

Women's Section

SOCIETY • CLUBS • MUSIC

Miss Marilyn Myers Tells Betrothal

Pretty, brunette Marilyn Myers takes the romantic spotlight this morning with the announcement of her engagement to Richard Grenz. The surprise news was first told Tuesday night at a party for which the bride-elect and Miss Mary Feike were hostesses at the Charles F. Feike home on Richmond avenue for a group of the college set.

Miss Myers is the only daughter of Mr. and Mrs. Deryl F. Myers and her fiancé's parents are Mr. and Mrs. G. Grenz. No date has been set for the wedding. Both are graduates of Salem high school and are now employed at the Capital Journal.

The hostesses invited their guests to a 7:30 o'clock dessert supper.

Marking places for the guests were individual gladioluses and inside of each bloom were tiny hearts bearing the names of the engaged duo.

Bidden to the announcement party were Miss Bernice Imlah, Miss Donna Beard, Miss Dorothy Cannon, Miss Carol Fuhr, Miss Joan Marie Miller, Miss Janet Gaiser, Miss Erna Darr, Miss Diane Karsten, Miss Mary Holcomb, Miss Elizabeth Johnson, Miss Nancy Miller, Miss Joyce Armstrong, Miss Leslyn Burdette, Miss Marilyn Power, Miss Betty Cooley, Miss Elaine Stanley, Mrs. Louis Lorenz, jr., and Mrs. William F. Johnson of Portland.

Mr. and Mrs. Robert Sprague and daughters, Cathy and Ann, have returned home from a fortnight's motor trip to Montana, Glacier and Yellowstone National parks.

On Etiquette

By Roberta Lee

Q. If there is no host in the house at the time, and a hostess is seeing a couple off, should she help both of them with their coats, or just the woman's?

A. She doesn't assist either of them. The man first helps the woman with her coat, and then puts on his own.

Q. If a man is telephoning another man on business, does he say, "This is Mr. Johnson of Smith & Sons"?

A. It would be better if he omitted the "Mr." He can say, "This is Johnson of Smith & Sons," or, "This is George Johnson."

Q. Should a girl of eighteen rise when being introduced to a man of sixty?

A. Yes, it is the proper thing to do—also, to a woman of sixty.

LEON'S
ARE HEADQUARTERS FOR GENUINE
SPALDING
SHOES!

Around Town....

By Jeryme English
TRAVEL TALK... Leaving by plane Thursday for Akron, Ohio will be Mrs. Ralph Campbell. She is going east for the wedding of her nephew, Robert Cahill, and Miss Patricia Lee Cullinan, which will take place on Saturday afternoon in Akron. Mrs. Campbell will be a guest at the home of her brother and sister-in-law, Mr. and Mrs. John L. Cahill, while in Akron. She plans to be away a fortnight. Mrs. Campbell's youngest son, Gary, will be enrolling at the University of Oregon this fall for his freshman year.

Headed south... today will be Mrs. Murray Cameron and daughters, Donna and Sharon, who have been here from their home in Sacramento the past few weeks visiting with Mrs. Cameron's parents, Mr. and Mrs. David Eason. Accompanying them on the motor trip south will be Miss Sally McLellan, daughter of the Daniel J. McLellans. Sally will visit a while in Sacramento with the Camerons and then will go on to San Francisco. Later in the month she will leave the bay city by plane for Honolulu, where she will make an extended visit with her uncle and aunt, Captain and Mrs. Curtis Schantz, who were here earlier in the summer enroute to the islands. Captain Schantz is stationed at naval headquarters in Honolulu.

A trip north... for Mr. and Mrs. E. C. Charlton, who returned Monday from Alaska, where they attended the Northwest Peace Officers convention in Sitka. The Charltons drove to Seattle visiting his brother and sister-in-law, the H. M. Charlton, before sailing on the Baranoff for Juneau. There they were joined by the rest of the northwest delegation and then went by plane to Sitka. Mr. Charlton assistant police chief, is a former president of the Northwest Peace officers and this year was elected to a three year term on the board of directors. The Charltons were away ten days and made the return trip by plane.

To the bay area... Mr. and Mrs. Conrad Paulson are leaving Friday by car for a ten day sojourn in San Francisco and the bay region. While they are away Mrs. Paulson's mother, Mrs. Thomas Watson of Portland, will be at their Court street home.

To Idaho... on Friday will go Mrs. Harry H. Belt and daughter, Miss Barbara Bell, who will visit for the ensuing ten days with Mrs. Belt's son-in-law and daughter, Mr. and Mrs. Alex deSchweinitz, at their home in Burley.

Interesting visitor... at the home of Mr. and Mrs. Charles E. Wagner is Mademoiselle Fausle Leglouannee of Paris, who arrived in Portland by plane from New York City last Friday. She will be here until the end of the week, when she will leave for San Francisco for a visit before returning to the east coast and France.

FAIR VISITORS... Mr. and Mrs. John Jernam and son, Jay, of Portland, left Tuesday for their home after a weekend visit in the capital at the home of his mother, Mrs. Linn C. Smith, and Mr. Smith. While here the Jernams took in the state fair and races on Monday afternoon.

Guests... of Dr. and Mrs. John R. Wood in their box at the races on Tuesday afternoon were Dr. and Mrs. Cecil Laws of Corvallis.

Here on Monday... were Lt. Col. Thomas Wiper of Grand Forks, North Dakota and his brother, Charles Wiper, jr. of Eugene, chatting with their many Salem friends. Colonel Wiper left Tuesday with his parents, Mr. and Mrs. Charles Wiper of Eugene, for North Dakota. His younger brother, Colonel Wiper is a flying instructor at the University of North Dakota.

A group of coeds... gathered for an informal party Monday afternoon at the home of Miss Shirley Karsten before going out to the fair. Shirley's guests were Marjorie Becke, Patricia Fitzsimons, Beverly Beakey, Diane Perry, Jean Clement, Dorothy McCall, Ann Carson and Mary Lou Hanson of Burlingame, Calif., who is here visiting at the home of Irene McLeod.

House guests... of Mr. and Mrs. Arthur Plant at their Pioneer Drive home during fair week are Mr. and Mrs. Robert Sinclair of Victoria, B. C.

Sixtieth Milestone... reached by Mr. and Mrs. Louis Bechtel, who will celebrate their 60th wedding anniversary today by attending the state fair. The couple's marriage took place in Salem at the old Baptist church and they have resided here ever since, except for a few years in California. They have one son, William Bechtel, who also resides in Salem. Until his retirement four years ago Mr. Bechtel was actively engaged in the real estate business.

Twin Girls Named

FOUR CORNERS—Twin girls were born to Mr. and Mrs. Nestor Tokstad, jr. (Sadie Singer) on Friday, August 31, at the Salem Memorial hospital. The elder of the little misses, by 11 minutes, weighed in at six pounds and two ounces, has been named Carol Marie and her little sister, Janet Kay, tipped the scales at six pounds and eight ounces. There is an older sister, Nancy Ann. The grandparents are Mr. and Mrs. Nestor Tokstad, sr., and the great-grandparents are Mr. and Mrs. L. A. Hamilton, all of Salem.

Girl Born in Alaska

A baby girl weighing 8 pounds, 3 1/4 ounces was born August 12 to Corporal and Mrs. Roy J. Donaldson at the U. S. naval station, dispensary, Kodiak, Alaska. Cpl. Donaldson, who is serving at Fort Greely, Alaska, is the son of Mr. and Mrs. Albert Donaldson of star route, Mt. Burg, Ark. Mrs. Donaldson is the daughter of Mr. and Mrs. Stoe Farrell of route 1, Turner. The baby, named Julia, Ann, is the second child for the Donaldsons.

Mr. and Mrs. Coburn Grabenhorst and sons, Coburn and Geoffrey, were in Walla Walla for the holiday weekend as guests of Mrs. Grabenhorst's mother, Mrs. Fred Lasater.

Knows Her Cooking

Dione Lucas, Internationally Known Restaurateur Offers Recipe Ideas

By Maxine Baren
Statesman Woman's Editor

It's been many a cold day since we have sat on the audience side of the footlights at a food demonstration. But vacationing in Seattle, we went to a cooking school conducted by the internationally famous lecturer, teacher and writer on foods, Dione Lucas.

A small English born woman with expressive hands and a quick sense of humor, she's been trained by the French at l'École du Cordon Bleu in Paris. The school founded in 1880 primarily for daughters of upper and middle-class families, later became the mecca for men and women from all over the world who wanted to learn the art of cooking. She founded Au Petit Cordon Bleu in London and was entitled to award diplomas in the name of the Paris school. Mrs. Lucas, with a friend, also established a restaurant of the same name in London and when she came to the United States in 1945 opened up Cordon Bleu restaurant in New York. Flies to New York.

She is on a 10-week schedule of two schools on the west coast weekly, flying back to conduct a television show in New York city each Friday. That's traveling.

Mrs. Lucas is full of practical tricks, she knows seasonings and methods. Doing a great deal of the work herself, she made four elegant dishes in the two-hour period given over to her. She does things in the true French style, sparing no pains for flavor and appearance of foods.

Eggplant Boston, Ceylonese shrimp curry, Swedish meat balls and chocolate cake were on the program.

Here's her eggplant recipe, quite reasonable right now, remember that the French do not spare the seasonings, butter or garlic.

STUFFED EGGPLANT BOSTON

3 small eggplants	1/2 cup breadcrumbs
3/4 pound mushrooms	1/4 cup light cream
1 1/2 cups milk	1/2 cup oil
6 tablespoons butter	Garlic
6 tablespoons flour	Salt, cayenne, black pepper
1/4 cup grated parmesan cheese	1 teaspoon dry mustard

Cut eggplants in half lengthwise and make slits crosswise on top, sprinkle with salt and let stand 1/2 hour. Rinse in cold water and dry well. Bake until done, then carefully remove meat from shells. Chop roughly with garlic, salt and some black pepper. Slice mushrooms, saute in a little butter and add to eggplant. Combine with half of the following sauce.

Melt 4 tablespoons butter in a pan, remove from fire, stir in the flour, salt and cayenne. Pour on the milk and stir over fire until it comes to a boil. Then add 1/2 cup grated cheese, cream and mustard. Simmer for 5 minutes. Fill into shells of eggplant.

Pour the rest of the sauce over the top, sprinkle with breadcrumbs and dot with rest of butter. Brown under broiler.

Mrs. Lucas goes in for dill. She suggested that dill be added to meat balls for flavor. Her recipe called for 2 tablespoons freshly chopped dill or dry dill soaked for awhile to puff it up. She also adds dill to salad dressings.

She suggested adding 1/2 cup ice water to a pound of ground beef for tender hamburger cakes.

A recipe for frosting that used egg yolk intrigued us.

BUTTER CREAM FROSTING

Beat 4 egg yolks in a bowl, cook 3/4 cup corn syrup until it spins a thread and pour over yolks. Continue beating until stiff. Add 1 cup creamed butter (whipped up in beater) and 8 ounces dark chocolate which has been melted down in 4 tablespoons water and cooled. Add flavoring.

This is rich, of course, but it makes a lot. For an ordinary cake it could be cut in half.

Miss Olmsted, Mr. Worden Married

The marriage of Miss Mary Olmsted and Donald Worden took place on August 26 at the North Summer street home of Prof. T. S. Roberts with the Rev. R. G. Schaffner officiating at the 2 o'clock rites. The bride is the daughter of Mr. and Mrs. Louis H. Olmsted and the groom is the son of Donald W. Worden of Springfield and Mrs. Kenneth Long of Salem. He is the grandson of Mrs. E. S. Worden of Salem. Prof. Roberts played the wedding music and Miss Gladys Edgar was the soloist.

For her wedding the bride chose an ankle length dress of white organdy with pale pink flowers and mits to match. Her fingertip veil was caught to a seed pearl headband and held in place with pearl and rhinestone clips. She carried a bouquet of pink and white roses and tuberous begonias.

Miss Donna Hindman and Miss DeVonia Kleeman were the bride's attendants and wore white organdy dresses accented with blue. Their bouquets were of

Couple Married At Home Rites

Announcement is being made of the marriage of Mrs. Miriam K. Sweetland and Raymond D. Cleveland, which was quietly solemnized on September 1 at the home of the bride. The Rev. Omar Borth of the Calvary Baptist church performed the ceremony before members of the immediate family.

Mrs. Dorvan Holt was her mother's only attendant and Roland Cleveland stood with his father as best man.

The couple will make their home at 465 Columbia street.



Marguerite Higgins Compares Blue Bonnet - Finds Good News!



Here's a timely tip from Marguerite Higgins. Compare BLUE BONNET Margarine with any spread at any price. Like the noted war correspondent, you'll love the delicate, sunny-sweet flavor of this fine-quality all vegetable margarine. You'll appreciate BLUE BONNET'S nutrition. No other spread for bread is richer in Vitamin A the year around! And you'll welcome its real economy. So buy BLUE BONNET and get "all 3"—Flavor! Nutrition! Economy!

Salem Greater Gospel Crusade

Continues

Through Sunday, September 9th

With

JIM MERCER

7:45 NIGHTLY

• Music Directed by the Basingers

Tent Located on North Portland Road—
1/2 Mile Beyond Underpass

Jays Honored on Anniversary

HUBBARD—Mr. and Mrs. Lawson Jay were honored on their golden wedding anniversary by Thalia Rebekah lodge following the Tuesday evening meeting. Immediately following opening of lodge Mrs. Jay was presented with a corsage from the lodge by Miss Frances Weaver. A gift was presented the couple following the business meeting by Mrs. George Lettier and Mrs. A. L. Murphy gave a brief talk.

An invitation from St. Alexie lodge of Butteville to attend the initiation of new members for them by Home Rebekah lodge at Woodburn September 18 was accepted.

Together 50 Years

Mr. and Mrs. H. G. Schnasse quietly celebrated their golden wedding anniversary on Tuesday at their home, 1970 North Lancaster Drive. The couple's marriage took place fifty years ago in Omaha, Nebraska. The Schnasses have a son, and daughter and four grandsons, two of whom are now serving in Korea.

Mr. and Mrs. Werner Brown and sons, John and Clifford, returned Tuesday morning from a sojourn at their Neskovin beach home.

To Mark Rummage

The finance committee of the Salem Business and Professional Woman's club will meet for a marking party Thursday night at the home of the chairman, Miss Eleanor Roberts, 705 Howard street. A dessert supper will be served at 7:30 o'clock, followed by committee members marking the articles for the club's rummage sale to be held on Saturday over Greenbaum's.

Miss Anna Marie Pederson and Miss Evelyn Gjesdal left this week for Kansas to attend the Wesleyan Methodist college in Miltonvale.

CLUB CALENDAR

WEDNESDAY
Pythian Sisters, Beaver hall, 8 p.m.
THURSDAY
Board of American Legion auxiliary 136, with Mrs. Joseph Di Filippo, 8 p.m.
American War Mothers, VFW hall, 8 p.m.
SATURDAY
Salem chapter, OES, Masonic Temple, 8 p.m., initiation.



Ill be at...
Miller's
Sept. 4th to 8th



I'm bringing news about the very latest in fashion and beauty. And I'm looking forward eagerly to discussing your personal beauty problems with you. You'll love watching me hand blend to order right before your eyes the one face powder made exclusively for you. It takes but a few moments. I'll be seeing you.

ALL THIS WEEK

Miss Edith Cummings

Special representative from the New York salons of

Charles of the Ritz

WILL BE IN OUR COSMETIC SECTION
AVAILABLE FOR COMPLIMENTARY INTERVIEW

When?

• No one can say when sickness may strike. Keep in mind the importance of a dependable professional service. Bring your Doctor's prescriptions to this fine pharmacy where you are always assured fair prices.



CAPITAL DRUG STORE

Since 1893
405 State at Liberty
S&H Green Stamps with every prescription

...made with

Kitchen Craft Flour

Guarantees You Better Baking

Cookies are easy to make for school lunches and after-school snacks. Kids love them when they're really made at home. Remember, the extra fresh, extra rich ingredients only you can put in your home recipes give your cookies real home-made flavor. Saves money, too.

Milled exclusively for HOME baking!



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