

NEWS of SOCIETY

Motoring, Picnicking replaces Parties

With the mercury threatening early to break from its little glass...

Mrs. M. R. Stevenson, of Washington, D. C., and Mrs. Leo Brewster, of Muskegon, Mich., who have been guests of their sister, Mrs. W. Safford, for the last week, have been complimented on several occasions.

Mrs. Dwight H. Jesse had a few friends in for bridge at her home last evening in honor of the return visitors. Mrs. J. J. Foley is a high scorer at cards and was awarded. The hostesses served a hot lunch after the games.

A picnic and a huckleberrying in the coolness of the higher altitude at Kamela delighted Mrs. Safford's houseguests Saturday. Mrs. Safford was hostess for the affair, which included six guests.

Interesting visitors at the home of Mr. and Mrs. J. D. Smith are their daughter, Mrs. Alfred H. Reder, and her two sons, Alfred and Eugene, and her sister-in-law, Miss Charlotte Harding, all of New York.

Mrs. Richardson arrived home this morning from Wallowa lake, where for a week she has been hostess to her mother, Mrs. Jacobs, of Portland, and her guests at the Richardson estate, known as Alpine Acres.

Epworthians Leave for Wallowa Lake

Leaving La Grande Sunday for the Epworth League institute that will be opened this evening at the Methodist campgrounds at the head of Wallowa lake, were Misses Mary Wallinger, Dean Wright, Elma Schroeder and Juanita Johnson. Several other young people from this city are expected to join them.

The Rev. Hall K. Wallis, pastor of the Community church at Grand City, with Mrs. Wallis and their two sons, Wilson and William, started for the institute this morning. Mr. Wallis has been pastor of the summer encampment here for several years.

Society's Eyes turned on Institute

The eyes of society are turned this week to the Observer's free members' institute, which opens at 9:30 o'clock Tuesday morning, and continues for four days at the auditorium of the high school building.

Both instructive and entertaining will be the lectures and demonstrations of six of the Northwest's most talented specialists in the art and business of home-making.

Mr. Jessie D. McComb, state leader in the extension service of A. C., will be in personal charge.

Minerva Says---

During July, from 12 to 18, we are going to give a sale on children's and misses' White Canvas One-Strap Slippers, leather sole and heel; sizes in this lot \$1 to 11 and 11 1/2 to size 2.

THE BOOTERY

When you pay cash—see how cheap—75c. Oh, Gosh! girls, ain't that a pickup—no pull—but canvas slippers.

Moire Hat



This white moire hat is trimmed with two shades of coral ribbon and party veils with coral straw.

of the institute, and looks on each occasion with as much interest as if it were her private party.

Imbler Girl Weds Washington Man

A marriage ceremony performed by the Rev. William Crosby at the Presbyterian parsonage Saturday afternoon united Miss Olga E. Johnson, of Imbler, and Clayton A. Anderson, of Yakima.

After a short trip, Mr. and Mrs. Anderson will make their home at Yakima.

Announcements

Social announcements may be printed in this column free of charge. Any announcements pertaining to any professions such as cooking, 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.

ONLY WOMAN RAILWAY HEAD

NEW ORLEANS (NEA Special) July 12 — Meet Mrs. Sarah Edensborn, only woman president of a railroad in the United States.

Mrs. Edensborn is not only the president of the Louisiana Railway & Navigation Co.—she's its sole owner, as well. Furthermore, she knows just about all there is to be known about the 700 miles of trackage, its big trans-Mississippi ferries, its terminals and shops and round houses.

Asked Her to Take Job. Not long ago he died, leaving Mrs. Edensborn his sole heir. All of the subordinate officials of the road asked Mrs. Edensborn to take the presidency. She did it—and her co-workers vow there is no more efficient railroad executive in the country.

She knows personally all its lesser staff of workers and most of the "gangs" in the shops and on the sections. She calls them by their first names, inquires about their families and children and chatters with them about the road's business.

Despite her great wealth—her fortune is estimated at more than \$50,000,000—Mrs. Edensborn lives very simply in a modest suburban cottage on the outskirts of New Orleans. She keeps house for herself, doing the greater part of her own housework and having a servant only occasionally. She rides on street cars as she and her husband did through their married life.

An anecdote they tell of her shows her unassuming ways. A few years ago, before her husband died, a group of several hundred New Orleans business men were guests of Mrs. Edensborn on a trip over the railroad. The party was crossing the Mississippi on one of the line's ferries when suppertime came. Down into the steaming kitchen went Mrs. Edensborn, to work for hours with two negro maids, slicing chicken, ham and bread for sandwiches and loading up huge platters of food for the hungry guests.

Mrs. McClean Offers Menu Hints

Mrs. Beth Bailey McClean offers the following optional suggestions for the menu she will use in her demonstration of the Sunday night buffet supper at the free homemakers' institute tomorrow morning at the high school auditorium:

Bavarian Cheese with Pineapple

1 pint hot milk, 2 packages cream cheese. Cook over hot water till blended. Add 2 tablespoons gelatine soaked in one-half cup cold water. Add gelatine to cheese mixture. Cool. Fold in 1 cup cream whipped. Turn into small molds and let set. When ready to serve, place a slice of pineapple on a bed of lettuce. Turn a cheese mold onto the pineapple. Top with whipped cream to which has been added chopped Maraschino cherries.

Stuffed Pepper Salad

2 medium green or red sweet peppers, 1 cup cottage cheese, 1/2 cup chopped stuffed olives, thin cream, 1/2 cup chopped nuts. Remove top and scoop out center of peppers. Mix together the cheese, olives, nuts, add cream to moisten. Season. Pack peppers with cheese mixture. Serve whole or sliced on lettuce leaf with mayonnaise.

Date Torte—for 8.

2 eggs beaten, 1/2 cup sugar, 1 pound dates chopped, 2 tablespoons Federation flour, 1 teaspoon Calumet baking powder, 1 cup chopped nuts, 1/2 teaspoon salt, 1 teaspoon vanilla. Mix in the order given. Bake in a greased square cake tin one-half hour in a moderate oven. Serve hot or cold with whipped cream.

Sour Cream Custard Cake—for 8.

2 eggs beaten, 1 cup sugar, pinch salt, 1 teaspoon vanilla, 1 cup sour cream, 1/2 teaspoon soda, 1 teaspoon Calumet baking powder, 1 1/2 cup sifted Federation flour. Mix in the order given. Bake in two greased pie tins 20 minutes. Put together with this filling:

1 cup sour cream, 1 cup sugar, 2 eggs or 5 yolks, 1/2 teaspoon vanilla, 1 cup nuts, dates, or coconut. Cook in double boiler till thick. Sprinkle the top of the cake with sifted powdered sugar. Serve hot or cold.

Mussolini's daughter is in love if Mussolini doesn't change his mind.

lettuce leaf with mayonnaise. Mock Chicken Salad—for 10. 2 cups 1/2 inch cubes pork, 2 cups 1/2 inch cubes veal, 2 cups celery cut fine, 4 chopped olives, 1/4 pimento or green pepper. Cook the pork and veal together as a piece, using shoulder of rump meat. Chill and cut in cubes. Marinate the meat with French dressing. When ready to serve, combine ingredients and mix with mayonnaise. Serve in individual servings in a cup shaped head lettuce leaf. Top with mayonnaise.

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HATES AND MOVIES. LOS ANGELES—"Make certain that into no title there be allowed to enter any word, phrase or sentence that directly or indirectly encourages slightest disregard for law," said Will H. Hayes, in commenting on such a policy adopted recently by Picture Producers and Distributors of America. The policy emphasized the prohibition law.

SNATCHED FROM DEATH. CHICO—Albert S. Lavenson, wealthy Oakland merchant, knows how it seems to be snatched away from death's door. Suffering chiefly from lack of water during the four days he was lost in the rugged mountains, he is recovering in a Chico hospital.



TREE TEA ORANGE PEKOE Iced

Bread Box Empty?



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JUST ARRIVED! New Tub Silk Dresses SPECIALLY PRICED... \$10.75 and \$15 Cool summery dresses—just the thing for these warm days. See them in our window. LADIES READY-TO-WEAR PUTMANS AND MILLINERY

Dish towels white-spotless. Keeping dish towels snow-white and free from stains was never considered an easy task until CLOROX was introduced. Now the housewife can have every towel as white and stainless as when new. Put CLOROX in the rinsing water and this household magic will bleach your dish towels and dish mops instantly, disinfecting them and removing all stains. Complete directions and additional uses are given on the label of each bottle. CLOROX costs little, but works wonderful! Order a bottle from your grocer! When you have once used CLOROX you will never be without it. At All Grocers! Manufactured by THE CLOROX CHEMICAL CORPORATION, Oakland, California

Mrs. Housewife-- The cooking methods to be demonstrated and suggested the next four days by Mrs. McClean at The Observer's Institute are based on two fundamentals--- good recipes and good materials. Mrs. McClean is a nationally-known expert and her recipes are tried and tested. Her materials are equally known and equally tested both in laboratory and kitchen---and she will use throughout the Institute our Grande Ronde Valley's own--- Hard Federation Flour It's known for its high quality, moderate price, and economical baking value. Follow Mrs. McClean's example---use Hard Federation with her recipes---get a trial sack today---it's guaranteed to satisfy. Your Grocer Has It "Don't Say Flour---Say Federation"

LA GRANDE OBSERVER'S FREE COOKING SCHOOL AT THE HIGH SCHOOL AUDITORIUM JULY 13-14-15 AND 16 The baking ideas employed by the good cooks of yesterday are no longer used by the better cooks of today. A noted Domestic Scientist will tell you all about the very latest of baking methods. She will prove with actual baking results that baking success is merely a matter of knowing what to do and what to use. Mrs. McClean WILL DEMONSTRATE CALUMET THE WORLD'S GREATEST BAKING POWDER After you've seen the results produced with Calumet, you'll be anxious to try it. After you've tested it, you'll be just as enthusiastic as the millions of housewives who use it. Cook Book FREE 88 pages beautifully illustrated in colors. The most comprehensive cook book ever published. Mail slip found in pound can to Calumet Baking Powder Co., Chicago, and this book will be sent to you free. EVERY INGREDIENT USED OFFICIALLY APPROVED BY U.S. FOOD AUTHORITIES BEST BY TEST SALES 2 1/2 TIMES THOSE OF ANY OTHER BRAND TWO GOOD LEADERS--- Blue Mountain Butter and Blue Mountain Ice Cream Home made products manufactured by a home concern. Always the best. Sold by All Dealers. BLUE MOUNTAIN CREAMERY R. F. TYLER, Prop. Telephone Main 60 1109 Washington Ave.