

Society News

By Ann Morrison and Helena Searcie

By Ann Morrison and Helena Searcie OVERSEAS RED CROSS WORKER RETURNS

Mrs. Curtis, nee Ellen Torrence, is spending a few days in Portland visiting with Mrs. Lena Williams. Mrs. Curtis is a Red Cross worker and was stationed in the South Pacific for several months. While in Manila last January she was married to Mr. Curtis, from New York who is also in the armed service.

Wednesday evening Mrs. Cherie Hilman and her daughter, Miss Lena, were hostesses for a dinner party in honor of Mrs. Curtis.

Mrs. Curtis plans to leave for Rochester, N. Y., enroute she expects to stop off at La Grande, Ore., to visit her father and friends.

SERVICEMAN HOUSE GUEST

Private John L. Jacob and Seaman 1st class, W. Gray, are house guests for a few days of Mr. and Mrs. Charles Redd, uncle and aunt of Private Jacob on S. E. 17th Ave.

VISITING IN THE WINDY CITY

Mr. C. B. Macey and children left last week for a forte nite visit with relatives in Chicago.

SOCIETY MATRON BACK FROM WASHINGTON

After spending several weeks in Spokane and other parts of Washington, Mrs. Polyan Reed of N. E. Cherry Court, is back home. Mrs. Reed informed a reporter that the trip was grand, but she is glad to be back in Portland.

SIGHTSEEING IN THE NATIONAL CAPITOL

Another travel-minded person is Mrs. Lettie Polk who left last Friday for a visit in Washington, D. C. to visit her son. Enroute she will stop for a few days to spend some time with another son there.

BON VOYAGE PARTY HONORS OFFICE SECRETARY

Saturday evening, March 2, Mr. Chesley E. Corbett, managing editor of the Portland Inquirer, was host at a cocktail party honoring Miss Rebekah S. Love, office secretary of the Portland Inquirer, who left Tuesday, March 5, to visit her father, brothers and sisters in Lawton, Oklahoma, also to drop in at Langston University where she graduated, to to see members of the faculty and the student body, for an indefinite stay.

After a lovely feast Mr. Corbett had special arrangements for another party at the Dude Ranch where the party spent a most enjoyable evening dancing, conversing and watching the floor show. Bon voyage, Rebekah, we miss you already.

SILVER WEDDING ANNIVERSARY OBSERVED

The home of Mr. and Mrs. Lloyd Griffith was the scene of a party celebrating their twenty-fifth anniversary.

Mrs. Griffith was gowned in a blue crepe dress with a corsage of white carnations and pink hyacinths. The gift table was presided over by Mrs. J. Duke, mother of Mrs. Griffith. The main attraction was the beautiful wedding cake with white icing, trimmed in white roses and silver leaves in pink icing. On top of the cake was the wedding date. The gifts were numerous and beautiful. Congratulations to you both.

On March 10th the Women's Willing Workers met at the home of Mrs. Effie Lee at 6315 S. E. 62nd Ave. Everyone had a lovely time. During the delicious lunch Mrs. L. Gentry and mother Gross were presented with little gifts. They were the honored guests because their birthdays are in March. Our out of

town guest was Mrs. Susie Shannon of Lonview, Wash. Earlier in the afternoon the Women's Missionary Band convened. Different suggestions were made by members as to how to carry on personal missionary work. The members are making several quilts for the Mission soon. Our object is to have a place fixed and prepared for traveling missionaries or Evangelists that might stop with us on their way to various places. The next meeting is at the home of Mother J. Gross 4224 S. E. Glenwood. New members are welcome at all times.

NUPTIALS

Seaman 1/c J. J. Rezendes and Miss Josephine Searce were married March 8th at Vancouver, Wash. The Rev. Paul Ekwall performed the ceremony. Their attendants were Mrs. Evelina Swan, as maid of honor and Mr. Herbert Jenkins, as best man. Mr. Rezendes is being discharged from service in a few days after serving in several battles overseas.

The reception took place on Monday, March 12th at the home of Mr. and Mrs. Irving Proctor. Mrs. Proctor is a sister of Mrs. Rezendes and resides at 2036 N. E. Williams Ave.

The bride wore a traditional white sating wedding gown. The veil was finger tip length and was held in place by a semi halo of seed pearls. She carried a beautiful bouquet of white carnations, white sweet peas and maiden hair fern tied with a white satin ribbon. As the groom is still in the service he wore his naval uniform. The couple stood beside a lovely cut glass bowl with floating candles and violets.

The house was arranged with flowers and tapers and soft lights. Ice cream and cake were served from the table which held the most gorgeous three tiered wedding cake atop which were the miniature bridal pair. A lace cloth and crystal plates helped to set off the table. Delicious punch was served from a huge cut glass punch bowl that stood in the corner. Many useful gifts were received by the two. Nearly a hundred friends were present to extend their congratulations and good wishes to the young couple. Those who assisted with the serving were Mesdames Johnson, Slater Ferrell, Madelyn Flowers, Jessie Daniels, Lillian Groves, Grace Burks, Evelina Swan and Elizabeth Avnitt. The Misses Naomi Daniels, Theresa Searcie, Annabelle Proctor, Alpha Searcie received the guests at the door and took their names. Rev. M. Jefferies also helped to see that things went along smoothly.

Mrs. Dorothy McSwain, wife of Mr. Henry McSwain and her brother Mr. Richard Lawrence were called to the bedside of their mother, Mrs. Lawrence in Minneapolis, Minn. Word has been received that the mother is much improved.

Miss Ollie Marie Brooks of N. E. Hancock and Mrs. Lee McClinton, were married in Vancouver on Thursday March 7th. Mrs. McClinton is the sister of Mr. Walter Brooks of the above address.

A birthday party was given in honor of Mr. George McSwain on Feb. 28th. A host of friends had a lovely time. A delicious repast was served. The party was given by Mr. and Mrs. M. McSwain.

WOMEN'S PAGE

FASHIONS

RADIO

RECIPIES

Hot Cross Buns For Lent

One a penny, two a penny Hot Cross Buns! It's the traditional hot bread that ushers in the Lenten season—light, deliciously flavored yeast dough, enriched with spices, candied orange peel and raisins. Here's a hot bread that can pinch hit for dessert any day—try it with a wedge of cheese or a bit of homemade jelly. "Swell change" the family will say—"sugar saving, and easy to make," you'll gratefully say. Clip this tested recipe and try it tomorrow.



HOT CROSS BUNS

2 cakes compressed yeast	1/4 cup sugar
1/4 cup lukewarm water	1 cup scalded milk
1 teaspoon sugar	2 eggs
1/2 cup Spry	2 tablespoons candied orange
2 teaspoons salt	1 cup raisins or currants
2 teaspoons cinnamon	1 cup sifted all-purpose flour
1/2 teaspoon nutmeg	

Crumble yeast into cup. Add lukewarm water and one teaspoon sugar and set in warm place until it becomes light and spongy (about 15 minutes). Combine Spry, salt, spices and 1/2 cup sugar in large bowl. Add scalded milk and stir until Spry is melted. Cool until lukewarm. Add yeast and blend.

Reserve a small amount of egg white for glaze. Beat eggs, and add with orange peel and raisins to yeast mixture. Mix well. Add flour and knead to a smooth dough. Cover and let rise until double in bulk (about 2 hours). Form into 2-inch balls, place in two Spry-coated 8 x 8 x 2-inch pans, allowing a small space between rolls. Put in warm place and let rise to 1 1/2 times original size.

After rolls have risen, brush with small amount of egg white beaten with 1 tablespoon water and ship a deep cross in each bun with scissors. Again let rise until very light. Bake in moderate oven (350°F.) 30-35 minutes. When done, fill cross on top of each bun with Royal Icing, using a spoon or pastry tube. Makes 2 dozen buns.

Royal Icing. Beat 1/2 cup sifted confectioners' sugar gradually into 1 unbeaten egg white. Add 1 teaspoon lemon juice and beat in 1/4 cup sifted confectioners' sugar gradually. Continue beating until stiff.

COCKED HAT ROLLS

Go easy on precious sugar—give the family tasty, tender rolls shaped like three-cornered hats, filled with home-made preserves or marmalade. Elegant for luncheon dessert, teatime treat—or any time when something sweet is in order.

You know, nothing tastes better than wholesome yeast bread! And nothing is easier to make when you have a tested recipe like this one, to give you the "know-how." Collect compliments galore—make Coked Hat Rolls today.



Satisfying sweets that save sugar...

COCKED HAT ROLLS

2 cakes compressed yeast	1 cup scalded milk
1/4 cup lukewarm water	2 eggs, beaten
1 teaspoon sugar	4 cups sifted all-purpose flour
1/2 cup Spry	1/2 cup orange marmalade, grape jelly, or raspberry jam
2 teaspoons salt	
1/2 cup sugar	

Crumble yeast into small bowl. Add lukewarm water and 1 teaspoon sugar and set in warm place until it becomes light and spongy (about 15 minutes). Combine Spry, salt, and sugar in large bowl and add scalded milk. Stir until Spry is melted, then cool until lukewarm. Add yeast mixture and

blend. Add eggs and mix well. Add flour and knead to a smooth dough. Cover and let rise until double in bulk (about 2 hours).

Take 1/4 of dough on board and knead lightly. Roll very thin, cut in 4-inch circles. Place 1 teaspoon orange marmalade on each circle. Moisten edges of circles with water. Pinch and seal dough at 3 regular points to form a triangle with filling showing in center. Place close together in Spry-coated pans and let rise in warm place until light.

Bake in moderate oven (350°F.) 20-25 minutes. Makes 3 dozen.

All the churches of God in Christ are planning a welcome reception for their State Mother Rita Douglas of Bakersfield, Cal. She has charge of the State of Oregon and Washington district Missionaries.

Mrs. Reed and J. C. Foster have charge of the committee and the reception will be held March 13 at 224 N. 10th Ave. Eld. B. M. McSwain is in charge.

There is a lot of the sport fans wondering what's getting the matter with the fight situation around these parts, I also have wondered so let's have a looksee. Little Johnnie Swarze a junior welter loses to Portland's pride Tommy Moyer the gas house kid from down Sellwood way then Tommy is given the nod over dark skinned Lincoln Stanley who many thought should have won instead of our Tommy. Now the picture changes to another one Bobby Volk who is slated to meet a Gilbert Whitesides from Santa Monica, Calif. Bobby is unable to keep this engagement so a substitution is necessary to save the show. So we call on the one faithful who is always ready and willing to meet any one regardless of weight. Known to every fight fan as Speedy Cannon a pretty slick chick him self with his dukes. Well this Cannon boy proceeded to make a gory mess out of said Whitesides for three rounds and for some reason (you figure it out) coasted to a unanimous win. A rematch is made for Mr. Whitesides again to face Volk and this was the joker, under the name of White, this time White as he was called put up a good fight against Volk and altho Bobby got t he decision there were many who thought White should have had a draw at least. So these same two boys are matched again ONLY this time it's Volk and Whitesides. So Whitesides shows up the nite before the fight with a very bad cut over the left optic which no medical examiner if such be and it should be, but I say no medical examiner would have allowed Whitesides to fight should he have been examined and no man or lad should fight unless he has had a physical check up. But what about Cannon? Why won't Moyer or Volk fight this boy? Why isn't he given a chance on these shows? Cannon can make the welterweight of 147 pounds and he is as rough a showman and a better fighter than most of the lads who are getting the calls to post. Maybe our Tommy and Bobby don't care for mauling part with Cannon BUT WHY? He can make weight for either of them. And I'm sure that either of our welter or middle home town champs would be ever so glad to fight Cannon on a Waterman promotion. Cannon made a chump out of Whitesides and yet each time, twice since the houses have been average I'm told by many that the public wants to see both Moyer and Volk Fight Cannon and you can be sure either of these will draw plenty well, Cannon is anxious and willing to fight either of these boys but do either of the champs care to meet Cannon? You ask them then ask Waterman, why?

A FAN

P. S. I believe the last fight that this fighter speedy Cannon lost was 1943 to Mason "Mickey" Pease, the fighting policeman. Well Joe Waterman how about giving this colored youth a chance now he always trains I hear and always is in good physical shape when you need him to fight. Here's hoping Speedy Cannon gets a chance in Portland.

I NEVER MISS A BOXING SHOW FAN

FAREWELL MIDNIGHT SUPPER

Eld. C. T. James of Los Angeles was the honored guest at a mid-night supper on Thursday, Mar. 7th. Mrs. Lulia Randall of N. E. Wasco was the charming hostess. Crah gumbo as only Mrs. Randall can make it was the main and superb dish. An abundance of soft drinks were served also. Eld. James was on a tour for the Four Gqane Gospel Church of California and toured into Washington and as far as Victoria British Columbia. He is also a radio announcer and National chorus leader of church of God in Christ Evangelist. Eld. J. C. Foster was there also. About 25 persons were present to wish the Elder a safe return home. They departed about 3 a. m. to Mrs. Dennis Collins home on N. E. 1st Ave. for breakfast. Mrs. M. Key, Mrs. Crowder and Mrs. M. Virgil assisted Mrs. Collins in serving the guests.

CHURCH NEWS

Sunday evening the Womens' Missionary Society of Bethel A. M. E. Church had charge of the evening service. Mrs. George Thomas was the main speaker. The subject was "Marching Feet." Mistress of ceremonies was Mrs. B. Graves. Invocation by Mrs. S. Clark. Scripture reading by Mrs. Ivy Pope. Solos by Mesdames Dorothy Gray and Mullens. Finance committee, Mrs. Bell Johnson and Mrs. Mary Brown.

TO TAKE COURSE IN BEAUTY CULTURE

Mrs. Gladys Welch of 2136 A. Vancouver Avenue, left this week for Los Angeles, and Oakland, California, where she will take a course in beauty culture.

don herold says:



WHAT! ONLY 20 MILLION!

I have just learned that there are only about 20 million factory workers in the United States. This is only about one-seventh of our total population.

I have somehow been under the impression that there were at least 100 million factory workers in our country.

These boys sure sound like more than one-seventh of the population—walking out, sitting down standing up, ying down, and otherwise raising Cain—on the front pages of the newspapers filling the public eye and ear and demanding government attention.

If the millions of farmers and stenographers and grocery store keepers and housewives and other workers of the country made as much of a fuss about themselves as the industrial workers, life in America would sure be one large hullabaloo.

EAT WITH US
You are always
welcome—

The
KEYSTONE
LUNCH

"we never close"
Short Orders our
specialty

1461 N. Williams Ave.
Mrs. Hazel Johnson,
Manager