

Statesman's HOME Panorama

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

6-(Sec. I) Statesman, Salem, Ore., Thur., Mar. 21, '37

Around Town ...

THE PARTY WHIRL ... Invitations were in Wednesday's mail to a tea for which Mrs. George F. Chambers and Miss Doratha Steusloff will be hostesses on Thursday, March 23 in the Oregon Room at Meier and Frank's ... the affair is being arranged to welcome home Mrs. Douglas McKay, who has been living in Washington, D.C. while her husband was Secretary of the Interior ... A large group of friends have been invited to call between 2:45 and 5:30 o'clock ...

Annual benefit ... card party given by the Salem Oregon State College Mothers has been set for Tuesday, March 23 ... the affair will be held at the Salem Woman's Club at 8 o'clock with both men and women invited to attend ...

Desert will be served with a bride, pinocchio and cannasta following ... Those wishing to attend are asked to call Mrs. R. L. Porter or Mrs. E. F. Kirkwood for reservations ... All proceeds from the party will augment the club's scholarship fund for Oregon State students ...

A get-acquainted ... mother and daughter coffee was given by the Mother's Club of Cherry Assembly, Rainbow Girls on Tuesday evening at the home of Mrs. Elmo Locker on Harris Street ... Seventy-five mothers and daughters called during the evening ...

Miss Rentz Tells Troth

Mr. and Mrs. Anton J. Rentz are announcing the engagement of their daughter, Ellen, to Private William J. Given, son of Mr. and Mrs. Earl Given of Eugene and grandson of Mr. and Mrs. P. L. Pratt of Salem. No date has been set for the wedding.

Miss Rentz is a graduate of Sacred Heart Academy and her fiancé is a graduate of North Salem High School. Mr. Given is presently stationed at Fort Ord, Calif. with the U.S. Army.

PRINTED PATTERN



4790 5125 36-48
by Anne Adams
Sizes to 48—this Printed Pattern designed especially to slim and flatter the larger figure! A fashion "must" for your spring wardrobe, its smooth classic lines adapt beautifully to both casual and dressy fabrics.

Colonial Dress
ROYAL ICE CREAM
ROYAL JELLY
1/2 PRICE
Original French SPECIAL IMPORTS were \$2.50
Now only \$1.25
CAPITAL DRUG STORE
405 State Street

To Live in Portland



Mr. and Mrs. Kenneth Morris (Carol Williams) who were married on March 15 in Portland. The bride is the daughter of Mr. and Mrs. O. M. Williams and Mr. Morris is the son of Mrs. Mildred Morris, all of Salem. The couple will live in Portland, where Mr. Morris is on the advertising staff of the Parkrose Enterprise. (Steimonts Studio).

Miss Wilson Married at Church Rites Sunday

Shades of yellow and green and white marked the wedding Sunday evening, March 17 of Miss Maudrey Zoe Wilson, daughter of Mr. and Mrs. William J. Wilson Sr., and Richard Edwin Reitzenstein, son of Mr. and Mrs. Peter Reitzenstein, all of Salem. The candlelight ceremony was performed by the Rev. Walter G. Ross at St. John's Lutheran Church. Miss Jane Erickson sang and William Fischer was the organist.

The bride wore a gown of slipper satin and Chantilly lace, which she had designed and made. The fingertip illusion veil was arranged from a crown of net lace, matching the lace of the gown, with pearl trim. She carried a bouquet of yellow roses and stephanotis centered with a white orchid.

Miss Janene Jo Wilson, sister of the bride, was maid of honor. She wore a pale green brocaded taffeta dress of empire style with a pleated insert. Her matching hat had an open crown with a large brim of pleated illusion veiling. Bridesmaids were Mrs. George Allen, classmate of the bride, and Miss Joan Harrison. Their gowns were of pale yellow brocaded taffeta fashioned like the maid of honor and with a matching hat. All carried ivory baskets of yellow daffodils and acacia.

Junior Attendants
Gayle Thompson, daughter of the Harold Thompson, was flower girl. Bruce Wilson, brother of the bride, was ring bearer. Miss Sharon Durbin, cousin of the bride, and Miss Merrily Thompson, sister of the flower girl, were candlelighters and their dresses were identical to those of the bridesmaids.

Allen Reitzenstein, brother of the groom, was best man. Ushers were George Lewis and Norman McDonald.

Reception Follows Rites
The reception following the ceremony was in the church parlors. Mrs. George Pepper Sr., cut the cake, assisted by Mrs. Harold Thompson, and Norma Johnston, cousin of the bride. Mrs. Elton Wilson, aunt of the bride, and Anabelle Durkin, aunt of the bride, poured. Assisting were Mrs. George Lewis, Miss Sandra Wilson, Mrs. Mel Horst, sister of the groom, and Mrs. Ralph Cavens, cousin of the bride.

For traveling the bride donned

Committees For Party Named

Committees for the card party to be given for husbands and guests by the Jaycees-ette on April 6 were named at the dinner meeting of the group at Chuck's Steakhouse Monday evening.

Mrs. Ben H. Fortner will serve as general chairman; Mrs. William Krebs, telephone; Mrs. Phil Brown, decorations; Mrs. Elroy Schmidt, tally cards; Mrs. William McElroy, tickets; Mrs. E. Ivan Royse, welcome; and Mrs. Robert Rand, gifts.

Mrs. Lawrence Feldschau, president, Mrs. Robert Cole and Mrs. Stanley Schofield have been appointed as a committee to plan for special members costumes to be symbolic of Salem for the state Jaycee convention to be held in Portland May 3-5.

Bridge Team Winners Are Announced

Combination teams from Corvallis and Salem were winners of the weekly tournament at the Elks Duplicate Bridge Club. On the north-south side Mrs. Lucetta McCookie of Corvallis and Mrs. W. M. Cline were higher, while Mrs. R. D. Hutchinson of Corvallis and Ellis H. Jones came out ahead east-west.

Others gaining points included Mrs. W. F. Kennedy and Mrs. P. F. Burris, Mr. and Mrs. Alfred O. Thomas, Mrs. L. P. Gottfried and Mrs. Stanley Neuens, Mrs. W. E. Kimsey and Mrs. Eugene Kelly, Mrs. George Rein and Edward Lewis of Pacific City, Mr. and Mrs. Ray Ward, and Mrs. Ward Graham and Fred Williams.

In the individual championship two-session event under auspices of the Salem unit of the American Contract Bridge League, top honors went to Mrs. W. E. Kimsey, closely followed by Mrs. R. D. Hutchinson of Corvallis, Mrs. A. W. Binegar, of Howard Young of Portland, Mrs. C. B. Bentons, Wallace Wilson, L. W. Frazer, of Bend, Mrs. A. L. Lewis and Mrs. W. A. Barsch had score in the first session went to Mrs. Francis Parker.

Roy H. Tokerud held first place in the winter series of the Elks Duplicate Bridge Club, just concluded, while other positions were taken by Mrs. E. O. Berg, Mrs. R. I. McKeason, Mrs. Dewey Howell and Mrs. W. R. Newmyer. Next main event will be the March master point of the local A.C.B.L. unit to be held at the Elks club rooms at 7:30, Saturday evening, March 23.

Dates Announced For Conventions

The Keier Lions' Auxiliary met Tuesday evening at the home of Mrs. Otis Anderson, with Mrs. Lloyd Treat as co-hostess.

The annual state convention will be held in Medford June 20-22 and the International Lions' convention will be held in San Francisco June 26-28.

After the regular meeting the group completed making the favors which will be used at the state spring board meeting to be held at the Marion Hotel in Salem on April 2.

Announcement was made that the Blind Institute will be held June 5-9, during which time the members of the Salem Auxiliaries baby-sit with the children while their parents attend various classes.

New Officers For Valsetz

New officers elected March 7 by Valsetz Auxiliary Veterans of Foreign Wars are: Mildred Cyphert, president; Phoebe Bartlett, senior vice president; Perna Heintz, junior vice-president; Florence Larimore, treasurer; Nellie Carlson, chaplain; Helen Down, conductress; Delcie Bartlett, guard; Bernice Van Epps and Roberta Coppie, trustees.

The state department senior vice-president, Harriet Shoemaker made an official visit at the meeting.

Pre-Spring Miscellany

Writer Rushes To Get Winter Vegetables In

By MAXINE BUREN
Statesman Woman's Editor

Here it is spring already and we still have some good winter vegetable recipes to pass along to the great horde of women who collect such things.

Spring and summer, of course, bring many wonderful vegetables into-home gardens and the grocers' displays, but all winter we have some mighty good ones too. For instance, look at artichokes, parsnips, sweet big onions, purple eggplant, celery and celery root, red and white cabbage, big red beets and yellow carrots, sweet potatoes and delicate leeks. Some we have all year, but some of the best only in winter.

We hereby suggest you get the most out of some of these vegetables, before your taste is spoiled by the young things of spring.

Celery normally takes only subtle flavoring because it is so mild, but here we make a switch and give it some real flavor.

Horse-radish Sauce with Boiled Celery

In a saucepan melt 2 tablespoons butter, add 2 tablespoons flour; stir until bubbling begins; add 1/4 teaspoon salt and 1 cup cold milk; stir and cook until boiling begins; remove from the fire and add 4 tablespoons prepared horse-radish. Add 1 cup boiled sliced celery or pour over braised celery hearts.

Cabbage is wonderful in salad—especially with fruit.

Cabbage-and-Orange Salad

Slice into shreds 1/4 of a medium-size cabbage, discarding outside leaves. Soak in cold water 1 hour; drain between towels. Add the sections of 2 oranges that have been mixed with 2 tablespoons sugar and after a 1/2 hour drain from liquid. Mix with whipped cream (to which 2 teaspoons lemon juice and 2 teaspoons sugar have been added), or boiled salad dressing, and 1/4 cup walnut meats broken into bits.

Try frying your sweet potatoes in deep fat next time:

French Fried Sweet Potatoes

Paré 4 medium-size sweet potatoes, cut into strips, cover with cold water; let stand half an hour. Drain, wipe dry by putting between folds of crash toweling. Put into a frying basket enough of the strips just to cover the bottom. Fry in deep fat at 395 degrees 3 1/2 minutes. Drain on soft paper, sprinkle with salt.

And try this combination for a really colorful dish.

Scalloped Carrots and Peppers

Steam 4 large onions, cut in quarters, and 6 good-sized (though not too large) carrots. There should be about 1 1/2 pounds carrots. Mince as fine as possible 3 sweet, green peppers. Then arrange in layers in a greased baking dish first onions, then carrots cut in slices, then a sprinkling of green pepper, repeating until all the vegetables have been used. Now pour in a sauce made by thickening 1 1/2 cups rich milk with 3 tablespoons flour rubbed to a paste with 3 tablespoons butter, seasoned with 1 teaspoon salt and 1/4 teaspoon of pepper, with 1/4 cup grated cheese stirred in the last thing. Cover with 1/2 cup buttered crumbs and bake for about one-half an hour at 350 degrees.

Club Calendar

- Thursday**
Washington School Mothers at school, 1:15 p.m.
Spiritual Sunflower Club, 1320 Madison St., 11 a.m. to 3 p.m., no-host dinner at noon.
American Gold Star Mothers with Mrs. Jake Lappin, 805 S. 18th St., 7:30 p.m.
Keizer Sewing Club with Mrs. Luther Melton, 4155 Cherry Ave., all day, covered dish luncheon.
Kingwood Unit, American Legion Auxiliary, no-host dinner, Kingwood Hall, 6:30 p.m.
Willamette University Mother's Club, Chresto Cottage, 8 p.m.
Salem Lions Auxiliary, State Deaf School, 8 p.m.
Hal Hibbard Camp and Auxiliary, USWW, Salem Woman's Club, 12:30 dinner.
Willamette University Faculty Women's Club, Mrs. Daniel Schulze, Merdel Ave., 8 to 10 p.m.
YWCA Board of Directors, special meeting, 9:45 a.m.
- Friday**
Post Office Clerks Auxiliary with Mrs. Leonard Odum, 1595 Tierra Drive, 8 p.m.
Three Links Club, IOOF Hall, 2 p.m.
Willamette Valley Panhellenic, Mrs. Jack Haller, 796 Lower Ben Lombard Drive, 10 a.m.
Silver Bell Circle, Salem Woman's Club, advance night, 8 p.m.
Salem Woman's Club, clubhouse, 2 p.m.
- Saturday**
Salem Branch, AAUW, Marion Hotel, 1 o'clock luncheon.

Together Fifty Years



Mr. and Mrs. Charles C. Hart Sr. of Jefferson, who celebrated their golden wedding anniversary on March 16. Their seven children were all home for the occasion.

Pair Feted on Anniversary

JEFFERSON—All seven children of Mr. and Mrs. Charles C. Hart Sr. were home for their parents' golden wedding celebration Saturday. The Harts entertained at open house in the rooms of the Jefferson Christian church between the hours of 2 and 5 p.m.

Cutting the cake was Mrs. K. S. Thurston of Salem. Pouring were Mr. and Mrs. William Hart, Calgary, Alberta, Canada; Mr. and Mrs. Albert Butler, Shelton, Wn.; Mrs. Clarence Libby of Salem. Assisting were daughters and daughters-in-law of the Harts. Granddaughters Diane Bailey of Portland and Carol Hart, passed the guest book.

Organ numbers by Mrs. Leonard McCaw and Mrs. Gilbert Looney formed a background of music. Presenting vocal numbers were Mr. and Mrs. Leighton Weddle and Mrs. Gilbert Looney. Mrs. Clyde Williamson of Albany sang an original golden anniversary song, accompanying herself on the accordion.

Guests at the wedding 50 years ago who were present Saturday included E. C. Hart of Albany, brother; Mrs. Albert Butler, Mrs. Wes Barnes, Mrs. Clarence Libby and Mrs. K. S. Thurston, all sisters of Mr. Hart.

Married in Oklahoma
Lulu Vose and Charles C. Hart were married March 23, 1907 at the home of her parents, Mr. and Mrs. Edgar Vose in Shawnee, Okla. They left by train on their wedding day for Denver, Colo., living there five years where Mr. Hart was engaged in the building trade. In December of 1912 they came to Jefferson locating on the farm at Greens Bridge, where they farmed until they retired about eight years ago. Moving to Waldport, they lived there for five years until returning to Jefferson in 1933.

Children home for the anniversary event were Mr. and Mrs. Royal Hart, Gordon and Evaline and Mrs. Jessie Tannehill of Washington, D.C.; Mr. and Mrs. Norris Looney of Pendleton; Mr. and Mrs. George Bailey, Diane, Richard, Virginia and Steven, of Portland; Mr. and Mrs. William

In the April Journal
How to protect your child from sex offenders

Every day, headlines tell of the most hideous of all sex crimes—attacks on young children and teen-agers.

Now, in the April Ladies' Home Journal, you'll read what a group of mothers in one city did—and you'll learn what you can do to protect your child and prevent these terrible crimes.

Here are seven basic rules every parent should teach children. They're as easy to learn as the ABC's... as matter-of-fact as safety rules. There's advice on what your child should do if a stranger becomes insistent... what she should do if approached at the movies. And if an incident occurs in the neighborhood, learn how you can minimize the disturbing effect it may have on your child. Read this vital and informative article, "Protecting Children Against Sex Offenders."

Have Perspiration Stains Ever Ruined Your Dress?



New ARRID with Perstop* Stops Perspiration Stains - Stops Odor
DRAMATIC STEAMBATH TEST SHOWS HOW

This woman was put in a steam bath at 104 degrees. ARRID with Perstop* was rubbed into her forehead. Fifteen minutes later...

... she was dripping with perspiration—but ARRID with Perstop* kept her forehead dry. ARRID will do the same for your underarms, too.

Just rub ARRID in—rub perspiration out. Rub ARRID in—rub odor out. When the cream vanishes you know you're safe even on hot, sticky days.

ARRID with Perstop*, used daily, keeps your clothes safe from ugly stains, keeps your underarms dry, soft and sweet.

ARRID with Perstop* is 1 1/2 times as effective as all leading deodorants tested against perspiration and odor.

So... don't be half-safe. Be completely safe. Use new ARRID with Perstop* to be sure. 43¢ plus tax.

Jiffy Oyster Dishes

Taste just right with **BLUE PLATE COVE OYSTERS**

Enjoy delicious oyster dishes every month of the year. Blue Plate Canned Oysters are always in season. Fat and fine—with that fresh sea tang you'll love. Packed in season when oysters are at their best.

• Enjoy them often in soups, stews, pot pie and patties.
• Serve them fried—golden brown and good-tasting.
• Add them to scrambled eggs for a quick supper treat.

Look for Blue Plate for cultivated oyster dishes with the delicate sea-breeze flavor.

THERE'S MORE GOING ON AT
Miss & Frank Co. SALEM

THURSDAY - MARCH 21
"Coffee And" Time with informal modeling of daytime and sport clothes—A "come as you are" hour for women with coffee and light snacks available.

OREGON ROOM, STREET FLOOR 9:30 - 10:30 A. M.
FASHION MODELING
OREGON ROOM, STREET FLOOR 12:15 - 1:30 P. M.
DMC Cotton Dress Yarn Demonstration
ART NEEDLEWORK DEPARTMENT
SECOND FLOOR
MARCHÉ HAT EVENT
INFORMAL MODELING—MILLINERY DEPARTMENT
STREET FLOOR
CAMP FIRE GIRL EXHIBIT
AUDITORIUM—SECOND FLOOR