

SOCIETY NEWS

Birthday Party Honors Misses Geddes, Vedder

Miss Margaret Geddes and Miss Florence Vedder were complimented at a delightful birthday party last evening at which Mrs. W. Vedder entertained at her home on Adams avenue. Miss Geddes observed her birthday anniversary today and Miss Vedder observed hers yesterday.

The party was cleverly worked out so that exactly at midnight, at the union of the two birthdays, the guests were seated at a prettily arranged table at which a huge birthday cake was the centerpiece. A color scheme of pink and white was carried out and was suggested in the bouquets of flowers that were used. A two-course luncheon was served. The two honor guests cut the cake. Games were the diversion of the enjoyable evening.

Assisting Mrs. Vedder were Mrs. Helen M. Geddes and Mrs. J. E. Stearns. Both Miss Vedder and Miss Geddes received a number of lovely birthday gifts.

Guests of the evening were the Misses Mildred Courtney, Eva Higgins, Edith Payton, Marguerite Zwiefel, Jean Courtney, Mona Gassett, Muri Gore and the two honor guests.



Alexander Hamilton

"It is often easier to keep part of what one has than to get what one has not."

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Party Compliments Mr. and Mrs. Larson

Mr. and Mrs. Holger M. Larson were honored by 75 friends, officers of the Union state, at a farewell party at the ballroom of the recreational hall last evening. The party was the largest social event of the week, with officers from every ward in the stake represented.

Mr. and Mrs. Larson are leaving tomorrow morning to make their home in Logan, Utah, after residing here for five years. During that time they have been active in community affairs and have been leaders in the L. D. S. church. Since the organization of the Daughters of Utah Pioneers here two years ago, Mrs. Larson has been president. This is the only Oregon society of the organization.

Mr. Larson has been stake clerk since coming to La Grande. The presentation of gifts to both Mr. and Mrs. Larson was the climax of a very pleasant social evening. Mrs. Evelyn Rosenbaum, as first counselor of the Daughters of Utah Pioneers, made an appropriate farewell talk, expressing the society's appreciation to Mrs. Larson in presenting her with a necklace from the organization. W. D. Hanks, president of the stake, presented Mr. Larson with a pencil from the presidency, making a fitting address.

Games, of which Mrs. Earl Zundel and Mrs. Ray Baum were in charge, were the diversion of the first part of the evening, and later group singing took place. Solos by Mrs. Jack Hiatt and Ted Christensen were enjoyed.

Refreshments were served at the close of the evening, when final farewells from their many friends were spoken.

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Announcements

The Baptist ladies will meet Thursday afternoon at 2:30 o'clock with Mrs. Scott as leader in the study. A new study book, "The New Africa," is to be taken up. The meeting begins at 2:30 o'clock.

MENUS

By Sister Mary
BREAKFAST—Stewed prunes with orange sections, cereal, cream, soft cooked eggs in the shell, crisp muffins, milk, coffee.

LUNCHEON—Cream of potato soup, eroutons, open tomato and bacon sandwich, cornstarch custard, drop spice cookies, fruit punch.

DINNER—English mutton chops, diced new turnips in cream, cheese ball and lettuce salad, vanilla soufflé frozen, milk, coffee.

The dinner dessert is quite worthy of a place on the company menu. It is particularly good to serve with fresh fruit in parfait glasses if a "dressy" concoction is wanted for a party.

Vanilla Soufflé Frozen
Two eggs, 1/2 cup sugar, 1 cup whipping cream, 2 teaspoons vanilla, few grains salt.

Beat yolks of eggs until very light with sugar. Add vanilla and cream whipped until firm. Beat whites of eggs with salt until stiff and dry and fold into mixture. Turn into mold and pack in four

Cooking School Tidbits

Just how absorbed the maids and matrons who watched and heard (for one emphatically does hush) Mrs. Beth Bailey McLean yesterday was attested by animated conversation that took place as the school broke up for the afternoon. About the hall and even as the groups of women walked down the Fourth street hill tongues fleetingly flew as the merits of "sunless" baked strawberries or the possibilities of chaud froid were discussed.

Angel cake and the "how" of it is a seemingly endless topic of feminine debate—and Mrs. McLean's suggestions on the art (for it is an art) of producing ethereal angel food cakes evoked particular interest. "Beat them till they form an 'eicic' but don't beat them till you have taken the 'life' out of them," she admonished, explaining the scientific reason for her advice. This, and another hint, suggesting that eggs not "too fresh" be used, whetted the discussions. The intricacies of baking angel food have probably caused more grief in the kitchen than any other culinary problem in the desert line.

Miss Helena Mae Rosenbaum, of Baker, who is visiting with her grandparents, Mr. and Mrs. Charles Playle, was an attentive though diffident, visitor at the cooking school yesterday. Miss Helena Mae expressed her undivided approval of the entire afternoon—with one notable exception. She emphatically disapproved of the pages passing around the tempting dishes—and then telling you just to look at them!

Miss Dorothy Eberhard and Miss Virginia Roehm are acting as pages for cooking school.

Once upon a time there was a stenographer who asked her boss for an osculating fan.

Bridge Pointers

By Milton C. Work
We are continuing today the consideration of bidding situations both simple and complex.

Today's Hand
♠-X-X
♥-X-X
♦-X-X
♣-X-X

Three questions concerning the above hand; score in all cases favorable. How many can you answer? Make up your mind before you read the answers which follow.

1. What should South (Dealer) declare, holding the above hand?

2. What should North (Third Hand) declare with it? South having bid one Heart and West having passed?

3. What should East (Fourth Hand) declare with it? South having bid one Heart, West having passed and North having passed?

The Answers
1. One Diamond. With a hand that contains sufficient strength to open the auction by bidding either of two suits, the higher-valued should be named first unless the lower-valued is much stronger or much longer, or both.

2. One No Trump. When denying partner's Major, a Minor should not be named if the hand contain strength in two suits; unless of course the Minor be so unusually long and strong that game with it seems probable.

3. Two Clubs. Holding two suits of equal length, both Minors or both Majors, answer partner's double with the stronger of those two suits, not necessarily the higher-valued. When an initial bid is made, the higher-valued suit is selected in preference to the lower because there is apt to be an opportunity to show the lower later and thus give the partner a choice between the two, without obliging the partner to increase the size of the declaration; but after a partner's informative double, it is not probable that the answer of the double will have a chance to show two suits and therefore the stronger of suits of equal length should be selected whenever they are both Majors or both Minors. Copyright, John F. Dille Co.

parts ice to one part salt and let stand four or five hours. This recipe will serve six persons.

The "ice" can be frozen successfully in an electric refrigerator.



FAIR AND COOLER

No wonder he hates to leave—who wouldn't linger in the refreshing breeze of a G-E Fan! The complete G-E line includes oscillating and non-oscillating types—6, 9, 12 and 16-inch sizes. Even the sturdy little 6-inch G-E Fan will make you forget time and temperature! And it sells for only

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PACIFIC STATES ELECTRIC COMPANY

Northwest Typo Union Picks Head

SALEM, Ore., June 20 (AP)—The northwest conference of the Typographical union, convening here this week, elected the following officers before adjournment yesterday: President, H. P. Pettipiece, Vancouver, B. C.; vice president, C. Martin, Seattle; secretary-treasurer, Charles Alexander, Portland.

New Cleansing Cream Wonderful

Every woman who values her complexion will love this new Cream containing Cocoa Butter. Excellent for dry skins which have a tendency to wrinkle. Takes all the dirt out and leaves a youthful finish. Good for sun and wind burn. Ask for MELLO-GLO Cocoa Butter Cleansing Cream. Glass Drugs, Inc.

More New Home Frocks

In Voiles, Prints, Organdies and Dimities. Many new styles to select from. 1.95 to 8.50
PUTMAN'S
La Grande's Exclusive Ready-to-Wear and Millinery

PENDLETON GIRL IMPROVING

PORTLAND, Ore., June 20 (AP)—Miss Jule Vaughan, of Pendleton, one of whose arms was amputated at the shoulder Sunday because of mumps pneumonia infection, was showing considerable improvement today.

land. Members of the executive committee who will select the next meeting place are: Frank J. Pinneam, Anacanda, Mont.; W. F. Rawley, Medford; H. N. Castle, Boise.
Dr. B. A. Sommer, who performed the operation, said the improvement gave hopes for her recovery. The toxic condition seemed to be checked and her pulse rate was coming down, he said. Amputation of the arm was necessary to save the girl's life.

Six Reasons

WHY—
Beth Bailey McLean selected the Westinghouse ELECTRIC RANGE over All other ranges—

1—Convenience
"Flavor Zone" cooking is automatic. A clock turns the heat on for you—a thermostat controls the temperature and turns it off.

2—Economy
Automatic control prevents waste of current. "Flavor Zone" cookery also saves food—shrinkage is materially reduced.

3—Cleanliness
Clean heat. No smoke or greasy dirt on your walls and curtains. No blackened pots or pans.

4—Uniformity
You can duplicate your best recipes day after day with uniform results. Luck and guesswork are eliminated.

5—Food Value
Rich and savory juices are sealed in foods cooked in the Westinghouse "Flavor Zone" oven. Foods are made more palatable.

6—Healthfulness
"Flavor Zone" cooking is free from noxious gases and odors and the kitchen is made a cleaner, cooler and more healthful place to work.

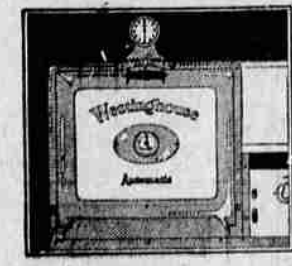


The Westinghouse "FLAVOR ZONE" oven browns and cooks automatically

It's the browning operation that creates the flavor and tang of a well cooked roast. When the outside of the meat—the "flavor zone"—is first browned to just the right degree and the roast then cooked at a lower temperature, the flavor zone is fully developed and its tastiness spreads through the meat.

The oven and oven control of the Westinghouse Electric Range have been specially designed to give "flavor zone" cooking automatically, that is, it automatically browns the roast first and then draws the flavor into the meat as it cooks at a lower temperature, without the least attention on your part.

You place the roast in this oven, make two simple adjustments, and forget your cooking until dinner-time. No other range, fuel or electric, gives such complete freedom from the kitchen, first browning, and then cooking, automatically.



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