

Fall Fashion Preview of Local Shops

By Jeryme English
Statesman Society Editor

Fall merchandise is now making its appearance in the Salem stores and after a quick glance through the racks we note lots of vibrant colors with golden pheasant, the gold tones, violets, greens, blues and brown are predominating.

Wool jerseys will be a must for school girls come fall as will the ever popular cardigans and slippers. The jersey dresses shown were plain and tailored, except for knife pleated skirts. A number of the shops are showing lovely imported cashmires from England and Scotland in many styles. Skirts are smart and good-looking and shown in a variety of soft materials—velvet, corduroy, tweeds and the ever-wearing gabardines. Pocket detail and ornate belts with colorful scarfs dress up the skirt-sweater or jersey blouse combinations. Knit brocade dresses are also being shown and will prove to be very durable for campus or office wear.

Practically everything, whether it be dresses, suits or coats, reveal two or three toned color combinations. Some are in three shades of one color and others with a complimentary color for contrast. The second or third is used to accentuate the pocket detail, collar or cuff trim. Skirt and blouse combinations are also of two colors, not one solid color for both. Yellow blouses are shown with grey skirts and pink mauve with violet.

Coats are colorful with tweeds shown more than ever before. Most of them are belted, but can also be worn with full, swinging backs. The wider belts are curved to fit the back and most flatter the silhouette. Suits and jackets are also belted this season. One dress coat that took our eye was of black velvet with wide black velvet cuffs and collar and velvet belt if desired. Incidentally, there will be velvet trim on most everything this season, from sports clothes to dress ensembles, even though it be just a collar or belt.

Hats are smaller this fall, with only a little of the hair showing. Cloches seems to be most popular and vary from velvets and satins to the every popular felt suit hat with feather velvet trim.

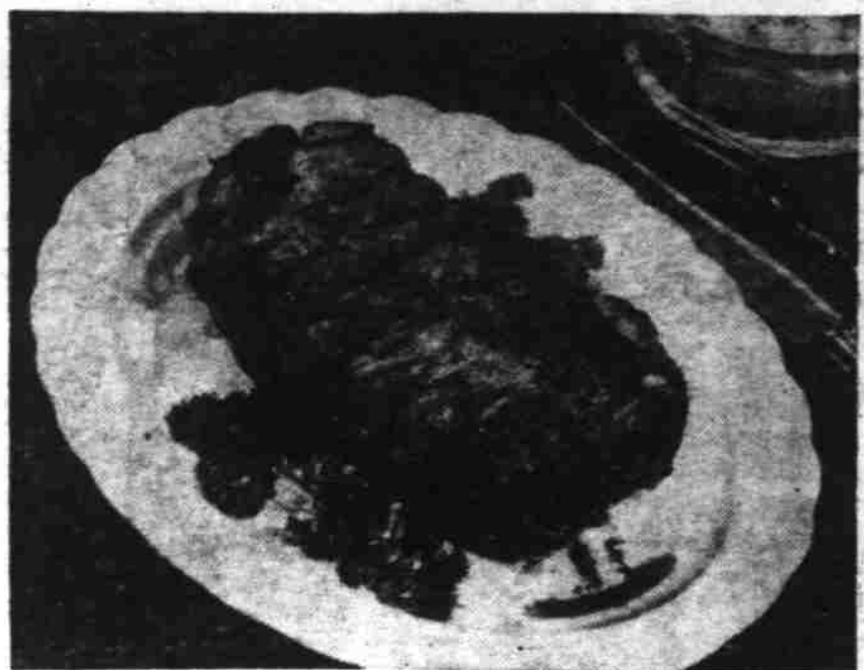
Formals are just beginning to make their appearance, their orders generally not delivered to the fall months. The ankle length formal is definitely all the vogue this year and worn for dancing, dining and to 5 o'clock parties. One beautiful formal seen this week was a strapless rose beige satin, the decollete edged in matching lace and a lace stole. In summing up we would say midday's wardrobe this fall will be most exciting with vibrant colors, rich materials and a definite, slim silhouette, the very full skirts of two years ago gradually disappearing for daytime wear. Short hair-dos remain and waistlines must remain slim to wear the dresses to the best advantage. Skirt length will be a little shorter for daytime wear, averaging between 14 and 12, but longer after 5 o'clock.

Shower Fetes Traveler

BETHEL — Mrs. Nile Hilborn, Mrs. Arno Spranger and Mrs. Ralph Wilson were hostesses honoring Mrs. John Hain with a handkerchief shower. Mrs. Hain is leaving shortly by Pan American clipper for Hawaii, where she will be the guest of Alice Schunk Gerber. On her return she will also visit in San Francisco and Klamath Falls.

Guests were Mrs. Roy Marchand, Mrs. George Hain, Mrs. Warren Creech, Mrs. Don San-

A Roast to Remember



Here's inspiration for summertime eating — boneless rolled shoulder of lamb roasted to perfection. For this delectable brown appearance, place the meat on a rack in an open roasting pan and cook slowly at 300 degrees. Slow cooking makes meat more attractive in appearance, juicier and easier to carve.

By Maxine Buren
Statesman Women's Editor

Picture a large juice lamb roast, garnished with parsley and home-grown tomatoes on your dining table.

Well, this is the time to make it a reality. A rolled lamb shoulder is just about tops in meats, according to our way of thinking.

However, the rolled shoulder is only one version of this thrifty square cut shoulder section of lamb. The cushion-style shoulder also is made by boning the square cut shoulder. In removing the bone, a pocket is made ideal for filling with a vegetable or fruit stuffing before it goes in the oven for roasting.

In preparing the rolled shoulder, place the meat on a rack in an open roasting pan. The rack holds the roast up and out of the drippings and allows the heat to circulate freely around the meat so it will be uniformly cooked. Do not add water and do not cover. Set the oven temperature at 300° F. and let the meat cook slowly for 40 to 45 minutes per pound. The low oven temperature insures less shrinkage, therefore, more juicy meat for you to serve.

It is well to plan roasting time so you can take the meat out of the oven from 20 to 30 minutes before serving. This way the roast has time to "set" and is easy to carve.

Wise Leftovers
During these warm days it's smart to buy a large roast to allow for additional meals. Chilled leftover lamb cut in cubes is grand tossed with diced celery and peach or apple, cooked peas, chopped pecans and coated with mayonnaise for a main dish meat salad.

A colorful molded salad is one more way with leftover lamb. With slices of stuffed olive form a design in the bottom of a loaf pan or ring mold and cover it with a thin layer of lemon gelatin. To the remainder of the chilled gelatin add diced cooked lamb, chopped green pepper, grated horseradish and Worcestershire sauce and pour the mixture over the firm olive design. Chill the salad until the gelatin is firm, then unmold it on lettuce and garnish with ripe tomato slices.

A rolled lamb shoulder is ideal with potatoes topped with melted cheese, buttered asparagus and a chilled mint salad. For dessert, here's a special blackberry shortcake.

BLACKBERRY SHORTCAKE
1 cups sifted flour
1 tablespoon baking powder
5 tablespoons sugar
1/2 teaspoon salt
4 to 6 tablespoons lard
1/2 to 1 cup milk
2 quarts blackberries

Sift together flour, baking powder, sugar and salt. Cut in lard until mixture has fine even crumb. Add enough milk to make a soft dough. Divide dough into 2 parts and roll about 1/2 inch thick. Place

dough, Mrs. Edward Walker, Mrs. Carl Raetz, Mrs. Donald Mader, Miss Jean Hain and the hostesses.

Roberts Family Host For Reunion Party

ROBERTS — Mr. and Mrs. Elmer Minch were hosts at a family reunion on July 24 for her sisters and brother and their families. Present for the occasion were Mr. and Mrs. Walter Schunk of Redmond, Mr. and Mrs. Everett McKee of Stayton, Mr. and Mrs. Lawrence Monner and daughters, Judy and Linda, Mr. and Mrs. Emel Stripling, Mrs. Matilda Wacker and Mr. and Mrs. Floyd F. Plank and children, Arthur and Edith, all of Salem.

Mrs. S. L. Minard is spending the week in Portland at the home of her daughters, Mrs. Luke Roberts and Mrs. Frank Anderson.

R. B. Hayes and Mr. and Mrs. H. R. Hayes and family of Calgary, Canada were visitors at the home of Mr. and Mrs. Paul Marsh.

Mrs. Ervin Smith, Mrs. Harry Irvine, Mrs. Gus Lindstrand and Miss Edith Wyckoff have been in Vancouver, B. C. the past month taking special summer work at the British Columbia School for the Deaf, under the University of British Columbia. The four, all members of the faculty of the state school for the deaf, will return to Salem the weekend of August 6.

Waters of Great Salt Lake are believed to contain 400 million tons of table salt.

Coral Records

- SANDY SIMS
Room Full of Roses
Whose Girl Are You
- PINKY TOMLIN
Object of My Affection
Red River Valley
- JIMMY WALKER
Blue Bonnet Blues
I Don't Care
- And Many Others —



Downstairs Oregon Building
State and High 3-8633

On Etiquette

By Roberts Lee

Q. When wearing an evening gown, should a woman wear gloves during the entire evening?

A. This is optional. She may remove them and check them with her coat if she prefers.

Q. What is the correct way to serve bread and butter at a luncheon?

A. Use small bread and butter plates, with small knives.

Q. Whom should a bridegroom choose as his best man?

A. He may choose his closest friend, his brother, or a brother of the bride.

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Dell Monte
TOMATO JUICE 46 oz. tin 25¢

AEROWAX Self polishing, high gloss. Pint tin 29¢

Shady Oak
MUSHROOMS Pieces & stems Chopped, 2 oz. tin 10¢. 4 oz. tin 29¢

JAR RUBBERS Regular size package of 12. 3 for 10¢

Hudson House whole kernel corn No. 2 tin 19¢

France American beef gravy, 10 oz. tin 17¢

Deviled Meat, certified 3 oz. tin, 2 for 15¢

Campbell Tomato soup, 3 tins 32¢

Smith's
Kidney Beans
1 lb. tin 10¢

Hunt's
Tomato Juice
No. 300 tin 10¢

Dude Ranch Assorted
Jellies
7 oz. glass 10¢

Port-O Liquid
Pectin
8 oz. glass 10¢

Smith's
Butter Beans
1 lb. tin 10¢

Smith's
Spaghetti
1 lb. tin 10¢

Sunshine
Hi-Ho Crackers
1 lb. pkg. 30¢

Sunshine
Wheatloast Wafers
7 1/2 oz. pkg. 15¢

Sunshine
Lemon Drops
9 oz. cello pkg. 19¢

Ranchers
Chicken Fricassee
16 oz. tin 57¢

Jello 6 delicious flavors 2 pkgs. 15¢

Curtis Market

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Minced ham, pimiento loaf, baked veal, liver sausage, bologna and several other varieties to choose from.

Smoked Picnics Swift's Premium ready to eat. Fully cooked. No fuss, no muss, a time saver, ready to go. Lb. 59¢

Salads Delicious Potato or Macaroni. Made fresh daily. Lb. 35¢

Borden's Cottage Cheese Pint 29¢

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Danish Squash lb. 9¢

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