

Season's First Leaf Lettuce Anticipated With High Pleasure

By MAXINE BUREN
Statesman Woman's Editor

One of the very nicest things about spring is the arrival of fresh young garden greens, especially leaf lettuce. Other young vegetables will arrive almost daily from now on, but it seems to me that leaf lettuce picked from my own garden is the best. Fortunately for us Salem city dwellers, truck gardens are close by and local grocers who feature nice vegetables will provide you with lettuces only a few hours older than my own new-picked ones.

Wilted lettuce, one of the first salads that enter my young conscience is still about my favorite. There are usually special recipes in every wilted-lettuce eating family. If your's has a background with a dash of German in it, you may have inherited some such wilted lettuce recipe as this:

Lettuce Salad

2 eggs Sugar
1 tablespoon flour Salt
Vinegar Water

Hard cooked eggs

Make dressing of raw eggs, flour, sugar, salt and vinegar to taste, cooking until smooth and adding water to make the right consistency. Boil, add lettuce and stir until lettuce wilts. Slice one hard cooked egg into the lettuce, put into a dish and garnish with the other hard cooked egg.

Here is one recipe for a clear dressing:

Wilted Lettuce

1/2 cup water
1/2 cup vinegar
Green onions

Cube bacon, fry until crisp, drain. Stir flour, sugar and bacon into about 2 tablespoons of the fat and stir over high heat until mixture is smooth. Pour vinegar and water into the roux and stir over a low heat until smooth and slightly thickened. Pour while still hot, over leaf lettuce which has been tossed with the sliced green onions, including enough tops to give nice color.

We've said it before, and will repeat, we have a way of making our wilted lettuce in a hurry which suits us fine for lunch or other meal where time is important.

We merely heat up our favorite French dressing, adding a little extra vinegar if we feel like it, and pour it over the shredded lettuce and onions.

A sour cream dressing goes well on the first head lettuce.

Sour Cream Dressing

1 tablespoon chopped parsley 1/4 cup thick sour cream
1 tablespoon wine vinegar Salt, black pepper

Combine all, and toss with lettuce. This is especially good with a mixture of greens such as escarole, lettuce, mustard greens, watercress and chicory.

Bride-Elect Honored at Shower

Miss Joy Robertson was guest of honor at a linen shower Monday evening at the home of Mrs. August A. Manke Jr., with Mrs. Ernest Inzer, the assisting hostess.

Guests included Mrs. Wilburn Robertson, mother of the bride-elect, Mrs. Charles Knutzyk Sr., Mrs. John Driessler, Mrs. John Archer, Mrs. G. G. Mackay, Mrs. Arnold Manke, Mrs. Sue Miletta, Miss Joan Knutzyk, Miss Kathy Archer, Miss Kathy Driessler and Miss Helen Manke.

Miss Robertson will be wed at the First Congregational Church on Saturday afternoon, May 26 to Phillip Robare Jr., son of Mr. and Mrs. Phillip Robare Sr. of Erie, Pennsylvania.

After the ceremony the couple will leave for Erie, Pa., then to Hawaii, where Mr. Robare is stationed with the U. S. Navy.

Portland Players Finish High

Portland players finished one-two on the north-south side of the duplicate boards at the May master point of the local unit of the American Contract Bridge League, but Salem representatives took top positions on the other side to even honors.

Mr. and Mrs. Harold Peterson were high and Mrs. Tom Bussey and Edward Kay of the metropolis were next, while Mrs. Elmer O. Berg and Ray Ward were Salem winners with Mrs. George Rein and Jack Nulsen next. Other places were taken by Corvallis and Portland entries.

The weekly open tournament at the Elks Duplicate Bridge Club was won by W. E. Kinsey and Mrs. Arthur W. Binegar, while points also went to Mrs. Jose Moritz of Corvallis and Jack Nulsen.

In the senior tournament, M. A. Beyer of Mt. Angel added to his lead in the ten-week series by finishing second last week with

Mrs. Colburn Elected State Officer

Kappa Deltas from more than twenty chapters met in Portland Saturday at the Mallory Hotel for their annual Oregon Kappa Delta State Day.

A kaffee klatch was held preceding the morning session which included reports from alumnae associations and the Oregon State Chapter at Corvallis.

The group voted to form an Oregon Kappa Delta State Association and Mrs. Floyd Colburn, Salem, was elected secretary for a two year term.

Preceding the traditional white rose luncheon, the girls of the Corvallis Chapter entertained their sisters with skits and sorority songs.

Afternoon Speaker

The afternoon session was opened by Mrs. E. A. Murphy of Seattle, Kappa North Province Alumnae Officer, whose topic "Kappa Delta Today and Tomorrow" included the information that there are now 91 college chapters and 265 alumnae associations making the sorority the fourth largest in the United States.

Main speaker of the day was Mrs. Gertrude Fouk Harris, principal of St. Helens Hall, who spoke on "Panhellenic, its Program and Performance."

Salem Kappa Delta Alumnae Association was represented by Mrs. Clark Stretz, Mrs. Leo G. Johnson, Mrs. Floyd Colburn and Mrs. Ralph B. Sippell.

Club Calendar

WEDNESDAY

AAUW Afternoon Literature group with Mrs. F. D. Palmer, 5345 Center St. 1:30 p. m.

Royal Neighbors of America Sewing Club with Mrs. Alex Donnelly, 855 N. Cottage St. 12:30 salad luncheon.

FRIDAY

Salem Woman's Club final meeting, 10 a. m., clubhouse, board meeting, 9:30 a. m.

Garden Road Neighborhood Club with Mrs. A. H. Taylor, 3430 Garden Road, 1 p. m.

Men's Time Club with Mrs. Gay Diehm, 2980 Silverton Road, 1 p. m.

A Summer in New York

Pat Davis, daughter of Harry Davis, a student at Salem Academy, is leaving June 1 for a summer in the east. She will fly to New York to spend two months with her grandmother, Mrs. Charles Smith. She will then go to North Dakota where she will visit a friend, Mrs. Jessie Deal, before returning in time to reenter school in the fall.

Carroll Ford as a partner. High score went to Mrs. W. R. Newmyer and Oliver Huston. Points also were awarded Mr. and Mrs. Arthur L. Lewis, Mrs. W. A. Barsch and Mrs. Elsie Day, and Mrs. Frances Parker and Mrs. C. B. Benton.

In junior competition Mrs. W. R. Hamilton and Wallace Wilson and Robert A. Park and A. O. Thomas were winners, while points also were given to Mrs. Victor Collins and Dr. E. E. Boring, and Mrs. D. M. Richardson and Earl Rohland.

Goldenweds



Mr. and Mrs. Clifton S. Orwig, who will observe their golden wedding anniversary on Sunday, May 27 at a reception at the Portland apartment of their daughter, Miss Bernice Orwig. The Orwigs have another daughter, Doris, who lives in Salem. (Yeager Studio.)

Orwigs to Be Honored at Reception

Mr. and Mrs. Clifton S. Orwig, 425 Mission St., who have resided in Salem for more than 25 years, will observe their golden wedding anniversary on Sunday, May 27. A reception for members of the family and for the six surviving members of their wedding party is planned. The affair will be held at the Portland apartment of their daughter, Miss Bernice Orwig, 1929 N. W. Irving St. Another daughter, Miss Doris Orwig, who makes her home with her parents, will be co-hostesses with her sister for the anniversary celebration.

Until his retirement recently, Mr. Orwig was well known as a Salem food retailer. The couple's marriage took place in Clatskanie, Oregon, on May 27, 1906, at the Methodist Church.

No need for "pump dangling" in shoes from **Leons** 234 N. Liberty

Convention to Be Held in Salem

Salem Rotana Club will be host to the Oregon District Rotana convention in the spring of 1957 as a result of action taken Sunday, May 20 during the final sessions of this year's meeting. Twelve members, including the president, Mrs. Henry Mattson, and the past-president, Mrs. Darrell Walker, represented the Salem group at the conference held at the Mallory Hotel in Portland, May 19 and 20.

Round table discussions of the year's business centered around a dinner meeting Saturday night and breakfast and an informal luncheon Sunday.

Elected to serve as district governor for the 1956-57 term was Mrs. Faye Van Scoiac of Prineville. She will be assisted by Mrs. Doris Frolly of McMinnaville.

U.S. farmers used 16 billion gallons of crude oil in 1955.

Amaranths Hold Social Evening

Cards and folk dancing were enjoyed by those attending the party of Hanna Rosa Court, Order of the Amaranth Saturday night at the Masonic Temple.

Special guests were Mr. and Mrs. Charles Diskin of Longmont, Colorado, Mr. and Mrs. Walter Espin, Mr. and Mrs. Edward Johnson, and Mr. and Mrs. Carl Goldsby, all of Salem.

In charge of arrangements and refreshments were Mr. and Mrs. Truman Cummings, Mr. and Mrs. Edward Owen, Mr. and Mrs. Earl Oglesbee, Mr. and Mrs. J. Burton Cray, Mr. and Mrs. Arthur Rockafeller, Mr. and Mrs. Willard Moore, and Mrs. Maude Presnal.

A Guest Day Tea

Members of Chapter AB, PEO Sisterhood will entertain with a guest day tea on Saturday afternoon at the Candalaria Heights home of Mrs. J. P. Smart, 2945 Bolton Blvd. Calling hours are from 2:30 to 4:30 o'clock. All chapter members are asked to bring guests to the tea.

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