

WOMEN'S INTEREST

NEWS of SOCIETY

The First Division of the Ladies Aid delightfully entertained the Second Division yesterday afternoon at the home of Mrs. Floyd McKennon.

The Girls' Friendly Society will celebrate Christmas Friday evening, December 21, in the form of a Movie Character party.

The Junior Missionary Society of the Methodist church will hold their annual Christmas party Friday evening, December 21st.

Mrs. Catherine Erickson, of Salt Lake City, Utah, stopped off in La Grande last evening for a few days' visit.

The Junior Missionary Society of the Methodist church, spent a delightful evening at the home of Miss Mildred Fox last Tuesday evening.

The meetings of the Alpha club have been postponed until after the holidays.

CAMPFIRE GIRLS

The Wetamachie Campfire held an interesting business meeting at the home of their guardian, Mrs. J. D. McMillan recently.

The watchword of the Camp Fire is "Wohelo" meaning Work, Health and Love.

Personal Mention

R. A. Osborne spent yesterday in La Grande transacting business. Mr. Osborne is the Standard Oil agent at Tumbler.

Campfire Girls Story. The program of the Camp Fire girls is the result of an effort on the part of the founders of the organization to find romance, beauty and adventure in everyday life.

Through the Camp Fire, girls and brothers, girls and boys, find wholesome, interesting things to do together, and girls learn the spirit of team-work and fellowship.

Camp Fire is wide in its appeal for personal and community service, to others the outdoor life. Some are attracted mostly by the ritual and ceremonies and symbolism, others by the opportunity for social life.

By living the law of the Camp "give service," the girls grow in spirit and mind. The ideals of Camp Fire, rich in promise and wide in scope, are kept alive by active service in concrete and definite ways.

FINDS MEN EAT NO MORE FOOD THAN DO WOMEN

SYRACUSE, N. Y. (I.N.S.)—Men are no proof of the strength of the male," asserts Mrs. Ella Garrett, dietitian for university dormitories.

Mrs. Garrett took over the planning of meals for men's "dorms" for the first time this year. She says she had some qualms at being able to appease men's fabulous appetites.

The menus, however, remained the same in both the men's and women's dormitories, but the quantity was increased. Mrs. Garrett soon found that the male student devoured no more than the women.

"I had always heard men ate great meat eaters," she said, "and I believed they scorned salads and such dainties and practically live on pie, but at each meal meat and pie seem to disappear as rapidly in the women's dormitories. As

for salads, the men are always asking for seconds." "The women are the tea drinkers, though. Men stick to coffee, milk and occasionally cocoa.

"Vain," says Mrs. Garrett, "eat a great deal more potatoes." She adds this may explain the popularity of diet sheets and "the daily dozen" among Syracuse co-eds.

SANTA WILL RIDE ON S. P.

Santa Claus will board Southern Pacific limited-trains Christmas Eve.

This was announced yesterday by J. H. R. Parsons, passenger-traffic manager for the Southern Pacific company, who stated that in order to gladden the hearts of children and also grown-ups, who may be traveling on Christmas eve and Christmas day, the railroad will place elaborately decorated Christmas trees on all its limited trains and distribute candy to the kiddies.

Silver tipped fir trees the highest peaks of the Sierra Nevada mountains are being obtained for the occasion, Parsons said.

The dining car stewards Santa Claus and immediately after dinner on Christmas eve all the children on the trains, both old and young, will gather around the tree in the observation car for the festivities.

The trees will be placed on all Southern Pacific limited trains operating between Portland, Oregon and El Paso on Christmas day.

Hundreds of pounds of candy, done up in ornately decorated boxes, will be distributed to the children.

Not only is the company making special arrangements for Christmas day but it is making plans to carry out the spirit of the season on all its limited trains during the holidays, Parsons said.

Special holiday fares will be in effect on all the company's lines so that as many people as possible may spend the holidays at home.

A special Christmas dinner with "all the fixins" will be served on the Southern Pacific dining cars Christmas day, he stated.

SAY HOUR-GLASS STOMACH CAUSED WOMAN'S DEATH

LONDON, (INS)—The "hour-glass" stomach is the newest freak illness.

The new disease came to light at an inquest on an elderly woman who had suddenly died while in apparently good health.

Mrs. Garrett, dietitian for university dormitories, said that she suffered from the condition.

chronic indigestion and an hour-glass stomach, meaning that the stomach was in two parts—food having to pass like the sand in an hour-glass from the upper to the lower portion to insure perfect digestion.

Her last meal had failed to pass into the lower portion of her stomach and had caused death, according to the doctor.

200,000 Radio Outlaws.

LONDON.—Government officials declare there are more than two hundred thousand unlicensed radio outfits being used in England.

New York.—Cut topaz is among the seasonable jewels for necklaces and bracelets.

Long strings of cut topaz, sparkling almost like yellow diamonds, no other fall than the knotted silk cord of amber tint on which they are strung.

Paris.—American contributors to the Salon d'Automne are slight in number but they have sent their share of the nudes this season.

There are nudes and nudes everywhere and not one that looks like a Venus de Milo.

Van Dongen, the famous Dutch painter, who has scandalized visitors of many previous Salons, has sent two dignified portraits this year; one of Romaine Coelus, in familiar posture, and another of M. Boni de Castellane, enveloped in evening coat, both quiet and in good taste.

The Parisian model of Mr. James D. Herbert, of New York, is worth noticing together with the portrait by Myron C. Suttling, and the "Bohemienne" by Otis Oldfield, of Sacramento; and "Man Ray" and the "Femmes Indiennes" of E. Sterck, of Olney, Illinois.

American artists are most conspicuous by their landscapes. Mr. Charles Hall Thornndike has an extremely pleasing study of "Niagara"

and another of "New York." Cameron Burnside offers a lovely scene of "La Loing a Moret." Gale Turbull, of New York, has chosen "Trovenses" and "Bretagne" for her two studies.

John Barber has made a specialty of old Nice, and Bion Barnett, of Jacksonville, has painted many scenes of Southern Corsica.

Among other landscapes are those of Miss Abramovics, of Toledo, with a lovely canal view with poplars; Irma Kohn, with her "To the Sea"; Mr. George Mantram, with a picturesque feudal castle; Natalie Newking, of New York, with a view of the old Rue St. Denis, and W. Marbury Somerville, of Seattle, a nice scene of "Notre Dame and Saint Julien-le-Bauvre," the very old church which stands in its shadow.

George W. Parker, of New York, who is already an artist well known on this side of the water, has a picturesque scene of "Saint-Valery-en-Caux."

Still life forms an important part of the Salon this year. Mr. P. H. Bruce has some good flower studies; Miss Blanche Lazzell, of Morgantown, W. Va., tulips and other flowers; Mr. Clinton O'Callahan, of Hartford, and Mrs. Alexander Robinson, flowers and fruits.

American sculptors are not numerous. A French artist, Auguste Goumet, takes off the honors with his "Dance," a most graceful study of a mother and child, in white marble.

Put the cooked berries through a sieve and stir in two and a half cups of granulated sugar. Soak a heaping teaspoonful of gelatine in a cup of cold water for five minutes and after the sugar has dissolved, add this gelatine and the juice of a lemon to the hot cranberry mixture.

Cool and freeze—and you'll have a delicious dessert. This ice can also be used as a punch to serve with poultry—it would be a real addition to the Christmas dinner—or in the course immediately following.

"Standby" Cakes.

For use with this and other desserts and to serve with tea or at luncheon one may bake these attractive "standby" cakes instead of the usual cookies.

These are the home-baked "standby"—they can be kept on hand always and, instead of getting stale, they improve with age.

Cream three-quarters of a cup of butter and then gradually add a cupful of brown sugar. Beat two eggs well and stir them in. Sift together a cup and a half of flour, a teaspoon of cinnamon, a quarter teaspoon of cloves and half a teaspoon of nutmeg (this last may be omitted if desired), and add these to the other ingredients. Then stir in a cup of seedless raisins and half a cup of chopped nuts.

Place the batter by spoonfuls on shallow greased enameled ware baking pans and bake until brown.

Hints for the Housewife

A New and Seasonable Water Ice.

Here is a seasonable dessert that is especially good for children—they'll be fond of it and it is so simply made that it can't upset anyone's digestion.

Older people, too, will like it, as it is a pleasing variation upon the iced to which they are accustomed.

Cook four cups of cranberries in an almost equal quantity of boiling water. This should be done in an enameled saucepan, for, as most housewives have learned, this sharp acid fruit can be cooked with safety in an enameled vessel because its surface is not affected by acid.

Put the cooked berries through a sieve and stir in two and a half cups of granulated sugar. Soak a heaping teaspoonful of gelatine in a cup of cold water for five minutes and after the sugar has dissolved, add this gelatine and the juice of a lemon to the hot cranberry mixture.

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Less American Art in Parisian Autumn Salon

By Alice Langelier, International News Service Staff Correspondent.

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Yes! There's Real Charm In Gifts From Putman's

The unquestionable quality of our garments is known to the vast majority of women of good taste and this is one of the many reasons why a gift from this shop is so acceptable.

- GOWNS COMBINATIONS PETTICOATS BATH ROBES
SWEATERS SKIRTS FROCKS HAND BAGS
SILK HOSE COATS FANCY APRONS HANDKERCHIEFS
LADIES READY-TO-WEAR
PUTMAN'S AND MILLINERY

SKAGGS Cash saving UNITED STORES stores

Everything is in readiness at SKAGGS'S STORES for a quick and pleasant selection of all those things which tend to round out the Gastronomic Completeness of the ONE GREAT DAY.

Our purchase of Candy alone from one Portland House this year was 122,955 pounds. The savings we make on quantity purchases are reflected in our prices. NOTE BELOW:

Table with 2 columns: FRESH VEGETABLES and FRESH FRUITS. Lists items like Celery, Potatoes, Oranges, Apples, etc. with prices.

SKAGGS Cash Saving Stores. UNITED STORES. Oregon, Washington, Idaho, Wyoming, Utah, Nevada, California.



"Silver Lane Pakeon," kitten held by Mrs. Fannie B. Toyder of Bingham, N. Y., won first prize at the cat show in New York City.



"I hope it's a—"

"Ask The Envelope" AND KNOW THE TRUTH ABOUT SOUTHARD & SHINN'S

Used Cars. Get the inquisitive habit—"Ask The Envelope"—the big, orange-colored container, with its message of direct information about the history and condition of our Used Cars.



"I hope it's a—"



"Yes, it's a BROWNIE"

An easily worked camera, Eastman-made, that will make good pictures for any one. Just the thing for the children's Christmas.

Brownie prices start at \$2.00. SOUTHARD & SHINN. RED CROSS DRUG STORE.