

Women's Section

SOCIETY • CLUBS • MUSIC

Around Town...

By JERYME ENGLISH

PARTY TIME ... Mrs. Richard Lee will be the honor guest at a dessert supper and shower Thursday night when Mrs. Vern W. Miller and her two eldest daughters, Misses Joan Marie and Margaret Miller entertain at their Fairmount Hill home ... Bidden to fete Mrs. Lee are her mother, Mrs. Kenneth Power and her husband's mother, Mrs. Richard Lee of Portland, Mesdames Wallace Carson, George Weller, John Griffith, Kenneth Wilson, Wolcott E. Buren, Kenneth Perry, John Caughell, Keith Brown, Waldo O. Mills, George Scales, Chester A. Downs, James Humphrey, Urlin S. Page, William Deeney, Richard Grenz, Allan Mann Jr., Louis Lorenz Jr., Paul Hawkins, James Rock, William Johnson, James Zwaska, Truman Runner, Misses Sue Rawlinson, Elaine Stanley, Edna Marie Hill, Gwen Fry and Norma Camfield ...

Birthdays ... Cathy Haag, daughter of the Rollin Haags, will celebrate her third birthday at a party this afternoon at the Croisan Creek home of her parents ...

Wishing Cathy a happy birthday will be her grandmothers, Mrs. J. D. Berwick and Mrs. A. C. Haag ...

William R. Shinn and Julie, Mrs. William M. Smith and Louise, Mrs. Donald Barnick and Lark, Mrs. John H. Johnson and Jennifer, Mrs. James R. Phillips and Jill, Mrs. Robert Elgin and Buz, Mrs. Lester Pearmine Jr. and Ronnie, Mrs. Roger M. Schnell and Danny ...

Club jottings ... Mrs. Robert B. Sullivan entertained her club at a dessert bridge on Tuesday afternoon at her home in Wild Wind Drive ...

CLUB CALENDAR

WEDNESDAY
Salem Chapter, OES, no-host luncheon, Masonic Temple, noon.
Women's Fellowship, Knight Memorial Church, 12:30 luncheon, business meeting following.
Catholic Daughters of America, Catholic Center, 8 p. m.
Hollywood Lions Auxiliary with Mrs. Marvin Clatterback, 8 p. m.
W.S.C.S. Chapter, First Methodist Church, 1:15 dessert luncheon.
Ainsworth Chapter, OES, Scotch Rite Temple, 8 p. m.

THURSDAY
Lalish Meadow Gardeners with Mrs. Dorothy Zielinski, 1:30 p. m.
Sims by Nose Palmeter.
Spiritual Sunflower Club with Mrs. Sam Harms, 1740 State St., 1 to 4 p. m.
Hal Hibbard Auxiliary no-host dinner with comrades, Salem Woman's Club, 1 p. m.
American Gold Star Mothers with Mrs. Walter Bechtel, 4125 Auburn Road, 7:30 p. m.
Salem Lions Auxiliary with Mrs. Walter Dry, 700 S. Church St., 8 p. m.

FRIDAY
Past Matrons, OES, Golden Pheasant, 6:30 p. m.

TUESDAY
Salem Central WCTU with Mrs. Mary Mulkey, 2015 Mill St., 2 p. m.

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Unit Continues Community Service

A startling record of community service will be continued by Salem Unit 136 of the American Legion Auxiliary this year by continuance of their annual magazine subscription drive which started Monday of this week in Marion County. So far, the record includes 9 hospital beds, 2 polo-pak heaters, 1 permanent walker, and 2 wheel chairs, all of which is sick room equipment available to any resident in Marion County for use in their home without charge and without discrimination. This equipment has been earned through funds received by the Salem Unit from sponsorship of a magazine subscription drive. These salesmen are honorably vouched for by Salem Unit and carry with them a letter of introduction signed by the unit president, vice president, secretary, and subscription drive chairman.

Other valuable community service has been accomplished by the unit over the past 5 years through these funds, and last year included glasses for a high school girl, a case of milk for a needy family, funds needed for organization of a Brownie group, dental aid for a teen age boy, and 2 half 4-H scholarships.

Sixth Year for Drive
This is the sixth year of sponsorship of this drive by Salem Unit, and it is hoped enough funds will be earned this year to enable the unit to purchase a portable walker and two portable wheelchairs, as well as other sickroom equipment. In Salem alone, there were 16 users of the hospital beds and 5 users of the wheelchairs since September of 1952.

At the present time, anyone wishing to use any of the equipment now on hand may do so by contacting the American Legion Auxiliary unit chairman in charge of such equipment in the following areas: Nellie E. Jones, Stayton Unit, Stayton, where there are a bed, a portable walker, canes, and crutches; Mrs. Walter Miller, Woodburn Unit, Woodburn, a hospital bed; Mrs. Bert A. Walker, Salem Unit No. 136, Salem, where 3 hospital beds and 2 wheelchairs are available; Mrs. Benson Mitchell, St. Paul Unit, St. Paul, where a hospital bed is housed at the St. Paul Community Center; Mrs. Gertrude Hauth, Mt. Angel Unit, Mt. Angel, a hospital bed; Mrs. Albert Ehlen, Aurora Unit, Aurora, where a hospital bed is housed at the mortuary; Mrs. R. W. Frances, Delbert Reeves Unit, Silverton, where another hospital bed is available.

It will take four or five weeks for the salesmen to cover Marion County. This week they have started in the areas of Brooks, Gervais, Hubbard, Jefferson, Scotty Mills, and Aumsville. Everyone is asked to request the representative to present his letter of identification signed by the officers of Salem Unit.

House guests ... of Miss Pat Cherrington the past five weeks have been Mrs. Roy Struble of Galesburg, Michigan and Mrs. Alonzo Miller of Tpsilanti, Michigan. Mrs. Struble will be remembered as Erma Swaddell ... she lived in Salem for a number of years and was employed at the state offices ... She returned to Michigan in 1935 to make her home and this is her first visit back to Oregon ...

Returns east ... Leon A. Culbertson has left for his home in New York City after a six weeks visit in Salem with his aunt, Miss Zoe Stockton, who resides at the Marion Hotel ...

Camps Feted by Church Group

Members and friends of the Garden Road Christian Church met at the home of Mr. and Mrs. Earl J. Burke on Auburn Road for a fellowship dinner on Sunday after the morning services. The occasion was also a surprise for the pastor, the Rev. L. H. Camp, and Mrs. Camp.

Attending were Mr. and Mrs. Leonard Camp, Margaret and Milton, Mr. and Mrs. Roy Darland, Dennis and George, Mr. and Mrs. Herbert Smith, Mary Margaret, Ruth Anne and their granddaughter, Judy Hendricks, Mr. and Mrs. J. Preston Thrasher and grandchildren, Debra and Linda, Mr. and Mrs. Alfred Baillie, Mr. and Mrs. Tom Courtney and grandson, Robby Ferrin, Mr. and Mrs. Ralph Robertson and Charlotte, Mr. and Mrs. George E. Weigert, Eileen, Larry, Danny and Patricia, Mrs. James Cameron, Sandra, Steve, John and Daniel, Orville F. Ward, Tommy Wright and the Earl Burkes.

Salon Installation Banquet Tonight

A formal installation banquet for members of 8 et 40, Marion County Salon will be an event of tonight in the Coral Room of the Marica Hotel at 7 p. m. Mrs. Earl Andresen will be the installing officer. Mrs. Albert C. Gragg, the outgoing president, is the representative from the salon on the department executive board for the coming year.

Mrs. Al Cleveland of Dallas is the incoming president; Mrs. Walter Miller of Woodburn, first vice president; Mrs. Austin H. Wilson of Salem, second vice president; Mrs. O. E. Palmateer, Salem, historian; Mrs. Melba Richardson of Dallas, chaplain; Mrs. Don Apperson, Salem, sergeant at arms; Mrs. Bert A. Walker, Salem, secretary-treasurer.

Mrs. Mem Pearce, Mrs. John Gordon of Portland and Mrs. O. E. Palmateer are the committee in charge for the evening.

The Young Matrons will meet Thursday night at the Mayflower Hall at 8 p. m. Hostesses will be Mrs. Delmer Aleshire, Mrs. Ceresa Netter and Mrs. Jack Bartelt. Willis Caldwell will show his pictures on South America.

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Autumn Pastime Peaches, Pears, Prunes, Keep Cook On Jump During Coming Few Weeks

By MAKINE BUREN
Statesman Woman's Editor

Things are pretty well doubled up on the poor home canner this week. Peaches are claiming our personal interest these evenings as we put them down as they ripen in the box. Perishable qualities of the peaches makes it necessary for growers to pick them slightly underripe, so this wait of a few days is usually necessary.

Just to refresh the memory, a medium syrup is recommended for peaches, pears and apples. That is one cup sugar to two of water, boiled a few minutes.

COMBINED METHODS

For a number of years now we have combined the open kettle and cold pack methods for peaches. We put our fruit in to boiling syrup and merely heat it through, then pack in hot jars and put it in the hot water bath. Though it required the full 20 minutes boiling time, the water boils much quicker when the fruit is thoroughly hot, so the actual cooking time is cut down.

We think this combination of methods is good for larger fruits (pears too) giving the flavor of open kettle without the dreaded standing-over-a-hot-stove routine.

Pears, which are canned much the same method, take 25 minutes in boiling water. A trade secret: be sure the pears are just slightly under eating-ripeness, they'll cook up less than over ripe ones.

NO SUGAR NEEDED

For those wishing to can without sugar, proceed in the regular way, except use water instead of syrup for packing the jars. The sugar content has nothing to do with keeping the fruit, it merely sweetens and adds flavor.

Tomatoes, which are going to come along pretty soon now, are treated like fruit and are peeled, canned without water (just pressed down to make jars fill up). Time for tomatoes is 35 minutes in hot water bath.

Prunes take the same medium syrup and are canned in our home by the same open-kettle-hot-water-bath method. They are processed for 20 minutes.

Apples, pears and peaches make good butters. If you've an open supply of one of these fruits, or would like to have a not too sweet spread for winter breads try this old time recipe:

FRUIT BUTTER

Cook fruit with as little water as possible until soft, run through a colander. Measure. For each quart of pulp allow 1 cup of sugar (brown or white), 1 teaspoon cinnamon, ¼ teaspoon cloves. Simmer very slowly, for it scorches easily, until the proper consistency. Bottle hot.

Former Salem Girl Weds in Canada

The many Salem friends of Miss Marilyn Ruth Goodrich, who formerly made her home here and graduated from Salem High School in 1952, will be interested to learn of her marriage to Charles Fredrick Oliver in August at the First Baptist Church in Regina, Saskatchewan, Canada.

The bride is the daughter of Mr. and Mrs. Harold Goodrich of Regina, formerly of Salem, and the groom is the son of Mr. and Mrs. Fredrick Oliver, who came from the Bahama Islands for the wedding. Arthur Oppen of Salem, the bride's uncle, also went north for the rites. The Rev. A. J. Hadley performed the ceremony.

The bride wore an ivory satin and lace gown with a fingertip illusion veil trimmed with satin and seed pearls. She carried a bouquet of red roses on a white Bible.

Miss Carol Goodrich, in a blue taffeta and lace dress, was maid of honor. The bridesmaids were Miss Katherine Oliver from the Bahamas, Miss Elizabeth Mandryk, Miss Leah Spicer of Regina and Deryse Nelson of Wilcox, Sask., was flower girl. David Goodrich of Salem was best man and ushers were Robert Ritchie, Harvey Lammer and Jerry Argue of Wilcox.

A reception followed in the Blue Lounge of the Saskatchewan Hotel. The newlyweds will make their home at Fall River Mills in Northern California.

Students Return To College

FOUR CORNERS — Four Corners students returning and entering college for their first year include Robert Gilbert, son of Mr. and Mrs. Charles Gilbert, who will be a senior at the University of Oregon Medical school in Portland. During vacation this summer Robert worked with two doctors in Independence.

The Misses Judith and Gloria Wood, daughters of Mrs. Ross Wood, will be students at Wilamette. Judith will be in her junior year and Gloria will enter the freshman class.

Mrs. Wood will have as her home guest this winter, her granddaughter, Miss Sandra Owsley of San Fernando, Calif. Miss Owsley will attend the senior class of Salem high school.

First fall meeting of the South Salem Lions Auxiliary will be held Thursday night at the home of Mrs. George Beane, 2780 Pioneer Drive, at 8 p. m. Walter Dry, superintendent of the State School for the Blind, will be the speaker. Assisting hostesses will be Mrs. Elton McGilchrist, Mrs. Robert D. Morrow and Mrs. John Versteeg.

Guests at the home of Mr. and Mrs. Ernest Butler on Silverton Dd. are her sister and brother-in-law, Mr. and Mrs. Robert Montgomery of Sacramento, Calif.

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Miss Dorothy Pederson Tells Betrothal

Romantic news comes from the University of Oregon campus telling of the engagement of Salem coed, Miss Dorothy Pederson, to Clyde Fahiman, son of Mr. and Mrs. Arvid Fahiman of Eugene. The couple's betrothal was revealed Monday night at a fireside at the bride-elect's sorority house, Kappa Kappa Gamma. No date has been set for the wedding.

Miss Pederson, a well known pianist, is the daughter of Mr. and Mrs. A. B. Pederson. She is a senior at the University and has attended all four years on a scholarship. She is a member of Mu Phi Epsilon, national music honorary, and Alpha Lambda Delta, scholastic honorary.

Mr. Fahiman is a graduate of the University of Oregon and his fraternity is Sigma Chi. He is with the management department of the Pacific Telephone and Telegraph Co. in Portland.

The Kappa sisters learned the news when favors were at each place with a picture of a bride on the cover and the names of the duo on the inside. The cake was decorated with the Kappa key and the Sigma Chi cross in gold.

Johnson-White Nuptials Held

Announcement is being made of the marriage of Miss Kathleen White, daughter of Mrs. Robin Allen White, and Wayne A. Johnson, son of Mr. and Mrs. Albin Johnson of Silverton, on Sept. 4. The ceremony was quietly performed in the chapel of St. Paul's Episcopal Church by the Rev. George H. Swift before members of the two families.

A reception followed at the home of Mr. and Mrs. Jess W. Damsfeldt. The couple is now at home in Salem at the Madison Court Apartments.

Surprise Party For Wagers

Mr. and Mrs. Robert Wagers were honored at a surprise party Friday night by members of the Merry Minglers Club in honor of their silver wedding anniversary which was September 2. The committee making the plans for the party was Mrs. Joe Sliimak and Mrs. J. I. Wagers. Mrs. Sliimak made the cake which was lettered with the greeting "Phoebe and Bob Wagers, 25th anniversary." Mrs. Wade Carter presented the carnation corsage with its silver ribbon and the figures 25. The club also presented the couple with a gift of silver.

The honored couple was married at the Christian and Missionary Alliance church in Salem. They have two sons and two granddaughters. Glenn who lives at Fairbanks, Alaska and First Lieutenant Robert Jr., who is stationed at Ft. Clayton, Panama, Mr. Wagers has been a mail carrier in Salem for several years.

Attending the party were Mr. and Mrs. Henry Sprick, Mrs. Anna Jess, Mr. and Mrs. Vicar Wagers and sons, David and Steven; Mrs. Sliimak, Mrs. Ernest Butler, Mr. and Mrs. Wade Carter; Mr. and Mrs. Covil Case; Mr. and Mrs. R. Gordon Scott; Mr. and Mrs. Robert Fromm and Mrs. J. I. Wagers.

3R's Cookie-Cake
Rich, right and reliable

Cream 1 cup butter or margarine with 1 cup brown sugar, tightly packed. Thoroughly mix in 2 cups sifted Kitchen Craft Flour. Press into ungreased 7" x 11" pan. Bake in a moderate oven (350° F.) for 30 minutes.

Meanwhile mix thoroughly 2 well-beaten eggs, 1 tsp. vanilla and 1 cup brown sugar, tightly packed. Combine 2 tsp. Kitchen Craft Flour, 1 tsp. baking powder, ¼ tsp. salt, 1 cup shredded coconut and 1 cup chopped nut meats; add to egg mixture. Carefully spread over above layer. Return to oven and bake 25 minutes longer. Cool slightly. Turn upside down. Cool. Spread top with chocolate icing, leaving 1" edge all around. With white icing, write on the "date" and lace the edge with stripes that are lightly lined with a toothpick that has been dipped into red food color. Cut into desired sizes to serve.

Kitchen Craft FLOUR

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Visitors at Gilberts

FOUR CORNERS — House guests in the Charles Gilbert home are Mrs. Gilbert's cousins, Mr. and Mrs. Noble Nelson, and their daughter-in-law, Mrs. Noble Nelson Jr., Mr. and Mrs. Harold Johnson and Thomas Nelson and his daughter, Miss Margaret Nelson, all of Centerville, South Dakota. They came to the west coast to meet Noble Nelson Jr., who is a returning P.O.W. Mrs. Nelson has gone to the port of debarkation to meet her husband. The other members of the party are remaining here to wait for their return.

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Rich, right and reliable

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