



An Autumn Table ...

TREATING informal material in a formal manner may sound a bit odd, but that's just what the committee in charge of the Salem Woman's club entry in the table setting contest did on Wednesday. The Thanksgiving dinner table, pictured above, is the third of five to be set and displayed by Salem women's organizations on the second floor of the J. C. Penney store in competition for a \$25 cash award.

This arrangement is made on a lace and hand-embroidered linen tablecloth. The unusual centerpiece includes three glass containers simulating turkeys. The dull rose of today grapes, which form the forepart of the birds, blends with the deep pink of chrysanthemums which make the remainder of the turkeys. The gold of maple leaves on which the centerpieces are arranged, reflect the gold of embossed Bavarian china service plates,

marking four places. The unusual placing of covers at sides of the table only, make it a simple matter for guests to see over the centerpiece, because candles are cleverly placed at the ends.

A further touch, in keeping with the Thanksgiving idea, is the Bible, placed at one end to balance the two smaller birds. The book is opened to the 136th Psalm, the Thanksgiving reference.

Today, the Tri-County Medical auxiliary will set a table in the interesting competition being arranged in the Penney store with the cooperation of the Oregon Statesman. Friday's table will be set by the Junior Woman's club.

The show of table setting is being held in connection with a display of exquisite table linen in the windows and on the second floor of the store. (Photo by Kennell Ellis)

Pringle Women Have Luncheon

PRINGLE—Plans were completed at the regular meeting of the Pringle Women's club on Wednesday to celebrate the Armistice day holiday with a fried chicken dinner at the clubhouse. The men are to gather early and finish the outside of the clubhouse with shakes and the ladies are to quilt before dinner.

Hostesses for the luncheon were Mrs. John Fabry, Sr., and Mrs. B. A. Hilficker. The next meeting will be held on Tuesday, November 18 will be a no-host luncheon.

Guests at Wednesday's meeting were Miss Doris Ricketts and Mrs. Joe McCarty, Mrs. R. L. Holden and Mrs. Ralph Curtis were taken in as new members.

Members present were Mrs. William McCarroll, Mrs. H. C. Melchert, Mrs. Sophia Hetzler, Mrs. Lyle Lorentz, Mrs. Anita

Bonney, Mrs. John Fabry, jr., Mrs. F. C. Wiltsey, Mrs. H. C. Ramey, Mrs. Sarah Keyes, Mrs. H. C. Stapleton, Mrs. O. E. Davis, Mrs. Frank Clark, Miss Inez Simmons, Miss Irma Simmons, Mrs. J. H. Klinger, Mrs. C. C. Fairley, Mrs. George Adams, Mrs. E. B. Kottick, Mrs. E. A. Hoge, Mrs. William Schendel and the hostesses.

GATES—Among those attending the party at the Helvey home for Mr. and Mrs. Everett Stafford, recently married were Mr. and Mrs. Pete Crites and family, Mr. and Mrs. George Baty, Mr. and Mrs. Frank Baty, Mr. and Mrs. Gilbert Brosig, Mr. and Mrs. Everett Galea, Mr. and Mrs. Alec Stafford of Versailles, Missouri, Bob Keele, Glen Roberts, Bud Ratzburg, Council Smith, Mrs. Harvey Kanoff, Mr. and Mrs. Jack Helvey and Albert Decker. Mr. and Mrs. Aleck Stafford of Versailles, who arrived last week to visit Everett Stafford, expect to settle in this vicinity.

LINCOLN—An invitation is to be given through the press to friends of Mr. and Mrs. J. C. Jessup to attend a farewell reception at the home of Mr. and Mrs. Roy Hammer at Lincoln from 7 to 10 p. m. Sunday, Mr. and Mrs. Jessup are moving away November 10.

The committees appointed for the districts of Lincoln, Zena and Spring Valley, which are sponsoring the affair, are: Lincoln, Mrs. Roy Hammer, Mrs. L. I. Mickey, Mrs. H. J. Neiger and Mrs. W. R. Edwards; Zena, Mrs. W. D. Henry, Mrs. W. W. Henry and Mrs. C. F. Merrick; Spring Valley, Mr. and Mrs. Ben McKinney and Mr. and Mrs. Hugh Craig.

DAYTON—The Dayton Garden club's annual chrysanthemum show and silver tea will be next Wednesday at 2 o'clock in the new Foster building. Exhibits must be in by 11, a small fee will be charged to non-members. Prizes are to be cash

and there will be a sweepstakes. Mrs. W. S. Hibbert is chairman and Mrs. Earl Coburn is president of the club.

Divisions are as follows: 1—Large type, 2—Medium type, 3—

Pom-pom, three or more blossoms. 4—Anemone, three or more. 5—Unclassified. 6—Hardy variety, 18 inches tall, including container. 7—Basket arrangement, hardy. 8—Low container with clever arrangement. 9—Small arrangement, 6 inches tall with container.

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Frying Is Handy to Know

French fried foods are popular when the hostess is adept at that sort of cooking. Many good cooks keep the French fry kettle handy. Here are some suggestions for fried food:

BANANA SCALLOPS
Melted fat or oil
1 1/2 teaspoons salt
1 egg, slightly beaten, or
1/4 cup evaporated milk
8 firm bananas

1/4 cup fine corn flake crumbs
bread or cracker crumbs or
corn meal

Heat oil until a 1-inch cube of bread will brown in about 40 seconds. Add salt to egg or undiluted milk. Slice peeled bananas cross-wise into pieces 3/4 to 1 inch thick. Dip into egg or milk. Drain. Roll in crumbs or corn meal. Deep-fat fry or shallow fry in the hot oil 1 1/2 to 2 minutes, or until brown and tender. Drain well. Serve hot. Serves 6.

NUT POTATO CROQUETTES

4 cups sliced sweet potatoes
1/2 cup butter
2 teaspoons salt
1/2 teaspoon pepper
1 cup chopped nuts
1/4 cup brown sugar

Combine all ingredients and mix well. Shape into croquettes. Dip in fine bread crumbs, then into egg diluted with a little water and again in crumbs. Fry in deep hot oil (385 degrees) until golden brown and crisp. Serves 6.

FRENCH FRIED GRAPEFRUIT

2 medium grapefruit or
1 No. 2 can grapefruit sections
1/2 cup flour
2 eggs
1/2 teaspoon salt

2 tablespoons grapefruit juice
If using fresh grapefruit, peel and separate sections; if using canned, drain juice from sections. Dip each section in flour lightly. Beat eggs light; add salt and grapefruit juice and beat well. Dip grapefruit sections in egg mixture, and then in flour again. Fry in hot deep mazola (385 degrees) or until a cube of bread will brown in 30 seconds, until golden brown. Drain on parchment paper or paper towel and serve hot. Serves 6.

DEEP FRIED DOUGHNUTS

2 eggs
1 cup sugar
2 tablespoons oil
3/4 cups sifted flour
4 teaspoons baking powder
1 teaspoon salt
1/4 teaspoon nutmeg
1/2 teaspoon cinnamon
1 cup milk

Beat eggs well and gradually add sugar, beating until light. Add mazola. Sift flour, baking powder, salt, nutmeg and cinnamon together and add to egg mixture alternately with the milk, stirring until all ingredients are moistened. Turn out on floured surface and shape lightly, roll 1/4 inch thick and cut with floured doughnut cutter. Fry in hot, deep oil (350-370 degrees) for 2 to 3 minutes, turning

doughnuts when they rise to top and several times during cooking. Drain on unglazed paper; makes 2 dozen.

Remember: it's been proved that properly fried foods are digestible; that you can use the oil over and over again if you strain it through a cloth and keep it covered, under refrigeration; that if you haven't a wire basket, never mind; you can do without one; the batters should vary to conform with the food they envelop; that paper toweling is a good thing for draining fried foods; that a tart or spicy sauce or relish is a good accompaniment for French-fried food.

Today's Menu

Let's go in for a little old fashioned gelatine—you know, with fruit and marshmallows, for dessert.

Carrot and peanut salad
Noodle ring with meat balls
Buttered celery with corn
Fruit gelatine
Burnt sugar cake

NOODLE RING WITH MEAT BALLS

1/2 pound ground beef
1/2 pound ground pork
1/2 cups milk
1/2 cup breadcrumbs
2 tablespoons minced onion
1 teaspoon salt
Dash of pepper
1 1/2 tablespoons flour
2 tablespoons fat
1 can condensed vegetable soup or gravy
1/4 cup water
1 package noodles

Mix meat and 1/4 cup milk and crumbs with onion, seasoning and shape into 12 small balls. Roll in flour and fry until brown. Add soup and water and cook over low heat for 30 minutes. In the meantime cook noodles in salted water until done, drain, press into a ring on a hot platter and arrange balls around it. Add remaining milk to drippings and bring to boil. Serve in center of ring.

For the dessert, mix such fruits

MONITOR—November 7 has been announced as the wedding day of Miss Gladys Finsted, of Portland, formerly of this community, and Charles F. Nelson of Seattle. The ceremony will take place at the Westminster Presbyterian church in Portland.

GRAND ISLAND—A group of girls met Saturday afternoon at the home of Muriel Ferguson to organize a 4H Cooking I club. Muriel, who is in her sixth year of club work will be leader.

Officers elected include: Lois Rockhill, president; Barbara Will, vice-president; Lola May Palmer, secretary; Phyllis Finnicum, yell leader; Donna Lee Finnicum, reporter.

The course for the year was outlined by the leader and the material distributed. Actual laboratory work will begin at the next meeting.

SILVERTON HILLS—The Silvertown Hills grange home economics club members will be all-day guests of Mrs. Josie Mires today. Quilting will be done and a no-host luncheon served.

The Frank Porters and the Virgil Tschanzes drove to Mt. Hood Sunday. Agnes Casey, teacher, and her 17 pupils of the Porter school, entertained the patrons at a Halloween party.

GRAND ISLAND—Mr. and Mrs. J. O. Boger, Sherwood, spent Sunday visiting with families in the community. The Bogers lived in this district nearly 30 years ago and Mrs. Boger was elected the first president of the Improvement club when it was organized in the fall of 1913.

as pineapple, banana, avocado and some marshmallows. Jell in cherry gelatine, using some of the fruit juice in place of water. Serve with whipped cream.

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Mid-Season Clearance Sale!

Sale Starts Today 9:00 a. m.

Fields offer for this event outstanding values throughout the store. All merchandise is really advancing in price, but we were very fortunate in making some remarkable buys—which enables us to bring these unusual values to you. We made a Big Coat Buy from our coat manufacturer. These coats were purchased at a large discount! And now we are pleased to be able to pass these big savings on to you. Truly Fine Coats—and values such as we have never offered before. Come early—bring a friend—don't miss this opportunity. Select your Coat for Fall and Winter now—Only FIELDS bring you such outstanding values!

500 Coats to go on Sale!

Coats for every occasion!—Coats for every need!—You will be sure to find just the Coat you are wanting—from this almost endless variety of Coats we have assembled for your selection!

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- ★ REVERSIBLE COATS
- ★ CORDUROY COATS
- ★ RAIN COATS

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Go on sale at the amazing low price of

ALL WOOL COATS
In this group are many all-wool coats in solid colors and tweeds. Also many fur fabric coats. Broken lines, one-of-a-kind, etc. Values to \$15. While they last **7.88**

Here are values never offered! Beautiful new all-wool camel suede fabrics in the season's smartest styles! Side-ties, fitted and boxy swaggers. Values up to \$24.50. For duration of sale only these coats will be sold at the unbelievable price of **13.95**

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These are the new finger-tip length—with plaid lining. Only a few left. While they last **4.95**

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All Better Dresses on Sale. A grand selection of the season's smartest styles. Dresses that usually sell up to 12.95. On Sale **7.99**

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