

SOCIETY

WCTU IS SOLICITING GIFTS FOR CHILDREN'S FARM HOME

Everyone that believes in Temperance should attend the meeting of the WCTU, Wednesday, Dec. 6, at 2:30 p.m. Mrs. Wayne Lewman of 1407 E. Main will be hostess for this meeting.

The group is soliciting gifts for the WCTU Children's Farm home, and if you would like to have a part in making their Christmas

happier, either bring your gift personally, or phone 3563 or 5673.

JUSTAMERE CLUB MEETS

Mrs. Walter Hunter entertained the Justamere club Nov. 28 with a dessert course and afternoon of bridge. Guests besides the regular members were Mrs. Percy Webb and Mrs. George Woodworth. High honor at bridge went to Mrs. E. R. Husted.

The next meeting will be the Christmas party and will be a 1:00 o'clock luncheon at the home of Mrs. J. B. Leonard.

LOCAL COUPLE EXCHANGE VOWS AT GRANTS PASS

Miss Hazel Tohlen, daughter of Mrs. L. M. Tohlen, and M. V. Welden surprised their many friends Saturday, Nov. 25, when they were married at Grants Pass. The Rev. Frank Brown, pastor of the Grants Pass Methodist church, read the ceremony at the Methodist parsonage. Mrs. Frank Brown and Miss Neilson witnessed the service.

The bride wore a beige suit with brown accessories and an orchid corsage.

After the ceremony the couple left for a wedding trip to the coast. They are now at home at 1247 East Madison.

Mrs. Welden has been employed at Cottage Grove Cleaners for several years and Mr. Welden is employed at the W. A. Woodard Lumber Co.

MRS. GUSTAFSON OBSERVES FIFTHDAY, CHILDREN THERE

Mr. and Mrs. Ralph DeJarnett motored to Eugene recently to help Mrs. Gustafson's mother, Mrs. J. E. Gustafson, celebrate her birthday anniversary at the Rev. Anderson Retirement Home. All of Mrs. Gustafson's children were present for the occasion and presented her with gifts.

During the evening the Rev. and Mrs. Anderson sang a duet and the Gustafson quartet sang two numbers. Refreshments were served at the close of the evening.

The oldest American college Greek letter fraternity is Phi Beta Kappa, organized at William and Mary College, Williamsburg, Va., on Dec. 5, 1776.

Patsy Ann Hinkson Weds John Leonard



Mr. and Mrs. John C. Leonard (Miss Patsy Ann Hinkson) whose wedding was an event of Nov. 19 at the First Baptist Church in Eugene. They are now at home to their friends on Lorane route.

Leonard Home is Scene of Wedding Sunday Afternoon

The new home of Mr. and Mrs. J. B. Leonard, Lorane route, was beautifully decorated Sunday, Nov. 26, for the wedding of Mrs. Gladys Anderson, daughter of Mrs. Fanny Cable of Springfield, to Bernard E. Drinkard, Cottage Grove. Wedding vows were exchanged before the large picture window with bouquets of bronze chrysanthemums and apple green tapers on either side on matching step tables. The wedding ceremony was read by the Rev. Clark S. Enz, pastor of the Methodist church, at three o'clock.

Miss Diane Morelock sang "Alwayns," accompanied by Miss Ann Hill, preceding the ceremony. The bride wore an emerald green tailored wool jersey street dress and a bronze orchid corsage. For "something borrowed" she wore diamond earrings of Edna Pitcher's and for "something blue" she carried a handkerchief, a gift from Mrs. Pitcher.

Miss Janet Wheeler of Portland was maid of honor. She wore a dark wine tailored suit with white carnation corsage.

Larry Anderson, son of the bride and student at O.S.C., was best man.

Approximately 40 guests attended the wedding and reception that followed at the Leonard home. The bride's table was centered with a two-tiered wedding cake and pink snowflake candles. Mrs. Edna Pitcher cut the wedding cake and Mrs. Edna Piller presided at the punch bowl. Miss Kay Leonard and Miss Diane Morelock assisted in serving and Mrs. John C. Leonard was in charge of gifts and the guest book.

Mrs. Drinkard is owner and operator of the Beauty Nook and will continue to operate her shop. Mr. Drinkard is in the logging business and employed by Bohemia Lumber Co.

They are now at home at 13 North Sixth street, apartment 8 in the Omar building. A wedding trip is planned for some time in December.

Out-of-town guests other than attendants were: Mrs. Fanny Cable of Springfield, mother of the bride; Mrs. W. R. Ashworth

and Bob VanDevender, both of Eugene.

Other guests included: Buddy Drinkard, son of the bridegroom, Mr. and Mrs. Harold Eakin, Mr. and Mrs. John C. Leonard, Mr. and Mrs. Walter Pitcher, Mrs. H. B. Breddlove, Mrs. Edna Piller, Mr. and Mrs. Al McKenzie, Mr. and Mrs. Phil McKenzie, Mr. and Mrs. Gus Walther, Mr. and Mrs. Roy Hanks, Mr. and Mrs. Frank Miller, Mr. and Mrs. George Anderson, Mr. and Mrs. Arlo Ward, Mr. and Mrs. Gus Nowak and daughter Dorothy, Mr. and Mrs. Lawrence Porter, Jimmy Nichols, Dale Sears, Robert Cook, U. of O. Mr. and Mrs. Roy Guggisberg, Mr. and Mrs. Gene Ware, Mrs. N. E. Compton and Mr. and Mrs. J. B. Leonard.

BIRTHS

Butler Maternity Home
CHAFFEE - To Mr. and Mrs. Floyd Chaffee, Dorena, Nov. 22, 1950, a daughter, Rose Joyce.

DICKIESON - To Mr. and Mrs. Wayne Dickieson, Dexter, a daughter, Donna Marie, Nov. 23, 1950.

ELLER - To Mr. and Mrs. Bobby Ray Eller, Coos Bay, a daughter, Inez Marie, Nov. 23, 1950.

HOCKER - To Mr. and Mrs. Garland Hocker, Route 1, Cottage Grove, a son, Raymond Charles, Nov. 24, 1950.

BURNS - To Mr. and Mrs. Loyal Burns, Elkton, a son, Gene Robert, Nov. 24, 1950.

VEST - To Mr. and Mrs. Robert Vest, Cottage Grove, a daughter, Diana, Nov. 24, 1950.

HALES - To Mr. and Mrs. Vilas Hales, Lorane route, Cottage Grove, a son, Ronald Arden, Nov. 25, 1950.

Sacred Heart Hospital
RUTLEDGE - To Mr. and Mrs. Benjamin W. Rutledge, Route 2, Creswell, a daughter, Nov. 18, 1950.

Allen Maternity Home
STALDER - To Mr. and Mrs. Frank Stalder of Delight Valley, a daughter, Margie Ann, on Nov. 22, 1950.

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The museum of natural history at the University of Oregon has a complete skeleton of the saber-tooth tiger which was found near Los Angeles.

"Television is wonderful stuff, now that people can see in person what they only used to dislike by ear."—Arthur Godfrey.

There are 1,781 English language daily newspapers in the United States with a combined circulation of more than 52 million.

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Free COOKING SCHOOL

Don't miss this big FREE Cooking School. Two famous home economists, Celia Lee and Marian Bell, will show you the latest in expert cookery and home baking. Door prizes, too!

WHEN: Tuesday, Dec. 5 — 2:00 P. M.

WHERE: Arcade Theatre

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Beef Stew for Fall Appetites

By ALICE DENHOFF

HEARTY fare just right for the season, is on the fire today. First off, a honey of a beef stew with toothsome dumplings.

To serve 4, melt 2 tbsp. fat in large frying pan. Flour lightly one lb. round steak that has been cut into inch cubes. Brown meat in frying pan. Arrange one medium onion and 3 medium carrots, all sliced, on top of meat. Add an 8 oz. can tomato sauce, tsp. salt, 1/4 tsp. pepper, 1/2 tsp. celery salt, 1/4 to 1/2 tsp. garlic salt, and water to cover. Cover and simmer slowly for about 2 hr. or until meat is tender. Add more water if gravy cooks down.

The Dumplings

Drop dumplings by spoonful on top of boiling stew, cover, and simmer 15-20 min. To prepare dumplings mix and sift one c. sifted flour, 2 tsp. baking powder, 1/2 tsp. salt. Cut in 2 tsp. shortening, then add 1/2 c. milk, 1/4 tsp. dry mustard, tsp. minced parsley (dry or fresh), 1/4 tsp. each onion salt and celery salt. Stir quickly to make soft dough. Proceed as above. Makes 6-7 dumplings.

A casserole of tuna fish with potato chips makes a hearty supper special. To serve 4 generously, stir 1/2 c. milk into a can condensed cream of mushroom soup; heat. Put contents of a 7-oz. can tuna fish into a strainer, and pour over it a cup of hot water to take off the excess oil, then break the fish into rather large pieces and add it to the sauce. Crush medium size package of potato

chips. Butter a small casserole; pour half the creamed tuna fish in the bottom, then sprinkle with half the potato chips over the fish, then add another layer of the creamed tuna, and top with potato chips. Bake at 375 F. for 20-30 min.

Egg Curry

A tangy egg curry is a good choice for something different by way of a luncheon or supper dish. To serve 4-6, cream 2 tbsp. butter and 2 tbsp. flour together. Add tsp. curry powder, 1/4 tsp. paprika, 1/2 tbsp. finely-chopped onion and 1/2 tsp. salt. Stir well; add 1 1/2 c. scalded milk, then cook until mixture thickens, stirring constantly. Chop the whites of 4 hard-cooked eggs and add with one c. cooked rice to the above mixture. Serve in patty shells garnished with the egg yolks, grated.

It's good apple season, so how about an apple soufflé? Yes? Then combine 1/2 c. quick-cooking tapioca, 1/2 c. sugar, 1/2 tsp. salt and 2 c. milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 3 to 5 min.) and cook 5 min., stirring frequently. Add 1/4 tsp. cinnamon, 1/2 tsp. nutmeg, 2 tsp. butter, 1 1/2 tsp. lemon juice and one c. grated raw apple. Cool slightly while beating 3 egg yolks until thick and lemon-colored. Add egg yolks and mix well. Fold in 3 stiffly beaten egg whites. Turn into greased baking dish. Place in pan of hot water and bake at 350 F. for 50 to 60 min., or until soufflé is firm. Serve hot with whipped cream.

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25 lbs.	79c	Cans	2 cans 35c
CABBAGE		Mellowest	
Solid Crisp		Over 1 Yr. Old	lb. 69c
Pound	4c	MACARONI	
LEMONS		2 1/4 lb. pkg.	35c
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Dozen	39c	lb.	33c
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