Designer's New Models Excitingly Sophisticated



Left, gray crepe dinner costume; center, black crepe with open midriff; right, silk jersey daytime dress

Some of the most fascinating, sophisticated and alluring clothes for autumn and winter were recently shown in Charles Cooper's collection. They were designed for a brilliant season. Women of the mid-dle ages come in for their share of reflected glory in some of the evening models, one being illustrated in the muted gray crepe frock, left. The molded bodice is embroidered in cut steel beads, and features long, full-cuffed sleeves and full skirt. A medieval high peaked hat of the same color is worn with it. It has a chin band and tulle veil behind. The gown on the seated figure is made of black silk crepe with slinky skirt wrapped around the body and tied at the waist. The blouse is solidly beaded in jet, with high round neck and three-quarter-length sleeves, and shows a bare midriff when the wearer moves. The skirt is slit to the knee and the costume is topped by a small coq feather hat. The daytime dress, right, is made of Bombay brown Rodier silk jersey. The smooth shoulders are achieved with a yoke inset which extends to the end of the sleeve, and from which fall full folds to make the dolman sleeves and blouse. The skirt hangs slim and straight, repeating the full gathers in front. Red fox hat and muff give additional elegance to this model.

SCIO - At the Baptist church on September 21, Rev. V. L. Loucks married Oswald J. Cren- Visitor both of Scio community. A reception was given the couple in the church basement after the several weeks in the capital and ceremony.

The bride is a daughter of Mr.

Hostess Fetes Mrs. James Schon, jr. (Dalsy Varley) of Portland is spending was honored at a dessert sup-

the rooms and cards were in play during the evening with prizes awarded to Mrs. Sehon and Mrs. Norval Edwards.

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Honoring Mrs. Sehon were Mrs. Melvin Propp, Mrs. Ralph Mapes, Mrs. Norval E. Edwards, Mrs. Elvin Thomas, Mrs. Harold

Men! SMARTER CLOTHING

IN STEP WITH THE TIMES



There's no better occupation these days than enjoying one's own home. A woman can spend several enjoy-

able hours in the garden then can find cooking a pleasure because evening comes quickly and there's none too much heat outdoors when the sun is low. So after a day's gardening, en-

joy a little Maxine Buren cooking in the warmth of the kitchen.

I was looking over some recipes which used to be favorites. Many I had forgotten all about.

For instance there was Quincettes. Somebody's grandmother might remember the very old fashioned candy, "quince leather," that was popular. Quincettes are a newer version of the same candy.

QUINCETTES

Slice quinces and cover with enough water to barely see. Cook about 30 minutes until very soft, strain through sieve like apple sauce, add ¾ cup sugar for each cup sauce, boil about 45 minutes, watching and stirring to prevent burning. A wooden spoon will help, Pour into granite pans or platters and let stand a couple of days until leathery on top. Candy should be about an inch thick. Then turn out on cloth and let stand a while longer until leathery. Cut in strips with scissors or knife and store in cardboard. Nuts may be added but often turn dark.

Here's another recipe, not new but very practical for winter

GREEN PEPPER HASH Chop 12 red, 13 green pep-

ROSEDALE-A farewell party, honoring Dorothy Sherman, bride-elect, was held at the Trick home Friday night. Those present were Dorothy Sherman, Beatrice Williams, Rowena Jones, Velleda Trick, Elouise Sullivan, Almon Lehman, Virgil

pers, 3 small hot peppers, 6 large onions, add boiling water to cover, let stand 5 minutes. Drain, add 1 quart vinegar, 1½ cups sugar, 1 tablespoon salt. Seedless grapes make the main

ingredient in an excellent salad. WHITE GRAPE SALAD 1½ cup seeded white grapes or seedless grapes 1/2 cup chopped celery 1/2 cup chopped nut meats 1/2 cup chopped marshmallows 1/2 cup cooked salad dressing

or mayonnaise 1/2 cup whipped cream Mix and serve on lettuce

leaves. And finally a cookie, which isn't at all new, but is always a good recipe to recall. PEANUT BUTTER COOKIES

1/2 cup butter 1/2 cup brown sugar 1/2 cup white sugar teaspoon vanilla 1/2 teaspoon salt 11/2 cups flour 1 teaspoon soda 1/2 cup peanut butter 1 egg

Cream shortening, sugar, add egg, peanut butter, work in sifted dry ingrédients, vanilla, Shape into balls, place on greased cookie sheet. Press down or flatten with prongs of fork. Bake 10 to 12 minutes at 375 degrees.

Maraschinos Are Ready

> Women who put their cherries for maraschino down in brine early in the summer will be getting them out as soon as there's a lull in canning activities. The cherries were put into the prepared brine for bleaching and hardening, and the coloring and sweetening process completes them for readiness.

MARASCHINO CHERRIES

Discard brine in which cherries were processed. Rinse in fresh water, stem and pit. Bleach is hard on the hands,

so use rubber gloves. Put the cherries in running water for freshening. If possible, let water run through them for 24 hours. It may be done by placing outdoors and putting the hose in the bottom of the tub or crock. If unable to keep in running water, change water frequently for two or three days. For syruping, prepare a syrup of 1 cup sugar to each 2 cups water needed to cover cherries, add enough red coloring to make desired tint. To each gallon of syrup add 1 teaspoon of citric acid. Boil three minutes and set aside for 24 hours. Drain off

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liquid and measure. To each four cups syrup add 1 cup more sugar and more coloring if the syrup has faded. Add almond flavoring to suit the taste and return cherries to syrup. Heat to boiling, pack in scalded jars.

Today's Menu

Menu for today includes smelt, which appear in the local fish shops.

Apple and celery salad Fried smelts Scalloped potatoes Buttered squash Grape pie

Dip the cleaned smelts in egg and crumbs, drop into good hot deep fat and fry quickly. They are done almost as soon as put

Slip skins from blue grapes, remove seeds from the inside part, and put back with the skins. Fill an uncooked shell with the fruit, which has been mixed with about 2 tablespoons flour and enough sugar to sweeten (treat about like apples or other fresh fruit) put in a top crust and bake as for other fruit pie.

Lima Beans in Main Dish

Lima beans are good ingredients for main dishes. Look to the lima bean recipes for menu variety.

LIMAS WITH SAUSAGE 1/2 pound sausage

medium sized onion cup cooked, dried limas cup tomatoes 1/2 teaspoon chili 1/2 teaspoon salt

Fry onion and sausage until well done. Add other ingredients and simmer for thirty minutes.

HAM HOCK WITH LIMAS 2 pound cut of ham at hock joint, or a knuckle 3 cups cooked limas Boil ham until nearly tender. Add cooked limas, and cook together for fifteen minutes. Serve with harvard beets, or cooked cabbage.

DEEP SEA SALAD

1 cup cooked, dried limas cup shredded tuna 1/4 cup chopped pickles 1 small cucumber, diced 1/2 cup French dressing Mix ingredients. Pack in individual moulds and chill. Unmould on lettuce.

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service.

Boxy, full skirted and fitted models! Plaid back, tweed, herringbones, wool mixtures and cavalry twills with

into the fat, so cook quickly. **GRAPE PIE** The grape pie takes some time, but the flavor is unusually good.



and Mrs. William Light. She was graduated from Albany high school. Alice Light, sister of the bride, was bridesmaid, and Clyde Crenshaw was best man for his brother.

Both Mr. and Mrs. Crenshaw are attending Oregon State college, the former completing his fourth year in forestry.

TURNER - Dorothy Dentel of Aurora and Lester R. Wampole of Woodburn were married September 13 at the home of the bride's parents, Mr. and Mrs. Fred Dentel. Rev. George R. Cromley, pastor of the Woodburn Presbyterian church, officiated.

The bride wore an ivory satin wedding gown and carried a bouquet of roses and bouvardia.

Mrs. Wampole is a former teacher in the Turner schools. Following a wedding trip the couple will reside at Aurora where Mrs. Wampole will teach the primary department.

LINCOLN-A wedding of interest was that of Miss Margaret Edith Smith to Mr. Delayne Paulson in Vancouver, September 15. Mrs. Paulson is the daughter of Mr. and Mrs. H. E. Smith, formerly of Lincoln but now residing at Monmouth and Mr. Paulson is the son of Mr. and Mrs. Henry Paulson of Monmouth. Mr. and Mrs. Delayne Paulson wore matching suits of blue. A reception in the evening was given in their honor at the home of the bride's parents. Assisting in serving a buffet supper were Mrs. Henry Paulson and Mrs. George Smith.

MONMOUTH -- Miss Edith Clark, daughter of Mrs. Agnes Lofting, was married September 18 at the Baptist church to Mr. Ben Aebl. The Rev. David Beck read the services before immediate relatives.

Miss Clark taught languages the last 18 years in Monmouth high school.

31st Annual PACIFIC INTERNATIONAL LIVESTOCK EXPOSITION HORSE SHOW and RODEO PORTLAND, OREGON October 4 to 11 10 Shows in One Blovon acres under one roof. Exhibits of pure-bred Livestock, Dogs, Poultry, Pet. Seek, Wild Life, Mas-alastured and Land Products, 4-H Club and Smith-Hughes

per party Tuesday night when Mrs. Kenneth Barker entertained at her Rose street home. Bouquets of roses decorated Mrs. Barker.

Busick, Mrs. Morse Stewart, Mrs. Charles Green, jr., and

Trick, Arthur Bingenheimer, Sid Sherman, Lorence Lehman,



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