Society
Continued

(Continued from page 9)

Saunders. The bride and groom stood in front of the fireplace decked with sweet peas, baby breath and other holiday greenerys and baskets of lovely flowers. The bride wore a gown of latest style in plum color silk, both were unattended. Mr. and Mrs. Gross left at once on their honeymoon. They will live in Eugene.

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On Thursday afternoon Mrs. Roy Woodruff was hostess to the River Road Woman's club. Each member brought an inexpensive gift for the Christmas tree and these were distributed by little Margery Woodruff.

Candy bags for the school children were made and will be filled later. After a short business meeting delicious refreshments were served by the hostess.

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Mrs. Gilbert Tyson and Mrs. Homer Soults were joint hostesses for a sewing party distinct in its Yuletide spirit, when they entertained at the Tyson home Thursday afternoon, guests numbering the Keto club membership.

Exchange of Christmas gifts, an annual custom of the club, was accomplished in novel fashion, strings leading the recipients to their particular gifts.

Luncheon in Yuletide appointments was served late in the afternoon.

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Pastime club and Sans Souci club groups both enjoyed Christmas trees, the former meeting Friday night at the S. D. Allen home, and the latter being guests of Mrs. David Link the week past.

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Mrs. Lillian Eldridge entertained at one of the pretty luncheons of the week, bidding guests for luncheon at the Eugene hotel on Wednesday with bridge as the afternoon diversion.

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Carrying out a custom of the past year or two, Eugene's federated clubs are managing the sale of Red Cross Christmas seals this season, and the campaign will be in full swing all this week. Red Cross seal week is a recognized institution as the holiday season approaches, and draws much support from club groups and individuals who each year devote time and energy to its success.

Mrs. J. Bishop Tingle, chairman of the booth sale, entertained her committee at luncheon the week past, and the following schedule for booth sales is announced:

Bank of Commerce—Mrs. Gilbert Tyson, Eastside Neighborhood club.

United States National bank—Mrs. O. E. Lee, Mrs. Thomas Bailey's Sunday school class.

First National bank — Mrs. Frank Fay Eddy, Unitarian Women's alliance.

McMorran and Washburne company—Mrs. Ransom Miller, Patterson P.-T. A.

Schaefers brothers—Mrs. F. X. Schaefers, Catholic Daughters of America.

Table Supply company—Mrs. R. T. Burnett, P. E. O. Sisterhood.

Postoffice — Mrs. E. Broders, chamber of commerce auxiliary.

Osburn hotel—Beth F. Konkel, Lane County Health association.

Eugene hotel—Mrs. J. Bishop Tingle, Lane County Health association.

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Mr. and Mrs. E. L. Knapp will have as their guests during Christmas, Mr. and Mrs. Leith Abbott of Longview, who will arrive at midweek. They will be accompanied by Mrs. Bertha Steuding, who has been visiting them at their home.

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Mrs. M. L. Ganz left the week past for Flasher, N. D. where she has been called by the illness of her parents.

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House guests of Mr. and Mrs. Otto Gilstrap the week past were Mr. and Mrs. Charles Norton and Mrs. George of Coeur d'Alene, Idaho.

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Friday December 11 the Birthday club met for a merry afternoon at the home of Mrs. G. F. Conley, with Mrs. Conley, Mrs. W. T. Sherman as hostesses.

Christmas decorations and a Santa Claus made the whole scene a pleasing holiday setting and sewing and visiting together were pleasurable pastimes. At tea time the hostesses served luncheon at a long table beautifully decorated with a Christmas tree from which ran long ribbon streamers to each cover, and they were secured to red candy baskets. Tall red candles lighted the table, and candy canes were favors. There were present, Mrs. Peter Nelson, Mrs. J. W. Pixley, Mrs. Sally Danner, Mrs. C. P. Barnard, Mrs. Jesse Wells, Mrs. C. J. Daniels, Mrs. J. H. Finch, Mrs. Cassie Hyde, Mrs. Grant Gray, Mrs. W. F. Powell, Mrs. Andrew Hill, Mrs. Al Cook, and the hostesses.

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Among several newly organized clubs of the winter season comes the We'er-Nu Bridge club, which met for the first time last Friday afternoon at the home of Mrs. Louis Koppe. The group will meet every fortnight on Friday afternoons, and for this weeks' meeting a Christmas tree and exchange of gifts was the special diversion.

Numbered in the club group are Mrs. Koppe, Mrs. John Baird, Mrs. Dave William, Mrs. Arthur Moses, Mrs. Wm. Clubb, Mrs. Durham, Mrs. P. J. Hanns, and Mrs. S. J. Nasor.

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Mr. and Mrs. Delbert Obertueffer presided over one of several charming small bridge dinners for which they have been hosts the past few weeks on Thursday night at their home. Holiday decorations, carried out by the use of holly and red tape made a festive spirit for the affair. Covers were placed for Mr. and Mrs. George Hitchcock, Mr. and Mrs. Carlton, Mr. and Mrs. Arthur Morris, Mr. and Mrs. Keith Kiggins, Mr. and Mrs. Walter Snyder.

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Among a number of Eugene folk who are to spend the Christmas holidays at their former homes are Mr. and Mrs. Delbert Oberteuffer, who are leaving tomorrow to be the guests of Mrs. W. G. Oberteuffer in Portland, where they will join other members of their family for a Christmas reunion.

Mr. and Mrs. Keith Kiggins will also be in Portland for the week, having left this morning.

Mr. and Mrs. Jack Benefiel left Friday by motor for Pasadena, where they will remain until several days after New Years, Mr. Benefiel having gone south as manager of the annual New Year's day football game at Pasadena's tournament of roses.

Mr. and Mrs. Wilson Coffey will be guests of their parents in Portland until mid-week after Christmas.

Mr. and Mrs. Herald White are leaving early this week for Portland to join Mrs. White's family for the Yuletide festivities.

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Mr. and Mrs. Willard Ables are expected in Eugene for the Christmas holiday and during their stay will be guests of Mr. and Mrs. L. C. Ables and Mr. and Mrs. Kenneth Ables.

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Mr. and Mrs. George McGill and George Jr., are leaving on Wednesday for Chehalis where they will spend Christmas day with Mrs. McGill's parents.

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The music pupils of Mrs. M. H. Douglas gave a very interesting recital in the woman's building on the university campus Friday night. Parents of the pupils and many others interested were ... the program was as follows:

Curious story, Heller, Marian Chapman; Study, Terry; The Broomstick Cavalier, Ludouknie, Doris Kuykendall; Little Meadow Lark, Williams, Doris Waltz, Gurlitt, Wilma Hill; Marching Song, Steel, School Begins, Roger Williams; Chimes, Bilbro, Silent Night, Mary Steelquist; Dance on the Green, First Rose Waltz, Helene Parsons; Avalanche, Heller, Bessie May Wallace; Little Flower Waltz, James H. Rogers, Helen Dodds; Elegie, Massenet, Elves and Fairies, Berenice Bentley, Ernestine Gilstrap; Fairies and a Gypsy, Florence P. Rae, Claire Byson; Ballade, Burgmuller, Mary Jane Jenkins; Swing Song, Berenice Bentley, Donald Chapman; From Foreign Lands and ..., Schuman, Curious Story, Schuman, Loraine Sinclair; Study, Terry, Gavotte Lanciani, Donald Caswell; Interlocking Etude, Gerald-Frazer, Bradford Datson; Pouppee Waltz, Poldini, Robert Booth; At the Window, C. Lamont, Mary Louise Dodds; Waltz in D, Moszkowski, Veldna Hill; 2nd Waltz, Aug Durand, Mildred Spores; Etude Mignonne, Schytte, Elda Wilson.

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One of the winter's most beautifully appointed dinners was given last night in the Japanese tea room of the Osburn hotel, with Mr. and Mrs. Blaine Hovey as hosts, celebrating the silver wedding anniversary of Mrs. Hovey's brother and sister-in-law, Mr. and Mrs. Joseph E. Shelton.

A long table arranged in the room before a glowing fire was beautifully centered with a delicate brides bouquet of bouvardia, violets, and Cecil Brunner roses in a silver standard, and from this hung streamers of silver shower ribbons caught with the blossoms. The ribbons extended to each cover, and were secured there to name cards topped by symbolical wedding bands and miniature cupids scattering flowers. Tall white and silver candles in silver sticks lighted the table.

Dainty favors and other appointments were all in keeping with the romantic spirit of the occasion, and the whole affair was most enjoyable for the group of guests.

The last course was completed by the appearance of a real brides cake, with miniature bride and groom surmounting it, which was cut by the bride.

During the dinner hour Mr. Frank Jenkins proposed a toast to the bride and groom and Mrs. E. E. DeCou presented in a most beautiful manner a gift from the group of friends.

Miss Lora Teshner, Miss Harper and Miss Mary Burton played groups of numbers during the hours following the dinner, and Mrs. Frank Gilstrap gave a reading. The tea room had been transformed into a most comfortable living room, with palms ferns and baskets of blooming flowers about, and there the guests spent the evening hours most pleasantly.

Receiving with Mr. and Mrs. Hovey and Mr. and Mrs. Shelton were Mr. and Mrs. C. A. Burden, the additional guests numbering Mr. and Mrs. Frank Jenkins, Mr. and Mrs. F. F. Gilstrap, Mr. and Mrs. E. E. DeCou, Mr. and Mrs. J. E. Turnbull, Mr. and Mrs. C. J. Smith, Mr. and Mrs. J. B. Bell, Mr. and Mrs. Frederick Jennings, and Mr. and Mrs. John Ream of Portland.

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Coming as a most interesting bit of news among the week's many social affairs was announcement of the bethrothal of Miss Barbara Booth to Frederick Kerr Davis of Camden, N. J., which was told at a beautifully appointed luncheon for which Miss Booth was hostess at the Osburn hotel yesterday at one o'clock.

Miss Booth is the only daughter of Mr. and Mrs. R. A. Booth, and has a wide circle of friends in Eugene who are most interested in the news. She is of an old pioneer family, prominent throughout Oregon, and has lived in Eugene all of her life, having graduated from the University of Oregon. Mr. Davis is the son of Mrs. Ida May Davis of Camdem, N. J. He was graduated from a school of business administraton in Chicago and at present is a student and writer of psychological subjects. He is now in Florida where he has business interests.

For yesterday's affair, a long table arranged in the palm room bore a lovely and artistic arrangement of Christmas greenery. A large mound of holly and maidenhair fern formed the centerpiece, while mounds were arranged at either side. Trailing smilax vines lent grace to the arrangement, and name cards for the thirty-six guests were in keeping with the Yuletide spirit.

Little Mary and Celesta Booth met the guests at the door, presenting them with dainty corsages of violets and red rosebuds, in which were concealed the cards of Miss Booth and her fiance.

During the luncheon hour Miss Lora Teshner, Miss Jean Harper and Miss Mary Burton played groups of Christmas music.

Covers were placed for Mrs. R. A. Booth, Mrs. Edith Booth, Mrs. Roy Booth, Madame Rose McGrew, Misses Bess and Helga McGrew, Miss Leona Marsters, Mrs. James Gilbert, Mrs. Ernest Ellis, Mrs. Waldo Adams, Mrs. Winifred Kuykendall, Mrs. Raymond Walch, Miss Mayme Graham, Mrs. Carlton Spencer, Mrs. Fred Moxley, Mrs. Ralph Croisan, Mrs. Lloyd Terrill, Miss Katherine Agee, Mrs. E. O. Immel, Mrs. Morris Starbuck, Mrs. George Stewart, Mrs. H. W. Davis, Miss Mozelle Hair, Mrs. Wm. Barker, Mrs. Robert Prescott, Miss Martha Spofford, Mrs. Earl Ludford, Mrs. Eugene Kelty, Miss Mabel Simmons, Miss Carmen Espinosa, Miss Alberta McMonies, Miss Helen Sherwood, Mrs. L. L. Lewis, Mrs. R. G. Smith, Miss Beth Skog all of Portland.

No date has been set for the wedding.

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Mr. and Mrs. L. E. Bean will have as their guests for Christmas Mr. and Mrs. J. R. Bean of Portland.

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Mr. and Mrs. Dan Johnson were hosts for a delightful informal supper party at their home on Sunday night, bidding as guests Mrs. T. G. Hendricks, Miss Elma Hendricks, Mrs. Ruby Goodrich and Martha Goodrich, Mr. and Mrs. Alfred Peterson and Althea Peterson, Mr. and Mrs. David Graham.

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In accordance with her yearly custom, Miss Julia Burgess was hostess on Sunday night at the Chi Omega house for a Christmas party given for the pleasure of the active chapter of Chi Omega.

The dinner each year is planned to represent the Yultide customs of some particular country or period and this year 'twas an English Yuletide celebration in the time of the Crusades which was planned. Centering the table was a miniature court scene, with King Henry and Queen Eleanor receiving their court, all the tiny figures in costumes of the time. An oval of tall candles surrounded the group, and huge red tapers stood lighted at each corner of the table.

Delicate little scrolls with the names in illuminated letters were name cards, and during the dinner hour old English carols were sung, and various customs of the time carried out.

The annual house Christmas tree followed the dinner hour, and baskets of toys were sent to be distributed among children for the Christmas holiday.

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About 25 or 30 members of the choir of the First Baptist church thoroughly enjoyed a Christmas party given for them by Arah Hoyt Rae, choir director, at her studio Wednesday night. There was a horn, doll or some toy for every one on the beautifully decorated Christmas tree which was the chief attraction. After the various packages were unwrapped and put to use, came popcorn, candy and nuts.

Out of Town Society

At Cottage Grove
(Register Lane County Special)

COTTAGE GROVE, Ore., Dec. 18.—Mrs. P. L. Stewart was hostess Thursday afternoon, to the Ad-Libitum club. The rooms decorated with evergreens and a Christmas tree stood in one corner of the room. The miniature tree formed the centerpiece for the luncheon table and place cards made of nuts representing people and animals were used. The afternoon was spent with fancy work and contests and ended with the exchange of Christmas gifts.

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COTTAGE GROVE, Ore., Dec. 19.—Mrs. H. H. Veatch, president of the club, entertained the Social Twelve club with a one o'clock luncheon Thursday afternoon. The rooms were decorated with holly and Oregon grape. Following a short business meeting, gifts were exchanged at a Christmas tree.

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Mrs. Clyde Roberts entertained the Tuesday Bridge club this week with a one o'clock luncheon at the Gray Goose tea room. The table was centered with a small Christmas tree and miniature candy trees were used as place cards and favors. After the luncheon the guests went to Mrs. Roberts' home, where the annual exchange of gifts was held. The rooms were made more cheerful with evergreens. Mrs. Scoffield Stewart won high honors at bridge.

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Mrs. A. W. Swanson entertained the Joker club Thursday evening, having as special guests Mrs. H. A. Miller, Mrs. Geo. Knowles, Mrs. E. W. Armes and Miss June Starrett. A tiny Christmas tree, with its many-colored lights, was a constant reminder of the holiday season. Luncheon was served at the many card tables. Members of the club and their husbands will celebrate the coming of the New Year with a dinner at the Hotel Bartell, later going to the hame of Mrs. Frost for cards.

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Mrs. James P. Graham entertained the members of the O. H. L. Club, of which she is president, Tuesday afternoon, having as additional guests Mrs. C. E. Frost, Mrs. S. V. Allison, Mrs. W. E. Lebow, Mrs. Clara Burkholder and Miss Belle Burkholder. A holiday spirit prevailed throughout the rooms, with decorations of green. The afternoon was spent in 500, after which a two-course luncheon was served. In the dining room soft shaded red candles cast a glow over the table. The centerpiece was a miniature frozen lake with a beautifully trimmed tree nearby. Tiny red baskets, with ribbons extending to the tree, on which candy canes were hung, were favors. The gift exchange followed the luncheon, and, as an additional surprise, each guest was presented with a bouquet of everlasting flowers by a club member, Mrs. H. A. Miller.

At Springfield
(Register Lane County Special)

SPRINGFIELD, Ore., Dec. 19.—The home of Mrs. Frank A. DePue was the scene of the regular meeting of the Priscilla Club of Springfield today and the meeting was turned into a Christmas party with a Christmas tree and presents for each guest.

Mr. Jack Dawson assisted Mrs. DePue with the serving of a very fine lunch. Mrs. Fred Roseberry and daughters Ileene and Doreene also helped with the serving.

The entire membership of the organization was present. The seventeen members joined in the spirit of the Yuletide and made the afternoon one of the liveliest and most enjoyable meetings of the year. It is next to the last meeting this year.

Members of the Springfield Five Hundred club enjoyed the evening Thursday at the home of Mr. I. D. Larimer who was hostess for the meeting of the group and was assisted by Ronald Roberts. Twenty members enjoyed the evening's festivities which included a Christmas tree, a Santa Claus and presents for each guest. Cider and doughnuts were served to the guests. The usual prizes for the winners were awarded.

Those present at the party were Mr. and Mrs. J. A. Seavey, Mr. and Mrs. R. J. Pirrie, Mr. and Mrs. W. H. Adrian, Mr. and Mrs. William Dawson, Mr. and Mrs. I. D. Larimer, Mr. and Mrs. Ronald Roberts, Miss Grace Roberts, Miss Crystal Bryan, Mrs. Maude Bryan, Mr. L. Z. Sutton, Mr. Wealsy Stevens, Dr. and Mrs. W. C. Rebhan.

The Needlecraft club of Springfield was entertained Thursday afternoon by Mrs. Velma Westerfield at her home in Eugene. The meeting was in the form of a Christmas party given by the new members of the club. Those assisting Mrs. Westerfield were Mrs. George Hobson, Mrs. Walter Gossler, Mrs. Jack Shaw and Mrs. Hester Hurd Thompson. The five are the newly elected members of the club.

Nineteen members from Springfield enjoyed the afternoon of Christmas cheer with Yuletide decorations and a Christmas lunch.

Those present were: Mrs. Dan W. Crites, Mrs. W. F. Walker, Mrs. John Ketels, Mrs. W. H. Pollard, Mrs. Earl Olesen, Mrs. Walter Scott, Mrs. C. D. Wilson, Mrs. Jack Dawson, Mrs. Robert Drury, Mrs. O. H. Jarrett, Mrs. I. May, Mrs. W. M. Long, Mrs. R. T. Mortensen and Mrs. Elmira Rupert.

The Christmas tree and the presents combined to make the evening delightfully full of christmas spirit.

At Marcola
(Register Lane County Special)

Marcola, Ore., Dec. 18.—Mrs. Harold Perkins was hostess to the Marcola sewing club at her home Wednesday. At this meeting the members participated in their annual Christmas party. Aside from the gaily trimmed tree the rooms were in festive attire with mistletoe and Christmas bells.

After an hour of sewing and conversation the guests took part in a puzzle picture contest. Mrs. Alvin Price as high point winner was awarded the prize.

After a luncheon a jolly hour was engaged in investigating the secrets of the tree. Each guest was given a tiny candy cane to which was attached a silver cord leading to his gift.

The next meeting will be held the first Thursday in January at the home of Mrs. Verdon May.

At Lower Santa Clara
(Register Lane County Special)

LOWER SANTA CLARA, Ore., Dec. 19.—The K. W. W. club met at the home of Mrs. R. V. Rogers in Lower Santa Clara, Wednesday December 16. Mrs. Rogers and Miss Elizabeth Rogers being joint hostesses. A Christmas tree with presents which were distributed later was the main feature of the afternoon. The hostesses served luncheon. Special invited guest was Mrs. John Kaufman, of Eugene. Members present were: Mrs. Wendall Bartholmew, Mrs. Swanson, Mrs. O. Hecketsweiler, Mrs. E. C. Riensche, Mrs. Wilmer Walton, Mrs. Agnes Tyson, Mrs. Collingwood, Miss Allice Smith, Mrs. W. Pritchett and Mrs. Dorothy Nemyre. Children present for the Christmas tree were June Nemyre, Virginia Pritchett, Page Walton, Allen Bartholomew, and Rodney and Dean Swanson, the next meeting will be the first Wednesday in January at the home of Mrs. E. C. Riensche.

Mrs. Dorothy Nemyre and June were surprised at their home in Lower Santa Clara Saturday evening December 12. The crowd came early and brought food with them, which consisted of coffee, cocoa, baked beans, salad, celery pickles, sandwiches, fruit and cakes. This evening was spent in speaking, story telling and music, those present were Mr. and Mrs. E. C. Riensche, Jack and Wilmer Riensche, Mr. and Mrs. Howard Fish, Everard Fish, Mr. and Mrs. Carl Boehringer Clinton, Dorothy and Marion Boehringer Mr. and Mrs. Wilmer Walton, Page Walton Mrs. Alberta Safford and Miss Floy Safford.

At Lone Pine
(Register Lane County Special)

LONE PINE, Ore., Dec 19.—The Lone Pine sewing circle which met at the home of Mrs. Brisbane on December 10 had one of the most delightful meetings of the year. The rooms were beautiful decorated with holiday greens and colors. Each member brought a gift and names were drawn to determine to whom they should be given. A delicious luncheon was served by the hostess, assisted by Mrs. Lindley and Mrs. Dale. Mrs. Benton Schrisek was a special guest of the afternoon. Members present were Mrs. Lassin, Mrs. Plank Mrs. Brown, Mrs. Harry Schrenk Mrs. Ed Ludley Mrs. Brisbane, Mrs. Rice, Mrs. Dale Mrs. Taylor, Mrs. F. C. Stratton, Mrs. Bilderback, Mrs. Pickard, Mrs. C. O. Stratton, Mrs. E. Howard. Honorary member, "Grandma" Tompson; junior members, Mary Catheren and Betty Gene Taylor, June and Milton Bilderback, Edna Mae Dale. The next meeting will be with Mrs. Brown, January 14.

At Cloverdale
(Register Lane County Special)

CLOVERDALE, Ore., Dec. 19.—Mrs. Charley McPeek was hostess to the Community club Thursday of last week. At the close of the afternoon's work Mrs. McPeek served lunch to the following members: Mrs. Tivey, Mrs. Kull, Mrs. Williams, Mrs. Rhinehart, Mrs. Parks, Mrs. Elmer Dinges, Mrs. Frank Dinges, Mrs. Elliott, Miss Sellers and Mrs. Getchel.

At Harrisburg

HARRISBURG, Ore., Dec. 19.—(Special to the Register)—The annual business meeting of the Willing Workers, the Ward district woman's club, accurred at the home of Mrs. George Simmons Wednesday afternoon. Mrs. Simmons was chosen President for the coming year and Mrs. A. L. Tirrell, secretary and treasurer. This club made a contribution to the children's farm home at Corvallis last spring and recently tied a comfort for the home and held a cooked food sale on the Eugene market which netted $12.50, also donated to the orphanage. Two club babies who made their advent the past year were also duly showered. Mrs. Guy Herman will be the first hostess of the new year.

Easy Lessons in AUCTION BRIDGE
New Series by WYNNE FERGUSON
Author of "Ferguson on Auction Bridge"

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ARTICLE No. 6

It has often been pointed out in these articles that one of the best ways to learn auction is to study examples of "What not to do," either in the bidding or play. The other night the writer was playing at one of the well-known New York card clubs, supposedly with high-grade players, and yet observed some very fine examples of "What not to do." For example:

Hearts — K, 7, 6
Clubs — K, J, 9, 8, 4
Diamonds — K, 10, 8, 6, 5
Spades — none

: Y :
: A B :
: Z :

No score, first game. Z dealt and bid one no trump, A passed, Y bid two spades and B and Z passed. Here's where A started to give a fine exhibition of "What not to do." He didn't stop to figure that his hand was worth probably three tricks if spades were trumps, so that if his partner could take only one trick, they would save the game. He gaily bid three clubs which Y doubled. B and Z passed and A now decided to try three diamonds. This also was doubled and the contract was set for 400 points. Study this hand, the bidding and the score, and learn "what not to do" under similar circumstances.

Here's another hand where a fairly good player fell down:

: Y :
: A B :
: Z :

Hearts — 6
Clubs — K, Q, 9, 8
Diamonds — 7
Spades — A, Q, J, 9, 7, 6, 2

No score, rubber game. Z dealt and bid four spades (a fine preemptive bid, by the way), A doubled, Y passed and B bid five hearts. Z and A now passed and Y doubled. When all passed, what should Z have opened? Think this over and compare notes with analysis that will be given in the next article.

The same player had a somewhat similar problem a few hands later. He also fell down on this hand so let's see what our readers will do. It is a fine example of "What not to do."

Hearts — 5
Clubs — 9, 8, 6, 3
Diamonds — 7, 6, 2
Spades — A, K, 8, 7, 6

: Y :
: A B :
: Z :

Hearts — K, 6, 2
Clubs — K, Q, J, 4
Diamonds — K, 8
Spades — Q, 10, 4, 2

No score, rubber game. Z dealt and bid four hearts, A bid five diamonds and all passed. Y opened the king of spades and B's hand, the dummy's in this instance, was placed on the table. Z played the three of spades and A the five. What should Y now play and why? Reason this out and try not to do what Y did.

In the following hand the most inexcusable mistake of the evening was made:

: Y :
: A B :
: Z :

Hearts — K, Q, 9, 8, 4
Clubs — A, 4
Diamonds — J, 7, 6, 2
Spades — 9, 5

No score, first game. Z dealt and bid one heart, A and Y passed and B bid one spade. Z and A passed and Y bid two hearts. The final bid was four spades due to the fact that Y raised the heart bid twice more. He also doubled four spades. What should Z open? Before you decide, think it over carefully and don't make the mistake that Z did. His opening was a fine example of "What not to do."

Problem No. 4

Hearts — A, 10, 2
Clubs — none
Diamonds — 5, 3
Spades — K, 8, 2

Hearts — 9
Clubs — 7, 5
Diamonds — J, 8, 7
Spades — A, Q

: Y :
: A B :
: Z :

Hearts — Q, J
Clubs — K, 9, 3
Diamonds — 6, 4
Spades — 6

Hearts — 8, 4
Clubs — Q, 8, 6, 2
Diamonds — K, 2
Spades — none

Clubs are trumps and Z is in the lead. How can YZ win five of the eight tricks against any defense?

Answer to Problem No. 4

Z should lead the four of hearts and Y win the trick with the ace. Y should then lead the deuce of spades which Z should trump with the deuce of clubs. Z should then lead the king of diamonds and follow with the deuce of diamonds, which trick A must win. Whatever A now leads YZ must win two trump tricks. If A leads a diamond or a spade Z trumps and leads the eight of hearts. His queen of clubs must now make. If A should lead a trump, Z must still win two trump tricks. Played in this way, YZ must win five of the eight tricks against any defense. It should be noted that the lead of the king of diamonds by Z at trick one and the lead of the deuce of diamonds at trick two is a loser. A should lead the nine of hearts which Y must win. The lead by Y of a heart or a spade is a loser. Played in this way, YZ must lose four tricks. It should also be noted that Z may first play the king of diamonds and then lead the four of hearts and let Y lead the deuce of spades. When he trumps the spade Z should then lead the deuce of diamonds, obtaining the same result as in the correct solution given. It is a tricky problem and should be carefully noted. All of the variations given should be played out.

CLUB NOTES

Mrs. George Wilhelm was hostess on Friday for members of the East side Bridge club, who enjoyed their last meeting of the current year.

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One of the winters jolliest parties for members of the American Legion auxilary and legionnaires, was the kid party and Christmas tree for which a large group of members gathered on Wednesday night at the chamber of commerce rooms.

All manner of youthful garb was represented from the Lord Fauntleroy type to the street gamin, and holiday revels around the gayly decorated tree, preceded by potluck supper and followed by games and dancing, made an especially enjoyable meeting.

On the committee were Mr. and Mrs. W. S. George and Mr. and Mrs. W. N. Wutler.

Christmas Candies Made at Home

Making Fondant Important Factor

Take four cups of granulated sugar, one-half teaspoon of cream of tartar and 2 cups of boiling water. Mix carefully until sugar is dissolved, to avoid any possibility of sugar grains gathering on the sides of the saucepan. This is most important, and if sugar has gathered on the kettle carefully wash it off with a damp cloth. If the saucepan is not kept free of sugar the fondant will become grainy. Cover kettle until boiling point is reached, then uncover and cook until the syrup will form a soft ball (238 degrees F.) when dropped in cold water. This will take about ten minutes. When cooked remove from the fire at once and set aside to cool in the kettle in which it was cooked. The syrup should cool evenly, so must not be poured into a cold dish. When cool, but not cold, stir well with a flat wooden spoon until the syrup has changed to a white, creamy mass too stiff to stir. Turn on to a molding board and knead just as you would bread. The lightness of the fondant depends upon the amount of kneading it has received. Place in a bowl or jar, cover with a damp cloth and set aside in a cool place for several hours, when it will be ready for the various types of cream candies. If well made fondant will be very white, glossy and satiny in appearance, and should be as smooth as butter when rolled between the fingers. Sometimes fondant will become grainy, or sugary, and if this condition should happen, put it in a saucepan, add hot water to cover, stir until dissolved and cook again to the soft-ball stage.

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Cream Drops

Divide the fondant into several portions, using about one-half cupful for each portion; place one part in a cup or bowl and set in a pan of hot water until fondant is melted, then flavor, color and drop from the tip of a teaspoon on to slightly greased paper. Each part should be flavored and colored differently. These creams will harden at once, but should not be removed from the paper for an hour or two. Peppermint, wintergreen, chocolate, lemon and orange are the best flavors to use. Perfectly harmless vegetable colorings come in a paste form, and it requires only a small amount to produce a delicate color. They come in tiny jars and will last for several years, so are not expensive.

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Stuffed Prunes

A very satisfactory candy, easily made and good for the children. Wash prunes well, then place in a steamer over hot water or in a very moderate oven until they become plump, but not soft or broken. Cool, remove pit and stuff with vanilla or chocolate flavored fondant. Roll the fondant in balls before stuffing prunes. Or fill prunes with marshmallows. For a dinner confection stuff prunes with salted almonds or walnut meats.

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Chocolate Creams

Flavor fondant and roll into small balls; set aside to dry for an hour or more. Use a dipping or an unsweetened chocolate for coating. Melt the chocolate over hot water and do not keep over the fire after it has melted. Dip each ball of fondant into the chocolate, using a candy dipper or a fork. Do this quickly, so that too much chocolate is not coated to the fondant, for it will only run off and spread as the candy dries. Set each cream on a slightly greased or waxed paper to dry.

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Walnut Creams

Flavor fondant, roll into small balls then press half a walnut meat on each side; set aside to dry. Pecans or almonds may be used in the same manner.

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Cocoanut Bars

Knead cocoanut into flavored fondant; roll about two inches thick and several inches long and cut into half-inch slices.

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Nut Bar

Knead chopped nuts into flavored fondant and make into a roll about two inches thick and five or six inches long. Cut off pieces about half an inch thick and set aside to dry.

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Candied Orange Peel

Remove the skin from oranges in quarters; put in a saucepan, cover with cold water and bring to the boiling point. Simmer until tender. Drain; remove all the white portion; cut in thin strips with the scissors; boil one cup of sugar with one-half cup of hot water until it spins a thread when dropped from tip of spoon; add the orange peel, cook five minutes, drain from syrup and roll in granulated sugar.

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Fudge

Two cups sugar, two squares unsweetened chocolate, three-quarters cup milk, one tablespoon butter, one teaspoon vanilla.

Boil sugar, milk and chocolate until the syrup forms a soft ball when dropped in cold water (238 degrees F.) Take from the fire, add butter; set aside to cool, then add vanilla and stir mixture until it begins to thicken. Pour at once into a buttered plate and cut in squares. Chopped nuts may be added.

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Divinity Fudge

Two cups of sugar, 2-3 cups syrup, 1-3 cup water, 2 stiffly beaten egg whites, ½ cup chopped nuts, 1 teaspoon vanilla.

Boil sugar, syrup and water without stirring until the syrup becomes brittle (270 degrees F.) when dropped in cold water. Pour over the beaten egg whites, add vanilla and nuts. Pour into greased plate, cool and cut in squares.

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Peanut Butter Candy

Two cups sugar, three-quarters cup milk, one-quarter cup peanut butter, one teaspoon vanilla.

Bring sugar and milk to boiling point and cook until syrup forms a soft ball when dropped in cold water. Remove from the fire, add remaining ingredients and beat until creamy. Pour into a buttered pan about [illegible] inch in depth, and cut in squares.

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