

Miss Barbara Compton Weds In Bay City

From San Francisco comes details of the marriage of Miss Barbara Compton, only daughter of Mr. and Mrs. Henry V. Compton, and Elmer Ellsworth Smith Jr., son of Mr. and Mrs. Elmer E. Smith, all of Salem.

The ceremony took place in the bay city on Tuesday morning, June 10 at St. Monica's Church at 9:30 o'clock. The Rev. Vincent Koppert of Tillamook, a longtime friend of the couple, flew south to perform the nuptials. Only members of the immediate family and a few friends witnessed the exchange of vows.

Organ music was played throughout the ceremony and the altar was banked with bouquets of red roses and pale pink delphinium.

For her wedding the bride selected a lovely imported white linen gown embroidered with brilliant and pearls on the collar and lapels. She wore a white starched lace hat also adorned with the brilliant and pearls and carried a bouquet of white begonias and pale pink bouvardia.

Bridal Attendants
Miss Eleanor Beales of San Anselmo, Calif., was the bride's only attendant and wore an ice blue shantung dress with matching hat. Her flowers were pink begonias and white ranunculus. Henry O'Hara of Richmond, Calif., stood with the groom as best man.

A wedding breakfast was held immediately after the nuptials at the St. Francis Hotel.

Mr. and Mrs. Compton, their son and daughter-in-law, Mr. and Mrs. Stuart Compton and daughter, Kathy, drove south for the wedding. The bride's mother wore a navy blue shantung suit with navy accessories for the rites. Mrs. Smith, who also went south for her son's marriage, chose a rose crepe gown with matching hat. Both had corsages of pale pink begonias.

After Aug. 1 the newlyweds will be at home in San Francisco at 880 25th Avenue. The couple will spend their honeymoon traveling by car through the Rocky Mountains and the Northwest. They expect to visit in Salem prior to returning to the bay city. Mr. Smith is with the Standard Oil Co.

Annual District Convention Held

Mehama—The annual Rebekah convention of district 7 was held at Stayton on June 10 with representatives from Mill City, Lyons, Scio, Turner, Jefferson and Stayton attending.

Stayton Lodge, which sponsored a youth pilgrimage to the United Nations, gave a cake walk to finance the project. They also participated in memorial services at State Assembly in Salem.

Mill City announced the initiation of 10 new members and presentation of the 53 year veteran jewel to Martha Bowen.

Jefferson was justly proud of having won a \$50 first prize, on a float entered at the State Assembly in Salem.

Scio lodge told of participating in community affairs by donating to a family, whose home was lost by fire.

Turner members reported that their lodge hall, which burned down 2 years ago, has been rebuilt, refurbished, and is almost complete. Lyons boasted of 9 new members and donations to hospital fund, Red Cross, Arch of Dimes and support of the Youth Pilgrimage.

Miss Heringer To Head Club

Miss Maxine Heringer was elected president of the Salem Toastmistress Club Thursday evening at the regular dinner meeting at the Golden Pheasant. Other officers elected were vice president Brenda Glass; corresponding secretary Margaret Gleason; recording secretary Gret Hartley; treasurer, Marion Woodin; club representative, Marie Bosch.

Charlie Bayne was toastmistress for the evening, while Mrs. Weatherholt had charge of table topics. Phyllis Eagy was general evaluator of the evening's program. Edna Ullman and Lillian Carleton were hostesses.

Miss Brenda Glass has invited the club members to her home on June 22 for a coffee hour.

Presidents Meet

Past Presidents of Woman's Relief Corps met with Mrs. Goldia Kyle for a combined social and business meeting. Mrs. Dora Pratt was appointed chairman of the committee to make plans for the affairs to be made by the group. Mrs. F. M. Hoyt assisted the hostess. The next meeting will be held at the home of Mrs. Sarah Peterson July 10.

CLUB CALENDAR

SATURDAY
Salem Chapter, OES, Masonic Temple, 8 p.m.

SUNDAY
Hal Hibbard Auxiliary and Camp, covered dish dinner, Salem Woman's Clubhouse, 1 p.m.; business meeting, 2 p.m.

MONDAY
West Salem Lions Auxiliary with Mrs. Clyde Everett, 8 p.m.; husbands guests, National Secretary's Association, Cascade Chapter, with Mrs. Jerry Cox, 800 North 15th Street, 7:30 p.m.

TUESDAY
Salem Central WCTU with Mrs. Mayne Hill, 1724 Chemeketa St., 8 p.m.

WEDNESDAY
Salem Central WCTU with Mrs. Mayne Hill, 1724 Chemeketa St., 8 p.m.

THURSDAY
Salem Central WCTU with Mrs. Mayne Hill, 1724 Chemeketa St., 8 p.m.

FRIDAY
Salem Central WCTU with Mrs. Mayne Hill, 1724 Chemeketa St., 8 p.m.

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Around Town...

By JERYME ENGLISH
SOCIAL TIDBITS... Mr. and Mrs. Daniel J. McClellan received word this week that their daughter, Sally, now a first lieutenant in the Women's Air Force, has been transferred to Pope Air Base at Fort Bragg, N. C. She is now enroute to her base, in company with another officer, stopping a few days to see the sights in New Orleans. Lt. McClellan has been stationed at Lackland Air Base, San Antonio.

Return home... Mr. and Mrs. Stuart Bush have returned from a several weeks sojourn in San Francisco and other bay area points.

Arriving... today for a visit will be Mrs. Ivan Hunt and son, Charles, of Marysville, Calif., who will be guests of her parents, Mr. and Mrs. Charles Eyre. The Hunt's daughter, Elaine, has been in Salem the past fortnight visiting at the home of her grandparents.

In Portland... on Friday for the Rose Festival parade were Mrs. Robert Needham and children, Beth and Tommy, who joined Mrs. William Martin and her young son, and Mrs. Ralph E. Purvine and children, Billy and Becky, were in Portland Tuesday night to attend the Ice Follies.

In Eugene... today for alumni day on the University of Oregon campus will be Mrs. Raymond Walsh, Judge Earl Latourette and Carl Huston, all to attend the reunion of their class. Judge Latourette will be speaker at the banquet tonight at the Eugene Hotel. Mrs. Walsh will be among those assisting at the President's reception this afternoon in honor of the alumni. Mrs. John Caughell and Mrs. Grant Fallis will be among those in Eugene to attend the 25th reunion of their University of Oregon class.

To Corvallis... on Monday went Mrs. Ben Otjen to attend the graduation of her son, Daryl, from Oregon State College. He received his degree in agriculture and will reside with his family on an acreage near Macleay.

Coming... from Portland on Sunday for the day will be Mr. and Mrs. George Shiffer to be guests of their son and daughter-in-law, Dr. and Mrs. Maynard Shiffer. The latter infant son, Alan, to be baptized Sunday morning at the First Presbyterian Church.

WEDDING NOTES... By coincidence the wedding of Barbara Compton and Elmer E. Smith Jr., which took place in San Francisco

Vibbert-Black Vows Read

The Halbert Memorial Baptist Church was the scene of the marriage of Miss Helen Black, daughter of Mr. and Mrs. Garland Black, and James Vibbert, son of Mr. and Mrs. Allen Vibbert, on June 10 at 2 o'clock. The Rev. Eugene Brickwedel performed the rites and Mrs. Vivian Garrison was the soloist. Miss Virginia Benner was the organist. Miss Wilma Karsten and Miss Fern Legler lighted the candles.

For her wedding the bride wore an afternoon gown fashioned with a full skirt and fitted bodice with Peter Pan collar and short sleeves. She wore a straw hat and white accessories. She carried a white Bible marked with a pink orchid.

Miss Helen Vibbert, sister of the groom, was the bride's only attendant and wore a pastel blue afternoon frock. She carried a pink orchid. Roy Vibbert stood with his brother as best man. Ushers were Robert Carrow, Lester Sandusky and Gerald Slattum. Mrs. Black wore a navy blue sheer gown over taffeta for her daughter's wedding with white accessories. Her corsage was of pink carnations. Mrs. Vibbert wore a navy blue dress with pink accessories and pink carnation corsage.

A reception was held in the church parlors. Mrs. Gordon Black, aunt of the bride, cut the cake. Miss Genevieve Wagner and Miss Doris Moody poured. Assisting were the Misses Darlene Johnson, Leah Durrig, Bernita Tuers, Arlys Zeeb, Rosemary Starr and Lorraine Karsten.

The newlyweds left for Clovis Air Force Base, New Mexico, where the groom is stationed. For traveling the bride changed to a gold suit with white accessories.

Aumsville Club Elects

The Aumsville Woman's Club held its last meeting of the club year at the home of Mrs. Bland Speer. Officers for the ensuing year were elected as follows: Mrs. Ed Holmquist, president; Mrs. Kenneth Purdy, vice president; Mrs. Otto Pank, secretary; Mrs. Guy Shields, treasurer.

The club gave a half scholarship to the local Four-H Group. Instead of the usual June picnic, it was decided to have a no-host luncheon at the Silver Creek Falls Lodge in July.

A group of Pythian Sisters motored to Scio to attend a meeting in honor of Grand Chief Vera Sharp of Gaston, who made her official visit to the Scio Temple. Attending from Salem were Mesdames Laura Johnson, C. J. Pugh, Herman Bergner, Ama Muncie, L. V. Decatur, Ora McKenzie, Effie Lorenz, H. H. Gatts, Miss Betty Jean Bergner and Mrs. Claude Murphy, a past grand chief.

People who know
Chinchillas, insist on ALLIED!

For Further Information Visit, Phone or Write

MARSH CHINCHILLA RANCH
750 S. Lancaster Dr. Ph. 4-2672

(1/2 Mile S. of Pen 4-Corner)

on June 10, was also the birthday of the bride's brother, Stuart Compton, who went south with his wife and daughter, Kathy, for the nuptials. After the morning ceremony at St. Monica's Church a wedding breakfast was held at the St. Francis Hotel. As guests were seated around the table they could look out onto Union Square.

A tiered cake topped and encircled with stephanotis centered the table. At each place were satin wedding cake boxes and place cards adorned with stephanotis. Barbara served the first piece of cake to her brother to celebrate his birthday. And later a birthday cake was brought in for Stuart. His daughter, Kathy, was much more interested in the people of Rocky Mountain and out in front of the hotel than the wedding breakfast. Finally she remarked that there must be a parade down there as there was so many people. The newlyweds will be honeymooning until August.

At the home of the bride's sister, Mrs. H. L. Hobson. Only members of the immediate family will witness the 4 o'clock nuptials, which will be performed by Dr. Seth R. Huntington, pastor of the First Congregational Church. The couple will be unattended.

The bride-elect is a member of the teaching staff at the Englewood School. Prof. Roberts is well known in Salem musical circles as an organist.

The home of Mrs. Glenn W. Wharton on Jefferson Street was the scene of a bridal shower and tea on Thursday afternoon in honor of Miss Wikberg. Hostesses were Mrs. Wharton, Mrs. R. J. Jarman, Mrs. Joe Brooks, Mrs. Eaton, Mrs. Jacob Fox, Miss Erma Hanna and Miss Beulah Wilson. Mrs. J. P. Rawson presided at the tea table, which was decorated in pink and white.

Honoring Miss Wikberg were Mrs. Jess Daugherty, Mrs. Walter Brucka, Mrs. C. F. Addison, Mrs. Steve Irving, Mrs. Irwin Batterman, Mrs. J. J. Foster, Mrs. Gladys Williams, Mrs. Sally Cleaver, Mrs. J. E. Singleton, Mrs. Keith Bateman, Mrs. H. P. Grant, Mrs. Lloyd Drobough, Mrs. J. P. Rawson, Mrs. Tom Wolgamott, all of Salem; Mrs. Gordon Spence and Mrs. Homer Hobson of Portland; Mrs. Ray Breuser of Bay City; Miss Arleen Anderson, Miss Beth Thompson, Miss Margaret McDewitt, Miss Gretchen Kraemer and the hostess.

First birthday party... this afternoon for Michael Sproule, son of the Frederick Sproules... the affair to be held at the home of the honor guest's grandparents, Mr. and Mrs. Francis E. Clark, on North 25th Street. Honoring Michael will be Mrs. Gilbert Bannister and Bill, Mrs. Bruce Barker and Cynthia, Mrs. Ray Cummings, Christine and Randy, Mrs. Robert Mentzer and Catherine, Mrs. Homer Davenport and Jeffery, Mrs. Leonard Milligan and Judith, Mrs. William Palmer, Christine and Francis, Mrs. Richard Van Osdel and Jean, Mrs. Robert Middleton and Deborah, Miss Joann Clark and Miss Lila Clark, aunts of the honor guest, Mrs. Rolin Daniel, Mrs. Loren Spence, Mrs. Francis E. Clark and Mrs. Frederick Sproule.

Court Installs New Officers
Court Queen of Peace, Catholic Daughters of America, Stayton, installed new officers at the meeting Tuesday night at the Forester Hotel. Mrs. Marie Hottinger, district deputy, was the installing officer.

Officers installed were Mrs. Jessie Juel, grand regent; Mrs. Clara Frank, vice-regent; Mrs. Bertha Gehlen, prophetess; Mrs. Rufina Silberman, financial secretary; Mrs. Elizabeth Pietrok, treasurer; Mrs. Rose Bell, historian; Mrs. Dorothy Minten, monitor; Mrs. Thelma Bevier, sentinel; Mrs. Marie Kirsch, organist; Mrs. Jane Starnes, financial secretary; Mrs. Margaret Pietrok, trustees.

The scholarship given by the CDA was won by Rose Marie Kirsch of St. Boniface School.

JEFFERSON—Invitations are in the mail to a bridal shower Friday afternoon in the Christian Church honoring Miss Evelyn Hall, bride-elect of Kenneth Zemlicka of Albany. Guests will be teachers and teachers' wives during the past term. Mr. Boeckel is employed with the Oregon Plywood Corporation. They will make their home in Sweet Home.

Students Receive Honors
MILL CITY—Miss Sue E. Mikkelsen and William J. Mikkelsen, whose parents are Mr. and Mrs. O. M. Mikkelsen, were named to honorary societies on the University of Oregon campus recently. Miss Mikkelsen, a freshman in liberal arts, is one of the thirty freshmen women to be elected to Kwama, a woman's service organization. Her brother, a junior in liberal arts, was initiated into Pi Mu Epsilon, a mathematics honorary.

Chilly Reception
That silent sale of frozen foods counter is one we can't toss a personality against for resistance. The attractive displays now featured at practically all grocery stores.

Check that counter, for there are bargains in it now. Frozen foods are economy buys right now—for many packers are offering some mighty good bargains in last year's frozen foods, making room for a new pack.

Those foods, now at bargain prices at many stores, are no less attractive or full of delicate flavor than the 1952 pack. When buying your food, mark it so you'll use it first.

ANOTHER TEMPTATION
The grocer makes ice cream so handy nowadays too, that it is hard to pass the counter without adding a package or so to the stack of newly purchased foods.

But there is no special reason why one should resist the fascination of ice cream. A universally liked food, it is certainly tops in nutritive value and not at all a luxury.

Then consider too, that ice cream—just plain vanilla or chocolate—is appropriate for all classes of diner, at all times of day or night.

Serve it at the end of the noontime luncheon for the kids, serve it to unexpected guests in the afternoon, topped with a few nuts or fresh strawberry jam. Use it as the dessert for supper and then serve again as a mid-evening treat.

A sauce will add style—if it needs style. Two favorite beverages will give flavor to sauces on these recipes. Fresh hot coffee, made extra strong, gives a fashionable flavor to your ice cream when this first sauce is used over it.

COFFEE WALNUT SAUCE
1 cup sugar
1 1/2 cups strong hot coffee
2 tablespoons cornstarch
1/4 cup cold coffee or water

Put sugar in heavy skillet; melt slowly over very low heat, stirring often. Gradually stir in hot coffee (use a long-handled spoon because lots of steam escapes). Dissolve cornstarch in cold coffee or water; gradually stir into sugar mixture. Cook and stir until sauce boils and thickens. Add butter or margarine, salt and walnuts. Serve warm or cold. Makes 2 cups.

HOT FUDGE SAUCE
1/2 cup light corn syrup
1 cup sugar
1 cup water

Combine corn syrup, sugar and water in a saucepan. Cook to 236 F., or until a soft ball forms when a small amount is dropped in cold water. Remove from heat. Add chocolate and stir until it melts. Add vanilla; gradually stir in evaporated milk. Serve at once, or reheat later. Makes 2 cups.

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Women's Section

SOCIETY • CLUBS • MUSIC
Prof. Roberts, Miss Wikberg To Marry

Announcement is being made of the approaching marriage of Miss Olga Wikberg and Prof. T. S. Roberts, which will be an event of Sunday, June 22. The ceremony will take place in Portland at the home of the bride's sister, Mrs. H. L. Hobson.

Only members of the immediate family will witness the 4 o'clock nuptials, which will be performed by Dr. Seth R. Huntington, pastor of the First Congregational Church. The couple will be unattended.

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Mrs. J. B. Hansen, who was recently installed as president of the Cascade Chapter of National Secretaries Association. The ceremony took place at a banquet held during National Secretaries week.

Miss Redfearn Is Married

Brooks—Miss Peggy Ann Redfearn, daughter of L. E. Redfearn, became the bride Thursday afternoon, June 13, of Mr. and Mrs. Samuel O. Vertz, son of Mr. and Mrs. Samuel O. Vertz. Their marriage was solemnized at 7 o'clock in the Baptist Church. Performing the double ring ceremony was the Rev. Frank Teal. Preceding the ceremony Mrs. Paul Gronbeck played the wedding music.

The bride, whose father gave her in marriage, was gowned in a white Chantilly lace gown fashioned with fitted bodice, over which she wore a small capelet of matching lace. The full skirt was ballerina length. Her Juliet cap of lace was embroidered with seed pearls and caught to a French illusion veil, edged with Chantilly lace. She carried a white Bible marked with a white orchid.

Her only attendant was Miss Sally Brown, who wore a white frock with a gold thread pattern made ankle length. She carried a cascade bouquet of blue daisies, bachelor buttons, and yellow feathered carnations.

Dexter Vail was best man and seating the guests were Capt. Glenn W. Fox and Sgt. John R. Geddes.

Mrs. Redfearn wore a navy blue afternoon dress with lavender accessories and corsage was of lavender sweetpeas. Mrs. Vertz wore a powder blue afternoon dress with pink trim and a pink and white feathered carnation corsage.

In charge of the refreshments were Mrs. Gene White, Miss Bernice Federer, Miss Marjorie Kelson, Mrs. Paul Smith and Miss Mildred Royce.

For traveling the bride chose a navy blue gabardine suit with blue and white accessories and an orchid corsage. Mr. Vertz attended Brooks grade school and Salem High School. He recently received his discharge from the Marines, following a year of foreign duty in Korea.

Margie Carver A May Bride

Halls Ferry—The wedding of Miss Margie Carver of Monmouth and Carol Ellingsworth of this district, took place at the Nazarene Church in Stevenson, Wash., on May 28. The bride is the daughter of Mr. and Mrs. Fred Carver of Monmouth and the groom is the son of Mr. and Mrs. Earl Ellingsworth of Halls Ferry.

The bride wore a traditional white gown with fingertip veil. The couple was unattended.

The couple attended high school in Independence, where they are now at home.

Co-Recreation Club Picnic

A picnic was enjoyed by members of the Co-Recreation club on Friday evening. The newly formed club is sponsored by the YWCA-YMCA for the young adult group in Salem.

Dancing followed at the YWCA. General chairman was Phyllis Eagy. Assisting were Morris H. Bergman, chairman of arrangements, and Della Willis, chairman of the food committee.

Halls Ferry—Visitors at the Clyde Norris home are his father and sister, J. A. Norris and Miss Stella Norris of Prairie Grove, Arkansas.

Shower Honors Miss Starr

Mrs. Arlo McLain was hostess for a bridal shower Tuesday night at the home of Mrs. Charles O. Gillingham in Salem honoring Miss Rosemary Starr, whose wedding will be June 29.