

# SOCIAL HAPPENINGS

Josephine Thompson, Social Reporter

## Miss Peterson Weds Kenneth Lamb At Hermiston Ceremony

Miss Alcy Jane Peterson of Umatilla became the bride of Kenneth Lamb, son of Mr and Mrs Al Lamb of Heppner, at St John's Episcopal church in Hermiston Friday, July 31.

Those from Heppner attending the wedding were Mr and Mrs Lamb, Mrs Elwyn Hughes, Wayne Lamb, Mr and Mrs Harlan McCurdy, Jr, Mr and Mrs Ralph Richmond, Mr and Mrs Riley Munkers, Mr and Mrs Bert Corbin, Mrs Jack Healy, Mrs Donald Bennett and Mrs George Stillman.

Guests at the Lamb home for the wedding were Mr and Mrs Frank Lamb, Salem; Mr and Mrs Lester Lamb, Albany; Mr and Mrs Harry Lamb and daughters Sharon, Sandra, Kristi and Susan, Seattle.

## Mrs Nagel Guest Of Honor At Shower

Thursday evening of last week a surprise baby shower was given in honor of Mrs Sam Nagel at the home of Mrs Harry Bongers, with Mrs Fred Prussing, Mrs Philip Blakney and Mrs Gene Pierce also as hostesses.

Those attending were Mrs Ben Stenkamp, Mrs Wallace Wolff, Mrs Pat Jensen, Mrs Eva Jean Cawdry, Miss Carla Rulkens, Mrs Paul Koenig, Mrs Norman Case, Mrs Margaret Gaarsland, Mrs Wilbert Lane, Mrs M Casebeer, Mrs William Brinda, Mrs Bill Blake, Mrs Bob Brindle, Mrs Vic Kreimeyer, Mrs Roy Williamson, Mrs Don Clark, Mrs Oliver Creswick, Mrs Pat Mollahan, Mrs Bill Kenny, Mrs Bud Springer, and Mrs M O Storro.

Refreshments were served by the hostesses.

## Housewarming Party Honors Mrs George

Mrs LaVerne Van Marter and Mrs Frank Hamlin planned a surprise housewarming party for Mrs Elaine S George last Wednesday evening.

Those attending were Mrs Frank Turner, Mrs W C Collins, Mrs V R Runnion, Mrs E C Dougherty, Mrs L E Dick, Mrs Conley Lanham, Mrs Clarence Rosewall, Mrs Robert Penland, Mrs Hamlin and the guest of honor.

Bridge was played during the evening with Mrs Hamlin holding high score, Mrs George second high and Mrs Collins low. Refreshments were served during the evening and the group presented Mrs George with a money tree.

TWO DANDIES re-released because of their excellence: THE FOREST RANGERS with Susan Hayward, Fred MacMurray, Paulette Goddard, in Technicolor, plus WELLS FARGO with Joel McCrea, his wife Frances Dee, and Bob Burns. Star Theater, Thursday, Friday, Saturday.

## Bridge Club Meets At McQuarrie Home

Co-hostesses Wednesday evening for the Kings Little Queens bridge club were Mrs C E McQuarrie and Mrs Harry O'Donnell at the McQuarrie home.

Their guests were Mrs Bill Glennie, Mrs Gene Pierce, Mrs Paul Koenig, Mrs John Williams, Mrs Jerry Daggett, Mrs Phil Blakney, Mrs Pat O'Brien, Mrs Willard Blake, Mrs Bill Sowell, Mrs Phil Mahoney, and Mrs Max Barclay.

High winner for the evening was Mrs Pierce, second high was Mrs Koenig, low was Mrs O'Brien and the jack high prize was won by Mrs Daggett.

Refreshments were served.

## Soroptimists Plan Annual Card Party For September

The Soroptimist Club of Heppner held its regular monthly business meeting Thursday at the Wagon Wheel with vice president, Mrs C E McQuarrie in charge of the meeting in the absence of president, Mrs John Pfeiffer.

Committee reports were given and Mrs E E Gonty, chairman of the ways and means committee, reported on the plans of that committee for the year.

The annual card party to finance the Halloween hayride is planned for the end of September and Mrs Floyd Adams will have charge of the prizes.

Float plans were discussed and a committee of Mrs C E McQuarrie, Mrs Rolce Fullerton and Mrs E E Gonty was appointed to decorate the tables for the Thursday meeting when the queen and court of the Morrow County rodeo are entertained at luncheon.

## Baby Shower Honors Mrs Tom Hamm

Mrs Tom Hamm was honored with a baby shower Wednesday evening of last week at the home of Mrs Matt Hughes with Judy Collins as co-hostess.

The guests were Mrs Mike Saling, Mrs Ellis Pettyjohn, Mrs Glenn Erby, Mrs N D Bailey, Mrs Don Bellenbrock, Mrs Dean Shaver, Mrs Roy Quackenbush, Mrs Delbert Piper, Mrs Creston Robinson, Mrs Grace Hughes, and Mrs Elwyn Hughes.

Those sending gifts but unable to attend were Mrs Homer Hughes, Carol Groshens, Joann Brosnan, Mrs Jerry Buschke, Mrs Charles Marquardt, Miss Iris Miller, Mrs Merritt Gray and Mrs James Norene.

Refreshments were served by the hostesses.

## Sumner Home Scene Of Saturday Party

A pre-dance patio party was given Saturday evening by Jay Sumner at the home of his parents, Mr and Mrs J C Sumner.

His guests were Janice Martin, Merwin Howell of Lebanon, Mary Jo Stewart and Myrna Corwin.



DORA SUE DAVIDSON

## Engagement Told By Dora Sue Davidson

Mr and Mrs Robert Davidson of Lexington announce the engagement of their daughter, Dora Sue to Mr Vern Viall, son of Mr and Mrs F S Viall of Grandview, Washington.

Dora Sue is a 1959 graduate of Lexington high school and Vern is a 1955 graduate of the Grandview high school and has just completed four years in the Air Force.

## Sherri Lindsay Feted At Farewell Party

A farewell swimming party was given in honor of Sherri Lindsay Friday evening of last week at the Heppner swimming pool, and the hostesses were Beverly Blake, Dianne McCurdy, Libby Van Scholack, Jerry Swagart, Mary Johnston, Bonnie Hannon, Shirlee Gaines and Jean Collins.

Those attending were Janice Driscoll, Tom Driscoll, Oakley Ott, Wayne Ball, Russ Dolven, Archie Ball, Eugene Lesser and Neal Penland.

After the swimming party a picnic supper was served on the court house lawn.

## Hawaiian Tour From Oregon is Planned

Plans are underway for tours to Hawaii in conjunction with the forthcoming annual meeting of the National Home Demonstration Council, October 11 through 14, according to Esther Kirmis, Morrow county extension agent. The tour is being handled by Elizabeth Beeson Stavrides of the Beeso Travel Bureau, Washington, D C.

A ten-day tour is planned, as well as an extension of the tour to 16 if that is preferred. The ten-day tour includes a yacht cruise into Pearl Harbor and other historic points; a full day Circle Island excursion around Oahu to the island's scenic spectacles; a Luau (Hawaiian feast); various sight-seeing drives, and walks; and free time for shopping and exploring on your own.

Cost of this tour is \$349, which includes air tourist transportation from Portland to Honolulu and return; twin-bedded room with bath in Hawaii; transfer from the airport in Honolulu to hotel and vice-versa; sightseeing by limousine with chauffeur-guide; and gratuities to porters and hotel bellhops. Not included is transfer from hotel in Portland to airport; meals in Honolulu; baggage and personal insurance, laundry, room service and other items of a personal nature. Taxes are not included.

The extended tour includes the above, plus a morning flight to Kauai, with an exploratory drive around the island to points of interest; a boat excursion through the jungle; picnic lunch, caves, etc; the return flight to Honolulu, connecting to Maui, with dinner and night there.

Cost of the entire 16 days is \$579. Meals outside of Honolulu are included in this cost, as well as all transfers from airports to hotels and vice versa.

Any extension unit member, her husband or family, is welcome to join this tour.

## Chats With Your Home Agent

By ESTHER KIRMIS

I find many of you are in the midst of jam and jelly making with all our lovely Oregon fruit coming on the market. Mrs Ruth Klippstein, extension nutritionist, has sent me some good tips on jam and jelly making that I would like to pass on to you.

Sparkling jams and jellies with Northwest fruits will "turn out" better if popular recipes are revised for local use. Two of the main jelly-making ingredients, pectin and acid, are found in somewhat higher quantities in some Oregon fruits and need to be reduced in many recipes. When local homemakers use recipes written for a national audience, they often are disappointed in their results — firm jams and tough jellies.

Before changing any recipes, Mrs Klippstein suggests making a small "test" batch following the recipe. Then make changes needed. To "localize" a recipe, use about a third less pectin than recommended. For "high acid" berry jams and jellies added lemon juice or other acid is usually not necessary. Improve berry jellies by substituting apple juice for half of the berry juice called for in recipes. Highly prized for their "fruity" flavor and color, Oregon fruits are unique and somewhat variable in their acid content.

Successful jelly making depends on a balance between the three jelly ingredients, pectin, acid and sugar. Fruit naturally contains some pectin, the substance that makes jellies "jell". Slightly underripe fruit contains more pectin than green fruit or fruit that is overmature, but lacks flavor of fully ripened fruit. Powdered or liquid pectin is added to shorten the cooking time, and to help "set" jams

where fully ripened fruit is used. Lemon juice or citric acid must be added to low-acid fruits, such as apricots, peaches and plums so the pectin can "jell," the home economist advises.

Sugar helps preserve the jelly and adds flavor. Low calorie sweeteners should not be substituted for sugar in most recipes. To assure perfect preserves, follow recipes closely and avoid pitfalls listed.

Jelly may be "cloudy" if mixture is poured into glasses too slowly, cooled before it was poured, or juice may not have been properly strained of all pulp. If jelly sets too fast, it may cloud, usually the result of using fruit that is too green.

Soft jelly may be caused by not using enough sugar, too much juice in the mixture, not enough acid, or making too much jelly at a time. Soft jelly can sometimes be made firmer, Mrs Klippstein says. Measure 1 quart of jelly, add 4 teaspoons of pectin, ¼ cup sugar. Boil ½ minute. Add 2 tablespoons of lemon juice, if more acid is needed.

Sirupy jelly — too little pectin, acid or sugar. Too much sugar can also cause sirupy jelly.

Jellies that "weep" are usually caused by too much acid, by covering jelly with a thick paraffin layer of a fluctuation in storage temperature.

To help prevent fruit from rising to the top in the finished jam, stir the mixture frequently five minutes after removing from the heat. Fruit absorbs some of the sugar solution and won't float.

More help on jam and jelly-making is offered in "How to Make Jellies, Jams and Preserves at Home," free on request from our county agent's office. The bulletin includes instructions for making table spreads using liquid and powdered pectins and old-fashioned cooking methods. Directions for popular uncooked spreads that can be stored in

the freezer are also given in the bulletin.

We also have a bulletin on "Pickle and Relish Recipes" that you might like at this season. Just call or write.

Many of you will be surprised and happy to hear that Miss Betty J Sedgwick, Morrow county supervisor, has resigned her position to take the post of Wasco county extension agent at The Dalles.

Betty has often expressed to me several times that an agent receives much more satisfaction in working with people directly in a county rather than once removed — in the case of a state extension agent.

We welcome Betty, as a neighbor agent, to Eastern Oregon.

## R B Rice Surprised On 87th Birthday

A surprise birthday party honoring the 87th birthday of R B Rice was given last week at his home by Mrs Rice.

The guests were their son and daughter-in-law, Mr and Mrs Edward Rice and their daughter, Mrs Martha Van Schoiack, Dr and Mrs A D McMurdo, Mrs L D Tibbles, Mrs Pearl Devine, Mrs W M Mahan, Mrs Jack Loyd and son Tim, Mr and Mrs L E Dick Sr of Helena, Montana, Mr and Mrs L E Dick Jr and Mrs Sam Turner.

Punch and cake were served and the cake was baked by Mrs McMurdo.

## Mrs Harris Has High Score In Pinochle

Mrs Fred Mankin was hostess for her pinochle club at her home Friday afternoon of last week.

Guests were Mrs Max Harris, Mrs Ed La Trace, Mrs Walter Becket, Mrs Robert Lowe, Mrs A S Watkins, Mrs Henry Happpold, Mrs Clarence Johnson, Mrs O E Wright, Mrs Earl Evans,

Mrs Max Buschke, and Mrs Charles Becket.

Mrs Harris won high prize, Mrs Lowe won second high, Mrs Mankin won low, and the double pinochle was won by Mrs Becket and Mrs Happpold.

Dessert was served.

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