

Three Salem Students in WU Play

Three Salem students will be featured in the May Weekend presentation of "Lo and Behold!" by the Willamette University drama department, May 3, 4 and 5 in Waller Hall on the university campus.

Richard Geer, who is new to the Willamette campus this year, will portray the aging, yet successful Nobel Prize Winning writer, Milo, who has been soured on humanity in general. At the age of 80 Milo takes steps to insure the privacy of his own home for a haunt, by providing one-third of his estate for the upkeep of his property.

Barbara Rhule, senior from Salem, plays the young cook, Daisy. A former model, Daisy, fills in for the writer's cook who is ill, unaware that the aging Milo is on a strict "milk-toast" diet. Early in her career as a cook she prepares a sumptuous meal, which the author dreads, having grown more than tired of his regular diet.

Complications beset the players as the leading man dies with a heart attack. Out of a job, Daisy goes about her business for some time but returns to the home of the author and is mistaken by the other ghosts as the author's illegitimate daughter.

Mac Baker, freshman from Salem, completes the Salem trio of the production. Baker plays the part of Ken, a composer who theoretically died of pneumonia, however rumor has it that he committed suicide over his piano. Ken is one of the four ghosts of the play, a philosophical, poetic sort who plays the piano at the drop of a hat.

Complete the Cast

Others in the cast include Jean Thomas, Budley, Idaho, as the ghost of an abusive, extroverted, outspoken southern girl named Honey. Tanya Kudrincev will portray the ghost of an Indian princess who was thrown off a cliff by a jealous lover. Bob Kaufman, Forest Grove, Oregon, plays the romantic doctor Dorsey. Ken Renshaw, Burlingame, California, has the role of Wingate, the young lawyer who helps the author make out his will. Bill Hagmyer, Riverside, California, rounds out the cast of eight as McDougal.

Rehearsals for the May 3, 4 and 5 presentations have been underway since the end of spring vacation. Directing the production is Robert Putnam, well-known for his contributions to the theater arts in the valley.

Odd Bits

Chicken Livers Come in Packages For Convenience of Enthusiasts

By MAXINE BUREN
Statesman Woman's Editor

Chicken liver lovers are in their heyday these modern times, when it's possible to buy this delicacy in frozen form in any quantity needed. It used to be almost impossible to get enough chicken livers to make a real meal anywhere but at restaurants where a lot of the fowl was used, but not so now. Some housewives who put a year's supply of fryers into the freezer in the spring, package the livers in quantity for a single meal. The rest of the giblets are kept separate in the same manner.

Many like their chicken livers sauteed and served over toast. They might be sauteed in lots of butter over a low flame with fresh mushrooms green pepper shreds and some onion. After about 6 minutes, sprinkle with a tablespoon of flour and when that's slightly browned, gradually add a cup of rich broth or stock and simmer slowly for about 15 minutes, or less, until slightly thickened. Add a grating of nutmeg, salt and pepper and serve on triangles of hot toast.

Paprika gives its distinctive flavor to this recipe for livers:

CHICKEN LIVERS PAPRIKA

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|------------------------|----------------------|
| 3 or 4 onions | Salt |
| 4 tablespoons butter | Few grains cayenne |
| 1 pound chicken livers | 1 tablespoon paprika |
| 1 cup sour cream | 3 egg yolks |
| 1 bay leaf | Boiled rice |

Cook onions in butter until golden color, add chicken livers. Season and cook over a low flame until blood runs out of livers, indicating that they are almost done. Stir frequently. Scald cream with bay leaf and cool. Remove leaf. Beat yolks with the cream and cool, stirring continuously over low flame until mixture begins to thicken. Combine with livers and onion and serve in a ring of fluffy rice.

Six chicken livers can serve four people in this dish:

RISSOTTO MAISON

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|------------------|--------------------------------|
| 6 chicken livers | 4 tablespoons sliced mushrooms |
| 1/4 cup butter | 2 teaspoons tomato paste |
| Chopped onions | 2 cups stock |
| 1 cup rice | 6 tablespoons grated cheese |

Brown livers in butter and remove from pan. Cook onions briskly in same pan until they begin to brown. Add mushrooms and cook a few minutes longer. Add uncooked rice, tomato paste and stock. Cook until rice begins to absorb stock, then add a little more stock and continue to cook until rice absorbs it, stir frequently. Slice livers and mix into rice. Sprinkle top with grated cheese and dot with more butter. Cover with lid and let stand a moment or two. File in a dish and serve at once with a bowl of grated cheese.

An Armenian dish that's similar to the above begins the same, with onions, a bit of garlic, mushrooms and green pepper cooked together in butter. Rice is added along with a meat glaze (you can get this bottled at most grocers'), tomato paste and stock to cover. Cook until rice is done. Salt, chili and dry mustard are used as seasonings and then pieces of eggplant that have been cut in chunks and fried in butter are added. Apples previously browned in butter, almonds, tomatoes and pimiento silvers are also added. Livers that have been sauteed in butter are added to the mixture which is then covered and allowed to stand about 10 minutes to blend flavors. Garnish with crisp bacon strips.

Masons Feted By Chapter

Members of Trinity Chapter, Order of Eastern Star entertained the Kingwood Masons and their families at a dinner Monday night at the West Salem City Hall. Mrs. R. C. Genre, worthy matron of Trinity, welcomed the guests and Jesse Hunley, master of Kingwood Lodge, gave the response.

A program was presented following the dinner with Steven Rosenbaum the master of ceremonies. Darrell Covert played the

accordion; Norita Kallam and Carole Dutoit gave a group of song and dance numbers; Evelyn Johnson, Beverly Wall, Maurayne Roxanne Nichols and Harry Miller sang, accompanied by Mrs. Larry Flagg.

Mrs. Ray Hoffman was in charge of the dinner, assisted by Clarence Field, Mrs. Chester Hixon, Mrs. Steven Rosenbaum, Mrs. H. C. Lamb, Mrs. Mae Duvall and Mrs. Paul L. Sheets.

Two members of Trinity chapter have been chosen to participate at the Grand Chapter in June. Mrs. Larry Flagg will be the organist for the Willamette Valley drill and Steven Rosenbaum was appointed as one of the flag honor guards.

Modern Etiquette

By ROBERTA LEE

Q. What is a suggested "thank you" note for a bride to write for a wedding gift received?

A. "Dear Betty: It was more than sweet of you and Bob to send us such a lovely (whatever it was). Thank you very much, and I know that John and I are going to get a lot of enjoyment out of it. Looking forward to seeing you on the tenth. Very sincerely."

Q. Is it proper for the bridegroom to give his bride something for the home as his wedding gift?

A. This is not customary. His special gift to her should be something for her own personal adornment—usually jewelry of some kind.

Cameron-Ilg Vows Read Sunday

MT. ANGEL—A 2 o'clock double ring ceremony in St. Mary's Catholic church Sunday afternoon, April 17 united in marriage Miss Catherine Ilg, daughter of Mr. and Mrs. Joseph Ilg, Mt. Angel, and Donald Cameron, son of Mr. and Mrs. Eugene Cameron of Portland. The Rev. Father Cyril Lebold officiated.

The bride wore a ballerina dress of ice blue crystalite styled with fitted bodice, bolero and bouffant skirt. Her shoulder length tulle veil was held with a flower bandeau and she carried a pearl rosary, gift of the groom, and a cascade bouquet of white rosebuds and stephanotis. For sentiment she wore her mother's pearl necklace.

Miss Mary Ilg, sister of the bride, was maid of honor and Miss Shirley Mucken served as bridesmaid. They wore identical blue crystalite frocks with bouffant ballerina skirts. They wore blue net bandeaux with flower trim and carried fan-shaped bouquets of roses.

William Cameron, brother of the groom, was best man and Andrew Ilg, brother of the bride, was groomsmen, while Otto Leistico and Duane Hall were ushers.

Mrs. Ilg chose a black and white tweed suit, black and pink accessories and pink rosebud corsage for her daughter's wedding. The groom's mother wore a silk print with pink bolero with green accessories and a corsage of white rosebuds.

Mrs. David Travis was organist and Miss Rosalie Harpole and Miss Marilyn Smith sang before the service and after the ceremony while the couple knelt at the Blessed Virgin altar after the bride had placed her nosegay.

Reception Follows

The reception followed in the dining hall of St. Mary's school. Mrs. Joseph Ilg of Salem, sister-in-law of the bride, and Miss Gloria Klenski, Gervais, poured and Mrs. Fred Baumgartner and Mrs. Frank Esch served the cake assisting were Mrs. John Angerinus, Mrs. William Cameron, sister-in-law of the groom, Miss Marian Hermann, Portland, Miss Dolores Schultz, Misses Marlene Diehl, Rita Hawth, Marja Piatz and Anita Wilde.

After their return from a wedding trip, the newlyweds will be at home in Portland.

The bride is a graduate of Mt. Angel Academy and has been employed as a stenographer in Portland. The groom, who graduated from Jefferson High, Portland, spent the last four years in the air force.

Founder's Day Skit

Altrusa Club celebrated founder's day of the national organization at a dinner meeting Monday night at the Marion Hotel. Dr. Martha Springer, assisted by club members, presented an original skit depicting the aims and projects of the national service women's club. Mrs. Joseph Seals told of plans for the Ensemble dinner to be given April 27 at Randall's Chuck Wagon for the four service womens clubs in Salem.

The Pringle Women's Club will hold a meeting today at the clubhouse and all members as asked to attend.

Mrs. Lermom to Head Unit

Mrs. Lloyd Keene and Mrs. Gus Lermom were project leaders for the "Color Clothes and You" demonstration at Thursday's meeting in the Grace Lutheran church of the Lansing Neighbors Home Extension unit. This unit will have the exhibit on sewing with new fabrics at the spring festival and the exhibit will be arranged by Mrs. W. E. Sebern, Mrs. Joe Zajic and Mrs. A. E. Moen. Helping in the auditorium will be Mrs. Sam Eschleman, Mrs. Lermom and assisting in the dining room will be Mrs. Sebern and Mrs. Moen.

New officers elected were chairman, Mrs. Lermom; vice chairman, Mrs. William Kuiter, and secretary-treasurer, Mrs. Sebern. Hostesses for the social hour were Mrs. George Bevans and Mrs. Lester Hamren. Guests were Mrs. Robert Ballard, Mrs. Clyde Boehm, Mrs. Harry Watson, Mrs. W. E. Eubank, Miss Olga Ask, Miss Hilda Ask, Mrs. Wilbur Tripp and Mrs. David Key.

Janel Rex Feted On Birthday

Mrs. John Rex was hostess for a party honoring her daughter, Janel, on her second birthday. Honoring Janel were Susie and Bobbie Keene, Steven Johnson, Cindy Comstock, Linda, Mike and Janet Kubishta, Steven Hendrickson, Make Farmer, Rickey Miller, Lynn Harren, Greg Fuller, Larry and Carla Rock, Margo and Bobbie Foote, Shari Hofstetter and John Rex Jr., brother of the honor guest.

Additional guests were Mrs. Ron Keene, Mrs. Richard Johnson, Mrs. Harold Comstock, Mrs. Bud Kubishta, Mrs. Rod Hendrickson, Mrs. Wes Farmer, Mrs. Marion Fuller, Mrs. Carl Bock, Mrs. Ramsey Miller, Mrs. Robert Foote, Mrs. Gordon Hofstetter and Janel's godmothers, Mrs. Mike Rex and Mrs. Sam Rutherford.

JEFFERSON — The Wedding

Ring club met Wednesday at the home of Mrs. G. A. Phelps with Mrs. Ned Stephenson assisting hostess. The club made plans for a May Day float. Mrs. Vernon Thompson was welcomed as a new member and Mrs. Richard Price was a guest.

Corvallis and Salem Divide Honors

Corvallis and Salem divided honors in the April master point tournament of the local unit of the American Contract Bridge League. Glenn Hall and Arden Harrah were the out-of-town winners, while Howard Young and Walter M. Cline topped the north-south teams.

Others awarded points as a result of the competition included Mrs. Myrtle Mount of Oregon City and Mrs. Jose Moritz of Corvallis, Mrs. P. F. Burris and Ellis H. Jones, Mrs. W. M. Cline and Ray Ward, Mrs. W. R. Newmyer and Mrs. Leona Taylor, Mrs. F. C. Lutz and Mrs. C. B. Bentson, Mrs. R. L. Park and Lin Miles, and Ray Jenkins and Jack Shepard, both of Corvallis.

Plans for the first annual masters and juniors' championship of the Elks Duplicate Bridge Club Friday evening, April 22 were announced at the weekly tournament. Two sessions will be played by each group, starting at 6:30 p.m. A lunch will be served between sessions. About 30 teams already have signed up for the evening's play and more are expected to enter in the remaining few days.

Weekly Winners

In last week's tournaments at the Elks club rooms high scores went to Mrs. F. C. Lutz and Mrs. Lloyd Jones, Mrs. Elsie Day and Ray Ward, and Elmer O. Berg and M. A. Beyer of Mt. Angel among the seniors. In the junior group winners were Mrs. M. A. Beyer of Mt. Angel and Mrs. A. O. Mueller, and Mrs. W. R. Hamilton and Mrs. Sidney Schechtman.

Among other players who scored points last week were Mrs. C. C. Gabriel, Mrs. Edward E. Roth, Mr. and Mrs. Roger Archer, Mrs. E. E. Boring, Mr. and Mrs. C. L. Newsom, Mrs. R. H. Tokerd, Wallace Wilson, Mrs. R. L. McKesson, Mrs. C. B. Bentson, Mrs. A. W. Binegar, Mrs. Bert Osburn, Dale Sullivan, Mrs. J. H. Meusey, Loraine Meusey, Mrs. E. E. Guenther, Mrs. E. E. Ling, Mr. and Mrs. Jack Foster, Mrs. L. F. Dempewolf and Tom Kay.

Annual Banquet Slated May 16

Reports highlighted the meeting of the West Salem Lions Auxiliary Monday night at the home of Mrs. Dale Taylor. Mrs. B. R. Osborn reported on the needy family the group is assisting. June 3-9 were announced as dates of the Institute for Parents of Visually Handicapped Children. Lions Auxiliary members from all parts of the state assist at the institute.

The May meeting will be a mother-daughter banquet, an annual af-

fair, and will be held in the banquet room of the West Salem Methodist Church on Monday, May 16 at 6:30 p.m. Mrs. Emmett Kenney and Mrs. Axel Jacobsen will head the committees for the event. After the meeting and program refreshments were served by Mrs. Taylor, assisted by Mrs. Leon Tallman, the co-hostess.

Birthday for Gold Star Mothers

The American Gold Star Mothers will celebrate the 9th birthday of the Salem chapter at a covered dish dinner Thursday night at the VFW Hall at 6:30 p. m.

Several members will drive to Eugene Friday to attend the department convention. In the group will be Mrs. J. D. White, Mrs. Mary A. Champ, Mrs. Jake Lappin, Mr. and Mrs. George Pro, Mr. and Mrs. Ben Larkins, Mrs. Cora Hutchinson, Mrs. Helen Taylor and Mrs. Maude Dutton.

The Salem School Secretaries will have their regular meeting on Thursday, April 21 at 8 p. m. in the board room of the School Administration Building. Miss Patricia Lee from the Patricia Lee Charn School will be the guest speaker. A short business meeting will precede.

WILLAMINA—Mr. and Mrs. Edgar C. Ryder of Cleveland, Ohio have announced the engagement of their daughter, Edna, to Richard J. Haake, Y.N.S., who is serving with the coast guard in Alaska. He is the son of Mr. and Mrs. John Haake of Willamina. A summer wedding is planned.

Starts Tonight

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Featured at SAFEWAY

Correction

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