

Parties to Precede Dance

One of the larger affairs of the Thanksgiving weekend will be the Salem Junior Woman's club annual holiday semi-formal dance to-night. The affair will be held in the armory and dancing will be from 10 to 1 o'clock to the music of Claude Bird's orchestra. The Thanksgiving motif will be carried out in decorating for the cabaret style dance. Tickets may be obtained at Miller's or Elfstrom's.

Mr. and Mrs. Cedric Reaney will entertain at their Fairmount Hill home before the dance for a group of their friends. Mr. and Mrs. Raymond Randall will also be pre-dance hosts and their guests will be Mr. and Mrs. Eugene Morrison, Mr. and Mrs. Bert Walker, Mr. and Mrs. William E. Judson, Mr. and Mrs. Victor Reno, Mr. and Mrs. Morse Stewart, Mr. and Mrs. Terry Randall, Mr. and Mrs. E. W. York, Mr. and Mrs. Lauchlan Hodges and Mr. and Mrs. Emil Bedeau.

Mr. and Mrs. Lawrence Stoddard have invited guests to their home on the Silverton road before the dance. Bidden are Mr. and Mrs. Maurice Walker, Mr. and Mrs. Edward O. Schiess, Mr. and Mrs. Edwin Slick, Mr. and Mrs. Vern Reimann, Mr. and Mrs. Robert Crech, Mr. and Mrs. Sam Saunders, Mr. and Mrs. Nell Green, Mr. and Mrs. Milo Van Houten, Miss Trudy Schiess and Charles Emerson.

Entertaining at their Manbrin Garden home before the dance will be Mr. and Mrs. Fred C. Gast. Their guests include Mr. and Mrs. Donald L. Parker, Mr. and Mrs. Ewald Franz, Mr. and Mrs. Ray Laiky, Mr. and Mrs. Thomas P. Hill, III, Mr. and Mrs. William H. Haskins and Mr. and Mrs. L. E. Meyers.

Mr. and Mrs. Loren W. Lewis will be hosts preceding the dance at their home for Mr. and Mrs. Edward E. Woodson, Mr. and Mrs. Ralph Atwood, Mr. and Mrs. William Johnson, Mr. and Mrs. William Anderson and Mr. and Mrs. Sam Campbell. Mr. and Mrs. Woodson will entertain the same group at a supper party following the dance at their home.

Mr. and Mrs. E. W. York will be hosts following the dance at the Y cafe with 30 of their friends and members of the orchestra bidden to a buffet supper in the Hatch room.

Visitors Honored At Party

Mr. and Mrs. Robert J. Wagers entertained with a family party Tuesday night at their home on Silverton road in honor of their son and daughter - in - law, Mr. and Mrs. Robert W. Wagers of Monterey, Calif., who came north for the Thanksgiving holidays.

Present for the evening and late supper were Mr. and Mrs. J. Irvin Wagers, Mr. and Mrs. Oscar Wagers and son Jonny, Mr. and Mrs. Lee Wagers, Mr. and Mrs. Ralph Wagers, Glen Wagers, the honored guests and the hosts.

Home from Trip East

Mrs. Frank V. Brown and Mrs. George C. Blwoer have returned home from an extended six weeks motor trip east. They were accompanied by Mr. and Mrs. Edward Halden of Arlington. The travelers made stops in Minneapolis, Chicago, New York, Washington, D. C., St. Augustine and Edison's estate at Ft. Myers, Florida. They visited relatives in Illinois and Pennsylvania and returned home by way of Los Angeles and the coast route.

Little Boy Welcomed

Congratulations go to Mr. and Mrs. Norman K. Winslow on the birth of a son, Marshall Kent, on Wednesday at the Salem Memorial hospital. The little boy, who weighed seven pounds, three ounces, has an older brother, Walter Keith. The baby's grandparents are Mr. and Mrs. Walter C. Winslow and Mrs. Jessie Furman of Forest Grove.

Put stars in her eyes!
Beauty in her hand!
NEW
Parker "51"
Demi-size



As swiftness as Christmas itself! The world's most wanted pen in a smart new size just to suit her. So fashionably small it clips inside her handbag in an upright position. Distinctive gift colors.
\$12.50 and up

Women's Section

SOCIETY • CLUBS • MUSIC

Salem Folk To Attend Game

The Oregon State-Nebraska game in Portland Saturday will attract a number of Salem football fans.

Mr. and Mrs. Orris Fry have invited a group of their Salem and Portland friends to a post-game party at their Portland home following the game. Among those from Salem who have been bidden to the party and will attend the game are Mr. and Mrs. Charles Huggins, Mr. and Mrs. Daniel J. Fry, Jr., Mr. and Mrs. Asel Eoff, Mr. and Mrs. Paul Hendricks, Mr. and Mrs. James E. Young and Mr. and Mrs. P. D. Quisenberry.

Mr. and Mrs. Linn C. Smith and Mr. and Mrs. Floyd W. Shepard will be among those attending the game as will Mr. and Mrs. Ronald E. Jones.

Other grid fans attending the game will be Mr. and Mrs. Leon Perry, Mr. and Mrs. W. T. Waterman, Dr. and Mrs. John R. Wood, Dr. and Mrs. Charles D. Wood, Mr. and Mrs. A. W. Loucks, Mr. and Mrs. Robert White, Dr. and Mrs. S. D. Wiles, Dr. and Mrs. Lewis P. Campbell, Jr., Dr. and Mrs. Robert Lantz of Woodburn, formerly of Salem. The Perrys and Watermans are remaining in Portland for the weekend.

Couple to Live In Seaside

BUENA VISTA — The home of the Rev. C. O. Heath of Independence was the setting for the wedding of Geneva Steele and George Gurwell, both of Seaside, Ore., at two o'clock Sunday afternoon, the Rev. Heath officiating.

The bride wore a street length dress of two-tone brown with gold trim and a corsage of a single large gold and lavender orchids.

Mr. and Mrs. N. C. Anderson, uncle and aunt of the bride, were the only attendants. Mrs. Anderson wore an aqua dress and her corsage was of lavender orchids.

The newlyweds greeted a group of relatives at a reception held at 3:30 at the Anderson home in Buena Vista. Mrs. George Stoye presided at the coffee urn and Mrs. Blanche Rust cut the bride's cake.

After a three week's honeymoon at Sun Valley, Idaho, the couple will be at home at Seaside and Mr. Gurwell will resume his work as manager of the Associated Oil company at Astoria.

Miss Majeski Tells Troth

Miss Geraldine Ann Majeski, daughter of Mr. and Mrs. John Majeski, and James Roger White, son of Mr. and Mrs. John D. White, have announced their engagement. No date has been set for the wedding.

Miss Majeski attended the University of Seattle and is employed at the Portland General Electric Co. Her fiancé attended Oregon State college and is with Busick's Market.



Mrs. Curtis L. Carothers (Eather Lenaburg) who was married on November 21 at the home of her brother and sister-in-law, Mr. and Mrs. Irwin Lenaburg. The bride is the daughter of the John Lenaburgs and her husband is the son of Mrs. Jessie Carothers of Shedd and Lloyd Carothers of Prineville. (Jessie-Miller.)

Miss Highberger Tells Troth

AUMSVILLE — Mr. and Mrs. Lee Highberger of Aumsville announced the engagement of their daughter, Virgeane, to Joe W. Dougherty, son of Mr. and Mrs. C. E. Dougherty of Salem, at a party at the Highberger home Sunday night.

The announcement was made when balloons were passed with cards inside telling the news. After an evening of bridge lunch was served. Assisting Mr. and Mrs. Highberger were Mrs. Omer Roberts and Mrs. W. J. Roberts, both aunts of the bride-to-be.

Friends of the young couple present were Mr. and Mrs. Raymond Boedigheimer, Mr. and Mrs. Richard Schumacher, Margaret Lulay, Leon Berning, Eileen Medved, David Costanzo, Jerry Roberts, Rosemary Dougherty, Ray Dougherty, Eddie and Teddie Highberger and the honored couple.

Miss Highberger attended Sublimity schools and Maryhurst college and is now employed in her father's office. Mr. Dougherty attended Salem schools and is now employed by Standard stations. The wedding is planned for late spring.

Sweetheart Will Be Chosen

The 1948 DeMolay Sweetheart will be revealed tonight at intermission at the annual DeMolay formal Sweetheart dance at Glenwood ballroom. The four princesses vying for honors of Sweetheart are Mary Ruth Dowd, Nancy Miller, Susan Perry and Evelyn Bishop. Bob Seamster, retiring master counsellor, will announce the Sweetheart and present her with a locket. The Sweetheart has been selected by secret ballot by the DeMolays.

Dancing will be from 9 to 12 o'clock with Glenn Woodry's orchestra playing for the affair. The DeMolay mothers are in charge of decorating and refreshments. The ballroom will be festive with greens and chrysanthemums and two DeMolay insignias. Mrs. B. E. Owens and Mrs. Lloyd Hughes are decorating and at the punch table will be Mrs. Floyd Seamster and Mrs. James H. Turnbull.

Patrons and patronesses for the dance will be Mr. and Mrs. B. E. Owens, Mr. and Mrs. Harry Baehle, Mr. and Mrs. Edward J. Zwazchka, Mr. and Mrs. Floyd Seamster, Mr. and Mrs. Vernon Wincason, Mr. and Mrs. James H. Turnbull, Mr. and Mrs. T. Harold Tomlinson, Dr. and Mrs. Estill L. Brunk, Mr. and Mrs. Robert Crawford, Mr. and Mrs. James Darby, Mr. and Mrs. Claude Graham, Mr. and Mrs. Gordon Herrig, Mr. and Mrs. John McConville, Dr. and Mrs. O. A. Olson, Mr. and Mrs. Ernest W. Peterson, Mr. and Mrs. Robert Rice, Mr. and Mrs. Walter Sogge, Mr. and Mrs. LeRoy Stewart and Mr. and Mrs. V. L. Walser.

Mr. and Mrs. T. Harold Tomlinson are leaving Saturday morning for Olympia, Wash., where he will attend a meeting of the Pacific Northwest district trustees of Kiwanis of which Mr. Tomlinson is a lieutenant governor - elect. They will be accompanied by Mrs. Herman C. Jochimsen, who will spend the weekend with her brother - in - law and sister, Mr. and Mrs. Maurice Murray, at Roy.

Mr. and Mrs. Dewey F. Davis, daughter Carolyn, and her college friends, Lois Martin, Norman E. Mann and Daryl Willecke will attend the Ice Cycles Saturday at the Portland Ice Arena.

Mr. and Mrs. Fred C. Gast entertained as their Thanksgiving guests at their Manbrin Garden home members of his family including Mr. and Mrs. F. W. Gast, Mr. and Mrs. G. A. Gast, Gary and David, all of Portland, and Mr. and Mrs. Richard Gast of Seattle.

Mr. and Mrs. L. V. Benson and sons, Whitney and Steven, were in Kelso for the Thanksgiving holiday as guests of his brother and sister - in - law, Mr. and Mrs. C. Paige Benson.

Mr. and Mrs. Donald Bower were in Portland for Thanksgiving as guests of her parents, Mr. and Mrs. Lee M. Pickett.

Pretty Starchy

Macaroni and Cousins Should Be in High Society, They're So Deserving

By Maxine Buren
Statesman Woman's Editor

Spaghetti, macaroni and kindred foods deserve more favorable attention than they get.

When buying macaroni, spaghetti or noodles, always make sure the label on the package says, "Made from Durum Wheat." This is not a brand name but is a hard type of wheat especially suited to making these foods. Macaroni foods made from durum wheat are rich in important body-building protein, and they keep their firm chewy texture when cooked.

When preparing macaroni, spaghetti or noodles for a luncheon dish, cook a little extra and store in the refrigerator for a quick supper salad. Mix with diced hard-cooked eggs, sweet pickles, green peas and any bits of left-over ham or turkey. Add a bit of prepared mustard and chili sauce to the mayonnaise and fold it lightly into the salad mixture. Serve on crisp lettuce.

Always drain and rinse macaroni or noodles after cooking unless you are cooking them directly in a soup. This helps to hold their firm chewy texture and keeps each strand separate and attractive. Cooked macaroni, spaghetti, and noodles can be stored. To "freshen" it, rinse it with hot or cold water depending on the use to which it is to be put.

A quick hearty main dish for a busy fall evening can be made by adding 4 ounces cooked noodles to a No. 2½ can of tomatoes seasoned with salt and pepper. Place them in a skillet and top with frankfurters cut lengthwise. Simmer on top of the stove, under a tight cover about 10 minutes. Serve hot with piccalilli. The frankfurters curl up prettily as they become hot.

An unusual soup for holiday time is made by adding spices to spaghetti chicken soup. To serve four people add two cups chicken broth, four ounces cooked spaghetti, one teaspoon salt, and a dash of pepper, cinnamon, nutmeg and allspice to two cups milk. Cook in double boiler until thoroughly hot. Garnish with parsley and here is a quick nourishing soup with plenty of appetite appeal.

When time is short macaroni foods are mighty obliging helpers. A good quick dish for such occasions is a generous nest of rich egg noodles filled with creamed table-ready meat or flaked tuna. A little meat or seafood serves a surprisingly large number of people in this thrifty dish.

Creamy egg noodles folded into Mr. and Mrs. Richard A. Meyer are expected home Saturday from a six weeks trip east and south, which took them to New York, Washington, D. C., Miami, Havana and home by way of the southern states, Los Angeles and San Francisco.

Mr. and Mrs. Hubert Williamson will be in Portland Saturday afternoon to attend the wedding of his Sigma Phi Epsilon fraternity brother, Robert Heestand, and Miss Ann Burgess at the Westminster Presbyterian church at 4 o'clock.

Mr. and Mrs. Clifford Maison were among those entertaining with a family dinner at their Manbrin Garden home on Thanksgiving day.

Guests of Dr. and Mrs. Estill Brunk for Thanksgiving dinner were Mrs. Thomas Brunk, Mr. and Mrs. Ernest Sundborg, Earl Brunk and Ronald Brunk.

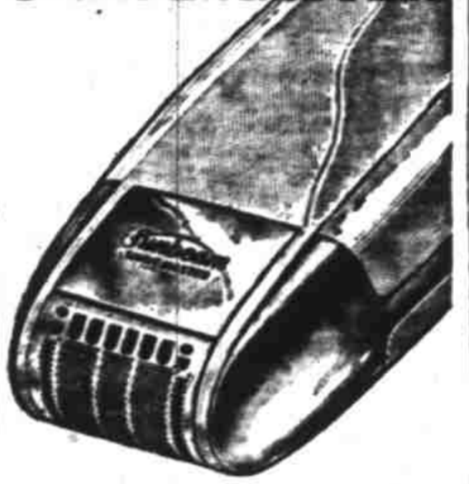
smooth egg custard make an accommodating background for spicy apples rings, pineapple slices, or frozen peaches or berries. Such thrifty desserts are packed with good food value, and provide a change from some of the richer holiday desserts.

FESTIVE NOODLE PUDDING
¾ cup milk
¼ cup brown sugar
¼ teaspoon salt
4 ounces fine noodles
3 eggs, separated
1 teaspoon vanilla extract
4 pineapple rings
¼ cup cooked sweetened cranberries

Scald milk. Add brown sugar, salt and noodles. Cook over boiling water 20 minutes. Beat egg yolks. Add to noodle mixture while stirring. Cook 2 minutes stirring constantly. Add vanilla. Beat egg whites. Fold gently into noodle mixture. Pour into greased square pan, 8 x 8 inches. Arrange pineapple rings on top of pudding. Fill centers of pineapple rings with cranberries. Bake in moderate oven (350°F.) 10 minutes. Serve ½ pineapple slice per serving. Makes 8 servings.



Sh-h-h-h
I've found the gift for HIM



Take a tip—give him the fast, easy way for quick, close, comfort shaves. The shaver preferred by men who have tried them all. Comes in attractive gift case.

Miller's
Appliance Dept.—Downstairs

Legion Units Plan Parties

Plans for annual Christmas parties of the Capital post 9, American Legion, and of the Marlow county voltige, 40 et 8, were announced this week.

Voyagers from over the state have been invited for the 40 et 8 yuletide celebration Monday night, November 29, at the Legion hall on South Commercial street.

Chief de Gare Brazier Small estimates that at least 250 members and guests will attend. Committeemen include Sepsus Starr, Luther Jensen, Paul Gemmill, B. E. Owens, C. V. Richardson, R. A. Meyer, Jesse George and John TeSelle.

Caroling and entertainment will feature the annual Christmas party of post 9 on the night of December 20. The party is to start at 6 p.m. in Legion hall.

Movers Beauty Shoppe
1405 N. Commercial Street
Phone 3-7292



Open Mon. thru Sat. until after Holidays

Beautiful Sheer McCallum in Three Proportioned Lengths New Fall Shades Regular 1.95

2 pairs 3.75

Open Until 9:00 p.m. Tonight

ARBUCKLE'S
481 State St.

Christmas Specials!

FRIDAY 6-9 p.m. Only
We Will Be Open Friday Evenings Until Christmas
Special Values Every Friday!

BED LAMPS
Assorted Colors Rayon Lamps, Metal Lamps, in Ivory. Values to \$3.95 **\$1.69**
6-9 p.m. Only

CORNER SHELF
5 shelves, 48 inches high. A handsome what-not for displaying bits of pottery, art objects, etc. Reg. \$10.95. **\$5.98**
6-9 p.m. Only

CARPET SWEEPER
Porter Durabilt. Reg. \$6.95. **\$3.88**
Streamlined Sweeper. Rubber bumper. **\$3.88**
6-9 p.m. Only

SMOKERS
Several all metal styles. Durable brown baked enamel. Regular \$3.95. **\$2.88**
6-9 p.m. Only

PILLOWS
For Sofa or Divan Multicolored Anst. Values to \$3.95 **\$1.98**
6-9 p.m. Only

Limited Quantities — Shop Early

SALEM HOME FURN. CO.
137 SOUTH COMMERCIAL ST.

IT PAYS TO SHOP AT PENNEY'S
Salem, Oregon

Attention - - Upholstery Men, Interior Decorators and Housewives!

PRICES ARE CUT
1,000 Yards of

Upholstery and Tapestry Fabrics
To Only **244** Yd.

Here is very good news for those who do, or plan to, cover furniture. A large selection of first quality, heavy woven tapestry and upholstery yardage is being offered at a low price. Every piece is of the leading pattern. Generous 54" width. Heavy twill ground with assorted floral and novelty designs. Tans and browns throughout backgrounds. Figure the cost—then see the savings. It pays to shop at Penneys.

Every Piece No. 1 Grade Stock
NO Seconds
Penney's Downstairs Store