

Society News

By Ann Morrison and
Heleona Searcie

Parties and Entertainments

Friday night, January 4, a beautiful and most enjoyable "Birth-day Party" was given in honor of Mrs. Ophelia Clardy, at her residence, 1623 N. E. 1st Ave. It was, according to Mrs. Clardy, who, contrary to the usual custom of those of our sex, her 32nd anniversary.

All kinds of refreshments, food and delicacies were served and the guests present enjoyed themselves in playing various games, others danced and listened to radio programs.

Mrs. Clardy received many appropriate and useful gifts.

The party was continued when Mrs. Clardy invited her guests to accompany her to the "Acme Club," where, to their surprise, she had already engaged reservations for all and a special table to seat all, which was most artistically decorated. It was a Champagne party. On her arrival the orchestra played "Happy Birthday," and the Master of Ceremonies, "Ted," informed the audience about the party and had Mrs. Clardy to stand.

The entertainers, the four boys recently with Duke Ellington, but now at the Acme Club, dedicated a number to Mrs. Clardy which was appreciated by all.

The following guests were present at both parties.

Messrs. Edell James, Vedell James, Johnnie Williams, Phil Scallion, Leroy Turner and Chesley E. Corbett of Portland; Clifton Banks, Topeka, Kansas, and Randolph Lamour, Seattle, Washington; Mrs. Bernice Anderson, Mr. and Mrs. William G. Law, Mr. and Mrs. Paul Blakeley, Mrs. Myrtle Barno, Mrs. Ethel Edwards, Mrs. Marjorie Fuller, Mr. and Mrs. Johnnie Johnson, Miss Kittie Blackman and the hostess, Mrs. Ophelia Clardy.

Last Wednesday night the home of Mr. and Mrs. Elbert Graves, 16 N. E. Clackamas St., was the scene of an enjoyable surprise birthday party given in honor of Mrs. L. Graves.

Mrs. Graves was invited to accompany friends to Guilds Court Recreational Center to witness a recital which was scheduled, but it was a ruse to get her away for the occasion.

Upon her return, amid dim lights and soft strains of music, the guests began to sing "Happy Birthday."

The guests enjoyed and entertained themselves in many ways; some played games; others worked puzzles and the like.

The guests were served a delicious and most enjoyable turkey dinner and Mrs. Graves cut the beautiful birthday cake.

She received many most beautiful and appreciated gifts, among which was a bill folder, containing forty-nine one dollar bills, which was presented to her by her husband.

The following guests were present:

Mr. and Mrs. Dick Thomas, Mr. and Mrs. Lomas Harris, Mr. and Mrs. Leroy Grice, Mrs. Buelah Moore, Mr. William LaBell, Mrs. Teressa Odalovick and Mr. Wilmer Koontz.

New Year's night the well-known and popular "Mrs. Myrtle Barno" entertained a number of friends at her beautiful home, on Victory and Hancock Streets. Most of those present are members of the gang, known among themselves as the "RAMS," and they really ramm'd that night.

From the beginning to the end the guests were royally entertained and every form of amusement was offered and given to them for their pleasure.

In the wee small hours of the morning the guests departed, voting Mrs. Barno a most pleasing hostess.

We are very sorry that we were not able to secure the names of

the guests—please supply them to us later, Mrs. Barno.

New Year's night was again the scene of a most enjoyable and beautiful affair; it was "A Get-Together Party" of the Board of Directors, the Manager and Employees of the Acme Business club, which is located at 1500 N. Williams Ave. The Acme Club is one of Portland's best known "Night Spots," where you will find the most up-to-date and liveliest forms of entertainment and some of the best "Floor Shows" obtainable.

The members of the Board of Directors and employees, accompanied by their wives, sweethearts and friends, met face to face, talked freely, swapped views and swapped gifts.

Mr. Joe Reed, the popular and congenial Manager, was given a beautiful Day Robe; each of the employees in return received an envelope with a bonus or gift check.

Vows Exchanged

A small group of friends were present at the marriage of Mrs. Gladys Remout to Staff Sergeant L. C. Edwards. They were married at the home of Mrs. Lillian Groves, 1102 N. Margin Ave., on Sunday at 4:45 p. m. December 23. The bride wore a pale blue afternoon dress set off with a lovely corsage of baby pink roses and brown accessories; as the groom is still in the service, his dress was of military design. Their only attendant was Mrs. Bernice Young, maid of honor, who wore pale blue afternoon clothes, pink corsage, and black accessories. The best man, Mr. Isaac Young, wore conventional black.

The pair was married by Rev. R. H. Anderson of the Shiloh Baptist Church. Rev. A. Newton of Vanport Baptist read the 2nd chapter of Titus. Prayer was led by Deacon Lee Anderson, who also sang. Mrs. Margaret Newton played the wedding march. The table was lovely in white lace and flowers.

The beautiful whitish-silver decorated wedding cake, after being cut by the bride and groom, was served by Mrs. Jackson. Mrs. Young served the punch. The pair received useful gifts.

Sgt. Edwards is now stationed at the Portland Army Air Base again after being transferred back from California.

GI on Furlough

Henry McSwain is home after over three years in the service. A great part of that time was spent in the Philippines and neighboring islands. He is discharged and lives with his parents, Mr. and Mrs. McSwain.

Mr. and Mrs. Carl Johnson of Hinckley spent Christmas with Mrs. Johnson's parents in Bend, Oregon. Plenty of snow and ice were encountered on the way, but they motored both ways without any mishaps.

Elder and Mrs. E. Dennison of Seattle, Washington, were dinner guests of Mr. and Mrs. Will Johnson, Sunday, December 23. With them were Mr. Henry McSwain who has just been discharged from the service, also Mr. Jay McSwain and family and Mrs. Dennison's parents, Mr. and Mrs. McSwain.

Seaman 1/c John Campbell and Seaman 2/c Clarence Smitty were the Christmas evening guests of the Searcies. Seaman Campbell had been here ten years ago and since then has been all over the world.

Recent Appointment

Mrs. Magnolia Taylor is a Nursery Teacher at Blessed Martin Chapel. Mrs. Taylor received her Bachelor of Science in Education

from Texas College, Tyler, Texas.

Mr. and Mrs. M. E. Dawson, of 3 N. Tillamook street, left Friday to make their home in Tyler, Texas, where Mr. Dawson plans to enroll in a local barber college.

Mrs. G. Brown of Seattle, Washington, was a week-end visitor in our city.

Mr. James Arthor arrived in town last week from San Francisco, California, for an indefinite visit with his parents, Mr. and Mrs. James Mack Artor.

Miss Jacqueline Thomas, daughter of Mr. and Mrs. George Thomas, spent the week-end from college visiting with her parents and friends.

Cpl. W. Brooks, who was wounded at the Dude Ranch Dec. 24, is able to be up and out of the hospital, much to the delight of his many friends and well wishers.

Funeral services were held Monday at 11:00 a. m. for Ollie G. Organ, baby son of Mr. and Mrs. Ollie G. Organ. Interment was in Lincoln Memorial Park.

Funeral services were held Wednesday at 11:30 A. M. from Holman and Lutz Colonial Mortuary for the late Mr. Rudolph DeJournette, husband of Mrs. R. DeJournette of 209 S. W. Seymour Court. Interment at Memorial Park Cemetery.

Urban League Official Guest Speaker

Mr. Edwin C. Berry, Executive Secretary of the Urban League of Portland, spoke at the monthly luncheon meeting of the Portland League of Women Voters Wednesday in the Crystal Room of the Benson Hotel. His subject was "Race Relation and Political Actions."

Entertainments

The Birthday Club held its monthly luncheon for members, whose birthdays were in the month of January. The hostess for the affair was Mrs. Frances Turner, who served a lovely three-course luncheon. Joint hostesses assisting her, also having birthdays in January, were: Mrs. Martha J. Mullin and Mrs. G. Hicks. Eighteen members of the club were present.

The Missionary Society of Bethel A.M.E. Church met at the home of Mrs. Wm. Graves, 39 N. McMillen St. The visitor of honor was Mrs. M. C. Austin Sr., mother of Rev. Austin Jr. After a short business session, Mrs. W. Graves

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Traffic News . . .

People died in Oregon traffic at the rate of 16 persons per one hundred million miles of travel during the month of November, Secretary of State Robert S. Farrell Jr., disclosed today. The traffic death rate for the month was the highest recorded in Oregon since September, 1941, when it reached the same peak.

For November of 1944, the death rate was 10 persons killed per one hundred million miles of travel. Farrell explained that the traffic death rate is a method of expressing the actual accident situation, showing the number of persons killed in relation to the exposure to accident.

For the first eleven months of 1945, the death rate was 10, compared to 9.2 for the same period of 1944.

Declaring that speed too great for existing conditions was a basic factor in most traffic accidents, Farrell urged drivers to reduce speed and to give consideration to the increased traffic volumes in most areas.

Oregon motorists used 246,345,545 gallons of gasoline during the first eleven months of 1945, an increase of 13 per cent over the consumption for the same period of 1944, Secretary of State Robert S. Farrell Ja., said today.

Consumption for November totaled 23,067,198 gallons, 17 per cent over the consumption for November of 1944.

gave a very interesting book review of "The Moving Times", by Morris; after which a delicious luncheon was served by the hostess.

Tea in Honor of the Late George Washington Carver

The Rose Bud Study Club held a tea in the social hall of the Y. W. C. A. Sunday afternoon from 3:30 to 5:30 P. M. A short program and an address by Rev. Huntington of Salem, Ore. were the main features of the afternoon. Exhibit of painting by our own Mrs. Thelma J. Streets were shown.

The tea table center piece was of cotton tree, surrounded by sweet potatoes and peanuts. Members of the club wore necklaces consisting of peanuts. Ladies of the club served the tea and the dainty cookies to the guests.

Race Members on KXL Program

Those who were lucky enough Saturday afternoon to tune in on KXL heard the program in honor of George Washington Carver. The two members of our group who took part in the program were Miss Jacqueline Thomas and Mr. Bob Reynolds. Both young people are students of local colleges.

NOTICE TO THE PUBLIC

This is to inform you that Mr. Ralph L. Faulk, former owner and publisher, of the Portland Inquirer, is no longer connected with the paper any more and has no right or authority to solicit ads, subscriptions, make collections or receive funds for the Inquirer, or do any business for or in the name of the Portland Inquirer.

The Portland Inquirer's Office has been moved from its former address, 2736 N. E. Rodney Ave., to 1453 N. Williams Ave. Mail will be sent P. O. Box 3877, Zone 8; The Telephone EAst 4460.

Mr. Chesley E. Corbett is now Managing Editor and Publisher of the Portland Inquirer as Mr. Faulk's successor.

Respectfully,
B. D. Robinson,
Business Manager

WANTED . . . ROOMER
A SINGLE MAN
CAN SECURE A NICE MODERN
ROOM . . . with Home Influences
Mrs. Rudolph Spencer
221 N. E. Wasco Street
Portland 12, Ore.

School Board Hires Negro

HARTFORD, Conn. (ANP)—A youthful Negro educator has been named advisor to 40 school counselors here by the Hartford board of education.

His name is Thomas L. Borders, a native of Macon, Ga., and a graduate of Morehouse college and the University of Hawaii. Working under the office of Lawrence W. Wheelock at the board of education, Borders advises school counselors how to handle student problems at the various public schools. He frequently talks to the students himself when the local counselor runs into trouble.

"I think that the city administration of the board of education has a very sound philosophy towards education," he said. "They are definitely progressive in their ideas."

He divides his time between the school board and the 11-month old North End Community center which colored and white use under the supervision of a mixed staff. His job of molding goodwill is a newly created position in the local board of education and marks the first time a Negro has held such an esteemed position in the public school system here.

Recalling his experiences in Hawaii, where he worked at night with the navy department and attended school in the days, he said that the people there are now against each other, whereas before the war the different peoples lived in harmony.

ATTY. SADIE

PHILADELPHIA—(ANP)—Atty. Sadie Alexander, secretary of the National Bar association, first president of the Delta Sigma Theta sorority and widely known for her civic and social endeavors in many fields, was seriously injured when she fell down the stairway of her new home Sunday night.

Three bones in her lower spine

VANPORT CITY NEWS

By Samue G. Whitney

A group of Sunday School workers met at the home of Mrs. E. Baker, 2602 Cottonwood St., Apt. 581, on Tuesday evening, January 8, to draw up recommendations for a better Sunday School. Many very important matters were discussed for a bigger and better Sunday School. Recommendations and suggestions will be presented to the Sunday School on Sunday, January 13, for approval.

Mrs. Baker served lunch after the meeting.

Another group appointed by the Sunday School also met at the home of Mrs. Baker immediately following the first group for the purpose of nominating officers and teachers for The Vanport Interdenominational Sunday School for 1946.

Mr. Chesley Corbett, Editor, and Mr. B. D. Robinson, Manager of the Portland Inquirer, express their greatest respect for the people of Vanport and want them to know that they will be glad to accept their news for publication. News about your Sunday School, Church, Club, Social and Fraternal organizations and social general news. They will also be glad to accept advertisements for your Church services, Sunday School and business at a reasonable cost.

They deserve our support and we need their assistance. For further information contact Samuel G. Whitney, 4006 Cottonwood St., Apt. 844, Vanport agent and reported. Tel. UNiversity 2860.

were fractured. She is now in Jefferson hospital where she is receiving the most expert care but where it is expected she will be confined for some time. The wife of Atty. Raymond Pace Alexander and the mother of two daughters, Mrs. Alexander was preparing for the Christmas fete when the accident occurred.

BANANA CUSTARD CAKE



Luscious and delicious—it's all yours for the making. Just bake one delicate-textured square or layer, split it in two, and put creamy banana filling between the halves. Dust with confectioners' sugar for a plain or "dress-up" top.

Notice that you use only 1/2 cup of sugar for the cake and filling—a real sugar-shy cake, but richly satisfying for the family's sweet tooth. Put the recipe in your "Miracles without much sugar" file.

Banana Custard Cake

Dry Ingredients	Liquid Ingredients
1 1/4 cups sifted cake flour	3/4 cup milk
1/2 cup sugar	1/2 cup light corn sirup
2 teaspoons baking powder (with a tartarate powder, use 2 1/2 teaspoons)	1 teaspoon vanilla
1/2 teaspoon salt	1 egg
1/2 cup Spry	

Sift flour, sugar, baking powder and salt into mixing bowl. Drop in Spry. Add milk, corn sirup and vanilla and beat 150 strokes. Scrape bowl and spoon often throughout entire mixing. Add egg and beat 150 strokes. Bake in 8 x 8 x 2-inch Spry-coated pan in moderately hot oven (375°F.) 25-30 minutes, or in a 9-inch layer pan 20-25 minutes. When cake is cool, split in half, put Banana Custard Cream Filling between halves, and dust top with confectioners' sugar.

Banana Custard Cream Filling

1/2 cup light cream	1/4 teaspoon salt
1/2 cup milk	1 egg yolk, slightly beaten
2 tablespoons cornstarch	1/2 teaspoon vanilla
1/2 cup corn sirup	2 large bananas, sliced

Scald cream and milk in top of double boiler. Mix cornstarch, corn sirup and salt. Add to scalded milk and cook until thick and smooth, stirring constantly (about 12 minutes). Stir a small amount of mixture into egg yolk. Return to double boiler and cook a few minutes longer. Cool. Add vanilla and sliced bananas.