

Society News

Effie Blanchard, Clarence Berry Wed Yesterday

One of the most charming of December weddings took place yesterday when Miss Effie Blanchard, daughter of Mr. and Mrs. William Perry Blanchard, and Clarence Berry, son of Mr. and Mrs. Harvey Berry, were joined in marriage at the home of the bride's parents.

While the strains of the beautiful "Wedding March," by Mendelssohn were played by Mrs. Josephine Anderson, little Glenna Mae Rogers led the procession down the stairs of the Blanchard home. Glenna Mae was dressed in pink and scattered sweet peas and petals in the wake of the bridal party. Robert Blanchard was the ring bearer. The matron of honor, Jeanette Blanchard, was lovely in a dress of pale green georgette with a cluster of orchid sweet peas.

In a becoming dress of jade green moire, Miss Katherine Metcalf was the maid of honor.

The bride wore a beautiful creation of pink flat crepe with an over drape of marionette crepe in a lighter shade, which was hand decorated with silver, and carried a shower bouquet of pink rose buds and frezias. She met her father at the base of the stairs. Gene Perry was the attendant to the bridegroom. Only relatives of the bride and bridegroom were present.

Under an attractive seasonal arch of evergreens and pink roses, the nuptials were performed by Grant Beaman, a bishop of the L. D. S. church.

Following the wedding ceremony a delicious dinner was served with covers for 32.

Both the newlyweds are graduates of La Grande high school where they were active in school events. Mrs. Berry is especially well known due to her music. They will live at the home of her parents while Mrs. Berry, a student at the Eastern Oregon Normal, attends school.

Christmas Party At Eagles Hall

A jolly Christmas party was held recently at the Eagles hall for the members of the E. O. E., the auxiliary and their families. After the program a gift was presented to Zack Lilly, by the ladies auxiliary, who also sent gift boxes of appreciation to the needy.

"Silent Night," played by the Wilcox orchestra, was the opening number of the program. "It's a Wonderful Life" and Junior Thompson sang Christmas songs, which were well received. Mary Marr presented a recitation. A clever waltz dance by Helen Louise Miller, was entertaining. Kathleen Huff sang a song. Leone Stace gave a recitation and Margaret and Mabel Totorica sang. A recitation was presented by Alia Totorica, and Ada and Marie Thompson sang a song.

Christmas sentiments were expressed by the Spicer boys, and Milton and Eugene Shultz sang a song, after which Ada Thompson presented a monologue. A reading given by Millie Hanson was followed by a recitation by Virginia Gilmer. A pleasing banjo and accordion duet was presented by Milton Valley and Byron Horton. Mrs. Arthur Marr gave a reading, and Christmas carols were sung by Sylvia Turn and Milton Shultz. The audience joined in the singing of "Jingle Bells," and a selection by the orchestra concluded the program, after which Santa Claus appeared and presented Christmas favors.

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Eastern Star To Install Officers

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Only a superman can stand this restless and driving pace. The tired body and brain cannot go on this way forever. Colic, little threads of invisible thoughts, spin in the man's head until everything is topsy turvy and then—the final breakdown.

Can such a condition be remedied? Can the mind be brought to peace and its former restfulness? Can the body be built up until it is again healthy and strong? Yes, Doctors can't do it; medicine can't do it; but complete mental and physical rest, far away from one's usual environment can. Asking the family doctor in time might have saved a lot of this trouble, but now the worn out body needs plenty of relaxation and the mind must be freed from its entangled thoughts by plenty of sleep. The restless body, whether playing golf or fishing, soon loses its little tremble. The mind begins to untangle its skeins and the man, when he gets to bed at a reasonable hour at night, finds that he is so wholesomely exhausted from buffeting the glowing winds and breathing the fresh, wholesome air, that he falls into a dreamless sleep and wakes up in the morning feeling refreshed and ready for another day's round of pleasure. Soon he is thinking straight again; the wrinkles of care have left his brow and finally the upward turn to his lips indicate the smile which has been missing for so many weeks or months.

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By Sister Mary

Plum pudding seems almost as much a part of Christmas as holly and carol singers and is one of the viands which dates back to the days of the Normans.

The housewife who likes to follow traditions would have her plum puddings made ready for "stir-up Sunday." This is the last Sunday in Trinity and this year was the 24th of November. Mine's meat and plum pudding should be stirred by each member of the family so that they may share in the good luck allotted to the household for the coming year.

Few women of today make plum pudding so long in advance of the time when it will be wanted. A week or two before Christmas allows time for ripening and presents no problem of storing.

The very rich plum pudding is full of fruit and spices and is of high food value. Only small servings should be given at the end of a "big" Christmas dinner.

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Rich Plum Pudding

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Xmas Party For Sunday School

The Presbyterian Sunday school celebrated one of the most pleasant Christmases in its history, Tuesday evening, at the church. The program consisted of the cantata and pageant "Joy of the World" which was presented by a vested choir, school, and characters in costume, under the direction of Mrs. S. B. Morgan, pianist, and Haverly H. Hanson, organist, assisted in the staging by Mrs. Turner Oliver, superintendent of the school, Miss Margaret Anson, Mrs. Jack Ferris, and Miss Charlotte Kuhl.

A lighted Christmas tree just outside the church door greeted the school's guests as they arrived. Another lighted tree was in the foyer, and the stage was set with a number of undecorated trees and two lighted. Each episode was perfectly portrayed in the diffused, mellow lighting. To the notes of the "Fore-light March," a piano and organ duet, the procession of singers and characters proceeded down the aisle. The assembled congregation joined in the singing of "Hark, the Herald Angels Sing." Prayer was offered, and the program proceeded depicting the story of the ages. The tableau with the "Shumber Song of the Madonna" was most effective, and the program closed with the singing of "Joy to the World."

Santa's sleigh-bells were heard as he came inside the church. His cheery greeting brought shouts of wonder and joy from the children. The L. & L. Drug Co., W. H. Eisman, manager, helped to bring happiness to many by presenting to the beginner's department about 80 dolls, toys and other gifts.

Lutheran Society Enjoys Social

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cups seeded raisins, 1 cup shredded orange peel, 1 cup shredded citron, 1 cup shredded candied lemon peel, 1 cup chopped nutmeg, 2 cups stale bread crumbs, 4 eggs, 1 teaspoon salt, 1-2 teaspoon grated nutmeg, 1-4 teaspoon ground cloves, 1 teaspoon ground cinnamon, 1 cup brown sugar, 4 tablespoons molasses, 1 cup blanched and shredded almonds, 1-2 cup flour, 1-2 teaspoon soda, 4 tablespoons currant or any tart jelly, 2 tablespoon strong cold coffee.

If preferred, 1-2 cup elder or grape juice can be substituted for the molasses. Jelly and coffee infusion, but the combination of these three ingredients gives richness of both color and flavor.

Chop fruit and wet with flour. Add crumbs and mix well. Beat yolks of eggs until thick and lemon colored and add to first mixture. Add spices, salt, sugar, molasses, jelly and coffee with soda dissolved in it. Mix thoroughly, and fold in whites of eggs beaten until stiff and dry. Turn into a large well-oiled mold or one smaller mold and as many individual ones as wanted and steam three hours. One large mold will require four or five hours of steaming. Serve with golden sauce.

Golden Sauce

One cup sugar, 1-2 cup butter, yolks 3 eggs, 1 cup whipping cream.

Beat yolks of eggs until thick. Gradually beat in sugar. Cook over hot water, heating constantly with a Dover beater and gradually adding butter. Cook until mixture coats a metal spoon. Remove at once from fire. Chill thoroughly. Fold in cream whipped until firm. Flavor lightly with vanilla. Chill before serving. This sauce can be frozen in an iceless refrigerator or packed in six parts ice and one part salt and frozen without stirring.

One of the canned vegetables that lends itself especially well to made dishes for winter use is corn. Scalloped corn, corn croquettes, corn fritters, corn soufflé and chowder all are excellent hearty dishes for "stir-up" winter weather. Corn croquettes and corn fritters are both deep fat confections

and are particularly suitable for winter use. Fritters are an ideal "stretch" when the man of the house brings a roast at the last minute. And croquettes make a delicious and novel addition to the planned company dinner. They can be made early in the morning and shaped ready for frying when wanted.

Corn Fritters

One to 2 cups solid-canned corn, 1 egg, 2 cups flour, 4 teaspoons baking powder, 1-4 teaspoon salt, 2-4 cups milk (about).

The amount of milk depends largely on the solidity of the corn. A fritter batter is a "drop" batter but not a stiff batter. Beat eggs until light and beat in about 1-2 cup milk. Mix and sift flour, salt and baking powder and add to first mixture with corn. Mix thoroughly and add more milk if necessary. Drop from spoon into deep hot fat heated to 275 degrees F. Fry with temperature at 350 until a golden brown on all sides. Drain on brown paper and serve with or without syrup as wanted. If a

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