

Women's Section

SOCIETY • CLUBS • MUSIC

Smiths Fete New Faculty At Supper

Prof. and Mrs. Ray L. Smith were hosts for a buffet dinner and informal party Saturday night at their Center street residence in welcome to the new law school faculty members and their wives of Willamette university.

Bouquets of chrysanthemums and candles provided the decorative note. The evening hours were spent informally with music and movies.

Covers were placed for Dean and Mrs. Seward P. Reese, Prof. and Mrs. Roy Lockenour, Prof. and Mrs. Charles A. Jens, Prof. and Mrs. Edwin W. Butler, Prof. and Mrs. John C. Paulus, Prof. William Winslow and the hosts.

Little Girls Welcomed

To Mr. and Mrs. Gregory Lancaster go felicitations on the birth of a daughter, Mary Kathleen, on Friday at the Salem Memorial hospital. The little girl, who weighed six pounds, fifteen ounces, has a sister, Rita, and two brothers, James and Michael. The grandparents are Mrs. E. J. Keogh and Peter Lancaster of Spokane.

Mr. and Mrs. Dale Each (Ann Bean) are receiving congratulations on the birth of a six pound daughter, Gaylen, on Friday at the Salem Memorial hospital. The grandparents are Mr. and Mrs. Jack Bean of Mt. Angel and Mr. and Mrs. Harry Esch of Salem.

Sewing Group Works On Sale

Disabled American Veterans auxiliary held its business meeting Thursday night at the Woman's clubhouse. Mrs. Stuart Johns, chairman of the sewing committee announced the bazaar to be Nov. 28th at the Portland Gas and Coke Co., and the next sewing meeting at her home today.

Child welfare, welfare, hospital, and Junior committees will be in charge of the December 15 Christmas program. Several Salem women will assist with the wrapping of packages at the Portland Veterans hospital.

The next meeting will be December 1.

Miss Tina Duerksen, R.N., will discuss "Psychological Nursing Care" before a group of practical nurses and nurses aides at Salem Memorial hospital chapel Tuesday at 8 p.m.

Recent Graduates of AAUW will meet Tuesday night at 8 o'clock at the home of Mrs. K. H. Gordon Carl, Jr., 1875 Fair Oaks Way, Kingwood Heights.

STAYTON—Honoring the 84th birthday of J. F. Hickenbottom, dinner guests Sunday at their home were Mr. and Mrs. Hickenbottom's son and daughter-in-law, Mr. and Mrs. Morris Hickenbottom and John, Mr. and Mrs. Andy Noble and Susie, and Mr. and Mrs. Jerry Rauscher and Beth, all of Portland; and Miss Esther Moser of Stayton.

Other callers were their daughter and family, Mr. and Mrs. Frank Shinkle and daughters Nancy, Barbara and Frances, and Mr. and Mrs. Vernon Short and daughters Susie and Margaret, all of Stayton.

Luncheon Planned

The circles of the woman's society of the Jason Lee Methodist church met Wednesday to complete arrangements for the international luncheon to be held November 30 in the church parlors.

Tables will be decorated to represent six countries. Following the luncheon, a program of music, readings and a special speaker will be heard.

An Exchange Professor Is Speaker

Miss Alice Pendlebury of England, exchange professor at Oregon College of Education, was the guest speaker at the luncheon meeting of the Salem branch, American Association of University Women on Saturday afternoon in the Mirror Room of the Marion hotel. Miss Pendlebury's subject was "Education in United States and England" and she contrasted the two systems of education and believes it best to have coeducation rather than separate schools for girls and boys as they do in England.

Mrs. Ervin Potter, vice president in the absence of the president, Miss Elise Schroeder. Mrs. Potter presented Miss Pendlebury with a national membership in AAUW on behalf of the Salem branch. A collection was taken among members for a Care package to be sent to England by Miss Pendlebury.

New members present were introduced by Mrs. Potter as follows: Mrs. B. R. Sibulsky, Mrs. A. R. Patton, Mrs. Robert Spence, Mrs. A. T. Van Arsdale, Mrs. Arthur Wilson, Mrs. Lewis Scott, Mrs. Howard Miller, Mrs. Raymond A. Withey, Miss Gertrude Acheson, Miss Eloise Ebert and Miss Joyce L. Lamoreaux, Mrs. James McAfee, a charter member of the New York branch, AAUW, fifty years ago, was welcomed as a new member by transfer and Mrs. Wallace Harrison of Independence, is now affiliated with the Salem branch. The luncheon tables were decorated with bouquets of chrysanthemums and greens.

Past Officers Attend Party

STAYTON—Mrs. Anna Jenkins and Mrs. Ethel Huffman were hostesses for the annual past presidents' breakfast of Stayton unit American Legion auxiliary, Armistice day at the Jenkins' home in Mill City.

A Spanish motif was used and favors were tiny buckets of juniper from Peterson's Rock Garden near Bend. A silver tray was presented Mrs. Earl Allen, who with her husband, celebrated their 25th wedding anniversary Saturday.

All but three of the past presidents attended. Attending were Mesdames Mabel Knight, Nellie Jones, Teresa Duncan, Sue Tuel, Evelyn Christensen, Mabel Senz, Clara Lau, Eva Humphreys, Myrtle Pieser, Marian Miller, Bertha Allen, Anne DeJardin and the hostesses.

MACLEAY — The Macleay Woman's club met at the home of Mrs. John Edwards Friday. Mrs. M. M. Magee was received as a new member. Mrs. C. A. Lynds of Corvallis was a guest.

The club will meet next with the Macleay community club December 9 for a no-host dinner at 8:30 p.m. Gifts will be exchanged.

Bazaar on Tuesday

The American Legion auxiliary No. 136 will have a bazaar at the Salem Woman's clubhouse Tuesday night at 7:30 o'clock. The public is invited.

Heading the committee is Mrs. Edward Klippert, who is being assisted by Mrs. Don Rasmussen, Mrs. Jerome Hanson, Mrs. Calvin Rempf and Mrs. Harlan Judd.

Wedding of Interest

Salem friends are interested to learn of the coming marriage of Miss Marilyn Lee Odom, daughter of Mr. and Mrs. Foster Lee Odom of Portland, formerly of Salem, to Edward Ronald Johnson, which will be an event of Friday, November 25 in Portland.

The uphials will be performed at St. Michael and All Angels church at 4 o'clock with a reception following in the French room of the Malloy hotel.

Among those planning to attend the ceremony from here will be the bride-elect's grandparents, Mr. and Mrs. Jack H. Evans, and Postmaster and Mrs. Albert C. Gragg.

Birthday for Eight-year Old

Darrell, son of Mr. and Mrs. Robert Covert, celebrated his eighth birthday with a party for a group of friends last week. A musical cake plate held the birthday cake.

Those attending the party were Steven Schmidt, Gary Dodge, Michek Gates, Dennis Glasgow, Johnny Heise, Keith Alrich, Jimmy Momyer, Joel Park, Douglas McCormack, Garth Miller, Linda Dodge, Dana Glasgow, Judy Dick, Connie Carlson, Silvia Momyer, Ariene Johnson, Edwina Fitzgerald, Tony Keitson, Karen Covert and Darrell Lynn.

Salem F. L. Club held its regular meeting Thursday at the home of Mrs. Gregory Schmidt. After the business meeting refreshments were served. Those attending were Mrs. R. L. Applegate, Mrs. Harold Bressler, Mrs. L. W. Jensen, Mrs. Lawrence McLeod, Mrs. Colene Lounsbury and Miss Edlyn Holmquist.

For Rent!

Floor Polishers
Floor Sanders
Edgers
Paint Spray Equipment

R. D. Woodrow Co.
Gil Ward, Prop.
450 Center Street

Dance Event Of Tuesday

A dance is planned for Tuesday night from 9 to 12 o'clock at Mayflower hall by members of both chapters of Beta Sigma Phi. A smorgasbord will be served. The "Men About Town" will play for dancing.

Miss Wanda Ringland of Eta chapter and Mrs. C. A. St. Clair of Alpha Epsilon chapter are co-chairmen. Their committee includes Miss Helen Voorhees, Mrs. Duane Janicek, Mrs. Donald Stiffler and Mrs. Joseph Cracraft.

Silverton — Mr. and Mrs. Axel Larsen have leased an apartment on South Water street and plan to spend at least a part of the winter here. Mr. Larsen and Mrs. Ella Jensen of Eugene were married in Springfield November 2. Mr. Larsen, a former Silverton jeweler, has managed his large Galata, Montana, ranch in recent years and the two will return there in late winter or early spring.



After the turkey's on the table, and just as the sharpened knife is poised for the carving, the hostess draws a proud breath as guests admire her handiwork. The modern housewife finds cooking Thanksgiving dinner much less of a chore than did her grandmother, who made a task of several days' duration of the preparation of the festive meal.

Clubs Join at Thursday Meeting

Book and Thimble club entertained the Laurel Social Hour club, last Thursday afternoon at the home of Mrs. Ray Lacey who showed her doll collection to the group.

Guests were: Mesdames Glenn Adams, C. J. Jackson, H. J. Clements, Axel Jacobsen, W. H. Zimmerman, Norris Zinn, E. W. Emmett, I. E. Folsom, Grace Stuller, F. X. Horeth, A. H. Coffel, P. E. Knapp and D. Ashford.

During the afternoon Mrs. Kubin had charge of the program in which Mrs. Zimmerman and Mrs. Beaver won first prizes. Consolation going to Mrs. Folsom and Mrs. Fox.

Club members present were: Mesdames Virginia Adams, Mrs. Rollin Beaver, Ruth Phillips, Ray Lacey, N. E. Shaw, Mary Damrell, A. Isaak, Marilyn England, Muriel Hicks, Florence Fox and Fred Kubin, Misses Janet Phillips, Carolyn Beaver, Marilyn Adams, and Rollin Beaver, Bobby Adams and Junior Coffel.

Mrs. Mark Savage, who has been spending the summer and fall months at her beach home at Seal Rocks, returned to the capital today to spend the winter with her son-in-law and daughter, the Merrill D. Ohlings.

Four Corners — Paul Thomas Allport was honored guest at a no host dinner at the Gold Arrow on Saturday celebrating his birthday. His aunt, Mrs. L. J. Stewart, provided the individual birthday cakes and favors. Others present were his parents, the Rev. and Mrs. Thomas Allport, Mary and Stephen Allport, L. J. Stewart and other relatives. The Allports are leaving Monday for California from where they plan to sail on November 30 for the Hawaiian Islands where they will establish the first mission in the Islands of the United Lutheran Church of America.

Big Moment

Salem's Own Way of Cooking Turkey Good

By Maxine Buren
Statesman Woman's Editor

We're starting down the home stretch of this, the eating holiday of the year. Everyone goes somewhere for Thanksgiving dinner. Cooking the turkey seems the most important activity for many a woman, once she gets that off her mind, she'll draw a breath of relief.

But cooking the turkey has changed in the past years almost as much as the mode of transportation to the place of festivities. Cooking the fowl, in a covered roaster and laboriously basting it frequently is as old fashioned as the horse and buggy.

Roasting, now-a-days consists of merely putting the turkey in the oven and forgetting it. The preliminaries, to have been eased a bit. Many women stuff the fowl several days (or even weeks) ahead, keep it in the refrigerator or freezer until the day before Thanksgiving.

The baker has aided the cook too, there are loaves of bread, slightly stale, now available at the grocery store. Some bakers put out loaves already seasoned with sage and other desired herbs.

One allows about 1 cup stuffing per pound of bird, though the very large birds cut down the proportion of the stuffing a bit. Be sure the stuffing is put into the fowl lightly. Bake any leftover stuffing with some of the giblets in a baking dish. It's supposed to take about 1 1/2 slices of bread per serving of stuffing.

If you're stuffing the bird ahead of time, be sure the dressing is cold before it goes in.

Most used method of roasting a turkey these days is to put into an open pan. The turkey is then put into a 350 degree oven and baked without basting for from 3 hours for an 8 pound bird to 5 hours for 20 pounders and larger. (We'll have time charts in a later day this week.)

Our own Salem method, and one that's caused a lot of favorable comment for the past three years we have been recommending it goes this way:—

Put stuffed and trussed large turkey into a very low oven, 200 degrees the night before Thanksgiving. It is to be put in a shallow pan, with no lid. Leave the fowl overnight and until done, which will be in the middle of the next day. If it is done before needed keep it in a warm place until mealtime. Allowing the turkey to stand before carving is an old and much favored way of mellowing the flavor and setting the juices for easier carving.

If the thermometers are used for roasting the fowl, put the instrument into the turkey under the thigh (thickest part of the turkey) gives accurate notice of its doneness. Click to 180 degrees.

Half turkeys are roasted as whole fowls except that the stuffing is placed on a rack in the pan and the half turkey pressed into it. Baking of course is according to weight, approximately 25 to 30 minutes per pound.

Now in White or Pink

KOOLEEZ Baby Pants

for happy babies

Made with that amazing material, natural creamy liquid latex, with no seams or binding stitches—extra-durable Kooleez Baby Pants stretch all over for all over comfort. Waterproof. 10 seconds to suds dainty! ... 10 seconds to pat dry! In pink or white... order according to baby's weight.

small, medium, large and extra large in golden packages 75¢

Copyright 1949 by International Latex Corporation

The Quisenberry Pharmacies

that operate as one

THE QUISENBERY CORNER
600 1/2 COMMERCIAL Phone 3-2923
MEDICAL CENTER BRANCH
3840 OREGON STREET Phone 3-2927

More for Your Money

Good Buys in Linen Toweling Sold by the Yard, Wider Widths

By Mrs. Genevieve Smith

If your kitchen towels are running low, look into the offerings of toweling by the yard. You are likely to find some unusual values in linen, which in some cases is being featured at lower prices than a year ago.

Something new has been added in this toweling, too—wide widths of about 36 inches.

If you like a Mrs. Smith great handful of towel for the general run of dishes, these will delight you. They come mostly in vari-colored narrow stripes, which add a pleasing gaiety to your kitchen.

The conventional narrower widths of linen towel emphasize color, in traditional borders, in

ever so many stripe arrangements, and in newer print patterns. The latter are gay enough for use as vivid display towels that you may like for decorative effect on your towel racks.

You don't have a sewing machine? That doesn't create much of a problem, if you want to economize by buying the toweling by the yard. Hem them by hand as pick-up work in the evening or when you're taking a breather during the day. Turn down narrow hems, whip them in with a substantial size of thread—or use linen thread—and be sure to double stitch the ends of the hems. Be careful not to stitch too tightly, for the chances are that in ironing you'll be likely to pull out the hems to eliminate puckering. Sometimes thread has a way of shrinking more than a fabric. For a generous towel, allow a full yard length.

(Copyright 1948, General Features Corp.)

Spend Xmas in Colorful Mexico

Join 13 day all expense air tour to MEXICO under the sponsorship of GLOBE TRAVEL SERVICE and conducted by MRS. BETTY MENDENHALL, tour hostess.

Leave December 21st

For information and details call:

MRS. BETTY MENDENHALL
Phone 2-5522

OR

GLOBE TRAVEL SERVICE
Phone 2-7052 or 3-2923

FRESHNESS IS IMPORTANT



At Your Favorite Food Store