

Program by Fine Arts Group

The value of the fine arts in offering relaxation during the stress of wartime, was presented in an interesting program Monday night, when members of the Salem Junior Woman's club and their guests met at the clubhouse for a social evening. The fine arts department of the club, a standing department featuring music, art, and literature, arranged the program, and Mrs. Thomas J. Drynan was general chairman, in charge of arrangements. Assisting her were members of her department including: Miss Mabelle Frazer, Mrs. Clinton Standish, Mrs. L. M. Falkenhagen and Mrs. F. C. Gast. Miss Dorothy Rowe, craft arts teacher at the Oregon state school for the blind, brought a group of her young students to the clubhouse to present examples of their work. They demonstrated Braille writing, the Braille slate and stylus work, and arithmetic in Braille, and did weaving for the guests. A young student at the school entertained the guests with piano numbers, and Miss Rowe presented several colored movies depicting school activities, revealing the arts, crafts, trades, sports and social activities found at the school which help the blind to live a normal life and to adjust themselves for a useful independence in society. Miss Rowe stated that at present there are 86 students at the state school with a staff of 18 teachers, including 5 part-time instructors, and that most of the students go into public schools or the Oregon trade school for the blind where trades are developed, when they have advanced sufficiently at the state school. Miss Rowe also showed the guests an exhibit of articles made by blind students which are sold each year to the public at a pre-Christmas sale, including rugs, mats, drapes, towels, and similar household articles.

Miss Betty Randall, a Willamette university dramatics student, presented a humorous reading, "The Jukes Family," from the new book, "This Is My Best." Miss Margaret Mullen, a new club member, played a group of piano pieces and played for group singing.

At the tea hour, Mrs. Clinton Standish poured, at a table centered with a bowl of harvest fruits, and orange tapers. Mrs. Drynan and members of the fine arts department assisted in serving the guests.

Included among the guests for the evening were Miss Ethel Steele, Miss Lucia Dare, and Mrs. Ray Anderson.

Women's Page

SOCIETY MUSIC The HOME

CLUB CALENDAR

THURSDAY
The auxiliary to the Salem Rotary club, Cherry City bakery, 1 p. m. luncheon. Speaker.

FRIDAY
Woman's club Red Cross sewing with Mrs. Letha Stansbury, Missouri club, KP hall, 240 1/2 North Commercial St.
Sons of Union Veterans of the Civil War auxiliary woman's club-house, 6:30 dinner and inspection to follow.
South Salem WCTU, with Mrs. Alma Barkus, 800 Saginaw street.

SATURDAY
Woman's club meeting, 2:30 p. m. Board meeting 2 p. m.

Wedding Event Of Sunday

A wedding with a military background was performed on Sunday at the Assembly of God church in Turner, when Miss Pearl O. Nelson of Minneapolis became the bride of Mr. Cecil R. Harper, of the Presidio. The bride is the daughter of Mr. and Mrs. P. L. Nelson and the groom is the son of Mr. and Mrs. E. H. Harper of Aumsville. Rev. Ethel Gutekunst officiated.

The bride, attired in a princess style wedding gown, made with sweetheart neckline, carried a white testament. The dress had long sleeves and there was a full length veil.

Miss Eva Hanson, who attended the bride, wore peach silk.

Mr. Clarence Greenlee of the US Naval hospital, Oakland, Calif., was best man. Ushers were Mr. William Harper and Mr. Heath Lowry.

Mrs. Harper wore a dress of navy blue, and a corsage of gardenias to her son's wedding.

A reception followed the ceremony, and was held in the church parlors. Mrs. Mary Waford cast the cake. Mrs. Emma Pancost poured and Mrs. Jesse Lowe, Mrs. A. Smith, Mrs. G. Gutekunst and Miss Hazel Yungen served. Mrs. Anita Smith was in charge of the guest book.

Sgt. Harper and his bride left immediately following the reception, for Portland. They will soon go to San Francisco to reside.

An aunt of the bride, Mrs. Olga Brown of San Francisco, was among the out of town guests.

Those winning top places at the bridge tournament held Monday night at the Elks temple include: north and south, Mrs. Rupert Park, Mrs. George Henderson; second, Mrs. Robert Brennan and Mr. Ellis Jones. East and west, Mrs. Arthur Binegar and Mrs. Dewey Howell, and second, Mrs. Ollis Fisher and Mrs. Paul Willis.

Plan President's Visit

Salem Rebekah lodge met on Monday with Mrs. Myrtle Walker presiding. Mrs. Alice Rickman was initiated. The second nomination of officers was held.

The Three Link club announced its sewing for all day Wednesday, the last meeting until January. Their regular meeting will be on Friday afternoon in the club room. The Ladies of the Patriarch Militant will meet on Friday night at 8 o'clock.

Under good of the order Mrs. George Edwards presented a short skit assisted by Mr. Chester Nichols and Mr. Barker Cornforth. Mrs. Clem Ohlsen was at the piano.

Past Noble Grands have postponed their meeting for this month. Next Monday night is the official visit of the state president. All those wishing to attend the banquet at 6 p. m. are to call Mrs. Tom McCleod at 3751 for reservations.

WRC Visited by Officers

Sedgwick No. 1, Woman's Relief Corps, recently held inspection. The department president, Frances Peterson of Portland, was inspector. Accompanying Mrs. Peterson were Ellenore Zellar, past national junior vice; Marie Green, department senior vice; Bessie Alldredge, department junior vice; Agnes Lindahl, department treasurer; Leona Godfrey, department secretary; Nora Bittner, department press correspondent; Bertha Rhodes, chairman of the department executive board.

Twenty-seven attended the luncheon held at the Quella in honor of the visitors. The next regular meeting, December 4, will be election of officers.

Disabled American Veterans Salem auxiliary met at the home of Mrs. Stuart Jones Tuesday morning. The day was spent cutting and sewing drapes for the day room at Camp Adair which the auxiliary is helping to furnish. Lunch was served at 1 o'clock by the hostesses. On her committee were Mrs. Odell Long, Mrs. Jay Harnsberger and Mrs. Verne Ostrander.

Mrs. Albert I. Needham left Tuesday morning by plane for Providence, R. I., to visit her husband who is stationed there with the "Seebies."

Weekend visitors at the home of Mr. and Mrs. R. Wicklander on the Garden Road, were Mr. and Mrs. H. D. Moreland, formerly of Portland, enroute to Pittsburgh, Pennsylvania, to live.

Marmein Is Audience Charmer

The appearance of the talented Mirriam Marmein, dancer and mime, as the Crescendo club's first artist for the winter series, proved a wise choice, for the hundreds of spectators left the auditorium with a feeling of having seen something of more than usual worth.

Members of the Salem high school club, under the supervision of Miss Lena Belle Tartar, last week carried on an intensive ticket selling campaign, and interested many hitherto disinterested patrons in the series.

Miss Marmein's work is excellent, the costumes, which she herself designs, add greatly to the pleasure of the entertainment.

In Monday night's performance, Miss Marmein varied her numbers, from "The Angel" and "Madonna," performed to the music of Bach, through the dramatic "Death of the First Born" accompanied by the drum, her program went to the poetical "Marine Fantasy" and the "Fountain," and concluded with the comedy of "The Ballerine" a caricature, and the "1892 Version of Get Your Man."

Miss Dorothy Eustis of Seattle who is making the northwest tour as accompanist with Miss Marmein, entertained during intermission with a group of excellent piano interpretations.

The combination of dance and pantomime, coupled with a sense of mimicry, makes Miss Marmein an unusually fascinating performer. Her grace is charming, her poise and control remarkable and her sense of humor refreshing.

This is only one of the series of concerts arranged by this active Crescendo club. This year's series promises to be even better than the previous seasons, all of which have been exceptional.

Letter Carriers At Meeting

The Letter Carriers and auxiliary met on Monday night at the home of Mr. and Mrs. Charles Wilson, with Mr. and Mrs. Melvin Scott assisting them as hosts.

During the evening, the auxiliary nominated new officers, and the men's group elected the following: Mr. Roy Yung, president; Mr. Bruce Rothrock, vice-president; Mr. Melvin Scott, recording secretary; Mr. Robert Wagers, financial secretary; Mr. Robert Garrett, sergeant at arms; Mr. Duane Gibson, treasurer.

Mrs. Charles Wilson was named as a new member of the trustees and Mr. Robert Wagers, Mr. Roy Crittenden and Mr. Harmon Garrett as members of the service relations board.

Mr. Melvin Blackman will be correspondent for the coming year.

Weekend visitors at the home of Mr. and Mrs. R. Wicklander on the Garden Road, were Mr. and Mrs. H. D. Moreland, formerly of Portland, enroute to Pittsburgh, Pennsylvania, to live.



A SUBSTITUTE—for the holiday turkey perhaps, but garnishes make it an interesting dish. Baked onion cups hold fresh frozen peas and raw carrot strips provide "something raw" in this menu that includes a meat loaf with curry dressing.

VFW Session For Business

The Veterans of Foreign Wars auxiliary met Monday night in the Veterans hall.

Mrs. William Clare reported her committee had bought and sewed the curtains for a Camp Adair day room. Also that her appeal for furniture had been answered.

The 1943 Oregon department encampment will be held in Salem under decision reached at a meeting of the council of administration in Portland last week, it was announced from department headquarters.

A bazaar will be held in the Nelson building December 12, it was announced.

Mrs. Arwin Strayer named the following to work on USO committee for December: Mrs. Douglas Parker, Mrs. Charles Cray, Mrs. Chris Free, Mrs. Mabel Devlin, Mrs. G. D. Kendall, Miss Ruby Kimble.

A benefit card party was held at the home of Mrs. Herman Lafky Friday night. The proceeds will go toward furnishing a day room at Camp Adair. Members in charge were: Mrs. L. L. Hanson, Mrs. C. W. Cray, Mrs. Francis Hoerth and Mrs. Russell Mudd.

Guests were: Mr. and Mrs. Virgil Bolton, Mr. and Mrs. Cyril Nadon, Mr. and Mrs. Russell Mudd, Mr. and Mrs. C. W. Cray, Mrs. Q. Fuqua, Mr. and Mrs. J. P. Strimling, Mr. and Mrs. Robert Hartley, Mrs. Ray Webber, Colonel C. R. Robertson, Mrs. L. S. Dotten, Mrs. Effie Wetzel, Mr. and Mrs. G. W. Cobb, Mrs. Don Taylor, Mrs. Myrtle Davidson, Mr. and Mrs. Henry Sim, Mrs. Alma Blier, Mrs. Verna Hicks, Mrs. Olga McElvain, Mrs. M. B. Peetz, Mrs. Eva Rush, Mr. and Mrs. William French, Mr. and Mrs. Dave Furlough, Mrs. L. L. Hanson, Mrs. Ellen Goodman, Mrs. Mattie Hinkle, Mrs. J. M. Hartley, Mr. and Mrs. Paul Thorason, Mrs. Arwin Strayer, Mrs. Francis Hoerth, Mr. and Mrs. Herman Lafky.

Marriage Vows Announced

Announcement was made on Tuesday of the marriage of Miss Phyllis Gardner, daughter of Mr. and Mrs. A. Gardner, and Lt. Richard Beyer of St. Paul, Minnesota, which was performed by Father T. J. Bernards on October 24.

The bride was attended by her sister, Mrs. Esther Sheridan, and the groom by Lt. Robert W. Fesselmeyer.

Mrs. Beyer attended Salem schools and is a member of the Junior Woman's club. Lt. Beyer is stationed at Fort Lewis. They will live at Olympia.

Mrs. Vergil Burson will be hostess at her home at 155 East Wilson Street this afternoon to both the retiring and newly elected executive committees of the Woman's Society of Christian Service of the Leslie Methodist church. A study of the field of work of each officer and committee chairman will make up the program.

BRUSH CREEK—Mr. and Mrs. William Maurer and Mr. and Mrs. Martin Maurer have received invitations to the marriage of Miss Ruth Maurer and Frank Issler at Vancouver, Washington, December 5 at 10 a. m. Miss Maurer, who completed her training in the Vancouver hospital and will be employed in a doctor's office there, received her degree in March.

Spiced Nuts on Menu

An excellent after dinner treat is this peanut dish, recommended to save larger quantities of sugar in candies.

SPICED PEANUTS
1 cup sugar
1/2 cup water
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon cloves
1 pound peanuts

Boil sugar, water and spices until sirup threads from a spoon. Drop 1 pound blanched peanuts into sirup. Stir until nuts are dry looking. Pour out on waxed paper and let stand until cold and dry.

BROOKS—Mr. and Mrs. John Henry accompanied by their son-in-law and daughter, Mr. and Mrs. C. V. Zillinski, motored to Vancouver, Wash., Saturday to attend the capping ceremony at St. Joseph's hospital. Miss Roseann Henry, a student nurse, received her nurse's cap.

Army Life Nurses Pioneer in Iceland

AN AMERICAN ARMY BASE IN ICELAND—Six girls living in each army hut with furniture they built from packing cases. . . Stumbling through frozen mud to line for a turn at a single bathtub serving an entire nurses' corps. . . Carrying buckets of coal for the big pot-bellied stoves in their living quarters. . . For weeks, when food supplies ran low, eating army field rations and dehydrated potatoes. . . Riding over bumpy roads in r. m. jeeps, command cars and trucks to gay parties at other army camps.

That has been the spartan life of many American army nurses in Iceland, especially during their first few weeks here. But after a year's service in the land of the midnight sun, they've shown that they can take it and carry on with a smile.

The girls are "good soldiers," said one of their chief nurses, who served in France in 1917-18. They may occasionally grumble, but, military men will tell you, so does the best soldier in the world.

"We don't really mind the discomforts," said one vivacious brunette from Atlanta, Ga. "After all, we know this is war and that we have a job to do."

There are a lot of American army nurses in Iceland now. Many of them arrived during summer, Iceland's best weather period, and, assigned to hospitals and living quarters already prepared for them, escaped many of the hardships their predecessors encountered.

The pioneers who came ashore September 24, 1941, from a troop convoy, had to be home-makers as well as nurses. They arrived during a rainy spell which lasted weeks. From army vehicles which transported them from ship docks to hospital post they stepped down into mud shoe-top deep.

The few huts already on the post were bare, cheerless and equipped with tiny stoves which gave little heat. The ill-lighted structures were bare of furniture, so they set to work to make their own out of wooden boxes. Soon they had a home-made chairs, dressing tables, clothes closets, divans, book shelves and writing tables. Later marines and army engineers made additional, and better, furniture for them and put in lighting fixtures. Big, sturdy army stoves were installed.

The girls are on duty seven days a week. Food now is good and plentiful, unless supply shipments are late. They are allowed to leave camp two evenings a week, seldom lack for dates.

Despite all the hardships, most of the girls are in thriving health, have gained from five to ten pounds in weight.

GATES—The wedding of Miss Elizabeth Flannigan of Portland and William Shepherd, son of Mr. and Mrs. A. A. Shepherd of Gates, was solemnized November 17 at the home of Rev. Paul Kinsman. The couple are at home in the Hill apartments in Mill City.

These days we merely put our turkey in an uncovered pan, set our oven at 325 degrees and forget about it until the specified time has passed. If yours is a 10 pound turkey you'll cook it for 3 hours and 20 minutes, if it's 20 pounds or larger, it will be 5 hours, but here's the complete chart:

10 pound fowl—3 hours, 20 minutes
12 pounds—3 hours, 40 minutes
15 pounds—4 hours
18 pounds—4 hours, 40 minutes
20 pounds or more—5 hours.

The turkey needs no searing, and usually is browned nicely when the time is up, but should it need additional color, turn on top heat for a short while, watching carefully so it won't over-brown.

Turkey may be stuffed and prepared for roasting the night before it is cooked. Be sure that the stuffing is thoroughly cold if turkey is to stand after stuffing.

Here's a good cranberry sauce recipe, one that contains broken up berries, but hardens in a tender jelly. The color is good and the flavor fine.

STIRRED CRANBERRY SAUCE
1 pound cranberries
2 cups sugar
3 cups water

Add water to cranberries and cook for 10 minutes, breaking up every berry with a potato masher or a large spoon. Add sugar and cook for 10 minutes more. Remove from stove and beat or stir for 5 minutes while the sauce cools. It will harden as it cools.

Make only once this recipe at a time.

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Just melt a good spoonful of Vicks VapoRub in a bowl of boiling water. Then . . . breathe in the steaming, medicated vapors. Feel the grand relief as VapoRub's soothing medication is carried with every breath right to tormented upper breathing passages. It loosens choking phlegm, quiets coughing, soothes irritation, and helps clear the head.

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Anne Adams

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Pattern



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New Slim Styles Have Distinction



A chic long-sleeved afternoon gown of mossy rayon crepe, left; a daytime dress of corded rayon crepe, center, and a gown of crush-resistant transparent rayon velvet, right.

There's real news in this season's fashions in women's sizes. Distinguished and graceful, the new slim styles appearing now in the shops prove conclusively that designers have met the tremendous challenge of war production board conservation rulings with outstanding ingenuity and talent. Justifiably proud of their achievement, designers of styles in women's sizes report that they have reduced the amount of material used by about 20 per cent under last season, and at the same time have found their fabric-saving styles accepted with unprecedented enthusiasm. Shown left above is a style that is both slimming and attractive. The dress features gilt embroidery and tiny nail heads against the bodice of a cocoa brown frock. It is made of mossy rayon crepe in a chic long-sleeved afternoon lines. This is one of those practical dresses that can be worn to business and will be dressy enough to carry on for an afternoon or evening date. To make it more festive the dress has brilliant studded plastic trim. The gown at the right has the flattery of lustrous crush-resistant transparent rayon velvet and is high-lighted by distinctively simple lines. It is an all-occasion frock that is particularly appealing to the smart matron who wishes to dress simply but cleverly.

Thanksgiving LIST OF SPECIALS

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Ducks - Hens - Fryers

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