

SOCIETY, CLUBS and MUSIC

Edited by ROYCE EYRE PHOENIX ARTS

Willamette Fresh Take Limelight

Freshmen at Willamette will be the center of attraction this week. Many interesting affairs are being planned in their honor to initiate them into the gay whirl of society on the historic campus.

This evening they will meet members of the faculty at the annual reception held at Lausanne hall. Hours will be from 7:45 to 10 o'clock and the event is strictly informal.

Greeting guests at the door will be Mrs. Robert M. Gatzke, Mrs. E. S. Oliver, Miss Clara Eness and Miss Mary Schultz. Dean Olive M. Dahl will introduce to the receiving line, composed of Dr. and Mrs. Bruce R. Foster, Dr. and Mrs. Frank Erickson, Dean and Mrs. Roy M. Lockenour and Dean and Mrs. Daniel Schulze.

At the urns during the first hour will be Miss Lois Latimer and Mrs. E. T. Brown. During the second hour, Mrs. Leslie J. Sparks and Mrs. Cecil R. Monk will preside.

Assisting Mrs. Paul Ellis in arrangements are Robinson Spencer, Forrest Mills and Miss Marian Morgan. Dr. Robert M. Gatzke is in charge of the refreshment committee and is being assisted by Mrs. Roy S. Keene and Mrs. J. A. Mills.

Tuesday night the Y. M. and the Y. W. will hold stag parties for the freshmen. Men students will convene in the city Y. M. C. A. and the women will be honored with a party in the gymnasium.

Wednesday afternoon the big sisters will be hostesses to the little sisters at an informal tea at Chresta cottage between the hours of 3 and 5 o'clock. Miss Melva Belle Savage is making the arrangements.

Thursday night the upper classmen will get their first glimpse of the freshmen at the Y. M. and Y. W. formal reception in the gymnasium. Miss Julia Philip is heading the directorate.

In the receiving line will be Miss Julia Johnson, Dean Olive M. Dahl, Dean and Mrs. Daniel Schulze, and George McLeod.

Dr. and Mrs. Bruce R. Baxter will honor the new faculty members at a large formal reception Saturday night at Lausanne hall. Honored guests will be Dr. and Mrs. Lyman C. White, professor of history, Dr. and Mrs. Chester F. Luther, professor of mathematics, and Mrs. Dale Royer, women's physical education director.

All freshmen students, faculty and townspeople are cordially invited to the affair.

Tri-Y Club Is Organized
The Tri-Y club of Salem high school met for dinner Wednesday night in the Y.W.C.A. to organize for the coming year.

Mrs. Elizabeth Gallaher will conduct classes in leadership training this winter and will announce the time later. Miss Lunelle Chapin and Mrs. Silas Gaiser are working with Mrs. Gallaher to select those who are interested in being Girl Reserve leaders are asked to meet in the Y. W. rooms at Willamette Tuesday, at 4 o'clock.

Miss Esther Vice Devore is the new president; Miss Deorine, Miss Daisy Minton; secretary, Miss Audrey Shaw; treasurer, Miss Chlo Anderson, and song leader, Miss Elizabeth Steed.

Miss Devore appointed Miss Jere Simmons as chairman of the committee for the reception to honor freshmen women in the near future.

Assisting her will be Miss Mary Elizabeth Ross, Miss Eva Gurgis and Miss Louise Hayes.

The various committees members for the year have been appointed. Miss Arlene Prohaska will be chairman of the program committee and assisting her are Miss Elizabeth Steed, Miss Marjorie Roseman, Miss Mary Sigmund and Miss Eva Burgess.

On the membership committee are Miss Daisy Minton, Miss Gladys Quesseth, Miss Patricia Neimeyer and Miss Jere Simmons. Social committee, Miss Birdie Hebel, Miss Janet Hulst, Miss Jan Simmons, Miss Virginia Steed and Miss Mary Elizabeth Ross. Miss Carol Clark, Miss Geraldine Arnett and Miss Margaret Shadwin will assist on the service committee. Miss Carolyn Brown is in charge of publicity. Miss Elizabeth Ross is the inter-club council member.

Miss Verma Haverland, bride-elect of Marvin Kuchera, was the inspiration for a party Tuesday night when Mrs. Walter Lamkin and Mrs. Ivan Osterman entertained for her at the country home of the Ostermans.

Games were played during the evening after which Miss Haverland was presented gifts. The rooms were decorated with pink and lavender autumn flowers.

Guests were Miss Elva Ault, Miss Margaret Baumgartner, Miss Adella Shepherd, Miss Laverne Abbi, Miss Muriel Gieser, Mrs. Geuser, Mrs. Lloyd Hockett, Mrs. Norville Gleason, Miss Margaret Thorne, Miss Ruth Stover, Mrs. Herbert Bennett, Mrs. Fred Remington, Miss Norma Redwing, Mrs. Rufe Emmel, Miss Elsie Grimes, Miss Esther Hillmer, Mrs. Hans Hofstetter, Mrs. Conrad Exeler, Mrs. Saul Walker, Miss Helen Lytle, Mrs. Art Peters and Mrs. Kathleen Hilliker.

The American Legion auxiliary will resume regular fall meetings this evening at 8 o'clock in the Fraternal temple. Officers for 1936-37 will be installed with Mrs. Otella Mardis, president of district 2, officiating. A joint social meeting with the Legion post will follow the regular session.

MARRIED IN EUGENE



A casual study of Mrs. William A. Barker of Medford, who was Miss Sue Hurley of Eugene, prior to her marriage last Thursday afternoon. Mrs. Barker has often visited in Salem and has a large circle of friends here.

Miss Susan Hurley Weds W. A. Barker

At a ceremony of beauty and simplicity, Miss Susan Hurley, younger daughter of Dr. and Mrs. George I. Hurley of Eugene, became the bride of William A. Barker, son of Mr. and Mrs. Thursday Barker, of Santa Clara, Wednesday afternoon, September 17, at four o'clock at the First Congregational church. Rev. Cecil M. Ristow, pastor of the First Methodist Episcopal church, read the service.

Mrs. Winsor Calkins played on the organ preceding the ceremony, "Reverie" by Schmecker, "Romance" by Rubenstein, and the Lohengrin wedding march. During the service she played "Nocturne" from Mendelssohn's "A Mid-Summer Night's Dream," and for the recessional played the wedding march from the same composition.

The bride was lovely in a floor length white lace gown made princess style and with a slight train. Her net veil was finger-tip length and had a net ruching trim. The veil was attached to a headpiece of pearls. Her bouquet was of gardenias, bouvardia and lilacs-of-the-valley.

Miss Margaret Hurley was her sister's only attendant and wore a golden color tulle gown. Her headpiece was of flowers and she carried an arm bouquet of Talsman roses, blue delphinium and yellow daisies.

Robert P. Booth was best man for Mr. Barker, and the ushers were Donald Hurley, brother of the bride, and Robert I. Downey of Portland.

The bride's mother, Mrs. Hurley, wore a rust colored sheer gown and a corsage of Talsman roses and daisies. Mrs. William Barker wore blue velvet and her corsage was of pink rosebuds and bouvardia.

The church was decorated simply for the wedding, with autumn flowers predominating. The background for the service was formed of palms and baskets of fall flowers.

A reception at the Hurley home followed the ceremony at the church. Mrs. A. T. Cockerline poured for the reception and Mrs. H. G. Talbot cut ices. Serving were Mrs. Rex Hamaker, Mrs. Robert V. Betts, and Mrs. William Eberhart (Ernestine Giltrap) of Ashland. Mrs. Robert P. Booth and Mrs. Edward R. Walker assisted about the rooms.

Out of town guests for the wedding included Mr. and Mrs. Kenneth Cockerline, Mrs. L. E. Thornton, Robert I. Downey and Ed Fenwick of Portland, Mrs. Harold Cockerline and Genevieve and Donald Cockerline of Corvallis, Donald Burke and Werner Brown of Salem, Mrs. William Eberhart of Ashland and Mr. and Mrs. Karl Mills of Cottage Grove.

Mr. and Mrs. Barker left following the reception for Medford, where they will reside. For her going-away outfit, Mrs. Barker wore a rust ensemble with brown accessories.

Both Mr. and Mrs. Barker are graduates of the University of Oregon. Mrs. Barker is a member of Kappa Kappa Sorority and of the Eugene Spinners club. Mr. Barker is affiliated with Sigma Nu fraternity.

Many Parties Fete Miss Billie Eastman

Silverton Folk Entertain for Attractive Bride-Elect

SILVERTON—Sixty guests were bidden to a very smart affair for the pleasure of Miss Billie Eastman at a pre-nuptial shower with Miss Ruth Hubbs, assisted by her mother, Mrs. George Hubbs, as hostess at the Hubbs residence Wednesday. Greeting the guests were Miss Ruth Hubbs, Miss Margaret Keene, Miss Louise Latham and Miss Jane Ann Evenson. Miss Betty Klein-Korn assisted.

In charge of the dining room and in serving the buffet luncheon were Mrs. Elizabeth James, Mrs. Rolf Benson and Mrs. Lee Alfred. The table, covered with an Irish lace cloth, was centered with richly colored autumn flowers in deep reds, tans and browns, with individual candles and brooches in flame in shades.

A long low basket of flowers colored flowers was effective on the mantle in the living room and was flanked by cluster candles in crystal holders.

The entire group of guests were personal friends of Miss Eastman. Miss Betty Klein-Korn entertained at three tables of contract Thursday afternoon at the Main street home of her parents, Dr. and Mrs. R. E. Klein-Korn, for Miss Billie Eastman, bride-elect of Kelsey Simpson, whose wedding will be an event of Saturday, September 26.

Assisting Miss Klein-Korn about the rooms were Mrs. Hal Irish and Mrs. Urrin Page. Mrs. George Steelhammer was awarded a prize for high score and a guest gift was presented Miss Eastman.

Dainty bouquets of Cecil Brunner roses centered the table during the luncheon hour and cereals were used effectively about the large rooms.

A number of additional guests were bidden for the tea hour.

Chadwick chapter, Order of Eastern Star, will meet for its social afternoon Tuesday at 2 o'clock in the Masonic temple. Mrs. Marie Flint McCall will speak on her recent cruise to the South Sea Islands. The committee in charge includes Mrs. Mary Bayne, chairman, Mrs. Ada Elkin, Mrs. Fannie Miller, Mrs. Vada Carson, Mrs. Jessie Taylor, Mrs. Mildred Clayton and Miss Edith Elhaney.

Mrs. Clayton Bernhardt and children, Sally and Jimmie, have returned to Salem following an extended stay in Seattle. The Bernhards have taken up their residence at 945 North 5th street.

Salem Zontians Dinner Hostesses

A beautifully arranged affair of Saturday evening was the dinner party at the Marion hotel given by members of the Salem Zonta club in honor of the Fall Zonta dinner. Fall flowers placed on mirrors, guarded by tapers in the Zonta colors, formed the decorative note. The favors at each place represented events of the day.

Miss Alene Phillips presided as toastmistress. Professor W. C. Jones of Willamette university spoke on "Positive and Negative Voting." William Wright sang three solos during the dinner hour.

Guests from Portland were Miss Mary C. Campbell, Miss Dulcinea Brown, Miss Genevieve Kidd and Miss Lillian Pettibone. From Salem were Mr. and Mrs. William Wright, Professor and Mrs. W. C. Jones, Mrs. Ella Creech, Dr. Gustav Jones, Mrs. Elizabeth R. Harris and Miss Bernice Lee.

Members present were Miss Alene Phillips, Miss Hazel Cook, Miss Helen Yockey, Miss Dorothy Pearce, Miss Barbara Barnes, Miss Nellie Schwab, Miss Helen Barrett, Miss Doris Riches, Dr. Helen Pearce, Miss Lillian McDonald, Mrs. LaVerne Wilkin, Mrs. Margaret Rosecrance, Mrs. Ora F. McIntyre, Mrs. Belle Brown and Mrs. McIntyre Morris.

Fidelis Class Has Party

Mr. and Mrs. Elton Savage entertained the Fidelis class of the Jason Lee Memorial church at their home in Jefferson street Friday evening.

A business meeting was held during the evening at which time officers were elected for the ensuing year. The new officers include George Klempe, president; Mrs. George Bonnet, vice-president; Miss Edna McElhaney, secretary, and Elton Savage, treasurer.

Games were played throughout the evening and refreshments were served.

Those present were Mr. and Mrs. Robert Klempe, Rev. and Mrs. Lynn Wood, Mr. and Mrs. George Naderman, Mrs. Paul Ficke, Miss Edna McElhaney, Miss Joan Savage and the hosts, Mr. and Mrs. Elton Savage.

Past Matrons Have Dinner

Mrs. Vera Barrick, worthy matron of Chadwick chapter, O.E.S., was the special guest at the smart dinner given at Godfrey's Friday night by the Past Matrons' association. The event was featured by a talk by Mrs. Marie Flint McCall about her recent trip to the South Sea Islands. Mrs. Rose Babcock presided.

The long table was centered with a low bowl of yellow fall flowers, guarded by tall yellow taper in crystal holders.

Members of the association are Mrs. Ida Babcock, Mrs. Rose Babcock, Mrs. Lana Beechler, Mrs. Emma Murphy Brown, Mrs. Lena Cherrington, Mrs. Alice Coolidge, Mrs. Cordelia Cupper, Mrs. Jessie Dury, Mrs. Hettie Davis, Mrs. Marion Derby, Mrs. Jennie Emmons, Mrs. Jessie Follis, Mrs. Hazel Gillette, Mrs. Ida Godfrey, Miss Emma Godfrey, Mrs. Irma Griggs, Mrs. Florence Hauser, Mrs. Stella Henry, Mrs. Mary Johnson, Mrs. Margaret Kelly, Mrs. Lella Johnson, Mrs. Joseph LaFare, Mrs. Marie McCall, Mrs. Ora McIntyre, Mrs. Alice Meyers, Mrs. Mabel Minto, Mrs. Minnie Moeller, Dr. Gussie Niles, Mrs. Ida Niles, Mrs. Pradie May Pettava, Mrs. Pearl Pratt, Mrs. Rose Pratt, Mrs. Florence Reeves, Mrs. Mabel Settlemier, Mrs. Estella Smith, Mrs. Lottie Eleanor, Mrs. Nettie Smith, Mrs. Eleanor Steiner, Mrs. Lucille Sweeney, Mrs. Aletta Faye Wright, Mrs. Carrie Wood, Mrs. Wayne Wright, Mrs. Lillian King, Mrs. Gertrude Wilson and Mrs. Lida Poorman.

Week-end guests at The Pines at Taft were Mr. and Mrs. P. A. Eiker, C. L. Sherman and Miss Dorothy Partridge, all of Salem.

Miss Iris Jorgensen has invited the Spinners to her home this evening at 7:30 o'clock for a special meeting.



KITCHEN KINKS.....

Few household tasks yield as much satisfaction as home canner. More interesting and more abundant meals can be prepared.

The labor is so simply repaid that every moment of it becomes worthwhile. To be assured that none of the effort or materials are wasted you must be certain that your equipment is adequate and your method "fool-proof."

OPEN KETTLE METHOD
In this method food is cooked directly in an open vessel and then packed at once in sterilized jars and sealed immediately. All jars must be in perfect condition, and boiled for at least 15 minutes. Food is packed into the jars to within 1/2 inch of the top while boiling hot. Seal at once. Set aside to cool. Do not turn jars upside down while cooling and do not screw tops down after jars are cold.

COLD PACK METHOD
Sterilize perfect jars for 15 minutes. Prepare foods according to recipes. Add liquid to 1/2 inch of top. When using syrup 1/2 inches from top of jar. Wipe top of jar and process sterilized lid on firmly. Process length of time indicated in recipe whether for pressure cooking or steam cooking or wash boiler. Remove jars from cooker and set aside to cool. Do not turn jars upside down while cooling and do not screw tops down after jars are cold.

MUSTARD PICKLES
1 quart green cucumbers cut small
1 quart sliced green small onions
1 large cauliflower cut in pieces
4 green peppers sliced
Soak all ingredients for 24 hours in salt water, using 1 cup of salt to 1 gallon of water. Then scald in the same brine and drain. Make a paste of 6 scant tablespoons of ground mustard, 1 tablespoon of tumeric, a scant 1/2 cup of flour, 1 cup of sugar, 2 quarts of vinegar. Mix dry ingredients with a little vinegar, then add remainder of vinegar. Scald, stirring until well mixed and smooth. Pour over the vegetables while hot and seal in jars.

CRAB-APPLE JELLY
3 pounds Concord grapes
3 pounds crab-apples
6 1/2 pounds sugar
1 bottle fruit pectin
Crush the stemmed grapes, add 1/2 cup water, bring to a boil, cover and simmer 10 minutes. Strain apple and grape juice through a cloth. Bring sugar and 9 cups fruit juice to a boil, add pectin, stir constantly, cook at full rolling boil 1/2 minute. Remove, skim and pour in glasses and seal.

CORN RELISH
Grind 1 large head of cabbage, 4 onions, 4 green peppers and 20 ears of young corn. Bring to a boil with 1 1/2 cups of sugar, 1/2 cup of salt, 4 cups vinegar. Add 3 more cups of vinegar and a mixture of 3 tablespoons dry mustard, 1 tablespoon tumeric, 1/2 cup flour, 1 tablespoon celery seed. Cook 30 minutes. Pour in jars and seal while very hot.

Noticeable among the co-eds who gather on the chapel steps, just about 11 o'clock every morning, will be the clever gals who have selected a smart plaid for one of those indispensable every-where clothes which are a part of every well-ordered college wardrobe.

Trimming, never flashy, are more strikingly individual than ever this year. Pockets may be football motifs, belts and buttons may be patie leather, braid bandings and saddle leather belts provide the shiny contrast to dull surfaced woins. White pique is just as smart as ever, when it is spic and span for turn down collars—a style detail that is almost universally becoming to the co-ed.

Newest of the new are the sleek frocks of gayly colored velveteen. Upper-class women, wise in the way of college Sunday night flared-in supports, have selected these. We saw a stunning model of rosewood velveteen recently. A two-piece, with a flaring tunic, smart boxy shoulders, high collar, and belt and buttons of self material.

Sweaters, and skirts, of course, and proud to be the gal who has found a few sets of the talls, or a round or "knit two, purf two." High fashion this year are the pleated skirts of Scotch plaid, and have you seen the Scotch bonnets which are being featured?

Just another week, and the sorority sisters will begin that exciting, nerve wracking period known as rush week. Clothes are a special item at that time. Prominent among the gowns at the preference dinners will be those tricky double duty frocks which clever co-eds have selected for their swanky charm and their well known lack of strain on the budget. One of the shops is featuring a svelte jacket ensemble of black crepe. The two-gored skirt fits tightly about the hips and flares in the back with a truly regal effect. The handsome metallic cloth jacket is flowered and in many colors. A gold thread running through the design provides sparkle.

Just returned from Europe, Martha Warren was seen on the campus today, wearing a stunning blue knit, with turned back lapels, and smart little buttons marching down the front; and to climax the whole, a knot of bright red artificial geraniums at the throat.

When for those warm fall evenings and they gather in someone's room to discuss "prospects," many a smoothy has invested a small sum in two-piece plaid cotton pyjamas and robe to match. The pyjamas

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Portland Wedding Of Interest Here

A small wedding, but one of much interest socially, was that last Friday at the home of Mr. and Mrs. Arthur M. Miner of Portland, where their daughter, Jane, became the bride of Frank M. Warren, Jr., son of Mr. and Mrs. Frank M. Warren. The Rev. Raymond B. Walker read the marriage service in the presence of the family and a few intimate friends.

The bride wore a white lace gown and long tulle veil and carried a round bouquet of gardenias and Humboldt bouvardia. Miss Nancy Warren, sister of the bridegroom and the bride's only attendant, wore a wine lace frock and carried dahlias in harmonized shades. Warren Munro acted as best man for his cousin.

For traveling the bride wore a gray suit and blue accessories. The couple will be in Cambridge, Mass., this year while Mr. Warren completes his final year at the Harvard school of business administration following graduation from Stanford. The bride attended the University of Oregon where she was a member of Kappa Alpha Theta. Only members of the families were invited to the wedding.

There will be a Homecoming Silver tea at the Knight Memorial church Wednesday afternoon at 2:30 o'clock.

Mrs. Ted Chambers will entertain Alpha Chi Omega alumnae at dinner this evening at 8:30 o'clock.

Mrs. L. Mickelson was hostess for Hal Hibbard auxiliary U.S.W. Friday at a 1 o'clock covered-dish luncheon. The lace-covered serving table was centered with a bowl of red and white fall flowers. Vases of roses and gladioli were arranged about the living room.

A short business meeting was held followed by a social afternoon.

Those attending were Mrs. Charles Brant, Mrs. Arthur Welch, Mrs. Frances Long, Mrs. Lulu Humphrey, Mrs. Clyde McCull, Mrs. Charles McKinley, Mrs. A. Tyner Woolpert, Mrs. John Bertelson, Mrs.

(Concluded on Page 8)

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