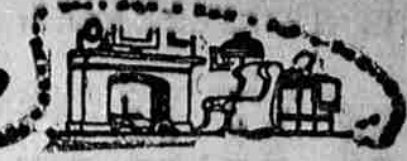




THE WOMAN'S PAGE



SOCIETY

By GRACE CARROLL

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

Betrothal of George Houck and Miss Campbell Made Known at Luncheon

Of wide social interest in Eugene and Roseburg is the announcement of the betrothal of George Houck, son of Dr. and Mrs. George E. Houck of Roseburg, and Miss Flora Campbell, daughter of Mr. and Mrs. Dugald Campbell of Eugene, which was made known at a charming birthday luncheon for Miss Campbell in Eugene July 1 for which Miss Lillian Auld was hostess.

The guest list included a coterie of intimate friends of the honor guest. The luncheon table was appointed in yellow and white with nautariums and baby breath combined to form an attractive centerpiece. Smart, dainty corsages and name cards in the same motif completed the charming effect. When the gaily decorated cake was placed before the honor guest a duplicate was also cut out by the hostess. Concealed in tiny scrolls were the announcement cards taken from each cake. Both cakes, with an equal number of candles betokened the birthday anniversary of the betrothed couple, which fall on the same date, giving the affair a triple significance.

Covers were placed for Miss Campbell, Mrs. Charles Bluetie, Mrs. Eugene Hampton, Mrs. Alfred Krohn, Mrs. Dugald Campbell, Miss Janet Gilkison, Miss Marian Playter, Miss Celeste Campbell, Miss Dorothy E. Dixon, Miss Janet Fraser, Miss Nancy Fields and Miss Auld.

The engagement is the culmination of a pretty romance begun when Miss Campbell and Mr. Houck were attending the University of Oregon. Both are members of prominent families, and Miss Campbell following her graduation from the university in 1923 has been attending the University Medical School in Portland, receiving her degree there this spring. She is now Dr. Flora Campbell and will next year follow her professional career with work in the Boston Children's Hospital, Boston, Mass., to which she recently received an appointment. She is a member of Kappa Kappa Gamma. Miss Campbell is a charming and popular girl with a wide circle of friends in Eugene and has made a number of friends in Roseburg where she visited a year ago.

Mr. Houck was prominent in activities while attending high school in Roseburg and was S. B. A. president. He is a graduate of the University of Oregon where he studied pre-medicine and has been attending Harvard Medical college, where he will receive his degree next June. He is a member of Alpha Kappa Kappa national medical fraternity and also of Boy Scouts Medical society. Mr. Houck will arrive from the east soon.

The wedding will be an event of August after which Mr. Houck will take his bride to Boston.

Mr. and Mrs. Barker Entertain Visitors

For Mr. and Mrs. Chas. Seelman and their daughter, Miss Helen Anne Seelman, of Washington, D. C., who have visited here this week, Mr. and Mrs. J. F. Barker were hosts at a delightful picnic dinner at their attractive summer home, Fremont Lodge, Friday, inviting a circle of friends to renew friendship with the honor guests, who made their home in Roseburg before the war.

The guests were Mr. and Mrs. Chas. Seelman, Miss Helen Anne Seelman, Mrs. L. W. Jones, Mrs. M. C. Jones, Mr. and Mrs. C. W. Wharton, Mr. and Mrs. C. W. Wharton, Mr. and Mrs. S. A. Sanford, Mr. and Mrs. G. T. Bolter, Mr. and Mrs. L. G. Broadway, and Dr. and Mrs. E. B. Stewart.

Miss Naomi Scott Visitor This Week

Miss Naomi Scott, of Portland, is a popular visitor here this week as the house guest of Miss Helen Casey. Miss Scott is a talented musician and has appeared in Roseburg in concert a number of times, the most recent being at the last of the annual June recital series of the Heintze Conservatory of Music.

Miss Scott, who has studied extensively under Portland musician, Mrs. L. W. Jones, is a member of the violin department of the Heintze Conservatory next year and will return here in the fall.

Guests at Craven Home Over Holiday

Dr. and Mrs. E. V. Neumann, old friends of Mrs. W. T. Craven, with their two sons, Arthur and Max, of Sioux City, Iowa, were guests at the Craven home over the week end holiday.

Thompson-Bitney Nuptials Event of Noon Wednesday

A wedding of interest in Eugene, Corvallis and Roseburg circles occurred Wednesday when Miss Kathleen Bitney and Dr. Robert A. Thompson, both of Eugene, were married at the First Congregational church of Eugene at high noon.

An attractive setting was achieved with lovely blossoms before the altar, and Rev. Clark read the impressive service before a large number of guests.

The bride was charming in a wedding robe of beaded white georgette and wore a tulle veil edged with embroidery in beads. Her shower bouquet was of white sweet peas, rose buds and maiden-hair ferns.

Sorority sisters of the bride were her attendants. Miss Edith Cochran, as maid of honor, wore a frock of orchid georgette with hat to match. She carried a bouquet of orchid sweet peas and ferns. Miss Helen Falbe of Roseburg, and Miss Ruth Coffey of Corvallis, bridesmaids, were frocked alike in pink satin and wore picture hats to match. Their bouquets were of pink sweet peas and ferns.

Miss Evelyn Quine of Roseburg, sang "O Promise Me," and "At Dawning," preceding the ceremony. A luncheon for the bridal party followed the wedding at the Eugene hotel and covers were placed for twenty-five.

The bride is an attractive young woman and was popular in circles at O. A. C. where she graduated a year ago and in this city where she made her home during the past winter. She was instructor in the English department of Roseburg high school this year. She is a member of Sigma Kappa sorority. Dr. Thompson graduated from O. A. C. and is a member of Alpha Tau Omega.

Following a trip to Victoria, Vancouver and other British Columbia points of interest, Dr. and Mrs. Thompson will make their home in Eugene.

Announcement of Marriage Made This Week

Announcement of the marriage of Miss Nell Miller, daughter of J. A. Miller of Hood River, and John Gerety, son of Mr. and Mrs. J. C. Gerety of Roseburg, was made this week.

The ceremony took place Wednesday afternoon at the home of the bride's father in Hood River. Rev. W. M. Byar reading the service before only a few relatives and close friends.

Mr. and Mrs. Gerety returned here Thursday and will reside in apartments until their home is built.

Delta Zetas Convene in San Francisco

San Francisco this summer is proving a magnet for women's sorority conventions, the most recent being the gathering of Delta Zetas this week opening its first national gathering west of the Rocky Mountains, July 5, with headquarters at the Fairmont Hotel. The hostess chapter was Mu of Berkeley.

A number of Delta Zetas from chapters of Portland, the Oregon Agricultural College and the University of Oregon left last week to represent Oregon. The official delegates from Portland were Mrs. Frances Fyock and Miss Margaret Pratt, from Corvallis was Miss Mabel Brown, and from the University of Oregon was Miss Glena Fisher.

Miss Kathleen McClellan, of Roseburg, is visiting in Roseburg with her mother, Mrs. Chas. Boyd, for a few weeks. A party composed of Mr. and Mrs. Boyd, Mr. and Mrs. Wayne Jones and Miss McClellan enjoyed a week at Diamond Lake.

Camp Fire Group Discuss Camp Plans

The Milwauke Camp Fire group discussed and formed plans for their participation in the group camp which will be held this summer for all the Camp Fire Girls of the city and county at the Boy Scout camp in the near future, at a recent meeting at the home of one of their group, Miss Doris Johnson.

The girls afterward received instruction in first aid and bandaging, taking a written examination. Mrs. Lucy Marsters, a picture was taken of the girls having the most successful results. The girls were luncheon guests of Miss Johnson later.

Miss Wharton and Miss Titus to Visit in East

Miss Florence Wharton, who has been visiting at the home of her parents, Mr. and Mrs. C. W. Wharton, for a few weeks since her return from Boise, Idaho, where she spent the winter, with Miss Virginia Titus, of Los Angeles, who has been a guest at the Wharton home for a brief time, left Friday for an extended trip through the east, via the Canadian Pacific route.

They will stop at Lake Louise and Banff, popular Canadian resorts and from there will travel to Chicago and Washington, D. C. Philadelphia will also be a point of interest they will visit, from there going to New York City to spend the greater part of the time. Miss Wharton will return in six weeks, again to visit in Roseburg for a brief period before going to Boise for the winter.

Grace Lloyd Entertained Here This Week

Miss Grace Lloyd of Sausalito, California, a popular visitor in Roseburg this week, has been extensively entertained during her stay as the guest of her sister, Mrs. Fred Renner.

On Tuesday evening Mrs. Renner entertained in her honor with a picnic dinner and again on Friday friends entertained for Miss Lloyd with a picnic.

Mrs. Lena S. McElhinny will visit in Lincoln, Nebraska, and eastern points for six weeks or so. On her return trip she will stop in California, visiting at Long Beach before coming home.

The Artistic Wrap



The Season's Smartest Evening Cloak Is Richly Furled and Frequently Glitters

The newest silhouette in the mode of evening wraps pays especial attention to a complicated line and to a new treatment in fur trimming. The fabric is no longer the only point of importance in the wrap which smartly goes to the wrap or supper club. There is a brilliancy and softness about the wrap which covers the formal gown and there is also a complication of detail which makes for chic.

Rich in color and soft in drap qualities, velvet is perhaps the most successful in creating a sumptuous appearance. When velvet is used, the fur which forms its chief decoration is usually most lavishly utilized. In general, the fur has been lifted from the hem line for a higher treatment in chic. It forms elaborate collars, bell-shaped sleeves or falls in stole lines down the front of the cape. In many of the very interesting models which feature fur trimming, the fur is patched into the decoration in unusual effects. Set in circles, diamonds and squares the furs are all used in stunning details.

Embroidery, too, plays an important role in the evening mode. The elaborate cape frequently boasts an exquisite treatment of design in wool, silk or beads, and also frequently adds a glitter by metallic braids and laces.

The metal fabric is used in many of the favorite wraps and is a colorful covering.

Colleen Moore, in the First National film, "Trene," wears an evening wrap of graceful lines. Velvet is smartly cut and lavishly treated with Fox collars, cuffs and stole effect down the front.

Home and Kitchen Suggestions

Department of Education and Inspiration for the Housewife.

By MARION JANE PARKER
Home Economics Dept., Calumet
Baking Powder Company.

Something Different in the Menu
Now that the time warm days are here the housewife appreciates suggestions which will add in planning attractive meals for appetites which have begun to fail.

Hot dishes all have their appeal at breakfast, lunch, and dinner. Hot waffles for breakfast, baked beans and brown bread, and a delicious home-made beef stew with dumplings as only Mother can make, cannot help but tempt the most finicky eater at lunch.

At present many are trying out new recipes brought home from the cooking school, the club luncheon or perhaps borrowed from their best friend.

Planning good things for the children when they arrive home for the vacation weeks and even for house-cleaning days is taking up considerable of Mother's time just now.

She has not forgotten that some one's favorite is chocolate fudge cake or that one of the children is particularly fond of nut cookies, or butter Scotch pie. Just such thoughts are going on in hundreds of mothers' minds.

What pleasure it is for her to plan things to please her family. And, possibly just at the last minute before the dressmaker comes to the house for the annual summer sewing week, the housewife remembers something that would please her.

Lunches and dinners seem, at this time of the year, when every one pleads guilty of having spring fever, rather hard to plan, crisp, cool, inviting, salads with some delicious, fluffy, piping hot baking powder biscuits, strawberries and fresh cake for dessert seem actually to melt in one's mouth. So really, why does any one find it hard to think of what to serve?

The season is fast approaching for the auto traveler to start on the annual summer tour and capturing trip. Sky and earth both conspire to lure the lover of outdoors into the open, and many plans are now being made for motor trips. Some few people prefer to stop at the towns along the way, but many enjoy the trip in a well equipped touring car with camping outfit attached, replenishing the necessary supplies in towns through which they pass.

The planning of the lunch is, of course, left to the women of the party, to whom the suggestions here given may be of help in purchasing her stock of goods and the preparation of the food which is taken on this trip.

Butter, eggs, milk and fresh meats can always be purchased along the way, but in order to have variety, some canned goods should be carried along, such as salmon, tuna fish, pork and beans—the old standby—chili con carne, which is always popular, a few cans of soups, and some of the family's favorite coffee, for the hot coffee plays an important part in the campfire meal. Salad dressing is always good to have on hand and will keep during the entire trip. And no camping trip is complete without frankfurts and bacon, both of which may be purchased in boxes, just enough for one meal.

Then for the dessert—or even a meal of this kind does not completely satisfy without something for dessert. One of the handiest things to carry and one that keeps best is cookies—especially home-made cookies. Cookies with a fruit center rolled or filled cookies, berries, or others similar keep moist a long time. Those can be prepared a day or two in advance, and if properly packed will be just as good on the last day of the trip. Cake is probably a little too difficult to serve and to carry about. Cookies, however, take the place of cake and every one will enjoy them. If desired, cake and even cream can be bought most anywhere enroute.

Miss Helen Amott, who has been visiting at the home of her brother, Paul Amott, since early spring, will leave next week for her home in Portland.

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.

THE HAPPY TOURISTS

We, who sit beside the way
See them in one vast array
See them as they quickly pass
Stopping, sleeping on the grass.
Oh, the happy tourists!

Course they're never short on cash
Line on their chest and back
Now they pass us in a whiz—
They don't know what trouble is.
Oh, the happy tourists!

They don't have to work for pay
All they do each day is play.
All they do is roll along,
Tasting life as one would song.
Oh, the happy tourists!

If their car is loaded down
Scarcely runs from town to town.
We think that no cause for worry—
Why, they do not need to hurry.
Oh, the happy tourists!

WHAT TO SERVE AT SUMMER FETES

Clam Bake

Clam Chowder Clam Broth

Baked Clams (with Melted Butter)

Cobblers Crabs

Roasted Chicken Baked Sweet Potatoes

Baked Irish Potatoes

Roasting Ears of Green Corn

Sea Biscuits Cabbage Salad

Apple Turnovers Watermelon

Coffee

Instructions: Line a hollow in the sand with stones. Build a bonfire and burn until stones are hissing hot. Line with damp seaweed. Then lay on a layer of white and sweet potatoes, then a layer of clams whose shells have been scrubbed—then the chicken cut as for a fricassee wrapped in clean cheese cloth—then the larger fish prepared for baking—then roasting ears of corn with outer husks removed. Cover with damp seaweed and over that spread canvas or sail cloth and weight down at edges with sand so that no steam will escape. Bake for two hours, then serve on tin or paper plates.

PICNIC LUNCH SUGGESTIONS

For The Auto Party

Peanut Butter Sandwiches

Mixed Ham Sandwiches

Jellied Tongue, Beef, or Potato Salad

Oatmeal Drop Cakes

Cold Fruit Punch in Thermos Bottles

For The Boat Trip

Assorted Sandwiches

Shrimp Salad

Pickles Ripe Olives

Hermits Angel Cake

Iced Lemonade

In Thermos Bottles

Fruit

Oatmeal Drop Cookies

1 cup butter, 1 cup brown sugar,

1 egg, 1 1/2 cup milk, 1 cup rolled

oats, 1 cup pastry flour, 1 level

teaspoon baking powder, 1 teaspoon

nutmeg, 1 level teaspoon salt, 1

cup raisins.

Cream butter, add sugar and egg

well beaten, add chopped raisins.

Put rolled oats through a food

chopper and add to the mixture.

Then add dry ingredients sifted

three times alternately with the

liquid. Drop by spoonfuls on a

greased pan and bake in a hot oven

425 degrees F. Makes 25 cookies.

Date Sticks

1 cup sugar, 1 tablespoon butter,

2 eggs beaten thoroughly, 1 table-

spoon hot water, 1 cup flour, 1

level teaspoon baking powder, 1

cup chopped nut meats, 1 lb. dates

cut fine.

Mix in order given and bake in a

long shallow pan. Spread dough

thinly. Bake in moderate oven 325

degrees F. about 25 minutes. Let

stand until cool. Cut in strips 3

inches by 1 inch and roll in powdered

sugar. Makes about 31 dozen.

EASY-TO-PAK SANDWICHES

1 Grated American cheese, chop-

ped sweet pickle, chopped nastur-

tium leaves, or cress, chives, min-

ced ham, bologna, dried beef or

tongue, mixed with mayonnaise and

spread on white bread.

2. Slices of cold roast lamb

spread with mayonnaise, to which

chopped mint leaves have been

added, placed between slices of

white bread.

3. Cream cheese mixed with

chopped pecans, chopped candied

orange peel and mayonnaise on

Boston brown bread.

4. Cold sliced chicken spread

with mayonnaise to which has been

added corn pickle relish or chop-

ped pickled cauliflower and chop-

ped mushrooms, between slices of

white bread.

5. Slice of summer sausage,

spread with mayonnaise to which

has been added chopped nastur-

tium leaves and slices of rye bread.

Pleasant Fourth Celebration

at Pinkerton Home

About forty participated in a

pleasant Fourth of July celebration

on the grounds adjoining the beau-

tiful residence of Mrs. J. M. Pink-

erton, of South Deer Creek, Mon-

day, observing the holiday with a

picnic.

A basket dinner was followed by

swimming and numerous games

and sports during the afternoon.

Party Guests of Mr. and Mrs. Kidder

Miss Marion of Oakland, California, her daughter, Mrs. E. E. Kneiser and sons, Leonard, Edgar and Harold, of Manila and Oakland, enroute to northern points Thursday, stopped in Roseburg for a brief visit with Mr. and Mrs. S. L. Kidder and were the guests of Mrs. Kidder at luncheon.

Mrs. Kneiser is the wife of Dr. Kneiser, of Manila, both intimate friends of Mr. and Mrs. Kidder, when the latter were making their home in the Philippines about ten years ago, while Mr. Kidder was connected with the United States Army in Manila. Mrs. Kidder is now in Monterey to Hood River to be guests of another daughter of Mrs. Kidder until the end of the month, and will visit also in Portland before their return journey to California. They will be guests of Mr. and Mrs. Kidder for a short period, stopping here enroute home. Mrs. Kneiser will be at her present home in Oakland for a brief period before sailing September 1 for Manila. Donald and Edgar Kneiser will accompany her to Monterey, College of Aguila and her other son, Harold, will enter school in southern California in the fall.

Informal Picnic Dinner at Moore Home

Mr. and Mrs. Arthur Moore were hosts at an informal picnic dinner at their country home near Roseburg, Thursday.

A pleasant evening of bridge followed and Mr. and Mrs. Fred Schwartz shared high honors. The guests were Mrs. L. Rex, of Eugene, Mr. and Mrs. Fred Schwartz, Mr. and Mrs. B. W. Bates, Mr. and Mrs. A. B. Crawford and Mr. and Mrs. Frank Neubauer, of La Crosse, Wisconsin.

The Two Piece Mode



The Trousered Negligee and Pyjama Has Invaded the Boudoir With Colorful Contrasts

The boudoir lounge suit or pyjama has become the accepted choice in the youthful mode.

More often does the trousered negligee appear in brilliant color contrasts than in one tone effects, because in combining shades of beauty, there is frequently found a resulting brilliance dear to the heart of the modern girl. Not content to blend satins and brocades in startling and colorful effects, the newest negligees and pyjamas are featuring gold trousers with highly decorated jackets and overblouses in brocades.

Lamés, which have been used so smartly in evening gowns and wraps, have entered the boudoir for new honors. Trousers of gold lamé frequently add a brilliant note when combined with jackets of tin-

sel brocades.

Gold and black are found in less gorgeous lounge suits and supply an exotic note in the boudoir.

When embroidery is used to make the pyjama suit colorful, there is apt to appear a note of Oriental inspiration.

The age old beauty of Chinese designs which feature birds, dragons, butterflies and gorgeous floral decorations add color to the negligees. These in either gold or harmonious color combinations are found in either all-over effects on the jackets, or in bandings on cuffs, collars, or trouser bottoms.

Mary Astor, whose youthful appeal is accentuated in the smartly tailored and colorfully embroidered trousered negligee, has selected a model in which trousers and jacket are contrasted. The brilliant birds and delicate apple blossoms embroidery lighter the tone of the jacket, while the trousers, in pale tone, possess cuffs of the darker tone which form the top piece. Miss Astor is seen in an interesting role in the First National film, "High Steppers."

Favorite National Dishes

Flemish National Dish

BRUSSELS, July 7.—The Belgians as a rule believe in living well. Eating and drinking is just as much appreciated today as it was in Brueghel's days, and the famous Flemish masters paintings, Kermesses flamandes, still are typical scenes of modern rural life in Belgium.

Two dishes, "Carbonnade Flamande" or Flemish Stew, and "Choco-sens" are served regularly in all Belgian homes.

The recipe for Carbonnade Flamande follows:

Fry half a pound of beef (almost any part is convenient) in butter, together with half a pound of onions. When sufficiently