

SOCIETY NEWS

Miss Ann Lyman And Orson Brandt Married Here

The marriage of Miss Ann Lyman and Orson Brandt, both of this city, was quietly solemnized Saturday evening at 8:30 o'clock at the Catholic rectory, the Rev. Father O. Nooy performing the ceremony.

Mrs. Hyde Hunting accompanied the bride, and Harold Lyman, brother of the bride, was best man. Miss Lyman wore a lovely gown of pink tulle and a matching hat in the same color. Her corsage bouquet was of roses and sweetpeas. Mrs. Hunting's dress was of blue georgette with a deep hat and her corsage was of blue sweetpeas. The men wore the conventional black.

Immediately following the ceremony the happy couple left for Seattle, Wash., where they will spend two weeks, after which they will return to La Grande to make their home.

Miss Lyman's parents live at Klamath Falls, Ore., although she has made La Grande her home for about two years, during which time she has been employed in the railroad office here.

Mr. Brandt has charge of the shoe department in Hill's Department store here.

Both the bride and bridegroom have many friends here who wish them much happiness.

ELGIN (Special)—Miss Lucille and Elizabeth Pollock entertained several guests at their home here, Wednesday afternoon at a shower honoring Miss Edith Barlow, bride-elect.

The afternoon was spent at fancy work and games, after which Miss Barlow was ushered to the place where her gifts were found. The gifts were then taken to the dining room, where a two-course luncheon was enjoyed. The table was prettily decorated in a pink and white color scheme, large bowls of pink sweetpeas being used. Place cards were miniature brides.

Those present were Ruth Henley, Edith Barlow, Mrs. O. W. Barlow, Sarah Wheeler, Ruth Ross, Donna Foster, Deana and Lucille Wilby, Hazel Young, Margaret Hill, Mrs. Beattie Hammenstein, and Lucille and Elizabeth Pollock.

Mrs. Stoddard Is Bridge Hostess

Mrs. Elmer Stoddard entertained at a prettily appointed luncheon Saturday afternoon at the Union hotel, members of the club being her guests.

Luncheon was served at 1:15 o'clock, after which four tables of bridge were formed. Mrs. Earl Stoddard made high score among the club members and the guest prize went to Mrs. Frank B. Appleby.

Bouquets of pink tulips were used to decorate the luncheon tables and the hotel living room, where the card nature was enjoyed.

Complimenting Mrs. Hans Rosenbush, who will leave La Grande to make her home at Wallaceton, Ida., Mrs. J. P. Caldwell, Mrs. Ross Eaton and Mrs. E. B. Guye entertained at an attractive bridge party Saturday evening at the home of the latter on 3d avenue.

Four tables were at play during the evening. Mrs. T. G. Hantz making high score. The second prize went to Mrs. Grant H. Peble and the guest prize to Mrs. Rosenbush.

The rooms were decorated with bouquets of pink snapdragons and dotted petunias. A two-course luncheon was served following the evening's card nature.

Members of the F. R. club were entertained at an attractive bridge-luncheon Saturday afternoon when Mrs. Jack Hiatt was hostess at her home on Washington avenue.

A three-course luncheon was served at 1:30 o'clock, covers being laid for 12 at one long table. Pink and white was the color scheme, with water at the end of the room serving as a centerpiece, along with tall pink candles.

After luncheon three tables of bridge were enjoyed. Mrs. C. E. Wale making high score. Mrs.

OUT OUR WAY

Music Lovers To Hear 2 Recitals

Music lovers of the city will have an opportunity to hear two programs tonight and tomorrow evening, when two advance piano students playing under Miss Dorothy's direction will be presented in recital at the library auditorium.

Tonight Miss Dorothy Crowfoot, daughter of Dr. and Mrs. H. H. Rowland will be presented, and assisting her will be Miss Ann Stange, soprano. Miss Stange will play four groups and Miss Stange will sing two selections.

Tomorrow night, Miss Judith Henderson will appear in recital, assisted by Elsie, Edna, Marie, wood, sopranos. Miss Henderson will play four groups also. Mrs. Sheppard contributing two numbers. The program will begin at 8:15 o'clock, each evening.

The regular meeting of the Royal Neighbors' lodge was held Friday evening at the home of Mrs. E. W. Ketter. This was the last meeting of the year and officers for the new year were elected.

Mrs. Henry Reminger is the new president, Mrs. Earl Chandler, vice president, Mrs. E. W. Ketter, secretary, Mrs. L. Danham, treasurer.

Plans were made for work to be done at the high park. Refreshments were served after the business meeting.

ELGIN (Special)—The members of the Women's Improvement club met Tuesday, May 26, at the home of Mrs. E. W. Ketter. This was the last meeting of the year and officers for the new year were elected.

Mrs. Henry Reminger is the new president, Mrs. Earl Chandler, vice president, Mrs. E. W. Ketter, secretary, Mrs. L. Danham, treasurer.

Plans were made for work to be done at the high park. Refreshments were served after the business meeting.

Announcements

The Ladies Aid of Luther will meet at the home of Mrs. J. A. Caswell Thursday afternoon.

The high school girl graduation Sunday school class of the First Presbyterian church will meet to receive evening with Miss Mildred Mohr on Main avenue.

The Ladies Aid society of the First Methodist Episcopal church will meet at the home of Mrs. Earl Smith in St. Vincente Wednesday afternoon at 2:30 o'clock.

The Missionary society of the Christian church will meet in the church annex Wednesday afternoon at 8:00 o'clock. Mrs. Frank Henkle, assisted by her Sunday school class, will have charge of the program. The subject will be "Whither Bound?" This is the last meeting of the society this season. The husbands will be present. The husbands will be Mrs. C. W. Harding, Mrs. Harry

Purple Piped

This modern mode of the mill blouse is cleverly interpreted in this one with tucked, circular crepe with piping of purple.



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By Williams



THE SIREN

WE USE T' BE RIGHT HAPPY IN A DIMLY DISTANT DAY, BUT A SIREN KEPT ACOXIN, COME ALONG SHE USE T SAY, COME ILL TAKE YOU T' TH CITY WITH ITS MILKIN SHININ LIGHTS, WHEN THERS EUMTIN ALWAYS STIRIN AN THER AINT NO LONELY NIGHTS, SHORE IS FICKLE THIS YERE HUZZY AFTER GITTU US T' FALL, THRU OUR OPEN BEDROOM WINDOW WE CN HEAR TH SAME VOKE CALL, COME ALONG T' PEACE AN QUIET ON A MOUNTIN, HILL ER PLAIN, ALL T' NIGHTS O' VELVET SILENCE, COME ILL TAKE YOU BACK AGAIN.

Myra and Mrs. Thomas. Reports of the ship's scale will be heard.

The Ladies Aid society of the First Presbyterian church will meet tomorrow afternoon, June 1, in the community room of the church.

The Parkside club will meet tomorrow afternoon at the home of Mrs. Henry Young in May Park.

The Riverside Ladies' Aid will meet with Mrs. Walter Young, 906 Lake street, Thursday afternoon at 2:30 o'clock. All members are invited to be present.

St. Peter's Episcopal guild will meet tomorrow night at 7:30 o'clock at Roman hall. This is the last meeting of the guild until fall and all members are urged to be present. The hostesses will be Mrs. Joan Eaton, Mrs. S. D. Crove, Mrs. George Herie and Mrs. Anna Pollock.

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MENUS

By Sister Mary
THURSDAY—Gravy, beef, vegetable, baked macaroni, milk, coffee.
FRIDAY—Veal and macaroni, tomato and celery salad, plum and strawberry pie, coffee.

DINNER—Baked shin of beef, head lettuce with Thousand Island dressing, cherry pudding, whole wheat bread, milk, coffee.

Attractive serving is quite as important as skillful preparation of food. The dinner host is one of the choicest cuts but it can be made so good to look at that it seems like a rare treat. The beef is the rich gray is served in a tender hot sauce, potatoes and macaroni or cream macaroni in butter. Mixed parsley is then sprinkled over the whole.

Veal and Macaroni Pudding
One and one-fourth cups macaroni broken into four pieces, 1 cup milk, salt of veal finely chopped, 1/2 cup cold boiled ham finely chopped, 4 tablespoons grated cheese, 1/2 teaspoon salt, 1/2 teaspoon pepper, 1 egg, 1 cup cream.

Veal macaroni in boiling salted water until tender. Drain. Beat yolk of egg with thick and lemon juice. Beat in cream and add whites of 2 eggs beaten with salt. Add macaroni and mix thoroughly. Add veal and ham, cheese salt and pepper and turn into a buttered baking dish. Bake in moderate oven for forty-five minutes and serve at once.

Veal and Macaroni Pudding
One and one-fourth cups macaroni broken into four pieces, 1 cup milk, salt of veal finely chopped, 1/2 cup cold boiled ham finely chopped, 4 tablespoons grated cheese, 1/2 teaspoon salt, 1/2 teaspoon pepper, 1 egg, 1 cup cream.

Veal macaroni in boiling salted water until tender. Drain. Beat yolk of egg with thick and lemon juice. Beat in cream and add whites of 2 eggs beaten with salt. Add macaroni and mix thoroughly. Add veal and ham, cheese salt and pepper and turn into a buttered baking dish. Bake in moderate oven for forty-five minutes and serve at once.

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Veal macaroni in boiling salted water until tender. Drain. Beat yolk of egg with thick and lemon juice. Beat in cream and add whites of 2 eggs beaten with salt. Add macaroni and mix thoroughly. Add veal and ham, cheese salt and pepper and turn into a buttered baking dish. Bake in moderate oven for forty-five minutes and serve at once.

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ENTERPRISE PERSONALS

ENTERPRISE (Special)—Mrs. A. H. Thompson and son, George, who have been making their home in Portland for the past two months, returned to Enterprise recently for a few weeks' visit with friends.

Mrs. J. D. Walker, president of the Enterprise Women's club, has returned to her home here from Bend, Ore., where she attended the state convention of the Oregon Federation of Women's clubs. Mrs. Walker also visited for a day with her sister at The Dalles.

Wendell Burleigh and wife are home guests at the home of his parents, Mr. and Mrs. J. A. Burleigh.

Miss Janelle Willgrove, Mr. and Mrs. A. R. Carruthers, and Superintendent and Mrs. J. C. Conroy drove to Flora Friday to attend the commencement exercises of the Flora high school.

Mr. and Mrs. Jay Tompkins have moved to Enterprise from Wallawa. They are occupying the home of Mrs. Mary Hayden.

H. A. Gritton and John Patten have formed a partnership and rented the Pioneer Barber shop, which they will operate. The place opened for business on Monday morning.

H. J. Paraghe returned Tuesday from Wallawette valley, where he was called several days before the death of his father, E. J. Paraghe.

W. O. Haggerty, L. A. Wright, Newell D. Martin and Merton Davis, of Union, were in La Grande Wednesday putting up posters advertising the Union Live Stock show June 8, 9 and 10.

Mr. and Mrs. A. K. Parker and son, Knok, left Wednesday for Portland. From there Mrs. Parker and son will go to Los Angeles, Cal., for a few weeks' visit with her mother, Mrs. George Mack, and her sister, Mrs. H. S. Gibson.

Miss Rae Reitan, of Wisconsin, is the house guest of Dr. and Mrs. O. W. Castle. Mrs. Castle and Miss Reitan are sisters.

Two of the least thankful persons in the world for their recent buggy ride are perhaps Ruth Snyder and Henry Judd Gray.

One of these days a hen is going to refuse to nurse a litter of wolf cubs. That will be news.

pickling plant from June until the middle of July. For the big slicing cucumbers get them in as soon as the weather settles into reliable warmth. Keep cucumbers picked as soon as they are large enough to use. Also pick the first cucumber which is likely to attain size more quickly than those that follow as the vine seems to pause to develop its first fruit if given the chance. Frequent picking keeps the vines in production over a long period. If the cucumbers are allowed to ripen the vine stops producing.

PUTMAN'S
La Grande's Newest Store
Exclusive Ready-to-Wear and Millinery

"Tiffani Paine U. S. L. going to lunch where to lunch his breakfast," says a headline. But hat at 4 o. D. after a hard night they don't like our lookkeeping, with a stick friend?

The tramp poets in Paris are to A Paris scrubwoman is rated her numbers corresponding to 24 a millionaire. She must have the human nearly. How is a man cleaned up.

THE CREATION

An Oratorio by Haydn
Finest production of this kind ever offered in La Grande

Chorus of 75 Pendleton Voices
25-Piece Orchestra
9 Soloists

Under the direction of Gordon G. Briscoe

L. D. S. Tabernacle
Wed., June 1st
8 o'clock

Proceeds going to L. D. S. Recreation Hall Fund. Admission \$1.00 Balcony 50c

Tickets on sale by members of the committee and the chairman, Mrs. E. Rosenbaum

The Garden

GETTING IN THE CUCUMBERS
Cucumbers are the last of the spring vegetables to be put into the garden. For one reason, they are tender and cannot be planted until the temperature is safe, and in the second place it seems a good plan to let everything else grow to tempt bugs, as the cucumber seems the target for more insect life than any other plant in the garden. In fact it is a good plan to plant many more seed in a hill than are intended to grow with the idea in mind that there is very likely to be considerable thinning by insect pests despite our best efforts.

The old plan of burying a forkful of manure under the cucumbers is an excellent one. Com-

mercially prepared manure or decayed vegetable matter will serve much the same purpose if available. Baking a tile upright to the level of the ground and planting the cucumbers around it so that subirrigation can be practiced by filling the tile with water in dry spells is another very practical means of assuring a good cucumber crop.

Start spraying the cucumbers from the time they peak above the ground with Bordeaux arsenate of lead mixture. This is the best medicine for the little yellow and black striped cucumber beetle that are the worst danger to cucumbers. Thru the insecticide three ounces to a gallon of water. It is a wise plan to cover the plants with a protection of mosquito netting until they have made a few true leaves. The older they get the more resistant to insects.

Plant the hills from four to six feet apart. For small cukes for

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