

### Methodist Home Open for Tea

Members of WSCS of Salem Methodist churches will be hostesses Friday afternoon for the annual Harvest Home tea at the Methodist Old People's home, 1625 Center street. The home will be open to guests between the hours of 2 and 4:30 o'clock, when contributions of food or money will be welcomed.

In the receiving line will be Mrs. Beatrice Blatchford, matron of the home, Mrs. C. A. Geis, chairman of the board of directors, Mrs. Fred Zimmerman, Mrs. G. G. Perkins, and Mrs. M. C. Findley. Mrs. H. G. Carl is in general charge of the affair.

Pouring at the tea hour will be Mrs. J. C. Harrison, Mrs. Raynor Smith, Mrs. J. E. Purdy and Mrs. Ted Ulako. On the program will be a piano solo by Miss Faith Ido, a reading by Miss Barbara Hathaway and a duet by Mrs. Victor Burson and Mrs. L. Mason. Rev. Dudley Strain, pastor of the First Christian church will speak.

**AMITY**—At a candlelight ceremony in the Baptist church of Amity Sunday afternoon at 2 o'clock, Miss Dolores Elaine Lorenzen, daughter of Mr. and Mrs. John L. Lorenzen of Amity became the bride of Elvin Harold Asher, son of Mr. and Mrs. George Asher of Grand Island. Preceding the ceremony, Mrs. H. W. Torbet sang, accompanied by Mrs. Edna Strout.

Rev. T. H. Temple, pastor of the Amity Methodist church officiated. The double ring ceremony was used. The bride, given in marriage by her father, wore a floor length dress of white tulle with finger tip veil which was held in place with a coronet of orange blossoms. She wore a necklace of pearls, a gift of the groom and carried an arm bouquet of white flowers.

Miss Marie Lorenzen of Dayton, cousin of the bride was honor attendant and wore a dress of aqua blue marquisette. The bridesmaids, Miss Irmalee Lindroff of Amity and Miss Lois Asher, sister of the groom, wore dresses of blue georgette and pink crepe respectively.

Leonard Will of Grand Island was best man for Mr. Asher. The ushers were Edwin Heinonen of Hopewell and Victor Scoggan of Grand Island.

For her daughter's wedding, Mrs. Lorenzen chose a dress of wine colored crepe and Mrs. Asher wore a gown of blue crepe.

Immediately following the ceremony a reception was held in the dining room of the church. Mrs. L. S. Lorenzen of Dayton, aunt of the bride, cut the cakes and Mrs. Edna Strout of Amity poured. The Misses Betty Kilpatrick of Corvallis and Betty Rosenbalm of Amity were in charge of the gift table and Miss Jeanne Remme of Dayton had charge of the guest book. Assisting about the rooms were the Misses Ruth and Esther Abraham, Katherine Reed and Violet McKee.

Mrs. Asher is a graduate of the Amity high school and attended business school in Salem. For the last six months she has been bookkeeper at the Amity Co-operative warehouse. Mr. Asher also a graduate of Amity high school attended the Lockheed Aircraft school in Burbank, Calif. After a short honeymoon, they will make their home near Amity.

### Bluebird Linens



These bluebirds surrounded by wreaths of flowers are lovely embroidered on your tea cloths or your bedroom linens and towels. Use them on your gift linens! Pattern 245 contains a transfer pattern of 8 motifs ranging from 3x3 1/2 to 8 1/2x18 inches; illustrations of stitches; materials required.

Send ELEVEN CENTS for this pattern to The Oregon Statesman, Needlecraft Dept., 215 S. Commercial. Write plainly PATTERN NUMBER, your NAME and ADDRESS.



### Chicken Pie, Traditional Church Supper Dish, Still Popular

The good old standby, chicken pie, has returned again as a popular dish for church dinners and large parties. Chicken pie is the traditional harvest time fare, and because fowl is not included on the nation's voluntary meat ration list, it becomes a doubly good food to serve.

But even chicken pie can go modern, so if you've a yen to be different, try a variation of crust for your pie.

Bran breakfast food, added to

white flour in the biscuit crust will make a nut-like topping for the chicken pie.

**BRAN-CHICKEN PIE**  
1 4-5 pound chicken  
4 tablespoons butter or chicken fat  
2 tablespoons flour  
1/2 teaspoon salt, dash of pepper  
2 cups chicken stock  
1 recipe biscuits

Cut chicken in pieces; place in kettle in about 1 quart of salted water, cover tightly and simmer until tender (1 1/2-3 hours). Remove meat from bones in as large pieces as possible; arrange in 2-quart casserole. Melt butter or fat, stir in flour and seasonings, and when well blended, add chicken stock slowly, stirring constantly over low heat until mixture thickens and boils. Add more salt to sauce if necessary. Pour over chicken in casserole. Cover with bran biscuits and bake in moderately hot oven (425 degrees) about 20 minutes—or until biscuits are done.

**BRAN BISCUITS**  
1/2 cup bran cereal  
1/4 cup milk  
1 1/2 cups flour  
3 teaspoons baking powder  
1 teaspoon salt  
1/2 cup shortening

Soak bran in milk. Sift flour, baking powder and salt together. Cut in shortening until mixture is like coarse meal. Add soaked bran; stir until dough follows fork around bowl. Turn out on floured board, knead lightly a few seconds; roll or pat to 1/2-inch thickness and cut with floured cutter.

To add to the tradition, serve cabbage slaw with sour cream dressing, and lots of whipped potatoes, and to top off the meal, pumpkin and apple pie.

**SILVERTON**—Miss Ruth Nelson, daughter of Mr. and Mrs. Alf O. Nelson became the bride of Mr. James A. Branaman of Salt Lake city, son of Mr. and Mrs. G. H. Branaman of Waynesboro, Virginia, at Trinity church at 8 o'clock Wednesday night. Nelson gave his daughter in marriage. Rev. M. J. K. Fuhr read the ceremony before the candlelit altar. Mrs. Tom Anderson sang Grieg's "I Love Thee," and Miss Cornelia Goplerud played.

The bride wore a white satin dress, fashioned with a marquisette yoke set with heavy lace forming a drop-shoulder effect, a low waistline and a train. The full-length veil was held in place with a coronet of seed pearls. The bride carried a white prayer book and a spray of white orchids.

Mrs. Don Burch in a powder blue floor length marquisette dress was matron of honor for her sister. Miss Jean Tomison of Portland and Miss Ellen Leraid of Vancouver, in dusty rose tulle were bridesmaids. They wore identical lockets, gifts from the bride.

Dr. H. L. Armentrout of Portland was best man, and asked to serve as ushers were Robert Nelson of the coast guard and James Nelson, Silvertown, brothers of the bride, Harold Nelson and Merlin Nelson, cousins of the bride.

A reception at the bride's home followed the ceremony. Miss Shirley Struble of Portland and Miss Annabelle Jensen of Silvertown poured. Mrs. L. H. Jacobsen, Seattle, an aunt of the bride, cut the bride's cake, while Mrs. Eldon McIntosh served the bridegroom's cake.

Mrs. Elmer Johnson assisted about the rooms, and Mrs. Arland Schwab presided at the gift table.

For her daughter's wedding, Mrs. Nelson wore a pale rose jersey and harmonizing flowers. The young couple plan to make their home at Salt Lake City where Mr. Branaman is with the Dupont company.

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### Apple Ideas for Family Use

The apple, Oregonians' favorite fruit, has unlimited possibilities in recipes. Here are ideas:

**DIXIE STUFFED APPLES**  
6 apples  
1 cup boiled rice  
1/4 teaspoon salt  
1/4 cup peanuts or pecans  
1/2 cup maple syrup  
1 tablespoon butter  
1/4 teaspoon cinnamon  
1/2 cup water

Wash and core apples. Fit into shallow baking pan. Stuff with rice, salt, nuts, syrup, butter and cinnamon. Add water. Bake an hour in moderate oven. (350).

**GLAZED APPLE RING**  
2 cups flour  
4 teaspoons baking powder  
1/2 teaspoon salt  
5 tablespoons shortening  
2 cups chopped apples  
1/4 cup sugar  
1/4 teaspoon cinnamon  
1/2 cup milk

Mix together flour, baking powder and salt. Cut in shortening and add apples, mixed with sugar and cinnamon. Slowly add milk; when soft dough forms, shape into ring and place in greased ring mold. Spread with glaze.

**GLAZE**  
1/2 cup corn syrup  
1/4 cup sugar  
2 tablespoons butter  
1 tablespoon lemon juice  
1/2 cup water  
1/4 teaspoon cinnamon

Boil ingredients 5 minutes. Brush top of ring with mixture and bake 30 minutes in moderate oven. Baste ring every 15 minutes.

### Today's Menu

Ham and egg sandwiches sound rather simple, but on tonight's menu there will be a variation (with a bit of style added.)

Cottage cheese-pineapple salad  
Ham and egg sandwiches  
Scalloped potatoes  
Buttered celery  
Frozen youngberry pie

**HAM AND EGG SANDWICHES**  
2 slices bacon, chopped  
1 tablespoon chopped celery  
2 tablespoons chopped olives or pickles  
1/4 cup milk  
1/2 cup chopped cooked ham (or other meat)  
4 eggs, beaten  
Hot buttered toast or white bread slices

Heat bacon, celery and olives in frying pan. Simmer 5 minutes, add ham and cook several minutes. Combine eggs and milk and pour into the cooking blend. Cook slowly, stirring constantly, until thick and creamy. Do not overcook or the mixture will toughen. Serve hot between the toast slices.

### Raisins Go in Good Pie

Sugar gives way to raisins in this pie recipe, which is practically

ally sweetness except for the fruit.  
**VICTORY RAISIN PIE**  
1 cup raisins  
1 cup water  
1/2 cup orange juice  
1 tablespoon lemon juice

1/2 cup sugar  
3 tablespoons flour  
1 egg, beaten  
1/2 teaspoon salt  
1/2 teaspoon mace  
1/2 teaspoon grated lemon rind  
1 tablespoon butter

Mix raisins and water. Simmer, covered, 15 minutes, add juices and sugar, blended with flour. Cook slowly, stirring until thick and creamy. Add rest of ingredients and cook a minute. Pour into baked pie shell.

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