

SOCIETY NEWS

St. Peter's Guild Entertains For Former Members

Members of St. Peter's Episcopal guild entertained at an informal tea yesterday afternoon at Honan hall, complementing five of its former members, who now make their homes in other cities. Mrs. Mac Wood, of Walla Walla, Wash.; Mrs. C. H. Conkey, of Portland; Mrs. Louis Reeb, of Portland; Mrs. J. H. Childs, of San Diego, Cal.; and Mrs. J. G. Gilchrist, of Wenatchee, Wash., all of whom were members of the guild here in former years and were prominent in the work of the organization. Mrs. Mac Wood and Mrs. C. H. Conkey served as president of the guild for a term of four years each, during which time much was accomplished.

About 50 women—members of the guild and friends of the honorees when they made their homes in La Grande about 16 years ago—gathered during the afternoon. Mrs. J. D. Slater, Mrs. L. H. Russell, Mrs. Oliver Biles and Mrs. J. A. Russell, presided at the tea table. Pink and blue sweet peas served as an attractive center bouquet. Baskets of the season's garden flowers were arranged about the room.

In addition to the honor guests there were several other guests from out of the city, among them being Mrs. James McCure, of Pendleton, who is visiting relatives here for a few days; Miss Helen Conkey, of Portland; Miss Lou Russell, of Long Beach, Cal.; who is visiting at the home of Mr. and Mrs. L. H. Russell; and Miss Chambers, of Wenatchee, Wash., who is a guest of Mrs. J. P. Fyfe.

The Women of Mooseheart Legion met at the home of Mrs. Albert Lamm Friday evening. The time was spent visiting, after which refreshments were served with Mrs. Lamm's mother, Mrs. Helen Lovell and Miss Ivy Charlton assisted as hostesses.

Girls Guests At Wallowa Resort

Wallowa lake has been a popular resort for La Grande people during the warm weather of the past two months, each week and finding a number from here enjoying a few days of the lake.

Last week and several girls of La Grande's younger set were entertained by Miss Ann Stange at a week end party at the lake, returning to their homes here yesterday. Swimming, riding and hiking were enjoyed during the few days spent at the Stange cabin.

Miss Stange made up the party, accompanied by Mrs. August J. Stange. The girls were: Misses Mary Gould Parsons, Marjorie Reynolds, Betty Cochran, Trillian Ashby, Dorothy Eberhard, Dorothy Ann Wazwick, Lois Nelson and Miss Jane Stuart, of Seattle, Wash., who is the guest of Miss Nelson.

COVER (Special)—Mrs. Albert Becker and Mrs. Ralph Comstock entertained the members of the Hobstein Golf club and their parents Sunday, Aug. 21, at the home of Mrs. Becker. The club members present were: Cochran and Jane Daniel, Troy Becker, Almon Geiss and John, Ruth, Harold and Frances Comstock. Others present were Mr. and Mrs. R. S. Comstock; Mr. and Mrs. Roy Baker, Mr. and Mrs. R. H. Daniel and Mr. and Mrs. A. B. Daniel.

COVER (Special)—Mrs. L. E. Anderson was hostess at a birthday party Thursday afternoon honoring her son Conard's tenth birthday anniversary. The guests were Warren Laird, Dell Breshers and Edred Hallmark. Miss Thelma Anderson and Miss Len Elin Breshers assisted with the games. Refreshments were served at the close of the afternoon.

URGES STAGING FIRES TO AMUSE PARISIANS

PARIS (AP)—The sight of fire apparatus whizzing through the streets is not so frequent in France as in America. Some seem to feel the need of the thrill a little more often.

One serious Paris paper has suggested that wooden huts be put in the streets and set afire every now and then, in order to provide amusement for the fire-loving public and a test of speed for the firemen.

MENUS

By Sister Mary

BREAKFAST—Baked apples, cereal, cream, crisp toast, coddled eggs, milk, coffee.

LUNCHEON—Vegetable chowder, toast sticks, stuffed celery, cucumber, mustard, milk, tea.

DINNER—Twice cooked lamb chops with lima beans, beet and cabbage salad, green peas, whole wheat rolls, milk, coffee. One cup of boiling water is allowed for every egg to be cooked. The water should be boiling and the eggs carefully put into it without breaking the shell. As soon as the boiling point is again reached cover pan and remove from fire. Let stand five minutes. Remove from water and serve as usual. Eggs cooked this way are "battered" through. The white will not be part liquid and part firm with the yolk just heated as in the average three-minute egg.

Twice Cooked Lamb Chops—Six or eight lamb chops, 2 medium sized onion, 3/4 pound fresh mushrooms, 5 tablespoons butter, 1/2 cup chicken or veal stock, 1 1/2 cup flour, 1 cup milk and water, 1/2 teaspoon salt, 1/2 teaspoon pepper, 2 egg yolks, 1 cup cracker crumbs, 2 cups cooked buttered lima beans.

Peel onion, cover with cold water and bring to the boiling point. Cook four minutes. Drain and dry between towels, slice and simmer in 2 tablespoons butter until butter is absorbed. Do not let onion brown. Add stock and cook over a low fire until onion is tender. Rub through a sieve. Melt four tablespoons butter and stir in flour. Cook, stirring constantly, until mixture bubbles. Add onion, parsnip, milk and water and dry between towels, stirring constantly. Add mushrooms, peeled, chopped and simmer for three minutes in 2 tablespoons butter. Cook and stir until mixture boils again. Season with salt and pepper and stir in yolk of eggs well beaten. Do not let mixture boil again. Broil chops on one side. On the cooked side of each chop put 2 tablespoons of the prepared mixture, piling it high in the center and making smooth with a broad knife. Stir cracker crumbs into melted butter and cover each chop and broil. Place in a hot oven for ten minutes. Serve as a hors d'oeuvre around a mound of lima beans. The recipe sounds funny and complicated but is quite simple when used.

HEALTH

GOOD HEALTH—ONE OF THE BEST PREVENTIVES OF TUBERCULOSIS

By E. W. Hayes, M. D.,

Monrovia, Cal.

Consumption or tuberculosis of the lungs is a universal disease. It has existed from time unknown, but until the latter part of the nineteenth century there was very little understood about the cause, the course, and the treatment of pulmonary tuberculosis.

In 1882 the tubercle bacillus, the germ which causes tuberculosis, was discovered. This germ ordinarily is able to grow only in the bodies of men and animals. Pulmonary tuberculosis, then, can be brought about only through conveying the germ from animals or human beings that already have the disease. The means by which these germs are spread so as to be at any danger are the sputum from tuberculous persons and the milk from tuberculous cows.

Investigation has shown that 75 per cent of all people have taken tubercle bacilli into their systems in varying degrees by the time they have reached the age of five years. Fortunately only a small number, less than two per cent, of those who have been so infected with the germ develop tuberculosis. Those who are exposed to frequent, repeated infections, especially during childhood, are the ones who are most likely to become victims of the disease.

The human body has a certain natural resistance to germs. That is, it has a certain amount of power to hold these germs in check and prevent them from multiplying as they do to produce disease. However, when violent germs in frequent and repeated large doses find their way into the system, or when the vitality or resistance of the body is lowered by any cause, the germs are much more likely to produce active disease.

We must realize, then, that besides infection with germs there

OUT OUR WAY

By Williams



HEROES ARE MADE—NOT BORN.

are other factors which, by lowering the vitality or resistance of the body, influence the development of disease in almost all cases. These factors are insufficient and wrong food, lack of pure fresh air, lack of rest and recreation, irregular hours, worry, overwork, dissipation along any line, and other diseases.

Since the tubercle bacillus was discovered a great deal has been done to prevent the spread of tuberculosis. This has been accom-

plished by preventing widespread and severe infection, especially among children, by bringing people to realize the importance of keeping up their vitality or bodily resistance, and by the development of a more effective regimen of treatment.

As a result of the efforts waged against the factors which produce the disease, the death rate from tuberculosis has decreased 60 per cent during the past 25 years. This is encouraging. Should it not

stimulate within us the desire to acquaint ourselves with the facts that have been worked out by scientific medicine? Then we shall be in a position not only to safeguard our own health better, but also to do our part in overcoming this disease which causes so much sorrow, hardship, suffering and death.

An expensive wife makes a pessimistic husband.

HOUSEWIVES USE MORE BABY BEEF

Orders Serve as Spur to New Era in American Cattle Raising

By Frank F. Weller

(Associated Press Farm Editor) WASHINGTON (AP)—Kipling did not reckon with the American kitchen cabinet. That mirror of fat and fatty impugns the laureate pen, and after 46 years the east and west are about to meet on a common ground—equal production of the country's beef supply.

Clifton D. Lowe, federal extension animal husbandman, explains it as a matter of cause and effect. "Modern living," he points out, "has placed a premium on culinary habits that have led toward lighter consumption and better quality of food. Smaller cuts of meat are popular. As a result the baby beef enterprise of the East takes caste with heavy beef production in the west."

"Last year the average weight of butcher cattle was decreased the pounds at every central market, a direct result of the East's response to the changing fads in food."

"In the same connection, virtually 70 per cent of the entire beef supply was finished east of the tenth meridian, which means that eastern farmers bought western calves to fatten for the market. Stimulated by the new demand, the price of feeder calves increased, proving the economic importance of establishing a broader breeding business in the east."

However, the west is holding strong despite the present household fancy. Last year it produced 60 per cent of the calf supply, and western slaughter cattle, unless too heavy, and crowded on the market, sold above the eastern baby beef. The great grass ranges, offering cheapest feed for heavy beef, have made it possible to replace the "mottled" or lanky Texas longhorn with a bigger, more easily fattened cattle type.

The eastern farmer finds his forte in early beef production, with his grain, fed even before the calf is weaned, he takes advantage of natural growth and has a thou-

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and-pound animal ready for the market in from 12 to 15 months. To escape the cost of wintering, he may start his calves on grain when two to three months old, and sell them at weaning, or hold them another month or two for market as fat yearling.

"Grain feeding and good breeding," Lowe declares, "are two essentials of eastern beef production. Experiment has proven that calves sired by purebred bulls of the correct beef type were worth \$11.20 per head more, at weaning time, than calves of the same age and from similar cows, sired by grade bulls."

"Calves fed grain before being weaned were made to weigh at least 500 pounds when 8 to 10 months old, and were usually fat enough for immediate slaughter. Ordinarily, they were 100 pounds per head heavier and worth \$2.00 a hundred more at 7 1/2 months, the usual weaning age, than calves

of the same age that received no grain.

"While the east blends grass and milk and grain to prepare for early market, the west continues slower pasture fattening of bigger heaves, and each serves a nearly equal need and makes a nearly equal profit."

COREY TO GO EAST

SALTSM, ORE, Aug. 24. (AP)—H. H. Corey, of the public service commission, will leave today for Buffalo, N. Y., where he will speak before the convention of the American Bar association on the question of state versus federal regulation of public utilities. Returning, he will stop at Chicago to attend a continuation of the livestock rate hearing before the U. S. C. A session of this hearing was held in Portland several months ago.

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THE GULBRANSEN—Our stock is complete with all models, including the new Gulbransen grand, \$650 and \$850; Straight pianos, Style C, \$295; Style S, \$350; Style W, \$440. Registering pianos, White House Model, \$700. County Seat, \$675. Community Model, \$450.

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CHRISTENED—A TRIUMPH

For a few absorbing minutes her guests have watched her fascinated.

With great nonchalance she has been prettily occupied, stirring and measuring and mixing. And now she deftly pours the well blended dressing over the succulent salad before her.

It is a delightful custom—this making of French Dressing right at the table. Delightful custom. Doubly delightful dressing. For French Dressing is so much more appetizing when it is freshly blended.

For a tart dressing, try three parts of Wesson Oil to two parts of vinegar or lemon juice. But if you prefer a milder dressing, use only one part

vinegar or lemon juice. Always consider the strength of your particular lemon juice or vinegar. Salt and pepper. Paprika, too, for its bright color.

Many charming hostesses give a special touch to their Wesson Oil French Dressing by adding a few drops of onion juice or some scissored chives for vegetable salads or a bit of mint jelly on salads of fruit or greens. This chance for variety is one reason why French Dressing is so popular in smart circles. Another is that it allows you to enjoy the full flavor of good oil.

Wesson Oil is a choice salad oil and a highly nutritious food. Clear and light in color and delicate in flavor.

