

SOCIETY NOTES

Mrs. Grace B. Andrews, Editor

CALENDAR OF EVENTS

Wednesday, January 13. — Elks Ladies Card Club. Club rooms.

Thursday, January 14. — Ladies Aid Congregational church. Mrs. H. B. Carter, hostess.

Friday, January 15. — Mount Ashland Chapter, D. A. R. Evening meeting. Miss Lydia McCall, hostess.

Friday, January 15. — Annual Business Meeting and Dinner at Congregational Church, 6:30 P. M. For the Congregation.

Friday, January 15. — Junior-Senior Prom. Lithia Springs Hotel.

Saturday, January 16. — W. C. T. U. County Institute. Medford, Presbyterian church. All day and evening meetings.

Saturday, January 16. — W. R. C. Business Meeting at I. O. O. F. Hall.

Monday, January 18. — Ashland Study Club. Mrs. C. E. Pelt, hostess.

Monday, January 18. — French Club.

Tuesday, January 19. — Scholarship Loan Day. Civic Club.

Mrs. D. Perosi; "American Homes," by Miss Ada Brewster and "International Relations," by Mrs. M. J. Morris. There is a patriotic program. In charge of Mount Ashland Chapter, D. A. R. The Junior Department was represented in an afternoon reception.

Miss Grace H. Chamberlain is state chairman of the department of "Applied Education," with Mrs. Susanne Homes Carter a member of the committee. Mrs. Louise Perosi is a member of the League of Women's Clubs.

A musical program was given by the Ashland Music Study Club; two literary programs, that of the Delphians and of the Ashland Study Club have been planned and the scholarship fund will be taken care of in an entertainment to be given soon. All of these features mentioned are programs that link up the local club with that of the general and state objectives in federated club work.

The Civic Improvement Club of Ashland appreciate the fact that one of its members represents Oregon and the Conference now in session.

Junior High P. T. A. — Junior High P. T. A. Circle met at 3:30 at Junior High building Wednesday afternoon.

At the business meeting, a report of the County Council, P. T. A. held in December at Central Point was read by Mrs. Cuthbertson. A letter of appreciation was also read expressing gratitude for the box sent by Junior High Circle to the Service Shop in Portland. Because of the resignation of Mrs. Ripabarger as secretary, Mrs. Henry Carter was named to take her place. Interesting business reports were read and acted upon by the Circle.

Two especially fine discussions of phases of home life—the social life in the home and love and loyalty to the home and each other were given by Mrs. Cadzow and Mrs. H. A. Stearns. These addresses were very much enjoyed by those present.

A Family Celebration. — A wedding anniversary and two birthdays were celebrated Sunday when Mr. and Mrs. J. E. Fifield, Mr. and Mrs. Lee Fifield, Mr. and Mrs. Glenn Fifield and Mr. and Mrs. Clement Cleveland assembled at the home of Mr. and Mrs. Claude Cleveland near Gold Hill for the reunion.

The day was spent in visiting, with the bounteous repast which had been planned, served at midday.

The day of the celebration marked the wedding anniversary of Mr. and Mrs. J. E. Fifield, which occurred on Friday, the birthday of Mrs. J. E. Fifield, which was Sunday, and the birthday of Mrs. Claude Cleveland, which was Tuesday, a joint rejoicing which all enjoyed very greatly.

Many beautiful gifts were received in memory of the occasions commemorated.

Mrs. Pratt Has Luncheon.— Mrs. Carroll Pratt entertained a group of friends at a very satisfying and dainty luncheon with delicious chicken pie the special dish; on Tuesday at twelve o'clock. Covers were laid for Mrs. G. H. Way, Mrs. A. Nafke, Mrs. B. B. Tallman, Miss Harriett Dayton and the hostess Mrs. Pratt.

The afternoon was happily spent in the good visit of friends and neighbors.

WESTMINSTER GUILD. — Martin Gillette Chapter of Westminister Guild was entertained Monday evening at the home of Miss Eva and Minnie Foley, when the members to the number of twenty assembled for the social evening, with its splendid program and business session in opening.

Mrs. Margier gave the book

Upper Valley Community Club Meets. — Mrs. Homer Barron was hostess at Tuesday's meeting of the Upper Valley Community Club. There was a good attendance.

This meeting was devoted to a demonstration in cake baking. Both methods used in "Angel Food" cake were shown and discussed. Cake recipes were exchanged and ideas in cake making were given.

Miss Ada Brewster, county home demonstration agent, was present and brought blanks used in the home survey for those present to fill out. These blanks furnish the data required in the home survey which is sponsored by the General Federation of Women's Clubs, and covers the homes in the United States.

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GRIDDLE CAKES - Fruit Fritters - Popovers - and eight more! from ONE Master Recipe

Griddle Cakes for breakfast. And from left-over batter, Pineapple Fritters for lunch! That's one reason you'll enjoy using this Master Recipe. But it's only one of eleven reasons—every one delicious!

Popovers are another. You didn't dream that these hollow, muffin-shaped cakes were related to Griddle Cakes; yet a slight change in that Master Recipe—and there they are! Here's how you do it!

The Sperry Master Recipe for Griddle Cakes

2 cups Sperry Drifted Snow Flour	1/2 teaspoon salt	1 tablespoon sugar
4 teasp. baking powder	1 egg	1 tablespoon melted shortening
	1 1/2 cups milk	

Measure and sift dry ingredients; beat egg until very light, then add milk and combine mixtures, beating with rotary egg beater until free from lumps. Add melted shortening and bake at once. If batter is not baked soon after mixing, beat well again before using. If only one-half recipe is needed, still use the whole egg.

Pineapple Fritters — Use left-over Griddle Cake batter, or prepare 1/2 Master Recipe. Drain slices of pineapple; dip into batter, then drop into hot deep fat and fry until a golden brown on both sides. (A small cube of dry bread dropped into fat should turn golden brown while you wait for fry.) If you substitute other fruits, such as apples or bananas, fry longer, testing bread by counting to sixty.

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review and there was an informal musical program. Mrs. Earl Babcock led the devotionals and the reading of reports and business matters preceded the program.

Every one enjoyed the gathering, which occurs once a month.

At the next meeting, one week from the coming Sunday evening, Miss Minnie Foley will report on the Mission Study book and Mrs. Randall Woods will present a paper on Korea. Meetings alternate, one each month being held at the homes during the week and one at the church Sunday evenings as usual.

New Club Formed. — On Wednesday afternoon, Mrs. Harry Attig was hostess for a group of friends who met to complete the organization of a club, the E. Y. P., which plans to meet every Wednesday afternoon, for the present at least.

At the close of the business meeting and social afternoon, the hostess served dainty refreshments.

Those present included Mrs. Floyd Smith, Mrs. Ray Nugent, Mrs. Larkin Deer, Mrs. Phil Wolcott, Mrs. Roy Frazier, Mrs. Wm. Edgar, Mrs. Randall Woods and the hostess Mrs. Attig.

A very delightful afternoon was spent in the formation of plans for the new organization.

Mrs. Homer Billings Entertains. — An attractive three course luncheon was given Tuesday by Mrs. Homer Billings, with lovely sweet peas as the centerpiece at the beautifully appointed table, and covers laid for the following guests: Mrs. Eric Werem, Dr. Gladys Crandall and daughter, Julia Ann, Mrs. Gerald Gunter and son, Jack, Miss Jean Anderson and Mrs. E. O. Smith.

The afternoon was spent with their fancy work and in visiting.

Mr. and Mrs. Putney Hosts. — Mr. and Mrs. C. H. Putney entertained a number of their friends recently for the evening, which was spent very happily in various contests, games and a radio concert.

A lovely three course luncheon was served during the evening. At a late or early hour guests said reluctant good nights.

Those present were Mr. and Mrs. Earl Isaacs, Mr. and Mrs. Eric Werem, Mr. and Mrs. H. H. Elhart and the host and hostess Mr. and Mrs. C. H. Putney.

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will set frames and materials beforehand and the meeting will be devoted to demonstrations in new trimmings and their construction.

The ladies who were present at the close of the afternoon.

Installation of Officers.— Delightful refreshments and pleasant social hour closed the evening at the installation of the officers recently elected in the Rebekah lodge. The committee in charge received much credit for the banquet which was enjoyed.

Mrs. Nurin Roeder, District Deputy President, was the installing officer. Those installed were N. G. Mrs. Fern Randall, V. G. Mrs. May Hib; Recording Secretary, Miss Ethel Reid, Financial Secretary, Mrs. Edythe Phillips; Treasurer, Mrs. Edythe Phillips; the appointive officers, R. S. N. G., Mrs. Anna Myers; L. S. N. G., Mrs. Lela Nelson; Conductor, Mrs. Lela Taylor; Warden, Mrs. Mabel Cary; R. S. V. G., Miss Nellie Shaffer; L. S. V. G., Mrs. Nellie Gilbert; Inside Guardian, Mrs. Dora Payne; Outside Guardian, Mrs. Anna Tryor; Chaplain, Mrs. Mary V. Wilshire; Musician, Mrs. Nellie Madden.

Mrs. Norma Roeder was re-elected captain of the Degree Staff.

Dr. and Mrs. Swedenburg Entertains. — Sunday evening Dr. and Mrs. F. G. Swedenburg entertained at a most attractive dinner. Shades of pink shown in deeply pink roses and the paler shades in carnations, with the pink of dainty candles made artistic setting for the delightful dinner which culminated in a delicious English plum pudding.

Covers were laid for Mr. and Mrs. J. H. Fuller, Mr. and Mrs. J. H. McGee, Mr. and Mrs. Fred Homes and the host and hostess Dr. and Mrs. Swedenburg. A pleasant social evening followed the dinner hour.

Alpha Club Meets. — Alpha Club met Tuesday afternoon at Masonic Hall with Mrs. T. H. Simpson and Mrs. Elizabeth Van Sant as hostesses for the delightful afternoon, which followed the short business meeting.

At the business session, the election was held at which the following officers were named for the ensuing year: Mrs. Maise Bates, president; Mrs. W. C. Winne, vice president; Mrs. Helen McCallen, secretary; Mrs. Cordelia Blaks, treasurer; Mrs. Louise McNastr, publicity secretary. Reports, too were read and approved.

The afternoon was spent in a social way with dainty needle work and pleasant visit speeding the hours until delicious refreshments were served by the hostesses.

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James were played and interest was shown in efforts to surpass each other in the jolly contests.

At the close of the evening a dainty two-course luncheon was served at the small tables, with the dominant color pink, served in effective little baskets and the sweet peas used in decoration.

The guest list included Mr. and Mrs. C. H. Putney, Mr. and Mrs. Eric Werem, Mr. and Mrs. Morton Hansen, Mr. J. O. Rigg, and Mrs. Percy Watt, of Gold Hill, who is a house guest at the Elhart home. Mrs. Watt is the sister of Mrs. Elhart.

W. R. C. Social. — The I. O. O. F. Hall was the scene of a delightful social afternoon when the members of the W. R. C. to the number of forty gathered for their fortnightly party, with a splendid program and delicious two course

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