

Society..Clubs
Music

News and Features of Interest to Women

Homemaking
Styles..Food

St. Anne's Guild
Bridge Benefit
Young Home

One of the loveliest affairs of the week was the benefit party for which the St. Anne's Guild members of St. Paul's Episcopal church were hostesses Wednesday afternoon at the Fairmount Hill home of Mrs. Donald A. Young.

A dessert luncheon was served and guests were seated at small tables centered with colonial nosegays. The guest rooms were festive with bouquets of varied colored chrysanthemums. Prizes for contracts were won by Mrs. Hugh Adams, Mrs. Phil Ringle and Mrs. Earl Fisher.

Attending the affair were Mrs. William H. Lytle, Mrs. Ralph Bailey, Mrs. W. L. Gosselin, Mrs. Francis Wade, Mrs. Merrill D. Ohling, Mrs. Thomas E. Rilea, Mrs. W. L. Phillips, Mrs. Wallace Bonestele, Mrs. Frank Spears, Mrs. David King, Mrs. Sanderson Reed, Dr. Lois Fear, Mrs. W. E. Anderson, Mrs. George H. Swift, Mrs. Sydney Kromer, Mrs. W. F. Byers, Mrs. Howard Rex, Mrs. George Hoff, Mrs. Arthur Knox, Mrs. Walter Socofsky, Mrs. John J. Elliott, Mrs. T. W. Delzell, Mrs. James B. Young, Mrs. H. G. Mazon, Mrs. W. Hutchens, Mrs. Roma Hunter, Mrs. Thomas McBride, Mrs. W. S. Levens, Mrs. J. Braun, Mrs. Elmer Berg, Mrs. A. L. Adolphson, Mrs. Roger D. Woodruff, Mrs. William B. Mott, Mrs. Clifton Irwin, Mrs. T. O. Russell, Mrs. William H. Burghardt, Mrs. Edward Burke, Mrs. Frank Benson, Mrs. Josephine Parrish, Mrs. Steward Attend.

Mrs. Russell Catlin, Mrs. Clayton Foreman, Mrs. R. Bert Drager, Mrs. Harold Olinger, Mrs. Vernon Perry, Mrs. Hugh Adams, Mrs. Phil Ringle, Mrs. Merrill Truax, Mrs. G. O. Stephens, Mrs. Henry Colburn, Mrs. William Busick, Mrs. Donald C. Roberts, Mrs. E. M. Page, Mrs. C. B. McCullough, Mrs. Paul Van Scoy, Mrs. R. H. Baldock, Mrs. John Beakey, Mrs. Kimball Page, Mrs. Leon Perry, Mrs. Homer L. Goulet, Mrs. Reynolds Allen, Mrs. Glen Wilbur, Mrs. W. T. Waterman, Mrs. Helen Adolph, Mrs. Rex Adolph, Mrs. Carl W. Nelson, Mrs. Charles L. Bushell, Mrs. Francis W. Smith, Mrs. G. Edward Bissell, Mrs. Theron Hoover, Mrs. Guy Bagley, Mrs. William Doney, Mrs. John R. Coughlin, Mrs. Wallace Carson, Mrs. Edwin Keech, Mrs. Luke Shields, Mrs. Richard Stolz, Mrs. Robert Needham, Mrs. Howard Adams, Mrs. Kenneth Potts, Miss Josephine McGilchrist, Mrs. Vern Miller, Mrs. Kenneth Wilson, Mrs. George Weller, Mrs. Kenneth Power, Mrs. F. Hill Thompson, Mrs. E. M. Duffy, Mrs. Frank Prime, Mrs. L. V. Benson, Mrs. Frank Chapman, Mrs. Kenneth Perry, Mrs. Raymond Bonestele, Mrs. J. A. Cook, Mrs. John Helzel, Mrs. Charles Helzel, Mrs. Donald McCargar, Mrs. Earl Fisher, Mrs. C. F. Patton, Mrs. A. D. Hurley, Mrs. Ray Yocom, Mrs. R. D. Wood, Mrs. L. D. Lamb, Mrs. E. A. Labada, Mrs. L. Sears, Mrs. James Cooke, Mrs. Russell Pratt, Mrs. Kenneth Bell, Mrs. H. A. Simons, Mrs. T. R. Paulus, Mrs. E. F. Von Eschen, Mrs. Max Flanery and Mrs. Donald Young.

Miss Wiederkehr Bride
Of Mr. Domogalla

At a lovely wedding last night at the residence of Professor and Mrs. T. S. Roberts, Miss Lulu Wiederkehr became the bride of Mr. Alfred Domogalla, son of Mr. and Mrs. Joseph Domogalla. Rev. R. S. Neugebauer read the service at 8 o'clock in the presence of relatives and friends.

The improvised altar was banked with baskets of chrysanthemums, fern and palms flanked with white tapers. Watson Dutton sang "Untill" and "At Dawning" and Professor Roberts played the "Benediction Nuptial" and the wedding march.

The bride wore a gown of white satin designed with train made with lace insertions, long sleeves and high neckline. Her tulle veil fell from a cap of orange blossoms and she carried a shower of Talleman roses and white bouvardia.

Attending the bride was her sister, Miss Ruby Wiederkehr. She wore a frock of gold taffeta with net redingote and carried bronze chrysanthemums. Mr. Herman Domogalla was best man for his brother and usher were Mr. Urbin Trum and Mr. Theron Kent.

Montgomery Ward Store
Party Tonight

All employees of Montgomery and Ward company, their wives, husbands and friends, will enjoy an all store party tonight at the chamber of commerce rooms. The affair will begin at 7:30 o'clock and about 125 will attend.

The Thanksgiving motif will be used as the theme of the party as well as the decorations. Mr. Barkley Newman will show his pictures of Oregon and Alaska. An informal program and stunts will be enjoyed followed by refreshments. Dancing will conclude the program.

CLUB CALENDAR

Thursday, November 17
Hayesville Woma's club, with Mrs. S. A. Baldwin 2 p.m. Speaker.

Women's Benefit association, KP hall, 8 p.m.
Liberty Woman's club with Mrs. W. D. Olden, 2 p.m.
Merry Minglers, with Mrs. L. E. Malm, 2 p.m.
NALC auxiliary, Mrs. Ruth Rothrock, 950 Mill street, 2 p.m.

Business and Professional Women's no-host supper, Mrs. Hulda Liedstrom, 770 Shipping, 6:30 p.m.
Lions' auxiliary regular luncheon at Godfrey's, 1:15 p.m.
Willamette university Faculty Women's club at Lausanne hall, 2:30 p.m.

Salem Council of Women's organizations meet at public library, 2 p.m.

Ladies of GAR social afternoon and no-host luncheon at 2:30, armory.
Friday, November 18
Degree of Honor homecoming dinner 6:30 'ythian hall.
Unitarian Woman's Alliance with Mrs. C. S. Hamilton, 2:30 p.m.

Married People's class First Baptist church with Mr. and Mrs. Arden Reed, 1369 Center street, 7:30 p.m.
Woman's auxiliary to St. Paul's Episcopal church with Mrs. A. C. Perry, 666 West Washington street, 2:30 p.m.
DAV card party, Armory veterans' room.
Harvest Home Tea, Old People's home, 2:30 to 5 p.m.
Ladies of Salem Dakota club meet with Mrs. W. E. DeLong, 1995 S. Commercial street, 2 p.m.

Neighbors of Woodcraft, Salem hall, 7:30 p.m.
Hal Hibbard auxiliary, Spanish American Veterans with Mrs. Sherman Nelson, 1811 Chemeketa street, 2 p.m.

Florence Vail Missionary society, Calvary Baptist church with Mrs. Chester Pickens, 2205 Center street.
Elks' bridge tournament, 8 p.m., public invited, Elks' club.
AAUW French class, chamber of commerce.

Sunday, November 20
Business and Professional Women's tea at home, Mrs. Susan Varty, 3 to 5 p.m.

Monday, November 21
Salem Minister's Wives association with Mrs. Louis Magin, 1420 Court, 1:30 p.m.
Juniors of American Legion auxiliary, after school with Mrs. Julius Hoop, 1515 Bellevue.

Tuesday, November 22
Business and Professional Women's dinner meeting at Golden Pheasant, 7 p.m.

Harvest Home Tea Is
Planned Friday

The Harvest Home silver tea which is held each year at the Old People's home, will be held Friday, November 18. Thanksgiving will again be held and friends of the home have been asked to bring gifts of the harvest. A social hour and a short program will be features of the afternoon.

Receiving the guests will be officers of the board of which Mrs. C. A. Geis is president, Mrs. M. C. Findley, vice-president, Mrs. E. E. Gilbert, secretary and Mrs. Oren Stratton recording secretary, Mrs. John Bertleson, treasurer and Mrs. B. B. Blatchford, matron.
The Woman's home Missionary society of the Leslie church will be in charge of the refreshments, that of Jason Lee, the dining room and first church the program. The program includes devotions by Dr. James Milligan, the Woman's club trio with several numbers, a violin solo by Miss Maxine Goodenough and community singing led by Mrs. Leon Brown. Members of the Wesleyan service guild of the Jason Lee church will serve.

Mrs. Steeves Hostess
To Etokta Club

Mrs. B. L. Steeves was hostess to members of the Etokta club on Tuesday afternoon with Mrs. George Sehon, Mrs. J. H. Johnson and Miss Gertrude Savage assisting. On the program were Mrs. Clifton Ross, who presided; a report of the County Federated Women's club meeting, Mrs. Ray Clark and Mrs. Ross, and a talk on shells by Mrs. Steeves. Thanksgiving motif was used.

Present were Mrs. A. F. Walker, Mrs. H. G. Carl, Mrs. Ray Clark, Mrs. J. J. Donnell, Mrs. Harry Elgin, Mrs. W. J. Entress, Mrs. Richard Erickson, Mrs. George Fike, Mrs. P. E. Graber, Mrs. F. B. Gillette, Mrs. O. H. Horning, Mrs. Ernest Lee, Mrs. Daisy McIntyre, Mrs. A. L. Skewis, Mrs. E. M. McKee, Mrs. Clifton Ross, Mrs. H. O. Taylor, Mrs. Fowler, Mrs. George Sehon, Mrs. J. H. Johnson and Miss Gertrude Savage.

Among those taking tables for the benefit card party sponsored by the woman's auxiliary of the Disabled American Veterans of the World War to be held in the veterans room of the armory Friday night are Mr. and Mrs. Otto Mehlhoff, Mr. and Mrs. Charles Norton, Mr. and Mrs. Joe Ring, Mr. and Mrs. John Boening, Mr. and Mrs. William Reid, Mr. and Mrs. Stewart Johns, Mrs. Vern Ostrander, Mrs. Wallace Wilson, Mrs. Effie Witsel, Mr. Lockes, Mr. C. R. James, Mr. and Mrs. E. J. McElvain, Mr. and Mrs. Ward Wolfe, Mr. and Mrs. Carol Coulter, Mr. and Mrs. Frank Crozier, Mrs. Kerchoff, Mr. and Mrs. Clarence Mottenthaler, Mr. E. Miner, Mr. and Mrs. O. E. Rinehart.

Mr. and Mrs. Robert Shinn will entertain informally at dinner tonight in compliment to the birth-day of Mrs. Shinn's father, Mr. W. J. Kerr of Portland. Out-of-town guests will be Mr. and Mrs. Ralph Reynolds, Mr. Robert Kerr and Mr. and Mrs. W. J. Kerr of Portland.

Mrs. Clifton Mudd
To Compliment
Mrs. Gray

Mrs. Clifton Mudd will entertain at a smartly arranged affair tonight at her North Capitol street residence in compliment to Mrs. Clair Jones Gray of Los Angeles, who is visiting in Salem with her parents. Mrs. Gray formerly made her home in the capital and has a host of friends here.

The Thanksgiving motif will be carried out in the decorations and for the theme of the party and guests have been invited to a turkey bridge. A buffet supper will be served following an evening of cards. Bouquets of chrysanthemums will be arranged about the rooms.

Those bidden to greet Mrs. Gray are Mrs. Earl Snell, Mrs. Charles A. Sprague, Mrs. Clara Patterson, Mrs. David Bennett Hill, Mrs. Frank H. Spars, Mrs. Percy Kelly, Mrs. Miller B. Hayden, Mrs. Ivan G. Martin, Mrs. Edward Duffy, Mrs. J. N. Chambers, Mrs. Homer Goulet, sr., Mrs. George A. White, Mrs. J. M. Devers, Mrs. Walter Spaulding, Mrs. Jerrold Owen, Mrs. J. N. Bishop, Mrs. Dora Patterson Wallace, Mrs. Ronald Jones and the hostess, Mrs. Clifton Mudd.

Miss Ruth Welty Wed
At Church Service

Miss Ruth Elizabeth Welty, daughter of Mr. and Mrs. E. J. Welty of Pratum, became the bride of Rev. Wilbert Arnold Regier of Los Angeles Friday, November 11, at the Emmanuel Mennonite church at Pratum with Rev. J. M. Franz officiating at 8 o'clock.

Mr. Grover Welty sang several numbers preceding the ceremony and Miss Ruth Ramsden played the wedding marches and accompaniments. The altar was banked with yellow and bronze chrysanthemums, autumn leaves and tapers. Miss Eida Herr and Miss Mina Greig lighted the tapers.

The bride wore a wedding gown of white brocaded satin with long sleeves and cow neck, long finger length tulle veil fell from a halo of seed pearls. She carried a shower bouquet of pink roses and pink bouvardia.

Miss Helen Cope of Yakima was the maid of honor and wore a gown of blue taffeta and carried an arm bouquet of yellow chrysanthemums. The bridesmaids were Miss Alma Stauffer and Miss Alice Hersch, who wore matching gowns of coral trimmed in dubonnet and carried bouquets of chrysanthemums to match their frocks.

To Live in Los Angeles
Mr. Jacob Regier of Los Angeles was best man for his brother, Ushers were Mr. Homer Welty and Mr. Roy Kutschman. A reception at the home of the bride's parents followed the wedding. Assisting informally were Mrs. Fred Muller, Miss Alma Wenger and Miss Rose Muller.

The couple left immediately for the south and will make their home in Los Angeles where Rev. Regier is pastor of the Emmanuel Mennonite church. For travelling Mrs. Regier wore a navy blue tailored suit with matching accessories. Both Rev. and Mrs. Regier are graduates of the Bible Institute of Los Angeles. Mrs. Regier attended Salem schools.

Zonta Members Motor
To Corvallis

Salem unit of Zonta International joined with the Eugene unit Tuesday evening for an inter-city dinner at the Hotel Benson in Corvallis. Genevieve Turnipseed of the Eugene club presided at the dinner, and Dr. Helen Pearce of the Salem unit, president of Zonta International, was the speaker of the evening.

The tables were attractive with baskets of fruit forming the centerpieces.
Members of the Salem group motoring to Corvallis for the affair were: Misses Nellie Schwan, Mildred Olsson, Helen Yockey, Mabel Savage, Helen Barrett, Helen Bocker, Lillian McDonald, Dorothy Pearce, Dr. Helen Pearce, Mesdames Ora McIntyre, LaVerne Winkler, Edna Hunt and Margaret Rosecrans. Miss Bernice Lee of Salem was special guest. The next meeting of the club will be a business luncheon Thursday.

Mrs. Martin to Honor
Thursday Club

Mrs. Charles H. Martin has bidden members of the Thursday club to her home on Fir street Friday afternoon for a 1 o'clock luncheon. Covers will be placed for 28 guests and the afternoon hours will be spent informally. Bidden as additional guests are Mrs. Clara Patterson and Mrs. William E. Hutchens.

Mr. and Mrs. Homer H. Smith, sr., have invited a group of their friends for supper tonight at their North Summer street home. Cards will be in play during the evening.

SEE IT TODAY
The Gas Range
of tomorrow
22 WAYS BETTER
at YOUR GAS CO. DEALER

MAXINE BUREN—Women's Editor
Style—Smiles— by Gretchen



We don't know whether she's bragging or complaining, but any man's hard to shake when a woman looks so chic and girlish, yet withal, dignified—a combination here brought about by a black woolen suspender frock, highly tailored, with skirt flaring below high waistline. Under it, a white silk blouse, with long, full sleeves. The dress on the left, with today's popular decorated bodice, boasts the new grape wine shade, and a waist front which, except for shoulder yoke and center tab, is shirred simply all over.—Copyright, 1938, Equaire Features, Inc.

Homecoming Dinner for
Eastern Star

Chadwick chapter, Order of the Eastern Star held its annual homecoming dinner at the Masonic temple, Tuesday. The tables were very attractive with gourds and flowers in fall colors were decorations. Mr. and Mrs. E. Utley were in charge of the dinner assisted by Mr. and Mrs. Meade Petty, Mr. and Mrs. B. B. Flack, Mrs. Lana Beecher, Mrs. Clio Cashatt, Mrs. Clara Boals, Mrs. Mabel Gardner and Mrs. Florence Purvine.

Following the dinner hour a short business meeting was held with many out of town guests present. Among those specially honored were Mrs. June C. Wheaton, past grand matron of Saskatchewan, Mrs. Paul H. Hauser, past grand matron; Mr. Milton L. Meyers and Mr. Rex Davis, past grand patrons of Oregon; Mr. Ben Nichols of Corvallis, associate grand patron; Mrs. Vivian Ensley, of Turner; grand Adah; Mrs. Bessie Colvin and Mrs. Byron B. Herrick, grand representatives; Mrs. Mary Nichols, worthy matron of St. Mary's chapter, Corvallis; Mrs. Lois Miller, worthy matron of Mizpah chapter, St. Helens; Mrs. Florence Hercher, worthy matron of Roseburg chapter.

The members of Chadwick assembly, Rainbow for Girls, gave a degree honoring the worthy matron, Mrs. Belle Niles Brown, and the worthy patron, Mr. Harold Phillippe, and presented each with gifts. During the evening a short skit was put on by Mrs. Delbert Schwanbauer and Joseph Felton; under the direction of Mrs. Bertha Bergman. The next meeting will be December 6 at which time the annual election of officers will be held.

Writers Guests at
Singleton Home

One of the features of the Tuesday night meeting of the Salem Writers' club which was held at the home of Mrs. Jessie Singleton was the reading of the foreword of Mrs. F. G. Franklin's new book "Tributes to Hazel Hall" which was written by Judge Carey and read by Mrs. Franklin. Prof. Morton Peck read one of the tributes to the well known invalid Oregon poetess. Mrs. Franklin's book, which will be off the press in about a month is a collection of tributes made to Hazel Hall by well known writers of Oregon.

Also on the program with contributions of their own were Dr. Franklin, Miss Grace Elisabeth Smith, Mrs. J. C. Nelson, Mrs. Singleton, Miss Renska Swart and Dr. Claude Clifford. Mrs. Julia Lytle presided.
Guests present were Mrs. Claude Clifford, Mrs. Marcia Smith, Mrs. May Scott and Mr. C. J. Bellinger.

Others at the meeting were Mrs. Morton E. Peck, Mrs. W. D. Smith, Mr. Ernest Smith, Miss Grace Gilliam and Mrs. J. A. Lytle.

Mr. and Mrs. Milton L. Meyers and Mrs. Walter Denton will be among those attending the Don Cossacks singers tonight in Portland at the public auditorium.

Thanksgiving Is
Important to
Readers

Thanksgiving recipes are very much in order right now, with Mr. Turkey taking the center of the stage. Turkey buying is going to be one of the first things to talk about, because many wise buyers will speak for their's ahead of time to be assured of the best.

Turkey of 14 pounds or up are best when toms, because they have larger frames when younger and more tender. Hens should be purchased if the buyer prefers a fowl less than 14 pounds, as they are too old after they have attained a size of more than 14 pounds.

Turkeys, like other meats, are roasted slowly these days, no searing of the fowl to dry up the meat, no laborious basting to waste oven heat. The turkey is put in a 275 degree oven, and is roasted for 20 minutes for each pound, with 20 minutes allowed for heating through, but never baked over 3 1/2 hours. The turkey is usually rubbed with some kind of fat, just as you'd put on cold cream. This improves the complexion. Then some flour is dredged on and the fowl is put in an uncovered roaster or dripping pan. It's a handy way because there doesn't need to be a roaster with high top that fills the oven, sometimes too much.

It's often a good plan to put two kinds of dressing in the fowl, a favorite kind, usually the good old sage variety, in the main body cavity, with something richer in the neck or chest cavity. The latter holds less and is an ideal place to try out some new combination like lemon and cracker stuffing, chestnut stuffing and oyster stuffing.

This paper will publish some recipes each day until Thanksgiving. The woman's department of the Statesman will be glad to answer questions on recipes and time of cooking, call 9101. The regular radio program on Friday morning over KSLM at 11:15 will this week feature recipes for Thanksgiving.

Add Soup to Menus in
Wintertime

Celery is one of the fall's most popular vegetables with several shades from which to choose, and celery soup is one of winter's most popular fillers-uppers for lunchtime. This recipe includes a whole wheat cereal.

CELERY SOUP
1 quart milk
1 tablespoon flour
2 teaspoons salt
2 tablespoons butter
1/2 cup cooked cereal
1 cup finely cut celery
Make a white sauce of milk, flour, salt and butter. Add cooked cereal, stirring until smooth. Cook celery in small amount of water for 5 minutes and add celery and water to other mixture. Makes 4 large servings.

Banana Scallops Fried
For Dinner

Bananas are an ever popular fruit to eat between meals, serve as a relish, main dish or dessert. They are excellent to eat at breakfast, make refreshment at midnight.

Banana scallops are one of the dozens of ways to serve the fruit in the main course:
BANANA SCALLOPS
1 egg
1 1/2 teaspoon salt
6 firm bananas
3/4 cup fine corn flakes or bread crumbs
Beat eggs, add salt, slice the peeled bananas crosswise into one-inch thick pieces, dip in egg then crumbs and fry in deep or shallow fat until brown. Drain on unglazed paper and serve hot. Makes about six servings.

Today's Menu

The main dish will be baked in this menu that will be served today:
Pineapple-celery salad
Scalloped potatoes with Frankfurters
Buttered green asparagus
Prune-apricot whip

Slice potatoes in a fairly deep baking dish, cut frankfurters and mix, add a thin white sauce and bake until potatoes are done.
For the dessert, cook dried apricots and prunes together, mash pulp and add 1-3 cup nuts to each cup of the pulp, add 1-3 cup sugar and fold in three or four beaten egg whites. Bake to brown the top.

Shrimp Sauce Will Make
Eggs Look Dressy

Hard cooked eggs or poached ones make quite a fine main dish when dressed up a bit with sauce. Here are two such toppings made from soup.

SHRIMP AND CELERY SAUCE
1 tablespoon butter
1 cup shrimps
1 can condensed celery soup
1/2 cup milk or cream
1 teaspoon chopped parsley (optional)
Melt the butter and saute the shrimps. Then add 1 can celery soup with milk or cream and heat. If you wish, add a bit of chopped parsley, just before serving.

CHICKEN AND MUSHROOM
SAUCE

1 can condensed cream of mushroom soup
1/2 can condensed chicken soup
1/2 cup cream (heavy)
2 tablespoons chopped pimiento
1 teaspoon chopped parsley
Combine the cream of mushroom and chicken soups. Add the cream and heat the sauce mixture. The chopped pimiento and parsley should be added at the last.

Cheese Ball Is Served
As Meal's End

A cheese ball, made from a variety of packaged cheeses makes an elegant bit of refreshment for a bridge party or to serve as dessert after a rather ample dinner. Your ingenuity will be taxed to the utmost when in blending of flavors in the cheese, but here's a suggested combination:
CHEESE BALL
Blend together 1 package cream cheese, 1 small wedge Roquefort cheese, at least half a package of pimiento or nippy mecheese and one of Old English. Other cheeses may be added if desired. Roll in an elongated spoon sugar and a pinch of cream of tartar have been added. Return to oven and bake until crackers and ginger cookies, well browned.

Centerpiece of
Vegetables
On Table

Oregon farms and forests are plenty important this holiday season, for they furnish not only the food that goes on the table at Thanksgiving and Christmas, but the materials to decorate.

Two holiday centerpieces have been suggested by Miss Lucy Case, extension specialist in foods and nutrition from the Oregon State college.

For the holiday centerpiece a well-polished, perky little pumpkin on a small inverted bowl in the center of the table, and arranged informally around it are a purple eggplant, table queen squash, red and green apples and peppers, and purple top turnips, tapering off each end with a large bunch of grapes. Autumn leaves and bright berries may be used to fill in the chinks and make a border.

Another centerpiece is made from 20 apples wrapped in copper colored cellophane, arranged in cone shape with a tall orange colored candle in the center. Stuff cardboard or wood in used as a base and in the center is inserted a cardboard candle holder for the candle and for tying the covered apples in place. Small autumn leaves fill in here and there, while large ones may form a border to cover the base.

Favors for the Thanksgiving table may be made by attaching a gathered semi-circle of brown crepe paper to the base of a small pine cone to represent a turkey. His neck and head are made from bent pipe cleaner covered with brown paper to which a bit of bright red-orange paper is attached on top to represent a comb and at the breast for wattles. Feet can be made of the same material.

Oranges Topped With
Browned Meringue

A dressy yet not expensive dessert to serve when company has been invited for dinner or lunch is this for stuffed meringue oranges.

MERINGUE ORANGES
Cut top off enough medium sized oranges for the diners, scoop out the centers, to the orange segments mix 8 stoned chopped dates, 1 tablespoon cocoanut, 1 tablespoon raisins, 1 tablespoon chopped walnut meats. Fill in the orange cups, put in a baking dish with 1/2 inch of water and bake for 45 minutes in a slow oven. On the top of each put a dab of meringue made from 1 egg white stiffly beaten to which 1 teaspoon sugar and a pinch of cream of tartar have been added. Return to oven and bake until crackers and ginger cookies, well browned.

PRE-CHRISTMAS SPECIAL
10 DAYS ONLY
YOUR PHOTOGRAPH
in a GOLD METAL FRAME
(taken and framed complete)
Special \$1.00 A Regular \$4.00 Value
Until Nov. 26th Only
Here's the perfect Christmas gift. This lovely framed miniature portrait by Bruno is an extraordinary special for 10 days only, so hurry! Don't delay, as this will not be repeated!
Also FREE! A MAKE-UP CONSULTANT
Using Genuine Hollywood Creams and Make-up... Studies Your Features and Prepares You for the Camera!
1/2 OFF on All Family Groups During November!
No Appointment Necessary—or Call 5572
OPEN EVERY SUNDAY UNTIL CHRISTMAS
BRUNO STUDIOS
520 State St., Opp. Courthouse

Now At SALLYS
COAT SALE
89 Coats Values to \$16.65 \$10
119 Coats Values to \$24.50 \$17
108 Coats Values to \$39.50 \$24
Sizes 12 to 52
Lowest Prices in Years For A Few Days Only
357 Court SALLYS Look for the Big Sign