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 Frday, May 12, respectively. The first bazaar will the nuptial mass. 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 Bonesteele, 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 Garbe. which follows.

Alumnae attending the meeting were Mrs. William Carlson, Mrs. William Croghan, Mrs. Vernon

[Couple to Live Luncheon For In Wisconsin Mrs. Reed

STAYTON-Coming from their homes in Horicon, Wis., Miss

church in Stayton. The groom is formal afternoon following.

with which she wore a large and on the luncheon table. Covers were placed for Mrs. cartwheel hat tied with wide navy Reed, her mother, Mrs. Gene Vanblue ribbon. Her flowers were a deneynde, Mrs. Charles E. Wagner, shower bouquet of red roses.

Mrs. Arthur D. Hay, Mrs. Duane Matron of honor was Mrs. Gil-bert Nitschke of Horicon. She Mrs. Frederick J. Brennan, Mrs. wore a suit of brown and tan with Leo N. Childs, Mrs. T. J. Brabec harmonizing accessories. She car- and Mrs. Engel. ried 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 Live in Aurora

Wood, Richard, jr.

ning, April 14, at 8 o'clock, in

the lobby of the Hubbard Sunrise

Mineral Springs Sanitarium. Rev-

hat with flower halo. She also car-HUBBARD - Miss Katy Edith ried a crescent bouquet of pink and red roses. Johnson of Brighton, Sussex, England, became the bride of Zera Gilbert Nitschke was best man and William Purdy was groomsman.

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 Foltz, Mrs. Arthur Leffler, Mrs. George Schlies, Mrs. Delbert Berry, Mrs. Leo Wechensky, The newlyweds left for their

home in Wisconsin on Friday.

Minto, Mrs. William L. Phillips, Gilmore, Mrs. Lewis D. Griffith, Mrs. Roy Rice, jr., Mrs. Gerald served by Mrs. Wood and Mrs. Mrs. Cornelius Lofgren, Mrs. John Stanley, and Mrs. Mary Thomas.



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 Satur-

day and Sunday was her nephew.

Bart M. Stevens of Riverside,

Calif. He stopped here enroute

north to Seattle, where he will be

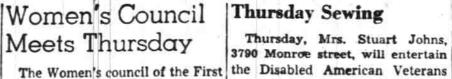
branch manager of the IBM Co.

His family will join him in the

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 11/2 hours for freezing they say.) Spoon lightly into sherbert glasses, gar-nish 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,



Mrs. Adam Engel was a hostess Christian church is to meet Thurs-Margaret L. Huttner and Frank A. on Tuesday afternoon at her King- day in the church basement for a Nitschke, jr., were married Mon- wood Heights home for the pleas- morning business session, lunch day, April 10, at 8:30 a.m. at the ure of her club. A one o'clock and afternoon program. The busi-Immaculate Conception Catholic luncheon was served with an in- ness meeting will begin at 11 luncheon, which is to mark the the son of Mr. and Mrs. Frank Honor guest at the party was closing month of sacrificial living Nitschke, sr., of Stayton. Father Mrs. Ted E. Reed, who was Pat- and giving will be at noon. Math. Jonas officiated in the sin-gle rings ceremony and celebrated marriage in March. The group sionary to Japan will speak on Mrs. Kenneth Hendricks, mis-For her wedding, the bride shower. Arrangements of spring gram meeting which begins at 1 duet and meeting in Portland flowers were used about the rooms o'clock and which will include May 2 for the national commandfeted the bride with a bathroom Japanese women during the promusic and worship.

street.

Susan McGee's Fifth Birthday

Susan McGee, daughter of Dr.

Walker-Gordon

Vows Read IDANHA-The announcement of

and Mrs. Horace McGee, will the marriage of Miss Edna Gorcelebrate her fifth birthday at a don to William O. Walker, son of party on Thursday afternoon be- Mrs. R. W. Walker of Portland. tween 2 and 4 o'clock at the home was made Monday by the bride's of her parents on North 22nd parents, Mr. and Mrs. J. B. Gor-

Honoring Susan will be Susan The St. Rose Catholic church Wing, Julie Shiffer, Polly Clark, was the scene for the Saturday Nina and Carolyn Crothers, Carol wedding before a group of relatives Harvey, Christy Holm, Janet and friends. Father Vallely per-William Thompson of Aurora, at Guerin, Martha Mills, Caroline formed the 2 o'clock double ring and the students will act as hosts. a ceremony performed Friday eve- Speerstra and Margaret Ellis. nuptials.

The bride, wearing a wedding all parents to attend. AUMSVILLE --- Mrs. Omar Roberts, jr., was honor guest at a gown of rayon-dotted swiss, with erend Eugene McDowell of Canby surprise birthday party at the a waist length veil, was escorted by her father. She carried a white performed the ceremony. Music home of Mr. and Mrs. Omar Robbouquet. was provided by Mrs. McDowell. |erts, sr. Present were Mr. and

Miss Alice Gordon, sister of the The bride, given in marriage by Mrs. Omar Roberts, sr., Mr. and Richard Wood, a friend, wore a Mrs. Omar Roberts, jr., Mr. and bride was her honor maid and teal blue dress and pink orchids. Mrs. Lee Highberger, Mr. and wore a pale green dotted swiss Matron of honor was Mrs. Rich- Mrs. Vernon Roberts, Mr. and Mrs. gown and carried a deep orange bert Berry, Mrs. Leo Wechensky, Miss Kathy Wechensky, Miss Dor-is Lambrecht and Miss LaVeta Garbe. W. J. Roberts, jr., Jerry Roberts and Glenn Zwick, all of Aumsville; Mr. and Mrs. Ray Tillivers and A reception at the Hollywood

friend of the groom. Ringbearer Mr. and Mrs. Joe Daugherty of House followed. The young cou-was the small son of Mr. and Mrs. Salem, Mr. and Mrs. Ed Farmer of ple, after a short honeymoon, will Independence. Pinochle was in be at home in Pendleton, where A reception followed in the din- play with Ed Farmer winning high the grom has an x-ray technician ing room. The bride's cake was prize and Lee Highberger the low. position.



RESTYLING

Piano Pupils

Thursday, Mrs. Stuart Johns, Win Awards 3790 Monroe street, will entertain

Eight of Mrs. Ronald Craven's auxiliary at a buffet luncheon. piano pupils participated in the Oregon Federation of Music clubs Afghans for Roseburg Veterans Junior State Festival in Portland hospital will be made. Friday, last weekend at the YWCA. Theo-Mrs. Pauline Richards, commanddore F. Normann of the Univerer. and Mrs. Verne Ostrander atsity of Washington, judged the tended the banquet at Vancouver, piano events.

Wash., honoring the national aux-Winning cups were Celia Weaviliary commander, Henrietta Mills er, Natalie Cunningham, Toni Deof Los Angeles, Calif. Salem aux-Sart, Carol Stettler and Gary iliary is invited to attend a ban-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-a-Meld club Saturday night. Pinochle was in play.

> ACHIEVEMENT NIGHT SET SALEM HEIGHTS --- The Sa-

lem Heights school will have achievement night on Thursday, April 20. The doors will open at 7:30 p. m. and teachers will be in Marion Miller, principal, invites

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



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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, of-fer a recipe for refrigerator rolls. It may not be any better than your own, then again it may.

2	REFRIGERATOR BOLLS				
١.	2	packages yeast, compres-	2	teaspoons salt	
		sed or dry	3/4	cup shortening	
	1/2	cup lukewarm water		egg, beaten	
	11/2	cups milk	51/2	to 6 cups sifted enrice	che
	42	cup sugar		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 doubl-ed. 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 un-til doubled. Bake in hot oven (425 degrees F.) 15 to 20 minutes. Makes about 2½ 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 rec-tangular sheet and brush it with melted butter. Cut into strips about one inch wide. Pile six or seven strips together, then cut in 1½-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.

home 2-0992

FREE CONSULTATION FRIDAY, APRIL 21 10 A. M. to 9 P. M. LaVon Schmidt eminent hair tinting artist from San Francisco, will be in our shop all day Friday, April 21. Miss Schmidt is a specialist in hair dyeing, tinting, bleaching, and all hair color problems and corrections. Haley's Beauty Center In the Capitol Shopping Center Lois of Free Parking Space We Give S&H Green Stamps North End Sears Bldg.

1114 Union Street

north later. I'M SO SORRY FOR HER. I'M SORRIER STILL; SHE'S NEVER BEEN SHE'S NEVER EATEN TO CRATER LAKE! A U-NO BAR Maybe you're missing something, too! Oh, we know everybody can't go everywhere, do everything there is to do hereabouts. But there's one grand treat none need miss... the always goodness of .U-NO, the candy bar that literally turns to cream in your mouth, with its flavor unlike anything else in chocolate. Pick up a U-NO today at your nearest candy counter...enjoy it... then take half a dozen home. CARDINET'S MADE BY CARDINET 10c MAKERS OF BAFFLE BAR **U-NO**

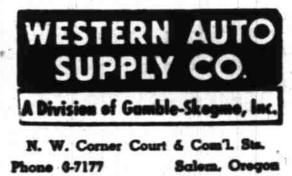


24-PIECE "ROYAL RUBY" **Glass Breakfast Set** Beautiful "Royal Ruby" set REG. \$2.98 in square shapes. Dinner Plates, Cups, Saucers, Cereals, 9-ounce and 5ounce Tumblers



Chrome plated, smart modern toaster that toasts both sides of the bread with just a flip of the sides.







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