Capital Women Edited by MARIAN LOWRY FISCHER

6-Capital Journal, Salem, Oregon, Tuesday, July 12, 1949

Portlander Will Marry Salem Man

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Convention plans were talked over when Rotana club mem-bers met last evening at the home of Mrs, Herbert Miller.

Announcement comes from Portland of the engagement of city, to Anders L. Evers of Sa-lem, son of Mrs. Anders J. Evers of New York City.

The news was revealed at a party for which Miss Hite en-tertained at her home to honor Miss Barbara Borrevik of Reeds-Wiley of Bremerton, well known University of Oregon athlete, Will be solemnized August 14. Miss Hite is a graduate of Uni-tion of the solemnized for the solemnized and the solemnized and the solemnized for the solemnized solemnize versity of Oregon and a member of Delta Gamma sorority. Mr. Evers is a graduate of Univer-sity of Oklahoma and is a member of Beta Theta Pl.

Salemite Wed

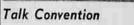
Recently in Eugene

A recent wedding in Eugene was that of Miss Irene Clemens of that city and Murray M. Scho-field, son of Mrs. B. M. Schofield of Salem and the late Mr Schofield. The bride is the daughter of Mr. and Mrs. George R. Clemens of Eugene.

The marriage was solemnized in the First Congregational church in Eugene, June 20 Given in marriage by her fa-ther, the bride wore a gown Riches Reunion

The province of the second provi

Mrs. Monroe Cline, was hon-ored at a bridal shower given by Miss Margaret Mills at her sent to Mrs. Roy Jeffery of Hos-kins, Mrs. Robert Swanson of Salem, Mrs. John Agard Jr., of Monmouth, Miss Naomi Staple-ton of Portland, Misses Romona Moffitt, Rosabel Whalen, Lucy



The national Rotana conven-

tion will be held in Salem, open-ing July 22. Miss Vada L. Hill Miss Ann Hite, daughter of Mr. of the Salem club is the national and Mrs. Thomas H. Hite of that Rotana president. was made Announcement

Neva Elliott, Portland attorney, will be the speaker for the con-vention's Saturday night ban-

Twenty-five guests attended Twenty-five guests attended the attractively arranged lunch-eon party for which Mrs. E. J. Scellars, Mrs. W. I. Needham and Mrs. U. Scott Page entertained today at Silver Creek Falls lodge to honor Miss Margaret Jane Cooley, bride-elect of John Phil-ip Maulding of Tillamook.

A gift in her crystal set was presented Miss Cooley. Her wedding will be an event of August 6.

Out-of-town guests at the luncheon included Mrs. James the Maulding of Tillamook, mother orge of Mr. Maulding, and Mrs. Melvin T. Hurley of Richmond, Cal who with her family is visiting her parents, Mr. and Mrs

Church Ceremony—The marriage of Mr. and Mrs. Curtis L. Bach (Lila Lee Stevens) was solemnized July 2 in St. Joseph's Catholic church. The bride is the daughter of Mrs. E. C. Smith of Salem and Kenneth G. Stevens of Vista, Calif., and Mr. Bach is the son of Mrs. Joseph Bach of Salem (Kennether) -The marriage of Mr. and Mrs. Curtis and Mr. Bach is the son of Mrs. Joseph Bach of Salem. (Kennell-Ellis studio photo)

Wades Plan

Dinner Event

Birthday Event

Gary Lynn Lunda, son of Mr. and Mrs. O. H. Lunda, ob-served his fourth birthday, Mon-Mr. and Mrs. Francis T. Wade day, with a party at his home. Young guests attending were Deral Burright, II, Vance Eilert,

Johnny Sanford, Danny White, Richard Obrist, Melvin Omeg, Norman Kremer and David Cleveland,

THE ANNUAL picnic for meetings in September.

Shower for Miss Hobble Miss Marjorie Ann Hobble,

who is to be wed next Monday evening, July 18, to Gilbert C. Ward, will be honored at a party and shower to be given this evening by Mrs. Neal Warrick, Mrs. Neil Boehmer and Mrs. Dale Esch at the Warrick home. The evenng will be spent in-formally with games and cards and a late luncheon will be served. The guests will fete Miss Hobble with a linen shower. Attending the party will be Miss Hobble, her mother, Mrs. Roy Blanchard; Mr. Ward's mother, Mrs. Gilbert Ward; Mrs. James Loder, Mrs. Richard Vin-cent, Mrs. Robert Shearer, Mrs. J. W. Noonchester, Miss Delores Hougham, Miss Gloria Hough-um, Miss Faye McPhee, Miss Carolee Ward, Miss Connie Cross, Miss Betty Boice and the three hostesses

The Ward-Hobble wedding will be in the First Baptist church next Monday evening.

At Home to Fete McCalls

Newcomers being welcomed in Salem are Mr. and Mrs. Thomas Lawson McCall, who arrived last week and are at home at 760 North Winter. Mr. McCall recently was named private secretary to Governor Douglas McKay. In the McCall family are two sons, Thomas Lawson McCall, Jr., and Samuel

Lawson McCall, Jr., and Samuel Walker McCall. On Friday evening, Mr. and Mrs. Charles Heltzel will en-tertain for the McCalls, inviting a large group of friends to call

between 8:30 and 10:30 o'clock at their South High street home. Assisting the hosts will be Mr. and Mrs. John Heltzel, Mr. and Mrs. James Walton, Mr. and Mrs. Werner Brown and Mr.

and Mrs. Stewart Johnson. **Engagement** Told

Mr. and Mrs. C. E. Keuscher announce the engagement of their daughter, Miss Patricia June Keuscher, to Joe Daniels son of Mrs. Rachael Daniels of

rovo, Utah. No date is set for the wedding.

HOME from a 10-day trip to Campbell River, British Colum-bia, Canada, are Mrs. A. B. See-ley and Mr. and Mrs. Kenneth Seeley. While at Campbell River they visited Mr. and Mrs. Ray Richardson, brother-in-law and sister of A. B. Seeley.

MEMBERS of the Woman's Society for World Service, Englewood church, will meet at the home of Mrs. Floyd Query, 1615 Nebraska, Thursday, des-sert to be at 1:15 p. m. Mrs. Ben Hall is leader for the program.

In making a white sauce melt

the fat in a saucepan, then re-move from the heat before addleft this week-end for Calgary, move from the heat before add-Alberta, Canada, to visit rela-ing the flour. Now add cold milk tives and former neighbors gradually, with the saucepan there and at her old home, Dids-stall off the heat, stirring as bury, just north of Calgary. She you do so. After all the milk will be gone until late August. his been added continue to stir well until there are no more

Brushes made of pure hog lumps. A whisk is excellent to bristles are almost worth their use for the stirring, but if you weight in gold these days. Due do not have one use a wooden to continuing chaos in China, spoon. A half teaspoon of salt they are hard to obtain, paint manufacturers report.



corsage of white carnations was arried on a white prayer book. Miss Eleanor Miller was her sister's maid of honor and she wore a blue suit. Her flowers were pink carnations. Henry

uled for Friday evening of this week until some time in Au-A. Kaczenski attended the bridegust.

groom as best man, and Ed Meyer was usher. After you's used fat for fry-The bride's mother wore a gray suit, and the bridegroom's The bride's mother wore a ing you may clarify it by heat-gray suit, and the bridegroom's ing several slices of raw potato mother a silk spring dress. Both in it. Allow it to cool a bit, then wore corsages of double gar-denias. of cheesecloth placed in a

cheesecloth placed in denias Toni Smith played the organ strainer.

music for the wedding. A reception in the church basement followed the ceremony, Mrs. William Doshas, aunt of the bride, and Mrs. Joe Thornton, sister of the bride, cut lees and did the serving. Members of the Court Mother Frances Cabrini of Catholic Daughters of America arranged

the decorations. Following a wedding trip to Seaside, the young couple will reside in Sweet Home. Those attending from here were Mrs. Mary Miller, mother



Wed In June—Among June weddings was that of Mr. and Mrs. Piatt Hart Bliss (Helen Colleen Madsen). The bride is the daughter of Mr. and Mrs. Victor S. Madsen of Hillsboro formerly of Silverton, and several Silverton relatives assisted

Wedding Day Is Announced

The engagement and forth-coming marriage of Miss Lois Siddall, daughter of Mr. and Mrs. James W. Siddall of Dallas, to Robert Miller, son of Dr. and Mrs. Horace G. Miller of Salem, were announced recently at a picnic held at the Miller Magic Mountain form. Mountain farm.

The wedding is planned for September 3. The ceremony will be solemnized in the First Congregational church with Dr. Seth R. Huntington officiating. Guests for the announcement picnic were members of the Young Adult fellowship of the Young Adult fellowship of the First Congregational church, Additional guests included Dr. and Mrs. Seth R. Huntington, Miss Virginia Miller, Miss Virginia Miller, Miss Emma Siddall, Miss Sally Stinnette, Mr. and Mrs. Siddall and Dr. and Mrs. Miller. and Mrs. Miller.

The bride-elect is a graduate of the Good Samaritan hospital school of nursing. Mr. Miller is attending Willamette university.

Cheese is an excellent addi-tion to make to scrambled eggs —both from the point of view of nutrition and flavor. Cooky the eggs in a double boller and stir in grated American cheese or a little creamed cottage

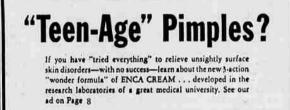
REMEMBER! You Can Get Your RCA VICTOR 45 RPM **Player Attachment**

heese just before serving.

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Downstairs Oregon Bldg. State and High 3-8632

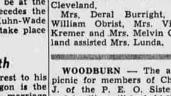


Fred Meyer Drug



THE PAST Matrons group has postponed its picnic sched

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The EGG

Mrs. Deral Burright, Mrs. William Obrist, Mrs. Vincent Kremer and Mrs. Melvin Cleve-

Turner, Phyllis Craven, Joy Swaim, Jean Swaim, Mary De Forest, Shirley Klassen, Bettty Ann Cline, Mrs. Carl Weston and Mrs. Earl Starks Jr., all of Independence.

Today's Menu

Summer Luncheon

(By Associated Press) Cream of Green Fea Soup Tomato and Cottage Cheese Surprise Hot Rolls Chocolate Pudding Rever Beverage

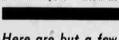
Tomato and Cheese Surprise Ingredients: 2 medium-size tomatoes, 1 cup creamed cottage cheese, ¼ cup broken walnut meats, 2 tablespoons chopped chulney (liquid and fruit), large lettuce leaves or cup French olive oil dressing. or cups,

Method: Wash tomatoes under old running water, dry, and cut in half lengthwise removing stem part also. Cut the center out of each half with a small sharp knife, cone-fashion, and set aside. Put the cottage cheese in a small bowl and add the walnut meats (these should be broken with the fingers into pleces and not finely chopped) and the chutney; mix well. To serve, place two lettuce leaves or cups that have been washed and dried on each individual salad plate; put the tomato half in the center and fill each with a quarter cup of the cottage cheese mixture; place the tomato cone at the side of the plate between the lettuce leaves. between the lettuce leaves. Dribble a little French olive oil dressing over each salad. servings.

Under NEW MANAGEMENT

Joseph H. O'Shay New Owner **Of Standard Cleaners**

Mr. Joseph H. O'Shay is now owner of the Standard Cleaners and Dyers at 362 North Commercial, the finest in dry clean-ing for over 36 years. Mr. O'S y, it was announced, started operation last Friday, to give you even better, more expert care and service. The new owner started as an apprentice under the guid-ance of former owner O. F. Franklin 26 years ago. That is your guarantee of the besti That's expert "know-how!" And too, Standard Cleaners are installing a brand-new dry cleaning unit worth \$5,000 to give you even faster, more dependable service than ever before! So investigate —try Standard cleaning ser-vice now ... today! Be assur-ed of quality work always!



Here are but a few of the many standard services!

* Prompt Pickup Service * 8-Hour Service De-Mothing

*

* Expert Dry Cleaning







	Single Single Single Barrish your bathroom Your bathroom y	Adjustable Ironing Chair Designed for ironing Chair Designed for ironing Chair Confort.
1	18 pieces. All for ~\$17 17.95 Down	995 BUY NOW AND SAVE 7.56 Per Month