

In the Valley Social Realm

OAK POINT—Mrs. Joe Rogers, Sr., was hostess to the Nite Hawk Card club. Mrs. Walter Brown was elected president of the club which was organized 18 years ago with members from Greenwood, Buena Vista, Dallas and Oak Point. Mrs. Edward Hornberger and Jonas Graber won high score with low score going to Mrs. Leonard Peterson and Roy Bigelow. The November meeting of the Oak Point school society was held in the schoolhouse Friday with Mrs. Clyde Comstock presiding. Ellis Landerback and Grove Peterson, members of the school board were appointed to buy a new flag. Committees were appointed to serve during the year. Miss Edna Walker gave readings and Dr. Knott of Independence showed several reels of motion pictures in technicolor, taken on his trip to Glacier National park and the Grand Canyon. Mrs. Clyde Comstock was hostess for the evening.

Most folks in this community are spending Thanksgiving quietly at home. Mr. and Mrs. C. O. Allen and daughter, Miss Ruth of Albany, and Miss Geraldine Davis are spending the day with their daughter and family. Mr. and Mrs. Ross Willis at Toledo and Mr. and Mrs. Charles Wilson and two children are having dinner with her parents, Mr. and Mrs. Raymond Bates of Springfield.

DALLAS—Of interest to the many Dallas friends is the announcement of the marriage of Miss Juanita Jones, daughter of J. Corbett Jones and Coy T. Minnich which took place Sunday afternoon at Vancouver, Wash., with Rev. Paul L. Kunzman reading the service.

The bride wore a frock of grape wool with a fur coat and accessories of brown. Attendants were Mrs. Eldon Vaughn and J. Corbett Jones.

Both Mr. and Mrs. Minnich are graduates of Dallas high school. They will make their home in Dallas.

Tuesday Mrs. Minnich was the guest of honor when Mrs. Ray McKay, Mrs. Lester Minnich and Mrs. Eldon Vaughn entertained at the McKay home.

Two tables of cards were in play with prizes received by Mrs. V. V. Grant and Miss Edna Kliever.

Bidden were the honored guest, Mrs. Coy Minnich, Mrs. V. V. Grant, Mrs. Eldon Sams, Mrs. Robert Griffin, Mrs. Joe Card, Miss Edna Kliever, Georgia McCannan and Elva Kersey.

SHAW—On Tuesday morning Miss Marion Perry, daughter of Mrs. Celia Perry became the bride of Harold Halfman, son of Mr. and Mrs. John Halfman of Sublimity.

The nuptial mass was read by Rev. Mai. The bride wore a black suit with black accessories, Jean Perry, sister of the bride, acted as bridesmaid and wore a wine tweed suit with wine accessories. Lester Perry was best man.

After the ceremony a wedding dinner was served at the bride's mother's home. Miss Perry is a graduate of Aumsville high school and trained for nursing in St. Vincent's hospital in Portland. Mr. Halfman is employed on the Fred Gilbert dairy. They are active members in the Macleay Grange.

DALLAS—Members of the Almira Rebekah lodge met in IOOF hall Tuesday night for a covered dish dinner preceding the regular lodge meeting. Especially honored were ten members whose birthdays occur in the months of October, November and December.

During the dinner hour a pro-

gram, arranged by Miss Helen Butler, was presented. On the program were: Miss Harriet Fullenwider, Margaret Pemberton; Billie B. Jones, Shirley Scott and Miss Esther Greenwell.

The committee in charge of the dinner included Mrs. A. T. Hildebrand, Mrs. Mary Starr, Mrs. George Hawkins, Mrs. Henry Friesen, G. O. Butler and A. T. Hildebrand.

DALLAS—Members of the Monday Night club were entertained at the home of Mr. and Mrs. Ralph Howe. Attractive arrangements of bronze chrysanthe-mums were used about the rooms. A no-host dinner was served followed by cards and Chinese checkers. During the evening birthday gifts were presented Mrs. E. M. Loban and Charles Cochran.

Present were Mr. and Mrs. T. E. Hooker, Mr. and Mrs. E. M. Loban, Mr. and Mrs. T. L. Parsons, Mr. and Mrs. W. C. Bird, Mr. and Mrs. Charles Cochran, Mrs. W. H. Vinton, Mrs. A. W. Palmer, Mrs. Anna Kestler, Mrs. Ida East, Mrs. Mary Starr, Mrs. F. A. Patterson, Mrs. Dora Glaze, Will R. Howe, Mr. and Mrs. Ralph Howe and Roberts.

WALLACE ROAD—Mrs. Marie Flint McCall entertained with a family dinner at her suburban home on Wallace Road, Thursday, having as her guests, Dr. and Mrs. C. L. Blodgett and son, Corydon, Mr. and Mrs. A. E. Utley, Mr. and Mrs. Ralph Allen and Betty Zoe, Mrs. C. R. Gile and Miss Margaret Gills. Varicited chrysanthe-mums will be used about the rooms. Mr. and Mrs. Ralph Allen plan to be hosts to the group at their home in Salem on November 30.

SILVERTON—Six women met Tuesday afternoon at the home of Mrs. Arthur Gottenberg to prepare a menu for 500 diners for the annual lutefisk dinner at Trinity church to be held December 1 both at noon and in the evening.

There will be a number of other Norwegian dishes on the menu.

Serving on the committee are Mrs. Henry Storli, Mrs. L. G. McDonald, Mrs. Daniel Riveness, Mrs. M. J. Madsen, Mrs. Oscar Satern, Mrs. Albert Sather and the hostess, Mrs. Gottenberg.

SCIO—Mrs. Jessie Oglesbee of Shelburn was named noble grand of Leone Rebekah lodge at Scio for term beginning January 1, at a recent election. Lorens Trollinger was elected vice grand, Mrs. Eunice Baris re-elected recording secretary, Mrs. Leone Ray financial secretary, and Mrs. Nell Donahue, treasurer. Installation is slated for Jan. 3. Mrs. Vincie Rospraff is the outgoing presiding officer.

SILVERTON—Home Temple No. 21 honored five past chiefs by presenting them with past chief pins. Included in the group were Elisabeth, Elsie Nelson, Emma Kattman, Leola Benson and Hildred Lee. Helen M. Wrightman presented the pins.

AURORA—Mr. and Mrs. J. M. Will are having as dinner guests Thursday, Mr. and Mrs. Chase Bennett, Mr. and Mrs. Robert Shlman and children, Martha, Dorothy and Robert, all of Portland, Mr. and Mrs. P. S. Will and Robert, and Miss Leona Will.

BUENA VISTA—Mrs. E. D. Long and Willa Dean and Betty Lou invited members of the Woman's club to dinner and an all-day quilting Tuesday.

Two outstanding Willamette freshmen are Patricia Carmay (left) and Clarence Hicks. (Photos by Kennell-Ellis.)

Freshmen at Willamette Among Active Students

Among the active young students at Willamette are these two, one from Portland and one from Albany.

Blonde, gray eyed Patricia Carmay wants to be a gym instructor but likes music, too. She hails from Lincoln high school where she was a member of the athletic association and the glee club. She plays the piano, likes costume designing, bicycling and loves to sing.

The young man is Clarence

Hicks who has a fine scholastic record from Albany high school. He was valedictorian of his class, was in the honor society, won a \$15 award for high scholarship at commencement and was the outstanding boy graduate.

But scholastic achievement isn't all this young man has to his credit. He was Hi-Y president, captain of track and on the basketball and football squads. He's taking pre-law.

To Provide or Not to Provide Turkey Leftovers Is Question

One of the times when the three or four days following Thanksgiving were filled with leftovers and the family cook scurried around to concoct dishes to hide the identity of turkey on its return engagements.

Since ham, roast beef and broiled lobster no longer sit shoulder to shoulder with the festive bird on the dining table, and modern housekeepers buy fifteen, instead of thirty pounders, turkey leftovers are almost extinct.

It's no longer a matter of what to do with leftovers but what to do without them.

But if we had leftovers, what would we do with them? In a quaint old book, from the collection found at the Salem public library, called "Mrs. Gilpin's Frugalities," we find several ideas

for leftover Thanksgiving turkey. The book, published in 1888 and given to the library (according to a notation on the flyleaf) by Mrs. Ogle and Miss Cox, waxes poetical on its cover page with:

Here Mrs. Gilpin, blessed dame Who was her John's most precious treasure Tells you, dear Lady, 'tis no shame To blend fragrant turkey with pheasant. Recipes are many for leftovers, which abounded in the days of Mrs. Gilpin and among them are:

DEVILLED TURKEY
Cut gashes in the legs and upper joints of cold roast turkey, and rub in pepper, salt and mustard, then heat through on a gridiron.

One more practical for the limited leftovers from modern tables is:

MONTCLAIR SCALLOP
Pick the small pieces from a cold turkey and boil bones in enough water to cover them. Add a small onion. Butter a baking dish, and sprinkle the bottom with fine breadcrumbs. Add next a layer of turkey, seasoned with salt and pepper, then a thin layer of crumbs and so on until the dish is full. Strain the water in which the bones have been boiled, add two tablespoons cream and pour this on the scallop, put a few bits of butter on the top crumbs and bake until brown.

TURKEY SOUFFLE
Boil 1 cup of rich milk with half a small onion and a blade of mace. When it boils, stir in a thickening made of one teaspoon cornstarch, wet with cold milk. Cook until it thickens slightly and then stir in a cup of cold turkey minced fine, and add the yolk of one egg.

As soon as it is well mixed, take from the fire. Add celery salt and pepper to taste. When cool, stir in the beaten white of the egg, pour in a buttered baking dish and bake for 15 to 20 min-

LEBANON—Mrs. Fern Hall and Alvon White were married Saturday night by Rev. LeRoy Crossley with relatives present. They will live in Lebanon.

Miss Maxine Taylor and Neal Olsen, both of Lebanon, were married Tuesday morning by Rev. Crossley and were attended by Mr. and Mrs. Wilmer Swank.

SHAW—Mr. and Mrs. Al Schneider and Mrs. Joseph Schneider sr., motored to Port Angeles, Wash., to visit for a few days at the home of Mrs. Joe Schneider's daughter, who is ill.

AURORA—Mr. and Mrs. E. E. Bradt and Miss Martha Bradt were Thanksgiving dinner guests of Mr. and Mrs. Louis Bohman of Portland.

Scio bridge club will meet Friday, December 1, at the home of Mrs. Frank Bartu. Mrs. F. T. Bilyeu scored high at the recent party at the home of Mrs. E. D. Myers.

Orange Sauce on Today's Menu

Cake, Dressy
A simple one-egg cake will make a dressy dessert when orange sauce tops it.

ORANGE SAUCE
Grated rind 1/4 orange
Juice 1/2 lemon
1/2 cup orange juice
1/2 cup sugar
Few grains salt
3 egg yolks
2 egg whites
1 teaspoon vanilla
Mix grated rind, fruit juices, sugar, salt and egg yolks, beaten slightly. Put on range and stir constantly until mixture thick. Add gradually, while beating constantly, to egg whites, beaten until stiff. Cook and add flavorings.

After the holiday meal, we'll have fish.

Jellied olive salad
Scalloped oysters
Buttered beets
Stuffed celery
One-egg cake with chocolate sauce

OLIVE RELISH SALAD
1 package lime-flavored gelatine
1 pint hot water
3 tablespoons vinegar
1/2 teaspoon salt
1/2 cup sliced stuffed olives
1/2 cup sliced sweet pickles

Dissolve gelatine in hot water. Add vinegar and salt. Chill, when slightly thickened, fold in olives and pickles. Turn into half-size individual molds. Chill until firm. Unmold on crisp lettuce. Serve as relish with fish, or as salad, garnished with mayonnaise and ad-

ditional slices of stuffed olives. Makes 12 half-size molds.

SCALLOPED OYSTERS
22 oysters
3 cups rolled cracker crumbs (unsalted)
1/4 teaspoon salt
1/4 teaspoon pepper
1/4 cup melted butter
1/4 teaspoon Worcestershire sauce
1 1/2 cups milk

Arrange 1/4 of oysters in bottom of buttered shallow baking dish. Combine cracker crumbs, salt, pepper and butter, tossing lightly to mix; sprinkle 1/4 over oysters. Arrange remaining oysters on crumbs. Add Worcestershire sauce to milk and pour over contents of dish. Sprinkle remaining crumbs on top. Bake in hot oven (450 degrees) 30 minutes, or until crumbs are browned. Serve at once. Serves 4 (if more moist scallop is desired, use 2 cups milk in this recipe.)

Friday Special Uses Fish

One of Friday's specials uses either canned or fresh salmon. A practical dish to follow the expensive Thanksgiving dinner.

SALMON FRITTERS
1 pound canned salmon
1 cup flour
3 tablespoons butter (melted)
3 egg yolks (beaten)
1/2 cup milk
Add melted butter to egg yolks and milk. Blend liquid ingredients into flour to make smooth batter. Separate salmon into large sized flakes. Dip in batter and fry in deep fat until batter is browned—about 3 minutes. Serve with lemon slices and tartar sauce.

Get License to Wed

DALLAS—A marriage license was issued here this week in the office of County Clerk Carl E. Graves to J. Gordon Tuttle, 25, teacher, Falls City, and Corinne B. Pfeiffer, 16, student, Portland.

50¢ HOLDS ANY TOY TILL DEC. 20
Use Time Payment Plan on Purchases of \$10 or More!

Shop Wards toyland NOW...for The Most UNUSUAL TOYS IN TOWN!

Many Exclusive Toys found ONLY at WARDS!

12" TRICYCLE 5.98
Ball-bearing front wheel!

DUMP TRUCK 1.69
Like the big ones!

WETTING DOLL 1.98
Compare \$2.98 dolls!

COASTER WAGON 3.89
Watch it go!

DELUXE SCOOTER 4.45
Pneumatic tires!

DOCTOR'S KIT 98¢
Ball-bearing valve!

PIANO BOOK 98¢
Lots of fun!

CHINESE CHECKERS 98¢
Brand new board!

Big Baby Doll 1.98
Ball-bearing valve!

PEDAL BIKE 1.79
For tots 7-8 1/2 yrs!

DOLL CARRIAGE 4.98
For little Mother!

40 GAME SET 98¢
Grand for Parties!

See the new Safety Saddle!

Oh joy! What a lovely BIG BABY DOLL

Grand new toy! Kiddie play songs on the numbered keys! Has directions for 12 songs.

Deluxe nickel plate metal frames in hollow and holds the marble! Ante Up Rummy on reverse side!

Pretty enough to be REAL! In a sheer party dress and baby coat and bonnet! She's 22" tall... has crying voice, sleeping eyes, real lashes, cuddly soft body!

Wards brings the ONLY pedal bike with ball-bearing front wheel! Form-fitting seat helps child keep balance! Built low! Wide axle prevents tipping!

Has adjustable hood, decorated fibre body, streamlined windows, reclining back, rubber tired wood artillery wheels!

Here's FUN for the whole family! Includes Bingo, Pick-up Sticks, Checkers, Game of India, Old Maid, Anagrams, Rummy!

TODAY I GOT MY BIGGEST CAKE THRILL!

New "SURE-MIX" CRISCO amazes expert... makes cakes better 3 ways

SEE—IT'S HIGHER!
Up to 15% higher than the same cake with other shortenings.

LOOK—IT'S LIGHTER!
With your usual cake recipe, "Sure-Mix" Crisco gives a featherly lightness no other shortening can give you.

TASTE—IT'S TENDERER!
Better eating than any cake you ever made!

BIGGEST SHORTENING DISCOVERY IN 29 YEARS—"SURE-MIX" CRISCO!

The minute you begin stirring up a cake with New "Sure-Mix" Crisco you'll have a hunch that this cake will be a wonder. You'll see a big change in your batter. See how your ingredients get together and stay together. "Why," you'll say, "that's the smoothest batter ever! This cake's going to be swell!"

How right you are! Make any favorite cake—but use New "Sure-Mix" Crisco. Your cake will turn out higher (up to 15% higher—depending on type of cake). Lighter, too... and tenderer than you've been getting with any other shortening!

Hundreds of cakes baked in Crisco's kitchens prove that New "Sure-Mix" Crisco does more for your cakes than any shortening we ever heard of.

Change to New "Sure-Mix" Crisco the biggest shortening discovery in 29 years... Get the grandest-eating cakes you ever baked.

IMPORTANT!
All Crisco is now "Sure-Mix" Crisco. Comes in same hinged-top can with the same familiar Crisco label.

NUT CRUNCH WHITE CAKE
1/2 cup Crisco
1 1/2 cups sugar
1 teaspoon vanilla
4 egg whites
1/2 cup water
2 cups sifted cake flour
3 teaspoons baking powder
1 teaspoon salt
4 egg whites

Blend Crisco, sugar and vanilla. Add water alternately with sifted dry ingredients. Cream smooth Crisco batter. Fold in beaten egg whites. Bake in two "Crisco" 8-inch pans 30-35 minutes in moderate oven (350° F.).

COOKED CRISCO FRUIT CAKE
1/2 cup sugar
1/2 cup water
1/4 teaspoon salt
1/2 cup Crisco
1/2 cup oil
1/2 cup milk
1/2 cup flour
1/2 cup raisins
1/2 cup nuts
1/2 cup currants
1/2 cup cranberries
1/2 cup cherries
1/2 cup apples
1/2 cup peaches
1/2 cup plums
1/2 cup pears
1/2 cup apricots
1/2 cup cherries
1/2 cup plums
1/2 cup pears
1/2 cup apricots

Blend Crisco, sugar, water, salt and oil. Add flour, milk and raisins. Stir in fruit. Bake in 8-inch pan 30-35 minutes in moderate oven (350° F.).