. Society . . Music . . Food .

MAXINE BUREN—*Women's Editor*

Daughters of Rotarians Guests

Members of the Salem Rotary club were hosts to their daughters yesterday noon at a luncheon and program in the Mirror room of the Marion hotel. Some 150 were present at the affair.

Mr. Paul Jackson presided at the preliminary program and Miss Rachael Yocum acted as mistress of ceremonies. Miss Claudine Gueffroy was awarded the guest prize.

On the program were: Miss Rosemary Gaiser, who gave two piano numbers; Miss Jewell Minier, accompanied by Miss Olive Clemes who sang several solos; Miss Betty Hamilton with a short talk on advice to fathers; Miss Bonnie Belle Stewart who sang; Miss Hilda Crawford, who played a banjo solo; a trio composed of the Misses Elizabeth and Virginia Steed and Maxine Holt, and a violine-flute-piano trio composed of Miss Kathleen and Miss Marjorie and Mrs. Fred Broer.

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Royal Neighbors To Install

The Royal Neighbors will have installation of officers Friday, January 8. Dora Pratt will be the installing officer and Zola Peterson will be ceremonial marshall. Officers to be installed are: Hazel Elliott, oracle; Carmelita Weddle, vice-oracle; Frances White, past oracle; Sarah Peterson, recorder; Rose Abbott, receiver; Gertrude Walker, chancellor; Mildred Yetter, marshall; Jean Nicker and Olive Anderson sentinels and Josephine Kerns, manager.

The Royal Neighbors entertained with a Christmas party at the cabin Tuesday. Gifts were exchanged and an interesting program was presented. There were 65 present. The committee in charge of the affair was Carmelita Weddle, Eloise Beuley and Mildred Yetter.

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Gydesen-Gerig Betrothal

Miss Emma Gerig, daughter of Mr. and Mrs. Nicholaus Gerig, announced her engagement to Mr. Norman Gydesen at a dinner given by her parents Wednesday night.

Covers were placed for: Miss Emma Gerig, Mr. Norman Gydesen, Mr. and Mrs. Gene Brickwedel, Miss Thelma Gerig, Miss Gladys Gerig, Miss Laura Gerig, Miss Arpa Beimer, Miss Martha Gerig, Miss Mina Gerig, Miss Sarah Gerig, Miss Katherine Gerig, Mr. Ernest Gerig and Mr. David Gerig.

Pattern

Style has been "taken a-back" this season—'way back to the day of the Victorian miss. Here's a striking example—Anne Adams' Pattern 4258. The pert, detachable peplum is attached by a front tying sash. See how its edges curve nicely in front and ripple in back above the skirt fullness. There are darts above the back waist for smooth fit. In front the skirt extends up to a high, twin-peaked waistline to give the smart new waistline. You'll like the neck shaped either high or with trim, turn-back revers. Make bracelet-length or short sleeves with pretty shirred fullness. And choose a sheer wool or soft crepe fabric.

Pattern 4258 is available in misses' sizes 10, 12, 14, 16, 18 and 20; bust sizes 28, 30, 32, 34, 36 and 38. Size 16 takes 4 yards 39 inch fabric.

Send FIFTEEN CENTS (15c) in coins for this Anne Adams pattern. Write plainly SIZE, NAME, ADDRESS and STYLE NUMBER.

"Now IS THE TIME to prepare for Spring," says Anne Adams about her NEW SPRING PATTERN BOOK which is now ready for you to order. It's alive with attractive styles including a youth corner for tots, teens and twenties, evening-belle frocks, spring bridal finery, carnival cottons and gay prints. You will even find balanced styles for exile-tipping matrons and charm shop suggestions for forty-plusers. The Look is fifteen cents but when ordered with a pattern, which is also fifteen cents, "THE TWO TOGETHER ARE TWENTY-FIVE CENTS.

Send your order to The Oregon Statesman, Pattern department.

The home of L. J. Davis was gladdened by the homecoming of their children, Mr. and Mrs. Bill Davies and Richard of Los Angeles, Mr. and Mrs. James Davies of Long Beach, Calif., Mrs. Doris Wilmot of Marshfield, Mr. and Mrs. Ronald Badger and sons, Buddie, Lewie and LeRoy of Dayton, Mr. and Mrs. Lawrence Scott and Douglas of Salem. Mrs. Davies parents, Mr. and Mrs. W. E. White, and Mr. Norman Arntz were also present.

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Miss Taylor Is Married

Miss Hortense Taylor, daughter of Rev. and Mrs. Fred C. Taylor, was married to Mr. Jesse Foster, son of Mr. and Mrs. D. M. Foster of Portland, at a wedding performed by the bride's father at the First Methodist church in Vancouver on Friday night.

The bride wore a gown of white satin, with court train, full-length veil and a coronet of seed pearls. She carried a Bible which was carried by her mother at her wedding. The bride was given in marriage by her brother, Mr. F. Wayne Taylor.

Mrs. Mary Schultz Duncan and Miss Eleanore Whipple played a violin and organ prelude and the groom sang "Ich Liebe Dich" preceeding the ceremony.

Miss Dorothy McGee of Portland was maid-of-honor wore pale olive taffeta. Miss Nell Foster of Portland as bridesmaid wore greengold taffeta. The junior bridesmaids, Miss Joanne Lang of Salem and Miss Betty Jo Reid of Monroe, Ore., wore taffeta gowns in acid yellow. All attendants wore tiny poinsettia hats and carried bouquets of the same.

Mr. William Taylor was best man, and ushers were Mr. Melvin Johnston, Mr. John Eliassen, Mr. Francis Brooks and Mr. Walter Smith, all of Estacada, Ore.

A small reception followed at the home of the bride's parents at the parsonage. Mrs. Wayne Reid presided at the bridal table, assisting were Misses Mildred Schmidt, Isabella Wilson, Lois Taylor, Marguerite Clark, Neva Satterlee, Margaret Taylor and Mary Taylor and the Mrs. Fred Lang, F. Wayne Taylor and Ruth Wood.

Mrs. Taylor wore pigeon-blue silk and navy blue accessories and Mrs. Foster, mother of the bridegroom grape silk gown with black accessories.

Mr. and Mrs. Foster then left for a wedding trip to the Oregon beaches. For traveling the bride chose a pigeon-blue frock with wine accessories and a brown Russian squirrel coat.

The bride is a graduate of Willamette university, where she majored in public school music and violin. She was affiliated with the Beta Chi sorority. At present she is teaching English and music at Tigard. The bridegroom was graduated from Pacific university and is now director of music at Estacada.

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Detlefs-Dickson Vows Said

Miss Helen Detlefs, daughter of Mr. and Mrs. Harry Detlefs of Salem, became the bride of Mr. Marvin Dickson of Bakersfield, California on December 23. They motored to Las Vegas and were married. The bride wore a black afternoon dress with gold accessories and a corsage of gardenias. After a short honeymoon at Boulder dam, the couple will be at home in Bakersfield where Mr. Dickson is employed. Mrs. Dickson was employed at the Metropolitan store here prior to going to Bakersfield last July. Mr. Dickson is formerly from Salem. Both attended Salem schools.

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Miss Reasor Tells Engagement

Miss Ruth Reasor, daughter of Mr. and Mrs. E. J. Reasor, announced her engagement to Mr. Howard C. Cole, son of Mr. and Mrs. C. C. Cole. The announcement was made at an informal party at the home of her parents.

Pouring were: Mrs. A. J. Arnett, Mrs. A. N. Noth, Mrs. A. D. Wagner and Mrs. G. L. Drill. Those serving were: Miss Erma Cole, Miss Josephine Hull, Miss Opal Yates and Miss Beth DeLapp. Mrs. Lawrence Reasor greeted guests at the door.

Miss Reasor is a member of the high school faculty in Warrenton and Mr. Cole is doing graduate work at Phillips university in Enid, Oklahoma. No date has been set for the wedding.

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Mrs. Dalton Is Hostess

On Saturday afternoon, Mrs. Kenneth Dalton was hostess to her piano pupils for a Christmas party at her home. An additional guest was Loretta Deacon.

Pupils were: Robert and Phyllis Deacon, Kenneth Rowntree, Jim and Bill Barlow, Nelson and Robert Thompson, Harvey Carleson, Dick Buren, Richard Unruh, Eddie Knapp, Jack and Dudley Slater, Billy Paulus, Jerry Wolfe, Irene McLeod, Joan Blaxell, Cora Davis, Ann Marie Reiling, Patty Wilson, Joan Fitzmaurice, Nancy Lou Dalton, Dorothy Hoar, Ann Woodmansee, Peggy Sears, Betty and Joan Twedt, Corinne Wade, Betty Jean Martin, Joan Driggs and Jean King.

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Of interest to Salem friends is the marriage of Miss Jane Lowe, daughter of Bishop and Mrs. Titus Lowe of Indianapolis, formerly of Portland, to Mr. Howard Nealand, son of Mr. and Mrs. E. A. Nealand. The wedding took place in Portland on Tuesday night, with Bishop Lowe reading the ceremony. The bride was given in marriage by Dr. Bruce Baxter.

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Pythian Sisters will meet today at KP hall for a Christmas party. There will be a no-host dinner at 6:30, followed by an exchange of gifts.

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Miss Marjorie Waters is spending a few days in Dallas as the guests of Miss Lois Ralston.

Dinner Last Night Gay Affair

A dinner party and evening of bridge was given last night by Mrs. Chester Fritz and Mrs. John Bagley to a group of friends. Dinner was served at Hauser's tea room, the hostesses then took their guests to the Bagley home, where an evening of bridge was enjoyed. The New Year's idea was carried out in decorations for the dinner tables.

Invited to the say affair were: Mrs. Ward Davis, Mrs. Luke Shields, Mrs. William Hammond, Mrs. Homer Goulet, jr., Mrs. Kenneth Dalton, Mrs. Laban Steeves, Mrs. Frances Wade, Mrs. Chester Fritz and Mrs. John Bagley.

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Miss Bellinger Is Honored

Miss Genevieve Bellinger was honored at a miscellaneous shower on Friday night by Miss Margaret Engelbart in honor of her forthcoming marriage. Miss Bellinger, daughter of Mr. and Mrs. Jesse F. Bellinger, will marry Mr. Albert M. Hughes, son of Mr. and Mrs. Vard Hughes on January 1.

Present at the shower were: Mrs. J. H. Johnson, Mrs. Clifford Burgess, Miss Carol Cooper, Miss Hazel Cooper, Miss Sofia Hughes, Miss Frances Hughes, Miss LaVerno Hughett, Miss Katie Regier, Miss Margaret Hauser, Miss Elizabeth Brown, Miss Tina Wedel, Miss Lillian Foy, Miss Dorothy Engelbart, Mrs. A. J. Engelbart, Mrs. Vard Hughes, Mrs. Jesse F. Bellinger, Miss Genevieve Bellinger and Miss Margaret Engelbart.

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Bridge Party at Rieder Home

Mrs. Robert Rieder entertained Wednesday night with a buffet dinner and additional guests were invited for a bridge party and shower later in the evening to honor Mrs. Terrence King. The dinner has been an annual affair. Christmas decorations of gold pine cones and boughs and red candles were used about the rooms and on the tables.

At the dinner, covers will be placed for Mrs. Terrence King, Mrs. Leonard Robertson of Milwaukie, Mrs. Howard N. Dietrick of Portland, Mrs. Grover C. Bellinger, Mrs. Walter H. Smith, Miss Jo Taylor of Corvallis, Miss Emlyn Griggs of Portland, Miss Mary Agnes Meagher of Portland, Miss Bobbe Shinn and Mrs. Robert Rieder.

The additional guests invited for the bridge party and shower were: Miss Dorothy Kibbe, Miss Florence Utter, Mrs. Leon Perry, Mrs. Robert Joseph, Mrs. Francis W. Smith and Mrs. Harold Olinger.

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Cooters Hosts To Employes

The staff members of the Salem office of the state employment service entertained with a Christmas party Wednesday at the home of Mr. and Mrs. John E. Cooter. Gifts were exchanged and the evening spent informally.

Present were: Mr. and Mrs. D. L. McBain, Mr. and Mrs. Bernard Gaffey, Mr. and Mrs. Frank Ferris, Mr. and Mrs. George Belloni, Mr. and Mrs. D. D. Dotson, Mr. and Mrs. Ray Tschauner, Miss Lucille Long, Miss Cleone Welborn, Miss Verda Allred, Miss Olga Mitrovitch, Mr. W. Blackley and Mr. and Mrs. John E. Cooter.

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Maccabees 84d will meet tonight at 8 o'clock at Fraternal temple for regular initiation for a large class of candidates. The attendance contest will continue under the leadership of team captains, Alena Bremmer and Ivan Martin. Installation of new officers will be held in January.

Style-Smiles - - - by Gretchen

"I'm a little disappointed in the gifts Benny gave me. I told him to buy practical things and he did!"

One bright note in her Christmas is her Chinese housecoat. It's heavy eggshell silk, splashed on each side with Chinese red lobsters and shells. Red bows perch on the neck and waist, where the coat separates to show matching red trousers. Pleats at the front fan out breezily when she walks and there are also inverted pleats at the center back.

Birthday Party For Youngster

Having a birthday so close to Christmas didn't make so much difference to Dickey Chapman, three-year-old son of Mr. and Mrs. Frank Chapman, this year, because he was host to a group of youngsters yesterday afternoon for a birthday party.

Guests were Susan Perry, Barbara Bonesteele, Johnny Caughell, Jimmy and Johnny Humphreys, Carolyn Deckeback, Larry Reiling and Wallace Carson.

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Siegmunds Hosts At Dinner

Mr. and Mrs. Charles Siegmund were hosts to several guests over the Christmas holidays at their home on Garden Road. Christmas day a large dinner was served.

Covers were placed for Mr. and Mrs. Don Siegmund of Tacoma. Mr. and Mrs. Wilson Siegmund of Astoria, Mr. and Mrs. Edward Siegmund and children, Shirley Ann and Tommy of Eugene and Mr. and Mrs. Charles Siegmund.

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Mr. and Mrs. Carl O. Engstrom had as their guest the last month a sister-in-law, Mrs. Emily Engstrom of Albion, Michigan. Mrs. Engstrom continued her journey Tuesday to points in southern California and from Pasadena will return home to Michigan in April. Guests in the Engstrom home over the holidays were Mr. and Mrs. John Stehn, Leonard John of Eugene and Mr. and Mrs. Lawrence Engstrom of Salem.

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Mr. and Mrs. Jack Lampton are living in Salem and have taken an apartment at the Royal Court. Mrs. Lampton was formerly Mary Jane Adams.

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Mr. and Mrs. George Bloom have returned from Parkdale where they have been visiting a nephew and niece, Mr. and Mrs. Claude Adkins.

Laura Wheeler Liberty Panel Lends Significance to Stitchery

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This easily embroidered panel, suitable for every home, expresses our love of liberty. Pattern 2419 contains a transfer pattern of a 12¾ x 15¾ inch panel; color chart; materials required; illustrations of stitches.

Send ten cents in coin for this pattern to The Oregon Statesman, Needlecraft Dept. Write plainly PATTERN NUMBER, your NAME and ADDRESS.

Surprise Party At Robins'

Mr. and Mrs. John Robins entertained Saturday night with a surprise party honoring their daughter, Miss Lorraine Robins and Miss Clara Moore. Miss Robins left Tuesday night for Welmore, Kentucky, where she will enter Ashbury college for religious work. Miss Moore is a teacher at Canyonville and spent the holidays with friends in Salem.

Those honoring Miss Robins and Miss Moore were: Mrs. John Thomas, Mrs. C. Schanph, Mrs. George McKay, Mrs. T. Smith, Miss Helen Smith, and Mr. and Mrs. John Robins.

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Mrs. Joseph Is Tea Hostess

Mrs. Robert Joseph was hostess at a tea yesterday afternoon from 3 until 5 in compliment to Miss Margaret Corey of San Francisco, who is visiting her parents, Mr. and Mrs. H. H. Corey during the holidays. Mrs. Howard Adams poured during the tea hour.

Honoring Miss Corey were: Mrs. Terrance King, Mrs. Al Petre, Miss Margaret Wagner, Mrs. Harold Hauk, Mrs. Edward Roth, Mrs. Carl Collins, Miss Josephine McGilchrist, Mrs. Clarence Hamilton, Mrs. Robert Drager, Mrs. Glenn Wilbur and Miss Margaret Simms.

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Party Given for Medford Girls

The Misses Jean Joan and Patricia Post of Medford were the incentive for a party given last night by Mr. and Mrs. G. T. Morris at their home on South High street.

Present were the Misses Marian Albrich, Lois Gillings, Artie Mae Phillips, Messrs Allen and Joe Albrich, Deryl Jones, Glenn Brown and Keith Morris.

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The South Salem WCTU will be entertained Friday afternoon at the home of Mrs. E. A. Rhoten at 1595 South High street. This will be the annual Children's farm home program and shower in charge of Mrs. Vergil Burson. Assistant hostesses are Mrs. C. A. Downs and Mrs. George Henderson.

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Mr. and Mrs. Walter Kirk spent the Christmas holidays in Lebanon with Mrs. Kirk's father, Mr. J. B. Howe, and her brother, Mr. Harry C. Howe.

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Miss Frances Roth left Wednesday for Portland where she will be the guest of Miss Margaret Carlton.

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Miss Audrey Fehler left Wednesday for St. Helens where she will spend several days with Mr. and Mrs. Robert Byrns.

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DAYTON—Mayor and Mrs. Orr C. Goodrich entertained with a family Christmas dinner at their home. Their son, Velton, a student in flying school, Oakland, Calif., who is home for the vacation. Mr. and Mrs. Clair Reid and daughters, Margaret and Betty and J. P. Dorsey were their guests.

Mr. and Mrs. Ray D. Johnson entertained their children and grandchildren at their home Christmas day. Mr. and Mrs. Chester Christenson and son, Gayle, Mr. and Mrs. Cletus Johnson and daughter, Carolyn of Forest Grove and Mrs. Jennie Thompson were present.

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SILVERTON — Judge Alf O. Nelson and Mrs. Nelson entertained at dinner at their North Second street home Wednesday night. Included in the group were Mr. and Mrs. T. T. Nelson, Mr. and Mrs. Chester I. Nelson, Miss Freda Hultgren, Manning, Harold and Merlin Nelson all of Salem, and James, Frances and Ruth of Silverton.

In the Valley Social Realm

MT. ANGEL—Miss Marie Fierchinger, daughter of Peter Fierchinger, and George Antoine, were married Tuesday morning at a simple ceremony in St. Mary's Catholic church. Father Alcuin performed the ceremony and was celebrant at the nuptial high mass. St. Mary's choir sang with a solo by Mrs. Al Schroeder of Silverton.

The bride wore an eggshell satin gown, fashioned on fitted lines with long sleeves and a long train. The veil, deeply edged with lace, fell from a lace cap held in place with orange blossoms and terminated in a heart-shaped train, outlined with lace ruffles. She carried an arm bouquet of cala lilies.

The bridesmaid, Miss Helen Hittner, was gowned in teal blue taffeta, trimmed with velvet and made with flared skirt and short puffed sleeves. Her bouquet of roses and yellow chrysanthemums was tied with a blue ribbon to match her gown.

The 11 o'clock wedding breakfast was served at the home of Mr. and Mrs. Frank Aman with Mrs. Aman and Miss Robinette Aman serving.

Mr. and Mrs. Antoine left for Washington for a week's honeymoon immediately after the breakfast. They will make their home in Mt. Angel.

Mrs. Antoine is a teacher in the St. Paul school and Mr. Antoine is in business here.

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AUMSVILLE—A beautiful wedding was solemnized at the home of Mr. and Mrs. A. B. Ham Saturday, when their daughter, Neva Ellen, became the bride of Mr. Perry N. Spelbrink, son of Mrs. Mathilda Spelbrink of Macleay. Rev. Paul Ackerman of Portland, performed the ceremony. The bride wore a floor-length gown of white satin, with a tiara of tiny white carnations, and carried a bouquet of white carnations and fern, with streamers of white ribbon. Miss Anne Knight of Salem, was bridesmaid. She wore a floor-length gown of pink taffeta and carried carnations. Mrs. A. B. Ham, mother of the bride wore a gown of wine velvet with corsage of yellow roses and narcissi. Mrs. Spelbrink, mother of the groom wore a gown of wine serge with corsage of yellow roses and narcissi. The groom was attended by his brother, Arthur Spelbrink. Little Wava Darby accompanied by her sister, Miss Erma Darby sang, Mrs. Arthur Spelbrink accompanied by Mrs. Stella Masten, sister of the groom, sang "O Promise Me." The bride was given in marriage by her father. Assisting during the reception were: Mrs. William Forgey, Mrs. L. B. Gordon and Miss Delia Forgey. The bride is a graduate of the Aumsville high school and of the Capital Business College of Salem. Until her marriage she was employed at the capitol. Mr. Spelbrink, a graduate of Monmouth Normal school and Willamette university, is a former teacher in Aumsville and is now teaching in the Molalla high school.

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DALLAS—Miss Lois Jane Helms, daughter of Mr. and Mrs. Elmer Helms, became the bride of Mr. Walter Kerr Steele, son of Mr. and Mrs. Ed J. Steele, at an impressive ceremony at the home of her parents Saturday afternoon.

The service was read by Dr. H. F. Pemberton. The bride wore a frock of blue chiffon velvet and carried a white Bible with streamers of bouvardia. She was unattended. Miss Margaret Pemberton played the wedding march.

A reception followed. The serving table was centered with a large tiered wedding cake. Serving were Mrs. Ralph E. Howe of Waldport, Mrs. A. J. Brown and Miss Maxine Helms, sisters of the bride. The bride's mother wore an attractive dress of black velvet and the groom's mother a dress of nuberry wine.

Following the reception Mr. and Mrs. Steele left for Victoria, BC. For traveling the bride wore a fuchsia suit with brown accessories and a corsage of gardenias. After the holidays the young couple will be at home in Dallas.

Mrs. Steele graduated from Dallas high school and is secretary in the office of District Attorney Bruce Spaulding. Mr. Steele is distributing salesman for the Polk county Farmers Union cooperative association.

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TURNER—The Sunshine club of Turner held its annual Christmas party at the home of Mr. and Mrs. W. R. Hogsed on Friday. Present were: Mr. and Mrs. Lyon, Mr. and Mrs. Parr, Mr. and Mrs. J. E. Whitehead, Mr. and Mrs. Ed Nelson, Mr. and Mrs. George Nelson, Mr. and Mrs. Adolph Nelson, Mr. and Mrs. Boyer, Mr. and Mrs. Peterson, Mr. and Mrs. Ray Grimm, Mr. and Mrs. Earl Grimm, Mr. and Mrs. Curt Mellis, Mrs. Bernice Dow, Mr. and Mrs. Klockstad, Mrs. Scott, Mrs. George Standley, Mrs. Evelyn Holt, Mrs. Cleveland, Anna Lou Miller, Blanche Dow, Alvina Dow, Luella Cleveland and Mr. and Mrs. W. R. Hogsed and family.

The Misses Iris Lee and Nema Hogsed and Zena spent the holidays with their parents, Mr. and Mrs. W. R. Hogsed.

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PERRYDALE—June DeWitt of Seattle and Willard Mitchell were married Sunday afternoon at 3 o'clock in the home of the groom's parents, Mr. and Mrs. Robert Mitchell.

Before the ceremony Lora Mitchell sang "Because" accompanied by Roberta Mitchell. William Caldwell played the wedding march.

Mr. and Mrs. Bryan Emerson of Portland were the only attendants and Judge Arlie Walker of McMinnville read the services.

EVERY WOMAN to her own taste is the suggestion of Martha Logan, meat cookery expert who says that the ham sandwiches in the picture show variety for every preference. In the foreground is pan fried ham, to the right is ham with mustard and butter. Small tea sandwiches are of minced ham, on the left are egged and fried ham rolls and at top right are ham, asparagus tips and cheese sauce.

New Year's Fare Includes Several Prepared Meat Favorites

Ring out the old, ring in the new. Each New Year finds large and small groups of friends gathered around the supper table ready with wishes of health and happiness.

The modern hostess finds the food shops of today well stocked with easily prepared foods for these gala watch parties and with foresight selects items that may be prepared in advance of the party or may be served as a help-yourself menu.

There are ready-to-eat hams, picnics, and a great variety of meat loaves which may be sliced and arranged on a platter with relishes, coleslaw in lettuce cups, sliced tomatoes, or spiced peaches. Cold sliced chicken or veal with crisp broiled bacon and salad dressing are good "makings" for the popular club sandwich.

Chili is a favorite for winter parties and is easily served by buying canned or brick chili. A good quality of concentrated chili in brick form is a truly good buy. This comes in one-pound packages and is ground meat seasoned in true Mexican style all ready to be heated with a number 2½ can of chili beans.

For some, waffles and little pork sausage will be the right answer for the New Year's watch party. Well-seasoned, fresh, pork sausage browned to perfection is a taste tempter with special appeal to the men folk.

RINKTUM DIDDY

1 cup grated sharp cheese
¼ cup butter
⅓ cup flour
1 cup hot milk
1 cup cooked tomatoes
¼ teaspoon soda
½ teaspoon mustard
½ teaspoon paprika
½ teaspoon salt
Cayenne pepper

Melt the butter in a heavy frying pan. Add cheese, cover with flour. Cover and cook very slowly until the cheese is melted and bubbled up through the flour. Stir in the milk. And the soda mixed with the tomatoes. Season. Simmer to blend well.

FRANKFURT QUAILS

Make a slit in the frankfurt lengthwise. Fill with a ¼-inch stick of sharp cheese. (Savory dressing, pineapple, mustard, or pickle relish may be used for variety.) Wrap each frankfurt, spiral fashion, with a whole slice of bacon, fastening each end with a toothpick. Place in a baking dish split side up. Bake in a hot oven 425 degrees. Turn if necessary to cook the bacon thoroughly.

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Today's Menu

Let's feature an interesting sounding dish, pineapple whip for today's meal.

Avocado-grapefruit salad
Cheese sticks
Meat loaf-mushroom gravy
Whipped potatoes
Creamed corn
Pineapple whip

• • •

Pineapple Whip

2 egg whites
½ cup grape jelly
1 cup whipped cream
1 cup crushed pineapple
6 vanilla wafers, crumbled
8 marshmallows
Bitter chocolate

Beat egg whites until foamy. Add jelly and beat until very stiff but not dry. Fold in the whipped cream, then the pineapple, the wafer crumbs and marshmallows cut in small bits. Chill and serve in sherbet glasses. Sprinkle with chocolate shavings just before serving. Makes six portions.

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Salmon Makes a Main Dish

A can of salmon and another of tomatoes make an inexensive but thoroughly satisfying dinner dish.

TOMATOES WITH SALMON

1 can red salmon
7 fresh tomatoes
1 teaspoon onion
1 tablespoon chopped green pepper
½ teaspoon sugar
Salt to taste
6 strips of bacon

Remove all bits of skin and bone from salmon. Place fish in baking dish. Pour the tomatoes, onion and pepper over this. Add salt and sugar. Place bacon strips over the top and bake in a hot oven at 350 or 400 degrees. Serves 6-8.

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Main Dish Uses Veal in Pie

A main dish suited to family dinners is this one that includes veal, vegetables and potatoes, made into a pie.

VEAL PIE

3 pounds veal, cut from the neck
1½ cups diced potatoes
1 teaspoon grated lemon rind
6 tablespoons flour
3 cups boiling water
¼ cup string beans, cooked
Salt and pepper to taste

Cut the veal in dices and dredge with flour. Fry slightly in half the butter. Add boiling water and simmer until tender, adding 1½ teaspoons salt at the end of an hour. Then add the grated lemon rind and the diced raw potatoes and stir in the cooked string beans. Thicken with the balance of the butter and the flour rubbed together, and season to taste. Bring to a boiling point, then pour into a baking dish and cover with the crust, cut out as small biscuits. Bake about 20 minutes in a hot oven. Will serve six liberally.

Macaroni Joins Tuna Fish

There will be olives, tuna and pickles to combine with macaroni in this excellent dish.

TUNA MEDLEY

2 cups cooked macaroni
1 can tuna fish
1 can pimento
1 can mushooms
1 small bottle stuffed olives (sliced)
3 or 4 small sweet pickles (diced)
1 small onion (chopped)

Use any salad dressing or mayonnaise that is not too sweet. Add juice of one lemon to salad dressing. Combine all ingredients and arrange in a lettuce lined bowl. Garnish with olives and sliced tomatoes.

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Holiday Food to Men's Taste

Teasers are hearty appetizers that men are sure to like. Roll out biscuit dough ¼ inch thick. Cut into rounds with a small biscuit cutter, about one inch in diameter. Slice tiny cocktail sausages very thin. Cover a biscuit with sausage slices, then with another biscuit, more sausage and another biscuit. Press together at one side. Set "sandwiches" on end in small muffin pans. Bake in hot oven 450 degrees 12 to 15 minutes. Serve hot on appetizer tray with stuffed olives.

Tomato juice cocktails are put on a party footing when served with poppy seed sticks. Brush strips of bread with melted butter, sprinkle with poppy seeds, and toast. Serve hot.

Does Your Nose Clog, Spoil Sleep

..and make you snore?

HERE'S MIGHTY GOOD NEWS... If your nose "closes up" at night and makes breathing difficult, put a few drops of Vicks Va-tro-nol up each nostril.

RESULTS ARE SO GOOD because Vicks Va-tro-nol is expressly designed for the nose and upper throat, where transient congestion often hinders breathing. You can actually feel it go to work bringing relief.

TRY IT TONIGHT—enjoy the comfort Vicks Va-tro-nol brings.

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Our Usual Wave, Complete 75c
Perm. Oil Push Wave, Complete .. $1.50
Open Thurs. Eve. by App't.
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