



Woodburn—Mr. and Mrs. Marcus Roy Koffler were married Saturday, Nov. 26 at St. Luke's Catholic church in Woodburn. The bride is the daughter of Mr. and Mrs. Ray Andrews of Woodburn, and Mr. Koffler is the son of Mr. and Mrs. Peter Koffler, also of Woodburn. They will make their home in Woodburn. (Alyce studio picture)

**Shower Given for Couple on Sunday**

A miscellaneous shower was given for Mr. and Mrs. O. P. Given on Sunday at the home of Mr. and Mrs. Harry Given, relatives and friends attending the event.

Those present were Mr. and Mrs. O. P. Given, Mrs. Gertrude Harris, Mrs. Mary Benner, Mrs. Vera Savage, Mrs. Helen Needham, Mrs. Tamari Needham, Mrs. Gilbert White, Mrs. Ethel Archibald, Mrs. Lucille Hofmann, Mrs. Melba Hofmann, Mr. and Mrs. Ed Given, Mrs. Jeannette Moore, Mrs. A. P. Maier, Miss Geraldine Edwards, Miss Lorene Edwards, Larry Edwards, Mr. and Mrs. E. A. Dahlen, Mr. and Mrs. Charles Martin, Mr. and Mrs. H. R. Crawford, Mrs. Laurence Edwards, Mrs. Ruby Merle, Mr. and Mrs. Waldo Mills, Mrs. Earl Mitchell, Mrs. Ethel Gutekunst, Mrs. Margaret Martin, Mrs. M. O. Pearson, Mr. and Mrs. Vern Suko, Mrs. Stella Hess, Miss Carmen Given, Miss Donna Given, Mr. and Mrs. H. O. Given.

**Rice Custard Good**

Rice desserts have long been among "favorite recipes," but this rice custard filled with raisins and almonds surpasses all others for popularity. The rice crisps and almonds make a topping that is both decorative and crunchy.

Serve this dessert at the table, from the dish in which it is baked, adding the whipped cream garnish in quantities to suit individual tastes.

- RICE CUSTARD**
- 1 cup seedless raisins
  - 3 eggs
  - 3 cups milk
  - 2 1/2 cup granulated sugar
  - 1/2 teaspoon salt
  - 1 teaspoon lemon extract or vanilla
  - 1 teaspoon nutmeg
  - 2 cups cooked rice
  - 2 cups rice crisps
  - 1/2 cup chopped unblanched almonds
  - Whipping cream to garnish

**Preparing the Rice**—Put 1 cup of rice, 1 teaspoon salt and 2 cups cold water in a two-quart saucepan. Cover with a tight-fitting lid. Set over a hot flame until it boils vigorously. Then reduce the heat as low as possible and simmer for 14 minutes more. During this time the rice will absorb the water and come out deliciously tender. Remove the lid to permit the rice to steam dry. Lift rice with a fork to test its consistency. Never stir rice while cooking — and the grains will be separate and tender. Makes approximately 3 cups fluffy rice. Keep left-over cooked rice in a covered bowl in refrigerator — you'll find it handy next time you're in a hurry to fix a quick meal.

**Method:** Rinse raisins in hot water and drain. Beat eggs, add milk, sugar, salt, flavoring, spice, rice, rice crisps and raisins. When well blended, pour into a baking dish and sprinkle top with almonds. Set in a pan of warm water and bake in a slow oven 250° F. about 1 hour or until custard is set. Serve with a generous amount of whipped cream.

This recipe makes 8 servings.



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**YW Board's Meeting**

Miss Janet Rilea is the new stenographic secretary in the office for the Salem YWCA. It was announced at the meeting of the association board, Tuesday, Mrs. Carlton J. McLeod heads the personnel committee making the appointment.

Preliminary plans were talked over at the board regarding the annual meeting to be held late in January. Mrs. A. A. Schramm, YW president, will name a committee for this event soon.

Miss Gertrude Acheson, executive secretary, stated 10 persons are enrolled in the English class set up to aid foreign born who have come here to live. The group is planning a Christmas party.

Report was made that the YW has extended emergency relief in several cases recently.

**Mrs. Jensen Named Ladies Aid Leader**

Aurora—The Ladies Aid of the Aurora Presbyterian church met at the church and elected new officers for the coming year. Chosen to serve are Mrs. William Jensen, president; Mrs. John Kraus, vice president; Mrs. William Nagl, secretary; Mrs. William Lowrie, treasurer.

Mrs. Emma Smith was honored on the occasion of her birthday at this meeting.

The society voted to change the monthly meeting date from the first Friday to the last Thursday of each month.

Mrs. Floyd Smith will open her home to the Aid for the January meeting.

**Initiation Event**

Initiation was the highlight of Monday's meeting of Salem Rebekah lodge when Mrs. J. W. Townsend, Mrs. W. W. Gaines and Mrs. John Harper became members by transfer and the following by initiation: Mrs. Gertrude Alfredson, Mrs. Fannie Clements, Mrs. Maybelle Pickard and Mr. and Mrs. George Peas. Resolutions were read and memorial service held for Edward Novvak, recently deceased member of this lodge. Mrs. Jane Mennis and Mrs. Lawrence McClure were elected to be adviser and assistant adviser to the Theta Rho club.

AMONG club hostesses this week is Mrs. Claybourne Dyer, who is to entertain for her bridge club on Thursday evening. A late supper will follow the bridge games. This is the Christmas party for the group.

Any celebration of Christmas was a crime in the Puritan England of Oliver Cromwell.

**A Sugar Plum Tree!**



Candy Christmas Tree—For the kiddies.

Wonderful centerpiece for a holiday party table is a Christmas candy tree. Everyone will be delighted to admire it first, then munch a piece of it! Shape the tree yourself, for that needs fast work, but let the youngsters stud it with "lights" in the shape of gumdrops, cherries, dates and pecans. Center the tree on the table and arrange green huckleberry leaves or pine boughs around it. Then put tiny surprise package favors in among the leaves and tie them with gay ribbons that lead to each plate.

**Candy Christmas Tree**

**Ingredients:** 1 four-and-one-half-ounce package puffed rice, 2 cups light corn syrup, 1 teaspoon salt, 2 teaspoons vinegar, 1/4 cup butter or margarine, 2 teaspoons vanilla, gumdrops, candied cherries, dates, pecans, candied pineapple.

**Method:** Put the puffed rice into a shallow pan. Heat in a moderate (350 degrees F.) oven for 10 minutes. Pour puffed rice into a large greased bowl. Mix the syrup, salt, and vinegar together in a saucepan; cook until a few drops in cold water form a hard ball (225 degrees F.). Remove from heat; add butter or margarine and vanilla, stirring only enough to mix. Mixing quickly, gradually pour cooked syrup over the puffed rice. With greased hands shape into a large cone-shaped tree. Decorate with gumdrops, candied cherries, dates, and nuts. Cut star for top from candied pineapple. Place decorated tree on a base about two inches high—a small can, a glass, or custard cup works fine. Wrap base with Christmas paper.

**Note:** Make the tree no more than a day or two before the time it is to be used.

**And here's another holiday confection that's delicious to taste and easy to make:**

**Chocolate Marshmallow Bars**

**Ingredients:** 6 cups puffed rice or puffed wheat, 1/2 cup butter or margarine, 1/2 cup peanut butter, 1/2 pound (about 32) marshmallows, 1 six-ounce package semi-sweet chocolate pieces, 1/2 cup peanuts.

**Method:** Put puffed rice or wheat into a shallow pan. Heat in a moderate (350 degrees F.) oven for 10 minutes. Pour into a large greased bowl. Melt butter or margarine, peanut butter, and marshmallows in a double boiler, stirring occasionally. (It may take quite a little while to melt the marshmallows.) Pour over puffed rice or wheat, stirring until the cereal is evenly coated. Pack half of mixture in a greased 7 x 11-inch pan; cover with chocolate pieces. Place in a moderate (350 degree F.) oven for 2 to 3 minutes, until chocolate pieces are softened. Remove from oven. Spread chocolate with a spatula; sprinkle with peanuts. Top with remaining puffed rice mixture. Cool and cut into bars.

MR. AND MRS. D. O. Lear left this morning on the Shasta Daylight for Phoenix, Arizona, to spend the winter. They will visit at the home of their son, Dwight Lear, who is in Red Cross work at Phoenix.

**Rainbows Initiate**

Ticket sale for the annual Rainbow formal, to be given December 22, opened Wednesday. The dance will be at Crystal Gardens. Programs and tickets were handed out at the meeting of Chadwick assembly, Order of Rainbow for Girls, last evening. Miss Shirley Jones is in charge of the ticket distribution. Tickets also will be available at the door the night of the dance.

Initiation for seven new members was conducted at the assembly meeting last evening. The new members include: Misses Delilia Smith, Kay Harris, Barbara Allen, Darlene Crawley, Anne Ritchey, Justine Lewis and Dixie Avirette.

Invitations were read from other assemblies for special events, including a reception for grand officers at Junction City on December 17, a reception at Forest Grove for grand officers on December 23, and installation of officers for Salem Bethel of Job's Daughters next Monday evening.

Advisory board members were given special honors at last evening's meeting. Jason Frizzell, worthy patron of Chadwick chapter, Order of Eastern Star, presented a gift to Mrs. Wayne Henry, mother adviser for Rainbow, for her service with the group. It was also Mrs. Henry's birthday.

Refreshments were served following the meeting, the tables being gay with holly and cedar greens. On the serving committee were Mr. and Mrs. Harold Phillippe, Mrs. G. A. Reeber, Mrs. Joseph Franko and Mr. and Mrs. R. T. Stanley.

**Christmas Party For Children's Home**

The South and North unions of the WCTU are sponsoring the annual Christmas party for the Children's Farm home at Corvallis on Friday of this week, December 16, at 2 p. m. in the Methodist Old People's home at 1685 Center street.



Liberty—Miss Jacqueline VanLoh, daughter of Mr. and Mrs. John VanLoh, has announced her engagement to David Wetherbee, son of Mrs. Mary Wetherbee of Corvallis and Howard Wetherbee of Portland. No date has been set for the wedding. (Bishop-Moderne studio picture)

Mr. and Mrs. W. B. Schnebly, superintendents of the home, are to present a group of the children from the home in a program.

All interested friends of the WCTU and home are invited. A silver offering is to be taken instead of the presentation of the usual gifts. The Rev. John Walker of the Free Methodist church is to give the devotions.

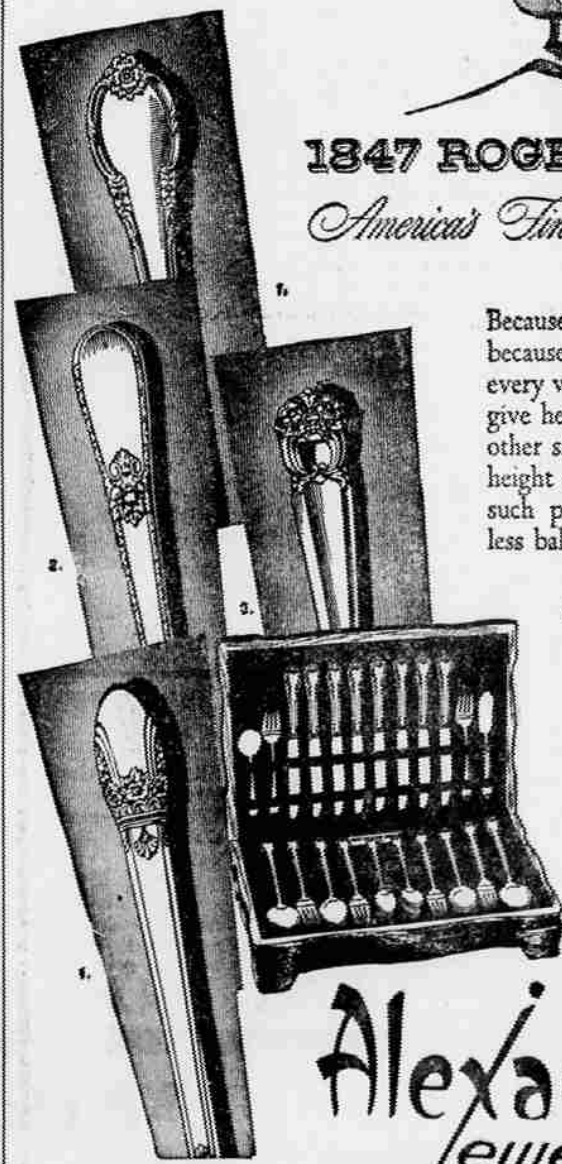
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