

NEWS of SOCIETY

Mr. and Mrs. Ford Give Dinner Dance

Mr. and Mrs. Ed Ford, who are leaving soon to make their first dance in Southern California, were hosts at a dinner-dance given at Boston hall Tuesday evening, employees of the Arcade and Star theaters together with their families being the guests.

The hall and dining room were beautifully decorated in a color scheme of pink and blue, with bouquets of cut flowers gracing the tables. A delicious turkey dinner was served. Andrew Loney Jr., acting as impromptu toastmaster, following dinner, called on many of those present for remarks appropriate to the occasion.

At the close of a most delightful evening spent at cards and dancing Mr. Ford thanked the employees present for their whole-hearted cooperation, and the employees in turn bade them a sincere God-speed in their new endeavors.

Imbler M. I. A. Entertains

One hundred people were present Tuesday evening when the Imbler M. I. A. entertained the members of the stake board at a dinner at the K. P. hall of Imbler. Tables were arranged at one of the hall and each side and were prettily decorated with a gold and green color scheme. The M. I. A. colors, clover table placards were used and a miniature turkey was found on each little nut cup. The girls who served the dinner wore gold bands of ribbon on their heads in accordance with the color scheme.

Wilfred Westenskow, president of the Imbler M. I. A., resided as toastmaster and impromptu talks were given by several present. Miss Eppa Baxter was hostess for the evening.

For Sport



Scarfs of blind wool in very brilliant colors are very effective with the rough top coat or the sport suit. They are very much in evidence at football games and sport events. Naturally they glorify youth rather than age.

Those present from La Grande were: Mrs. G. E. Lyman, Miss Winona Lyman, John Stoddard, Miss Lea Lyman, Mr. and Mrs. Elmo Clegg, Mr. and Mrs. C. J. Black, Mr. and Mrs. Itay Baum, Mr. and Mrs. S. P. Andrew, Henry Maxfield, Mr. and Mrs. Holzer M. Larson, Mrs. William Hawkins and Mr. and Mrs. Wilfred Johnson.

Mrs. McCause Honored At Glassware Shower

Mrs. Edson McCause, formerly Miss Lydia Sallor and a teacher in the Greenwood school, who was recently married, was the inspiration for a delightful surprise shower Monday evening at the home of Mrs. E. D. Towler. Eighteen were present and many interesting games were played, after which Mrs. McCause was presented with several old worn-out articles, with an original verse attached to each, causing much merriment. Dainty refreshments were served and several of the guests left. Others were preparing to leave when they returned, bringing with them many beautiful glassware gifts for the honor guest.

Those present were: Mrs. Dallas Green, Mrs. E. W. Landry, Mrs. Wilda Engels, Miss Mildred Bradford, Miss Elizabeth Miller, Mrs. Lowell Williamson, Mrs. L. L. Douglas, Mrs. Ira A. Wilkerson, Mrs. J. K. Charlton, Miss Muriel Wilson, Miss Esther Phelps, Miss Grace Snook, Mrs. C. M. Riddick, Mrs. Lloyd Bruce, Miss Alice Douglas, Mrs. Lora Hutchings, the honor guest and the hostess.

Will Compliment Visitors from Idaho

Mr. and Mrs. L. J. Williams will be hosts at Thanksgiving dinner at their home, 1212 N. avenue, today in honor of guests from Idaho. Covers will be laid for seven, including Mrs. Williams' mother, Mrs. M. Ziegler, her sisters, Misses Utah and Adelaide Ziegler, and her brother Floyd Ziegler, all of Payette, Ida., and Itay Stephens, of Fruitland, Ida.

Miss Wilson Hostess To La Grande Women

Several women from La Grande went to Pendleton last Sunday where they were guests at a luncheon given at the Pendleton hotel by Miss Ruby Wilson. They were: Mrs. Fred Holmes and daughter, Miss Nell Grinnott, Mrs. Anna Pollock, Miss Alice Macquardt, Miss Esther Bricholtz and Miss Ruth Johnson.

Baker Couple Married Here

Miss Mary Reuser and Herbert Emsinger, both of Baker county, were married yesterday afternoon at the Union county court house in the office of County Judge U. G.

Couch, Judge Couch performed the ceremony.

Salvation Army Girl Guards Meet

The Salvation Army Girl Guards, an organization of girls from 10 to 18 years old that functions in a manner similar to that of the Campfire girls, had their second session last evening at the army hall. Mrs. Fred Currey assisted Mrs. Barker with the program, which included games with gymnastics. Members rank according to their attainments in various educational and domestic activities.

Party Honors Anniversaries of Two

Miss Mildred Bradford and several teachers of the Greenwood school gave a delightful birthday party surprise Tuesday evening, honoring Miss Wilda Engels and Eldridge Huffman. Her birthday anniversary was Tuesday and his Wednesday. During the evening a musical program was enjoyed, after which cards were at play. Mrs. Dallas Green won high score and received a Felix toy and Miss Engels won the consolation prize and was presented with a huge stick of candy.

The home was decorated in a pretty pink and white color scheme, chrysanthemums being used. Dainty refreshments were served, a feature of which was two birthday cakes for the honor guests. Those present were: Miss Esther Phelps, Miss Elizabeth Miller, Mrs. Mildred Lovett, Mrs. Miller, Mrs. Steward, Mrs. E. W. Landry, Mr. and Mrs. Dallas Green, Mr. and Mrs. E. D. Towler, Owen Richeleu, Frank Young, Cecil Young, Eldridge Huffman, Miss Engels and Miss Bradford.

Shower Given Miss Leona Baxter

Among the many affairs given in honor of Miss Leona Baxter, whose marriage to Nephthi Combs will take place today, a shower was given Monday evening by Mrs. Itay Baum at the home of Mrs. Lester Stoddard. During the evening several guessing games were played and the prizes presented to the bride-elect. She was also present-

ed with a beautiful set of China ware by those present.

The guests were: Mrs. George Stoddard, Mrs. George R. Lyman, Mrs. C. J. Black, Miss Winona Lyman, Miss Betty Garrick, Mrs. Jack Hill, Mrs. L. H. Bramwell, Mrs. S. P. Andrew, Mrs. Verne Ainsworth, Mrs. Wilfred Johnson, Mrs. Lester Stoddard, Mrs. Elmo Clegg, Miss Mildred Stringham, Mrs. L. Garrick, Mrs. Clyde Metcalf, Mrs. J. B. Fisher, Mrs. Joe Williams, Mrs. Ray Baum and Miss Leona Baxter.

Mrs. Ira Maxfield, entertained with a kitchen shower honoring Miss Baxter Tuesday evening. Fifteen friends were present and a very enjoyable evening spent. Dainty refreshments were served at the close of the evening. Miss Baxter received many useful articles.

Sister Mary Says:

(By Sister Mary)

Breakfast—Baked pears, cereal, thin cream, cornmeal pancakes, syrup, milk, coffee.

Luncheon—Cream of celery soup, croutons, stuffed prune salad, graham bread, Cumberland pudding, milk, tea.

Dinner—Knekkle of veal ragout, browned potatoes, carrot and celery salad, chocolate head pudding, whole wheat bread, milk, coffee.

This dinner meat can be cooked in the morning and reheated quickly at dinner time. The woman without a maid who goes out in the afternoon is continually confronted with the problem of having dinner on time after a party. The potatoes can be boiled, ready to brown and the salad crisped in the ice-box ready to mix. The pudding will bake while the dinner is being prepared and eaten and is served hot. Or cake and canned fruit can form the sweet course.

Knekkle of Veal Ragout

One knuckle of veal, 1 medium sized onion, 1 head celery, 1 bunch savory herbs (optional), 2 carrots, 1 tablespoon tomato catsup, Juice of 1 lemon, salt and pepper, flour. Cut meat from bone into neat slices. Season with salt and pepper and roll in flour. Brown

quickly in hot fat. Chop bone in several places. Put meat and bone into kettle. Add onion sliced, celery cut into dice, carrots diced or sliced and herbs. Add boiling water to cover and cover kettle closely. Bring quickly to the boiling point and simmer slowly for two hours. Remove meat and carrots. Strain stock to remove bone and other vegetables. Heat stock to the boiling point and stir in flour stirred to a smooth paste with cold water. Boil five minutes and add catsup and lemon juice. Return meat and carrots to gravy and reheat.

In making the gravy allow one tablespoon of flour for each cup of stock.

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Poets' Corner

THANKSGIVING DAY
Now the summer's work is over; And the winter comes with rust. For the harvests are all gathered—In the cellar lies the best.

There fare sacks of spuds and apples. And there's pumpkin, squash and corn.



Let us serve you Electrically
We are fully prepared to take care of your electrical needs. How about some new Mazda Lamps for those empty sockets?

La Grande Electric Co.
1412 Adams Ave.



Warmth that's always on call,
Warmth is so handy—with a portable oil heater and Pearl Oil—necessary heating auxiliaries! A warm living-room, hallway, nursery or bath—at the touch of a match!

Pearl Oil is refined and re-refined by the Standard Oil Company's special process—so it burns clean! No odor—non-corrosive. Order by name—"Pearl Oil."

STANDARD OIL COMPANY (California)



PEARL OIL (KEROSENE) HEAT & LIGHT



Awaiting for Thanksgiving To fill up our "plenty horn."

There's a big fat turkey gobbler A-gobbling morn' till night. He don't know what's awaiting him Or he wouldn't feel so bright.

And so we're just awaiting For the days to quickly pass; And then we'll eat that turkey With good old cranberry sass.

And all the other good things That in our cellars lay, Will make us feel more thankful Upon Thanksgiving day.

—By Inez Eleanor Cox.

The honeymoon is over when he can carry a cigar in his vest pocket without it being broken.

Cussing tight shoes will not help you in a pinch.

Deposit It Here
Take no chances. We are prepared to protect your money.

UNITED STATES NATIONAL BANK
Hear the Welsh Gleemen, L. D. S. Tabernacle, Monday, November 30

ROASTERS
\$1.09, \$1.39, \$1.89, \$2.29, \$6.09
WEAR EVER
\$4.50 - \$5.50 - \$6.50
Oregon Hardware & Imp. Co.
Hear the Welsh Gleemen, L. D. S. Tabernacle, Monday, Nov. 30

FEED
Rolled Oats
Rolled Barley
Whole Corn
Cracked Corn
Whole Wheat
Mill Feed
Baled Alfalfa
Baled Timothy
Baled Straw
Grit
Egg Maker
Scratch Feed
Ask Our Prices.
La Grande Warehouse & Storage Co.
Main 792

Try Our Delicious FRUIT SHEET CAKE
Together with the usual large variety. Watch Our Window Display In our new location Across the street from The Observer.
Gwilliams' Electric Bakery
Makers of High-Grade Pastries
"HOME OF THE GOLDEN CRUST"
Hear the Welsh Gleemen, L. D. S. Tabernacle, Monday, Nov. 30

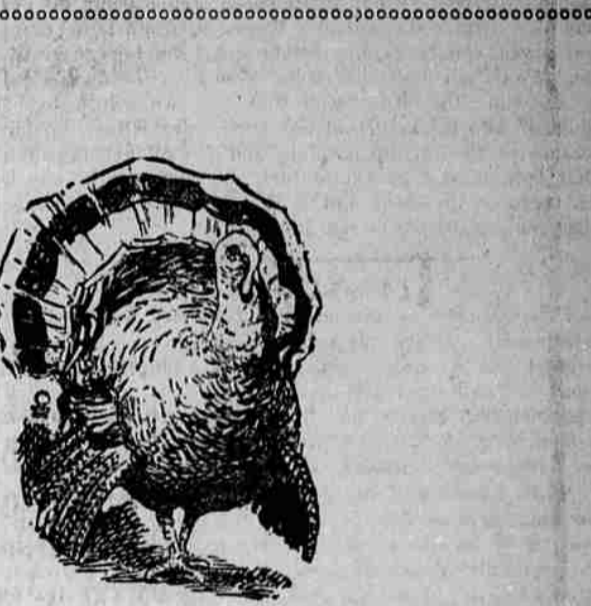
Putman's
La Grande's Leading Exclusive Ready-to-Wear & Millinery
Hear the Welsh Gleemen, L. D. S. Tabernacle, Monday, Nov. 30

TOYLAND Now Open
Credit CARR'S No Interest
Hear the Welsh Gleemen, L. D. S. Tabernacle, Monday, Nov. 30

PIGGLY WIGGLY
HELPS THOSE WHO HELP THEMSELVES

ROASTERS
\$1.09, \$1.39, \$1.89, \$2.29, \$6.09
WEAR EVER
\$4.50 - \$5.50 - \$6.50
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Try Our Delicious FRUIT SHEET CAKE
Together with the usual large variety. Watch Our Window Display In our new location Across the street from The Observer.
Gwilliams' Electric Bakery
Makers of High-Grade Pastries
"HOME OF THE GOLDEN CRUST"
Hear the Welsh Gleemen, L. D. S. Tabernacle, Monday, Nov. 30



Have you ever tasted a turkey roasted in an Electric Range?

There is something different about the meat—added deliciousness.

And what a pleasure to cook a turkey in an Electric Range. No basting, no covered pan—the meat cooked to utmost tenderness without shrinkage—and then browned quickly by the switching on of the top oven unit for a few minutes.

Results in cooking can be calculated to the nth degree of perfection. That is why discerning cooks use Electric Ranges of standard make.

Eastern Oregon Light & Power Company
"Always at Your Service"

WALLING'S

COATS
\$9.90 and up to \$47.50
TRIMMED HATS
\$1.95 - \$3.95 - \$7.50
BLAZERS
\$6.95 - \$7.50 - \$10.75
NEW
WOOL JACQUETTES
Men's Silk Sox—cheaper.
Women's flesh Under
Hose, Hat Frames, Velvets, Brocades, Flowers, Fur Trimmings.
SILK HOSE
All colors.
\$1.49

WALLING'S

THANKSGIVING

For the Thanksgiving Dinner I have ROASTERS CARVING SETS All Prices DINNER SETS MIXING BOWLS and SILVERWARE
Call and See Them.

F. L. LILLY Hardware
Phone M-85

Hear the Welsh Gleemen at L. D. S. Tabernacle, Monday, November 30

MINERVA SAYS:

For the benefit of the few people who wear 5-inch top lace shoes in the winter we will state that we can furnish these to you in black and brown calf, also kid black and brown, low and medium cut leather heel. The price on these is \$2.95 per pair. Sizes from 3 to 8. If you want to buy your Xmas slippers, we have a good supply of new Felts just received. Get them while the sizes are all here. Brown and black oxfords in low heel is conceded to be one of the best sellers now. Just arrived yesterday, for men—a black kid and a brown kid Blucher dress shoe in a full run of sizes, at \$7.00 and \$7.50. Other styles cheaper and some more expensive.

12-inch and 16-inch hi-cut for men.

Also full line of rubbers for men, ladies and children.

THE BOOTERY
Hear the Welsh Gleemen at L. D. S. Tabernacle, Monday, November 30

Quickest Hot Cereal

A delicious hot breakfast ready for the table in less than 5 minutes! New Style H-O Quick Cooking Oats.

These toasted oats cook into granular oatmeal. Actually a new breakfast dish! One that gives you vim for the whole day!

A wealth of energy-building carbohydrates—tissue-building proteins and vitalizing minerals in every dish.

That "all-night cooked" flavor in only two minutes

FOR MORE THAN 50 YEARS MAKERS OF QUALITY PRODUCTS



H-O Quick Cooking Oats
Cook 2 to 3 minutes only
H-O Biscuits
H-O Crackers
H-O Cakes
H-O Cookies
H-O Doughnuts
H-O Pastries
H-O Pies
H-O Rolls
H-O Sandwiches
H-O Soups
H-O Stews
H-O Tarts
H-O Turnovers
H-O Waffles
H-O Yeast Cakes

H-O Biscuits
H-O Crackers
H-O Cakes
H-O Cookies
H-O Doughnuts
H-O Pastries
H-O Pies
H-O Rolls
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H-O Yeast Cakes