

Women's Section

SOCIETY • CLUBS • MUSIC

Around Town....

By JERYME ENGLISH

TODAY'S... exciting romantic news is the announcement of the betrothal of Miss Peggy Gumbert of Portland and Sgt. Daniel J. Fry Jr., USA, son of Mr. and Mrs. Daniel J. Fry, which was recently revealed at a family dinner in Portland at the home of the bride-elect's mother, Mrs. Milton L. Gumbert. No plans have been made for the wedding. The attractive, brunette bride-to-be, who has often visited in the capital, is a graduate of the Catlin School in Portland and attended the University of Arizona and Stanford University. Mr. Fry is a graduate of Salem schools and attended the University of Oregon. His fraternity is Phi Delta Theta. He recently returned to the Panama Canal Zone, where he is stationed at Fort Davis, after a holiday visit in the capital.

Announcement... is being made of the engagement of Miss Ruth Bedwell of Salem, daughter of Mr. and Mrs. Ray L. Bedwell of Vancouver, Wash., formerly of Salem, to Pfc. Gordon Hamilton, USAF, son of Mr. and Mrs. Paul Hamilton of Salem. No wedding date has been set. Both are graduates of Salem schools and the bride-elect is stationed at the Portland Air Base.

PARTY NOTES... Mrs. Gordon Krueger is entertaining informally at luncheon this afternoon at her Kingwood Heights home for the pleasure of a few of her friends. Bridge will be in play after the luncheon.

Bridge hosts... tonight will be Justice and Mrs. James T. Brand, who are entertaining members of their club at their North Summer Street home. Earlier in the evening the group will meet for a no-host dinner at the Marion Hotel.

In Portland... on Wednesday night to attend the First Citizen's banquet at the Multnomah Hotel were Governor and Mrs. Douglas McKay and Justice and Mrs. Brand. The honor guest speaker was Justice Brand. Members of the Portland Realty Board were hosts for this annual formal affair with over six hundred seated in the Grand Ballroom of the hotel.

A surprise birthday... party on Friday night for which Dick Fortmiller was host at the Fairmont Hill home of his parents, Dr. and Mrs. E. V. Fortmiller, in honor of Fred Lawrence. A group of the teen-age set bidden to the party... games and dancing were enjoyed with birthday cake served later in the evening.

Honoring... Fred were Charles Woods, Judy Burdette, Mary Rauk, Juanita Wittenberg, JoAnn Lewis, Jean Smith, Donna Carbaugh, Donna Kron, Barbara Swegart, Hazel Sneed, Anne Woodmansee, Rusty Lawrence, Frank Crall, Charles Conklin, Jim Fowler, Bill Rossow, Bill Rodowald, Jimmy Fortmiller and the host.

Weekend tidbits... Mr. and Mrs. Ted Nickerson of Oregon City

will arrive today to be the weekend guests of Mr. and Mrs. Claybourne Dyer. Mr. and Mrs. Roger Wagner of Portland will be in Salem for the weekend as guests of their parents, Mr. and Mrs. J. T. Sundet and Mr. and Mrs. Charles E. Wagner.

Visiting... in Salem this weekend are Mr. and Mrs. Joan L. Sullivan and children, Frances, Candace and John, of Madras, who are guests at the Zena home of Mrs. Sullivan's mother, Mrs. James W. Mott. Mrs. Sullivan and the children drove down on Thursday and Mr. Sullivan will join his family here today.

VACATIONING... in the South are Mrs. Walter Toozee and her sister, Mrs. Preston Teller of Seattle, who are guests of the Fred Talbot at their Sun and Shadow Hotel in Hollywood. The vacationists will also sojourn at Palm Springs.

Ceremony Held In Spokane

From Spokane comes news of the wedding of a former Salem girl, Miss Marylou Acklen, daughter of C. H. Acklen of Minden, La., to Edgar Lilly, formerly of Crab Orchard, West Va., which took place on Jan. 12 at the First Baptist Church in Spokane. The 2 o'clock nuptials were performed by Dr. Walter Bridge.

For her wedding the bride wore a beige lace gown over rose taffeta and her flowers were sweet-heart roses.

Mrs. Ronald Swatcyna was the honor attendant and wore a lavender afternoon dress and corsage of pink carnations. Marlene McQueen was the flower girl. O. V. Lilly was his cousin's best man and Ronald Swatcyna was the usher.

A reception followed at the home of Mr. and Mrs. Wilson Cole. After a wedding trip the couple will be at home in Spokane, where Mr. Lilly is pressman at the Spokesman Review. The new Mrs. Lilly was an anesthetist at the Salem General Hospital prior to her marriage.

Officers are Installed

Installation of officers highlighted the meeting of Chemeketa Toastmistress Club Thursday night at the Golden Pinesant. Mrs. Dora Howard was installed as the new president; Mrs. Joseph Johnston, vice president; Mrs. J. B. Bangert, corresponding secretary; Mrs. H. H. Jenkins, recording secretary, and Mrs. Paul Gilmer, treasurer. Mrs. W. E. Brown was the installing officer.

Mrs. H. H. Jenkins was the

Mrs. Applegate Is Installed

Mrs. Mae Logan, state supervisor of Portland, installed the newly elected 1952 officers of the Royal Neighbors of America at the Monday night meeting. She was assisted by Mrs. Mabel Wiles, district deputy, as ceremonial marshal, and Miss Mildred Yetter, assistant marshal.

The following were installed as officers: oracle, Mrs. Gladys Applegate; past oracle, Mrs. Mary Young; vice oracle, Mrs. Irwin Geer; chancellor, Mrs. Earl Kasson; recorder, Mrs. Minnie Gregory; receiver, Mrs. John Short; marshals, Mrs. Hildagarde Prentice and Mrs. Emma Jane Weaver; inner sentinel, Mrs. Virgie Gamble; outer sentinel, Mrs. Ethel Davenport; manager, Mrs. Laura Macklin; physician, Dr. Mary Purvine; juvenile director, Mrs. Hatfield Robertson; drill captain, Mrs. Mable Miles; faith, Blanche

Gaines; courage, Mrs. Rose Cole; modesty, Mrs. Stanley Quamme; unselfishness, Mrs. Helen Thomas; and endurance, Mrs. John Fosnot.

Assisting on the escort team were Mesdames Evelyn Kennedy, Dorothy Michels and Vera Aigeltinger. Mrs. Mary Young, outgoing oracle, was presented with a past oracle's pin by the camp.

Dr. Purvine gave a short talk on her recent South American trip. The refreshment committee included Maude Shafer, Mable Sohr, Dorothy Michels, Zula Webb, Mildred Yetter, Mary Young, Minnie Williams and Mildred Zeuske.

Club Presidents Are Guests

The public affairs committee of Altrusa Club was in charge of the meeting held at the home of Dr. Martha Springer on Thursday night. The theme of the evening was to further "Community Service."

Representatives of other women's service clubs of Salem were invited to attend and to participate in the program. Historical reports and summary of the work of of Rotana, Zonta International and Altrusa International were given by Mrs. Lester Thomas, president of Rotana; Mrs. Harry Miller, second vice president of Zonta, and Miss Margaret McDevitt, president of Altrusa.

John Horns, professor of art at Oregon College of Education, Monmouth, was the speaker. He demonstrated many kinds of puppets and explained the value of puppetry in the training program for the handicapped child. He also showed how a puppet can be made in ten minutes.

Special guests for the evening were Mrs. Lester Thomas, Miss Lorena Jack, Mrs. Harry Miller, Mrs. Benjamin Lambert, Miss Arline Sholseth from the Altrusa Club of Bremerton, Wash., Miss Evi Tarem, Altrusa girl of the month.

The public affairs committee consists of Dr. Springer, Mrs. Hazel Goodman and Mrs. Wayne Keeney. Hostesses were Mrs. George Sumpter and Miss Nanette Schmucki.

Mrs. Ritchie Hoven of Tolstoy, South Dakota, has been visiting the past week at the home of her friend, Mrs. Dorothy Michels and family.

CLUB CALENDAR

SATURDAY... Nebraska Club at Mayflower Hall, 7:30 p.m., social meeting, refreshments.

SUNDAY... Hal Hibbard Camp and Auxiliary, USWV, no-host dinner, 1 p.m., Salem Women's Club, joint installation of officers.

MONDAY... West Salem Lions auxiliary, with Mrs. Axel Jacobsen, 560 Hansen ave., desert 7:30 meeting to follow.

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By MAXINE BUREN
Statesman Woman's Editor

Every time we hear of a couple wintering in the South, a family motoring off to spend the holidays in New York City or a business woman taking a month off for travel, we put our heads into a travel book and dream about where we'd like to go. Part of the pleasure in a real trip in for us would be dining en route, for not only do we have food on our minds because it's our business, we also like to eat.

Now that this lengthy preamble is taken care of, we mention that we looked in our favorite book of recipes from all over the country and settled on some fancy pies, specialties of various famous eating houses which we would like to sample in their own setting.

For instance, if we were in New Jersey, Bernardsville, N. J., we'd stop in at the Old Mill Inn, a rebuilt barn beside a century-old grist mill that invites guests to dine. We would probably be introduced to

NEW ENGLAND PECAN PIE

1 cup pecan pieces 2 tablespoons flour
1/2 cup sugar 3 eggs
1/2 cup soft butter Dash of salt
1 cup light syrup 1 teaspoon vanilla
Unbaked pie shell Whipped cream
Mix flour thoroughly with sugar. Beat eggs slightly; add butter, salt, sugar mixture, syrup, nuts and vanilla. Mix well and pour into unbaked pie shell. Preheat oven and bake for 10 minutes at 375 degrees, and for 50 minutes at 350 degrees. Serve topped with whipped cream.

The William Pitt, popular eating place at Chatham, N. J., offers another rich pie recipe:

COCONUT CREAM CHIFFON PIE

3/4 cup shredded coconut 1 tablespoon gelatin
1/4 cup cold water 3 eggs, separated
1/2 cup sugar 1/4 teaspoon salt
1 teaspoon vanilla 1 cup scalded milk
2 cups heavy cream, whipped 1 baked pie crust
Sprinkle gelatin in cold water. Combine egg yolks, sugar, salt and vanilla. Add to hot milk. Cook in double boiler until mixture coats spoon. Add gelatin to hot mixture; stir until dissolved. Chill until syrupy. Fold in stiffly beaten egg white and 1 cup whipped cream. Pour into crust-lined pan and chill. Top pie with remainder of whipped cream and sprinkle with coconut.

A recipe for pineapple cream pie comes from Oelsner's Colonial Tavern at Covington, Ken.

PINEAPPLE CREAM PIE

1 cup cubed pineapple 3 tablespoons flour
1 cup sugar 2 egg yolks
2 cups milk 1 tablespoon butter
1 pie shell, baked Meringue
Combine flour and sugar before mixing with egg yolks and milk. Cook until thick, then add butter and pineapple. Pour into pie shell and cover with meringue. Brown meringue in oven and



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