

NEWS of SOCIETY

Floral Degree Conferred by O. E. S.

The floral degree was conferred upon Mrs. Linda McAllister, candidate, last evening when Hope chapter of the Order of the Eastern Star met in the Masonic lodge rooms for its Christmas meeting. In addition to this beautiful service there was also initiation work.

A social hour was observed after the ceremonies and refreshments were served to the 70 members present. Miss Violet Melville, chairman of the social committee, and her committee had charge of the hour.

Patrons, Patronesses For Dance Named

Patrons and patronesses have been chosen for the University of Oregon Christmas dance to be given in the Fika ball room Saturday night, December 26. They are: Mr. and Mrs. G. L. Houston, Mr. and Mrs. J. D. Meyers, Mr. and Mrs. Warren Gilbert, Mr. and Mrs. Ray Murphy, Mr. and Mrs. Roy Currey and Mr. and Mrs. Ray Williams.

Miss Edna Rose Glass is general chairman of the dance. Other committee members are Glenn Metcalf, Clifford Seitz, Thelma Kitchen, Ingar Anson, Constance Cleaver, Bernard Hunslett, Helen Williams, Clark Price, Hook Colt, Jeff Bean and Leta G. L. Houston.

High school students and graduates, all Oregon students and alumni and all other college men and women are being invited. Special invitations are being sent to the Oregon students' parents.

Missionary Society Meets at Hanford Home

Members of the Home Missionary society of the Methodist Episcopal church met yesterday afternoon in regular session at the home of Mrs. Lee Hanford. Mrs. Hanford is president of the society and presided over the business session. Mrs. Ella Doty had charge of the devotional services, Mrs. Catherine Duncan had charge of the study hour. The subject was "Industrial Slaves in America."

Mrs. G. H. Quigley, of Salem, wife of the Rev. Quigley, former pastor of the Methodist Episcopal church, was among the guests present.

The home was decorated in accordance with the Christmas season. At the close of the meeting

Painted Turban



This novel turban is of tulle velvet, painted with rose color to form the design across the front. It is very soft and pliable and ideal for wear with the big fur collar. The coloring is particularly appropriate for the light-haired woman.

Delicious refreshments were served by Mrs. Hanford, assisted by Miss Floyd McKimmon.

The World-Wide Guild will meet at the Baptist church Saturday afternoon for their Christmas meeting. An interesting program has been arranged. All members are urged to be present.

A Christmas Dinner By Sister Mary

(By Sister Mary)

Goose seems to be as traditional for Christmas as turkey for Thanksgiving. While every family have certain dishes they like to serve Christmas after Christmas, each hostess likes something a little different when it comes her turn to entertain the kinmen.

A different stuffing for the goose, an unusual sauce, an out of the ordinary salad or a novel dessert will add interest to the family dinner that may be orthodox in other respects.

Christmas is always essentially the children's day so the dinner should not be overburdened with forbidden foods. The vegetables should be carefully planned with the juniors in mind and while a "taste" of the festive dishes may be permitted, the simple, wholesome foods must be used to satisfy appetite and nourish.

A Centerpiece

As for the decorative centerpiece for the Christmas table this year, why not try a gingerbread house with a gingerbread Santa Claus? Can you imagine the thrill of nibbling the chimney of Santa's house or actually swallowing a spiky, crumbly hand of the beloved old saint? One will gladly forego plum pudding or mince pie when one is less than 8 if one may consume a piece of a house.

The following menu is not bristling with new dishes, but does have one or two points that make it different and worth consideration.

It begins with an oyster cocktail for several reasons. First the oysters are nourishing and easily digested, second they require no cooking and extra fussing at the last minute and third they are at their best at this time of year. Also with the cocktail sauce they form a pleasant appetizer that is not so highly flavored as to dull the palate to foods to come.

The tomato bouillon carries out the Christmas colors artistically

and stimulates the digestive juices artistically.

Roast goose with chestnut stuffing provides the piece de resistance. The sauce is a bit unusual and most delicious.

The vegetables are planned with children in mind. And so is the salad.

The plum pudding isn't really plum pudding at all but a gelatin pudding full of fruit but not as rich and heavy as the steamed pudding.

Stuffed celery in place of plain dressed celery is planned as a festive touch and because cheese is not used elsewhere in the menu.

Oyster Cocktail
Tomato Bouillon
Stuffed Celery
Olives
Roast Goose, Chestnut Dressing
Apple and Horseradish Cream
Giblet Gravy

Mashed Potatoes Creamed-Onions
Buttered Spinach
Prune and Nut Salad
Plum Pudding
Coffee.

How to Serve

Of course the table is resplendent with the "best" linen, "best" silver and "best" dishes. The centerpiece is in place and the cocktails are served when the guests sit down at the table. The celery and olives may be on the table or if a maid is in attendance they are passed and then placed on the table to stay until the removal of the main course.

The cocktails are removed, leaving the service plate in front of each guest and the bouillon cup in its saucer placed on the service plate.

The bouillon cups are removed from the service plates after the second course. Then the service plate is removed with one hand, the dinner plate served with goose and stuffing is placed with the other hand. The host may carve and serve the plates if he prefers or they may be served from the kitchen. If the dinner is maidless it means much to the cook and hostess if the man of the house will carve.

And now for the goose. A so-called "green goose" is the choicest, but one up to eight months old is good.

Scrub Goose Well

Scrub the bird well with hot soap suds when it comes from the butcher. This removes some of the oil. Rinse after scrubbing and rub the inside with a cut onion. Season with salt and pepper and sprinkle inside and out with lemon juice. Rub the inside with salt, pepper and powdered thyme. The bird is now ready to stuff.

Stuff and place on rack in roaster. Sprinkle with salt and pepper. Put into a hot oven and roast one hour. Pour off fat. Dredge with flour and put a thin slice of salt pork on each side of the breast. Reduce heat and roast for two or three hours, depending on the age of the goose. The joints should separate easily when the goose is done. If a bird is more than eight months old it should be steamed for two hours before roasting.

Chestnut Stuffing

Two cups cooked chestnuts, 1 cup stale bread crumbs, 4 tablespoons melted butter, 2 teaspoons salt, 1 tablespoon minced parsley, 1/2 teaspoon pepper, hot water to make moist (about 1/2 cup).

American or European nuts can be used. Boil 30 minutes, shell and put through a coarse ricer. Combine ingredients, adding water to make moist.

Apple Horseradish Cream

Six greening apples, 1/2 teaspoon white pepper, 1/2 cup grated horseradish, 1/2 cup sugar, 1 cup whipping cream, few grains salt.

Any tart apple can be used. Pare, quarter and core. Add boiling water, as little as possible and simmer until apples are tender. Beat with a slotted spoon or rub through a colander. Add pepper, sugar, horseradish and salt. Let stand until cold or ready to serve. Then fold in cream whipped until stiff.

Plum Pudding

Two tablespoons granulated gelatine, 1 cup milk, 1 cup boiling water, 1/2 cup cold water, 1 cup seeded and chopped raisins, 1/2 cup sliced and shredded citron, 1/2 cup stoned and chopped dates, 1/2 cup blanched and shredded almonds, 1/2 cup candied cherries, 1/2 cup minced candied orange and lemon peel, 2 squares bitter chocolate, 1 cup sugar, 1 teaspoon vanilla, few grains salt.

Soften gelatine in cold water for ten minutes. Grate chocolate and add boiling water, stir until melted. Add sugar and hot milk. Bring mixture to the boiling point and remove at once from the fire. Stir in softened gelatine. Let stand until cold and stir in salt, vanilla and prepared fruit and nuts. Turn into a mold and let stand several hours or over night in a cold place. Unmold and serve garnished with whipped cream and candied cherries.

Gingerbread

So much for the dinner itself. The gingerbread house is our next consideration. This should be baked one or two days before Christmas and hidden in a safe place until wanted.

A good cookie mixture is baked in six sheets. Two are ten by seven inches for the sides of the house. Two are six by ten for the ends of the house and two are ten by three for the roof. Of course you can choose your own proportions and make the house any size you choose.

The ends are cut to fit into the point of the roof. The pieces are put together with a heavy sirup boiled to the crack stage.

Windows and doors can be cut in the house after the sheets are baked. If the mixture bakes unevenly trim the pieces to uniform size.

The following recipe is particularly good for the cookie mixture.

Cookie Mixture

Three-fourths cup butter, 1 cup brown sugar, 1/2 cup molasses, 1 egg, 1/2 cup sour cream, 1 1/2 teaspoons soda, 5 cups flour, 1 teaspoon salt, 2 teaspoons ginger, 1 teaspoon cinnamon.

Cream butter. Beat in sugar. Add molasses and beat until smooth. Add egg well beaten. Dissolve soda in sour cream and add to mixture. Mix and sift flour, salt, ginger and cinnamon and add

Radio

FRIDAY, DECEMBER 25.

Mountain Time Stations.

CNRC, Edmonton, Alta. (516.9)—

6:5 p. m., Christmas carols, John Bowman and orchestra; 8:30, special Christmas music by local artists, Christmas tree novelty, Santa Claus announcing; KOA, Denver, Colo. (322.4)—

6:45 a. m., sunrise program, Christmas card service, Trinity M. E. church; "Our Christmas Heraldry," Dr. Loren M. Edwards; 5 p. m., KOA orchestra and soloists; 6, Marjorie Nash, organist; 6:30, dinner concert, Brown Palace string orchestra; 7:30, Sunday school lesson, Rev. Wm. O. Rogers; 8, "Christmas Message," Rev. Wm. O. Rogers; Christmas cantata, "Christ, the Child"; Christmas carols; Mrs. Lucille Mae, soprano; Mrs. Helen Mae, soprano; Herbert Mae, tenor; "The Story of Christmas Carols," Rev. Russell S. Jones; Ladies' sextet; Helen Alin Roberts, contralto; Ray Nygren, basso; KOA orchestra.

Pacific Time Stations.

KEGA, Seattle, Wash. (153.3)—

6:45-8:15 p. m., Sherman, Clay and company, studio program; 8:30-9, Times studio program; 10-11:30, Eddie Harkness and his orchestra.

KFWB, Hollywood, Cal. (252)—

7:30-8 p. m., program, Elmer R. Sly company; 8-9, program, to first mixture. Chill for several hours. Roll very thin and cut in the described sheets. Bake 12 minutes in a moderate oven. Let cool before using to build the house.

This same cookie mixture is used to make the figure of Santa, holly-ed frosting can be used for snow and for trimmings on Santa's coat.

This centerpiece will take time to make but it won't take much money, which is worth thinking about at this time of the year.

Starr Piano company, Hollywood Rhythm Kings; Ina Mitchell Butler, soprano; Estelle Shakes, blues singer; 9-10, program, Don P. Smith, Inc., Diana-Moon orchestra, Roi Hood's Hawaiian trio, Ashley Sisters, close harmony duo; 10:11, Warner Brothers frolic with Charley Lieb's Sunset Canyon Country Club orchestra; 11-12, Hollywood Roof ballroom orchestra.

KGO, Oakland, Cal. (361.2)—

7:15-7:30 a. m., health training exercises, Hugh Barrett; 7:45, Pop class; 8:15-8:30, health training exercises; 11:50-1 p. m., luncheon concert; 2-4, Irene Carroll, soprano; Florence Sanderson, mezzo-soprano; Irma Vogt, accompanist; Thelma Brown, violinist; vocal numbers, Warriner vocal studios; book review; 4-5:30, concert orchestra, Hotel St. Francis, Vinton LaFerrer, conductor; 6-7, dinner concert, Sherman, Clay and company studio.

KGW, Portland, Ore. (491.5)—

11:30-1:30 p. m., Rose City trio; 6-7, dinner concert; 9-10:30, concert, Sherman, Clay and company studio; 10:30-12 midnight, Road Ock.

KHJ, Los Angeles, Cal. (405.2)—

6:30 p. m., KHJ's annual Christmas party for the Radio children; 8-10, program, Western Auto Supply company; 10-11, Don Clark's Biltmore hotel dance orchestra.

KMTR, Hollywood, Cal. (238)—

8-10 p. m., KMTR concert orchestra, Loren Paywell, director.

KNN, Hollywood, Cal. (336.9)—

6:30-6:15 p. m., Wurlitzer pipe organ studio; Town Tattler; 6:50-7, Atwater-Koff concert orchestra, Paul Flaherty, leader; 7:30, El Patio ballroom orchestra; 8:30-9, program, Eastern Outfitting company; 8-9, Atwater-Koff program, Paul Atwater, tenor; Arthur Middleton, baritone; 9-10, program, Davis Perfumery; 10-11, program, Walter G. Scheck; 11-12, Ray West's Coconut Grove dance orchestra from Ambassador hotel.

As a beginning toward the goal of "the liquidation of illiteracy by 1928," the commissariat of Russia printed special primers and scattered them broadcast over the country in 1921.

Scientists have found that marathon runners and other athletes who eat sugar and candy before exertion come through their races in better physical condition than those who run "sawtoothed."

A Greenland conjurer against fog, "Money is like the water of a river; if it suddenly floods, it devastates; divide it into a thousand channels where it circulates quietly and it brings life and fertility to every spot."

So far as is known, the state of Rome borrowed money from individuals for the first time at the beginning of the war with Hannibal. A French historian has written in better physical condition than those who run "sawtoothed."

A man claiming to be a descendant of Alexander the Great is now a postmaster in the Sarifit Valley in India.

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We are going to pick out of our stock some broken lines of Slippers and Oxfords and place on display at prices that will astonish you. We will not tell you what we have at bargain prices, but if you are interested you will come in and see for yourself. You know how we cleared out the baby shoes. It was the price that done it—and they are all sold out. Now to clean up the odds and ends in women's Slippers and Oxfords. Come in and see what we have for you. I will make mail order houses ashamed of their prices—and give you real shoes at the same time. Also children's rubbers included in this lot.

THE BOOTERY

The place where the prices Are Punctured



"Peace On Earth - Good will toward Men."

Angels sang it centuries ago. Yet each succeeding Christmas engraves those immortal words deeper in the heart of mankind! Deeper in that they enlighten him to the Greater Happiness which is to be found in keeping Peace with his fellow man and in extending to him his sincerest measure of Kindness and Good Will! In this the true spirit of Christmas, we wish you a Joyous and Happy Holiday Season!

United States National Bank

