

Society and Clubs

By LOTUS KNIGHT PORTER

PRO-AMERICA TO BEGIN STUDY GROUP MEETINGS FRIDAY AFTERNOON

All members of Douglas unit of Pro-America have been most cordially invited to meet at the home of unit chairman, Mrs. H. C. Wade, at 295 South Kane street, at two-thirty o'clock Friday afternoon, January 22.

WILDLEY PROGRAM HELD AT GLENDALE

GLENDALE, Jan. 21.—Honoring Thomas Wildley, the founder of Old Fellowship, a six o'clock turkey dinner was served to local Old Fellows, Rebekahs and their families in their lodge hall Friday evening, January 15th.

CATHOLIC CARD PARTY TO BE LARGE AFFAIR OF FRIDAY EVENING

The Catholic Ladies Seating society benefit card party to be held at eight o'clock Friday night, January 22, at the parish hall, promises to be a very large and delightful social affair of the month.

BRIDGE CLUB ENTERTAINED AT PORTER HOME YESTERDAY

Mrs. Frederick J. Porter entertained her bridge club at a 1:30 o'clock desert-brunch at her home on Reservoir avenue, Mrs. P. M. Lee assisted in serving.

ROSE P-T-A TO SPONSOR AFTERNOON BENEFIT BRIDGE PARTY

The Rose P-T-A has announced a most enjoyable afternoon bridge party for two o'clock Monday, January 26, to be held at St. George's Episcopal parish hall on East Cass street.

CAMP COOKERY CLUB IS ORGANIZED AT LOOKINGGLASS

LOOKINGGLASS, Jan. 21.—A group of seventh and eighth grade girls of Lookingglass who consisted of Betty Fritts, Constance Elliott, Violet Anders, Fern Bano, Maxine Buell, Virginia Dysert, Iona Hodges and Luella Crow, met with their leader, Freda Felt, to organize and elect officers for a camp cookery club.

FAMILY DINNER HELD AT AKER HOME SUNDAY

MYRTLE CREEK, Jan. 21.—A pleasant family dinner party was held Sunday at the home of Mr. and Mrs. George Aker, in honor of Mrs. Aker's mother, Mrs. Charles Strong, whose birthday occurs this week.

COVIN D. HOOTS AND THELMA JENSEN MARRY

GLENDALE, Jan. 21.—Covin D. Hoots, well known Glendale resident, and Thelma Fay Jensen, of Yreka, California, were quietly united in marriage by Justice of the Peace Jean B. Shaw in the county courthouse at Vancouver, Washington, Friday morning, January 15th.

COTERIE CLUB HAS MEETING YESTERDAY

GLENDALE, Jan. 21.—The Ladies' Coterie club held their regular January meeting Wednesday at the home of Mrs. F. Roy Cunningham, with Miss Luella Cunningham and Mrs. Bessie Selmers as assisting hostesses.

Local News

WEDNESDAY—Miss Doris Jackson, saleslady at the Rexall drug store, was unable to be at work Wednesday on account of illness.

WEDNESDAY—E. O. Rickli, telegrapher for the Southern Pacific company, was unable to be at work Wednesday on account of illness.

Undergoes Major Operation—Mrs. O. R. Heas, wife of Dr. Heas of Myrtle Creek, underwent an appendectomy at Mercy hospital this morning.

Mrs. Finlay Home—Mrs. G. C. Finlay has returned to her home on South Main street, after spending the past two weeks with relatives in Tacoma and Portland.

Here Wednesday on Business—C. I. McDonald of the Foster-Kleiser company, with headquarters in Medford, was a business visitor in Roseburg Wednesday.

Returns From Portland—D. W. Radabaugh, manager of Hunt's Indian and Rose theatres, has returned from Portland, where he spent several days attending to business.

Improved—Mrs. Jerry Millam, of Eugene, who is a patient at Mercy hospital, is reported to be improved this morning.

D. of U. V. to Meet—Florence Nightingale tent, No. 15, Daughters of Union Veterans, have been asked to meet at 7:30 o'clock tonight at the armory.

Reported Improved—Lester Russell, who is a patient at St. Vincent's hospital in Portland, is now reported to be improved.

Leave For Portland—Mr. and Mrs. Truman Runyan, of Klamath Falls, who have been here the past few days visiting the former's parents, Mr. and Mrs. John E. Runyan, on South Jackson street, left Wednesday for Portland on their vacation.

Called to Portland—D. E. Carr of this city, has been called to Portland by the death of his father, Jefferson M. Carr, who passed away at a hospital there this morning following two weeks' illness of influenza.

Social Postponed—The members of the Loyalist Married People's class of the Baptist church were to be the guests of Pastor and Mrs. J. R. Turnbull at the parsonage Friday evening of this week, but the function has been postponed indefinitely on account of so many having influenza.

Mrs. Coen Better—Mrs. R. D. Coen is reported to be improved at her home on Cobb street, after being very ill of influenza for the past week. Her son, Jerry, is staying with his maternal grandparents, Mr. and Mrs. S. Coen, and her younger son, Michael, is with his maternal grandparents, Judge and Mrs. George K. Quine, during her illness.

Bridge Club to Meet—The Business and Professional Women's bridge club will meet at the home of Lucy Pinkerton at 504 South Stephens street Saturday evening instead of tomorrow night. The meeting was postponed one night on account of the Granzer benefit dance and the Catholic ladies card party. Miss Margaret Oederkirk will assist Miss Pinkerton as hostess. A seven-thirty o'clock desert-supper will be served.

Dies at The Dalles—According to word received here yesterday, E. H. French died suddenly Tuesday night at his home at The Dalles, Mr. French, who was in apparent good health, died while sitting in a chair. He was well known in Roseburg, having visited a number of times at the home of Mr. and Mrs. L. Kollhagen, Sr., on Military street. He is survived by his wife and a son, J. Ward French, of San Jose, Calif., the latter being the husband of the former Veritta Kollhagen of this city. J. Ward French has left for The Dalles to be with his mother and to attend the funeral Friday.

Visiting Here—Fred Cockle, of Portland, is spending a few days in this city visiting relatives and attending to business.

FAVORITE RECIPES

(Broadcast by the Women's Exchange department of KSNB and published in the Douglas county cook book. Complete copies of this cook book may be purchased at the News-Review office at 50 cents each.)

SPICE DROP CAKES MISS R. MEYER, Roseburg, 2 eggs 1/2 cup buttermilk 2 tablespoons Mazola 6 T. dark Karo corn syrup Juice of 1/2 lemon 1 cup sugar 1 1/4 cups whole wheat flour 1/2 teaspoon soda Pinch salt 1/4 teaspoon cinnamon 1/4 teaspoon nutmeg 1/4 teaspoon all spice Beat liquid ingredients with egg-beater. Put all dry ingredients into flour sifter. Sift dry ingredients into liquid ingredients. Bake in moderate oven. Quicken fire at last.

SPICED TEA CAKES MRS. H. J. FRETWELL, Roseburg. (An original recipe) 1 cup raisins 1 teaspoon cinnamon 1/2 teaspoon cloves 1/2 teaspoon allspice 1/2 teaspoon salt 1 1/4 cups sugar 1 cup milk 2 1/2 cups flour 4 teaspoons baking powder 1 teaspoon vanilla 3 tablespoons cocoa 1/4 cup shortening Cream shortening, add sugar, cocoa and spices. Mix well. Add raisins. Stir in. Add egg yolks and milk. Beat well. Add flour and baking powder. Add well beaten egg whites. Add vanilla. Stir well. Place in well greased muffin tin and bake for 35 min. in moderate oven. Makes 1 dozen large tea cakes.

CHOCOLATE LAYER CAKE MRS. MARVIN KNIGGE, Roseburg MRS. J. N. SHARPE, Myrtle Creek MRS. JOHN HERMAN 3 cups brown sugar 1/2 cup butter 3 eggs 1/2 cup sour milk 2 teaspoons soda 2 cups flour 1/2 cup cocoa 1/2 cup boiling water 1 teaspoon vanilla Cream butter and sugar. Add eggs and beat till creamy. Dissolve soda in sour milk and add. Melt chocolate in cup and add to boiling water. Add vanilla, salt and flour and beat well. This makes a three-layer cake.

CUSHION CAKE MRS. CLARA STUBBS, Roseburg. MRS. F. S. BLAKELY, Glendale. Cream 1 cup sugar, 1/4 cup butter, add 2 beaten eggs, 1/2 teaspoon soda, dissolved in 1/2 cup sweet milk, 1 t. cream of tartar in 2 cups sifted flour. Mix well and divide equally. To 1/2 of mixture add 1 cup raisins, 1 t. each of cinnamon, cloves and nutmeg mixed, 2 T. molasses. Put dark part in loaf pan and bake 20 min. in moderate oven. Remove and pour light part carefully over it and return to oven and bake until done. Frost with any good frosting.

MAPLE CREAM CAKE E. M. WILLIAMS, Wilbur. MRS. NICK ANDRAJEFF, Roseburg. 1/4 cup butter 1 1/2 cups brown sugar 3 eggs 1/2 cups flour 2 1/2 cups flour 2 baking powder 1/2 cup milk 1 t. maple flavoring 1/2 t. salt 1/2 cup chopped walnuts

FEATHER SPICE CAKE MRS. T. M. ELLINGER, Riddle. MRS. C. T. TIPTON, Roseburg. FRANCES SCHIFFLER, Roseburg. MRS. MARIE HIRST, Umvaca. MRS. FAY RICHARDSON, Northfield, Minn. 1/2 cup butter 1 cup sugar 2 unbeaten eggs 1/4 cup light brown molasses 1/4 cup milk 2 1/2 cups sifted flour 2 1/2 teaspoons baking powder 1/2 teaspoon salt 1 teaspoon cinnamon 1/4 teaspoon nutmeg 1/4 teaspoon cloves Cream sugar and eggs, add unbeaten eggs one at a time. Add molasses. Add alternately milk and dry ingredients. Bake in layer tin. Variation: 1 cup raisins may be added. To use sour milk, use 1 cup sour milk and 1 t. soda.

POTATO SPICE CAKE MRS. WM. NEIL, Roseburg. MRS. ROY DUNCAN, Days Creek. 2 cups sugar 1 cup butter 2 1/2 cups flour 1 cup mashed potatoes 1/2 cup milk 4 eggs, beaten separately 1 cup walnuts, chopped 1 cup raisins, chopped 1 teaspoon each cinnamon, cloves, vanilla 1/2 teaspoon nutmeg 2 teaspoons baking powder At last add beaten whites of eggs. Bake in a loaf or in layers.

CHOCOLATE POTATO CAKE MRS. O. B. HAVERLY Myrtle Creek, Ore. 1/2 cup butter or fat 2 cups sugar 4 eggs 1 cup hot mashed potatoes 1/2 cup flour 2 teaspoons baking powder 1/4 teaspoon salt 1/2 cup chocolate or cocoa 1/2 cup sweet milk or coffee 1 cup chopped nuts 1 teaspoon cinnamon Cream butter and sugar. Add

Cream butter. Blend in brown sugar. Mix in 3 egg yolks. Sift dry ingredients alternately with milk. Add flavoring and nuts. Bake in 2 1/2" layer cake pans in a moderate hot oven (375°) for 20 min.

Light Brown Icing E. M. WILLIAMS, Wilbur. 1 cup brown sugar 1 cup white sugar 1/4 cup cream

Boll to a soft ball. Remove from heat, add 1 1/2 T. butter and 1/2 t. vanilla. Stir and cool.

well beaten egg yolks. Add mashed potatoes with which chocolate is mixed. Sift together three times flour, baking powder, salt and spice, add dry ingredients alternately with milk or coffee. Add nuts, fold in stiffly beaten egg whites. Bake in layers 350° 30 min. Cover with marshmallow frosting.

Marshmallow Fudge Frosting 1 cup chocolate 2 cups sugar 1 teaspoon vanilla 1/2 lb. marshmallows 1 cup rich milk 2 tablespoons butter

Mix chocolate, sugar and milk. Stir until sugar is dissolved. Boil slowly till forms soft ball. Add butter and vanilla and cool 10 min. Beat until creamy. Melt marshmallows in double boiler and add to chocolate mixture. If rough icing is desired, cut marshmallows in 1/4-in. beat into creamy fudge. 1/2 cup chopped nuts may be added.

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TODAY ONLY Stage and Screen Show ON OUR STAGE Famous Radio Artists Carl A. Braunsdorf presents his famous HOLLYWOOD HILL BILLIES NBC Radio Stars Featuring Pinkie Barnes Worth Chapman Trick Hoper with 'SKEETER'-ACE-SPRIGGINS 'FLASH'-RUSTY-'SHADE' 'DUCE SPURIGGINS' and Many Others The Greatest Hillbilly Act Ever Presented in any theater -WE GUARANTEE IT!

ON OUR SCREEN RICHARD ARLEN in HAROLD BELL WRIGHT'S "Secret Valley" Friday - Saturday

Today - Friday - Saturday 2 - BIG FEATURES - 2 A Great Variety Bill Starts Tomorrow!

HE'S A WIZARD! You'll howl at the laugh score he piles up by accident! Joe E. Brown in "POLO JOE" with CAROL HUGHES Skeets GALLAGHER Warner First National Picture IT'S A LAFF PANIC! HIS FUNNIEST YET!

PLUS ON THE SAME BILL A Grand All Action Western Comedy!

PETER B. KYNE'S THE COWBOY STAR with CHARLES STARRETT Iris MEREDITH Shows 2-9 P. M. Mats. 25c Eves. 35c Children 10c

One in a Million introducing to the screen the lovely queen of the silvery skates SONIA HENIE with ADOLPHE MENJOU JEAN HERSHOLT NED SPARKS DON AMECHE RITZ BROTHERS ARLINE JUDGE BORRAH MINEVITCH and his gang DIXIE DUNBAR LEAH RAY SHIRLEY DEANE Directed by Sidney Lanfield Associate Producer Raymond G. Roth Darryl F. Zanuck in Charge of Production 20th Century Fox Eves. 35c Mats. 25c Children 10c Shows 2-9 P. M.

POET'S CORNER

The following poem was published in the December number of Cycle, Homestead, Florida.

SUNDOWN

The sun sinks slowly to his nightly rest Like some old man, who fears he may not see Another dawn, but in the flaming west Will stumble on into eternity.

He scarcely moves, and his reluctant feet Leave no impression on the yellow grass. His fingers clutch at every crag, but meet With no resistance as the moments pass.

At last he sinks from sight; his day is done As surely as the pulse of life throbs low. But there is comfort for both man and sun— They each may leave a golden afterglow.

Marjorie Hunt Pettit.

Stock and Bond Averages

STOCKS

Compiled by The Associated Press, Jan. 21:

Table with columns for Today, Prev. day, Month ago, Year ago, 1936-37 high, 1936-37 low, 1935 high, 1935 low. Rows include Ind's RR's, U's St's, and various stock indices.

BONDS

Table with columns for Today, Prev. day, Month ago, Year ago, 1936-37 high, 1936-37 low, 1935 high, 1935 low. Rows include RR's Ind's U's F'n.

NEW HIGH

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Schilling Baking Powder

cake stays fresh longer, thanks to the Cream Tartar in Schilling Baking Powder

BENEFIT DANCE sponsored by Civic Clubs of Roseburg FRIDAY January 22—9 P. M. ROSEBURG ARMORY Music Donated by The Rhythmmen Admission: 50c per Couple