

NEWS of SOCIETY

Mrs. Charles Bingham and Mrs. Gilbert Hunter entertained Tuesday afternoon at the Hunter home with a pretty appointed luncheon...

At the close of the play luncheon was served. Two guests were present from out of town, Miss Gladys and Rena Schulte, of Portland, who are visiting here.

Mrs. A. V. Sanford entertained the members of the Tuesday Bridge club and a number of guests yesterday afternoon at her home with a bridge luncheon, honoring her sister, Mrs. Giles, who is visiting in the city from Salt Lake City, Utah.

After luncheon three tables were set at play with Mrs. W. C. Froman winning high score for the great prize and the club prize going to Mrs. J. J. Pearson.

Miss Inge Sarah McNeill and John Thompson, both of Walltowa were married at the Christian church yesterday afternoon. O. W. Jones, pastor of the church officiating. They were accompanied by Mr. and Mrs. R. E. Wallis.

After the marriage they returned to Walltowa where they will make their future home. Mr. Thompson is employed by the Shell-Mescaline Company there.

The last meeting of the season of the Presbyterian Ladies Aid was held yesterday afternoon in the community room of the church.

During the business session, with Mrs. John Tholson, vice-president, presiding, plans were made for a luncheon to be given sometime in November.

After the business session the remainder of the afternoon was spent socially and refreshments were served. Mrs. E. H. Ballock, Mrs. Evelyn Henshaw, Mr. E. C. Tucker and Mrs. O. MacDowell were husbands.

Word has been received in La Grande of the marriage of Miss Josephine Conter to Emmanuel Johnson, at Payette, Idaho, May 27. Miss Conter is from California, and Mr. Johnson is the son of Mr. and Mrs. L. Johnson, of this city. They will spend their honeymoon motoring through California.

Last evening Mr. and Mrs. O. W. Jones entertained the Official Board of the Christian church in honor of Mr. and Mrs. Johnson Hawley, who will leave La Grande soon for California. Mr. Hawley for the past three years has been chairman of the board. As a token of the esteem in which Mr. and Mrs. Hawley are held by their associates they were presented with an Indian blanket. Mr. Weeks made the presentation. Refreshments were served by the hostess.

Those present were: Mr. and Mrs. Johnson Hawley, Mr. and Mrs. Andrew Mullenberg, Mr. and Mrs. G. W. Hoberg, Mr. and Mrs. Bud Gallagher, Dr. and Mrs. J. L. McPherson, Mr. and Mrs. J. A. O'Connell.

BLONDES

Keep your hair from darkening! This new Swedish discovery brings back a rich, golden beauty even to the most faded and lusterless blond hair.

Ordinary shampoos make blond hair darker by removing much of the necessary oils. Very often blond-haired people think their hair is changing color when it is only the shampoo that is at fault.

No matter how faded or dull your hair may be, even if it has become much darker, the remarkable new Swedish LITHAIR Shampoo—BLONDEX—will restore it quickly to its original golden beauty. Just one shampoo will amaze you. The hair becomes several shades lighter, fluffier, more beautiful with each shampoo!

Why use ordinary shampoos for your hair? Blondes should use only this special light-hair shampoo and see how much prettier the hair becomes. It is absolutely harmless, contains no injurious chemicals and is not a dye. Highly recommended for children. Costs only a little for a large sized package that will last a long time. Your dealer will promptly refund the purchase price if you are not delighted with results. BLONDEX is for sale by all good drug and department stores, such as Silverthorn-Wright Drug Co., Glass Drugs, Inc., L. & L. Drug Co.—Adv.

Minerva Says---

One doesn't expect to find oil wells in shoe stores, but there is much hidden wealth that can be uncovered with a Dr. Scholl's foot comfort department.

Nothing better for burning feet than Dr. Scholl's Foot Pain and Powder. A few applications and you will be relieved greatly.

If you have bunions and your shoes are forced out of shape, a Bunion Protector will make your shoes look like new ones as well as relieve the soreness.

THE BOOTERY

GAY HAYDEN, Mgr. Home of the Arch-Aid Shoe A New Shipment Yesterday By Express

Strikes Happy Medium



THIS suit strikes the happy medium between the severely tailored and the ornate and is a most convenient outfit to have in the wardrobe. It is of blue rep bound in self-colored silk and trimmed with a narrow white collar, a blue, silk tie and black bone buttons.

Hints for the Housewife

RHUBARB SHORT CAKE. Every housewife knows that her family enjoys the succulent flavor of rhubarb and that a pie with its juicy bubbling under a flaky crust is always a treat. Most have also found that a dish of stewed rhubarb for breakfast is most welcome. Yet very few ever seem to think of using this delicious fruit-vegetable, which has better food value than many fruits, except in a pie or sauce.

Rhubarb short cake makes an attractive and delicious dessert. Wash the rhubarb, peel and cut into pieces. Place in an enameled ware saucepan, cover with boiling water and cook slowly until tender. Do not interact with fruit and vegetable acids, so the fruit and itself will not be affected. Then drain off the water and for every two cups of rhubarb add one cup of sugar, and flavor with ground cinnamon to taste.

For the short cake, sift together three cups flour, three teaspoons baking powder, one-half teaspoon salt. Cut in one-half cup shortening or rub it in with the fingers. Then add one cup of milk and one egg well beaten. Spread evenly in a well buttered layer cake pan and bake in a hot oven for twenty minutes. When the filling and cake are cool split the cake, put the rhubarb between and spread with whipped cream. Bake with a little cinnamon dusted over the top.

CASSEROLE OF VEAL AND HAM. One dish dinner which can be prepared in a casserole or baking dish are becoming very popular with housewives because they require no attention after they are placed in the oven, except proper timing.

With the addition of bread and butter, and followed by a simple dessert and coffee, the following dish makes a complete dinner for four. Cut three-quarters of a pound of veal in four even pieces, and one quarter of a pound ham in strips. Cook one-half hour in butter and then place in an enameled ware casserole or baking dish. In the remaining fat brown six small onions, add to the meat with one cup stock or water, heated, one-half cup celery cut in strips, one teaspoon salt and one eighth teaspoon pepper. Then add one cup tomatoes, the acid of which will not affect the enameled ware dish. Cover and bake one hour. Add two cups potato cubes and cook until the potatoes are soft. Thicken gravy with flour mixed with water, add string beans or peas and serve hot.

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, unless in society editor's hands by 9:00 o'clock. — News editor's note.

Mrs. Lee Warnick and Mrs. Stella Ingle will be hostesses to Chapter P. E. O. tomorrow afternoon at the home of Mrs. Warnick.

The Women's and Young Women's Missionary societies of the Lutheran church will hold a joint meeting Friday, June 5, at two o'clock, at the home of Miss Genevieve Nelson. All members are urged to be present at an important business will be discussed.

Because of cold, damp weather the Missionary Society of the Christian church will meet at the church tomorrow afternoon at 2:30 o'clock instead of at the farm home of Mrs. Voels. Mrs. C. Bunting will be leader for the afternoon. The topic is "Tides." Officers will also be elected. Mrs. Voels, assisted by several other members of the society will be hostess.

The Home Department of the Presbyterian church will meet at the home of Mrs. W. D. Pickens, 284 Alder Street, Friday afternoon at 2:30 o'clock.

World's biggest ox is on exhibition in Chicago. The world's biggest monkey is at large.

Sister Mary's Kitchen

BY SISTER MARY

Breakfast—Stewed prunes, cereal, thin cream, crisp toast, milk, coffee.

Luncheon—Jellied salad, graham bread and cream cheese sandwiches, strawberry shortcake, tea, milk.

Dinner—Mutton stew, boiled rice, stewed tomatoes, asparagus salad, rye bread, pineapple sponge, plain cake, milk, coffee.

A dish of crushed strawberries and piece of plain sponge cake should be served to children under six years of age in place of the luncheon dessert.

Asparagus salad for small persons should be made with finely minced lettuce and heads of asparagus moistened with olive oil. Children can be used as suggested for children from four years up.

One cup cold cooked peas, 1 cup diced cooked carrots, 1 cup diced celery, 1 cup flaked salmon, 2 hard cooked eggs, knuckle and skin of veal, medium sized onion, salt and pepper.

The bones of the knuckle must be well cracked. Put into a large kettle with the onion and two quarts of cold water. Bring slowly to the boiling point and simmer gently for three hours, skimming as soon rises. Reheat stock to 1 1/2 cups. Strain through two thicknesses of cheesecloth. Arrange vegetables, fish and eggs in layers, seasoning each layer with salt and pepper. Pour over broth, cover and weight. Let stand in a cold place for several hours to become firm. Serve on a bed of lettuce with mayonnaise.

The fish, vegetables and eggs should be arranged attractively. The fish and carrots are separated by the peas and the eggs can be used to line the mold. One large or six individual molds can be used.

Hints for the Housewife

RHUBARB SHORT CAKE

Every housewife knows that her family enjoys the succulent flavor of rhubarb and that a pie with its juicy bubbling under a flaky crust is always a treat. Most have also found that a dish of stewed rhubarb for breakfast is most welcome. Yet very few ever seem to think of using this delicious fruit-vegetable, which has better food value than many fruits, except in a pie or sauce.

Rhubarb short cake makes an attractive and delicious dessert. Wash the rhubarb, peel and cut into pieces. Place in an enameled ware saucepan, cover with boiling water and cook slowly until tender. Do not interact with fruit and vegetable acids, so the fruit and itself will not be affected. Then drain off the water and for every two cups of rhubarb add one cup of sugar, and flavor with ground cinnamon to taste.

For the short cake, sift together three cups flour, three teaspoons baking powder, one-half teaspoon salt. Cut in one-half cup shortening or rub it in with the fingers. Then add one cup of milk and one egg well beaten. Spread evenly in a well buttered layer cake pan and bake in a hot oven for twenty minutes. When the filling and cake are cool split the cake, put the rhubarb between and spread with whipped cream. Bake with a little cinnamon dusted over the top.

CASSEROLE OF VEAL AND HAM. One dish dinner which can be prepared in a casserole or baking dish are becoming very popular with housewives because they require no attention after they are placed in the oven, except proper timing.

With the addition of bread and butter, and followed by a simple dessert and coffee, the following dish makes a complete dinner for four. Cut three-quarters of a pound of veal in four even pieces, and one quarter of a pound ham in strips. Cook one-half hour in butter and then place in an enameled ware casserole or baking dish. In the remaining fat brown six small onions, add to the meat with one cup stock or water, heated, one-half cup celery cut in strips, one teaspoon salt and one eighth teaspoon pepper. Then add one cup tomatoes, the acid of which will not affect the enameled ware dish. Cover and bake one hour. Add two cups potato cubes and cook until the potatoes are soft. Thicken gravy with flour mixed with water, add string beans or peas and serve hot.

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, unless in society editor's hands by 9:00 o'clock. — News editor's note.

Mrs. Lee Warnick and Mrs. Stella Ingle will be hostesses to Chapter P. E. O. tomorrow afternoon at the home of Mrs. Warnick.

The Women's and Young Women's Missionary societies of the Lutheran church will hold a joint meeting Friday, June 5, at two o'clock, at the home of Miss Genevieve Nelson. All members are urged to be present at an important business will be discussed.

Because of cold, damp weather the Missionary Society of the Christian church will meet at the church tomorrow afternoon at 2:30 o'clock instead of at the farm home of Mrs. Voels. Mrs. C. Bunting will be leader for the afternoon. The topic is "Tides." Officers will also be elected. Mrs. Voels, assisted by several other members of the society will be hostess.

The Home Department of the Presbyterian church will meet at the home of Mrs. W. D. Pickens, 284 Alder Street, Friday afternoon at 2:30 o'clock.

World's biggest ox is on exhibition in Chicago. The world's biggest monkey is at large.

Wynne Ferguson gives you these EASY LESSONS IN AUCTION BRIDGE

Copyright 1924 by Wynne, Jr.

It isn't often that a problem can arouse such interest as the following one. It has so many variations that it is almost impossible to cover them all but the main ones have been selected and analyzed as they all contain good points of play that come up frequently enough to make the analysis well worth while.

Hearts—A, 10, 5, 2 Clubs—7, 4 Diamonds—None Spades—Q

Hearts—K, 8, 5 Clubs—8 Diamonds—3, 4 Spades—5

Hearts—J, 2 Clubs—5, 2 Diamonds—5 Spades—3, 9

Y now wins the last trick with the king of hearts. The foregoing represents the solution and variations to then A leads the eight of spades at trick two. Y wins this trick with the queen of spades and should now lead the deuce of hearts. B should play the seven, Z the jack and A should win with the king. B can now only make the queen of trumps. Suppose at trick two, A leads the five of hearts, Y-Z can now only win all but two heart tricks. Therefore, all three possible plays by A after now lead either (a) the nine of hearts or (b) the five of spades or (c) the seven of hearts. If the nine of hearts, Z should cover with the jack, A with the king and Y with the ace. There are numerous variations but none present any difficulty for Y-Z to make four tricks. If however, B leads the five of spades, Y wins the trick with the queen of spades, following B to win the trick with the seven of hearts. B should now lead the ten of spades, Z the deuce of clubs and A is forced either to discard or trump. If the former, Y also discards; if the latter, Y overtrumps, leads his trump and wins the balance of the tricks. At trick three, B's best lead is the seven of hearts. Z and A should play low and Y wins the trick with the eight of hearts. Y should now lead the queen of spades and all follow. He should now lead the ace of trumps and follow with the seven of clubs which A is forced to trump with the king of hearts.

Hearts—A, 10, 5, 2 Clubs—None Diamonds—None Spades—None

Hearts—K, 8, 5 Clubs—None Diamonds—4 Spades—None

Hearts—J, 2 Clubs—5 Diamonds—None Spades—9

It should be evident that A-B must now win two heart tricks no matter how Y-Z play. By doing so, Y-Z only score three tricks so the lead of a diamond at trick one by Z is clearly incorrect.

Another solution that many adopted but that also was incorrect, was the lead of the five of diamonds by Z at trick one. A places the eight and Y trumped with the ten. The defense of this play is for B to overtrump with the queen and then lead the nine of hearts. Analysis of this defense will also show that Y-Z can only win three tricks, thus proving that the diamond lead at trick one is incorrect whether A discards the queen of spades, or trumps with the ten of hearts.

Another solution was for Z to play lead the nine of spades at trick one, forcing Y to win the trick. A lead by Y at trick two of either a trump or a club will do him no good and will only make three tricks for A-B make the proper defense. The conclusion is obvious, therefore, that the only correct opening lead by Z that will enable him and his partner to win four tricks, is the deuce of clubs.

This problem has been analyzed at such great length because every variation given is tricky and interesting. The writer would suggest that each of the variations be played out and tested from every angle. It's impossible to find a better problem than this one as a test of sound, careful

lead the nine of spades at trick one, forcing Y to win the trick. A lead by Y at trick two of either a trump or a club will do him no good and will only make three tricks for A-B make the proper defense. The conclusion is obvious, therefore, that the only correct opening lead by Z that will enable him and his partner to win four tricks, is the deuce of clubs.

This problem has been analyzed at such great length because every variation given is tricky and interesting. The writer would suggest that each of the variations be played out and tested from every angle. It's impossible to find a better problem than this one as a test of sound, careful

READ THE OBSERVER CLASSIFIED ADS

Blue Mountain Oregon Lumber We Have Just What You Want in LUMBER, SASH AND DOORS AND SHINGLES It will pay you to investigate our prices.

Bowman-Hicks Lumber Company MAIN 8 CEAN AND BOX WOOD—PHONE MAIN 647 J. L. MURHALL

If You Want the Best Bread - Cakes - Pies - Cookies Be Sure It Is Made by Gwilliam's Electric Bakery—Eastern Oregon's Leading Bread and Pastry Bakers

Gwilliam's Electric Bakery Home of the Golden Crust

Do Not Suffer from sore, tender or bleeding gums. We have a remedy for this condition that is guaranteed.

50c Moon Drug Co. Everything for the Sick Room Phone M-68

PIGGLY WIGGLY QUALITY PRICE

Printed Crepe Dresses FOR SUMMER DAYS

Charming new styles of fine serviceable Printed Crepe Dresses which will be delightfully cool.

Specially Priced at \$12.50

See Them in Our Window.

LADIES READY-TO-WEAR PUTMAN'S AND MILLINERY



Eddy Indorses Gardard. ROSEBURG Ore.—Senator Gardard, appointed by Governor Pierce as a member of the state fish commission upon the recommendation of Senator Eddy, is friendly toward the commercial and private fishing interests of Southern Oregon, according to a statement made by Senator Eddy following his return from the conference with Governor Pierce at Salem, at which the appointment was made. "My efforts," Mr. Eddy said, "have been to see that the Umpqua river, second only in importance to the Columbia, should have recognition on the fish commission. The Columbia river interests in the past have dominated the commission and those who have watched developments believe that our interest could have been better protected." Prince of Wales saw a wrestling match, then went to a dance. Must be different in Africa.

HAVE YOU A HOME FURNISHING PROBLEM? Bring It To Our CARR'S Better Homes Expert

FRIGIDAIRE The cooling coils are designed in proper size to cool your ice box, whether it is large or small and to keep the temperature in the food compartment safely below 50 degrees Fahrenheit. Jesse Rosenbaum, Agent, with Benham Electric Co. Phone Main 104. New Foley Bldg.

Prepare For Warm Weather A PERFECTION OIL STOVE will relieve the drudgery of Summer cooking. A size for any need. Furniture Exchange Fir and Jefferson Phone 474-J WE BUY, SELL OR TRADE

Fill Every Socket With EDISON MAZDA LAMPS Buy Them Where You See This Sign H. & S. ELECTRIC 107 Depot St. Phone 393-W

Machine Repairs JOHN DEERE DEERING McCORMICK Hay Cars, Track and All Kinds of Hay Tools Oregon Hardware & Imp. Co.

WALLING'S JUNE CLEARANCE Hat Sale All Trimmed Pattern Hats, Street Hats and Hats trimmed in our own work room. ALL GOING AT COST! Money-Raising Sale Still On. WALLING'S

The New French Curl When you wish the charming effect of a soft, natural curl, the new French paper wave is the only answer. Our shop is admirably equipped and trained to give this new curl. You will be more than pleased with the results. Phone now for an appointment. GEIST MARINELLO SHOP Room 6, Sommer Bldg. "A Beauty Aid for Every Need." Phone Main 577

June Brides HUNDREDS of beautiful and useful articles suitable as gifts for the New Bride ALWAYS At Richardson's Art & Gift Shop