

NEWS of SOCIETY

The first Junior Country Club dance of the season which was to take place tomorrow evening, June 24, has been postponed until Tuesday, June 29. Invitations out are good for the dance to be given at that time.

Mrs. E. J. Kitchen is chairman of the affair and the committee in charge for the month consists of Mrs. E. L. Hollink, Mrs. S. D. Crowe, Mrs. William Siegrist and Mrs. A. W. Nelson.

COVE (Special) — The Ladies Guild spent Thursday afternoon in the Grove at the home of Mrs. C. B. Betch. A picnic lunch was served after which "Zora" was lit. Mrs. A. H. Ortan was high honoree.

Those present were: Mrs. E. J. Ross, Mrs. T. C. Healy, Mrs. A. G. Conklin, Mrs. T. H. Conklin, Mrs. J. J. Conley, Mrs. Burt, Mrs. Guy Goodnough, Mrs. J. R. Pries, Mrs. L. M. Laird, Mrs. J. Fletcher, Mrs. William Halmrich, Mrs. A. H. Ortan, Miss Bess Kelly, Mrs. Eva (Barnard) Mrs. C. B. Betch, Mrs. C. H. Heyford, Mrs. Ralph Comstock, Mrs. Frank Miller and Mrs. R. H. Daniel.

COVE (Special) — Mrs. Alfred Daniel was hostess at a dinner recently honoring Mr. Daniel's eighty-third birthday anniversary. Among the guests present were: Mr. and Mrs. L. K. Lay, Mr. and Mrs. H. H. Daniel, Mrs. L. K. Lay, Mrs. Daniel and Mrs. Lou (Byrne) Daniel.

COVE (Special) — Mrs. A. G. Conklin was hostess at a luncheon Friday. Covers were laid for eight. The guests included Mr. Beverend and Mrs. W. P. Remington, Beverend and Mrs. William Murray Bradner, Mr. and Mrs. T. R. Conklin, A. C. Conklin and the hostess.

COVE (Special) — Mrs. Chubbler entertained the Ladies Aid at her home Wednesday afternoon. There was a large attendance and the afternoon was spent in social conversation. A delicious two course lunch was served.

Family Cui Mothers Baby Boxes SEATTLE (AP) — Snowball, a cat, owned by G. H. Jensen, of the Silver Fox Farm near Tacoma, is playing the role of mother to two baby foxes. When the mother of the foxes showed a lack of maternal interest and left them, Snowball adopted the twins with good success.

Elaborate and Festive



WALLING'S CLOSING OUT 50 MORNING FROCKS For \$1.49 TRIMMED HATS \$2.95 to \$8.50 FELT HATS New styles to select from. Japanese PARASOLS 35c to \$1.95 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

LOOKS FINE To have your pictures enlarged and beautifully tinted by Richardson, "The Art Man." Developing Printing Copying Enlarging Tinting Framing ALWAYS At Richardson's Art & Gift Shop

Sister Mary Says: Breakfast — Orange juice, essential cream, crisp bottled bacon and toast sandwiches, milk, coffee. Luncheon — Cream fondue, brown bread and butter sandwiches, stuffed tomato salad, ginger bread, milk, tea. Dinner — Vegetable and nut loaf, scalloped potatoes, earthy salad, caramel custard, whole wheat bread, milk, coffee. A loaf or two of crisp lettuce adds much to the bacon sandwiches suggested for breakfast. The lettuce is healthful and looks cool. If, as soon as the vegetables come from the market the lettuce is put into a large pan of water and allowed to stand for half an hour, then each leaf washed under running water and shaken to remove the water, put into a pan or container with a tight-fitting cover and firmly placed in the refrigerator, there is no need rushing at the last minute to wash and dry lettuce for a special purpose. Vegetable and Nut Loaf Three-fourths cup dried bread crumbs, 1 cup pea pulp, 1/2 cup finely chopped nut meats, 1 egg, 4 tablespoons melted butter, milk, to make moist, 1 tablespoon sugar, 1 small teaspoon salt, 1/2 teaspoon pepper. Mix dry ingredients and seasoning. Add melted butter and egg slightly beaten. Stir in milk, about 1/2 cup, and turn into a brick-shaped pan lined with waxed paper. Cover with buttered paper and bake in a moderate oven for 45 minutes. Rub uncooked or cooked fresh peas through a sieve to make the pea pulp. There should be one cup after straining. A self-made man is one who has done it all with the help of a mother, sisters and a wife. One reason why others don't overlook your faults is because you never overlook theirs.

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 Woodmen of the World will hold a special meeting this evening at eight o'clock at the hall.

The Ladies Auxiliary to the Brotherhood of Railway Trainmen will meet tomorrow evening at 7:30 o'clock at Ballou Hall.

The Women's Home Missionary Society of the First Methodist Episcopal church will meet at the home of Mrs. Lesley Duncan, 1203 N. Avenue, Wednesday afternoon at 2:30.

Monument Will Picture Mark Twain Characters

HANNIBAL, Mo. (AP) — At the base of Cardiff Hill, where forefathers Tom Sawyer, Huck Finn and Tom's gang, will rise a monument to the immortal Tom and Huck, figures in the books of Mark Twain that bear their names.

Frederick C. Hilliard, Chicago sculptor, is at work upon the monument which will be erected by George A. Mahan, a local attorney, and his wife and son, Gustav Mahan. In the monument the sculptor hopes to set forth those qualities that have appealed to multitudes who have read and understood the humor and pathos of American youth exemplified in the boy's exploits.

The sculptor will represent Tom Sawyer as about to leave the banks of his childhood to take up the more serious business of a man's life. He is holding Huck Finn farewell.

The monument will be of bronze on a pedestal of red Missouri granite. It is expected to be completed by October of this year. It will be on Hill street, approximately one block from Mark Twain's boyhood home, which also was purchased and presented to Hannibal by Mr. and Mrs. Mahan. It will stand only a few feet from the former site of the old stone jail where Muff Potter of Tom Sawyer was confined. The Mahans recently purchased the site to eliminate a dangerous traffic corner.

Looking from the monument about two blocks down Main street one may see the building in which Mark Twain started his career as a printer's devil.

Irrespective of its size, a woman's mirror is always a peer glass.



Wedding Bells

Berbert C. Hoover Jr., son of the secretary of commerce, and Miss Margaret Watson of San Francisco will be married June 25 at Memorial Church, Stanford University. The wedding is the outgrowth of a college romance. Secretary and Mrs. Hoover will attend the wedding.

Preserving Time Is Here

Putting up fruit is rather an odd expression when one comes to think of it. What would an intelligent foreigner think of it? Would they think that we were talking of arranging fruit on high shelves, or putting up fruit where it could not be easily reached by greedy hands? Even so, it is familiar with our own habits, it is not a very definite statement. Putting up fruit, as a matter of fact, may mean canning, preserving, or the making of jams and jellies. Canning is properly preserving the fruit as whole as possible and using a little sugar in the process as will suffice to keep the fruit from spoiling. Preserving fruit means cooking the fruit with much more sugar and making a much richer delicacy of it. Jams are often made of fruit which is not perfect enough for either canning or preserving, but these jams may be often the most useful and desirable addition to the pantry shelves.

As to methods of canning fruit there has come up, of late years, a diversity of opinion. Some housewives use a method by which the fruit is packed raw in glass jars and cooked without further handling. This method is naturally satisfactory to the cook who is willing to take infinite pains that all the operations shall be carried out at specified rates, or temperatures and exact lengths of time. It may be called a laboratory method. But probably the majority of women still adhere to the old established procedure which calls for direct cooking before placing in the jars. Preserving can only be done in this method, and jams the same only more so.

Be Prepared with the Right Utensils

It is well to be prepared for the summer campaign of putting up fruit so that when a bargain appears in the market it can be utilized at once. Three sizes of enameled ware preserving kettles will be found not only useful, but more economical. A large size for the large fruit, a medium size for berries, and a smaller size for the smaller fruits. An enameled ware ladle, skimmer and two long spoons are indispensable adjuncts. An enameled ware colander will also be found to be most useful. Enameled ware has, of course, very obvious advantages in preserving work. Its porcelain-like surface makes dairy cooking easy and its metal foundation makes it possible to keep the fruit cooking as long as possible at an even temperature.

Among the earlier fruits which should receive attention are cherries. These make a very pretty as well as a delicious preserve. Two varieties of cherries are most frequently used. Perhaps the most popular in the acid Morelo cherry, which comes rather late in the cherry season. To preserve these cherries, stem them, wash carefully, then put in an enameled ware preserving kettle and let them stand over night. In the morning enough juice will have collected in which the cherries may be trusted to cook themselves without scorching. In enameled ware the cherries will not be darkened by any action of the acid on the kettle. Cook the cherries until thoroughly soft and then add granulated sugar in the proportion of one scant cup of sugar to one heaping cup of cooked cherries. Let all cook up again, coming to a quick boil, and put at once into jars. If the dark cherries are used instead of the Morelo, use the same method, but half the amount of sugar will be sufficient. For cherry jam, stem the cherries and cook very slowly in an enameled ware preserving kettle until all is a smooth paste. Add sugar in proportion to half a cup of sugar to one cup of the cooked fruit. One good thing about jam is that different flavors may be combined. Raspberries and cherries come at the same time and a jam half raspberries and half cherries will be found very nice and quite a change.

Raspberry jam by itself is an old standby. Put the raspberries, well sprinkled with granulated sugar, in a preserving kettle overnight. Cook slowly the next day until the jam is thick. Add sugar in the proportion of half a cup to a cup of berries. If currants are added to raspberry jam, increase the quantity of sugar used.

Speed currants make a very acceptable relish with meat. Stem and wash the currants and cook quickly. Let boil up and skim with an enameled ware skimmer. Replace on the stove, add sugar in the proportion of one fourth of a cup of sugar to one of the cooked fruit. Add also a tablespoonful of whole cloves, a couple of sticks of broken cinnamon, and a few allspice, to each quart of the speed currants. Let all cook gently for fifteen minutes. Pour into jars and seal while very hot.

Blackberries make a very good jam, though some people object to the seeds. Try this, in equal parts, blackberries and blueberries. Put the berries into an enameled ware preserving kettle, cover with water and let stand all night. After the berries are heated through on the stove, so much juice will collect that it is well to remove some of it. Skim carefully, take out juice, leaving enough to keep the fruit from scorching. This juice should be put into the smallest enameled ware preserving kettle, brought to a boil, skimmed carefully, boiled again and sugar added in the proportion of one cup of sugar to one of the juice. Let all boil again and put in either jars or bottles. This juice will be found very nice for pudding sauce and can also be used to color jellies and such like decorative objects. When the blackberries and blueberries are cooked into a thick jam, add sugar in the proportion of half a cup of sugar to a cup of cooked fruit. This jam is particularly good



SMART AND POPULAR, too, Miss Angela Johnston Chicago. She has just been elected president of the undergraduates association of Bryn Mawr for 1925.

as a filling for tarts or fruit pies in winter.

Plums make a very delicious preserve and should be utilized if possible. The purple plum makes an excellent jam. Put on the fruit in an enameled ware preserving kettle with a very small amount of water. Cook until the plums are thoroughly soft, then rub the jam through an enameled ware colander, thus removing the stones and any very tough bit of skin. Put the fruit back on the stove with sugar in the proportion of three-fourths of a cup of sugar to one of the fruit and cook until all is rich and smooth. The yellow plum, which is not really yellow, but a delicate green, and the right name for which is the green gage, makes a very attractive preserve cooked whole. Here is a secret by which this beautiful color can be kept. Line the bottom of the preserving kettle with grape leaves, put on the green gages with enough water to keep them from scorching and cook until soft. Add sugar in the proportion of one cup of sugar to each half pint of the plums. Remove plums carefully with an enameled ware ladle and pack closely in jars, sealing while very hot.

Peaches are, of course, a regular staple. Peaches preserved whole or cut in half are a very common form of fruit preparation. Peaches in jam or sweet pickle are not as universal. In buying peaches by the basket a certain proportion of the fruit will always be found which is not sufficiently perfect for canning or preserving whole. Take this fruit, removing the stone, but not paring the peach, cut in quarters or smaller pieces, put in an enameled ware preserving kettle and cook until all is perfectly soft. Then rub through an enameled ware colander, which will remove any particularly rough and coarse bits of skin. Put back on the stove and cook with sugar in the proportion of one-quarter of a cup of sugar to one of the cooked peach. This is presuming that the peaches are thoroughly ripe and sweet. If not, a larger proportion of sugar must be used. A good method for making spiced peaches quickly is to take the peaches, wipe them carefully, stick into them whole cloves. For good sized peaches, four or five cloves to a peach. Have ready on the stove in a small sized enameled ware preserving kettle one quart of white wine vinegar and let this come to a boil. Skim carefully and add sugar, one cupful of sugar to each cupful of vinegar. Put in the peaches. Cover the kettle and let all cook slowly until the peaches are soft. Then bring to a quick boil and while still very hot pack in the jars and seal at once.

Delicious Watermelon Recipe

Write on the subject of sweet

pickles, watermelon rind makes a very rich and delicate sweet pickle. Cut the rind into pieces convenient for packing in jars. Prepare the vinegar as for the pickled peaches, except add to the sugar two tablespoonful of clove, two or three sticks of cinnamon, a few allspice and a tablespoonful of mace. When all this has boiled together add the watermelon rind and cook gently until thoroughly soft. All these sweet pickles keep better if they are brought to a boil for a final time just before placing in the jars. These suggestions bring the housewife along to the latter end of the summer, and peaches and quinces, green tomatoes and others are still to be dealt with, but these are as Kipling would say, "another story" for another day.

Radio

Wednesday, June 21 Mountain Standard Time Stations KPWA, Ogden, Utah, (241), 9-11, p. m., old time music, KPWA trio; 11-12, Whoopee club. KOA, Denver, Colo. (222.4), 8 p. m., Fred Schmitt and his Hilde (Hester) orchestra; 8-10, "The Child and the Statue," Judge Ben B. Lindsey; "Wedding Bells," KOA players; 10-12, Dave Ginnberg and his Argonaut orchestra. Pacific Standard Time Stations. KPAC, Pullman, Wash. (348.0), 7:30-9 p. m., program, Fourth Annual Conference of Boys' and Girls' clubs of Washington; messages, stories, songs, instrumental.

KPL, Los Angeles, Calif. (467), 5:30-6 p. m., Examiner's matinee program; 6-8:15, Melodrama nightly drama; 6:45, musical appreciation talk; 7, detective story by Nick Harris; 7:30, talk on psychology; 7:30-8, dinner-dance music; 8-9, program, Ventura Refining company; 8-10, program by the Examiner girls, Madelyn Hardy and Jean Jacques; 8-11, Patrick-Mahar dance orchestra; Betty Patrick, soloist.

KFWB, Hollywood, Calif. (352), 7 p. m., Children's hour, Big Brother of KFWB; 7-8, program, Beverlyridge company, Beverlyridge collegians dance orchestra; 8-9, program, Arrowhead Springs Water company; Lake Arrowhead string quartet; Hill Hatch's dance orchestra; 9-10, popular song hour, musical novelty, Frank Pierce, pianist; Vic Beal, tenor; 10-11, Warner Bros. movie frolic, arranged and presented by Charlie Wellman. KGO, Oakland, Calif. (241.2), 6-7 p. m., Ben Black's orchestra. KGW, Portland, Ore. (481.5), 6-7 p. m., dance music, Jackie Soder's orchestra; 7:30-8, baseball; 8-9, concert, Who's Your Neighbor; 10-11, concert, Sherman, Clay & company studio.

KHL, Los Angeles, Calif. (405.2), 5:30-8 p. m., Leighton's Arcade cafeteria orchestra, Jack Cross-shaw, leader; 6-8:30, Art Hickman's Hillmore hotel concert orchestra, Edward Fitzpatrick, director; 6:30-7:30, Little stories Alvinester Horitzog, Dick Wind

4% Is paid here on savings, and you may add to or withdraw at any time. A Safe Investment. UNITED STATES NATIONAL BANK

The Cook's Best Friend—CALUMET THE WORLD'S GREATEST BAKING POWDER The Last Spoonful is as good as the First SALES 2 1/2 TIMES THOSE OF ANY OTHER BRAND

"Check Seal" Retail Dealers We Sell GENERAL ELECTRIC FANS H. & S. ELECTRIC Sommer Hotel Bldg. Phone 393-W.

Light Airy Dresses for Summer Days Delightfully cool, charming in style and attractive of shade, the many dresses we are now showing offer easy selection. You'll appreciate these values at— \$5.50 to \$27.50 Pretty Summer Hats Cool, Attractive Models \$3.50 to \$12.50 LADIES READY-TO-WEAR PUTMAN'S AND MILLINERY

low, juvenile reporter, and Uncle John; 8, Dr. Mars Bumgardt scientific lecture; 8:30-10:30, program, Pacific Electric company, arranged by J. Howard Johnson; 10:30-11:30, Art Hickman's Hillmore hotel dance orchestra, Earl Burnett, leader. KNN, Hollywood, Calif. (326.9), 5:30-6:15 p. m., Whittier pipe organ studio, Sid Ziff's quartet; 6:15, travel talk, W. C. Alder; 6:30, talk on insect life, Harry W. McSpadden; 7-8, Ambassador hotel concert orchestra, which will hold conventions in program, Rexall drug stores of California and Arizona; 10-11, gubernatorial program, Hercules Oil company, national.

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

PIGGLY WIGGLY QUALITY PRICE

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

The Salad Bowl Prepared By BEST FOODS For Use With Gold Medal and Thousand Island These small booklets are artistically prepared for the users of Gold Medal and Thousand Island. They will be in stock in a few days. Only a limited number. CALL THE UNION CREAMERY, MAIN 122 And have a copy mailed your address. Union Creamery Co. MAIN 122