

# Society News

## Announcement Of Engagement Made During Holidays

Among other holiday engagements and marriage is the announcement of the betrothal of Miss Ruth Richmond, daughter of Mr. and Mrs. W. P. Richmond of Eugene to the Rev. Woodley of this city. The wedding will be an event of late spring.

Both are former students at the University of Oregon, where Mr. Woodley was active in football and basketball and affiliated with Kappa Sigma, national fraternal organization.

Miss Richmond is employed at the Fruit and Hellen Insurance Agency in Eugene, and Mr. Woodley is athletic director and football coach at La Grande high school.

## Delightful Bridge Party at Union

A number of La Grande women were guests yesterday at the home of Mrs. Ralph Hutchinson of Union when three tables of bridge were enjoyed during the delightful afternoon.

Honors for high score were won by Mrs. Lloyd Young, of La Grande, and second award was presented to Mrs. Walter Gardner, also of this city. Dainty refreshments were served following bridge.

## Good Times Club In Annual Dance

One of the outstanding events of the Good Times Dancing club's program during the fall and winter season, was the annual dinner dance, held last evening in the La Grande hotel with about 45 couples present.

A delightful dinner was served at tables seasonally centered with clusters of red flowers. In the gold room followed by several pleasant hours of dancing in the ballroom, which was attractively decorated with Christmas trees.

Party caps, favors, noisemakers

## Watch Party Held At I. O. O. F. Hall

Many members of the Odd Fellows and Rebekah lodges attended the entertainment held last evening in the I. O. O. F. hall to welcome the new year.

Dancing was the diversion of the evening, with the following entertainment: a clog dance, by Mrs. George Richardson; an orchestra dance, by Miss Fahl; and a musical number by Leslie Hale on his musical saw.

A delicious buffet luncheon was served; and the new year was ushered in with horns and noisemakers. The hall was attractively decorated for the event.

## C. E. Watch Party Held Last Night

Members of Christian Endeavor of the Presbyterian church enjoyed a watch party last evening in the church basement with a jolly crowd in attendance.

During the evening games were played and refreshments were enjoyed.

## Mrs. Wasson Weds Charles Hensley

An event of Monday was the quiet wedding ceremony of Mrs. Emma D. Wasson, of this city, and Charles E. Hensley, of Union, which took place at the Baptist parsonage, with the Rev. Marcus C. Godwin officiating.

Mrs. Hensley is street commissioner at Union where they will make their home.

## Announcements

The Home department of the First Presbyterian church will meet at the home of Mrs. T. A.

McKinstry, 1309 Fourth street, Thursday afternoon at 2:30 o'clock. All members and friends are urged to be present.

The regular meeting of the Men's club of the Presbyterian church will be held Thursday night, Jan. 2, at the home of Dr. J. L. Ingle on Second street. Colonel Eberhard will address the members, using "Civics" as his subject.

## H. H. COREY APPOINTED

SALEM, Ore., Jan. 1 (AP)—H. H. Corey of the state public service commission has been appointed a member of the legislative committee of the national association of railroad and utility commissioners, the purpose of which is to oppose the Coughlin bill now pending in congress. This measure provides for federal regulation of all utilities except railroads. The committee will be in Washington by January 6 to appear at hearings on the bill held by the senate committee on railroads and utilities. Mr. Corey has not decided whether he will be able to attend. The legislative committee has 19 members.

## Origin of Popular Phrase?

But enough of this; there is such a variety of game springing up before me, that I am distracted in my choice, and know not which to follow. It is sufficient to say, according to the proverb, that here is God's plenty.—Dryden, "The Cantabrigy Pilgrims."

## Scientific "Follies"

The so-called seven follies of science are the antiquity of the earth; the duplication of the cube; trisection of the angle; perpetual motion; transmutation of metals; fixation of mercury; the elixir of life.

## The Really Great Thing

I find the great thing in this world is not so much where we stand as in what direction we are moving.—Oliver Wendell Holmes.

## MENUS

### By Sister Mary

Orange bread is delicious to serve with afternoon tea. Plain bread and butter sandwiches of the bread are dainty and most compatible with tea.

If a more elaborate sandwich is wanted, cream cheese and nuts make an excellent filling.

Either yeast bread or quick bread can be flavored with orange. The yeast bread keeps better, so if the bread must be made long before wanted this rule is more desirable.

**Orange Bread (Yeast Method)**  
One cup cornmeal yeast, 4 cup orange juice, 2 tablespoons grated orange rind, 4 tablespoons sugar, 2 tablespoons melted butter, 1/2 cup candied orange peel, 1 egg yolk, 1-2 teaspoon salt, 1-4 cup lukewarm water, 2 cups flour.

Dissolve yeast cake in water. Add orange juice, half the sugar, salt and 1 cup flour. Stir with a spoon until smooth and let stand covered in a warm place until bubbly and doubled in bulk. Add remaining sugar, butter, orange rind and finely chopped candied peel and egg yolk. Mix well and add remaining flour. Use as little flour as possible. Knead until smooth and elastic and put into mixing bowl. Cover and let rise in a warm place until double in bulk. Shape into a loaf and let rise again. When double in bulk bake one hour in a moderately hot oven.

### Orange Bread (Quick Method)

Four cups pastry flour, 4 teaspoons baking powder, 1 teaspoon salt, 1-1/2 cup sugar, 1/2 cup melted butter, 2 tablespoons grated orange rind, 1-2 cup orange marmalade, 1 egg, 1-2 cups milk.

Mix and sift flour, salt, baking powder and sugar. Beat egg until light and add with remaining ingredients to dry mixture. Mix thoroughly and turn into a well-oiled bread pan. Let rise 15 minutes and bake 50 minutes in a moderate oven.

Christmas foods as well as Christmas decorations are made more interesting by some of the quaint superstitions which cling to them. Each nation observes its cherished customs and traditions and we have borrowed many of them that could be adapted to our particular needs. Some of the customs come down through the ages since before Christ was born and the day itself, December 25, was originally the beginning of the winter festival of ancient Greece.

Holly was used as a symbol of joyousness at pagan festivals. Later the English believed that the sharp holly leaves represented the thorns Christ wore upon the cross and the little red berries the drops of his blood.

This giving of gifts to the poor at Christmas is traced to the folktale that among the beggars who came to the doors at Christmas time was the Christ child in disguise and that whatever was given to the poor at this time was in reality given to the child.

**Other Yuletide Symbols**  
The bear's head and the Christmas peacock were delicacies of medieval days which are used today only on Christmas cards as symbols of yuletide.

Mince pies were originally pies of pork. Pieces of pork and bits of flesh of the bear slain in honor of the sun god were baked in a paste. In the Middle Ages, the shred pie of mutton replaced the pork pie. Later the crust which held the shreds of mutton was shaped like a manger to commemorate the manger cradle of the Christ. Spices were used generously in memory of the frankincense and other spices given by the wise men. Superstition still clings to mince pie. To refuse a piece of mince pie at the Christmas dinner means that "bad luck" will attend one throughout

## 4-H Clubs Learn Reforestation To Restore Nation's Timberland

CHICAGO (AP)—The future of the forests of America now is in the hands of boys and girls. With \$1 million waste acres of land before them, thousands of members of 4-H clubs in half a dozen states are beginning to plant trees on what club leaders hope will soon be such a scale that the reforestation problem will be solved.

Michigan, which has taken a leading hand in this new enterprise, undertook in an exhibit at the recent livestock show in Chicago to demonstrate just how a boy or girl may satisfy a longing for woods and streams and at the same time rebuild the timberlands.

In Michigan, where the work is two years old 200 boys and girls already are enrolled in such work in seven counties. In Wisconsin, leading state in the enterprise, 1200 are enrolled.

Each boy and girl endeavors to plant an acre of trees and care for them for four or five years. Seedlings are furnished to the club members in Michigan by the state college of agriculture.

About 500 trees are planted on each acre in Michigan. Between each row of pine seedlings is planted a row of spruce. The young spruces at the end of five years are cut and sold for Christmas trees at a price which usually runs about \$1 each, giving the boy or girl a promise of \$500 or \$600 return from the acre at the end of five years' work.

The pines go on growing. They are unmerchantable after about forty years. In Wisconsin, community forests are being planted by the boys and girls, forests which in after years are expected to furnish recreation grounds, game preserves or even timber and fuel for the community.

Instead of being called clubs, as

## Happy New Year 1930

## PUTMAN'S

are the unit organizations of the other 4-H activities, the forestry units are called ranger camps and the members 4-H rangers. The clubs build log cabins in the woods and enjoy camp life as well as 4-H club life.

The project rapidly is becoming one of the most popular branches of 4-H club work, according to H. A. Turner, field agent of the United States department of agriculture, who has had a great deal to do with its promotion in north central states.

The boys and girls learn the art of forestry in Michigan by actual experience in the woods under the eyes of trained woodsmen as well as by instruction in taking care of their own ambury forests.

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# In the Entire Valley Practically Everybody Reads the Observer

No one realizes better than the Grande Ronde valley farmer that the agricultural news service of The Observer—the "Over the Valley" feature edited by Miss Morton—is the most extensive and most successful ever attempted by any newspaper in Eastern Oregon.

Constant contact with the producers of the valley—daily calls on wheat farmers, poultry raisers, orchard men, stockmen, farmers specializing in dairying, small fruits and vegetables—these personal contacts in all sections of the valley are the source of an ever-interesting volume of farm news not found in any other paper in Oregon.

The natural result of this unique service has been universal interest in The Observer throughout the agricultural sections of the entire valley.

# Double the Valley News and Double the Valley Circulation

Of Any Paper Circulated in the La Grande Territory

Farm readers follow farm news—the superior Valley News Service of The Observer has been followed by a steady voluntary increase in the number of farm readers the last two years—a greater number by many hundreds than ever before in the history of the paper.

# La Grande Evening Observer

"Eastern Oregon's Leading Newspaper"

**New Year's Greetings**  
May We Continue to Serve You  
During 1930 With  
Better Merchandise at Lower Prices

**Norton's Kiddy Shop**

**JOEL'S**  
Main 759 Corner Cedar and Washington

**RESOLUTIONS**

Seldom do we ever get any place unless we plan or build air castles. To make these become a true reality it is often necessary to make a few good sound resolutions.

Possibly to save a certain amount of money is one.

Joel's will help you save money — a substantial amount each and every month on groceries and meats that you need.

**Features for Thursday Only**

Mazola or Wesson Oil, qt. ....	49c	Large Head Rice, 3 lbs. ....	25c
Swansdown Cake Flour .....	32c	A. & L. solid pack tomatoes, 2 cans .....	28c
Netted Gem Potatoes, 10 lbs. ....	29c	Large Dill Pickles, doz. ....	40c

Just Try Them

We wish to thank our many patrons and friends for their loyalty during the past year. It is to them that we owe the largest year we have ever had and we know we have enjoyed the pleasure of the friendship with our customers. We wish you all health, wealth and happiness throughout the coming year.