

Society and Clubs

ALL BETA SIGMA PHI MEMBERS INVITED TO BOX SOCIAL WEDNESDAY

All members of Beta Sigma Phi sorority and their pledges are invited to the box social to be sponsored by Nu Phi Mu sorority at six thirty o'clock Wednesday evening at the home of Mrs. Neil Kaser, 1625 Harvard avenue. Drinks will be furnished. Those attending are asked to bring table service and if they care to go swimming, to bring their swim suits.

EVERGREEN HEC TO MEET AT LUNCHEON

Evergreen Home Economics club will meet at a 12 o'clock potluck luncheon Thursday at the Evergreen Grange hall. All members are urged to be present.



The Grange will not meet at the hall Friday night of this week, as a six o'clock nutcracker picnic will be held instead at Umpqua park. All members and their families are invited. Men of the Grange are asked to bring saws and hammers to go to the fairgrounds after the picnic to work on the booth to be sponsored by the Grange at the county fair Aug. 16-17-18.

ST. JOSEPH'S ALTAR SOCIETY TO SPONSOR SALE ON SATURDAY

St. Joseph's Altar society will sponsor a food and fancy-work sale Saturday, Aug. 11, at Hargis Electric store, 112 E. Cass, on corner of S. Main. The committee in charge has announced that refreshment will be provided for the food during the sale hours.

FRIENDLY CIRCLE CLUB TO MEET WEDNESDAY

The Friendly Circle club will meet Wednesday at two o'clock at Umpqua park with Mrs. Ethel Howard as hostess. Members having birthdays in July, August and September will be honored.

Celebrates Birthday



Edward Tauscher celebrated his fifth birthday at a party given by his mother, Mrs. E. L. Tauscher and Mrs. Jane Fies in the garden at the latter in Laurelwood last night. Swimming in the beautiful pool in the garden was enjoyed, a letter which a birthday cake, designed to represent a train, was served with other refreshments. The party was held from two to four o'clock in the afternoon. In the picture above, taken by Betty Tauscher, left to right and seated include: Kathi Corkrum, Edward Tauscher, Joey Howard,

Larry Bagley, Kathy Howard, Susan Hess, Susan Bagley, Beverly Baxter and Marlene Bagley. In the back row are: Tamara Tauscher, Alan Raymond, Bob Fies and Tommy Martin. Guests arriving after the picture was taken included: Mrs. Mary Lynn and Ann Parson, Rita and Pat Martin and Douglas DuFresne. Others present besides the two hostesses were Mrs. Benjamin O. DuFresne, Mrs. Tom Martin, Mrs. R. R. Parsons and Betty Lou Tauscher. Gifts were presented to the guest of honor.

EVERGREEN GRANGE HAS POTLUCK FRIDAY NIGHT

The Evergreen Grange met Friday night at the hall for a potluck dinner at 6:30. Alvin Tipton presided at the business session.

Mr. and Mrs. Vivian Folsabee were reported to both be ill at their home in Brockway. Both members are officers with a laudable record of attendance.

Mrs. Ross Jenkins thanked the members for the splendid display of fine china. She requested Chinese and Japanese articles for the next hobby table one month from Friday night.

A lengthy discussion was held on the possibilities for decorating a booth at the Douglas County Fair to be held Aug. 16, 17, and 18. Mrs. Rubie Bloom was made chairman. It was decided to make the next meeting, Friday, Aug. 19, a picnic and worknight. The potluck supper will be held at the Umpqua Park at 6 o'clock. The men are requested to come equipped with saws and hammers for working on the booth.

Charles Slabaugh gave a pep talk concerning the business and insurance activities of the Grange. It was decided to hold a Grange summer picnic, Sunday, Aug. 26. Mrs. Slabaugh is in charge of securing a place for it. The members attending were Mr. and Mrs. Alvin Tipton, Mr. and Mrs. Charles Slabaugh, Mr. and Mrs. George McDowell, Mr. and Mrs. Loyde Wagler, Mr. and Mrs. Conklin, Mr. and Mrs. Ross Jenkins, Mr. and Mrs. Joe Burr, Dick Thomas, Mrs. Gladys Stat-

ford, Mrs. Olivia Lander, Mrs. Rubie Bloom, Mrs. Jessie Thomas, Mrs. Mabel Lange, Mrs. Rosa Heinbach, Mrs. Nellie Lander, Mrs. Betty Conklin, Mrs. Marian Harryman and Mrs. Cora Jackson.

MELROSE FRIENDLY HOUR CLUB ENTERTAINED AT FENN HOME WEDNESDAY

Mrs. Norma Fenn was hostess to the Melrose Friendly Hour club Wednesday in the Fenn grove. A donation was made for the new chapel at the Children's Farm Home at Corvallis.

Mrs. Alma Greer had charge of the program. Those present responded to the roll call subject of "How I Like My Favorite Fruit." Mrs. Fenn, assisted by her daughters, Sylvia and Virginia, served refreshments to Mrs. Ellen Hoffman, Mrs. Katie Conn, Mrs. Edna Jackson, Mrs. Grace Fenn and Mrs. Alma Greer.

Textile painting is planned for the all-day meeting Aug. 15 at the home of Mrs. Edna Jackson with a potluck luncheon at noon.

AOWAKIYA CAMP FIRE GROUP HOLDS MEETING

The Aowakiya Camp Fire girls of St. Joseph's school raised last month. The girls made baby articles, which they sent to "Our Lady of Providence Nursery" in Portland, Aug. 1.

The social hour was spent in talking about symbolisms and how to make a dirndl skirt for summer wear.

ALTAR SOCIETY TO MEET AT MARTIN RESIDENCE

St. Joseph's Altar society will meet Wednesday evening at eight o'clock at the home of Mrs. B. L. Martin, 526 E. Court street. Important business matters will be discussed.

TENMILE LADIES CLUB TO HOLD POTLUCK

The Tenmile Ladies club will meet Wednesday at the clubhouse for a noon potluck luncheon. All members are invited to attend.

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Use Substitutes For Lunches

By GAYNOR MADDOX NEA Staff Writer

When meat is scarce or highly priced, you can use other equally good protein foods regularly in your family menus. Eggs and fowl are two of the several abundant and moderately priced protein foods that will maintain your nutritional standards and keep every one satisfied.

Serve a little more substantial lunch. It's an easy way to insure the daily protein needs of growing children and hard-working adults.

Eggburgers (4 servings)

One tablespoon finely chopped green pepper, 1 tablespoon finely chopped onion, 1 tablespoon fat for cooking, 4 eggs, slightly beaten, 1/4 teaspoon salt, few grains pepper, 4 buns, split in half. Cook green pepper and onion in the fat until onion is transparent but not browned. Blend eggs and seasoning and add to onion and green pepper. Scramble over low heat. Place egg mixture between halves of buns.

Turkey Chowder (2 quarts)

One-quarter cup butter or margarine, 1 cup chopped cooked turkey, 2 tablespoons finely chopped onion, 2 cups diced potatoes, 1/2 inch dice, 1 cup diced celery, 2 cups turkey broth, 2 1/2 cups (No. 2 can) cream style corn, 1 large can (14 1/2 ounce) evaporated milk, 1 teaspoon salt, 1/4 teaspoon paprika, 1/4 teaspoon ginger, 1-8 teaspoon pepper, 2 tablespoons finely chopped parsley. Heat butter over low heat. Add turkey and onion. Cook until onion is transparent, but not browned. Add potatoes, celery and turkey. Simmer until vegetables are just tender. Add corn, milk and seasonings. Heat thoroughly, stirring occasionally. Season to taste with additional salt and pepper. Serve hot. Garnish with parsley and serve with crackers, hard rolls or toast. Note: Chicken meat and both may be used.

Egg and Pineapple Filling (4 sandwiches)

One-half cup well-drained crushed pineapple, 3-ounce package cream cheese, 2 finely chopped hard-cooked eggs, salt and pepper. Cheese, combine with chopped eggs, season to taste with salt and pepper. This is an excellent filling with date, graham cracker, nut and orange breads.

JOLLY CIRCLE CLUB AT STINETT HOME

The Jolly Circle club will meet Wednesday afternoon at the home of Myrtle Stinett. All members are asked to be present.

Memorial Day, May 30, also known as Decoration Day, was first observed in 1869.

Pre-School Physical Set At Myrtle Creek

Children entering Myrtle Creek schools for the first time are scheduled to receive physical examinations in the primary building of Myrtle Creek school on Aug. 16, according to the Myrtle Creek Mail.

Combine Shrimp With Macaroni

By GAYNOR MADDOX NEA Food and Markets Editor

Shrimp, fresh or canned and delicious protein to any meal. For the budget's sake, combine them with macaroni into a welcome one-dish main course.

Skillet Macaroni With Shrimp (Makes 4-6 servings)

Three tablespoons butter or fortified margarine, 2 tablespoons minced onion, 1/2 cup chopped celery, 1/2 cup chopped pimientos, 2 1/2 cups tomato juice, 1 1/2 cups water, 1 tablespoon salt, 1 pound cooked shrimp, 8 ounces elbow macaroni, 1/4 teaspoon marjoram. In a heavy skillet, melt butter or margarine over low heat. Add onion, celery and pimientos; simmer 10 minutes. Add tomato juice, water and salt; let come to boiling point. Stir in cooked shrimp. Gradually add macaroni, stirring constantly to prevent sticking. Cook uncovered, stirring occasionally, about 20 minutes, or until macaroni is tender. Stir in marjoram. Serve immediately.

Here's another low-cost protein main dish:

Cheese Fondue (4 servings)

One cup milk, 1/2 cup grated sharp cheese, 1/2 teaspoon salt, few grains cayenne, 2 teaspoons butter or fortified margarine, 2 eggs, 2 slices buttered bread. Heat milk and cheese in top of double boiler until cheese is melted. Remove from heat. Add salt, cayenne, butter and well-beaten eggs. Cut bread into 1/2-inch pieces and add to cheese mixture. Place in four greased heat-resistant glass custard cups, five-ounce size. Bake in moderate oven (325 degrees F.) for about 35 minutes or until delicate brown and firm to touch. Serve in the custard cups.

Mushrooms Link Well With Tuna

By GAYNOR MADDOX NEA Food and Markets Editor

Fresh mushrooms and butter from the dairy farm—simple luxury combination everyone relishes. Try them in a main dish or combined with tuna.

Grilled Mushrooms on Toast

Fresh mushrooms, butter, lemon juice, salt, pepper, nutmeg, toast, hot buttered. Wash mushrooms (peel if desired), remove and reserve stems. Roll caps in melted butter. Place inside up in shallow buttered baking dish. Put 1/2 teaspoon butter in each cap, and a drop or two of lemon juice. Sprinkle with seasonings. Broil (about three inches from heat) for 6 to 8 minutes. While broiling, the stems may be finely chopped and sautéed in butter in a covered frying pan on the top of the stove. To serve: Place caps inside up on hot buttered toast, fill with chopped cooked stems and garnish with pat of butter.

Mushroom-Tuna Bake (Serves 4)

One-quarter pound mushrooms, 2 tablespoons butter, 2 tablespoons flour, 1 cup milk, 1/4 teaspoon celery salt, dash garlic salt, salt and pepper to taste, 1 can (8-ounce) tuna fish, bread crumbs, 2 tablespoons grated American cheese. Wash mushrooms, trim stems and slice. Make a cream sauce by melting butter, blending in flour gradually, then milk and seasoning. Blend sliced mushrooms and the fish into sauce. Pour into shallow buttered baking dish. Sprinkle with bread crumbs and grated cheese and bake in moderate oven (350 degrees F.) for 20 minutes.



By MYRTLE BURR

It seems to us they're striking a lot of sour notes in this old world. We've decided to change the tune a little and do some talking on a cheerful subject. You'll agree that music is about the most cheerful topic of conversation going. And since it's our business... it's going to be the topic for discussion in our weekly visit with you. We hope you'll come along and NOTE THIS. We're going to talk about you... music in your home... composers... almost anything we can think of in a musical vein. We hope, too, that we'll have the pleasure of talking to you about your musical problems... and that you'll come in to see us for your musical needs. We have EVERYTHING in music including famous Baldwin and Wurlitzer pianos, Hammond organs, Hammond chord organs and solovox. You'll find famous King Band instruments here... all size accordions, LeBlanc Clarinets. And for teachers, instructors and all you folks who are studying music... there's a complete sheet music department. There are portable and console radios and tape recorders too. So there's no need to look around. We're always glad to help you at OTT & RICKETTS MUSIC STORE, 101-105 W. Cass St. Phone: 3-3202. See you next week for our first NOTE THIS!

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