Society and Clubs

MRS. E. E. EMMITT ENTERTAINS FOR NORTHSIDE SUNSHINE CLUB

Guests present were Mrs. Anna. Hamilton and Mrs. Jennie Leach. Members attending were Mrs. Ora Worthington, Mrs. Lucie Ingles. Mrs. Martin Sory, Mrs. Russell Parkons, Mrs. Phil Hart, Miss Barbara Irwin, Mrs. George Frew and Mrs. C. W. Stiewig.

evening and sacred music was presented by a trio, Vonda Priest, Myldred Chester and Doris Smith. Choruses were sung by the group. Home-made ice cream and cook-

CONFERENCE ATTENDED BY SUTHERLIN WOMEN

A state-wide direct-support mis-sionary conference held in Eugene recently was attended by Miss Freda Hoagland, Mrs. Royal Abeene Sr. and Mrs. Bill Webber, all members of the Sutherlin Chrisall members of the Sutherlin Christian church. The meeting was held at the Fairmont Christian church of Christ. A banquet, honoring missionaries and missionary recruits, was served in the church dining room in the evening.

While attending the members to the BI chapter, PEO Sister-bood, at her home at 226 S. Main street March 16, Mrs. A. J. Rich will be co-hostess for the 1:15 desert luncheon.

While attending the meeting.
Mrs. Abeene and Mr. and Mrs.
Newell Morgan and daughter of hillsboro were overnight guests of Mrs. Morgan's mother, Mrs. Mary
Cothrell of Eugene.

The Tiller-Drew PTA meeting has been announced for Tuesday has been announced for Tuesday will be a program and a colonial art exhibit.

WOMEN OF COMMUNITY INVITED TO CANCER FILM AND TALK

Current business and social activities were discussed during the business meeting of the Northside Sunshine club Thursday, Mrs. E. E. Emmitt was hostess to the group. Pollyanna gifts were exchanged and then Mrs. Emmitt served refreshments. High score prize for games was won by Mrs. C. W. Stiewig.

Guests present were Mes. Am. the only opportunity to hear Mrs. Singleton. Members of the Senior Woman's club have been given an invitation to be present.

The West Melrose club spent the afternoon rolling bandages at the March 1 meeting. A dessert lunch-con was served at one-thirty to Mrs. Lee Jones and her mother, Mrs. O'Mara, who is visiting from Minneapolis, Minn.; Mrs. Clara Evans, Mrs. Ed Moon, Mrs. Eli Sanders, Mrs. E. M. Seeley and the hostess, Donna Kaiser, and daughter, Irene Kay. The next meeting will be at the home of Mrs. Ed Moon on March 15.

TNT CLUB ENJOYS

CARD PARTY

Mrs. Howard Marsh her TNT club recently and bear was absent because of liness.

Devotions were held later in the ening and sacred music esented by a trio, Vondariuses were ome members.

Mrs. Howard Marsh entertained the TNT club recently at a dessert supper and card party. Assisting her was Mrs. W. H. McCullum. Canasta and pinochle were played with Mrs. Alfred Smith winning high score in canasta and Mrs. Marvin Doty, low. In pinochle, high score winner was Mrs. R. G. Baker with Mrs. Holly Holcomb, low. Mrs. Baker and Mrs. Eleanor Coe were guests. The next meeting will be at the home of Mrs. Holcomb, Mrs. Robert Keefe will be co-hostess.

MRS. SUCKLING TO ENTERTAIN CHAPTER

Mrs. T. W. Suckling will be hostess to the BI chapter, PEO Sister-



The Sutherlin Trail Riders business meeting, held Wednesday night at the Art Moodie home, was spent in visiting with guests of the Moodies, grandma Moodie and

Aunt Iva,

Because of a small attendance it
was decided not to conduct any
business.

Members present were Mr. and
Mrs. Bill Evans, Mr. and Mrs.
Thomas Bidwell, Mr. and Mrs.
Harry Garber. the guests,
Grandma Moodie, Aunt Iva and
the host and hostess, Mr. and Mrs.
Moodie.

Members will be notified when and where the next meeting will be heid.

SUTHERLIN CARD PARTIES PROVE POPULAR EVENTS

The second of a series of card parties given by the Sutherlin Grange was held March 2 at the Grange hall with a good crowd in

drange half with a good crowd in attendance.

Pinochle was in play during the evening with Mrs. Lloyd Cornish winning high score and Arthley Cass winning low.

At the close of the evening refreshments were served by the committee in charge.

HANDICAPPED CHILDREN TOPIC FOR PARENTS CLUB

The Parents club of St. Joseph's sool will meet Wednesday at 2 p. m. at the school, Guest speaker John Lucas, director of special ed-ucation for the state of Oregon, will talk on the education of handicapped children. Pre-school c h il-dren will be cared for and re-freshments served.

RIVERSDALE GROUP WILL MEET WEDNESDAY

The first, second and third grade The first, second and third grade.
Room Mothers club of Riverside school will meet Wednesday for a 12 o'clock dessert luncheon at the home of Mrs. B. C. Wickstrom, 250 Prune street. The study club will be led by Mrs. B. J. Paulson. All members are urged to attend.

PAST NOBLE GRANDS TO MEET THURSDAY

The PNG club will meet March The PNG club will meet March 15 for a 7:30 p. m. dessert supper at the IOOF hall. Hostesses will be Mrs. Ralph Russell, Susie Jack-son, Miss V. Vivian Logsdon, Mrs. Alvia Wetherall and Mary Allen

The Tiller-Drew PTA meeting SCHEDULES MEETING

The Riversdale Happy Hour club ill meet March 14 at the home of Mrs. Dale Guiley on Quail lane Mrs. Don Guiley will be co-host

Selected Recipes

MEATLESS WHEAT LOAF

A "main dish" for 4, a "side dish" for 6 persons. Besides 4 cup cracked wheat you'll need:

14 cup wheat germ 1 cup cooked rice 2 tablespoons butter or cooking

14 cup coarsely chopped onion 1 cup chopped green pepper (part may be shredded carrot and cel-

ery)
21/2 cups diced fresh tomatoes or

2½ cups diced fresh tomatoes or No. 2 can tomatoes ¼ cup finely chopped parsley 2 tablespoons dark molasses 1½ teaspoons salt pound sharp cheddar cheese grated (1 cup) ¼ cup more wheat germ Set over 325 dayseas for motal

Set oven 375 degrees for metal pan, 350 tlegrees for Pyrex. Grease IV- quart casserole or loaf pan, Mix well cracked wheat, wheat germ and rice and set aside. Heat butter or oil in skillet, add onion and cook to delicate brown. Add green pepper, carrot and celery, cook clear but not brown. Add tomatoes, parsley, molasses and salt. Stir to blent well, combine with first mixture. Smooth into prepared pan, Combine grated cheese and wheat germ; sprinkle over top. Bake 60 minutes.

Kids Like Mice Of Marshmallow

By GAYNOR MADDOX NEA Staff Writer

When I was a kid, my mother used to make a marshmallow mice cake for my sister, brother and me when we'd been particularly good — which wasn't often.

Today, my wife makes it for our young son when he is particularly good. But she doesn't have to make it very often either. Ho wever, your children may be better behaved, so here's the way to make the marshmallow mice:

Marshmallow Mice (Makes 8) Take 8 marshmallows. With

UMPQUA DAIRY PRODUCTS RELL AND CONNINE 3 TIMES A WEEK

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shape. With heavy white thread and a needle, make whiskers for each mouse. Cut white paper into small pieces, suitable for mouse ears. Color one side of each ear pink. Cut heavy twine in short lengths for tails. Attach ears and tails to marshmallow mice.

cover with chocolate marshmallow

Chocolate Marshmallow Frosting (For 8-inch layer cake)

Two tablespoons butter or forti-fied margarine, 1-3 cup milk, 6 ta-blespoons brown sugar, one 1-ounce square unsweetened choco-late, 1 teaspoon salt, 16 marsh-mallows (or 54 pound), 2 cups confectioner's sugar.

In a saucepan, mix butter or margarine, milk, brown sugar, hands, mold each into a mouse

U.S. NAVAL AIR STATION, Corpus Christi, Tex. — Lieutenant (junior grade) Ira R. White, USN, son of Mr. and Mrs. Ira A. White of Dillard, Ore., upon completing advance training in multiand a needle, make whiskers for mouse cach mouse. Cut white paper into small pieces, suitable for mouse cars. Color one side of each ear pink. Cut heavy twine in short lengths for tails. Attach ears and tails to marshmallow mice.

White of Dillard, Ore., upon completing advance framing in multi-engine aircraft, was designated a naval aviator's diploma was presented by Admiral John Perry, USN, chief of naval air advanced training. Also present was White's wife, the former Miss Margaret N. Schlack of Havertown, Pa., who presented his "wings of gold."

White graduated from Roseburg high school in 1938 and entered the Navy in 1940. As part of his training he attended to the color of the co

the U.S. Naval academy, Annapolis, Md., graduating in 1945. He also attended the Massachusetts Institute of Technology at Cambridge, where he received a bachelor of science degree Instructions in basic and pre-flight training were completed at the naval air station, Pensacola, Fla. After a few days leave,

White will report to the Pacific fleet for duty.

chocolate and salt; bring to boil, stirring constantly. Turn heat to simmer. Add marshamllows to mixture. Stir constantly until chocolate and marshamallows are

Beef Extract Ups Flavor And Value

By GAYNOR MADDOX NEA Staff Writer

There's a strong, 93 percent beef extract used in England for beef tea and as a meat supplement. Now it is being marketed in the United States.

With food prices mounting, this

Now it is being marketed in the United States.

With food prices mounting, this beef extract can add meat values and taste to your leftover vegetables, to cheese and to made dishes. It comes in two forms, in cubes and as a bottled extract. If you have never tried it, you will be surprised at its all-beef strength and good flavor. Here are two recipes using extract for interest, added food value and flavor.

Spanish Macaroni
One - quarter pound bacon, 1 chopped onion, 2 teaspoons parsley, 12 green pepper choped, 2 teasoons salt, 1-8 teaspoon pepper, 1 tin of tomato paste, 1 teaspoon English beef extract, 1 tin of water, 12 cup sliced ripe olices, 4 cups cooked macaroni, 12 cup grated cheese.

Saute bacon and drain. Into the same pan, put the onion, parsley, green pepper and seasoning and

Saute bacon and drain. Into the same pan, put the onion, parsley, green pepper and seasoning and cook slowly until the onions color. Add tomato paste, refill the empty can with water and tlissolve in it the teaspoon of extract. Stir into the vegetables, cover and simmer 10 minutes. Put macaroni, cheese and olives into a buttered casserole, stir in contents of pan, and bacon crumbled into bits. Top with buttered crumbs and bake in a moderate oven (350 degrees F.)

with buttered crumbs and bake in a moderate oven (350 degrees F.) for half an hour.

NOTE: You can now buy sliced ripe California olives in 2% ounce cans. They save a lot of work and brighten many dishes.

Hot Chesse Canapes

Mix 4 tablespoons of softened butter or fortified margarine with one-half pound grated cheese, grated onion, 2 teaspoons prepared mustard, two well-beaten eggs and 1 teaspoon English beef extract. Spread the mixture on toasted bread squares, place under the broiler until the cheese begins to brown. Serve at once. A variation

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CREOMULSION

of this is to substitute a small can of tomato sauce for the eggs.

It's Easy To Blend Hose With Spring Clothes

Selecting a complete hosiery wardrobe simultaneously with your new Spring fashions is one way to be sure of dramatizing the warm, vibrant colors of your ensembles as well as insuring a maximum of



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It's Life Bra by Formfit for a Sweetheart of a Figure

In our complete selection of Life Bras you're sure to find your exact size in exactly the styles, fabrics and colors you want! Life Bras are designed the exclusive Formfit way to LET, MOLD, CORRECT, HOLD, They're tailored-to-fit, with quilted cushions for healthful support and elastic insets for free-action comfort. For a high, young, naturally lovelier bustline, let us fit you with a Life Bra today!

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