

# SOCIETY CLUBS and MUSIC

Edited by Marguerite Rieder, Phone 8977

## Miss Caplan Is Bride of Sergeant Bell

The fireplace room of the First Presbyterian church was the scene of the marriage of Miss Christine Caplan and Sergeant Doyle Wallis Bell, at 2 o'clock Sunday afternoon. The fireplace was banked with arrangements of pink and white gladioluses. Rev. W. Irvin Williams performed the ceremony before the family and a few close friends.

Preceding the ceremony, Mrs. Alta Wells sang "Because." The bride wore a tulleur of twilight green wool, with accessories of brown. Her corsage was of Talisman roses.

The maid of honor was Miss Ethel Porter. She wore a peacan brown tulleur with accessories of beige. Corporal Stanley Mirecki of Ft. Lewis was the best man.

Immediately following the ceremony, an informal reception was held at the Queller for 25 relatives and friends.

Mrs. Bell is a daughter of Mrs. M. M. Caplan, and Sergeant Bell is the son of Mrs. M. J. Wallis of Michigan City, Indiana.

The bride is a graduate of Salem schools and has been employed at the headquarters of the state police. Sergeant Bell attended schools in Eugene. The couple will make their home in Alexandria, Va., where he will be attached to the adjutant general's department at Fort Belvoir.

## Golden Wedding Observed in Lebanon

Lebanon—Mr. and Mrs. J. A. Brown, former Lebanon residents, now of Waldport, observed their golden wedding anniversary at their home at Skookum beach last Sunday, when their entire family of 13 children, 19 of their 25 grandchildren and six great grandchildren met for an all-day reunion and picnic.

Mr. and Mrs. Brown were married July 7, 1892 at Sanborn, Minn., and lived in that state and in North Dakota before coming to Oregon in 1900. They resided at Sweet Home, spent four years at Hazelton, Ida., and returned to make their home at Lebanon until February, 1941, when Brown retired. They are both reported in excellent health and are managing an auto court on the coast.

Spending a week at home is Corporal Eugene Strickland, who will entrain next week for Ft. Washington, Maryland, where he will attend the adjutant general's officer candidate school. Corp. Strickland was inducted into the army last January and has been with the medical department attached to the army air corps at Paine field, Washington.

## Affairs Planned For Soldiers

Holding a prominent place on this week's social calendar are several affairs planned for the men in uniform stationed in and near Salem.

Tonight and Wednesday evenings the army and the USO will combine forces for an informal dance at the dance hall at the fairgrounds with the 71st infantry orchestra playing for the dancing. Members of the Senior Hostess league will act as hostesses for the USO at the dance.

Soldiers stationed at the airport will be entertained at a small informal dance at the airport Wednesday evening and Friday evening the USO and the city recreation committee will entertain the service men stationed at the fairgrounds and a group of soldiers from Camp Adair at an informal dance either at the American Legion home or the armory. The 71st infantry orchestra will play for the dancing. Senior Hostess league members will act as hostesses and will be assisted by the Junior Hostess league members.

## Washington D.C. Is Scene of Rites

Dallas—Mr. and Mrs. Isaac I. Doell of Dallas have announced the marriage of their daughter, Miss Laura Doell, to Wallace Yankee, July 8, at Washington, D. C.

Mrs. Yankee, a Dallas high school and Capital Business college graduate, has been employed since March, 1941 in a civil service position in the Veterans' bureau in Washington. Mr. Yankee, a former student at Oregon College of Education at Monmouth, is also employed in civil service work in Washington.

Stayton—Mrs. Peter Davis entertained at her home Thursday evening with a bridal shower honoring her daughter, Mrs. Earl Thayer (Rose Davis).

Guests were Miss Peggy Missler, Miss Della Thompson, Miss Alice Stephens, Miss Marjorie DeJardin, Miss Lois May Bell, Miss Betty Hunt, Mrs. Jack Gulliver, Mrs. Stanley Forrest, Mrs. Hugh Johnson, Mrs. Carl Kistler, the honor guest, Mrs. Earl Thayer, and her sisters, Anna May and Gladys Davis.

The evening was spent informally.

## Silver Wedding Is Celebrated

Miss Leila Finden, Jack Finden and Mrs. Cecil Tipton entertained Friday evening, July 17, with a party celebrating the silver wedding anniversary of Mr. and Mrs. Martin Finden and honoring Miss Eleanor Parkes, bride-elect of Corporal Martin Finden, Jr. The affair was arranged at the Finden home in Glenn Creek road.

Mr. and Mrs. Finden were married at St. George, Ontario. They came to Oregon nine years ago from South Dakota.

Guests and family members present were Mr. and Mrs. Douglas Parkes, Marian and Arthur Parkes, Mrs. C. George, Miss Mary Huston, Hollis Huston, Miss Mildred Rothwell, Miss Vivian Hagan, Mr. and Mrs. Earl Rood, Miss Anne Rood, Mr. and Mrs. John Naslin, Joel Naslin, Miss Mary Finden, Mary Tipton and the hosts, all of Salem, Mr. and Mrs. C. B. Leis and Albert Leis of Oregon City.

## Fairfield Rites Of Interest

Fairfield—Miss June Belleque, daughter of Mr. and Mrs. Frank Belleque, became the bride of Robert Smith, son of Mrs. E. Scott, of La Moine, Calif., and Frank Smith of Bonnevill. The wedding was an event in the Presbyterian church at Fairfield, Sunday, July 12.

Preceding the ceremony, Mrs. D. B. DuRette sang "O Promise Me." She was accompanied by Mrs. F. Saafield of Woodburn, who also played the wedding marches.

The bride was given in marriage by her father. She wore a white silk marquisette gown and a finger-tip length veil. She carried a bouquet of lilies-of-the-valley.

Honor attendant for Miss Belleque was her sister, Mrs. Genevieve Blanchette. She wore a model of pale pink taffeta, and carried a bouquet of pink and white sweet peas and pink roses.

The bridesmaid was Miss Bernice Blanchette, a niece of the bride. She wore a model of pastel blue silk taffeta, and carried a bouquet of sweet peas and roses.

Robert Blanchette served as best man for Mr. Smith. Following the wedding ceremony a dinner was served at the home of the bride's parents.

Members of the Little Garden club of Salem Heights met at the home of Mrs. L. D. Lambeth Thursday for a 1 o'clock picnic luncheon. Mrs. Lambeth and Mrs. A. A. Taylor reported on the meeting of the State Federation.

Captain and Mrs. Alan Wright have as their house guest Mrs. Wright's mother, Mrs. Charles Peter, of Salt Lake City.

War Mothers are invited to help in the Red Cross sewing every Tuesday, 10 to 4 o'clock. A no-host luncheon is served at 12:30 o'clock. Many garments have been made by the War Mothers.

## Y.W.C.A. Camp Diary

Dear Diary:  
At 7:15 a.m. the bell rang for the Iceberg club to get out of bed for the morning dip, I jumped out of bed, put on my swimming suit and cap and headed for the swimming pool. After a couple of swims we got out. The reason we did not stay in longer is because the water is like melted ice.

I got back to my cabin when the other campers were getting up. My girl friends and I went to the flag raising. As Old Glory went slowly up the pole, we sang "God Bless America."

I then went to eat breakfast. Right after breakfast I attended the council meeting to decide upon the program of the day, after which I went to my cabin, made my bed, hung up my clothes and straightened up my shelf. I went to morning service and as soon as it was over I went to my cabin to get my coat and camera. I went up to the office where everyone was getting ready for the big hike to Silver Creek falls.

When we got to the South falls, where we were going to eat, the food wasn't there yet, so we went around under the falls. When we got back dinner was ready. We ate by the creek and after dinner I got in line to start the 7-mile hike around all of the falls. We saw seven falls, the last two miles my legs were starting to get tired. I was one of the first to get to the North falls. There we got into a ranger truck that brought us back to Smith Creek camp. We got back about 4 o'clock and changed to dry clothes. Another girl and I went up to the hall and played ping-pong and darts. Soon dinner was ready and everyone was very hungry after the long hike. I helped clear the dinner table.

When everyone was finished, Barbara Ricketts, a counselor, told us a ghost story, then Willy told us about her trip in Assyria. We joined hands for the friendship circle and sang taps.

We went to our cabins, ate some oranges before hopping into bed.—Patricia Zahare.

Crisp bacon and fried egg plant are a good combination for any meal.

## Marriage Solemnized In Garden

Sunday evening at 8:30 o'clock in the gardens of the Pratt home in North Liberty street, Miss Eleanor Bechtel, daughter of Mrs. Anne L. Dulaney, became the bride of Lieut. Kenneth Horner, son of Mr. and Mrs. W. R. Horner of Sweet Home. Rev. George Herbert Swift performed the rites before members of the families and close friends.

Preceding the ceremony Mrs. William Thome, Jr., sang "O Promise Me," and she was accompanied by Mrs. Russell Pratt, who also played the wedding marches.

The bridal party entered the garden through the trellis, and the bride was given in marriage by her mother. She wore a poudre blue dressmaker suit, with accessories of navy and white. Her corsage was of gardenias.

Miss Lucille Horner was the honor attendant. She wore a sky blue and white print silk dress. Her accessories were of white. She wore a corsage of pink and white sweet peas.

Amos Horner served as best man for her brother. The bride's mother wore a frock of navy blue and white print silk. Her accessories were of navy, and she wore a corsage of gardenias and Talisman roses. Mrs. Horner wore a summer frock of turquoise silk with accessories of navy. Her corsage was of Talisman rosebuds.

A reception followed the ceremony, with Mrs. C. S. Pratt cutting the bride's cake. Assisting with the serving and cutting the ices were Mrs. Russell Pratt, Mrs. Maud Eckman and Mrs. William Thome, Jr.

Mrs. Horner is a graduate of Oregon College of Education and for the past year has been upon the faculty of the Athena school. Lieutenant Horner attended schools in Sweet Home and the Oregon College of Education. He graduated during the past week from officers' training school in Camp Lee, Va.

Lieutenant and Mrs. Horner left at midnight for Los Angeles, where Lieut. Horner will report Tuesday. They will make their home in Los Angeles.

Guests from out-of-town were Mr. and Mrs. W. R. Horner, Mr. and Mrs. Amos Horner and Miss Susan Mae Horner, Miss Lucille Horner and Mrs. Armina Graves and Miss Geraldine and Miss Lela Ann Graves, all of Sweet Home.

## Couple Weds At Nuptial Mass

Silverton—At a 9 o'clock nuptial mass read Saturday morning at St. Paul's church by Rev. John Green, Phyllis Hook and Clarence Chilberg were united in marriage.

The bride is a daughter of Mr. and Mrs. Ralph Hook of Mt. Angel, and the groom, the son of Mr. and Mrs. David Chilberg of Portland, former Silverton residents.

Flowers arranged about the church formed a setting for the rites.

Betty Jean Hook, sister of the bride, and Claude Bier were attendants. William Hook and Ed Bier assisted as ushers. Soloist for the service was Miss Angela Fitzke.

The young couple plan to live here, although he is employed in Portland.

## Circle Meetings Are Scheduled

The following circles of the Jason Lee church W.S.C.S. will meet Wednesday:

January - July with Mrs. E. L. Moor, Rt. 7, at 2 o'clock.  
February - August with Mrs. W. E. Benjamin, 1565 N. Winter, at 2 o'clock.

May - November with Mrs. George Naderman, 1024 Highland avenue, 6:30 o'clock, no-host dinner.

The March - September and the April-October circles will not meet this month and the June-December circle will meet July 29.

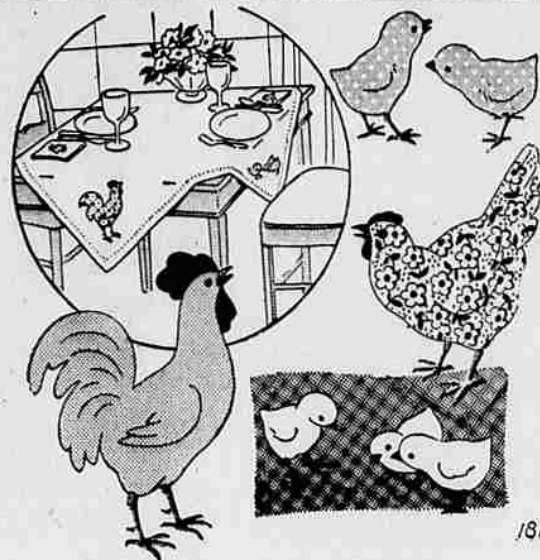
Silverton—The Silverton Woman's club has raised the sum of \$29 by personal contribution of members and friends, in place of the annual silver tea usually held in the Ames gardens.

Those on the committee were Mrs. Glenn L. Briedwell, Mrs. R. A. McClanathan, Mrs. Burns Renwick, Mrs. George W. Hubbs, Mrs. George Christenson and Mrs. J. C. Morley.

Brush Creek—Miss Lillie Madson entertained at luncheon at her home in this district Thursday for Miss Esther Weaver of Alhambra, Calif. Miss Weaver is visiting her mother, Mrs. O. S. Haug, and will be here until the last of the month.

Others present were Miss Althea Meyer and Mrs. M. J. Madson.

## Chicken Family Appliques



PATTERN No. 1812

Are you constantly trying new ways to tempt your family's appetite? Instead of focusing your attention on menus, try a gayly colored cloth for the table like the one above. You'll find it easy on your budget. Buy a piece of blue gingham and applique it with a white Mother Hen and Father Rooster and a family of little yellow chicks; or use up some odds and ends of colored fabrics for the appliques on a white cloth. The Chicken Family may be used for curtains, too. Pattern envelope contains hot iron transfers for 4 large designs and 4 small designs for napkins; stitch illustrations and full directions. Send 11c (coin) for above pattern number to Capital Journal, Needle Arts Dept., 149 New Montgomery St., San Francisco, Calif.

## Ginger Snap Ice Cream Summer Delicacy

1/2 package (scant 1/3 cup) vanilla ice cream powder  
2 tablespoons sugar (2 tablespoons corn syrup or honey may be used instead of sugar)  
1 cup milk  
1 cup cream, whipped  
1/2 cup broken ginger snaps

Combine ice cream powder and sugar. Add milk very gradually, stirring until dissolved. Fold in whipped cream.

Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature. Stir when frozen 1/4 inch thick on sides and twice more at 20-minute intervals, adding ginger snaps with third stirring. Freezing time: about 3 hours. Makes 1/2 quart.  
For 1 1/2 quarts, double recipe above, using full contents of package. Freeze in one or two trays 3 to 6 hours.



## Pantry Patter

Leftovers Go Ritzy  
Dinner Serving 4 or 5  
Vegetable Pudding, Baked  
Bran Gems  
Stuffed Tomato Salads  
Banana Cream Pudding  
Coffee (Hot or Iced)  
Milk for Children

Vegetable Pudding (Baked)  
Mix all ingredients except the cheese. Pour into baking dish, sprinkle with cheese and bake 40 minutes in slow oven.

1 cup cooked corn  
1 cup cooked peas  
1 cup cooked carrots  
2 eggs, beaten (or 4 yolks)  
1/2 cup butter melted  
1/2 teaspoon salt  
1/2 teaspoon paprika  
1/2 teaspoon celery salt  
2 cups milk  
1 teaspoon chopped parsley  
1/2 cup grated cheese

Banana Cream Meringue  
3 egg yolks  
4 tablespoons flour  
1/2 cup granulated sugar  
2 cups milk  
1 teaspoon vanilla  
1/2 teaspoon lemon extract  
1/2 teaspoon salt  
1 teaspoon grated lemon rind  
1 cup sliced bananas

Beat yolks, add flour and sugar. When blended pour in milk. Cook in double boiler until thick and creamy. Stir frequently. Add extracts, salt, rind and bananas. Pour into a buttered baking dish. Cover with meringue.

Meringue  
3 egg whites  
1/2 cup granulated sugar  
1/2 teaspoon lemon extract  
1/2 teaspoon baking powder

Beat whites until stiff. Add sugar and beat until creamy. Pour in the remaining ingredients and roughly spread over banana mixture. Bake 20 minutes in a slow oven. Cool and chill.



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## Stretch that Food Budget

When the budget starts sending up warning signals, it is time to call a halt and do more figuring on your menus.

Switch over to main dish salads featuring hard-cooked eggs, peas, lima beans and seasonings. Count on more fresh vegetables for plenty of minerals and vitamins and go heavier on one-dish casserole meals and broiled plates with tomatoes, cheese and savory sauce.

Fresh berries, fruits and melons are ideal desserts, plentiful, moderate in price and just right for summer meal sign offs.

**Peanut Butter Mold:** Mix 1 cup peanut butter with 1 cup canned, sweetened condensed

**Sausage Links and Rice**  
1 cup rice  
2 quarts water  
3 teaspoons salt  
1 lb. tiny link sausage  
1 onion, chopped (1/4 cup)  
1/2 cup celery, diced  
1 1/2 cups condensed tomato soup  
1 cup rice liquid  
1 teaspoon parsley, chopped

Wash rice and cook 15 minutes in boiling salted water. Drain through a colander, reserving 1 cup of liquid. Brown sausage in skillet. Drain off most of the fat; add chopped onion and celery and brown. Put rice, sausage, onion and celery in greased glass baking bowl. Add rest of ingredients and bake 45 minutes in moderate oven. Serves 5 of 6.

milk. Beat with fork until thoroughly blended, then add 1 beaten egg, 2 1/4 cups flour, 2 1/2 teaspoons baking powder and 1 teaspoon salt. Pour into loaf pan, lined with waxed paper. Bake 45 minutes in moderate oven—about 350 degrees. For extra nutrition add 1/2 cup chopper prunes or dates or raisins.

**Saratoga Loaf**  
Mix together 3 cups chopped cooked ham (or any other leftover meats), 1 cup bread crumbs, 2 tablespoons each finely chop-



Sausage Links and Rice... Budget Stretcher

ped onions, celery and parsley, 2 eggs, beaten, and 1 cup milk. Pour into greased loaf pan. Bake 50 minutes in moderate oven. During the last 15 minutes of baking, spread the top several times with 3 tablespoons honey blended with 1 tablespoon prepared horseradish, 1/4 teaspoon dry mustard and 1/4 teaspoon of cloves. Serve the loaf hot or cold. Thinly sliced it is good in sandwiches and cut into inch cubes it combines nicely with creamed peas.

**Manhattan Sauce** on hot, seasoned spinach, green beans, peas, carrots or boiled rice. To serve 4, melt 4 tablespoons butter, 1/4 teaspoon salt, 1/4 teaspoon each celery salt and paprika and 1

teaspoon chopped parsley. When blended pour in 2 cups milk, 1/2 cup grated cheese, 2 hard cooked eggs, sliced, and 1/4 teaspoon poultry seasoning. Cook slowly, stirring constantly, until thick and creamy. Add a beaten egg, mix and serve at once.

The budget and nutritionists will okay Western Salad for the main part of a summer dinner. Mix 1 cup cooked peas with 1/2 cup each cubed cheese (1/2 inch pieces) and celery. Add 2 tablespoons chopped pimientos, 1 teaspoon minced parsley, 1/2 teaspoon salt, 1/4 teaspoon paprika and 1/2 cup salad dressing. Chill and serve in a bowl lined with crisp salad greens. Top with more dressing.

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