

Red, White Theme at Wedding

At a double ring service solemnized last Saturday night, Miss Anna Jean Karsten, daughter of Mr. and Mrs. P. J. Karsten, was married to Carl G. Berr, Jr., Portland, son of Mr. and Mrs. C. G. Berr of Salem.

The rites were at 8 o'clock in the Halbert Memorial Baptist church, the Rev. Elmer O. Paulson officiating. White calla lilies, red and white carnations decorated the altar.

For the music, Mrs. Robert Shreck sang, accompanied by Miss Lena Swarbrick, the latter playing the organ. Lighted candles before the service. Miss Wilma Ebert and Mrs. Fred W. Holt, both wearing red and white tulle frocks.

Given in marriage by her father, the bride wore a white gown with tulle veil, and was styled with blonde bouffant, full yoke and small lace stand-up collar; long sleeves of lace buttoned at the wrists and extending to points over the hands; and a double tulle sheer tulle floor-length skirt with tulle train. The fingertip length double tulle veil was arranged from an oval type hat of lace interlaced with seed pearls and sequins. For her flowers, the bride carried white orchids with satin streamers and bouvardia on a white Bible.

Matron of honor was Mrs. Ephraim Stetzer, sister of the bride. The bride's long red tulle train over matching tulle dress with red net hat worn with a short veil, and she carried a bouquet of red and white carnations with ivy.

Mrs. James Vibbert and Miss Vernice Thackery, the latter of Silverton, were the bridesmaids. Their frocks were of white net over red tulle and their flowers matched those of the honor attendant.

Trinna and Wayne Thackery were the junior attendants, Trinna wearing a red frock trimmed in white lace and carrying a basket of white blooms.

Ronald Berg of Portland was best man for his brother, Groomsman were James Vibbert, and Lester Sandusky, and the ushers were Robert Carrow, Melvin Karsten, Kenneth Mulloy, the latter of Portland.

The bride's mother wore a beige suit with brown accessories and corsage of Talisman roses, the bridegroom's mother wore a brown afternoon dress with blue accessories and corsage of Talisman roses.

The reception was arranged in the church parlors. Mrs. Clifford Tibbetts and Mrs. Leonard Thackery, Silverton, cut the cake. Mourning were Mrs. O. W. Gustafson at the punch bowl, Mrs. P. Walcher, Eugene, at the coffee urn. Both are aunts of the bride. Assisting were Mrs. Walter Karsten, Mrs. William Karsten, aunts of the bride, Mrs. P. H. Stetzer, Mrs. Lyle Carrow, Mrs. Garland Black, Mrs. A. O. Legler, Mrs. Allen Vibbert, Mrs. Roy Vibbert, Mrs. Jack Tiberback, the latter of Albany, Misses Sharon Thackery, and Melva Thackery of Silverton, Miss Barbara Thackery of Molalla, Miss Carolyn Stetzer, Miss Karen Tuers, Mrs. Jack Odum.

For going away the bride wore a turquoise wool jersey suit with black velvet coat, white hat, patent leather accessories, and corsage of white orchids. Following a trip to California and Nevada the couple will be at home in Portland.

Some Notations...

Salem is quite busy currently entertaining beauties and nationally titled young women.

"Mrs. America" (Cleo Maletis) of Portland comes to Salem next Wednesday. "Miss Italy" (Rossana Galli) was here Wednesday of this week, and on February 6, "Miss America" (Marion McKnight) of South Carolina will visit the city.

Mrs. Maletis, the present "Mrs. America," is to be honored next Wednesday at a luncheon planned by Portland Gas and Coke company in the Coral room of the Marion hotel, Joseph A. H. Dodd, Salem district manager of the company, in charge. Guests will include a group of representative Marion county women, including heads of several organizations. Also attending the luncheon will be "Mrs. Salem" (Mrs. Neal Bryant) who participated in the state finals for the honor of choosing Oregon's representative to the national contest to select "Mrs. America."

Charming Salem folk with her beauty and graciousness on Wednesday was "Miss Italy" (Rossana Galli), a visitor here for a few hours. She was in this country in early fall, then returned to her home in Rome, Italy.

She came back to America only a week ago to continue her tour. Honoring Miss Italy, Meier & Frank's Salem Community council met at luncheon at noon Wednesday in the store's Oregon room. Gerry Frank as host.

The pretty visitor cannot yet speak English fluently but is studying hard. She can understand English better than she can speak it, so it is not too difficult to carry on a conversation because she can nod her understanding, and her beautiful, large dark expressive eyes almost do the talking. Setting off her dark eyes, a beautiful creamy complexion and burnished hair, simply drawn back, is her usual selection of beige or honey-type colors for her costumes—although she says blue is her favorite color.

A model in her homeland, she hopes to be able to continue that work in this country. And she loves the Pacific coast area especially.

She will be on tour of this country until February 18, then she will return to Italy before coming back here for some special modeling and photography work for a color spread in Glamour magazine.

In her homeland, she has also done some special work in photography in addition to her modeling and also has done bits in Italian motion pictures.

Accompanying the 21-year-old beauty on her tour is Miss Peggy Cantor, publicity director for the Schwartz International Textiles, Ltd.

Special speaker at the luncheon was Irving Turner, head of the fabrics department of Meier & Frank's in Portland. He told the group Italy has come a long way to take an outstanding position in fabrics today, and is coming up, too, as one of the three leading fashion countries.

He discussed the Flocco fabrics, passing around two samples, one the cashmere, soft type; the other the crisp, straw type material.

During the luncheon several costumes featuring the materials were modeled.

This was the premiere showing of these fabrics in the yardage material in this country.

SUBMITTY (Special) — Mrs. Eugene Diller was hostess to the Women's club at her home recently. Mrs. William Duchateau won high score in "500."

Attending were Mesdames Martha Glover, Emma Doerfler, Barbara Gehlen, Rose Reisterer, Phil Steffer, Cecelia Lalay, Ben Toepfer, William Duchateau, O. E. Roberts, Amella Albus, Phil Albus, Adam Sushauer, John Heuberg, Gerlie Kremer and John Albus.

Lunch was served following the meeting. Mrs. Martha Glover will be hostess to the group on January 31.

For in 12-inch skillet; add shredded cabbage; toss cabbage well in coat with melted butter; cook several minutes over low heat. Sprinkle cabbage with water; cover tightly. Cook as quickly as possible with hot searching until cabbage is just tender-crisp — 3 to 8 minutes. Season with sugar and soy sauce mixing well. Makes 8 servings.



Visits With Group—"Miss Italy" (Rossana Galli), visitor in Salem Wednesday, is shown above visiting with some of the group attending the Meier & Frank's Salem Community council luncheon in the store's Oregon room. Left to right up the left side, Miss Adele Egan, Spinners club president; Richard Fidler of the Meier & Frank's-Salem staff; Mrs. Tom Wolgamott, Zonta club president; Mrs. Claude A. Miller, Rotarian Women's president; Miss Italy, and Irving Turner (at far end), of the fabrics department of the store in Portland, in the immediate foreground at right is Mrs. Orville Kanner, Jr., Junior Woman's club president. (Jerry Claussen picture, Capital Journal)

STYLE NOTES

Italian Showing Highlighted

FLORENCE, Italy (Special) — Schuberth turned Italy's international style openings here Wednesday night into a high-fashion affair.

The Rome designer packed a surprise in every dress. Street dresses turned into cocktail gowns. Full skirts became narrow with the flick of a wrist. Skirts changed color and turned into capes.

The transformations were a matter of jackets and removable, reversible overskirts. The basis of each costume was a strapless, clinging sheath. Over it went a jacket and a tied-on apron overskirt.

Some of the overskirts finished at the side seams. Others met in the back to conceal completely the sheath underneath.

Schuberth hypnotized his audience with lovely fabrics, particularly dramatic prints, and exquisite embroideries. And the convertibles would be a boon, no doubt, to the social butterfly who must rush from shopping to cocktails to dinner to dance.

One model appeared in a full-skirted white shantung suit. She eased out of the jacket to show a low-cut brown and white floral print bodice. Then she undid the white skirt and there was the rest of the print sheath. Next she reversed the white skirt, and the slim sheath became a bouffant print dress.

Bodices were tight-fitting, the waistline normal.

Rainbows Install

DONALD (Special) — Members of the advisory board and new officers will be installed for Venus assembly, Order of Rainbow for Girls at the Donald hall, on February 3. Members of Venus chapter attended the district meeting at Orchard chapter at Molalla on January 15 at which time Mrs. Bertha Burton, worthy grand matron, made her official visit. Edwin Cox, associate grand patron, Mrs. Vida Robertson, scholarship fund, and Mrs. Lillian Humphries, pay of representative committee, all members of the grand chapter were introduced, and escorted. Venus chapter, along with Laurel chapter of Canby assisted in the ceremonies.

The regular meeting of Venus chapter was January 18, at which time, Mrs. Ethel Pettitt was installed, and Mrs. Robert Colvin, worthy matron, presented the names for approval of the chapter board and other positions, as follows: Mrs. Ralph Simpson, mother adviser; Mrs. Alice Cooney, assistant mother adviser; and for the board, Otis Jackson, Miss Alice Lettenmeyer, Mrs. Norman Yergen, Mrs. Percy Will, Mr. and Mrs. Richard Pence, Cal Lewis, and Mr. and Mrs. Robert Colvin, worthy matron, presented the names for approval of the chapter for the Rainbow advisory board and other positions, as follows: Mrs. Ralph Simpson, mother adviser; Mrs. Alice Cooney, assistant mother adviser; and for the board, Otis Jackson, Miss Alice Lettenmeyer, Mrs. Norman Yergen, Mrs. Percy Will, Mr. and Mrs. Richard Pence, Cal Lewis, and Mr. and Mrs. Robert Colvin, worthy matron and patron of Venus chapter. The names were approved. Miss Judy Orvold is the new worthy adviser for Venus assembly, replacing Miss Susan Jackson. Refreshments were served to Dr. and Mrs. Roy Heckard, Mr. and Mrs. Ron Dicken, Mr. and Mrs. Ken Stafford, Mr. and Mrs. Wayne Schumacher, Dr. and Mrs. R. C. Storey and the hosts.

Refreshments were served by Mr. and Mrs. Frank Anderson.

SHERIDAN (Special)—The Past Matrons club met for its January session at the home of Mrs. Frank Downing with a no-host dinner preceding the meeting. Mrs. Clifford Coon assisted.

Those attending were Mesdames Alfred Loe, Robert Guffry, Harold Ladd, Gene Thompson, Bert Teats, Floyd Cooley and John Veach, and the hostesses.

FOOD BUYS

Beef and Chicken Good Buys

Roast beef and chicken will be featured in many of the nation's supermarkets and neighborhood stores this weekend.

The beef items, ranging from chuck to sirloin and porterhouse, are no surprise, for beef prices have been low lately. Indications are, in fact, that beef eaters can expect to have their favorite meat often in the next few weeks, for it's expected to remain plentiful and cheap.

The big splurge on chickens by the supermarket meat experts is more unexpected, although chickens actually have not been in short supply for some time. They're advertised this week for steaming and frying both. Normally, the big push on local comes during the summer months.

Turkey, ham and lamb also will be featured as bargain specials by some stores, but pork is conspicuously absent in most places. Reasons: Price boosts in many areas, ranging from 2 cents to 10 cents and as much as 24 to 26 cents in certain places.

The vegetable corners in most stores will present some familiar faces as the best buys — cabbage, onions and potatoes.

Beets, carrot, parsnips and white turnips, known to market

Marilyn Assembly Installs Officers at Mill City Event

MILL CITY (Special) — Installation of officers for the year for Marilyn assembly, Order of Rainbow for Girls, was conducted at the 100th hall Sunday afternoon.

Miss Nancy Olson, daughter of Mr. and Mrs. James Olson, took office as worthy adviser and Miss Rosalie Bassett as associate worthy adviser. Crowning ceremonies were handled by Santiam chapter, Order of DeMolay, which includes boys from Mill City and Stayton.

Installing officers were Misses Camille Goble, worthy adviser; Frances Ward, marshal; Sherry Hansen, recorder; Carol Cooke, chaplain; and Mrs. Delos Hoye, musician.

Other officers seated for the new term are: Misses Ann Hirte, charity; Cara Lee Whitten, hope; Shereen Muir, faith; Carol Veness, treasurer; Sandra Olson, chaplain; Ra Mae Albright, drill leader; Judy Hoye, associate drill leader; Jeanne Hampton, love; Phyllis Bickett, religion; Julie Randall, nature; Becky Stoll, immortality; Judy Hampton, fidelity; Rosalie Bowers, patriotism; Phyllis Pate, service; Sharon Hirte, confidential observer; Sherril Hirte, officer observer; Donaloe Oliver, musician; Nancy Story, choir director; Martha Mason, Sharon Reagles, Ball.

Men as the "hardware items," also are on the good buy list. Apples are generally reasonable among the fruits.

Altar Society Sets Semi-Annual Party

SUBMITTY (Special)—St. Boniface Altar society has announced its semi-annual birthday party for Sunday evening, January 27, in the Parish hall.

A 6 p.m. supper will be served, followed by a social evening. Members whose birthdays fall between January 1 and June 30 will be hostesses to those born during the latter half of the year. Husbands or escorts of the members will also be guests.

A short meeting will precede the supper, with the leader of each circle giving a report of the activities of her group for the year 1956.

Today's Menu

FAMILY DINNER
Cabbage tastes nicely different this way.
Corned Beef Potatoes
Skillet Cabbage
Butternut Squash Bread Tray
Apple Crisp Beverage
SKILLET CABBAGE
Ingredients: 1 small compact green cabbage (1½ pounds), 3 to 4 tablespoons butter or margarine, ¼ cup water, ½ to 1 teaspoon sugar, 1 to 2 teaspoons soy sauce, salt, pepper.

Method: Use outer very green leaves of cabbage. Wash and dry cabbage, cut in half. Cut with a knife into shreds several inches long and ½ to 1 inch wide. There should be about 7 cups. Melt but-

ter in 12-inch skillet; add shredded cabbage; toss cabbage well in coat with melted butter; cook several minutes over low heat. Sprinkle cabbage with water; cover tightly. Cook as quickly as possible with hot searching until cabbage is just tender-crisp — 3 to 8 minutes. Season with sugar and soy sauce mixing well. Makes 8 servings.

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reg. \$39.98 2 width \$31.98 pr.
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Rich acetate failles in modern, tropical, floral and traditional designs; green, brown, pink, blue, red, print on off-white grounds; antique satins in turquoise, green, beige, white, toast, ivory, pink, dark green, persimmon, rose, gold, brown, charcoal. 7" length, pinch-pleated tops; unlined.

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other widths sale priced
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reg. \$19.98 160x81" \$14.99 pr.
reg. \$29.98 200x81" \$19.99 pr.

Mail and phone orders*

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