

## Miss Ellen Morley a Bride

Miss Ellen Morley is now Mrs. Marvin Scheidel. The beautiful wedding ceremony took place Friday night at the First Baptist church with the Rev. Lloyd T. Anderson performing the 8 o'clock nuptials. The altar was decorated with bouquets of yellow chrysanthemums and pom poms, woodwardia fern and candles. Lighting the tapers were Miss Jeanette Scheidel and Miss Betty Walgren of Platte Center, Nebraska, who wore yellow taffeta and net dresses. Miss Cleo Scheidel sang preceding the rites and Miss Minnie Miller was the organist.

The bride, the daughter of Mr. and Mrs. W. H. Morley, was given in marriage by her father. For her wedding she chose a white satin gown designed with a shirred bodice, long sleeves ending in points over the wrists, buttons down the back and a full train. A coronet of orange blossoms held her fingertip length veil in place. She carried a crescent shape bouquet of yellow rosebuds tied with ropes of matching ribbon.

Mrs. Daniel Zeh was her sister's matron of honor and bridesmaids were Mrs. Oswald Morley and Mrs. Maurice Farrell. They wore identical frocks of aqua taffeta fashioned with full, net skirts, cap sleeves and sweetheart necklines. Their matching net veils were held in place with wreaths of yellow pom poms and they carried fans of yellow roses, chrysanthemums and carnations.

Tamara Ann Morley was flower girl and wore a white net frock trimmed in yellow and blue bows and Stephen Morley was ring bearer.

**Best Man—Flew West**  
Bruce C. Patton flew west from Indianapolis to be best man for Mr. Scheidel and ushers were Oswald Morley, Maurice Farrell and Daniel Zeh.

Mrs. Morley wore a black crepe gown with matching accessories and corsage of gardenias for her daughter's wedding. The groom's sister, Mrs. O. E. Walgren, who came from Platte Center, Nebraska, for the nuptials, wore a black gown and gardenia corsage.

The newlyweds greeted their guests at a reception in the church parlors. Mrs. V. T. Jackson presided at the coffee urn and Mrs. Allen Hayek of Cherokee, Iowa, cut the bride's cake. Miss Frances Mattson presided at the punch bowl. Serving were Misses Sylvia Arnold, Ardeth Rumbolz, Alice Bailee, Florence Wallace and Marcel Stewart. Miss Caroline Strahmaier was at the gift table and Miss Vera Wood passed the guest book. During the reception Mrs. Oswald Morley sang with Mrs. Lloyd T. Anderson accompanying.

Mr. Scheidel and his bride are driving to Nebraska on their honeymoon. For going away the new

## Society... Clubs Music... The Home

## Supper Will Follow the Game

Football fans will be motoring to Corvallis today for the annual grid classic between Oregon State and Oregon. Several groups are returning to Salem for informal get-togethers and suppers.

Mr. and Mrs. Rex Adolph will be hosts for a buffet supper party in the play room of their North 23rd street home following the game.

Guests of the Adolphs will be Mr. and Mrs. Vernon Perry, Dr. and Mrs. Harold Olinger, Mr. and Mrs. Clayton Foreman, Mr. and Mrs. Loring Schmidt, Mr. and Mrs. Lawrence Anderson, Mr. and Mrs. Robert Drager, Miss Kreta Janz and Mrs. Robert Weldon.

Mr. and Mrs. F. W. Poorman will be joined by Mr. and Mrs. Stuart Bothwell of Portland for the game. In Corvallis the Poormans will meet their son, Bill, a freshman.

Mr. and Mrs. William H. Hammond and Mr. and Mrs. Theron Hoover will be among those motoring over to the game.

Mr. and Mrs. Robert Needham and Mr. and Mrs. Robert Knipe are also planning to attend the game.

## Sorority Dances Slated Tonight

Moonlight and the autumn scene are the motifs for three dances held tonight by the four Willamette university sororities, one of them jointly sponsored jointly by Alpha Chi Omega and Pi Beta Phi members.

**Country Capers**, the Pi Phi-Alpha Chi barn dance, will be held from 8:30 to 11:30 at Pringle park. A tractor-driven hay rack will call for the women and their dates at 8:15 to transport the jeandic couples to the dance.

Chi Omega women will hold their fall house dance at the chapter house tonight between 9 and 11:30. "Moonlight Cocktail" will be the decorative theme for the semi-formal affair.

"Fishin' for the Moon" is the motif for the Delta Gamma semi-formal dance to be held at the sorority house from 9 to 11:30 p.m.

Mrs. Scheidel donned a black suit with matching accessories and grey squirrel coat. They will return to Salem to live.

## Miss Eileen Stanton to Marry

Mr. and Mrs. J. L. Stanton are announcing the engagement and forthcoming marriage of their daughter, Eileen, to Michael Bakalar, Jr., son of Mr. and Mrs. Michael Bakalar, Sr., of Streator, Illinois.

The wedding date has been set for Saturday evening, December 7, at the First Congregational church.

Miss Stanton is a graduate of Silverton schools and attended Mt. Angel academy. She is now employed at the Ladd and Bush, Salem branch, of the U. S. National bank. Mr. Bakalar attended Streator schools and was in the U. S. Army for three and a half years, serving in the Aleutians and European theater. He is now employed in Portland, where the couple plan to make their home.

## Loraine Meyers Is Married

Mr. and Mrs. A. C. Meyers are announcing the marriage of their daughter, Miss Loraine Meyers, to Claude Borzich. The ceremony took place on November 15 at the home of the Rev. and Mrs. P. W. Erickson. They were attended by Mr. and Mrs. Ray Jewett and Mrs. Borzich's parents.

The bride wore a salmon colored suit with Adrian neckline and Colman sleeves. She completed her costume with black accessories.

Mrs. Borzich attended schools here and is well known in the capital. She has been employed by the Pacific Telephone company for the past four years.

Mr. Borzich attended schools in the east and since his release from the army over a year ago, he has made his home in Salem.

The newlyweds will make their home in Silverton, where Mr. Borzich has been transferred as Safety manager.

**The Salem Writers' club** held its November meeting on Wednesday with Mrs. Robert Hutcheon as hostess. Original work was read by Miss Edna Garfield, Mrs. William Merriott, Mrs. Blanche Jones, Mrs. Jessie C. Singleton, Mrs. Hutcheon, Dr. Morton E. Peck, Robert Rawson and Perry Reigelman. Other members present were Mrs. Flora Thompson Enders, Mrs. Morton E. Peck and Mrs. N. F. Anderson.

Mr. and Mrs. Vinnie J. Bell and daughter, Janie, of Portland have been visiting in the capital and were dinner guests of Mr. and Mrs. John C. Strickfaden. The Bells formerly resided here and he recently was released from the army.

Mr. and Mrs. Calvin Kent will entertain members of their club at dinner and bridge Sunday night at their home.

## CLUB CALENDAR

**SATURDAY**  
Salem chapter, OES, covered dish dinner, Masonic Temple, 8:30 p.m.  
Salem Woman's club meeting, 2:30 p.m., clubhouse, board meeting, 1:30 p.m.  
Fidelity class no-host dinner, 6:30 p.m., Jason Lee dining room.

**MONDAY**  
Oregon State mothers meet at YWCA, 2 p.m.  
Women of Rotary luncheon, Golden Pheasant, 1 p.m.  
Salem Junior Woman's club meet at clubhouse, 8 p.m.  
Marion auxiliary, SW, VFW meet at VFW hall.  
Chapter, BQ, FEO with Mrs. H. L. Braden, 1710 Court st., 7:45 p.m.

**TUESDAY**  
Salem Navy Mothers no-host dinner, YWCA, 6 p.m.  
Sons of Union Veterans and auxiliary, with Mrs. W. J. Baggett, 1405 Fir, 6:30 no host dinner.  
BFW dinner meeting, Nohlgren's, 6:30 p.m.  
Past Presidents, Woman's Relief Corps, with Mrs. Sarah Peterson, 238 W. Wilson st., no-host luncheon at noon.

**Barnetts to Be Hosts**  
Mr. and Mrs. E. T. Barnett will be hosts for an informal party tonight at their South Cottage street home for a group of their friends.

A desert supper will be served with several hours of cards following. Bouquets of autumn flowers will be used in decorating.

Guests of the Barnetts will be Mr. and Mrs. P. H. Brydon, Dr. and Mrs. Robert F. Wulf, Mr. and Mrs. Hugh Morrow, Mr. and Mrs. Vern Shay and Mr. and Mrs. Leon Margosian.

**Silverton—Mrs. Hans Jensen**, who will leave Wednesday for Seattle to make her home with her son and daughter-in-law, the Norman Jensens, were honored at a luncheon Tuesday with Miss Nettie Hattberg as hostess. Bidden were Mrs. Jensen, her daughter, Mrs. Andres Sola who has been here for the past few weeks with her mother but who left Friday for her Seattle home, and Mrs. Martin Hattberg, Mrs. Oscar Salern, Olga Ask, Mrs. John Lauderback, Mrs. Edwin Hattberg, Mrs. Floyd Baxter and daughter Diane of Salem, Miss Alice Jensen and Mrs. Weldon Hattberg.

**From Corvallis comes word** of the birth of a son, Richard Allan, to Mr. and Mrs. Richard A. Adams (Bonnie Watson) on Thursday at the Corvallis General hospital. The little boy, who weighed seven pounds and fifteen ounces, is the grandson of Mrs. Thomas Bond Watson of Portland and Mr. and Mrs. Harold Adams of Eureka, Calif. Mrs. Adams is a sister of Mrs. Conrad Paulson and both attended Willamette university.

**Mr. and Mrs. Gordon Black** and children, Diane and Taylor, of Portland, are weekend guests at the home of his parents, the senior Gordon Blacks. The visitors will go to Corvallis today for the Oregon State-Oregon game and the homecoming festivities.

## Miss Clela Crabtree Married

The marriage of Miss Clela Crabtree, daughter of Mr. and Mrs. Everett D. Crabtree, Turner, and Richard Jennings was solemnized Wednesday night, November 20, at 8 o'clock in the First Methodist church, Corvallis, where Rev. Daniel Stevens read the service. The bridegroom is the son of Mr. and Mrs. Fred O. Jennings, Portland.

Vows were exchanged before the altar, banked with palms and bouquets of white chrysanthemums.

The bride, given in marriage by her father, was gowned in white taffeta, made with high neckline, long pointed sleeves and hoop skirt with train. The neckline and sleeves were edged in lace and the quaint skirt was caught up with a bow at the front to reveal the ruffles of an old-fashioned lace petticoat. Her double veil with train, borrowed from her sister, Mrs. Richard Lanrow, Portland, was edged with lace. She carried an army bouquet of white roses and bouvardia with white orchid center.

The matron of honor, Mrs. Lankow, wore a white Jersey dress with long tiered skirt and cap sleeves. Her bouquet was a nosegay of chrysanthemums.

Bridesmaids were Mrs. Carl Kelly, Mill City, Miss Colleen Fehlen, Stayton, and Miss Helen Lankow and Miss Betty Jean Bodeker, Portland. Their white gowns were made alike with tight basque waists of lace with sweetheart necklines, three-quarter sleeves and skirts of white net with peplum. Their bouquets were nosegays of chrysanthemums.

Altar candles were lighted by Misses Betty Ann McCall and Erna Huseth, Portland.

**Attend the Groom**  
Richard Walker, Corvallis, was best man and ushers were Lewis Beck, Robert Stevens, Charles Dunham and Donald Moyer, all students at Oregon State college.

The bride's mother wore a deep rose gown with corsage of white baby orchids and Mrs. Jennings' gown was of black crepe and her flowers were baby orchids.

Mr. and Mrs. Jennings received their guests at the Benton hotel after the marriage service. Assisting at the reception were Mrs. Kenneth Hall, Portland, Mrs. Alice Crabtree, McMinnville, and Mrs. Walter Miller, Turner, who poured. Mrs. Florence Naismith, Corvallis, cut the cake. Those serving were Mrs. Benjamin Schaad, Newberg, Mrs. C. E. Bateman, Lebanon, Mrs. George Imhoff, Oregon City, Miss Jane Acton, Salem, Miss Dorothy Ayling, Portland, Miss Betty Brown, Tall, Miss Margie Olson, Portland, Mrs. Earl Hampton, Salem, Mrs. Ellsworth Crabtree, Portland, and Mrs. Richard Walker, Corvallis.

The bride wore a sand biege wool suit with brown accessories and a white rochid for going away. Mr. and Mrs. Jennings will be at home at 142 North 25th street, Corvallis, after a wedding trip to the Oregon beaches. The bridegroom is completing his work for graduation at Oregon State college.

## Crawfords Have Family Dinner

The family of Mr. and Mrs. George Crawford, 2375 Maple avenue, gathered for the second time on Thursday night for a turkey dinner. The only other time the group has been together was in 1929. This occasion celebrated the parents' 50th wedding anniversary, set several months ahead to accommodate one of the sons, who came down from Anchorage, Alaska.

Those attending were Ellis Crawford of Anchorage, Ray of Salem, Fred of Mohall, N.D., Charles of Rugby, N.D., Gordon of Salem, Mildred (Mrs. Clarence Endres) of Salem, Edith (Mrs. Lloyd Lesne) of Rugby, Ether (Mrs. Fred Kingsley) of Salem, and Harlan of Salem. With their families, the party numbered 18.

Mr. and Mrs. Crawford were married January 10, 1896, in Grand Forks, N.D. He was a grain buyer in North Dakota for 25 years before moving to Oregon, where he moved to Wisconsin before coming to Salem 10 years ago. There are 12 grandchildren.

## Business-Social Meeting Is Held

Twenty-five members of the Salem Zonta club met at the home of Miss Maxine Buren on Thursday night for a business session and social hour. The meeting was presided over by Mrs. Theodore Madsen, Jr. Miss Kathryn Carthew and Miss Dorothy Cornelius were co-hostesses.

Miss Alene Phillips, a new member, was among those at the meeting.

**The Nebraska auxiliary** was entertained at the home of Mrs. Ella Worm Wednesday. The following were present: Mesdames Clara McDerby, Clara Strimman, Mae Noll, Ella Rolison, Clara Schleichardt, Mabel French, Lura Tandy, Ora Gregg, Edna Randall, La Vera Severns, Kathrine Schwynoch, Marjorie Randall, Alice Ransom, Mary Berg, Hattie Cameron, Anna Veneman, Hazel Runkle, Lucile Garner, Florence Holnet and Ella Worm.

**Congratulations go to Mr. and Mrs. Fred A. Davis** on the birth of a little girl, Pamela Jean, on Friday morning at the Salem General hospital. The baby, who weighed seven pounds and eleven ounces, is the granddaughter of Mr. and Mrs. John F. Newman of Eugene.

**Mrs. David H. Cameron** was guest soloist at the Woman's Forum luncheon in the Crystal Room of the Benson hotel Thursday noon in Portland.

## Rites Read At Church

Miss Bernice Agnes Harwood became the bride of James Austin King, son of Mr. and Mrs. James A. King, at a candlelight service at the First Presbyterian church at 8 o'clock on November 16. The Rev. Chester W. Hamblin read the nuptial service. Mrs. Clifford Elliott sang "I Love You Truly" and "Because," and Mrs. Ralph Dobbs was the organist.

The bride, daughter of Mr. and Mrs. W. R. Van Osdol, was given in marriage by her father. She wore a gown of white satin and net, fashioned with long sleeves and train. Her fingertip veil was held with a tiara of seed pearls, and she wore a seed pearl necklace, a gift of the groom. She carried a colonial bouquet of pink and white flowers.

Miss Betty Van Osdol was her sister's maid of honor and only

attendant. She wore a gown of pink lace and net and carried a colonial bouquet of pink and white flowers.

Jack Allaway was best man, and ushers were Lloyd Cooke and Harry Alcoe.

The bride's mother wore an aqua dress with corsage of pink rosebuds. The groom's mother wore a blue dress with corsage of pink rosebuds.

Following the service a reception was held in the prayer meeting room. Cutting the wedding cake was Mrs. Albert Mittet and Mrs. J. F. Van Osdol cut the ices. Serving were Mrs. William Petersen, Miss Patricia and Miss Adella Anderson, Mrs. Gerald DeSart passed the guest book and Miss Betty Steer was at the gift table.

For going away the bride wore a black suit with black and fuchsia accessories and corsage of white rosebuds. After a trip to the coast the couple will be at home in West Salem.

## Talk Turkey

### Fine Points of Turkey Preparation Told for New Cook's Benefit

By Maxine Buren  
Woman's Editor, The Statesman

There's lots for Mrs. Young Housewife to learn about turkey other than keeping it in the oven a proper length of time, and now that a slight misstep in proper buying may mean a matter of dollars, even her mother is getting a little more particular.

Choice of hen or tom is made on a basis of the number of servings needed. Buy a hen if you want a turkey between 8 and 15 pounds, and a tom for 16 to 25 pounds.

**How Much?**  
Generally approved amount is one pound per person dressed weight (killed and plucked). If weighed when fully drawn, allow ¾ pound. This gives second helpings and some turkey picking.

**Things to Have Done**  
Be sure the butcher does the following, or do it yourself: Remove leg tendons, cut rather than chop off feet, cut off head leaving as much neck as possible, remove oil sack.

Now slit neck skin down, and remove neck, leaving the skin on the turkey so it can be tucked in, leaving the breast intact. Make cut on back for drawing. To remove pinfeathers, run water over surface and scrape against the grain with the back of a knife. Remove obstinate ones with tweezers. Singe if necessary, wash off black and wipe dry. Rinse cavity with cold water, drain.

The bird may be stuffed the night before, providing it and the stuffing are both cold. If the bird is to be cooked immediately, it may be stuffed warm. If stuffed ahead of time, wrap in waxed paper and put in refrigerator.

Rub cavity with salt and pepper, but not outside, as it does not penetrate the skin and is apt to blister.

**Amount of Dressing**  
Allow ¼ cup stuffing per pound of fowl (market dressed weight, killed and plucked); 1½ cups if

purchased fully drawn. Extra dressing may be cooked separately.

Fill neck cavity lightly from opening on back with about 1 cup dressing, letting it extend around and over the breast, loosening skin with a spoon if necessary. Fill body cavity, allowing room for expansion of stuffing. Sew up, lace or skewer to close cavity.

**Trussing the Bird**  
Properly trussed, it will brown better and look better on the platter. Place wings "akimbo" and bring tips to meet in the back. Tie drumstick ends together, push toward breast and tie, keeping strings off the breast.

Grease well with unsalted fat. Slow cooking in an open pan with dry heat (no water) is considered best. By this method there is less shrinkage, less loss of juice and better appearance and taste. No roaster is necessary, only be sure your turkey will go in the oven. Use a shallow pan, without a lid, putting it on a rack if possible. Place breast side up, cover with clean cloth well moistened with melted cooking fat; this eliminates basting. Place in preheated oven and do not seek nor add water. Start turkey half an hour ahead of total roasting time.

Cook half the roasting time, turn turkey over, remoisten cloth and continue cooking. Remove cloth half an hour before done. When turkey is out of oven 30 minutes ahead of time, it absorbs juices and is easier to carve.

Time table for roasting will be published next week. Also pointers for roasting half a turkey.



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