

Marionettes to Perform In Dallas Friday

The "Madcap Marionettes", a group of young Salem matrons who have made their own puppets, are staging three shows in Dallas on Friday afternoon.

The program includes a short sketch from "Hansel and Gretel," another from the story of "Apamandrus," a Christmas sketch and some shorts acts.

Hostesses Honor Group At Grizey Home

Miss Harriet Grizey and Miss Janet Bower entertained a group of friends with a Halloween party Sunday night at the former's home on South 14th street.

The guests included Miss Jean Peffer, Miss Ethel Craven, Miss Pauline Craven, Miss Betty Jean Doud, Miss Peggy Browning, Miss Mary Moses, Dean Davenport, Cy Williams, Don Bower, Phil Bielke, Paul Free, Don Kingsley, Lloyd Chapman and Paul Lipold.

Mrs. Adolph Hostess On Tuesday

Mrs. Alden Adolph entertained members of her club Tuesday afternoon at her home on North Capitol street. A dessert luncheon was served followed by several hours of contract.

Members of the club are Mrs. Harold Olinger, Mrs. Robert Joseph, Mrs. W. T. Waterman, Mrs. Robert Taylor, Mrs. Rex Adolph, Mrs. Robin Day, Mrs. H. P. Gustafson, Mrs. Al Petre, Mrs. George W. Rittenman and Mrs. Alden Adolph.

Those going to Eugene to attend the district conference of the Disabled American Veterans of the World War and auxiliary last week were Mrs. Leon Hansen, Mrs. Jessie Crossen, Mrs. Archie Brewster, Mrs. and Mrs. Fred Egelus and Mr. and Mrs. Paul Tharalson.

On Sunday the council of the United Spanish War veterans auxiliary will meet on Sunday at 11 a. m. in the chamber of commerce rooms. At 2 o'clock that day the Pioneer plaque presented by the Spanish War veterans auxiliary of the state will be dedicated.

Mr. and Mrs. X. F. Eckhout entertained at dinner Sunday at their country home in compliment to the first birthday anniversary of their daughter, Janet Maria. Guests were Mr. and Mrs. R. E. Lucky and daughter, Eileen, of Silverton; Mr. and Mrs. Ing Torsdall and son, Jerry, of Salem.

Miss Margaret Ayers, daughter of E. J. Ayers, a student at the University of Oregon where she is a pledge of Chi Omega, was in Salem this weekend attending the Willamette university homecoming activities.

Mr. and Mrs. George Flagg entertained at dinner on Sunday night Mr. and Mrs. William Einzig of Portland, Mr. and Mrs. Earl Snel, Jr. and Mrs. Sheldon Sackett.

Mrs. John H. Bagley, Jr. will be hostess to alumnae of Alpha Delta Pi sorority Wednesday night.

Hal Hibbard auxiliary will meet at the Armory on Friday at 2 o'clock.

Mrs. John J. Eldriott is visiting for several days in The Dalles with relatives and friends.

PLEASANTDALE—Mrs. Henry Freshour delightful, entertained the Alpha Needle club at the home of Miss Valera Flint Thursday afternoon. Mrs. Guy Freshour and Mrs. Horace Edwards became new members. Mrs. Tom Lyman of Webfoot was a guest. The next meeting will be held at the home of Mr. and Mrs. Howard Lockwood.

JEFFERSON—Mr. and Mrs. Charles Loveland entertained with a dinner Sunday at their home on South Main street, honoring their son-in-law and daughter, Mr. and Mrs. Henry Freeman, on their 10th wedding anniversary, which occurred October 25. Covers were placed for Mr. and Mrs. J. L. Gardner of Eugene, Mr. and Mrs. Freeman and Mr. and Mrs. Loveland.

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Style-Smiles --- by Gretchen



"I did you a lot of good this afternoon. I told your boss's wife how you'd run the business if you were in his place!"

In the Valley Social Realm

GRAND ISLAND—The Mothers' Circle club met Wednesday afternoon at the home of Mrs. George Asher with 16 members and one guest, Mrs. D. C. Clark of Dayton, present. Mrs. Clark favored the group with two musical selections on the accordion.

Mt. Angel—A masquerade party was held at the home of Mrs. Lena Unger Thursday evening for the members of the Women Foresters. Mrs. Paul Buchholz assisted as hostesses. Halloween decorations were used throughout the rooms and the same motif was carried out in the refreshments served.

Silverton—Mr. and Mrs. W. E. Toney are announcing the engagement of their daughter, Alice, to Ralph Ehli. The wedding will be an event of late November.

Both Miss Toney and Mr. Ehli are graduates of the Silverton high school. Miss Toney attended the University of Oregon last winter.

WOODBURN—Chapter J of PEO Sisterhood gave its annual dinner at the Woodburn hotel Thursday.

During the program vocal solos were given by Mrs. Perle L. Love and Mrs. J. Melvin Ringo. The entertainment committee for the meeting was Miss Gladys Adams, Mrs. P. L. Love, Mrs. John Muir, Mrs. L. S. Mochel and Miss Wilma Morrison. In charge of the bill were Mrs. L. C. Buchner, Mrs. George A. Landon, Mrs. Howard Butterfield, Mrs. E. J. Allen and Mrs. W. D. Simmons.

JEFFERSON—Mrs. L. L. Shields entertained with a surprise dinner party Sunday night in honor of her husband's birthday anniversary. Present were Miss Lillie Harrington and Hugh McCain of Salem, Mr. and Mrs. E. B. Knight and son Jack, Mr. and Mrs. Harold Wynd, Mr. and Mrs. Gilbert Looney, Mr. and Mrs. Harvey Thurston and Mr. and Mrs. Shields.

SILVERTON—Invitations are being received for the wedding of Miss Norma Madsen, daughter of Mr. and Mrs. Peter B. Madsen of Silverton, to George Schmidt, son of Mr. and Mrs. Steven Schmidt of Mt. Angel. The date has been set for November 8.

The wedding will be solemnized at St. Paul's Catholic church.

MONMOUTH—Mrs. Nell Hixon was hostess Thursday night to a group of Evangelical church ladies. Included in the guest list were: Mesdames Buss, Moreland Yarnall, Hicks, Russell, Winegar, Poole, Blair, Fuller, Mathaney, Ella Hixon and Misses Emma Kramer and Cora Smith.

CENTRAL HOWELL—Mrs. Ben Ames' birthday was the inspiration of a party Wednesday night at her home. Present were: Mr. and Mrs. Robert Jans, Mr. and Mrs. John Steer, Mr. and Mrs. C. L. Simmons, Mr. and Mrs. J. T. Tweed and Mr. and Mrs. Ames.

LYONS—Mrs. Percy Hlatt and Mrs. Frank Kinnman were hostesses to the Wednesday afternoon card club held at the Rebekah hall. The Halloween motif was carried out about the room. High score and traveling prize went to Mrs. Orville Downing; low to Mrs. Walter Bevers.

SALEM HEIGHTS—The Little Garden club of Salem Heights met on Thursday for dessert luncheon at the home of Mrs. Conrad Folk. A program included a paper on iris by Mrs. Frank Miller and one on orchids by Mrs. William Niemeyer. Mrs. Charles Sawyer will be hostess to the club on November 10. The chrysanthemum show which is planned for November 5 in the community hall was discussed at the business meeting and committees were appointed.

SILVER CLIFF—The Women's club with members of their families as guests, enjoyed a pleasant evening party at the home of Mr. and Mrs. Arthur Heater in Silverton Saturday. The Halloween motif was used. Present were Mr. and Mrs. Arthur Heater and son Melvin, Mr. and Mrs. Glenn Park, Mr. and Mrs. W. F. Krenz, Mr. and Mrs. Floyd Fox, Floyd and Frances Fox and Mrs. Carrie Townsend.

The club will hold its regular meeting at the Floyd Fox home Thursday.

Hunter-Ferry Vows Taken at Dayton

DAYTON—Miss Gladys Ferry, daughter of Mr. and Mrs. David Ferry of Dayton became the bride of Loren Hunter, son of Mr. and Mrs. Wellington Hunter of Emmett, Idaho, at 8 p. m. Friday at the home of the bride's parents in the presence of 17 relatives. Rev. G. M. Hickson, pastor of the Full Gospel church of Dayton, officiated. Mrs. Claude Fulgham, aunt of the groom, sang "In a Little Old Garden" accompanied by her daughter, Miss Viola Fulgham. Mrs. G. M. Hickson played the wedding march.

Miss Viola Fulgham was the bridesmaid. Ben Bunn was best man. The bride wore a white or-gandy princess style floor length wedding dress with ruffles. Her full length tulle veil fell from a cap of orange blossoms and she carried an arm bouquet of white gladioli.

The couple left on a short wedding trip immediately following the reception at the bride's home. Upon their return they will be at home in Dayton. The bride is a graduate of Dayton high school and is employed in the Dayton drug store. The groom is a graduate of Emmett high school and is employed in the Dayton Meat company shop. Several pre-nuptial affairs complimented the bride.

STAYTON—The October Methodist Ladies' Aid silver tea was held in the fireplace room of the church Thursday afternoon with Mrs. T. O. Adams, Mrs. Hal Cuffel and Mrs. C. E. Bell as hostesses.

Present were: Mrs. Frank Foster, Mrs. E. D. Alexander, Mrs. O. L. Hagen, Mrs. Ida Nippie, Mrs. E. Chastant, Mrs. M. C. Caldwell, Mrs. Susan Gansuoles, Mrs. Clifford Stayton, Mrs. George Schindmeyer, Mrs. Charles Stowell, Mrs. Ross Hughes, Mrs. H. J. Rowe, Mrs. Bruce Gros-glose and daughter, Anna Mae, Mrs. L. C. Lierman, Mrs. Lena Yeoman, Mrs. Alex Harold, Mrs. Gabe Dearden, Mrs. Addie Pal-mateer, Mrs. Howard George, Mrs. Charles Morgan, Mrs. D. George Cole and the hostesses, Mrs. T. O. Adams, Mrs. Hal Cuffel and Mrs. C. E. Bell.

STAYTON—Miss Myrtle Agnes Schumacher, daughter of Mr. and Mrs. Frank Schumacher, and Jerome Lyons, son of Mr. and Mrs. Pat Lyons of Lyons, were married Saturday morning at 9 o'clock at a ceremony in the Stayton Catholic church. Rev. George Snideron performed the ceremony.

The bride wore a navy blue tailored suit with blue accessories, and a corsage of gardenias. Miss Ruth Lyons, sister of the groom, was bridesmaid. Clarence Jungwirth was best man. Immediately following the ceremony a wedding dinner was served at the home of the bride's parents. A wedding dance was held at the Foresters' hall Saturday night.

The couple will make their home in Lyons.

WACONDA—Mrs. Wade Weekly entertained recently for members of the community club at her home in Salem.

Members present for the club luncheon and afternoon of cards were: Mesdames Henry Stafford, Frank Thompson, E. A. Miller, C. C. Russell, E. J. Becker, W. E. McGilchrist, A. L. Lamb, all of this community; Mrs. Sil Wane, Salem and the hostess, Mrs. Weekly.

Guests were Mrs. Frances Bradt of New Era, Mr. and Mrs. E. E. Bradt of Aurora, Mr. and Mrs. C. Scheidel, Mr. and Mrs. Charles Bradt, Ernestine, Dolores and Francis Bradt, Miss Martha Bradt and Glen Scheidel.

AURORA—Mr. and Mrs. Clyde Scheidel of Canby entertained with a dinner Monday night in honor of Mrs. Frances Bradt's 23rd birthday. She is the mother of Mrs. Scheidel.

Guests were Mrs. Frances Bradt of New Era, Mr. and Mrs. E. E. Bradt of Aurora, Mr. and Mrs. C. Scheidel, Mr. and Mrs. Charles Bradt, Ernestine, Dolores and Francis Bradt, Miss Martha Bradt and Glen Scheidel.

Six Ways to Cook Meats Are Told

There are but six ways to cook meat according to Miss Charlie Mae Elliott, expert with the national livestock and meat board who appeared before a large audience at the Salem high school on Monday. All are simple if you know the new methods of cooking, she said in her demonstration.

ROASTING is first—if there's a thermometer in the family it is a simpler matter yet to do the roast. Merely insert the thermometer, season the meat, put roast in the oven on a rack in a pan, fat side up, add no water and leave uncovered. Cook until thermometer indicates done in a 350 degree oven. Or if there is no thermometer, cook: beef rare 20 minutes to pound, well done 30 minutes to the pound; fresh pork and lamb, 30 to 35 minutes to the pound; veal and ham, 25 to 30 minutes to the pound.

BROILING is done in a broiling oven preheated on high. Put meat 3 inches from heat on a rack. Broil on one side until brown, season, turn and complete other side. Season on both sides, temperate. One inch steaks take about 15 minutes, lamb chops about 12 minutes, 1/2 inch ham slice about 20 minutes. Ground meat can be broiled in patties of larger cakes. PANBROILING is done in a heavy skillet, heated to sizzling without water or fat, the meat is browned on both sides, temperature is then reduced and the meat cooked slowly until done. Fat should be poured off as it accumulates so the meat is broiled not fried. Turn often.

BRASING is browning. Season meat, dredge with flour if wanted, brown in fat on all sides, add small amount of liquid and cover tightly. Cook either on top of or in stove. Pork chops and veal chops are best braised because they require thorough cooking. Single pork chops, 20 minutes, double 30 to 40, veal about 45 minutes. A 4 or 5 pound pot roast requires about 3 hours. May use any liquid.

STEWING meat is cut in cubes, seasoned on both sides, temperature is covered with hot water, covered tightly and simmered (not boiled hard) until done. Add vegetables at proper time.

COOKING IN WATER is last way. Meat is covered with boiling water, seasoned and cooked slowly. Vegetables are added at proper time. For cooking corned beef allow 45 minutes to the pound.

Paper Kept Within Reach of Sink

A pile of newspapers, cut to handy size and stuck on a nail just inside the cupboard door that is directly under the sink, will prove a time saver in the kitchen and help to keep the garbage can in better condition because every bit of moisture will be confined.

You'll become familiar with the hundred uses for these handy pieces of paper. They'll keep the garbage can in better condition because every bit of moisture will be confined.

Pears Bake for Salad Or Dessert Dishes

Baked pears, colored green and flavored with a dash of peppermint or ginger will be stuffed with a mixture of cream cheese and nuts and celery to act as salad for Sunday dinner. Or if you prefer, to serve the pears as dessert, fill centers with whipped cream and nuts and garnish with a maraschino cherry stuffed with a salted almond or filbert.

MT. ANGEL—John Eggers was complimented with a surprise birthday party at his home Thursday by friends and neighbors.

"Five hundred" was played, high score prizes going to Henry Brockhaus and Mrs. Peter Van Dyke.

Mrs. J. Eggers of Seattle, mother of John Eggers, was a special guest.

Today's Menu

A casserole dish with green peppers will be the day's main dish. Celery, apple salad, Macaroni, cheese and green peppers. Baked onions, Pickles, Apricot custard pie.

Put cooked macaroni in alternate layers in a casserole with finely cut sautéed green peppers and grated cheese. Add a cream sauce, sprinkle over the top with crumbs and cheese and bake until done.

APRICOT CUSTARD PIE 4 cups apricots (fresh or canned) 1 1/2 cups sugar 1 egg - Mix pan with pastry, add fruit, pour in eggs well beaten with sugar. Cover with lattice crust, bake 425 degrees for 10 minutes, reduce to 350 degrees and bake 25 minutes longer.

Mock Mince Meat Is Winter Special

Variety is found in the ingredients for this mock mince pie that includes no meat except suet. This recipe includes raisins, apples, citron and for liquid, fruit nectar which is to be found in cans at the grocers. FRUITY MOCK-MINCE PIE 1 cup uncooked prunes 1/2 cup seedless raisins 1/2 cup seeded raisins 2 cups chopped cooking apples 1 cup ground suet 1 cup ground citron 2 teaspoons cinnamon 1 1/2 cups peach-nectarine nectar 1 teaspoon grated lemon rind 3 tablespoons lemon juice 1 teaspoon salt 1/2 cup brown sugar

Flavoring. Rinse prunes and boil 15 minutes in water to cover; drain, pit and put through food chopper. Rinse and drain raisins and slice seeded ones. Combine prunes, raisins, apples, suet, citron, spices, nectar, lemon rind and juice, salt and sugar, and bring to a boil. Cook about 10 minutes, stirring continuously. Remove from fire, add flavoring and stir to blend. Pour into 10-inch or 2 small pastry lined pie pans and cover with top crust. Bake in a hot oven (425 degrees) 25 to 30 minutes. Serve warm. May be reheated. Apricot, plum, pear and peach nectars of the whole-fruit variety are interchangeable with the peach-nectarine in this recipe.

Bananas Combine With Honey in Pie

Bananas and honey combine flavors in a blend that goes nicely in ice cream sauce, in cake hat remains moist for a week or more, in desserts, and now in pies. There's an intriguing sounding banana-honey cream pie that has been going the rounds. Here's a recipe suggested by the irradiated evaporated milk association: BANANA HONEY CREAM PIE 2 tablespoons cornstarch 1/2 cup water 1 tall can irradiated evaporated milk 2 egg yolks, lemon rind and 1/2 cup honey 4 bananas 2 egg whites Pinch of salt 4 tablespoons sugar

Blend cornstarch and water. Add milk and cook over boiling water until thickened, 15 to 20 minutes. Beat egg yolks with the honey. Add to the first mixture, stirring carefully. Continue cooking over boiling water until thickened, about 5 minutes longer. Chill thoroughly. Slice bananas into a baked pie shell, pour in the cream filling and top with the meringue made of the egg whites, salt and sugar. Brown in a slow oven.

Ripe olives are listed among energy producing foods as just under the caloric value of bread. The fact that the fuel values of the fruit are due to the fruit oil content gives rise to an un-

Honey Week on Calendar of Good Cooks

National honey week, an annual event, deserves recognition in these columns, devoted to the interests of women who like to cook and look constantly for new ideas.

Honey, that delicious sweet that looks so intriguing in the shiny glass jars is an aid to the woman who looks constantly for variation and interest in daily menus. Cakes, cookies, breads and desserts are especially adapted to the use of honey. A hollid icing comes as an attractive topping for cake and uses honey: HONEY BOILED ICING 1/2 cup strained honey 1/2 cup water 2 1/2 cups sugar

Strained honey poured over grapefruit makes an attractive breakfast fruit. Honey and peanut butter make a favorite combination for lunch sandwiches. Whipped cream mixed with strained honey is a dessert topping. Mashed bananas, chopped nuts and honey is a delightful ice cream topping. Honey drizzled over the top of pumpkin pie is another favorite dessert combination. Honey sweetens fruit to be thickened slightly with cornstarch and served as a dessert sauce.

1/2 teaspoon salt 2 egg whites Place honey, water, sugar, and salt in saucepan and cook, stirring occasionally, to hard ball stage (250 degrees). Remove from flame and beat egg whites until stiff. Pour syrup mixture over beaten egg whites and beat with rotary beater until thoroughly blended. Then beat with spoon until icing will hold its shape. Spread on cake with a swirling motion.

Advertisement for A.L. Stiff Furniture Co. Complete House Furnishers. 446 Court St. November Clearance of Electric Appliances!

Table listing various electric appliances and their prices during a clearance sale. Items include Hot Point, Estate, Universal, and Armstrong ranges.

Table listing water heaters and their prices. Items include Hotpoint and Hotpoints models.

Table listing refrigerators and their prices. Items include Fairbanks-Morse and General Electric models.

Table listing washers and their prices. Items include Hotpoint and Speed Queen models.

Table listing ironers and their prices. Items include Hotpoint and Automatic models.

Table listing cleaners and their prices. Items include Royal, Hoover, and Crown models.

And many other electrical items at greatly reduced prices. This is positive-ly not a used merchandise sale. All items will carry the new appliance guarantee.

Advertisement for A.L. Stiff Furniture Co. Complete House Furnishers. 446 Court St., Salem. Phone 4545.

Large advertisement for Studebaker cars. Text: "Smart buyers say...for '39 Studebaker's the stand-out!" Includes an image of a Studebaker car and a list of features like Steering Wheel Gear Shifter, Independent Front Suspension, and Gas-Saving Overdrive.

Advertisement for a quilt. Text: "One Simple Patch Forms Bunny In Laura Wheeler Applique Quilt". Includes a diagram of the quilt pattern and instructions for cutting, sewing, and finishing.