

"Society News"

By Ann Morrison and
Heleona Searcie

FAREWELL BREAKFAST

Mrs. Mattie McCain was the honored guest at a delicious waffle-breakfast last Sunday. The hostess, Miss Rovnal Pierce of 6303 S. E. 61st Ave. served her guest at a lovely decorated table which was attractive to the eye as the delicious food to eat. Mrs. McCain is returning to her home in Evanston, Ill. on Wednesday. She says she has really had a good time in Portland and hopes to return again soon.

WELCOMES SOLDIER

Mr. and Mrs. James Johnson had a family dinner at their new home which is located at 1516 N. E. Couch St. last Sunday, September 9th. The families which gathered there were, Mr. and Mrs. J. N. Cantrell, Mr. and Mrs. Will Johnson, Mr. and Mrs. John Ross, Mr. and Mrs. Carl A. Johnson. The entire evening was spent listening to adventures and exciting stories told by Pvt. Howard P. Johnson of the U. S. Signal Corps. Pvt. Johnson is visiting his home during a 30-day furlough. He has been in many of the foreign countries including Holland, France, Germany and many others. His friends are glad to hear of his safe arrival in the States.

Mother McSwain has been on the sick list for the past few days. We wish her a speedy recovery.

Mrs. Alice Proctor of 2036 N. Williams Ave. had a lovely birthday dinner for her father, Elder Robert Searcie Saturday, September 8th. Just members of the families and Mrs. M. Flowers and Mrs. M. Proctor were present. A birthday cake decorated with the inscription of "HAPPY BIRTHDAY DAD" and lovely gifts helped make up the pleasant afternoon. Greatly missed at an occasion of this kind were Pvt. John Searcie of Rouen, France and Sgt. 1/c Pathrous Searcie of Oakland, Calif.

Mrs. Eflie Lee and daughter, Lillian entertained Mrs. Mattie McCain informally at her home on 6315 S. E. 62nd last Sunday. Sgt. Robert Gragg son of Mr. and Mrs. Roy Gragg on 4903 S. E. 29th avenue is home on furlough for twenty-one days. Sgt. Gragg is a native of the Rose City so everybody is indeed glad to have him back home even for a short time.

Rev. and Mrs. B. C. Allen write back of their safe arrival in Pasadena, Calif. where they are attending the Southern California Annual Conference.

Mr. and Mrs. Roosevelt Moore and sons are leaving soon to make their home in Philadelphia, Pa. They will be missed by the many friends they have made while making their home here in Portland for nearly three years.

Dr. John R. Harris, Executive Secretary of Race Relations of Seattle, Wash. was the guest speaker Sunday at Bethel A.M.E. church. Dr. Harris was house guest of Mr. and Mrs. Bruce Locke at 1737 N. E. Victoria St. during his stay in Portland.

Mr. E. Clayborne of Des Moines, Iowa, is a new comer to our city.

Now that the summer vacation season is drawing to a close, colleges are calling several of our younger set. Those leaving soon are, Miss Blanche Graves to Bennett for her senior year, Mr. Browning Allen Jr. to Fiske Medical School, Mr. Robert Reynolds to the University of Oregon, and Miss Helen Thomas also to the University of Oregon. Among the others college way are Misses Betty Rutherford, June

Rand, and Dolores Wilkerson.

Master Albert Moore arrived home last week after spending two months in a summer camp. He reports a great time and lots of fun.

Bishop W. C. Brown of Los Angeles, Cal. and Rev. L. W. McCoy, of Oakland, Calif. also Presiding Elder of the Cascade District were visitors in Portland this week. Bishop W. C. Brown was the guest speaker at Zion A.M.E. church Sunday at both the morning and evening services. While here they are the guests of Rev. and Mrs. J. F. Smith, pastor of the church.

SICK LIST

Mrs. F. J. Smith is home from the hospital and is improving nicely.

Mrs. Anna Mae Lee is in the Emanuel Hospital recovering from an appendicitis operation. At this writing she is improving.

Pvt. 1/c Lewis is home again from the Barnes Hospital in Vancouver, Wash. Pvt. and Mrs. Lewis are house guest of Mr. and Mrs. Willis Reed, 57 N. Cherry Crt.

New West Side Club Really Jumps

Portland's latest addition to the Nite Life of the West Coast, the Club Monterey is really making a serious bid for the patronage of Mr. and Mrs. Portland. Opening to the public on Friday night, August 31st, it became popular almost immediately. With a floor show and all the trimmings including the latest Bombshell to hit these parts, one Blondie, it is attracting more and more Cafe Society.

Speaking of this human Atomic Bomb, "Blondie", you would have to see her to appreciate her. Working with her partner Pee Wee who is not as small as his name sounds, she sings, flirts teases and winds up with a "Snake Dance" that would make any self-respecting snake green with envy. During this dance she is usually not bothered with too many clothes to hamper her movements. In fact—well . . . !!!

Not changing the subject, but in Club Monterey you bring your bottle as in any other club, BUT there the likeness ends, for in this club you KEEP your bottle and mix your own drinks RIGHT AT THE TABLE. Of course, if you do not bring your own bottle, the waitress will serve you champagne or beer, and real food.

Assisting Blondie and Pee Wee in the floor show is a chorus the likes of which has not been seen in Portland before. An evening of fun and entertainment is sure to be yours at this new West Side Nitory.

It's fun to be the happy possessor of one of those glamorously beautiful large print squares that sell in the scarf departments. They are playing a spectacular role this summer and the fun comes in if you try to keep up on the different ways of wearing them. Here's a new one! Give drama to your simple foundation dress by knotting a big square of gay print into the belt of the dress so that it will play the part of an apron front. The scarf must fall four-corner square by tying the two top straight across ends one at each side of the belt.

ONLY LOCATION IN VANCOUVER TO
HAVE YOUR PHOTO MADE
BURCH'S BRIDGE TAVERN
Washington St. at Interstate Bridge
AS YOU ENJOY YOUR EVENING OUT WITH
OUR FIRST CLASS BEER and WINES

RECIPES

"EXTRA GOOD EATING FOR FALL DAYS"

A nip in the air . . . cool days ahead! Time to have fun planning interesting, different meals . . . Variety is the spice of menus too. For instance, Crystal Apple Rings with delicious Corn Fritters, golden-crisp on the outside, melting and tender inside. They are so easy to make, economical and versatile. Grand for lunch and perfect with fried chicken for dinner. See how Corn Fritters and bacon with maple syrup brings your breakfasters to the table hop and skip time! Clip the recipe for your "Three Square Meals" file.

CORN FRITTERS

- 1 cup sifted flour
- 1½ teaspoons baking powder
- 2 tablespoons sugar
- 1¼ teaspoons salt
- 1 tablespoon Spry
- egg, beaten
- ½ cup milk
- 2 cups canned whole corn kernels, drained

Sift flour, baking powder, sugar, and salt together. Cut in Spry. Combine egg and milk, add to flour mixture. Add corn and mix. Drop by tablespoons into hot fry (375 deg. F.) about 1½ inches deep and fry 4 minutes until brown. Drain on absorbent paper. This recipe will serve six.

Serve these delicious corn fritters with Crystal Apple Rings made by melting ¼ cup Spry in skillet, adding 2 tablespoons sugar and heating and stirring until caramelized. Then add ½ inch slices cut from 4 large apples and fry until golden brown on both sides. Arrange clusters of fritters and apple rings on a platter with a small bowl of ketchup or homemade relish in the center. Or serve fritters with fried chicken and fried apples.

When you are entertaining guests for luncheon or dinner, this will be quite a change from having the same old thing over and over. This is a very dainty dish as well as delicious. Just try it sometime.

Housewives . . . you that are doing home canning and would like to include a very good homemade relish with your canning for the coming winter, try this recipe.

"TOMATO RELISH"

- 1 peck ripe tomatoes
- 2 cups chopped onions
- 2 cups chopped celery
- 2 qts. cider vinegar
- 4 red peppers, chopped fine
- 2 cups granulated sugar
- 1 cup mustard seed
- ½ cup salt
- 1 teaspoon black pepper
- 1 teaspoon paprika

Peel and chop tomatoes and put in colander to drain, add rest of the ingredients and fill to overflowing in jars and cover tightly. Ready for table use in six weeks. This relish will be swell to serve with your corn fritters and fried chicken dinner.

HAVE YOU DONATED TO THE UNITED NEGRO COLLEGE FUND?

"Babes Meal Planning Corner"

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

Chili Sauce.

- 1 gallon tomatoes
- 2 cups onions
- 2 cups sweet red peppers
- 1 pod hot red pepper
- 1 cup sugar
- 3 tablespoons salt
- 1 tablespoon mustard seed
- 1 tablespoon celery seed
- 3 tablespoons mixed spices
- 2½ cups vinegar

Skin tomatoes before chopping. Chop all vegetables before measuring. Tie spices in a mixed bag. Mix all ingredients except spice bag and vinegar. Add spice bag after mixture has boiled for 30 minutes. Cook until very thick, then add vinegar and boil until there seems to be no more free liquid. Taste and add more seasoning if necessary. Pour while hot into hot, sterile jars and seal according to manufacturer's directions.

There are a number of other foods which you may not have preserved in other years that would now come in handy. First of all, you may want some lovely garden or orchard fresh fruit juices. For these you will need one cup sugar to the gallon with additional sweetening when served.

Canning Berry Juices.

Blackberries, blueberries, loganberries, raspberries, etc., may be used. Wash, crush and simmer juices until soft. Strain through several layers of cheesecloth. Add one cup sugar to each gallon of juice. Reheat to simmering and pour into hot, sterile jars. Process for 30 minutes in hot water bath at simmering temperature (180 degrees).

It's good to have tomato sauce handy for those meat and vegetable dishes throughout the winter. Canned? Of course!

Canned Tomato Sauce.

Mix 3 quarts chopped tomatoes, 1 quart sliced onions, 1 pint chopped green peppers, 1 tablespoon chopped parsley, salt to taste and a pod of hot red pepper. Cook slowly until thick. Then pour into sterile jars and process in a pressure cooker at 10 pounds for 35 minutes or 2 hours in a boiling water bath.

Canned Vegetable Soup.

5 quarts chopped tomatoes
2 quarts chopped green lima beans or
2 quarts green beans
2 quarts carrots
1 pint celery
4 tablespoons salt
Cook tomatoes until soft, then press through sieve. Add other ingredients and simmer for 10 minutes. Pour into sterile jars and process in boiling water bath 60 minutes at 10 pounds pressure or 3 hours in a boiling water bath.
Released by Western Newspaper Union.

RESTAURANT MEALS

("It has been suggested that restaurant patrons give red points for meat orders."—News item.)

Customer—How about a tenderloin?

Waiter—We have a very good 40 point tenderloin with french fries, or a nice 38 point T-bone with onions.

Customer—Are you kidding about this point stuff?

Waiter—No, sir. If you want meat in restaurants you gotta have red points.

Customer—If I had any red points I would eat at home.

Waiter—How about some nice halibut?

Customer—I didn't come in here for halibut.

Waiter—My dear fellow, what you come into a restaurant for these days is of no importance. We have some very good fried clams.

Customer—We digress. Do I get a steak or not?

Waiter—Do I get coupons or not?

Customer—You are not entitled to coupons.

Waiter—Who told you that?

Customer—Huffnagel, Apsel, Hoffman, Bernstein, Burnett and Cribbs—my lawyers.

Waiter—I've been advised otherwise by Bowles, Packer, Slaughter and Chef—they're my lawyers!

Customer—Oh, well, it looks like a dead heat. Can't we compromise?

Waiter—How?

Customer—I'll give you half the points required if you'd give me half the steak that's represented on the menu.

Waiter—That's easy. And I'll throw in a glass of water, too.

Among the screwy proposals by various groups at the San Francisco conference is one to require five bases in baseball. The backers of the idea are satisfied that to preserve peace in the world of tomorrow places will be required for at least two good shortstops on the diamond.

On the other hand the demand for five bases may reflect a conviction, held by Private Purkey, that in the world situation for the next few years there will be more runners on bases than there are bases.

Take My Word For It!

By FRANK COLBY

From R. L. C., Springfield: I believe this to be the longest one-syllable word: *scrunchd*. The longest all-vowel words are: *aiaia* and *euouae*.

From D. R. L., Anchorage: Inadequate means "not adequate," incomplete means "not complete," independent means "not dependent," but inflammable does not mean "not flammable." Why?

Answer: Also, unloosened does not mean "not loosened," and unraveled does not mean "not raveled." English is like that.

RATION STAMPS GOOD

JUNE	JULY	AUG.	SEPT.	OCT.	NOV.	DEC.
RED STAMPS						
RETAILERS PAY 2 POINTS A POUND FOR USED HOUSEHOLD FATS						
V	W	X	Y	Z	THRU SEPT. 30	
2	2	2	2	2		
SUGAR STAMPS						
38 SUGAR THRU DEC. 31						
SHOE STAMPS BOOK NO. 3						
1	2	3	4	GOOD INDEFINITELY		

CLIP THIS CHART FOR FUTURE REFERENCE