

NEWS of SOCIETY

Mrs. Bohnenkamp Honors Son

Honoring the ninth birthday anniversary of her little son Billy Mrs. W. H. Bohnenkamp Jr. entertained forty children—members of the kindergarten and several other little friends of the honor guest—Saturday afternoon. The children enjoyed a matinee party at the Arcade theater where Betty Bronson was playing in "A Kiss for Cinderella."

After the theater the children were taken to Riverside park where games were played while a table was being arranged under the trees. At about 5 o'clock the children were seated around the table, which was prettily decorated in a pink and white color scheme. A birthday cake with nine lighted candles served as a centerpiece. After the picnic dinner the children were taken to their homes.

Clio Club Meets At Dutton Home

Members of the Clio club were delightfully entertained at a luncheon at 1:15 o'clock Saturday afternoon when Mrs. G. L. Dutton was hostess at her home on Adams avenue. Quaint bouquets of sweet-peas and pansies, in all their lovely colors, were arranged on the luncheon table and about the rooms where three tables of bridge were at play following luncheon.

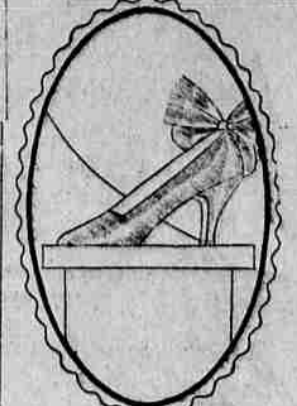
Present Six In Recital

Mrs. A. L. Richardson will present six students in a soiree musicale this evening at 8:15 o'clock at the First Presbyterian church here. A cordial invitation is extended to all interested to attend. It is the first appearance of three of the pupils, Mrs. Sam Harris, Miss Ann Stange and Kermit Itzgin, in recital.

Following is the program to be given:

- (a) "Carmen"..... Lane Wilson
- (b) "Nina"..... Pergelet
- (c) "Faria"..... Arditt

Bow of Gold



The newest slipper bow, originated in Paris, is of gold or silver to match the opera pump and worn at the back.

- (a) "As the Dawn".....Otto Cantor
- (b) "Just Something"..... Mana-Zucca
- (c) "Requiem"..... Sidney Homer
- (d) "Aria "How So Fair" (Marta)..... Plotow
- (e) "When Song Is Sweet"..... Mrs. Sam Harris
- (f) "Come to the Fair".....Sams-Souel
- (g) "Miss Ann Stange"..... Martin
- (h) "Recitative and Aria, "O Mio Fernando (La Favorita)..... Donizetti
- (i) "Sunlight"..... Harriet Ware
- (j) "Twilight"..... Katherine Glenn
- (k) "Recitative and Aria "My Heart Is Weary" (Nadeshda)..... A. Goring Thomas
- (l) "Cradle Song"..... Kreider
- (m) "LaCapinera" (The Wren)..... Benedet
- (n) Miss Adelaide Ruth Clark

Birthday Anniversary Is Celebrated

Thomas Walsinger Jr. was host to twenty-four young friends Friday evening, the occasion being his seventeenth birthday anniversary. The young people motored to the Walsinger farm home near Allice from La Grande immediately after school, where tennis and croquet were enjoyed until about 7 o'clock, when the young host's mother, Mrs. Thomas Walsinger, assisted by Mrs. Everett Walsinger, served a delicious supper.

After supper games were played in the moonlight on the lawn until nearly midnight, when the young people departed for their homes wishing the honor guest many happy returns of the day.

Mr. and Mrs. Bantz Entertain at Bridge

The women of the Tuesday Bridge club and their husbands were entertained at a delightful dinner party Friday evening at 6:30 o'clock at the home of Mr. and Mrs. George Bantz. Pretty bouquets of yellow and pink roses were arranged on the dinner table. The same color scheme was carried out in the other decorations of the home.

After dinner the guests were entertained with several violin numbers by Miss Bertha Bantz, accompanied by Miss Margaret Klopfenstein at the piano.

Five hundred was played later in the evening, high honors going to Mrs. Lee Hanford and W. S. Harer. Mrs. Walter Froman won the guest prize.

P.-T. Association Closes Season

Members of the Central Parent-Teacher association enjoyed one of the most interesting programs during the entire season Friday afternoon when they met for the last time until after the summer vacation at the high school auditorium. The program was in the form of a little play "The Nightingale," produced by the association.

Women Lose

less time, keep charm under trying hygienic conditions. New way provides true security—discards like tissue

Old-Time Sanitary Methods Bring Unhappy, Fretful Days

Now the insecurity of the hazardous "sanitary pads" has been ended. You wear sheerest gowns, meet every and all social or business exactments in peace of mind... any time, any day.

It is called "KOTEX" . . . five times as absorbent as the ordinary cotton pad!

Thoroughly deodorizes . . . thus ending ALL fear of offending.

Discards as easily as a piece of tissue. No laundry. No embarrassment.

You ask for it without hesitancy simply by saying "KOTEX" at any drug or department store. Costs only a few cents. Proves old ways an unnecessary risk.

KOTEX
No laundry—discard like tissue

OUT OUR WAY



WHY MOTHERS GET GRAY—THE FORBIDDEN BUNNIE.

sented by the little children of Miss Imogen Russell's room.

A business meeting followed the program, during which time officers for the ensuing year were elected. Mrs. George Bantz was elected president; Mrs. C. B. Johnson, outgoing president, vice president; Dr. Margaret Ingie, secretary; and Mrs. E. Morias, treasurer.

The association voted money to furnish the school rest room, to buy balls for the summer playground and a picture to be used in next year's work. This year's picture was awarded to Mrs. Mary Heaster's room. Mrs. Heaster's room received the picture the largest number of times during the school year. Miss Imogen Russell's room had the largest number of parents attending meetings during the year.

During the meeting it was voted to continue serving milk in the school next year.

Refreshments were served in the domestic science department after the meeting.

association will meet in regular session tomorrow evening at Eagles hall. After the business meeting the evening will be spent socially. All members and their husbands are invited to attend and bring one other couple.

Royal Neighbors will have an adjourned meeting Tuesday evening in the basement of the First M. E. church to practice for the county convention of U. N. A. that will be held at Baker June 12.

The Ladies' auxiliary to the Brotherhood of Railway Trainmen will hold a special meeting Friday evening at 7:30 o'clock at Eagles hall. All members are urged to be present. Mrs. Mary Connell, vice president, of Denver, Colo., will be in attendance. A class of seven candidates will be initiated.

The Degree of Honor Protective

From a 30-by-30-foot patch of ground, a night watchman at Menominee, Wisconsin, raised 43 bushels of potatoes, a rate of more than 2,000 bushels an acre.

A native Christian in Japan has copied the whole Bible on a piece of paper six feet long. Every word was written by hand and the task took seven years.

Four eggs, 3 tablespoons butter, 2 tablespoons flour, 1 cup milk, 1/2 teaspoon salt, few grains pepper.

Melt 2 tablespoons butter in smooth sauce pan, stir in flour and slowly add milk, stirring constantly. Bring to the boiling point and season with salt and pepper. Beat yolks of eggs until thick and add to sauce. Fold in whites of eggs beaten until stiff and dry. Melt remaining butter in baking dish, tipping and turning dish until entirely coated with butter. Turn mixture into dish and bake in a moderate oven for 25 minutes. Serve at once from baking dish.

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Radio

TUESDAY, MAY 25.

Mountain Standard Time Stations.

CNRH, Regina, Canada (476m-630kc), 8 p. m., studio program.

KFAU, Boise, Idaho (280.2m-1070kc), 8-10 p. m., musical.

KFXE, Colorado Springs, Colo. (249.9m-1200kc), 8 p. m., Ruth Brackett, contralto; Mrs. Carl H. Osborn, soprano; Beryl Griswold, pianist.

Pacific Standard Time Stations.

CNRV, Vancouver, Can. (291.1m-1080kc), 9 p. m., McIntyre string quartet; 10:30, Cabaret Belmont orchestra; Bobo Mullar, soprano.

KFT, Los Angeles, Cal. (407m-642kc), 7-7:30 p. m., Virginia ballroom orchestra; 7:30-8, Mildred Slamer, soprano; 8-9, screen artists' string quartet; 9-10, Grotheon Grand, soprano; 10-11, Packard Radio club.

KFWB, Hollywood, Cal. (352m-1100kc), 6:30-7:30 p. m., Pontiac Six dinner hour; 8-9, program, Richard Hellman, Inc.; 9-10, Sol

Hospit's Hawaiians, Frances St. George, the jazzmania girl; 10-11, Warner Brothers' frolic.

KGW, Portland, Ore. (491.5m-610kc), 6-7 p. m., dinner concert; 7-12 midnight, Herman Kenin's dance orchestra.

KHJ, Los Angeles, Cal. (405.2m-740kc), 6:30-7:30 p. m., children's hour with Uncle John; Queen Tamla, Sandman and Radio Fairies;

8-10, Tower studio presentations.

KNX, Hollywood, Cal. (336.9m-800kc), 7-7:45 p. m., Beverly Hills program, Geo. E. Read, Inc.; 7:45, health talk; 8-9, program, Builders' Finance association; 9-10, program, Western Auto Supply company; 10-12 midnight, Ambassador hotel dance orchestra.

KPSN, Pasadena, Cal. (315.9m-

800kc), 8-9 p. m., Adolf Tandler instrumental group.

KTAB, Oakland, Cal. (288.9m-1250kc), 8-9 p. m., program, Mills college.

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