

Miss Thelma Smith Weds Portland Man in March

By Jean Taylor

Mr. and Mrs. Klony Smith announce the engagement of their daughter, Thelma, to F. Vernon Siemens, son of Mr. and Mrs. F. E. Siemens, of Portland. The date of the wedding has been set for March 17. The exciting news will be told at an informal "brunch" Sunday morning, when Miss Smith entertains a group of her friends. Those to hear the exciting news will be the Misses Jay Siemens, Joan Remington, Delphine Riney, Nancy Wallace, Donna Unruh, Callie Hillman, Darlene Simmons.

Assisting Miss Smith as hostess will be Mrs. Smith. Decorations will follow the red and green holiday theme.

Power Home Dinner Scene

Wednesday evening the home of Dr. and Mrs. Kenneth Power was the scene of a post-war reunion honoring a number of the couple's close friends.

The occasion was an informal dinner. Centering the dining table was an arrangement of angels, a Christmas tree and Santa Claus.

Present for the event were Dr. and Mrs. A. Terrance King, Lt. Stuart Lancefield, Dr. and Mrs. Vern W. Miller and Dr. and Mrs. Wolcott E. Buren.

Kappa Hold 'At Home'

Members of Kappa Kappa Gamma alumnae have planned an informal "at home" Saturday afternoon during the hours of 3 to 4:30 o'clock, in compliance to the active members of the sorority who have been at school and their mothers.

The home of Mrs. Bruce Spaulding will be the scene of the affair. Mrs. Robert Goodfellow will assist Mrs. Spaulding. Presiding at the urn will be Mrs. R. C. Wilson, president of the organization.

Centering the serving table will be a white decorated music box Christmas tree, playing Christmas carols. Lighted tapers will guard the arrangement, which will be placed on a white cloth.

Legion Officers Hold Party

The annual Christmas party of the past presidents of Capital American Legion auxiliary, was held at the home of Mae Waters Wednesday evening. Assisting hostesses were Bess Wagner and Catherine Woodruff.

Yuletide decorations were used throughout the rooms and the serving table was arranged with festoons of juniper and holly, garlands with tapers. Helen Gragg cut the ices and Hazel Marshall poured.

A business meeting was held. An exchange of gifts was made and singing of carols followed.

Those present were Jennie Bartlett, Florence Ames, Alta Cannon, Harriet Gemmill, Jessie Rodman, Catherine Woodruff, Helen Gragg, Elsie Richey, Lucile Madison, Emma Waters, Bess Wagner, Mae Pierce, Frances Palmateer, Hazel Marshall, Myrtle Krueger.

Formal Dinner Tuesday Night

The Modern Beauty college formal dinner was held Tuesday evening. Mrs. Esther Wilson acted as chairman and was assisted by Mrs. Nellie Gilpin. Mistress of ceremony was Miss Clara June Pepperling.

A Christmas party was held at the school with Jimmy Walls acting as Santa Claus. Group singing of Christmas carols followed.

The Book and Thimble club held its annual Christmas party Thursday at the home of Mrs. Ross Damrell on route 1. A covered dish luncheon and gift exchange were enjoyed by ten members. Mrs. Fred Kubin was honored for being the only charter member of the club.

Miss Fallin At Dessert

Entertaining before the Rainbow Girls' formal dance this evening will be Miss Carol Fallin, who has invited a number of her friends to a dessert at the home of her parents, Mr. and Mrs. Grant Fallin.

Present will be the Misses Gerrie Woodruff, Suzanne Hugins, Donna Jane Macklin, Beverly Hutchinson, Beulah Arnold, Jackie Notick and Cubby Houck, Ronnie Cummings, Phil Blankenship, Gary Keppinger, Bob Seamster, Del Kleen and Dave Chamberlain.

Also entertaining a group of her friends with a punch party is Patricia Powell, Friday evening preceding the Rainbow formal dance.

Her guests will be Carol Cain, Sally Smith, Beverly Hutchinson, Marion Sparks, Margie Scandling, Barbara Bates, Patricia Long, Katie Anderson, Howard Girod, Bob Klosterman, Dale Cleauer, Gary Keppinger, Tom Bartlett, Ernie Iufer, Bill Estep, Dave Turnbull, Bob Elstrom.

Guests From South Are Here

Mrs. Beatrice Robinson and son and daughter, Gloria and Gray, are this week welcoming to their home, Hollycrest House, on Croisan Creek road, guests from California for the holiday season. Mr. and Mrs. Wade Jones (Bonnie Robinson), are arriving from their home, El Mesca, in Merced, Mrs. Gladys Adams, sister of Mrs. Robinson, is traveling with them from Yosemite National park.

The family and guests will spend several evenings "at home" to welcome friends of this city. Mrs. Jones plans to stay several weeks.



Miss Thelma Smith, daughter of Mr. and Mrs. Klony Smith, engagement to F. Vernon Siemens, son of Mr. and Mrs. F. E. Siemens of Portland. Date of the wedding is to be March 17. (Hi-Lite studio.)

Sophomores Hold Yule Party

The Willamette university gymnasium was the scene of a gala pre-holiday party Thursday evening, when the sophomore class sponsored the annual "jean and pajama top" Christmas dance. Marge Greenfell, social chairman of the class, was in charge of the function.

During the evening Santa Claus and Tinker paid the group a visit and humorous gifts were exchanged. Also a group of musical numbers by the Alpha Chi Omega trio, composed of Pat Mansfield, Betty Louise Sinkola and Elaine Cloudy, was featured, together with singing, mixers, dancing and the "sock" dance.

Assisting Miss Greenfell with the arrangements were Eileen Lytle, refreshments; Bob Woodburn, Charles Zorzan, Bob Burris, decorations; and Betty Dutton, publicity.

Bob Brownell Birthday Feted

Honored on his eleventh birthday anniversary tomorrow afternoon will be Bob Brownell. A dessert luncheon will be served for the pleasure of his guests, following which will be a line party at a downtown theater.

Bidden to enjoy the birthday cake and party will be the Misses Sally Farrell, Louisa Lamb, Gay Lee Kline, Shirley Bier and Robert Riggs, Gordon Domogalla and Joyn Caughall.

Pantry Patter

Serve a Fish Chowder

Fish Chowder
Vegetable Salad
French Dressing
Pilot Crackers
Rhubarb Charlotte
(Recipe See Four)

Fish Chowder
2 pounds haddock
1 quart cold water
2 slices carrot
1 bay leaf
1/2 cup parsley
Salt, pepper, cayenne
2 tablespoons butter or margarine, melted
Few drops onion juice
1 beaten egg
4 potatoes, diced
1-inch cube fat salt pork
1 sliced onion
5 tablespoons flour
1 quart scalded milk
1/2 cup butter or margarine

Clean, skin and bone fish. Add to bones cold water and vegetables and let simmer 20

Blue Birds at Yule Party

The Blue Bird group of the Englewood third grade was feted yesterday at a party at the home of Miss Ann Fallin, daughter of Mr. and Mrs. Grant Fallin in 18th street.

A lighted Christmas tree, an exchange of gifts were highlights of the afternoon. Assisting Miss Fallin were her mother and her aunt, Mrs. C. M. Williams. Mrs. Sherman Bost-rack, group leader, was present, as was her son, the "blue jay" of the group, and Miss Fallin's sister, Miss Kathleen.

A Christmas party was given by the West Salem Grange Tuesday evening. Following a program and gift exchange, an oyster supper was served by the men. Mr. and Mrs. Darwin Peavey and sons, George and Robert, of Salinas, Calif., were guests. The next meeting will be held January 8.

TURKEYS
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minutes. Strain stock from bones. Chop fish meat. Crush one of the pilot crackers. To chopped fish add crushed cracker, seasonings, melted butter or margarine and egg. Then shape into small balls. Render salt pork, add onion and cook five minutes. Strain and add fat, potatoes and fish balls to stock and cook until potatoes are soft. Thicken milk with butter and flour blended together. Combine mixtures and season highly with salt, pepper and cayenne. Add crackers split and soaked in cold milk.

Sure Culinary Fame
Savory Canapes
Short Rib Crown
Potato Dressing
Creamed Cabbage
Carnal Slices
Whole Wurst Bread
Butterscotch Pie
(Recipe See Four)

Short Rib Crown
2 strips short ribs, 1 inches wide and 8 inches long
4 slices bacon
1 tablespoon chopped onion
1/2 teaspoon chopped parsley
1/2 teaspoon salt
1/2 teaspoon sugar
1/2 teaspoon pepper
1 cup bread crumbs
1 egg
2 cups mashed potatoes

Sew or skewer the ends of the short ribs together. Dice bacon. Add onions and cook slowly until tender. Add seasonings. Combine mixture with bread crumbs, then add lightly beaten egg and mashed potatoes. Mix lightly but thoroughly. Place short rib crown on rack in roasting pan and fill center with potato dressing. Season. Cook uncovered at 300 degrees one hour. Add a little water, cover pan and continue to cook for one and one-half hours, or until tender.

Company for Friday Night
Grapefruit and Mini Cup
Flounder Balls Baked with Shrimp Souffle
Cucumber Potato Salad
Buttered Swiss Cheese
Tomato, Celery and Almond Salad
Mocha Toast

Flounder Balls Baked With Shrimp Souffle
4 tablespoons butter or margarine
4 tablespoons flour
1/2 cup scalded milk
1/2 teaspoon salt
1/2 teaspoon black pepper
1/2 cup cooked fillets of flounder
2 tablespoons onion juice
2 egg yolks
1 can shrimp
2 egg whites
4 slices toast
1/2 cup fish stock or milk
2 tablespoons heavy cream
1/2 teaspoon lemon juice
Salt and cayenne to taste

Melt butter or margarine and blend in flour. When smooth add scalded milk and stir and cook until sauce thickens. Add salt and pepper. Separate the fillets of flounder into flakes. Add lemon juice and just enough sauce to bind together. Shape into balls and place on slices of toast from which crusts have been removed. To one-half cup of sauce add the egg yolks, which have been beaten until thick and lemon-colored. Fold in shrimps and egg whites which have been beaten until stiff but still moist. Cover the toast and fish balls with the soufflé mixture and bake eight to 10 minutes at 450°.

To remaining sauce add fish stock or milk, heavy cream, lemon juice and salt and cayenne. Serve around fish as soon as it comes from the oven.

Sweet potatoes offer vitamin C, the B vitamins, small quantities of minerals and sugar without ration points. The gold color of the potato flesh is a sign of carotene wealth, which the human body can turn into vitamin A.

The Savory Sunday Roast
Consomme Bouquet - Roast Leg of Pork
Parkhouse Rolls
Buttermilk Bombe

Consomme Bouquet
2 dozen steaming clams
2 quarts cold water
salt and pepper
2 quart chicken stock
dash of paprika
whipped cream

Wash clams thoroughly and open. Place clams in a saucepan with cold water and simmer until the broth is reduced to a quart. The broth is strained through a cheesecloth and seasoned with salt and pepper. A good chicken stock has been prepared and the two are combined in the proportion of one pint of chicken broth to a half pint of clam broth. This is topped with a thin film of whipped cream and a dash of paprika. Incidentally, when the clam essence has been acquired, you have a clam broth complete in itself. If you prefer, a good bottled clam juice can be used in place of the clam essence.

Buttermilk Bombe
Line a large mold or individual molds with Buttermilk Sherbet. Fill center with Nut Mousse

Capital Journal, Salem, Oregon, Friday, Dec. 21, 1945-5
and then cover with more sherbet. Unmold on a large dessert dish or individual plates and sprinkle with toasted coconut.

Buttermilk Sherbet
1 pint of buttermilk
1 ounce vanilla beans
1 cup frozen raspberries
3 tablespoons sugar
Mix all ingredients together and freeze, stirring twice during freezing time.

Nut Mousse
1 cup heavy cream
2 tablespoons sugar
2 tablespoons walnuts, chopped finely

Beat cream until fluffy. Beat in sugar and add walnuts. Freeze.

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