

B. P. W. C. Christmas Party Is Enjoyed At Kidder Home Monday



Participating in the annual Christmas social night for Roseburg Business and Professional Women's club at the Stanley L. Kidder home on North Stephens street were standing, left to right: Gertrude Rast, Bertha Shrum, Stella Spencer, Edythe A. Landis, Betty Reed, Rosemarie Steinhauer; seated, left to right, Gladys Foley, the hostess, Maude Kidder, Jean Whittenburg, Nancy Neurer, Mrs. Wm. G. Clarenbach.



The Kidder home with its many Oriental decorations made an especially interesting setting for the B.P.W.C. annual holiday party. In the above picture are standing, left to right, V. Vivian Logsdon, Celia Day, Cleo Moates, Flossie Virden. Seated, Margaret Page, Mildred Hermann, Minnie South, Emily Judd, Regina Sawyers, Ann Storrs and Laura Iles.

Santa Branded As "Unholy Fraud" By Catholic Review

WASHINGTON—(AP)—Is the jolly old man with the beard and the little round belly stealing the Christmas show from the babe in the manger?

The Catholic Review says yes. And the Review—official publication of the Catholic archdioceses of Washington and Baltimore—thinks it's about time Santa Claus was booted off the stage.

"Our Santa has become a rival of the Holy Child, often enough to the complete exclusion of the latter from any place in the minds of children who learn about the redeemer but have never heard of the ox and the ass," says an editorial published today in the Review's Christmas issue. The editorial was captioned "Unholy Fraud."

It adds that "the whole Santa idea is bad psychology and bad pedagogy," and "even worse theology."

The editorial was written by the Review's editor-in-chief, the Rev. John Sinnott Martin.

It describes Santa as "a foolish fiction." It urges "those who want to keep Christ in Christmas, or at least are willing to give him back the place he deserves on his birthday" to leave Santa to those who have nothing better.

"Sana the saint has been lost in Santa the sugar daddy," it adds. "Children are to be good or they won't get paid with presents—a fine specimen of thoroughly un-Christian morality."

The Review sees a danger to respect for parental authority in the time when junior first is told that the man with the bag is only daddy dressed up.

It also has a word for the man inside the Santa suit: "It may be hard on those who play the part of the benevolent old pixie to forego the pleasure of donning whiskers and over-sized red flannels. We have often suspected that Santa was a source of more pleasure to the grown-ups than to the children."

The Business and Professional Women's club annual Christmas party was held Monday evening at the home of Mrs. S. L. Kidder on North Stephens street.

Christmas carols opened the program, which was followed by a number of guessing games. Gifts were exchanged and vocal students of Mrs. Barbara Winkler presented several numbers.

Lovely refreshments were served to V. Vivian Logsdon, Mr. and Mrs. Stanley Kidder, Gladys Foley, Flossie Virden, Cleo Moates, Celia Day, Margaret Page, Jean Whittenburg, Ann Storrs, Laura Iles, Stella Spencer, Rose Marie Steinhauer, Nancy Neurer, Betty Reed, Minnie South, Edythe Landis, Patricia Clarenbach, Vera Jones, Maryanna Peterson, Mildred Hermann, Emily Judd, Bertha Shrum and Golda Nickells.

and Miss Simpson have been the subjects of romantic speculation for some months.

Miss Simpson, in her 30s, is a fashion stylist.

Mrs. Spady, Carriers' Auxiliary Head, Passes

PORTLAND, Dec. 17.—(AP)—Mrs. Margaret Emma Spady, 51, president of the Women's Auxiliary of the National Association of Letter Carriers, died in a hospital here Wednesday.

She had served three years as auxiliary president, and helped lead the successful campaign for pay increases for mail carriers and widows' annuities. She had lived in Portland 47 years.

N. Y. City Mayor O'Dwyer To Wed Sloan Simpson

NEW YORK.—(AP)—City hall announced that Mayor William O'Dwyer, recently reelected for a second term, will marry Miss Sloan Simpson in Stuart, Fla. next Tuesday.

The announcement was made by William J. Donohue, executive secretary to the mayor, after a telephone conversation with the city's chief executive. O'Dwyer is convalescing in Florida from a recent illness.

The mayor, 59, and a widower,

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Christmas Means Molasses Cookies

By GAYNOR MADDOX
NEA Staff Writer

With molasses, eggs and cooking fats all on the plentiful list and with the Christmas season just beginning, this certainly is cookie-making time.

Let's begin with molasses cut-out cookies, using this tested recipe and cut out stars, angels, Christmas trees, etc., or some of the new plastic cookie forms.

To save time and fuel, use two baking sheets with low sides or no sides at all to insure even browning—each about 2 inches smaller than the oven. One sheet of cookies can be baking while the other one is being filled.

Before rolling, chill dough in refrigerator to permit handling of dough without adding more flour. When rolling, work with half or less of the dough at a time, keeping remainder in refrigerator until needed. Flour rolling pin and board lightly—only enough to keep dough from sticking.

Dip cutter in flour each time to prevent sticking. Cut cookie shapes close together, to get as many as possible from the first rolling of the dough; rerolled dough does not make as tender cookies. Using a spatula, carefully lift the cut cookies from board to baking sheet.

Adjust oven to temperature specified. Molasses cookies bake easily. If cookies are not brown enough in center, yet done around edges, put them about 5 to 6 inches below broiler flame until right color is obtained—watching constantly.

Remove from baking sheet with a spatula, place them to cool on wire cake rack in a single layer. When completely cooled, pack in air-tight boxes or in cookie jars, with waxed paper between the layers. Keep tightly covered.

For Christmas gifts, pack in flat boxes and wrap each cookie in aluminum foil or waxed paper and fill box with shredded colored paper or cellophane.

Molasses Cut-Out Cookies

One-half cup shortening, 1 cup sugar, 2 1/2 cup New Orleans type molasses, 1 egg, 2 3/4 cups sifted all-purpose flour, 1 teaspoon salt, 1 1/2 teaspoons allspice.

Slowly melt shortening; cool. Add sugar, molasses, eggs; beat well. Sift together flour, baking powder, salt and allspice; add to first mixture; mix well. Roll in waxed paper; chill. Cookies hold shape better if rolled and cut on greased and lightly floured baking sheet instead of rolling on a board and transferring to baking sheet. Roll dough evenly 1-inch thick.

Dust cut-out cookie pattern lightly with flour to prevent sticking; lay pattern on dough and cut around pattern with knife. Lift excess dough from around cookie shapes. Decorate with red cinnamon drops, silver candies, and vari-colored candy sprinkles.

Bake in moderately hot oven (375 degrees F.) 10 to 12 minutes.



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Social Calendar

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. Friday at which time the social calendar and Saturday's society page are closed weekly.

Sunday-December 18

Aerie of Eagles and auxiliary and families to hold annual Christmas party at 3 p. m. at Eagles hall. Christmas tree, program and treats for children.

Daughters of Job Vesper service from 3 until 4 p. m. at the First Christian church Christmas message by Rev. Kenneth Knox.

Riddle Daughters of Job to hold vesper service at 3 p. m. at Days Creek church.

Monday-December 19

D.A.V. auxiliary Dean-Perrine unit No. 9 of Roseburg with other organizations will sponsor a dance at the Veterans hospital recreational hall from 8 to 10 p. m.

Associated Business Woman's club of Sutherlin Christmas party; potluck dinner with exchange of gifts not to exceed one dollar.

Gold Star Mothers, Inc. to assist with dance and party at Recreational building at Veterans hospital at 8 p. m.

D. A. R. with Mrs. George Brown, Harvard avenue, Mrs. C. M. Taylor, assistant hostess and Mrs. Orin Baker in charge of program. Christmas motif planned. Meeting begins at 7:30 p. m.

U. of O. Mothers club 7:30 dessert-supper at home of Mr. Harold Horn, 411 S. Jackson street, with Mrs. S. S. St. Onge and Mrs. Paul B. Shanklin, assisting hostess. Exchange of children's Christmas gifts to later be given to child welfare.

Neighbors of Woodcraft Liliac circle No. 40 to hold annual Christmas party with exchange of 50 cents gifts at 7:30 p. m. at I. O. O. F. hall.

Navy Mothers club to meet at 8 p. m. at home of Mrs. G. C. Blake, 2540 N. Stephens street. Gifts will be exchanged following business meeting.

Florence Nightingale Tent No. 15, Daughters of Union Veterans of the Civil War to meet at 6:30 potluck supper at home of Mrs. Essie Olson, 420 W. Douglas street. Secret Pal gifts to be exchanged and names to be revealed. Those having birthdays in October, November and December to be honored.

Bethel No. 39, Job's Daughters Riddle will hold a joint public installation of 1950 officers with Riddle Mistletoe chapter, O.E.S. at 8 p. m. at Masonic temple Job's Daughters will put on the Book of Good ceremony prior to the O.L.S. installation.

Keystone club at home of Mrs. Gordon Stewart with 7:30 p. m. dessert supper. Hostesses Mrs. Mary Louise Brown, Mrs. Eugene McElroy, Mrs. W. H. Wishart, Mrs. Clyde Chitwood, Mrs. C. H. Friday. Bring fifty cent gift for exchange.

George Starmer, United Spanish War Veterans' camp and auxiliary annual Christmas dinner in basement of First Methodist church, Lane and Main streets followed by regular meeting. Bring fifty cent gift for exchange. Last regular meeting of year.

Alpha Chi chapter, Delphin club meeting postponed to January 4.

Tuesday-December 20

Bethany Circle of Faith Lutheran church to meet at 8 p. m. at home of Mrs. Wendell Clark.

Eden Ladies Aid of Elgarose Lutheran church to meet at home of Mrs. Carl Lundeen, Christmas gifts to be exchanged.

Open meeting and Christmas party for members and families of Melrose grange. Harvest supper to be served at 6:30 p. m. with members bringing potluck. Program and exchange of gifts.

Twelve and Won club annual Christmas dinner at 1 p. m. at home of Mrs. Fred Ritzman, Apt. 216, Kohlhagen apartments.

Study club of Green P.T.A. at home of Mrs. John Clark at Giengary. Christmas party planned with potluck luncheon and exchange of fifty cent gifts.

V. F. W. Christmas party for children at Vets Lounge Tuesday, Dec. 20 at 7 p. m. Potluck dinner. Sponsored by members of V. F. W. and auxiliary and those eligible for membership. Adults bring fifty cent gifts. Santa Claus will be present. In charge are Mrs. Martha Wells, Mrs. Wm. A. Hart, and Mrs. Ed Hoover. Bring fruit, candy and nuts.

Umpqua District Dental Association. Remove from baking sheet immediately and cool on rack.

Lady Lions Hold Annual Formal Christmas Dinner



Left to right: Mrs. J. P. Motschenbacher, Mrs. Buckley Bell, Mrs. D. W. Helliwell and Mrs. Bruce Elliott

Lady Lions held their formal Christmas dinner party at seven o'clock Monday evening at Carl's Haven with Mrs. J. P. Motschenbacher, Mrs. D. W. Helliwell, Mrs. Buckley Bell and Mrs. Bruce Elliott hostesses and welcoming the members and two guests.

The tables were arranged in a large V and were attractively decorated with holly, evergreen sprays and Christmas lights. A beautifully decorated Christmas tree was also enjoyed. The bright-colored lights and the lovely formal gowns of the ladies were

especially appropriate for the setting and the arrival of Santa Claus with a gift for everyone.

Special door prizes were extra gifts going to Mrs. William Livermore, Mrs. J. P. Motschenbacher and Mrs. Forrest Losee. A huge replica of a lion was presented to the president, Mrs. Buckley Bell by Mrs. L. M. Lehrbach.

The following guests and members were most enthusiastic in praising the four hostesses for the charming affair: Mrs. George Foster and Mrs. Parsons, guests,

and Mrs. Claude Baker, Mrs. Robert Browning, Mrs. David Campbell, Mrs. James Campbell, Mrs. Jim Daugherty, Mrs. Jerry Gilbo, Mrs. Phil Harth, Mrs. Bruce Hetrick, Mrs. W. H. Klatt, Mrs. Arthur Kobornik, Mrs. Paul Krueger, Mrs. L. M. Lehrbach, Mrs. William Livermore, Mrs. Forrest Losee, Mrs. Cecil Lowe, Mrs. H. D. Palmer, Mrs. A. D. Parr, Mrs. Keith Phillips, Mrs. Frank Purdy, Mrs. Bernard Saar, Mrs. Norman Siefarth and Mrs. Clifford Smith.

Crown Of Pork Is Bountiful Affair

By GAYNOR MADDOX
NEA Staff Writer

With pork prices dropping because of a plentiful supply, look for special recipes to add to the Christmas season celebration.

Roast crown of pork, from the new "Rector's Naughty '90s Cook Book," is a bountiful affair. It's one of 400 recipes in the book collected from celebrities of that fabulous era of Lillian Russell, Diamond Jim Brady, Anna Held and Jim Corbett.

Crown of Pork (Serves 6)

Have a 4-pound loin of pork trimmed and formed into a crown, being sure that each chop bone is covered with larding pork. Also secure paper frills for each chop bone.

Fill crown with a delicious rice stuffing made as follows: to 2 cups plain boiled rice add 1/2 cup finely minced green pepper, 1 finely minced pimiento, a slight grating of onion and 1/2 teaspoon sage. Mix well and moisten with 3 tablespoons melted butter.

Put crown in roasting pan, fill cavity with prepared rice, cover with a piece of buttered paper and sear in hot oven (450 degrees F.) 20 minutes. Reduce heat to moderate (350 degrees F.) until crown is cooked, about 2 1/2 to 3 hours, basting from time to time. Clean larding pork from bones

and dress each chop with its paper frill.

You might put this book on your Christmas list. It has humor, nostalgia, good eating and a lot of old-fashioned photos of other and less troubled times.

Pork Chops With Cream Gravy (Allow 2 chops per serving)

Choose pork chops about 1-inch thick. To 1/2 cup cracker meal add 1 teaspoon poultry seasoning, 1/4 teaspoon salt and 1/8 teaspoon pepper and mix well. Dip chops into the mixture and fry in melted bacon drippings until brown. Arrange on hot platter overlapping each other.

There should be about 1 tablespoon fat remaining in pan; to this add 1 level tablespoon flour. Stir until blended and gradually add 1 cup scalded milk. Stir constantly until gravy reaches boiling point. Pour around chops.

Packaged gingerbread or chocolate cookies may be spread with sweetened whipped cream, piled one on top of the other, and then refrigerated for about six hours. Cut through the stack of cookies and cream diagonally and serve as dessert slices.

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