

Former Salem Resident Wed

Announcement has been made of the marriage of Mrs. Dorothy Armstrong of San Francisco to George E. Manning, Jr., Portland, formerly of Salem. The couple are at home in Portland, Mr. Manning being the assistant manager of the Morrison street Fred Meyer store. He is the son of Mr. and Mrs. George E. Manning of Salem. The bride is the daughter of Dirk Konig of San Francisco.

Clayton-Magarrell

Lebanon — At a candlelight ceremony Friday night, December 2, Miss Donna Magarrell, daughter of Mr. and Mrs. Ross Magarrell of the Shellburn community, was wed to Eldon L. Clayton, son of Mr. and Mrs. L. W. Clayton of West Scio. Rev. Glenn Harmon of Albany officiated.

The wedding took place at the home of Mr. and Mrs. Glenn O. Clayton of West Scio, the bridegroom's uncle and aunt.

Given in marriage by her brother, George Magarrell, the bride wore a white satin dress with fingertip veil and carried a white Bible topped with white chrysanthemums.

The bridesmaid, Miss Patricia Parker of Jordan, wore a pink taffeta gown and carried pale pink chrysanthemums.

Best man was Walter Fetter of Lacombe.

The newlyweds received guests in the dining room, decorated for the occasion with banks of pink chrysanthemums.

After their wedding trip Mr. and Mrs. Clayton will live at Shellburn.

WILLAMINA—Mrs. Jim Reynolds, who was married November 25, was honored with a bridal shower given by Mrs. James D. Monaco. Attending were Miss Bonnie Severson, Mrs. Bernice Severson, Mrs. Don Drill, Mrs. Paul Mullins, Mrs. Cliff Duval, Mrs. Jim Shipley, Mrs. Bernice

Ewell, Miss Ailine Holstad, Miss Bonnie Myers, Miss Joyce Thomason, Miss Irene Heirman, Mrs. Gordon Mendenhall, Mrs. James Monaco, Sr., Mrs. Bob Boudry the honored guest and the hostess. Refreshments were served and games were played.

Christmas Party

Stayton—The annual Christmas party of the Stayton's Women's club will be held Wednesday, December 14, at 2 p.m. in the club house for the benefit of the Children's Farm home at Corvallis. Everyone is invited to attend and bring a gift suitable for a child between the ages of five and 17 years. It is hoped the affair will be well attended.

Colored motion pictures will be shown of the children and their activities at the farm home by William B. Schnebly, superintendent. Mr. Schnebly will take the gifts back to Corvallis with him.

Holiday decorations was the subject of a district meeting at the club house Friday when Miss Eleanor Trindle, Marion county home demonstration agent, and Miss Betty Ann Boettcher, home demonstration agent at large from Oregon State college, demonstrated the making of wreaths, door swags and table decorations.

WOODBURN — Mrs. Genevieve McCutcheon of Portland, delegate to the supreme convention of the PEO Sisterhood in Chicago in September, was a guest of Chapter J of Woodburn at the December meeting, held at the home of Mrs. H. F. Butterfield. Mrs. McCutcheon gave an interesting report of the convention. Mrs. Clair Nibler read the Christmas story.

Plans were made for the annual Christmas party and BIL dinner to be held Friday, December 16, at the Episcopal parish hall. Mrs. Jess Fikan is chairman of the BIL committee and Mrs. N. F. Taylor heads the entertainment committee. Mrs. E. J. Allen assisted the hostess in serving refreshments after the meeting.

Yule Gifts From the Kitchen



Yule Cookies—Easy-to-make Christmas gifts.

AP Newsfeatures
Nothing's sweeter to tuck into Christmas packages than a little jar of homemade jelly or a box of cookies. Make a batch early, wrap the containers attractively. You'll be mighty glad to have these holiday packages ready well in advance.

Orange Spearmint Jelly
Ingredient — 2 1/2 cups orange juice, 6 cups sugar, green coloring, 1/2 bottle fruit pectin, 1/2 to 1 1/2 teaspoons spearmint extract.

Method — To prepare the orange juice, grate rind and squeeze the juice from 6 medium sized oranges. Add the juice to the rind and let stand about 10 minutes. Press juice through small cloth. Measure 2 1/2 cups into a very large saucepan. To make the jelly, add the sugar to the juice in the saucepan and mix well. Place over high heat and, while mixture is coming to a boil, add green coloring to give desired shade. As soon as mixture boils, stir in bottle fruit pectin. Then bring to a full rolling boil and boil hard for 1 minute, stirring constantly. Remove from heat and skim. Add flavoring and pour quickly into glasses. Paraffin at once. Makes about 8 six-ounce glasses.

For some of your other gifts, how about cookbooks? I find there's always one that's "just right" for a particular friend. Cookbook formats are so attractive these days they're most appropriate for Christmas. If there are men on your list who like to cook you might consider one of the following books—all by men!

Gay as can be in its magenta, black and silver binding, "Reactor's Naughty '90s Cook Book" by Alexander Kirkland (Doubleday and Company, New York) might be just the right choice for a friend who's particularly interested in the Victorian era. Here are recipes culled from Mr. Reactor's files as well as amusing Victorian memorabilia.

"The Unprejudiced Palate," by Angelo Pellegrini (Macmillan, New York) is a recent book about cookery from which a lot of men will get a great lift. Written by an English literature teacher at the University of Washington it's interesting, has an original point of view, and some fine recipes.

On Cookbooks
"Food Is a Four Letter Word" by Elliot Elisofon (Rinehart, New York) is a new cook book by a well known photographer who writes beguilingly about food. As Gypsy Rose Lee says in her foreword, Mr. Elisofon is a

Miss Moen Wed Recently at Monitor

Woodburn — A bride of November 6 was Miss Elsie Pauline Moen, whose marriage to Homer Daniel Walters of Salem was solemnized at the Nidaros Lutheran church at Monitor at 2 p.m. The bride is the daughter of Mr. and Mrs. Carl Moen of Salem, formerly of Monitor; and the bridegroom is the son of Mr. and Mrs. Ray Walters of Salem.

The bride wore a wedding gown of white slipper satin with lace yoke and sleeves and full length train and veil. She carried a bouquet of red roses with white satin background.

Maid of honor was Miss Ruthann Morgan of Salem who was gowned in blue organdy and carried pink roses with matching background of satin. Bridesmaids were the twin sisters of the bride, Misses Jean and Janet Moen. They wore identical frocks of yellow and white dotted swiss and carried yellow roses with a background of green. Best man for Mr. Walters was Eddie Wittenberg of Salem. Trainbearers were Vickie Gentry of Dallas and Nancy Simmons of Monitor. Garry Gentry of Dallas carried the ring.

A reception in the church hall followed the ceremony. Aunts of the bride, Mrs. Herman Moen of Portland, cut the wedding cake, Mrs. Henry Moen of Monitor served punch and Mrs. Raymond Simmons of Monitor presided at the coffee urn.

The couple are at home in Salem.

Rinse starchy foods such as rice off dish surfaces while foods are still soft and moist, to save dishwashing time. Martha Glover. The next meeting will be held at the home of Mrs. Catherine Butler.

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A Hearty Dish

"Tuna Olive Macaroni" is a glorified version of that old-time favorite macaroni and cheese. Flaked tuna gives it a hearty robust quality. Pimiento-stuffed green olives add a bright color note and piquant touch that only olives have.

- Tuna Olive Macaroni**
- 1 cup macaroni
 - 1/2 cup minced celery
 - 1 tablespoon minced onion
 - 1/4 cup butter or margarine
 - 1/4 cup flour
 - 2 cups milk
 - 1 bay leaf
 - 1/2 teaspoon salt
 - 1/2 teaspoon pepper
 - 1/2 cup pimiento-stuffed green olives
 - 1 (6-ounce) can tuna
 - 1/2 cup grated cheese

Cook macaroni in boiling salted water until tender. Drain. Cook celery and onion in butter slowly for 5 minutes. Blend in flour and stir in milk, bay leaf, salt and pepper. Cook and stir until mixture boils. Remove bay leaf. Blend sliced olives, macaroni and flaked tuna. Pour into 1 1/2-quart casserole and top with cheese. Bake in moderate oven (350 degrees F.) 15 to 20 minutes until cheese is melted. Serves 5 to 6.

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Delicious Rice Salmon Loaf



Fish Dish Supreme—Delicious rice salmon loaf.

Here's a delicious main-dish that's sure to be one of the family favorites. It combines popular salmon, rice and tasty seasonings into a luscious baked loaf that's quick and easy to make. It's a real budget-saver, too!

- Ingredients:**
- 1 cup cooked rice
 - 1/4 cup buttered bread crumbs
 - 2 eggs, beaten
 - 1/2 teaspoon salt
 - 1/2 teaspoon celery salt
 - 1/4 teaspoon pepper
 - 1 tablespoon chopped onion
 - 1 tablespoon chopped parsley
 - 1 tablespoon chopped pimiento
 - 4 cups flaked canned salmon
- Combine ingredients in the order listed and place in a buttered loaf pan or ring mold. Bake in a moderate oven, 350 degrees, for 30 or 40 minutes. Turn onto a serving platter. Serve loaf with buttered peas and carrots, or, if ring mold is used, fill the center with this complementary vegetable mixture.

Garnish with radishes, pickles and lemon slices. Serve with cream sauce or lemon sauce.

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