

### White Shrine Elects Mrs. Lightner

Mrs. Alfred B. Lightner Sr. was elected worthy high priestess and John Christensen, watchman of shepherds of Willamette Shrine, Order of the White Shrine of Jerusalem during the ceremonies Monday night at the Masonic Temple.

Other officers elected to serve with Mrs. Lightner and Mr. Christensen were Mrs. G. W. Howe, noble prophetess; Wallace Humphrey, associate watchman of shepherds; Mrs. Myra Ward, worthy scribe; Mrs. Vera Savage, worthy treasurer; Mrs. E. A. Harmsberger, worthy chaplain; Mrs. Everett Holt, worthy shepherdess, and Mrs. J. E. VanWynyarden, worthy guide.

Presiding at the ceremonial and election were Mrs. Dan Roth and Everett Holt, worthy high priestess and watchman of shepherds. Receiving the degree of the order were Mr. and Mrs. George Stivers, Mrs. M. C. Green, Mrs. Beasie Parkhurst, Mrs. Arthur W. Woods and Mrs. Mary Jo Heidel.

Plans were made for the Shrine's annual dinner to be held at the Spa on March 21 at 6:30 p.m.

Serving on the refreshment committee were Mr. and Mrs. Frank Vinson, chairman, Mr. and Mrs. Arthur Edwards, Mrs. Paul Worthington, Mrs. L. E. Kleinke, Mrs. George Hanley, Mrs. Clifford Elgin, Mrs. Emma Brown and Miss Hazel Hughes.

### Unit Honors Legion on Birthday

Capital Unit No. 9, American Legion Auxiliary entertained the members of Capital Post No. 9, American Legion and friends at a no-host dinner Monday evening at the clubhouse in honor of the 37th birthday of the Legion. Over 200 attended the affair. Mrs. Don Apperson was chairman, assisted by unit members.

A half hour of Community singing with Mrs. A. M. Johnson at the piano was followed by several numbers by the "Capital Chords" of Salem Chapter of SPEBSQSA, Dick Roth, tenor, Frank Gray, lead, Dick McClintic, baritone, and Don Robinson, bass.

Mrs. Glenn Holman, president of Capital Unit, introduced the honored guests and her officers: Jack Surles, commander of Capital Post and Mrs. Surles; Charles Stinnette, first vice-commander and Mrs. Stinnette; Malcolm Page, 2nd vice-commander and Mrs. Page; Alva Johnson, adjutant, and Mrs. Johnson; Miss Alberta Shoemaker, commander of Post 149, American Legion; Mrs. Anson Ingles, Department civil defense chairman, and Anson Ingles; oratorical contest chairman, Mrs. Claude Jorgenson; first vice-president of the auxiliary Mrs. Clarence Blaxall; 2nd vice-president, Miss Vada Hill; treasurer, Mrs. Melvin Torresdol; chaplain, Mrs. Glenn Holman and Mr. Holman.

The next meeting will be April 2 when department officers of the post and auxiliary will be guests and Child Welfare Month will be observed with Judge Joseph Felton as the speaker at the joint meeting.

### Patricia Lundy Weds Mr. Beebe

DALLAS—The Fireplace Room of the First Christian Church of Dallas was the setting for the candlelight wedding of Miss Patricia Lee Lundy, daughter of Mr. and Mrs. J. C. Lundy of Dallas, and Russell B. Beebe, son of Mr. and Mrs. Claude Beebe of Dallas. Dr. Earl Benbow of Aurora officiated.

White lace and tulle over satin were chosen for the bride's gown. The bouffant skirt was floor-length and the fitted lace bodice had a low round neckline. Her long lace sleeves ended in points over the wrists. The fingertip veil was caught to a heart-shaped cap trimmed with seed pearls and she carried pink roses and white gardenias.

Miss Jan Lundy, in white organdy over deep pink taffeta, was her sister's only attendant. Don Fischer was best man.

Candlelighters were Miss Laura Lee Ayers, cousin of the bride, and Miss Judy Beebe, sister of the groom, who wore deep pink taffeta dresses.

After a reception at the home of the bride's parents, the couple left for a honeymoon in northern California.

The newlyweds will make their home in Dallas, where both are employed.

### Soup With Tang Liked In European Kitchens

By MAXINE BUREN  
Statesman Woman's Editor

Sour soup, a popular food in the Balkan countries, and entirely unknown here, is something the interested cook should try. Traditionally, the sourness came from juice from fermenting wheat bran, but in these days, even the younger cooks in the European countries prefer not to spend so much time in this process. They now use other souring agents such as unripe grapes, sour apple juice, sour grape leaves, but mostly sauerkraut juice.

A Romanian cook (whom we have been following for some weeks now) uses sauerkraut juice and lemons in all her recipes. She makes large quantities of the ciorbas or sour soups, because they improve with age. Often the next day's supper is planned, and started the night before in families where the women work in the fields. Hence the popularity of foods that can be cooked up ahead.

The Europeans like their herbs, so you may have to substitute some ingredients.

Here is one with lemon juice and sour cream:

#### CIORBA OF VEAL

- |  |                      |
|--|----------------------|
| 1 veal shank (breast or neck are good) | 1 cup diced potatoes |
| 1/2 pound butter                       | 1 cup diced celery   |
| 3 onions                               | Dill or parsley      |
| 3 carrots                              | Lemon juice          |
| 2 roots of parsley                     | Salt                 |
|  | Sour cream           |

Use one of the less expensive cuts of veal and cut into pieces. Boil slowly in 2 or 3 quarts water in a tight pot. Salt to taste. In the meantime, saute onions in butter until they are yellow, add carrots, parsley, potatoes, celery and green onion or shallot. When meat is nearly done, add vegetables and cook until they are done. Remove from fire, add lemon juice to taste (one or two lemons), sprinkle with dill, parsley and cover. Serve meat in individual bowls with the soup, adding sour cream just as being served.

Eat with pumpernickel bread. There are innumerable versions, using different meats, different vegetables.

Potato soup is a world-favorite and an excellent one for this time of year. Here is a mid-European version:

#### POTATO SOUP

- |                              |                                     |
|------------------------------|-------------------------------------|
| 4 potatoes                   | Salt and pepper                     |
| 3 onions                     | 1/4 pound lean bacon                |
| 2 tomatoes                   | 2 tablespoons flour                 |
| 1 carrot                     | Paprika                             |
| 1 tablespoon chopped parsley | 1 egg yolk                          |
| 1 chopped leek               | 4 tablespoons cream (sweet or sour) |
| Clove of garlic              | Chopped dill                        |

Prepare potatoes, slice lengthwise and cook in 2 quarts water. Add onion, tomato, parsley, sliced carrot, chopped parsley, leek and garlic, green if possible. When half cooked, season soup. Fry bacon, cut up, and to this add the onions chopped and fry until soft. Add flour, stir so as not to burn it and season with some black and red pepper. Pour in slowly enough of the liquid from the boiling soup, stir well and let cook. Beat yolk, add cream and some chopped dill, mix, combine two mixtures, cook until everything is done. Serve with a spoonful of cream on top. Good with pumpernickel, corn or rye bread.

### Rainbow Prom Held Friday

WOODBURN — A large crowd assembled for the annual Rainbow Girls Prom held in the Woodburn High School gymnasium on March 16. The theme of the dance was Shamrock Heaven and featured glittering shamrocks and mossy nooks. Urs Wolfer furnished the music.

Patrons and patronesses included Mrs. Alf Nelson, mother advisor of Venus Assembly, Order of Rainbow for Girls; Mrs. Fern Foster, mother advisor of Evergreen Assembly; Mrs. Ola Lee Thompson, Mr. and Mrs. Lewis Paulson, the

### Dinner and Program

The Ladies Encampment Auxiliary met Friday evening for a no-host dinner with all branches of Odd Fellows participating. Special feature of the evening was the program presented by the chorus from Hillcrest. A cake auction was held for the IOOF Home. Practice of the team is planned for March 29 and initiation will be April 6.

### Miss Bickell Is Bride of Mr. Corey

The First Christian Church was the scene of the marriage of Miss Carol Jean Bickell, daughter of Mr. and Mrs. Lloyd Bickell, and Robert Corey, son of Bert Corey, on March 17. The Rev. Wayne Greene performed the 8 o'clock ceremony.

Verne Esch was the vocalist and Mrs. J. M. Cracraft was the organist.

For her wedding the bride wore a white net and lace gown over satin, fashioned with a chapel train and a fingertip veil caught to a crown of seed pearls and sequins. She carried American Beauty roses.

Miss Patricia Bright, the honor maid, wore a white crystallette waltz ballerina gown and carried aqua carnations. The bridesmaids, Miss June Dickenson and Miss Ruby Boatwright, wore aqua crystallette waltz gowns and carried white carnations.

Flower girls were Mary and Nancy Diggs, who wore white dotted Swiss frocks.

Bridegroom's Attendants  
Joe Corey served as best man and seating the guests were Maurice Dickenson, Ronald Petrie and Ben Diggs.

A reception followed the rites in the church parlors. Mrs. Ben Diggs and Mrs. Joe Corey cut the cake and Mrs. Ronald Petrie and Miss Joyce Thurlwell poured. Assisting were Mrs. Donald Lewis, Miss Lorraine Bickell and Miss Matilda Fischer.

For going away the bride wore a navy blue suit with white accessories. They spent their honeymoon at the Surfides and are now at home in Salem at 3670 Liberty Road.

### PTA Meeting Slated

The Willamette Unit of the Retired Teachers' Association will meet at 1:30 p. m. in the Fireplace Room of the Salem Public Library Wednesday. The delegates to the RTA Department of the Oregon Educational Association will report on the meeting held in Portland last week. All retired teachers are invited to attend.

The Willamette Valley Panhellenic will meet for a 10 o'clock coffee Friday morning at the home of Mrs. Wilmer H. Page, 215 West McGilchrist St. Mrs. Alfred Pfeifer will be the co-hostess.



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