

News in the Realm of Clubs, Society, Lodges and Churches.

By Ellen Nesbitt

Phone 259 or 361L

Sentinel

COQUILLE, OREGON.

JULY 21, 1949.

Weekly-Parry Wedding Solemnized Sat.

The marriage of Dorothy Ann Weekly, daughter of Mr. and Mrs. Roland L. Weekly of Myrtle Point, Oregon, and Wilfred L. Parry, son of Mr. and Mrs. A. A. Parry of Dos Palos, California, was solemnized Saturday, July 2, at Pioneer Methodist church, Coquille. Rev. Lawrence Guderian officiated at the ceremony.

Attending the couple were the bride's parents, Mr. and Mrs. Roland Weekly.

The bride was charmingly attired in a pink suit which she wore with a matching hat and navy blue accessories. Her corsage was of pink rosebuds and white sweet peas.

Mrs. Weekly chose a navy blue, two-piece afternoon dress. With it she wore pink accessories and a corsage of pink carnations.

Only the immediate family of the bride and groom attended the ceremony.

Mr. and Mrs. Parry spent their honeymoon in Vancouver, Canada. They are making their home in Coquille.

San Diego Scene Of Church Wedding

A wedding of interest to Coquille residents was solemnized at East San Diego Christian church on Friday, July 8, when Velma Lois Nichols, daughter of Mr. and Mrs. Curtis E. Nichols of San Diego, became the bride of Walter M. McKinney, son of Mrs. Bernice McKinney of Coquille. Rev. Anor C. Emerson officiated at the ceremony.

The bride, given in marriage by her father, wore a gown of white nylon and lace with a fingertip veil. Her matron of honor, Mrs. Shirley Woods, chose a gown of green taffeta.

Bridesmaids were Misses Virginia Doubet, Jean McKinney, Ruth Washburn and Marceline Aillaud. They were gowned alike in taffeta dresses in shades of pink

and blue. The flower girl, Nancy Briggs, was frocked in green taffeta. Joe Hansen acted as ring bearer while Jere Aarup and Margie Woods were the candle-lighters. Miss Barbara McKinney was in charge of the guest book.

Jack E. Nichols was best man and ushers were John Merrifield, Robert Woods, Dick Woods and Ronald Whipple. Kelman R. Aiken sang "Oh Promise Me" and "The Lord's Prayer" and Joyce Robertson sang "Because." The organist was Caroline Sutliff.

A reception for three hundred guests was held in the social hall of the church.

The newly-weds will reside in Roseburg, Oregon.

Leads Class For Christian Church

Mrs. S. S. Hardenbrook was in charge of the program when the Loyal Women's class of the Christian church met on Thursday at the home of Mrs. Maude Bean. Delicious refreshments were served by the hostess after the business meeting.

The August meeting of the class will be held at the home of Mrs. Belle Hooton.

Initiation Dates Changed By Eagles

At a meeting of Coquille lodge, No. 2196, F.O.E., held on Friday evening the members voted to hold initiation on the fourth Friday of each month, instead of initiating at several meetings during the month as has been done formerly. On the fourth Friday, following the initiation ceremony, a special social night will be planned as a welcome to the new candidates.

Plans are under way for a district lodge meeting to be held in Coquille on Sunday, July 31. Representatives from a number of lodges in the district will be present for the meet and a special program is being arranged for their entertainment.

Preliminary plans for the annual lodge picnic are under way. The event will be held in August but a definite date has not been set.

From California—Mr. and Mrs. Leslie Monteith of San Jose, California, are spending several weeks in Coquille visiting at the home of Mr. and Mrs. J. L. Stevens and at the home of Mr. and Mrs. S. F. Stevens. They will also visit relatives in North Bend.

Birthday Party Honors Seattleite

J. A. Scott, of Tacoma, Washington, who is visiting with relatives in Coquille and Arago, was honored at a birthday dinner given on Sunday at the home of his son-in-law and daughter, Mr. and Mrs. Harry Collier, Arago.

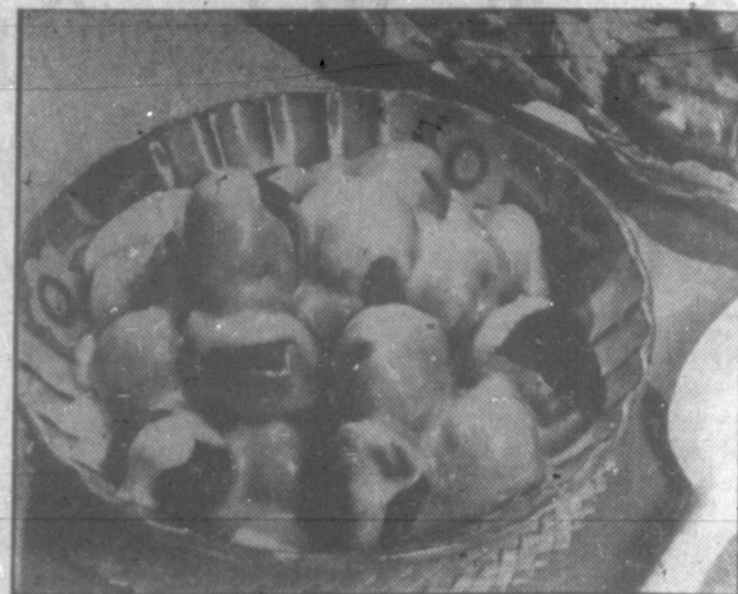
Present at the affair were Mr. and Mrs. J. A. Scott of Tacoma, Bill Allen of Tacoma, Mrs. Marj Allen, and Miss Norma Jean Allen, Coquille, Mr. and Mrs. Kenneth Rogers, Coquille, John Leeper and Jim Scott, of Arago.

Sewing Clubbers Enjoy Meeting

The Sewing club met at the home of Mrs. Minnie Clinton on Sanford Heights Wednesday with Mrs. Aurora Willard acting as hostess for the day.

After much visiting and sewing, delicious refreshments were served those present, which included the following members: Mesdames Della Wilcox, Bertha Cross, Mable Von Pegert, Pearl Arnold, Edna Rakestraw, Marie McGilvery, Alice Perrott, Lucy Smith, Anna Morrison, Minnie Clinton, Glenda Moy.

Return From Portland—Mr. and Mrs. E. H. Cadman returned on Monday from Portland where they spent several days on business.



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
- 1/2 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.

Bridge Played At Gilbert Home

Mrs. LeRoy Gilbert entertained on Friday evening at two tables of pinochle.

Mrs. Leonard Day held high score for the evening. Mrs. Robert Arnold won the travelling prize, and low score winner was Mrs. Marvene Lake.

Playing were Mrs. Carroll Salisbury, Mrs. Tom Thrift, Mrs. Robert Arnold, Mrs. Marvene Lake, Mrs. Leonard Day, Mrs. Jack Smith, Mrs. John Burg and Mrs. Gilbert.

Myrtle Club Meets At McNair Home

Mrs. Paul McNair entertained members of the Myrtle club at an afternoon affair on Thursday. Attending were Mrs. Earl Standley, Mrs. Dewey Beyers, Mrs. Roy Hultin, Mrs. George Eckholm, Mrs. Joe Cook, Mrs. Kittel Ness, Mrs. J. W. Ruble, Mrs. Ellis Southmayd, and Mrs. Wendell Miller of Coos Bay.

On Three-Day Trip—Mr. and Mrs. Al Robertson have returned from a three-day trip. They visited in Crescent City, California, and returned via Grants Pass, visiting at Crater Lake en route.

Wonderful Soup— with Real Mayonnaise



WOULD YOU EARN a reputation as a mystery chef with a special flair for a soup that soothes and stimulates at one and the same time? Nancy Holmes, of Best Foods Consumer Kitchen, suggests you try this one at your next bridge luncheon or Sunday night supper party. Wait for the reaction. Curiosity is sure to be reflected, at least on feminine faces. Once the compliments are garnered in, you may be generous with your secret or just a bit reticent about telling all. Tomato Richard tastes like a soup you'd spend hours to bring to perfection. Actually it calls for the time it takes to open a big can of tomato juice and put in the shredded vegetables, with a few extra minutes for simmering and adding the real mayonnaise.

- Tomato Richard**
- 4 cups tomato juice
 - 1 medium onion, chopped fine
 - 1/2 cup coarsely shredded carrot
 - 1/2 cup thin celery crescents
 - 1/2 cup shredded green pepper
 - 1 teaspoon salt
 - 1/2 teaspoon pepper
 - 1/2 teaspoon sugar
 - 2 bay leaves
 - 4 tablespoons real mayonnaise
- TOPPING:**
- 1/2 cup heavy cream
 - 2 tablespoons real mayonnaise
 - Chopped chives

Simmer tomato juice, vegetables and seasoning for 10 minutes. Remove bay leaves. Stir a little of the hot mixture into real mayonnaise. Then blend all together. Whip heavy cream and fold in real mayonnaise. Serve soup piping hot topped with mayonnaise cream topping and sprinkled with chopped chives. Yield: 6 servings.

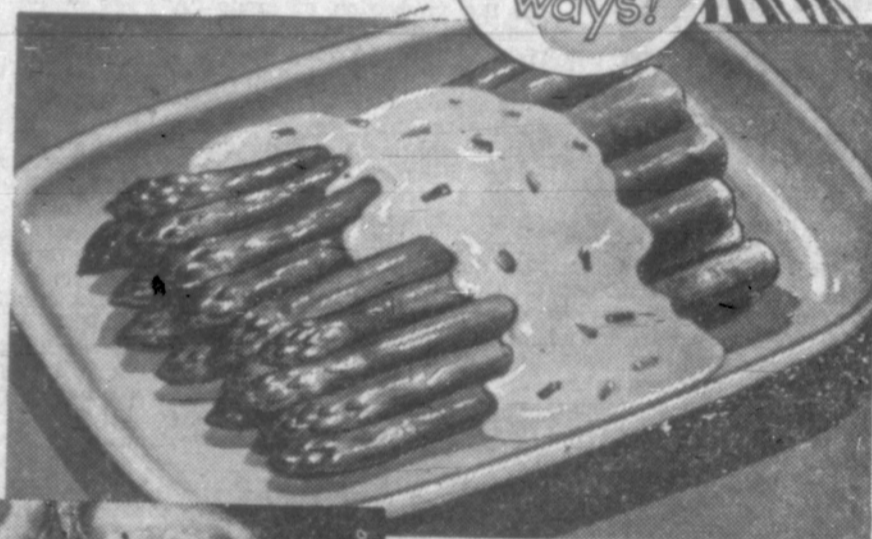
Add Magic to your Menus

with Best Foods Real Mayonnaise



Salad Sorcery

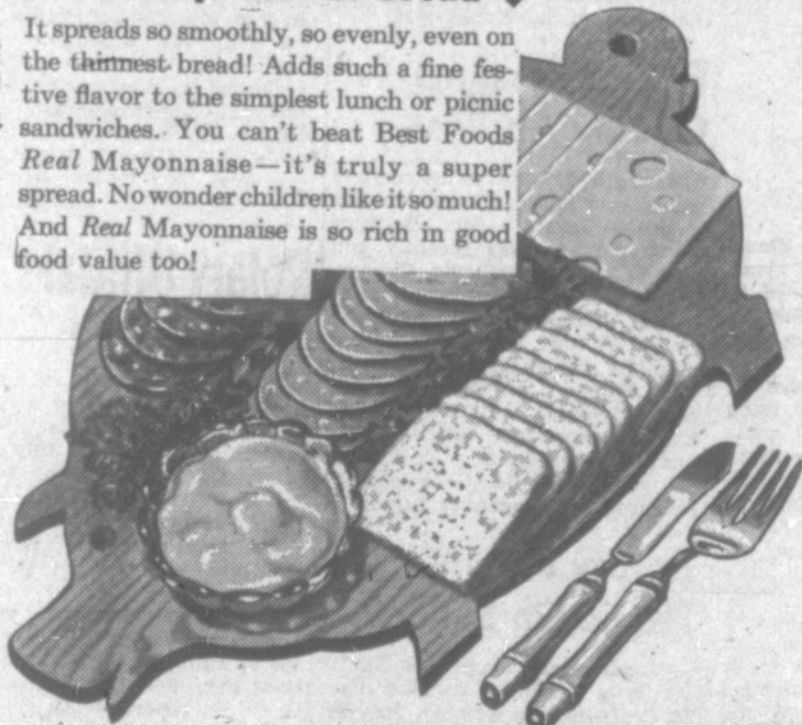
There is just no match for the full-bodied richness, the luscious double-whipped smoothness, of Best Foods Real Mayonnaise on salads. Try it with tomato aspic salad and see! And for fruit salads—COTTAGE CHEESE-NUT MAYONNAISE adds a wonderful flavor flourish. Just blend 1/2 cup cottage cheese with 1 cup Best Foods Real Mayonnaise and 1/4 cup broken nut meats. So easy to make—so delicious too!



so good so many ways!

Wander Spread for Bread

It spreads so smoothly, so evenly, even on the thinnest bread! Adds such a fine festive flavor to the simplest lunch or picnic sandwiches. You can't beat Best Foods Real Mayonnaise—it's truly a super spread. No wonder children like it so much! And Real Mayonnaise is so rich in good food value too!



DON'T MISS THE BIG

Menu Magic Sale

AT YOUR GROCER'S

featuring exciting new ways to liven up your menus. See his special "Menu Magic" displays... Ask him for your FREE RECIPE BOOKLET—"WHAT'S COOKING—WITH REAL MAYONNAISE." 28 exciting new kitchen-tested recipes—every one a treat!

Magic for Thrifty Baking

1/2 cup Real Mayonnaise will replace shortening and one egg in your pet recipe for corn muffins or shortcake. Marvelous flavor touch too!

Sensation in Soups

Serve this CHERRY SOUP chilled, or hot—but be sure to serve it temptingly seasoned with Best Foods! Set aside 1/4 cup red cherries for garnish. Put balance of can in saucepan with 3/4 c. water, 1/2 c. sugar, 1/2 tsp. salt, 1-inch stick cinnamon, small strip lemon rind. Boil quickly 8 min. Rub cooked cherries through fine sieve. Stir 2 tbs. water into 1 tbs. cornstarch and add to cherry puree. Add cherries for garnish, simmer 4 min., stirring frequently. Top with 1/4 cup Real Mayonnaise folded into 1/2 c. whipped cream. (Serves 6.)



Top Trick for Sauces

The creamy goodness of Real Mayonnaise is ideal in hot sauces for vegetables. For POTPOURRI SAUCE—put 1/2 c. Best Foods Real Mayonnaise in top of double boiler. Stir in 6 tbs. milk. Add following chopped ingredients: 2 tbs. each of parsley, green pepper, onion; 1 tbs. pimiento; 2 hard-cooked eggs. Heat thoroughly; and serve.

Here are more "magic touches"!

Try them all—and see for yourself how Best Foods Real Mayonnaise adds flavor magic to dozens of different foods.

No wonder! It's so flavor-rich with good things... freshly broken eggs, added egg yolks, "Fresh-Press" salad oil, mild vinegar, and spices.

Dress Up Leftover Vegetables with its golden goodness. Breaded carrots, or cauliflower, sautéed in Real Mayonnaise make a crusty treat.

Transform Yesterday's Mashed Potatoes by whipping them again with Best Foods, and browning them in the oven.

Add Zest to Croquettes by using it as a binder. Efficient! Delicious!

Perk Up Hamburgers by spreading them with Best Foods before you broil them. A gourmet touch!

Flavor-Toast Buns and Rolls! Cut them, spread with Real Mayonnaise, pop under broiler. In a few minutes they're golden brown, flavor-rich!

And of course—there's endless salad magic in Real Mayonnaise. Wonderful "as is"—and so easy to vary!

Add fruit juice. Mix it with catsup or chili sauce. Blend it with whipped cream. Blend it ordinary "salad dressing," it won't contain no starchy filler.

Best Foods Real Mayonnaise is all pure mayonnaise. That's why it's America's favorite! That's why it's so good so many ways!