

THE WOMAN'S PAGE

SOCIETY

By BEULAH JEWETT

Contributions to this page, society, women's clubs, and personals, to be telephoned to the society editor by Friday of each week. Telephone No. 135.

Large Luncheon at Riddle Home

Small yellow chrysanthemums and marigolds, the smart flowers of the season, formed the setting on Saturday, November third, for an attractive luncheon for which Mrs. I. B. Riddle and Mrs. J. D. Osborn were hostesses at the Riddle home. At a table lovely with the yellow blooms were placed for Mrs. L. B. Skinner, Mrs. George Johnson, Mrs. George Bradburn, Mrs. Washington Hughes, Mrs. W. R. Conley, Mrs. H. D. Stapleton, Mrs. R. L. Giles, Mrs. D. S. Weir, Mrs. Wella, Mrs. M. F. Rice, Mrs. Ernest Applewhite, Mrs. C. E. Hazar, Mrs. C. E. Rusho, Mrs. W. J. Weaver, Mrs. A. A. Wilder, Mrs. C. S. Heinline, Mrs. George Swell, Mrs. Chaucer Markoe, Mrs. Grant Osborn, Mrs. Leo Rapp, Mrs. Grant Osborn assisted the hostesses.

Young People of Christian Church Meet

The young people of the Christian church met on Thursday evening at the church parsonage for a combined business and social evening. Unique games devised by Miss Elsie Hudson, chairman of the entertainment committee, sped the evening hours, and interesting contests kept the young people amused. Pop corn, puffed rice and apples were served.

Annual Chrysanthemum Show November 17

The second annual Chrysanthemum Show to be sponsored by the Benson Parent-Teachers' association has been announced for November sixteenth and seventeenth, and there is considerable interest in the forthcoming floral event. The show was very successful last year, the ladies deciding to hold it each year. The Hochradel building at 117 Jackson street has been chosen as the location and an admission charge of 10 cents will be made. Tea will be served for which a silver offering will be made. The proceeds will be used to beautify and reconstruct the Benson school grounds. Growers from all over the county are urged to bring in their choicest blooms for this event, and although the season is later this year than usual, one of the most beautiful displays is expected. Mrs. W. H. Boyden has charge of the show this year.

Miss Maxine Sykes, formerly a popular young Roseburg girl, is expected home on November eighteenth to spend a week with her parents, Mr. and Mrs. S. K. Sykes. Miss Sykes is now making her home in Seattle where she is employed at the First National bank.

Art Embroidery Club Meets on Wednesday

The ladies of the Roseburg Art Embroidery club were the guests of Mrs. Belle Stephenson on Wednesday afternoon, the members enjoying their usual pleasant afternoon of sewing and conversation. Mrs. Stephenson served a delicious luncheon. Mrs. Stephenson's guests for the afternoon were Alma Bloom, Mrs. Virginia Brooks, Mrs. Wm. Carstens, Mrs. Earl Decker, Mrs. Lucy Ingels, Mrs. Ed Johnson, Mrs. Mary Morgan, Mrs. Ella Palm, Mrs. Henry Snyder, Mrs. Charles Wamsley, Mrs. Henry Worthington, Mrs. George Clark, Mrs. Veta Brown, Mrs. Clara Cawfield.

Mrs. I. A. Dean of Riddle, whose poems are a source of delight to her many friends, has widened her scope of activities to dress designing. Mrs. Dean recently designed a dress which she sent to the Woman's Home Companion, receiving a check in payment, and a request for a story about the dress, and the circumstances concerning its creation. The dress pattern and story will appear in the February number of the Companion.

Mrs. Riddle Is Hostess Saturday

A number of friends were invited today by Mrs. I. B. Riddle to her home for one o'clock luncheon, and to spend a pleasant afternoon. Lovely yellow chrysanthemums and marigolds were used about the rooms. Seated about the table were Mrs. S. A. Sanford, Mrs. Albert Abrahams, Mrs. J. W. Hamilton, Mrs. Elbert Herrmann, Mrs. E. B. Stewart, Mrs. Claude Riddle, Mrs. Story Iles, Mrs. L. A. Wells, Mrs. Chaucer Markoe, Mrs. Fred Chapman, and Mrs. George Quine. Mrs. J. D. Osborn and Mrs. M. F. Rice assisted the hostess.

Wedding at Myrtle Creek Friday

The wedding of Miss Helen Benson and Mr. Orla Truman Hartley was solemnized at Myrtle Creek, Friday, Rev. Anderson reading the ceremony. Miss Benson is the daughter of Dr. and Mrs. Edward Benson of Myrtle Creek and has spent the past few years at Berkeley. Mr. Hartley resides at Vancouver, Washington, where they will make their home after a wedding trip to southern Oregon points on the coast.

Prominent Ladies Are Luncheon Hostesses

Mrs. J. C. Hume and Mrs. George Holter, who are entertaining with a series of smart bridge luncheons, were hostesses on Wednesday and Thursday of this week at the home of the former and other luncheons will follow within the next few weeks. Dainty shades of yellow, accentuated with chrysanthemums and other fall flowers made the table most attractive. Mrs. Nathan Fullerton and Mrs. A. F. Sether assisted the hostesses on Wednesday. Mrs. C. W. Wharton winning high honors at bridge. Mrs. I. G. Broadway and Mrs. J. E. Sawyer assisted on Thursday, and bridge prize was won by Miss Gertrude Rast.

Wednesday's guests were: Mrs. Clair K. Allen, Mrs. Carl Wimberly, Mrs. Natalie Baum, Mrs. Roy Belows, Mrs. J. E. Barker, Mrs. C. A. Lockwood, Mrs. J. I. Love, Mrs. D. S. Weir, Mrs. J. E. Enzer, Mrs. C. W. Wharton, Mrs. Charles Tisdale. Thursday's guests: Mrs. William Bell, Mrs. Ben Zigler, Mrs. V. M. Peterson, Mrs. B. Casey, Mrs. M. S. Allan, Mrs. Robert Donovan, Mrs. A. F. Sether, Mrs. O. D. McAllister, Mrs. E. H. Stewart, Mrs. Irvin Bruhn, Mrs. Mark Tisdale, and Miss Gertrude Rast.

Bellview Club Will Have Christmas Tree

Mrs. W. F. Price and Mrs. Carl Roselund were joint hostesses Thursday afternoon to the members of the Bellview club, the ladies gathering at the home of Mrs. Price. Guests of the club for the afternoon were Mrs. Boise of Bonville, Mrs. John Price of Portland, Mrs. Russell and Mrs. Lewis. Plant were made for a Christmas tree and party at which the members will entertain the small children. Mrs. Ross Lovelace and Mrs. J. O. Arthur will entertain the club on December 13 at the home of Mrs. Arthur in Laureldale.

Mr. and Mrs. John Little, of Ortling, Washington, are guests here of their son, E. Little. Mr. and Mrs. Little are enroute to California to spend the winter.

Ladies of B. of R. T. Sponsor Surprise Party

Mrs. S. W. Starmer and Mrs. C. H. Snoddy were pleasantly surprised on Wednesday evening, when the members of the Ladies Auxiliary to the B. of R. T. sponsored a delightful party in their honor at the home of Mrs. Starmer. Entertaining games were played, and a luncheon brought by the ladies was served. About twenty two enjoyed the evening.

Roseburg Girl Has Poem Published

Miss Mariel Hunt of San Francisco daughter of Mrs. F. W. Hunt, of Roseburg, has a clever poem which was published in the November issue of the Farm Journal, a magazine issued at Philadelphia, Pa. Miss Hunt formerly attended school in Roseburg, and has a large number of friends here. The poem is as follows:

A Flowery Controversy.

A tear was in the Violet's eye,
A smile was on her lips;
She said, when asked the reason why,
"I saw the old Cowslip."

Wild Rose laughed in the morning breeze,
As back and forth she swung,
That Johnny-Jump-up could not reach
The branch from which she hung.

The Hollyhock beside the wall
Was filled with anger grim;
"Twas caused by Black-eyed Susan,
Who slyly winked at him."

The Poppy shook her fiery head,
Kept it bobbin', bobbin';
The old Snapdragon's quarrel so,
She feared they would Wake-robin.

The Lady's-slipper tapped applause,
The Foxglove's clapped in glee,
The Tulips laughed right merrily
To see them disagree.

Jack-in-the-pulpit raised his voice,
Sweet concord to restore;
The Blue-bells rang their sweetest tones,
And all was peace once more.

Earl Burr Host to Football Team

The members of the High School football team were bidden on Wednesday evening to the Earl Burr residence, honoring Coach Larson, and to spend a pleasant afternoon. Orange and black, the high school colors, were effectively used for decorations, the same motif being in evocation, the same motif being in evocation, the same motif being in evocation. Seated about the table were Mrs. S. A. Sanford, Mrs. Albert Abrahams, Mrs. J. W. Hamilton, Mrs. Elbert Herrmann, Mrs. E. B. Stewart, Mrs. Claude Riddle, Mrs. Story Iles, Mrs. L. A. Wells, Mrs. Chaucer Markoe, Mrs. Fred Chapman, and Mrs. George Quine. Mrs. J. D. Osborn and Mrs. M. F. Rice assisted the hostess.

Festive Little Book Makes Attractive Gift

Tucked away in a corner of one's Christmas box this year, a festive little green book, containing within all the stored up sweetness of years of housewifery, should be found. The gift has a touch of the unusual, it is attractive, practical, and makes that

one small hint of thoughtfulness that means so much.

The publication of the Benson school cook book was a noteworthy event among the season's activities in school and club circles, and one that was keenly anticipated by club members, school patrons, and all Roseburg housewives. The book was first issued last year, and was so successful that the ladies determined on a larger and better edition this year. The recipes are "tried and true." The best cooks in Roseburg have used them many times, and in addition to these many suggestions for the housewife are incorporated, suggestions that mean much to the amateur.

A new department that will be appreciated is the prune recipe section where a number of varied and delicious methods of cooking prunes may be found.

The publishing committee this year consisted of Mrs. H. M. Pierson, Mrs. H. C. Darby, and Mrs. S. L. Kidder. They were assisted by Mrs. George Wharton, Mrs. L. O. Maddox, Mrs. David Lenox, and Mrs. R. L. Whipple. The books may be purchased at McKean Darby and Baldwin's, Crocker Drug Store, D. H. Lenox, Roseburg Book Co., E. A. Petty, Ott's Music Store, Kidder's Shoe Store, Brunn's, Fullerton's Drug Store.

The Heinline Conservatory studio party announced for Friday evening has been indefinitely postponed owing to the illness of Mrs. Heinline.

Fullerton P. T. A. Has Business Session

The Fullerton Parent Teachers' association held its regular monthly business meeting at the school house Thursday evening. A short program consisting of the following numbers was an enjoyable event: vocal solo, Mrs. Ashcraft, echoes of the state convention, Mrs. Churchill; P. T. A. magazine work, Mrs. Harris; recreation for the children, Mrs. I. Irwin; Child welfare work, Mrs. Louis Kohlman; Extension work, Mrs. Bradford. A community sing and business session followed the program.

Sewing Club Is Organized Wednesday

A number of ladies who reside in the same vicinity were invited to the home of Mrs. L. W. Metzger on Thursday afternoon for the purpose of organizing a neighborhood sewing club. The club will meet every two weeks, the next meeting to be with Mrs. W. R. Brown. Social chatting and sewing occupied the ladies; and a dainty luncheon was served by Mrs. Metzger. The members of the club will be Mrs. W. R. Brown, Mrs. Victor Short, Mrs. L. W. Metzger, Mrs. J. Parks, Mrs. Hercher, Mrs. Clifford Jenkins.

McClintock's Hosts at Dinner Monday

A number of the younger matrons and their husbands were invited on Monday evening to the home of Mr. and Mrs. Leon E. McClintock, where dinner was served at six thirty, at a table charmingly centered with pink rosebuds. Covers were placed for Mr. and Mrs. Albert Bashford, Mr. and Mrs. J. R. Farrington, Mr. and Mrs. H. C. Church, Mr. and Mrs. Herbert Quine, Mr. and Mrs. Clair K. Allen, and Mr. and Mrs. McClintock. Tables for bridge were made up, Mrs. Allen and Mr. Quine winning high honors.

Elks Will Have Dance and Turkey Supper

Elks and their ladies are keenly anticipating the dance on next Thursday evening, this being the second to be held this season. A turkey supper will be served after the dance, and one of the largest affairs of the season is planned by the committee. Other features will vary the usual routine and a good time is planned for the large number of Elks expected to attend. The Umpqua Five will play.

Community Circle at Ten Mile

A number of Ten Mile ladies met on Wednesday at the home of Mrs. F. R. Breitenbacher, and organized a social club to be known as "The Community Circle." The club will meet every two weeks, the next meeting to be with Mrs. J. G. Barnes, on Wednesday, November 21. Mrs. Breitenbacher, assisted by her daughter, Miss Beulah Breitenbacher, served a dainty luncheon.

Rebekahs Motor to Oakland Wednesday

In the interest of the new organization of Lady Muscovites, which will organize in Roseburg on November seventeenth as a part of the Muscovite ceremonial, twenty-six of the members of the Rebekahs lodges of Roseburg motored to Oakland on Wednesday evening, where a special meeting was held in their honor. Talks were made by different members of the Roseburg delegation concerning the purpose and advantages of the Lady Muscovites, and a banquet was served by the Oakland lodge.

Mrs. Rosa B. Parrott of the English Department of the high school has accepted an invitation to speak at the Oregon Council of English meeting which will be held in Portland in December in connection with the O. S. T. A. "Methods of Teaching Literature in the High School," is the subject assigned.

Luncheon Club at Wimberly Home

Mrs. Glenn Wimberly invited the matrons belonging to the Saturday Luncheon club to her home today, serving a delicious luncheon at a table exquisite with yellow, hard chrysanthemums and chrysanthemum favors. Covers were placed for a number of guests in addition to the club members: Mrs. Charles McElhinny, Mrs. Lloyd Whipple, Mrs. Carl Wimberly, Mrs. Guy Cordou, Mrs. Sam Shoemaker, Mrs. Roy Catching, Mrs. Ed Thornton, Mrs. Jack Wharton, Mrs. George Johnson, Mrs. Kenneth Quine, Mrs. George Wharton, Mrs. Roy Bellows, guests, Mrs. P. W. Poorman of Salem, Mrs. Alvin Knudson, Mrs. Charles Tisdale, Mrs. Ned Dixon, Mrs. Fred Strang. The ladies spent the afternoon hours with bridge.

Mr. and Mrs. C. B. Wade entertained informally at a small dinner on Friday evening. Covers were placed at an attractive table for Mr. and Mrs. Tom Wharton, Miss Edith Miller, Mr. Ivan Pickens. A table for cards was made up after the dinner hour.

Mrs. Wilder Hostess to Bridge Club

A pleasant afternoon was spent on Friday at the A. A. Wilder home by the Friday Afternoon Bridge club. Mrs. F. W. Poorman of Salem was the guest of the club for the afternoon. The rooms of the attractive home were enhanced with a simple adornment of cut chrysanthemums. The hostess was assisted by Mrs. I. G. Broadway and Mrs. Nathan Fullerton. Enjoying Mrs. Wilder's hospitality were Mrs. J. P. Barker, Mrs. I. G. Broadway, Mrs. J. E. Barker, Mrs. A. Baum, Mrs. Nathan Fullerton, Mrs. J. C. Hume, Mrs. S. A. Sanford, Mrs. Roy Bellows, Mrs. J. E. Sawyer, Mrs. C. W. Wharton, Mrs. F. W. Chapman, Mrs. Stanley Kidder, Miss Gertrude Rast, Mrs. F. W. Poorman.

A meeting of the Benson Parent-Teachers' association was held on Friday evening, the greater part of the time being taken up with reports from Mrs. Darby, Mrs. Kidder and Mrs. Bradford, delegates to the state convention held recently at Medford. His-or-reast slides, and a talk by Principal Gustin entertained the members.

Bran Cookie Recipe From New England



FLORENCE TAFT EATON

THE VERY newest recipe for bran cookies is supplied by Mrs. Florence Taft Eaton, widely known New England home economist and dietitian, whose food dishes are famed through the columns of many women's magazines. Her new recipe is named "Concordia Bran Cookies" in honor of her "own home town," and calls for bran that is all bran. The cookies, she declares, are excellent for children, and delicious for afternoon teas or to accompany desserts.

"My mother was the best all-around cook I have ever seen," Mrs. Eaton says, "and to her competent teaching, and to my long subsequent experience of house-keeping and cookery and much study along these lines, with a few lessons now and then from noted culinary lights, I owe whatever knowledge of cookery and household arts I now possess."

This is the recipe:

One-third cup sugar, 1/2 cup butter or butter and lard mixed, 1/4 cup of sour milk, 1/4 of a level teaspoon of soda (in the milk), a few grains of nutmeg, grated orange peel from half an orange (any preferred flavoring may be used), 1/2 cup entire wheat flour, 1/2 cup all bran, additional flour as needed. Combine sugar and shortening, salt and flavoring, beat until creamed, add milk and soda and other ingredients, cool and then add flour to consistency for rolling. If the dough is chilled and stiffened less additional flour will be required and the cookies will be more delicate. Roll as thin as possible on well floured board, roll grooved roller over in both directions, making tiny squares, dust off superfluous flour and cut with fancy cutters into attractive shapes. This will make about four-dozen cookies.

TIGHT HATS NECESSARY FOR THE SHINGLED BOB



IN NEW YORK, at least, it would seem that eight out of ten of the most fashionable women are bobbed of hair.

Not the full curled bob—that is dreadfully passe. But the short bob, the boyish bob, the straight clinging bob, the wind-blown bob—a sort of "tousled" effect. Anything really delightful, and show the shape of a pretty head to advantage, and very often are the making of a perfect profile.

Of course no hat can be pinned on to any of these bobs. So the designers have invented the tiny cloche, and the little buttons of hats that fit as snugly as possible. Lanvin has designed a smart thing to go with the new trousseau. It is shown in the sketch to the upper left. It is black satin-covered buckram, cut in four sections, with self-cord binding the seams. On top of this, she has placed a large ivory hand-carved button, and fastened it with gold threads and threads of Chinese blue and bronze.

The second type of hat for these bobs is shown right beneath, at the left bottom. This hat is the

plain black felt cloche. This model is ubiquitous. Dull and plain as anything, it accompanies the most luxurious of wraps and the swiftest of sport tops. It is a great favorite with the smartly dressed woman.

The proper accessories with this bob are the tight throat band of large beads—turquoise or jade or crystal being the favorites, with matching earrings made of large jumps of the same.

In the evening, madame pulls around a broad band of shining metal cloth and fastens it with something brilliant in front, and allows a fringe of her straight little, tight little, right little bob to border the bottom.

If one can train the side hair to curl over on each cheek, the effect is very piquant.

And if one can wear bangs, one is inclined to resemble a Dutch doll or a Chinese doll, or something delightfully old-fashioned from way back in the eighties.

The bob should be straight, but a mere suggestion of a curl is permissible, especially if it occurs in ripples at the back of the head, near the nape of the neck.



Earrings

PARIS, Nov. 10.—Rings on her fingers and rings in her ears, midday must have earrings wherever she goes this winter.

They are the chosen ornament for they outline the face and bring out all its beauty. In fact, many of the hats would be less chic without earrings.

There are earrings for the simple costume, for the elaborate gown, for the daytime as well as for night. There are earrings "de style" to complete an oriental or Chinese costume. There are even earrings for the boudoir gown which apparently seem so to be without great value but are none the less graceful and beautiful.

The smart jewellers are showing many colored earrings, lovely made with crystal, coral with jet or bright red stones. It is quite the thing now to have the earrings match the gown. Large pear pearls are the earrings par excellence for the evening gown. Generally mounted in fine platinum they make a charming accompaniment to a soft silky skin. They are a little heavy and away as one walks. Presenting a little less value but very much in vogue are the large pearl tassel earrings, and then there are very long ones of pearls of different sizes mounted one upon the other, the largest one being in the lobe. Sometimes there are pastilles which are amusing and large plaques of jade chased in jet or pearls.

Help the Wheat Crop Recipes

What can we women do to help the wheat grower this year? The only remedy for low prices of wheat is greater consumption of this staple. We must learn to use more of it and to use it in new ways.

For those who are tired of the common recipes for cakes and breads, here are some novel and tasty date recipes that will give your family a real treat.

Date Yeast Bread—2 cups flour, 1 tablespoon sugar, 1 yeast cake, 2 tablespoons salt, 1 cup hot milk, 1 cup water, 2 packages dates, 1 table-

spoon lard, or other fat. Add 1/2 cup flour for kneading.

This recipe makes two loaves of bread. Cream sugar and yeast together. Put lard and salt in a bowl and pour hot milk over it. Add water and mix well. Add yeast and sugar and flour. Knead on a floured board until smooth and elastic. Place in greased bowl. Cover and let rise in warm place until double in bulk.

Stone and chop dates and add to dough, mixing well. Turn on a floured board and shape into two loaves. Place in greased pans and again allow to rise until double in bulk. Brush with milk and put in hot oven. After 30 minutes reduce heat and bake 30 to 35 minutes longer.

Economy cake fudge—1 1/2 cups sugar, 2 squares chocolate, 1 cup boiling water, 1 cup sugar, 1 cup chopped dates, 2 even tablespoons butter, 1 cup 1/2 teaspoon baking powder, 1 tea spoon soda, pinch of cream of tartar.

Dissolve chocolate in half cup boiling water and cook until smooth. Cream butter and sugar, add well beaten egg yolk, then chocolate, flour and baking powder. Lastly add soda dissolved in the other half cup of boiling water. Bake in a dripping pan, and treat with the white of the egg, adding to it the same amount of water. Thicken with powdered sugar and a pinch of cream of tartar and chopped dates.

Date Scones—2 cups flour, 1/2 teaspoon baking powder, 1/2 cup sugar, 1/2 teaspoon salt, 2 tables butter or other fat, 1/2 cup milk, 1 egg, 1 table spoon melted butter, 1/2 teaspoon cinnamon.

This recipe makes ten scones. Sift flour, baking powder, sugar and cinnamon together. Cut in butter with knife and rub in with tips of fingers. Add 1/2 cup milk and beaten egg and mix slowly. Mix thoroughly. Turn on a floured board and roll to 1/2 inch thickness. Cut into squares of about 2 inches. Brush one half of each square with butter, sprinkle with a little nutmeg and fold over. Bake in a oven about 15 minutes.

Apple Sauce Cake—1 1/2 cups flour, 1 cup butter or other fat, 1 egg, 1/2 cup brown sugar, 1 teaspoon baking powder, 1 teaspoon salt, 1/2 teaspoon clove, 1/2 teaspoon cinnamon, 1/2 cup broken walnut meats, 1 cup unwashed apple sauce.

Cream butter and add sugar slowly, creaming them together. Add by measure 1 1/2 cups of flour, baking powder, salt, spices and soda together and add to egg mixture. Add apple sauce and beat well. If apple sauce is thick, add remaining half of flour. Add floured dates and walnuts. Pour into greased pan and bake in moderate oven 40 to 50 minutes. This cake may be frozen if desired.

"Arabian" Bread—2 cups flour, 2 teaspoons baking powder, 1 teaspoon sugar, 1/2 cup sugar, 1 teaspoon cinnamon, 1/2 cup broken walnut meats, 1 cup

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