

SOCIETY NEWS

hower Given For Mrs. Hinkle Recent Bride

Complimenting Mrs. Leo Hinkle recent bride, Mrs. Norval Jones entertained at a miscellaneous shower yesterday afternoon. Fourteen guests were present and a delightful afternoon was spent at bridge. The honor guest, who was former Miss Irene O'Connell, was presented with many lovely and useful gifts in a May basket prettily decorated in pink and white. Daffodils and primroses were artfully arranged about the room and formed a pretty setting for the party. A two-course luncheon was served following the card games, and a clever favor was found on each plate. Tiny dolls, dressed to represent a bride and bridegroom, decorated the plate of the guest of honor and a miniature bride was a favor for each of the guests. Mrs. Harry G. Avery made high prize at bridge and a guest prize was given the honor guest, Mrs. H. Allen received the consolation prize.

Those present were Mrs. H. E. O'Leary, Mrs. E. T. Andrews, Mrs. H. Allen, Mrs. Fred Spathe, Mrs. G. Avery, Mrs. J. K. Fitzgerald, Mrs. E. R. Bings, Mrs. Charles Angaman, Mrs. Henry Hill, Mrs. William Heugan, Miss Helen Nes, Mrs. J. F. O'Connell, mother of the honor guest, Mrs. Hinkle and a hostess.

A delightful party took place last evening at the home of Mrs. E. H. O'Leary, when she entertained several friends at bridge. The home was attractively decorated with garlands of pink carnations and the same color of the guests. The honor guest was Mrs. Charles O'Leary, a Clyde Kiddle received the second prize.

The hostess served a two-course luncheon after the card games.

Mrs. Albert Wardell was hostess of the Island City Bridge club yesterday afternoon at her home at 4th and City. The rooms were prettily decorated in a color scheme of blue and white, bouquets of daffodils being the flowers used.

During the afternoon three tables of bridge were at play and Mrs. William Mitchell made high score. The hostess served a two-course luncheon following the card games.

Mrs. Elmo Clegg will be hostess of the club Friday, May 4.

Mrs. L. J. Lindsay was hostess of a Junior Bridge club yesterday afternoon at her home on Ninth street. Three tables of bridge were at play during the afternoon and high score went to Mrs. Leal H. Russell. Mrs. Lloyd Young received the consolation prize and

the guest prize went to Mrs. Stanley Mills

The season's flowers were used to decorate the rooms. The card games were followed by a two-course luncheon.

Mrs. Andrew Loney Jr. will be hostess to the club Friday, May 4.

The N. B. B. club met Thursday afternoon with Mrs. Don Gales and Mrs. Wesley McDonald as hostesses. Three tables of bridge were at play during the afternoon and Mrs. E. C. Coughenower made high score. Mrs. Alice Hug received second honors and the guest prize went to Mrs. Harley Stoenking.

After the card games the hostesses served a two-course luncheon.

Mrs. Ernest Walden and Mrs. Robert Smith will be the next hostesses to the club, next Wednesday afternoon at the home of Mrs. Walden.

P. E. O. Meets In Regular Session

An excellent program was given yesterday afternoon when Chapter 1 of P. E. O. met in regular session with Mrs. H. A. Zurbick and Mrs. Edward Biokland as hostesses. Luncheon was enjoyed at 1 o'clock with nearly 20 members in attendance and afterwards the program was held at the Zurbick home. Sweetmeats formed a centerpiece for the luncheon table which was arranged in the hotel dining room.

Mrs. A. L. Richardson, president, presided over the business session, and Mrs. Robert S. Eakin had charge of the afternoon's program. The subject was "The Oratorio and Sacred Music," and in a very interesting paper she reviewed the history of sacred music from the early Hebrew music up to the present time.

During the review Mrs. W. H. Bohnenkamp Jr. sang "The Lord Is Mindful of His Own" taken from the oratorio "St. Paul" by Mendelssohn. Later she sang "I Hath Not Seen" taken from "The Holy City" by Robert Edward Gault. She was accompanied by Mrs. Harley H. Richardson. Other parts of the paper were illustrated by Victoria records.

Mrs. J. T. Longfellow entertained several La Grande teachers at a bridge-dinner, Thursday evening honoring Miss Lois Davis, who will leave soon for Chicago, where she will begin her work in the Michael-Reis hospital, as dietitian.

An excellent dinner was enjoyed, after which four tables of bridge were at play. Miss Caroline Bauman made high score.

A delightful social meeting of the Pythian Sisters lodge was held last evening at the K. E. hall with a large attendance. A short bridge session was held during the party part of the evening, which was followed by a program. Miss Alice Cook gave a reading. Misses Ethel

Harnden and Ruth Black played a piano duet number and Miss Wanda Berry played a piano solo.

Following the program bridge and pinoche was played during the remainder of the evening.

Refreshments were served by the committee in charge, which included Mrs. Giles Harnden, Mrs. H. W. Lilley, Mrs. Janice Oneal and Mrs. Elmer Rose.

An enjoyable surprise party was given last evening honoring Mrs. G. M. Curtis, who will leave La Grande soon for Michigan. The party was given by the members of the Grand International auxiliary of the Brotherhood of Engineers, of which Mrs. Curtis is one of the oldest members.

Twenty-one members of the auxiliary met at the Curtis home at 506 Washington avenue and the evening was spent visiting. Several musical numbers were enjoyed. At a late hour several women of the party served refreshments, which were furnished by the guests.

Annual Missionary Banquet Is Held

Members of the Home and Foreign Missionary societies of the First Methodist Episcopal church and their families, with members of the Junior missionary society as guests, enjoyed the annual banquet in the basement of the Methodist church last evening.

Mrs. H. W. Parker was program chairman for the evening and presided over the banquet as toastmistress. The program given was one of interest. Little Miss Doris Duncan played a piano solo, Mrs. Leslie Duncan gave a reading, illustrating the home missionary work, and what is being done in the south by this body. Miss Lois Nelson played a piano solo, after which Miss Geneva Sayre gave an excellent talk on China.

A part of the table decorations were miniature Chinese carts and jin-rickshaws, the principal means of travel in China. Miss Sayre called attention to these and told of her own experiences in China traveling in this way. She told why automobiles were unsatisfactory in China, and how the war is ruining the train service. She then discussed the question, "Where is China traveling socially and politically?" She expressed herself as being optimistic, declaring that China's hope was in the victory of the southern forces, who are now winning. She declared that patriotism is increasing in China and said that she hoped soon to be able to resume her missionary work there.

An excellent dinner was served by Mrs. Lee Hanford and Mrs. E. Helox. Bouquets of flowers were used to decorate the tables.

An interesting meeting of the Westway club to the W. H. A. was held yesterday at the home of Mrs. E. L. Ledbetter. During the business session one new member was admitted to the club.

Following the business the refreshments of the afternoon were served at 6 o'clock. Both bridge and pinoche being played. Mrs. W. D. McDonald made high score among the bridge players, and high score among the pinoche players went to Mrs. J. W. Brown.

The hostesses, Mrs. Ledbetter, Mrs. C. L. Mackey, Mrs. McAnally and Mrs. Charles Lashiter, served a two-course luncheon following the card games.

Because of the W. H. A. rally at Baker May 11 the next meeting of the Westway club has been postponed until May 26. Mrs. Herman Goeck will be the hostess at that time.

A short business meeting of the Tapawingo campfire girl group was held last night with a good attendance. Miss Myrtle Hoy, guardian of the group, was unable to attend and the assistant guardian, Miss Helen Baker, was in charge. A mothers' and daughters' banquet had been planned for last night, but was postponed until a later date.

THE GARDEN

"Greens," furnished an old-fashioned dish because they were good for what ailed you whether you liked them or not along with the old-fashioned spring tines, salsify and molasses and other hygienic horrors of a bygone age. Their health-giving value is now recognized, but on a sounder scientific basis, and they are popular because it is not a duty to eat them as it was formerly. There is opportunity to appreciate their flavor without prejudice on the ground of medicinal diet.

Spinach, the earliest of all greens, is a brief crop in the home garden. Other greens are needed to take its place. The standby is the beet, both the root types and the Swiss chard, which doesn't form a large root but runs heavily to foliage and produced greens all summer. To some the chard is a rather insipid vegetable. For those Mustard greens are a real treat. Mustard greens are also old-fashioned when it was customary to cut down the mustard crop of weeds in the fields and gardens by pulling the young plants for greens. The garden varieties are so superior as hardly to be recognized in the same class with the weeds, although the latter has excellent flavor when cooked.

The garden mustards are used both as salads, green, and as cooked greens. There are two types, the large leaved useful for salads. The Chinese and Southern Giant are large-leaved sorts excellent for

Announcements

Miss Henrietta Felling, of Portland, Columbia River district councilor for the World Wide Guild of the First Baptist church, will speak at the local guild tomorrow morning at 9:45 o'clock at the Baptist church here. While here Miss Felling is a guest of Mrs. W. P. McAdams.

The Woman's Christian Temperance Union will meet for a special session Monday afternoon at two o'clock at the Christian church.

Mrs. G. N. Tarkington, mother and advisor of Rainlow assembly No. 13 requests that all officers and choir members meet at the Masonic hall tomorrow afternoon at 2:30 o'clock for a practice in preparation for their trip to Baker next Friday evening.

Recital Program Monday Evening

Monday evening, April 23, at the Saeajawa Inn, the Eastern Oregon School of Music will present 12 violin and piano students in an interesting program. The recital will begin at 8:15 o'clock, and the public is invited to attend. Following is the program to be given:

"Golden Rod".....Coerno
Bertha Thompson (piano) (a)
"Dance of the Dragons".....Enna
Isabelle Williams (piano) (a)
"Berceuse from 'Jocelyn'".....Godard
Joyce Giesick (violin) (b)
"Cupid in Sables and Tears".....Wellesty
Wanda Berry (piano) (a)
Intermezzo "Iris".....Ronard
Pauline La Priener (piano) (b)
Intermezzo from "Cavalleria".....Rusliciana
James Meldrum (violin) (b)
"Valseley".....Baprowski
Alba Damerell (piano) (a)
"Dance of the Rosebuds".....Kwats
Gertrude Swart (piano) (b)
"Adoration".....Horowald
Virgil Conley (violin) (b)
"The Humming Bird".....Schaeffer
Alice Milne (piano) (b)
"Amour Coquet".....Frial
Luth Littoral (piano) (a)
"Pith in the Vase".....Janeta
Ruth Swart (violin) (b)
"Sea Gardens".....Cook
Jean French (piano) (b)
"A Garden Dance".....Vargas
Margaret Milne (violin) (b)
"Rhapsody Hungroise".....Koeilun
Dora Hunt (piano) (a)
(a) Studying with Mrs. Parkinson
(b) Studying with Mr. Bryant

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KEEPING UP THE GREENS SUPPLY

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The garden mustards are used both as salads, green, and as cooked greens. There are two types, the large leaved useful for salads. The Chinese and Southern Giant are large-leaved sorts excellent for

second grade, presented a picture study, which was very interesting. The picture was "Saved" by Lunsner. Miss Vivian Hilyard gave a recitation and Miss Virginia Shepherd played a piano solo.

During the business meeting, which was presided over by Mrs. G. M. Pierce, the report of the nominating committee was heard. The election will take place at the next meeting of the association, which will be held Friday, May 11. It was voted to give \$10 to the Riverside Ladies' aid to go toward the chapel fund.

After the business session Mrs. Helvey made, baked and served doughnuts.

Today delegates from the various parent-teacher organizations of the city are attending a meeting of the county council at North Powder.

Grace Brown and Charles Baxter, both of this city, were united in marriage yesterday afternoon at about 2:30 o'clock at the home of the bride groom, 805 Jefferson avenue, by the Rev. H. W. Parker, pastor of the First Methodist Episcopal church.

Mr. and Mrs. Baxter will make their home here. He is employed with the O.-W. R. and N. company.

Mrs. Irving M. Bramwell entertained the Stick-Together club yesterday afternoon at her home. The afternoon was spent at needlework and visiting, after which luncheon was served by the hostess. The rooms were prettily decorated with bouquets of the season's flowers. Guests were Mrs. Ella McKay and Mrs. Ed Brown.

The next meeting of the club will be held at the home of Mrs. John Towery.

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looking and giving liberal crops of leaves. The White London is a small, smooth-leaved sort which grows quickly and gives pungency to salads. The Fordhook Fancy has become the most desirable of the salad types because of its curled and fringed leaves, being as ornamental as parsley and attractive for garnishing as well as for salads.

The mustards will grow in any ordinary good garden soil. A packet will furnish an ample supply. It is best to plant a short row of each type, one for salads and one for greens. Thin the plants to three inches to give them a chance to develop. The fancy curled should have six inches to reach their best development. Mustards are seldom grown in the home garden, but they are well worth a try, and once tried, they are likely to become fixtures.

Get a few cucumber vines going in pots. They will be a foot or so long by the time the weather is right to put them into the open. They will give early cucumbers.

Order choice dahlias and gladioli early. They sell out fast.

Seed over any bare spots on the lawn. They will become very apparent as the grass starts into growth.

Start salvia seeds now to set out when it warms up for the finest late summer and fall scarlet there is.

Bridge Pointers

Continuing our discussion of No Trump bids for the novice, the only remaining point to consider is what is meant by "worthless" singleton. Obviously an Ace is not worthless, as it will surely stop the suit; and a King will take the first trick (that suit being lead) much more frequently than it will fail to do so. Therefore it is generally conceded that a King does not come within the category of a worthless singleton. A Queen, however, is more doubtful; there may be an occasional hand containing a singleton Queen with which an expert would risk a No Trump, but it is not advisable for a beginner to take any such chance.

The other No Trump barrier is easily explained. With four suits stopped, it is frequently advisable to bid No Trump even when the hand contains a biddable five-card Major; but with one suit defenseless, it is not advisable to risk No Trump when the hand has a good Major bid. With such holding, no matter how great the strength may be (the greater the strength the more probable the gain in the Major and the more important it is that no unnecessary risk should be taken), the Major should be bid in preference to the No Trump; and this would be the case even when the Major did not have at its top an Ace or a King. With any such hand as:

MENUS

By Sister Mary
BREAKFAST—Stewed prunes, cereal, cream, creamed dried beef, popovers, fresh maple syrup, milk, coffee.

LUNCHEON—Vegetable stew, toast, steaks, rice custard pudding, milk, tea.

DINNER—Fricassee of lamb, mashed potatoes, buttered asparagus, grapefruit and celery salad, maple mousse, milk, coffee.

The following recipe for maple mousse is excellent to use in an electric refrigerator or one of the crankless freezers. The rule makes enough ice for eight persons.

One cup maple syrup, 4 eggs, 1 cup milk, 2 tablespoons flour, 1 cup cream, 1 cup chopped nuts, few grains salt.

Beat yolks of eggs slightly and stir into syrup. Cook, stirring constantly until mixtures reaches boiling point. Add milk and flour stirred to a smooth paste with a little cold milk. Cook until thick and smooth and remove from fire. Let cool. Add cream whipped until firm and turn into mold. Pack in ice and salt and when partly frozen add nuts and whites of 2 eggs whipped until stiff. Finish freezing, allowing at least two hours before serving.

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No. 177 --- ONYX HOSE
Service Sheer Silk to Welt
In the spring colors.
1.65
PUTMAN'S
Ready-to-Wear --- Millinery and Shoes

Three Hurt When Bomb Explodes

PORTLAND, Ore., Apr. 21 (AP)—Miss Vera Shannon, 25, was taken to a hospital today with fractured skull and possible internal injuries, and W. A. Adams, 10, with broken shoulder and shock, following a collision between an automobile in which they were riding and a street car. The crash occurred at the east end of the Morrison street bridge. Officers said they found a pint of moonshine in the automobile.

The best way to pick strawberries is to use the thumb and forefinger, pinching off the berry with about one-half inch of stem and placing it carefully in the container. To keep the fruit from being bruised or crushed, avoid holding too many in the hand at a time or throwing them into the box.

Victory and Three-grain Spring Oats

Victory and Three-grain spring oats in western Oregon have consistently given good results at the experiment station. Markton oats, a variety immune to covered smut, has also been high yielding and is recommended for eastern Oregon.

Spring DRY CLEANING



PHONE MAIN 56
STANDARD LAUNDRY

PHONE MAIN 56

STANDARD LAUNDRY

Beginners are urged to avoid falling into the habit of bidding unsound No Trumps. Read carefully all that this series of articles tells you on the subject and it will be of great benefit to you in forming your policy of declaration.

Copyright, John P. Dille Co.

THE GARDEN

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A Declaration

To render the most dependable and continuous service •••

To the greatest possible number of people •••

At the lowest cost consistent with fair wages to the labor and capital employed •••

Giving and deserving fair treatment •••

thus •••

To be a factor ••• in upbuilding this community

Is the objective ••• of this company.

About Your Children

Children's eyes are very sensitive. They need enough light and the right kind of light.

Gloom and Glare are equally dangerous, as every doctor and school teacher will tell you.

For the sake of your children—make sure you have the right lamps and enough light.

You get more Electric Service for your money — than anything else you buy —

Eastern Oregon Light & Power Company

"Always At Your Service"

Always at your Service



LA GRANDE HOTEL

LA GRANDE OREGON

YOUR HOME WHILE HERE

Sunday Dinner Menu
5:30 p. m. to 8:00

TABLE D'HOTE DINNER
\$1.00

SUNDAY MENU
April 21, 1928

Crab Meat Cocktail

Cream of Tomato au Crouton
Chicken Consomme en Cou
Celery Mixed Olives

Stuffed Young Goose and Candied Apple
Baked Sugar Cured Ham, Southern Style
Mock Venison, La Grande Special
Roast Prime Ribs of Eastern Beef au Jus

O'Brine au Gratin Potatoes
Fresh Spinach Saute

Golden Gate Fruit Salad
Special Home-made Cakes

Chocolate Parfait or Fresh Strawberry Sundae
Apple or Fresh Rhubarb Pie and Cheese

Tea Coffee Milk

Through the week try our 35c Plate Lunches and 50c Merchant Lunch

SCALLOPS—Two bands of dark brown leather emphasize the scalloped borders at the sides of this effective beige lizard bag.