

## 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.

### COUNTRY CLUB PARTY TO BE INTERESTING AFFAIR THIS EVENING

The women's golf tournament committee has arranged an interesting party for all Country club members and their invited guests to be held tonight, August 29, at seven-thirty o'clock at the clubhouse. All types of games and cards will be enjoyed and door prizes will be awarded winners every hour. Refreshments will be served later in the evening.

Mrs. L. E. McClintock, chairman, and the tournament committee, Mrs. R. D. Bridges, Mrs. Walter Fisher and Mrs. Walter Brydges, are in charge of the affair and are being assisted by Mrs. K. D. Adams, Mrs. L. G. Twoby, Mrs. E. A. Pearson, Mrs. Herman Matisoff, Mrs. Harold E. Schmeer and Mrs. Alfred C. Anderson.

### WEST MELROSE CLUB HAS ENJOYABLE MEETING THURSDAY

The West Melrose club met Thursday afternoon at an enjoyable dessert luncheon at the home of Mrs. Jennings Graving. Covers were placed for Mrs. E. M. Seeley, Mrs. El Sanders, Mrs. James Munroe, Mrs. Howard Kaiser, Mrs. William Byron, Mrs. H. G. Thompson and the hostess, Mrs. Graving.

Various topics were discussed by the group during the social hour. The next meeting will be at the home of Mrs. Howard Kaiser, all members are cordially invited to attend.

**C. F. GUARDIAN COUNCIL TO MEET TUESDAY EVENING**  
The Camp Fire Guardians Council, including all guardians and Bluebird leaders, are asked to attend an important meeting at eight o'clock Tuesday evening at the First Christian church. All persons interested in Camp Fire are also invited to attend. A fine program has been planned for the meeting.

**VOLUNTEER SERVICE WOMEN TO SPONSOR DANCE AT HOSPITAL**  
The Volunteer Service women will sponsor a dance carrying on the theme, "The Last Rose of Summer," tonight, August 29, from eight to ten o'clock at the Veterans hospital recreational hall. Women of Roseburg are asked to attend to act as host

### B.P.W.C. TO MEET AT NO-HOSTESS LUNCHEON TUESDAY

The Business and Professional Women's club members will meet Tuesday at a twelve o'clock no-hostess luncheon at the Hotel Umpqua. Miss V. Vivian Logsdon, president, has asked all members to attend.

### Bavarian Dressing Flavors Salads

By GAYNOR MADDOX  
Sometimes unexpected ingredients do wonderful things to family foods. A little daring, gourmets tell us, is an excellent spice in most foods. So let's take a look at these two unusual recipes:

**Bavarian Salad Dressing**  
Two tablespoons lime juice, 1/2 cup salad oil, 1/2 cup beer, 1 tablespoon sugar, 1 tablespoon cut chives, 1 tablespoon minced parsley.

Combine all ingredients. Shake thoroughly before serving. Serve on sliced tomatoes and cucumbers.

**Kidney Stew**  
(6 servings)

Three beef kidneys, 3 tablespoons butter or fortified margarine, 1 cup flour, 1 1/2 cups water, 1/2 cup beer, 2 teaspoons minced onion, 3/4 teaspoon salt, 1/8 teaspoon pepper, 3 cups hot cooked rice.

Soil kidneys; remove cores, skin and hard membrane; cut into sections. Cover with cold salted water; soak one hour; drain. Sauté in butter or margarine 3 minutes; add flour; cook 3 minutes longer, or until well browned, stirring constantly. Add water, beer, onion and seasonings; cover. Simmer 15 minutes. Serve on rice.

**Banana Pear Castanet Salad**  
(1 large individual serving)

Two pear halves, fresh or canned, 1 ripe banana (use fully ripe banana—yellow peel flecked with brown), salad greens, berry or cherry.  
Place two pear halves, one cut side up, the other half pear cut side down, with stem ends overlapping, at an angle at back of salad plate. Peel and slice banana. Arrange a half circle of overlapping slices in front of pear halves. Garnish with crisp salad greens and berry or cherry between pear halves and banana slices. Serve with a tart salad dressing.

Prunes have extra good flavor if they are cooked with an orange that has been quartered or cut into eighths. Serve the orange wedges with the prunes.

A small white turnip gives delicious flavor to a vegetable soup; peel and dice the turnip and cook with the other vegetables.



**MISSING PLANE FOUND**—Rescuers examine tail section of Air Force B-26 bomber that crashed into Mississippi Head on Mt. Hood, Ore., in April, killing three. Pieces of the ship were scattered over an area of 100 acres—as far down as the patch of snow showing to the left of the tail section. (NEA Telephoto)

### Salad And Fruit Season Is Here

By GAYNOR MADDOX  
NEA Staff Writer

To make Sunday's meals in August outstanding, use greens and fruits bountifully. For supper, with cold meat or fowl, serve this delicious salad:

**Combination Salad**  
(4 to 6 servings)

One-quarter cup salad oil, 2 tablespoons tarragon vinegar, 1/2 teaspoon salt, 1/4 teaspoon paprika, 1-8 teaspoon pepper, 1-8 teaspoon dry mustard, 1 clove garlic, 4 navel oranges, chilled, 1 Bermuda onion, 2 bunches watercress.

Place the oil, vinegar, salt, paprika, pepper, mustard and garlic in a jar with a tight-fitting cover. Shake well and let stand an hour or two. Peel oranges and slice thinly. Score unpeeled cucumber and cut in 1/4-inch slices. Slice the onion thinly and separate into rings.

Place the sliced oranges, cucumber and onion in a bowl. Remove garlic and pour French dressing into the bowl. Toss lightly to coat the slices thoroughly. Place in refrigerator and let marinate half an hour.

When ready to serve, arrange watercress on serving plates. Drain and arrange slices of orange and cucumber on watercress and top with rings of onion. The French dressing, now flavored with orange, can be passed with the salad or save and serve in chilled avocado halves

### Corn Bread Is Versatile Treat

By GAYNOR MADDOX  
NEA Staff Writer

A lot of Americans vote old-fashioned corn bread their number one choice. Your food editor is one of them and here are a few of our favorite corn bread uses:

**Raspberry Fluff Freeze**  
Wash and drain well 1 cup fresh raspberries with 1 1/4 cups granulated sugar, 1 egg white, and 1-8 teaspoon salt. With electric beater at high speed, beat until light and stiff—about 10 minutes. Fold into above mixture 1 cup of whipping cream that has been beaten to medium consistency. Pour into 1 large or 2 small freezing trays.

**Lightnin' Golden Corn Bread**  
(Makes 9 servings)  
One cup yellow corn meal, 1 cup sifted enriched flour, 1/2 teaspoon salt, 3 teaspoons baking powder, 2 tablespoons sugar, 1 egg, 1 cup milk, 1 cup shortening which must be at room temperature.

Sift together dry ingredients into medium-sized bowl. Add egg, milk and shortening. Beat with egg beater until smooth, about 1 minute. Do not overbeat. Bake in greased 8-inch square pan or greased muffin pans in hot oven

(425 degrees F.) 20 to 25 minutes.

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Combine ingredients thoroughly. Spread on buttered corn bread squares. Place in broiler about 5 inches from source of heat. Broil 2 to 3 minutes or until cheese is melted.

**Deep Sea Special**  
Spread corn bread squares generously with chili sauce; sprinkle with grated cheese and top with two cooked shrimp. Brush shrimp lightly with melted butter. Place in broiler about 5 inches from source of heat. Broil 2 to 3 minutes. Serve hot.

**Olive-Cheese Squares**  
One cup grated American cheese, 1 cup chopped stuffed olives, 2 tablespoons catsup, 2 tea-

poons vinegar.

Use the backyard for a picnic supper for the family sometimes. For the main course mix up a big bowl of shrimp salad using lots of celery, hard-cooked eggs, green or black olives (chopped), and mayonnaise or creamy salad dressing; serve another bowl of watercress and carrot strips with it. Accompany the salad with hard rolls—but split them and spread them with parsley butter before bringing them out. Dessert might be an eight-inch square of chocolate cake; frost it right in the pan and serve it from the pan, too. Have plenty of milk for the children and of course iced tea or coffee for the grown-ups.



**DOLLAR DAY DREAMS**—"To heck with all this shopping" seems to be the idea of 1-year-old Cheryl Ann Walter as she pounds a pillow in a San Francisco shopping center. Mom was looking for bargains at the "Dollar Day" sale, but Cheryl just couldn't take it.

Next time you make French dressing use tarragon vinegar with the salad oil and season well with salt, pepper, mustard, and a dash of sugar.

You can clear up that brown deposit which accumulates in the vinegar cruet by using a little ammonia or borax in water.

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