

# In the Social Realm

Mrs. Henry Provost was in Medford Friday visiting friends.

Neal Shinn spent the week-end at the Barrett ranch near Kingsbury springs.

William D. Hodgson and his daughters, Marion and Margaret, were visitors in Roseburg last week.

Miss Erma Dyer returned a few days ago from spending several weeks at Medford with relatives.

Mr. and Mrs. E. V. Kellogg and Mr. and Mrs. G. W. Dodson have gone to Carson City for a month's outing.

Alex Sondheimer of Muskogee, Okla., arrived in the city Sunday to join his wife and sister. They will remain the rest of the summer here.

Mrs. Lulu Shaumlafell of Sacramento is in Ashland to visit with Mrs. J. K. Van Sant for the summer. Mrs. Van Sant will arrive from Portland and Newport this week.

Mrs. A. E. Griffin and son Bernard of Visalia, Cal., are visiting Mrs. J. W. O. Gregory. They are cousins of Mrs. Gregory and are much pleased with Ashland and her climate.

Mrs. Marsh Wagner, Mrs. E. A. Sherwin, Mrs. E. Peil and Mrs. George Eubanks are enjoying a short camping outing west of town. The ladies are having great sport "baching."

Mrs. Mary E. Woods' many friends will be glad to know that she has returned home from Portland after visiting her daughter, Mrs. M. A. Stratton, over a year. Mrs. Stratton and little daughter will be in Ashland soon to spend their vacation.

Miss Emma Kramer, principal of a public school in Salem, and Miss Minnie Beery of Monmouth, Ore., sisters of George N. Kramer, local agent of the Southern Pacific, are here visiting for a few days. They are en route to noted points in California.

Long's Cabin is being visited this week by the following party: Mesdames A. E. Ogg, E. W. Sterling, George Coldwell, Misses Ruth Ogg, Stella Sterling, and the Messrs. Jim Sterling and George Coldwell. The party will climb Mount Ashland before they return home.

Trinity parish will give an all-day picnic at Helman's park Wednesday, August 12. All members of the Sunday school and the parish are cordially invited to join in this outing. Each person is expected to bring a well-filled basket. Swimming and games will be enjoyed, besides the general good time.

A number of the younger Medford set motored to Ashland Friday evening for a picnic and swim. Among those in the party were Mr. and Mrs. Bardwell, Mr. and Mrs. Biddle, Mr. and Mrs. Roberts, Mr. and Mrs. Lea Root, Miss Bess Kentner, Miss Fern Hutchison, Miss Josephine Root, Vernon Vawter, McCurdy and Leon Speck.

Miss Ethelyn Sanford is expected to arrive Tuesday from the east, where she has been for several months. In San Francisco she met Miss Ruth Whitney, who is there on a vacation trip, and the latter may accompany her back to Ashland. Friends of Miss Sanford will welcome her return after so long an absence from their midst.

Mr. and Mrs. Howard Rose and Mr. and Mrs. Fry of Astoria motored up Ashland creek canyon last week, making their way up the new government road for a long distance. The party had a chance to see a fine big buck. Mr. and Mrs. Fry leave this evening for their home in Astoria. Mrs. Fry has been visiting her sister, Mrs. Rose, for several weeks past, Mr. Fry having been here about a week.

A very pleasant surprise was given Miss Alta Ralph last Thursday evening, August 6, at the residence of Mr. and Mrs. J. E. Hartley on Pennsylvania avenue, the occasion for the event being her eighteenth birthday. The evening was spent in playing games, which were greatly enjoyed by all. Refreshments consisting of ice cream and cake were served on the lawn. Those present were Misses Alta Ralph, Luetta, Edith and Marie Hartley, Fannie Doran, Helen Walker, Lillian and Jessie Arant, Messrs. Vernon Doran, Roy, Harry and Homer Hartley, Percy Arant, Richard Ware, Donald, Fletcher and

Homer Ralph, Clinton Cole, and Mr. and Mrs. J. E. Hartley. Miss Ralph received many beautiful presents, which were appreciated very much.

**Pleasant Picnic Party.**  
A very pleasant family picnic was that held up Ashland creek yesterday by the Watson, Alnutt and Mitchell families. The party walked up the canyon a short distance above the Praytor place, where they had dinner and spent most of the day. The members of the party comprised Judge C. B. Watson, his sisters, Mrs. Snelling of this city and Mrs. S. E. Ross of Tacoma; Mrs. Oattie Davis of North Yakima, Wash., a daughter of Mrs. Ross; Miss Snelling, Mrs. Hattie Alnutt, Mr. and Mrs. Joe Alnutt and W. W. Mitchell and family.

Miss Miriam Gregg was hostess on Friday evening to a company of Medford and Ashland friends, at which time she proved herself a charming hostess and a remarkable chef. At 7 o'clock the guests arrived in two big touring cars and were ushered into the cool rooms made doubly inviting by the decorations of roses and trailing greenery. Covers for twelve had been laid, but instead of being seated at the table the guests marched, single file, tray in hand, through the hall and into the kitchen, where they helped themselves a la cafeteria to the delicious viands prepared by the fair hostess. Much merriment was occasioned by the witty "rules of table etiquette" which the gentlemen of the party found on the reverse side of their place cards.

After dinner and some music the hostess and her guests visited the Vining Theatre and spent an hour trying to solve the Million-Dollar Mystery. The evening's gaiety wound up by a splashy dip in the Ashland mineral baths. Those enjoying Miss Gregg's hospitality were Misses Helen Scott, Cherry Starkey, Irene Barrett, Ruth Scott and Claire Johnson, with the Messrs. Paul McDonald, Horace Bromley, Harold Cochran, Milton Schuchard, Frank Ray of Medford and Neil Shinn.

**Terrill-Smith Wedding.**  
A pretty August wedding occurred at 12:30 Sunday, the 9th, at the residence of the officiating minister on Morton street, this city, in the marriage of Jay Terrill and Parthena E. Smith, both of Talent, Rev. W. T. Van Scoy saying the words which made them husband and wife. At the proper place in the ceremony the groom did well his part in placing the ring on the hand of the bride. Two sisters of the bride, May and Anna, and W. A. Morris of Rock Point accompanied the happy couple from Talent by auto.

The bride was born in Tennessee and received her education in the Talent high school, and the Southern Oregon State Normal School. She has been a very successful teacher of this county for several years, the greater part of the time teaching in the graded schools of Talent.

The groom is a native of Jackson county, Brownsboro being his birthplace. He received his schooling in the Talent high school.

The wedded pair are well known and popular young people of Talent. They will spend a few weeks at Colesite and Crater Lake, and after returning will go to housekeeping in Talent, where they will make their future home.

These young people are well matched indeed, and a host of friends wish for them all the happiness that can be crowded into two lives.

Oliver Paulserud, Melvin Abbott, Miss Evelyn La Certe, Miss Bessie Dunham and Chauffeur Steele returned Sunday from a week's outing to Crater Lake. They report a very enjoyable trip, with lots of good fishing. They camped for several days at Rocky Point, near Pelican Bay.

Miss Maye Glover was at the desk in the library again Saturday evening, having come in from Leach's ranch, where she is spending her vacation. She returned to the ranch Sunday evening, accompanied by Miss Helen Dickerson.

Miss Ethel Rigdon, a former well known teacher in the Ashland high school, is in the city visiting at the home of her old friend and pupil, Mrs. M. E. Briggs.

Mrs. A. B. Bowers of Dundee, Wash., is visiting at the home of her parents, Mr. and Mrs. A. W. Herbert of this city.

Miss McAllister of Grants Pass accompanied the Methodist party to Crater Lake.

Cliff Payne makes serving tables.

## Burdic Goes to Dental School

R. L. Burdic, Jr., of the class of 1914, intends to leave Ashland Thursday for the Berkeley Dental School at San Francisco, a branch of the University of California. He will take up the finest and most complete course that it is possible to obtain in dentistry, and will fit himself to be a specialist in that line of work. R. L. Burdic has long been known in Ashland as one of this city's finest young men, and all his friends and classmates wish him every measure of success. His friends have sincere hopes and wishes that he may be induced to practice in Ashland after he has finished his course.

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## Good Form

Serving Dinner a la Anglaise.

There are three recognized methods of serving a formal dinner, each of which has its advantages—the Russian, the English and the "compromise" service. Naturally this last is an adapting of the best of the most available from the other two. The English is selected where help is rather limited, because in its use all belonging to one course is placed upon the table at one time, the host and hostess serving meats and vegetables placed before them in platters.

For this service the number of plates to be served may be set in a pile before the person who is to carve, or, if preferred, on a side table, from where they are handed to him one at a time. As each plate is served by the carver a maid presents it for a helping of some vegetable and then sets it down before a guest or member of the family for whom it is intended. It is understood, of course, in serving in this way that ladies are always helped first, men next, with hostess and host last.

Each course as finished is removed by a man or maid waiter or waitress; platters with the next course are placed, plates are served as before, and so until dessert is reached. The last is the placing of finger bowls, each in its small plate, with dolly beneath, directly in front of each guest. Where less formality is observed help is often dismissed when fruit and coffee are on the table, with the finger bowls already in place, and so the genial conversation of congenial people may go on until time to adjourn to piazza or lawn.

The Russian Service.

The Russian table service is different. There is nothing to be seen on the table when the guests seat themselves but relishes, nuts and olives, bonbons, etc. Food is served either from the pantry or from a side table, where the carving is done. Sometimes only a meat and one vegetable are on the plate served thus, the waitress handing other foods in their respective dishes.

Again, the guests may find empty plates set before them. Then everything is passed in rotation. Where a waitress has been properly trained she will always serve from the left hand, lifting the plate that has been used with the right, while she sets another in its place with her left, so the table is never without plates until it is to be cleared of crumbs and made ready for dessert.

A Butler's Assistant.

A rule in serving in English style that needs attention is to be careful not to overcrowd dishes. A "butler's assistant" may be used where the hostess has not enough help. It is a small piece of furniture that stands at the left of the hostess bearing many little articles that are likely to be needed, such as extra knives and forks, spoons, saucers, cream pitcher, etc.

The handsome pitcher and glasses to match for iced tea, with long handled spoons, may be placed upon this useful table as well as the after dinner coffee service, with bowl for hot water, cream jug and sugar dish, spoons and everything but the hot water and coffee pot.

Monogrammed China.

The hostess who entertains largely cannot do better than fill her china cupboard with handsome monogrammed sets. In no other way is one's individuality so marked, and, while not any more expensive, there is an air of exclusiveness about such china that goes far toward making a success of any formal affair where a table is to be filled with distinguished guests.

Perhaps of all offered, the gold and white china, with gold monogram, is the most to be desired. There is an air of refinement about such a set that no tinted ware, however delicate or expensive, carries. This refers, of course, only to the tableware. For candlesticks, pitchers and the many small pieces for decorating as well as for their usefulness Limoges, Dresden, Sevres and all the charming makes will always be in demand.

Drilling the Waitress.

One, if not the first, rule to be learned by the entertaining hostess is that it is better to spend a few hours in drilling a waitress into the routine of proper serving than to pass the hour or more at luncheon or dinner directing with unceasing nods and whispers what to do next and how.

A hostess whose entertaining left nothing to be desired said she took the trouble when engaging a new waitress to have a table set and the process of serving courses gone through exactly as if guests were present. Thus the girl became entirely at ease, and everything went perfectly on such occasions.

Removing Crumbs.

The once much used crumb tray and brush have been discarded for the better way of taking off crumbs by means of a soft folded napkin into a small tray or plate where the table is bare. When covered with a tablecloth a silver crumb knife is better. This method is much neater than the old way of brushing. In no case now is a brush used.

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BLACKBERRY DELICACIES.

BLACKBERRIES are a popular fruit at the present time. Those who weary of them fresh may have them in a great variety of nice desserts. Some ways of serving them palatably are the following:

**Spicy Pudding.**  
Blackberry Pudding—Stew blackberries and when boiling add a tablespoonful of butter and a small portion, less than half a teaspoonful each, of nutmeg, mace, allspice and cinnamon. Take from the fire and add the well beaten yolks of three eggs. Beat all very light and add the whites beaten to a stiff froth. Put into a buttered dish and bake for fifteen minutes in the oven. When nicely browned grate nutmeg on top and serve cold or with cream or milk.

**Rich Shortcake.**  
Blackberry Shortcake.—Sift with two cupfuls of flour one tablespoonful of sugar, a pinch of salt and two teaspoonfuls of baking powder. Work into the mixture a tablespoonful of butter and add two eggs well beaten with a cupful of milk. Bake in two layers, spreading butter between. Tear apart, spread with sweetened crushed berries, cover with the other layer and cover the top with sweetened and crushed berries. Garnish with whipped cream sweetened and flavored with vanilla and some whole berries.

**Square Dumplings.**  
Berry Dumplings.—Take one cupful flour, one-fourth level teaspoonful of salt, one level teaspoonful of baking powder, one level tablespoonful of butter, about one-half cupful milk. Sift the dry ingredients, rub the butter in lightly with the tips of the fingers, until it is well mixed with the flour. Mix with a knife until soft. Roll to one-fourth of an inch thick and cut into squares. On each square put a few berries, cover them with sugar

and fold the squares. Place in a buttered tin. Pour a half cupful of boiling water over two rounded tablespoonfuls each of sugar and butter. Pour this over the squares and bake in a moderate oven about thirty minutes. Serve with foamy sauce.

*Anna Thompson.*

**Puzzled.**  
The lady of the house was explaining things to the new colored maid. "An' what's this, missus?" asked the girl, indicating a metal bottle. "That is a bottle which will keep things either hot or cold, whichever you desire," replied the mistress. "Well, foh the land sake," ejaculated the girl, "how is it gwine to know whether you want things hot or cold?" —Everybody's.

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