

WOMEN'S PAGE

SOCIETY

BY GRACE CARROLL

All Contributions to this Page—Society, Women's Clubs, and Personal—Should Be Telephoned to the Society Editor by Friday of Each Week.

Though socially things are at a complete standstill for a two weeks period, one can still find plenty for entertainment in planning for Christmas which is peering just around the corner. With reports of snow-flakes falling all about us comes the thought of a snow-touched Christmas to welcome the coming of St. Nicholas within a brief fortnight.

Simultaneous with the coming of mid-winter is the appearance of winter sports and from Eugene comes the news of the formation of an outdoor club for which the first steps were taken this week. A winter sports playground is planned to be established in the Cascade mountains of the McKenzie country and foremost among these sports will be tobogganing and skiing for which slides are to be constructed. The slides will be open for the general public but the Outdoor Club, by agreement, will have exclusive use at fixed times.

Former Roseburg Maid Betrothed to Californian

An interesting bit of news received in social circles here this week was the announcement of the betrothal of a former Roseburg maid, Miss Helen Clark, to Mr. James McCauley of Oakland, California.

The bride-elect is the daughter of Mr. and Mrs. F. P. Clark of Oakland, California, who several years ago made their home in this city, and is the granddaughter of Mrs. E. Ingersoll of West Roseburg. She and her sister, Miss Pauline Clark, received their preliminary education in Roseburg, later graduating from one of the Portland high schools. Both attended the University of California and of late Miss Clark has been employed in the drug section of a large department store in San Francisco.

Her fiancé is a member of the Utah baseball team, giving his first season in organized baseball this season. The date of the wedding has not been set.

The annual dual concert of the Yale Glee Club and the Harvard Instrumental Club in St. Louis to be given the night of December 23 is noted with interest in society circles in Oregon, and is of special interest in Roseburg, where one of the Yale singers is well known. Hal Seely, the son of Dr. and Mrs. A. C. Seely, will be one of the 50 young men of the glee club group to make the trip. He is in his junior year in the university and this is his second year as a member of the club. Members of the two organizations will be guests of Mr. and Mrs. John Howard Holmes the night before their concert at the ball at which they will present their daughter to society.

Local Boy Pledged Honorary Fraternity

To-Ko-Lo, honorary fraternity for sophomore men, at the University of Oregon recently pledged eighteen freshmen to active membership for the college year of 1927-28 at a meeting held at the College Side Inn in Eugene, among the 20 members being William Knight, son of Mr. and Mrs. Fred Knight of Roseburg.

The To-Ko-Lo's are the oldest sophomore organization in the campus. Its membership includes men who have held and are now holding leading places at the university.

Mrs. P. L. Blackberry, Salem instructor and organizer of Neighbors of Woodcraft in District Number 12, was a visitor in the city Tuesday.

Mrs. Blackberry spent that evening and the following day at Myrtle Creek, where she was making a review of the Myrtle Creek lodge. The regular meeting night of the lodge at that place occurs on Wednesday and Mrs. Blackberry's assignment for the session. Her duties besides being organizer, are to assist lodges in securing new memberships.

Rhinestone Sun

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A rhinestone sun brings down this slice each evening.

BLACK'S SHADOW IS ON THE MODE FOR EVENING

Utterly Adaptable, It Becomes Maid and Matron

CHICLY TYPICAL OF THE EBON VOGUE

And the Choice of Materials Knows No Bounds

BY HENRI BENDEL For NEA Service

NEW YORK, Dec. 10.—Black evening dresses cast pleasing shadows on winter modes this year.

In the midst of a profusion of color I find myself turning again and again to black for gowns.

One can get such diversified results from black by changing the material from crisp tulle to clinging satin, from filmy lace to avert velvet.

Black, moreover, is utterly adaptable. It enhances a young matron's charm, it adds to the dignity of an elderly woman. Some women cannot wear it. But the proportion is small.

It never wears. Black, too, is satisfactory for restaurant dining and dancing. Especially if one goes more often than she has change in gowns. For black has that enviable quality of never wearing those who see it. A woman may wear a stunning black lace gown again and again and receive nothing but genuine compliments about it.

The materials this season lend infinite change to black. There are cobwebby laces, rich, heavy laces, chiffons, tulle, satins, taffetas and transparent velvets. Black comes shot with gold, silver, bronze or color.

How to Choose The choice of material is entirely a matter of what sort of gown is to be fashioned.

Line is all-important, after the material is chosen. A youthful model is one fashioned of fluffly, tiered net skirt with irregular hem and a surplus bodice of gold-flecked net. For the more mature figure, one of the draped-ward-front velvets gives grace and slenderizing effect.

A simple black velvet of "almost tailored lines" (left) has flying for the motif of its rhinestone and strass trimming—a girle ending in a flared pair of wings. Below is a black tulle dance frock from Paris, the corsage of pastel flowers.



Satin is an unusually popular media for black evening gowns this season, because of its adaptability. A square yoked model with full, puffed skirt smocked for a wide low waistline has two narrow tailored belts over the shoulder, just the width of the shoulder straps and, like the shoulder straps, has tiny jeweled flowers for trimming, instead of buckles.

One effective way to use black velvet is to have the irregular hem, the neck and the butterfly bow on one hip lined with silver or, even more startling, with black. A touch of real lace is always good with black and this season, instead of being introduced at the neck, it is more apt to be inserted in the bodice or panelled skirt.

Velvet? Then Simple! For velvets, the simpler the better. One gown of black velvet I show today, achieves distinction by almost tailored lines, straight and slenderizing, with a circular skirt jabot inserted at one side and hanging below the hem.

Its trimming gets inspiration from this flying age, for it has two wings worked out elaborately in rhinestone and strass design, with the same trimming designating the belt line. It has a charming neck, a wide U, with the rear slightly lower than the front.

Rippling Ruffles I show also today a charming dance frock I imported from Paris. Black tulle fashions it, with a dozen or so tiny ruffles rippling to uneven length on a very full skirt.

The slip under this effectively lightens the frock by leaving the shoulders bare of straps and ending its hem just below the knee. This drop effect of tulle, net and lace skirts heightens tremendously their diaphanous daintiness.

A corsage of pastel colored flowers and broad-edged alippers give color to this costume though often a black gown calls for black footwear.

A pleasant affair was enjoyed one afternoon recently at the Wigwam Tavern by the members of the Young Men's Club who were entertained by Mrs. Mary Plumps with a Thanksgiving program.

The song, America, a reading by Mrs. V. McDaniels and a reading by Mrs. Annie Watson were well received. Three new members, Mrs. J. B. Thompson, Mrs. E. L. Rice and Mrs. S. N. Snoddy, were admitted to the club at the meeting.

At the close of the afternoon the hostess, assisted by Mrs. Vera Rice, Mrs. Bee Davis and Mrs. Annie Bushnell, served luncheon.

The club has been invited to hold its next meeting at the home of Mrs. Annie Bushnell at Dillard.

LEND CHRISTMAS CHEER

With Thanksgiving and its harvest baskets loaded with fruits and grains past, thoughts turn toward celebrating the Christmas season, and what is a Christmas dinner without fruit cakes and puddings?

They can be made weeks or even months before they are to be used and develop a richer, better flavor in having a traditional fruit cake recipe may find this one pleasing, as have food classes at Hundreds of students have proudly packed this fruit cake to carry home for Christmas.

Ingredients: 1 pound citron, 2 pounds raisins, 2 pounds currants, 1 pound almond meats, 1 pound butter or butter substitute, 1 pound brown sugar, 1 pound flour, 1 dozen eggs, 1 cup liquid (fruit juice), 2 teaspoons of salt, cinnamon and mace, 1 teaspoon of nutmeg and allspice, 2/3 teaspoon of cloves.

Method: Chop heated citron and raisins, blanch and cut almonds, mix ingredients as any plain cake, line pans with 3 layers of oiled paper. Spread cake batter 3 inches thick. Decorate surface with cherries, almonds, etc. Bake in moderate oven from 2 to 3 hours. This recipe one very easy to make up makes 14 pounds of fruit cake.

The plum pudding, with its spicy odors often supplies the dessert, taking the place of fruit cake. Here again many recipes are used. The English plum pudding contains a great deal of fruit, is very rich, and is the most expensive type. The suet or carrot pudding is not nearly so rich, keeps well and is less expensive, which adds many advantages to its favor, and it will make can hardly be distinguished from the former.

Ingredients: 1 cup sugar, 1 1/2 cup butter or chopped suet, 1 cup grated raw carrots, 1 cup flour or bread crumbs, 1 1/2 teaspoon allspice, cinnamon, cloves and salt, 1 cup chopped raisins, 1 teaspoon soda, 1 cup grated potatoes.

Method: Mix in order given. Put in greased vessels and steam 2 1/2 to 3 hours. Serve hot with lemon sauce whipped cream or hard sauce. This recipe will make from 12 to 16 servings.

Miller-Meredith Nuptials December 5

Miss Frances Meredith, daughter of Mr. and Mrs. J. J. Meredith of Dillard, and J. J. Miller of Tennille were married at a quiet service on December 5 at the parsonage of the Dillard church.

Following the ceremony a wedding dinner was given for the bride and bridegroom and a group of friends at the home of the bride's parents. Seated at the attractively appointed table were: Mr. and Mrs. J. J. Miller, Mr. and Mrs. Frank Miller, Mr. and Mrs. H. M. Meredith, Mr. and Mrs. W. J. Meredith, Mr. and Mrs. W. H. Sibold, Miss Rose Simunek, Miss Florence Meredith, Mildred Meredith, Wilbur Meredith, John Cross, Robert Meredith, Clara Meredith, Lester R. Meredith and the hosts.

The bride and bridegroom will make their home at Tennille.

For the afternoon of November 30 Mrs. V. R. Buckingham invited to her home the members of the New Idea Club of Edenbower for a one o'clock luncheon. A lovely bowl of chrysanthemums centered the table and the same flower was repeated in the room decorations.

Mrs. E. C. Weber was a club guest and the members present were Mrs. P. A. Stewart, Mrs. F. M. Curtis, Mrs. C. E. Marks, Mrs. T. P. Byram, Mrs. G. F. Jones, Mrs. Almira Smith, Mrs. F. D. Owens, Mrs. E. P. Ballou, Mrs. Curtis Collins, Mrs. R. H. Williams, Mrs. D. E. Hendrickson and the hostess.

Mrs. M. A. Jones, Roseburg matron, this week went to Hinknell, where she will be the guest of her son-in-law and daughter, Mr. and Mrs. H. W. Frewing, over the holiday season.

MENUS For the Family

BY SISTER MARY BREAKFAST—Grape, fruit juice, cereal, cream, broiled cottage ham, creamed sliced potatoes, crisp whole wheat toast, grape jelly, milk, coffee.

LUNCHEON—Baked macaroni and cheese, pimento salad, health bread, cookies, milk, tea.

DINNER—Oyster stew with oyster crackers, baked potatoes, buttered spinach, corn croquettes, beef and cottage cheese salad, date and nut pudding with whipped cream, milk, coffee.

Pimento Salad Four canned pimentos, 1 cup shredded cabbage, 1 cup diced celery, 1 cup chopped nuts, mayonnaise, lettuce.

Drain and chill pimentos. Let cabbage stand in ice water for one hour after shredding. Drain. Combine cabbage, celery and nuts with mayonnaise to make quite moist. Fill pimentos with mixture and serve on a bed of lettuce.

Washington Society Attends Diplomatic Reception Thursday

WASHINGTON, Dec. 10.—Washington society reached the acme of its brink this week when on Thursday night more than 1500 chosen ones attended the diplomatic reception at the White House.

The court room uniforms of the old world contrasted strongly with the stark, conventional evening garb worn by American officials, but there the contrast ended. American women, known as the best dressed in the world, differed scarcely at all in attire from the women of the diplomatic corps, most of whom patronize the same famous designers or buy their costumes from the same shops in Paris or London.

The Blue Room in which President and Mrs. Coolidge receive and where congregated the specially invited guests, was of particular interest on this occasion, with many important new diplomats and their families assembled there. There was an unusual number of attractive young diplomats and the daughters of the Spanish, French and Belgian ambassadors were watched for eagerly, while the Turkish ambassador, the first to have that rank from his country and the first Turkish representative of any rank to appear here in years, excited no end of interest.

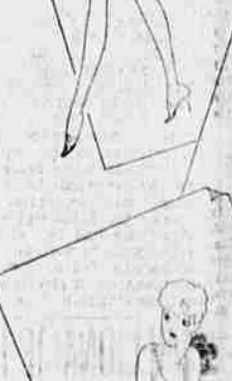
In former years one looked for a red fez, and found under it the Turkish minister, but that feature of apparel is no longer used by them and instead it is the symbol of rank worn by the Persians.

Mrs. M. High (Marguerite Horney) is being welcomed by friends during her stay in Roseburg, where she formerly made her home. Mrs. High arrived Tuesday for a fortnight's visit, as the guest of her mother, Mrs. Carrie Horney.

A. J. Hochradel of Roseburg, who is visiting in Michigan cities, is expected home just before Christmas. Mr. Hochradel was called east by the death of his brother and since that time has been with relatives at Monroe and other cities.

—ETHEL— FASHION'S FALLACIES

YOU MUST BE "IN TERS" IF YOU WOULD HAVE CHIC—



BEAUTY How and Why

Facial Benefits FROM KAOLIN

By ANN ALYIS

Perhaps you have found that, though used with the utmost persistence, lotions and toilet waters have failed to loosen up the disfiguring blackheads on and around your nose and cheeks, and you are in despair of ever clearing your complexion by using the accepted methods. You wonder if there is any way out.

When all else fails, try a beauty clay. You can buy it under many different names, put up by as many different manufacturers, but if you ask your pharmacist for Fuller's earth or kaolin, and mix this earth with a little glycerine and water, to form a paste, you will have, at small cost, a preparation just as effective as one priced a couple of dollars a pound.

Used as a face pack, this paste is a real beautifier. It is plastered on in the form of a mask about 1/4 of an inch thick, and allowed to remain till it dries. Kaolin has wonderful powers of absorption, and as the paste dries, it withdraws impurities of all kinds from the skin.

Followed by a treatment, first with towels wrung out in hot water, and then with cold, the complexion is wonderfully benefited. It is beautifully clean, the pores are freed from deep-seated grime and the annoying blackheads have disappeared. If you wish, you may substitute an ice rub for the cold water fowelling.

The purpose of the cold treatment is to close the pores of the skin.

Next: Super-fluous Hair. Copyright, 1927, NEA Service, Inc.

State Dinner of Federated Clubs Is Postponed

Dr. Lucetta Smith, president of the Roseburg Business and Professional Women's Club, notified the other heads of women's clubs in the state this week to recall the invitations for the state dinner of the Oregon Federation of Business and Professional Women's Clubs, which was to have been held in Roseburg tonight. The event has been postponed to conform with quarantine here but will be given at some future date.

The next regular state dinner is scheduled to be held in Salem on January 21. All women of the various affiliated clubs are invited to these dinners.

The M. O. A. Club of Edenbower met on the afternoon of November 30 as guests of Mrs. Jas. McKay for refreshment. At the close of the afternoon refreshments were served by the hostess to Mrs. Mary Davis, Mrs. J. Jones, Mrs. A. W. Helmholdt, Mrs. Geo. Bieko, Mrs. C. V. Cook, Mrs. John Maris, Mrs. Edith Bell, Mrs. Allison, Mrs. Geo. Powers, Mrs. E. G. Cloake, Mrs. Kenneth Cloake, Mrs. Harlan Moore, Mrs. John Travis, Miss Pearl Jones and Miss Myrtle Davendorf.

Mrs. C. B. Patrick, a former Roseburg matron, returned to Eugene the first of her week after a visit as the guest of her daughter, Mrs. M. M. Meredith.

Fruit Cake for Christmas

It Heads the Sumptuous List of Yuletide Delicacies

BY SISTER MARY NEA Service Writer

Fruit cake, mince pie and plum pudding are as much a part of Christmas as Saint Nicholas himself and they can all be taken care of weeks before the "Christmas rush" begins.

A square of fruit cake, a jar of mince meat or a bowl of plum pudding or all can be added to the Christmas box for the away-from-home member of the family. Or one of the goodies can be wrapped attractively and used as a gift to almost any friend unless he be a misanthropic dyspeptic or else a chronic dieter.

There are rich black fruit cakes, and simple dark fruit cakes and several varieties of white fruit cakes. The rich black cake is the traditional English fruit cake while the simpler dark cake is an economical adaptation. The white fruit cake is a somewhat modern modern concoction that is delicious but less molten than the black one.

Steaming and then baking insure a thoroughly done, moist cake. And a fruit cake must be thoroughly "done" or it will not keep indefinitely. If the cake must be baked without preliminary steaming the loaf should be placed in a large pan of water for all but the last half hour of baking and the oven temperature kept low.

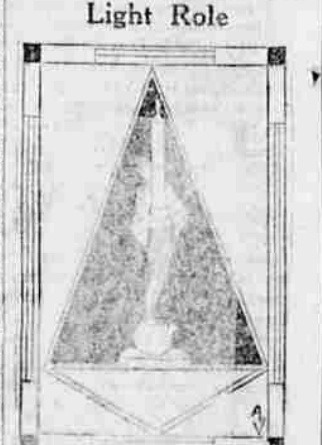
Much of the work of shredding citron and lemon and orange peels and seeding raisins and cracking and picking out nuts that our grandmothers found so tedious and time-consuming is done for us. So if time must be saved we can buy much of the fruit prepared in packages.

Line the cake pans with heavy "parment" paper to prevent crusty corners and edges. A tube pan is excellent since it permits heat to penetrate from the center as well as the outside.

Rich Black Fruit Cake Two cups butter, 1 cup light brown sugar, 10 eggs, 1 cup molasses, 1 cup grape juice, sweet cider or orange juice, 4 cups flour, 1 teaspoon soda, 1 tablespoon cinnamon, 1 tablespoon allspice, 3 teaspoon cloves, 2 teaspoons nutmeg, 1/2 cake Baker's chocolate, 2 pounds seeded raisins, 1 pound seedless raisins, 1 pound cleaned currants, 1 pound shredded citron, 1 1/2 pound candied cherries, 1 pound candied pineapple, 1/2 pound candied orange peel, 1 pound candied lemon peel, 25 cups blanched and shredded almonds, 2 tablespoons vanilla, 1 teaspoon salt.

Prepare fruit and almonds. Cut cherries in halves and pineapple in thin slices. If citron and peels must be sliced and minced, warm (Continued on page 3).

Light Role



A slender, smocking gown adds another pleasing to the usual role when he becomes a useful bearer of light.