

## A Farewell Party

Mrs. William Schultz and son, Billy, of McCook, Nebraska, who have been visiting their former Salem friends the past three weeks, will entrain today for Nebraska. While here they were the house guests of Mr. and Mrs. Clinton Standish.

Mrs. Arthur Binegar was hostess for a farewell party Wednesday night at her country home for the pleasure of Mrs. Schultz. Bridge was in play during the evening with a late supper following and summer flowers were used in decorating.

Saying au revoir to the visitor were Mrs. Clinton Standish, Mrs. Ira Flitts, Mrs. Verne Robb, Mrs. Delbert Schwabauer, Mrs. Irvine Caplinger, Mrs. A. A. Hager, Mrs. Retha Hager and Mrs. Binegar.

## New Member in BPW Club Group

The Salem Business and Professional Women's club held its regular monthly meeting Tuesday night at the Salem Woman's club-house, immediately preceding the buffet supper arranged by Mrs. Effie King and Mrs. E. A. Tuestki.

## Rebekahs Change Meeting Order

Salem Rebekah lodge No. 1 held its regular meeting on Monday with Mrs. Justina Kildee presiding. The regular order of business will be changed for the month of August only and will be as follows: The Jewel committee will hold a card party the first Monday, degree practice will be the second, initiation the third, Good of the Order the fourth, and social the fifth.

Chester Douglas was the guest speaker of the evening showing a series of colored pictures of Yellowstone National park. Refreshments were served in the dining room by the following committee: Mrs. Iviadene Hubbard, Mrs. John Wiles, Mrs. Harold Young, Mrs. Estella Hess, Mrs. Neil Thornquest, Mrs. G. Scherich, Mrs. Lloyd Wood, Miss E. Holmquist, Mrs. Victor Cope, Mrs. L. McClure, Mrs. Clarence Woelk, George Naderman, Mrs. Viola Tyler, Mrs. Daisy McIntyre, Mrs. Jennie Boyd, Mrs. Goldie Kyle, Mrs. Robert Henderson, Mrs. Cora McNeill.

## Past Presidents Hold Picnic

The Past President's club of the Veterans of Foreign Wars and their families met with Mrs. Edward Van Santen, Route 2, Turner for their annual picnic. A short business meeting was held by Mrs. Willie Boone.

Those present were Mr. and Mrs. Russell Mudd, Mr. and Mrs. Roy Simpson, Mrs. Henry Sims, Mr. and Mrs. Leon Hansen, Mr. and Mrs. James Beall, Mrs. Willie Boone, Mr. and Mrs. Ed Van Santen, Mrs. Genevieve Olson, Mrs. Ivel Haley and Mr. and Mrs. Dale Mauk.

The next meeting will be held

## Rebekahs Change Meeting Order

Salem Rebekah lodge No. 1 held its regular meeting on Monday with Mrs. Justina Kildee presiding. The regular order of business will be changed for the month of August only and will be as follows: The Jewel committee will hold a card party the first Monday, degree practice will be the second, initiation the third, Good of the Order the fourth, and social the fifth.

Chester Douglas was the guest speaker of the evening showing a series of colored pictures of Yellowstone National park. Refreshments were served in the dining room by the following committee: Mrs. Iviadene Hubbard, Mrs. John Wiles, Mrs. Harold Young, Mrs. Estella Hess, Mrs. Neil Thornquest, Mrs. G. Scherich, Mrs. Lloyd Wood, Miss E. Holmquist, Mrs. Victor Cope, Mrs. L. McClure, Mrs. Clarence Woelk, George Naderman, Mrs. Viola Tyler, Mrs. Daisy McIntyre, Mrs. Jennie Boyd, Mrs. Goldie Kyle, Mrs. Robert Henderson, Mrs. Cora McNeill.

with Mrs. Leon Hansen, 160 E. Miller st., August 18.



Warm summer weather always turns the mind of that contrary creature — The Woman — to winter furs. Here are two which could make any woman forget summer weather. Left is a Persian lamb, one of America's most popular furs, is made into an easy fitting coat with small but lush mink collar. Right is a budget coat of smart and sturdy black Hudson seal. It's made short with casual patch pockets and it's good for campus or town wear.

## A Matter of Skill

### Omelet Making is a Trick, Which Any Woman Can Accomplish With Practice

By Maxine Buren  
Statesman Woman's Editor

You don't just beat up some eggs, cook them and call them an omelet. If you really know your omelets, you make a rite of making them, proudly serve them and sit back with anticipation, watching the faces of your guests.

Omelets can be pretty much nothing—and they can be a real delicacy.

It's been said that everyone who cooks, should know how to make a perfect white sauce, fluffy baking powder biscuits and tender omelets.

If you can, you'll get by as an expert cook.

Omelets of course, can do a lot to a breakfast menu, can make a luncheon festive and pinch hit for a steak at suppertime. In a word, omelets are really super.

In the first place, use a heavy skillet, the right size for the number of eggs to be used. Some highly technical omelet-makers, mostly men, say you must reserve a certain pan exclusively for this one concoction, but this doesn't sound so practical to the working home-maker. We'll just say, use a good heavy skillet.

French omelets are, in many opinions, the only real omelets, but Americans have become enamored of the fluffy or baked omelet.

For the former, beat 4 eggs just enough to blend well, adding 4 tablespoons milk or cream, salt and pepper. Pour into a skillet in which has been melted 2 tablespoons butter. Let cook gently and as egg cooks, lift with a spatula, allowing uncooked portions to run down into the bottom of the pan. Brown slightly underneath, fold and turn onto hot platter.

The fluffy omelet, though it is more complicated, actually requires less skill. Separate eggs. Make two cups whitesauce using 4 tablespoons butter, 3 tablespoons flour and 2 cups top milk, 1 teaspoon salt, ¼ teaspoon paprika and ½ teaspoon prepared mustard. Keep hot.

Beat egg yolks with rotary beater until thick, add ¼ cup of the white sauce and stir to blend. Beat whites with clean beater, until stiff but not dry. Fold in other mixture, cutting them in carefully. Turn into a well buttered frying pan. Cook at moderate temperature on top of the stove for about ten minutes, and when bottom is a light brown the top will show bubbles, indicating that is beginning to cook.

Now put omelet in a 350 degree oven about 15 minutes more. Serve with creamed peas, carrots, shrimp or other food added to the remainder of the cream sauce.

Make a half inch deep grease across the top of the omelet, then with spatula deftly fold it over and roll out of the pan onto a platter.

## Church Nuptials On Sunday

HUBBARD — Miss Pearl Widmer, daughter of Mr. and Mrs. Dan Widmer of Woodburn, and Morley King, son of Mr. and Mrs. Jake King of Hubbard, were united in marriage, Sunday, July 24, at 2:30 p.m. by Reverend Chester Kauffman at the Zion Mennonite church, east of Hubbard. Music was provided by an octette and two soloists, D. M. Widmer and Mrs. Earl Wyatt, brother and sister of the bride.

The bride wore a white nylon marquisette gown with lace inserts and a matching fingertip veil. She was given in marriage by her brother, Urbane Widmer, and she carried a heart shaped bouquet of orchids surrounded by stephanotis with white streamers.

Maid of honor was Miss Alene Widmer, sister of the bride. She wore an orchid net marquisette gown with ruffled skirt, made like the bride's, and carried a cascade of rubrum lilies with white streamers. Bridesmaids were Misses Nadine Widmer, sister of the bride, and Lola King, sister of the groom, dressed in gowns of yellow marquisette and carried cascades of white carnations with lavender streamers.

Donald Yoder of Alberta, Canada, cousin of the groom, was best man. The ushers were Harold Bender of Hubbard and Donald Lauber of Sheridan.

The bride's mother was dressed in a gray figured street length dress and the groom's mother in a gray dress. Both wore corsages of pink carnations.

A reception was held at the home of the bride's parents, Mrs. Clifford Conrad served the bride's cake. Assisting were Mrs. Amos Lais, Mrs. Will Kenagy, Miss Alice Garber, Miss Faye Hooley, Miss Eugene Whitaker, Maurice Bender, Wendell Zehr, Ray Hooley, and Mrs. Dwight Yoder.

The bride wore a pink gabardine with white accessories for traveling. The Kings will honeymoon in California, going via the Oregon coast. The groom is employed at the ladder factory in Woodburn.

## Today's Pattern



Two separate patterns to make enchanting dress-alikes for Mother and little Me-too! Stunning classic lines; banded skirt is the very latest in fashion! Each pattern is twenty-five cents.

Pattern 4513, sizes 12, 14, 16, 18, 20 and 40. Size 16 takes 4½ yards 35-inch fabric.

Pattern 4502, sizes 2, 4, 6, 8, 10. Size 6 takes 2¼ yards 35-inch.

This pattern, easy to use, simple to sew, is tested for fit. Has complete illustrated instructions.

Send TWENTY-FIVE cents in coins for this pattern to The Oregon Statesman, Anne Adams, Pattern Dept., P.O. Box 6710, Chicago 90, Ill. Print plainly NAME, ADDRESS, ZONE, SIZE and STYLE NUMBER.

Just out! Our latest Pattern Book for Spring by Anne Adams! Do you know the best lines for YOU—your particular type and figure? Find the answers here—a fashion guide for every age, for tall and short, slim and not-so-slim and there's a FREE pattern book. Send fifteen cents more for your copy today!

## Family Picnic for Cosmis Club

Cosmis dancing club's first all-day family picnic will take place at Paradise Islands on Sunday. Members are to bring their families to the outing spot at 12:30 p.m.

Following lunch will be a varied program of races, ball games, swimming and dancing. Committee planning the affair includes Charles Wright, Alfred Domogalla and Mrs. Frank Finney.

Arriving in Salem this weekend to be guests of Mr. and Mrs.

Lawrence Anderson are her three sisters, Miss Lottie Nash and Mrs. Roy Lewis of Portland and Mrs. Glenn Perry of Los Angeles. Mr. Lewis and Mr. Perry are also accompanying their wives to the capital. This will be the first time in many years that the four sisters have been together.

## "Saved my Life"

A God-send for GAS-HEARTBURN! When excess stomach acid causes painful, burning gas, our stomach and heartburn, doctors usually prescribe the fast-acting medicine known as Bell's Tablets. No laxative, Bell's Tablets comfort in a 25¢ return bottle or for double money back. BELL-TABS for Acid Indigestion 25¢

## Richard Hudnut

enriched creme Shampoo

Gentle liquid creme with just enough egg\* to make your hair extra-manageable, easier to comb and set than ever before! It beautifies your tresses to shimmering new radiance, because it brings out the natural lustre of your hair!

\*powdered—1½



P.S. Richard Hudnut Shampoo is the perfect prelude to a Richard Hudnut Hair Permanent \$7.00

The Quisenberry Pharmacies that operate as one

THE QUISENBERRY CORNER COURT & COMMERCIAL Phone 3-9173 MEDICAL CENTER BRANCH 3440 GREAT STREET Phone 3-3127

**N O W**

**All Remaining Summer DRESSES**

Have Been Re-Grouped

For

**COMPLETE CLOSE OUT**

1 Group \$6  
1 Group \$8  
1 Group \$11  
1 Group \$14--\$18--\$20 and \$22

**SALE Includes**

Cottons -- Silks -- Rayons -- Linens  
Bembergs and Summer Sheers

All Spring and Summer Merchandise Included in This SALE

**Smart Shop**  
115 N. Liberty St.  
Salem, Oregon

**Hose 79c!!!**  
NOT Irregulars

**Special Purchase**

**Cohama Acetate Faille**

LOVELY SOFT COLORS — GREEN — FRENCH BLUE — ROSE — PINK — IVORY — GERANIUM — GREY. 50 INCHES WIDE. PER YARD **\$1.65**

Sew your own — Casement Draw Draperies and Bedspreads.

Come in and we will give you estimates and help you plan color arrangements.

You may always avail yourself of our FREE Decorating Service in planning the entire Decorations for your Home, starting with your General Color Scheme to the most Minute Details of Furniture and Accessories.

**R. L. Elfstrom Co.**

**Final Clearance at Arbuckle's**

Naturalizers Pennant  
Penaljo's and Life Stride  
All Go At One Price

**\$5.00**

Values To \$11.95

Dress Shoes — Walking Shoes  
Casuals

**Arbuckle's**  
481 State Street

It's

**E.O.M.**

END OF MONTH

Good Bargain Hunting  
All This Week

★ ★ ★

Charge It Now....  
....Pay In September.

**Miller's**