

The Women's Corner

Birthday Dinner Enjoyed By Group

Cascade Wonderland division 258, auxiliary to the Order of Railway Conductors, Crater Lake lodge 133, observed its second birthday with a turkey dinner served in the library clubroom on Sunday, November 13, at 4 p. m., to members of both lodges and their families.

The tables upon which the buffet dinner was served were decorated with pine cones, Poinsettia berries and chrysanthemums in shades of gold and bronze, and J. W. Ward and P. R. Holcomb carved the turkeys. Mrs. W. H. Turner, auxiliary president, presided at the table and introduced the master of ceremonies, B. E. Miller, Mrs. B. E. Miller, to whom the local auxiliary owes its inception, was recognized and thanked for her work preliminary to its organization and for her interest since.

E. W. Wirtz, a former member now deceased, had made a gavel, and his mother, in memoriam, had an engraved band added, and this was presented to Crater Lake lodge, with B. E. Miller making the presentation and W. H. Turner, chief conductor, accepting it in behalf of the lodge. L. E. Hubbard, secretary of 133, was presented with a Parker 51 pen, in appreciation of his 18 years of service as secretary.

There were brief talks by H. A. Sprague, retired trainmaster of the Southern Pacific; R. B. Grey, Southern Pacific conductor; J. A. Balcom, conductor with the Great Northern, and A. Petersteiner, OCAE conductor, and by Z. J. Powell, retired conductor.

There were accordion solos by Patsy Ruth Miller, piano solos by Emilie Johnson, tap dances by Donna Mae Hubbard and piano solos by Mrs. A. Petersteiner and the two daughters of W. R. Brittain. Sixty-five attended and enjoyed the dinner and the entertainment. Mrs. L. E. Hubbard was general chairman.

The next meeting of Cascade Wonderland division 258 will be on December 7, when there will be a potluck dinner and Christmas party at 6:30 in the library clubroom.

Pre-Thanksgiving Dinner Given

The Three R club met at the home of Kathleen Hepburn 911 Eldorado on November 8.

After the hostess served a luncheon pinocle was played. High scores went to Elvira Lien second to Ada Barken and special went to Charlotte Canoy.

The club planned the pre-Thanksgiving dinner that was held at the KC hall on November 20. Members husbands and children attended. Committee in charge of the dinner were Chloe Price, Jessie Steele, Ada Barleen and Alice Hoover.

Holiday Theme

Wednesday club members met at the Episcopal parish hall this past week for a card party. A Thanksgiving theme was carried out with hostesses Mrs. Bert Vaagen, Mrs. Ralph Ramos, Mrs. John Robinson, and Mrs. Ernest Howell serving dessert to the guests.

High in bridge went to Mrs. Chuck Bailey and Mrs. A. V. McVey and high in pinocle went to Mrs. John A. Paxton.

Members are reminded that at the next regular meeting to be held December 7 there will be election of officers for the coming year and all members are urged to attend.

Honors Given

TULELAKE—At a charmingly appointed no hostess dinner at the Sportsman's hotel, Tuesday night, November 15, several recipients of the Grand Cross of Color enjoyed dinner. The honorary insignia is given for outstanding work in the Order of the Rainbow for Girls. Those who attended hope to make it an annual affair.

Flowers in autumn colors were used on the table and tiny crocheted crosses in Rainbow colors, made by Mrs. C. C. Coulson were presented during the dinner hour.

Seated were Mrs. Ray Laird, Mrs. C. C. Coulson, Mrs. N. C. Wilkinson, Mrs. Harry Rose, Mrs. Fannie Phillips, Mrs. Luke McNulty, Mrs. George Fischer, Mrs. W. S. Edwards, Mrs. Charles K. Wise, Angelina Galloway and Harriett Coulson.

Brothers Unite

SHEVLIN—A reunion of the Emery brothers, sons of Mr. and Mrs. George Emery, was an event of Wednesday, October 5. It was the first time the seven brothers have been together in about 15 years.

The reunion was held at Buck Creek, at the Old Home place near Silver Lake, now the home of Ted Emery and family.

Ethel Cody, sister and Mrs. George Emery, mother of the boys, were the only members of the family not present.

Present were, Mr. E. A. Emery of Fort Klamath, Mr. Russell Emery, Silver Lake, Mr. Jim Emery, Shevlin, Mr. Ted Emery and Mr. Frank Emery, Chiloquin, Mr. Bill Emery of Sacramento and Mr. Wayne Emery of Tacoma, Wash. All of the wives were present, also seven grandchildren.

Social Meeting

BONANZA the regular social meeting of the Bonanza Women's club was held at the library on November 15 at 8 p. m.

Hostesses were Mrs. Merton Whipple and Mrs. Clayton Sharpe. Bridge, pinocle and Chinese checkers were enjoyed with Mrs. Bill Jones winning the prize in Chinese checkers. Mrs. Birdie Burk in bridge and Mrs. Roy Fernlund in pinocle.

Refreshments were served late in the evening to Barbara Miracle, Gerrie Dick, Helen McFall, Birdie Burk, Delores Prough, Clea Wells, Lola Horn, Mabel Maxwell, Dorothy Bechtold, Janet Fernlund and Mabel Maxwell.

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Oysters Enrich Holiday Fare

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Oysters Rockefeller Ask your dealer for one dozen oysters on the half shell. Serves 4 as appetizer, 2 as main course.

Cream 1/2 cup butter and mix in 1/4 cup fine bread crumbs. Add 1/2 cup frozen chopped spinach, 2 tablespoons minced onion, 2 tablespoons finely chopped parsley. Mix together thoroughly. Season with salt and pepper to taste. Spread generously over the top of each oyster in the half shell. Place filled oyster shells in a large baking or broiling pan in individual pie pans. Place in hot oven (400 degrees F.) for 20 minutes. Serve immediately.

Note: Save leftover frozen spinach to serve following day. A wonderful way to prepare it is to mix 1 can condensed mushroom soup with the chopped spinach. Heat together until smooth—about 10 minutes if spinach is completely thawed.

Baked Oysters (Serves 6) Drain and pat dry with paper toweling 1 quart oysters. Arrange oysters in buttered baking dish or 8 individual baking dishes. Sprinkle with salt, pepper and paprika. Cover with 1 cup grated sharp cheese. Drain liquid from No. 2 1/2 can tomatoes and spread thick pulp over the cheese. Sprinkle again with salt, pepper and paprika. Top with remaining grated cheese. Bake in a moderate oven (350 degrees F.) about 30 minutes.

Pinocle Club The Home Economics club of the Shasta View grange sponsored a pinocle party last Saturday evening at the home of Mrs. Edith Ward, 2705 Ward street. Mrs. Marguerite Ward was co-hostess.

Seven tables of pinocle were in play during the evening with high scores going to Floyd Hoover and Juanita Misco. Low to George Kunzman and Pauline Christen. Special prize to Clayton Ward, and traveling to Mrs. John Verlings.

Cake and coffee were served at the close of the evening.

Guests were: Mr. and Mrs. L. W. Barleen, Mr. and Mrs. Wayne Misco, Mr. and Mrs. Fred Lewis, Mr. and Mrs. Lewis Lowe, Mr. and Mrs. Floyd Hoover, Mr. and Mrs. Carl Yancey, Dr. and Mrs. Alva Custer, Mrs. Ruth Matthews, Mrs. Dacie Hoover, Mrs. Lois Abbey, Mrs. Pauline Christen, Mrs. Fannie Goddard, Mrs. Alice Travers, Mrs. John Verlings, Mrs. Christine Clark, Mr. George Kunzman, Mr. Eddie Curling, Mr. Andrew Bergloff, Mr. Harry Ward, Mr. Clayton Ward, and the two hostesses.

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Mr. George Kunzman, Mr. Eddie Curling, Mr. Andrew Bergloff, Mr. Harry Ward, Mr. Clayton Ward, and the two hostesses.

Three Ways To Stuff A Turkey

Mention stuffing for the Thanksgiving turkey and Oertrude Blair starts thinking fast. Outstanding American food expert with a long line of wonderful cooks for ancestors, Miss Blair gathers the following recipes from her memories of old-fashioned feasts.

"Grandmother's Sage and Onion Dressing which she regarded so fondly was one of the easiest to make, mostly because Grandmother prepared the bread in the easiest possible way. She merely dunked the dry bread in water until well soaked, then squeezed it to fluffy dryness. No crumbs to roll, no bread to cut in cubes."

Sage and Onion Dressing (For 12-pound bird)

Two loaves (second-day) bread, 1 tablespoon salt, 1/2 teaspoon dried sage, rubbed fine, 1/2 teaspoon each of dried rosemary, thyme, marjoram, rubbed fine, 1/2 cup minced parsley, 1 cup celery leaves and 2 top stems, cut fine, 1 cup finely cut onion, 1/2 cup melted drippings or butter or fortified margarine.

Soak bread in cold water, then squeeze dry, handful by handful. Add remaining ingredients except melted fat. Toss with two forks until well mixed. Add melted fat slowly, tossing as added. Stuff bird lightly. Any remaining dressing may be baked in one corner of the roasting pan.

Dressing No. 2

A dressing made with soaked bread squeezed dry has a slightly pudding-like texture. If you prefer one that is lighter and with more "grain," use the same ingredients as in dressing above, but mix as follows: Slice the second day bread; then cut into small cubes. Toast in a hot oven until lightly browned. Add remaining ingredients, except the fat. Mix well. Then melt the fat in 1/2 cup boiling water. Pour slowly over the dressing, tossing until well mixed.

Variations:

a) Add 1/2 cup raisins; 2 tart apples, finely cut. Reduce onions to 1/2 cup.

b) Add one dozen oysters, each cut into several pieces. Use the oyster liquor as part of water in which to melt the fat.

Dressing No. 3

Rich, fine, crumbly dressing for 12-pound bird! One quart fine dry crumbs (can be made from 2 loaves bread), 1 cup coarsely chopped walnuts or pecans (optional), 1 large onion, finely minced, 1 cup celery leaves and top stems, finely cut, 1/2 cup finely minced parsley, 1 teaspoon poultry seasoning, 1/2 teaspoon sage (dry and powdered), 1 cup butter or margarine, melted.

Mix ingredients in order named, tossing well to mix.

Dressing for Duck or Spare Ribs

One cup crushed pineapple, drained of juice, 4 tart apples, pared, quartered and sliced, 1/2 cup raisins, 2 teaspoon powdered ginger.

Mix well. Use as stuffing for duck, spare ribs and any rich meat.

Malin Ladies Aid

The Ladies Aid of the Malin church met on Thursday afternoon, November 17 at the church.

It was a missionary and social meeting, the subject of the talk being, "The Bible, its need and distribution in the world through Bible societies." Mrs. Theresa McCub was leader.

Mrs. Smalley led the devotions after which Mrs. Betty Henzel, president, conducted a short business meeting. It was decided to have a food sale and bazaar on December 3.

The next social meeting will be the annual Christmas party with an exchange of gifts.

Foodstuffs were brought for a box to be sent to the family in France the Aid is helping. The next meeting, in December, will be a work meeting.

It Pays to Use the Want-Ads!



TURKEY TOASTWEEK—Pat leftover turkey on the table in the most appealing way.



This girl caps her curls in plastic to keep her coiffure dry and perfectly set.

Social Calendar

Friday, December 3 10:30 a. m. until 3 p. m.—Ambrose club pre-Christmas Bazaar in the Zion Lutheran church.

Saturday, December 3 Bazaar and luncheon in the First Methodist church sponsored by Women's Society of Christian Service of the Methodist church.

Thursday, December 8 American Association of University Women annual Christmas party at St. Paul's parish hall.

Wednesday, February 15 Klamath Community Concert. Big Weisenberg, Pelican theater.

Friday, December 16 7:30 p. m.—Zulema Temple, Daughters of the Nile club Christmas dinner at the Willard hotel, Terminal.

Annual Christmas party of the Daughters of the Nile, Willard hotel.

Wednesday, December 21 Annual Klamath Union high school Christmas concert, KUIHS auditorium.

Thursday, December 22 Second night of annual KUIHS Christmas concert.

Wednesday, January 25 Klamath Community concert, Nan Merriman Pelican theater.

Friday, April 14 Klamath Community concert, Wagner Opera company Pelican theater; Weisenberg, Pelican theater.

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ON THE EVE OF THANKSGIVING TONIGHT, 7:45 O'CLOCK

SERMON:—"My 'Thank You' to God" Pastor Irvin Tweet SENIOR AND JUNIOR CHOIRS WILL SING

Klamath Lutheran Church

Cross and Crescent Streets

ON THE EVE OF THANKSGIVING TONIGHT, 7:45 O'CLOCK

SERMON:—"My 'Thank You' to God" Pastor Irvin Tweet SENIOR AND JUNIOR CHOIRS WILL SING

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Business Meeting Held by Sorority

Wanda Castel of Fort Klamath entertained members of Tau Chapter, Beta Sigma Phi on November 17, for their regular business meeting. President Joan Puckett presided for the meeting. The discussion of "Love, Life's Highest Relation to Man" was led by Dee Lorraine Heath.

Upon adjournment, Libbie Ober, recently initiated member of the sorority, was honored with a surprise kitchen shower.

Many useful gifts were received by Miss Ober, who is the bride-elect of Pat O'Giehlly.

Assisting as hostesses were, Dee Heath and Juanita Fried.

Members enjoying the meeting included Olive Cornett, sponsor, Joan Puckett, president, Sylvia Clayton, Shirley Perkins, Gloria Canton, Phyllis McNeel, Dorothy Skeel, Libby Ober, Pat Brady, Melba Jester, Juanita Fried, Dee Heath, Wanda Castel and Lois Foster.

Guests See Show

Friends of George Pilcraft were entertained at the Filtrcraft home on Earl Street Saturday, November 13 on the occasion of his seventh birthday.

The guests first attended the Hi-Ho Fun show and returned for a luncheon with traditional ice cream and cake.

Helping George celebrate were Louis Moody Johnny Cox, Carol Macartney, Janny Smith, Vickie Howie, Lynn Bertram, Joy Olson, Steve Siles, Bobby Thompson, Kathleen Ball, Johnny Ball, Johnny Roberts, John Brineger, Alex Brumbaugh, Tommy Shaw, George Myers, Robby Ellingson, Darrell Miller, Bill Sprout, Billy Brineger, and Kent Puckett.

Cal-Ore

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