

SENTINEL SOCIETY

Telephone 555 or 556

COTTAGE GROVE COUPLE WED AT EUGENE CHURCH

Wedding vows of Miss Bonnie Anne Russell and Harold Morris Skelton were exchanged Wednesday afternoon, September 28, at one o'clock, in the study of the First Christian Church, Eugene, by the pastor, James H. Cornett. The bride is the daughter of Mr. and Mrs. Walter G. Russell of Cottage Grove, and the bridegroom, the son of Mrs. Marvel Reagan of Oakdale, California.

Attending the couple were the bride's mother and Carl Cline.

The couple will live in Cottage Grove. Mr. Skelton is employed by Woodard Lumber Company.

COVERED DISH DINNER

The Seventh-day Adventist church is planning a covered dish dinner at six o'clock Sunday evening, October 9, in the Eagles hall above Peterson's Department Store. The program to follow will feature musical talent from the church and the colored sound films "Across Canada" and "The Painted Desert."

CDA PLANNING DINNER

The Catholic Daughters of America are sponsoring a spaghetti dinner in the IOOF hall Saturday, October 22, at 6 p.m. Adults will be \$1.00 and children 50 cents. A bingo party will follow.

The Catholic Daughters are preparing boxes of toys and children's clothing to be sent to European orphans for Christmas. Anyone interested in sending toys or clothing, call Mrs. R. L. Sedergren or Mrs. Mette Porter.

BIRTHDAY - ANNIVERSARY DINNER FOR GUESTS

Mr. and Mrs. William Koch entertained a group of friends October 1 at a bountiful Iowa style dinner, the occasion being the twenty-fourth wedding anniversary of the Kochs and Mr. Koch's birthday dinner.

Guests invited for the dinner were Mr. and Mrs. Harry Skelton, Mr. and Mrs. Benny Hubbell, Mr. and Mrs. Gus Hansen, Mr. and Mrs. A. M. Brown, Mrs. Laura Turner, Mrs. Madge Mote and Elmer Duncan.

WIENER ROAST ENJOYED BY CHURCH GROUP

On September 30 a wiener roast was sponsored by the Free Methodist church, at the home of Chester Morris of Pass Creek. It was just about a year ago, when we met at this home for a wiener roast.

A goodly crowd gathered and how those wieners disappeared together with lots of cake, pie and jello, plenty of Kool Aid and hot coffee.

Rev. C. B. Starkey, the pastor entertained boys and girls in a manner that surely endeared himself to them. Inside the pastor's wife played games and some readings were given.

Mrs. Jerry Beers led in choruses and good singing. Many of these young people will take part in the Rally Day services next Sunday at the Free Methodist church at the Sunday school.

This is just a forerunner of things that will be in the future for these people.

COUPLE PLIGHT TROTH AT HOME CEREMONY

Miss Lucy Jane Madden, daughter of Mrs. John Harvey Madden of Portland, became the bride of Elmer Roy Bashaw, son of Mr. and Mrs. Lewis Sherman Bashaw of Medford at the home of Mr. and Mrs. Roscoe Hemenway, uncle and aunt of the bride, at their Portland home. The ceremony was read by James Earl Ladd, pastor of the Christian church, Saturday evening, September 24, at 8:30 o'clock, in a setting of gladioli, begonias and asters.

The bride was given in marriage by her brother, Michael Madden. Her gown was of white satin with seed pearl trimmed marquisette yoke and long train. Her veil, an heirloom of Belgian lace, was held in place with Juliette cap trimmed with seed pearls. Her flowers were white begonias.

Miss Sheila Madden, sister of the bride, was her maid of honor. Her gown was of mauve satin, and her flowers were red begonias.

Best man was Lloyd Kinsey. Approximately two hundred guests attended the wedding and reception. Mrs. Roy Terry and Mrs. Johnson Kemp cut the cake. Those pouring were Mrs. Frank McCauley, Miss Esther Maegly, Mrs. Garfield Madden of Seattle, Mrs. Payson Madden, Mrs. Lee Bishop of Eugene and Mrs. Carl E. Price. Assisting in serving were Mrs. Clief Dunson, Misses Virginia Walker, Sallie McGuirk, Mary Lou McCrea, Charlotte Johnson, Gayle Gann and Pan Newton.

The couple will make their home at Bandon.

The bride was the granddaughter of the late Mr. and Mrs. D. H. Hemenway of Cottage Grove, and a niece of A. W. Hemenway.

Mrs. J. P. Graham was among the guests attending the wedding and reception.

LADIES AUXILIARY MEETS

The ladies auxiliary of the Eagles met October 4 and planned a Halloween party for the 18th for their husbands, and each lady is asked to bring a pie. Vera Medley received the clothes hamper.

Miss Barbara Nelson, Robert Summers Married At Pretty Home Ceremony



Photo Clark Studio

A pretty fall home wedding was that of Miss Barbara Nelson to Robert G. Summers, Wednesday evening, September 28, at 7:30 at the home of the bride's parents, Mr. and Mrs. Peter Nelson, 143 South Fifth street. The bridegroom is the son of Mr. and Mrs. Elmo Summers, also of Cottage Grove. The couple plighted their troth before a background of ivory rayon satin draperies with tall baskets of pastel asters and candleabra with white tapers on either side. The Rev. Frank Brown, minister of the Methodist church, read the ceremony before the immediate relatives of the couple.

A recording of "Because" was played preceding the ceremony. The bride's gown was of bridal satin, fitted bodice with self covered buttons up the back, yoke of swiss organdy, edged with deep ruffle of imported swiss lace. Her sleeves were long and pointed over the wrists, and the skirt was gathered and full. Her halo was of swiss lace matching that on her dress, and held her fingertip veil in place. She carried her white Rainbow Bible on which rested a white orchid and stephanotis from which fell streamers of knotted white satin ribbons. For the traditional "something old" and "something borrowed" the bride carried a handkerchief which had been carried by both her mother and grandmother at their weddings.

Miss Joanne Summers, sister of the bridegroom, was maid of honor. She wore a yellow organdy gown, similar to that of the bride, and carried a colonial bouquet of single pink asters.

Jack Summers, the groom's brother, was best man.

Anne Summers was flower girl, and wore a blue organdy gown. She preceded the bride and scattered rose petals in her path. The bride's mother wore a navy blue street dress, and the bridegroom's mother wore a black street-length dress. They both wore orchid corsages.

A reception followed at the home of the bride's parents, Mrs. A. W. Helliwell, aunt of the bride, cut the wedding cake after the bridal couple cut the initial piece. Mrs. Nannie Smith, grandmother of the bride, and Miss Kathleen Summers, the groom's sister, poured. A lace cloth over pink satin graced the bride's table which was centered with a two-tiered wedding cake. Pink candles completed the table decorations.

Mrs. Summers wore a gray dress suit, black accessories and her wedding orchid on their wedding trip to southern and eastern Oregon. They are now at home at 514 Adams avenue. Mr. Summers is associated with his father in the logging business.

Evening Elegance



Combination of silk and satin.

By VERA WINSTON

ITALIAN SILK in a deep, rich brown is used for an exquisite evening dress made with a strapless top that dips to a little V in front. It is deftly draped through the waist and is moderately flared. Worn over it is a short jacket of white ottoman satin faced and lined in the brown. The jacket is reversible, and with the dress adds up to an evening ensemble of elegance.

PINK AND BLUE SHOWER FOR BABY BOGART

A pink and blue shower was given for baby Linda Bogart on Sunday afternoon, October 2, by Mrs. Marlowe Schaffner and Mrs. E. E. Bartruff at the Schaffner residence. Linda is the three-week-old daughter of Mr. and Mrs. Bill Bogart. A tiny basket of dwarf dahlias and a miniature three-candle cake adorned the gift table.

Guessing the identity of the baby pictures of the guests, a race drinking from baby bottles, and several other games preceded the opening of the gifts by Mrs. Bogart, after which refreshments of cake, pineapple-orange freeze, and candy were served.

The baby's maternal grandmother, Mrs. H. E. Scoles, and great grandmother, Mrs. Arlie Wilson, were present at the party. Others attending included the two honor guests, Mrs. Bill Bogart and baby Linda, Mesdames Adam Grab, Merle Castle, E. C. Dye, E. C. Jensen, Earl Reed, Robert Bullock, Lloyd Bird, Paul Miller, E. W. Tanner, and S. J. Clifton. Those who sent gifts but were unable to attend included Mesdames Frank Doleman, Mark Scott, A. J. Hal-siger, John Woodward, O. R. Smith, Bud Harrell, Leone Delmore, J. E. Qualis, C. A. Newton, Holly Foss, M. E. Carr, Floyd Blacklock and Walter Blehm.

RECEPTION HONORS THE REV. AND MRS. SUTTERLIN

Members of the First Baptist church gathered in the recreation room of the church recently for a reception honoring their new pastor, the Rev. and Mrs. William Sutterlin. Mrs. W. C. Martin was general chairman for the social event, which was attended by a large crowd.

The Rev. and Mrs. Sutterlin were presented with a set of dishes. Refreshments were served at the close of the evening.

OCT. 12 SET FOR WSCS

October 12 is the date for the next meeting of the Woman's Society of Christian Service of the Methodist church, and will be in the ladies parlor of the church. A 1:45 dessert will be served by the hostesses, Mrs. Roy Miller and Mrs. Herb Adams. The theme for the lesson will be "Our Faith."



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KNICKERBOCKER'S COTTAGE GROVE

Favorite Chinese Recipes

By ALICE DENHOFF

THERE'S no end to the variety of food stuffs, processed, ready-to-cook, frozen and canned now available at your favorite store.

For instance, favorite Chinese dishes may be made easily and economically at home because so many of the exotic vegetables associated with these recipes are now being canned. The chop suey food industry in this country now has an interesting line of foods that includes: bean sprouts, bean sprouts, bamboo shoots and crisp Chinese noodles. So what with the soy sauce and bean molasses on the market, too, the flavorings so popular in many Chinese dishes are readily available.

Meatless chop suey and chow mein are ready for use straight from the can. The contents need only be heated and served with Chinese noodles or rice.

Own Version

Cooks who prefer their own version of chop suey will still find a big share of the preparation job done for them by purchasing a can of mixed Chinese or chop suey vegetables. To these vegetables, add additional celery, onions, meat or fish and a soy sauce flavoring. Bean sprouts are a sizable can pack these

days. The sprouts are grown from mung beans now so widely produced in our own states—Oklahoma being the leading producer. These transparent fiber-free sprouts while best known in Chinese cookery, lend themselves to our own cookery. They go beautifully when mixed raw with fruit or vegetable salads, are good fried as a side dish with steak or hamburger and add something new when used in omelets, scrambled eggs or steaks. Besides their unique, delicious flavor, bean sprouts contribute vitamins C, B and A, important minerals and energy food values to the diet.

Tuna Fish Chop Suey or Chow Mein offers something different from the usual fare. To prepare 4 generous servings, cut fine enough onions for one c; saute in 1/4 c. butter or margarine (without browning or burning) for 2 min. Add 1 1/2 tsp. salt, 1/4 tsp. pepper, 2 c. finely cut celery and 1/2 c. hot water. Cover and cook for 5 min. Add 7-oz. can tuna fish scalded in hot water drained, and broken into small pieces. Add a Number 2 can bean sprouts (drained) or a Number 2 can mixed chop suey vegetables. Heat thoroughly. Combine and add 1/2 c. cold water, one tsp. cornstarch, 1 tsp. soy sauce and 1 tsp. sugar. Stir lightly and cook for 5 min. Serve over cooked rice for chop suey or over noodles for chow mein.

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