

# Women's Section

SOCIETY • CLUBS • MUSIC

## Home Rites On Sunday

Miss Norvella Horstman, daughter of Mr. and Mrs. William Horstman of Berryville, Ark. and Warren D. Lawrence, son of Mr. and Mrs. Cloyd G. Lawrence of Salem were united in marriage Sunday afternoon, July 23 by the Rev. Dudley Strain. The ceremony took place at the home of Mr. and Mrs. C. Lawrence.

The bride, given in marriage by her brother Mike Horstman, wore a white satin gown and carried a white prayer book.

The matron of honor Vivian Horstman, sister-in-law of the bride, wore a gown of pink satin as did the bridesmaid Myrtle Danskey.

Dr. Burton Gravelle, brother-in-law of the groom, acted as best man. Ray Rice was the usher.

Vereta Mason served the bride's cake, Shirley Croghan and DeLoris Gravelle assisted in serving.

Out-of-town guests were Mrs. Jessie Bealy, Wheatland, Wyoming, Dr. and Mrs. Burton Gravelle, Forest Grove, Mr. and Mrs. Dave Gravelle, Portland.

Mr. and Mrs. Lawrence left on a three weeks' honeymoon trip to British Columbia. They will make their home in Salem, where the groom is employed by Nohlgren's restaurant and cafeterias.

## Record Turnout Of Players

A summer-time record turnout of 46 duplicate bridge players competed in this week's tournament conducted by the Salem club at the Elks temple. High points were awarded Mrs. Harry Wiedmer, Mrs. George D. Henderson, Mrs. Ward Graham and Ellis H. Jones, while in second place were Mrs. Walter M. Cline, Mrs. Stuart Thede, William F. Leary and William E. Kimsey. Third honors went to Mr. and Mrs. Ray Jenkins of Corvallis, Mrs. Calvin V. Kent and Mrs. Bryan E. Goodenough.

Last week's winners in the regular duplicate play were Mrs. Joe Morris of Corvallis, Oliver B. Huston and Mr. and Mrs. William H. Wood. Second places were won by Mrs. Paul F. Burris, Mrs. Harry Wiedmer, Mrs. Dorothy Remmey of Brownsville and Mrs. Thede, while thirds were awarded to Mrs. Charles F. Foulger, Mrs. Othel Lee, Mrs. Walter M. Cline and Mrs. W. E. Kimsey.

The August master point will be played Friday, July 29, at the Elks club so as not to conflict with the Legion convention the following week. The Monday night tournament will be played as usual on August 1.



Mr. and Mrs. Gordon Morris (Velora Venita Williams) whose marriage took place on July 10 at the Jason Lee Memorial church. The bride is the daughter of Mr. and Mrs. E. J. Williams and her husband is the son of Mrs. C. G. Morris of Cave Junction. The couple will live in Pendleton. (McEwan photo).

## Bettger-Elliott Rites Read

At a quiet ceremony on Tuesday afternoon at the home of the Rev. and Mrs. F. F. Ott on West Luther street, Mrs. Marcia Elliott, daughter of Mr. and Mrs. George Dietz, became the bride of Rhine Bettger of Portland. The Rev. Ott read the 4 o'clock rites before members of the immediate family. For her wedding the bride wore a turquoise blue tulle, with white accessories and a corsage of gardenias and stephanotis. Mr. and Mrs. Bruce Perkins of Portland attended the couple.

A wedding reception and buffet supper followed at the Dietz home. After a short trip the couple will make their home in Portland, where he is in business.

## CLUB CALENDAR

**WEDNESDAY**  
Nebraska club, with Mrs. Elbert Hoevet, 210 1/2 Kappahn Road, covered dish luncheon, 12:30 p.m.  
Royal Neighbors sewing club, with Mrs. C. F. Gregory, 237 North 20th street, 12:30 covered dish luncheon

**SUNDAY**  
Jones-McAlpin-Terhune picnic at Silverton city park.

**MONDAY**  
Wesleyan Service guild of First Methodist church, in fellowship room, 8 p.m.

## Recipe for Midsummer

When ice cream's such a popular dessert we should use more and larger frozen salads. Here's a colorful one:  
**Frozen Cheese Olive Salad**  
1/2 cup chopped olives  
1/4 cup chopped green pepper  
1/4 cup chopped onion  
1/2 teaspoon salt  
1 1/4 teaspoons celery salt  
1 1/4 cups cottage cheese  
1 cup whipping cream  
3 tablespoons vinegar  
2 teaspoons prepared mustard  
2 teaspoons sugar  
1/2 cup mayonnaise  
Finely chopped cabbage  
French dressing  
Combine olives, pepper, onion, salt, celery salt and cottage cheese. Whip cream thick and gradually whip in vinegar, mustard and sugar. Fold in cheese mixture and mayonnaise. Pour into refrigerator tray. Place in freezing compartment with control set at lowest temperature. When firm, rest temperature control to normal. Slice and serve on cabbage that has been dressed with French dressing.  
Serves 12.

Mr. and Mrs. Karl G. Plautz, 457 University st., have returned from an extended week end trip to Crescent City, Calif. where they visited with relatives. On the return trip they visited the Oregon caves.

## Thick Enough

### Tapioca has Wider Variety of Uses Than Usually Known; Recipes Given

By Maxine Buren  
Statesman Woman's Editor  
A generation ago, tapioca was a thickening for pudding or fruit pies that were over-juicy. To my surprise, upon looking at a newly published booklet about quick cooking tapioca, I found that it is a far more versatile food than we realized.

Of course the first and most frequent use for tapioca is as a dessert. It takes about 3 tablespoons tapioca to thicken a pudding with 2 cups milk or other liquid when two eggs are used to aid it in its thickening qualities.

Take the basic Tapioca Cream, for instance, the one that's printed on every package, you can do this with it.

Serve it with a topping of sweet fruit sauce, butterscotch sauce, chocolate or marshmallow sauce.

Slice bananas and arrange in sherbert glasses, then pile on the tapioca cream, and garnish with maraschino cherries.

Any sort of fruit including berries, oranges and peaches are used with the tapioca.

Half of the tapioca is combined with chocolate syrup and out side by side with the plain in sherbert glasses.

Applesauce, rhubarb, coconut and chocolate with nuts are put into an indentation in the middle of the serving of tapioca.

Pies and tarts are thickened with 2 to 3 tablespoons tapioca, com-



Mr. and Mrs. George Grinde (Ardana Phelps), who were married on July 8 at St. Mark Lutheran church. The bride is the daughter of Mr. and Mrs. Truman Phelps and her husband is the son of Elling Grinde. The couple will live in Salem. (McEwan photo).

into a three egg souffle causes it to remain fluffy until served, according to the book. The tapioca replaces flour in the recipe, and goes in with salt and milk to cook in a saucepan.

One third cup tapioca in a meat loaf that takes 2 pounds meat and 1 1/2 cups liquid makes one that slices well.

bined with the sugar. If the pies are served warm they'll be juicier than if allowed to chill.

## CHOCOLATE TAPIOCA SOUFFLE

1/2 cup tapioca  
1/2 cup sugar  
1/4 teaspoon salt  
2 squares unsweetened chocolate  
2 cups milk  
2 tablespoons butter  
3 egg yolks beaten until thick  
1/2 teaspoon vanilla  
3 whites, beaten stiff

Combine tapioca, sugar, salt, chocolate and milk in saucepan. Place over medium heat and cook until mixture comes to a full boil, stirring constantly. Remove from heat, add butter, cool slightly and add egg yolks and vanilla and mix.

Fold in egg whites. Pour in greased baking dish, put in pan of hot water and bake in moderate oven for 50 minutes (350 degrees) or until souffle is firm. Serve hot with whipped cream.

Three tablespoons tapioca put

## Reception for Newlyweds

ROSEDALE—A reception was held at the home of Mr. and Mrs. Bert Hamilton in honor of their daughter, Kathryn, who was married to T. D. Crutchfield of Sacramento, Calif., in Vancouver, July 22.

The bride wore a street length dress of white pique with white accessories. Her corsage was of orchid Glamelias. The couple was attended by the bride's brother and sister-in-law, Mr. and Mrs. Charles A. Hamilton of Salem. After a short honeymoon in Oregon and Washington they will make their home in Sacramento, Calif.

Honoring the couple were Mrs. Mary Cammack, Herryetta Martindale, Mrs. Arthur Thomas and son, Dickie, Ethel Wittenberger and son, Melvin, Mrs. Lela Ramey, Jerry and Barbara, Mrs. Howard Largent, Mrs. Jim Dodge, Patty and Jimmie, Mr. and Mrs. Charles Hamilton and Vickie, Coral Hamilton, Jane Hamilton, Lillian Hamilton and Mr. and Mrs. Bert Hamilton.

## Benefit at Hanzen's

Nineteen tables of cards were in play at the Henry Hanzen home on Monday afternoon at a benefit party given by the Salem Women's club. This is one of a series of similar parties being given to establish a fund so that future presidents of the Salem Women's club may go to the National Federation convention each year. It is in conjunction with the "Build a Better Community" project of the federation. Mrs. Grant C. Rogers heads the committee in charge of the benefits.

The attendance at conventions of presidents in the future will extend prestige for the club and the city and will also enable the club to receive first hand information on national and international subjects brought before the federation meetings," said Mrs. George Ailing, president of the Salem Women's club.

Others on the committee were Mrs. Howard Hunsaker, Mrs. Merle D. Travis and Mrs. G. A. Reeber.

## Reports Given To Auxiliary

At a meeting of Marion auxiliary Veterans of Foreign Wars Monday, Mrs. Joe Hornmeier reported on rehabilitation and Mrs. B. R. Osborn on home fund.

Marion auxiliary will serve a dinner to members of the national guard in Salem for the Legion convention parade August 5. Mrs. B. R. Osborn will serve as chairman and the money will go for rehabilitation work.

A picnic is planned for August 14 at Hager's Grove with the post with Mrs. Robert DeLapp, Mrs. Mel Clemens, Mrs. Joe Hornmeier, Mrs. Fred Cater, Mrs. Genevieve Olson serving on the committee.

Mrs. Walter Beck will serve as hospital chairman in the absence of Mrs. Iva Hamilton.

August 8 the captains of the

losing membership teams: Mrs. Charley Hunt and Mrs. Walter Beck with their committees will serve refreshments to the winning teams. Special prize went to Mrs. Edwin Lyle. Following the meeting the auxiliary joined the post for a talk by Mrs. Louise Arneson and refreshments served by Mrs. Fred Cater and Mrs. Nellie Marshall.



## YOU'LL BE SURPRISED

When you find out how much there is to do at our resort, without high prices. Hot mineral water for drinking and bath treatments, excellent massages.

Swimming - Dancing - Hiking - Fishing - Horses  
Big Bonfire and Radio Every Evening - Hotels - Cabins - Tenthouses - Store and Market

OPEN UNTIL OCTOBER 1st  
Road From Detroit to Bruckman's  
Open - 1:00 to 2:00 p. m. & 5:00 p. m. to 7:45 a. m., DST  
Monday thru Saturday & all day Sunday and Holidays  
For Reservations and Price List  
Phone Detroit 871 - Write:

**Bruckman's Breitenbush Springs**  
Breitenbush, Oregon

## On Etiquette

By Roberta Lee  
Q. Where is the proper place for the bridegroom's mother to sit at the wedding breakfast?  
A. She should be seated at the right of the bride's father.  
Q. Is it proper for a hostess to ask a friend to perform the rite of pouring tea at an informal affair?  
A. Yes; this is popularly done.  
Q. Should a man tip a soft hat by the brim or by the crown?  
A. A soft hat should be lifted by the crown.

## Silverton Business Men To Be at Road Opening

SILVERTON — V. V. Runyan, president of the Silverton Chamber of Commerce, said Tuesday that a caravan of Silverton businessmen and others plans to go to Detroit August 14 for the opening of the North Santiam highway. Detailed plans will be laid at the breakfast meeting of the chamber on August 9.

## POULTRY

For Delicious Mid-Week MEALS  
Mid-week any week the family will enjoy delicious, tasty poultry. The Holiday meal you can afford to serve often.

## FITTS

MARKET  
216 No. Commercial

## "Vince's Electric"

157 S. Liberty  
**Vacuum Cleaner**  
• SALES • SERVICE  
• REPAIRS • RENTALS  
On All Types Household or Commercial Also Waxers  
ALL WORK FULLY GUARANTEED  
Free Pick-Up and Delivery  
PHONE 3-9239

# Refresh... Add Zest To The Hour

Drive Refreshed

Play Refreshed

Shop Refreshed

Lunch Refreshed

Travel Refreshed

Work Refreshed

5¢



BOTTLED UNDER AUTHORITY OF THE COCA-COLA COMPANY BY  
COCA-COLA BOTTLING COMPANY OF SALEM  
Salem, Oregon

© 1949, The Coca-Cola Company

## Who says it's expensive to ride the HIAWATHAS?



Don't get the mistaken idea that it's costly to travel on a "glamor train" like the Olympian HIAWATHA—leader of The Milwaukee Road's Hiawatha fleet. Nothing could be further from the truth!

You'll verify that when you check the cost of coach travel on The Milwaukee Road against other carriers on land or in the air.

Among the extra luxuries coach passengers get without extra cost are the use of the handsome diner and the attractive Tip Top Grill.

Touralux sleepers, and private-room sleeping cars with Skytop Lounge, are available at graduated fares.

## East to Chicago

THRIFT GOES WITH SWIFT ON THE HIAWATHA LINE

For information, tickets and reservations, ask

Portland Office  
528 E. W. Yamhill St., Phone Altruter 1397  
Geo. V. Volley, District Passenger Agent  
F. A. Swinson, General Agent

The MILWAUKEE ROAD



ONLY \$7.50 A Month  
AFTER DOWN PAYMENT



G-E LEADER \$179.95

Just look at all the wonderful features of this cooking marvel—Oversize oven, Hi-speed Calrod® units, No-Stain Oven Vent (helps keep your kitchen shining clean!), acid-resistant porcelain top! All these, plus electric "Speed Cooking," plus a low, low price!

See it today—compare it with any other range in its price field. You'll want it for your home!  
\*Trade-mark Reg. U. S. Pat. Off.

R. L. Elstrom Co