

## Eastern Rites Of Interest

From the east comes news of the marriage of a Salem man, Dr. Edwin L. Minar, jr., son of Mr. and Mrs. Edwin L. Minar of Salem, who took as his bride, Miss Anne M. Kelley, daughter of Mr. and Mrs. R. S. Kelley of Madison, Conn., on Friday, June 16 at Madison.

The bride is a student at Connecticut College, New London. Her husband is a graduate of Reed college and the University of Wisconsin. He is associate professor of classics at Connecticut college.

Dr. and Mrs. Minar will come west on their honeymoon and will spend the summer in Oregon. In the fall they will go to the University of California at Berkeley and will return to New London in February of 1951.

## Job's Daughters Plan Events

Bethel No. 43, Job's Daughters met at the Masonic temple Saturday afternoon for a short business session. The plaque, which the Bethel drill team won by placing first in the fraternal division of the Cherry festival parade, was on display.

The Bethel accepted an invitation which was received from Bethel No. 3, Portland, for the weekend of June 24, 25 and 26. There will be a picnic the 24th, the group will attend church on the 25, and on the 26 there will be a tour of Portland, with installation of the new officers of Bethel No. 3 in the evening.

Plans were discussed for a picnic to be held the latter part of August, the place and date to be announced later.

Installation of the new Bethel officers, to be followed by a dance, will be an event of June 29, at 7:30, in the Masonic temple.

## Latvian to Be Speaker

Mrs. A. W. Metzger, 1715 N. 23rd st. will be hostess Wednesday afternoon at 1:30 when Circle No. 1 of the Woman's Society of Christian Service of the Leslie Methodist church will entertain Circle No. 2. Guest speaker will be Miss Mary Undris, recent arrival in this country from Latvia under the displaced persons program. Miss Undris will talk on her country and display articles she brought from there. She will be introduced by Mrs. W. S. Ankeny, who has been assisting in English classes for displaced persons.

## Visitors at Keenes

SILVERTON — Guests at the home of Mrs. C. W. Keene are Mrs. M. J. Cosovich (Elizabeth Keene) of Astoria, Mr. and Mrs. Henry Glaze (Margaret Keene) and three children of Spokane and Mr. and Mrs. Fielding McClaine, also of Spokane. Mr. McClaine is a nephew of Mrs. Keene. The Glazes have been on a brief vacation to San Francisco and their children stayed at the Keene home during their absence.

Mrs. William C. Dyer and children, Connell and Marilyn, and Mrs. Claybourne Dyer and children, Shannon and Clay, left Monday to spend the remainder of the week at Neskwon.

Mr. and Mrs. A. O. Nelson were among those sailing from Vancouver, B. C. on Friday on the S. S. Prince George for a ten day cruise to Skagway.

Sojourners will meet for a salad luncheon and afternoon of bridge on Thursdays at 1:15 at the Salem Woman's clubhouse. Mrs. Robert May heads the committee in charge and assisting are Mrs. Bon Cleary, Mrs. Charles Livingston, Mrs. Jasper Gray and Mrs. Samuel Carpenter.

Mrs. Howard Ragan and son, Hughes, have returned from a week's stay in Pendleton. The Ragans plan to move to the eastern Oregon city early in July, where he is with the W. P. Fuller and Co.

Miss Mabel P. Robertson, Mrs. Robert Brownell and children, Michael and Cathy, have returned from a stay at Seal Rock. Mr. Brownell joined his family on the weekends.

Three Link club will meet for an all day picnic on Friday at the home of Mrs. Blanche Saunders at Gates. Members are asked to meet at the Trailways bus depot at 10 a. m.



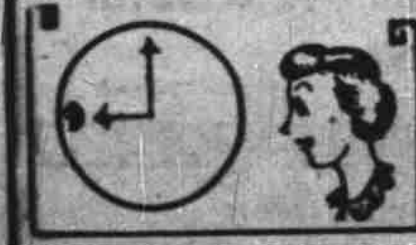
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## Curlicues

## Macaroni, Spaghetti Dishes Offer New Ideas for Summertime Meals

By Maxine Buren  
Statesman Woman's Editor

The egg noodle, macaroni and spaghetti press agents are having lots of fun, joining forces with the fresh fruit people and the other manufacturers to make the world spaghetti conscious.

For instance, this is our first experience with noodles as dessert: "A new companion for some of the fresh raspberries, strawberries and other berries is petite egg noodles. Choose the very fine variety of noodles and cook about 4 to 6 minutes, until just tender. Drain and rinse thoroughly with cold water. Whip cream until stiff and fold in vanilla, salt and confectioner's sugar. Last, fold in the noodles and berries. Chill and serve in pretty dessert dishes. Allow about 2 ounces fine noodles and 2 cups berries for four servings."

Macaroni flavored with bacon, they say, makes a delightful salad for a warm day luncheon. Cook 6 ounces macaroni in boiling salted water until tender (about 10 minutes). Drain and rinse. While macaroni is cooking, cut 4 strips of bacon into small pieces and cook until brown. Add ¼ cup diced onion and ¼ cup chopped green pepper to the bacon and cook 7 minutes. Season with salt and pepper and ¼ cup tomato catsup. Fold the macaroni into tomato mixture. Heat thoroughly and serve at once. Makes 4 to 6 servings.

Chicken or seafood salads for two or four can be quickly extended to serve four or six by skillful use of sea shell or elbow macaroni. First, combine diced chicken, chopped celery, chopped olives and cooked peas. Mix with salad dressing and season to taste. Then fold in the macaroni, allowing about an ounce uncooked for each serving. Serve it on crisp lettuce leaves and garnish with tomato wedges.

Macaroni, spaghetti or noodles should always be cooked in a large amount of vigorously boiling water. For 4 to 8 ounces macaroni food use about 3 quarts boiling water and 1 tablespoon salt. Stir occasionally to keep the strands from sticking to the bottom of the pan. Cook only until tender. Test by pressing a strand of the food gently against the side of the pan with a fork. If it cuts easily and smoothly, it is done.

### NOODLE NEST WITH CREAMED SHRIMP

¼ cup butter or margarine ½ tablespoons lemon juice  
¼ cup enriched flour ½ cup mayonnaise or salad dressing  
1 teaspoon salt 1½ cups cooked shrimp  
½ teaspoon pepper 1 cup cooked peas  
5 drops Tabasco sauce 1 cup cooked peas  
2 cups milk 6 ounces fine noodles

Melt butter or margarine in top of double boiler. Stir in flour, salt, pepper, and Tabasco sauce. Gradually add milk and continue stirring until sauce is thickened. Fold in lemon juice and mayonnaise or salad dressing. Add shrimp and peas. Heat thoroughly. While sauce is heating, cook noodles in boiling salted water until tender (about 4 minutes). Drain and rinse. Arrange as individual nests on serving plates. Fill nests with creamed shrimp. Makes 4 servings.

### LIMA BEANS IN CHEESE SAUCE ON FRENCH-FRIED NOODLES

¼ cup butter or margarine 1½ cups milk  
¼ cup enriched flour 1 cup grated cheese  
1 teaspoon salt 2½ cups cooked lima beans (1 No. 2 can)

Melt butter or margarine in top of double boiler. Add flour and salt. Stir until smooth. Gradually add milk, stirring until thickened. Add cheese, stirring until melted. Add lima beans. Mix well. Heat thoroughly. Serve hot on french-fried noodles. Makes 4 servings.

### French-Fried Noodles

4 ounces fine noodles Fat for deep frying  
Place small amount of uncooked noodles in flat-bottom wire basket or strainer. Fry in deep hot fat (375 degrees) until golden brown (about 2 minutes). Drain. Sprinkle with salt.

## Boyingtons Here From Florida

Mr. and Mrs. Floyd A. Boyington of St. Petersburg, Florida, formerly of Salem, have arrived in Oregon to spend a month with their friends and relatives here and at Mehama with their son-in-law and daughter, Mr. and Mrs. Russell Wilson.

Mr. and Mrs. Lawrence Bach were hosts for a dinner in honor of the Boyingtons and the occasion also marked Mr. Bach's birthday. Other guests were Mr. and Mrs. Kenneth Haag, Judy and Joan of Woodburn, Mr. and Mrs. Joseph Schuetz, Cheryl and Steve.

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E. Remington Davenport, who will give two candy demonstrations today at the Portland Gas and Coke company auditorium. The shows are free.

## Demonstrates Candy Making

Two candy demonstrations are planned for today at the Portland Gas and Coke Company auditorium by E. Remington Davenport, professional candymaker. The shows, set for 2 o'clock and 7:30 are free, and open to the public.

Mr. Davenport promises an hour and a half of profitable instruction. He will prepare several types of candy and discuss kindred types. Creme fudge, taffies, creamy mints and the brittle types candy are on the list for discussion.

Mr. Davenport is a professional candy maker and knows many tricks not ordinarily told to amateur candy cooks. He will discuss the various syrups and tell ways to handle the candies in a professional way.

## More for Your Money

## Ozone Lamp Deodorizes Interiors, Soon Available for the Homemaker

By Sue Gardner  
A new form of deodorizing an interior will soon be available to homemakers in a four-watt lamp bulb recently presented. At present the lamp is being used by manufacturers of automatic clothes dryers, but it is expected to be on the market for home use in the near future.



The lamps have been built into dryers to give clothes the odor as well as the appearance of cleanliness. They are also being used in refrigerators and beverage machines and plans are being made to use the lamps in heating, ventilating and packaged air conditioning units.

Engineers have found that one of these lamps will produce enough ozone, a form of oxygen,

to mask odors in an area of about 1,000 cubic feet. The lamp is in the shape of a glass ball, less than an inch and a half in diameter. It gives off just enough ozone to combat odors in its area. It operates on household current, and is used with a ballast in a simple fixture which allows the free escape of ozone, but shields the eyes from the ultraviolet energy generated by the lamp.

The lamp will be sold as a room deodorizer for kitchens, clothes closets, bedrooms, baths, cellars and recreation rooms. It is even planned to use the lamp for cars.

A mild germicidal effect is also claimed by the manufacturer who points out that the lamp can be used in sanitary storage cabinets, medicine chests, and to keep sterile such items as toothbrushes. The lamp gives off a fresh clean smell of its own and should find good use in a home that has been closed up for a while or a closet which little fresh air can reach.

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## First Campers Are Listed

The first session of Santiam Area Girl Scout established camp for the summer opens June 25 at Smith creek, near the Silver Creek Falls recreation area.

Miss Dorothy Wilson, Girl Scout executive of the Santiam Area, is camp director for the series of camping periods during the summer.

The following Salem girls are registered for the session of June 25 to July 1: Janice Shrake, Merry Lee Smith, Martha Minto, Anita Louise Hough, Barbara Mor-

ris, Judy Binkley, Flora Achayak, Gen Jennings, Denise Miller, Katherine Powell, Suzanne Davis, Jeanette Dunsmoor and Linda Kendrick.

Medical examinations for this group of girls will be given at the Y. W. C. A., Friday, June 23, at 7 o'clock.

Mrs. Charles E. Wagner will entertain at luncheon today at her North Summer street home in compliment to members of her club. This will be the last meeting of the group until fall.

Additional Society On Page 11

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That's how these substantial savings are possible. That's why Edwards is always so rich and fragrant . . . why every pound is uniformly rich, uniformly fresh. Next time you're at SAFEWAY, notice how many careful shoppers choose Edwards. Then pick up a pound yourself. The sooner you start using Edwards, the sooner your savings begin!

## Interesting facts about coffee today to help you get the best buy



Offer a coupon — make a customer. Pretty common practice today in the coffee business. And no doubt new kinds of coffee (new to you) will try to induce you to buy a first pound by offering you a coupon — meaning you get so many cents off if and when you present it. (But of course, the next pound — and every pound — is right back at the regular high price.)

Edwards Coffee knows you want to save money. But why wait till you get a 10, 15 or 20¢ coupon from a coffee which you may or may not like at all? Edwards believes it's better to share the savings of his modern distribution method . . . by giving you a cash saving on every pound. That way, you can count on savings every day, every time . . . every day at SAFEWAY! That also means . . . no tearing coupons out of newspapers . . . no picking them off the doorstep and holding them on the penny shelf . . . no saving coupons packed in with the coffee. That's

more work for you . . . more details. Edwards saves you time with savings all the time. You don't have to keep coupons in your purse. With Edwards, the savings remain in your purse — because the price is always lower than that of other vacuum-packed coffees of comparable quality.

And here's something about "specials": Even when other nationally known quality coffees go on "special" . . . marked way down . . . Edwards is still always less! You don't have to wait for specials to buy and enjoy good coffee. Edwards and SAFEWAY together give you this saving automatically.

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