The St. Joseph's Catholic church, Saturday was the scene of the wedding of Miss Pauline Frances Miller, daughter of Mr. and Mrs. Steve J. Miller and Chester Ross Morrow, jr., son of Mr. and Mrs., Chester Ross Morrow of Hubbard. Father O'Callaghan officiated at the afternoon ceremony at 2:30

Large bouquets of lavender and vellow autumn flowers were used about church and tiny yellow chrysanthemums tied with white satin streamers marked the pews.

The bride, given in marriage by her father, wore a slipper satin dress fashioned with lace yoke, fitted bodice, long fitted sleeves, the full skirt had insets of lace and a ruffle of statin edged the train. Her fingertip illusion veil edged with lace was held by a tiarra crown of seed pearls. She carried a bouquet of pink chrysanthemums centered with a white

Miss Caroline Miller was the honor attendant for her sister. Her gown was of lavender slipper satin. She wore a halo of lavender John Hagan and Miss Marie Miller, were the bridesmaids. Their dresses were made similar to the maid of honor in yellow satin and they wore halos of yellow chrysenthemums and carried nosegays of lavender chrysanthemums.

Eckstein and seating the guests nesday.

were Joe Pettit and Gordon Ben-

Mrs. Miller and Mrs. Morrow both wore dresses of plum color with black accessories and their corsages were of lavender orchids.

Following the ceremony the re-ception was held in the Mayflow-er hall with Mrs. Leo Miller and Mrs. Lena Goodman, aunts of the bride, cutting the cake. Miss Ver-laine Walker and Miss Evelyn Benz poured. Assisting were Mrs. Wayne Kunze, Miss Jaqueline Allport, Mrs. Clarence Cox, Mrs. John Cooter, Miss Dorothy Neumarth, Mrs. Fabian Nelson, jr., Mrs. Robert Swanson, Miss Faye

Rolie and Miss Betty Miller. The bride chose for her wedding trip to Nevada and California a cardinal red suit with black accessories. She pinned a white orchid to her coat. On their return they will reside in Hubbard.

Out of town guests were Mr. and Mrs. Leo Miller, son Duane and Mrs. Lena Goodman of Tacoma, Wash.; Mr. and Mrs. William Davis, Camas, Wash.; Mr. and Mrs. Marion Crews, Stevenson, Wash.; Mr. and Mrs. Free Crews, Mr. and Mrs. Earl Richelderfer and sons Theron and Malcolm, Mr. and Mrs. Lawrence Kaseberg, Patricia and Larry of Wasco; Miss Shirley Utting and Mr. Elmo Manani of San Francisco and Mr. and Mrs. Fred Aebischer of Sherwood.

Miss Ida Mae Smith will enterchrysanthemums and carried a tain the Wednesday afternoon litnosegay of yellow chrysanthe-mums. The bride's sisters, Mrs. at her home, 625 North 15th street, at 1:15 for a dessert luncheon. Miss Brenda Glass will be the

Dr. and Mrs. Charles Compbell

will be among those in Eugene this week to attend the state med-Acting as best man was Ronald ical meeting, which opens Wed-

Announce Plans

Announcing plans for their Oc-tober weddings are Miss Char-lotte Frances Zielinski and Miss Shirley Post.

To Marry on Saturday Miss Zielinski, daughter of Mrs. Charles Zielinski and the late Mr. Zielinski, will be married to Arthur M. McKay, son of the Arthur McKays of St. Paul, on Saturday morning, October 15 at St. Vincent dePaul Catholic church at 9:30 o'clock. Father George O'Keefe will officiate. Mrs. A Surprise O'Keefe will officiate. Mrs. Meusey will sing and play the wedding music.

Edward Zielinski will give his niece in marriage and she has asked her sister, Mrs. Joseph Henny, to be her honor maid. Bridesmaids will be Miss Helen Zielinski and Miss Mary Theresa McKay.

Joseph McKay will serve as best man and groomsmen will be Ernest Zielinski and Bert Bernards. Ushers will be Joseph Henny, Dennis, Manning and Lloyd Ferchweiller.

A wedding dinner will be held at the VFW hall at 12:30 o'clock with a reception following beween 2:30 and 5 o'clock. To Wed at St. Paul's

their marriage vows at a ceremony on Sunday, October 23 at St. Paul's Episcopal church. The Rev. the 4 o'clock nuptials. Mrs. A. J. Becker will be the soloist.

sister, Miss Charlotte Post, will be Jordan.

her only attendant, William Bar | More for Your Money low will act as best man and ushers will be Donald Scheelar and

Donald Farnum. low at the home of the bride's parents on Argyle Drive. Dinner to Fete Couple

A group of friends will enter-tain at dinner at the home of Mr. and Mrs. Jacob Foos on Saturday night, October 15 in compliment to Miss Post and her fiance. Honoring the couple will be Mr. and Mrs. Howard Post, Miss Charlotte Post, Mr. and Mrs. Arthur Cole Mr. and Mrs. A. J. Becker, Mr. and Mrs. Lee Thomas, Mr. and Mrs. Charles Shaw, Mr. and Mrs. Lawrence Ballmer and Mr. and Mrs. Foos.

Shower

Miss Marjorie Price, who will be married Tuesday night to James Richard Zigler, was honored at a surprise shower Friday night when a group of women from the state tax commission entertained at the Price home on North Cottage street.

After an informal evening refreshments were served by the group.

Honoring Miss Price were her mother, Mrs. Wayne Price, Mrs. Robert Price, MrMs. Donald Eshleman, Mrs. Marvin Totland, Mrs. Miss Shirley Post, daughter of Jack Watkins, Mrs. Floyd Lilligh, Mr. and Mrs. Howard Post, and Harold McCauley, son of the Ray H. McCauleys, will exchange Mrs. Fred Pfennig, Mrs. Darrell Johnson and Miss Ruth Rae.

Mr. and Mrs. Carl Jordan, ac-George H. Swift will officiate at companied by her parents, Mr. and Mrs. John Brugh, left Saturday for a two weeks motor trip to Wi-The bride-to-be will be given chita, Kansas to visit with his in marriage by her father and her parents, Mr. and Mrs. Mohler

The wedding reception will fol- Ranges Obtained in Bright Colors and Automatic Controls

By Mrs. Genevieve Smith The new ranges now moving into stores have exciting features - gay colors in porcelain enamel beside the traditional white, stainless steel bodies, heavily chrome plated tops that

cleaning, ever so many refinements in the way of minutecontrolled heat, push button service, automatic timecontrol and beautiful de-

lift out for

sign. They are much easier on your budget than at any time since the pre-war period, both as to first cost and operation. In fact, much more attention now is being paid to economical operation. Deep well and pressure cookers and top - of - the - stove roasters have been a feature of electric ranges for years. Now the gas ranges also are showing up with similar devices, deep wells, Dutch ovens and the like, to give you slow cooking with the gas off a good part of the time.

Another advance that will please many a homemaker is less gadgetry. Handles are simpler and there's less ornamental trim, both of which add up to a range that's considerably easier to keep spotless and sparkling.

The choice now is really remarkable - from the 20-inch apartment width to big six-burners or even more that span around 60 inches. The most pop-

around 36 to 40 inches in width. Another popular idea for apartment builders and home owners who are remodeling, is the kitchen assembly unit - refrigerator, stove, and sink in one continuous unit that spans about

60 inches over-all. Séveral manufacturers are now turning out How to Choose

Convenient Range With such a wealth of ranges, how do you make your selection? It's a matter of what is most convenient for yousaid convenience being gauged by your family food habits and the lavout of your kitchen. Any quality range will give you good service, for all of them have attained new stand-

ards of efficiency. You'll want a two-oven range you do much family cooking. With a broiler oven and a conventional bake oven, you can broil a steak at the high temperature required while the scalloped potatoes and muffins possibly an apple pie as well — are getting that last golden brown touch in their oven. Or if you are baking a ham in the broiler oven, you are free to have a high temperature for quick bread in the bake oven.

Of the half dozen or more burner arrangements in the top of today's ranges, which is most convenient?

If the range is in the center of the kitchen assembly with counter space on either side, you'll find the grouping of all four burners on one side convenient. Which side depends on whether you are a southpaw and ular home sizes, however, are would prefer to have more space

on the left, or whether you naturally move to the right. In the latter case, you'd like the burners on the left so that you have more space on the right. The divided top (tow burners on each side) is convenient for such a

dining room door or the din-

that you have the work space

adjoining the door or next to

The staggered burner arrange-

ment and the divided top are a

boon if you like plenty of room

for your utensils. The divided

top is especially convenient

when a hot water canner, a pre-

serving kettle, or any other ex-

traordinarily large utensil is

Several lines of ranges have

large griddles set into the top-

a grand feature if you treat your

family to hot cakes, bacon,

scrambled eggs and other grilled

goodies often. When the griddle

is not in use, its cover gives you

range, look to ease of clean-ing. Among the new features

on current models are one-

piece chrome - plated tops,

are extraordinarily easy to

clean. Remember, cleaning up

is a daily task, so facilities

for doing it easily and quickly

will give you a lot of time in

Push button control and indi-

cator lights on electric ranges,

automatic time - control of cook-

several designs of drip pans

and well arrangements

a year of cooking!

When studying the top of a

work space.

location too.

ICLESS CAS, ENGINEES

When the range is in a corner, you have more convenient space - and fewer spattered walls if the four burners are on the side away from the adjoining

The various devices for slow cooking with a minimum use of fuel or power, result in a decided economy over a period of years. If you are buying an electric range, a deep well or pressure cooker instead of one of the conventional burners, is taken pretty much for granted. However, if your family's food habits do When the range is next to a not include stews, soups and similar foods, you won't be using ing neek, choose a grouping of this well or pressure cooker very four burners on one side so much. In that case, look for a convertible unit - the deep well type of unit that can be raised the dining nook. This gives for surface cooking whenever you a place to set the serving dishes before going to the ta-

ing on both gag and sleetile ranges, are luxury features that

makes for ease of use, But if

your budget is limited.

essentials first.

Is your new range going to be for gas or electricity? Bet-ter start from scratch on this one. In the first place, modern electric ranges give you about as fast cooking service as gas. However, the heat from gas is more nearly instantaneous. An electric range gives you a closer control of the tempera-

All in all, you can get about the same service from either. If you have been using a gas range, you will have to make an adjustment in your cooking methods, but this will not take long.

Probably the important factor in reaching this decision is the public utility rates. A well-informed salesman can give you these, also estimate the consumption of gas or power when you tell him how many persons are in your family and what your cooking habits are. If the rates are relatively equal in cost, then there may be an installation charge to take into consideration. An electric range requires special wiring, hence its installation may run into a sizable sum - at any rate you will want to check this cost. (Copyright 1949, General Features



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