

Miss Albus Recent Bride

Stayton — The Immaculate Conception church was the scene of a pretty autumn wedding Sunday, November 13, at 3 o'clock in the afternoon, when Miss Lucille Dorothy Albus, daughter of Mr. and Mrs. Fred Albus of Stayton, was wed to Russell M. Johnson, son of Mr. and Mrs. Felix Johnson of Lyons. Rev. Math. Jonas officiated in the double ring ceremony.

Bouquets of orchid and white chrysanthemums decorated the altar. Wayne Musey of Salem was at the organ and he accompanied Mrs. Vince Rodakowski, also of Salem, in singing wedding songs.

An ivory satin gown was worn by the bride, who was fitted in marriage by her father. The fitted bodice had a sheer yoke above a bertha of bias fold and lace. Tiny covered buttons fastened the back of the yoke, and the sleeves were long and fitted. Two rows of lace embellished the full skirt with its train. Her fingertip veil was held in place by a cap of net, with lace and seed pearl trim. She carried a bouquet of white chrysanthemums centered with a white orchid.

Miss Helen Giesler was maid of honor, wearing an orchid brocade gown. The fitted bodice had cap sleeves and rounded neckline and a peplum of net. The full skirt was flared. A matching cap trimmed with net was worn and she carried a muff of the dress material adorned with net and a corsage of white chrysanthemums tied with orchid ribbon.

Mrs. Joseph Dougherty of Salem, cousin of the bride, was one of the bridesmaids, wearing a dress identical to that of the honor maid. Miss Joanne Albus, sister of the bride, and Miss Mary Lou Nielson were the other bridesmaids, wearing gowns alike of a soft French blue brocade and fashioned like that of the other attendants. Matching caps and muffs were also a part of their costumes.

Lynn Royce of Lyons, was best man, and Bud Albus, brother of the bride, and Ronald Johnson, brother of the bridegroom, ushered.

For her daughter's dark green dress Albus chose a dark green tailored suit with matching accessories. Mrs. Johnson, moth-

er of the bridegroom, also wore a costume of dark green with black coat and hat. Both had corsages of pink rosebuds.

Immediately following the ceremony, a reception was held at the Stayton Woman's club house. Mrs. Lee Highberger of Aumsville, aunt of the bride, cut the wedding cake, and Mrs. John Mertz, another aunt, presided at the punch bowl. Mrs. H. Palmer and Mrs. Edwin Forrette, also aunts of the bride, assisted in the serving.

Miss Marilyn Palmer, a cousin of the bride, passed the guest book, and gifts were opened by Miss Marlene Frank, the bride's cousin, and Miss Mary Ely.

When the couple left on their wedding trip to the Oregon coast and into Washington the bride wore a wool dress of cloud white with matching hat and brown accessories. Over it she wore her fur coat, to which she pinned her bridal orchid.

The bride attended St. Mary's parochial school and graduated from Stayton high school. She is a teller in the Stayton branch of the First National bank of Portland. The bridegroom also attended Stayton schools and was graduated from high school at Naselle, Wash. He is employed by Mt. Jefferson Lumber company at Lyons. They will make their home in Stayton.

Program at Club

Hayesville — The Hayesville Women's club met at the home of Mrs. Isabelle Powers. The members held a talk by R. M. Kelly, superintendent of the Chemawa Indian school. Plans were made to buy a picture and present it to the Jason Lee church of Salem in the memory of Mrs. Lillian Carlson, who had been a member of the club for many years. Refreshments were served by the hostesses Mrs. Fern Morgan, Mrs. Audrey Dougherty and Mrs. Isabelle Powers to the following members: Mrs. Harriet Christofferson, Mrs. Edith Ray, Mrs. Meeda Miller, Mrs. Elma Trachsel, Ida Denny, Mrs. Elma McAllister, Mrs. Vivian Garrison, Mrs. Flossie Bedwell, Mrs. A. F. Harvey, Mrs. Clara Moore, Mrs. W. R. Powers and Mrs. Ruth Robertson. Guests for the afternoon were Mrs. Dodd, Mrs. Dorothy Noren, Mrs. C. E. Menis and Mrs. Marcellie Christenson.

Legion Auxiliary Activities Noted

Silverton—At the last meeting of Delbert Reeves unit No. 7, American Legion auxiliary, 143 members were reported against the required quota of 137, reached by November 11, four over quota.

The unit voted to present each new baby born to a member's family with a gift, and if a girl baby, to give the initiation fee as a member of the junior girls' group.

Mrs. Gordon Van Cleave's request for auxiliary sponsorship for Girl Scouts was postponed until the duty of sponsorship was more fully explained.

Acknowledgement was accorded Mrs. Sam Norton, Gold Star Mother, for her gift to the unit of a set of quilt blocks for a needy veteran family's comfort. Also a local citizen presented a combination knife and fork for a one-armed veteran's pleasure.

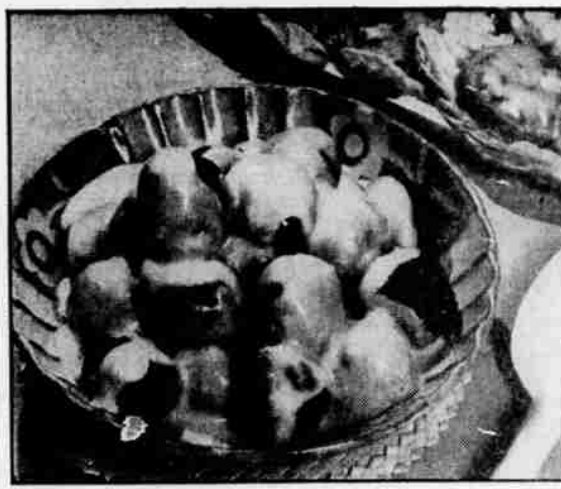
The amount of \$41.03 realized from the serving of lunches Armistice day will be added to the general fund with suggestions made to apply this on the room finishing project. Mrs. Robert Allen reported \$14.45 received on the quilt fund. Cards from the unit will be sent to the Portland veterans' facility for local men, Clarence Bays, Olaf Bolme and Chris Quall.

Gifts for the veterans gift-shop where remembrances are selected by veterans for members of their family, may be left at the Dickerson store or Mrs. A. J. McCannel, chairman, before November 29. Open house at Portland for the gift shop is announced for December 11. Hostess honors accorded Silverton unit for this year, are from 9:30 in the forenoon to 3:30, afternoon on Wednesday, December 14, the first time this unit has served in the gift shop for the selection hour.

Mrs. Harry Kuch and Miss Margie Moseng are the committee members to arrange for Thanksgiving basket distribution. Mr. and Mrs. Bill Murphy sent greetings to the unit from Arizona where they are on a travel trip. Mrs. Lucy Wray, oldest living member of the auxiliary, locally, has been sent a birthday gift and her membership dues, a present from the past president group. Mrs. S. A. Pitney told of the meeting of the party when two new members were added. Mrs. Fred Nucht, a former unit member here and a past president of the Mt. Angel unit, and the courtesy admission of Mrs. C. E. Higinbotham, now serving as local president. Mrs. Arthur Gottenberg was hostess to the group.

The unit voted certain funds to buy toys for the Silverton hospital for child patients. This is under the supervision of Mrs. Harry Kuch, child welfare chairman.

MRS. DOUGLAS MCKAY, wife of Oregon's governor, will observe her weekly at home afternoon, Tuesday, Salem and out-of-town friends being invited to call.



Many a homemaker serves beets rarely because her family frowns each time they appear on the table. This may be due to the fact that few women know more than one or two ways to serve this excellent vegetable.

Today we suggest a new recipe recommended by the Best Foods Consumer Kitchen. We believe it will meet with family approval and make beets a frequent request item on the menu.

Savory Beets Mayonnaise

1 teaspoon grated orange peel
1/2 cup orange juice
1/4 cup sugar
1 teaspoon cornstarch
1/2 teaspoon salt
3 tablespoons real mayonnaise
1/2 cup sour cream
3 cups whole cooked or canned beets, drained
Heat grated peel and orange juice in double boiler. Mix sugar, cornstarch and salt. Add all at once and stir until thickened and clear. Add blended real mayonnaise and sour cream. Add drained beets and heat in double boiler 15-20 minutes. Yield: 6 servings.

Hostess to Club

Hubbard—Mrs. C. L. Welch was hostess for the Hubbard Women's club extension unit with 35 members and guests present for the presentation of "Unifying Home Furnishings" as given by Miss Eleanor Trindle, home demonstration agent.

Mrs. A. J. Smith presided over the business meeting. A report was made by the cemetery committee. The Community Chest drive committee gave a partial report and will go out again to finish covering the district for donations.

Mrs. Harry Schei was voted

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Shower Party

Hostess last week at a party and shower was Mrs. Donald Stoudenmeyer, entertaining in honor of Mrs. Henry R. Stoudenmeyer, the party being at the home of Mrs. E. A. Raboin, mother of the hostess.

A dessert supper followed an informal evening. In the group were Mrs. Henry R. Stoudenmeyer, Mrs. E. A. Raboin, Mrs. Max Graves, Mrs. Otis Bradbury, Mrs. Earl Malm, Mrs. Walter McCune, Mrs. William Witt, Mrs. Francis Toler, Mrs. Norman L. Acoff, Mrs. Donald Mc-Masters, Mrs. Hedda S. Swart, Mrs. Lily M. Stoudenmeyer, Mrs. Clifford Lentz, Mrs. A. M. Roethlin, Mrs. J. A. Coover and the hostess.

GERVAIS—Ross Cutsforth was honored with a birthday dinner Sunday when members of his family gathered, including Mr. and Mrs. Richard Chrz and family of Salem; Mr. and Mrs. Gael Cutsforth and son; Mr. and Mrs. Donald Hood and two children; Mr. and Mrs. Gary Cutsforth and two children, and Bruce Banks, all of Gervais and Miss Ruth Cherry of Salem.

GERVAIS—The Past Matrons club met at the home of Mrs. J. P. Aspinwall in Salem. She was assisted in serving a luncheon by Mrs. John Inlah, Mrs.

reading by Mrs. A. L. Murphy, both arranged for by Mrs. Elmer Stauffer. Guests included Mrs. Tom Stewart and two children, Mrs. Kenneth Young, of Salem, Mrs. Anna Boje of Woodburn, and Mrs. Byron Purvine and son of Salem.

Announcement made including the bazaar on Saturday evening and the candy sale and motion picture Friday evening in the gymnasium. Co-hostesses were Mrs. Julius Stauffer and Mrs. Lela Hugill.



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and
a
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Capital Journal, Salem, Oregon, Monday, Nov. 21, 1949—7
Ken Golliet and Mrs. W. B. Election of officers and a gift exchange will feature the meeting December 9 at the home of quilts for the Shrine hospital. Mrs. Sumner Stevens.

"I think Cinch Cake Mix is the finest cake mix on the market today."



says Mrs. R. W. Cushing, Salt Lake City, Utah



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GREEN STAMPS OF COURSE!

Try This Dark Fruit Cake

It never seems quite right to allow the holiday season to slip by without making one of those traditional, taste-tempting fruit cakes for your family or friends. Even in these modern days, many housewives shy away from this autumn baking chore because they are still under the impression that fruit cake making just isn't worth the time and effort involved. But it is worthwhile—and this homemade cake is most welcome.

Dark Fruit Cake
1/4 cup dried figs
1 cup cooked prunes
1 1/2 cups seedless raisins
1/2 cup seedd raisins
1 pound prepared dried glace fruit mix
1/2 cup thick orange marmalade
2 tablespoons molasses
1 cup chopped walnuts
1 teaspoon cinnamon
1 teaspoon allspice
1/2 teaspoon cloves
1/2 teaspoon mace
1/2 teaspoon ginger
1 teaspoon vanilla extract
1/4 cup fruit juice
1 cup butter or margarine
1 1/4 cups granulated sugar
4 eggs
2 1/4 cups sifted all-purpose flour
1/2 teaspoon soda
1 1/2 teaspoons baking powder
1 teaspoon salt


Rinse figs, cover with water, and simmer 5 to 10 minutes. Drain and cut into thin strips. Cut prunes from pits into small pieces. Rinse and drain raisins. Combine fruits with marmalade, molasses, walnuts, spices, flavoured butter and sugar together thoroughly. Gradually blend in lightly beaten eggs, mixing thoroughly. Sift together flour, soda,

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