

SOCIETY NEWS

Charming Wedding Saturday at Lowell Williamson Home

A most beautiful and charming simplicity marked the wedding Saturday afternoon of Miss Earline Johnson and Mr. Robert Williamson. The ceremony was performed at the home of Mr. and Mrs. Lowell Williamson, 1312 Oak street, the Rev. J. George Walk, reading the single ring service in the presence of only the immediate family. The bride wore a beautiful pale orchid georgette ensemble with a corsage of orchid sweet peas and pink rose buds. Following the ceremony, the guests, who numbered just twelve were seated at one table for the wedding luncheon. Mrs. Williamson had followed a very beautiful color arrangement of yellow and white with just a touch of pink, both in her home and on the table, where dainty flowers and tall yellow tapers carried out the scheme.

Mr. and Mrs. Williamson left Saturday afternoon in their car for an extended wedding tour, Clinton, Minnesota, the bride hoping to bring their objective. On their way west again they will stop and tour Yellowstone park. Both of the young people concerned in the happy event of Saturday are well known in La Grande. The bride a daughter of Mr. and Mrs. C. A. Johnson of Minnesota, came here two years ago, and has been teaching at the Greenwood school. Mr. Williamson comes from one of the prominent pioneer families in the Grande Ronde valley, being the son of Mrs. E. W. Williamson. Born and raised here, he later took work at the University of Oregon and also attended business college in Rochester, New York. He is connected with the Eastern Oregon Power and Light company. On their return to La Grande they will establish their new home in an apartment all ready for them.

First Initiation Staged Saturday

The recently installed officers of the La Grande Assembly of the Order of the Rainbow for Girls staged their first initiation in the Masonic hall Saturday night. Miss Genevieve Alder having been initiated into membership in the assembly at this ceremony. Mrs. Mae Tarkington, mother advisor of the assembly presented the new charter which now identifies the La Grande Assembly as established members of the Supreme Assembly. The new charter was dated April 16, 1929. The local assembly has been operating under letters temporary since its institution in October, 1927. There were a number of visiting Eastern Stars present Saturday evening from considerable distance.

Entertain Friends At Wallowa Hotel

Mr. and Mrs. Roy Tyler entertained a few friends at dinner yesterday at Miller's hotel at Wallowa in honor of their house guests, Mr. and Mrs. George Edwards and family of Villisca, Iowa. Places were arranged for fifteen, all of whom were former or present residents of Iowa and included, Mr. and Mrs. Edwards, their sons, Burton and Ralph, Mrs. A. L. Seeman and daughters, Charabelle and Dorothy Lou, formerly of Slough City, Everett, Jean, Paul and Bobby Hyde, formerly of Villisca, Mabel Morton, formerly of Washington, and the Tyler family also from Villisca. In the afternoon all drove up to Wonderland and spent several hours contrasting the scenery there with the plains and corn fields of Iowa.

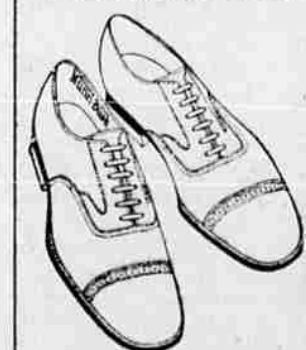
Dinner Party In Honor of Birthdays

Mr. and Mrs. Dallas W. Green entertained at a lovely dinner party Sunday evening in honor of Miss Bernice McKinney and Mrs. C. S. Paddock, who have recently had birthdays. The pretty table, where covers were laid for eight guests, as well as the home was prettily decorated with spring flowers. Bridge was played after the dinner.

Mrs. Guye Honored At Bridge Party

Mrs. E. R. Guye, who is leaving La Grande soon to join Mr. Guye

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and make her permanent home in Pocatello, Idaho, was the inspiration for a delightful party Saturday evening which was given by several of her friends at the home of Mr. and Mrs. D. B. Mosby. The Mosby home on Spring street was beautiful with its decorations of red poonies. There were four tables for bridge during the evening, guest prize going to Mrs. Guye, ladies high score. Mrs. Herbert Pattison and gentlemen's high score, John Adskin. A lovely lunch was served late in the evening.

Receive News Of Corvallis Wedding

Word has just been received in La Grande of the marriage of Miss Arleigh Kammerer to Mr. Louis H. Hall at the home of the bride's parents, Mr. and Mrs. Edward Kammerer at Corvallis. Mrs. Hall is a graduate of the La Grande high school and also of the Oregon State college and for the last four years has been in charge of the Home Economics department in the Sandy Union high school. Mr. and Mrs. Hall will make their home at Sandy. Friends here wish them much happiness in their new home.

Starkey Prairie Pioneers Meet

Yesterday the pioneers of Starkey Prairie held their annual reunion at Emigrant Springs and while all the territory round about experienced a downpour of rain, it was not so at the springs and the large crowd of from 150 to 175 people present enjoyed a day unmarred by weather conditions. The day was spent mingling and visiting with old time friends and neighbors of 40 years ago and in enjoying a short program, besides

the wonderful dinner served at noon. During the afternoon a short business meeting was called by Mrs. Howard Smith of Pendleton and Mrs. Dick Smith of La Grande and a permanent organization was perfected. Mrs. H. O. Zacher was elected president, Miss Burnett, secretary and W. T. Grider of La Grande, chairman of the program committee. Mr. Grider made an address during the program hour, his general theme being "The Home." He said in part, "Home is the best thing on earth. A man without a home has not the highest interest of the world a heart. That is the best country to live in which has the greatest number of good homes. Home is the unit of good government. It was in order to find a place where they could build their homes that urged to pioneers of Starkey Prairie on, 40 years ago. The log cabin has gone, in its place has come the bungalow. The patch of ground surrounded by a pole fence has given way to fields of grain and alfalfa. The coyote and jack rabbit have gone, and herds of cattle, hogs and sheep have come. Some of the most respected citizens of Union county grew to manhood and womanhood on Starkey prairie, and when we, as pioneers reach the end of life's journey, we can look back with pride and know we left the world a better place than we found it to be."

Announcements

The Ladies Aid society of the Methodist church will meet tomorrow afternoon at the home of Mrs. Herbert Spachbart in the Iowa district, at two o'clock. Those wishing a means of conveyance are asked to be at the church at 1:30 sharp. It is hoped that the attendance will be large as this is the last meeting of the society until fall.

The Good Will club of the Women's Relief corps will meet at the home of Mrs. Frances Plank, 1514 L. Avenue Tuesday, June 11, at 8 o'clock. All members please be present.

Family Reunion At Oesterling Home

Members of the W. E. Oesterling family held a splendid family reunion yesterday at the Oesterling home on Oak street, the affair having been held at this time especially on account of the fact that on Wednesday of this week one of the daughters with her family (Mr. and Mrs. Allen Wright and son of Baker, are leaving for South Amer-

ica where they expect to make their home. Friends will think of the family together as Mr. and Mrs. Oesterling and their children, Ben and Robert, Gladys, Wilma, Mabel and Thelma, but the list would more properly read besides the father, mother and two sons, Mr. and Mrs. J. F. Cramer and sons, Jack, Billie and Richard of Grants Pass, Oregon, Mr. and Mrs. Alena Wright and son, Alton Jr. of Baker, Mr. and Mrs. L. L. Doughlass and son, David, of La Grande and Mr. and Mrs. S. P. Lyon and daughter, Janice and son, Stanley Jr., of Pendleton. It was a very happy gathering, with a big family dinner at noon. The Wrights leave Baker on Wednesday of this week and will, in due time, sail from New York.

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MENUS

By SISTER MARY
The bride who numbers an electric waffle iron among her wedding or shower gifts is lucky indeed. Almost everybody likes waffles and there are few other dishes that will be hailed with delight at any meal from breakfast to the after-theater party. They can be used as a main course or to take the place of cake in the dessert.

Chocolate waffles and ice cream, rice waffles and creamed chicken or fish, plain waffles and maple syrup or honey, waffles and strawberries—these are just a few suggestions for varying the waffles and their ways of serving.

The crispness of the waffles makes them an ideal bread or cake substitute for a late party meal since this quality makes them more easily digested than a soft bread or cake.

The fact that waffles must be made after the guests arrive puts them in the first rank of "emergency dishes." No matter how frugal the meal, waffles are a treat. There may be no cake in the house and the ice cream may be picked up at the corner drug store on the way home, but if the hostess makes up a pitcher of waffle batter and bakes them at the table to eat with the ice cream the cake is not missed and the hostess need make no apologies.

Don't Wash the Iron
Never wash a waffle iron! Of course the cast-iron must be seasoned before using, but after that even this material should not be washed. After each baking wipe with soft crumpled paper and remove all crumbs with a stiff brush kept for the purpose. The directions which come with each particular make of iron will tell how to "condition" and use the iron for baking. Most irons do not require greasing but if this is necessary an unsalted fat should be used.

Since it's much more convenient to pour the batter from a pitcher than to dip it with a spoon

from a bowl, an attractive pottery or glass pitcher is a worth while addition to the equipment.

The following rule is an excellent basic recipe which can be used for many variations:
Two squares of chocolate can be melted and added with 1/2 cup sugar to make chocolate waffles. Decrease the amount of flour two tablespoons.
For gingerbread waffles, add 1 cup of molasses heated to the boiling point with butter and 2 teaspoons ginger to the basic rule.
For rice waffles, add 1 cup cooked rice for 1 cup of flour.

Policeman Shot In Chicago Last Night

CHICAGO, June 10. (AP)—Earl Leonard, a motorcycle policeman, was shot dead last night by a man he had arrested for running by a red light. The slayer and his companions — three men and four women — fled. Later all surrendered except Patrick Joyce, the one named as the killer.

Joyce, a hoodlum with a court and jail record, made threats as soon as the officer overtook the car, the others stated.

When the officer had herded his prisoners to a call box, Joyce yanked loose from the others, they said, and fired one shot into Leonard's head.

A soft cloth dipped in vinegar will clean the steel on oven doors while warm.

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