

Society News

Stoddard Home At Pondosa Scene Of Enjoyable Party

Mr. and Mrs. John Stoddard of the young members of the young men's and young women's Mutual Improvement Association, stake boards at their home at Pondosa last evening. Six carloads from La Grande folk drove to the lumber community for the evening, including board members and their guests.

Following a brief business meeting of the two boards a "feed" that included fried chicken and "roasting ears" was enjoyed by the 32 guests. The supper was spread in the Dunham Wright orchard. A jolly social evening was spent. Mr. Stoddard is first counselor to the young men's association.

Choral Society Enjoys Picnics

Two jolly picnics have made the past week a delightful one for members of the Lutheran Choral Society and their friends.

On Sunday society members and guests, numbering about 22, enjoyed an all-day picnic at Cove, with swimming and a picnic dinner as diversions.

Last evening a party of about 35 went to Cove for a seven o'clock swim and a wicker roast. The society has been enjoying a series of social events during the summer that it is not being actively organized. Their chorals activities will be resumed soon, with the return of the Rev. and Mrs. Leif Aasen.

Lillette Leighton Is Complimented

Honoring Miss Lillette Leighton and Merle Telferson, of Madras, whose engagement has been announced, Miss Louise Leighton was hostess of a party last evening at the R. W. Leighton home on Cedar street.

The evening was spent at games and at its close refreshments were served.

Mr. Telferson is visiting in La Grande from Madras where Miss Leighton is teaching in this high school. Mr. Telferson is agent for the Union Oil company in that city.

Guests of Miss Leighton were Miss Mary Lou Piper, Miss Evelyn Piper, Miss Berneta Pierson, Miss Natalie Ebert and Miss Lillette Leighton, Vernon Patten, Jay Kendrick, George Moats, Adm. Leighton, George Gillison, and Eugene Cates, and Mr. Telferson.

Birthday Party At Coleman Home

Little Miss Elaine Roberta Coleman celebrated five little friends at a matinee party recently, on the occasion of her fifth birthday anniversary.

Following the theater the young guests enjoyed games and a pretty birthday luncheon was served by Miss Elaine's mother, Mrs. William Coleman.

Guests of Miss Elaine who helped her celebrate her birthday were Helen Noland, Eliza and Desmond Larson, Henrietta Spivey and Fry or Adkin.

Miss Fergus Weds Clarence S. Lee

Announcements were received here yesterday of the marriage of Miss Elizabeth Fergus, daughter of Mr. and Mrs. W. E. Fergus, of Pendleton, to Clarence S. Lee, at Minneapolis, Minn., on May 31.

Miss Fergus graduated from the Pendleton high school in 1925 and has been with the business office of Bond Brothers department store since that time. She was a popular member of the younger set in Pendleton and has many friends in La Grande as well where she made her home before going to Pendleton about eight years ago.

Miss Fergus is the niece of Mr. and Mrs. J. H. Kenney, of this city.

Mr. and Mrs. Lee will be at home after September 10 at Abester, S. D.

Auxiliary Plans Tuesday Picnic

The L. S. to the R. of L. F. and E. made plans for an interesting picnic Tuesday at Pine Cove at which they will entertain their husbands when they met in regular sessions at the K. of D. hall Tuesday evening.

Mrs. Edward Streiff, president of the auxiliary organization, was in charge of the meeting at which there was a large attendance.

The picnic is to begin at about 1:30 o'clock Tuesday afternoon, it was planned. Husbands will join their wives shortly after five o'clock and will have a swim, preceding picnic supper.

Bride-To-Be Is Honored at Party

To compliment Miss Lillette Leighton and Merle Telferson, of Madras, Miss Berneta Pierson and George Moats entertained at a delightful swimming and breakfast party at Pine Cove yesterday morning. The hotel of Miss Leighton and Mr. Telferson was announced in June.

The several couples who were guests of Miss Pierson and Mr. Moats enjoyed an early morning dip and breakfast, returning by eight o'clock.

Miss DeLoney To Wed Mr. Vanderpool

Friends of Miss Kathleen DeLoney will be interested to know that her parents, Mr. and Mrs. A. J. DeLoney, have announced her engagement to Monroe Vanderpool, Mr. and Mrs. DeLoney and their daughter now make their home in San Bernardino, Cal., but lived here a few years ago, leaving this city in 1927.

Miss DeLoney attended high school in La Grande and has many friends here among the younger folk.

The date of the wedding has been set for September 12 and it will be held in an L. O. S. church there at seven o'clock.

Parkdale Club In Meeting Yesterday

A happy afternoon was spent at the city park yesterday afternoon when the Parkdale club held its semi-monthly meeting. There was no business session, the afternoon being devoted entirely to visiting. At about four o'clock luncheon was served. There were twelve members and a guest present for the day.

Reception Will Honor Miss Sayre

Mr. and Mrs. E. A. Sayre are inviting their friends to call for a narrow afternoon and evening at a farewell reception for their daughter, Geneva, who is leaving soon for China. They are entertaining at their home at 1304 Fourth street.

SCHOOL FOR HOUSEWIVES OPENS HERE

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dinner can be served, cheaply.

She used a hamburger loaf as her foundation, and carrots, squash, potatoes and peas as her vegetable and salad foods, with an inexpensive lemon pudding as dessert. There was no very costly or impractical item on her menu and she demonstrated, as she prepared it, how the "little things" that make a dinner interesting and pretty can be done. Her yellow and green color scheme was effective.

"You'd be surprised what funny mistakes women can make when they give you recipes, so I've tested every one of these for you and I know they're fine," she confided in discussing the method of preparing each of a number of recipes which were presented in written form for the audience.

Many Hints

A host of little hints Mrs. McLean had—suggestions for using canned cream, scalded and cooled, for whipping cream; a way to steam your rolls off easily after cooking; ice-box rolls that can be kept and made up in different ways; the use of a looseleaf cake pan for baking scones. Points were being noted busily as the girls listened obediently to her suggestions. Occasionally a question came from the audience; throughout the whole afternoon there was that thoroughly natural and homelike atmosphere that Mrs. McLean creates so that her listeners have a feeling of informal personal association with her, rather than of being a remote audience.

Table service was carefully demonstrated. The home economist explained that the common sense way had become the best way in a modern day when useless waste of time and fuss was on the black list.

Award Prize

In the attendance drawing that followed, Mrs. Gilbert Hunter won the electric fan, given by the Eastern Oregon Light and Power company. Mrs. Jesse Crum received the six month subscription to the Observer that is the second daily attendance prize. Third, fourth, fifth and sixth—49-pound sacks of flour—went to Mrs. George W. Gordon, Mrs. William Bouslet, Mrs. L. Parks, Mrs. Lynn E. Hill, Mrs. C. L. Hazen and Mrs. William Smith received three-pound cans of Snowdrift and Margaret E. Merritt and Edith Prout won cans of Wesson Oil. A two-pound can of Scullions coffee went to Mrs. Frank Giltner. Schilling's baking powder was won by Bertha Witherspoon and Mrs. P. W. Keller. Several boxes of Schilling's spices, mustard and vanilla were presented to Mrs. L. Denham, Mrs. Lela A. Jones and Elsie L. Parks. Mrs. E. E. Harmon, Mrs. Roy Prout, Mrs. Otis Buchanan and Anna C. Barnes, and Mrs. C. C. Clark won containers of Leslie's salt.

The Lady Washington silver, used by Mrs. McLean at the table, has been given for use at the cooking school through the courtesy of Birnie's Jewelry. Plate ware has been loaned to the school by Richardson's Art and Gift store.

TEA REFRESHMENTS

- August 23—Friday
- Punch for 100—
 - 7 cups four hour salad.
 - Molded cheese salad.
 - Orange bread.
 - Mexican treat.
 - Pidge.
 - Date filled squares.
 - Pecan rolls.
 - Gingerale salad.
 - Quick brown sugar cake.
 - Salad oil chocolate cake.
 - Yum Yum cake.
 - Dark spiced cake.
 - Ice cream cake.
 - Toasted salad sandwiches.
 - Southern sandwiches.
 - Hamburger sandwiches.
 - Onion sandwiches.
 - Lobster or shrimp sandwiches.
 - Toasted buttermilk cheese biscuit.

Punch for 100—

- 2 qts. cold black tea.
- 3 dozen lemons.
- 1 dozen oranges.
- 2 pt. cans grated pineapple.
- 1 c. maraschino cherries.
- 1 c. sugar.
- 1 c. water.
- 1 qt. sugar and water. Cool. Extract juice from lemons and oranges. Combine all ingredients with syrup. When ready to serve dilute to make 3 gallons using all water or part gingerale with water.

Decorated Ice Block—

- Use water or lemonade in refrigerator pan. When partially frozen pour out water, place decorations in ice. Add rest of liquid and freeze solid.

Twenty-four Hour Salad—

- 1/2 c. sugar.
- 1/2 c. flour.
- 1/2 c. salt.
- 2 egg yolks.
- 1/2 c. lemon juice.
- 1/2 c. pineapple juice.
- 1/2 c. whipping cream.
- 1 c. pineapple.
- 1 c. white cherries.
- 1 c. almonds.
- 1 c. marshmallows.
- Mix sugar, salt and flour. Add egg yolk and fruit juices. Cook in double boiler. Beat till thick. Cool. Add whipped cream. Drain fruit and fold all ingredients in. Allow to stand in refrigerator 24 hours. Serve on lettuce.

Molded Cheese Salad—

- 2 tsp. gelatine.
- 1 c. boiling water.
- 1/2 lb. cheese.
- 1 green pepper.
- 12 stuffed olives.
- 1/2 cup hot meats.
- 1 pineapple.
- 1/2 c. whipping cream.
- Soak gelatine in cold water. Dissolve in boiling water. Cool. Grind cheese, pepper, olives, nuts and pineapple. Add salt, gelatine, when partially set fold in whipped cream. Chill or freeze. Serve with mayonnaise.

Orange Bread—2 Loaves—

- 4 tsp. baking powder.
- 1/2 tsp. salt.
- 1/2 c. sugar.
- 1/2 c. shortening.
- 1 c. milk.
- 3 eggs.
- 1/2 candied orange peel.
- 1-1/2 cup syrup from candied peel.
- Sift flour, baking powder, salt and sugar. Cut in shortening. Add milk and beaten egg. Stir in candied orange peel and syrup. Bake in loaf pan 7 1/2 x 3 1/2 x 2 1/2 inches at 350 degrees Fahrenheit.

Candied Orange Peel—

- Remove peel in quarters from 4 oranges. Cover with cold water. Boil slowly till soft. Drain. Cut in thin strips with scissors. Boil 1/2 c. water and 1/2 c. sugar until it spins a thread. Cook strips in syrup 5 minutes. Drain.

Mexican Treat—

- 1/2 c. sugar—caramelized.
- 1/2 c. milk.
- 2/3 c. sugar.
- 1/2 c. butter.
- 1/2 c. nuts.
- 1 tsp. vanilla.
- 1/2 cup milk, sugar and butter. Add caramelized sugar. Roll to soft ball stage. Let stand without stirring till thoroughly cool. Beat, add vanilla and nuts. Beat till stiff. Knead as bread. Roll up in 2 logs 1" thick. Store in tight tin box. Cut when wanted.

Fudge—

- 2 c. sugar.
- 3 squares bitter chocolate.
- 1 c. sour cream.
- 1/2 tsp. soda.
- 1/2 tsp. salt.
- 1 tsp. vanilla.
- Cook till sugar is dissolved, stirring well. Boil to soft ball stage. Let stand without stirring till thoroughly cold. Add 1/2 tsp. vanilla. Beat till stiff. Drop from teaspoon into patte shapes. Store in tight tin box.

Date Filled Cookies—

- 1 lb. dates stoned.
- 1 c. water.
- 1/2 c. butter.
- 1/2 cup lemon juice.
- Cook to a paste.
- 1 c. fat.
- 1 c. brown sugar.
- 1/2 c. soda.
- 1/2 c. cold water.
- 2 1/2 cup oats.
- 1 tsp. salt.

Roll out—

- Roll out bread or roll dough into a rectangle 1/2" thick. Spread with butter, 1/2 c. sugar, 1/2 c. broken pecan meats. Roll up and cut 1" thick. In an iron fry pan melt 1/2 c. butter 1/2 c. brown sugar. Place in the rolls, end side up. Let rise. Bake. When done turn up side down. Serve hot or cold.

Gingerale Salad—

- 3 tsp. gelatine.
- 1 1/2 cup water.
- 1 c. gingerale.
- 1-1/4 c. lemon juice.
- 2 tsp. sugar.
- pinch salt.
- green coloring.

Soak gelatine in cold water. Dissolve in boiling water. Add sugar and salt. Cook. Add gingerale and lemon juice. Add 1 c. chopped celery, 1 c. sliced pineapple, 1 c. chopped apple, 1-2 c. sliced crystallized ginger. Mold, serve with mayonnaise.

Quick Cake—Brown Sugar

- 1-1/2 c. soft butter
- 1-1/2 c. brown sugar
- 2 eggs
- 1-2 c. sour milk
- 1-1/4 c. flour
- 2 tsp. baking powder
- 1-1/2 tsp. soda
- 1-2 tsp. cinnamon
- 1-2 tsp. nutmeg
- 1-2 lb. dates or 3-4 egg raisins.

Put all the ingredients into a bowl. Beat with a cake spoon 2 minutes. Bake in 2 layers in 8 inch pans at 350 degrees.

Frosting

- 1-1/2 c. soft butter
- 1-1/4 c. cream
- 1 tsp. vanilla
- 1-2 tsp. lemon powdered sugar

Beat with spoon till thick enough to spread on cake.

Salad Oil Chocolate Cake

- 1-1/2 c. salad oil
- 1-1/2 c. hot water
- 1 tsp. vanilla
- 3 eggs
- 4 sq. chocolate
- 3-4 c. nutmeats
- 1-1/4 c. flour
- 1-2 tsp. salt
- 1-2 c. milk
- 1-1/2 c. sugar
- 2 tsp. baking powder

Beat yolks. Add milk, vanilla and sugar. Melt chocolate in hot water. Stir into first ingredients. Sift flour, baking powder and salt. Add milk. Beat into chocolate mixture. Add salad oil. Beat. Fold in stiffly beaten whites. Bake in 2 layers in 9 inch pan. This is a moist cake that keeps well.

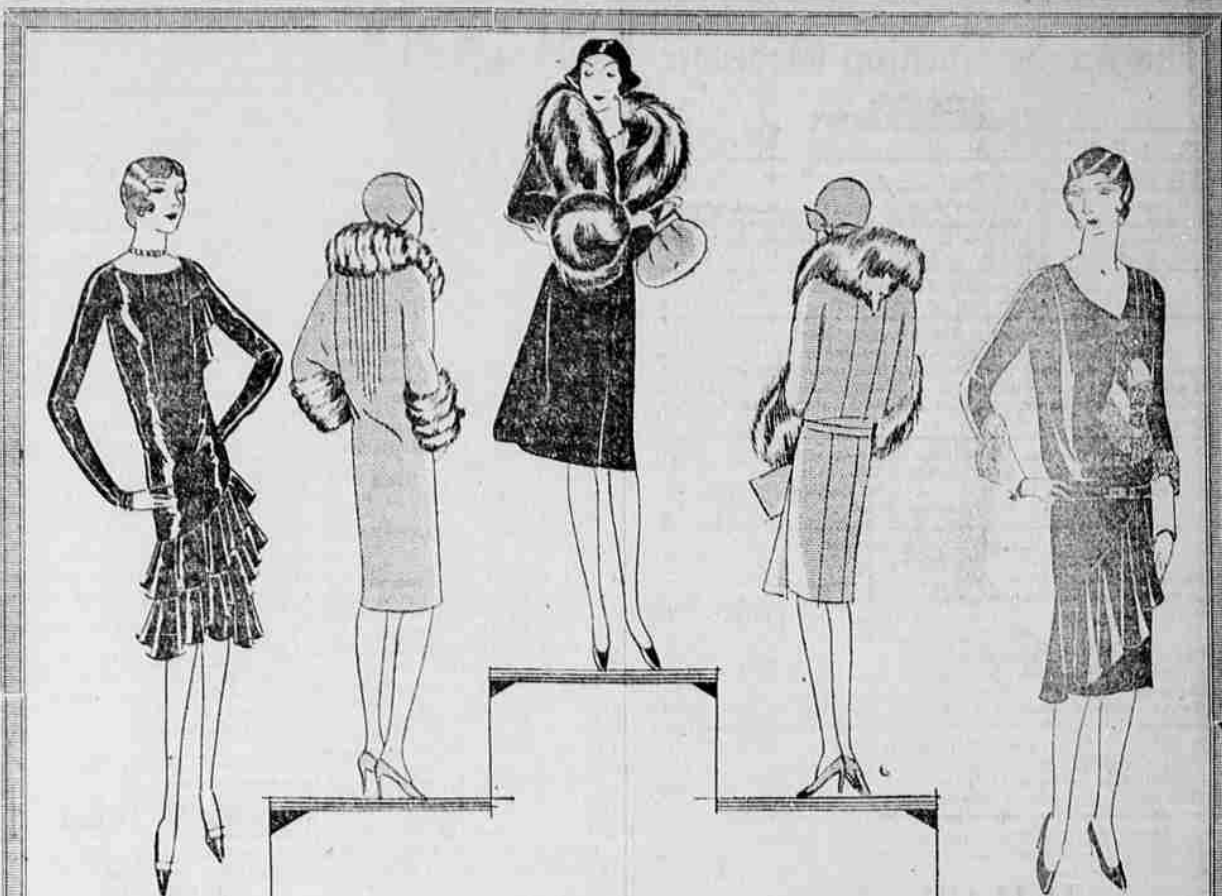
Dark Spiced Cake

- 1-1/2 c. brown sugar
- 1-2 c. molasses
- 2 eggs
- 2-2 c. raisins
- 1-2 c. strong coffee
- 2 c. flour
- 1 tsp. soda
- 1 tsp. baking powder
- 1-1/2 tsp. salt
- 1-2 tsp. cinnamon
- 1-2 tsp. cloves
- 1-2 c. currants
- Mix in conventional cake method. This cake keeps well and can be cut in small shapes to treat.

Yum Yum Cake

- 1 pkg. puffin candies
- 1-1/2 c. Cinnamon or 1-2 c. butter
- 1 c. brown sugar
- 1 c. hot water
- 1-2 tsp. cinnamon
- 1-2 tsp. nutmeg
- 1-2 tsp. cloves
- 1-2 tsp. cloves
- Cook all these ingredients 5 minutes in a covered pan to plump raisins. Cool. Add 1 c. broken nut meats. 1 tsp. soda, 1 tsp. salt, 1 tsp. baking powder, 1 c. flour, 1 tsp. vanilla, 1 tsp. lemon. Bake in 9 inch pan 25 minutes. This cake is left in the pan and cut into squares as wanted. It improves in flavor when stored in a closed box.

Ice Cream Cake



First Showing of
New Autumn Fashions
Putman's as usual present an early exhibit of the new and correct modes which retell the popularity of styles for the new season.

THE NEW FALL MODE IN FROCKS
Down goes the hemline on the new frocks as the Fall 1929 introduces an entirely new silhouette, a silhouette so different it makes last season's Frocks look old fashioned — for now the waist line is indicated, suggesting a slight very interesting curve, and the knee is covered lending a fascinating long line equally becoming whether one is tall or short—an important new fashion—first sponsored in PUTMANS Fall Collection.
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THE COATS ARE SMART
The idea of the new silhouette as expressed in the new Frocks is also developed in the new coats. Slightly longer, new flares, new fitted models as well as the straight lines of more conservative style. The new wrap collar lends a youthful note that is decidedly chic—the new furs are beautiful and flattering. Putman's collection of exclusive Fall Coats for travel, sport and dress wear are ready for your approval.
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CHILD SAVED FROM DEATH BY RAILROAD MEN

CHATHAM, ORE., Aug. 22 (AP)—Donald McGregor, 7 years old, with his hand caught in a switch started at approaching death today as a locomotive rumbled down the rails which pinned him. Prompt action by section men and the watchful eye of the engineer in charge of the locomotive saved his life.

The boy had been sitting on the switch rail watching section men ballast the road. A short distance away a tower operator closed the switch for the approaching engine and Donald's fingers were caught in a vise-like grip.

His cry of pain brought section men to his aid. Some endeavored to pry the rails apart with crow-bars but failed. Others ran toward the oncoming engine and waved to the engineer who was able to bring the locomotive to a stop a short distance from the trapped youngster.

Names Representative
RALEIGH, Ore., Aug. 22, (AP)—Governor Patterson has appointed Ronald G. Calvert, editor of the Oregonian, to represent him at the conference of western governors which will be held in Salt Lake City August 24 and 27.

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