

Alumnae Plan Two Bazaars

Plans for two bazaars before Mother's Day were completed at the Alpha Chi Omega alumnae meeting held at the home of Mrs. Mary Thomas on Monday evening. Both bazaars will be open from 9 a. m. to 6 p. m. at Ralph Johnson Appliance company on Friday, May 5, and Friday, May 12, respectively. The first bazaar will feature hand-made articles and needlework for Mother's Day presents. The second bazaar the following Friday will feature cooked foods and delicacies which would make suitable Mother's Day gifts. Special orders for home made foods will be taken at the first opening. Salem alumnae of Alpha Chi Omega and the Mothers club of the group will contribute to the two bazaars. Mrs. Wallace Bonesteel, jr., and Mrs. Jack Stanley are co-chairmen for the affair.

Highlight of the alumnae meeting was the presentation of the Lyre Bird award to Mrs. Lewis D. Griffith for her many years of service to the fraternity and its alumnae chapter in Salem. Mrs. Griffith was the retiring president this fall and served as the presiding officer during the time both the alumnae and local chapter were being chartered nationally. Of increasing interest to Alpha Chis over the state is the State Day to be held at the Mallory hotel in Portland on May 13. It will be the first state convention of the group in Oregon. Mrs. Vera Willis, national vice president, will preside at the workshop meetings in the morning and the luncheon which follows.

Alumnae attending the meeting were Mrs. William Carlson, Mrs. William Craghan, Mrs. Vernon Gilmore, Mrs. Lewis D. Griffith, Mrs. Rollin Haag, Mrs. George Hanauka, Mrs. Richard Hartley, Mrs. Cornelius Lofgren, Mrs. John

Couple to Live In Wisconsin

STAYTON—Coming from their homes in Horicon, Wis., Miss Margaret L. Huttner and Frank A. Nitschke, jr., were married Monday, April 10, at 8:30 a. m. at the Immaculate Conception Catholic church in Stayton. The groom is the son of Mr. and Mrs. Frank Nitschke, sr., of Stayton. Father Math. Jonas officiated in the single rings ceremony and celebrated the nuptial mass.

For her wedding, the bride chose a navy blue gabardine suit with which she wore a large cartwheel hat tied with wide navy blue ribbon. Her flowers were a shower bouquet of red roses.

Matron of honor was Mrs. Gilbert Nitschke of Horicon. She wore a suit of brown and tan with harmonizing accessories. She carried a crescent bouquet of pink and red roses. Mrs. William Purdy of Stayton was bridesmaid. Her suit was of navy blue gabardine with which she wore a navy blue hat with flower halo. She also carried a crescent bouquet of pink and red roses.

Gilbert Nitschke was best man and William Purdy was groomsmen.

Mrs. Frank Nitschke, sr., wore a grey suit with hat of cranberry shade. Her corsage was of red roses.

A wedding breakfast, dinner and supper followed. The dinner at the parish hall was served by Mrs. Joe Poltz, Mrs. Arthur Lettler, Mrs. George Schiles, Mrs. Delbert Berry, Mrs. Leo Wechensky, Miss Kathy Wechensky, Miss Doris Lambrecht and Miss LaVeta Garbe.

The newlyweds left for their home in Wisconsin on Friday.

Minto, Mrs. William L. Phillips, Mrs. Roy Rice, jr., Mrs. Gerald Robison, Mrs. George Seymour, Mrs. Robert Shinn, Mrs. Jack Stanley, and Mrs. Mary Thomas.

What They Say

Mailbag Yields Suggestion on Face, Something About Sherbet, Hot Rolls

By Maxine Buren
Statesman Woman's Editor

What's in my mailbag today? A canner of tomato juice comes along this a suggestion for a frozen cocktail using their product. It would make an easy and attractive company-dinner beginner.

Shake a can or two of tomato juice, pour contents in refrigerator tray, set temperature of freezer at coldest and stir occasionally while the juice freezes to mush. (Plan on about 1 1/2 hours for freezing they say.) Spoon lightly into sherbet glasses, garnish with wedge of lemon or some mint and serve immediately. One can juice makes four servings.

Our own suggestion is that you may want to add a few spices, some onion juice and perhaps a little lemon before (freezing the juice.

From the cosmetic people comes a squib urging women to be thorough in removing the new "stay-on" type makeup now on the market. Because the new makeup stays on longer than the old, even through a shower bath or swim, it is important to remove it all before retiring, or before putting on a new coat of makeup.

A stocking manufacturer is putting out two new colors in sheer nylons, Hayfoot and Strawfoot.

The Wheat Flour Institute, organization of manufacturers, offer a recipe for refrigerator rolls. It may not be any better than your own, then again it may.

REFRIGERATOR ROLLS

2 packages yeast, compressed or dry
1/4 cup lukewarm water
1 1/2 cups milk
1/2 cup sugar
2 teaspoons salt
1/4 cup shortening
1 egg, beaten
5 1/2 to 6 cups sifted enriched flour

Soften yeast in lukewarm water. Scald milk; add sugar, salt and shortening. Cool to lukewarm. Add two cups flour and beat well. Add yeast and beaten egg. Blend thoroughly. Add remaining flour to make a soft dough. Turn out on lightly floured board and knead until smooth and satiny. Place in lightly greased bowl. Cover and let rise in warm place (80 to 85 degrees) until doubled. Punch down. Form into smooth ball. Grease the surface lightly. Cover and put into refrigerator. When wanted, remove dough from refrigerator and punch down. Mold at once in any desired shape. Or, if preferred, let dough stand in warm room for an hour before molding. Place rolls on greased pans and let rise until doubled. Bake in hot oven (425 degrees F.) 15 to 20 minutes. Makes about 2 1/2 dozen rolls.

Here are several popular shapings for rolls. To make crescents, roll part of dough into circular shape about one-fourth inch thick. Cut into wedges like a pie. Brush with melted butter or margarine and roll up, beginning at the wide end. Fasten point on top and curve into crescent shape. Place on greased baking sheet. Cover and let rise until doubled. Bake in moderately hot oven (425 degrees) 15 to 20 minutes.

Soft and buttery, Parkerhouse rolls are often the favorite. Roll dough about one-fourth inch thick. Cut with biscuit cutter. Brush with melted butter or margarine. Mark across center with dull side of knife. Fold and press edges together. Place on greased baking sheet, cover and let rise until doubled. Bake in moderately hot oven (425 degrees) 15 to 20 minutes.

Braided rolls offer interesting variation to your basket of luncheon rolls. Roll dough out one-fourth inch thick and cut in strips six inches long and one-half inch wide. Cross three strips in the middle and braid from center to each end. Press ends together and fold under. Place on greased baking sheet and let rise until doubled. Bake in moderately hot oven (425 degrees) 15 to 20 minutes.

Those pretty fantan rolls at the baker's look complicated, but they are really quite simple to shape. Roll dough into a thin rectangular sheet and brush it with melted butter. Cut into strips about one inch wide. Pile six or seven strips together, then cut in 1 1/2-inch pieces. Stand these pieces on end in greased muffin pans. Let rise until light. Bake in moderately hot oven (425 degrees F.) 15 to 20 minutes.

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Luncheon For Mrs. Reed

Mrs. Adam Engel was a hostess on Tuesday afternoon at her Kingwood Heights home for the pleasure of her club. A one o'clock luncheon was served with an informal afternoon following.

Honor guest at the party was Mrs. Ted E. Reed, who was Patricia Vandeneerde before her marriage in March. The group feted the bride with a bathroom shower. Arrangements of spring flowers were used about the rooms and on the luncheon table.

Covers were placed for Mrs. Reed, her mother, Mrs. Gene Vandeneerde, Mrs. Charles E. Wagner, Mrs. Arthur D. Hay, Mrs. Duane Gibson, Mrs. Frank Crawford, Mrs. Frederick J. Brennan, Mrs. Leo N. Childs, Mrs. T. J. Brabec and Mrs. Engel.

Thompsons Will Live in Aurora

HUBBARD — Miss Katy Edith Johnson of Brighton, Sussex, England, became the bride of Zera William Thompson of Aurora, at a ceremony performed Friday evening, April 14, at 8 o'clock, in the lobby of the Hubbard Sunrise Mineral Springs Sanitarium. Reverend Eugene McDowell of Canby performed the ceremony. Music was provided by Mrs. McDowell.

The bride, given in marriage by Richard Wood, a friend, wore a teal blue dress and pink orchids.

Matron of honor was Mrs. Richard Wood wearing a light blue dress and a gardenia corsage. Best man was Emery Kerns of Canby, friend of the groom. Ringbearer was the small son of Mr. and Mrs. Wood, Richard, jr.

A reception followed in the dining room. The bride's cake was served by Mrs. Wood and Mrs. Clement Lindsay poured. Assisting were Mrs. Claud Marshall, Mrs. Maudie and Mrs. Milton Mauthe.

Mr. and Mrs. Thompson left on a short trip to the coast. The bride wore a gray dress with kelly green hat, black accessories and pink orchids for traveling. They will be at home in Aurora.

Mrs. Thompson has been in America since 1947, and has been employed at the Mineral Springs. Mr. Thompson is employed by the Southern Pacific railroad as section foreman.

Fosters Have Visitors

Weekend guests of Colonel and Mrs. Eugene I. Foster were Mr. and Mrs. Joseph H. Pirsch of Sioux Falls, South Dakota. The visitors left Monday for Santa Barbara, Calif., where they will make their future home. Also visiting with the Fosters on Saturday and Sunday was her nephew, Bart M. Stevens of Riverside, Calif. He stopped here enroute north to Seattle, where he will be branch manager of the IBM Co. His family will join him in the north later.

Women's Council Meets Thursday

The Women's council of the First Christian church is to meet Thursday in the church basement for a morning business session, lunch and afternoon program. The business meeting will begin at 11, luncheon, which is to mark the closing month of sacrificial living and giving will be at noon.

Mrs. Kenneth Hendricks, missionary to Japan will speak on Japanese women during the program meeting which begins at 1 o'clock and which will include music and worship.

Susan McGee's Fifth Birthday

Susan McGee, daughter of Dr. and Mrs. Horace McGee, will celebrate her fifth birthday at a party on Thursday afternoon between 2 and 4 o'clock at the home of her parents on North 22nd street.

Honoring Susan will be Susan Wing, Julie Shiffer, Polly Clark, Nina and Carolyn Crothers, Carol Harvey, Christy Holm, Janet Guerin, Martha Mills, Caroline Speerstra and Margaret Ellis.

AUMSVILLE — Mrs. Omar Roberts, jr., was honor guest at a surprise birthday party at the home of Mr. and Mrs. Omar Roberts, sr. Present were Mr. and Mrs. Omar Roberts, sr., Mr. and Mrs. Lee Higberger, Mr. and Mrs. Vernon Roberts, Mr. and Mrs. W. J. Roberts, jr., Jerry Roberts and Glenn Zwick, all of Aumsville; Mr. and Mrs. Ray Tillivers and Mr. and Mrs. Joe Daugherty of Salem, Mr. and Mrs. Ed Farmer of Independence. Pinocle was in play with Ed Farmer winning high prize and Lee Higberger the low.

Thursday Sewing

Thursday, Mrs. Stuart Johns, 3790 Monroe street, will entertain the Disabled American Veterans auxiliary at a buffet luncheon. Aighans for Roseburg Veterans hospital will be made Friday, Mrs. Pauline Richards, commander, and Mrs. Verne Ostrander attended the banquet at Vancouver, Wash., honoring the national auxiliary commander, Henrietta Mills of Los Angeles, Calif. Salem auxiliary is invited to attend a banquet and meeting in Portland May 2 for the national commander.

Walker-Gordon Vows Read

IDANHA—The announcement of the marriage of Miss Edna Gordon to William O. Walker, son of Mrs. R. W. Walker of Portland, was made Monday by the bride's parents, Mr. and Mrs. J. B. Gordon.

The St. Rose Catholic church was the scene for the Saturday wedding before a group of relatives and friends. Father Vallely performed the 2 o'clock double ring nuptials.

The bride, wearing a wedding gown of rayon-dotted swiss, with a waist length veil, was escorted by her father. She carried a white bouquet.

Miss Alice Gordon, sister of the bride was her honor maid and wore a pale green dotted swiss gown and carried a deep orange bouquet. Robert Walker, brother of the groom was best man.

A reception at the Hollywood House followed. The young couple, after a short honeymoon, will be at home in Pendleton, where the groom has an x-ray technician position.

Piano Pupils Win Awards

Eight of Mrs. Ronald Craven's piano pupils participated in the Oregon Federation of Music Clubs Junior State Festival in Portland last weekend at the YWCA. Theodore F. Normann of the University of Washington, judged the piano events.

Winning cups were Celia Weaver, Natalie Cunningham, Toni Desart, Carol Stettler and Gary Zwicker, and receiving excellent ratings were Sue Zwicker, Carol Ann Hudson and Nancy Weeks.

Mrs. Leslie R. Burdette will be a luncheon hostess on Thursday at her North 14th street home in compliment to members of her bridge club.

Mr. and Mrs. Albert Baker were hosts to members of the Knot-Meld club Saturday night. Pinocle was in play.

ACHIEVEMENT NIGHT SET SALEM HEIGHTS — The Salem Heights school will have achievement night on Thursday, April 20. The doors will open at 7:30 p. m. and teachers will be in their room to meet the parents and the students will act as hosts. Marion Miller, principal, invites all parents to attend.

One of the oldest Congregational church bodies in New York state is that at Orient, Long Island, organized in 1735.

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