

Wedding in Gardens At Albany

Albany—The gardens at the home of Mr. and Mrs. A. Van Dahl formed the setting for the wedding on Sunday of Miss Marilyn Rehart Musgrave, of Albany, daughter of Mrs. R. W. Hedding, Long Beach, Calif., and V. L. Musgrave, The Dalles, and granddaughter of Frank W. Musgrave, Albany; and Stanford Thornton Larney, San Mateo, Calif., son of Mr. and Mrs. Stanford Larney, also of San Mateo. The double ring ceremony was read at 4 o'clock in the afternoon by the Rev. Orville F. Mick, Dallas, formerly of Albany.

The improvised altar was placed in front of a latticed arch, entwined with ivy with baskets filled with mixed pastel shaded gladioluses placed on either side of the arch.

Preceding the ceremony Thomas R. Baker sang. Mrs. Glenn Mick of Eugene was accompanist and also played the wedding music.

The bride was presented in marriage by her grandfather, Mr. Musgrave, and was attractive in a floor length dress of Chantilly lace made with bouffant skirt and bodice fashioned with insets of nylon tulle shirring. The fingertip length illusion veil was attached to a Mary Queen of Scots cap with seed pearls trimming the crown. The bride wore a necklace of pearls as her only jewelry. The wedding dress was trimmed around the yoke with white satin braid from the wedding dress of her grandmother, the late Mrs. Frank W. Musgrave. Completing her ensemble, the bride carried a cascade bouquet of gardenias and stephanotis with white satin streamers.

The maid of honor was Miss Adeline Ehrlich, who wore a ballerina length dress of American Beauty red nylon net with picture hat of matching color and material. She carried a bouquet of yellow gladioluses. Mrs. L. Peter Kennel was matron of honor and wore a yellow nylon net and picture hat identical to that of the maid of honor's. She carried a colonial bouquet of Better Times gladioluses.

Susan Kay Waggoner, Eugene, niece of the bride, was the flower girl. She wore a long dress of aqua nylon tulle with matching picture hat and carried a basket of rose petals centered with a corsage of rose-shaded elfe roses.

Martin Clevretta, San Mateo, Calif., was best man and seating the more than 100 wedding guests was Harold Waggoner of



Wed August 21 — Mr. and Mrs. Charles Victor Courter (Lorraine Elvera Nyquist), above, were married August 21 at Woodburn. The bride is the daughter of Mr. and Mrs. Carl Nyquist of Scio and Mr. Courter is the son of Mr. and Mrs. Wesley Courter of Hubbard. (Alyce studio picture, Woodburn.)

Eugene, brother-in-law of the bride.

For her daughter's wedding, Mrs. Hedding chose a street length suit of champagne colored faille with black velvet trim. Her costume was complemented with black accessories and a corsage of pink roses. The bridegroom's mother wore a street length navy sheer with white trim and white accessories and her flowers were also pink roses.

The wedding reception also was in the gardens. The table was decorated with the wedding cake encircled with white gladioluses. Mrs. Harold Waggoner, Eugene, sister of the bride, presided at the punch bowl, Mrs. Velma Morris cut the cake and assisting with the serving were Miss Lella Barry and Miss Melba Aylward, both of Albany. Miss Barbara Larney, sister of the bridegroom, from San Mateo, held the guest book.

After the reception the bridal couple left on a wedding trip to Crater lake and to California via the coast route. After September 15 they will be at home in Merced, Calif. For her honeymoon the bride wore a two-piece gray wool suit with box jacket and her hat matched her suit. Pinned to the shoulder of her jacket was a gardenia and stephanotis corsage.

The bridegroom is a staff sergeant with the United States Air Force, stationed at Castle Air Force base at Merced, Calif.



Smother round steak in a scrumptious sauce of tomato soup, cooked green pepper, onion and lemon. Everyone will smack his lips as he eats and enjoys it.

Pepper Steak Something Special, Tasty to Eat

"Good as all get out!" That's how the comments fly when you serve the plates with Pepper Steak. Take a piece of beef and you have something precious anyway. Then when you cook it in this mouth-watering way, you come out with a dish that's plain irresistible. The zippy topping combines generous strips of green pepper, savory tomato soup, thin slices of sharp lemon, onion and garlic. Cooked all together, it's a glorious tasting mixture.

You can take your choice of cuts of beef for the dish—either round or flank steak or another less tender piece. If using flank, be sure to score it well by cutting across the long fibers with a sharp knife. As meat cooks, you can quickly prepare the rest of this meal: Buttery mashed potatoes, tossed mixed greens for salad, fresh apples and grapes for dessert.

Pepper Steak
1 pound round or flank steak (1 1/2 inch thick)
1/2 cup flour
1/2 teaspoon salt
1/2 teaspoon pepper
1 large green pepper, cut in 8 strips
1 medium onion, sliced
1 clove garlic, minced
1/2 cup shortening

1 can (1 1/2 cups) condensed tomato soup
1/2 cup water
1/2 teaspoon salt
1 tablespoon lemon juice
4 thin slices lemon
Sprinkle steak with flour and seasonings; pound until thin. Cut into 4 serving pieces. Cook pepper, onion and garlic in hot fat; remove from skillet. Brown steak. Add cooked onion, pepper and garlic; blend in remaining ingredients, placing slice of lemon on each piece of steak. Cover. Simmer 1 hour or until tender. 4 servings.

Zesty Salad Bowl
Make dressing anytime. Rub salad bowl with cut clove of garlic. Tear chilled, crisp salad greens into bowl; add generous amounts of diced avocado and thinly sliced radishes. Pour this dressing over salad, toss gently and serve at once: In jar or bowl, combine 1/2 cup lime juice, 1 tablespoon grated onion, 2 teaspoons sugar, 1/2 teaspoon monosodium glutamate, 1/4 teaspoons salt, 1/4 teaspoon coarse black pepper. Shake or beat well. Add 1 cup salad oil; shake or beat again. Makes about 1 1/2 cups dressing.

Miss Riley Is Bride Aug. 23

Aurora—In the new Christ Lutheran church Sunday afternoon, August 23, Miss Fay Ann Riley, daughter of Mr. and Mrs. Clyde E. Riley, exchanged vows with Gideon Bentz of Sacramento, Calif., son of Mrs. Lydia Bentz of Scotland, S. D. The ceremony was read by the Rev. L. C. Liskauf. Miss Mary Wittstein played the wedding music, and Carol Jean Schmidt of Salem sang.

The bride was given in marriage by her father. She wore a slipper satin dress with lace yoke, and lace bordering the full court train, and trimming the long sleeves at the wrist. The double tiered net fingertip length veil bordered in lace, was held by a crown of seed pearls. The bride carried a white Bible topped by red roses with white satin streamers.

Miss Alice Riley was her sister's honor attendant. She wore a frock of gold nylon net over matching taffeta with gold satin bolero. She carried a nosegay of pastel flowers and a white wreath in her hair.

Miss Florence Garner of Seattle was bridesmaid for her niece. She wore a royal blue net over taffeta dress with satin bolero, and carried a nosegay similar to that of the maid of honor's. Mary Klinger of Aurora was flower girl and wore a rose taffeta floor length dress and carried a white basket of flowers tied with blue and gold ribbon. Charles Jensen was ring bearer.

Leonard Bentz of Portland, brother of the bridegroom, and Louis Jensen, uncle of the bride, attended the bridegroom. Ushers were Clyde Riley, Jr., of North Plains, brother of the bride, and Alvin Dale Gerner of Los Angeles, Calif., uncle of the bride.

For her daughter's wedding, Mrs. Riley chose a rose nylon sheer over matching taffeta with pink and white accessories and a corsage of pink and white gladioluses and roses.

A reception for 40 guests followed the ceremony at the Riley home. Mrs. Clyde Riley, Jr., cut the cake. Mrs. Martin Schmidt of Salem, aunt of the bride, poured. Miss Ruth Grimm, also of Salem, was in charge of the punch. Jacqueline Pinkham passed the guest book. Miss Rachel Garner, Salem, Mrs. Louis Jensen, Portland, aunts of the bride, and Mrs. Dale Cole, Vancouver, were in charge of the gifts.

When the couple left on their honeymoon, the bride wore a lavender linen frock with white accessories and a corsage of white rosebuds pinned to her dress. They will be at home in Sacramento where Mr. Bentz is employed in McClellan air force base.

Arrive for Wedding

Silverton—Guests at the Oswald Johnson home in Waldo Hills to remain for the September 5 wedding of a daughter of the Johnsons, Miss Janice Johnson, are Mr. and Mrs. Raymond Borchardt and Paul, Dennis and Barbara, of Osage, Iowa. Miss Johnson is to wed Bruce Mayo Reynolds.

Arriving early this past week were Mr. and Mrs. Charles Leonard, parents of the bridegroom-to-be, from Webster, N. Y., and Mrs. Vern Moore of Cedar Falls, Iowa. Mrs. Moore is to assist in the wedding reception and Barbara Borchardt will be the flower girl.

Furs Exclusively
For 35 Years
LACHELLES
1348 Ferry St.

Kizer-Parkhill Wedding August 30

Albany — At a quiet home wedding ceremony on Sunday, Miss Carole Diane Parkhill, of Albany, daughter of Mr. and Mrs. Edward H. Phillips, Portland, exchanged her nuptial vows with Frank Richard Kizer, son of Mr. and Mrs. Frank H. Kizer, Albany. The wedding was at 2:30 o'clock in the afternoon at the home of the bride's grandmother, Mrs. C. A. Troutman. The Rev. Fredrick Elwick read the double ring service. The bridal party stood before the fireplace, which was banked with pink and white gladioluses. Only the immediate families of the pair witnessed the ceremony.

For her wedding the bride wore a gray wool suit with green and white accessories and a purple-throated white orchid. Mrs. Kizer, mother of the bride, was the only attendant and she was attired in a blue suit with pink and blue accessories.

The bridegroom's father, Frank H. Kizer, stood as best man.

Miss Jean Carper was at the piano and played the wedding music.

After the ceremony the couple left on a wedding trip to Canada, to be gone a week. For going-away the bride wore her wedding costume and an orchid corsage.

Mr. and Mrs. Kizer will be at home in Albany at 731 Lyon street following their honeymoon.

Mrs. McLaughlin Named Secretary

Woodburn—Mrs. P. C. McLaughlin was elected recording secretary of the Woodburn Woman's club at a special meeting Wednesday at the library club rooms. She takes the place of Mrs. R. S. Ketchum, who was elected last June but who resigned on account of other business.

Speaker of the afternoon was Mrs. James Bunnell, executive secretary of the Marion County Tuberculosis and Health association. The club voted to sponsor the TB seal sale for the Woodburn area this year.

Delegates elected to the third district convention at West Linn, Sept. 30, are Mrs. James Lamb, Mrs. J. B. Gay, and Mrs. P. C. McLaughlin. Alternates named are Mrs. Charles Conyne, Mrs. P. H. Seely and Mrs. R. L. Anderson.

An invitation was read to attend the Oregon state board meeting at Corvallis Sept. 18 when Mrs. Chloe Gifford, third vice president of the General Federation of Women's clubs, will be guest speaker. It was voted to again sponsor a booth at the North Marion county fair to be at Woodburn Sept. 24, 25 and 26. Mrs. O. R. Randall and Mrs. Lyman Seely will be in charge. The first regular fall meet-

2-X GREEN STAMPS ON ALL PURCHASES FREE DELIVERY CHAPMAN DRUG STORE 140 Candalaria Blvd.

Everybody Likes to Walk on Easy Street

It has been estimated by the U. S. Public Health Service that approximately 90% of all people in this country are afflicted with some form of foot trouble. The care of your feet is essential to your health and comfort. For all foot disorders consult a foot specialist. **THE CHIROPODIST**

Golden Weddings Events at Lebanon

Lebanon—Two golden weddings were observed in this area on Sunday, August 30. Mr. and Mrs. John L. Blackburn observed the anniversary at their Rock Hill home with a reception attended by many local friends and a large number of out-of-town guests.

The Blackburns were married in Pendleton and lived at Pilot Rock for seven years before coming to the Lebanon area to make their home.

Mr. and Mrs. Perry Ginther observed their anniversary in the social room of the First Christian church. Approximately 200 friends and relatives greeted the honored couple.

The Ginthers were wed in Nebraska and have made their home in Oregon for the past 43 years.

Glamorize Prunes

Better breakfast month in September reminds us it's time to check our eating habits. As popular as ever for a breakfast fruit are prunes. For a colorful accent, add a thin slice or two of fresh orange to a dish of cooked prunes.

Nectar Milkshake

Surprise your school-going youngsters with a nectar milk shake in their lunch box thermos. Combine equal parts well-chilled milk and apricot whole fruit nectar, and shake well. If you like, add a spoonful or two of ice cream for extra thickness.

BEEF IN TOMATO CUPS

Serve tomato cups with a beef and kidney bean salad stuffing. Combine chopped cooked beef with red kidney beans, chopped celery, pickle relish and tomato pulp. Stuff tomatoes and serve chilled on lettuce cups.

Kabobs are fun for "outside" cooking. Grill over charcoal a combination of frankfurter slices threaded on skewers with ripe olives and a bacon slice. Or thread canned luncheon meat cubes on skewers with pineapple chunks and bacon.

200 TABLET BOTTLE ONLY 79¢ St. Joseph ASPIRIN

Bells Feted on 50th Anniversary

Stayton—In observance of their golden wedding anniversary, Mr. and Mrs. P. H. Bell were honored with a surprise open house Sunday, August 30, at their home.

More than 100 guests called. The couple were married in Omaha, Neb., September 8, 1903. The Bells have made Stayton their home for three and a half years.

The reception was arranged by their son, Phil Bell, Jr. Mrs. William Albus and Mrs. Cliff Likes cut and served the cake. Assisting with the serving were Mrs. Henry Tate, Mrs. Ed Sullens, and Mrs. Harold Woddy.

Signing the guest book were: Mr. and Mrs. George K. Sundlie, Mr. and Mrs. William Bliven, Mrs. A. C. F. Perry of Salem; M. L. White of Portland; Mr. and Mrs. Glenn Johnson, Mr. and Mrs. Hugh Morgan of Mehama; Mr. and Mrs. Harold Woddy and Nancy, Mr. and Mrs. Robert Albus, Helen Tate, Mr. and Mrs. D. George Cole, Mr. and Mrs. W. J. Albus, Mr. and Mrs. Cliff Carrick, Mr. and Mrs. George Bell, Mrs. Shirlee Darby, Mr. and Mrs. Buford Moreland, Mr. and Mrs. L. M. Larrimer, Jim Lande, Edith Philippi, Mr. and

Mrs. L. Stout, Mr. and Mrs. A. C. Van Nuys, Mr. and Mrs. Floyd Fair, Lynette M. Larimer, John Brand, Mr. and Mrs. William W. Schmidt, Mr. and Mrs. Clifford Likes and Peggy, Mr. and Mrs. Cletus Minten, Roger and Dehise, Mr. and Mrs. Verna Scott, Mr. and Mrs. Gordon Ullman and Jennifer, Mr. and Mrs. Henry Tate, Mr. and Mrs. G. W. Schachtsick, Mr. and Mrs. A. D. Mitchell, Ronald, Keith and Karen, Mrs. Anna Ditter, Mr. and Mrs. Ed Sullens, Doyle and Diana, Mr. and Mrs. W. H. Fair, L. H. Ellis, Mrs. Lloyd Girod, Mrs. Joseph Fritch, Mr. and Mrs. Kuipers, Albert Julian, Anna Julian, Mrs. J. L. Julian, Mr. and Mrs. Ted Freres, Mrs. Kenneth Abbott, Carolyn and Jimmie, Mr. and Mrs. Russell Johnson and Sheryl, Mrs. F. J. Rupert, Ethel and Harold, Mrs. Mae Smith, Robert Smith, Eleanor Silbernagel, Clara Fink, Jake Silbernagel, Mr. and Mrs. Ed-

ward J. Bell, Linda Klina, Joseph Fritch, Kathryn and Lois Fritch, Judith Ann Luky, Mr. and Mrs. Wallace Humphreys, Mrs. Clyde Talpey, Diana Browning, Cheryl K. Browning, and Mrs. W. H. Carter.

VODKA MARTINI



So smooth it leaves you breathless

Smirnoff
the greatest name in VODKA
100 proof. Made from 100% grain neutral spirits. St. Pierre Smirnoff Fls. Inc., Hartford, Conn.
Phone 2-2406
To Place Classified Ads

SERGEE
For Women 5'4" and under at **LITTLE FRENCH SHOP** 115 North High

AMERICA'S Most Modern Kitchen CAPITAL
Youngstown Kitchen
181 N. High

SAFEWAY LAST-MINUTE SPECIALS

Effective Friday, Saturday, Sunday—September 4-5-6

- PREM Luncheon Meal** 12-oz. can **39¢**
- CAKE FLOUR Swansdown** 2 1/2-lb. Pkg. **39¢**
- POTATO CHIPS** Nalley's or Blue Bell 4-oz. Pkg. **19¢**
- PINEAPPLE Highway** No. 2 1/2 Tin **25¢**
- TOMATO JUICE Sunny Dawn** 46-oz. can **25¢**
- MARGARINE Dalewood** lb. **19¢**
- TOILET TISSUE M-D** 10 rolls **\$1.00**
- VINEGAR Cider Old Mill** Gallon **59¢**
- SUGAR White Satin or Holly** 10-lb. sack **98¢**
- MAYONNAISE Best Foods or NuMade** Quart **59¢**
- CHEESE VELVEETA** 2-lb. loaf **79¢**
- VAN ZEE** 2-lb. loaf **75¢**
- Spaghetti With Meat Balls Chef Boy-Ar-Dee** 5 15 1/2-oz. cans **\$1.00**

- TOMATOES** 17-lb. Flat **\$1.19**
- HALE PEACHES** 26-lb. Lug **\$2.49**
- FRYERS** Manor House or Swift 1 1/2-lb. Average each **\$1.00**
- FRANKS** SKINLESS lb. **43¢**



• 2120 Fairgrounds Rd. • 245 Court St. • 935 S. Commercial • 1265 Center St.

Leed's has your favorite classic saddles

the best buys in town!

just \$4.99

White suede or leather
Sizes 3 1/2 to 10, AAAA-CI

You get more for your money at America's largest fashion shoe retailer! For example, this rubber-soled saddle oxford with white tennis sole. Suede also with coral sole. What value!

OPEN FRIDAY NIGHT 'TIL 9
170 N. Liberty

MAIL ORDERS INVITED! Add 25¢; C. O. D.'s, charges collect