Sentinel

COQUILLE, ORGEON. FEBRUARY 21, 1952.

Social Events . . .

Clubs, Lodge and Local Activities

PHONE 3581
or 3591
LOIS McGOURTY
Woman's Editor

Maxine Parrish, Johnny Clark Say Vows In Baptist Church Ceremony

Emmanuel Baptist church was the setting for the wedding February 10 of Miss Maxine Parrish, daugther of Mr. and Mrs. Cldye Parrish, to Mr. Johnny Clark. The Rev. A. L. Kunkel officiated at the double-ring ceremony before an altar decked with white spring flowers.

Mr. Parrish gave his daughter in marriage. Her gown was of white slipper satin with fitted bodice, high neck and long sleeves. The straight skirt featured pleats in the front. Her fingertip veil fell from a pearl-clustered crown. She carried a white Bible with an orchid.

Maid of honor was the bride's sister, Miss Doris Parrish, who wore a gown with blue net skirt and velvet bodice. Bridesmaids were Miss Jean Peek of Portland whose gown was aqua and Miss Betty Finley who wore a pink net gown. All of the bride's attendants carried bouquets of gardenias.

Best man for Mr. Clark was the bride's brother, Ted Parrish and ushering was another brother, Richard Parrish, and Bill Willard.

For her daughter's wedding, Mrs. Parrish wore a green suit. Red accessories and a corsage of gardenias completed her costume.

Preceding the ceremony, Frank DeCosta sang "I Love You Truly." Miss Jean Foss played the wedding marches.

A reception at the church followed the ceremony. The reception table was centered with the three tiered wedding cake. Pink rosebuds and white candles in chrystal holders were used on the lace-covered table. Miss Foss cut the cake and Miss Donna Melton served it. Miss Finley served the punch.

When the couple left on the wedding trip by plane to Arkansas, the new Mrs. Clark was wearing a dark beige suit with white accessories. On her shoulder was pinned the orchid which she had carried on her white Bible for the ceremony.

On their return, Mrs. Clark will make her home with her parents here while her husband leaves for the service. The bride, a Coquille high school student, is a member of Job's Daughters and the school chorus. Mr. Clark graduated from Boxley, Ark. schools and has been employed at Coos Bay Lumber Company.

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Beta Sigma Phi's Re-Elect Officers

Beta Sigma Phi's voted February 11 to retain the present officers for the March 1952-53 term. They are Mrs. Frances Littrell, president; Mrs. Ardis Sherwood, vice-president; Mrs. Marian Hales, recording secretary; Mrs. Kathryn Maynard, corresponding secretary; Mrs. Joan Steinmetz, treasurer.

During the business meeting, it was reported that the recent food sale was a success. The major portion of the proceeds were given to the Cancer Research Fund which is sponsored by international Beta Sigma Phi clubs. Members voted to postpone rushing new members until fall when meetings resume after summer vacation.

The program was presented by Mrs. Ruth Creager whose subject was "Growth of Languages' and Mrs. Jeanne Ley who presented material on "Preparing a Speech". Mrs. Creager gave a resume of the origin and development of speech from earliest beginnings through present-day complexity. Mrs. Ley stressed practical suggstions that may be applied to all types of speech-making For practice in observing the rules, members were called upon for brief extemperaneous speeches.

The next meeting will be held February 25 at the home of Mrs. Eleanor Thompson, 520 N. Collier. Co-hostess will be Mrs. Ethyl Phillips. Mrs. Marian Moorehead will present the program topic which will be "Voice and Vocabulary."

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Birthdays Celebrated

Dr. Marshall Kennedy, Alton Grimes, Sig Peterson, Ed Detlefsen, Ed Throckmorton, Rod Creager, Eli Campbell and Al Smith celebrated birthdays this month at the monthly Rotary club birthday cake table.

During the meeting J. W. Snyder, production manager of Weyerhaueser Timber company's North Bend plant, spoke on the history of his company and methods used to manufacture wood products in this wodern age. He extended and invitation to all Rotarians to visit his North Bend plant at any time.

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MYF To Make Candy For Sale

Members of the Methodist Youth Fellowship will meet at the home of their advisor, Mrs. Omer Wisby next Thursday to make candy. Their candy sale will be held the following Saturday, Marsh 1, in front of the J. C. Penney store.

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All W.S.C.S. Circles Meet Today

All WSCS circles have planned meetings for this afternoon. Circle One will meet at one o'clock with Mrs. Julius Ruble as hostess. Mrs. Lloyd Leatherman will entertain Circle Two at 1:30 p.m. Circle Three will hold a potluck luncheon at noon at the home of Mrs. R. E. Boober.

QUEEN—Caroline Ray is crowned queen of the junior prom by John Clayton, vice-president of the junior class. Miss Ray was elected queen of the prom by the junior boys. The vivacious, auburn-haired queen reigned over the prom with all of the distinction of her office.

(Photo by Kuroda)

Beta Sigma Phi To Meet Monday

Alpha Tau chapter of Beta Sigma Phi will meet Monday at the home of Mrs. Eleanor Thompson, 520 N. Collier, at 8 p.m. Co-hostess is Mrs. Eyelyn Phillips. Mrs. Marian Moorehead will present the evening's program on "Voice and Vocabulary."

Holiday Theme For Meridians

The Meridian club will be entertained at its regular monthly meeting tonight (Thursday) at the Methodist church by Mr. and Mrs. Charles Busick and Mr. and Mrs. Gerry Woodward. Program and refreshments will follow a holiday theme.

Mrs. Harold Winnegar has returned to Silverton after a week's visit with her parents, Mr. and Mrs. H. C. Williams, and sister, Dorothy Williams. Mr. Winnegar and his mother drove down over the weekend.

Mr. and Mrs. Woodrow Robison are leaving this weekend for Los Angeles where Mr. Robison will attend a meeting of the Challenge cheese company as a representative of the Arago cooperative. They plan to be gone ten days.

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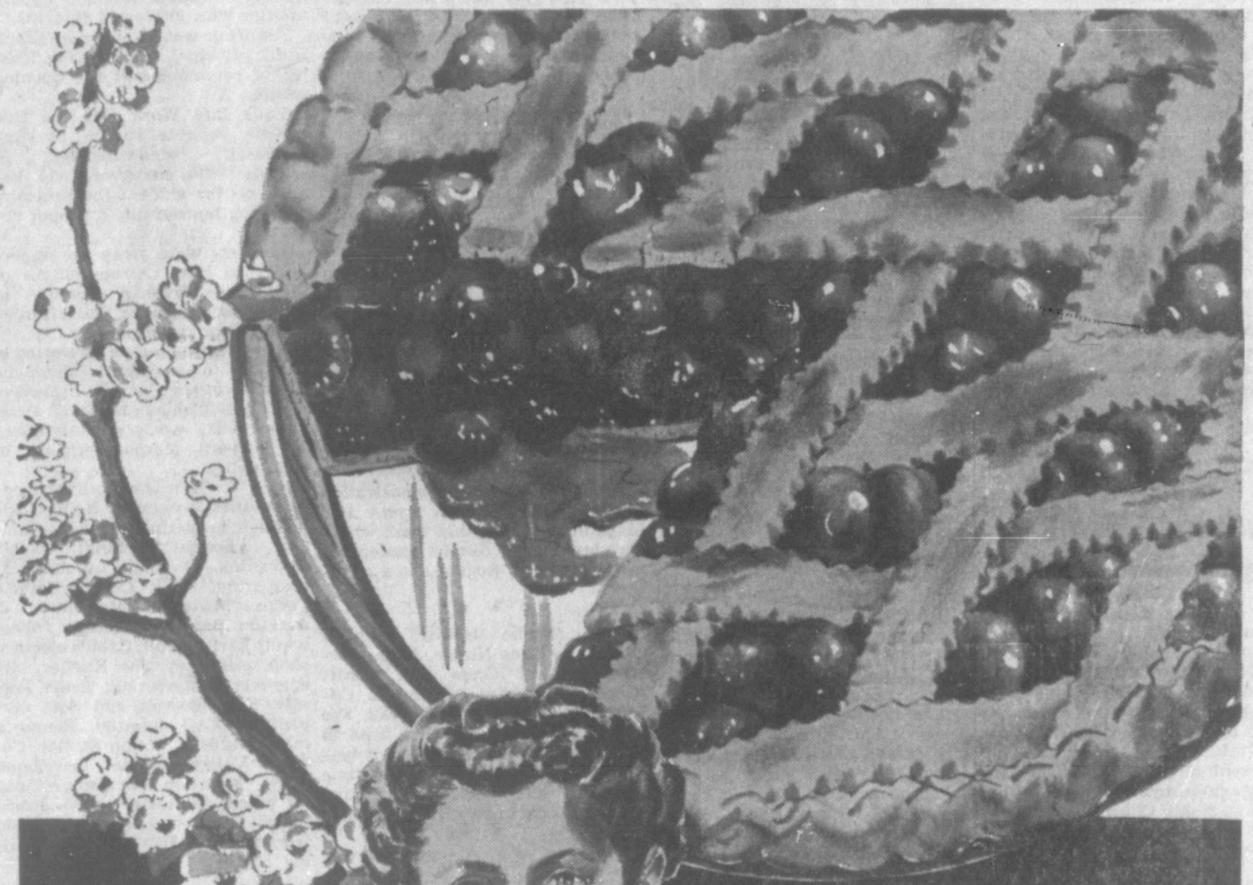

CROWN'S COOK-OF-THE-MONTH
MRS. JOHN W. SNIDER
Medford, Oregon

"I CANNOT TELL A LIE"
CROWN FLOUR
MAKES THE PERFECT CRUST FOR EVERY CHERRY PIE

LATTICE-TOP CHERRY PIE

PIE CRUST:

Mix together:
2 ¼ cups sifted Crown Flour
¾ teaspoon salt

Cut in:
⅔ cup cold shortening

Add, a few drops at a time, mixing lightly with fork, 4 or 5 tablespoons ice water.

Toss with fork until particles are slightly moistened. Press into a ball. Divide in half. Roll on lightly floured board to ⅛-inch thickness. Place in 9-inch tin. Add cherry mixture. Put top crust on pie. Place in very hot oven (450°F.) for 15 minutes, then reduce heat to moderate (350°F.) and bake about 30 minutes.

CHERRY MIXTURE:

2 ½ cups drained canned fruit
½ cup fruit juice
3 tablespoons Crown Flour
Sugar if desired.
¼ teaspoon salt

For other Cook-of-the-month recipes, write Celia Lee, Crown's home economist, c/o Crown Mills, Portland, Ore.

It's cherry pie time!...and Mrs. John Snider, Crown's cook-of-the-month from Medford, says, "Baking for my family is a pleasure, thanks to Crown Flour."

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