

Society and Clubs

By LOTUS KNIGHT PORTER and BETTY ALLEN

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.

CHINESE AUCTION OAKLAND O.E.S. HONORS JOBS' DAUGHTERS AT MEETING THURSDAY

Oakland chapter 91, Order of Eastern Star held a regular meeting on Thursday evening, March 9, with worthy matron Mrs. Gula Crowell presiding.

Bethel No. 42, International Order of Job's Daughters were guests during good of the order, when a short program was presented. Honored queen Miss Dixie Willis, presented worthy matron Mrs. Gula Crowell, a gift to the chapter from Bethel No. 42.

The charter was draped in memory of Mrs. Georgia M. Underwood, charter member of the chapter.

After the close of the meeting refreshments were served to the guests and members by the committee, Mrs. Betty Early, chairman; Mrs. Ada McCall, Mrs. Helen McFetridge, Mrs. Miriam Bovington, Mrs. Nellie Peterson, Mr. and Mrs. Ed Thiel.

In charge of decorations were Mrs. Vivian Stacey and Mrs. Ivena Halverson.

Next meeting will be held on March 23. All officers are requested to be present as there will be a practice for the district meeting. Members and visiting members are invited.

OPEN HOUSE TO BE HELD AT RIVERSIDE SCHOOL MONDAY NIGHT

The public is invited to the Riverside school open house to be held Monday night from six-thirty to nine o'clock. Teachers will have exhibits in the various rooms. The executive board will sell refreshments.

CAMAS VALLEY GRANGE LADIES PLAN HAM DINNER FOR MARCH 16

The Home Economical club of the Camas Valley grange met Monday at the school, their first regular meeting held this year. All lady grangers are members and are asked to meet at the schoolhouse the first Monday in every month at 7:30 p.m.

The main object of the club at this time is to assist in raising money to add to the building fund for a much needed grange hall in Camas Valley.

The club will serve a baked ham dinner at the schoolhouse March 16. Dinner will be served from 6:30 until 8:00 p.m.

The following attended: Mary Smith, Mrs. "Bud" Spencer, Lois White, Dorothy Meeks, Edith Booth, Mae Jones, Hazel Roberts, Carrie Pope, Irene McClellan, Lou Cunningham, Mrs. Guy Moore, Irene Jennings and Elma Dunham.

SUTHERLIN NEW IDEA CLUB ENJOYS MEETING

The New Idea club of Sutherlin enjoyed a potluck dinner at twelve o'clock at the home of Mrs. Frank Martin west of town Wednesday. The table was centered with daffodils and bouquets were placed about the rooms.

Covers were placed for Mrs. Thelma Ballentine, a guest; Mrs. Lola Rose, Mrs. Minnie Abeene, Miss Ethel Manning, Mrs. Maggie Francis, Mrs. Marjorie Denley, Mrs. Bonnie Bennett and children, Dee and Christine; Mrs. Jo Carr, and Mrs. Meryl Wahl.

The afternoon was spent in embroidering tea towels for the hostess.

ELKTON REBEKAH LODGE HOLDS MEETING

The Umpqua Rebekah lodge No. 173 met in regular session Tuesday night. After the regular business session Esther Gates and Lois Price served refreshments to twenty members.

FEATURES CARD PARTY AT RICE VALLEY HALL

The card party held at the Rice Valley hall last Friday night was well attended. Pat Rice, Azalea house chairman for her unit, put on a Chinese auction.

Nine tables of five hundred-one of canasta and one of pinochle were in play. Prizes for five hundred were won by William Castor and Mrs. T. H. Shepherd, high; Fred Lee and Mrs. Delmar Rice low; Al Fonken door prize.

Refreshments were served to Mrs. C. E. Powell of Sacramento, California who is visiting in the Hummel home; Mrs. Ralph Emerson, Mr. and Mrs. Al Fonken, Mr. and Mrs. Carl Hummel, Mr. and Mrs. Herman Schosso, Mrs. and Mrs. Fred Lee, Mr. and Mrs. William Castor, Mr. and Mrs. J. G. Wales, Mrs. Howard Wales, Mr. and Mrs. Earl Strong, Mrs. Cecil Hartford, Mr. and Mrs. LeRoy Rice, Mr. and Mrs. Wayne Rice, Mr. and Mrs. Bob Crawford, Mr. and Mrs. Herman Theil, Bellafior Spikler, Mr. Ward Cockeram, Albert Cochran, Mr. and Mrs. Glen Walker, Mr. and Mrs. T. H. Shepherd, Mr. and Mrs. Virgil Chenoweth, Mr. and Mrs. Kenneth Hopkins, Mr. and Mrs. Leo Sparks, Mr. and Mrs. George Edes, and Mrs. Harry Dunbar.

Mrs. Schosso and Mrs. Dunbar were hostesses.

ELKTON WSCS MEMBERS PREPARE BAZAAR ARTICLES

Mrs. Gilbert Newland was hostess to the W. S. C. S. at her home Wednesday. After the potluck dinner Mrs. R. O. Thomas led the devotion and read an article of interest on Rural Oregon where they care for undernourished children.

The ladies worked on fancy work to be sold at a spring sale. Those present were Mrs. Thomas, Mrs. Charles Franklin, Mrs. L. E. Price and daughters Ruth and Pennie, Mrs. Carl Binder, Mrs. Ray Monner, Mrs. Ray Hoffman and the hostess.

U. OF O. MOTHERS CLUB TO MEET MONDAY

University of Oregon Mothers club will meet Monday evening at a seven-thirty o'clock dinner at the home of Mrs. H. T. Hansen, 1307 Madrone street in Laurelvood. Mothers with students attending University of Oregon are eligible for membership and are urged to attend.



MAY I HAVE THIS DANCE?—This may be the way Emily would have you say it, but Larry Freeman, high school basketball star, just points to the floor and waits for an answer. Pretty high school Miss Dusty Steffenson seems to think Larry has what appears to be a good idea. George Packard, extreme right, eyes a prospective dance partner further down the line. The above action took place at the Roseburg armory last night, following the Spring Opening in the downtown streets. Jack Foster supplied the music. American Federation of Musicians, local 539, supplied Foster.—(Staff photo).

CAMAS VALLEY GARDEN CLUB HOLDS SHOWER FOR AMERICAN LEGION

The Camas Valley Garden club met Tuesday at the home of Mrs. James Combs.

Many members gave reports on the culture of camellias.

Since Jack Parrott, who is in the Mercy Hospital cannot have flowers, it was decided that the Garden club would honor him as "Guest for a day."

After the gifts to the American Legion auxiliary baby shower were unwrapped, luncheon was served to Mrs. Harry Boyle, Mrs. Lyle Smith, Mrs. H. L. Smith, Mrs. Guy Moore and Linda Meeks, Marion Banks, Hazel Thrush, Edith Booth, Mrs. Chelsea Rockwood, Mrs. Elma Dunham, and Lou Cunningham.

The next meeting will be at the home of Mrs. Elma Dunham and all members are asked to bring reports on rose diseases.

D.A.R. TO MEET AT WAITE HOME MONDAY

D.A.R. will meet at seven-thirty o'clock Monday evening at the home of Mrs. Douglas Waite on West Douglas street with Mrs. Orville W. French acting as co-hostess. The program on "The Restoration of Williamsburg" will be in charge of Mrs. Leslie Chapman. All D.A.R. members are urged to be present.

O.S.C. MOTHERS CLUB TO MEET MONDAY

Oregon State College Mothers club will meet at two o'clock Monday afternoon at the home of Mrs. Maurice J. Newland, 1225 Riverside Drive, with Mrs. H. H. Turner and Mrs. J. P. Motschenbacher, assisting hostesses for the tea to follow the meeting and social hour. All members and those eligible to membership are invited to be present.

FAIR OAKS GRANGE TO SPONSOR DINNER

Fair Oaks Home economics club will sponsor a dinner Friday night from seven-thirty to nine o'clock. Shrubs and fancywork will be on sale. Mrs. Maggie Francis is in charge of the dinner committee. The public is invited to attend.

PUBLIC INVITED TO PIANO CONCERT SUNDAY

The Friends of Music group recently organized here will sponsor Robert Hord, pianist, in concert Sunday afternoon, March 19th at the First Baptist church in Roseburg. No tickets will be sold, as a free-will offering will be taken to assist in defraying expenses for sponsoring the concert.

Mr. Hord is a member of the faculty at University of Oregon school of music. He was graduated from Juilliard in New York and has done considerable concertizing in the southern and eastern states. All music lovers are most cordially invited to enjoy this concert.

4-H SEWING CLUB ELECTS OFFICERS

The Sew What Sewing circle, formed by a group of sewing 11 4-H girls, met at the home of the club leader, Mrs. L. E. Price Monday evening. The following officers were elected: Juliana O'Brien, president; Eleanor Binder, vice-president and news reporter; Joan Price, secretary. Other members of the club are: Pearl Cheever, Wanda Compton, Muriel Cornwell, Carol Fallert, Janice Gill, Betty Gossel and Anita Hixson.

SUTHERLIN GRANGERS ATTEND EVERGREEN GRANGE MEETING

Friday evening a group of grangers attended the Evergreen grange, where the third and fourth degree work was presented.

Mr. and Mrs. Olen Vansteenberg, Myrtle Vansteenberg and John Lorraine of Sutherlin Community grange, received the degree.

Others present from Sutherlin were: Mr. and Mrs. Charles Wahl, Mr. and Mrs. James Simmons and Mr. and Mrs. Lloyd Cornish.

DAGNA BOWMAN HEADS NILE CLUB FOR YEAR AT 1950 ELECTION

The Al-Si-Um Nile club which meets the last Wednesday of each month, elected the following officers for 1950 as their meeting Dagna Bowman, president; Alice Hogan, vice-president; Ida Mae Groden, secretary-treasurer. The next meeting will be Wednesday, March 29th at the home of Ula Hill at Cushman.

The Al-Si-Um Nile club's name is composed of the names of three rivers the Alsea, the Suislaw and the Umpqua and was formed recently by a group of ladies from Florence, Reedsport, Gardiner, Scottsburg and Elkton. At the last meeting the club donated \$100.00 for a special shoe sewing machine for the Shrine hospital. They also do a great deal of sewing for the Shrine hospital.

JUNIOR WOMAN'S CLUB TO MEET MONDAY TO PLAN FOR BARN DANCE

The Junior Woman's club will meet at eight o'clock Monday evening at the Eagles hall to complete plans for the barn dance to be an event at the Country clubhouse the evening of March 25. The dance will be open to members of the club and their friends. Tickets for the affair are on sale at Lawson's Jewelry store.

Mrs. Harold Jokela, president, has urged all members to attend Monday night's meeting.

NEVADA IS THE SIXTH LARGEST STATE BUT HAS THE SMALLEST POPULATION.

The sap of the coconut palm, called toddy, is a favorite drink in many Pacific Islands, according to the National Geographic Society.

B.P.W.C. SPRING LUNCHEON-CARD PARTY AND FASHION SHOW

The public is cordially invited to enjoy the Business and Professional Women's club twelve-thirty o'clock luncheon, card party and spring fashion show to be held at the Roseburg Country club Friday, March 17. Miller's will present the fashion show, with Mrs. Ella Thorp Gray as commentator. Mrs. Leo Young, Mrs. James Rutter, Mrs. Corinne Woodard, Miss Virginia Riebling, Mrs. Florence Cooper and Mrs. C. S. Heinline. Tickets for the affair must be purchased in advance of Friday. Assisting with the event include Laura Iles, Maude Kidder, Hazel Reid, Ella T. Gray, Flossie Virden, Mildred Hermann, Hazel Smith, Elizabeth Heinline, Stella Spencer, Mrs. Landis and Mrs. Clarenback.

BAND PARENTS ASSN. TO SPONSOR DANCE

The Roseburg Band Parents association will sponsor a dance from eight to eleven o'clock Wednesday night, March 22, at the Winston Community clubhouse. Proceeds of the affair will be used to buy instruments and new uniforms for the band. A door prize will be given. Refreshments will be on sale during the evening hours. The public is invited.

KEYSTONE CLUB TO MEET MONDAY NIGHT

The Methodist Keystone club will meet Monday evening at a seven-thirty o'clock dinner at the home of Mrs. J. M. Boyles on East Umpqua avenue with Mrs. Mary Louise Brown, Mrs. Lucien Cobb, Mrs. Lloyd Hayes and Mrs. C. A. Gilmer assisting hostesses. All members are urged to be present.

Make Your Chili In Texas Fashion

By GAYNOR MADDOX
NEA Staff Writer

How do Texans eat? Well, judging from the more than 300 mouth-watering recipes in the new cook book, "A Taste of Texas," they eat darn good, pardner.

But don't take my word for it. Open the book yourself and read what Texans and lovers of Texas write about the food.

Chili con carne and Texas are the same thing to many people. E. L. DeGolyer, of Dallas, noted authority on the subject, gives his dictum as follows:

Chili Con Carne (12 servings)

Six to 12 pods chili colorado or dried chili peppers, 2 to 4 cups cold water.

Wash, stem and carefully remove seeds from pods of dried chili. Take care with the seeds. Put in cold water; bring to boil. Boil slowly until skins slip easily, usually 1/4 to one hour. (When you become expert you may roast the pods instead of boiling them.) Rub pulp through a colander or sieve to make smooth paste. Should yield 1/4 to 3/4 cup pulp.

Chili powder, prepared commercially, may be substituted for pulp at the equivalent of one tablespoon of chili powder for each pod of chili. Flavor is never as delicate, but burn that results from too much handling of that aggressive vegetable may be avoided.

Two pounds center cut round steak, 1 pound center cut fresh ham.

Trim steak and ham; cut into cubes of less than one-half inch. One-half to 2 1/2 cups fat rendered from beef suet, 4 cloves garlic, chopped, 2 onions, chopped, 2 cups water.

Saute onions and garlic in fat; add meat; cook until gray (not brown) in color. Add water, simmer one hour.

One teaspoon comino seed, 1 teaspoon oregano, 1 tablespoon salt.

Rub comino seeds and oregano to a powder, roasting if necessary. Add chili pulp, comino and oregano powder and salt to meat; cook slowly for one hour. Chili is now a highly condensed food of about the consistency of commercial packaged mince meat. Will keep for days.

To serve, cut off a chunk; cook in boiling water until a good meat stew somewhat lighter than a good stiff gravy is obtained. This is chili "straight." Chili is usually served over boiled beans. Often served as sauce over macaroni or boiled rice.

Ranch Mulligan Is Robust Dish

By GAYNOR MADDOX
NEA Staff Writer

Here's a man dish with the robust friendliness of the west:

Dude Ranch Mulligan (Meat Balls With Vegetables) (Serves 6)

One bunch celery (about 2 pounds), 1 bunch carrots, bit of parsley, 1 1/2 pounds ground beef, 2 teaspoons salt, pepper, 1/4 cup catsup, 1 onion, minced fine, 1/2 cup dry bread crumbs, 2 teaspoons flour or 1 teaspoon cornstarch, 2 tablespoons butter or fortified margarine, 2 bouillon cubes.

Wash celery and trim off top leaves. Without breaking the stalks apart, cut each bunch through center into 6 pieces. Scrape or pare carrots, cut in half lengthwise and place with celery and parsley in Dutch oven or other heavy kettle.

Mix meat with seasonings, crumbs and flour, or cornstarch. Shape into two dozen balls. Roll in flour and brown in butter in skillet. Place browned meat over vegetables. Bring 2 cups water to boil in skillet; add bouillon cubes and stir to dissolve. Pour over meat and vegetables. Cover and bake in moderately hot oven (375 degrees F.) for one hour or only until vegetables are done.

You'll enjoy this southern main dish, too.

Ham With Sugared Yams

Boil 6 medium golden yam sweet potatoes in their skins. Peel and trim. Melt 1/2 cup butter of fortified margarine in a heavy pan or skillet and gently brown over a low flame. Turn frequently and sprinkle thoroughly with fine white sugar. Remove to absorbent paper and sprinkle again.

Drain canned pineapple rings and brown lightly in skillet. Arrange yams and pineapple around broiled ham steak. Pour small amount of pineapple juice into the skillet, heat for an instant, and pour quickly over ham and yams. Serve at once.

'Franks' Are Good Dish For Mondays

By GAYNOR MADDOX
NEA Staff Writer

Franks are easy on busy Monday. But how about serving them with a little flourish for a change?

Sour Cream Frankfurters (Serves 3-4)

Six frankfurters, 2 tablespoons fat, 2 tablespoons flour, 3 tablespoons catsup, 1 cup commercial sour cream, 1/4 teaspoon salt.

Cut franks in half-inch pieces and brown in hot fat. Stir in flour. Add catsup, sour cream and salt. Add Simmer 30 to 40 minutes, or Here's quite an impressive dinner for Monday, especially if there are extra guests.

Frankfurters With Chili (12 generous servings)

One cup thinly sliced onion, 3 tablespoons fat, No. 2 can tomatoes, 1 can kidney beans, 3 tablespoons chili powder, 2 teaspoons sugar, 2 cayenne, 2 tablespoons bacon fat, 1 pound ground beef, 1/2 teaspoon salt, 1/4 teaspoon pepper, 4 garlic cloves, 24 frankfurters, 24 frankfurter rolls.

Saute onion in fat until soft but not brown. Add tomatoes, beans, chili powder, sugar, salt, pepper and cayenne. Peel garlic cloves, ingredients. Chill and serve on until thickened.

Meanwhile, saute loose ground beef in bacon fat, stirring occasionally. Add cooked meat to simmered sauce. Remove garlic cloves. Heat frankfurters and toast split frankfurter rolls.

Pour chili over frankfurter in rolls, or, if you prefer, serve the chili in bowls and the frankfurters on the side.

about 4 minutes. Drain on absorbent paper.

Nevada is the sixth largest state but has the smallest population.

The sap of the coconut palm, called toddy, is a favorite drink in many Pacific Islands, according to the National Geographic Society.

DRESSMAKING ALTERATIONS

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