

THE WOMAN'S PAGE

SOCIETY

By GRACE CARROLL

All contributions to this page, society, women's clubs, and personals, should be telephoned to the society editor by Friday

February is always an outstanding month on the calendar of society folk and this year a whirl of gay parties and dances will fill the weeks. The important dates of the month, Washington's birthday, Valentine's Day, and Lincoln's birthday, bring a host of clever and diverting ideas to the mind of the society matron. The latter part of the month will be rather quiet, many of the matrons retiring from social activities during the Lenten season, which will open Ash Wednesday, February 17.

Several events are engrossing the attention of different groups next week. One will be the dance sponsored by the Catholic Daughters of America on Tuesday evening. Mrs. T. H. Ness is chairman of affairs and the dance will be held at the popular Oriental Gardens, and music will be furnished by the Oriental Gardens Ballroom orchestra. A Colonial Tea and Exhibit is being sponsored by the Roseburg Women's Club on Saturday, February 20, and will draw the interest of many society folk and lovers of antiques to a large display and collection of old relics and historical articles.

D. A. R. Silver Tea
Interesting Event

The Umpqua Chapter Daughters of American Revolution had a silver tea at the Moose hall on Monday afternoon at 2 o'clock, for the benefit of the Student Loan Fund. The rooms were decorated effectively with carnations, and lovely spring flowers were fragrant in baskets and vases. The program opened with an assembly song, "America," and Mrs. Stover, who is with the Anderson meetings, gave several interesting numbers. Her reading was followed by a delightful cornet solo, and a piano dialogue entertained the group. Mrs. Sowl, of Multnomah, a visiting matron here, who is an accomplished musician, and has a contralto voice of sweet tone, gave several vocal numbers. Walter S. Germain entertained with a trombone solo, and Miss Elbow May Wilson's whistling solo proved diverting. Mrs. Fred Strang, accompanied by Mrs. A. Kanauas, gave a vocal solo. Miss Lucille Spangston was piano accompanist for the other vocal selections. Mrs. Seymour Jones, of Salem, who is state regent of the D. A. R., was present and gave a very constructive address on D. A. R. work.

Mrs. John Busenbark and Mrs. Grinstead presided at the tea tables, and Mrs. W. L. Willis and Mrs. Helen G. Smick received. Mrs. E. H. Churchill, Mrs. Campbell, Mrs. Taylor and Mrs. Katherine Busenbark of Portland were assisting. Mrs. Wm. Bell was chairman of the program.

Coos Bay Women's Club to Have Open House

A letter has been received by Miss Ethel L. Webb from Ellen Rudna, publicity chairman of the Coos Bay Business and Professional Women's Club, inviting the members of the Roseburg club to be present at open house in the new club rooms at Marshfield on Sunday.

The local club members are anxious to have a good representation at Coos Bay on Sunday and it is expected that a number will motor there for the day.

McAllister-Pickett Nuptials Saturday

Of interest to many Roseburg people is the announcement of the wedding of Miss Ruth A. Pickett, of Rogue River, and Mrs. L. Dexter McAllister of this city, which was solemnized Saturday evening at 6 o'clock, at the home of the groom's parents, Mr. and Mrs. C. L. McAllister, of Shaw, Oregon.

The ceremony was read by Rev. Sover, of Salem, before relatives and a few intimate friends, and following there was a wedding supper for the bridal party and guests at the home of Mr. and Mrs. C. L. McAllister.

Mrs. McAllister is the daughter of Mr. C. R. Pickett, of Kirbyville, Missouri, and for a time made her home in this city. During the past few months she has been attending Oregon Normal School. Mr. McAllister is chief clerk at the Terminal hotel and the brother of Glenn McAllister of this city. Mr. and Mrs. McAllister returned here late Monday afternoon by auto, and will be at home on 221 West street after March 1.

Barnums Honor Guests From Roseburg

Mr. and Mrs. E. W. Barnum were hosts at a progressive 500 party Thursday evening honoring Mrs. and Mrs. Floyd Wilson of Roseburg. Decorations and refreshments were carried out in Valentine motif. High scores went to Mrs. Floyd Wilson and Algeri Mirrason and Story Musson. The guest list included Mr. and Mrs. Floyd Wilson, Mr. and Mrs. Algeri Johnson, Mr. and Mrs. Roy Drury, Mr. and Mrs. Arthur Wade, Mr. and Mrs. Story Musson, Misses Dorcas Mirrason, Ruth Wade, Misses Rowdolph Jepson and Harold Savage as the host and hostess, Mr. and Mrs. Barnum—Southwestern Daily News, Coos Bay.

Club Women Serve Dinner to Masons

A delicious dinner, prepared by the ladies of the Roseburg Women's Club, was served to the members of the Masonic lodge preceding their regular meeting on Wednesday. This is one of many dinners the club has planned to serve to business men and organizations of the city, and the proceeds will go to the fund for the new club house. Mrs. J. C. Ponsler was general chairman, Mrs. H. Looft was in charge of the dinner and Mrs. F. R. Dunlap was chairman of the decoration committee.

The club is now preparing for a card party to be given at the Moose hall on the evening of February 26, to which the public is invited. There will be bridge and five hundred and prizes will be offered. Mrs. George A. Bradburn is in charge of the affair. Proceeds of this will also go to the club house fund.

Many Antiques at Colonial Tea and Exhibit

In keeping with the recent revival of interest in the old times, dances and music will be the Early American Exhibit and Colonial tea, which is being sponsored by the Roseburg Women's Club at the Moose hall on Saturday afternoon, February 20.

Plans for the exhibit are rapidly being completed and the opportunity will be given the people of Roseburg to view historical relics, jewelry, clothes and silverware. The antiques will be on display during the afternoon and tea will be served from 2 to 5 o'clock. There will be several program numbers during the afternoon. The Women's Club is taking this means of raising the pledge to the \$20,000 fund which was voted at the last annual session of the Oregon Federation of Women's Clubs.

Patriotic Program at Women's Club Meeting

The birthday anniversaries of famous men of the nation will provide the patriotic motif for the next club meeting of the Roseburg Women's Club, which will be on Tuesday of next week at the Moose hall.

The meeting will open at 2 o'clock and a program of music and patriotic numbers have been arranged to interest the club members. The topic for the day will be "American Citizenship." Mrs. R. E. Compton and Mrs. H. E. Coleman are in charge of the program.

K. P.'s Pleasantly Entertained Wednesday

The newly elected Chancellor Commander, C. W. Parker, and the Pythian Sisters, pleasantly surprised the members of Alpha Lodge, Number 47, on Wednesday evening, entertaining them at dancing and with a banquet following the regular meeting of the lodge and the completion of initiatory work.

The wives of several of the members were instrumental in keeping the banquet and dance a secret, and the members were surprised when met by the ladies in the lodge room following the ritualistic ceremonies. A sumptuous banquet was served and the time was pleasantly spent in dancing, many of the old fashioned dances and quadrilles adding to the entertainment of the evening. Several were interested in five hundred and made up tables for the game. Mr. Parker's aim in sponsoring the entertainment was to celebrate the fact that the past year in Pythianism has shown a great gain in membership in the grand domain of Oregon. The order now has over ten thousand members in the state of Oregon and the state stands third in membership in the order, Washington and California leading. The membership goal for the year 1926 has been set for twelve thousand by the Grand Chancellor Robert D. Lytle. Mr. and Mrs. Parker recently returned from a trip to southern points, the former going as far as Florida and Mrs. Parker visiting in California. They entertained the lodge members with descriptions of the places they had visited and a number of amusing experiences.

Supper-Dance Entertains Group Saturday

Mr. and Mrs. Clay Smith were hosts at a supper-dance on Saturday evening of last week, inviting a number of the married set and the younger set of Roseburg to their spacious home in Winston.

The affair was one of the most enjoyable of dances sponsored through the mid-winter season and following a few hours of dancing the guests enjoyed a delicious supper. Mr. and Mrs. Smith's guests were Mr. and Mrs. M. B. Green, Mr. and Mrs. Fred Winston, Mr. and Mrs. L. B. Skinner, Mr. and Mrs. John Throne, Dr. and Mrs. George Baehner, Dr. and Mrs. George A. Bradburn, Mr. and Mrs. Fred Renner, Mr. and Mrs. George Johnson, Mr. and Mrs. F. A. Warner, Mr. and Mrs. W. L. Craven, Mr. and Mrs. Earl Agee, Mr. and Mrs. Harry Winston, Mr. and Mrs. Howard Carnes, Mr. and Mrs. W. C. Winston, the Misses Marion Porter, Dorothy Winston, Helen Baehner, Elizabeth Renner, Norma Winston, Emma Mae Craven, Anne Irwin and Messrs. George Bradburn, Lyman Skinner, Jack Throne, Laverne Lander, Earl Smith and Kenneth Winston.

Valentine's Day Inspires Bride Party

Valentine's Day inspired a smart affair on Thursday evening at the Louis Kohlhaagen home. Miss Verne Kohlhaagen entertaining a group of maids and young matrons at bridge.

The rooms were fragrant with red and white carnations and arrangements of red cyclamen. At the end of the game Miss Jane Wharton received first prize. Dainty refreshments were served from small tables which were graced with a tiny Valentine favor for each guest. The hostess was assisted by Miss Josephine McElhinny and her mother, Mrs. Louis Kohlhaagen. The guests for the evening were the Mesdames Ivan V. McKinney, of Portland, F. W. Haynes, Marvin Tate, Ted Post, A. M. Throne, Grant Osborn, Josephine Jones and the Misses Marion Porter, Helen Casey, Katherine Merrill, Beulah Jarvis, Jane Wharton, Bess Wharton, Lucille Crank and Louise Anderson.

Hosts at Dinner

An informal dinner party at the home of Mr. and Mrs. William Bell entertained the members of the Book Club and their husbands and complimented Mr. and Mrs. Seymour Jones, of Salem, on Monday evening.

The large table was centered with fragrant red carnations, and dinner was served at 6 o'clock to Mr. and Mrs. Seymour Jones, Mr. and Mrs. John Ruyan, Mr. and Mrs. Paul Huber, Mr. and Mrs. Dean Bubar, Mr. and Mrs. Washington Hughes, Mr. and Mrs. Charles Wharton, Mr. and Mrs. A. J. Young and Mr. and Mrs. Bell. Following the dinner hour tables were arranged for five hundred and first prize was received by Mr. and Mrs. Wharton.

Mrs. Cooley Hostess on Wednesday

A one o'clock luncheon at the home of Mrs. R. Meade Cooley entertained the ladies of the Edgewater New Idea Club on Wednesday. Covers were placed for the Mesdames F. L. Owen, F. L. Calkins, W. Poole, R. H. Williams, T. S. Sprague, F. M. Curtis, J. H. Porter, E. P. Ballou, F. A. Clemens, C. E. Marks, R. L. Gile, and added guests, Mrs. C. W. Slinger, Mrs. Ellen Post and Mrs. J. Jones, health nurses.

Sewing and conversation filled the afternoon hours and two quilts, made by the club, were presented to Mrs. Post to be used for needy families. The next meeting will be held March 3 at the home of Mrs. R. L. Gile.

Walter Kearney Honored on Birthday Anniversary

A pleasant affair of the week was arranged by Mrs. Kearney, honoring her son, Walter, on his birthday anniversary and to which a number of his friends gathered for the evening.

The time was spent in playing games, and Mah Jongg also interested the guests. A dainty luncheon was served by Mrs. Kearney, assisted by Miss Louise Douglas. Those present were Raymond Bloom, Volney Lewis, Jarvis Robertson, Leonard Woods, James Douglas, Claude Patterson and Buster Simmlaker.

Camp Fire Girls Entertained at Valentine's Party

Miss Verne Picketts and Miss Vivian Williams were hostesses on Friday evening at the home of the former, having the members of the Tru-Chie-Lo Camp Fire group together for a ceremonial and Valentine's party.

The rooms were festively decorated with streamers of red hearts and during part of the evening the ceremonial took place. The girls were given honor beads and at this time Elizabeth Hardman was taken into the rank of wood-gatherer. Games were enjoyed for a time, and later dainty refreshments were served at small tables bright with the Valentine motif.

Those present were Mrs. Farleigh, guardian, Margaret Crowell, Barbara Clark, Louise Hess, Elizabeth Hardman, Earlene James, Dorothy Jackson, Margaret Metzger, Phyllis Quine, Mae Schnellbacher, Betty Shoemaker, Helen Wilson, Elizabeth Williams, Barbara Fulton and an added guest was Ethel Bennett.

Patricia Neal Entertains Friends Today

Patricia Neal was a charming little hostess this afternoon to a group of her small friends at the home of Mr. and Mrs. C. B. Neal, at a Valentine's Day party.

The group played games in rooms fragrant with early spring flowers and were later served luncheon. The guests were Phyllis

Society and Study Class Jointly Meet

The Presbyterian Missionary Society and the Mission Study Class held a joint meeting at the study room on Monday afternoon of this week. The meeting was opened by an appropriate reading from the Bible by Mrs. W. S. McCullagh.

The report of the nominating committee, Mrs. Aikens, Mrs. Eddy, Mrs. Shoemaker, Mrs. Malden, was accepted and officers for the year were elected. Those taking office were president, Mrs. W. M. Campbell; vice president, Mrs. Fees; secretary, Mrs. C. P. Caylor; treasurer, Mrs. G. W. Young; secretary of Young People's work, Mrs. Fred Fisher; secretary of Overseas sewing, Mrs. L. L. Boddy; secretary of literature, Mrs. C. H. Arundel. "The Slav at Work," the last chapter in the Mission Study book was interestingly reviewed by Mrs. George Houck. Each member was asked by the new president to submit a written statement of the kind of work each member preferred during the year. A meeting of the executive committee was also called by the president for Sunday morning.

Rounding Out the Southern Day

Twenty-four Hours of Chic Are to Be Found in Fashions Which Go Smartly South—Cape Costumes, Two-Piece Frocks and Princess Lines Are Highlights in the Mode



From early dawn until the small hours of the morning of a southern day there are costumes for each hour which exemplify the height of feminine chic. There are also little things without number which help to establish smartness in detail.

There are several outstanding features of the mode. There are types of costumes as well as specified materials which establish the correctness of the appearance.

The vogue of the two-piece costume has gone smartly southward and is to be found from the informal boudoir negligee to the most formal of evening frocks.

The two-piece costume, of course, includes the sweater and sports skirt. In sweaters there are a variety of models. Among the very newest and smartest sweaters are found those of modernistic designs made of jersey or knitted yarns. Here colors of brightness rival the natural tints of southern flowers and sunsets. Patterns are unique and usually are accompanied by skirts of a one hued material in either silk or wool.

Sports skirts announce new lines by introducing plaids down one side, or both, but leave the front plain. Sports skirts which boast a high tone, or a pastel tint, are accompanied by a sweater of either matching white or contrasting tone and are frequently of the line copied from the Regny sweater and boast a collar and tie of crepe silk. Bandings and insertions are smart effects on these sweaters.

The two-piece sports costume, however, does not confine itself to sweaters and skirts, but also appears in silk, jersey or bright wools and is smartly belted in metal at a fairly low waistline. Necks are either opened at the front, or roll in the turtle neck fashion. The collar is usually small.

The two-piece costume which goes to the southern dance is usually of a brilliant metallic material and boasts a slip of chiffon in bright tones.

The blazer sports suit is a Biarritz creation which has come over the waters and found a warm reception from the South.

Cape frocks are very new in the mode and are found in pastel tints and silk. The skirt shows distinction in a plaited effect while the waist boasts plain lines and is made smart by a cavalier cape in back.

The surpassing smartness of the cape is found in cape coats of Kashmir in pastel shades and in white. It is tied in popularity with the new and distinguished quilted coat.

The quilted coat, sponsored by Biarritz and Deauville, is smartly used for both sports and formal occasions. It is colorful in white quilted in bright silks. The coat, of straight lines, is smart in all the shades made popular in a southern season.

Taftas capes are also used in a southern day and accompany the evening frock of princess and fluttering lines most correctly.

The princess frock is new and very chic in all the materials which go south. Plain crepes and flowered, dotted and checked silks which will be so much seen—are particularly effective in the princess model which features a flare at the hem.

The gypsy girls frock is new and correctly used for both afternoon and evening occasions.

Sleeves, which may or may not be short, according to individual choice, show a higher rating in smartness when they are long. There are so many types of long sleeves which the mode favors that a different sleeve may be used for almost every costume—and very smartly used.

Mary Astor, who appears in a smart sports outfit for the golf course, wears a two-piece costume of sweater and skirt. All the details of Miss Astor's appearance are in keeping with the mode of paying attention to detail. Miss Astor is now appearing in the First National film, "The Scarlet Saint."

ROSE ROOM

TURKEY DINNER SUNDAY
Served 4:30 to 8 p. m.
Phone 623 for Reservations.

POETS' CORNER

Signed Contributions for This Department May Be Sent to the Society Editor of The News-Review, and Will Be Used as Space is Available.

ROSEBURG THE CITY OF FLOWERS

I climbed to the top of the mountain, to view the green valleys below.

The snug sheltered homes and their gardens and the oaks where the bright flowers grow. I wondered about all the people who left their old homes and came west.

Do they appreciate Roseburg, and the climate with which she is blessed?

If they stood with me here on the mountain, they could see the snow caps to the east.

And hear the wind wailing about us like a charging, angry, wild beast.

While down in the well-sheltered valleys the wind seems to go to its rest.

And the snow and the frost seldom reach them in the valleys where Roseburg is blessed.

Do you love these green mountains and valleys? And the city where you've made your home? Then boost for the city of Roseburg and try to get others to come.

There is room for another ten thousand, and the valleys will welcome yet more.

Let us make this a "City of Promise," as she stands on the swift Umpqua's shore.

There is room for more factories, and railroads and their workmen and families, too.

There should be a warm welcome for tourists and travelers as they pass through.

Then tell all your friends about Roseburg, and boost this town while you can.

Tell all the wide world you are happy, and proud you're a Roseburg man.

—D. L. Maxwell.

February's here again,
It brings a hint of spring;
A robin calls and then we sing
A blue-bird's flash of wing.

The rain keeps pouring all night long,
Next morn the sun shines bright;
A daffodil comes peeping out,
And violets seek the light.

A Valentine we gaily send
Pierced with a Cupid's dart.
How good a way to greet a friend,
With love straight from the heart.

We also celebrate the birth
Of two great, famous men.
Their deeds are told to all mankind
Again and yet again.

Though summer's days are long
and bright,
They'll bring us no more joy
Than February's, short of flight,
They're gold without alloy.

—Written Feb. 4, 1926.

Kitchen Hints

MENUS
FEBRUARY MENUS

I
Veal Loaf with Tomato Sauce
Potatoes Au Gratin
Buttered Brussels Sprouts
Bread Butter Celery
Nut Cake with Whipped Cream
Coffee

II
Baked Ham Browned Potatoes
Creamed Cauliflower
Mixed Pickles
Pineapple and Cream Cheese
Salad
Hot Biscuits Butter Jelly
Date Pudding with Whipped Cream
Waffles.

1 1/2 cups flour.
1 1/2 level teaspoons baking powder.
1 cup milk.
1 egg.
2 eggs.
Whites 2 eggs.
1 tablespoon melted butter.
Sift flour, then measure; then add baking powder and salt and sift three times; add milk gradually, yolks of eggs well beaten, butter, and whites of eggs beaten stiff; cook on a greased hot waffle iron. Serve with maple syrup.

Waffle secrets.
In practically every home, griddle cakes or waffles are served regularly once a week, and sometimes more often, if some member of the family is particularly fond of them.

Unnumberable complaints are made about the thick, tough or gummy griddle cakes or waffles that are served on many dinners and in hotel dining rooms and restaurants. Utensils care is taken in the preparation, if oftentimes happens that waffles and griddle cakes are either too sweet, or taste of soda. Hence, accurate measurements are essential.

The success in making waffles lies, both in not having the batter too thick—and in using a well greased, hot waffle iron. When using aluminum, however, the greasing is omitted.

The above rules apply to griddle cakes as well. Unless thick cakes are preferred, the batter should be rather thin and poured evenly on the griddle.

Avoid using too much baking powder or soda. Have griddle well greased, and turn cakes but once.

Serve griddle cakes and waffles piping hot—never just warm, or they will appear soggy.

Veal Loaf.
Three pounds uncooked veal; 1/2 pound salt pork, chopped fine; 1 cup fine cracker crumbs, 2 eggs, well beaten; 1 1/2 cups water; 2 teaspoons salt; 1 teaspoon pepper. Make into a loaf and bake in greased loaf on 1 1/2 hours in a hot oven (375 degrees F.).

Tomato Sauce.
1 1/2 cup tomatoes and juice.
1 slice onion.
1-8 teaspoon pepper.
3 tablespoons butter.
3 tablespoons flour.
1/2 tablespoon salt.
Cook onion and tomato for 10 minutes, then through a strainer. Brown butter and flour, add seasoning and hot tomato juice. Cook until thickened and serve over Veal Loaf.

White Loaf Cake
3-4 cup shortening.
1 cup milk.
4 egg whites.
2 cups flour.
1 1/2 cups sugar.
3 level teaspoons baking powder.
1 level teaspoon salt.
Cream fat and sugar. Add milk alternately to flour, baking powder and salt, sifted thoroughly. Add whites of eggs or fold in, last, stirring gently. Use any flavoring to suit taste. Bake in layer-cake pans thirty minutes at (325 degrees F.) Serve with Whipped Cream.

Date Pudding
1 cup sugar.
1 egg.
2 tablespoons milk.
1/2 cup flour.
1 level teaspoon baking powder.
1-8 teaspoon salt.
1 cup chopped dates.
1 cup sugar, milk and egg. Mix the remaining ingredients and add to first mixture. Bake in a moderate oven. Set in a pan of hot water for 30 minutes or until firm. Serve with whipped cream.