6-(Sec. 1)-Statesman, Salem, Ore., Thurs., Sept. 8, 1955



Mrs. Arthur W. Hill Jr., the former Yvonne Fugman, whose marriage was an event of August 28 at the Faith Gospel Tabernacle. Parents of the couple are Mr. and Mrs. John Fugman Jr. and Mr. and Mrs. Arthur Hill. (McEwan Studio).

Open House Saturday

Mr. and Mrs. Lucien LeCompte are inviting their friends through escorts are invited to attend the the press to call between 1 and first dance of the season. 5 in the afternoon and from 7 to 10 o'clock in the evening. The couple was recently married and Friday afternoon for a 1 o'clock Greenbaum's. Mrs. Joe Bourne C. Anderson, Mrs. Marvin R. Mcthey are asking their friends come dessert luncheon at the home of will be in charge of the sale, as- Clain, Mrs. A. J. Becker and Mrs. by and view their wedding gifts. Mrs. Brosia Cusick, 2048 Park Ave. sisted by Bethel members.

Soroptimist Chairmen Named

Mrs. Terese Hanks, president of the Salem Soroptimist Club, is announcing her committee chairmen for the ensuing year. Luncheon meetings are held weekly for the service women's group with one social gathering a month.

The chairmen are as follows: Mrs. M. D. Fidler, attendance, Mrs. Alton Brannon, bulletin; Miss Gertrude Acheson, chaplain; Mrs. C. C. Gabriel, classification and membership; Mrs. Walter A. Barsch, constitution, by-laws, resdutions, extension.

Mrs. Clifford Taylor, finance and budget: Mrs. Earl Mootry, historian and press book; Miss Irene de Lisle, hospitality and assimila-tion; Mrs. H. G. Maison, installation; Mrs. Donald Reinke, international understanding, goodwill and music.

Mrs. Winifred Pettyjohn, parliamentarian; Mrs. Henry Kayser, program; Miss Hattie Bratzel, public affairs; Mrs. Ethel Lau, public relations.

Miss Mary Brady, roster; Mrs.

the first luncheon meeting of the and Medford. Hours are from Sharon and Cathy Hattric, all of season on Wednesday at the Gold- 9:30 a.m. to 3:30 p.m. en Pheasant. Mrs. Nels Tonning The workshop will be conduc- waldt and children of Milwaukie, was appointed to serve as a ted by Dr. Loretta M. Miller of Mr. and Mrs. George Hall of Borboard member for the coming Ellensburg, governor of District ing. Mr. and Mrs. E. H. Beals and year. Committee reports will be Twelve, for officers and mem- son of Springfield, Mr. and Mrs. given at next week's meeting.

(Joy Doyal) are entertaining with follow the North Salem-Jefferson national convention in Toronto an informal open house Saturday game Saturday night will be held for this biennium. "plan plus at their home, 1000 North Capital at the YWCA between 9:30 and participation equals service plete plans for a rummage sale Street, Apartment 11. The hosts 11:30 o'clock. All Y-Teens and their now," will be discussed.

The Friendship Club will meet a.m. Saturday morning above ject and assisting her are Mrs. P.



Mr. and Mrs. Robert C. Wilson (Verdie Ward) who were married in late August at the Calvary Presbyterian Church in Independence. The newlyweds will live in Salem. The bride is the daughter of Mrs. Sadie Ward of Independence and her husband is the son of the Clyde Wilsons of Pedee. (Palmer's Studio, Dallas).

Workshop for Altrusa Clubs On Sunday

G. E. McCormick, service object- be hostess on Sunday, September Those present were Mr. and Mrs. ives; Mrs. Marie Ling, socal; Miss 11 at the Marion Hotel for an C. J. Hagen, Mr. and Mrs. Henry Margaret De Freitas, telephone; "Area Workshop" for Altrusa Hall, Mr. and Mrs. Albert Hall Miss Lena Blum, ways and means; Clubs. The area comprises Cen- and children, all of Salem, Mr. Mrs. Ira Darby, youth conservatralia-Chehalis, Longview-Kelso, and Mrs. A. F. Reveal, Mr. and Clark County, Portland, Pendle- Mrs. Don Reveal and son, Mr. and The chairmen were announced at ton, Salem, Albany, Springfield, Mrs. Riesige and children, and

bers and will include round ta- Paul Hagen and sons of Nelscott, Dance to Follow Game ble discussions by groups on various Mr. and Mrs. Lewis Hall, Mr. and ious phases of Altrusa activities. Mrs. Andy Hall of Silverton.

Plans and means to carry out The Y-Teen kick-off dance to the theme adopted at the Inter-

hold a rummage sale at nine Thomas is in charge of the pro-

1.98 to 3.95

Orlons . . . Nylons . . . Cotton broadcloth designed by Judy Bond

or Arlene of Hollywood . . . short sleeves . . . 34 sleeves or in

Hall Clan Holds Reunion Sunday

The Hall clan met at Bush's

Pasture for a picnic dinner Sunday

afternoon. Lewis Hall was elected

chairman for the coming year and The Salem Altrusa Club will Andy Hall, secretary and historian. Portland, Mr. and Mrs. Ed Hu-

Plans Made for Sale

A coffee was held Tuesday at the to be held Friday by Alpha Psi Bethel 35, Job's Daughters will chapter of Beta Sigma Phi. Mrs.

Hard Headed

Cabbage Can be Served Any Time of Year as Salad, Vegetable, Main Dish

By MAXINE BUREN Statesman Woman's Editor

Cabbage, especially if you've grown it in your own garden, is one of the most popular of all vegetables. It's with us in summer in the small, green-tinged varieties, and on the table in winter as red cabbage, Savoy or snowy hard white heads. Here we've collected a number of recipes for cabbage, good in any season of the year.

CABBAGE IN PEPPER CUPS

Boil cabbage which has been quartered, ten minutes, drain, chop fine, add chopped onion, roast pork, or left-over boiled ham, or sausage, add salt and pepper, and mix thoroughly. Cut off ends of green peppers-number gauged by members of family and their appetites-remove centers, dip shells in cold water, drain and stuff with cabbage mixture, cover with bread crumbs, dotted with butter. Place in a shallow pan, the bottom of which is covered with boiling water, cook until tender over a slow fire and serve hot.

COLESLAW

Select a small, heavy cabbage, take off the outside leaves, and cut in quarters; with a sharp knife slice very thin. Soak in cold water ntil crisp, drain, dry between towels, and mix with cream salad dressing made as follows: Mix in top of double boiler one teaspoonful of mustard, and one of salt, two teaspoonfuls of flour, one teaspoonful of powdered sugar, a few grains of cayenne, one teaspoonful of butter, the yolk of one egg, and slowly add one-third a cup of vinegar, stirring constantly until the mixture thickens; cool, and then add one-half a cup of cream beaten until stiff.

CABBAGE SALAD WITH SOUR SALAD DRESSING

Shred crisp cabbage and soak in very cold water. Drain and dry, serve in large leaves of cabbage, covered with dressing made as follows: Beat one cup of sour cream until stiff, then add two tablespoonfuls of vinegar, one tablespoonful of lemon juice, add mustard, salt, paprika, and celery seeds to taste, and one can of pimiento, cut fine. Serve cold. An attractive salad as well as a delicious one.

CABBAGE ROLLS

Boil one small cabbage in salted water until the leaves are soft enough to roll without breaking. Drain; when cool enough to handle, cut the leaves into squares of about six inches. Mix one pound of ground steak, one minced onion, one cup of raw rice, one teaspoonful and one-half of salt and one egg beaten. Put a heaping teaspoonful of the mixture on each square of cabbage, and roll into rolls as nearly finger thickness as possible. Have ready a large kettle of boiling salted water, place rolls in colander, or some similar device to keep rolls off the bottom of kettle, as they burn easily. Let water cover them, and let boil gently for forty-five minutes, or until the rice is done. Serve with drawn butter sauce. My recipe for cabbage rolls doesn't call for pepper, but I usually add one-half a level teaspoonful.

Wieder's Famous SHIRT SERVICE Still Available

Drop 'em off this evening at 6 Pick 'em up in the morning at & "24 Hour Curb Service"

Shower to Fete Miss Byers

Miss Carol West will be host-es for a pre-nuptial party Friday night at the home of her par-ents, Mr. and Mrs. Theodore W. Sharon Shafer, Mis Patricia Bur-ris, Miss Julie Astrup, Miss ents, Mr. and Mrs. Theodore W. Sharon Shafer, Mis Patricia Bur-ris, Miss Julie Cummings, Miss pleasure of Miss Sharon Byers, Carol Boesch, Miss Carolyn Webb, who will be married to Michael Miss Sharon Nolan, Miss Millie

Sherlock on September 14. A pink, white and silver color and Miss West. scheme will be used in the

Honoring Miss Byers will be Mrs. James Byers, Mrs. W. G.

Messmer, Miss Nancy Ahalt, Miss A kitchen snower will fete the Judy Byers, Mis Dorothy Pen-bride-to-be and a late dessert horwood, Miss Lonnie Pearson, supper will be served by the hostess, assisted by her mother.

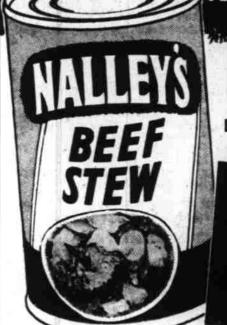
A pink white conductive mother.

Club Calendar

SUNDAY Walker, Mrs. George Nolan, Mrs. Reunion and picnic dinner of for-mer Keizer School friends, Keizer Theodore West, Miss Marilyn Grange Hall, 12:30 p.m.

NALLEYS Pan-Braised BEEF STEW

THE ONLY BEEF STEW MADE WITH BIG CUTS OF CHOICE BEEF-EACH CUT PAN-BRAISED FOR EXTRA FLAVOR AND TENDERNESS.



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12.95.

By Teena Paige and seen in the August issue

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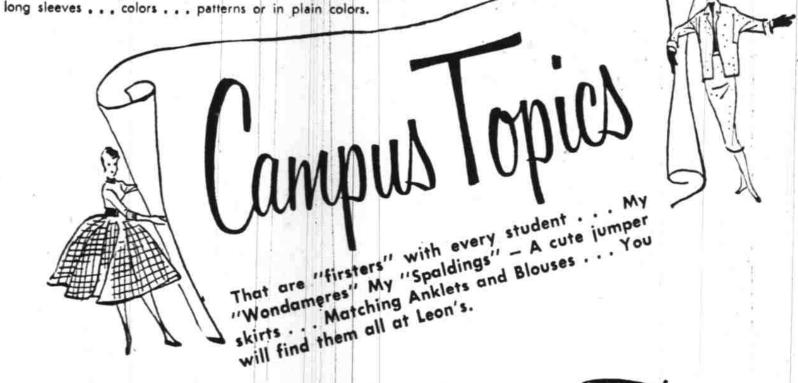
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loafers with long wearing Neolite soles. Brown or red. B to AAA.





Corduroy . . . in purple . . . brown . . . red . . . hunters green or aqua . . . umbrellas too, to match coat linings and cap . . . water proofed and milium insulated lining. 8 to 18.

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