Society and Clubs

By LOTUS KNIGHT PORTEK 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.

MR. AND MRS. RECORD ENTERTAIN AT PARTY

Mr. and Mrs. Delmar Record entertained at a card party at their home in Elkhead Saturday evening. Pinochle was played, after which refreshments were served to Mr. and Mrs. Walter Nomocks, Mr. and Mrs. Dave Rust, Mr. and Mrs. Collin McArthur, Mr and Mrs. Fred Paulsrud, Mr. and Mrs. George Langdon, Mr. and Mrs. Kenneth Mulkey, Donald and Donna Langdon, Carl and Jerry Rust, Teddy Paulsrud, Charles Darling and the host and hostess, Mr. and Mrs. Delmar Record.

THIMBLE CLUB TO MEET AT POTLUCK

Neighbors of Woodcraft Thimble club will meet at a one o'clock potluck luncheon Monday at the home of Mrs. E. Gore. Those attending are asked to bring their own table service.

EASTER MONDAY BRIDGE-LUNCHEON TO BE EVENT OF APRIL 10

One of the most charming events of the spring season will be the Easter-Monday bridge-luncheon at one o'clock sponsored by the Guild at St. George's Episcopal parish hall on East Cass street, Monday April 10. This affair is open to all members and friends. Reservations must be made by calling Mrs. T. W. Bernard at 332-L.

Both contract bridge and canasta tables will be in play and prizes will be awarded.

FRIENDS ENJOY DINNER MONDAY AT SUTHERLIN

A Miracle Maid dinner was put on at the home of Mr. and Mrs. Fred Brauninger Monday evening by Mr. and Mrs. Gene Baumgardner. In preparing the dinner they demonstrated the various ways of cooking with their wares.

Covers were placed for: Mrs Lenoir Grubbe, Mr. and Mrs. Afred Hoffmeister, Miss Ollie Grubbe, Mr. an Mrs. Joe Page, Miss Barbara Brauninger and the host and hostess, Mr. and Mrs Brauninger.

Mrs. Grubbe won the door prize and Mrs. Brauninger was presented with a useful hostess gift. The evening was spent socially.

FRIENDS SURPRISE VINCENT APPLEGATE WITH BIRTHDAY DINNER

Vincent Applegate was pleasantly surprised Thursday evening, when a no-host dinner was given in honor of his birthday at the Congusto Cafe. Mrs. Charlie Applegate made two beautifully decorated birthday cakes. Following the dinner, cards were played at the Archie Thomas home. Those enjoying the occasion were Mr. and Mrs. Vincent Applegate, Mr. and Mrs. Bert Stock, Mr. and Mrs. Charlie Applegate, Mr. and Mrs. Percy Applegate, Janice and Robert Applegate, Mr. and Mrs. Archie Thomas, Cora Collins, Henry McDougal and Chauncy Smith.

The tables at the cafe were beautifully decorated with white table cloths and large bouquets of daffodils.

GLENDALE BPWC ENTERTAINS AT SPRING CONFERENCE: MANY SPEAKERS LISTED

The annual spring conference of the BPWs for the southwest district of Oregon was held in Glendale with registration starting at 8 a.m. April 2.

Co-hostesses with Glendale were Gold Hill, Grants Pass and Cave Junction.

Speakers were Ada Fabreo, a student from Manila, who is attending Oregon State college on a BPW scholarship; State President Mrs. Charlene Edward, from Philomath; State Treasurer Mrs. Natalie Burns from Toledo; State Educational and Vocational Chairman Thelma Johnston from Lake McMianville; and District Chairman Lorraine Quillen from Klamath Falls.

MELROSE HOME SCENE OF POTLUCK DINNER

Mr. and Mrs. O. O. Matthews assisted by Mrs. Nellie Myers and her son-in-law and daughter, Mr. and Mrs. Floyd Felt, entertained at a potluck dinner at the home of Mrs. Myers this past week. Spring flowers decorated the rooms.

Enjoying the evening were Mr. and Mrs. D. N. Busenbark, Mr. and Mrs. R. A. Busenbark, Mr. and Mrs. Pete Veenstra, Mr. and Mrs. V. S. Woodruff, Mr. and Mrs. L. L. Chitwood and son, Harold, Mr. and Mrs. Howard Ransom, Mr. and Mrs. Herman Aydelott, Mr. and Mrs. Floyd Felt and daughters, Anna Lee and Linda, and the hosts and hostesses.

During the evening the group visited and played pinochle. High prizes were won by Mr. and Mrs. Howard Ransom and low by Mrs. Herman Aydelott and D. N. Busenbark.

COUPLE SURPRISED ON SIXTH ANNIVERSARY

Mr. and Mrs. Norman Chappell of Canyonville were guests of honor Thursday evening at a surprise party given for them in honor of their sixth wedding anniversary at the home of Mr. and Mrs. W. H. Smith at Riddle.

The evening was spent playing canasta. A gift was presented to the Chappells.

Refreshments were served to the guests including Mr. and Mrs. John Winebarger of Myrtle Creek, Mr. and Mrs. John Bingham Jr., Mr. and Mrs. Dan Baird and Rex Chappell, all of Canyonville, and the host and hostess, Mr. and Mrs. Smith.

LADY LIONS TO MEET MONDAY NIGHT

Lady Lions will hold initiation of new members at their dinner meeting Monday, April 10 at Carl's Haven. Music will be featured on the program. Hostesses are Mrs. Bernard Saar, Mrs. R. R. Parsons and Mrs. Don Metzger.

WOMEN OF MOOSE TO MEET MONDAY NIGHT

Women of the Moose and those interested in becoming candidates are asked to attend a meeting at eight o'clock at the Moose hall Monday night. Those desiring to accept an office are asked to enter their names at this meeting.

Methodist Choir Dates Cantata

METHODIST SOLOISTS—These three local persons will sing the solo passages in the First Methodist church's annual presentation of "The Seven Last Words of Christ," to be given Friday at 8 p. m. From left, W. A. MacArthur, baritone; Mrs. W. W. Woodward, soprano; Warren Mack, tenor.—(Picture by Master Studio).

The choir of the Methodist church under the direction of R. Cloyd Riffe, will present for the fourth consecutive year, the Easter cantata, "The Seven Last Words of Christ" by Theodore DuBois, Friday at 8 p. m. in the church sanctuary.

This particular cantata is almost as familiar at the Easter season as the immortal "Messiah" by Handel at Christmas. DuBois, a French composer, was a man of rare talent. His feeling for the characters he portrayed in his music is such that the listener quite often becomes a participant rather than an auditor, according to the Rev. W. A. MacArthur.

Soloists for the evening will be Mrs. W. W. Woodward, instructor of music in the junior high school, singing the soprano part of Mary, mother of Jesus. Mrs. George Churchill will appear as contralto soloist; Warren Mack, as tenor, singing the recitatives which give the setting for the numbers. Rev. Mr. MacArthur will present the baritone solos which depict the Christus in His various moods, and words upon the Cross.

The 30-voice choir has been rehearsing for several months on this evening of music. The organist for the program will be Mrs. Gordon Stewart. The public is welcome and urged to attend. A free-will offering will be taken at the close of the hour.

Three Things Are Steak Party Need

By GAYNOR MADDO
NEA Staff Writer

How about a steak? I mean a thick one marbled with fat, charred on the outside, red to pink on the inside and as tender as a young girl's heart.

Any man knows there's nothing better to eat. Only three things are needed: the right steak, the kitchen range and courage. Courage is important.

Broil that steak forthrightly. Do not be afraid of it. Just light your broiler at least 10 minutes before you plan to use it, grease the rack with a little fat so the meat won't stick and place the steak three inches from the flame.

Give it high heat. Turn it only once when half done. If you are not certain just how things are going, make a little slit and peek. That's against the law of course but it saves a lot of disappointment.

When broiled to your heart's desire, swing to a hot platter. Carve around the bone, lift out the bone, press meat together and slice across grain from edge to edge. This method gives everyone some of the tenderloin.

For an inch-and-a-half-thick steak, allow about nine minutes per side if you want it rare, 10 minutes for medium and 12 for well done. For a two-inch steak (ah, let's have it!) allow about 16 minutes on each side for rare, 18 minutes for medium and 20 for well done.

Seasoning Important

We, at our house, season it before broiling—at least an hour before time the steak is taken from the refrigerator. Meat should be at room temperature for broiling. We season it freehandedly. Freshly ground black pepper and garlic salt is one form of benediction. Another is black pepper and hickory salt, or just plain pepper and salt.

How much steak for each person? There are many answers, depending on the amount of bone, the degree of the appetite and, sad to admit, the family purse. However, for an all-out steak party, allow a pound per person and have it two inches thick. Porterhouse and T-bone are the top-hat members of the beefsteak set, but sirloin is way out in front, too. In fact, many steakomaniacs prefer it.

Knives Should Be Sharp

Invite your friends and buy your steak. Be sure your steak knives are razor-edged. Have a large bowl of green salad waiting for its dressing and French bread (that's for dunking). Exhibit your steak, well seasoned, on a small table. When your guests arrive, let them ogle it. Nothing starts a party off so well.

Never rush your guests. Ask them when they want the steak. Then broil it while they relax in anticipation.

Your sauce can be just plain butter, or chopped fresh chives and butter, or you might try this—rub the platter well with a cut clove of garlic, sprinkle with a little dry mustard, a dash of cayenne, salt and freshly ground pepper. Dot platter liberally with butter, then place platter in oven a few minutes until butter melts. Plunk your broiled steak right on top of this nectar.

Party Fun With Fish And Chips

By GAYNOR MADDOX
NEA Staff Writer

For a novel supper party during Lent follow the British custom of Fish 'n' Chips. Any time of the day, any season of the year, you'll find Britishers stopping for Fish 'n' Chips at tiny shops or even sidewalk stalls. For a small sum they buy crisp fried fish, and French fried potatoes. There is always a handy bowl of tartar sauce nearby for "dunking" because Fish 'n' Chips is finger food.

For your Fish 'n' Chips party, serve the food from baskets. A big basket of crisp fried fish, another of hot French fried potatoes, individual bowls of tartar sauce and the scene is set for a "serve yourself" supper that is sure to be fun. To complete this supper menu you might serve a tossed green salad and a simple dessert.

For golden brown, cirsp and delicious fish, follow this simple formula for breading. Use a pancake ready-mix for economy, efficiency and outstanding flavor. A special blend of flours in a pancake ready-mix helps prevent grease absorption so that the coating retains a tempting crisp texture.

Use a lean type of fish that takes well to deep fat frying such as haddock, whitefish, sole, cod, lake or sea trout. Either fresh or frozen fillets may be used.

When using frozen fish fillets, defrost and cut fish into strips about one by three inches for easy eating as finger food. Then roll in pancake ready-mix and fry in hot deep fat.

If you prefer to use fresh fish, dip the strips in egg wash, drain well and roll in pancake ready-mix. Then fry in deep hot fat. Here is the complete recipe:

French Fried Fish

Cut cleaned fish into strips three inches by one inch. If using fresh fish, dip in an egg wash prepared by combining one beaten egg and ½ cup of milk; drain well. (If using fish which has been frozen in dry ready-mix for pancakes. Shake off excess coating. Fry in hot deep fat (375 degrees F.) about 2 minutes.

BIRTHDAY PARTY IS DELIGHTFUL AFFAIR

Misses Ann Hayes and Betty Furgeson and William Everly all of Canyonville were honored at one birthday party at the Schwentner home Saturday afternoon. The hostesses were Mrs. Schwentner, Mrs. Mott and Miss Sue Furgeson.

The afternoon hours were spent in games and marshmellow roast. The three guests of honor were presented with birthday gifts from their friends.

Refreshments were served to Anne Daniels, Joyce Rimmel, Patty Baldwin, Sharon Thompson, Jo Ann Brown, Della Middleton, Sylvia Middleton, Diane Inman, Sue Furgeson, Jean Fairfield, Charles Brown, Alan Anderson, Dennis Lewis, Roland Theiss, William Everly, Ann Hayes and Betty Furgeson.

DINNER HELD THURSDAY AT BRINGLE RESIDENCE

Mr. and Mrs. Dale Bringle entertained at their home west of town Thursday evening with a Miracle Maid dinner with Mr. and Mrs. Gene Baumgardner demonstrating the various pieces of their merchantdise.

Covers were placed for: Mr. and Mrs. Al Koleno, Mr. and Mrs. Page and son; Mr. and Mrs. Fred Brauninger, Miss Barbara Brauninger and the host and hostess, Mr. and Mrs. Bringle.

Mrs. Brauninger won the door prize and Mrs. Bringle was presented with a useful hostess gift.

EASTER DANCE TO BE HELD MONDAY NIGHT

The Salem Capital unit and Albany unit of the American Legion auxiliary will sponsor an Easter dance at the Veterans hospital recreational hall Monday evening, April 10, from 7:45 to 10 o'clock. All Roseburg ladies interested are urged to attend to act as assisting hostesses.

ROSE PTA TO MEET ON MONDAY EVENING

Rose PTA will meet at seven-thirty o'clock Monday evening at the schoolhouse. Election of officers will be held. A guest speaker and the Sutherlin Mothers singers will present the program. All members are requested to be present.

LITTLE BOY DROWNS

CAMAS, Wash., April 6.—(AP)—A 2-year old boy wandered away from his rural home and died Tuesday in the swift waters of the Little Washougal river.

Mrs. Val H. Baird reported that she had been glancing out a window from time to time to watch her son, William, at play in the front yard. Then she didn't see him and went outside.

His tracks led to the river. She found his body a half-mile downstream.

GUILD ENTERTAINED AT ERMOL BRIGGS HOME

Mrs. Ermol Briggs entertained the Methodist Guild of Canyonville at her home on Gazley Road Thursday evening. A social evening followed a short business session. The meeting, April 1., will be held at the home of Mrs. Waldon Thompson.

Present were Mrs. Glenn Merriman, Mrs. H. E. Taylor, Mrs. James Hays, Mrs. C. Day, Mrs. June McIntyre, Mrs. Gordon Clark, Mrs. LaBlanc, Mrs. Webster Briggs, Mrs. Elizabeth Naylor, Mrs. LeRoy Morris, Mrs. Louis Morris, Mrs. Waldon Thompson.

LADIES AID SALE PROVES SUCCESSFUL

About $60 was cleared on the Canyonville Methodist Ladies Aid cooked food, rummage, bazaar and plant sale held in the lobby of the Ritter theatre all-day Friday. The members considered it a success and Mrs. Clarance Crowl, president of the Aid, expressed her thanks to everyone who helped with the sale.

REBEKAH LODGE INITIATES SIX CANDIDATES TUESDAY

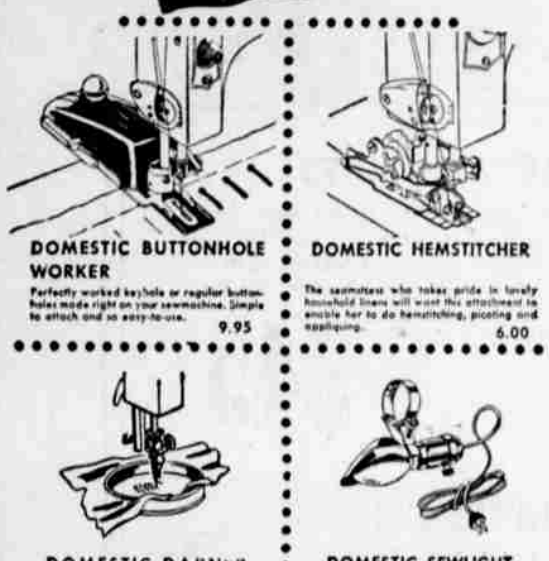
Six candidates were initiated into Bertha Rebekah lodge No. 188 of Canyonville Tuesday night at the I.O.O.F. hall. Presented camellia corsages after the ceremony were Mrs. Della DeVore, Mrs. George Brinkworth, Miss Bessie Hackenburg, Mrs. Lois Waite, Mrs. Tom Campbell and Mrs. William Hobson.

Sutherlin Rebekah lodge was represented by 11 members. Mrs. Norman Chappel won a prize.

Hostesses for the social hour were Mrs. Howard Lewis and Mrs. Victor Shaw.

85TH BIRTHDAY CELEBRATED SUNDAY AT YONCALLA

Honoring the 85th birthday of Nathan Crowe, his family gathered at his home, Sunday for a dinner. Those enjoying the dinner were Mr. and Mrs. Kenneth Crowe of Eugene, Mr. and Mrs. Wade Crowe and daughter Opal; Mr. and Mrs. Tom Palmer and two sons; Mr. and Mrs. Edward Kelso and the honored guest and his wife, Mr. and Mrs. Nathan Crowe.



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RITZ CRACKERS 1-lb Package 25c
Flapjack Flour Alber's, 2½-lb. Pkg. 33c
Popcorn Jolly Time, can 19c
Dill Pickles Standby, can 25c
LOMA LINDA STEAKS No. 2½ can 61c
Soyalac Malt 4 lbs. 3.20
Chick-Etts 20-oz. can 54c
Cake Bake Occident, Pkg. 37c
Red Beans 2-lb. Pkg. 25c
Nestle's Morsels Pkg. 17c
FAB Large Package 25c
Scotch Cleanser Pkg. 12c
Cracker Jacks 2 pkgs. 9c
Cottage Cheese Borden's, lb. 25c

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Easter Morning treat—rich **coffee ring** and rich, hot **coffee**

Make it a gala breakfast on Easter morn . . . with this tempting coffee cake, and inviting cups of fragrant Hills Bros. Coffee. This is the coffee that pays off in pleasure, because you get uniform goodness in every pound. It's a blend of the world's finest coffees, and "Controlled Roasting," an exclusive Hills Bros. process, roasts the blend *a little at a time*—continuously—for flavor-perfection. Hills Bros. Coffee is vacuum-packed for utmost freshness.

EASTER COFFEE RING

1 package hot roll mix
¾ cup lukewarm water
2 tablespoons sugar
2 tablespoons melted shortening
1 egg
1 tablespoon softened butter
½ cup brown sugar, firmly packed
½ teaspoon cinnamon
½ cup seedless raisins
½ cup sifted confectioners' sugar

Sprinkle yeast from envelope in package of mix into lukewarm water; stir until dissolved. Add sugar, melted shortening, egg; beat well. Add contents of large package; stir until smooth. Grease top of dough, cover, and let rise in warm place until double in bulk. Cut dough several times with knife, turn onto floured board, knead about 50 strokes, roll into oblong about 12 by 7 inches. Spread with softened butter, sprinkle with brown sugar, cinnamon and raisins. Roll lengthwise, place on greased baking sheet, join ends to form ring. Cut ring with scissors in 2-inch slices almost to center, turning each slice so it lies partly on its side. Brush with melted shortening, let rise again until double in bulk. Bake in moderate oven (375° F.) 30 to 35 minutes until brown. Spread with confectioners sugar moistened with 1 tablespoon hot milk.

Serve with Hills Bros. Coffee

Everybody likes Hills Bros Coffee
TWO GRINDS
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