

Women's Section

SOCIETY • CLUBS • MUSIC

Social News Centers on Travelers

By Maxine Buren
Society editors take their vacations when news in their own realm is at a minimum, and those of us who take over the reins find that social news centers around houseguests, travelers coming and going, and weddings.

But the newest events aren't necessarily the largest. For instance, there's a no-host supper, planned by a group of friends of long standing for tonight, and inspired by a visit of Mrs. Thorne H. Hammond from Portland who will spend several days here with her parents Mr. and Mrs. Sam Boardman.

The group will have dinner at the Marion hotel, later going to the home of Mrs. Fred H. Gast in Manbrin Gardens for an evening of conversation. Included in the group are Mrs. Clinton Standish, Mrs. Frederick Gast, Mrs. Howard Eismann, Mrs. Leighton Holler, Mrs. Wheeler R. English, Mrs. Carleton Roth, Mrs. Verne Robb, Mrs. Delbert Schwabauer, Mrs. Roy Mink, Mrs. Lawrence Brown, Mrs. Ray Rhoten, Mrs. Thomsat Hill, Mrs. Lenard Kephart, Mrs. Ray Lafky, Mrs. J. A. Carlson, Miss Maria Dare, Miss Hattie Bratzel, Miss Hazel Shutt and Mrs. Hammond.

Susan Is Better
Mr. and Mrs. Edgar Pierce spent Sunday in Portland at the home of their son and daughter-in-law, the Richard Pierces. They visited their granddaughter, 9½-year-old Susan, who fell from a tree some weeks ago, injuring herself critically. Mrs. Pierce reports that she is home from the hospital and improving. Friends, says Mrs. Pierce, have been so solicitous of Susan's condition that she reports progress should be welcome.

Mrs. F. G. Franklin and her daughter, Miss Dorothy Franklin of Los Angeles are visiting at the home of Mr. and Mrs. W. C. Franklin on Wallace road. They will be here about ten days. Arriving by plane Saturday was Miss Mildred Cook, of Grand Rapids, Mich., who is staying at the home of her uncle and aunt, Mr. and Mrs. Jay Cook, and with Mrs. W. W. Graham in Portland. She will stay for the next three weeks. At the Cooks' last week was Mrs. Earl Sparling of Orange Cove, Calif., a sister-in-law of Mrs. Cook.

Farm Visitors
Out at the Wallace Wharton farm in the Red Hills last week were visitors from Washington, D. C. Capt. and Mrs. Donald Farthingham, USN, who are making a grand tour of the country. He was naval attache at Israel for several years.

Mr. and Mrs. Fred Henderson, who farm also in the Red Hills area, have had houseguests too. Their son and daughter-in-law, Mr. and Mrs. Peter Henderson and daughter Beth of Pasadena and Mrs. Henderson's parents, Mr. and Mrs. Lawrence Price were here several weeks and were entertained at a number of dinners. The Whartons were hosts at one of the affairs.

This week the Hendersons are acting the hosts to the other children, Mrs. E. H. Frazer and daughters, Linda and Pamela of Balboa, and their son, Lyndon Henderson and daughter, Lynn of Los Angeles. The girls Pamela and Lynn will remain for the rest of the summer with their grandparents.



Mrs. James Lea (Dorothy Jean Weston) whose marriage was an event of July 9 at the Roberts studio. The bride is the daughter of Mrs. Regina Weston and the groom is the son of Mr. and Mrs. Ralph Lea of Brooks. (Jesten-Miller).

Mr. and Mrs. Charles Martin of Los Angeles have been guests of Mr. and Mrs. Goeg Van Dusen at their Silverton road home the past week. Carole Van Dusen returned with them for a visit, and on her way home will visit her sister, Mrs. Arthur Ciapponi (Joan Van Dusen) in Napa.

More for Your Money

Wrought Iron Furniture in Colored Finishes for Fashionable Interiors

By Sue Gardner
Modern wrought iron furniture in such finishes as forest green, pewter gray and dusky black, has come on the market in a move to popularize more metal furniture for fashionable interiors. One collection, which has both American and Italian modern pieces, includes tables, chairs and sofas.

For the living room a sectional sofa is shown with an armless center unit and two one-arm end units. A box seat and back cushions will be available in a variety of decorative fabrics. With this piece is shown a cocktail table, with milk glass top and a nest of end tables and matching coffee tables with clear glass top. The coffee table has two other glass shelves, one of clear and one of black glass. In the wrought iron pieces, you

Bradys to Be Hosts to Rosarians

Mr. and Mrs. Robert Brady will be hosts at their place, Half Pint Farm, on Garden road Thursday, to members of the Salem Rose Society. This is the regular meeting of the society.

The affair is to be a covered dish picnic, with coffee and dessert furnished by the committee. Dinner will be at 6:30, the meeting to follow.

Dayton Folk Announce Plans

DAYTON — Mr. and Mrs. Jesse Woodward of Dayton announce the engagement of their daughter, Miss Patty Ann Woodward to Nell B. Trammell, Forest Grove, son of Mr. and Mrs. George Trammell, Dayton.

Miss Woodward is employed at the Mullikin Beauty shop in McMinnville and Trammell is associated with the Standard Oil Co. in Forest Grove. They are planning a fall wedding.

Mr. and Mrs. Dewey E. Williamson of Dayton this week announced the engagement of their daughter, Miss Gladys Lorene Williamson to Franklin Dale Schmitz, son of Mr. and Mrs. Clarence Schmitz. The couple are both graduates of Dayton union high school. No date has been set for the wedding.

Bartosz-White Wedding Set

Invitations are in the mail today for the wedding of Miss Charlotte White, granddaughter of Mrs. Bertha Bowman, of Vernon Bartosz of Turner, son of Mr. and Mrs. Ed Bartosz also of Turner. The wedding will take place on August 5 at St. Vincents de Paul church.



Mrs. Richard E. Spencer (Velma Herrmann) who was married on June 10 at St. John's Lutheran church. The couple will make their home at Fort Lewis, where he is stationed with the army. The bride is the daughter of the Theo Herrmanns of Shaw and the groom is the son of the A. E. Spencers of Turner. (McEwan photo).

Yearly Picnic Set for Tonight

A group of couples will hold their annual picnic supper at Paradise Island, tonight.

Those attending will be Mr. and Mrs. Ed Boring, Mr. and Mrs. Carol Ford, Mr. and Mrs. G. Wynn, Mr. and Mrs. Carl Jordan, Mr. and Mrs. Hal Randal, Mr. and Mrs. Ed Johnson, Mr. and Mrs. Robert Driscoll, Mr. and Mrs. Ralph Caley, Mr. and Mrs. Harry Wenderoth and Mr. and Mrs. Gerald Fisher.

Picnic Sunday For De Molay

Members of the Order of DeMolay and the DeMolay Mothers club are sponsoring a picnic Sunday at Paradise Islands for members of the lodge and their families. The picnic committee will furnish beverages. Dinner is to be served at 6:30 o'clock.

The Layton clan will hold its annual reunion on August 6 at Bryant Park, Albany.

Sugar is Sugar Canning Rules Include Heating of Dangerous Paraffin Over Hot Water

By Maxine Buren
Statesman Women's Editor
Probably most women now know, but we'll again verify it, that sugar is sugar, whether it be beet or cane. For all purposes, one is just as good as another, if of equal refinement, as they are equal chemically.

Canning equipment is a poor place to economize, because by gambling in inferior jars or lids, a good deal of material and time can be wasted.

In canning, never use flat lids or rubber rings two years. Be sure jars are without cracks, and that they are smooth around the top. If small chips are found when finger is run around the top, mark the jars and keep them for pickles that need not be sealed. Better to throw them away.

It's best to discard the flat part of the two-piece metal closures when the jar is emptied, then there's no chance of re-using them.

Also, always use the best product possible. Canning never improved the quality of the food, so use only the very best, soundest and most tender possible.

The dear old art of making jelly seems to have faded in some households, giving way to jams and preserves. But fruit still jells, just as it did for grandma, if we'll only go at it right.

Tart apples, currants, grapes, and such berries as boysens, youngs, black, loganberries and some plums have lots of pectin. You can really test for pectin if you want to. Pour 1 tablespoon of the prepared juice along with 2 tablespoons denatured alcohol into a cup. Move cup gently to blend the two. If a large clot forms, there is a large amount of pectin, if small scattered clots form, there is not enough pectin to make the liquid jelly without the use of a commercially prepared pectin.

Here's the method for making jelly, if you have forgotten. To soft, prepared fruits (don't peel or core fruits except quinces, which should be cored) add just enough water to prevent sticking, heat slowly, mashing to extract juices. Boil gently 10 to 20 minutes. Cover hard fruits with water and cook until soft.

Drain, let drip through cloth but do not squeeze (you can run some water through it later and use this thinner juice for beverages if you wish).

Measure juice and heat to boiling (don't cook more than 2 quarts jelly at once) add sugar, usually cup for cup, stir until dissolved then boil rapidly without stirring until jelling point is reached. To test, dip spoon into boiling jelly, tilt spoon so juice runs over side. When jelling point is reached, it divides into two distinct drops which run together and leave spoon in a large sheet. Stop cooking at this point. A thermometer will indicate a temperature of from 220 to 224 degrees according to the ripeness of fruit and ratio of fruit to juice.

Four into sterilized jars after skimming jelly. Let stand until firm, then cover with thin coat of paraffin. Let us admonish you, heat paraffin over hot water. One young woman was killed last summer when paraffin became over-heated and exploded. This would have been avoided if the paraffin had been kept over hot water. Accidents are never intended and care in canning matters is always well worth while.

Geers Gather At New Era

The Geer family held its annual picnic last Sunday at the Lyman Leonard home at New Era. Fifty descendants of Joseph Cary Geer attended the annual event. I. W. Geer of Salem was elected president; Mrs. Dick Fuller, McMinnville, vice president; Mrs. C. C. Geer of Salem, secretary-treasurer.

Attending from Salem were Mr. and Mrs. A. Geer, Mr. and Mrs. I. W. Geer and their houseguest Mrs. Ida Geer Clymer, Yuma, Ariz., Mrs. C. C. Geer, Mr. and Mrs. Lenard Kephart, Nicole and Kerl, Mr. and Mrs. T. J. Hibbler and Mrs. Juanita Paulus.

Engagement Announced

AUMSVILLE — Mr. and Mrs. Elmer Klein are announcing the engagement of their daughter, Bonnie Joy, to Harold Youngberg of Carlton. Wedding services are set for September 2 in Salem.

District Has New Officers

New district no. 20 officers of Veterans of Foreign Wars auxiliary installed recently are Mrs. George Mason of Rickreall, president; Mrs. Don Kelso, Meadowlark auxiliary, Salem, senior vice-president; Mrs. Bernice Grant, Silverton, junior vice president; Mrs. Blanch Syverson, Mill City, treasurer; Mrs. Mae Wilder, Marion auxiliary, Salem, chaplain; Mrs. Jean Hopkins, Marion auxiliary, conductress; Mrs. Mary Lou Edgerton, Silverton, guard; Mrs. Marie Hansen, Marion, auxiliary, secretary; Mrs. Amelia Bolton, Marion auxiliary, musician; Mrs.

Church Ceremony Unites Couple

On June 18, at a ceremony performed in the Johnson Memorial Seventh Day Adventist church, Miss Verna Marie Sackett, daughter of Mr. and Mrs. Hugh Millard of Marion, became the bride of Gordon Schuyler Travis, son of Mr. and Mrs. David Travis of Eugene. Elder R. G. Schaffner performed the ceremony.

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CLUB CALENDAR

TUESDAY
Central WCTU, basket picnic with Mrs. Eugene Prescott, 1064 Oak street, 12:30.
American War Mothers, with C. T. Grayson, 615 North 17th, noon no-host luncheon.
Sigma Kappa Mothers club, with Mrs. Verne McTullien, 1:30 picnic luncheon.

WEDNESDAY
Special officers meeting, Pythian Sisters, KP hall, 7:30 p.m.
Nebraska auxiliary, West Salem park, covered dish lunch, 12:30 o'clock.
Oregon Grape camp, Royal Neighbors of America, VFW hall, 8 o'clock.
United Commercial Travelers auxiliary, 1 p.m. desert luncheon with Mrs. William McGill, 180 Kingwood.

THURSDAY
American Gold Star Mothers, with Mrs. Glenn Larkins, 1759 Park avenue, 8:30 no-host picnic supper.

FRIDAY
Degree of Honor picnic at Leslie park, 8:30, no-host affair for all members and families.

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