

SOCIETY NEWS

Install Officers At Meeting Held By Organization

Installation of officers was held at the recent meeting of the Daughters of Union Veterans of the Civil War, with Jessie Nelson, past department junior vice president, installing.

Mrs. Laura Rhodes, became president; Marietta Yeck, senior vice president; Margaret Bystone, junior vice president; Lucy Tuel, patriotic instructor; Celia Gatos, treasurer; Jessie Nelson, secretary; Frances Plank, chaplain; Mollie Buck, first council member; Ora Wilson, second council member; Winnie Kimmell, third council member; Bertha Nelson, press correspondent; Blanch Yeck, guide; Mollie Duck, guard; Caroline Anderson, assistant guard; color bearers: Marion Nelson, first; Fern McCoy, second; Augusta McCoy, third; Nedra Bradshaw, fourth; Celia Gatos, musician.

Following the business session, a delightful surprise party was given Mr. and Mrs. J. R. Rhodes, honoring their twenty-fifth wedding anniversary.

A pretty wedding ceremony was performed by the Rev. R. L. Putnam, under a white bell and with an attractively arranged altar.

The organization and its mother, Mrs. Fred Braden, presented a silver gift to the honored couple.

Mrs. Marion Nelson attended the bride, and Ernest Oliver was best man.

All the bridal party was dressed in old-fashioned styles.

Following the ceremony refreshments were served, featured by a silver bridal cake. Pictures were taken of the group.

Club Session At Stoddard Home

Yesterday afternoon at the meeting of the Mother's Self Culture club at the home of Mrs. A. L. Stoddard, a study was made of the biographies of Abraham Lincoln and Robert E. Lee.

The second part of the lesson included James Fenimore Cooper and Henry Wadsworth Longfellow, reviewing their lives and their works.

An interesting discussion of Indian legends and customs was enjoyed.

The subject of the next meeting, Feb. 10 will be noted ministers.

Literature Club Discusses Nelson

One of the most delightful book reviews that have been given at the meeting of the Neighborhood Literature club was related last night by Mrs. R. S. Fleming, when she told of Robert Southey's "Life of Lord Nelson."

The club will meet at 2 o'clock Thursday afternoon at the home of Marian Bachynski at 1419 V avenue.

The First Ward reunion of the L. D. S. church will be held Thursday night in the recreational hall, beginning with dinner at 7 o'clock, followed by a program and dance.

All members of the First Ward are invited to attend.

Stock Suffers In Wallowa Co. Due to Weather

Mrs. Edna Hunter (Observer Correspondent) WALLOWA (Special) — Much suffering of young stock was reported throughout the valley and people here have welcomed the change in temperature that came about Friday after a week registering from 29 to 32 degrees below zero.

Mrs. L. E. Allen entertained the Friday Bridge club at her home. Three tables were at play and a pleasant afternoon was spent.

Those present were Mrs. C. A. Hunter, Mrs. O. F. Campbell, Mrs. C. T. McDaniel, Mrs. J. O. Kiddie, Mrs. George E. Dale, Mrs. J. A. McCham, Mrs. Edwin Marvin, Mrs. J. Ward Evans, Mrs. Barton Wade, Mrs. E. A. Seale, Mrs. Bruce Cox and Mrs. Fred Johns.

Mrs. Campbell has been in Germany and came to the United States when he was about 25 years of age. He had resided in Wallowa for the past 15 years and at the

perhaps the greatest naval hero of all time. He was he who was the deciding factor in making England mistress of the seas. The miraculous touches often in his life, for many times, he would disregard authoritative orders, and win. This naval hero was small in body, but had something in spirit that caused his remarkable successes, for he never had a mutiny, it is recorded.

Charming Dinner And Card Session

Mr. and Mrs. George McDonald delightfully entertained the T. and C. club last night at their home with a charming dinner at 7 o'clock. Pinafole was the diversion of the evening with four tables at play and Mr. and Mrs. Louis Standley winning honors for high tally. A guest prize was presented to Mr. and Mrs. Charles Blinger.

Art Class Meets With Mrs. Wright

At the meeting of the Ramblers Art class yesterday afternoon in the home of Mrs. J. K. Wright, an interesting account of the Cortez conquest of Mexico was presented by Mrs. William Miller.

Elks Dance Will Be Held Tonight

Another of the pleasant informal Elks dances which the lodge members and their wives have enjoyed during the late fall and winter season, will take place this evening, with the Star Novelty orchestra furnishing the music. Refreshments will be served and plans are made for a large attendance, according to an announcement from the Elks' social committee today.

Supreme Forest Circle In Meeting

All members were present at the meeting of the Supreme Forest Woodman circle yesterday afternoon at the home of Sovereign Eugele, Laura Oliver, guardian, presided over the meeting, when it was decided to continue the polyanthus for another year, and names were drawn.

Three auditors, Floodie Engel, Loyals Hutchison, Minnie Brown, were appointed for the following term. A social meeting for Feb. 10 was planned to be held at Mrs. Engel's.

Camp Fire Group Studies Symbols

Symbols were studied by the Tatapochoon Camp Fire group when it met yesterday afternoon in their room of the Lutheran church. Mrs. Leif Awee, guardian, led the study.

Announcements

Mrs. Mable Doty, librarian at the La Grande public library, who is well known for her interesting book reviews and book talks, will speak to the Young Woman's Glee club of the M. L. A. on books for girls from the age of 18 to 23, with a review of some of the later and more popular books for those of that age.

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Religion May Not Bar Royal Match



Differences in religion may not prevent the marriage of the royal pair, for Europe's only bachelor king, Boris of Bulgaria, shown below, is said to have appealed to Pope Pius XI for dispensation to allow him to wed Princess Giovanna of Italy, top Boris, under the Bulgarian constitution, is a member of the Orthodox Church, although he was born and baptized a Catholic. Princess Giovanna is of the latter faith.

beginning of his illness several months ago was employed at the Bowman-Hicks mill. He leaves his widow, a son and daughter. Mr. Koepff was 52 years old.

Harold Hamstrom went to Portland last Thursday to the veterans' hospital where he will receive medical treatment.

C. McLean, manager of the local picture show, called off the mill-week shows last week on account of the cold weather but has opened his doors again.

Saturday afternoon little Patty Harlan entertained fifteen of her young friends with a birthday party at the home of her grandmother, Mrs. E. Z. Thompson.

Catherine Creek Couple Married

Mrs. E. H. Miles CATHERINE CREEK (Special) — Camille Horn and Frank Bonney were married by Rev. Lee at the M. E. parsonage Saturday evening at 6 o'clock, in the presence of a few intimate friends. Congratulations and best wishes are extended to this young couple in their wedded life. They will for the present reside at the home of the bridegroom's parents, Mr. and Mrs. H. H. Bonney.

Mr. and Mrs. C. E. Green are the proud parents of a daughter who was born at the Grande Hande hospital in La Grande on January 17. They have christened Beverly Gene. Both mother and babe are doing fine.

Elmer Swin, who was unable to attend school Wednesday and Thursday, being sick with a cold.

Mrs. DeYore is staying in Union this week where he attends school. There seems to be a general anxiety as to when to expect a favorable change in the weather as winter has fastened its grip tenaciously the past week. To date the lowest temperature recorded in this vicinity is 25 degrees below zero with some thermometers recording only 13 degrees owing to location.

Art Moudy is having quite a slice of ill luck, with his wife in the Grande Hande hospital recovering from a recent operation on the youngest son with a very bad case of sore throat.

S. F. Kingsbury was in Union on business on Tuesday.

H. N. Prother was assisting Elmer Swiger with butchering last Friday.

Carnera On Diet For Chicago Tilt

CHICAGO, Jan. 28 (AP)—Admirers of Primo Carnera, the large Italian heavyweight, who come to his training quarters bearing gifts of food have been requested to restrict their offerings to apples and oranges—for Primo is on a diet.

New acquaintances of the Italian, noting his size, have sent huge steaks, whole chickens and other delicacies. Primo, not wishing to offend, has attempted to eat everything—with considerable success.

But his manager, Leon Cleo, has ordered him to stick to a menu outlined by his trainer from now on until after his bout with Elmer Hous at the Chicago stadium Friday night.

FOILED BY MODERATION! THE HEARTLESS SHADOW that threatens the modern figure

AVOID THAT FUTURE SHADOW* By refraining from over-indulgence, if you would maintain the modern figure of fashion

Avoid the snags along the common-sense path to fitness and fashion. Don't let over-indulgence deprive you of the tantalizing contour of the modern figure. Be moderate—be moderate in all things, even in smoking. Eat healthfully but not immoderately—when your eyes are bigger than your stomach, reach for a Lucky instead. Coming events cast their shadows before. Avoid that future shadow by avoiding over-indulgence, if you would maintain the graceful, modern figure with its captivating curves.

Lucky Strike, the finest Cigarette you ever smoked, made of the finest tobacco—The Cream of the Crop—"IT'S TOASTED." Everyone knows that heat purifies and so "TOASTING" not only removes impurities but adds to the flavor and improves the taste.

"Coming events cast their shadows before"

"It's toasted"

*Be Moderate!... Don't jeopardize the modern form by drastic diets, harmful reducing girdles, fake reducing tablets or other quick "anti-fat" remedies condemned by the Medical profession! Millions of dollars each year are wasted on these ridiculous and dangerous nostrums. Be Sensible! Be Moderate! We do not represent that smoking Lucky Strike Cigarettes will bring modern figures or cause the reduction of flesh. We do declare that when tempted to do yourself too well, if you will "Reach for a Lucky" instead, you will thus avoid over-indulgence in things that cause excess weight and, by avoiding over-indulgence, maintain a modern, graceful form.

TUNE IN—The Lucky Strike Dance Orchestra, every Saturday night, over a coast-to-coast network of the N. B. C.

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Health Talks

AD INFANTUM "Great fleas have little fleas Upon their backs, to bite 'em; And little fleas have lesser fleas, And so ad infinitum."

When germs were first discovered by the great Lavoisier, and subsequently by a host of others, science believed that it had reached the ultimate in infinitesimally small living things.

Recently, however, a scientist by the name of d'Herelle has demonstrated the existence of a still smaller living body, which he calls the bacteriophage.

This living body is too small to be seen with even our most powerful microscopes, but has, according to d'Herelle, the rare virtue of feeding upon, and hence destroying, germs. It is from this faculty that its name, the bacteriophage, is derived. Freely translated it means "a swallower of germs."

The bacteriophage has been employed by d'Herelle and other scientists in treating diseases. It is cultivated and fed to the sufferer—human or animal. Distributed through the body of the sufferer and feeding on the offending germs it is supposed, multiplied and ultimately destroys them.

He claims that the bacteriophage is present in the gastro-intestinal tract of all human beings, waging constant warfare on germs. Studies of it still are very much in the experimental stage. Time and further tests will determine its value in man's warfare against disease.

We expect momentarily to read of a politician who fired a couple of shots in the air to bait a fugitive and brought down a driftable.

What a difference time makes! We used to get loked for reading detective stories; now we read them to relax our minds.

YOU KNOW THE KIND—Many a husband has a friend he would never think of bringing home to dinner.

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Potato Croquettes Four of five medium sized potatoes, 3 tablespoons butter, 1 teaspoon salt, 1-4 teaspoon pepper, 1 tablespoon minced parsley, 1 egg, milk.

Wash potatoes and put on to cook in cold water. Boil 45 to 60 minutes until done. Drain and shake over fire until perfectly dry. Peel and put through a ricer. Season with salt, pepper, parsley and butter. Beat egg and beat into mixture. Add enough milk to make moist, beating until well blended. Let cool and form into small balls.

Roll in fine dried bread crumbs, dip in egg slightly beaten and roll again in crumbs. Drop into deep hot fat and fry to a golden brown. The fat should be hot enough to brown an inch cube of soft bread in 40 seconds, or a fat thermometer should register 355 degrees F.

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