Society and Clubs

By LOTUS KNIGHT PORTER

NOTICE

Social items submitted by tele phone for the society page must be turned in before 12 o'clock Monday through Thursday and by 10 a. m. Fridays, at which time the social calendar and Sat-

by 10 a. m. Fridays, at which time the social calendar and Saturday's society page are closed weekly.

THREE-DAY FIRE SCHOOL OF INSTRUCTION CLOSES AT ANNUAL PICNIC AFFAIR Douglas Forest Protective Association closed its annual three day fire school of instruction Saturday with a noon picnic at headquarters with employees of the Association and their families enjoying the delightful afair.

Mixed spring flowers formed ine atractive decorations for the long buffet table. The flowers were firm the garden of Mrs. U. F. McLaughlin.

Signing the guest register were Elmer Weekly, Mrs. Frank Pepiot, Mr. and Mrs. Dexter Baughman, Margaret C. Roper of Portland; Glenn Baughman, Mrs. R. C. Laurance Jr., and family; Mr. and Mrs. Bud Richards and family; Harry B. Clark, Glendale; Ivan Welch, Days Creek; Mrs. Frank Tripp, Azalen; Mr. and Mrs. J. F. McLaughlin, Mrs. Fred L. Southwick Mr. and Mrs. John Richards, Mardell Kirby, Mrs. L. J. Cration, Mrs. Henry Teller and daughters. Betty and Mildred, Mrs. Amelia Weiliver, Verna B. Elder, Mr. and Mrs. Jack Williams of Days Creek; H. S. Teller, Lester D. Doede, Jane A. Davies, San Ludwig, John Richards, Boyd Thornton, Roy Kelstrup, Joe Gray of Glendale; Mr. and Mrs. Loyd Thornton, Mr. and Mrs. George Hamilin, Mr. and Mrs. Bucken Mr. and Mrs. Bucken Mr. and Mrs. Bucken Mr. and Mrs. Bucken Mr. and Stan Lidwig, and the provided of the provided

sistant district warden, Roseburg, who very ably arranged the school and picnic in the absence of the warden. Fred L. Southsick. Mr. Southwick sent word from Portland just prior to the picnic luncheon, thanking the employees and everyone attending the affale.

Buce Ferguson who



STREETS DECKED FOR RODEO—Cay flags fluttering over Rose burg's principal downtown streets bring a rodeo atmonsphere to the city. This scene shows N. Jackson St., with the banners stretching over the traffic. The three-day rodeo will open Friday afternoon at the Fairgrounds. The rodeo parade will be next Saturday morning at 10 o'clock. Adding to the gaity will be the wastern garb of citizens, donned during Rodeo Week. (Picture by Paul Jenkins.)

RIFLE RANGERS CLUB TO MEET THURSDAY AT COLEMAN HOME

The Rifle Rangers Sewing Club will meet Thursday afternoon, June 16, at the home of Mrs. Rilda Coleman, 826 South Main street. All members are cordially invited to attend.

The last meeting was held on Thursday at the home of Mrs. Esther Baker. Games were played with prizes going to Addie Schick and Douglas Hansen. Beautiful spring flowers formed the room decorations. Lena Pfaff, president, conducted the meeting. Following the social hour Mrs. Baker served delicious refreshments to Lena Pfaff, Orla Wagener, Gwen Franks, Violette Wood and daughters, Margaret and Roberta; Erma Hansen and children, Douglas and Karen; Midderd Hites and daughter, Patty; Addie Schick, Blanche Marr, Daisy Dillingham, Rilda Coleman, Nancy Coleman, Barbara Geisler and Edna Scofield.

BLAKERS TO BE

PUBLIC INVITED TO HEALTH ASSOCIATION LUNCHEON AND MEETING Jaded Appetites

NEA Staff Writer
Beef stew takes on a younger
took when fat little mustard
dumplings come to dinner.
Beef Stew With Mustard Dumplings (Serves 3-4)

simmer slowly about 2 hours or until meat is tender. Add more water if gravy cooks down too much. Drop dumplings by spoonful on top of boiling stew, cover and simmer 12 to 15 minutes.

Mustard Dumplings

(Makes 6 to 7 dumplings)
One cup sifted flour, 2 teaspoon baking powder, å teaspoon salt, 2 teaspoon salt, 2 teaspoon dry mustard, 1 teaspoon minced parsley (dry or fresh), å teaspoon onion salt, å teaspoon elery salt.

Mix and sift dry ingredients. Cut in shortening. Add milk and parsley and stir quickly to make soft dough. Proceed as above.

Like special beets? Then you'll certainly welcome this recipe:

Spiced Beets
(Sørves 4 to 5)

es, a littley dance will be held.

MR. AND MRS. GEDDES

TO BE HONORED ON

GOLDEN ANNIVERSARY

Mr. and Mrs. A. J. Geddes will
be honored on their golden wedding anniversary Monday. June
20, at a reception to be held at the
home of their son-in-law and
daughter. Mr. and Mrs. Harrie W.
Booth, 1451 Riverside Drive. Laurelwood. Friends are asked to call
in the evening between the hours
of seven-thirty and ten-thirty o'elock.

In the evening between the hours of seven-thirty and ten-thirty o'clock.

BETHEL TO PICNIC
AT CLEVELAND RAPIDS
WEDNESDAY EVENING
Roseburg Bethel No. 8, Job's
Daughters will hold a picnic at Cleveland Rapids Wednesday,
June 15. Members are asked to meet at the Bethel rooms in the Masonic temple at five-thirty o'clock and transportation will be furnished. Those able to furnish transportation are asked to call are on sale at the Style Shop and transportation are asked to call Massonic temple at Investmity of Mrs. Robert P. Ridder, 195-L, clock and transportation will be furnished. Those able to furnish transportation are asked to call Rose Emily Bond at 148-J.

MELROSE H. E. C. TO

MELROSE H. E. C. TO MEET ON WEDNESDAY

MEET ON WEDNESDAY

Melrose Home Economics club
will meet at two o'clock Wednesday afternoon at the grange hali
with Mrs. V. S. Woodruff and
Mrs. Fred Becker, co-hostesses.
Women attending are requested
to bring toys for the box to be
packed and sent to Europe. All
members are urged to be present.

Spices Perk Up

By GAYNOR MADDOX

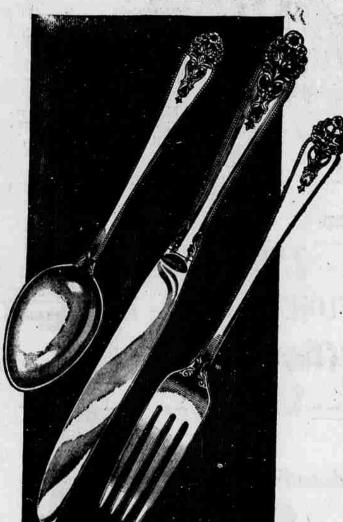
certainly welcome this recipe:
Spiced Beets
(Serves 4 to 5)
Three cups diced cooked beets,
3 tablespoons butter, 2 tablespoons vinegar, 1 teaspoon salt,
1 teaspoon paprika, 1 teaspoon mustard, 1 tablespoon sugar, 1
teaspoon Worchestershire sauce.
Melt butter. Mix remaining ingredients except beets to smooth
paste and add to butter. Add
beets. Heat slowly for about 10
minutes, stirring gently several
times.

card plays and a door prize will

BENEFIT CARD PARTY

(Serves 34)
Two tablespoons fat, 1 pound round steak cut in 1-inch cubes, flour, 1 medium onion, sliced; 3 medium carrots, sliced; 1 (8-ounce) can tomato sauce, 1 teaspoon salt, 1 teaspoon pepper, 1 teaspoon garlic salt, water to cover. Melt fat in large frying pan. Flour meat lightly and brown in frying pan. Arrange onlons and carrots on top of meat. Add remaining ingredients. Cover and simmer slowly about 2 hours or until meat is tender. Add more water if gravy cooks down too





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Roseburg, Oregon

Myrtle Creek, Oregon



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