



Miss Fisher Is Betrothed

The engagement of Miss Margaret Ann Fisher, daughter of Mr. and Mrs. Lawrence R. Fisher, to John G. Mowery, son of Mr. and Mrs. Gaye J. Mowery of Roseburg, was revealed at an informal dessert party Wednesday evening at the Fisher residence.

A miniature colonial nosegay, with a butterfly perched among the blossoms and bearing the names "Margaret and John" on its wings, marked each place.

No date is announced for the wedding. Both of the young couple attended the University of Oregon.

Bidden to the announcement party were Misses Diane Proctor, Prudence Craig, Sally Smith, Shirley Etzel, Patricia Zosel, Jane Schmidt, Audrey Chrisman, Roberta Tussing, Penny Gilmer and Jean Gilmer.

2 Entertain At Shower

Mrs. E. L. Gray, Jr., and Mrs. James P. Lies were hostesses Wednesday evening at the home of the former at a shower honoring Mrs. Wilbur Tripp. An informal evening was enjoyed with a late lunch served. Varied colored gladioluses decorated the home for the party.

In the group were Mrs. Tripp, Mrs. Warren Erwert, Mrs. Bill Fritz, Mrs. Norman Lind, Mrs. Charles E. Prince, Mrs. Elmer S. Meade, Mrs. Morse Stewart, Mrs. John R. Hunt, Mrs. Wayne Ferris, Mrs. Floyd McNall, Mrs. Maynard Nelson, Mrs. Hubert Harris, Mrs. T. N. Morris, Mrs. W. C. Cross, Mrs. John F. Van Osdol, Mrs. John M. Meier, and the two hostesses.

Sojourners Plan Luncheon Event

Plans for a luncheon meeting at Silver Creek Falls lodge on August 25 were announced at the Sojourners club party Thursday afternoon at the Salem Woman's club. Mrs. William E. Healy is chairman for the event, the luncheon to be at 12:30 o'clock. Cars will leave the Woman's club building at 11:30 o'clock for the falls.

Guests at Thursday's meeting included Mrs. Fred Fleury, Mrs. W. W. Rosebraugh, Mrs. E. H. Balch, Mrs. Roy Schragg, Mrs. Paul Davis, Mrs. Perry Robb.

New members announced include Mrs. C. E. Gray and Mrs. Milan Basinger. Honors at cards went to Mrs. W. L. Scrogg, Mrs. Oliver Mansfield, Mrs. Theodore Linn, Mrs. Howard Sargent, Mrs. Melvin Bedsaul, Mrs. E. J. Church was chairman for the committee of hostesses. The dessert tables were attractive with arrangements of marigolds in acorn squash halves.

8 and 40 Unit Sponsors Picnic

The annual picnic of Marion County salon, Eight and Forty, was held with a no-host supper at the home of Mr. and Mrs. Frank Zimm near Sunnyside Wednesday evening. In the beautiful gardens tables were placed for Mr. and Mrs. Earl T. Andresen, Mrs. Bonnie Blessing, Mrs. Ben O. Kuensting, Mr. and Mrs. W. O. Green, Mrs. Frank Powell, Mr. and Mrs. Mein Pearce, Mr. and Mrs. Albert C. Gragg, Mr. and Mrs. Frank Marshall, Mr. and Mrs. Byron Lieutallen, Mr. and Mrs. Walter Kirk, Mr. and Mrs. Harry Humphreys, Mr. and Mrs. G. W. DeJardin, Mr. and Mrs. Fred Prosser, Mr. and Mrs. Fred Lucht, Mrs. H. H. Henry, Mrs. Mae Heggie, Mrs. Jennie Bartlett, Mrs. Austin Wilson and the hosts, Mr. and Mrs. Frank Zimm. Around the campfire all enjoyed group singing and harmonica numbers by Frank Zimm.

At the recent marche held in Salem Mrs. Earl T. Andresen was elected as departmental sergeant-at-arms and Mrs. Frank Marshall as partnership chairman.

Mrs. W. O. Green of Aurora and her officials will be installed at a formal installation on October 19 in the Cherry room of the Senator hotel.

WOODBURN—Invitations are in the mail for the wedding of Miss Mildred Rose McClain.

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daughter of Mr. and Mrs. W. S. McClain of Woodburn, and Robert J. Kraemer, son of Mrs. Catherine Kraemer of Mt. Angel. The ceremony will be an event of August 27 at St. Luke's Catholic church in Woodburn. Miss McClain is employed in Salem and Mr. Kraemer is employed at Lebanon.

Miss Gray Sets Date

A September bride will be Miss Yvonne Gray, daughter of Mr. and Mrs. E. L. Gray, Sr., who has announced Wednesday,

September 7, as date for her marriage to Dale Crandall, son of Dale Crandall, Sr., of Merced, Calif.

The simple service will be at 11 o'clock in the morning in St. Paul's Episcopal church, the Rev. George H. Swift, officiating. The reception following

will be at the Gray home.

The couple will be in Eugene this next year, Mr. Crandall to finish his senior year at University of Oregon. The bride-elect is a graduate of the Sacred Heart hospital school of nursing.

NEIGHBORS of Woodcraft are meeting Friday evening in the Salem Woman's club house, 460 North Cottage. Mrs. Gussie Shaw, guardian neighbor, will preside. There will be a program and refreshments will be served.

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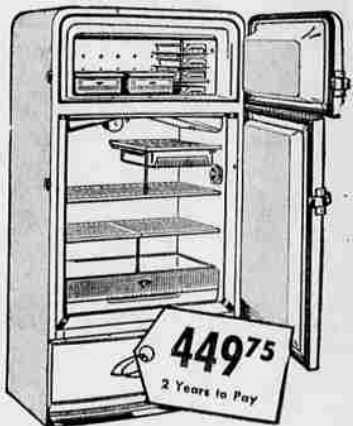


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MR. AND MRS. T. E. Barkman left today on a three weeks vacation trip which will take them to Yellowstone, Utah, California and Arizona.

VISITORS here for a few hours, Friday, were Mr. and Mrs. William P. Rockwood of Washington, D. C. who were guests of Mrs. Rockwood's aunt, Mrs. Margaret Rockwans.

Today's Menu

Company For Supper
 Raw Vegetable Dunking Platter
 Chipped Beef, Macaroni and Tomato Casserole
 Snap Bean Salad Bowl
 Bread and Butter
 Vanilla Custard with Sliced Bananas
 Coca Chiffon Cake

Cocoa Chiffon Cake
 Ingredients: 1/4 cup cocoa, 1/4 cup plus 2 tablespoons boiling water, 3/4 cup plus 2 tablespoons sifted cake flour, 1 cup less 2 tablespoons sugar, 1 1/2 teaspoons double-acting baking powder, 1/2 teaspoon salt, 1/4 cup salad oil (not olive oil), 4 medium-sized eggs (separated), 1/2 teaspoon vanilla, 1/4 teaspoon cream of tartar.

Method: Add the boiling water to the cocoa gradually, stirring until smooth; allow to cool. Sift the cake flour, sugar, baking powder, and salt into a medium-sized mixing bowl; make a well in these dry ingredients, and add the egg yolks, vanilla, and cooled cocoa measure. Beat with a spoon until smooth. Put the egg whites (make sure they measure 1/2 cup) in a large mixing bowl, sprinkle them with the cream of tartar and beat with a rotary beater or electric mixer until they form straight stiff peaks when the beater is slowly withdrawn. If whites are stiff enough they will not slide when bowl is partly inverted. Pour the egg yolk mixture gradually over the surface of the egg whites, folding in until they are all blended; do not stir. Turn into an increased 8x8x2-inch pan and bake in a moderate (350 F.) oven for 30 to 35 minutes or until top springs back when lightly touched. Invert pan immediately, resting two of the edges on other containers so that the cake hangs free of the table. Allow to cool thoroughly, about an hour. Loosen cakes from side with a spatula, turn pan over and hit edge sharply on table so cake will fall out. Makes 8 servings.

Sunday Brunch

Melon Cup
 Crisp Cereal with Raisins and Thin Cream
 Creamed Eggs on Deviled Ham Toast
 Beverage
 Creamed Eggs on

Deviled Ham Toast
 Ingredients: 3 tablespoons butter or margarine, 3 tablespoons flour, 2 cups milk, 1/2 teaspoon salt, dash of fresh-

ly ground pepper, 1 tablespoon finely cut parsley (use scissors to cut), 6 hard-cooked eggs, 1 three-ounce can deviled ham, 5 slices toast.

Method: Melt butter or margarine in a heavy saucepan; remove from heat, add flour and blend well. Add milk gradually, stirring until smooth after each addition. Add salt, pepper and parsley and return to range; cook over low or moderate heat, stirring constantly, until thickened and bubbly; cook two more minutes. Serve over toast that has been spread with deviled ham. 5 servings.

Ditto Home Scene Of Family Reunion

Dayton—A family reunion was held at the home of Mr. and Mrs. Will Ditto when members of their family gathered. Three sons: Mr. and Mrs. Edwin Ditto and children of Eugene; Mr. and Mrs. Leroy Ditto of Seattle; Mr. and Mrs. Robert Ditto and three children of Portland; four daughters: Mrs. William Sartain, Oakland, Cal.; Jean of McMinville, Mary and Carol, Dayton.

Spending a week in the Ditto home, were his sister and family, Mr. and Mrs. Odell Whitted and daughter Barbara Kay of Columbus, New Mexico. They drove 2,000 miles to get here and returned to their home by way of California.



Wed at Stayton—Bride of late June was Mrs. Robert Lee Brazeale, the former George Ellen Rand, daughter of Mr. and Mrs. James Rand, Jr., of West Stayton, the ceremony being solemnized in the Stayton Baptist church. Mr. Brazeale is the son of Mrs. Pauline Brazeale of Crabtree. (McEwan studio picture.)