WOMEN'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 of Each Week.

The week just passing has marked a gay and pleasurable season in social circles in town, and informality predominated in most of the entertainments which occupied Christmas and the following days.

Several interesting events came during the week to add to the gaiety of the holidays.

Foremost for the coming week will be the New Year's dance at the Oriental Gardens on December 31, members of Umpqua Post of the American Legion being hosts on that night.

The week-end will see the exodus of quite a number of the school set and others will be returning to their studies the first of the week after a delightful time spent with parents and friends during the past ten days.

Wedding at Evening Hour Is Lovely Church Event on December 25

With the distinctive charm of simple and beautiful appointments, the marriage of Miss Vera Adelaide McMillin, daughter of Mr. and Mrs. A. G. McMillin of Roseburg, and Mr. Elwood Strader of Medford, younger son of Mr. and Mrs. Henry Strader of this city, was an event of social interest on Christmas day at St. George's Episcopal church.

The church was a lovely setting for the wedding in holiday decorations. At the chancel were two seven-branch candelabra, which, with similar candelabra on the organ, furnished the light for the beautiful and impressive evening service at 5:30 o'clock. Holly, fern and vases of red carnations lent a note of red and green color about the organ and concealing the rail. Holly sprays tied with large red silk tulle bows marked each pew down the aisle.

Preceding the hour for the ceremony Miss Evelyn Quine, with C. H. Arundel at the organ console, sang, "I Love You Truly."

To the soft strains of the processional, played by Mr. Arundel, the bridal party entered the church.

Miss Perne Reymers, the bridesmaid, proceeding the bride down the aisle, was very attractive in a silk chiffon gown in American Beauty red. The sleeves were long with shirred effect and the skirt gracefully full with several tiers of the chiffon forming a longer train in back. The only ornament on the dress was a crystal drop at the neck line and a string of crystal beads corresponded. She wore a close fitting gold turban and slippers to match and carried violets and yellow rose buds.

The bride, advancing to the altar on the arm of her father, made a charming picture in a lovely French frock of white silk chiffon over flat crepe. The tight fitting bodice was simply made and the long sleeves of tulle were shirred. The bouffant skirt was formed of tiers of the chiffon, deeply scalloped with wide full bandings of the silk tulle. An uneven hemline was effected with the back of the skirt falling nearly to the floor and with shorter front panel. Tiny flowers of silk ribbon edged with gold were caught at the left of the bodice. She wore an unusual headress fashioned in quaint bonnet style of silk chiffon, with silk lace forming a higher crown in front and the back covered with white violets. White hose and shoes of cloth matching the gown were worn. Her necklace was a string of pearls and she carried an old prayer book, which has been in the family for several generations.

Mr. LaVerne Sutherlin was best man. The ushers were Donald Helliwell and Jay Pickens.

Rev. Ernest Potter Bannelle read the beautiful Episcopal ring ceremony before the 35 guests and the soft strains of the organ music were heard through the service. Mr. Arundel played for recessional at the close.

Following the wedding a reception was held at the McMillin home on Rice street.

Red carnations, fir boughs and other greenery enhanced the rooms where the guests were received.

Mrs. Dexter Rice served the keys and Mrs. Geo. K. Quine poured. The wedding cake was cut by Mrs. Carl Reymers of Lakeview, Oregon, and Mrs. Donald Helliwell. Mrs. Fred Lockwood, Miss Eva Rice and Miss Eldreda Judd assisted in the rooms.

Mr. and Mrs. Strader left for Medford afterward, the bride wearing a dark blue silk moire ensemble with a blue Chinille hat to match.

Mrs. Strader graduated from the Roseburg high school in 1921 and later attended O. S. C. She is a member of Delta Delta Delta sorority and has taken an active part in social affairs of the younger group.

Mr. Strader also attended the Roseburg high school. He is employed by the Colonial Baking company and he and Mrs. Strader will make their home in Medford.

Out of town guests here for the wedding were Mrs. H. L. McHenry of Portland, Mrs. C. O. Webber of Eugene, Mr. and Mrs. Carl Reymers of Lakeview, Oregon, Mr. and Mrs. Wm. G. Wade, Jr., of Eugene, Mr. Kenneth Strader of Albany.

Miss Chase Is Bride of John Hunt at Pretty Home Service on Sunday

With the soft light of candles and lamps completing a charming setting, the marriage of Miss Dorothy Chase of Roseburg and Mr. John Hunt of Klamath Falls was a pretty holiday event of Sunday, December 23, at the home of the bride's parents, Mr. and Mrs. F. W. Chase, on South Stephens street.

Twenty-seven close friends and relatives of the two families were present. The fireplace, banked with ferns, which were intertwined with holly sprays and mistletoe, was used as the background for the ceremony. At the base of the arrangement were baskets of poinsettias and cotoneasters and two tall lighted tapers reflected their light in the mirror above the fireplace mantle. Floor lamps about the room shed a soft glow during the service, which was at the hour of 5 o'clock.

Before the hour of the ceremony, Miss Vera McClintock sang, "Into the Dawn With You," and "I Love You Truly," accompanied by Miss Frances Butner.

The wedding march from Lohengrin, played by Miss Butner, was heard as the bride and bridegroom and the attendants took their places before the improvised altar where Dr. Charles Edwards, pastor of the First Methodist Episcopal church, read the nuptial service.

The bride, who was given in marriage by her father, was a charming picture in creme satin. The sleeveless gown had an overskirt of white silver lace and was fashioned with a train effect in back. Her animated brunet type was tremendously well suited with a hair ornament of orange blossoms and pearls. She wore shoes of white kid and carried a bouquet of tiny white rose buds, sweet peas and ferns.

Miss Floy Strader bridesmaid, was frocked in a coral taffeta bouffant model, the skirt of which was made with three flounces, wide tulle edging the tiers. She wore a silver wreathe in her hair to correspond with her silver slippers.

Don Chase, brother of the bride, acted as best man for Mr. Hunt.

After the service Mr. and Mrs. Chase presided at a wedding dinner. The two tables were charmingly appointed with red carnations and candles.

Assisting in the rooms were Miss Ferne Busenbark, Miss Anita Cachelin, Miss Vera McClintock, Miss Frances Butner and Miss Juanita Pinkston of Oakland.

Afterwards the bride and bridegroom left for Eugene. The bride selected as her going away costume a print velvet dress and wore a black coat and sung fitting hat to match. They went on to Klamath Falls where they will make their home.

The bride attended the Normal School at Monmouth and has been teaching in Douglas county. She has been a popular member of the younger social set in the city. Mr. Hunt is the son of Mrs. Elizabeth Hunt of this city and attended Roseburg high school. Following his graduation he attended O. S. C. where he was a member of Theta Chi fraternity. He is employed by the Stone's Cash Store chain.

Miss Crouch Is Bride Chas. Force on Xmas Night

Postponed from Sunday, December 23, because of an automobile accident, in which the bridegroom's parents were injured, the marriage of Miss Mary Crouch, formerly of this city and daughter of Mr. and Mrs. Chas. Crouch of North Bend, to Mr. Charles Force of Riddle took place in Roseburg at the E. D. Lewis home on South Pine street Christmas night at 10 o'clock.

Miss Mary Force, sister of the bridegroom, was the bride's attendant. Wm. Sanders of Roseburg acted as bestman.

Dr. Frank B. Matthews, pastor of the First Baptist church, read the nuptial service, which was attended by only a few.

Mr. Force is the son of Mr. and Mrs. J. C. Force of Riddle, where he and his bride will make their home.

Guests Number 14 at Christmas Affair at M. G. Smith Home

For one of the delightful Christmas day affairs Mr. and Mrs. Marion C. Smith were hosts at their home north of Roseburg, entertaining for 14 at dinner.

The list included Mr. and Mrs. J. W. Smith, Sr., Mr. and Mrs. R. D. Garrett, Mr. and Mrs. Gay P. Radabaugh of Eugene, Mr. and Mrs. J. W. Gates, Mr. and Mrs. Glenn Radabaugh, Mrs. Bessie Steele, Miss Maxine Smith, Doris Radabaugh and Kenneth Radabaugh of Eugene.

Miss Rhea Gates Becomes Bride at Pretty Home Ceremony

In a setting of greenery and chrysanthemums, formed with an arch of fir and holly with baskets of the flowers at the base of the arrangement, the marriage of Miss Rhea Gates, daughter of Mr. and Mrs. J. W. Gates, and Mr. Ralph Church was a charming home event at 444 Ella street on Sunday morning at 9 o'clock.

The guest list numbered 20, including relatives and intimate friends of the families.

At the hour of the service Clarence Church, brother of the bridegroom, sang "Into The Dawn With You." Mrs. Glenn Radabaugh played the wedding march from Lohengrin as the bride and her attendant entered the room, and took their places before the improvised altar.

Rev. W. R. Baird of the Christian church read the nuptial service.

The bride, who was given in marriage by her father, was a lovely picture in a frock of rose satin enhanced with gold lace. She carried a bouquet of pink rose buds and white carnations and ferns.

Miss Marie Lane, who came from O. S. C., to be the bridesmaid, wore a gown of green chiffon velvet and carried an arm bouquet of yellow and pink carnations in pastel shades, combined with maidenhair fern.

Victor Phelps, fraternity brother of the bridegroom, of Ashland, was best man.

Immediately following the ceremony the bride and bridegroom left by motor for Portland where they visited over Christmas holidays, returning here Wednesday to make their home.

The bride attended Roseburg high school and for the past year has been employed as secretary in the offices of Dr. Chas. B. Wade.

Mr. Church is the son of Mr. and Mrs. H. B. Church. Following his graduation from high school he attended the Southern Oregon Normal School where he was a member of Theta Beta Pai honorary fraternity.

Out of town guests for the wedding were Mr. and Mrs. Elton Ogle of Portland, Mr. and Mrs. Clarence Church of Myrtle Point, Mrs. J. Neisam of Eugene, Miss Bernice Phelps and Victor Phelps of Ashland.

Leach-Bonebrake Wedding Comes as Christmas Event

Taking place during the holiday week, the marriage of Miss Lorraine Bonebrake, daughter of Mr. and Mrs. J. F. Bonebrake and a member of a prominent family of Riversdale, to Mr. Nile Leach of Reedsport came as a surprise to many of the friends of the couple. The bride is quite well known in Roseburg, having graduated from high school as a member of the class of 1923.

The quiet ceremony was solemnized at the Bonebrake home Christmas night, December 25, at the 7 o'clock hour before a few friends and relatives.

The bridal party stood before a background of greenery, intermingled with chrysanthemums, mignonette and ferns, during the exchange of nuptial vows. Dr. Charles Edwards, pastor of the Methodist Episcopal church, officiated.

The bride wore a beautiful gown of heavy brocaded white satin and in her hair was a bandeau of orange blossoms. White satin slippers completed the ensemble. Her arm bouquet was of pink and white chrysanthemums.

Miss Williamina Royer of Hillsdale was bridesmaid and was frocked in a shaded pink satin creation. She carried white chrysanthemums.

William Bonebrake, a brother of the bride, was best man.

After the ceremony Mr. and Mrs. Bonebrake presided at a dinner for the members of the wedding group and ten guests. The table was centered with pink carnations and fern.

Mrs. Leach following her graduation from high school and for one year attended O. S. C., where she was a member of the staff on the Independent paper. She has been teaching this year at Reedsport.

Mr. Leach received his education at Reedsport and is employed as an engineer on a commercial boat.

After spending the holidays here Mr. and Mrs. Leach will return to Reedsport to make their home.

Mrs. Lawson Entertains Neighborhood Club

The Neighborhood Club met on the afternoon of December 20 at the home of Mrs. Tom Lawson.

After the business meeting the time was enjoyed with sewing and conversation. Refreshments were served to the following ladies: Mrs. Mabel Wolcott, Mrs. Effie Brown, Mrs. Winnie Brown, Mrs. Vera Standley, Mrs. Lucy Dick, Mrs. James Huntley, Miss Beatrice Brown and the hostess, Mrs. Mary Lawson.

Mr. and Mrs. Geo. Wharton Hosts on Christmas Day

With lovely holiday appointments, the dinner arranged by Mr. and Mrs. Geo. Wharton for the members of the family on Christmas day was among the pleasurable holiday events.

Seated were Mr. and Mrs. Tom Wharton, Mr. and Mrs. O. V. Wheatley, Mr. and Mrs. Chas. W. Wharton, Donald Wheatley, Harry Wharton and the hosts.

ORNAMENTS ADD CHIC TOUCH TO FORMAL EVENING GOWNS

Patou Suggests a Brilliant Note in Mode.

By JEAN PATOU
(Special to NEA Service)

PARIS, Dec. 29—An evening dress—apart from line, color and cut—needs still another element added to these three essential qualities to make it a perfect gown. It needs somewhere a touch of brilliancy.

Although we have become accustomed to the formal, plain evening gown, a keen observer will have noted the fact that a scintillating ornament always adds that finished touch necessary to anything that can be called a creation.

Jewels for the Fortunate

There are, of course, a few fortunate women who possess a sufficiently large number of jewels enabling them to enhance every feature of their evening gowns and lend that sparkling note associated with all evening functions.

When beaded dresses were in fashion, this mode of ornamentation evidently furnished the required brilliancy. Whether entirely covered with spangles or embroidered with sparkling stones, these dresses had the drawback of being entirely too heavy—a defect most women refuse to put up with now. Besides, there was a distinct abuse made of these beaded evening gowns and the reaction was necessarily that which gave us the plain, unadorned gown. The problem then was to give the evening gown the necessary sumptuous note without losing sight of and rather accentuating the elements of simplicity, lightness and clearcut aspect of the gown.

The "Why" of False Jewels

It is this lack of adornment in dress in general that caused the extreme vogue of imitation jewelry that still persists and threatens to grow more and more important every day. The absence of embroidery is, in a sense, a justification of this extreme popularity and it is the only "raison d'etre" of false jewels.

Imitation jewelry lends that decorative effect necessary to dresses made of plain fabric. My first impulse was one of revolt against anything sham and, although I have rather revised my ideas on this subject and tolerate the thought of a woman wearing imitation jewels, there is one thing I cannot accept and that is to see them being worn with an elaborately beaded evening gown. There are still women who prefer the elaborate to the simple gown, but imitation jewelry is, to say the least, a very superfluous accessory. If any jewels are worn at all with such a type of dress, it should be only rare gems as are accepted on any occasion and with any dress.

Beaded Dresses Fewer

In every collection that is presented now the number of beaded dresses is always being reduced. Whether I make ten or thirty of these, however, I always sell the same number. There is always the same number of women who choose such a type of dress and whether they have ten or thirty models to choose from makes no difference. If I were to cut the number down to three I would still sell the same number.

By imitation jewelry I mean the stones that are called semi-precious. This mode of using them as an accessory to a gown is about the only use I can see for them and it was in line with this principle that I created my first "jewel dresses" a few seasons back. The jewel was created for the dress and vice versa. Neither was complete without the other.

Another essential quality of sham jewelry is that it absolutely must possess a decorative value and show proof of first-class workmanship.

If these elements were always present in the imitations women wear nowadays, I could become reconciled to false jewelry.

(Left, top to bottom.) A modernistic brooch of rock crystal, green crysophase and silver forms the focal point on a brocaded green gown. Novel shoulder straps on a black lace evening gown are of strass, with three circles of opaque crystal and tassels. Patou makes a lovely pendant of onyx and brilliants with blue semi-precious stones, for a gown of blue velvet. (Right) the right shade of yellow opaque beads and triple bracelet accent a chiffon dress' color.

Beaded Models Are Supplanted by Plain Fabrics

Couple, Married Near Oakland, Renew Marriage Vows

Douglas county friends were interested this week in a holiday affair occurring at Gresham where Mr. and Mrs. James P. Manning, former resident of the Umpqua Valley, renewed their marriage vows, which were taken in 1878.

The service was held at the Gresham grange hall and music was by an orchestra composed of C. E. Vandyke, Kiery M. Wood, G. A. Cox and Jerome Cockelreads. Mrs. Joseph E. Gates played the wedding march and Rev. D. E. Cathey, an old settler of the Gresham district, officiated at the service.

Mrs. Maryetta Howard and Lafayette Manning, twin daughter and son of Mr. and Mrs. Manning, attended the couple.

Emma Manning, born Emma Sherwood at Monmouth, Ore., April 5, 1862, daughter of Mr. and Mrs. John Sherwood, who crossed the plains by ox team in 1850, became the bride of James P. Manning on December 22, 1878, near Oakland, Ore. Mr. Manning is the son of Mr. and Mrs. A. J. Manning, who came to Oregon in 1852.

Mr. and Mrs. Manning were the parents of six children, three of whom are living. They are Bessie M. McRoy of Portland, Lafayette Manning of Portland and Maryetta Howard of Grants Pass.

A dinner vocal solos by C. E. Rucker and Leslie Walrad and a poem written by Adelaide D. Hunsby and dedicated to Mr. and Mrs. Manning were other events on the program.

Miss Margerie Elliott, who has been a popular visitor here through the summer and fall months as the guest of her sister, Mrs. William Johnson, in Lauriewood, left mid-week for her home in Sioux Falls, South Dakota, via the south.

Mr. and Mrs. Skinner Entertain 8 Xmas Day

On Christmas Day Mr. and Mrs. L. H. Skinner were gracious hosts at a dinner party for their family and a few close friends.

Table appointments were in keeping with the season. The guest list included Mr. and Mrs. Ben C. Zigler, Mr. and Mrs. M. B. Green, Mr. and Mrs. Geo. Jennings, Miss Mildred Zigler, Lyman Skinner.

Family Dinner at J. W. Smith Home

Mr. and Mrs. James W. Smith were hosts on an attractive dinner party on the holiday, entertaining for five at their home.

Seated about the colorfully appointed table were Mr. and Mrs. W. A. Burr, Mr. and Mrs. Harry Burr and daughter Ann and Wm. Burr and the hosts.

On Christmas Day Mr. and Mrs. Kenneth Cooke were dinner hosts, entertaining for Mr. and Mrs. Geo. Meadows of Roseburg, Mr. and Mrs. W. H. Hinns and son, Donald Hinns, of Reedsport.

Miss Carmen Atterbury, who has been spending the holiday here visiting her parents, is returning over the week-end to Portland.

Mr. and Mrs. Victor Petterson were hosts on Monday evening for their dinner club. In three weeks Mr. and Mrs. Paul Green will entertain the club.—Eugene Register.

Mr. and Mrs. R. A. Booth entertained at dinner Christmas Day for members of their family, the affair being given at the Osburn hotel.

Present were Mr. and Mrs. R. Roy Booth, Robert, Frederick and Celesta Ann Booth, Mr. and Mrs. Frederick K. Davis, Robert and William Booth and Mr. and Mrs. R. A. Booth.—Eugene Guard.

Moisture Is Essential to the Perfect Fruit Cake

BY SISTER MARY
NEA Service Writer.

Perhaps you have never attempted to bake a fruit cake and fear a failure but you need have no compunctions. The rich dark fruit cake is one of the most comfortable to work with since it can't be light and fluffy as we expect other cakes to be. There's so much fruit in it it just naturally has to be firm and solid.

The one essential for the perfect fruit cake is moistness and to insure this quality, steam the cake before baking. A fruit cake must be thoroughly "done" or it will not keep indefinitely. Prolonged baking has a tendency to dry the fruits while only steaming fails to produce a cake-like texture, consequently the combination of cooking methods is ideal. Line the pans with heavy parchment paper and there will be no hard corners or edges. A tube pan is particularly good since it permits the heat to penetrate from the center as well as the edges.

Although much of the fruit can be purchased almost ready to put into the cake, some time must be spent in preparing the fruits and nuts, so it's a good plan to get much of this work done the day before the actual baking of the cake.

The following recipe is for the traditional rich black fruit cake. Chocolate is added for richness and color. Brandy which was supposed to be the preservative of fruit cake is not used in the recipe. Thorough baking, chocolate and the use of strong coffee or grape juice in the place of milk will keep a cake moist for weeks and produce a delicious flavor.

Fruit Cake

Two cups butter, 1 cup light brown sugar, 10 eggs, 1 cup molasses, 1 cup grape juice or sweet cider, 4 cups flour, 1 teaspoon soda, 1 tablespoon cinnamon, 1 tablespoon allspice, 1 teaspoon cloves, 2 teaspoons nutmeg, 3-4 cake baker's chocolate, 2 pounds seeded raisins, 1 pound seedless raisins, 1 pound cleaned currants, 1-2 pound shredded citron, 1-4 pound candied cherries, 1-2 pound candied pineapple, 1-4 pound candied orange peel, 1-4 pound candied lemon peel, 2-3 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 candied peels must be sliced and shredded, wait well before cutting. Mix prepared fruits and sift 1 cup of flour over them. Mix well with a fork until perfectly blended.

Cream butter and slowly beat in sugar. Sift in one cup of flour and beat hard. Add eggs well beaten. Beat hard and add chocolate melted over hot water, molasses and fruit or cider. Mix thoroughly and add remaining flour mixed and sifted with salt, soda and spices. Be sure that flour, soda and spices are thoroughly mixed before adding to first mixture. Beat batter until perfectly smooth. Add prepared fruit and nuts and mix well. Turn at once into prepared pans and steam three hours. Remove from steamer and bake forty-five minutes in a slow oven.

Stretch and tie heavy waxed or parchment paper over each loaf of cake to prevent moisture from leaving cake and to prevent the moisture from settling on top of cake during steaming.

Let cake cool before wrapping for ripening and packing. Wrap in heavy waxed paper and keep in a tight tin box until wanted.

This rule will make four good-sized loaves. Half the recipe can be used if only two loaves are wanted. Keep in mind that each ingredient is reduced one-half or the amounts divided by two.

There is an eggless fruit cake that is very good and well worth while. It keeps excellently and is delicious. The old-time "porr cake" of our grandmothers is the basic recipe.

Eggless Fruit Cake

One pound fat salt pork, 2 cups boiling water, 2 cups light brown sugar, 1-2 cup molasses, 1 nutmeg grated, 2 tablespoons cinnamon, 1 tablespoon cloves, 1 pound seeded raisins, 1 pound currants, 1 pound stoned dates, 1-2 pound citron, 1-2 pound candied cherries, 2 cups chopped nut meats, 4 tablespoons strong cold coffee infusion, 4 teaspoons baking powder, 1-2 teaspoon soda, 8 cups flour, 1 tablespoon vanilla.

Remove rind and bits of lean meat from salt pork. Chop fat very fine and put into warm mixing bowl. Pour over boiling water, mix thoroughly and let stand until cool. The hot water will melt most of the fat. Add sugar and molasses. Mix prepared fruit and sift over 1 cup of flour. Mix well. Mix and sift remaining flour with spices, soda and baking powder. Add with fruit to first mixture. Stir until thoroughly blended and add coffee, vanilla and nuts. Mix thoroughly. Turn into prepared pans and steam two hours. Bake forty minutes in a slow oven and cool and store like fruit cake.

L. F. T. Dance Charming Affair on Week's Social Calendar

A particularly interesting and enjoyable social affair on this week's calendar was the Christmas dancing party of the L. F. T. Club on Thursday evening at the Knights of Pythias hall.

Social affairs were especially gay with the presence of many out of town visitors and the club entertained quite a number at the dance. The holiday provided inspiration for decorations and gifts were exchanged at a tree earlier in the evening.

Supper followed the dance program.

Invitations have been extended to all presidents of the Business and Professional Women's Clubs in the state for the tea given Sunday evening, December 30, in Eugene honoring Miss Mozelle Hair, state president of the Oregon federation. Mrs. Harriet Underwood, president of the Eugene group is to be hostess for the event at her home at 582 Thirteenth avenue east.

Mrs. Gammon, Mrs. Wells Hostesses at Dinner

Mrs. W. H. Gammon and her daughter, Mrs. Hugh Wells, entertained jointly at a Christmas dinner at the Wells home, 402 Fullerton street.

Present for the occasion were Mrs. Ray Buell of Eugene, Mrs. H. J. Wells of Marshfield, Mr. and Mrs. Lester Gammon of Portland, Me. and Mrs. Robert Branch and Donna and Robert Gammon of Grants Pass, Mr. and Mrs. J. E. Winniford of Wilbur, Mr. and Mrs. T. M. Winniford and son, Thomas, Jr., of Garden Valley, Mr. and Mrs. W. H. Gammon, Mr. and Mrs. Hugh Wells, Charles Gammon of Portland, Mrs. Dora Gammon, Margaret, Robert and Roy Wells.

Miss Helen Churchill, who came home from southern California to spend the holidays with her parents, Mr. and Mrs. Frank H. Churchill, on East Cass street, went Tuesday night to Portland. She has accepted an appointment as assistant dietitian at the Portland Medical hospital. Following her graduation at O. S. C. last spring, Miss Churchill received training for dietitian work in a hospital in the south.

Mr. and Mrs. Leake Entertain Christmas Day

For one of the delightful family group affairs on the holiday Mr. and Mrs. Walter Leake entertained at their home. The list included Mr. and Mrs. Horace Campbell, Mr. and Mrs. Sam Leake, Miss Kathryn Agee and V. N. Agee of Eugene. A centerpiece of white chrysanthemums was used in decoration at the table.

Mr. and Mrs. Louis Howe and son, Vance, are expected Sunday from Brownsville and will spend New Year's visiting at the home of Mrs. Howe's parents, Mr. and Mrs. J. C. Householder, at 420 South Pine street.

Members of Gray Family at Reunion at Grubbe Home Xmas

Wholly enjoyable was the family reunion of the members of the Gray family on Christmas Day when Mr. and Mrs. A. B. Grubbe, formerly of this city, entertained at their home at dinner.

With holly predominating, a motif of green and red was carried out in keeping with the season.

Present for the affair were Mrs. J. C. McAllister and daughter, Amboraine McAllister, of Seattle, Mrs. Katherine Denhof and son, Billy Denhof, of Seattle, Mrs. Lois Smith of Portland, Mrs. E. M. Brooks of Goldendale, Wash., Mr. and Mrs. Fred Gray and daughter and son, Corinne and Bob Gray of Sebastopol, Cal., Mr. and Mrs. Ruel Gray and Tom Gray of Oakland, Miss Alphabelle Grubbe of Oakland, Lynn Grubbe of Eugene and the hosts.

Judge Stearns Weds Sutherlin Woman

The following details of the marriage of Hon. A. F. Stearns of Oakland and Mrs. Josie M. Stoddart of Sutherlin from the Sutherlin Sun, will be of interest to their Roseburg friends.

The many local friends of the contracting parties were surprised at the announcement made the first of this week of the marriage of Hon. A. F. Stearns of Oakland, and Mrs. Josie M. Stoddart, of Sutherlin, the ceremony taking place at Chehalis, Wash., last Saturday. Mr. Stearns is the senior member of the well known hardware firm of Stearns and Chenoweth, Oakland, and the bride is a sister of Leslie Gleason, well known rancher residing a mile west of Sutherlin. She was for many years a resident of Beaver Dam, Wisconsin, but for the past two years has resided at the home of Mr. and Mrs. Gleason. Mr. and Mrs. Stearns are at present enjoying a trip in California.

Among the out of town visitors being welcomed during the holiday are Mr. and Mrs. Walter W. Singleton and two children of Medford. They have been here through the week at the Walter Singleton home and are returning home over the week-end. Albert Lilly of Corvallis was also a guest at the Singleton home over the holiday.

Grange Entertains With Party Xmas Night

The South Deer Creek Grange entertained Christmas night with a number of additional guests present. The hall was beautifully decorated with a tree and holiday greens for the occasion. Santa Claus was present, Brother Stewart Hall, who made a great hit not only with the youngsters, but with the grown-ups, taking the part.

Worthy Lecturer Mrs. C. H. Bailey presented a program which included an address on the "Origin of Christmas," Dr. C. H. Bailey; prayer, Mrs. E. McCormick; violin duet, Helen and Ivan Branton, with Miss Josephine Cachelin at the piano; stunt, Wm. A. Karcher; piano solo, Isabelle Karcher; piano selection, Nellie Rose Mellon; recitation, Harry Collison.

After an exhibition by the drill team, Santa Claus distributed candy and nuts, and the remainder of the evening was enjoyed with an informal dance.

Among the out of town visitors were Mr. and Mrs. Roy Kelly of Lewiston, Idaho, who are visiting relatives and friends in the valley. Mr. Kelley was formerly a member of the grange.

Nine Guests at Singleton Home for Dinner

Among the pleasurable family gatherings on Christmas day was the dinner at which Mr. and Mrs. Walter Singleton entertained for nine.

The table, arranged with seasonal decorations, held covers for Mr. and Mrs. Walter Singleton and two children of Medford, Mr. and Mrs. Dick Chapman and Charles Chapman of Glide, Albert Lilly of Corvallis, Ford Singleton and the hosts.

Maids of P. E. P. Class Entertained at Merry Party

A jolly party of the holidays took place Monday afternoon when fourteen girls of the P. E. P. class met with their teacher, Mrs. H. A. Canaday, at her home on South Jackson street. Christmas colors were carried out in decorations of house, table and refreshments. There were games, music and singing of Christmas carols. Gifts were exchanged under the Christmas tree. Those present were:

Ellen Gulle, Reva Neal, Frances Bergh, Hazel Richardson, Gladys Mootheart, Merle Branch, Dolores Boyle, Edith Mootheart, Mellie Free, Margery Hansen, Phyllis Abbass, Vera Hanson, Audrey McLaughlin, Maxine McLaughlin.

Mrs. W. F. Price Entertains Group Friday

On Friday afternoon from the hours of 2 to 5 o'clock Mrs. W. F. Price entertained the members of the Ladies Aid of the Glide Baptist church at a post-Christmas party. Gifts were exchanged and the guests were entertained with musical numbers by Mrs. Floy Watson. Games were played the remainder of the afternoon and the hostess served luncheon at the close.

The list included Mrs. H. D. Sch-

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