## "Society News"

By Ann Morrison and Heleona Searcie

#### BIRTHDAY PARTY

Mrs. Ludia Randall celebrated her 64th birthday at her residence 1233 N. E. 3rd Ave. last Monday evening. Guests present to honor Mrs. Randall were Elder J. C. Lewis and family, Overseer Washsas. Elder Stevens, Mrs. Ada Mann, Mrs. Lottie Jentry of Hills-Swain, Mr. and Mrs. Willis Reed, at Mt. Calvary cemetery. Mr. and Mrs. John Davis, Mr. and Mrs. Vaun, Mrs. Gertrude all that motored down to the Askey, Mrs. Erline Thomas, Mrs. various beaches on last Tuesday. Joyce Allen, Mr. and Mrs. J. L. They visited the famed aquarium Davidson, Mrs. Pearl Allen, Mr. at Ocean Lake, also Depoe Bay Jay Allen, Mrs. Erskridge, Mrs. where they had a picnic lunch. Mary Virgel, Mrs. Ella Crowder The group included Mr. and Mrs. and daughter, Bernice, Mrs. Irene Ransom Daniels, Mrs. Mattie Mc-Lomax and daughters, Mrs. Elva Cain and small daughter Joyce, Williams, Miss Leunis Williams, who will be leaving for their Mrs. Blanch Washington, Mr. home in Chicago, Ill. in a few Ernest Banks, Mrs. Mary Proc- days. Mr. and Mrs. Charles Johntor, Mrs. Alice Proctor, Sgt. Guy son and daughters, Shirley and Randall and wife, Mrs. Louie, JoAnn, Mrs. Effie Lee and daugh-Mrs. Mary Simms, and Mr. Ralph ter Lillian, Mrs. Elsa Richardson, H. Faulk.

All roads lead to Gresham, Ore- FAREWELL PARTY GIVEN gon the past week, because the Miss Audry Banks of 310 N annual Multnomah County Fair Weidler Street was the delightful was held and it was the biggest hostess at a farewell party for in attendance of all existing rec- her cousin, Miss Betty Trout of ords. Among the horses and teams Springfield, Mo. The guests, all seen on the track were the of whom were young people, enhorses owned by our own Mr. joyed various games and other and Mrs. W. Mayberry of the forms of entertainment. Those Mayberry Ranch. Among the vis- present to wish the guest of cent of the price rise of the last itors seen at the Fair were Mrs. honor a safe and pleasant trip Rosa Davison, Mrs. Mary J. were the Misses Betty Bird, Ethel Brown, Mrs. Z. Baker, Mrs. C. Harris, Marian Holliday, Earline Wisdom. Other groups were Mrs. Minor, Alpha Searcie and Marian turning the soldiers, carrying Ashford, Mrs. Washington, and Young. The young men were supplies for devastated countries, Mrs. Wise. Many more no doubt Leonard Harris, Isadore Maney, and resumption of normal trade attended but we just missed see- Omega Searcie, George Ware, Ed- remain jobs ahead for the mering them.

Mrs. Roe, a former teacher from er of Mrs. June Roe Runnels is Texas. While here Mrs. Roe has of all present. been the honored guest at several social affairs.

were Mrs. McIntroyer of Astoria, er Portlander. Oregon, Mrs. C. Adams, Mrs. W. Brown, and Mrs. Helen Blanch, is spending a month visiting with quest, free directions for diluting all of Portland.

Mrs. Sterling Wiliams is able family. to be up and out again after several months in the hospital.

thank Jr. Also arriving home last ing into business. week from the Boy Scouts' Camp was Master Maurice Baker. They all enjoyed camp ife and after seeing the sun-tan complexions we all agreed they must have had a great time.

a grand time.

On Thursday afternoon, the San Francisco and Portland. Birthday Club met for lunch at the home of Mrs. W. B. Brown on 613 N. E. Hancock St. honoring the birthday of the hostess. A dainty repast was served. About twenty members of the club were present to wish Mrs. Brown many more Happy Birthdays.

Johnson and daughter, Miss Bes- parents Mr. and Mrs. B. Ransie Johnson to spend a month dolph. While here she also helped with Mrs. M. Hardy and daugh- at the Williams Ave. U.S.O.

ters on 3933 N. E. 12th Ave. Mrs. FAREWELL RECEPTION Johnson is the mother of Mrs. HONORS REV. AND MRS. L. Hardy, Miss Bessie Johnson B. C. ALLEN AND FAMILY was a visitor here a few years ago and is being warmly welcomed back.

Mr. Harold E. Johnson left last Tuesday to visit his uncle and other relatives in Boston,

Mrs. C. Randolph of 4034 N. E. 7th Ave., who has been on the sick list, is much improved at this writing.

Mr. Bethel Gibson passed away ington and his mother Mrs. Wash- August 24th at 23 N. E. San Rafel ington from Hot Springs, Arkan- St. Beloved father of Miss Dixie Gibson, Mr. Albert Gibson and Bethel Gibson Jr. of the U. S. boro, also Mrs. Wedlock of Hills- Army. Funeral rites were held boro, Mrs. Frances McSwain, Mrs. Thursday, August 30th at 1:30 Effie Lee, Mrs. Ethel Thompson, p. m. from the Chapel of Miller Mother McSwain, Miss Rosa Mc- and Tracey. Interment was hed

> A wonderful time was had by and Mrs. Marie Motley.

die Cardwell, Charles Fair, Edwards Wells, and Atwood Jones.

group of six ladies gathered at tary nurses for many months. the home of Mrs. Henry Myles Mr. and Mrs. William Badger of 103 N. E. Sacramento Sto. to your local corps. Limited of Gearhart-by-the-sea, Oregon greet Mrs. Lanning of Seattle, food supplies must not spoil, and were host and hostesses for a Washington formerly of Portland, farm labor will continue short breakfast party at their home last also as house guest for the week-Friday noon. The guests present end was Mrs. Ethel Reese a form-

her sister Mrs. Harry Hardy and it with safe substitutes. Sugar

Mrs. Mignon Cabell who has been making Portland her home Home from Lake Gahoe, Ne- for the past three years departed vada after attending the Christ- last Friday evening for Los Anian Youth Camp are Miss Bennie geles, Cal. to join her husband M. Gragg and Mr. DeNorvall Un- where they are planning on go-

> From near by Seattle to spend the week-end visiting friends in the Rose City came Mrs. Hope

Word came from San Francisco, Last Friday afternoon the U.S. Cal. of the sad passing of Mr. O. Girls' Club members enjoyed Lawrence Swartzs a one time a trip to Astoria for a party given resident of Portland. He leaves by the Navy boys. Everybody a wife, Mrs. Ora Swartzs of that who was lucky enough to go had city, and Mrs. Rhodes, mother-inlaw and many friends in both

> The Missionary Society of Mt. Olivet Baptist church were hostess to a silver tea Sunday afternoon at the home of Mrs. Maggie 1319 N. Larrabee. A large number of guests attended the affair.

Mr. Louise Williams departed Miss Annie G. Ewing departed last week for Chicago, Ill. to for her home in St. Louis, Mo., meet her husband who is com-Thursday evening after spending ing back from the Italian war the summer in Portland, Oregon. theater. Mrs. Williams has been From Omaha, Neb. comes Mrs. spending the summer with her

Friday evening, August 31, officers and members of Bethel A.M.E. church gave a public reception honoring Rev. and Mrs. B. C. Allen, Browning Allen Jr., son, and Miss Florence Hildebrand who were leaving Sunday evening for Pasadena, Cal. where the Southern California Conference will be held. Rev. and Mrs. Allen have been here for the past six years and with much regret we must see them leave.

Nearly two hundred guests were on hand to tell them farewell. All departments of the church were represented by some of their members. Also guests from churches spoke. Among those speaking were Rev. Baldwin, from the Centenary Wilbur Methodist Church, and Mr. George Thomas, Race Relations Secretary of the Portland Council of Churches, also Rev. James Smith of A.M.E. Church.

After the program ice cream and cake were served under the management of Mr. Loomis Harris, program chairman, Mrs. Lula Gragg, and the master of ceremonies, Mr. C. Ivy . Solos by Mrs. C. Dixon.

## You Can Aid Your Government By:

WASHINGTON - The Government needs and asks its citizens in this second week of peace to:

(1) Continue to fight the danger of rising living costs by buying only what you need and at ceiling prices. Remember that 40 per war occurred after the armistice.

(2) Encourage merchant seamen to stay on their ships. Rechant marine.

(3) Stay at your post as a nurse's Corpus Christie, Texas and mothand cookies weer served and sev- nursing to help your local hospital leaving soon for her home in eral of the guests took autographs handle record numbers of patients. Care of sick and wounded Wednesday afternoon saw a will require the services of mili-

(4) tick to your plans to help until long after the harvest.

(5) Use your canning sugar economically. The Department of Mrs. Ethel Kellogg of Nebraska Agriculture will send you, on reremains very short despite vic-

### RATION CALENDAR

Clip and keep for handy reference Meat, Fats, Cheese-Red Stamps Book 4

V2 through Z2 through Sept. 30. A1 through E1 through Oct. 31. F1 through K1 through Nov. 30. L1 through Q1 valid through

Sugar-Book 4 Sugar stamp 38 valid through Dec. 31.

Shoes-Book 3 Loose stamps invalid. Airplane stamps 1-2-3-4 now valid.

Tires Use mileage rationing record n making applications.

**Price Control** Pay no more than ceiling prices

to help prevent inflation. Rent Control In Federal rent control areas. all rented dwellings must be

registered.

MILLER & TRACEY Funeral Directors

714 S. W. 20th Place BR. 2691

# "Babes Meal Planning Corner"

BY MRS. FLORA L. FAULK 2736 N. E. Rodney Ave. Portland 12, Oregon

## First Aid to Summer Meals



### Serve piping hot, in its own casserole dish

· Cooking with corn meal is an old American custom and out of early American kitchens have come some of the most delicious recipes. They have stood the test of time and taste for hundreds of years. This Spoon Bread of real Southern character and flavor is an old-fashioned favorite and adds a delightful variety to everyday eating. Soft, creamy and fluffy, with a golden brown crust, it makes the ideal hot food that should be served with lighter summer meals. With a salad, fruit or berries and crisp homemade cookies, it makes an easy, satisfying, nutritious luncheon or supper.

Use Spry for a simple, sure way to get light, tender Spoon Bread It's the flavor-saver shortening that lets all the nutty goodness of the corn meal come through. Clip this recipe now - you'll want to use it over and over again.

#### Virginia Spoon Bread

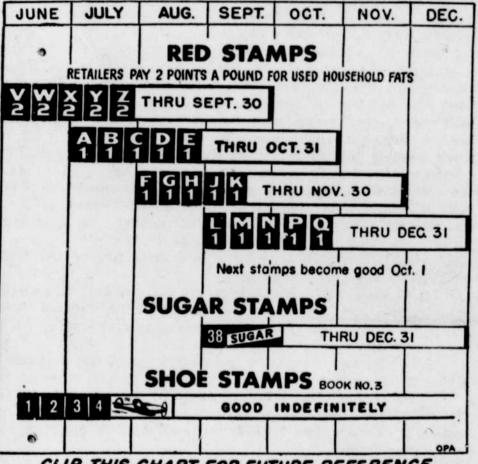
(preferably whole ground) Spry 2 teaspoons salt 2 eggs

Scald 2 cups milk in large saucepan. Add Spry and salt. Add corn meal gradually, stirring constantly, and continue stirring and cooking over low heat until mixture is very thick and smooth (about 2 or 3 minutes). Remove from heat. Beat eggs until very light, add remaining 2 cups milk and blend. Stir into cornmeal mixture gradually. Beat with rotary beater until smooth (about 1 minute).

Bake in Sprycoated casserole in moderate oven (350°F.) 30 to 40 minutes, or until golden brown on top. Serve immediately. Serves

If preferred, bake in 10 x 10 x 2-inch Sprycoated pan in moderate oven (350°F.) 50 to 60 minutes.

## RATION STAMPS GOOD



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