## Geer Reunion **On Sunday**

in East Salem Sunday was that of the Geer family at the A. A. Geer home on Gardens Rd. Dinner was served at a long table set on the lawn.

Attending this year were Mrs. Ida Geer Clymer, Yuma, Arizona, Mrs. James R. Stoltz, Peru, Neb., Leone Pooler Gutherie, Kokoma, Ind., Perl W. Geer, Los Angeles, Bert Geer, Maryhill, Wash., Reba F. Wilcox, Melvin K. Wilcox, V. Karmin Wilcox, Mr. and Mrs. Claude Pucket, all of Portland; S. J. Forturn, Santa Monica, Calif., Mr and Mrs. Joe Grimm, Aurora, Gordon Grimm, Alola, Mr. and Mrs. Lyman A. Leonard, Louise Yergen, Hubbard; Mr. and Mrs. Delbert Moshberger, Norman and Donna, Mollola; Mr. and Mrs.. Frank Bowers, and Mr. and Mrs. Earl L. Poller, Pratum; Mr. and Mrs. Francis R. Toler, Ruby, Jimmy and Candy, Lacombe.

From Salem were Waldo Geer, Albert Geer, Inez Geer, Mrs. Roy Eilert, Vance Eilert, F. Eilert, Mrs. C. C. Geer, Mr. and Mrs. Lenard Kephart, Keri Kephart, Nicole Lynne Kephart, Mrs. Juanita E. Paulus, and Mr. and Mrs. A. A. Geer.

Waldo Geer presided at the business meeting and was re-elected president: Gordon Grimm, vicepresident, and Mrs. C. C. Geer. secretary-treasurer, a position she has held for 31 years the family has been meeting in reunions. The reunion will be held at the same home next year.

### Nuptials to Ba **Held Saturday**

the wedding of Miss Marvel Chrisman, daughter of Mr. and Mrs. Milo Chrisman, and Marvin Harper, son of Mr. and Mrs. E. H. Harper of Grants Pass.

The couple will exchange their vows at an 8 o'clock ceremony on Saturday, July 26 at the Central Lutheran Church. The Rev. G. B. Rundstrom will officiate. A reception will follow in the church parlors.

Members of the TPM club, their families and guests met at Silver Falls park Sunday for dinner. Hostess for the day was Mrs. Mr. and Mrs. Elmer A. Terrill, Mr. and Mrs. E. E. Brandt, Mr. and

## **Older** Version

# Salads of Earlier Generations Were One of the larger reunions held More Filling Then, Cabbage Liked

### By MAXINE BUREN Statesman Woman's Editor

In most families who take their cooking seriously there's an heirloom cookbook that the mother of each generation has fingered through and used recipes from. Such an old cookbook is in my possession and even the name has beer long faded. The index is loose from the book and page edges very much frayed. I don't think mother used the book very much in later years, for her cooking was definitely modern and she was a great one to read the newspaper and m.gazine food departments for inspiration. But I think it was her first cookbook.

Momentarily interested in some salad recipes. I referred to her old cookbook and found that department as well as many others, showed the change in cooking from that day to this.

Most of the salads are of the less refreshing and more filling type. Then the salad course was just another in a large and ample meal. Our salads are now, as a very young friend once said after hearing his mother describe the salad as a refreshing food, and one that contrasts to the fats and starches of the other courses, "It's a mouth wash."

### MEATS AND FISH

Cooked vegetables, chicken, ham, fish, cucumbers and tomatoes were the salad ingredients-usually not mixed. In the book we find cabbage slaw the only other raw vegetable, potato salad was a favorite.

One cabbage salad that is a bit different than the others and which sounds good is this one which of course is rather large as families go this season:

### CABBAGE SALAD

2 quarts fine chopped cabbage	1 tablespon black pepper
2 tablespoons salt	1 heaping tablespoon mustard
2 tablespoons sugar	4 hard cooked eggs
1/2 cup butter	1 cup vinegar

Combine ingredients except cabbage, egg whites and vinegar, rubbing egg yolks until smooth and combining with slightly warmed butter. Mix thorough with cabbage, add vinegar and serve with egg whites, sliced and used as a garnish.

We ran across a salad dressing said to keep "for weeks in the cooler in the hottest weather" the beauty of which is that it uses eight egg yolks, just right for after-angel-cake-day.

ed in dressing for cucumber salad.

## Chittick Family **Holds** Reunion

A reunion of the Chittick family was held at the home of Mr. and Mrs. Charles S. Chittick on July 16, with dinner served in the garden.

Attending were Mr. and Mrs. Ernie Chittick, Donald and Doris, Salem, Mr. and Mrs. Clare Rush, Gates, Mr. and Mrs. Lyle Rush and Diane, Salem, Mr. and Mrs. William Rush, Corvallis, Mrs. Fred Jorgenson, Mr. and Mrs. C. Gross, Joyce and Jack, Talbot, Mr. and Mrs. Charles S. Chittick, Charles A. Chittick, Mr. and Mrs. Duane P. Hadley, Michael and Wesley, all of Lebanon, and Mr. and Mrs. Charles Rush.

### **New Club for** Shutins Formed

A Salem chapter of Indoor Sports Club., Inc., a national organization formed "to get the shutins out and to establish social and rehabilitative means," was formed recently at a meeting of 30 persons at the Earl Adams home north of Salem.

Active members are physicallyhandicapped. A ble - bodied folk who aid the club's work make up an auxiliary called "Good Sports."

It was voted to meet once or twice a month. Prospective members, of either the club or auxiliary, are being invited to call or write Mrs. Earl Adams, Claxter Rd.

## **Buying for Your Home New Meat Thermometer Features** Horizontal Dial, Stainless Steel

By SUE GARDNER Among the new housewares this month is a roast meat ther-

mometer featuring a stainless steel porcelain dial housed in a rustproof case and mounted on

a spike which is inserted in the roast. The therometer dial is held horizontally - a great advantage over theoldtype meat thermometers which show the "doneness" of the

meat on a vertical scale. it is difficult to read such an upright scale in a hot

small-size utility board, 2 by 12 inches, made of long-wearing maple. The board is held in place by means of rubber suction cups and will stay put on any surface in the kitchen. If you like your cutting boards decorative, there enough to be used as a wall hang-

ing. New designs in one and two-bulb ozone fixtures are being shown. These deodorizing bulbs are made of polished metal and the reflectors cast a blue

will deodorize a room up to 1.000 model will cover areas up to

A new line of low - priced screens have double reinforced corrugated bases, and both sides of the three-section screens are wallpapered. This type of screen is an inexpensive method of of the house from the general view, and is easily carried if needed for use in various places in the home.

**Four Families Hold Reunion** 

Statesman News Service STAYTON - A reunion of the Kufner, Bender, Domgalla and Pietrok families was held Sunday at the park in Stayton. Frank Pietrok of Anaheim, Calif., was elected president of the group,

is a new apple-shaped board in succeeding Quentin Zielinski, who cherry wood, decorated gayly presided at theb usiness meeting. Other new officers are Alois Bender, Jordan, vice-president;

and Frances Pietrok, Salem, secretary-treasurer.

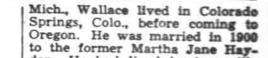
Family members were present from Corvallis, Jordan, Lyons, light when the fixtures are in Stayton, Salem, Scio, Sublimity,

will deodorize a room up to 1,000 cubic feet, and the two-bulb Area Farmer 1800 cubic feet.

closing off any corner or section Cemetery.

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attack and died.



and a daughter, Mrs. Waunita Amsporker, Portland.

Wallace was a memoer of the Christian Church of Aumsville, Pearl Lodge 66 AF & AM and the

The Rev. Frank Ferrin will officiate at the services.

Wallace, a farmer, was working in a field when suffered a heart Butter-and-Eggs is a close relative to the snap-dragon of cultivated Originally from South Haven, gardens.



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oven while the meat is roasting. Another new kitchen aid is the

operation. The one-bulb model Aumsville and Philomath.

For Aumsville

The Statesman, Salem, Oregon, Wednesday, July 23, 1952-7 **Rites Today** 

den. He had lived in Aumsville

for 42 years. Survivors include the widow

Statesman News Service

AUMSVILLE-Funeral services for Edward Ford Wallace, 76, who be held Wednesday at 2 p.m. in ner.

died at his home Saturday, will Order of Eastern Star of Tur-

