregon, will be in Roseburg tonight for the organization of Douglas Court there. A no-host dinner at the Masonic temple will precede the meeting. Others from Hanna Rose Court, Salem, attending will be James B. Manning, grand marshal, Mrs. William P. Ellis, grand lecturer, Malcolm MacDonald, grand sword bearer, and Mrs. MacDonald, Mr. and Mrs. Claude Lester, Mrs. Iva Bushey, and Mrs. Lyle McCaulley.

Mr. and Mrs. Robert M. Fitzmaurice and Mr. and Mrs. Lester Barr were hosts for an informal buffet supper in the garden of the Fitzmaurices' country home Friday night for a few of their friends.

Alumnae Plan Picnic, Tea

Alumnae of Sigma Kappa sorority met Thursday night at the home of Mrs. Thomas G. Wright, Jr., with Mrs. Allan Johnson as co-hostess.

Plans for a picnic to be held in the Dalles park in August were discussed and June 29 was set as the date for the mothers' tea to be given at the home of Mrs. Fred Viesko. Chairman from the alumnae for the tea is Mrs. Leon Everitt.

Attending the meeting were Mrs. Stuart Coaption, Mrs. Leon Everitt, Mrs. Frank Dewitt, Mrs. Luther Jensen, Mrs. B. W. Stacey, Mrs. Bert A. Walker, Mrs. George Robinson and Mrs. E. E. Beckman, all of Salem, and Mrs. Delbert Hunter and Miss Virginia Holmes.

To Attend Banquet

A group of Salem Soroptomist club members will motor to Portland tonight to be guests of the Portland Soroptomist club at the annual installation banquet at the Benson hotel. The guest speaker will be Mrs. Gertrude Huitt, East St. Louis, Ill., president of the American Federation of Soroptomist clubs. Attending from here will be Miss Irene deLisle, Mrs. Glenn McCormick, Mrs. Abner Kline, Mrs. John Beakey, Mrs. Charles Gabriel, Mrs. Eva Rush, Miss Mary Brady, Mrs. Clifford Taylor, Mrs. Marie Ling and Mrs. Paul Heath.

both of Dallas, and the co-hostesses.

Guests in the city for a several weeks stay are Mrs. J. Thomas Lewis and children, Stephen and Kathleen, of Eureka, Calif. Mrs. Lewis will be remembered as Elsie Tucker and attended Salem schools and graduated from Willamette university. The Rev. Lewis will arrive in Salem the last of the month.

The Fidelis class of the First Baptist church met Thursday with Mrs. Johanna Fiske leading devotions.

Fishing this weekend at Crain Prairie near Bend are Mr. and Mrs. Gordon Skinner and Mr. and Mrs. Bert Walker and daughter, Judy.

Mrs. G. Frederick Chambers, Mrs. Richard Chambers and children, Ann, Lee and Vicki, are vacationing at Pacific City.

MID-YEAR Clearance

GOOD QUALITY BARGAINS!

- ★ PEQUOT SHEETS, CASES!
- ★ RAYON, SILK YARDAGE!
- ★ RED CROSS FOOTWEAR!
- ★ MEN'S SPORT SHIRTS!
- ★ MEN'S RAYON PAJAMAS!
- ★ ALUMINUM HOUSEWARES!
- ★ WOMAN'S COATS!
- ★ WOMAN'S DRESSES!
- ★ WOMAN'S LINGERIE!
- ★ WOMEN'S SWIM SUITS!
- ★ WOMEN'S FOUNDATIONS!
- ★ DRAPERY FABRICS!

AND MANY OTHERS IN THIS STORE-WIDE CLEARANCE

Miller's

All Gifts Gift-Wrapped!

Don't Forget Father's Day!

Feature Cherries

Canning, Freezing, Preserving Cherrie Is Fad for This Week or Those to Come

By MAXINE BUREN

Now it's the cherry man's week. Farm trucks that last week were loaded with strawberries, now are waiting in line at the cannery with cherries. Home canning will be in full swing too.

Cherry olives, an old-time favorite with many cooks are an easy thing to make and excellent to add interest to winter meals. They're a sort of pickled fruit and good for garnishing or for use as one does pickles.

CHERRY OLIVES

Fill quart jars with perfect Royaf Anne cherries, leaving stems on. Add 1 tablespoon salt and 1/2 cup white vinegar. Fill up jars with cold water and seal. Turn them upside down for a half hour, shaking first. Ready in about three weeks.

A good cherry preserve is made by using the same odd recipe used for strawberries and called:

SALEM PRESERVES

1 quart pie cherries
3/4 cup water
4 cups sugar
Cook 2 cups of the sugar with all the water until it makes a hard crack (almost caramelized) when tried in cold water. Add cherries, (pitted) and the remainder of the sugar. Put the fruit into the syrup pushing it down but do not stir it. Cook for 12 to 15 minutes, let stand over night then bottle.

Cherries are canned either hot or cold pack. If you prefer the former, put into a medium syrup (one cups sugar to two of water) and cook for 5 minutes, then pack in jars and process in hot water bath for another five minutes (counting time from when water actually boils around jars) for ordinary cold pack canning, pack in jars, cover with medium syrup and process in hot water bath for 25 minutes.

When we can sour cherries, we prefer to preserve them without sugar if to be used for pies. Merely seed the cherries, pack tightly in jars, letting stand until they pack down and fill up with their own juice, add more fruit if necessary, process in hot water bath for 25 minutes. The sugar plays no part in preservation.

When freezing the cherries for pies, they're good put down either with or without sugar, some good cooks preferring each way. If using sugar, count half cup or less to each quart of cherries then if need

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