THE WOMAN'S PAGE

SOCIETY

By BEULAH JEWETT

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

...ne Complements Sisters Friday

...Dine, who is an active ... of the younger set, ... entertained informally ... Friday evening complimentary of her sorority sisters, ... A. C. who are guests ... for the holidays. ... and Mildred ... Miss Helen Marbourger, ... of cards, music, and ... entertained the young ... in charming ... manner.

... at Miss Quine's were ... Marbourger, ... Reymers, ... Carter, Vera ... and Marion Porter, ... Whiting, ... Hayner, ... Martha Kaulhausen, ... Mesdames Bert Bates ... and Harport Quine.

...s Gather For ...s Dinner

... family gathered ... for their annual Christmas ... at the home of Mr. and ... Wharton. Red roses ... a handsomely appointed ... where covers were ... Mr. and Mrs. Glenn ... and son, Mr. and Mrs. ... and son, Mr. and ... Wharton, Mr. and ... Wharton, Miss Bess ... Miss Jane Wharton, ... Joseph Steinbach and Mrs. Tom Wharton.

Mrs. G. B. Allens entertained Christmas Day, Mr. and ... Albany at Seattle, and ... Albany of the same ... party motored to Roseburg ... Mrs. Albany returned ... Miss Albany will ... a house guest here.

...Hosts at ...ner Party

... a delightfully ... with a miniature ... tree and holly, ... C. S. McMillan entertained ... number of guests at ... Thanksgiving at five thirty. ... were placed for Mrs. Sa... of Portland, house... the McMillan, Mr. and ... W. H. Fisher, Adrian Fisher ... Somerville, Mr. and ... Bell, Mr. and Mrs. ... Keane, Douglas Waite ... Miss Florence Yoe.

... dinner at the Heilbrun home on Friday evening, ... Mr. and Mrs. S. A. Sanford, ... Portland, Misses ... and Genevieve Thomas, ... Mr. and Mrs. ...

Mrs. S. B. Jones served a delicious dinner on Tuesday ... number of young people ... her daughter Mrs. ... A Christmas tree ... gifts preceded ... and charades following the dinner hour.

Complements ... Girl Monday

... cousin, Miss Helen ... of O. A. C., who is ... over the holidays, Mrs. ... Conder invited a ... the younger set to be ... at dinner on Monday. ... were with the ... were Misses ... Evelyn Galloway, ... Marion ... Miss Porter, Miss ... Fern Reynolds, ... Iris Rice.

Mrs. S. A. Sanford have ... Mr. and Mrs. H. ... and daughters, Mildred ... and son, Robert, at ... Sanford served ... guests at ... Mr. George E. ... were additional

...mily Party ...mas Day

... family par... Christmas ... in Roseburg, ... the home of Mrs. ... North Main ... served dinner ... Mr. and Mrs. H. ... and son Landon, Mr. ... Johnson and sons ... Forest, Mr. and ... of Portland, ... Harry of Co... and Mrs. T. M. Nor... Clyde Sor... Florence and ...

...z Enjoyed ...Meeting

... Rosebush opened ... Thursday, December ... of the Melrose ... A Christmas ... was ... F. Gass, Mrs. ... Mrs. Harper ... Mrs. T. H. ... Mrs. O. Mathews, Mrs. ... Mrs. R. A. Bu... Mrs. C. E. Mabley, Mrs. ... Mrs. P. A. ... Burroway.

Supper and Theatre Party on Birthday Anniversary

The fourteenth birthday anniversary of Miss Mildred Morris was the occasion of an enjoyable party Friday evening at the home of her parents, Mr. and Mrs. G. J. Morris, at 1018 Military street. The young people were enjoined to arrive early, and after games and music, supper was served at a table centered with a small Christmas tree, the guests finding their places by means of Santa Claus place cards. Seated at the table were Misses Mildred and Marion Hufham, Carmelita Blalock, Evelyn Trotter, Dorothy and Margaret Arundel, Lucille Peterson, Opal Cordon, Icie Ellis, and the hostess.

After supper Mr. and Mrs. Morris chaperoned the young folks to the Majestic theatre.

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Mr. and Mrs. G. H. Reid of Riverside had as guests on Christmas day, Orvin G. Reid of Marshfield, and E. L. Vallotte of Marshfield. A number of additional guests called on Christmas evening for several hours of music and games.

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Children Gather at Thomas Carnes Home

Mr. and Mrs. Thomas P. Carnes have as their Christmas holiday guests their son and daughter, Mr. James E. Carnes of Las Vegas, Nevada, and Mrs. Wm. C. Furchner, and three children of Butte, Montana. Additional guests for the tree and dinner on Christmas day were Mr. and Mrs. J. Howard Carnes and three children, and Mr. and Mrs. Paul Spain and son, Frank.

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Mr. and Mrs. Bert Bates entertained at Christmas dinner, Mrs. Ella Leuzh, Miss Edna Leuzh, Eston Leuzh, Mr. and Mrs. B. W. Bates and son, Ross, and Mr. and Mrs. J. F. Dillard and daughter, Charlotte Lee.

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Virginia Yount Is Hostess to Friends

Little Virginia Yount played hostess to her friends on Saturday afternoon her fourth birthday anniversary, the youngsters enjoying a Christmas tree which held a bright balloon for each one of the girls, and a toy boat for the boys. A large birthday cake with candles was cut by the small hostess.

Enjoying the party were Mavis Melvin, Dorothy Frear, Kathryn DeLapp, Clara Belle Stephenson, Barbara Clark, Katharine Best, Jean Fox, Phyllis Ann Bolter, Agnes Crawford, Mildred Ziegler, Barbara King, Georgine King, Connie Tremper, Marie Goux, Betty Neuner, Shirley May Brunn, Marjorie Wetherell, Louis Melvin, Richard Doucette, Everett Cox, Joseph Dunn, Irvin Brunn, and Niven Crawford.

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Mr. and Mrs. L. A. Dillard invited a number of the members of the family to be their guests on Christmas Day, entertaining Mr. and Mrs. W. L. Cobb and family, Mr. and Mrs. Tom Cobb and family, and Mrs. S. F. Cobb.

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College Dance Is Announced for Tonight

The "home from school" folks will make merry tonight at the K. P. Hall, the O. A. C. students here for the holidays having invited the alumni, Roseburg High School students, and faculty to an informal dance. A number of alumni and high school students from distant points in the county will motor in for the dance which is always one of the gayest events of the holiday season.

Burton Hutton is arranging the details of the dance, assisted by Jeannette Rice, Maurice Newland, Ivan Atterbury, Chester Morgan, LaVerne Hawn, Marion Porter and Donald Helliwell.

Patrons and patronesses announced are Mrs. A. R. Houser, Mr. and Mrs. Fred Schwartz, Mr. and Mrs. D. H. Morgan, Mr. and Mrs. Napoleon Rice, and Mr. and Mrs. J. O. Newland. Music for the dance will be provided by William Barr, Ferrol Iles, Virgil Sexton, all of O. A. C. and Earl Patterson and Linton Bowden. Pennants representing every fraternity on the college campus will be used in decorating the hall. Dancing will be from 8:30 to 11:59.

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Mr. and Mrs. R. A. Calhoun of Garden Valley served dinner on Christmas Day to Mr. and Mrs. Bruton and family, Mrs. Wood and Miles Tina Iven.

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Mr. and Mrs. Bert Wells Are Dinner Hosts

Mr. and Mrs. Bert Wells served a delicious turkey dinner at one o'clock on Christmas day, to Mr. and Mrs. Hunt Chase and children, Helen, Frances, Dorothy, Donald and Robert, Miss Celia Black and Mr. and Mrs. A. J. Young and sons Adelbert and Bernard. A large poinsettia decorated the dinner table, and mistletoe and evergreens were used about the rooms.

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A number of guests enjoyed dinner on Christmas day at the home of Mr. and Mrs. Harold Fee. Covers were placed for Mr. and Mrs. Louis Melvin, Mr. and Mrs. Ben Ziegler, and Mr. and Mrs. Robert Bissell.

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Mrs. Allan Carson of Salem is a Christmas holiday guest at the home of her parents, Mr. and Mrs. J. W. Hamilton.

New Year's Ball Brilliant Coming Event

The New Year's Ball of the Catholic Daughters of America on Wednesday evening will be a brilliant gathering, this event always taking precedence on the social calendar for the week after Christmas. An innovation this year will be the musical program from 8 to 9, which will include a piano duet by the Misses Ness; vocal solo, Miss Florence Sinnott; whistling solo, Miss Ellomay Wilson; instrumental solo, Miss Lucille Keonig; vocal solo, Miss Helen Casey; spring dance, Miss Mildred Sinniger; saxaphone solo, Luis Langenberg, accompanied by Miss Marie Langenberg; vocal solo, Mrs. A. M. Knudtson.

Patronesses for the event are Mesdames T. Ness, H. Casey, Harold Nichols, Harry Kennes, John Bryan, P. J. Ballf, Richard Willett, H. W. Shaw, John Sinniger, J. Monroe and Theodore Tremper. The Blue Devils orchestra has been engaged.

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The Misses Bitzer served a delicious turkey dinner on Christmas day, entertaining a number of guests.

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Eighteen Guests at H. S. French Home

Mr. and Mrs. H. S. French served dinner on Christmas day to eighteen guests, placing covers for Miss Maud Rason of Portland, Mrs. Mary Watson of Orange, California, Mr. and Mrs. Earl Pickens, Wayne, Vernita and Kenneth Pickens, Mr. and Mrs. Vivian French, Virginia, Mary and Margaret French, Mr. and Mrs. Harley Watson, Louise and Gordon Watson. A small Christmas tree and bronze and white chrysanthemums were cleverly arranged on the attractive table.

Mrs. Mary Watson was complemented with another dinner on Friday at the H. S. French home, Mr. and Mrs. Harley Watson and two children, Louise and Gordon, being additional guests.

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Miss Maud Rason of Portland, is a holiday guest at the home of Mr. and Mrs. V. S. French.

Dancing Party Is Brilliant Social Event

Christmas sentiment inspired the appointments for the dancing party on Friday evening for which Mr. and Mrs. Frank Lilburn, and Dr. and Mrs. L. A. Wells were hosts at the A. J. Lilburn residence in Laurelwood. Garlands of evergreen festooned the rooms where the gay party gathered, and a large Christmas tree and several miniature trees were bright notes of color. A two-piece orchestra played for the dancers, and a buffet luncheon completed the evening. A favor dance with a gift for each guest was an entertaining feature.

Bidden to the affair were Mr. and Mrs. Lloyd Crocker, Mr. and Mrs. R. W. Bates, Mr. and Mrs. A. B. Crawford, Mr. and Mrs. Nathan Fullerton, Mr. and Mrs. Charles Lockwood, Mr. and Mrs. J. C. Hume, Mr. and Mrs. Irvin Brunn, Mr. and Mrs. Ben Ziegler, Mr. and Mrs. I. O. Broadway, Mr. and Mrs. Harry Stapleton, Mr. and Mrs. A. A. Wilder, Mr. and Mrs. George A. Beadburn, Mr. and Mrs. Harry Winston, Mr. and Mrs. John Throne, Mr. and Mrs. Theodore Tremper, Mr. and Mrs. Will H. Gerrestsen, Mr. and Mrs. Albert Miesell, Mr. and Mrs. Charles McElhiney, Mr. and Mrs. Edwin Thornton, Mr. and Mrs. Albert Bashford, Mr. and Mrs. V. M. Petterson, Mr. and Mrs. R. R. Shoemaker, Mr. and Mrs. Sam Shoemaker, Mr. and Mrs. Charles Wharton, Mr. and Mrs. L. A. Dillard, Mr. and Mrs. Fred Strang, Mr. and Mrs. C. E. Hogar, Mr. and Mrs. Glenn Wimberly, Mr. and Mrs. Carl Wimberly, Mr. and Mrs. Alvin Knudtson, Mr. and Mrs. Guy Gordon, Mr. and Mrs. Fred Haynes, Mr. and Mrs. A. J. Lilburn, and Niven Crawford, of Dunsmuir, California.

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Dr. and Mrs. Clair K. Allen entertained on Christmas day Mr. and Mrs. N. A. White of Washougal, Washington.

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Christmas Ball Given In Gay Setting

All the colorful aspects of the Christmas season combined on Thursday evening to make the annual Christmas Ball, for which the Roseburg Fire Department was host, a successful event. The armory wore a Christmas dress of evergreen, with red and green ropes hung with tinsel and sparkling ornaments encircling the hall. Punch was poured in an evergreen bower booth, and several candy dances varied the program. The Blue Devils orchestra played for the dancing.

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Guests for Christmas dinner at the R. L. DeLapp home were Mr. and Mrs. W. D. Love of Glenn Echo farm, and C. J. Williams of Roseburg.

Homemakers' Corner

(Conducted by Miss Alice L. Webb, State College of Washington.)

Cocoanut Creams.

A pretty confection that is easy to make and needs no cooking, is cocoanut creams, by the following recipe: Color 3 tablespoons of heavy cream a deep shade of lavender with color paste, add ½ teaspoon violet essence or vanilla and a cup of shredded cocoanut. Let it stand 10 minutes, then add 1 cup of confectioner's sugar, sifted, and heat it over hot water till it is softened enough to drop from the tip of a fork on waxed paper, in rough balls the size of a chocolate cream drop. Leave it until firm. If desired other colors and flavors may be used. If you have no waxed paper, use a slightly greased tin.

C ffee Cream.

To make coffee creams, put 2 tablespoons of ground coffee and 4 tablespoons of water in a saucepan and bring it to a boiling point, boil 2 minutes, then strain through double cheesecloth. Add enough confectioners' sugar to stiffen it, and knead it until it is smooth. Use it as centers for chocolate creams or bonbons, or for walnut, pecan or cherry creams; or roll it out a quarter of an inch thick, cut it with a small round cutter, and roll in granulated sugar.

Date Creams.

Wash your dates and remove the stones. Make up some fondant (recipes were given recently in these columns) and flavor and color it as desired. Roll bits of the fondant into small cylinders, put them into the dates where the stone was removed, and roll the date thus stuffed in granulated sugar. Pile them on a bonbon dish, or pack them in layers in a candy box with waxed paper between the layers. Chopped nuts may be mixed with the fondant, or the edge of the fondant projecting from the date may be dipped in the chopped nuts.

Lemon Creams.

Mix two tablespoons of lemon juice and a few drops of lemon extract, and add sifted confectioners' sugar until it is stiff enough to knead, adding yellow color paste until it is a delicate color. Knead smooth, roll into quarter-inch thick roll, and cut out the creams with a small round cutter.

Ginger Creams.

Mix two tablespoons of ginger syrup out of a preserved ginger jar with 4 tablespoons of the preserved ginger chopped fine, add sifted confectioners' sugar until it is stiff enough to knead smooth, and shape into little round balls. They may be decorated on top with bits of the preserved ginger.

Maple Nut Creams.

Put 4 tablespoons of maple syrup in a little bowl and sift in, one tablespoon at a time, a cup of confectioner's sugar, stirring till it is smooth. Then add enough of the sugar to make a stiff candy, knead it smooth, shape in small balls, and roll in 6 tablespoons of chopped nuts.

Chocolate Caramels.

Put into a saucepan ½ cup of white sugar, same of brown, same of molasses, and bring to a boil. Add 2 squares of grated chocolate and a third of a cup of cream or milk. Let it boil until it begins to thicken, and add another third of a cup of milk. Stir it again, allow it to boil till it thickens, and add the rest of the cup of milk. Stir it gently, but constantly so that it will not burn, but do not beat it as that may cause it to grain. Boil it till it makes a firm ball in cold water. (If you have a candy thermometer, it will be about 242 degrees F.) Add a teaspoon of vanilla, another of baking soda, ½ teaspoon of salt, 2 tablespoons of butter, and a cup of whole nut meats. Then turn it into a buttered tin and when cold, cut into squares about three-quarters of an inch wide. The caramel should be about three-quarters of an inch deep in the pan, so as to make the cubes square. This caramel requires a longer time cooking than some other recipes, to make it properly. When taken off the fire, it should be as firm when tried in cold water as you wish it to be when cut up in squares and served.

Women Legislators.

How many homemakers have noted that fact that in the state of Washington alone there is to be this session of the legislature four women lawmakers: Mrs. Harry John Mustler of Snohomish, Mrs. Maude Sweetman of King and Mrs. Reeves of Chelan, all reelected to the house, and Miss Reba Hurn of Spokane in the Senate. Mrs. Jessie Bullock Kastner, who was the Farmer-Laborite in the last legislature, failed of re-election.

Interesting Women's Club.

The Women's National Foundation is reported to have suspended activities. But the Women's Peace Society, organized to foster immediate and universal disarmament, abolition of mob violence, and free trade the world over, is very much alive, though now five years old. Mrs. Henry Villard, New York City, is the president, and Mrs. John Palmer, secretary.

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THEATRES

Antlers Theatre

The way of a title is long and devious. Especially those titles that are selected for original stories. Of course, it is different with titles of stage plays and books. They have a certain commercial value and to change them would be ridiculous although it is a frequent occurrence in the motion picture industry.

Harold Lloyd is one of the toughest customers of title writers. He always has been very successful in selecting snappy, appealing titles which fit in perfectly with his story. Consequently, his demands are a little more severe than the next.

For his new picture, which he has called "Hot Water," at the Antlers Sunday, Monday and Tuesday, Lloyd waded through nearly five hundred suggestions, out of this mass he first picked the title "Hobby," which remained virtual it throughout the production of the picture.

Antlers Theatre.

Speaking of screen thrills!

There's one that ought to leave a lifelong impression on everyone who sees it down at the Antlers theatre right now. It's the avalanche scene in the Zane Grey Paramount picture, "Wanderer of the Wasteland," which opens at the Antlers yesterday and will remain until Saturday. Irvin Willat directed the production, which was adapted from the novel of the same name by George C. Hull and Victor Irvin.

Liberty Theatre.

"A great picture made under great difficulties," was the comment of Sol Lesser, president of Principal Pictures Corporation after the completion of production work on his film version of "The Mine with the Iron Door," Harold Bell Wright's newest and greatest popular novel, and which is announced as the feature picture for Sunday at the Liberty theater.

For Mr. Wright, when he wrote his story, travelled into the Canada del Oro (Canyon of Gold) in the Catalina mountains in Arizona, near Tucson, by horseback and over rough country which did not then boast even a trail. And Mr. Lesser, in order to transfer to the screen this story just as it had been written, arranged to photograph the pictures in exactly the same location and reproduce many of the exact scenes.

Youthful Lines

Constance Talmadge Wears a Wrap Designed With the Definite Idea of Youth.

The notes of youth, simplicity and gayety are essential in selecting the wrap which adorn the subdeb so smartly at the fashionable fall dances.

Constance Talmadge, who portrays the flapper roles so successfully in her First National pictures, wears with charming grace a youthful wrap in "Her Night of Romance."

It is always difficult to combine lines of youth with a distinguished silhouette, but Miss Talmadge has selected a wrap which is both unusual in design and yet decidedly youthful.

The material used in this smart little cloak is velvet, soft and clinging, yet warm and comfortable for chill evenings. The unusual features of the wrap are the broad collar of velvet flowers which outlines the neck and the deep cuffs of the same floral trimming. These flat and many shaded flowers lend a most appealing effect and one which should prove a popular fad in the way of trimming.

In a season where fur is used so lavishly as a means of enhancing the loveliness of the fall cloak it is somewhat refreshing to find a wrap such as Miss Talmadge sponsors. The youthful appeal of the flowers and the grace of the wrap-around model, with the deep hem line, all go to make a most interesting silhouette and one which is decidedly youthful.

SUNDAY AT THE — CHURCHES —

Presbyterian Church. Sunday evening the choir will give a musical program. The choir will be assisted by Mrs. R. L. F. Linteff, mezzo soprano. The quartette consists of C. L. Searing, tenor; Mrs. F. L. Strang, soprano; Mrs. Albert Minturn, contralto; W. C. Harding, bass. Program: "Sing Alleluia Forth," Buck; Chorus, "Break Forth into Joy," Simper; quartette, "Hark, Hark, My Soul," Shelley Qintet; "There Were Shepherds," Vincent; chorus, "Silent Night, Holy Night," Gruber; quartette, "Sing O Heavens" Tours; chorus; Mrs. F. L. Strang, director; C. H. Arundel, organist. At the morning service the pastor will preach on "God and Love and Life Eternal." A hearty invitation is extended to any one who has no church home to worship with us.

First Church of Christ, Scientist. 212 East Douglas street. Regular services are held Sunday morning at 11 o'clock and Wednesday evening at 8 o'clock, this meeting includes testimonies of healing. Sunday school convenes each Sunday morning at 9:45. All ages from 4 to 20 years are admitted. The reading room in the front of the church building is open daily except Sundays and holidays from 2 to 4 p. m. attend. The subject for Sunday's lesson will be: "Christian Science."

Catholic Church. Kane and Oak streets. Rev. B. Clery, pastor. Dec. 28th. Mass and Sermon at 8 a. m. Catechism class at 9:45 a. m. High Mass and Sermon at 10:30 a. m. Rosary and Benediction of the M. B. S. in the evening at 7:30.

Church of Christ of Myrtle Creek for Dec. 28. Preaching at 11:00 a. m. Subject "The Importance of Genesis." The church members are requested to bring their dinner and following the morning service and a basket dinner at the church there will be held the annual business meeting and election of officers. This is a very important meeting and all the members are urged to be present. Preaching at 7:30 p. m. Subject "Did the Pope Change the Sabbath—And Should Christians Observe This Day?" Sermon illustrated by charts. A cordial invitation extended to the public.

LUKE ELLOTT, Minister.

Bible Standard Mission. 117 Jackson St. Rev. L. F. Burror, pastor. Sat. evening is Young People's service, 7:30. Services Sunday at 2:30 and 7:30. In the afternoon the pastor wil speak, the subject being "Reflections and The Future." A thought for the beginning of the new year. Preaching again at 7:30. Subject being "Ruth Gleaning in the Harvest." Also services on Tues. and Fri. evenings at 7:30. Services at Glengary Sun. 11 o'clock. Services at the Old Soldiers home every Fri. afternoon at 2:30. News Years Eve, we are having a watch night meeting. Services starting 7:30. We extend to you a cordial invitation to come and worship with us. You will be sure to enjoy these good old fashioned gospel services.

Come one come all to the Salvation Army Hall, 311 Jackson St. Saturday eve at 7 sharp and listen to music, song, recitation and readings about our Saviour and see the representation of His birth place, a manger and our tree for the kiddies with old Santa Claus to give away the presents. Come one, come all. Sunday, Holiness meeting at 11 a. m. Sunday school at 2 oclock. Old Soldiers Home meeting at 3:30. Y. P. L. at 6:45. Salvation Army regular meeting at 7:30.

First Baptist Church. Corner Lane and Rose Sts. H. L. Caldwell minister. 9:45 a. m. Sunday school, Carlos Page, Supt. A large and effective school is being maintained for the benefit of both adults and children. Whatever your age or knowledge you may find a place and welcome in this school. 11:00 a. m. morning worship. Sermon by the pastor on a New Year's theme. Vocal solo by Doris Price. Orchestra. 6:30 p. m. Intermediate and junior. All young people may find a place. 7:30 p. m. evening worship. Sermon by the pastor. Music by the choir and orchestra. Public cordially welcome at any or all of the above services.

First M. E. Church, corner of Main and Lane streets. Rev. Joseph Knotts, pastor. The Sunday school meets at 9:45 a. m. with Mr. L. R. Goodburn as superintendent. We have an efficient corps of teachers and a splendid course of Bible study. "Come with us and we will do thee good." This is the last Sunday of the year. The morning sermon theme is "Backwards and Forwards." You will want to hear this sermon. The Epworth League meets at 6:30 p. m. An interesting meeting is planned. Our numbers are increasing. All young people invited. The evening sermon theme is "Facing the Issue." Dare we show our colors? Have we the stamina to meet our problems? Come and see. Good music by the choir morning and evening. A cordial invitation is extended to all, especially strangers.

St. George's Episcopal Church. Communion service at 8 a. m. Church school at 9:45. Late service at 11 a. m. Rev. A. O. Dodge, vicar.

Lutheran Services. There will be no Lutheran services next Sunday. Likewise on New Year's Day. H. H. Youngs, pastor.

International Bible Students Association. Study at 939 W. First St. Sunday at 10:30 a. m. The subjects for study will be "The Resurrection and the Spirit of Atonement." Sunday evening at 7:30 p. m. at the Moose Hall Mr. G. O. Jenck will speak; the subject will be "The Creation." Come and hear what the Bible says about the creation of mankind. All are invited. Seats free. No collection.

Christian Church. Our Christmas service will be held next Sunday morning, with special Christmas choruses, and special sermon. In the evening we will have our good old fashioned "sing" with the kind of songs mother used to sing, only we will have a good live orchestra to help it along. The subject in the evening will be, "What Think Ye of Christ?" Let's keep up the splendid attendance we have been having, cold or no cold. Be sure and be there next Sunday at 9:45 when the Bible school starts. Remember it's the last Sunday of the year and will materially aid, or detract from the quarterly average. We must not fall down next Sunday. Brave the cold again, it will be warmer next year. H. E. Mow.

M. E. Church, South. Main and Lane streets. Stewart O'Dell pastor. Sunday school at 9:45, led by Superintendent W. L. Cobb. Sermon by pastor at 11:00 and at 7:30 upon "The New Year." Epworth League at 6:30. Watch night program by league Wednesday evening. The Epworth League of Myrtle Creek and the First Methodist church of Roseburg, will be the guests of the evening.

The Rev. J. B. Needham will preach at Calapooia Sunday at 11 o'clock. All the people of the community who recognize the Christian church as the leading factor in our civilization are urgently requested to support this service by their presence Sunday morning.

The Kiwanis Club entertained the veterans of the Soldiers' Home at a dinner on Christmas eve, at 5 o'clock, in the dining hall of the Soldiers' Home. A very interesting musical program was held during the dinner, being composed of a solo, by Mrs. Fred Strang, instrumental selections by Bert G. Bates, two selections by the Kiwanis quartet, and two selections by the Boy Scout orchestra.

Henry Elpel, of Camas Valley, was fined $5 in the justice court today, charged with assault and battery. Elpel, and a neighbor, A. Manfred engaged in an argument over stock, which resulted in a fight in which Elpel was the aggressor, it was stated.

Hints From a House-Wife's Kitchen Diary

Delicious Fall Dishes

WHY NEGLECT THE PEAR?

The pear is a neglected fruit and undeservedly, for it is refreshing and lends itself to a variety of uses for the table when cooked.

Late pears often solve a problem for the housewife who has to devise a variety of preparations for the table for winter use. Preserved in their own syrup they will be ready to serve for breakfast during the winter, either warmed in the oven or cold. And they can be served as a dessert too, or used for salads in conjunction with other all year round fruit.

Pear conserve is one of the most attractive forms of using the pear, which is now plentiful.

Pare and core a half peck of pears. Place them in an enameled ware preserving kettle which will preserve their delicate color and flavor, and let them stand for twelve hours. Enameled ware being impervious to the action of fruit acids, there will be no danger of the fruit becoming impaired. After that drain off the liquor and bring it to a boil for about ten minutes. Add the pears and half a pound of seeded raisins. Then add the juice of two lemons and one orange and cook slowly until it thickens. During the last quarter of an hour of cooking add half a pound of broken walnut meats. Seal in air-tight jars while hot.

SWEET POTATOES MARSHMALLOWED STYLE

Sweet potatoes in any form are always appetizing because of their beautiful color. The usual candied style with a few additional dainties are particularly tasty, and made this way they are a nice light appetizing luncheon dish for kiddies and grown ups.

Peel and parboil medium sized potatoes for about twenty minutes. Cut lengthwise in thick slices and place a layer of potatoes in a well buttered enameled ware baking dish. Enameled ware should be used because its chrome surface is exactly what is needed, both in preparation and cleaning, because sticky substances do not adhere to it.

Dot the potatoes with tiny pieces of butter and sprinkle on one tablespoonful of chopped nuts, some raisins, and one teaspoonful brown sugar. Add another layer of potatoes, butter, nuts, raisins and sugar, and proceed in this way until all the potatoes are used. Then put a layer of marshmallows on top. Bake in a hot oven until the potatoes are soft and the marshmallows a delicate brown.

MODERN MINCE MEAT

The old-fashioned mince meat used for tarttets and pies has really gone out of style. Although we continue to use the old name, the beef and pork are now eliminated and only sweetmeats make up the ingredients. This is a simple modification of the regulation mince meat, and since it is usually served as dessert, it is more digestible.

The following proportions will make two fair sized pies or ten of the individual variety.

Chop one cupful of seeded raisins. Place in an enameled ware saucepan which will not affect or be affected by the various fruit acids in this mixture. Add one cupful currants, two tablespoonfuls shredded citron, one tablespoonful grated orange peel and one of lemon peel, two tablespoonfuls butter, one cupful brown sugar, one half teaspoonful each of grated nutmeg, cinnamon, and salt, and one half cupful of grape juice or sweet cider. Pour over all one cupful boiling water. Bring to boiling point and add two tablespoonfuls flour blended with two tablespoonfuls of cold water. Cook for ten minutes longer, stirring frequently. Cool before using.

THE HAPPY COMBINATION

Pork and apples go so well together that it is rather unusual for pork to be served without apple sauce. But the art of preparing them together, their flavors intermingled, by far surpasses the old method of cooking them individually. The new way of combining them is a simple one and worth while knowing and trying.

Select chops from the loin or ribs. Dip each in egg which has been beaten with one tablespoonful of milk, then dip in fine dry bread crumbs, and brown quickly in a pan with plenty of hot fat. Remove the chops and place in an enameled ware baking dish, which is so china-like and dainty in appearance that it can be brought to the table and used as a serving dish. Dust the chops with salt, pepper and a little thyme. Place on each chop half a red apple cut crosswise and cored, but not pared. Pour over all half a cupful of boiling water and set in a hot oven to bake until the apples and pork are tender, adding more water if necessary. Garnish with parsley when serving.