



**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, resolutions, extension.

Mrs. Clifford Taylor, finance and budget; Mrs. Earl Mootry, historian and press book; Miss Irene de Lisle, hospitality and assimilation; 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. G. E. McCormick, service objectives; Mrs. Marie Ling, social; Miss Margaret De Freitas, telephone; Miss Lena Blum, ways and means; Mrs. Ira Darby, youth conservation.

The chairmen were announced at the first luncheon meeting of the season on Wednesday at the Golden Pheasant. Mrs. Neils Tønning was appointed to serve as a board member for the coming year. Committee reports will be given at next week's meeting.

**Open House Saturday**

Mr. and Mrs. Lucien LeCompte (Joy Doyal) are entertaining with an informal open house Saturday at their home, 1000 North Capital Street, Apartment 11. The hosts are inviting their friends through the press to call between 1 and 5 in the afternoon and from 7 to 10 o'clock in the evening. The couple was recently married and they are asking their friends come by and view their wedding gifts.

**Dance to Follow Game**

The Y-Teen kick-off dance to follow the North Salem-Jefferson game Saturday night will be held at the YWCA between 9:30 and 11:30 o'clock. All Y-Teens and their escorts are invited to attend the first dance of the season.

The Friendship Club will meet Friday afternoon for a 1 o'clock dessert luncheon at the home of Mrs. Brosia Cusick, 2048 Park Ave.



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 Peede. (Palmer's Studio, Dallas).

**Workshop for  
Altrusa Clubs  
On Sunday**

The Salem Altrusa Club will be hostess on Sunday, September 11 at the Marion Hotel for an "Area Workshop" for Altrusa Clubs. The area comprises Centralia-Chetanis, Longview-Kelso, Clark County, Portland, Pendleton, Salem, Albany, Springfield, and Medford. Hours are from 9:30 a.m. to 3:30 p.m.

The workshop will be conducted by Dr. Loretta M. Miller of Ellensburg, governor of District Twelve, for officers and members and will include round table discussions by groups on various phases of Altrusa activities.

Plans and means to carry out the theme adopted at the international convention in Toronto for this biennium, "plan plus participation equals service now," will be discussed.

Bethel 35, Job's Daughters will hold a rummage sale at nine a.m. Saturday morning above Greenbaum's. Mrs. Joe Bourne will be in charge of the sale, assisted by Bethel members.

**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 Andy Hall, secretary and historian.

Those present were Mr. and Mrs. C. J. Hagen, Mr. and Mrs. Henry Hall, Mr. and Mrs. Albert Hall and children, all of Salem, Mr. and Mrs. A. F. Reveal, Mr. and Mrs. Don Reveal and son, Mr. and Mrs. Riesige and children, and Sharon and Cathy Hatric, all of Portland, Mr. and Mrs. Ed Huwaldt and children of Milwaukie, Mr. and Mrs. George Hall of Boring, Mr. and Mrs. E. H. Beals and son of Springfield, Mr. and Mrs. Paul Hagen and sons of Nelscott, Mr. and Mrs. Lewis Hall, Mr. and Mrs. Andy Hall of Silverton.

**Plans Made for Sale**

A coffee was held Tuesday at the home of Mrs. Lee Thomas to complete plans for a rummage sale to be held Friday by Alpha Psi chapter of Beta Sigma Phi. Mrs. Thomas is in charge of the project and assisting her are Mrs. P. C. Anderson, Mrs. Marvin R. McClain, Mrs. A. J. Becker and Mrs. Robert Hansen.

**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-tinted 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 until 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.

**Shower to Fete Miss Byers**

Miss Carol West will be hostess for a pre-nuptial party Friday night at the home of her parents, Mr. and Mrs. Theodore W. West, on Juedes Avenue for the pleasure of Miss Sharon Byers, who will be married to Michael Sherlock on September 14.

A kitchen snower will fete the bride-to-be and a late dessert supper will be served by the hostess, assisted by her mother. A pink, white and silver color scheme will be used in the decor.

Honoring Miss Byers will be Mrs. James Byers, Mrs. W. G. Walker, Mrs. George Nolan, Mrs. Theodore West, Miss Marilyn Harland, Miss Julie Astrup, Miss Susan Youngquist, Miss Idella Weible, Miss Mary Arnold, Miss Sharon Shafer, Miss Patricia Burris, Miss Jill Cummings, Miss Carol Boesch, Miss Carolyn Webb, Miss Sharon Nolan, Miss Millie Messmer, Miss Nancy Abalt, Miss Judy Byers, Miss Dorothy Penhorwood, Miss Lonnie Pearson, Miss Sharien Scott, Miss Jackie Hafner, Miss Pamela Clayton, and Miss West.

**Club Calendar**

**SUNDAY**  
Reunion and picnic dinner of former Keizer School friends, Keizer Grange Hall, 12:30 p.m.

**NALLEY'S  
Pan-Braised  
BEEF STEW**

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

Eat better with NALLEY'S BETTER FLAVORED FOODS

Try this WONDERFUL Beef Stew tonite!

**Wieder's Famous  
SHIRT SERVICE  
Still Available**

Drop 'em off this evening at 6  
Pick 'em up in the morning at 8  
"24 Hour Curb Service"

**Matching Skirts**

A perfect match . . . A miss-mate or a harmonizing match—All wool flannel imported tweeds . . . Washable woollens or Lorette Orlons . . . Plains or lovely patterns. All are to be had at

6.95 to 14.95

**"Wondamere"**

The finest fur blend with imported Australian Lamb's wool . . . full fashioned at both neck and armpits. 12 colors.

S. S. Pullover 8.95  
L. S. Pullover 10.95  
Cardigans 10.95

**Junior  
Dresses . . .**

By Teena Paige and seen in the August issue of "Seventeen". Fine Crompton washable corduroy in the new torso fashions. Four colors—9 to 15.

Seen In "Seventeen"

12.95

Others 8.95 to 14.95

Teena Paige EXCLUSIVES

**School Blouses . . .**

1.98 to 3.95

Orlons . . . Nylons . . . Cotton broadcloth designed by Judy Bond or Arlene of Hollywood . . . short sleeves . . . 3/4 sleeves or in long sleeves . . . colors . . . patterns or in plain colors.

**Jumpers**

A "Campus Must" No wardrobe complete without a jumper dress . . . Men's wear flannel tartan plaids in a variety of styles. Sizes 8 to 16.

8.95 to 16.95

**Campus Topics**

That are "firsters" with every student . . . My "Wondameres" My "Spaldings" — A cute jumper skirts . . . Matching Anklets and Blouses . . . You will find them all at Leon's.

**Loafers**

Sturdy Calf . . . Moccasin stitched loafers with long wearing Neolite soles. Brown or red. B to AAA.

6.95

**Rain Wear**

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.

19.95

**Casual  
Coats . . .**

A special value . . . All wool coats . . . tweeds . . . fleeces and suedes . . . all in the practical casual coat . . . Weather insulated linings.

29.95

"The Ideal Campus Coat"

**Leon's**

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Salem, Ore.