

Capital Women

Edited by MARIAN LOWRY FISCHER

10—Capital Journal, Salem, Oregon, Friday, March 17, 1950

New Chapter In OES to Be Instituted

The third chapter in Salem in the Order of Eastern Star is to be instituted here at ceremonies announced for March 26 at 2 p.m. in the local Masonic temple.

The new chapter is to be known as Trinity chapter, U. D. The other chapters here are Chadwick and Salem chapters. Here to conduct the institution ceremonies will be Mrs. Edna W. of St. Helens, worthy grand matron, and Leslie Bass of Portland, worthy grand patron.

Officers of the new chapter are Mrs. D. M. Eby, worthy matron; Stanley Brown, worthy patron; Mrs. J. E. VanWynyard, associate matron; Wilfred Wilson, associate patron; Mrs. R. C. Genre, secretary; Mrs. Harry H. Charlton, treasurer; Mrs. Carl G. Anthony, conductress; Mrs. R. T. Grotte, associate conductress; Mrs. E. W. Shaw, chaplain; Mrs. Wilfred Wilson, marshal; Mrs. Stanley Brown, organist; Mrs. Lawrence Andersen, Ada; Mrs. J. B. Avison, Ruth; Mrs. Kenneth J. Smith, Esther; Mrs. R. L. Forester, Martha; Mrs. Ford Zeeb, Electa; Mrs. Charles L. Unruh, warder; J. B. Avison, sentinel.

The new chapter is to meet the first and third Fridays in the West Salem City hall.

HOSTS on Friday evening to their dinner club will be Mr. and Mrs. Ralph H. Cooley, Mrs. U. Scott Page and Mrs. William McGilchrist, Jr. are to be additional guests.

Daughters of Governors Exchange Greetings

Birthday greetings were extended in a call by a governor's daughter upon a former governor's daughter, Wednesday, March 15.

Miss Anne Whiteaker, Eugene, daughter of Oregon's first governor as a state, the late Gov. John Whiteaker, observed her birthday Wednesday.

That afternoon, Mrs. Lester D. Green (Marylou McKay), daughter of Governor Douglas McKay, who lives in Eugene, called to extend greetings of the day to Miss Whiteaker and to present her with a nosegay.

Governor McKay telephoned greetings to Miss Whiteaker and was told he was the first governor she had talked to since the late Governor Charles H. Martin was in the office.

Miss Whiteaker always has made her home in Eugene and still keeps up a keen interest in all that goes on in the community in spite of advanced age and failing health. One of the early graduates of the University of Oregon, she appeared at the alumni luncheon last June to extend greetings.

MYSTICAL ROSE group of Junior Catholic Daughters conducted its eighth meeting at Shirley Sommers' house. The secretary, Beverly Deggeller, read the attendance of the girls at Holy Hours and Cherub chapel.

Shirley Sommers and Beverly Deggeller are to take charge of the food sale at Broadway Appliance company Saturday, March 18, between 10 and 11 o'clock.

The next meeting will be March 27 and Mrs. Shepherd's house.



Leave for Japan—Mrs. Rollin Graber and daughter, Gloria, left this week for Japan to join Major Graber, who is stationed with the air force there. They have been in Salem since October, visiting Major Graber's parents, Mr. and Mrs. John Graber, and with Mrs. Graber's sister, Mrs. Joseph Johnston. (Jessen-Miller studio picture)

Miss Kells Wed in East

Mr. and Mrs. Claude A. Kells announce the marriage of their daughter, Miss Mary Elizabeth Lucrezia Kells, to Dr. Edoardo Vergara-Caffarelli di Craco of New York City and Milan, Italy, on March 4 at St. Lucy's church in New York. The double ring ceremony was performed by Rev. Dante Del Fiorentino.

The bride wore an ivory colored dress of French brocade with a lilac motif. Her headpiece was of white velvet leaves and lilac blossoms and she carried a bouquet of the same flowers. Mrs. Guiseppe de Luca of New York City was her matron of honor.

Mrs. Vergara-Caffarelli is a graduate of Willamette university and received her master's degree from University of Washington. She is a mezzo-soprano concert artist and has studied voice in New York with Paul Allhouse, famed Metropolitan tenor. The couple met in New York five years ago after a performance of Pergolesi's opera, "Il Geloso Schemito," at Columbia University in which the bride starred.

Dr. Edoardo Vergara-Caffarelli is a member of an old Italian family which came from Vergara, in Spain, and settled in Naples in 1381, where it obtained the dukedom of Craco. Dr. Vergara-Caffarelli received his degree in political science at the University of Pavia and came to the United States under the auspices of the Carnegie endowment. Since 1942 he has been connected with the "Voice of America" broadcasts to Europe. He is now music critic for the department of state shortwave programs to Italy. He has studied composition with Vittorio Giannini, American composer and professor at Juilliard school in New York. During the war Dr. Vergara-Caffarelli belonged to the group of Free Italians headed by Count Carlo Sforza, now foreign minister of Italy.

After their wedding trip the couple will reside in New York.

SILVERTON — Mrs. W. F. Krenz, county president, is announcing the Marion county Federation of Women's Clubs meeting to be at Silvertown Friday, April 28.

Plans for place of meeting and entertainment are being arranged by Mrs. P. A. Loar, president of the Silvertown club, and Mrs. Keenz.

Miss Turner Given Party

Miss Maycelle Turner, who is to be wed on April 1 to Russell Sahli, was honored at a party and shower for which Miss Norma Wenger and Miss Phyllis Lehman were hostesses this week.

Feeling Miss Turner were Mrs. G. T. Turner, Mrs. Lloyd Lansing, Mrs. Fred Sahli, Mrs. Darwin Coombs, Mrs. A. W. Sahli, Mrs. Marion Schindler, Mrs. Lester Dudley, Mrs. Charles Wenger, Mrs. Wilbert Wenger, Mrs. Walter Hinderliter, Mrs. John Hinderliter, Mrs. Alvin Hansen, Mrs. Jessie Sanders, Mrs. Royce Linhart, Mrs. Melvin Goertzen, Miss Wanda Kennedy, Miss Lucille Olson, Miss Vera Heiserman, and the two hostesses.

Junior Guild's Meeting Reported

Junior guild of St. Paul's Episcopal church met Tuesday afternoon at the parish house, a no-host luncheon preceding the meeting.

Mrs. Donald Young was guest speaker to discuss the possibilities of a council of representatives from all the church guilds to serve as the coordinating group in sponsoring the annual church bazaar. The Rev. George H. Swift, rector of the church, also spoke to the group, and Miss Elizabeth Porter reported on the thankoffering boxes.

The members worked on plans for the rummage sale being conducted this Friday and Saturday with Mrs. Custer E. Ross and Mrs. H. H. Henry in charge. A birthday cake was presented Miss Jean Quickenden. Guests at the meeting included Miss Marjorie Harris, Mrs. Wayne Weeks, Mrs. J. F. Causey, Mrs. Gerald Fisher, Mrs. Clark McCall.

Birthday Event

The country home of the Howard E. Hicks family in the Halls Ferry district was the scene of a surprise birthday party given by Mrs. Hicks in honor of her husband last Saturday night.

During the evening cards and games were played after which gifts were presented to the honoree and a lunch was served by the hostess.

Guests were Maxine and Bob Byers, Irma and George Day, Charles and Georgia Domagolla, Verda and Scott Graham, Ruth and Don Hardy, Lucile and Harold Hill, Angela and Bob Schneider, Imogene and Don Stiffler, Ruthanne and Dick Whitely, Rosemary Henningsgard and Ted Hobby, Anabelle Kropp and John Day, Vicki Bowen Lynn and Phil Day, James White and the honor guest and the hostess. Prizes were won by Ruth Hardy, Charles Domagolla and John Day.

HONORING their daughter, Beth, on the occasion of her eighth birthday, Mr. and Mrs. Robert Needham are to entertain at a dinner this evening. Movies will follow the dinner.

Places will be marked for: Beth Needham, Shannon Dyer, Conie Collins, Penney Powell, Caroline Smith, Leslie Clayton, Gail Shuford, Kay Minty, Janice Albada, Ann Lenhart, Barbara Roth, Cathy Campbell, Cheryl Porter, Allaine Currier, Susan Fisher, Neva Heldman, Sharon Golden, Molly Allen, Wally Reed, and Tommy Needham. Additional guests will be Beth's godparents, Miss Esther Baird, Mrs. Carl G. Collins and Dr. Winfield Needham.

War Mothers Plan Honors for 90-Year Old Members

Salem chapter, American War Mothers, will honor two of its members who are 90 years old at the social meeting planned for next Tuesday, March 21, at 2 p.m. at the home of Mrs. A. A. Lee, 1515 State street.

Mrs. W. T. McDerby and Mrs. Caroline Hixson are to be honored especially and all other members whose birthdays are in January and February will be given recognition.

At the meeting, Mrs. Caroline Hixson will relate some early history of Salem. Mrs. Glenn W. Prather is to lead singing of old songs.

Assisting Mrs. Lee at the meeting will be Mrs. Gena C. Benson, Mrs. Dave Cogswell, Mrs. Barbara Crane and Mrs. Byron B. Herrick.

New Officers in YW Salore Club

A no-host dinner featured this week's meeting of the Salore club, young business and professional women's group of the YWCA, Monday evening at the YWCA residence.

Election of officers was the important business of the meeting and the following were chosen to preside for the coming year: Miss Helen Tibbets, president; Miss Louisa Kelly, vice president; Miss Phyllis Sieber, recording secretary and treasurer; Miss Nola McDuffee, corresponding secretary.

It was announced that plans are already being made for the annual spring banquet which this year will be given during National YWCA week. The date for the dinner has been set as April 26.

Installation of new officers will be at the next regular meeting, March 27. All young business, professional and industrial women who are interested are invited to attend.

EXPECTED here from Corvallis this week-end are Mr. and Mrs. Budd Coons, who will be here during the spring vacation at Oregon State college. They will visit Mr. Coons' mother, Mrs. Ivy Coons, and Mrs. Coons' parents, Mr. and Mrs. Glenn S. Paxson.

Sea Food Dish

Deviled Sea Food
2 tablespoons butter or margarine
1 teaspoon salt
1/2 teaspoon paprika
2 cups top milk
2 eggs
1 1/2 tablespoons lemon juice
1 teaspoon grated onion
1/2 teaspoon Worcestershire sauce
1 teaspoon prepared mustard
2 cups flaked, cooked sea food
1 1/2 cups, finely crushed shredded wheat crumbs.

Melt butter, add flour, salt, and paprika. Stir to a smooth paste. Add milk gradually; cook over low heat stirring constantly until thickened. Remove from heat and add slightly beaten eggs, lemon juice, onion Worcestershire sauce, mustard, and sea food. Add three-fourths of the crumbs to the first mixture. Pour into shells or individual casseroles. Sprinkle remaining crumbs over top and bake in moderate oven (350-375 F.) about 20 minutes. Yield: 6 servings.

Benefit Is Successful

More than 250 attended the benefit luncheon, children's style show and card party sponsored by the auxiliary to the Marion-Polk County Medical society, Thursday afternoon at the American Legion club.

Proceeds from the benefit go to a fund to purchase and maintain two complete library carts, one for each of the two local hospitals.

It was an occasion for the young fry to strut their stuff in fashions, the style show featuring new fashions for children between 2 and 12 years of age. The clothing was displayed from Margwen's shop, Miss Margaret Allen was commentator.

Taking part in the style show were children of auxiliary members, Nina and Caroline Crothers, twins; Madelle Poole, Becky Purvine, Susan Gilbert, Susan Fisher, Susan McGee, Barbara Mills, John Callicrate, Karen Thompson, Julie Shiffer, Duncan Clark, Lynnie Lou Hammerstad, Janet Brewer, Jayanne Harvey, Nancy Miller, Don Treilstad, Margaret Lancefield, Rickie Pomeroy, Jean Hawthorth, Linda Ramage, Sally Joseph, Jean Lidbeck, Laura Smith, Raymond Barton.

First of the style shows of the season, the affair also was especially interesting because it featured the children and was an occasion inspiring many to express hope it would be repeated next year.

To Address Club

Dallas—Dr. J. H. Stewart, Polk county health officer will speak at a dinner meeting of the Business and Professional Women's clubs at the Chamber of Commerce rooms, Monday evening, with Mrs. Almos LeFors program chairman. A no-host dinner will be served at 6:30 o'clock with Mrs. J. C. Neil in charge and Mrs. D. E. Rhodes in charge of a musical program including selections by the high school saxophone quartet. The monthly board meeting will be held Friday night at 8 o'clock at the home of Mrs. P. R. Calkins, 1017 Hayter street.

MRS. W. J. PECK left Friday on the Shasta Daylight for San Francisco to visit her sister, Mrs. Edith Peck, and her niece, Mrs. Byron Clayton and family.

New Officers For Alumnae

Delta Gamma alumnae have announced new officers for their group. They include Miss Loren Jack as president; Mrs. Robert D. Gregg, vice president; Mrs. A. Freeman Holmer, recording secretary; Mrs. John W. Stortz, treasurer; Mrs. Lloyd Hammel, corresponding secretary.

The group met last evening at the chapter house. Mrs. Mae Worden of Missoula, Mont., province secretary, was a guest and talked over plans for the national Delta Gamma convention at Banff in late June.

Following the meeting the girls of the active chapter joined the alumnae for the late supper. Mrs. Eugene Booth, Mrs. Clayton Foreman and Mrs. Leon Perry were hostesses.

Benefit Party

Lincoln—The Lincoln Community Center association is sponsoring a benefit card party this coming Saturday evening March 18, at the Lincoln school house, starting at 8 o'clock.

Canasta, 500 and pinocle will be played. Mrs. R. J. Meissner, Mrs. J. P. Smart, Mrs. Eva Purvine, and Mrs. Robert F. Yungen are the chairmen for arrangements for the party.

Proceeds go to the fund being raised to secure a clubhouse.

ARRIVING this week-end from Corvallis to spend the spring vacation from Oregon State college in Salem will be Mr. and Mrs. Thomas Faught, Jr. (Leta Jean Evans) who will be guests of her parents, Mr. and Mrs. W. H. Evans, and of his parents, Mr. and Mrs. Thomas Faught, Sr.

AMONG those entertaining after the Beta Sigma Phi dance this evening are Mr. and Mrs. Robert Corey, their guests to include Mr. and Mrs. Melvin Bed-saul, Mr. and Mrs. David Erskine, Mr. and Mrs. Earl Croghan, and Captain and Mrs. Richard Reynolds.

Hear the hits on—**COLUMBIA 7-Inch Microgroove RECORDS**

POP HITS—
 • "Quicksilver" Doris Day
 • "Envy" Buddy Clark
 • "Johnson's Rag" Jimmy Dorsey
 • "Dear Hearts and Gentle People" Dinah Shore

SHORT CLASSICS—
 • "O Sole Mio" Richard Tucker
 • "Some Enchanted Evening" Ezio Pinza
 • "The Lord's Prayer" Nelson Eddy
 • "Sabre Dance" Oscar Levant

These Are Just a Few—Many More Available
 Listen to CBS-KOIN Every Sunday at 2 P.M. for the LP Music Parade

The SALEM RECORD SHOP
 Downtown, Oregon Bldg. STATE & HIGH Phone 38632 Harold & Doreen Shogren

Cooking Lenten Meals for Two



Scallops for Two—Quick and easy Lenten dish

It's easy to shop for and to prepare fish for two during Lent, and so even if this is your first or second year of house-keeping you can plan well these next weeks.

Broiled scallops are simple to cook and delicious. Follow the menu that has become so popular in New York seafood restaurants in the past few years and with the scallops serve huge baked potatoes crisp-crisped and blessed with generous wads of butter. And perk sprigs of parsley atop the potatoes. I was interested to notice recently that one seafood restaurant had not only salt and pepper on the table but a shaker of paprika and one of celery salt as well. Both these spices add savour to fish and the potatoes. Hot crusty rolls are perfect with this meal and if you feel ambitious run up a lemon chiffon pie for dessert. Here's how to fix the scallops:

Scallops for Two
 Arrange one-half pound bay scallops in two well-buttered scallop shells. (If large sea scallops are used cut each one into smaller pieces.) Squeeze the juice of half a lemon over the scallops, sprinkle with salt and freshly-ground pepper, and dot with butter. Place in the broiling compartment about 2 inches from the flame and broil 5 to 8 minutes. Do not overcook. Scallops can be broiled in the broiling pan if scallop shells are not available. Serve with lemon wedges, cucumber slices, and tartar sauce if desired.

Note: Frozen scallops are available for those who cannot buy fresh scallops. And now a New England firm is canning scallops in No. 1 flats and No. 1 talls as well as in seven-ounce cans.

Just in time to give the new housekeeper help with cooking in general is a revised edition

of the **JUST FOR TWO COOK-BOOK**, by Lily Haxworth Wallace (Barrows, New York, \$2.50). Mrs. Wallace has included lots of cooking information along with her recipes, and there's a chapter on marketing tips and one on measurements and methods. The recipes include all the main categories, from breads to salads, and for the most part their yield—for two—is a reasonable one: not too small to be impractical, but not so large that it will take you and your husband forever to eat up the dish. It's too bad that more specific pan sizes aren't given with the cake and bread recipes, but since home-makers tend to use the pans they have on hand anyway maybe this won't throw you!

WORLD FAMOUS Hohner and LA TOSCA ACCORDION SPECIALS!

NEW

48 BASS HOHNER	Was 195.00 Now	150.00
80 BASS HOHNER	Was 225.00 Now	175.00
80 BASS HOHNER—One Shift	Was 275.00 Now	185.00
111 BASS LA TOSCA—2 Shifts	Special at	275.00
120 BASS LA TOSCA—2 Shifts	Special at	295.00
120 BASS BABY GRAND LA TOSCA	2 Shifts	275.00
120 BASS LA TOSCA—any child of 6	can play this accordion. Special at	250.00

Used Accordions from \$100.00

CONVENIENT TERMS

WILLS MUSIC STORE
 432 State

Interior Decorating .. can be FUN!
 By AGNES MEYER

HIS and HERS

A well-planned home should reflect the tastes and personalities of both the masculine and feminine members of the household. This is especially true in bedrooms. When we stop and consider that we spend one-third of our lives in our bedrooms certainly our own personal preferences should hold full sway insofar as space permits.

The sketch above reveals a plan for a couple of rugged individualists who share the same room. HE likes a trimly tailored room with he-man furnishings. SHE prefers frill and froth fit for a fairy princess.

A draw-back drapery made of HER pastel-flowered chintz backed by HIS deep-toned crash, forms a partition which divides one room into two. The four-poster bed with frothy canopy, the organdy ruffled curtains and satin slipper chair identify one section as definitely HERS.

The low modern bed in HIS section has crash cover which matches curtain and partition drapery. The well-appointed flat top desk, the king size leather chair and hassock, the modern hanging shelf above the bed give it a thoroughgoing masculine flavor. Walls and floorcovering are the same throughout giving a pleasant appearance of decorative unity.

Come in and discuss your personal preferences in furnishings with us... let us help you make satisfactory personalized selections.

Miller's FURNITURE
 Phone 3-4543 Third Floor

Here are your new white "saddles!"

For that "spring feeling" clear down to your toes! Beautifully made white buck saddle shoes with a coral rubber tennis sole... or in white elk with a white rubber sole. Of course we can fit you... sizes 3 to 10, AAA through G.

Love those savings at **Leed's**
 America's largest shoe fashion retailers
 170 N. Liberty

Mail Orders, Add 20¢... phone orders call 29250

SAVE... WHEN YOU BUY **St. Joseph ASPIRIN** WORLD'S LARGEST SELLER AT 10¢