

Women's Section

SOCIETY • CLUBS • MUSIC

Around Town...

By JERYME ENGLISH

ENTERTAINING... centers around the many brides-elect, visitors and travelers... Miss Jean Clement, popular bride-elect of Dean Bunnell, whose marriage will be an event of April 19, will be the honor guest at a pre-nuptial party tonight when Mrs. Harry Wenderoth entertains at her Union Street home... Guests have been invited to a 7:30 o'clock dessert supper with a miscellaneous show at the home of Mrs. Wenderoth... The party will be in play later in the evening... The George Washington theme will be used in the decor with miniature hats holding flags the centerpiece for the individual tables...

Honoring... Miss Clement will be her mother, Mrs. Norris D. Clement of Gresham... her grandmother and aunt, Mrs. L. O. Clement and Mrs. George LaBorde and Mrs. Henry Clement of Portland... the groom-elect's mother, Mrs. Myrl Bunnell... Mrs. E. E. Boring, Mrs. Carroll Ford, Mrs. Jack Langrell, Mrs. Bauschke Owen, Mrs. Carl Jordan, Mrs. Robert Driscoll, Mrs. Sue Beech, Mrs. Robert Sears, Mrs. T. Harold Tomlinson, Mrs. Paul Hale, Mrs. Gilbert Wynkoop, Mrs. Ralph Caley, Mrs. Ed Randall, Mrs. Claude Weaver and Mrs. Wenderoth...

Au revoir party... on Saturday night's agenda when Miss Charlotte Alexander entertains in honor of her brother and sister-in-law, Mr. and Mrs. George C. Alexander, who are soon moving from Portland to Everett, Wash. The hostess has invited a few of the couple's friends to the Alexander home on Kumbler Street... Mr. Alexander is with the Union Oil Co. and his wife and small son, George Shepard, are in Salem at the home of her parents, the Floyd W. Shepards, until living accommodations are found in Everett...

Dinner hosts... tonight will be Dr. and Mrs. Charles Mills, who are entertaining at their Candalaria Heights home in compliment to their house guests, Dr. and Mrs. William C. Goenne... The Goennes with their children, Bill and Kay enroute to Sioux City, Iowa, where he will resume his medical practice... Dr. Goenne has been stationed at Madigan General Hospital, Fort Lewis... The hosts have invited a group of former University of Iowa classmates of the visitors to the dinner... The Goennes will leave this weekend for Iowa...

A hostess... on Saturday afternoon will be Mrs. Robert D. Gregg, who has invited a few friends to luncheon and several hours of bridge at her Hansen Avenue home... The Fairmount Hill... residence of Mr. and Mrs. Vera D. McMullen was the scene of an informal gathering Wednesday night... the meet in the group play golf together and the purpose of the party was for Robert DeArmond to pay off his golf bet to Mr. McMullen... Enjoying the affair were Mr. and Mrs. DeArmond, Mr. and Mrs. Robert Burrell, Mr. and Mrs. Oscar Speech, Mr. and Mrs. Robert Needham, Mr. and Mrs. Robert Powell and Mr. and Mrs. Harvey Quistad and the McMullens...

Heading south... today will be Mrs. Dick Ross, who is driving to California, where she will sojourn for the ensuing six weeks and visit with her ends... The traveler will make stops in Santa Barbara, Palm Springs and Riverside...

Also California bound... on Wednesday were Mrs. Leon E. Barrick, Mrs. Charles S. Pratt and Mrs. C. A. Mulkey... Mrs. Barrick to visit her son-in-law and daughter, Mr. and Mrs. John French, in Menlo Park and to visit in Lodi and San Francisco... Mrs. Pratt will visit with relatives in Stockton and Mrs. Mulkey will be in Albany with her daughter and son-in-law, Mr. and Mrs. Glenn Finney...

Visiting... in the capital for a fortnight are Mrs. John Horton and son, Bill, of Baker, who are guests at the home of her parents, Mr. and Mrs. M. P. Duffy...

A weekend... guest at the country home of Mr. and Mrs. Frank Brownell was Mrs. John Powell of Portland, formerly of Salem and Turner...

Honoring... her bridge club tonight will be Mrs. Robert Cannon, who is entertaining at her Morningstar home... Mrs. Corburn Grabenhorst will be an additional guest... A late supper will be served by the hostess...

Washington School Mothers Club will meet Thursday afternoon in the multipurpose room of the school... Mrs. Emma Wasson, cafeteria supervisor of the Salem Public School will be the speaker... Mrs. Thelma Schirmer and Mrs. Anna Martin's room will give a musical program... The room mothers of Miss Klabo's room will be the hostesses.

Garden-Fresh

Vegetable Casseroles Have Many Uses for Company Luncheons, Dinners

By MAXINE BUREN
Statesman Woman's Editor

You can make vegetables into main dishes for dinner as well as for luncheons if you dress them up a bit. Best way is by the simple method of putting them into some form of baked dish. Here are two very good loaves that can be served as fancy luncheon dishes or for supper.

CELERY LOAF

2 eggs 1 teaspoon salt
1/2 cup milk 1 cup ground nuts
1 cup celery Sage to taste
1 1/2 cups toasted breadcrumbs
Beat eggs, add milk, nuts and cooked celery. Mix sage with dry crumbs, stand for 20 minutes. Bake in oiled pan 30 minutes, browning well.

OLIVE SAUCE

1 1/4 cups water 1 bay leaf
1/2 cup water 1 teaspoon salt
1 cup onion 2 tablespoons browned flour
1 tablespoon oil 2 tablespoons white flour
1/2 cup sliced olives
Mix all but white flour and olives. Simmer smooth in a little water. Cook 2 minutes, add olives and hot water to thin.

CARROT RING

2 cups cooked carrots 1 cup milk
(mashed) 1 cup brown crumbs
1 1/4 cups grated cheese 1/2 teaspoon salt
Bake for 1 hour at 325 to 350 degrees in pan of water. Okra, a great favorite with the Southerners, provides the interest in this loaf:

OKRA LOAF

3 eggs 1/2 teaspoon salt
1/2 pound cheddar cheese 1 pint canned tomatoes
3 tablespoons melted butter 1 can okra
1/4 cup chopped onion
Beat eggs slightly, add cheese and seasonings. In the meantime fry onion in butter, add to eggs, along with drained okra and tomatoes. Bake in moderate oven for 30 or 40 minutes.
Then there's a good cheese-vegetable casserole that's an old-timer:

CHEESE VEGETABLE CASSEROLE

2 cups cooked spaghetti 1 can tomatoes
2 cups canned peas 1 cup breadcrumbs
1 chopped onion Salt and pepper
1 cup grated American cheese
Put half the spaghetti in a casserole, add vegetables and bread crumbs seasonings and half the cheese. Repeat the second layer with cheese on top. Cover, bake 45 minutes at 350. If preferred, add top layer of cheese about 10 minutes before completing the cooking.

Cello Recital Tonight at Waller

The concert to be given by Ethel Lou Stanek, cellist, accompanied by Catherine W. Schelker which was postponed, will be heard tonight at 8:15 o'clock at Waller Hall. This is one in a series of Willamette University faculty recitals and is free, and open to the public.

Suite V in C Minor for violin and piano... J. S. Bach
Prelude (and fugue) Sarabande
Gigue
Sonata pour violoncelle et piano... Claude Debussy
Prologue
Serenade et Finale
Sonata for cello and piano... Burrill Phillips
The Adagio
Adagio assai et vigorosamente

Employes Gather For Dinner

The women employees of the state printing office entertained with a covered dish dinner on Wednesday night at the Royal Court Apartment of Miss Violet Hoffman. Miss Betty Doud and Mrs. John Kolb, nieces of the hostess, assisted in serving.

Attending the affair were Mrs. E. C. Hobbs, Mrs. H. M. Doud, Mrs. May Kinzer, Mrs. William Milner, Mrs. Homer Nelson, Miss Olive Currey, Mrs. Bertha Ray, Mrs. Phyllis Cross, Mrs. Evelyn Reed, Mrs. John Bone, Mrs. Sally Fuller, Mrs. Viola Bates, Mrs. William Bates, Mrs. Thomas Curry, Mrs. Evelyn Edwards, Mrs. Leotta Jaskoski, Mrs. Harvey Wahlgren, Mrs. Esther Stratton, Miss Frank Hout, Miss Genevieve Longren, Mrs. Elaine Settlemee, Mrs. Jaunita Curry, Mrs. Gideon Klein, Miss Gertrude Brewer, Mrs. John Kolb, Miss Betty Doud and Miss Hoffman.

To Buy Baby Scales

At the Dine and Do Club Valentine party at the home of Mrs. W. P. Convoy of Cummings Lane the group voted to purchase baby scales for the new Keizer Health Clinic and to collect cards for the Chin-Up Club. Guests attending were Mrs. George Kline, Mrs. A. E. Steinbrook, Mrs. L. E. Sevrens and Mrs. C. C. Hill. The next meeting will be with Mrs. Hugh Adams, 4090 N. River Road, on Feb. 28.

Christian Women's Fellowship of the First Christian Church will begin Thursday morning with program and worship period at 11. Malcolm Norment from the White Swan Indian Mission, Yakima, will talk during this session. A business meeting will be at 1 o'clock.

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Velma Hardy Married to Navy Man

Exchanging their vows at an 8 o'clock ceremony on Wednesday night were Miss Velma Hardy, daughter of Mrs. D. J. Hardy, and Harold R. Pfeil, US Navy, son of Mrs. H. F. Brown and Harold K. Pfeil, all of Salem. The nuptials took place at the First Congregational Church at 8 o'clock with the Rev. Dudley Strain officiating. The altar was banked with bouquets of pink snapdragons and stock. Lighting the tapers were Miss Patricia Weathers and Miss Ruth Kretz, who wore blue taffeta frocks. Vern Esch was the soloist and Jean Hobson Rich was the organist.

Edward Hart gave his niece in marriage. For her wedding she chose a white satin gown with a court train and a fitted bodice adorned with a collar embellished with seed pearls. A satin head-dress with seed pearl trim held in place her fingertip veil. She carried a white Bible marked with a purple orchid and her grandmother's lace handkerchief.

Three attendants preceded the bride to the altar, all wearing ballerina net frocks with matching stoles. Mrs. Albert Hanson was her sister's honor matron and wore ice blue. The bridesmaids were Miss Patricia MacDonald and Mrs. Vern Hardy in rose frocks. They all carried colonial nosegays encircled with rose lace. Jo Mae Bowcut was the flower girl and David Perry ring bearer.

James Carden stood with the groom as best man and the groomsmen were E. O. Carden. The ushers were Thomas Walden, Albert Hanson and Ramsay Miller.

Mrs. Hardy chose a dusty rose dress with ivory blue accessories for the nuptials. Mrs. Brown attended her son's marriage in a navy blue gown with matching accessories. Their corsages were of ivory pink tipped roses.

A reception followed in the church parlors. Mrs. Ralph Staneky and Mrs. James Smith poured and Mrs. Leon Perry cut the cake. Mrs. Melvin Millet assisted.

When the couple left on their wedding trip to Idaho the new Mrs. Pfeil changed to a pink and coral brown suit with pink accessories. After the ceremony the couple will be at home on Whidby Island, Wash., where the groom is stationed with the navy.

Mothers of Bethel 35, Job's Daughters will meet for a noon luncheon on Thursday at the Masonic Temple. Mrs. Eldon Burris is chairman of the hostess committee and assisting are Mrs. O. D. Wallace Larion, Co-hostesses were Mrs. Frank Lemon and Mrs. Nelson Hickok.

Miss Ruth Collins, instructor at the State Blind School, displayed her hand woven materials at the meeting of the Jaycee-ettes Monday night at the home of Mrs. Wallace Larion. Co-hostesses were Mrs. Frank Lemon and Mrs. Nelson Hickok.

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Chairman of Carnival

Margy Acton, Diane Stoddy and Mary Feike, Oregon State College students from Salem, were chairmen of the Associated Women students carnival held at Oregon State College Feb. 15 after the OSC-University of Oregon basketball game. Booths were planned by twenty-two OSC women's living organizations for this annual event. Miss Acton was both chairman and Miss Stoddy and Feike were assistants.

Theta Sigma Phi Organize Here

Mrs. Thomas E. Brubeck was named chairman of the newly organized Theta Sigma Phi group in Salem at a meeting on Tuesday night at the home of Mrs. Thomas G. Wright Jr. Theta Sigma Phi, a national journalism honorary for women, will be affiliated with the Portland chapter. The group will meet the third Monday of each month.

Coming from Portland to assist the Salem women in organizing were Mrs. Robert Stearnes, president of the Portland Chapter, Mrs. Robert Johnson, Mrs. Walter Naylor and Mrs. James Peterson. Salem members present were Mrs. Brubeck, Miss Alene Phillips, Mrs. Bruce P. Pickett, Miss Mildred Diescher, Miss Vinita Howard, Mrs. Jack Stewart, Mrs. George Dewey Jr. and Mrs. Thomas Wright.

Maccabees, Tentive 84D will meet at the Beaver Hall on Thursday for a 6:30 o'clock no-host dinner. All members and families are invited to attend and cards will be in play after the dinner hour.

Engagements Are Revealed

Announcement is being made of the engagement of Miss Aloha Diane Schaefer, daughter of Emil A. Schaefer, to Wesley Floyd DeLapp, son of Mr. and Mrs. Floyd DeLapp, all of Salem.

No wedding date has been set. The bride-elect is attending Willamette University.

Mr. and Mrs. George A. Gabriel are revealing the betrothal and forthcoming marriage of their daughter, Miss Margaret Gabriel, to Joseph R. Doerfler, son of Mr. and Mrs. J. J. Doerfler of Silverton. The wedding will be an event of June 14.

The bride-elect is a graduate of Canby High School and Willamette University. She is employed at the state industrial accident commission. Her fiance attended Silverton schools and the University of Oregon. He is now engaged in farming.

Woman's Bible Class of the First Methodist Church will hold a class party on Thursday afternoon at the home of Mrs. James W. Taylor, 822 N. 16th St., at 2 o'clock. Co-hostesses will be Mrs. Lena Lisle and Mrs. J. B. Ulrich. Mrs. E. E. Bergman is in charge of the devotions.

Hayesville—Mrs. William Britzke, 2295 Carter Road, will entertain the Hayesville Woman's club Thursday, Feb. 21. Mrs. Charles Garrison and Mrs. Marc Saucy will assist the hostess in serving the 1:15 dessert luncheon. Guest speaker will be Miss Maxine Buren, Woman's Editor of The Oregon Statesman.

In Campus Production

Dorothy C. Polanski, daughter of R. F. Polanski and Mrs. Margaret Polanski, Salem, will play the part of Mrs. Kendall Frayne, a wealthy society woman, in a coming University of Oregon campus production entitled "Second Man." The play will open Feb. 29 in the arena theatre. Miss Polanski is a senior in speech.

Banquet Slated For Friday

The Cub Scouts Mothers' Club met at the home of Mrs. Otto Yunker on Tuesday. Final plans were made for the annual Blue and Gold banquet, to be held in the school auditorium, Feb. 22, at 6:30 p.m.

Present were Mesdames: Glen Chaloupka, Fred Reinwald, Rolf Gilbertson, James McCormack, Arthur Wilson, Floyd McNeill, Don Sutherland, Robert Walkup, Howard Smith, Otto Yunker, John Keller, Priscilla Shattuck, Karl Murphy, James Hurd, Roger Hawley.

Gerald Whitehurst, Aubrey Robes, Roy Letz, Clarence Danen, Floyd Mulkey, Ewald Franz, Gaylord Hobbs, Ben Romig, Eugene Hecsey, E. L. Wright, E. B. Sippell, Carlyle Shidler, J. C. Mount, Clifford Wainwright, and Peter Nebrya. The next meeting will be held at the home of Mrs. James McCormack, Tuesday night, Mar. 11, at 8 p.m., with Mrs. Rolf Gilbertson assisting.

Jefferson—Mrs. Robert Kelly and Mrs. Wilbur Anderson were hostesses to members of the Past Matrons Club of Euclid chapter at a luncheon Friday. Mrs. Harold Rieley, worthy matron of Euclid chapter, was a guest.

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