

SOCIETY NEWS

Miss Irma Lyman Complimented At Party At Pondosa

Complimenting Miss Irma Lyman, whose marriage to Doyle Zimmerman will be an event of June 2, her sister, Mrs. John Stoddard was hostess to a number of their friends at a delightful picnic party at the Stoddard home at Pondosa Friday evening. Several cardinals left La Grande about six o'clock. Baseball and out-of-doors games were enjoyed for a short time upon their arrival. Then the hostess served an excellent picnic supper. An hour or so of visiting brought the very pleasant evening to a close. Miss Lyman was presented with a beautiful gift by the guests.

Those who enjoyed the picnic were: the Misses Marie Couture, Lillian Sims, Fonda Hanks, Wilona Lyman, Mawra Lyman, Madeline Barbeau, Mrs. Ellen Stoddard, Mr. and Mrs. George Lyman, Mr. and Mrs. Clyde Zimmerman, Mr. and Mrs. Ted Christenson, of Pondosa, Foster Sims, Reid Geddes, Rollo Lyman, Richard Lyman, Doyle Zimmerman and Miss Lyman and Mr. and Mrs. John Stoddard.

Mrs. G. G. Griffiths was hostess to the P. S. club Saturday afternoon at a bridge-luncheon at the Sarajawea Inn. A handkerchief shower for Mrs. Landry, who is leaving soon to make her home in Washington, was a feature of the afternoon.

Luncheon was served at 1:15 o'clock in the hotel dining room. Tulips and lilacs formed an attractive centerpiece at the large table at which covers were laid for 12. Following luncheon bridge was played in the hotel cardroom, with Mrs. G. J. Schriener making high score. Mrs. A. V. Sanford made second high score. The shower for Mrs. Landry followed bridge.

The Daughters of Utah Pioneers met Friday afternoon with Mrs. B. W. Anderson as hostess at her home on Seventh street. A short business meeting at which Mrs. W. D. Hanks, vice president,

Just Arrived—

2 Black Crows

Parts 7 and 8

ADLERS Music Company

presided in the place of the president, Mrs. Anderson, opened the afternoon.

Mrs. Adelaide Adams gave a biography of her father's life as the first part of the program. A piano solo "Solitude" by Mrs. Anderson followed. Then Mrs. Hanks gave a very interesting paper on "The Settlement of La Grande," telling of the origin of the city's name when a Frenchman, seeing the little community, nestled in the valley for the first time, exclaimed "La Grande," or "the beautiful."

Mrs. Hanks told of the early activities of the community and of its progress.

Mrs. Jack Hart sang "Voice of the Woods" as the second musical number of the program.

Refreshments were served by the hostess, Mrs. Anderson, at the close of the program, during a pleasant social hour. Mrs. Elwood Williams will entertain the society in June.

Club Women Will Elect Officers

The last, but by no means the least important meeting of the Neighborhood club, is scheduled for tomorrow afternoon at the La Grande hotel. Election of officers for next year, committee reports, and a number of other important business matters will combine to make the session an important one and all members are urged to be present.

An interesting part of the program will be the presentation of prizes to the seven winners in the flower poster contest by Mrs. R. F. Murphy, chairman of the flower show contest. An interesting miscellaneous program has been arranged. Mrs. Sherwood Williams, president, stresses the plea for a large attendance at the year's final meeting.

A pretty afternoon spring party was given Thursday afternoon at the home of Mrs. Ira L. Powell on W avenue when she entertained complimenting Mrs. B. A. Jack. Thirteen friends were guests of Mrs. Powell. Mrs. Jack is leaving soon to make her home in Portland. The afternoon was spent in music and visiting. At the close of the afternoon a delicious two-course luncheon was served at a large table prettily decorated with a large centerpiece basket of tulips. Those present were: Mrs. Jack Hilary, Mrs. E. J. Wilhelm, Mrs. Devlin, Mrs. C. J. Osborne, Mrs. Ben Hummel, Mrs. Hildy, Mrs. Ada Clark, Mrs. O. L. MacDowell, Mrs. Elmer Rose, Mrs. Weaver, Mrs. Howell. Luncheon was assisted by Mrs. W. C. Pfeiffer and Mrs. J. W. Maguire.

An enjoyable party at which two sisters of the graduating class at the high school, the Misses Phyllis and Doris Barnes, entertained several of their friends, took place last night. The party was given at their home in the Melville apartments. The affair was a "kid party" and the guests came dressed in children's costumes, causing much merriment. Following an evening of dancing and games, refreshments were served by the hos-

esses. Those present were Miss Bertha Bantz, Miss Margaret Danks, Miss Myce Cook and the Misses Phyllis and Doris Barnes.

A piano recital that will be of interest in music circles throughout La Grande is that to be given by pupils of Edmund Morris Wednesday evening at the Sarajawea Inn. This will be the first recital to be given by Mr. Morris in La Grande. He began classes here last fall and will present a large group. Miss Lorena Williamson, of Pendleton, is to be the soloist. She is a pupil of Mr. Morris and has sung from the radio station KOWW on a number of times from Walla Walla. Miss Williamson has offers of engagements at broadcasting stations in Portland or Spokane, and she plans to locate in one or two of these cities. In early childhood Miss Williamson had an accident which resulted in her limbs wasting away and her muscular system becoming stiff and for many years she was helpless. In her ambition to accomplish things she has learned to sew, crochet, write a fine hand, use a typewriter and recently to drive an automobile. Her musical education has been a major part of her activities. Her appearance here will be of much interest.

Academy Recital Will Be Tomorrow

A second recital to be given by the Sacred Heart academy at the Sarajawea Inn will take place tomorrow at 8 o'clock when a number of pupils will be presented in a program that promises to be most interesting. Following is the program:

- "Dance Humoresque".....Spencer
- "Cecilia".....Phillie
- "Theresa Curran, Clara Norris, "Here and There", Charles Hueter
- "Light Cavalry".....Lloyd
- Marion Reynolds
- "Dream Memories".....Baldwin
- "Oriental Dance".....Loth
- Sylvia Turn
- "Chanson Petite".....Klemm
- "A Japanese Sunset".....Jessie L. Deppin
- Cornelia Daly
- "Melody in F" (violin duet).....Rubenstein
- "Day Dreams".....Dallam
- "Here and There", Clara Norris
- Juanita Stitzinger, accompanist
- "The Haunted Castle".....Frances Terry
- "Mountain Echoes".....Balantyne
- Evelyn Campbell
- "Caprice".....Charles Hueter
- "Pastoral".....A. F. Vanino
- Marian Chausse
- "Shadowland".....J. M. Baldwin
- "Drolleries".....Charles Hueter
- Judith Siegrist
- "Waltz".....A. L. Brown
- Agnes Smith
- Juanita Stitzinger, accompanist
- "The Lotus".....Pearce
- "Russian Romance".....Friml
- Theresa Curran
- "Juba".....Dett
- "Cancion Amorosa".....Nevin
- Bernette Chausse
- "The Old Refrain" (violin).....Kreiser
- Cletes Clark
- Juanita Stitzinger, accompanist
- "Narcissus".....Nevin
- "By the Waters of Minnetonka".....Lieurance
- Everette Reynolds
- "Hungarian Dance".....Horvath

Patricia Shares Her Daddy's Honors



The thrill that comes not once in a million lifetimes of little girls belongs to Patricia Fitzmaurice, 6, whom her daddy, the dashing major, describes as "my eldest unmarried daughter." All through the tumultuous welcome New York City accorded the victorious Bremen flyers, Patricia hugged her teddy bear and smiled her dimpled Irish smile. Here she is shown watching the ceremonies at the shaft of Eternal Light.

NEA New York Bureau
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Complimenting the O. W. woman's rifle team of La Grande, Miss Avis Lobdell, women's welfare director of the O. W. from Portland, was hostess to the team at a pretty dinner party at the gold room of the La Grande hotel Friday evening. Place cards of girl athletes, tennis players, golfers and football players were at each plate. Yellow, lavender and white was the color scheme, prettily carried out with flowers. Miss Lobdell praised the team, which will go to the Union Pacific system meet in Boise Aug. 25 and 27, and complimented Miss Mae Donovan, who recently won high score in the local contest. W. P. White, athletic director of the O. W., came in later in the evening and spoke to the guests. Miss Mima Cooper sang two solos during the evening. They were "Hail You Came" and "Ditchee". Gladys Miller accompanied her. The invited guests of the evening were: Frances Menger, Peggy Hess, Meta Reynolds, Neva Hannefield, Winnie Hockland, Mima Cooper, Mae Donovan, Kathryn McCarthy, Margaret Donovan, George Langloh, Mabel Smeelberg, Greta Melshain, Phyllis Ansell, Marie Couture, Julia Metzler and Miss Lobdell.

Bridge Pointers

By Milton C. Work

On Tuesday, Wednesday and Thursday of this week and the weeks immediately following, we will consider bidding situations—both simple and complex—of the character that frequently occur in Auction Bridge.

TODAY'S HAND

- ♦A-Q-X-X
- ♥X-X
- ♠X-X
- ♣Q-X

How many of the five following questions concerning the above hand can you answer? Score in all cases love-all.

1. What should South (Dealer) declare, holding the above hand?
2. What should West (Second Hand) declare with it: South having bid one Heart?
3. What should West (Second Hand) declare with it: South having bid one No Trump?
4. What should North (Third Hand) declare with it: South having bid one No Trump and West having passed?
5. What should North (Third Hand) declare with it: South having bid one Heart and West having passed?

Make up your mind concerning the above five questions before you read the answers which follow.

The Answers

1. South (Dealer) should pass. The above hand does not contain two quick tricks nor the equivalent.
2. West should bid one Spade. Following an initial suit-bid of one, a suit should be shown with less strength than is necessary for an initial bid. A five-card suit containing one quick trick and some additional strength justifies a "following" bid.
3. West should pass. Game probably can be saved against the No Trump by leading the fourth best Spade and subsequently running the suit; there is little chance of making game against a No Trump unless East is strong enough to bid.
4. North should bid two Spades; the hand has sufficient strength to justify a Major take-out, giving the No Trumper the option of passing and trying for game at the Major, or rebidding the No Trump if short in the Major.
5. North should pass. He has normal support for his partner's Heart suit (three small ones); a Spade bid would deny that support. There is much better chance

Announcements

The Degree of Honor Protective association will meet Tuesday evening promptly at 8 o'clock at the Eagles hall. There will be initiation of candidates and a social time following the regular meeting. All members are urged to be present.

The Past Matron's club will meet at the Masonic parlors tonight at 8 o'clock.

Visit Our Hosiery Department
Onyx "Pointex", Gordon, V-Line and Gotham Goldstripe
1.50 to 2.95
PUTMAN'S

MENUS

By Sister Mary
BRICKBART—Orange juice, cereal, cream, crisp braided bacon, codded eggs, toast, milk, coffee.
LUNCHEON—Stuffed onions, lettuce, sandwiches, jellied prune and nut pudding, milk, tea.
DINNER—Baked ham and pineapple, steamed rice, asparagus cream, salad, fig pudding, milk, coffee.

Either fresh or canned pineapple can be used with the dinner ham. The meat should be cut from two to three inches thick and baked with the fruit covering it. If fresh pineapple is used it must be allowed to stand in sugar for an hour before baking.

Asparagus Cream Salad
Two bunches asparagus, 1 cup water, 1 slice onion, 1 whole clove, 3 slices carrot, spring parsley, 4 cold dry leaves, 1/2 teaspoon salt, 1/2 teaspoon paprika, 1 tablespoon gelatin, 4 tablespoons cold water, 1 cup whipping cream.

Cut off enough tips of asparagus to line mold, making them the exact height of the mold. Cook in boiling salted water until tender. Remove from water and cool. Chill until needed to line the mold. Scrape remaining asparagus and cut in short lengths. Add with 1 cup water to water in which asparagus was cooked. Tie onion, cloves, carrot, parsley and celery leaves in a square of cheesecloth and add to asparagus. Cook until tender. Remove "bouquet garni" and press asparagus with the water in which it was cooked through a sieve. There should be about 1 cup.

Soften gelatin in cold water for five minutes. Dissolve over hot water. Add to asparagus puree and stir until cool. When mixture begins to thicken fold in cream whipped until firm. Turn into a mold lined with the asparagus prepared for this purpose and let stand until chilled and firm. Unmold onto a bed of lettuce and serve with French dressing.

SALEM SENATORS WIN
SALEM, Ore., May 21 (AP)—The Salem Senators emerged from Sunday's baseball play the only undefeated club in the Willamette valley league by defeating Cottage Grove, 10 to 4. The game was played at Cottage Grove.

Cottage Grove led 2 to 1 until the fifth inning when Clem Beber, Salem second baseman, knocked out a home run to tie the score.

Wool crepe will hold its shape without clinging or stretching and is more pliable if it is shrunk once in hot and once in cold water before it is cut.

Mildew stains come out when soaked overnight in sour milk or placed in the sun if material is white.

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Wonderful Cream For Dry Skins

A new marvelous Creaming Cream is on the market, containing Cocoa Butter. It melts right into the skin, cleaning every pore of grime and dirt, and will not stretch the skin or make it saggy. It's simply marvelous in keeping youthful complexions. Ask for MELLÉ-GLO, the new Cream with Cocoa Butter. Will not grow hair. —Glass Drugs, Inc.—Adv.

NOW "FLAVOR ZONE" COOKING

without touching or looking

The outside of a roast—browned to a tender crackling sweetness—that's where the flavor is developed. When this zone is browned first, and in just the proper manner, the rich flavor seeps all through the meat as it continues to cook, so that it comes to the table delicious, tempting, savory.

This browning operation used to be quite a trick. It required preheating of the oven or pan and much care and attention before the roast was ready to cook. Cooking wasn't so easy either. The heat had to be watched and regulated and frequent basting was necessary.

Now all that is done away with. The new Westinghouse Automatic Range performs both the browning and the cooking operations automatically. It gives you inimitable FLAVOR ZONE cooking—without touching or looking.

With the Westinghouse Automatic Range you place a roast in the oven and never think of it again until you're ready to serve it.

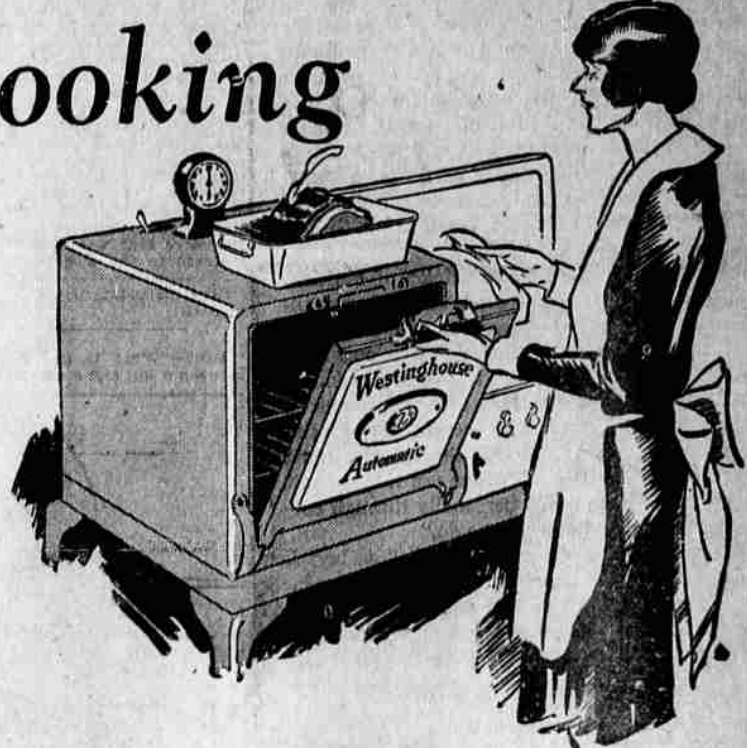


Automatically, the heat is turned on; automatically, the oven is brought to a browning temperature and held there just long enough to seal in the rich flavor and juices; then automatically, the current is cut off and the temperature gradually lowers to finish the cooking and draw the flavor into the meat.

No other range, either fuel or electric, cooks the Westinghouse way—the FLAVOR ZONE way—performing first the browning operation and then the cooking operation under complete automatic control.

It's easier to cook on a Westinghouse—only two simple adjustments when you put the meat, and other foods if you like, in the oven. Then you close the door and never open it again until dinner time, never touch the oven or look at the roast.

Decide now to enjoy this new and better cooking method. Call or write for our booklet "The Story of Flavor Zone Cooking"—or better still—come in for a demonstration.



Special Offer May 21 to June 30, 1928

1. Allowance on your old range.
2. Unusual terms of only 10 per cent down and budget payment plan up to 18 months.
3. Ranges sold at completely installed price.
4. FREE: Ranges sold to new cooking customers will be served with free electricity for 60 days.

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