

# NEWS of SOCIETY

Mrs. H. N. Ashby entertained the Lucky Thirteen club yesterday afternoon at her home on O avenue. The rooms were beautifully decorated with pink carnations and yellow daffodils forming a delightful setting for three tables of bridge. Mrs. Harry Barry won high scores for the club prize and the guest prize went to Mrs. P. R. Robinson.

## Blanche Sweet Likes This



Of Russian inspiration is this smart Cossack costume which Blanche Sweet likes. It is fashioned of black broadcloth, with leopard skin collar and border on the new circular skirt. With this costume Miss Sweet carries a novel imported leopard skin purse.

At an appropriate hour an excellent luncheon was served.

Dr. and Mrs. J. L. Ingle entertained the club last evening at the Country club. The evening was delightfully spent at four tables of bridge in a room attractively decorated with bouquets of spring flowers. Mrs. W. H. Bahnebaugh, Jr., won high score among the ladies and the gentleman's prize went to Walter Reuter.

At an appropriate hour an excellent luncheon was served.

Mrs. Frank Robinson, assisted by Mrs. H. G. Avery, was hostess to the members of the Jolly Bridge club yesterday afternoon at her home on Oak street. During the afternoon's play Mrs. Clyde Kiddle won high score for the first prize and the consolation prize went to Mrs. J. d. Pearson.

The home was charmingly decorated in accordance with the Easter season. A dainty two course luncheon was served before adjournment.

The Allied Ladies Aid met yesterday afternoon at the home of Mrs. Herbert Speckhart with approximately thirty-five members present. After the business session a short musical program was given. Mrs. Ray Fuller rendering a vocal solo and Mrs. Foster and Mrs. William Adler singing a duet. Mrs. Frank McKenna gave a very interesting reading.

After the program the afternoon was spent at games. Luncheon was served by the hostess, assisted by Mrs. Ray Fuller, Mrs. L. E. Standley and Mrs. Harry Fisher.

**Announcements**  
Social announcements may be printed in this column free of charge. Any announcements pertaining to any functions such as cooked food sales, etc., will be refused. Announcements to be printed the same day, must be in society editor's hands by 9:00 o'clock.—News editor's note.

The Christian Endeavor Society of the Presbyterian church will give an Easter Breakfast Sunday morning at seven o'clock in the dining room of the church.

The C. E. Society of the Christian church will serve breakfast Easter morning at the church, immediately following the Sunrise service.

**Empire Road to Be Finished.**  
BENT, Ore.—With the completion of the Kelso valley connecting road around before the end of the present season, it will be possible for motorists to travel from the north end of the Deschutes national forest to Crater lake over a scenic highway. The Kelso valley connecting road is a link of the Crescent lake-Diamond lake road. This link will open up the rugged Empire forest country to the Eugene-Klamath Falls railroad, crossing the Cascade summit at Oatfield lake.

**WALLING'S**

SPECIAL

On

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And Up

**WALLING'S**

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Phone Main 577

**Your Easter Dinner**

Of all the church festivals, surely Easter is the most joyful. Even the least observant city dweller must realize the thrill which comes as Nature comes to life when the bare trees begin again to dress themselves in green and the delicate little plants struggle to break through the frozen earth. The shut-in life of winter is over and thought turns to out-of-doors, the sun, wind and the open spaces.

Borrowed from Eastern countries is a very beautiful custom which is becoming each year more the fashion among us. That is a greeting to the Easter dawn. Parties are made up to go to some mountain or hill in the early gray and show great the rising sun with hymn and song. Even in our cities such excursions are held in the parks and sometimes the singing is by a very large chorus. This fashion has led to the inauguration of Easter breakfasts as a favorite form of Easter entertaining. Of course, the people who have been out before dawn have had a smother of something to eat before starting; at least it is to be hoped they have, otherwise they would get headaches, but by the time they have returned they are ready for a substantial repast and will appreciate the good things set before them. So perhaps before taking up the Easter dinner, we might consider a suggestion for an Easter breakfast.

As a fresh spring food should be used as much as possible, begin with stewed rhubarb. Cut the stalks of rhubarb into inch pieces, place in an enameled ware saucepan, cover with boiling water and cook slowly until very soft. The enameled ware will not be affected by the sharp acid, nor will it darken the delicate green color of the sauce. Add sugar just before removing from the fire; half a cup of sugar to two cups of the rhubarb will be sufficient.

The cereal which follows can be left to cook in an enameled ware double boiler when the hostess goes out and will be ready and perfectly cooked on the return of the party.

Eggs are a specialty of Easter and no Easter feast can be complete without them. So for a main course, have either an omelet or quaker yet to prepare, scrambled eggs. Beat the eggs well, have the griddle of frying pan ready, good and hot, and just before pouring on the eggs stir in milk. The amount of milk depends upon the number of eggs used, but for six eggs the quantity of milk should be a half cup. Garnish this dish of eggs with asparagus tips. Put the contents of a can of asparagus in an enameled ware saucepan. Put toast on the platter on which the eggs are to be served. When the asparagus is heated, pour the liquid over the toast, put on the scrambled eggs and place a border of asparagus tips around the edge. If an even heartier repast is desired, lamb chops can be added. These may be broiled on a grid-iron over the coals, but are even better cooked in a frying pan. Have the pan so hot that the meat is seared as soon as it is put on it. In that way all the juice of the meat is retained, lamb should never be cooked too much.

**Best Strawberry Shortcake.**  
Easter comes so late this year that strawberries from the South

should be fairly abundant and reasonable in price. So have a strawberry shortcake to end up with. This can be prepared ahead in a large measure so it will be only the putting together. Have two baking powder cakes baked in good sized enameled ware pie plates all ready. Crush about half the strawberries to be used in an enameled ware bowl, add sugar in the proportion of a large tablespoonful of sugar to one cup full of the fruit. Set aside until needed; the enameled ware will not injure the color of the berries. When ready to serve, warm the biscuit through in the oven. Put the crushed strawberries on the stove just long enough to take the chill off; they should not be hot, hardly even warm. Pour over one of the shortcakes; put the other on top, and put the whole berries on that. If the berries are very large, they may be cut in two. Serve cream with the shortcake. If preferred, individual shortcakes may be served, prepared in the same way.

**An Orthodox Easter Dinner.**  
There are many people to whom early rising has no romance and who prefer their conventional hours. Such people will like to gather at a dinner table, and here is suggested an Easter menu.

Begin with clam blaque in cups. Put the milk into an enameled ware double boiler. When it heats, thicken with butter and flour rubbed together to a cream. Just before serving add clam juice in the proportion of one cup of clam juice to two of milk. Follow this by the orthodox Easter dish of roast lamb. If the housewife has an enameled ware roaster, it is an easy task to have the loin of lamb all she would have it be. These roasters are self-heating and some have a ventilator in the top which makes it easy to regulate the heat. For vegetables, by all means have asparagus. There is no reason why enameled ware should ever be used in preparing the shortcake. If preferred, china pots come to grief, an enameled ware with its porcelain surface and metal strength fills the bill exactly. If the ground coffee be put in the coffee pot together with a half cup of cold water and the white of an egg when the dandy-seekers start out, it will take only a few minutes to make a reviving cup of their return. Add the amount of cold water required and let it boil up quickly once. Stand aside for a moment and a clear cup of strong coffee is all ready.

As Easter comes rather late this year, it is not at all impossible that in many parts of the country the ceremony of the new music can be followed by a picnic breakfast. If a luncheon basket be kept in readiness this is easily arranged. An outfit of enameled ware saves time, trouble and breakage. There should be plates, cups or mugs, bowls and dishes. A few long enameled ware spoons will be found a useful addition.

Here is a suggestion for a picnic breakfast which can be prepared, and mostly packed, the night before.

Since some cold lamb or veal very fine and pack in an enameled ware bowl. Take along a frying pan. The heating of the mince over a picnic fire will be found much more satisfactory than trying to cook fresh meat. Follow this with an egg salad. Boil the eggs very hard the night before, remove the shells and put the eggs in an enameled ware dish, closely covered. Wash and prepare the lettuce. In the morning wrap the lettuce in a piece of cloth, enclosing a lump of ice, and put all in an enameled ware pan. The lettuce will be fresh and crisp treated in that way. When ready to serve the salad, cut the eggs in two lengthwise, allowing one egg to each helping. Use a mayonnaise

Thanksgiving ushers in the family and social meetings for the winter season. Easter practically ends them, as in these days people are so widely scattered in summer. It is well that before parting we meet on a day so full of hope, so confident of promise of ever re-coming life.

**Advice for a Wife in Japan**  
TOKIO (AP)—A letter picked up on the beach near Kamakura and handed to the police contained these injunctions from a jealous naval officer to his wife: "Never converse with the postman or the tradesman. Have the newspaper and letters delivered through the mail in the door. Do not go to the public bath at night."

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## SNOW MELTING; CREEK RISING

**THE PARK (Special)**—Catherin creek is high and muddy. The snow is melting and disappearing from the sides of the higher mountains. The few showers in the first week of April and regular summer sunshine are the cause. The ground is being made ready for the plowshares. Some farmers here have been plowing for the last two weeks on the higher and drier spots, but in about another week all will be plowing.

Best Van's cows seem to be the earliest workers in the milk line here. Bert is shipping considerable cream to Baker the last two weeks.

Joseph Lay's cows are perhaps the latest in activity. He is milking only a few and is not shipping cream. But his large herd is now on pasture and in about a month all will be coming in and then his dairy work will begin.

George Melbove has several good milkers at work now and is regularly shipping cream to Baker.

Clarence Vanorder has started shipping his dairy product last week. Cows are coming in fresh every day.

Frank Wiggleworth's dairy cows are not yet fresh and he has not shipped any cream for some time. But he expects to start next month.

Turner of Big Creek came to the Vanorder ranch Monday on business, relating with the amount of grain used per acre in drilling.

**To Plant Spuds.**  
Clarence Vanorder went to the Lealey ranch on Big Creek after a load of Netted Gents potatoes for seed Tuesday.

Joe Lay and his son Guild were helped by Bob Wanier of Big Creek to brand his cattle Monday.

The flu has left the Park for good. All are well and working as usual.

Some cars have attempted to go over the summit but failed and had to return. The roads are not fit for cars now from the foot of the hill at the Padlock ranch on to about the Vanorder farm in the Park.

The fall wheat is beyond expectations here considering the other localities touched by the frost. Very little harm was done here.

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**CARR'S**

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