

# Women's Section

SOCIETY • CLUBS • MUSIC

## Around Town...

By JERYME ENGLISH

**HOLIDAY VISITORS** ... are arriving in the capital to spend Thanksgiving with their families, with many remaining until the weekend ... the college contingent from the Oregon schools will be home tonight for the rest of the holiday week ... Students attending out-of-state schools will not be home until Christmas ...

Arriving in Salem tonight for Thanksgiving will be Mr. and Mrs. John D. Lattin (Jo-Anne Gilmore) of Berkeley, Calif., who will be guests of her parents, Mr. and Mrs. Gordon Gilmore ... Mr. Lattin is completing work on his doctorate degree at the University of California and Jo-Anne is teaching nearby at Albany ... The Gilmores' son, Jim, will also be home from Whitman College, where he is a sophomore ...

Here for the holidays ... are Mr. and Mrs. W. M. Keeney and children, Michael, Mack and Christy Ann, of Oakland, Calif., who arrived in the capital Monday ... they are guests at the home of her parents, Mr. and Mrs. W. A. Cladek ... From Danville, Calif., have come Mr. and Mrs. A. R. Scott (Madge Reid) to spend Thanksgiving at the home of her parents, Mr. and Mrs. E. T. Reid ...

Returning ... this weekend from a hunting and business trip to Boise were Mr. and Mrs. James C. Stone and son, John ... Part of the week they were joined by Dr. and Mrs. Stuart Lancefield and son, Neil ...

In Portland ... tonight to see Helen Hayes in "What Every Woman Knows" will be Mrs. Leona Johnson, who will join her daughter, Miss Julia Johnson ... Miss Johnson will return to Salem with her mother to spend the Thanksgiving holiday ...

Pledging ... Sigma Kappa Phi sorority on the Linfield College campus at McMinnville following the annual rush week was Gilberta Bates of Salem ...

North Howell ... Out of the state from San Antonio, Texas will be Mrs. Keith Farnam (Barbara Zumwalt) ... Lt. Farnam is driving north and his new assignment will be at Fort Lewis ... Mrs. Farnam will be at the home of her parents, Mr. and Mrs. Chester Zumwalt, until her husband arrives ... she plans to remain here several weeks ...

In Portland ... for the Thanksgiving holiday is Mrs. William McGilchrist Jr., who is the guest of her son-in-law and daughter, Mr. and Mrs. Peter Buck ... she will remain until the first of next week ...

It's a boy ... for Mr. and Mrs. Philip Hawley ... the lad, who has been named John Follen, arrived Tuesday morning at the Salem General Hospital ... he tipped the scales at eight pounds, six ounces ... Also welcoming the baby are two brothers, Willard and Philip Jr., and a sister, Mary Diane ...

The grandparents are Mr. and Mrs. John E. Follen and Mr. and Mrs. Willard P. Hawley Jr., all of Portland ... The Hawleys recently moved to Salem ... he is the merchandising manager at Lipman's ...

Third son ... and fourth child was born to Mr. and Mrs. Norman K. Winslow on Monday at the Salem Memorial Hospital ... The lad has been named Jeffrey Kendall and he checked in at six pounds, fourteen ounces ... He has two brothers, Walter and Marshall, and a sister, Norma ... His grandparents are Mr. and Mrs. Walter C. Winslow and Mrs. Jessie Furman of Forest Grove ...

Social jottings ... Preceding the Job's Daughters Queen's Ball Thanksgiving night Ricky Wood, daughter of Dr. and Mrs. Charles D. Wood, and Mary Wilbur, daughter of the Glenn Wilburs, will be hostesses for an informal gathering for a group of their teen-age friends at the Wood home on Fairmount Hill ...



Mr. and Mrs. Marlin Wesley Schaad (Ruby Joyce Foth) whose marriage was an event of Nov. 5 at the Kingwood Bible Church. The bride is the daughter of Mr. and Mrs. Jacob Foth and the groom is the son of Mr. and Mrs. Paul Schaad. The couple will live on a farm near Salem. (Jeston-Miller Studio.)

### Grand Officer Makes Visit To Bethels

Official visitation and initiation was held at the Scottish Rite Temple Monday evening by Monmouth-Independence Bethel 34 and Bethel 43, Job's Daughters. Bethel 34 opened the meeting. Honored and escorted were Mrs. Tom Crump, grand guardian, to whom the Bethels presented a gift: Mrs. W. A. Wolf, grand jr. custodian and guardian of Bethel 2, Portland; Mrs. Paul Riffey, associate guardian; Mrs. Elford Cone, guardian Bethel 35; Eldon Cone, associate guardian; grand musician, Mary Clark 43 and grand inner guard Sandy Allen 43. Introduced were Miss Hazel Hughes worthy matron of Adah Chapter, Independence, John Graybill, worthy patron Salem Chapter 162.

Bethel 43 conducted the initiation for the following candidates: Judi Daggett, Charlene Cushing, Diane Hensey, Carol Ramsden and Jani Baker. During the ceremonies Eileen Lauerman of Bethel 34 and Sue Davis of Bethel 43 sang a duet and Sue Davis also sang a solo. Ann Farrar, Edith Brown, Diana Percy, Sharon Cushing, Judy Erickson, Glenda Browning, Sue Zwicker and Mary Clark will assist at the Chin-Up Club dinner Nov. 28.

Mrs. Crump gave a short resume of her travels since April and reported on results of the statewide Job's Daughters candy sale in October. The meeting was closed by Bethel 34. Refreshments furnished by both Bethels, were served in the dining room, with Mrs. Crump pouring and Honor Queen Donna Fisher, Bethel 34, presiding at the punch bowl.

### Turkey Department

#### Recipes Given for Favorite Foods To Avoid Late Cookbook Scramble

By MAXINE BUREN  
Statesman Woman's Editor

Every year come last-minute requests for old and tried recipes for dishes that so many families consider necessary for a first-rate Thanksgiving dinner. So today we devote this column to familiar foods perhaps you'll be scrambling around for in your recipe books.

First is cranberry sauce, a food that's really a "must go" in any turkey dinner menu. Our favorite, includes the entire berries, but they are broken up and form a firm but tender jelly.

#### STIRRED CRANBERRY SAUCE

1 pound cranberries      2 cups water      3 cups sugar

Mix water and berries, cook for about 10 minutes, crushing each berry with a wooden potato masher or whisk. Add sugar and cook for another 10 minutes while stirring. Remove from stove and beat hard for 5 minutes while cranberry sauce cools. This mixture jells nicely, yet is tender, and has the full flavor of the entire berries. Do not double recipe.

Candied sweet potatoes are another of the important dishes on the traditional Thanksgiving menu. Here is the one we like best:

#### HONEYED SWEET POTATOES AND MACE

Boil the sweet potatoes in their jackets until almost done, peel while hot. Arrange in pan or baking dish in thick slices. Make a syrup of 2 cups honey, (or you can use sugar) but use less water if you do, and stir until well mixed. Add 3 tablespoons butter, ½ teaspoon mace, 1 teaspoon grated lemon peel and pour syrup over potatoes. Let simmer on top of stove, turning and basting them occasionally until potatoes are transparent. Sprinkle lightly with more mace just before serving.

Another way we like to candy our sweets is to begin the same, adding a little water, but not much, to the baking dish in which they were arranged. Then we practically cover them with a thin layer of orange marmalade instead of the syrup. Then cook them either inside the oven or on top of the stove, turning as usual if they are cooked on top. This is definitely a shortcut—but we are very fond of using orange marmalade in cooking, anyway, thinking it gives good flavor quickly. Then there's pumpkin pie.

This is Mother's recipe, and it's our favorite:

#### MOTHER'S PUMPKIN PIE

1¼ cup pumpkin      ½ teaspoon salt  
1 egg      Dust of allspice  
½ teaspoon ginger      1 cup sugar  
1 teaspoon cinnamon      1 cup milk

Beat egg slightly. Combine all ingredients and put into unbaked pie shell. Cook in 450 degree oven for 10 minutes, reduce heat to 350 and cook until done, about an hour in all. A few minutes before done, rub a piece of butter over the top for a bubbly topping.

And a word about Salem's favorite slow method of cooking turkey. Women who do it this way year after year find it is easier as it dispenses with early rising on Thanksgiving day. We do not recommend it for wood range or gas oven. A turkey of 10 pounds or over is put into a 250 degree oven the night before Thanksgiving, just before the cook goes to bed, around midnight is best. There is no lid on the pan, and you don't baste it. May put on an oiled cloth for first hours if you wish, just to help the nerves of the cook. Check the turkey when you get up, and then about two hours before the meal it may be necessary to turn up the heat if the turkey is very large, but usually you'll find it fine, and it can be removed from oven an hour or so before the meal (this is for a mid-day meal, not late supper, of course). The time is indefinite, because much depends upon the age of the turkey. It can stand up to two hours in a warm place and is better for standing at least one hour.

Union Hill — The members of the Union Hill Woman's Club enjoyed a 1 o'clock covered dish luncheon at the home of Mrs. Robert Lierman on Thursday. A short business meeting was held in the afternoon with Mrs. Marlon Hunt, chairman, presiding. The next meeting will be an afternoon meeting at the home of Mrs. Donald Peters.

#### Club Calendar

FRIDAY  
First Methodist Church Bible Class, with Mrs. James Taylor, 822 N. 16th St., 2 p.m.

### Bazaar Event Of Friday

Collection of articles for the bazaar of the Auxiliary to Barracks 113 of the Veterans of World War I, to be held on Friday, November 26 at the Good Housekeeping on Court Street, includes towels, aprons, holders, dolls, toys, crochet and knitted articles, plum pudding, fruit cake and many other items.

Members have reported all is in readiness for the sale, according to Mrs. W. H. White, president. The following will be on hand to work with the general chairman, Mrs. M. Emery: Mesdames E. A. Dickson, John Jardine, H. E. Hill, A. Swimby, David Ferguson, Clarence Forbis and Frank Young.

The Auxiliary will move to the Veterans of Foreign Wars Hall on Wednesday, December 8, where all meetings will be held hereafter. A report from the delegates to the National Convention of V.W.V.I. is expected at the meeting.

The First Methodist Church Bible Class will hold its social meeting Friday afternoon at the home of Mrs. James Taylor, 822 N. 16th St., at 2 o'clock.

Enjoy This Thanksgiving!  
**TURKEY DINNER**  
With All The Trimmings **\$2.00**  
TRAIL CAFE  
Woodburn, Oregon

### China City Restaurant

3555 So. Commercial St.  
Open From 12:00 Noon Till 1:00 a.m.

TREAT YOUR FAMILY TO  
THANKSGIVING DINNER  
AT "CHINA CITY"

A Select Menu in Both American and Chinese Food

#### ★ ★ THANKSGIVING DAY MENU ★ ★

- RELISHES**  
Ripe Olives    Radish Rose    Icy Celery    Mixed Pickle
- COCKTAIL**  
Crab Meat    Fruits' Cup    Tomato Juice
- SOUP**  
Creme' of Chicken Au Riz    Consomme de Volielle Royale
- SALAD**  
Cranberry and Apple Mould
- CHOICE OF**
1. Baked Stuffed Native Turkey with Giblet Dressing and Cranberry Sauce ..... **2.00**
  2. Broiled Filet of Mignon Steak with Mushroom Sauce ..... **3.00**
  3. Roast Steer Prime Rib of Beef Au Jus ..... **3.90**
  4. Petite French Lamb Chops Aux Crotons, with Mint Jelly ..... **1.85**
  5. Virginia Baked Pullman Ham with Fruit Sauce ..... **1.75**
  6. ½ Fried Spring Chicken a la Maryland ..... **1.85**
  7. Broiled ½ Jumbo Lobster Parsley, Butter ..... **2.00**
- POTATOES**  
Snow Flake Whip    Glace' Sweet  
VEGETABLE  
Corn on Cob    Green Beans
- DINNER ROLLS**  
DESSERT  
Our Home Made Pie (Apple, Hot Mince, or Pumpkin Pie)  
Old English Plum Pudding or Choice of Ice Cream or Sherbert and Wafer
- BEVERAGE**  
Tea    After Dinner Mints    Coffee  
Childs Plates for Children are Served at all Times  
For Reservations of 6 or More, Phone 2-2117
- OPEN SEVEN DAYS A WEEK**

### Thanksgiving Dinner at Marshall's

**\$2.00**  
Roast Turkey or Baked Ham  
Child's Portion \$1.25  
Plus Regular Menu  
Fried Chicken, Seafoods, Steaks  
Open 11:30 A.M. Phone 2-6630

### ENJOY THANKSGIVING DINNER AT NOHLGREN'S

#### ALL YOU CAN EAT FOR 99c

- Served from 12 Noon 'Til 8 P. M.
- Thanksgiving Day  
November 25th
- Potato chips ...
  - whole wheat wafers ...
  - beets ... pickled
  - onions ... baked beans
  - kosher dill pickles ...
  - Thanksgiving potato salad ... combina-
  - tion salad ... cooked vege-
  - table salad ... macaroni salad
  - golden glew salad ... lime
  - and cottage cheese salad ... cardinal
  - beet salad ... cole slaw ...
  - fruit jello ... tapioca pudding
  - apple sauce ... pickle relish
  - whipt and scalloped potatoes
  - fresh buttered peas ... hot
  - cloverleaf rolls ... coffee by the silx-
  - full ... milk-orange-coke-root beer ...
  - apple cobbler a la mode ... sherbet
  - ice cream ... boysenberry sundae

### Roast Turkey Baked Ham

With Dressing .. Giblet Gravy .. and Cranberry Sauce  
With Fruit Sauce

From 12 Noon 'Til 8 P. M.

#### ALL YOU CAN EAT FOR 99c

Children Under 10—44c

**ALL YOU CAN EAT**  
**99c**  
Nohlgren's  
DOWNTOWN  
STATE ST.

For **THANKSGIVING DINNER**  
IT'S THE HOTEL MARION

<b>Dining Room</b> Open at 12 Noon <b>Special \$2.00</b> Thanksgiving Dinner features <b>ROAST TURKEY</b> or <b>BAKED HAM</b> Cocktail—Soup—Salad Potato—Vegetable—Dessert Children's Portions 50c	<b>Oak Room</b> Open at 5 P.M. Featuring \$2.00 <b>Roast Turkey Dinner</b> Our Usual Charcoal Broiled Specialties Children's Portions 50c
---	--

P.S.: Second and Third Helpings if You Are a Big Turkey Eater  
REMEMBER ... IN SALEM IT'S  
**THE HOTEL MARION**  
PHONE 3-4123

**SEE IT!**  
Or You Won't BELIEVE IT!  
The Brand New 1955 Norge Range  
With Super-Rocket Element  
Red-Hot in 29 Seconds  
**AL LAUE**  
REFRIGERATOR  
2350 State St. Ph. 3-4553

Thanksgiving Day  
12 Noon 'Til 8 P.M.  
**TOP SIRLOIN STEAK**  
**\$1.00**  
On the full-course dinner  
From Soup to Dessert

## HELENA RUBINSTEIN

coaches her four great fragrances to say "Merry Christmas" at the lowest prices!

There are four kinds of women on your list. Some would sooner bask in the sunshine of romantic APPLE BLOSSOM TIME than any other fragrance. Others consider no Christmas tree complete without the sparkle of sophisticated COMMAND PERFORMANCE. Some would sooner meet their public without make-up than minus a clinging whiff of exotic HEAVEN-SENTE. And then there are the romantics forever in love with flowering WHITE MAGNOLIA. They all agree that Helena Rubinstein wraps more luxury into a gift than anybody. Every last one will love her favorite scent in the Carriage Trade package decorated with a divinely pretty, daffy little coach. COMMAND PERFORMANCE Eau de Parfum, 1.75 and 3.00. WHITE MAGNOLIA or APPLE BLOSSOM TIME Cologne or HEAVEN-SENTE Eau de Toilette, 1.25 and 2.00. All plus tax.

**Capital Drug Store**  
405 State St.—Corner of Liberty  
Double 25¢ Stamps Today