

Good Reasoning

East Meets South When the Two Agree on Spareribs As Good Food

By MAXINE BUREN
Statesman Woman's Editor

Like one cooking expert said "Far be it from us to suggest that spareribs are among the inexpensive meats to serve." Don't say we, let the price fool you, for all these bones and that little bit of meat would make giving it away almost costly.

You need to serve from 1/4 to one pound per person according to the amount of meat on the bones. Today we found that pork steaks with plenty of meat were only a few cents higher than ribs.

But mainly the reason people eat spareribs is because they like them. And there simply could be no better excuse for any selection than flavor.

ANY WAY
Sparerib cooking may be anything from plain boiled with sauerkraut, broiling with highly spiced barbecue sauce, to Chinese style with sweet-sour richness. Anyway you look at them, if you like spareribs, chances are you'll like them 'most anyway.

Here is a recipe for barbecued spareribs right fresh from a cookery expert who knows her Suth'n cooking. She's Sue Baker of The Times-Picayune.

The recipe makes ample for 12 to 15 people. Cut it down if you prefer, but if you make up the whole recipe you'll find it stores beautifully in a covered jar in the refrigerator and will be all ready for your next venture in barbecuing.

BARBECUE SAUCE

- 1/2 pound butter or margarine
- 1 cup oil
- 4 medium onions
- 1 bunch celery
- 1 bunch shallots
- 1 bunch parsley
- 2 green peppers
- 2 lemons, halved
- 1 bottle chili sauce
- 2 bottles tomato catsup
- 6 cloves garlic, peeled
- 2 tablespoons Worcestershire sauce
- 1 cup vinegar
- 6 whole cloves
- Salt and pepper to taste

Peel and finely mince onions. Brown slightly in oil in large pot. Wash celery, shallots, parsley and green peppers thoroughly. Put these through meat grinder. Add to browned onions in oil and simmer together about 10 minutes. Add remaining ingredients, cover, and simmer slowly for 2 to 4 hours, stirring occasionally to prevent sticking.

Arrange necessary amount of spareribs, allowing 1/4 to 1 pound per person, in a baking pan. Top with sufficient sauce to cover tops of ribs. If necessary, make another layer of ribs and cover again with sauce. Cover pan and bake in a 325-degree F. oven for 2 hours. Uncover the last half hour, to allow the ribs to brown.

Here's a recipe for Chinese ribs, and although it may not have come fresh from the Orient, in its 'round-about trip, it took on some characteristics necessary for the average American kitchen.

SPARERIBS CHINESE

- 4 pounds ribs
- 1 cup vinegar
- 2 teaspoons sugar
- Salt to taste
- 1 small can pineapple chunks
- 1 cup pineapple juice
- 2 teaspoons cornstarch
- 1 teaspoon soy sauce
- 1 egg

Cut ribs in pieces and mix with egg, soy sauce, salt and half the cornstarch and sugar. Fry in very hot oil until brown, oil should be half inch deep.

Add the vinegar, fruit juice (may be part water) the remaining sugar, cornstarch and pineapple chunks, cook until nearly dry.

Reception for Earl Frinks

Mr. and Mrs. Earl Frink were honored at a reception on their golden wedding anniversary Sunday afternoon at their home with over seventy guests calling.

Mrs. Henry Sprick greeted guests at the door. Mrs. Sydney Poole, a niece, cut the cake, which was decorated by a nephew, Floyd Criswell of Portland. Pouring were Mrs. Carl Frink and Mrs. Kenneth Frink. Assisting were Mrs. Ben Sprick and Mrs. Floyd Criswell. Mrs. Earl Erickson was in charge of the gift table and Mrs. Walter Scheffe passed the guest book.

Bouquets of iris and tulips were arranged about the rooms and on the wedding table.

Present for the occasion were the couple's three children, Carl Frink, Mrs. Henry Sprick and Mrs. Walter Scheffe. Other relatives attending the celebration were Mrs. Frink's three brothers and sisters and their wives; Mrs. Pearl Frink of Sedwick, Colorado, Mr. and Mrs. Glenn Griswell of Chappell, Nebraska, Alfred Criswell of Greeley, Colorado, and Mr. and Mrs. M. E. Criswell of Medford. Also coming from out-of-town were Mrs. Sidney Poole of Denver, Mr. and Mrs. Kenneth Frink of Chappell, Neb., and Mr. and Mrs. Floyd Criswell of Portland.

Garden Club at Carleton Home

SALEM HEIGHTS — Mrs. E. A. Carleton was hostess to the Little Garden Club of Salem Heights at a dessert luncheon at her home on W. Wald Ave. Mrs. C. A. Kells and Mrs. Charles Sawyer were the assisting hostesses.

The schedules for the 1953 Chrysanthemum show were passed out and the group decided to grow six new specimens in horticulture for the show and two for the plant sale. New officers elected were president, Mrs. Kenneth Zwicker; vice-president, Mrs. Francis Colgan; and secretary-treasurer, Mrs. Hunt Clark. Following the business meeting the group went on a tour of the iris gardens of William Rector on Lillyard Lane, Flower gardens of Mrs. John Douglas on Salem Heights, Ave. Mrs. C. A. Kells on Mountain View Drive and Mrs. Virgil Sexton on Waldo Ave.

The next meeting, scheduled for May 28 at Floyd McClellans on Ratcliff Drive, will be installation of officers.

Turner Teachers Told

TURNER—Teachers elected for the coming year for Turner Grade School are as follows: First grade (two classes) Mrs. Margaret Feller and Millicent A. St. Helens; Marion Hendricks, second; Mrs. Ruth King, third; Mrs. Harriett Cain, fourth; Mrs. Paul Thomas, fifth; Ben Brandon, sixth and coach; Mrs. Norma Goddard, seventh; Richard Gwilliam, principal and eighth grade.



SILVERTON — Miss Donna Jackson who was recently installed as worthy advisor of the Ramona Assembly, Order of Rainbow for Girls.

Betrothals are Told, Wedding Dates Set

Of interest to Salem friends is the announcement being made by Mr. and Mrs. Clinton D. Moore of Portland of the engagement of their daughter, Marian Lorraine, to Richard A. Rawlinson Jr.

Mr. Rawlinson, the son of Mr. and Mrs. Richard A. Rawlinson of Salem, attended the University of Oregon, where he was affiliated with Kappa Sigma. He is now a student at the University of Oregon medical school.

The bride-elect also attended the university, where she was a member of Alpha Phi sorority. A late summer wedding is planned.

Sue Booch Engager
Mrs. Eleanor Barbour is announcing the engagement of her sister, Afton Sue Booch, who is presently residing in Anchorage, Alaska to Frank L. Towle of this city.

Miss Booch is well known in local insurance circles and is a past president of Business and Professional Women's Club of Salem.

Mr. Towle is employed as engineer with the legal division of the State Highway Department. The marriage will take place in September.

The bride-elect left for Anchor-

Goble-Gray Vows Read

BUENA VISTA — The First Methodist Church in West Salem was the scene of the wedding Sunday afternoon, May 17 of Miss Wilda Elaine Gray, daughter of Mr. and Mrs. Wilbur Gray of Buena Vista, and David Goble, son of Mr. and Mrs. Harold Goble of West Salem. The Rev. Harold Black officiated at the three o'clock rite.

The bride, given in marriage by her father, wore a white lace and net gown over white satin and a fingertip veil held in place by a seed pearl tiara. She carried a white Bible marked with a white orchid.

Miss Donna Gray was her sister's maid of honor and wore a blue net gown. Miss Elaine Goble and Miss Joy Sticks, the bridesmaids, wore green and lavender net dresses. Becky Avriette was flower girl.

Miss Lola Hamilton was the soloist and Mrs. Wyatt played the wedding music.

Donald Hamilton stood with the groom as best man and Jim Gray and Donald Harper were ushers.

Mrs. Gray wore a beige suit with a corsage of pink rosebuds and carnations. Mrs. Goble attended her son's wedding in a sand beige suit with matching corsage.

Mrs. Jim Avriette had charge of the reception which was held in the church parlor. Mrs. Mary Corus of Portland, aunt of the bride, cut the cake, Mrs. Inez Nash presided at the coffee urn, and Carol Janes had charge of the punch bowl.

For going away the new Mrs. Goble wore a dark blue suit with white accessories.

After a wedding trip to Idaho the young couple will be at home in West Salem.

Pre-Nuptial Shower

The bride was honored at a shower Friday evening at the community hall by Mrs. Harry Lawson, Mrs. A. H. Jansen, Mrs. Olin Culbertson and Mrs. Francis Lawson.

Those present were Mesdames Cecil Hultman, John Scott, Leo Dratzoff, John Dratzoff, N. C. Anderson, Addie Harmon, Henry Fickel, Wesley Fickel, Raymond Hall, Wilbur Gray, Grace Perkins, Emily Bersin, John Schirman, A. H. Jensen, Olin Culbertson, Ray Rinehart, Arthur Ackert, Harold Goble, Eston Bevens, Ethel Jimmerfield, Francis Lawson, Minnie Hart, Jessie Arden, Jack McDaniel, Mary McDaniel, James Wallace, P. A. Wells, R. C. Warner, E. D. Long, Jack Robertson, Grandma Jori, Misses Charlotta Simons, Mable Thomas, Luella Schirman, Dorla Lawson, Donna Gray, Janet Perkins, Irene Jans and Miss Jansen.

Modern Etiquette

By ROBERTA LEE

Q. Would it be all right for a girl to send a young man a birthday card, even though he has never sent her a card or given her a gift?

A. Yes, there is nothing at all wrong with this. This is merely a thoughtful gesture, and the young man would be presumptuous to think it anything else.

Q. When giving an informal dinner, isn't it all right for the hostess to say, "Just sit anywhere you wish"?

A. No; this can often lead to confusion. It is too much like playing the old game of "musical chair." The hostess should always designate where each guest should sit.

Q. What is the most popular boutonniere for ushers at a church wedding?

A. The white carnation is probably the most popular.

age this spring, where she accepted a position in an insurance office.

Wedding Date Set
Saturday, June 20 has been set as the date for the coming wedding of Miss Velma Fry and Darrel Dalke, whose engagement was announced in November.

The ceremony will take place at the First Christian Church at 8:30 o'clock with a reception following.

The bride-elect is the daughter of Mr. and Mrs. Pete Fry of Turner and her fiancé is the son of Mr. and Mrs. Theodore Dalke of Aumsville.

LISTEN, LADIES! A Male's-Eye View On Feminine Foibles by Mark Beebe



WHY WILL two gals, at alternate seats at a soda fountain, carry on a continual conversation during lunch—thereby giving the poor stranger between them a case of indigestion? Copyright, 1953, New York Herald Tribune Inc.

Miss Murray Honor Guest

Miss Lyle Murray, who is retiring in June from the Salem Public School system, where she has been a member of the Highland School faculty, is the incentive for two parties this week.

This afternoon Miss Murray will be honored at an informal tea at the school for which the Highland School mothers will be hostesses. Sharing honors with Miss Murray will be the other Highland teachers.

Mrs. Louisa Duncan is chairman of the affair. A program will be given including Polish dances by Mrs. E. Donald Jessop, vocal numbers by Mrs. K. G. Martin, and duets by Mrs. Adeline Shuter and Mrs. Keith Dyer. Mrs. Earl McLaughlin will give a tribute to Miss Murray. There will be a baby sitter provided for preschool children.

Tuesday night Miss Murray was feted at a party at the Kingwood Heights home of Mrs. H. H. Barlow with members of the Highland faculty bidden as guests. A dessert supper was served and the group presented the honor guest with a radio.

Honoring Miss Murray were Glade Follis, Mrs. Aubrey Grayson, Miss Audra Ames, Miss Iris Baade, Mrs. Anna Bradfield, Miss Nola Clark, Mrs. Dorothy Klaus, Miss Laura Linton, Mrs. Allen McLaughlin, Mrs. Lorna Ranetta, Mrs. Alice Siewert, Mrs. Mary Haskell, Mrs. Laura Miles, Mrs. LeRoy Mittendorf, Ted Moore, Don Plummer, Milton Burger, Arthur Rundhaug, and the hostess.

Mr. and Mrs. John Richard Meissner (Virginia Tomkins) of Cascade Summit are the parents of a boy, Ernest George, born on May 17 at the Santiam Memorial Hospital. The lad, who weighed nine pounds, has two sisters, Julie and Jane. The grandparents are Mr. and Mrs. George E. Tomkins of Stayton, formerly of Salem, and Mrs. Florence Adkison of Cascade Summit.

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Army Officer Takes Bride

UNIONVALE—An impressive candlelight ceremony Saturday night, May 16 united in marriage Miss Willa Jeanne Sisco, daughter of Mr. and Mrs. Marion Sisco, and Lt. Louis Weston Cockerham son of Mrs. Gladys Johnson of Dayton. The Unionvale Evangelical United Brethren Church was the scene of the 8 o'clock wedding with the Rev. Clyde Dollar performing the double ring ceremony. Lighting the tapers were La Tiesia and Roberts Tamke, nieces of the bride, wearing identical gowns of blue dotted swiss.

Mrs. Norman Gubser was the soloist and Mrs. Jamie Ediger the accompanist.

The bride was given in marriage by her father and her gown was of white satin with a lace yoke. Her fingertip veil fell from a flower headdress. She carried a bouquet of white rosebuds.

Ruth Ann Eisestein gowned in yellow dotted swiss was the flower girl and Frank Rutschman was the ring bearer. Matron of honor was the bride's sister, Mrs. Roland Tamke of Carlton. Her gown was blue rayon net over taffeta. Bridesmaids were Mrs. LaVonne Wiser of Dayton and Miss Marie Cockerham, sister of the bridegroom, both wearing pink net with lace bodices. The attendants carried pink rosebud bouquets.

Dean Cockerham of Lafayette, brother of the groom, was the best man and the ushers included Ted Bell, Marvin Lorenzen and Walter Reeder.

A reception followed the ceremony in the church social rooms.

Miss Marcena Fowler played piano selections during the reception. The bride's mother wore a navy blue silk shantung gown with pink accessories and the groom's mother chose a cinnamon brocade dress with lace yoke. They wore pink carnation corsages.

The bride donned a navy blue wool suit with white hat and gloves with red accessories. After the wedding trip to the beaches, the young couple will visit with relatives before leaving for Ft. Bragg, N. C. where the groom is stationed with the Army Airborne Division. They are both graduates of Dayton Union high school. The groom attended Oregon College of Education.

Shower for Bride-Elect

HAZEL GREEN—June Hairy of Sweet Home, who will become the bride of Tom Anderson of Albany on June 20, was guest of honor at a shower given at the home of J. R. Hairy Friday night. Besides Mrs. J. R. Hairy, hostesses were Mrs. Don Hairy, Miss Polly Pennell, and Mrs. Julius Slattum. Present to honor Miss Hairy were Mesdames Stevens, Roy Amstutz, Gilbert Hairy, Mary Fern, Charles Peterson, Homer Fussler, Misses Lois Stevens, Zabra Blankenship, Marcia Fern, and Irene Fussler, all of Salem, and Mrs. Elma Amstutz of Silverton.

Benefit Dinner Slated For Gates Boy Scouts

GATES—A benefit dinner for the Boy Scouts will be served at Gates High School Saturday from 6 to 8 p.m., according to Earle Henness, leader.

Tickets will be \$1 for adults, 75c for junior and senior high students, and 50c for children. Arrangements are in charge of Mrs. E. A. Chance and Mrs. Walter Thomas.

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4 Corners Unit Meets

FOUR CORNERS—Officers installed for the coming year at the Four Corners Extension Unit on Tuesday were chairman Mrs. Rex Morris; vice chairman Mrs. J. H.

Igleheart; secretary, Mrs. Lloyd Thomas. This was the last meeting until October. Hostesses were Mrs. Harold Snook, Mrs. F. E. Fralick, Mrs. Meda Garrigus, Mrs. Lloyd Thomas, Mrs. Ervin Sunderlin.

2-midget markets-2

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