

Society and Clubs

By LOTUS KNIGHT PORTER

NOTICE

Social items submitted by telephone 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 Saturday's society page are closed weekly.

CALIFORNIA VISITORS HONORED AT PICNIC

Mr. and Mrs. George Chenoweth and Mr. and Mrs. Virgil Chenoweth sponsored a delightful picnic Sunday, honoring their brother-in-law and sister, Mr. and Mrs. Hald Bernstern of San Francisco.

The picnic was held at the beautiful Ward Cockeram picnic grounds on Hall Creek, named in honor of the family of three brothers, George, John and Dr. Langley Hall, who settled on the donation land claims in 1851, along the banks of this small creek. The guest of honor and many others present were descendants of this pioneer family. Following the picnic dinner, games and visiting were enjoyed, and in the late afternoon, the hostesses served ice cream and cake.

Those attending beside the guests of honor and their grandson, Raymond Bernsten, were two of the oldest pioneers, Judge A. F. Stearns of Oakland and Miss Mary Bainbridge, who came to English Settlement from England at the age of five years, and have lived continuously in the same house for 79 years. Other guests were Mr. and Mrs. Chas. Varrelman, Mr. and Mrs. Frotcher and daughter; Mr. and Mrs. Ed. Stearns, Mr. and Mrs. Fay Stearns, Mr. and Mrs. George Hall, Mr. and Mrs. C. D. Ralfe, Mr. and Mrs. Walter Cota and children; Mr. and Mrs. Kenneth Hopkins and daughter; Mr. and Mrs. James Bowington, Mrs. Minnie Chenoweth and daughter Ruth; Mr. and Mrs. Steve Inda and children; Mr. and Mrs. Chas. Beguhl, Mr. and Mrs. Miller, Mr. and Mrs. Alva Manning and granddaughters; Mr. and Mrs. Roy Medley, Mr. and Mrs. Harlan Haines, Mr. and Mrs. Cockeram, Mr. and Mrs. Loyd Pinkston, Mr. and Mrs. Anderson and family; Mr. and Mrs. Harry Mahoney, Mrs. Blanch McCulloch, A. C. Armstrong, Glen Chenoweth, Lorraine Ortiz of San Francisco, Mr. and Mrs. LeRoy Chenoweth and daughters of Reedsport; Mr. and Mrs. Robert Hall, Gordon, Holgate and Mrs. Francis Carriger of Sutherlin, and the hosts and hostesses Mr. and Mrs. George Chenoweth and Mr. and Mrs. Virgil Chenoweth.

If you want a roast chicken to have an unblemished skin, brush the bird with a little unsalted fat, such as lard, before roasting.

2500 to 5000 down buys you YOUR OWN HOMESITE

Your choice of these desirable homesite lots—just \$25 to \$50 down, the balance on easy terms. I have a tract of 22 lots adjoining the "Fair Acres" tract, 3 1/2 miles north of Roseburg, off Highway 99. The lots measure 60' x 85' and 100' x 85', your choice of orchard or view lot while still available. For sale by E. Ridenour, owner.

All lots are accessible, city water and Copco electricity available. Full selling price is \$400 and up depending on the lot of your choice. To inspect these homesites drive North on Hwy. 99, turn right at the Log Cabin turn-off and continue to end of street and inquire at Ridenour residence. Or simply phone 730-J5 for more information. The choicest sites will sell first so we ask that you inspect while the lots are now whether you wish to buy at this time or not.

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RIFLE RANGERS SEWING CLUB TO MEET THURSDAY AFTERNOON, JULY 28

The Rifle Rangers Sewing club will meet Thursday afternoon, July 28, at the home of Mrs. Irma Hansen. All members are cordially invited to attend.

The club met last Thursday at the home of Mrs. Violette Wood with Mrs. Lena Pfaff, president, conducting the business session. At the tea hour delicious refreshments were enjoyed by Mrs. Marie Dillon and Mrs. Dorothy McPherran, guests, and Mrs. Mildred Hites and children, Roberta and Patty; Mrs. Irma Hansen and children, Douglas and Karen; Mrs. Rilda Coleman and daughter, Nancy Lee; Mrs. Barbara Geisler and son, Carlton; Mrs. Addie Schick, Mrs. Lillian Brittain and daughter, Jeannette; Mrs. Edna Scofield, Mrs. Lena Pfaff, Mrs. Gwen Frank and son, Neal; Mrs. Grace Bloomquist and son, Michael; Jerry Handy and the hostess, Mrs. Violette Wood and daughter, Margaret.

B.P.W.C. TO ENTERTAIN AT PICNIC SUNDAY

The Roseburg Business and Professional Women's club will entertain Drain, Yoncalla and Glendale B.P.W. clubs and the Sutherlin Associated Business Women's club at a four o'clock picnic supper at the Veterans hospital picnic grounds Sunday, July 31.

Roseburg club members are asked to bring their husbands, families and invited guests and prospective members. Those attending are asked to bring a covered dish, sandwiches and their table service.

COUNTRY CLUB WOMEN TO MEET THURSDAY

Women of the Roseburg country club will meet at eight-thirty o'clock Thursday morning at the club course for golfing. Luncheon will be served at twelve-thirty o'clock and the contract bridge play will begin at one-thirty o'clock.

STEDFAST CLASS TO MEET AT POTLUCK LUNCHEON THURSDAY

The Stedfast class of the First Presbyterian church will meet Thursday, July 28, at a noon potluck luncheon at the home of Mrs. W. M. Campbell, 949 Winchester street. All members are cordially invited and are asked to bring articles for the boxes to be sent overseas.

EVERGREEN H.E.C. TO MEET AT POTLUCK LUNCHEON THURSDAY

Evergreen Home Economics club will meet at a noon potluck luncheon Thursday at the hall. Two Home Economics clubs will be entertained as guests. A fine program has been planned and all members are urged to be present.

ZONTA BOARD OF DIRECTORS TO MEET

The board of directors of Zonta International will meet Thursday evening, July 28, at eight o'clock at the home of Mrs. Laura Iles. All board members are requested to be present.

NORTHSIDE SUNSHINE CLUB TO MEET AT PRINCEN HOME THURSDAY

The Northside Sunshine club will meet Thursday afternoon at the home of Mrs. Eugene Princen at 231 N. Chadwick street. All members are cordially invited to be present.

R.A. AND E. CLUB TO ENTERTAIN HUSBANDS AT PICNIC TONIGHT

The Roseburg Art and Embroidery club members will entertain their husbands at a picnic potluck supper tonight, July 26, at the home of Mrs. Hattie Neal on Flesher avenue. Those attending are asked to bring their own table service.

HELPING HAND CLUB ANNOUNCES MEETING

The Helping Hand club of Edenbever will meet at one-thirty o'clock Thursday afternoon at the home of Mrs. Curtis McCall, 1918 Beacon Way. Election of officers will be held. All members are urged to be present.

LADY ELKS TO HOLD NO-HOSTESS MEETING THURSDAY EVENING

Lady Elks will hold a no-hostess meeting Thursday night at eight o'clock at the temple. Contract bridge and pinocle will be in play. All members are urged to be present.



DRESSMAKER ON A DARE—Murray A. Howard, of Portland, Me., who took up dressmaking when challenged by his wife, measures her for a new dress. He doesn't use any pattern.



GARAGE-TOP GREENHOUSE—Hemmed in by apartment buildings in a crowded section of Chicago, John Thompson chose a unique spot for his garden. He built a complete greenhouse on top of his two-car garage, connected by a runway to his rear porch. The aerial oasis can also be used as a family sun room. Thompson's apartment overlooks his garden as he surveys his "rural" domain.

Yoncalla

By MRS. GEORGE EDES
Mr. and Mrs. Claude Daugherty left Friday for Flint, Mich., where they will visit Mrs. Daugherty's relatives. On their return trip, they will drive back a new Buick sedan.

Mrs. Dave Rogers is visiting her daughter and family in Eureka, Calif.

Mr. and Mrs. Ed. Dear of Clatskanie visited at the Herman Thiel home last week.

Mr. and Mrs. Jack Broady returned home Saturday after spending a week visiting at Astoria.

Mr. and Mrs. Mason Bies and Miss Virginia Smith, of Dayton, Ky., and Mrs. Hattie Brown and Norman Jackson of Elkton visited at the Annie Kruse home over the weekend.

Mrs. L. L. Harris of Lake Charles, La., is visiting at the Cabiness home.

Postmaster and Mrs. Edward Kelso are seen driving a new Chevrolet sedan.

Miss Ola Bristlin of Redmond, Ore., is visiting at the Roy Brant home for a week.

Mr. and Mrs. Roy Brant transacted business in Redmond, Ore., last week.

Fletcher Miller and Ed Meyers left last week for a month's trip to Detroit, Ore.

Mrs. Jack Langford and Mrs. Ida Jones of Chico, Calif., are visiting at the Edna Miller and Elmer Kruse homes.

Mrs. Ina Dean and Mrs. Walsh and her son, of Denver, Colo., are visiting at the John Day home.

Miss Winnie May Hall returned to her home in Roseburg Saturday after spending a month here visiting her brother and wife, Mr. and Mrs. Marvin Hall.

Mr. and Mrs. Harold Edes and Lavana Carolyn, Patricia and George, 2nd, all of Sandy, spent the weekend visiting at the parental Geo. Edes home and Joel Jackson home.

Alvin Hall, who has been visiting his brother and wife, Mr. and Mrs. Dean Hall, for the past two weeks, returned to his home in Roseburg Monday.

W.B.A. TO MEET THURSDAY AFTERNOON
The W.B.A. will meet Thursday, July 28, at the home of the president, Mrs. Cecil Hays on West Lane avenue. All members are urged to be present.

PATCH AND CHAT CLUB TO MEET THURSDAY
The Patch and Chat club will meet Thursday evening, July 28, at the home of Mrs. C. J. Bradley. All members are cordially invited.

Paint faded awnings and terrace umbrellas with a colorful coating made for the purpose.

Camp Fire Girls Start Annual Outing At Tye

Camp Tye on the lower Umpqua river opened its second session of summer camping Sunday with 53 Camp Fire Girls moving into the camp area. "Prospectors" is the title given the second of five one-week sessions which are led by Miss Lois Fitzgibbons. Many of the girls who had completed their week's camping Sunday were reluctant to leave when their parents came for them. The week was filled with a round of activities and fun. One of the events attracting considerable interest was "twin day" and events of equal interest are scheduled for the "Prospectors."

Girls are registered from Umpqua, Drain, Melrose, Dillard, Winchester and Roseburg. Attending are: Rosemarie Steinhauer, Shirley Ann Judd, Helen Brant, Lois Patterson, Shirley Saar, Carolyn Hill, Shermaine Chapman; Leola Lorenzo, Shirley Pinard, Barbara Gossio, Sue Wissing, Sandra Bullington, Nancy Allen.

Clare Carter, Carmen Ford, Bonnie Lent, Janet Hargis, Yvonne Cooper, Joan Leach, Sylvia Rand, Ina Pedro, Dorothy Evans, Kay Emery, Mary Margaret Cobb, Pat Payne, Carmen L. Cox.

Charlene Boyles, Sandra Bushy, Rosemary Forrest, Beverly Rand, Barbara Reber, Barbara Wench, Jo Ann Deister, Robert Hites, Adele Gibson, Barbara Riley, Delberta Simonson, Linna Shay, Marietta Adams, Bonny Andrus, Valeria Bruden, Sharon Lee Ostrander.

Toni St. Onge, Nancy Gile, Jo Ann Busenbark, Carolyn Pargeter, Mary Anne Backen, Janet Wichrowe, and Mary Griswold.

Custards Ideal For Hot Weather

By GAYNOR MADDOX

Chilled baked custards, with vegetable or meat broth used in place of milk, are ideal for hot weather. Bake in individual cups, chill and serve with cold cuts or cheese.

Try this recipe for an unusual custard:

To make enough broth custard for 6 servings, use 3 cups of full-flavored meat or vegetable broth and 3 to 6 eggs. Beat the eggs, add salt, tabasco sauce, onion juice or celery salt, as desired. Add the hot broth to the eggs gradually, stirring constantly. Pour the mixture into custard cups, place on a rack in a pan of hot water, and bake in a moderate oven (350 degrees F.) 25 to 30 minutes until set. Chill in the refrigerator before turning out onto the cold plate.

Cheese Custard (Serves 6)

Three cups milk; 1 tablespoon flour; 1/2 pound sharp-flavored cheese, shaved thin, 3/4 teaspoon salt, 3 eggs, 5 drops tabasco sauce.

Heat milk in a double boiler, keeping a half cup of the cold milk to mix with the flour. Stir the flour and milk mixture into the hot milk, add cheese and salt and stir until the cheese melts. Beat eggs slightly, pour the hot mixture into them, and add tabasco sauce.

Fill custard cups with the mixture. Place on a rack in a pan of water and bake in a moderate oven (350 degrees F.) until set. Chill before turning out of cups. Good with sliced tomatoes.

The grade B eggs now especially plentiful on markets are suitable for use in either of these custards.

NOTICE

The office of Hazel Reid, Public Typist, will be closed for one month, from July 25 to August 25.

Going on Vacation.

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HOW TO MEET A SHY DEER—Miss Frances Freeman, a visitor to the Kendall, Fla., Rare Bird Farm, feeds peanuts to Nicki, pet deer, which is seldom friendly to strangers.

Iced Coffee Now In Season Here

By GAYNOR MADDOX

Fresh, strong, clear and tinkling—that's the ideal iced coffee. To sweeten it, try using a syrup of sugar and water boiled together and chilled.

To be at its best, iced coffee must start with good hot coffee. There are two ways to prepare it:

Pre-Cooled Method

1. Make coffee regular strength one standard coffee measure (two level measuring tablespoons) of coffee to each three-quarters of a measuring cup of freshly drawn water.

2. Cool in a non-metallic container for not more than three hours, or, if the container is tightly covered, chill in refrigerator.

3. Serve in tall glasses with ice, adding sugar or sugar syrup and cream to taste.

Quick Method

1. Make coffee double strength, by using half the amount of water to the usual amount of coffee.

2. Pour hot over ice cubes in tall glasses. The extra strength coffee allows for the dilution caused by the melting of the ice.

3. Serve with cream and sugar or sugar syrup to taste.

Here are suggestions for several variations:

Mocha Iced Coffee

Combine freshly made double-strength coffee to an equal amount of cooled cocoa or chocolate syrup. Pour into tall glasses.

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Cottage Cheese Fine In Summer

By GAYNOR MADDOX

Sunday dinner calls for a hot weather treat dessert. Well, Barbara Tate, home economist of California's Golden State Company, makes these two exclusive suggestions to us. How do you like them?

Cocoanut-Cottage Cheese Pie (Serves 8)

Line a 9-inch pie tin with pie crust.

Filling
Three eggs, 1 cup sugar, 1 teaspoon salt, 1 cup shredded cocoanut, 2 cups milk, 1 teaspoon vanilla, 1 cup cottage cheese, nutmeg.

Beat eggs until frothy. Stir in sugar, salt, cocoanut, milk, vanilla and cottage cheese that has been forced through a sieve. Pour into pastry shell which has been baked for five minutes at 450 degrees F. Sprinkle nutmeg lightly over the top. Bake 10 minutes in hot oven (450 degrees F.), then reduce temperature to 325 degrees F. and bake about 45 minutes or until firm.

Cheese Dessert Roll (Serves 12)

Ten graham crackers (double crackers 2 1/2 by 4 1/2), 1 pound farmer's style cottage cheese, 1 cup table cream (top milk can be substituted), 1 pound marshmallows, 1 pound chopped dates, 1 cup chopped nuts, 3 tablespoons sliced maraschino cherries, 1 teaspoon vanilla, 1/8 teaspoon salt.

Crush graham crackers into fine crumbs. Sieve the cottage cheese, mix with the cream. Add marshmallows cut into quarters. Add dates, nuts, cherries, vanilla, salt and most of the crumbs. Reserve a portion of the crumbs. Mix well. Form into a thick roll approximately 12 inches long. Cover outside with reserved crumbs. Roll in waxed paper and chill overnight. Slice into one-inch slices and serve with unsweetened whipped cream, flavored with vanilla.

The News-Review classified ads bring best results. Phone 100.

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