

### Miss Chambers Will Marry

Miss Hazel Geneva Chambers will become the bride of Mr. Edward Rathburn Mason Wednesday night at St. Michael's church on the Chemawa Indian school campus. The 7 o'clock service will be followed by a reception at Guest House, "Kela Teepee". The bride-to-be has taught the fifth and sixth grades at the Indian school for the past six years. Mr. Mason has been director of carpentry work at the school for twenty-four years.

### Guild Meets at Young Home

Mrs. Donald Young opened her Fairmount Hill home to members of St. Anne's Guild of St. Paul's Episcopal church Monday afternoon. Mrs. Harold Olinger presided at the business session. Tea was served later in the afternoon by the hostesses, Mrs. Olinger, Mrs. Charles Heitzel, Mrs. Vernon Perry and Mrs. Young.

### Card, Dancing Party Enjoyed

Hanna Rosa Court, Order of the Amaranth entertained their members Saturday night in the Masonic Temple. Cards were played the first part of the evening with dancing following. Thanksgiving decorations were used on the tables and in the dance hall. Late refreshments were served by the committee, Mr. and Mrs. F. W. Farrar and Mr. and Mrs. Willis Brown.

Miss Ina Scott, who has been head of the Home Economics department at the Chemawa Indian school, has left last week to join the WACS.

Mr. Roy Ferris will be hostess to members of her bridge club tonight at her home on North 24th street.

A Girl Scout leaders training course will meet today at the chamber of commerce from one to four o'clock.

Mr. and Mrs. Phil Barrett of Portland, former Salem residents, were weekend visitors in the capital.

### Today's Menu

Asparagus will be served as a salad, and good old floating island pudding as dessert in today's dinner menu.

Asparagus salad  
Lima beans and salt pork  
Baked carrots  
Date bran bread  
Floating island dessert

**DATE BRAN BREAD**  
1 cup molasses  
1 egg  
1 cup milk  
1 1/2 cups bran  
2 cups whole wheat flour  
1/2 teaspoon soda  
1 tablespoon baking powder  
1/2 teaspoon salt  
2 tablespoons melted shortening  
1/2 cup chopped dates.  
Mix molasses, egg and milk. Add the dry ingredients mixed together. Then add the melted shortening and dates. Bake in greased bread pan for 45 minutes in a moderate oven (350 degrees). Raisins may be substituted for dates.

**Car Runs Over Child Without Hurting Her**  
GLADSTONE, Nov. 20 (P)—Mr. and Mrs. Carl Huber aren't worrying any more about their infant daughter—she has a charmed life. The 16-month-old baby was run over by an automobile. Tire marks were left on the baby's abdomen—but the child herself was not hurt.

## Stuffing Is Important Feature

By Maxine Buren  
This week, with only three days to talk about cooking, we'd better get right down to the business at hand, that of preparing the Thanksgiving dinner.

Whether yours is to be turkey, duck, chicken, roast pork or lamb, you'll think that stuffing is necessary. And it is an important part of the festive menu. As for beef stew and apple pie—each American cook thinks her recipe for bread dressing a little better than her neighbor's. But each year there are many cooks without a fixed idea for dressing, and there are others who have tired of their own and are casting around for a new formula.

Fanny Merritt Farmer's "Boston Cooking School Cookbook," that volume which is used by almost two million English speaking women, should be a good source for material on a story about bread dressing.

Fanny's basic recipe goes like this:

**PLAIN STUFFING**  
4 cups bread crumbs or half cracker crumbs  
1/2 cup melted butter or other fat  
1 teaspoon salt  
Seasoning  
Mix lightly with a fork, season to taste and if a compact stuffing is desired, moisten with water.

The average American would be little satisfied with this basic recipe but what the author calls "savory dressing" sounds more to our liking. Here is our interpretation of her

**SAVORY DRESSING**  
Saute 1/2 cup chopped onion, several stalks of celery, adding chopped parsley if available. Add the above basic dressing, season with sage, savory, marjoram, poultry seasoning and other spices to suit the taste. Put the lid on the skillet for a few seconds, adding a little stock or water, until dressing is slightly moistened. Use to stuff the fowl, putting in lightly.

Here are other suggestions for turkey stuffing, as suggested in the cook book:  
Celery stuffing—use 1 cup chopped celery.  
Corn bread stuffing—use all or part, stale bread crumbs.  
Giblet stuffing—add cut up giblets to dressing, first parboiling the giblets until done.  
Oyster stuffing—add 1 pint oysters, with juice.  
Raisin and nut stuffing—add 1 cup raisins and an equal quantity of nuts. Some use chestnuts, but they are hard to prepare for use.  
Potato stuffing—mashed pota-

toes may be substituted for half the crumbs.  
Mushroom stuffing—add 1/2 cup sauteed mushrooms to the mixture.  
Apple stuffing—add 2 cups apple to the savory dressing.  
Apple and prune stuffing—use equal portions of boiled prunes and sliced uncooked apple rings in the dressing.  
Sausage stuffing—use half pound sausage and add to the regular recipe.  
Cracker and lemon stuffing—use cracker crumbs and 1/2 lemon ground up. Use half cup chopped parsley for flavor.

Now about the filling of the turkey. The stuffing may very well be made the day before Thanksgiving and kept in the icebox. If the turkey is dressed and ready for stuffing, it may be filled with cold dressing and allowed to stand overnight. However, the stuffing and the turkey must both be cold if this is done, or dressing will be soggy. The dressing may be put into the fowl hot, if it is done just before roasting. This of course speeds the baking a little.

Time for roasting the turkey will appear in The Statesman in another story.

## Oregon's Unemployment Trust Fund Shows Rapid Increase

With Oregon's unemployment trust fund increasing rapidly with payments from wartime payrolls, experience rating is expected to receive considerable attention when unemployment measures come before the 1945 legislature, state unemployment compensation commission officials announced here Monday.

Officials said that despite the "ceiling" provision which so far has been effective in preventing penalty rates, recent contributions

have been nearly three times as great as in prewar days. Figures show that since the Pearl Harbor attack the reserve fund has soared from \$16,000,000 to \$61,000,000. Officials said legislators would have to decide whether this amount would be adequate to meet the postwar conversion demands of the approximately 100,000 extra full-time workers and possibly as many more part-

time employees drawn into the war effort.

**Families May Go**  
Elimination of all penalty rates is the principal suggestion, which so far has come up for consideration. While the "ceiling" provision has been effective since Oct. 1, 1941, in preventing all rates above the normal 2.7 per cent, some groups of employers have expressed a desire to do away with all penalties while continuing to reward employers with reduced rates for stabilizing employment. Officials said that during the past three years this "ceiling" has saved the employers nearly \$1,000,000.

**Coverage Doubled**  
Sixteen of Oregon's 36 counties have more than doubled their covered payrolls since the war began while a half dozen others have registered increases over 90 per cent. Multnomah county reported for

## Income Tax Forms Ready

The state tax commission here is preparing to address and mail approximately 475,000 state income tax blanks, to be used in filing returns with the commission for the year 1945, based on 1944 incomes. Officials estimated that 300,000 persons have paid state income tax in Oregon this year and predicted

last year payrolls virtually four times as high as in 1940 and more than double the amount reported for the whole state before the war started. Of the \$548,396,377 wages reported by the Portland area concerns last year nearly half was in the shipbuilding and aircraft industries.

that this number would be increased materially in 1945. Receipts for the current calendar year were estimated at \$10,000,000 but the total payments will fall somewhat short of that amount. Revenues for the next fiscal year have been estimated at \$16,000,000.

Pyrethrum is used widely as a spray by dairy farms to discourage flies.

**WOMEN IN '40'S**  
Do You Have HOT FLASHES?  
If you suffer from hot flashes, hot waves, nervous, a bit blue at times—all due to the functional "middle-age" period peculiar to women—try Lydia E. Pinkham's Vegetable Compound to relieve such symptoms. It's especially for women—it helps restore better blood circulation.  
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## SAFEWAY Thanksgiving VALUES




<b>No. 1 Grade A HENS</b>	<b>49¢</b>	<b>No. 1 Grade A TONS</b>	<b>48¢</b>	
Viscerated Chickens Ready for the pan.		Chickens For Fricassee; New York Dressed.....	Lb. 41c	
Roasters Lb. 63c		Sirloin Steak 12 pts. 'A' lb. 40c 'B' lb. 33c 'C' lb. 28c		
Fryers, lb. 69c		Round Steak 15 pts. 'A' lb. 38c 'B' lb. 34c 'C' lb. 29c		
		Veal Roast Rump (Bone In) or Leg.....	'A' lb. 33c 'B' lb. 30c	
		Link Sausage.....	Lb. 41c Ground Beef.....	Lb. 28c
		Oysters, medium size, good stuffers.....		pint 65c
		Beef Roast, 5 pts. ('C' grade no pts.)	'A' lb. 27c; 'B' lb. 25c; 'C' lb. 22c	

### A New way to Carve

Will your holiday bird be carved with professional skill? There's a simple, modern way to do it just as adroitly as do the smart chefs. The drawings and instructions given below are taken from a book "How to Carve Meat, Game and Poultry" by M. O. Cullen of the National Live Stock and Meat Board. Suggestion: clip them for the use of the family carver!

After the turkey, roasting chicken, or other large fowl has been brought to the table on a platter, breast up and with the legs pointing to the right or left (depending on whether the carver is right or left-handed), the carver turns the turkey on its side so the back is toward him. Then he removes the drumstick by grasping the outer end and pulling gently while the knife cuts through the joint, separating it from the thigh.



Then the carver places the drumstick on a side plate, holding it upright, and slices its meat off, carving parallel with the bone. Next, he cuts thin slices from the thigh, continuing until the thigh bone itself is exposed. Then he loosens the meat on each side of the thigh bone with tip of his knife, and removes the bone with tines of fork. Remaining thigh meat is sliced off while still attached to the bird.




Slicing breast meat with the grain, the carver takes lengthwise slices from the breast and wing until wing-to-body joint is exposed. Fork is established in wing, and wing is unjointed from body with knife. Thin lengthwise slices are removed until all white meat has been carved from this side of the bird. (All meat, of course, is placed on the side dish as it is cut.)



Once half the turkey has been accounted for, in this manner—and provided the carver needs still more meat for a complete serving—the platter's position is reversed. The bird is turned over, to put the meaty side on top again. And the process is repeated. Simple? Of course!

**Safeway**  
Homemakers' Bureau  
JULIA LEE WRIGHT, Director

<b>Edwards Coffee</b> Vacuum Pack Extra Special Feature 1-lb. jar 23c   2-lb. jar 45c	<b>Sno-White Salt</b> Plain or "Pour" Iodized pkg. 7c
<b>Fancy Peas</b> Libby's Solid Pack No. 2 can 14c	<b>Tomatoes</b> Exquisite Brand No. 2 1/2 can (30 pts.) 20c
<b>Green Beans</b> Briargate No. 2 can 16c	<b>Sliced Beets</b> Blue Tag No. 303 jar 14c
<b>Pick Sweet Corn</b> Cream Style No. 2 can 15c	<b>Niblets Corn</b> Del Makr 12-oz. can 14c
<b>Asparagus</b> Black Knight Green No. 2 can 32c	<b>Sweet Potatoes</b> Vita Yam, Dehydrated Pkg. 18c
<b>Heinz Cream of Soup</b> Tomato 11-oz. can 11c	<b>Campbell's Soups</b> Beef, Chicken Noodle and Others 10 1/2-oz. can 14c
<b>Rancho Soup</b> Asparagus and Pea 10 1/2-oz. can 7c	<b>Su-Purb Granulated Soap</b> 50-oz. pkg. 39c



**Mrs. Wright's White Bread**  
1 1/2-lb. loaf 12c  
GUARANTEED FRESH OR YOUR MONEY BACK

<b>Sunny Bank Margarine</b> (2 pts. lb.) 1-lb. pkg. 18c   2-lb. pkg. 35c	<b>Flour</b> Kitchen Craft 25-lb. sack \$1.02   50-lb. sack \$1.99
<b>Swan Floating Soap</b> Regular Bar 5c	<b>Ivory Soap</b> If Med. size 5c PERSONAL IVORY, 2/3c

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