

Miss Lien Named by Rainbows

Arda Lien, worthy ad-
Chadwick assembly
was named a grand rep-
resentative at the grand ses-
sion of the Order of Rain-
bow Girls at Tillamook
week-end. Chadwick as-
sembled the 43 girls from
1200 Rainbow girls and
chaperons, Miss Sally
Lien of Dallas, grand
adviser, presiding. Oth-
er girls taking part were
Marlyn Lorenz, grand fi-
Miss Nancy Bone, grand
representative to Ohio; and
Nancy Rust who perform-
the Lord's Prayer" in pan-
se. "The Light of Faith"
the theme of the grand
dinner, light houses decorat-
rooms of the new high-
where the session took

Arnold Johnson, moth-
er, Mrs. Emory Wood
Mrs. Zina Sharpnack ac-
cused the 43 girls from
who attended the meet-
Tillamook.

Chadwick assembly will
or a cooked food and
sale on Saturday at the
en Center.

Chapter at Sylvan Meets

Sylvan—Ramona chapter,
Order of Eastern Star,
wed guest night at last
meeting. Guests includ-
members from Mill City,
yn chapter; Stayton, Aca-
chapter; and Bremerton,
Rainbow chapter.
A. Floyd Johnson, worthy
m, and George W. Huff-
worthy patron of Marlyn
ar, were introduced and
ted. A degree honoring
was presented, with
emental music including
solos by Mrs. John La-
and Mrs. W. P. Scarth.
A. Fish told of the De-
meeting and Mrs. W. P.
h, mother adviser for Or-
of Rainbow for Girls, an-
ced the grand assembly
was at Tillamook, March
and 28. Twenty members
the Ramona assembly of
tion attended. Miss Peggy
gn is a grand choir mem-
and Miss Shirley Green-
is grand representative
ate of Tennessee. Mrs.
Scarth is a member of
ate executive board for
and assembly. Mrs. F. E.
ater and Mrs. Elwin Hood
ted on the visitation to
Salem chapters.
Charles Leonard as-
by her son, David, ar-
d the Easter decorations.
he refreshment committee
Mr. and Mrs. W. Clark
man, Mrs. F. E. Sylvester,
Glenn Green, Allen Grib-
nd Harry Vince won first
second awards in the Eas-
net contest. Mrs. George
served on the hospitality
lities. The April 14 anni-
ry supper is to be no-host
8 o'clock.

Forrest Wed ing Mid-March

Forrest — The wedding of
Charlotte Rae Forrest,
sister of Mr. and Mrs. Ray-
M. Forrest of Yamhill,
Robert Hegeman Gray, son
r, and Mrs. R. Louis Gray
ortland, was an event of
day, March 14. The cere-
y was performed at the
Presbyterian church by
Carl Benbow of Dallas. A
dion was held afterward
e church parlors.
e bride wore a white lace
a cap of matching lace
ng her finger-tip illusion
in place. She carried a
prayer book topped with
gle white orchid. Mr. For-
gave his daughter in mar-
Jane Newman was maid
onor for her cousin and
a ballerina dress of deep
e satin and nylon net with
d matching satin. She car-
a basket of heather, vio-
nd sweet peas.
s Kathleen Forrest, the
s sister, and Miss Sally
sister of the bridegroom,
junior attendants. They
matching frocks of sea
pink satin and nylon net
headdresses of matching
and carried baskets of
peas and violets.
rry Johnson stood as best
for his cousin and ushers
Ronald Bachl, William
s, Jack Tompkins, Hal

ful cramps of "Monthly Periods" stopped or amazingly relieved

In 3 out of 4 cases in doctors' own tests!
men and girls who
from those function-
caused cramps, back-
and headaches of
uation — who feel
and irritable on cer-
"particular days" —
often be suffering
unnecessarily!
It is the conclusion
tests by doctors in
Lydia E. Pinkham's
ble Compound gave
etc or striking relief
uch distress in 3 out
of 4 cases tested!
Medical evidence shows
Pinkham's thorough-
in action. It exerts
unably calming effect
on the uterus — without the
use of pain-deadening drugs!
The effectiveness of Lydia
Pinkham's needs no proof to
the millions of women and
girls whom it has benefited.
But how about you? Do you
know what it may do for you?
Take Lydia Pinkham's
through the month. See if
you don't get the same relief
from the pains and weakness
of "those days"! See if you
don't feel better before and
during your period!
Get either Lydia Pinkham's
Compound, or new, improved
Tablets, with added iron!
If you're troubled with "hot
flashes" and other functional
distress of "change of life" —
you'll find Lydia Pinkham's
wonderful for that, too!

Party for Mrs. Brown

Silverton—Mrs. Virgil Pet-
tit was hostess to a group of
Silverton and out-of-town
friends, complimenting Mrs.
Kenneth A. Brown (Donna
Upjohn), at her home Friday
evening at a social hour and a
surprise gift shower. The de-
corations were in pink snap-
dragons and blue grape hya-
cintus.
Present from Salem were
Mrs. Donald H. Upjohn, Mrs.
Lloyd Hunter, mother and sis-
ter of the complimented guest,
and Mrs. C. H. Brown, mother
of Mr. Brown; from Portland
was Mrs. John Schwabe; and
of Silverton, Mrs. David De-
meter, Mrs. James Ekman, Mrs.
Harry Carson, Jr., Mrs. Nor-
man Dodda, Mrs. Olaf Paulson,
Jr., Mrs. John Middlemiss,
Mrs. Wayne Grodrian, Mrs.
Keith Anderson, Mrs. Robert
Duncan and Mrs. William Dun-
can.
Mrs. Schwabe and Mrs. Wil-
liam Duncan assisted the host-
ess during the refreshment
hour.

Wed Recently—Mr. and Mrs. Max Cohen (Pearl Wen-
inger) were married March 15 at Oswego. The bride is
the daughter of Mr. and Mrs. George Crockett of Silverton.
The couple will live in Oswego.

Dallas Club

Dallas—The art appreciation
section of the Dallas Woman's
club studied French, American,
and Mexican moderns at their
regular meeting last week.
The group made plans for the
pending trip to the Art museum
in Portland and the possibility
of selecting a print which will
be framed by each individual
as a culmination of the class
project.

Present were: Mrs. Paul Mor-
gan, Mrs. Cecil Meeker, Mrs.
R. G. LeFors, Mrs. Allie Han-
nagin, Mrs. O. E. Anderson,
Mrs. Wm. A. Duncan, and Mrs.
Dean Forbes.

MRS. CHRISTINA NEW-
BURGH is leaving Monday eve-
ning for El Cerrito, Calif., for
three or four weeks to visit
with her brother-in-law and
sister, Mr. and Mrs. H. Smith.

Press Awards Won by Four CJ Staff Women

Four Capital Journal women
staff members received awards
in the annual contest of the
Oregon Press Women. It was
announced at the group's an-
nual spring workshop in Salem
over the week-end.

To Corabelle Hills went the
first prize for best display ad-
vertisement.

To Margaret Magee went
first place for best feature story
in a daily.

Five first place awards went
to Marian Lowry Fischer as
follows: Best news story in a
daily, best interview, best pub-
licity and promotion work
(foods section); best woman's
page, and best column in a
daily.

Katherine Harris, Lebanon
Express and correspondent for
the Capital Journal from Leb-
anon, received three first place
awards: Best feature story in a
weekly; best editorial in a
weekly; best special edition
newspaper published or edited
by a woman.

Others given first place
awards were: Elizabeth Salway
Ryan, Portland, for best news
story in a weekly, best feature
story in a magazine, best col-
umn in a weekly. Rebecca Tar-
shis, Portland, best publication
other than a newspaper or book
edited by a woman. Josephine
Barnett, Oregon City, best news
picture in a newspaper, best
feature picture in a newspa-
per.

At the election of officers,
Marian Lowry Fischer of Sa-
lem was named president; Mrs.
Mary Brown of the Spokes-
man, Redmond, vice president;
Corabelle Hills of Salem, sec-
retary; Katherine Harris of
Lebanon, treasurer. Mrs.
Fischer was named delegate to
the convention of the National
Federation of Press Women in
Los Angeles in early June.
Bend was named place for

Wonderful Relief for
ITCHING SKIN!
Zemo, a doctor's highly medicated Anti-
taphic, promptly relieves itch, stops
scratching and so aids faster healing and
clearing of surface skin
and scalp troubles! → ZEMO

Food Prices Drop in Portland in February

Portland (AP) — Food prices
dropped 1.3 per cent in Port-
land in February, the Bureau
of Labor Statistics reported
Saturday.

Fruits, vegetables and eggs
led the decline. Meat prices

dinner were a talk and collec-
tion of pictures by Duncan Mc-
Roberts on his trip to India,
China and Formosa.

ended a five-month downward
trend by advancing two-tenths
of a per cent.

The February food price in-
dex for Portland was 111.3-19
per cent higher than three
years ago. Prices during 1947-
1949 are used as a base of 100.

$$18+6=24$$

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ALWAYS FIRST QUALITY
160 N. Liberty
Salem,
Oregon

One Part Glamour, One Part Thrift

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Get your free tickets
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ard and many other
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Easter's own favorite color

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anytime, anyplace

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39⁷⁵

Beautiful . . . all in handsome
soft texture navy wool fabrics and
they're cut and tailored with a
care worthy of such superb mate-
rial. Expensive looks . . . done
with simple line, flawless detail.
Rayon crepe linings. These navy
suits go anywhere, anytime.

PENNEY'S SECOND
FLOOR

PENNEY'S
ALWAYS FIRST QUALITY
160 N. Liberty St.
Salem, Oregon
Downtown
SALEM MERCHANTS
Association

Perky, New
EASTER STRAWS
Rough, shiny bonbon
straws in pretty new
shapes . . . all done up
with roses, posies, veil-
ing, fascinating touch-
es! Try on so many at
Penney's right now . . .
love them all for Easter

2⁹⁸

SECOND FLOOR

Acelale and Rayon
BLOUSES
2⁹⁸

Hand washable blouses of ace-
tate and rayon are the talk of
the Easter fashion parade.
White, pastel and dark tones.
Sizes 32 to 44.

SECOND FLOOR

STORE HOURS 9:30 A.M. TO 5:30 P.M. — FRIDAY NITE TILL 9:00 P.M.

Today's Menu

Family Dinner
Beef and Green Pea Casserole
Steamed Rice
Salad Bowl
Fruit and Cookies
Bread and Butter
Beverage

Beef and Green Pea Casserole
Ingredients: One 10 - ounce
package frozen green peas, 1/2
teaspoon salt, 1/2 cup boiling
water, 2 tablespoons shortening,
2 tablespoons finely chopped
(1 small) onion, 1 pound
ground round steak, 1 cup well
drained coarsely chopped
canned tomatoes, 1/2 teaspoon salt,
1/2 teaspoon pepper, 1 teaspoon
Worcestershire sauce, 1 table-
spoon butter or margarine, 2
tablespoons fine dry bread
crumbs.
Method: Add peas and 1/2 tea-
spoon salt to boiling water;
bring to a boil again, breaking
up peas with a fork if neces-
sary; reduce heat, cover, and
boil gently until just tender—
3 to 4 minutes. Drain. Melt fat
in 10-inch skillet; add onion
and cook, stirring often, over
low heat until lightly browned.
Add meat, mashing with a
long-handled fork to crumble,
and cook over low heat until
lightly browned. Add toma-
toes, 1/2 teaspoon salt, pep-
per and the Worcestershire
sauce; cook and stir about 5
minutes. Place one-half of the
drained peas in greased 1 1/2-
quart casserole; cover with
meat mixture and top with re-
maining peas. Cover and bake
in moderate (350F) oven until
hot through—about 15 minutes.
Remove from oven. Melt but-
ter in small saucepan or skillet
over low heat; add crumbs and
stir well. Sprinkle buttered
crumbs over top of casserole
and brown lightly under the
broiler; watch carefully be-
cause this will only take a sec-
ond or two. Makes 6 servings.

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HAZEL BISHOP
Lipstick Shades**
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shades of Hazel Bishop's
famous No-Smear Lipstick
—keyed to your own
coloring—wear with
any fashion color—
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