-(Sec. 1)-Statesman, Salem, Ore., Thurs., July 15, 1954



## Miss Powell, Mr. Jackson Wed in Englewood EUB Rites

Miss Thelma Powel, daughter of Mr. and Mrs. Clarense Powell, became the bride of Halvon Jack-ton, lighted the candles before the son, son of Mr. and Mrs. Emory ceremony. Earl Stephans, Silver-Jackson of Silverton, July 3 at the Englewood Evangelical United were Wayne Stubblefield and Ron-ald Pitney, both of Silverton.

The Rev. Don Trimmer of Sil- Mrs. Jackson wore bronze shan-

verton officiated The bride wore a white taffeta ballerina gown with bodice of bro-caded net and fingertip veil. Pink tung with military brown acces-sories and gold rosebuds to her daughter's wedding. The mother of the groom chose an oatmeal-colrosebuds and stephanotis were fastened to the marker ribbon in the white Bible she carried. For their wedding trip to Crater

Mauve pink crystalette was used Lake, Klamath Falls and northern for the afternoon dress worn by California, the bride wore a beige the maid of honor, Miss Sandra suit with cinnamon accessories Hull of Albany. Her flowers were and the flowers in her bridal boua nosegay.

blue delphinium and pink roses in quet. The couple is at home at 880 Fairview Street. Midsummer Miscellany Odds and Ends of Canning Needed:

## By MAXINE BUREN Statesman, Woman's Editor

Currants, Sour Cherries Ready

Each season, where special recipes are in order-like can-ning, pickling or holiday time, we have requests for odds and ends of recipes. Accomodation being the watchword in our de-

partment we shall now answer the queries of some of our readers, and anticipate the needs of others. Sour cherries are in right now, as we well know who is picking, freezing and canning them. We freeze ours without sugar, because we think it's easier to add thickening for pies when it can be mixed with the sugar. We also think the juices draw off less when put into the containers as dry as possible Merely seed them, pack lightly into containers and freeze immediately.

For sour cherry jelly, which some families like very much, you'll find recipes with the fruit pectin packages. As there are no jelling qualities in the sour cherries themselves, you'll want to use the pectins anyway. Each brand has its own formula.

Cherry olives have been requested this week and here is the very simple old fashioned recipe:

## **CHERRY OLIVES**

Fill quart jars with Royal Anne Cherries, leaving the stems on and seeds in. Cover cherries with a mixture of 1 tablespoon salt, 2 cups cold water and ½ cup white vinegar. Seal and do not use for six months. Some add red or green coloring. Shake occasionally for a day or so after bottling. Currants are in the market today. There's so much jell in currants that there's no trick at all to making them thicken. Here is an uncooked currant jelly that might interest:

UNCOOKED CURRANT JELLY

Rinse currants and shake off all the water. Mash and heat but do not boil. Remove from fire when just up to the simmer-ing point, drain off juice in a jelly bag. Measure 2 cups of heated juice in a pan and add 3 cups sugar that you have heated in the oven (this is important) and stir until dissolved. Pour into glasses and let stand for 24 hours before covering



Mr. and Mrs. Fred Stepper (Jean Jones) who were married June 25 at St. John's Lutheran Church. The bride is the daughter of Mr. and Mrs. Luther Jones and the groom's parents are Mr. and Mrs. John Stepper. (Gillam Studio, McMinnville).

## Installation of Officers Held by Men's, Women's Odd Fellows Lodges Here

Salem Rebekah Lodge met Mon-day for installation of officers with Chemeketa Lodge 100F, Beta Iota Theta Rho Girls will meet at the I O O F Temple at 7:30 to-night and the LEA and Wil-lamette Encampment will sponsor a no-host dinner at 6:45 at the grand; Mrs. Roy Pearce, color IOOF Temple Friday. All branch- bearer; Mrs. Clarence Kimble, es of the order are invited. The musician and Mrs. Carl Dickson past Noble Grands and families will hold their annual picnic at the Maude Williamson Park North on the Wallace Rd. on Sunday, bit is a junior past noble grand. Chris Su m p t e r, vice - grand: Glenn Niles, secretary; Walter Bradley, treasurer; Claire Wea-July 18. Thirty-two members vis-ited the Silverton Lodge last ductor; George Williams, chapchan-Wednesday when Mrs. Byrle E. Drury, president of the Rebekah Assembly made her official visit. guardian; Guy Cornforth and W. guardian; Guy Cornforth and W. nteen members of the LEA A. Cladek, supports to the noble and Willamette Encampment were present at the institution of a new grand; George Naderman and Lawrence McClure, supporters to the vice-grand; Joe Tompkins and EA at Hillsboro Saturday. Richard Boehringer, scene sup-Installing officers were Mrs. Aubrey Roher Jr. district deputy I president and Delbert Downey, district deputy master, assisted by Mrs. Ida Newton and Guy porters; Barker Cornforth, musi cian and Lynn Hill, junior past grand. During the program hour, two

## Party Whirl For Fiancee

A whirl of parties for Miss Sallie Sue McGuirk, the Portland bride-elect of Richard Duane Barber, is making social news in Portland and Salem as the July 24 wedding date approaches. Miss McGuirk was honored at two affairs Saturday in Portland. Mr. and Mrs. Holt Cookingham, Jr. and Mr. and Mrs. Reed Nelson were hosts at one. At the other Mrs. Daniel Fry, Jr., was hostess at a shower for the pleasure of the bride-to-be at the home of Mrs. Milton L. Gumbert, mother of Mrs. Fry.

A dinner for which Mr. and Mrs. Sheldon Sessions are hosts will honor Miss McGuirk and her fiance on July 17.

Miss Jorene Grimm will entertain at a brunch for the brideelect on July 18 in Portland, And on July 23 members of the wedding party will meet for a pre-rehearsal dinner at the home of Mr. and Mrs. A. E. Mills. Mr. and Mrs. Charles Prehn, Jr., are cc-hosts for this affair.

The wedding will be at the Church of St. Thomas More, Portland.

## **BPW** Committee Chairmen Told

Chairmen of the standing committees for the Salem Business and Professional Women's Club for the ensuing year have been announced as follows:

pitality: Miss Myrtle Weatherholt, international relations; Miss Jose-

Zula Van Glider, cheer and contact; Mrs. Regina L. Ewalt, education and vocations; Mrs. Frank Marshall, finance and auditing; Miss Edna Haaland, health and safety; Mrs. Louis Neuman, hos-

Mrs. John Versteeg, art; Miss Luella Schwering, bulletin; Miss phine Evans, legislation; Mrs. Mona Yoder, public affairs; Miss Constance Weinman, radio and television: Miss Florence Beardsley, recreation; Mrs. Helen Staley, telephone and transportation; Mrs. telephone and transportation; Mrs. Eugene Wootten, Business Women's Week; Mrs. Marion Wooden, national security; Mrs. K. N. Vorhees, Women's roster; Miss Betty

Attending the Womens Over- | representatives of the Salem unit | gate, Mrs. Clifton Enfield, Mrs. seas Service League national con- were Mrs. Omar Kelsay, presi- Robert Byrum and Miss Essie vention in Portland last week as dent. Mrs. Donald Bacorn, dele- White of Eugene.



with paraffin. Keep in a cold place, and watch it. BAR LE DUC

1 pound stemmed currants 1 cup juice from currants pounds sugar

Make juice by squeezing from ripest currants. Put juice with sugar in a saucepan and cook for 5 minutes, then add whole currants and cook 5 minutes longer. Strain out currants, return juice to fire and boil until thickened. Skim, drain through cheesecloth if desired, return currants to the syrup and boil just 1 minute. Pour into hot jars and seal.

There are still some requests for strawbery recipes one of which is this scalded strawberry preserves:

## SCALDED STRAWBERRY PRESERVES

Use firm ripe strawberries. Take 2 quarts (do not use any more at a time) and cover with scalding water, leave 2 minutes, Drain.

Add 4 cups sugar and boil 2 minutes, counting time when entire surface bubbles. Remove from fire and when bubbling has stopped, add two more cups sugar, boil 5 minutes. Count time exactly. Pour into shallow pans so the preserves will not stand any deeper than 1½ to 2 inches in the pan. Let stand overnight, and in the morning pack cold into sterilized jars and seal. These berries will be plump and their color will remain.

**Betrothal Told** 

next September.

ployed at Stayton-

**Dinner** Fetes

83-Year Old

MT. ANGEL - Mrs. A. G. Trae-

The wedding will be an event of

The bride-elect is a graduate of

Mt. Angel Academy and is employed as secretary at the Farmers Union Warehouse in Mt. Angel. Mr. Beyer graduated from Mt. Angel Prep School and is em-

## **ESA** Sorority **To Sell Rummage**

To Sell Rummage Mrs. Orval Schultze was hostess Monday evening to members of Monday evening to members of Monday evening to members of Gamma Gamma chapter of Epsi-lon Sigma Alpha. Miss Ione Pear-son assisted.

Mrs. Alvin Hoerauf was named Mrs. Alvin Hoerauf was named recording secretary. Mrs. Gerald Bigler, social chairman, discuss-ed plans for the picnic for mem-bers and their families to be held July 18 at the Dallas City Park. Plans were made to held a rummage sale in the fall and the remainder of the evening was spent making scrapbooks for the Crip-pled Childrens Hospital in Eugene.

The next meeting will be August 2 at the home of Mrs. David Kowitz with Miss Mary Ellen Travis and Mrs. Gerald Bigler as co-hostesses

## **Bridal Shower Given Miss Estey**

Robert L. White.

Co-hostesses were Mrs. George Juba and the Misses Jody and Lorna Johannaber. Invited were the Mesdames Chester Gillihan, Lebanon; David Montag, Gene Fields and James Burr Miller, all of Portland; Larry Pritchett, Joe Hardman, Joe Formick and the Misses Mary Louise Lee, Alice Girod, Lynn Meiseger, Eleanor Oakes, Nancy Adams, Silverton, and Helen Oakes, Portland.

## Twins Born

have an older brother, Mark, and grandparents are Mr. and Mrs. Herbert Lange and Mr. and Mrs. Robert Cunningham.

Club Calendar

## RURSDAY

Cornforth as deputy grand marmusical numbers was presented by Mrs. Raymond Palmer on the shals. vibra-harp, accompanied by Mrs. Delbert Tillotson.

Mrs. Chris Sumpter was in-stalled as noble grand of Salem Rebekah and Ralph Meyers as noble grand of Chemeketa Lodge. by air tonight for Columbus, Other officers installed were: Mrs. Miss., to join her husband who is Lindberg of Portland; brides-Jack Kinney, vice-grand; 1 Mrs. a lieutenant in the U.S. Air For- maids, Frances Johnson and Dor-Clem Ohlsen, secretary; Mrs. W. H. Gardner, financial secretary; Mrs. Lloyd Pepper, treasurer; Miss Joy Doyal, warden; Mrs. Gregory Schmidt, conductor; Mrs. and ushers, Dick and Tom Kanoff.

program chairman Miss Marjorie Whitmore, and discussion of the coming year's activities. A joint meeting of the executive board and committee chairmen will be held July 20 at the home of Mrs. Almyra Sappenfield, 1530 North 23rd Street.

ing was called to order by presi-

dent Miss Eleanor Roberts an

gram co-ordination.

## **Names Attendants**

MILL CITY-Attendants for the wedding of Miss Donna Ellingson, who will become the bride of Le-Nelbert Tillotson. Mrs. Bill Van Horn is leaving Church, have been announced as

2 50 follows: maid - of - honor, Phyllis othy Steinfelt; flower girl, Linda Cauble; ring-bearer, Donnie Po-drabsky, brother of the bridegroom; best man, Llye Fleetwood;

Old rockin' chair comfort is built into this fine modern chair. So light you'll carry 2 at a time! Reg. \$9.95 Park Free on Our Lot While Shopping at PEEL TUB CHAIRS Fine Furniture at Popular Prices Since 1894 230 Chemeketa, Salem

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Lyle & Scott OF SCOTLAND The world's finest Cashmeres and Lambs Wool.

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Red, Black, Copper, Dk. Copper, Lyric Green, Lt. Blue, Pink,

Ruby, Emerald, Plum, White, Hunter Green, Champagne,

Orange, Primrose Yellow, Aqua, Turquoise, Navy, Corn-

flower Blue, Chrome Grey, Walnut, London Tan, Brown,

10.95-27.50

Jantzen Incomparable Kharafleece in all the new wonderful Fall styles and colors.

7.95-17.95

Dalton Largest selling domestic Cashmere. Comparable in every way to the finest imported Cashmeres. 17.95-25.00

Wondamere By RENART Luxurious Lambs Wool and fur in stunning new styles. Everyones "Cashmere Look" Sweater. 7.95-12.95

gauge Lambs Wool. Your low priced luxury Sweater.

100% full fashioned, 22

## 5.95-8.95

## FREE ANKLETS to Match Your Sweater!

Johnson's will give you, the Anklet of your own choice, absolutely free, with the purchase of ANY sweater during July! Just 50c down will hold your sweater and your free matching anklets. Choose from any of our famous sweater brands.

NOTE: If you have already bought or layed-a-way your' Sweater at Johnson's, you may pick up your Free Anklets Now!

## 50 deposit will hold your Sweater & Free Anklets!

ners. Her son and daughter-in-law, Mr. and Mrs. Hugh Williams were hosts for the affair in their Guests were Mr. and Mrs. Jeff Miss JoAnne Estey, bride-elect of Thomas R. Yates, was guest of honor at a surprise shower Tues-day evening at the home of Mrs. Beheric L. Williams, David and Robin; Mr. and Mrs. Sid Sherman, Dick and Dala: M. Sid Sherman, Dick and

FOUR CORNERS-The occasion

for a family gathering and dinner, July 11, was the 83rd birthday an-

niversary of Mas. A. D. Williams, long-time resident of Four Cor-

Miller, Alice Joy and Anthony; Mr. and Mrs. Palmer Williams, Dennis and Jackie; Mr. and Mrs. Marvin Williams, Charlon and Bonnie: Mrs. Edward Burrier of Corvallis; Mrs. Edward purfer of Corvallis; Miss Sandra Ridings, Raymond, Wash.; Mr. and Mrs. Andy Bishop and Ryan of Aums-ville; Miss Norma Collins, Salem and Mr. and Mrs. S. H. Cator.

anniversary were three daughters, Mrs. Myrtle Robertson and daugh-Mr. and Mrs. Richard Cunning-ham became parents of twins, a boy and girl, July 13, at the Sa-lem General Hospital. The twins ham became parents of twins, a lem General Hospital. The twins

> McMINNVILLE-Mr. and Mrs. E. P. Casey celebrated their gold-en wedding anniversary here June 27. They were married in McMinnville in 1904, and have lived here all their married life. A buffet lunch was served to the

> Dale; Mr. and Mrs. Albert Wil-liams; Mr. and Mrs. Glen Fischer and Tom; Mr. and Mrs. Albert

Four Corners.

# Unable to attend their mother's

## ests who called i The Spiritual Sunflower eet with Mrs. Irving Za

eige Heather, Oxford, Honey, Orchid Pink, Jade, Dk. Plum.