

## Duo to Wed In Salem Thursday Eve

Silverton—Miss Dolores Mill-cent Peterson, daughter of Mrs. Elsie Patton of Salem and Silverton, will exchange marriage vows with Gerald Edward Esterberg of Salem, son of Mrs. Lillian Esterberg, Thursday evening in a quiet 8 o'clock ceremony at the Salem parsonage residence of Rev. and Mrs. Dudley Strain, 1505 Jefferson avenue, Salem, Rev. Mr. Strain reading the lines before an improvised altar of holiday suggestive decorations.

The bride will wear all white, a street length wool dress, crocheted gloves, close-fitting hat, a silver-fox cape and an orchid corsage. Attendants will be Mr. and Mrs. Glenn Parish of Tillamook.

The wedding trip north will include skiing visits to Stephens Pass near Seattle, Mt. Ranier and Mt. Hood, following which the couple plan to make their home in Silverton at 305 Welch street.

Miss Peterson was honored at a miscellaneous shower and a social evening for which Mrs. Barney Schuley was hostess at the home of Miss Peterson's mother, Mrs. Elsie Patton.

Out of town guests included: From Salem, Mrs. James Keith, Mrs. K. McGuire and Mrs. Lillian Esterberg; from Portland, Mrs. Robert Reilly; from Tillamook, Mrs. Glenn Parish; from Milwaukie, Mrs. J. L. Huiras and Miss Marjorie Huiras; and from McMinnville, Mrs. Joy Wymmer. Silverton guests were Mrs. J. Weisenfels, Mrs. Byrd Miller, Mrs. Dick Patton, Mrs. Wava Axley, Mrs. A. VanCleave, Mrs. O. Moen, Lena Moen, Beverly Marco, Mrs. S. A. Cooley, Mrs. Elsie Patton, Mrs. Albert Thomas, Mrs. Emma Coberly and Mrs. Knute Digerness.

## VFW Auxiliary's Activities Noted

New members into Marion auxiliary, Veterans of Foreign Wars, Monday evening, were Mrs. Mary Kusie and Mrs. Mabel Hansen. Mrs. Genevieve Holmes of Roseburg was a guest.

An invitation was received from the Girl Scout troop the auxiliary is sponsoring to attend their Christmas party at Bush school, Wednesday, Dec. 21, at 3 p.m. Mrs. Joe Horneffer reported they are packing Christmas boxes of food and toys for needy veterans and their families.

Mrs. Clarence Forbis and her committee, Mrs. Mabel Clemens, Mrs. Vera White, Mrs. Lena Osborn, Mrs. Eleanor Miller, Mrs. O. Furlough, Mrs. Jeanne Hopkins, Mrs. Aileen Holweger, Mrs. Orville Miller and Mrs. Rennie Benson presented 12 flags to Lincoln and Swegle schools and reported that work has been started on the essay contest.

Mrs. Ivell Haley stated the sewing meeting for this Friday will not be held.

The charter was draped for Mrs. Maud Ryan, national council member, who was a victim of the air France Constellation crash, October 28.

The president, Mrs. Mae Wilder, announced the auxiliary will serve a turkey dinner to the Blue Lake cannery employees on December 19, with Mrs. Joe Horneffer as chairman.

Plans for a Christmas party to be held December 23 are being made. Mrs. Mabel Mauk will be chairman for the program. Mrs. Faye Simpson is chairman for refreshments. Mrs. Jeanne Hopkins will have charge of the children's party in the afternoon.

There will be no meeting December 26. Mrs. Genevieve Olson and Mrs. Ivell Haley presented the auxiliary with a Santa Claus suit.

The past presidents will meet at the home of Mrs. Willie Boone, 732 Chemekeeta st., on December 15 at 8 p.m.

Mrs. Wilder announced the convention chairman for the post has asked all members to present a slogan for the 1950 convention.

## Today's Menu

(By the Associated Press)

**FAMILY DINNER**  
Cream of Tomato Soup  
Bacon-Wrapped Hamburgers  
Buttered Chopped Kale  
Mashed Potatoes  
Apple Chutney Hot Rolls  
Cookies Beverage

**APPLE CHUTNEY**  
Ingredient: 2 small onions (1/2 cup diced), 1 pound greenings (2 or 4 medium-sized apples), 1 green pepper (3/4 cup diced), 10 dried apricots, 1/2 cup granulated sugar, 1 cup brown sugar, 1/2 cup cider vinegar, 1/2 teaspoon salt, 1/4 teaspoon cloves, 1/4 teaspoon cinnamon, 1/4 teaspoon ginger, 1/4 teaspoon allspice, 2 small cloves garlic (peeled and minced).

Method: Put the finely diced onions in a medium-sized saucepan. Peel, quarter and core apples; slice and dice into about one-half inch cubes; add to onions with green pepper. Wash dried apricots under hot water, drain and cut in thin strips; add to saucepan with sugars, vinegar,



Is Bride-elect—Announcement was made recently of the engagement of Miss Donna Mentzer, daughter of Mrs. Marjorie Mentzer, to Ronald Stroud, son of Mr. and Mrs. Everett Stroud. (Jesten-Miller studio picture).

## These Cranberry Recipes Handy During the Holiday Season

### Cranberry Pink Pears

Peel pears, leaving whole or cut in half as preferred. Arrange in glass baking dish and add juice drained from quick cranberry sauce to moderate. Cover dish; bake in a moderate oven (350 degrees Fahrenheit) until pears are pink and clear. Serve very cold, garnished with spoonfuls of quick cranberry sauce. For flavor variation, add chopped fresh mint; cinnamon stick; whole cloves.

Quick cranberry sauce—Combine in saucepan 1 cup sugar, 1 cup water and 2 cups fresh cranberries. Cook until berries pop—about 10 minutes.

### Cranberry-Orange Compote

3 oranges  
2 cups sugar  
1 cup water  
2 2-inch cinnamon sticks  
Few whole cloves  
4 cups fresh cranberries  
Peel oranges and cut in slices 1/2 inch thick. Boil sugar, water and spices together 5 minutes; add orange slices and simmer 2-3 minutes. Add cranberries and cook until all the skins pop open—about 5 minutes. Serve cold as dessert. Makes 4-5 servings.

salt, cloves, cinnamon, ginger, allspice and garlic. Stir over low heat until sugar is dissolved; simmer until thick, about one-half hour. Store in refrigerator. Allow to mellow overnight before using.

### Cranberry Spice Pudding Sauce

2 cups fresh cranberries  
1 cup water  
1 1/4 cups sugar  
2 tablespoons cornstarch  
1/2 cup orange juice  
1 teaspoon cinnamon  
1 tablespoon grated lemon rind  
Pinch salt

Combine fresh cranberries, water and sugar in saucepan; bring to boil and cook 5 minutes, or until all the cranberries pop open. Blend cornstarch with cold orange juice and stir into hot mixture. Cook until thickened, stirring constantly. Remove from heat and stir in remaining ingredients. Serve hot or cold as sauce, or poured over cake squares, puddings, etc. Makes approximately 3 cups sauce.

### Cranberry Dessert Creme

4 cups fresh cranberries  
1 cup sugar  
1 cup water  
1/4 teaspoon cinnamon  
2 tablespoons cornstarch  
3 tablespoons cold water  
Pinch salt

Combine cranberries, sugar, water and spice in saucepan; cook until berries are soft. Put through food mill or strainer. Return to saucepan and stir in cornstarch, mixed to a paste in cold water, and salt. Cook for 2-3 minutes, stirring constantly. Pour into custard cups. Cool. Chill in refrigerator until firm enough to hold shape. Serve with heavy sweet cream. Makes 4 to 6 servings.

### Cranberry Frappe Punch

2 cups fresh cranberries  
2 cups sugar  
2 cups water  
1 stick cinnamon  
Few whole cloves  
2 cups pineapple juice  
1 cup lemon juice  
Club soda or gingerale

Cook cranberries, sugar and water and spices together until berries are soft. Remove spices and put fruit through food mill. Cool. Pour in refrigerator tray and chill to a mash. Spoon into bowl, add well-chilled fruit juices and mix. Add club soda or gingerale to taste and garnish with sliced fruit and mint leaves. Makes about 1 gallon punch, depending on amount of soda or gingerale added.

### Cranberry Fruit Stuffing

2 cups fresh cranberries  
1 apple, peeled and quartered  
1 orange, quartered and seeded  
1/2 cup cooked chopped prunes  
1/4 cup sugar  
1/2 cup finely diced celery  
16 slices day-old bread

Put cranberries and fruit through food chopper; add prunes. Combine with sugar, celery and salt. Cut bread slices into small cubes; add to fruit mixture and blend.

## Parties at Gragg Home

Mr. and Mrs. Albert C. Gragg will be hosts on Sunday evening for their annual party for the post office supervisors and their wives, a buffet supper to be served at 5 o'clock.

About 25 are in the group. For Friday

On Friday evening, Mrs. Gragg is entertaining at an informal party for Mrs. Otto Hoppe of Prineville, 14 friends of the honoree to be in the group. Mr. and Mrs. Hopper are to be here for the week-end at the Gragg home.

## Wed 50 Years

Lebanon — Mr. and Mrs. A. A. Ludtke were surprised on the occasion of their 50th wedding anniversary on Dec. 11 when their children gathered at their home at 715 Sherman street to celebrate the event.

Places were laid at the dinner for 17, four generations being represented. The table was centered with a three-tiered golden wedding cake and arrangements of golden chrysanthemums. During the after-dinner family hour, pictures were taken and Miss Mary Jane Hochgraef, granddaughter of the couple, played piano selections.

Mr. and Mrs. Ludtke were married on Dec. 12, 1899 in Joliet, Ill. They came west 35 years ago, settling in Lebanon, their home since that time.

Children of the couple are: William Ludtke of Portland; Harry and Raymond Ludtke, Lebanon; Miss Gladys Ludtke and Mrs. Dorothy Hodges of Portland; Mrs. Grace Pruitt of Lebanon, eight grandchildren and seven great grandchildren.

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## Campus Clippings

By MARILYN HILL

OREGON STATE COLLEGE

Oregon State this week seemed to be truly an institution of learning as students hit the books for the last finishing touches before the final exams. Finals started Wednesday, will pause for a break Sunday, and will be concluded on Tuesday afternoon. Exams are usually taken during one compact week, but this year the new system had to be arranged because of the veterans. With more than fifteen days of vacation, the vets would have to petition and go through yards of red tape to get their checks.

Horse hoofs and cow bells rang out Friday night as hay wagons swung about the campus picking up students for the annual "Ag" dance. The big horse barn underwent a face lifting for the affair. Dobbin was kicked out to pasture, the hay moved back, and cobwebs cleared away for the rip roarin' western hoedown. Forty years of hay storage had polished the floor of the barn smooth for the barn dancing, waltzes, and shottishes added for variety. Ag boys blossomed out in levis and plaid shirts last week or ran the risk of a ducking in a horse trough located in the middle of the quad.

Freeman Betty Brinkley was selected as "Moonlight Girl" of Phi Sigma Kappa fraternity at a dance held at the chapter house in her honor. The contest qualifications called for attractiveness and an outstanding personality, which really sums up the little blonde Salemite who was awarded the title. Winners from chapters of Phi Sig all over the country will enter the "Moonlight Girl" contest on a national scale.

Christmas parties, caroling, and decorating Christmas trees filled the week-end as students tried to get into the Christmas spirit before the plunge into finals. Several sororities and fraternities joined in groups to serenade other living groups. Parties were held for the children of the farm home, for individual living groups, and a huge party in the Memorial Union for all students.

Two weeks of vacation now spread themselves in the future for Oregon Staters. Thoughts of the happy holidays are running through heads as fall term comes to a close. Registration for winter term will be January 3, and classes will start the following day.

LADIES OF THE Grand Army of the Republic are to meet Friday in the YWCA. There will be a no-host luncheon at noon, a Christmas party and gift exchange.

## Camp Fire Girls

Otyokwa Camp Fire met at the home of the leader, Mrs. Don Goodman, Tuesday. The following officers were elected: Barbara Rawlins, president; Judy Larson, vice president; Darlene Goodman, secretary; Carla Henderson, treasurer; and Beverly Mocabee, scribe.

Tsigayasia Camp Fire members were hostesses at a shower Friday at the home of their leader, Mrs. Frank Kolsky, Jr., honoring a former sponsor, Mrs. Warren Clark, Darlene Olson and Lauris Kolsky received at the door; Gwendolyn Rawlins, Linda Steinke, Helen Boyle and Mary Pat Clark led the singing of Camp Fire songs; Elizabeth

Horn, Karen Friesen, Linda Dent, Soja Stenlund, Mary Jungblut and Marion Houser served. Guests were Mesdames B. L. Dent, Clarence Olsen, E. A. Boyle, Jr., S. W. Horn, Betty Friesen, Dewey Steinke, Russell Shipman, Clyde Bancroft, W. W. Woodruff, Jack Kinney, Sam Barry, H. W. Scoggins, George Parsons, Buck Hazel, Ernest Russell, Dorothy Norby, Olaf Olson, Frank Kolsky, and the guest of honor, Mrs. Warren Clark. Also present were Deanna and Linda Parsons, and Charlotte and Bud Norby.

## Party for Juveniles

Neighbors of Woodcraft Juveniles are to have their Christmas party Friday evening at 8 o'clock in the Lions den on Fairgrounds road.

All juveniles of the order are invited to attend the event.

THIRTY-SEVEN enjoyed the luncheon and meeting for Job's Daughters Mothers club, Wednesday noon, at the Masonic temple. Mrs. E. T. Hartwell, Mrs. Wayne Strunk, Mrs. L. R. Burdette, Mrs. James Pride, Mrs. J. N. Van Loh and Mrs. Elaine Settlemier were the hostesses. The next meeting will be the second Wednesday in January.

## Mrs. Huber Hostess For Card Players

Lyons—Mrs. Alice Huber was hostess for the afternoon card club with the party held at her home. Several tables of "500" were in play following a one-hourly dessert luncheon. High score was held by Mrs. George Huffman, low by Mrs. John Neal, and Mrs. Donald Huber the special prize.

Present were Mesdames Floyd Bassett, Cliff West, Orville Downing, Albert Bass, Donald Huber, Art Olmstead, Vern Nydigger, Earl Helemn, Earl Allen, Roy Heineck, Francis Mullins, Pat Lyons, Sam Bridges, Herman Free, Bob Free, Wood Oliver, Oscar Naue, George Huffman and John Neal.

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