BUSINESS AND PROFESSIONAL WOMEN'S LUNCHEON, MISSIONARY BREAKFAST LISTED

Annual Affair To Be Event Of Tuesday

AMONG the larger clubs meeting in the coming week will be the Business and Professional Women's club which will hold their monthly luncheon Thursday noon at the Osburn hotel. Dr. A. M. Smith, president, is in charge.

The Missionary society of the First Christian church will hold their annual missionary breakfast Tuesday morning at nine o'clock at the church. Members of the Hi-Tri club and Mrs. R. M. Day, adviser, will be hostesses.

Mrs. L. F. Newton is general chairman for the affair and the reception committee includes Mrs. Newton, Mrs. C. F. Hyde, Mrs. Raymond Wells and Mrs. Lila Yoder. Mrs. R. M. Day is in charge of refreshments.

For the program a play entitled "The Book Shelf" will be given. Miss Lettie Mitchell, missionary from Africa, will sing and an address will be given by Mrs. Ballis Rice, from the Indian White Swan mission at Yakima.

Guild House Party Attracts Many

Several girls of the Baptist church are in McMinnville for the week-end to attend the World-Wide guild house party for junior high, high school, college and business girls of the Baptist church of western Oregon, which began Friday and closes this evening. Miss Mary Margaret Lott of Eugene was state vice-president the past year.

The local girls will present a play on China as part of the program this afternoon. Among those who were present at the event are: Miss Brandon Young, Miss Arlene Blanton, Miss Madge Conaway, Miss Fay Wilson, Miss Grace Wilson, Miss Eleanor Brakel, Miss Charlotte Brakel, Miss Doris Blanton, Miss Arlene Soasey, Miss Mildred Moll, Miss Margaret Moll, Miss Marjorie Travillion, Miss Nettie Lee Whittenberg, Miss Esther Warden, Miss Zelma Bissell. Several others are planning to be present for the Sunday session of the party.

TODAY'S RECIPES

By SISTER MARY

ALTHOUGH peaches lack some of the valuable minerals found in apples, they have a definite place among the tonic fruits. Use them often while they are in season, but keep in mind the necessity of cooking the fresh fruit if small children are to be allowed to eat it. Children under five years of age find peaches difficult to digest and should not be allowed to eat them in any form.

There are many delicious and economical desserts that older children and adults will enjoy. A delicate tartness is brought out in cooking peaches which makes them peculiarly satisfactory combined with rice and tapioca. A pudding of this sort precludes the use of potatoes in a meal and is splendid to serve after a light main course.

Peach snow balls is a simple and delicious pudding that combines rice and the fruit.

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Peach Snow Balls

Four peaches, 1 cup rice, 8 cups boiled water, 1 teaspoon salt, 4 tablespoons red raspberry jam or preserve, sugar, butter, 4 squares cheesecloth.

Wash rice well through many waters. Put into a large round-bottomed sauce pan with salt and water, cover pan closely and bring quickly to the boiling point. Boil hard for ten minutes, without lifting the cover. Then simmer slowly for ten minutes and finally let stand in a warm place for ten minutes. Do not lift the cover once during the cooking. Pare peaches and cut in halves. Remove stones and fill cavities with jam. Dip cheesecloth in hot water, wring as dry as possible and spread with butter. Cover center of each square with a layer of rice about one-half inch thick.

Fit peaches together, making whole peaches, roll in sugar and put in center of rice. Pull corners of squares together and tie. Put in steamer and steam for 30 minutes. Remove from squares of cloth and serve with sugar and cream.

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Dutch Peach Cake

Two cups flour, 1-2 teaspoon salt, 2 teaspoons baking powder, 4 tablespoons butter, 1 cup milk, 1 egg, sugar, cinnamon, peaches.

Mix and sift flour, salt and baking powder. Cut in butter with pastry blender or rub in with tips of fingers. Beat egg until light, beating milk into it. Add to dry mixture, cutting in with a knife. Turn into a deep cake pan which has been well buttered. Pare and stone peaches and cut in eighths. Press into cake mixture and sprinkle generously with sugar. Dust cinnamon over top and bake forty minutes in a moderate oven. Serve warm with plain cream.

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BREAKFAST: Blueberries, cereal, cream, creamed cottage ham with broiled tomatoes, toast, milk, coffee.

LUNCHEON: Cream of spinach soup with grated cheese, croutons, salad of mixed greens, peach snow balls, lemonade.

DINNER: Roast duckling, creamed onions, corn-on-the-cob, avacado and tomato salad, chilled peach tapioca pudding with cream, milk, coffee.

Roosevelt Beach

ROOSEVELT BEACH, Aug. 6.—(Special).—Mrs. Joe Bray and daughter had a very narrow escape from a serious accident when their car folled over the bank as Mrs. Bray was attempting to make the turn onto the lower end of the Big Creek road from the Coast highway a few days ago. This is a dangerous approach to the highway as it is very narrow and steep, making it necessary to back up before the turn can be made, coming from the south. Mrs. Bray and daughter received only minor bruises.

A party consisting of Dorothy and Thelma Francisco, Elsie Reynolds, Bernice Saubert, Lucile Dahlin, Ruth Irwin, Ina and Betty Phelps, Ruby Howard and Mrs. Poole hiked over from the Pool place to the ranger station where they are camping this week, enjoying the beauties of the Big Creek country.

Mr. Gribble, wife, daughter and Mrs. Wilcox called at the Thompson home Thursday. Mr. Gribble is cruising the timber in this region for the government.

E. A. McCollum and family have been visiting the past two weeks with Mr. McCollum's sister, Mrs. Thompson and family, also his father, W. F. McCollum.

At sea or over a level plain the human eye, at a height of five feet from the ground, can see an object 14 miles away.

—McKune photo

Mr. and Mrs. T. M. Erickson, of Santa Clara, who celebrated their sixtieth wedding anniversary Tuesday, August 2. Mr. and Mrs. Erickson were honored at a party given by relatives living in Oregon and a few intimate friends, Tuesday evening.

Mr. and Mrs. Erickson Honored Tuesday

To celebrate the sixtieth wedding anniversary of Mr. and Mrs. T. M. Erickson, all relatives who live in Oregon, with a few intimate friends gathered at their home in Santa Clara Tuesday evening, August 2.

Theodore Martin Erickson and Bettie Lenroot were married in St. Paul, Minnesota, August 2, 1872. Mr. Erickson is 86 years old and Mrs. Erickson 77 years. Nine children were born to them, seven of whom are living. Lawrence T. lives in Rogers, Arkansas; Herbert M. in Baton Rouge, Louisiana; I. Clifford in Loomis, California, Mrs. Sewall N. Farwell, Lenroot D., and Ernest W., are residents of this city and Mrs. Lawrence Pennington lives in Medford.

Mr. and Mrs. Erickson are pioneers of Duluth, Minnesota, where Mr. Erickson was in business for a number of years. From there they moved to Fruithurst, Alabama, where they made their home for ten years and where Mr. Erickson was prominent in the grape industry, having a number of vineyards, packing house and wineries. They have been residents of Eugene for the past seventeen years.

Those present on this special occasion were Sten Erickson, brother of Mr. Erickson, who is ninety-three years of age; Mr. and Mrs. S. N. Farwell, Mr. and Mrs. L. D. Erickson and two children, Mr. and Mrs. Lawrence Pennington and three children, Ernest Erickson, Mrs. Paul Laup and daughter Gloria Jean, Mrs. Jack Erickson, Mrs. Virgil De Lap and two children of Portland, Mr. and Mrs. Glendon Dotson and son Bertran, Mr. and Mrs. Pete Gunstedt, Mr. and Mrs. W. P. Sargent, Mrs. John Larson and Selmer Larson.

YOUR CHILDREN

By OLIVE ROBERTS BARTON

I THINK it desirable for expectant mothers to have their babies in hospitals.

It would be more than foolish not to realize that equipment today for childbirth has reached a stage that no home can ever approach for surety of health and life.

But there are conditions existing today that make it impossible in some cases to expect hospitalization. In some of the smaller towns and even in the larger cities on account of lack of funds, hospitals have had to close and many of those operating have had to reduce expenses and therefore their work of mercy.

Less Charity Today

It must be remembered that no case is free. Although a patient may not pay, somebody pays. Those who have kept up these "free" wards and operating an ddelivery rooms have had incomes reduced terribly. By reduced dividends and heavy taxation of incomes their benevolence in many cases have ceased.

Another view of the situation is this. Many of those who formerly could pay their way cannot pay now. It is a tragic problem for the woman who faces motherhood and knows that she may not expect the sanctuary of a house of healing.

I had all my babies at home. And only once did I have a trained nurse. This, of course, was some time ago, before the country became hospital-conscious. I had no prejudice, as so many had at that time, against hospitals. I simply could not afford one. And I belonged to those people who were expected to pay.

So what did I do?

Careful Preparations

I began months ahead of the event to prepare. I made my own hospital. I went to a doctor, and also a friend, a nurse, and got minute directions for making antiseptic pads, gauze and mattress protectors. I made every stitch of baby clothes but shirts. I sterilized (baked) every sheet and gown and bit of muslin that came into contact with either myself or the baby.

The room was stripped, scrubbed and sunned, and not a germ was left in it. The wall paper was cleaned and then wiped again with a cloth.

This same thing can be done by a careful woman, competent to handle dangerous germicides herself. I even made my own bichloride gauze, and kept it in damp rolls in jars. But I should advise buying that at the drugstore now.

Still a Good Plan

My nurse was a competent woman and my doctor always had my confidence.

By spreading my preparations over months, the money came easier, or at least was not so greatly missed.

It can be done by a novice today just as it was then, but only under the guidance of one who knows.

Not a chance must be taken, for life depends on it. But it can be done and it may help and comfort the coming mother who can see no other way out, to know that it can be done.

Marcola Club Has Meeting Wednesday

MARCOLA, Aug. 6.—(Special)—The Marcola Sew-N-So club met at the home of Mrs. Agnes Savage Wednesday afternoon. The club is planning a picnic to be held Sunday, Aug. 7. Those present at the meeting were Mrs. Blanche Starr, Mrs. Ada Martin, Mrs. Anna Wald, Mrs. Clara Johnson, Mrs. Helen Boggs of Eugene, Mrs. Alice Page, Mrs. Marie Schroeder, Mrs. Dorah Hall, Mrs. Lola Harper of Monroe, Mrs. Laura Eastham, Mrs. Harper of Monroe, Mrs. Laura Eastham, Mrs. Janie Scott, Mrs. Lil Nell, and the hostess, Mrs. Savage. The next meeting will be at the home of Mrs. Schroeder.

Mrs. Buley and grandson of Eugene visited with Mrs. Buley's daughter, Mrs. Bob Marshall, over the week-end.

Miss Catharine Ryan of Eugene is visiting with Mrs. H. P. Butler this week.

Mr. and Mrs. Mathews and children and Mr. Russell of Washington visited with Mrs. Mathews and Mr. and Mrs. Earnest Mabie this week.

Roy Withers broke his right arm Tuesday while cranking his car.

Mr. and Mrs. Blaine Anderson and son Lester, and Mrs. Paul Robley and daughter, Evelyn, of Springfield, R. F. D. No. 1 visited at the E. C. Boggs home Wednesday evening.

DeEtta Robnett To Be Married At Woodburn

THE marriage of Miss DeEtta Robnett, daughter of Mr. and Mrs. A. F. Robnett, and Kenneth E. Rodgers, son of Mr. and Mrs. W. S. Bates, of Woodburn, will be solemnized today at the home of the bridegroom's parents. The service will be read at one o'clock with only members of the two families invited.

Miss Robnett will wear a gown of white crepe and white shoes. There will be no attendants.

Miss Robnett is a graduate of the University of Oregon and a member of Delta Zeta sorority. She is also a member of Pi Lambda Theta, women's national honorary in education, and of Pi Delta Phi, national French honorary. Mr. Rodgers was graduated from Oregon State college where he was affiliated with Delta Upsilon fraternity. He is also a member of Rho Chi, national pharmacy honorary.

The couple will live in Eugene where he is manager of the University Pharmacy.

Miss McClain Gives Bridge Party On Thursday

Miss Dora McClain was hostess for a bridge party Thursday evening at her home as a compliment to her cousin, Miss Helen Cochrane of Lincoln, Nebraska, who has been visiting in Eugene for several weeks. Mrs. C. A. McClain assisted her daughter in serving.

Guests to make up five tables of cards were invited, including: Miss Cochrane, Mrs. J. Frank Reinhart, Mrs. Ronald Robnett, Mrs. Loren Culbertson, Miss Jean Lewis, Miss Rebecca Morgan, Miss Edith Pearson, Miss Evelyn Hollis, Miss Gene McCroskey, Miss Virginia Reid, Miss Phyllis Meisel, Miss Florence Thompson, Miss Mary Margaret Stevenson, Miss Euphemea Larraway, Miss Frances Droste, Miss Elizabeth Gullion, Miss Elinor Gullion, Miss Elizabeth Knowles and Miss Delilah Endicott.

Good Crops Seen In Halsey Section

HALSEY, Aug. 6.—(Special)—One of the best crops in this community this summer is that of W. A. Muller. He had 2100 pounds of cleaned Austrian peas to the acre in a field of 20 acres. He had 200 acres in this crop.

The hay crop was unusually heavy this season also. Bert Minckley has 100 tons put up and more to take care of. He cannot decide whether to bale it or stack it or put it in the barn loose. Orin W. Frum had handled over 600 tons of hay from his various farms this year. Much of it he has baled.

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Mrs. B. M. Bond and children, Wellington and Marilyn, are visiting Miss Audry Showalter in McMinnville this week.

The Women's Missionary society of the Church of Christ will hold its regular monthly meeting at the home of Mrs. Elbert Isom Tuesday afternoon with Mrs. J. Willis Hale as leader.

Miss Lila Phelps has returned to her home here after an extended visit with relatives in southern Oregon.

Mrs. E. D. Isom and daughter, Beverly, motored Wednesday to Albany where they spent the day shopping and visiting.

Mrs. D. C. Rossman is at home from Marshfield where she has been receiving medical treatment and visiting at the home of Mr. and Mrs. Clay Moody. Mrs. Rossman's health is much improved.

Mrs. Florence Green has returned to her home to be with her mother, Mrs. Elmer Gardner, who is quite ill. Mrs. Green has been visiting in Portland for several weeks.

Mrs. John Robinson and daughters Edna and Frances of Seattle, Mr. and Mrs. Davis of Wendling, and Mr. and Mrs. George Gansle of Eugene visited at the F. G. Gansle and Charles Gansle homes Wednesday afternoon.

Halsey is to have a newspaper again. Mr. Pelham of Stayton will be the new editor and the office will be located in the old Enterprise office. Mr. Pelham and his family will live in the Addie Leeper property on Railroad street.

Mrs. B. E. Cogswell and son Philip of Portland are spending some time at the home of their daughter and sister, Mrs. Lee Foster.

Mrs. Lillian McCasslin and small son of Portland are visiting at the homes of her sisters, Mrs. Myrtle Norton and Mrs. Gertrude Smith.

You will be in velvet at the first fall dinner parties if you are wise.

For the new suede velvet, as dull and lustrous as anything you ever saw or touched, is molding itself to the fashion silhouette in a beguiling manner.

The woman shown gazing at her mirror reflection is wearing a light-colored velvet that sheathes the hips closely, follows a brassiere effect across the front, and has two velvet straps that meet in a point at the neck, starting at the low décollete.

The cape treatment is as popular now as in the summer, and the two velvet flowers on the bosom of her gown add interest. The back doesn't sink to any depth at all. The form-molding line is followed by the velvet.

The third frock, which goes in for a floral outburst, strings white flowers around its shoulder cape. The cowl neck, as much the vogue as ever, is used. And ends of the velvet that make the gown tie in front at the left side.

Losers Hosts For Party Friday Evening

Winners in the recent series of the dinner and card club which has been meeting the past season on Friday evening, were entertained at a surprise progressive dinner by the losers Friday night.

Guests were notified to meet at the home of Mr. and Mrs. J. H. Hill where the first course was served. Then then went to the home of Mr. and Mrs. H. R. Goold for the salad course and to Dr. and Mrs. C. E. Hunt's for the dinner course. Dessert was served at the home of Mr. and Mrs. Perry Thompson.

The winners were Mr. and Mrs. C. P. Tillman, Mr. and Mrs. T. H. Mehl, Mr. and Mrs. R. W. Rundlett, and Mr. and Mrs. C. R. Clark.

Four-H Boys and Girls Have Picnic

DELIGHT VALLEY, Aug. 6.—(Special).—The Four-H girls and boys' clubs held a community picnic in the Horn grove Sunday. Visitors present were Mr. and Mrs. Bert Griffith and daughter, Jean, Mrs. Harry Benston and baby, Mr. and Mrs. Harold Wolfard and baby, Mrs. Paul Morgan and daughter, Elva Jean, all of Eugene; the Ralph Blank, Ovale Powell and Hugh Nixon families of Cottage Grove; Bert Myers and family of Blue Mountain; Pershing and Leon Farnsworth, Portland; Marjory Knox, Salem; Olive Widdersheim, San Francisco; Regene Clarkston, Bremerton, Wash.

Mr. and Mrs. Jesse Tucker and niece, Iris Montieth, were Eugene visitors Saturday evening.

Mr. and Mrs. Shad and Mrs. Louise Brock of Portland visited over the week-end at the home of a cousin, Alfred Teal.

Mrs. A. Horn of Portland visited at the M. A. Horn home Saturday. Mrs. Pluma Hanna (Eugene) visited at the home of a brother, Jesse Tucker, Sunday.

Mrs. Wells, of Orange, Cal., is visiting at the home of a daughter, Mrs. Jesse Tucker. She was accompanied by her granddaughter, Betty Parsons.

Mrs. C. F. Clarkston and daughter, Regene, of Bremerton, Wash., have left for their home after visiting several days at the M. A. Horn home.

Mrs. H. B. Breedlove of Cottage Grove made business calls in this vicinity Tuesday.

DRESSING THE TABLE

A simple menu becomes more interesting when the table has a colorful tone. Lemonade glasses, spotted or striped for circus day, will add a festive note. So will deep blue or bright red glass combined.

EXTRA BLANKETS

Instead of folding an extra blanket at the foot of the bed, place it on a nearby chair just before retiring. The weight of a heavy folded cover not only interferes with freedom of movement but retary circulation.

We are using and destroying our forests four and one-half times faster than they can be replenished.

Benefit Tea Large Event Of Past Week

THE Melting Pot tea given by the State association of University of Oregon Women was a successful event of the past week at the home of Mrs. Frank L. Chambers. Hours were from three to six o'clock and from eight to ten o'clock Wednesday. All women of the county were invited to the affair and several husbands called during the evening.

Mrs. A. R. Quackenbush was general chairman of the benefit, assisted by members of the executive committee. Miss Bertha Comings was in charge of refreshments.

Mrs. C. S. Williams, Mrs. F. G. Young and Mrs. George O'B De Bar poured during the afternoon, and Mrs. L. H. Johnson, Mrs. A. R. Quackenbush, Mrs. W. G. Beattie, Mrs. Lawrence T. Harris, and Mrs. Walter Banks assisted about the rooms. Misses Betty Anne Macduff, Martha Goodrich and Margaret Anne Smith assisted in the dining room and Miss Adelaide Marie Church received the guests at the door. Mrs. Harvey A. Wheeler and Mrs. Nelson F. Macduff were in charge of contributions.

Mrs. Frank Jenkins and Mrs. Harvey Stackpole poured during the evening. Assisting about the rooms were Mrs. O. H. Stafford, Mrs. James H. Gilbert, Mrs. A. R. Quackenbush, Mrs. Lawrence T. Harris, Miss Elma Hendricks, Mrs. Harvey A. Wheeler, Mrs. R. S. Bryson and Miss Frances Elizabeth Baker. Miss Madeleine Gilbert served.

A large display of silver and gold was brought to the tea and articles which were not disposed of will be offered to the public at a sale to be held early in September. Those remaining will be sold at the booth which the group will sponsor at the Talent Workers' bazaar to be held at the Elks temple in Portland September 19 to 24. Mrs. Frank L. Chambers has charge of the local booth and Mrs. George T. Gerlinger is general chairman for the event. Contributions may be left with Mrs. Chambers and appointment to purchase articles may be made by calling her at 925 until the sale. Pieces which are left will then be placed in a melting pot and converted into gold and silver and exchanged for money.

PICNIC STEAKS

Minute steaks, not more than one-half inch thick, cook much more quickly and thoroughly on outdoor picnics than other thicker steaks.

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