

Women's Section

SOCIETY • CLUBS • MUSIC

Members of Bar, Wives, Kids To Meet for Baseball, Picnic

By MARGUERITE WRIGHT
Statesman Staffwriter

What is undoubtedly the outstanding athletic event in state legal circles, as well as a social affair of some note, will take place tonight when the Oregon supreme court, the state's district attorneys, and the assistant attorneys general, along with their wives and children, gather at Paradise Island (or the Izack Walton clubhouse, in case of rain).

The baseball game and family picnic will climax the current conference of the aforementioned barristers — a conference for which the social highlight Thursday was a tea at the home of Mr. and Mrs. Robert Y. Thornton. Mr. Thornton, of course, is the attorney general.

Clothed in their judicial dignity, the august men who sit upon the highest bench in the state will serve as umpires for the game between the district

attorney nine and the assistant attorney general ball club. Chief Justice Earl C. Latourette is the chief umpire and his colleagues, Justices Hall S. Lusk, James T. Grand, and Walter L. Tootz, are the base umpires.

Wearing sporting attire of various kinds, Jim Gardner, Hillsboro, will head the fighting district attorneys, and Louis Bonney, Salem, will manage the victory-hungry AAGs. Theodore de Looze is general chairman of the whole shebang.

Wives, and children who are hungry for supper, are supposed to watch the game first.

The wives had their innings at the Thursday tea where Mrs. de Looze poured and Mrs. Lloyd Hammel greeted guests at the door. Aiding and abetting were Mrs. E. G. Foxley, Mrs. Walter Barsch, Mrs. Wolf von Otterstedt and Miss Catherine Zorn. Mrs. Barsch and Miss Zorn are lady lawyers who are also assistant attorneys general.

Out-of-town guests were the Mesdames James M. Burns, Vernon Burda, Prineville, Sidney B. Lewis Jr., Corvallis, Robert Stultz, Roseburg, John Walker, Hermiston, and William Bennett, Condon.

Vincents Have Anniversary

Mr. and Mrs. James Vincent were honored at open house at the home of their son-in-law and daughter, Mr. and Mrs. Warren Affleck, on July 4 in celebration of their Golden Wedding anniversary. Hours for calling were 2 until 6.

Also attending the affair are sons and their wives, Mr. and Mrs. Willard O. Vincent, Mr. and Mrs. R. E. Vincent, all of Salem, Mr. and Mrs. Emery J. Vincent, Medford, and grand children and great grand children.

Mr. and Mrs. Vincent were married at Central Point, Oregon, July 3, 1904.

Gardners to Celebrate Anniversary

Mr. and Mrs. J. A. Gardner will observe their Golden Wedding anniversary Sunday, July 11, at the home of their son-in-law and daughter Mr. and Mrs. J. N. Brinkley, 4135 No. River Road.

Their seven children, who with their families all reside in Oregon, will be present for the event. The occasion also marks the silver anniversary of the Brinkleys.

Friends of the two couples are invited to call between the hours of 1:30 and 5:30.

Club Calendar

SUNDAY
Nebraska club picnic Bush's Pasture (entrance on Mission street). All Nebraskans invited, drinks furnished.

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Mr. Stepper, Miss Jones Wed

Miss Jean Jones, daughter of Mr. and Mrs. Luther Jones, McMinnville, was married to Fred Stepper, son of Mr. and Mrs. John Stepper, at St. John's Lutheran Church June 25, date of the 22nd wedding anniversary of the bride's parents.

The Rev. H. W. Gross officiated at the double-ring ceremony.

The bride wore a gown of white tulle over satin and a tiny lace cap held in place by finger-length veil. Her maid of honor, Mrs. Mildred Gilson of McMinnville, wore a yellow ballerina-length frock, and the bridesmaids, Miss Ruth Mollenhauer and Mrs. Mary Lou Griffin, Fairfield, Calif., wore blue. They carried yellow and blue carnation bouquets.

Mrs. W. A. Fisher was the soloist and Mr. Fisher was organist.

The mothers of both bride and groom wore navy dresses with white accessories and orchid corsages.

For their wedding trip to Oregon beaches, the bride wore a smoke blue suit with white accessories and a white orchid. The couple will make their home near McMinnville where both are employed by the L. V. Jones Lumber Company.



Mrs. Harve Wilburn Jr. (Joanne Mae Peterson) who was married June 26 at the Central Lutheran Church. She is the daughter of Mr. and Mrs. E. M. Harve Wilburn, of Louisville, Ky. (McEwan Studio)

Thien-King Wedding Vows Read July 3

UNIONVALE — Miss Pearl Marie King, daughter of Mr. and Mrs. Tim King became the bride of Wilburn H. Thien, son of Mrs. Alice Chasson of Salem and John Thien of Dayton at the Reorganized Church of Jesus Christ of Latter Day Saints at Salem Saturday, July 3 at 8 p.m.

The double ring ceremony was performed by the bride's father. Organist was Pat Guy of Salem and soloist Mrs. Richard Jones of Dayton. Miss Luanne Stienlicht and Miss Sue Smith lit the tapers.

The bride was given in marriage by her brother James King. Her gown was of white satin trimmed with lace, the fingertip length veil fell from a headdress of seed pearls. She carried a white Bible topped with a white orchid. Little Sandra Murray of Coquille and Mitchell McKee, Dayton niece and nephew of the bride were flower bearers. Ring bearer was David King, Seattle, nephew of the bride.

Maid of honor for her sister was Miss Oleta King gowned in lavender. Bridesmaids, Miss June Ann Janzen of Amity in green and Rilla Williams of Dayton in yellow. Both carried nosegays of roses and wore roses and daisies in their hair.

Best man was George Weiss of Eugene, brother-in-law of the groom and ushers were Vern McKee of Dayton, brother-in-law of the bride and William Swain Jr. of Salem.

A reception was held in the church reception rooms. The four-tier cake was cut by the bride's aunt, Mrs. John Thien of Dayton. Serving coffee was Mrs. Mae Busick of Dayton. Miss Luanne Stienlicht, Miss Sue Smith, Mrs. Mary Murray of Coquille, Mrs. Pat McKee, Dayton, sister of the bride, and Mrs. Marlin King of Seattle assisted.

The bride's mother chose a blue linen suit for her daughter's wedding and the groom's mother wore a pink linen suit. Both wore white carnation corsages. The bride donned a rose colored suit with white accessories for going away. She graduated from Dayton Union high school and was May Queen this year. The groom is a graduate of Dayton high school and is with the U. S. Navy. The couple is now at home at Long Beach, Calif.



Mr. and Mrs. Ross Henry Shannon (Colleen Cross) whose wedding took place June 25 at the First Baptist Church. The bride is the daughter of Mr. and Mrs. Olin Cross and Mr. Shannon's parents are Mr. and Mrs. Allan Shannon. (McEwan Studio)

Wedding Guests Arrive Tonight

Mr. and Mrs. William G. Witham of Honolulu are arriving in Salem by plane tonight and will attend the marriage of their son, Robert L. Witham, to Miss Betty Breakey tomorrow afternoon.

The bride-to-be is the daughter of Mr. and Mrs. Forrest W. Breakey.

Flowers for the wedding at the First Congregational Church are being brought from Hawaii by the Withams.

Pre-Nuptial Party

Miss Irma Rundstrom entertained friends at the home of her parents last Friday night, in preparation for her wedding which is to be late in July. Among those attending were Miss Anna Heiland, Miss Marian Berg, Miss Helen Milby, Miss Jabice Goertzen, Miss Joanne Blunt, Miss Dianne King, Mrs. Ray Dahlen, Mrs. Luther Barnes, Mrs. G. B. Rundstrom. The group viewed the trousseau and wrapped dream cakes.

Mr. and Mrs. James R. Humphrey Jr., (Carol Elizabeth DaMetz) have returned from their wedding trip to California, where they visited at the home of the bride's brother and wife, Mr. and Mrs. Ray DaMetz, San Diego, in Yosemite National Park and in San Francisco. Mr. Humphrey is leaving soon for his assignment in New Jersey.

Eastern Stars to Honor Mr. Mrs. Herman Johnston

Between 500 and 600 members of Eastern Star are expected to attend a reception honoring Mr. and Mrs. Herman M. Johnston, worthy grand patron and grand Martha of the Order, Saturday at 8 p.m. at the Scottish Rite Temple.

The Chadwick chapter, of which the Johnstons are members, is host for the occasion, and officers from all chapters in the state as well as all Salem Eastern Stars are invited. Also attending will be the Willamette Valley Matrons and Patrons Association and the Associate Matrons and Patrons of Portland and vicinity.

Mrs. E. T. Armstrong is chairman of the event and Mrs. Paul

H. Hauser, co-chairman. Hosts are T. W. Kelly, Ernest Peterson, and Virgil T. Golden. Hostess chairmen are Mrs. Gerald A. Reher and Mrs. Albert C. Smith.

Mrs. Miller Hayden is chairman of the dining room, and dining room hostesses are Mrs. David Wright and Mrs. Ira Darby. Mrs. Mem Pearce is gift chairman and Mrs. William Knower is chairman of the guest book committee. Usher chairman is Gordon Barker.

Mrs. Jessie Bush Mickelson has charge of the program. The Harmonettes, an Albany, Rainbow Girls group, will sing.

Modern Etiquette

By ROBERTA LEE

Q. Should the parents of a child reprimand him if he misbehaves at the table in the presence of guests?

A. No; either the father or mother should quietly take the child away from the table. He should not be scolded or punished in the presence of guests, but neither should the misbehavior be ignored.

Q. Is it necessary to write a "thank you" letter when one has been entertained informally at dinner?

A. No; when leaving, tell the hostess how much you have enjoyed the evening. Of course, you should return the invitation some time, too.

Q. In what way may a bride-elect show her appreciation to a group of girl friends who have given a shower for her?

A. She may give a luncheon, tea, or bridge party for them.

Miss Todd to Be Married In Autumn

The engagement of Miss Patricia Todd, daughter of Mr. and Mrs. Ernest Todd, to Douglas Harris, son of Mr. and Mrs. Roy L. Harris of Prineville was announced Thursday at a kidnap watermelon feed held at the home of Miss Dorothy Swigart.

The betrothal was revealed when guests pieced together a puzzle. The wedding has been set for September 19 at the First Christian Church. Both young people have completed their second year at Oregon College of Education.

Those honoring Miss Todd were Miss Dorna Martin, Miss Marjorie Mosoli, Miss Marjorie Little, Miss Jan Foulger, Miss Judy Ricketts, Miss Nadine Gilman, Miss Patricia Healy, Mrs. Douglas Raines, Mrs. Edward Knapp, Miss Marcia Webb, Miss Janice Feller, Miss Leona Todd, Mrs. Ernest Todd, Mrs. J. F. Swigart, and Miss Swigart.

The Priscilla Guild of Christ Lutheran Church will hold its regular meeting July 13 at the church. Dessert will be served at 7:45 p.m.

Needlecraft

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HERE'S THE RECIPE:

- Pit or slice and grind fine enough peaches to make 3 1/2 level cups ground. Put in 2 or 4 qt. kettle and add 1/4 cup lemon juice (to prevent darkening or "pre-setting"). Sit in slowly 3 1/2-cup package M.C.P. JAM AND JELLY PECTIN (no other will do), stirring vigorously. Set aside 30 minutes, stirring occasionally to dissolve pectin fully.
- Add 1 cup light corn syrup. Mix well.
- Measure exactly 3 1/2 level cups beet or cane sugar into dry dish, gradually stir into ground fruit. Warming to 100°F. (temperature for baby's milk) will hasten sugar dissolving. No hotter, please!
- When sugar is dissolved, jam is ready to eat. Makes 4 full pints.
- Because these are uncooked jams, never store them on pantry shelf. They won't keep without refrigeration. To keep for a month or more, chill for 24 hours in deep freeze, or freezing or ice cube compartment of refrigerator. Then, store as you would milk and use as desired. To make large amounts at one time and keep them for a long period, storage in deep freeze (10° below to 20° above zero) is needed.

IMPORTANT! Complete recipes for both cooked and uncooked jams are now being packed in the M.C.P. PECTIN package. If recipe folder you get does NOT include those for uncooked jams, write M.C.P. Co., Anaheim, Calif., and they'll be sent promptly.

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