

SOCIETY

Hundreds of Union County Women Attend Tea Given Saturday By E. O. N. Associated Women Students

It is the consensus of those who attend regularly, that one of the prettiest customs followed and loveliest parties given during the school year at the Eastern Oregon Normal school, is the tea which the Associated Women Students give on the Saturday preceding Mothers Day with special recognition given to mothers present, while all women of Eastern Oregon are invited. This event was staged Saturday in the school auditorium and was attended by hundreds of women who came from many localities from a distance as well as local women. The auditorium was beautiful for the affair, quantities of flowers used with great taste and effect.

In the receiving line were Miss Marion Draper, president of the A. W. S., Miss Virginia Wetzel, vice president, Miss Ethel Conklin, secretary and Miss Dora Swauger, treasurer. Mrs. H. E. Inlow and Miss Helen S. Moor, dean of women.

Tea was served during the afternoon. Miss Amanda Zabel, Miss Arta Lawrence, Miss Kate Houx and Miss Mildred Hawksworth faculty women, pouring. A musical program was presented throughout the afternoon under the supervision of Miss Jennie Peterson, director of music at the Normal school.

Mr., Mrs. Buchanan Have Golden Wed.

Mr. and Mrs. Roe Buchanan, and their daughters Jean and Ellen McGreor, and their two children, and J. E. Reynolds returned Sunday from Burns where they spent Saturday attending the celebration in connection with the "Golden Wedding" anniversary of Mr. Buchanan's parents, Mr. and Mrs. J. W. Buchanan, pioneer residents of this valley. Mr. and Mrs. Buchanan's four children, Mrs. Eliza Jane Hamilton, of Burns, Albert Leo Buchanan of Hood River, Roe of La Grande and Joseph M. of Crane, were all present, together with the nine grandchildren and six great-grandchildren, making a part of the company of 92 people who spent the day at the ranch home of the honored host and hostess, 26 miles east of Burns. There was one other guest especially honored, also, J. E. Reynolds, of La Grande, who is the only person living today who witnessed the marriage half a century ago. Mr. and Mrs. Buchanan were married at Union, May 12, 1884 by Willis Skiff, who was a justice of the peace. Following their marriage they lived at Island City until they moved to the Burns country which has since been their home.

Mrs. Buchanan was the daughter of Mr. and Mrs. W. P. Gates who came by wagon train to this valley from Missouri in 1879. They settled on what is now the Charles Smuts home on the side-hill road near La Grande, Mr. Gates having owned that for a period of years. Mrs. Buchanan has been in rather frail health for some time, and has been confined to her bed for the past two years. Whether from the exhilaration of the approaching anniversary or a general improvement, three days before the golden wedding, she became strong enough to get up in her chair and was at the feast at noon and yesterday drove into Burns with her son from La Grande.

Mr. Buchanan was the son of Mr. and Mrs. W. D. Buchanan, who came west in 1865. They left their home in Ohio by ox-team train, but in the North Platte country in Nebraska, their oxen were stolen and it was necessary for them to use their milk cows for "pulling" power from then on. Reaching this valley they settled on what is now the A. J. Stange ranch east of Island City, where they resided for 20 years.

Saturday in addition to the wonderful opportunity for visiting and renewing old acquaintances, included a gigantic dinner served to the nearly 100 people at noon, and a program in the afternoon. Mr. and Mrs. Buchanan were generously remembered by their friends in the way of golden wedding gifts.

Missionary Society Has Splendid Study

The Women's Missionary society of the First Presbyterian church held

SOCIAL CALENDAR

- Monday, May 14
7:30 Ladies auxiliary to Old Timers club, Depot club rooms.
- Tuesday, May 15
2:00 Riverside Aid, with Mrs. Fred Read, 1907 Oak street.
8:00 Neighbors of Woodcraft, L. O. O. F. hall.
- Wednesday, May 16
2:00 W. H. M. S. Methodist Church with Mrs. W. H. Hertzog.
2:00 Northside Improvement club.
- 2:00 L. A. L. club, with Mrs. A. J. Gower, 1303 N. avenue.
- 2:00 J. H. Ackerman P. T. A. jointly with assembly at E. O. N.
- 6:30 Potluck dinner, Lutheran church.

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Union Wedding Has Local Interest

At a pretty ceremony, Saturday evening in Union, Miss Fawn Geertsen, daughter of Mr. and Mrs. E. P. Geertsen, of Union and Darrell Weimer, son of Mr. and Mrs. Harry Weimer, of Cove, were quietly married at the home of the bride's parents, James Knoff, bishop of the L. D. S. church performed the ceremony in the presence of the immediate relatives of the young couple. Both Mr. and Mrs. Weimer are very well known in this community, as in the two towns where they have made their home.

The bride who was given in marriage by her father, wore a gown of white organdie and carried a bridal bouquet of lilacs of the valley and roses. Miss Val Geertsen, sister of the bride was maid of honor, and wore a frock of burnt orange. Lowell Weimer served as best man for the bridegroom. The wedding march was played by Miss Nell Geertsen. Following the wedding ceremony, a lovely buffet supper was served. Out of town relatives in attendance were: Mrs. John Stevens, Mrs. Chas. Santner and Norma Jean of Nampa; Mr. and Mrs. Golden Geertsen and Miss Nell Geertsen of Boise and Miss Val Geertsen of Portland. The young couple will make their home in Portland.

Methodist Group Meets Wednesday

The Women's Home Missionary society of the Methodist Episcopal church will meet Wednesday afternoon, May 16 with Mrs. Hertzog at the parsonage, 908 Spring avenue.

Invitations Out For June Wedding

Mr. and Mrs. William C. Kelly have issued invitations to the marriage of their daughter, Frances to Mr. Albert W. Herrman, the event to take place Sunday afternoon, June third at 3:00 o'clock in the First Presbyterian church of this city.

1934 Chicks Are Fewer, Hatchery Report Reveals

CORVALLIS, Ore. (Special)—Indications are that the number of saleable chicks hatched in the United States is running less than a year ago, although future bookings might suggest some increase, says a summary of the government hatchery report just released by the agricultural economics department of the OSC extension service.

"Hospital Day" Is Observed

As a part of their national program, Chapter I, P. E. O. observed Hospital Day Saturday afternoon by holding open house from 2 o'clock until 4:30 at the Grande Ronde hospital. Mrs. J. T. Richardson was general chairman of the affair. The hospital was exceptionally beautiful with a profusion of flowers.

Durland-Culp Wedding at Salem

While particulars have not been available today a wedding having more than the usual local interest was celebrated during the weekend when Henry Culp of this city and Miss Ruth Durland, of Salem, formerly of La Grande were married in Salem. Mr. Culp, who is employed in the shoe department at the Falk store and his bride, who was connected with the Observer office before the family moved to Salem, were graduated from the La Grande High school in the same class, and both attended the University of Oregon. Details of the wedding are eagerly awaited by their many friends.

Robert Frank Tuckey Is Four Years Old

Numbers are not necessary for a successful, or a happy party, neither are years, apparently, for the eight little children who were guests of Robert Frank Tuckey, aged four, on Saturday, had the happiest kind of

For The Young

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A new hairdress, leaving the brow bare for off-the-face hats... and cascading in little ringlets around the back of the head.

Including Haircut and Fingerwave **1.75**

Includes Shampoo, Haircut and Fingerwave **2.50**

Others at \$3.50 and \$5.00
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CANNING NEEDS MUCH CARE SAYS O. S. C. EXPERT

CORVALLIS (Special)—With the return of the canning season, Oregon homemakers are once more faced with the problem of how to be certain that the home-canned product is free from the organism known as Bacillus botulinus, which produces the virulent botulinus poison.

The Bacillus botulinus grows under conditions where little or no oxygen is present and where the acid content is low or the condition is slightly alkaline, according to E. H. Wiegand, professor of horticultural products at Oregon State college. As all vegetables except tomatoes are very low in acidity, when packed in cans or jars they offer an excellent opportunity for the development of this organism, unless the container is properly sterilized, he says.

Since not less than six hours at boiling temperature—which would completely disintegrate vegetables—are required to kill some strains of the botulinus organism, use of the pressure cooker is the only feasible method of obtaining proper sterilization available for home canning, Mr. Wiegand says. In operating the pres-

sure cooker, he points out, it is important to be sure that all air has been driven from the cooker before starting to count cooking time. This is necessary because the mixture of air and steam when the cooker is started will often cause the gage to register a fictitious pressure. The usual temperature for cooking in a

time together. It was Robert Frank's fourth birthday and the little folks were given the party by his mother, Mrs. Frank Tuckey at their home 1808 Second street. There were children's games and refreshments with the big birthday cake, prettily decorated, quite the center of attraction.

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Saleable chicks hatched by commercial hatcheries of the United States during March were 6.3 per cent fewer than in March 1933. The total output for January, February and March is about 8 per cent less than for the same months last year. Decreases in March as compared with a year ago occurred in the middle and south Atlantic states and in the northeast central and south central states. The Pacific coast, mountain and New England states reported increases. However, the only section in which the commercial production of baby chicks is showing a consistent expansion over a year ago is the New England group, and here most of the increase is believed to be for broiler production. Official reports on farm hatchings are not available.

Bookings by commercial hatcheries in the whole country for April or later delivery were nearly 6 per cent greater than a year ago in spite of a decrease of 14 to 15 per cent in the Pacific coast and mountain states. This is a greater increase than was reported on March 1. It does not necessarily mean, however, that more chicks will be hatched, as the close adherence of hatcheries to their code is encouraging buyers to place orders earlier than last year.

"The Eyes of Texas," long sung at gatherings of Texans from coast to coast, only recently was designated the official song of the University of Texas.

A bite before BEDTIME

Encourage RESTFUL SLEEP



ENCOURAGE RESTFUL SLEEP

Kellogg's
FOR FLAVOR

sure cooker, he points out, it is important to be sure that all air has been driven from the cooker before starting to count cooking time. This is necessary because the mixture of air and steam when the cooker is started will often cause the gage to register a fictitious pressure. The usual temperature for cooking in a

pressure cooker is 240 degrees Fahrenheit, which means a pressure of 10 pounds on the gage.

In cases where it is impossible to use a pressure cooker to obtain complete sterilization, however, Mr. Wiegand recommends cooking with boiling water and adding acid to the vegetables to prevent the development

of Bacillus botulinus. Acids such as lemon juice or vinegar are used, and can be added directly to the brine. For most vegetables three ounces of salt and 8 ounces of lemon juice or 10 ounces of vinegar to one gallon of water, or one tablespoon of salt and 4 tablespoons of lemon juice or 8 of vinegar to one quart of water is sufficient.

Use of this treatment does not mean that the vegetables need taste sour, as the acidified liquid may be poured off when the can or jar is opened and the vegetable cooked in fresh liquid. A small amount of baking soda may also be used if desired to neutralize the acid.

Mr. Wiegand emphasized the fact, however, that safety requires that all home-canned vegetables, however prepared, should always be cooked at least 15 minutes at boiling temperature after opening before they are even tasted, and that any showing signs of spoilage, however slight, should be destroyed by burning.

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