

Statesman's HOME Panorama

Women . . . Music . . . Fashions . . . Features



Mr. and Mrs. Michael McCaffrey (Grace Youce Younger) who were married April 30 at St. Joseph's Catholic Church. The couple will live in Bend. The bride is the daughter of Mr. and Mrs. Cyrus Younger and the bridegroom is the son of Mrs. Mary McCaffrey. (Jessen-Miller Studio).

Mrs. Pavelek to Head CDA

Court Capital City, Catholic Daughters of America elected officers for the ensuing year at the Wednesday night meeting at

the Catholic Center. Installation is set for June 8 and will be combined with a birthday party and covered dish dinner.

Newly Officers Are Installed

Alpha Epsilon chapter of Beta Sigma Phi, installed newly elected officers at the Tuesday night meeting. Mrs. Robert McLaughlin was the installing officer.

Officers installed were Mrs. Murray Schofield, president; Mrs. Patricia Ames, vice-president; Miss Beverly Lebold, secretary; Miss Mildred Schultz, treasurer; and Mrs. Robert Tompkins, extension officer.

Mrs. Warren Templeman and Mrs. Donald Earle were in charge of the program.

Four Corners — Mr. and Mrs. T. R. Eaton were hosts for a family dinner on Sunday. Covers were placed for Mr. and Mrs. Leonard Myers of Los Angeles, Calif., Mr. and Mrs. R. D. Cohen, Dick and Bill of Coos Bay, Mrs. William Farmer, Mr. and Mrs. Lloyd Myers and Mike, Mr. and Mrs. R. C. Hinz, Susan and Laurie, all of Salem, Mr. and Mrs. John Slagel, and Mike of Portland. Coming down for the evening were Mr. and Mrs. James Poole of Mill City.

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CLAM CHOWDER

SNOW'S
CONDENSED
CORN CHOWDER

TRY THEM BOTH!

BY THE PACKERS OF
SNOW'S MINCED CLAMS

Clara Isaak Married to Mr. Stinnett

The wedding of Miss Clara Isaak, daughter of Mrs. Katherine Isaak, and Charles Stinnett was solemnized May 7 at 4 o'clock in the fireplace room at the Calvary Baptist Church, with the Rev. Omar N. Barth officiating. The bride was given in marriage by her brother, Edward Isaak.

The mantel was decorated with white candles and large bouquets of pink snapdragons and white carnations were placed on either side of the fireplace.

The bride wore a lavender suit with white accessories and pinned to her lapel was a white orchid.

Mrs. Lewis Perkins, was her sister's only attendant. She wore a gray suit with navy accessories and her flowers were pink roses with white carnations.

Best man was Lewis Perkins, brother-in-law of the bride. Ushers were Chuck Greenland and Michael Fleck.

Mrs. Isaak attended her daughter's wedding in a navy blue dress and hat with a corsage of red roses and white carnations.

Soloists were Mr. LeRoy Kuper of Salem and Mrs. Charles Rhodig of Tillamook. Mrs. Clyde Gilman was the pianist.

The reception followed the ceremony in the lower fireplace room of the church. Pouring were Mrs. N. G. Isaak and Mrs. Edward Isaak, sisters-in-law of the bride. Mrs. Charles South and Mrs. Alvin Isaak, sister-in-law of the bride, cut the cake, which was made by Mrs. Perkins. Miss Barbara Isaak passed the dream cake and Miss Marilyn Isaak the guestbook, both nieces of the bride.

Following a trip to California, the couple will be a home at 165 Kenwood.

Mrs. Bowlin to Head Mothers

Mrs. J. L. Bowlin is the newly elected president of the DeMolay Mother's Club. Other officers named at the Thursday afternoon meeting of the mothers at the Masonic Temple were Mrs. Priscilla Shattuc, vice-president; Mrs. Harold Rosebraugh, secretary; and Mrs. Leo Dummer, treasurer. Installation of the new officers will be held at the June meeting.

The group welcomed several new mothers from the last class of new DeMolay members. Chemeketa chapter of DeMolay now has a roster of over 100 members.

Mrs. Eric Nelte headed the luncheon committee, assisted by Mrs. Hunt Clark, Mrs. Arthur Erickson, Mrs. Francis P. Colgan and Mrs. Dayl Burres. Twenty-six mothers attended the Thursday luncheon meeting.

BETHEL — Mrs. Charles Sappingfield had as guests in her home recently old time friends, Mrs. Katherine Whitlock, now of San Francisco and her daughter, Mrs. John Biller, of Portland. The guests were former residents of Silverton.

Around Town . . .

By JERYME ENGLISH

A GARDEN TEA . . . on Sunday afternoon for which Dr. and Mrs. Robert Moulton Gathe will be hosts at their Richmond Avenue home . . . The Gathes have sent out invitations to a group of their friends to call between 2:30 and 5:30 o'clock to view their lovely gardens, which border on Mill Creek . . . especially beautiful at this time are the rhododendrons, which are a hobby of Dr. Gathe . . .

Presiding . . . at the tea urns during the afternoon will be Mrs. Herbert Satchwell of Shedd, mother of Mrs. Gathe, Mrs. Ernest C. Richards, Mrs. Daniel H. Schulze and Mrs. Earl T. Brown . . . Assisting will be Miss Lois Latimer, Miss Leila Johnson, Dr. Gale Currey, Dr. Marion Morange, Mrs. Phillip Merriam, Mrs. John Merriam, Mrs. Richard B. Gathe and Mrs. Robert M. Gathe Jr. . . . Assisting Dr. Gathe in showing guests about the garden will be Dr. Daniel Schulze, Prof. Earl Brown, and his two sons, Richard B. Gathe and Robert M. Gathe Jr. . . .

Coffee time . . . on Saturday morning when Mrs. Edward A. Lebold and Mrs. A. L. Adolphson entertain at the former's Kingwood Heights home for the pleasure of Mrs. Thomas A. Windishar, who is soon moving to Portland . . . friends have been invited to call between 10 and 12 o'clock to say au revoir to Mrs. Windishar . . . Presiding at the coffee urns will be Mrs. Burton A. Myers and Mrs. William J. Braun . . . Assisting will be Mrs. H. M. Boesch and Mrs. Chester Olson . . .

From New York City . . . comes news of a bridal shower honoring Miss Edna Marie Hill, who recently announced her engagement to Gene Nathan of New York . . . The bride-elect is the daughter of Mrs. E. T. B. Hill and will graduate in June from the Juilliard School of Music . . . Miss Hill's roommate, Miss Grace Nocera of Plainfield, N. J., was hostess for the party Thursday night at their apartment . . . Twenty of the bride-to-be's Juilliard classmates attended the appliance shower . . . Among the guests were two Oregon girls, Miss Edith Kilbuck of Hood River and Miss Sally McBride of Portland . . .

Honoring . . . Miss Edna Fery, who recently revealed plans for her June wedding to Valentine Schmitz, Miss Margaret McDevitt entertained with a tea and spice shower Wednesday afternoon at her home . . . Forty school associates of Miss Fery were bidden to the party between 4 and 6 o'clock . . . Assisting the hostess were Mrs. George Sumpter, Mrs. Elmer Philippi, Mrs. James Calloway and Mrs. Robert Wyatt . . .

Dance time . . . The Candlelight Dance Club will hold an informal dance at the Four Corners Community Hall Saturday night between 9 and 1 o'clock . . . Theme for the decor will be "Blossom Time" . . . Mr. and Mrs. Samuel Eshleman are heading the directorate, assisted by Mr. and Mrs. Melvin Lien, Mr. and Mrs. James Davidson and Mr. and Mrs. William Schmidt . . .

A number of guests . . . will be attending the Waverly Club's sport dance Saturday night at the Marion Hotel . . . Dr. and Mrs. Robert Siddoway will have as their guests, Dr. and Mrs. Frank Howells of Portland . . . The Dean Trumbles will be down from Portland as guests of the Ollie Williams . . . Mr. and Mrs. Oscar Swenson of Albany will be guests of the Otto J. Wilsons . . . guests of Mr. and Mrs. Thomas Gabriel will be Mr. and Mrs. E. B. Hagedorn and Mr. and Mrs. Norman Selfrich of Albany . . . Other guests attending the dance will be Mr. and Mrs. Floyd Walz, Mr. and Mrs. William Seeley, Mr. and Mrs. Willis Ross, Dr. and Mrs. Owen Miller, Mr. and Mrs. James Taylor, Mr. and Mrs. John Mull, Mr. and Mrs. Kenneth Buchanan, Mr. and Mrs. Millard Henny, Mr. and Mrs. Mark Gehlar and Mr. and Mrs. Maurice Shepard . . .

Among . . . those entertaining before the Waverly Dance will be Mr. and Mrs. William Beard, who have invited guests to their Candalaria Heights home . . . It's welcome home . . . for Mr. and Mrs. Frederick Lampert, who returned to the capital Thursday from a four months cruise aboard the Cunard liner, Caronia . . . They sailed from New York City for Trinidad, Rio de Janeiro and Capetown . . . their itinerary included a two weeks' trip through the interior of Africa and a plane trip over the world famous Victoria Falls, the largest in the world . . . they again joined their ship at Durban on the west coast of Africa . . . from there they sailed for India, where they spent a week, Ceylon, China and Japan . . . In Japan they traveled into the interior and were there at cherry blossom time . . . the Philippines, Hawaii, Acapulco and the Panama Canal Zone completed their tour . . . on arriving in New York they boarded a train for the trip West . . . The Lamperts enjoyed every minute of their trip . . . the tour was beautifully planned and the weather delightful the entire time . . . just a few days of rain in the four months they were away . . .

Salem Chapter, OES will meet Saturday night at the Masonic Temple at 8 o'clock and a reception will honor Mrs. Harry Lucas, grand representative of Connecticut in Oregon.

Club Calendar

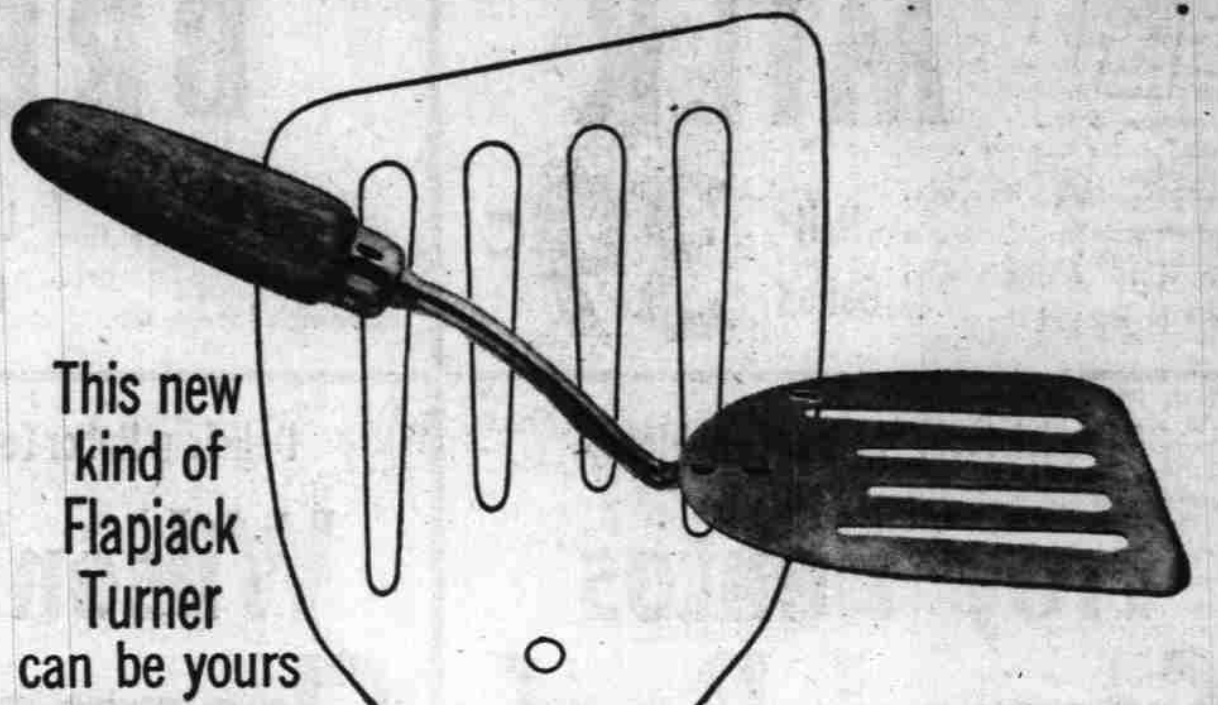
Friday
Friendship Club with Mrs. Minnie Hall, 1320 N. 17th St., 1 p.m. dessert.
South Salem WCTU with Mrs. W. A. Barkus, 470 East Vista Ave., 1:30 p.m.
Neighbors of Woodcraft meet at Salem Woman's Clubhouse, 8 p.m.
Saturday
Salem Chapter OES, Masonic Temple, 8 p.m.
Friendship Shrine, White Shrine of Jerusalem no-host dinner, Scottish Rite Temple, 4:30 p.m., practice for installation.

Miss Brandt, Mr. Hande to Marry in July

Wedding bells will ring on July 17 for Miss Donna Brandt and Jack Hande at the First Methodist Church. The bride-elect is the daughter of Mr. and Mrs. E. E. Brandt and her fiancé is the son of Mr. and Mrs. Carl Hande Jr. of Silverton. The couple's engagement had previously been announced.

The wedding date was revealed at the Chi Omega house during the May Weekend festivities on the Willamette campus. A candlelight service with a poem dictated to Miss Brandt's

Chi Omega sorority sisters. The bride-elect is a former Willamette student and Mr. Hande is a graduate of Willamette. His fraternity is Sigma Chi. He is now serving with the Army and is stationed at Fort Leavenworth, Kansas.



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No other cheddar has the zestful flavor of Tillamook. Made of pure, rich milk cheddar by the exclusive old Tillamook recipe, allowed to age slowly, naturally, till just the right degree of perfection.

It's "Tillamook Charlotte" tonight

To serve 8:
1/2 lb. Tillamook Sharp-aged cheddar, shredded (2 cups)
8 slices day-old bread, trimmed
1/2 cup butter, softened
1 clove garlic
4 eggs
1 tsp. salt
1/2 tsp. mustard
few dashes Tabasco sauce
1/4 tsp. nutmeg
1 1/2 cups rich chicken stock or broth
1/2 cup cream
1/2 cup white wine
1 tsp. Worcestershire sauce

1. Mash clove of garlic, mix into softened butter. Let stand 1/2 hr. Spread trimmed slices of bread with garlic-butter. Cut 2 slices diagonally, form 4 triangles from each slice. Cut remaining bread in 1-in. cubes.
2. Arrange half of cubes in 1 1/2 qt. casserole, butter-side down. Sprinkle with half the cheese. Arrange triangles of bread, butter-side against edges of casserole—points slightly above dish. Add bread cubes, top with remaining cheese.
3. Beat eggs till thick, add liquids, seasonings, mix well. Pour over bread and cheese. Bake in oven 1 hr. at 325°.

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