

SOCIETY NEWS

Mesdames Larson, Price Hostesses At Bridge Party

Mrs. Melvin Larson and Mrs. Ray Price were hostesses at a bridge party last evening at the home of Mrs. Price in the policy building. Asters, in many lovely colors, were arranged about the room, forming a lovely setting for the card games.

Four tables of bridge were at play. Mrs. Lynn Larson won high score and Mrs. William Heughan received consolation prize. The guests were taken to the refreshment table in the evening where a two-course luncheon was served. Flowers, similar to those used in the home, served as a centerpiece for the table.

Mrs. Dwight Jesse was hostess at a luncheon at 1:15 o'clock yesterday afternoon at her home on Spring street, members of the Monday Bridge club being her guests. It was the first meeting of the club since adjournment during the summer months. The luncheon table was decorated for the occasion with bouquets of autumn flowers and leaves.

Three tables of bridge were at play following luncheon, with Mrs. Charles Playle winning high score among the club members. The guest prize went to Mrs. W. H. Safford.

Society Meets at Richardson Home

Members of the Westminster society of the First Presbyterian church met last evening with Mrs. George Richardson, president of the society, at her home on Second street. About 35 members were present.

After the minutes of the last meeting, which opened the year's work of the organization, Mrs. A. F. Hill had charge of the devotional. She told the story of the friendship between Janison and David and suggested that the same plan might be followed in the daily lives of the society members.

Dr. Margaret Ingle had charge of the program. Her subject was the study book "The Modern Faces of the Future." Mrs. Flavia Bitter Sherwood sang two numbers, accompanied by Mrs. Ralph Clark at the piano, and Mrs. Clark played two piano solos.

Plans were discussed during the business session to send a lantern to Miss Hatch, missionary in Siam which the society is supporting, as a Christmas gift. Arrangements were also made for the next meeting of the society two weeks from last night, when members of the Missionary society of the church will be guests.

The Richardson home was decorated with bouquets of the season's cut flowers. A social hour followed the business meeting, when the hostess served refreshments.

Mrs. Grace Kramer, formerly Miss Grace Chapman, of La Grande, will be among those installed when a chapter of Kappa Delta, national sorority, is given to Tau Nu, during ceremonies scheduled for October 21 to 25 at

REFRESHING!
ITS
REAL FLAVOR
OF FRESH FRUIT
COMES FROM
THE FRUIT
ITSELF



ROYAL Fruit Flavored Gelatin

Minerva Says—

Will arrive by Express in a day or two, a new shipment of the latest pattern of Tweedle Shoes for fall and winter wear. The prices will range from \$5.50 to \$7.50. These shoes are made up specially for The Bootery, and there will not be any shoes the same style and leather sold in La Grande like these. You all know Tweedle Shoes, for we have sold them here for over two years and no complaints as to wearing quality on this make.

Watch and each day for arrival; also window.

The BOOTERY

the University of Oregon, according to word received here. Tau Nu was organized at the university in 1923. Mrs. Kramer is vice president of the organization. Other officers are: Katherine Peterson, Portland, president; Miss Edna English, Eugene, secretary; and Sonia Miller, Portland, treasurer.

Miss Mulholland, Mr. Taylor Marry

Miss Edna Mulholland and Wayne C. Taylor were quietly married yesterday afternoon shortly before 3 o'clock at the First Baptist church manse, the Rev. George Albert Pollard performing the ceremony. They were accompanied by Mrs. Taylor's mother, Mrs. John Anthony.

Miss Mulholland is the daughter of Mr. and Mrs. J. H. Mulholland, formerly of this city but now living in Portland. She has made her home here for several years. Mr. Taylor has also made La Grande his home for a number of years.

They plan to live at Maxville for the present, where Mr. Taylor is employed with the Bowman-Hicks lumber company.

Another wedding took place at the parsonage of the First Baptist church yesterday, at about noon, when Miss Marjorie Van Donge and Joseph L. Segraves, both of Cave, were united in marriage by the Rev. George Albert Pollard. They were accompanied by H. M. Van Donge.

Mr. and Mrs. Segraves expect to make their home in La Grande.

Mr. and Mrs. Ray Louker, married here September 21, were the inspiration for an old-time wedding jubilee Saturday night at the farm home of the bride's parents, Mr. and Mrs. John Klintworth, near La Grande.

At 10 o'clock nearly 100 guests were seated at a supper served by the bride's mother, assisted by her sister, Mrs. R. L. Baker. The centerpiece was a huge wedding cake, beautifully decorated, which was a gift to the newly married couple by her father.

After supper those present enjoyed old-time dances, the music being furnished by Mrs. S. Evans at the piano, C. Weaver, violinist, and B. White, guitarist. Ben Holiday and A. Clark called the dances.

Mr. and Mrs. L. Shirts, accompanied at the piano by their daughter, Miss Lorna, sang several appropriate numbers.

Many gifts were presented to the couple during the evening. The guests wished them many years of happiness as they departed for their various homes at a late hour.

N. O. W. Meet Twice During Past Week

Members of the local Neighbors of Woodcraft lodge No. 47 gathered for two interesting meetings during the past week with a large attendance each time. On Thursday evening a meeting was held at the K. P. hall with the advisor, Mrs. Henry Yoske, presiding. Two new members were initiated during the evening, followed by a program of musical numbers and recitations. Games were enjoyed after the program until adjournment time.

The following afternoon, Friday, a social tea was enjoyed at the home of Mrs. Fred Matthews, 2719 North Ash street, when 30 members were present. After a pleasant two hours visiting the hostess, assisted by Mrs. Hoover, Mrs. Tall and Mrs. J. E. Hilary, served delicious refreshments.

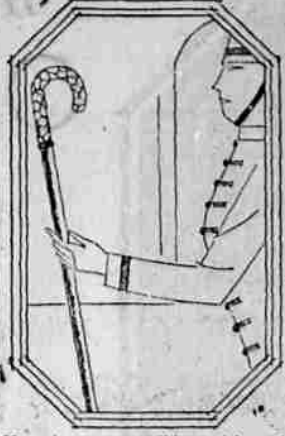
At 7:30 A.M.
Breakfast started cooked and served at 7:35



THAT'S about the fastest time mothers know for cooking a hot and nourishing breakfast. Get Quick Quaker. Cooks faster than plain toast! Supplies the balanced food ration of protein, carbohydrates and vitamins—plus the "bulk" to make laxatives less often necessary. Has the wonderful Quaker flavor, rich and tasty. You will be delighted. Start every day, then, with food that "stands by" through the morning. Your grocer has Quick Quaker—also Quaker Oats as you have always known them.

Quick Quaker

Alligator Handle



Here is a new walking stick with alligator handle for the man who wishes to be different.

The initiation, assisted by six of the lodge members. Refreshments were served during the evening.

PERRY (Special).—Little Miss Louville Stevenson was the honor guest at a lovely birthday party last week, the event being her eighth birthday anniversary. Several little friends were guests for the occasion. Games were enjoyed by the children, followed by a luncheon.

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 Daughters of Utah Pioneers will meet Friday afternoon with Mrs. Mary Athlison at her home at Union. The meeting will begin at 2 o'clock.

The Parkdale club will meet tomorrow afternoon at the home of Mrs. Frank Owsley. Mrs. Frank Woods and Mrs. Ed Hatley will be assistant hostesses.

Sister Mary Says:

BREAKFAST—Orange juice, cereal cooked with figs, thin cream, crisp bran toast, buttermilk, pancakes, syrup, milk, coffee.

LUNCHEON—Cauliflower soufflé, toasted graham muffins, celery hearts, peach rice pudding, milk tea.

DINNER—Baked fish with oyster sauce, baked potatoes, scalloped tomatoes, pear salad, peach and cantaloupe shortcake, graham bread, milk, coffee.

Equal parts of peaches and melons cut in uniform pieces are combined with orange juice and sugar and used with a rich baking powder biscuit dough for the shortcake. This way of using cantaloupe makes it possible to salvage those that do not seem sweet enough for "plain" serving.

Cauliflower Soufflé.
One small head cauliflower, 2

EDUCATORS SEEK EASTERN NORMAL

PORTLAND, Ore., Sept. 28.—Practically without exception Oregon educators have declared themselves in favor of the Eastern Oregon Normal school, on which the voters are to decide in the referendum election Nov. 2.

Among those who have come out openly in favor of the Eastern school are: W. M. Smith, Salem, assistant state superintendent of public instruction; C. A. Howard, superintendent of Marshfield schools; George A. Brisco, superintendent of Ashland schools; C. A. Rice, superintendent of Portland schools; David J. Jones, superintendent of Eugene schools; M. S. Hannum, superintendent of Roseburg schools; George W. Haz, superintendent of Salem schools; J. H. Union, Bend, state senator; W. J. Mishler, superintendent of Grants Pass schools; James M. Burgess, superintendent of Happer schools and E. H. Hedrick, superintendent of Medford schools.

VINING FAVORS SCHOOL

"I'm going down into Southern Oregon to campaign for a state normal school for Eastern Oregon," Irving L. Vining, president of the state chamber of commerce, said last night as he boarded a train from La Grande for Portland. "There is no doubt about the school's being a necessity. Only two things can defeat the measure: Apathy on the part of the voters, and a misconception of the effect it will have on state taxes. The tax increase would be hardly perceptible," declared Vining.

Calfskin Bags To Match Fur Coats

By the Associated Press. Women's handbags, made from the skins of still-born calves, were a novelty shown at the annual Holland Park Fashion exhibition for the London trade. Exquisitely soft in coloring and beautifully appointed, the bags are expected to be in great demand this winter to match fur coats.

Mannish Fashions
One English dress designer has evolved an evening dress for women only slightly less mannish than man's own formal attire, while at the other side of the argument there is a noticeable increase in favor of the picture frock.



OFFICE CAT
By Junius

Clothes don't make the man but his wife's often break him.

THE HORRID THINGS: Photographers—To shoot babies, \$50 a week. Edgewater 2244. Chicago Ill. Herald-Examiner.

SCIENCE TELLS US—A Jellyfish cannot wear suspenders. Elephants cannot be shipped by parcel post. A pin has a head on only one end. Never to eat canned corn without first removing the can. Indians did not invent the whooping cough. It's dangerous to wear a safe for a watch chain.

EARLY TRAINING—"Johnny," said the teacher, reprovingly, "you mispelled most of the words in your composition."
"Yes'm, I'm going to be a dialect writer."

It bends all how cheerful the boy-legged girls have become now that the bathing season is over.

So live that you will not want it kept out of the paper.

The truth about most "wet literature": It's dry reading.

Customer: (to girl pounding piano) Would you mind playing "Sometime?"
Girl: What d'ya think I'm doin', big boy?

We're beginning to believe that Gladys is only twenty-two, she's been so consistently swearing to it for the last eight years.

Is it not a great relief to have someone, such as Old Santa, drive up and not try to sell you anything?

(MR. AND MRS.)
NEW YORK—Bita Weimann, novelist is a Lucy Stoner and her

husband, Maurice Marks is out with a magazine story on the difficulties of a married couple who register at a hotel under different names. These two authors usually register as follows: "Bita Weimann and Maurice Marks (Mr. and Mrs.)"

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At Chris Miller's, the Fur Man Good for all rheumatic troubles, stomach, kidney, bowel and liver troubles, bladder and blood troubles and the flu.

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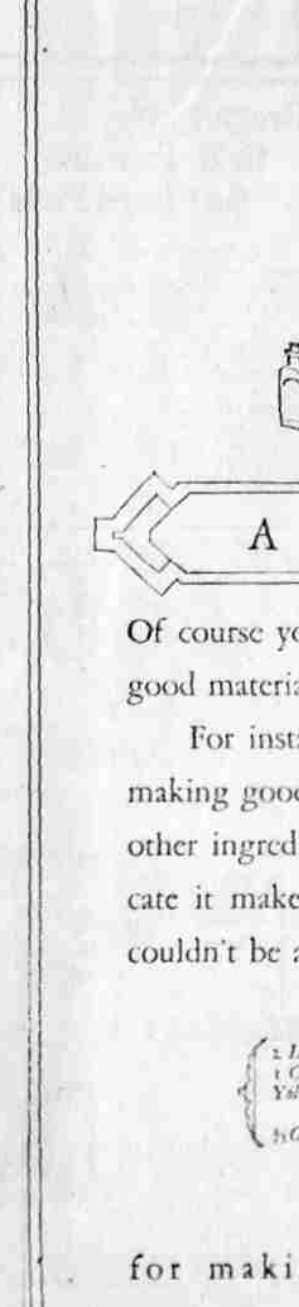
There was an old woman, who lived in a shoe—

"SHE HAD SO MANY CHILDREN SHE DIDN'T KNOW WHAT TO DO."

But she was no worse off than a good many mothers who try to raise their children properly. The kids all like candy—mothers know some kinds are not good for children. But here, we make clean, fresh candy every day—good for both young and old. Try some—

ENGLISH TOFFIE, 70c LB.
THE CANDY SHOP
217 Fir St.

She'll Pay Her Way, Thanks



Dad has a million dollars, but he wouldn't put up the cash for a trip to Europe for her—so she's earning it herself. She's Miss Olive Leonard, daughter of a Seattle power magnate, and she's making \$26 a week as a department store model so she can go abroad.

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217 Fir St.

Schilling Baking Powder

From the grapes you would choose yourself, comes the smooth pure cream-of-tartar, that makes Schilling Baking Powder able to make things so delicious.

TEA COFFEE Baking Powder extracts "FICES"

Let cauliflower stand head down in salted water for one hour. Cook in boiling water, heads up for 10 minutes. Drain and chop. Melt butter, stir in flour and slowly add milk, stirring constantly. Add salt and pepper and cook until smooth and thick. Add minced pepper, lemon colored and stir into hot sauce. Remove from heat and let cool white heating whites of eggs until stiff and dry. Add cauliflower to sauce, fold in beaten whites and turn into a well-buttered baking dish and bake 25 minutes in a moderate oven. When firm to the touch the soufflé is done. (Copyright, 1926, NEA Service, Inc.)

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Exclusive Styles Reasonably Priced
PUTMAN'S
Ladies' Ready-To-Wear and Millinery

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