

# Around Town....

**By Jerome English**  
**A BRIDAL TEA**... on Wednesday afternoon honoring Barbara Hendrickson, who will soon become Mrs. Dwight Quisenberry, when his mother, Mrs. P. D. Quisenberry, entertained at her lovely colonial home on Fairmont Hill... The hostess wearing a becoming winter white two piece wool with pleated skirt... Barbara in an attractive soft yellow knit... and receiving with them was her mother, Mrs. Harry Hendrickson, down from Portland for the occasion, and wearing an almond brown dress...  
 Outstanding... the beautiful holiday decor about the rooms... most festive and all arranged by Mrs. Quisenberry... A large holly wreath on the colonial doorway... the stairway garlanded with fir and caught here and there with clusters of green balls... and two adorable angels of mauve and green on the side of the stairway... Above the mantel two wreaths of Colorado fir adorned with red roping... fir and low red Christmas candles arranged on the mantel... Other arrangements about the room of candelabras holding red twisted tapers, Christmas balls and greens... A decorated tree in the living room... as well as some out on the terrace just outside the den...  
 The tea table... a dark green satin cloth and in the center a handsome silver candelabra holding white tapers... flanked on either side with individual bridal nosegays with white carnations, bouvardia and gypsophylla in silver urns and tied with white satin ribbons... smilax intertwining the arrangement... and the corners of the cloth caught with smilax and white ribbon... A wreath of varied Oregon greens at one end of the dining room...  
 Mother-daughter duos... noted among the guests... many of the girls having just arrived home from college for the holidays... Mrs. W. W. Baum and Frances... Mrs. Gerald Beckstrand and Sarah Jane... Mrs. George Alexander and Charlotte... Mrs. Wallace Bonesteel and Marianne... Mrs. George Croisan and Marianne, a symphony in brown... Mrs. Floyd W. Shepard and Helen (Mrs. George C. Alexander)... the latter smart in all black... Mrs. Keith Brown and Mrs. Roy Simmons being welcomed home from Palm Springs... the former accompanied by her daughter, Sharon, and her daughter-in-law, Mrs. Frank Brown... Mrs. Charles Huggins and Suzanne, who was wearing red velvet...  
 From Portland... Came Mrs. John J. Elliott, in a good-looking black outfit, and daughter, Joan... the former telling us they bought a new home in Portland yesterday... Mrs. Herbert Darby smart in a steel gray dress with velvet trim and matching hat... accompanied by daughter, Ann, an Oregon coed, who was chic in a navy blue velvet dress and hat... Mrs. Robert Duncan and daughter-in-law, Mrs. William Duncan, over from Silverton...  
**ANNUAL TEA**... given on Wednesday afternoon by Mrs. Albert C. Gragg at her North Capitol street home... for a group of her neighbors and friends... her daughter, Mrs. Paul Karschnia,



A highlight of the holiday season for the young set will be the Rainbow Girls annual formal ball Friday night at Crystal Gardens. Members of the directorate include Miss Donna Phelps, center front, and others left to right are Miss Roberta Graham, Miss Jo Ann Ricketts, Miss Norma Hamilton, worthy advisor of Chadwick Assembly, Miss Joan Wenger, and Miss Celia Weaver. "Frozen Fantasy" is theme for the dance. (Jesten-Miller photo).

greeting guests at the door... Traditional reds and greens... used in the decor about the lovely period style home... Garlands of cedar tied with red bows above the fireplace and windows... The mantel decorated with angel hair, white milk glass candelsticks, red tapers... and tiny red ornaments... A green satin cloth on the tea table... a colorful centerpiece of ornaments, greens and Christmas candles... Mrs. G. A. Reicher pouring... Mrs. Carl Chambers and Mrs. R. D. Paris assisting... the latter just matching the decor with her green outfit with satin bodice...  
 Coming in... with Mrs. Estes Morton was Mrs. Arthur Atherton, a charming newcomer in the capital from Ontario... and wearing a maroon check suit and black feather trim hat... Mrs. Bruce Pickett chic in a mauve suit with which she wears handsome bedroom amethyst jewelry... and a plaid coat with violet predominating... Mrs. George Aiken telling us her son-in-law and daughter, the Gordon Wrights, and sons, Eric, Michael and Greg sailed Saturday on the Queen Mary for France, where they will spend the ensuing year... Gordon, who has taken a year's leave of absence from the University of Oregon faculty, will be studying on a fellowship from Princeton Institute, where they have been since September... The Wrights hope to find a house in southern France.

**To Mr. and Mrs. Clarence M. Collins** go felicitations on the birth of a daughter, Marguerite Molloy, on Tuesday at the Salem General hospital. The little girl has a sister, Rosalie. Mrs. Collins is the former Belleiro Molloy. The baby's paternal grandmother is Mrs. Jennie Collins.  
**Salem chapter, Order of Eastern Star** will meet Saturday night at the Masonic Temple at 8 o'clock. This will be the last meeting for the 1950 officers. There will be a white elephant exchange and square dancing after the meeting.

## Better Late

### Candy, Pudding, Sauce, Needed for Late Christmas Season Preparation

**By Maxine Buren**  
 Statesman Woman's Editor  
 There are a few things we have left out, in our wild frenzy to include about all the recipes anyone wants to have around holiday time.  
 Here is a divinity recipe requested. It's an especially good one using two syrups, which produces a creamy candy.

**TWO-SYRUP DIVINITY**  
 Boil together 1 cup sugar and 1/4 cup water until syrup spins a thread (240 degrees). Pour it over stiffly beaten whites of 3 eggs. Boil together 3 cups sugar, 1 cup corn syrup and 1/2 cup water until it spins a thread 7 inches long (256 degrees). Pour this into the first mixture, beating until cold. Add 1 cup walnuts and 1 teaspoon vanilla just before it begins to stiffen. Drop from the tip of a spoon on an oiled sheet.

Then another candy which is popular at this season:  
**POPCORN BALLS**  
 1 1/2 cups sugar 2 teaspoons salt  
 1/2 cup light corn syrup 1 tablespoon vinegar  
 1/2 cup water 2 quarts popped corn  
 2 tablespoons butter

Make syrup of all but butter and corn. Cook until it makes a hard crack when dropped into cold water (280 degrees) and remove from fire. Add butter and when melted, pour over corn. Form as quickly as possible into balls, buttering hands well. Then there is a recipe for steamed pudding. Ours is less rich than some—but the flavor is good and the general effect one of richness.

**STEAMED PUDDING**  
 1 cup grated raw carrots 1 cup flour  
 1 cup grated raw potato 1 teaspoon each cinnamon, nutmeg, salt and soda  
 1 cup brown sugar 1/2 cup melted butter or margarine  
 2 cups raisins

Mix all, dredging raisins with some of the flour. Steam 2 1/2 hours or less for small molds. Serve with hard or soft sauce. There are many sauces, but here's a basic hard sauce:  
 1/4 cup butter or margarine 1 teaspoon lemon juice  
 1 cup confectioner's sugar Or vanilla to flavor  
 Cream butter and sugar, add flavor or lemon.

Then here's another steamed pudding:  
**CHRISTMAS PUDDING**  
 (Serves 4)  
 2 cups graham flour 1 cup raisins  
 1/2 teaspoon soda 1/2 cup nut meats, chopped  
 1/2 teaspoon ginger 1 egg, well beaten  
 1 teaspoon cinnamon 1 cup milk  
 1/2 teaspoon salt 1 cup molasses

Thoroughly bland the first 5 ingredients. Add raisins and nut meats. Add combined liquid ingredients, beat until smooth. Place mixture in a quart mold. Steam 2 hours. Serve hot with sauce.

**Sauce**  
 1 cup sugar 1 egg, well beaten  
 1/2 cup boiling water 1 tablespoon butter  
 Combine sugar and water and cook to the consistency of syrup (232 degrees F.). Pour syrup over egg, add butter, mix thoroughly.

## War Mothers Will Aid Camp White

American War Mothers held a Christmas party Tuesday afternoon at the home of Mrs. Addie Curtis with thirty-five attending. Mrs. Jennie Erixon, Portland, was a guest and presented the chapter with gifts for the Veterans hospital at Camp White. Mrs. Curtis presented the chapter with an afghan to be sent to the Veteran's hospital. Mrs. Edna Randall reported that a large shipment of cookies, candy, nuts and popcorn will be sent this week to Camp White.  
 Mrs. Glenn Prather read the names of the 28 veterans at Camp White which the Salem Mothers have "adopted" and will send them Christmas cards. Mrs. Carrie Chase gave a Christmas reading and Mrs. A. A. Lee was in charge of the program. Carols were sung and there was an exchange of gifts and cards with Mrs. Mildred Viesko in charge.

## On Etiquette

**By Roberta Lee**  
 Q. When you are a member of a little group of friends, and someone begins a story you have already heard, is it proper to interject, "I've heard that one before?"  
 A. This is exceedingly rude, as you are not only throwing the story-teller off-balance, but you are also spoiling the story for the other listeners. It is much better to appear interested and act as though you had not already heard the story.  
 Q. To whom should a bride show preference, if any, in choosing her maid-of-honor?  
 A. The bride's sister usually has preference. If there is no sister, then the bride chooses her most intimate friend.  
 Q. What would be an appropriate toast for a guest to offer to his host?  
 A. "To a real friend, a royal entertainer, a sterling companion, and a regular fellow—our host."

Cherry Court, Order of the Amaranth, has cancelled the meeting which was scheduled for December 26. They gathered last on December 12 for a stated meeting, Christmas party and ladies night. Mr. and Mrs. George Maurer were in charge of the Christmas party program which followed the meet-

## Three Link Club For Party

The Three Link club met for a Christmas party in the hall December 15 and voted to buy new step stools for the IOOF kitchen and furnishings for the Rebekah room in the IOOF home in Portland. New aprons made by the sewing club were presented to the Rebekah and IOOF lodges.  
 A picture named "The Parting of Ruth and Naomi" was presented by Mrs. Henry Curtis, who has been a member over fifty-seven years.

The new officers for the coming year are as follows: president, Mrs. Gus Erickson; vice president, Mrs. Opal Gardner and secretary, Mrs. Dae Stafford.

The program consisted of carol singing with Mrs. Stella Hess leading, and instrumental music by Mrs. Nettie Larson.  
 Mrs. Robert Henderson, Mrs. Sadie Henderson, Mrs. Florence Barker, Mrs. Coral were in charge of the gift exchange. Refreshments were served by Mrs. Margaret Montgomery, Mrs. Kenney, Mrs. Rhoten, Mrs. Zula Webb, Mrs. Kathryn Townsend and Mrs. Pearl Noren.

Gifts were presented the outgoing president, Mrs. Hazel Price and the outgoing vice president, Mrs. Florence Barker.

## Mothers Buy Wire Recorder

Highland Mothers club heard James Bishop talk on plans for organizing a 4-H club at the school, when they met in the auditorium Tuesday afternoon. O. E. Palmateer showed colored films of Hawaii and Canada.

The group bought a wire recorder for the school's Christmas gift. The rooms of Mrs. Ross Miles and Miss Dorothy Claus received the prize for having the most mothers present. Mrs. Lyle Ertsgaard led in singing, after which the group went to the cafeteria for refreshments and to hear songs by the sixth grade. Mothers of the first and second grades served.

Mrs. Wallace Seguin and daughters, Jacquelyn and Judith, honored Mr. Seguin on his birthday Thursday with a dinner party. Guests were Mr. and Mrs. J. F. Van Osdol, Mr. and Mrs. W. R. Van Osdol, Mr. and Mrs. E. A. Van Osdol, Mr. and Mrs. James King and daughter, Virginia.

Mrs. George Brown was hostess

for a birthday dinner at her Brown road home. Guests were Mr. and Mrs. Oscar Farman, Delores, Bobbie and Duane, Mr. and Mrs. Wallace Seguin, Jacquelyn and Judith and Mr. and Mrs. Brown.

Mrs. Merrill D. Ohling was hostess for a Christmas luncheon Tuesday afternoon at her South High street home for members of the Modern Drama class.

## Life Isn't Funny, Sometimes...

By Dr. Harry Brown

Here I am, lying on my back in the General Hospital with an infected eye and of course can't read The Statesman anymore like I would like to, and when I should be at the office, really, to help folks see better with proper fitting specs. But that's the way it is, and there is nothing I can do about it except do the best I can.

My greatest disappointment of all is not being able to personally greet you as you enter our store... not as a customer, but as a friend... and whether you make a purchase or not, it has always been my pleasure at this time of year, to wish you a Very Merry Christmas.

Nothing should keep you from visiting our store where you will find personnel that are pleasant and always willing to help you select something different that will make someone in your family happy. Of course the financial end of it shouldn't worry you because you can take care of it in 1951.

The doctor says I'll be out of here in four days, but that will be too late to personally wish you a Very Merry Christmas and a Happy New Year.

(Signed) Dr. Harry Brown



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## PASKHA Christmas PUDDING

"MAKE IT WITH MAYFLOWER"

# MAYFLOWER

AT YOUR STORE OR AT YOUR DOOR

### TRY THIS DELICIOUS NEW RECIPE

- 1/2 pound Mayflower butter.
- 4 egg yolks.
- 1 cup sugar.
- 1 lb. Mayflower Cottage Cheese.
- 1 cup Mayflower Whipping Cream.
- 1 teaspoon vanilla.
- 1/2 cup seedless raisins.
- 1/2 cup chopped citron or candied fruit peel.

Cream butter until fluffy, beat egg yolks until thick and lemon colored. Stir sugar into yolks and sugar with stiffly and beat well, blend egg yolks and sugar with creamed butter, add cottage cheese and add butter and egg mixture gradually and blend thoroughly. Fold in whipped cream, vanilla, raisins and citron. Place in a cherry cloth and press into a large round or oblong mold. Put a press or weight on top and chill in refrigerator for two days. Turn out cold and remove cloth carefully. Slice to serve.



Milk