



COMING AND GOING—Dr. and Mrs. Kubler (left) were installed Worthy Matron and Worthy Patron for the 59-60 season by Hope Chapter OES. Also shown with them are Roy Cork and Lela Harris, outgoing officers. (Marshall Neilson)

Hope Chapter 13 Members Install Officers For 59-60

Hope Chapter 13, Order of Eastern Star, held their installation ceremony recently. The affair began with an organ prelude by Mary Ann Spear.

Officers installed for the 1959-60 season was Virginia Kubler, worthy matron; Dr. William

Kubler, worthy patron; Anne Decker, associate matron; A. G. Meppen, associate patron; Ruth Dahlstrom, secretary; Ava Gregory, treasurer; Raema Laurence, conductress; Minnie Patten, associate conductress; Jean Gaily, chaplain; Lela Baker, marshal; Dorothy Stalter, organist; Betty Kimbrel, Adah; Jacquelyn Boothman, Ruth; Mildred Dawson, Esther; Theone Schwabe, Martha; Elma Eckley, Electra; Evelyn Jones, warder; and Robert Dawson, sentinel.

Courtesy sisters are Ruth Lock, Georgia Boone, Lois Hichin, Kathryn Moran, Mae Hutchison, Betty Ladd, Martha Bangert and Mildred Hyde.

Refreshment committee was Vera Fulp and Dr. Margaret Ingle, co-chairmen; Verna Perrine, Edna Berglund, Areta Halsey, Vera Hutchens, Dr. Joe Ingle, Russell Fulp, Leora Perrine, Jerry Lou Niederer, Esta Diehl, Joe Diehl,

Dot Anson and Dot Ann Anson. Grand East members are Pearl McClay, Laurose Hibberd, George T. Cochran, Fonda Miller and Vina Ross.

Installing officers were Inez Donaldson, Leslie Kimbrel, Marguerite Zwiefel, Edna Heyden and Ida McHaley. Ushers were Axel Gailly and George Decker. Don Gailly and Bruce Morehead.

Program for the evening included an organ solo by Mary Ann Spear; vocal trio, Charlene Kozzan, Ruth and Nancy Comb; a duet, Eddie and Beth Hoenigle; and a Bible Ceremony by Courtesy Sisters.

Following the installation of the worthy matron and patron, another duet was sung. The installation of the elective and appointive officers was then held. Charlene Kozzan and Nancy Hoffnagle both sang vocal solos. Gorman Harris and Gayle Cork presented the jewels.

Janet Allen, Larry Hibbert Married In Salt Lake Temple

Janet Allen, daughter of Mr. and Mrs. Wallace Allen and Larry Hibbert, son of Mr. and Mrs. Eugene Hibbert of La Grande, were married June 12 in the Salt Lake temple. Both parents were in attendance. Mrs. Ida Lyman and three daughters of La Grande and Mr. and Mrs. Alonzo Zaugg, Salt Lake City, also attended the wedding.

The newlyweds went to Los Angeles to visit the LDS temple on their wedding trip. They also went through San Francisco and visited in Chico, Calif. with the bride's cousin, Delmer Howle and wife. They teach in the Chico State College.

The couple are now at home near La Grande.

A reception honoring the couple was held in the LDS recreation hall on June 20. The bride wore a floor length tulle and chantilly lace portrait gown with a lace bodice and long sleeves. The scalloped neckline was finished with sequins and pearls. The full lace skirt with a petticoat of tulle ruffles, came to handkerchief point in the front. The tulle skirt was finished with a small lace applique. A scalloped crown of pearls with pearl droplets falling from the high point, held a finger tip veil of silk bridal illusion.

The bride's mother wore a pink suit with white accessories and a corsage of white roses. The groom's mother chose to wear a blue brocade satin afternoon dress, white accessories

and a white corsage. The hall was decorated with baskets of pink and white flowers including roses and peonies. Wall decorations were wreaths of the same flowers.

Mrs. Fritz Lundgren and Mrs. Reid Blacker cut and served the five tiered wedding cake, being assisted by Mrs. Paul Landers, Mrs. Albert Lily and Mrs. Ida Lyman poured, and serving was Gayle, Phyllis and Marcia Lyman, all cousins of the groom.

Vadis Nelson was in charge of gifts, assisted by Nebula Lee Doney, Sue Allen and Janet Hibbert. Karen Hibbert had charge of the guest book.

Entertainment was organ music by Vern Pratt of Cove. Vern Nebeker, program chairman, introduced the following numbers: "Sweethearts" and "This Night Is Mine," accompanied by Leona Combs; Melinda Lee Doney sang "I Love You Truly," and "If I Could Tell You," accompanied by Mrs. Combs; Wilby and Gony Nebeker sang "Remember Me," accompanied by Mrs. Vera Chandler.

Out of town guests were Mrs. Roy Rostock and Mrs. Robert Rostock of Emmett, Idaho; Mr. and Mrs. Alonzo Zaugg, Salt Lake City, they were married on the same day; Fern Barnwell, Leon Barnwell and Sandra Shaeffer, all of Portland.

JELLIED FRESH FRUIT FOR SHORTCAKE

MADE WITH M. C. P. "LOW SUGAR" PECTIN
Jellied Fresh Fruits Will Not Soak Into Shortcake

One Recipe for All Fruits Without Cooking

PREPARATION OF FRUIT: Wash thoroughly. Hull and crush berries. Grind tree fruits.

1. Measure 2 cups crushed or ground fruit and 1 cup M.C.P. "Low Sugar" Liquid Pectin into kettle. Mix well.
2. Add 2 cups sugar; blend mixture thoroughly to dissolve sugar.
3. Some tart fruits, such as Red Raspberries and Loganberries, may be tart enough to jell the fruit, but other fruits will need lemon juice. The amount of lemon juice to add ranges from 1/4 cup to 1/2 cup, depending upon the kind of fruit being used.
4. First, try adding 1/4 cup lemon juice, mix well. If texture and tartness suit you, do not add more lemon juice. If jellied fruit is not firm enough, then add 1/4 cup more lemon juice; but no fruit will need more than 1/2 cup lemon juice for this basic recipe.
5. The fruit will jell immediately when the proper amount of lemon juice is added and it is then ready for use on shortcake, or if you want to keep it for future use, it will keep for weeks stored in refrigerator same as milk.

"Jellied Fresh Fruits" can be frozen in regular freezing containers for long storage. When thawed out, jellied fruit will retain its perfect texture and fresh fruit flavor. The above recipe will make 2 1/2 lbs. of "Jellied Fresh Fruit." This recipe may be doubled, tripled, etc., by multiplying all the ingredients by the same number.

Get M.C.P. "Low Sugar" Pectin at your grocers now.

ANN LANDERS

Answers Your Problems



Dear Ann: To announce—or not to announce—that is the question. Whether 'tis nobler to announce your engagement to the man you love and wish to marry, or wait till his mother has need up all her ailment complaints?

I waited four years for my fiancée to give me a ring. I got the ring four months ago, but he asked me when he put it on my finger, to please keep it in the box till his mother was "feeling better." I complied with his request, but it's making me madder by the minute.

His mother never liked me because I am not a sorority girl. Her sick spells have kept him away from me many an evening. And now he's asking me to hold off announcing our engagement because the "shock" might be too much for her.

Shall I go ahead and announce it anyway?—Diamond Jill.

Dear Jill: Why don't you put the blame where it belongs—right on Casper Milktoast's shoulders, instead of directing all that venom toward his scheming mother?

Sure, Mom, is pulling everything in the book to keep Sonny Boy on her knee, but only a jellyfish would ask his fiancée to keep her ring in the box for four months because he can't bear to tell Mom he plans to take a wife.

I suggest a complete reap-

praisal. If Casper is afraid to announce an engagement, how on earth do you propose to get him to the altar? If you must flap an ether mask over his face, what good is it?

Dear Ann: I am an European girl who married an American. Maybe you can help me figure out what is wrong with my husband? Or is it me?

Lately he has stopped talking to me for a few days at a time. Perhaps I say or do something that upsets him. I don't know what it could be. When he gets silent like this I ask him what is the matter. He says "If you aren't smart enough to figure it out, then I have nothing to say to you."

These moods are making a nervous wreck out of me. I need your help. Is this American behavior or what?—B. B.

Dear B. B.: This isn't American behavior, and it can be found in any country where humans live. His spells of silence probably have nothing to do with you, so stop falling into the trap. When things go wrong elsewhere people often take it out on those around them. If your husband wants to act like a clam with a broken hinge treat him as you would a four-year-old who tries to attract attention by sulking in silence.

Woman's World

MAXINE NURMI, Woman's Editor



Chicken Breasts Continental

Breast of chicken, delicately browned and cooked to tender perfection keeps delicious company when served with tender spears of broccoli. The food team is made even more tasty when topped with a hollandaise sauce. Place the chicken and broccoli either on a serving platter or in a chafing dish and let

the hostess remain right at the table during the meal. It's a gracious way of doing honors with a good dish!

Chicken Breasts Continental (Makes 4 servings)

- 4 large chicken hearts
- 1/2 cup seasoned salt
- 1/2 cup shortening
- 1 package (10 ounces) frozen broccoli
- 1 tablespoon butter
- 1 tablespoon flour
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup undiluted Evaporated milk
- 2 egg yolks
- 2 tablespoons soft butter
- 3 tablespoons lemon juice

Remove bones from breasts for easier eating. Coat with seasoned flour. Melt fat in frying pan. Brown breasts on all sides. Cover and cook slowly until tender. Cook broccoli according to package directions. Keep warm until ready to serve. Melt butter in saucepan over low heat. Stir in flour, salt and pepper. Slowly add Evaporated milk. Continue cooking until thickened, stirring constantly. Remove from heat. Beat egg yolks. Slowly stir a little hot sauce into beaten egg yolks. Add to remaining sauce. Stir in soft butter and lemon juice. Place broccoli on serving platter or in chafing dish. Top with chicken breasts. Spoon sauce over chicken. Serve immediately.

Outdoor Party Fetes Couples' Anniversary

Mr. and Mrs. Dean Muilenburg were hosts to a barbecue honoring Mr. and Mrs. E. J. Veilleux on their 25th wedding anniversary. The affair was held at the Veilleux home recently.

There were 25 relatives and friends partaking of the barbecued hamburgers, salads and all the trimmings. Mrs. Muilenburg baked and decorated a four tiered anniversary cake which was served with punch and coffee.

During the evening the honored couple opened their gifts and displayed them on a table.

Mr. and Mrs. Veilleux were married in South Dakota in 1934. They have one daughter and two grandchildren. They have lived here for the past eight years where he works for the Union Pacific Railroad.

LOCAL EVENTS

Celebrating birthdays today are Lillian Counsell, Craig Ritter, Saxon Hilary, A. J. Hollen and Carla Wells, all of La Grande.

Tonight at 8 p.m. there will be a lecture given by Harold R. W. Benjamin in the college theatre.

Mr. and Mrs. Orland Rudd, Rt. 1, La Grande, have a son born in the St. Joseph Hospital, July 6. They have named him Steven Orland and he weighs 10 pounds, three and a fourth ounces.

Elgin Womens Service Club will hold their monthly meeting Friday, July 10, at Tom's In-N-Out at 12 noon. It will be the regular dollar luncheon announced President Hazel Moore.

Mr. and Mrs. Lowell Fihn and daughter Linda, and Chuck Harrison left today for Portland. They plan to visit the Centennial there and then go on to Eugene to visit, and along the coast.

Union County Farm Bureau will hold their picnic at the Cove Ascension Grounds at Cove, Sunday at 1 p.m. Bring your own table service and food for a potluck. Coffee, pop and ice cream will be furnished. Program and games to follow.

Blue Mountain Gem Club will hold a 10th anniversary potluck picnic at Catherine Creek State Park, Sunday at 1:30 p.m. Each person to bring own table service.

Hot Lake News

Mrs. Mildred Spurlock, forestry agent for Sacramento county, Calif., stopped at Hot Lake to renew acquaintance with Uncle Charley Cleaver.

Mr. and Mrs. Jerry Owsley and three children from Richland, Wash., were weekend guests of the Roths. Mrs. Owsley and the children remained until Wednesday before returning home.

Ethel Piper and Harry Dyke from Baker called on Mrs. Laura Mather and Mrs. Hulda Bowman.

W. Miller Service Set For Saturday

William Earl Miller, 77, died Wednesday evening in a local hospital. He lived at 501 M avenue and was a retired civil service worker.

Funeral arrangements have been made for Saturday at 11 a.m. in the Dempsey-Endogress Funeral Chapel. The Rev. Obert will officiate. Burial will be in the Richland cemetery at Richland.

Mr. Miller was born July 20, 1881 and has been a resident of La Grande for 15 years. He was a member of the Christian church. Survivors include his widow, Nellie, La Grande; daughter, Lillian Michel of Portland; son, Alvin Walls of Beaverton and one grandchild.

Inflatable Back Rest Has Comfortable Arms

Like to read in bed or lounge at the beach? You'll appreciate an inflatable back rest with molded arm rests for comfort. Made of vinyl plastic sheeting that is soft and billowy when inflated, it takes up only inches of space when not in use.

This practical "arm chair" is not affected by dampness or salt air, and can be washed with warm soap and detergent suds to remove cosmetics, sun tan oil, and other types of soil.

WARDS
MONTGOMERY WARD

TODAY'S JULY VALUE!

Buy EACH July Day Special

Gossamer sheer full-fashioned nylons

2 pairs 99c

Usually 98c pair—a special purchase makes possible this low price. 15 denier, 66 gauge. Trim, self-seam nylons, reinforced heel and toe. Summer shades. Sizes 8 1/2 to 11. Friday, July 10, only.

Oregon RNA Group Attends Deputy Clinic

The Royal Neighbors of America Deputy Clinic was held in Portland at the Mallory Hotel, June 29 and 30, with deputies from all over Oregon attending. A short meeting was held Sunday evening for the purpose of getting acquainted and also election of officers for the "Oregon Field Workers Association."

Officers elected were Gladys Huff of La Grande, president; Mable Miles of Salem, vice president; Jessie Steel of Klamath Falls, secretary-treasurer; and Elsa Walker of Medford, chancellor.

Following the business the evening was a social hour with Virginia Duvall, state supervisor serving cake and coffee.

The next two days of school opened at 9 a.m. with Nora Danford, supreme auditor of the home office at Rock Island, Ill., in charge, assisted by Mrs. Duvall. Mrs. Mae Logan, retiring state supervisor was also present.

Sales training and education also panel discussions on the various plans of insurance written by the society were the main topics. The meeting closed with a banquet at which State Supervisor Duvall presented each deputy with a plate with the picture of the Royal Neighbor Home at Davenport, Iowa, on the front and the year of the school in gold on the back.

While in Portland Mrs. Huff also attended the Centennial Exposition, where George Libera and his orchestra and many of the recording stars were present.

She then journeyed to Bremerton, Wash., where she visited with her mother, Eliza Neukirchner, who is recuperating from a body fractured leg received in March. She is now able to be up in a walker a few minutes a day, and quotes Mrs. Neukirchner, who is 84, "I am going to show people I'll soon be able to walk." Mrs. Huff also visited her sisters and families, the C. W. Andersons, Ellis Moores and H. C. Stephens, returning home Monday morning.

STA-DRI

INSURE DRY BASEMENTS WITH
The Paint For Masonry
Miller Cabinet Shop

JOEL'S PHONE
WO 3-3181

Corner Cedar and Washington

— Quality MEATS Fresh —

SHOULDER Pork Roast	lb. 39c
SHOULDER Pork Steak	lb. 47c
GOOD, ECONOMICAL Pork Shank	lb. 25c
HORMEL Canned Hams	1 1/2 lbs. \$1.79

FRESH SALMON	lb. 98c
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— Pick O' the Crop Produce —

MAKE A GREEN APPLE PIE!	
TRANSPARENT APPLES	2 LBS. 25c
Red Tomatoes	lb. 23c
Slicing Peaches	2 lbs. 29c
Cello Carrots	2 pkgs. 25c
Solid Head Cabbage	lb. 5c
Ripe Avocados	2 for 19c

SIX SEGO MILK COUPONS AND 88c GETS YOU A 25-FT. LENGTH OF VINYL PLASTIC GARDEN HOSE!	
6 TINS SEGO MILK	95c

Sunshine Vanilla Waters	pkg. 29c
Hormel Vienna Sausage	2 tins 39c
CORN KIX	2 pkgs. 49c
Gre-Pup Dog Food	box 39c
FLAV-R-PAC 6-OZ. TINS Lemonade	10 tins 98c

Burford Clan Holds Annual Reunion Here

The Burford family held their annual reunion on the Fourth of July at Riverside Park. It began with all attending a potluck dinner. The afternoon was then spent visiting.

Those attending were Mrs. Donna Cunningham, Mr. and Mrs. Norman Connell and family, Mr. and Mrs. Myron Ricker and family, Mr. and Mrs. Ernie Boldcher and family, Mr. and Mrs. O. B. Burford, Mrs. Janell Lloyd, Mr. and Mrs. Vernon Coekrell, Mr. and Mrs. Ronnie McMurphy and family, Mr. and Mrs. Larry Burford and family, Mr. and Mrs. Alvan Burford and family, Mrs. Howard Burford and family, Mr. and Mrs. Clem Cawles, Mr. and Mrs. Forrest Barnhart and family, Mr. and Mrs. Howard Gasset, Mr. and Mrs. Ray Hartley, Mr. and Mrs. Galton Davis and family and Mr. and Mrs. Houser.

Crystal-Type Bulb Needs Cleaning

If you own some of the new type electric bulbs—the cut-glass "decorator" kind—remember to keep them clean for maximum service.

The faceted surfaces of these bulbs tend to collect dust, so an occasional going over with a suds sponge is the bright answer. Remove each bulb from its socket for washing and be sure to avoid moistening the brass neck.

Vinyl More Versatile Than Ever Before

Upholstery vinyl can look like almost anything you want it to look like these days. But, with all this versatility, it has lost none of its carefree ways.

New textures simulate anything from silk to straw. Designs run all the way from modern geometries to provincial, with plenty of florals, stripes, and solids in between. Colors are all the colors there are, and the hues are locked in for good. Use plenty of soap or detergent suds—because nothing washes off vinyl but dirt.

There's only one
SKIPPY
TOPS IN QUALITY!

BEWARE OF IMITATIONS LOOK FOR THE HAPPY LITTLE DOG

LOW IN PRICE

LAST LAUGHS



Hold on tight, Harry! I don't want to get these new shoes from La Grande Shoe Store all wet!

LA GRANDE SHOE STORE

1214 Adams