

Women's Section

SOCIETY • CLUBS • MUSIC

Two Weddings On Weekend Calendar

Mr. and Mrs. V. A. Domogalla are announcing the engagement and forthcoming marriage of their daughter, Miss Jean Elizabeth Domogalla, to William J. Way, son of William H. Way of Los Angeles and Mrs. Lloyd Stapleton of Portland. The wedding will take place on Saturday, February 25 at the First Presbyterian church at an afternoon ceremony at 1:30 o'clock.

Mrs. C. Robert Suing will be her sister's matron of honor and Mrs. Gordon Roth of Bremerton will be the bridesmaid. Robert R. Reischman and Mr. Suing will stand with the bride-elect.

A reception for the couple will be held at the home of Mr. and Mrs. Suing.

Whitely-Nelson Vows
Miss Ruthanne Nelson and Richard Whitely, who announced their engagement in December, will be married on Saturday afternoon, February 25. The ceremony will be performed at the Dallas home of the bride-elect's parents, Mr. and Mrs. Roy P. Nelson. The 3 o'clock nuptials will be followed by a reception.

The couple will make their home in Salem, where he is employed at the United States National Bank. The groom-elect is the son of Mrs. Joseph W. Chambers of Salem.



Barbara Miller Tells Troth

Adding her name to the list of brides-elect is Miss Barbara Miller, attractive daughter of Mr. and Mrs. Clay C. Miller of Gresham, whose engagement to Raymond Duncan McCoy, son of Mr. and Mrs. Ned T. McCoy of Salem, was announced on Saturday. The news was told at a luncheon for which Mrs. Miller and the bride-elect's aunt, Mrs. Walter L. Spaulding of Salem, were hostesses at the Miller home in Gresham. No date has been set for the wedding.

The bride-to-be attended Coty Junior college in Nevada, Missouri and graduated from Willamette university in June. She is teaching at the Sutherland and Oakland Oregon schools this year. She is a member of Phi Beta Phi sorority, Mu Phi Epsilon, national music honorary, and served as May day princess her senior year.

Mr. McCoy will graduate in June from Willamette. He is a member of Sigma Chi fraternity and Blue Key service honorary, and is a past president of both.

Miss Marlene Verbeck of Mill City, who was installed as worthy advisor of Acacia Assembly, Order of Rainbow for Girls at the Masonic Temple in Stayton. (Kennell-Ellis photo).

CLUB CALENDAR

- TUESDAY**
Ladies Dakota club with Mrs. Clarence Bower, 322 N. Church st., covered dish dinner, noon.
Alpha Gamma Delta alumnae with Mrs. E. H. Brunk, 1321 North 21st st., 8 p.m.
Salem Woman's club program, 2 p.m., clubhouse. Stuffing 9:30 a.m., sack lunch, noon.
Salem Central WCTU annual institute, Salem Memorial hospital chapel, 10:30 a.m.
Chadwick chapter, OES, meet at Masonic Temple, 8 p.m.
Theatre Arts group, with Miss Kate Dickson, 707 North Summer street, 1 p.m., dessert luncheon, and book review.
P.L.E. and F. club with Mrs. Vernon Deatour, route 3, box 460, 8 p.m.
- WEDNESDAY**
Circles of Jason Lee church, dessert luncheon, 1:30 p.m.
First Presbyterian church Women's Association meet at church, 1 p.m., luncheon at noon, board, 11 a.m.
Afternoon literature group of AAUW, with Mrs. C. A. Ratcliff, 970 Ratcliff Drive, 1:15 p.m.
American Legion auxiliary, 138, dinner, Mayflower hall, 6:30 p.m.
League of Women Voters, Collins hall, Willamette university campus, 8 p.m.
- THURSDAY**
Salem Toastmistress dinner meeting, Golden Pheasant, 6 p.m.
Town and Gown, Carrier Room, 2 p.m.
Ladies Garden club, 1:30 with Mrs. Leslie Tomz, Route 1, Brooks.
- FRIDAY**
Salem Woman's club regular meeting, clubhouse, 2 p.m., board meeting, 1 p.m.
Presidents, Capital Post 9, American Legion auxiliary, with Mrs. Walter Kirk, 943 N. High st., 7:30 p.m.
- FRIDAY**
City Panhellenic, Chi Omega sorority, 345 N. 17th st., 2 p.m.

Designing Woman

By Elizabeth Hillyer



TRAPEZOID BEDS

Don't let the word trapezoid scare you, or bring up how little you remember of Geometry II. A trapezoid is simply a plane figure with four sides, only two of which are parallel. (Webster). A trapezoid-shaped bed tapers on one side from head to foot and is a new design idea by a furniture fashion creator. The head of the bed is standard twin width and the foot is narrower, on the theory that a sleeper needs less width at the foot than at the head. Twin trapezoid-shaped beds placed together with slanted sides in the center allow room to make the beds without moving headboards wide apart. Narrower foot ends mean more tuck-in for sheets and blankets. Other arrangements, sketched, suggest how trapezoids crowd a room less than ordinary shaped beds.

Plan to decorate this spring with slip-covers. Make the sleek, perfect kind with the help of Elizabeth Hillyer's booklet SLIPCOVER MAGIC—THE EASY WAY. Address Miss Hillyer at this newspaper and enclose 25 cents in coin, please, with a stamped, self-addressed envelope. (Copyright 1950 by John F. Dale Co.)



Frankfurter rolls filled with a savory cheese mixture and baked to luscious goodness are a treat for many occasions. Easy to make, too, for you just scoop out the centers of the rolls and fill with the cheese mixture and bake in a covered baking dish.

The cheese you use is pasteurized process American, noted for its high nutritive value and perfect melting quality.

CHEESE FILLED ROLLS

1/2 pound pasteurized process American cheese, shredded	1/2 cup condensed tomato soup, undiluted
2 tablespoons minced onion	1/2 teaspoon salt
1 green pepper, chopped	Dash of cayenne
	8 frankfurter rolls

Blend the cheese with the onion, green pepper, tomato soup and seasoning. Cut the tops from the rolls and scoop out the center of each roll. Fill with the cheese mixture, replace the tops of the rolls and place in a covered baking dish. Bake in a moderate oven, 350 degrees, for 30 minutes. Serve hot.

Hostesses Will Fete Newcomer

Miss Margaret Lovell and Mrs. William R. Shinn will be hostesses for a dessert bridge on Wednesday night at the former's home on Parrish street in compliment to a newcomer in the capital, Mrs. Richard Hayward, who recently moved here from Tacoma.

Bidden to greet Mrs. Hayward, are Miss Esther Baird, Mrs. Lester Carter, Mrs. Robert Brownell, Mrs. Richard L. Cooley, Mrs. Roger M. Schnell, Mrs. Carlton J. McLeod, Miss Betty Jean Manlove, Mrs. Leonard Hicks, Mrs. Peter H. Geiser, Mrs. Robert Burrell, Mrs. Claybourne Dyer and Mrs. James Beddingfield.

Mrs. Bressler Fetes Board

Women of Rotary board members were entertained at a salad luncheon on Monday afternoon at the Garden road home of Mrs. Floyd Bressler. Plans were made for the next regular meeting of the group on Monday, February 28. A buffet luncheon will be served at one o'clock at the Golden Pheasant with Mrs. Victor P. Morris of Eugene, the guest speaker.

Attending the luncheon and board meeting were Mrs. Ralph Cooley, president, Mrs. Charles Fowler, Mrs. Clay Cochran, Mrs. Robert Sprague, Mrs. P. H. Brydon, Mrs. Chester Pickens and Mrs. Bressler.



Mr. and Mrs. Howard E. Taylor (Ramona Bing) who were married on February 5 at the home of Dr. and Mrs. Mark Getzendamer. The bride is the daughter of Mr. and Mrs. Andrew Bing of Rapid City, S. D. and her husband is the son of Mr. and Mrs. A. S. Taylor, Dallas. The couple will live in Salem. (Kennell-Ellis).

On Etiquette

By Roberta Lee

Q. If one is staying at a small resort hotel, should one make special efforts to become acquainted with the other guests?
A. It would be better not to "push" or intrude yourself on others. Speak to the guests you meet. A pleasant "good morning" or "good evening" is in best taste, and often this leads into further conversation, later ripening into friendship.
Q. What is a good toast to propose to the bridegroom at a wedding reception?
A. "Here's a cordial toast to that nervous, fidgety, restless, impatient, uncomfortable, but enviable fellow—the groom."
Q. When invited to attend a christening, is it necessary for a guest to send a gift?
A. It is not obligatory, but it is quite often done.

Guests Bidden To a Party

Mrs. Peery T. Buren will be a hostess Thursday night at her East Superior street in compliment to a group of friends. Bridge will be in play during the evening with a late supper following.
Guests of Mrs. Buren will be Mrs. Sam Speersta, Mrs. John Graham, Mrs. Donald Cannon, Mrs. Ray Rhoten, Mrs. Lawrence Fitzgerald, Mrs. Phil Brownell, jr., and Mrs. Irvin Bryan.
City Panhellenic will hold its monthly meeting on Friday afternoon at the Chi Omega sorority house, 345 North 17th street, at 2 o'clock. Mrs. George S. Hoffman, president, will preside and all Panhellenic representatives are invited to attend the meeting.
Salem friends of Mr. and Mrs. Lowell E. Kern, who now reside in Portland, will be interested to learn that they sailed Monday on the Lurline from Los Angeles for Honolulu. They spent a few days in San Francisco enroute south and were at the St. Francis hotel.

AAUW Grants of Interest Here

The fifth anniversary of the American Association of University Women's program of international grants through which it finances study in the United States by women students from war-devastated countries is being celebrated this month by branches throughout the country.

As the sixth year of the program starts, there are 35 women from 14 countries in the United States on these international grants. In 29 American colleges and universities these women students, many of them already leaders in their fields at home, are gaining knowledge and acquiring techniques which they can take back to use in the reconstruction of their home lands.

Salem Branch Contributes
A \$500 grant contributed by the Salem branch and named in honor of Miss Beryl Holt, one of its long-time members, was awarded this year to Dr. Yoshi Kasuya of Japan, a faculty member of Tsuda college in Tokyo who is at Wellesley and other eastern colleges observing American methods in higher education for women and the teaching of foreign languages.

Gerlingers Are Dinner Hosts

Mr. and Mrs. Louis Gerlinger were hosts for a smartly arranged dinner party Saturday night at their Center street home for a few of their friends. The occasion marked the 19th wedding anniversary of the hosts. The evening hours were spent informally and bouquets of spring flowers provided the decorative note.

Covers were placed for Mr. and Mrs. Floyd W. Shepard, Mr. and Mrs. Daniel J. Fry, jr., Mr. and Mrs. R. H. Baldock, Mr. and Mrs. Errel W. Kay and Mr. and Mrs. Gerlinger.

To Marry in March

GRAND RONDE—Mr. and Mrs. Roy Redmond of McMinnville have announced the approaching marriage of their daughter, Barbara Ann, and Donald A. Gill, son of Mr. and Mrs. A. M. Gill of Grand Ronde. The couple will be married March 15 in McMinnville. Miss Redmond graduated from McMinnville high school with the class of 1948 and has been employed with the civil service in Salem.

Today's Pattern



4990
SIZES 34-44

Your new Easter outfit—all in one pattern! Bolero—fashionably brief and slenderizing. New slim skirt with smart side-pleating. Blouse has tied or open neckline. Pattern 4990, sizes 34, 36, 38, 40, 42, 44, 46, 48. Size 36 suit, 4 yds. 38-inch; blouse, trim, 1 1/2 yds. This pattern easy to use, simple to sew, is tested for fit. Has complete illustrated instructions.

Bridge Clubs to Be Entertained

A hostess this afternoon will be Mrs. Frank H. Spears, who will entertain her club at a one o'clock luncheon, followed by bridge at her Chemeketa street home. Mrs. Prince W. Byrd will be an additional guest.

Mrs. Karl G. Becke will entertain at dinner and bridge tonight at her North Summer street home in compliment to members of her club. Mrs. John Beakey will be a special guest.

Mrs. Charles B. Pomeroy will preside at a bridge luncheon this afternoon at her North 23rd street home for the pleasure of members of her club.

Speakers Are Named

Meeting of the Salem Toastmistress club will be on February 23 at 6 p.m. at the Golden Pheasant. Mrs. C. E. Clemens will act as toastmistress and table topics will be in charge of Mrs. J. M. Hartley. Hostess will be Miss Ruth Jaynes and general evaluator will be Miss Amanda Anderson.

Speakers scheduled are Mrs. George Beane, Miss Marguerite Gleason, Miss Maxine Heringer, Mrs. Emerson Teague and Miss Myrtle Weatherholt.

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Ever Faithful Cottage Cheese Versatile: Can Be Aid to Looks or More Calorie Booster

By Maxine Buren
Salem Woman's Editor

Dear old cottage cheese, always comes forward in a pinch. It makes dressy sandwiches and improves the looks and nutritive value of salads. It appears either to dress up a dish, or make it seem homely.

Here are several suggestions for its use:

COTTAGE CHEESE NUTS
1 cup cottage cheese 2 tablespoons cream
1/2 cup mayonnaise 1/4 cup pecans, chopped
Combine cheese, mayonnaise, and cream; mix well. Shape into balls size of a walnut, roll in nut meats. Serve on toothpick.

COTTAGE CHEESE SNACKS
2 cups cottage cheese 2 tablespoons salted peanuts, chopped
2 tablespoons mayonnaise Potato chips
Combine cheese, mayonnaise, and peanuts; mix thoroughly. Spread on each potato chip. Serve immediately.

FRUIT CENTER CHEESE DAINTIES
(18 to 20)
1/4 cup butter 2 1/2 cups flour
1 1/2 cups cottage cheese 1/2 to 3/4 cup cold water
Combine all ingredients as for pie crust. Chill dough for an hour. Roll, cut in rectangles, fill with fruit (preferably apple-sauce, dates, or apricots). Fold in half, pinch edges together with fingers. Bake in a hot oven (400 degrees) 15 to 20 minutes. While hot, frost with butter frosting (optional).

KOLACHY
(Bohemian Cottage Cheese Tarts)
2 cups cream, scalded 1/2 teaspoon mace
1/2 cup butter 1 cake compressed yeast
1/4 cup sugar 5 cups flour
1/2 teaspoon salt 4 egg yolks
Rind of 1/2 lemon, grated
Add butter, sugar, salt, lemon rind, and mace to hot cream. Cool to lukewarm. Add crumbled yeast, let stand 3 minutes. Add flour, beat until dough does not stick to sides of bowl. Let rise until double in bulk. Roll out 1/4 inch thick on well floured bread board and cut in rounds with biscuit cutter. Arrange on buttered pans, not too close together, and brush with melted butter. Let rise slightly, press with fingers in center of each round. Fill indentation with cottage cheese filling and bake in a moderately hot oven (375 to 400 degrees) 10 to 12 minutes. Makes 15 to 20 tarts.

Cottage Cheese Filling
1 pound cottage cheese Pinch of mace
2 egg yolks, beaten Dash of salt
1 egg 1/2 cup raisins
6 tablespoons sugar
Combine all ingredients.

Time's Never A-Wastin'

Nor money either! When you Pluck the luscious dish you wish off the

Little Vine

From 11 through noon til 2
Every day but Sunday
Down Nohlgren's Famous Alley
Off State Street

More for Your Money

Washable Wools and Rayons Now Available for Children's Wear

By Mrs. Genevieve Smith
As you pan those spring clothes for your small fry, why not make a mental note to look for washable wools and rayons? Fabrics that permit this far easier method of care have been made for some time, and their use is increasing in children's garments. True, there still are not too many of them, but more stores are stocking them, both in ready-to-wear and in yard goods. In fabrics by the yard, you'll find the wools in dress weights, principally in plaids, checks, and solid colors—including attractive flannels—for making up into skirts, dresses, and two-piecers. Most of these fabrics are pre-shrunk but they will still shrink about 3 per cent—a point you'll want to keep in mind in your fitting of garments. Their color and texture remain virtually unchanged with careful hand washing, a splendid feature for all younger children, of course. In ready-to-wear the use of washable wools and rayons seems to be more widely used in smaller children's clothes. Some boys' departments are planning to make a feature of boys' slacks in sizes up to 12 years or so. A big help in washing these is to dry them on slack frames or creasers. Of course, these are good for shaping and creasing slacks or trousers that have been dry cleaned as well. You can get them in sizes for small fry on up to adults.

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Button Display This Week

An interesting display of buttons, over a thousand, may be viewed this week in the show cases of the lobby of the First National bank. Members of the Salem Button club arranged the exhibit with Mrs. F. E. Frailek in charge.

The buttons are sewed to cards and include a wide variety from covered ones over a hundred years old to the rare satsumas, made many years ago in Japan and not obtainable today. There are picture buttons, ornamental, glass, heads, copper and silver lustres, calicos, pearls, old fashioned paper weight buttons, and numerous oddities.

The Salem Button club is composed of 12 members and the display is from each member's collection. The club, which was organized in January, 1948, meets once a month and Miss Meda Garrigues is president.

Mrs. Charles Claggett entertained the Kappa Kappa Gamma alumnae at the North Winter street home of her mother, Mrs. Frank G. Myers, on Monday night. A dessert supper was served with the hostess assisted by Mr. Harry U. Miller, Mr. Roscoe Wilson and Mrs. David Eason.

Tri-Y-Teen Mothers club will meet on Thursday at the YWCA for a covered dish luncheon at 12 o'clock. Guest speaker will be Theodore Pierson, a member of the Salem high school faculty, who will tell of his work.

New Spring Woolen YARDAGE GOODS

Large Selection—60 In. Wide
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LOVELY GIFTS FOR A Little Lady

Little Lady Beauty Notes—to delight any girl! Ten sheets of "party pink", little-girl-sized, ruled notepaper with matching envelopes together with a bottle of rose-scented Little Lady Toilet Water. Gift boxed. \$1.00 plus tax

Little Lady Lip Pomade—adored by every girl who sees it! Looks like big sister's lipstick but is colorless when applied. With a generous refill in a charming gift box. \$1.00 plus tax

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