

# Society and Clubs

Edited by Eva Nealon

**Miss Holt to Wed in Northern City**  
Miss Catherine Holt, instructor of social science in the Medford schools, is leaving this week end for Portland, where she will become the bride of Alvin Parsons of Longview, Wash., at a lovely ceremony at the home of her parents, Mr. and Mrs. V. L. Holt, at 8:30 Saturday evening. She will be attended by her sister, Mrs. Tom LaFollette. Reginald Haight will be best man for the groom and Miss Clita Walden, also an instructor in the local schools, and Miss Elaine Williams will be bridesmaid. Dr. Bowman of the First Presbyterian church will read the ceremony.

Miss Holt, who is a graduate of the University of Oregon, has been teaching in the Medford schools for the past year.

Mr. Parsons is a civil engineer and has been following his profession in Montana.

Miss Holt will return to Medford following the Christmas vacation to continue her position here.

**Congratulations Go To Dolph C. Byrds**  
Congratulations are going this week from their Medford friends to Mr. and Mrs. Dolph C. Byrd of Burns, Ore., who are the parents of a daughter, born Thursday. Mrs. Byrd was formerly Miss Bernice Hensley of Portland, and visited her sister, Miss Margaret Hensley of this city, frequently following her graduation from the University of Oregon. Mr. Byrd, a graduate of Oregon State college, is also known in the local college set.

**Catholic Women Announce Party**  
The women of the Sacred Heart Catholic church will entertain with a large holiday benefit Wednesday afternoon, December 28, at Parish hall. Pivot, contract, and auction bridge and 500 will be played, and playing will begin at 8 o'clock.

The public is cordially invited and promised an interesting afternoon to the liking of all who enjoy a few hours of the holiday season around the card table.

**Morris Guests Arrive for Holidays**  
Mr. and Mrs. Edmond Morris and little daughter, Mary Evelyn, are expected here from Corvallis to spend the holidays with Mr. Morris' parents, Mr. and Mrs. W. E. Morris at their home in the Table Rock district.

**Business Women Have Jolly Christmas Party**  
Popcorn balls, candies and nuts, and a glittering Christmas tree created a very appropriate setting for the party last evening of the Business and Professional Women's club, held in the new city hall club rooms.

There were about twenty members present and a large box of foods and toys to be distributed to needy families, through the associated charities today, was obtained.

A game of character sketches, introduced by Miss Alice Morgan, furnished much fun with clever descriptions of all present produced in humorous vein.

The new emblem ceremony was given under direction of Miss Winifred Walker with the following club members participating: Miss Clara Wood, Miss Alice Morgan, Miss Emily Brown, Miss Margaret Morrison and Mrs. Belva Aiken.

Following the ceremony, gifts were brought from the Christmas tree and popcorn balls, candies and nuts distributed.

**Santa Rosa Folks Here for Holidays**  
Miss Nelda Crews, her mother, Mrs. Lucy Crews, and brother, Wayne, arrived last Sunday from Santa Rosa, Cal., where Miss Crews has been attending college. They will remain until after the holidays and many social functions have been planned in their honor. Miss Crews is one of the three "Crews Sisters" who will appear over KMED Christmas morning.

**St. Mark's Sunday School Party Tonight**  
Tonight at 7 o'clock the Sunday school of St. Mark's church, Episcopal, will entertain with Christmas tree and entertainment. An appropriate program of carols and tableaux will be presented and the Christmas tree will be dressed in gifts to be distributed to the needy.

Parents are invited and each pupil is asked to bring a gift for the tree, to be taken on to needy child.

**Mrs. Reames Home From Bay City**  
Mrs. Evan Reames returned a few days ago from San Francisco, where she spent several days visiting friends, having gone south with Mr. Reames, who returned the first of the week. Their son, Edward Reames, is returning today from Stanford university to spend the Christmas vacation here

and will be among members of the younger set participating in many events, planned for the Yuletide.

**Chrysanthemum Circle To Meet on Wednesday**  
Chrysanthemum circle No. 84, Neighbors of Woodcraft, will meet in regular session Wednesday, December 28, instead of Monday, the regular meeting date, next week.

**The captain and guards will direct the social entertainment and all officers are requested to be present.**

**Mrs. Iverson to Bring Message to Bible Class**  
Mrs. E. Iverson will give a Christmas lesson to the Woman's Bible class Sunday morning at 9:45 o'clock in the Presbyterian church parlors. Christmas carols will be sung and all interested persons are invited to the class meeting.

**Guests for Holidays Expected Here Today**  
Mr. and Mrs. W. G. Gould returned the first of the week from a short stay in San Francisco and were accompanied by Mr. M. Lloyd of Santa Rosa, Cal., who will be their house guest over the holidays.

**Mr. and Mrs. Crews Expected Here Today**  
Mr. and Mrs. Graydon Crews are expected to arrive in the city today to spend the holidays with relatives. Mr. Crews is majoring in science at Oregon State college.

**Methodist Sunday School Plans Program**  
The Sunday school of the South Methodist church will hold a program this evening at 8 o'clock.

**Reds Burn City Christmas Tree**  
WUPPERTAL, Germany, Dec. 23.—(AP)—The municipal Christmas tree in Public Square went up in flames today when, in the course of serious communist rioting, angry demonstrators defied police bullets, poured kerosene on the lower branches and set it afire.

**\$715,767 TAXES PAID ON WISCONSIN CARDS**  
MILWAUKEE, Wis., Dec. 23.—(AP)—Chalk up a grand slam for your Uncle Sam: A. H. Wilkerson, internal revenue collector, disclosed that Wisconsin residents are going in for cards in a big way these winter evenings. They paid \$715,767 taxes this year at 10 cents a pack.

The Emma Gline Beauty Shop wishes to announce that Mrs. Odelle Osborne West, former owner of the Bob Inn Beauty Shop, is replacing Miss Marie Elander who will leave December 28.

## Tea Gown Is Back But It's Made On Slim 1932 Lines



The tea gown which mother wore is back in the fashion spotlight designed to fit the slim, sophisticated figure of 1932. Molyneux designs this model of soft yellow lace with a girle of crushed old gold velvet.

By RITA FERRIS  
Associated Press Fashion Editor.  
PARIS.—(AP) The tea gown, relic of the mauve decade—is back in the fashion spotlight.

For tea for ten or dinner for two the style world has revived its trailing lines. The 1932 version, however, is slim, slinky and the last word in chic. No ruffles or flounces mar its simple lines; no "fashion froth" appears in its design.

Luxurious fabrics fashion these

new tea gowns. Jewel tinted velvets bordered in fur and laces draped over shimmering silks are favorites. The bodices are simple and fitted, sleeves plain or drooping, while the skirts cling closely about the hips and sweep into a train.

One of the most striking of these trailing gowns is made of nustrum red velvet, the cuffs of its full sleeves and the hem of its sweeping skirt bordered in leopard. Another of soft yellow lace is designed along plain lines with a girle of crushed old gold.

## 40 PER CENT OF FARMS CARRYING MORTGAGE IN U. S.

WASHINGTON, Dec. 23.—(AP)—Approximately 40 per cent of the farm lands in the United States are under mortgage.

This was the estimate of Eric Englund, assistant chief of the bureau of agriculture economics, to the house appropriations sub-committee at hearings on the annual agriculture department supply bill.

About 5 per cent of the farms, Englund said, have mortgage debts in excess of their value; about 10 per cent debts from 75 to 100 per cent of their value and 21 per cent debts from 50 to 75 per cent.

Much of this indebtedness is being wiped out through the drastic foreclosure method, he said.

Englund said that in 1930-31, 2.5 per cent of all farms in the west-north-central states were transferred through foreclosure or as the result of mortgage indebtedness.

"In 1931-32," Englund said, "fully 10 per cent of the mortgaged farms were lost. Of course, in addition, many a farmer is barely hanging on after his equity has disappeared."

## Pants Too Costly For Island Folk

AUCKLAND, N. Z.—(AP)—South Sea Islanders are finding that pants are too expensive, because prices of copra, trochus and pearl shell have slumped.

They are restoring the use of the lava lava. Only the dandies continue to wear pants.

Many of the women are discarding the loose calico gowns introduced by the missionaries and re-adopting the leaf skirts of their grandmothers.

Buy Christmas Seals.

## CULINARY CRAFT....

By Estella Dorgan, Director of Home Service, California Oregon Power Co.

**"Let's Have Another Piece of Pie."**  
Pie is called the "All-American" dessert. It becomes popular about the same time of the year that "All-American" is a term heard on all sides, referring to sports, and there is no misunderstanding the meaning of the term. Of course there is always a difference of opinion as to the members of these teams. Likewise there are favorites in pies. We shall list a number of outstanding favorites and let you make up your own team.

**Pumpkin Pie.**  
1 1/2 c. milk  
1 1/4 c. cooked pumpkin  
3/4 c. brown sugar  
1 T. melted butter  
2 eggs, beaten  
1/2 ginger  
1/2 t. cinnamon  
1/4 t. salt  
1 t. lemon extract.

Mix in order given, pour into pastry lined pan and bake in hot oven (475 deg.) for 10 minutes then reduce heat to 325 deg. for 30 minutes. (After "setting" the crust with intense heat, the pie filling will all ways cook with the heat remaining in the oven.)

**Lemon Chiffon Pie.**  
3 egg yolks  
1 c. sugar  
1 lemon  
1/4 t. salt  
3 egg whites.

Beat egg yolks and combine with one-half cup of sugar. Add juice of lemon and grated rind and salt. Stir over hot water until thick. Add stiffly beaten egg whites gradually to the other half cup of sugar and fold into the lemon custard. Pour into baked shell and set in slow oven (300 degrees) to bake 15 minutes.

**Chess Pie.**  
1/2 c. butter  
1 c. sugar  
2 eggs  
1/2 c. milk  
1 c. nuts  
1 c. raisins  
1 t. vanilla

Cream the butter and sugar; add the beaten egg yolks then the milk, raisins, nuts and vanilla. Mix well then fold in the beaten egg whites. Pour into large pastry lined pie pan and bake 10 minutes at 450 degrees, then 20 minutes at 300 degrees. This is a very rich pie but small helpings may be decorated with sweetened whipped cream if desired.

**Sour Cream Pie**  
1 c. sugar  
1/2 t. salt  
1/2 t. cinnamon  
1/2 t. nutmeg  
1/2 t. cloves  
1 c. sour cream  
1 T. mild vinegar  
1 c. raisins  
1 egg

Mix the dry ingredients. Beat the egg, add the sour cream and beat in the dry ingredients. Then add the vinegar and the raisins. Cover pie with upper crust or lattice top and bake 20 minutes at 425 degrees then at 280 degrees for 40 minutes.

**Chocolate Pie**  
3 c. milk  
1 c. sugar  
3 T. cornstarch  
1/2 c. cocoa  
1/4 t. salt  
2 egg yolks  
1 T. vanilla  
2 egg whites

Heat milk in double boiler. Sift sugar, cocoa, salt and cornstarch together and blend with a little of the hot milk then combine all and cook 10 minutes. Add the slightly beaten yolks gradually and continue cooking, stirring the while, for about 5 minutes. Remove from heat and add the vanilla. Pour into baked shell and cover with meringue made of the two egg whites with 4 tablespoons of sugar. Set in oven to bake meringue at low heat (325 degrees) for 15 minutes.

**Prune Pie**  
1 c. cooked dried prunes  
1 T. lemon juice  
1 t. salt  
3 T. sugar  
1/2 t. cinnamon  
1/4 c. chopped walnut meats  
2 egg whites

Chop the prunes fine and to the hot pulp add the lemon juice, salt and cinnamon. Beat the egg whites stiff. (When they have reached the fluffy stage, begin adding the sugar and continue beating until the mixture is stiff and jelly-like.) Fold in the hot pulp and nuts. Pour into a baked pie shell and set in oven to finish at 300 degrees for 25 minutes.

**Basic Cream Filling**  
2 1/2 c. milk, scalded  
3/4 c. sugar  
3 T. cornstarch  
4 T. flour  
3 eggs  
2 T. cold water  
1 T. melted butter  
1 t. vanilla

Sift dry ingredients together then add the egg yolks beaten with 2-T of cold water and combined with the milk. Return to double boiler and cook about 10 minutes, stirring to keep smooth. Remove from heat and add butter and vanilla. For meringue use the three whites with 8-T of sugar. (To make chocolate-cream, add 2 squares of chocolate. For lemon-cream use 1 1/2 c. sugar, juice of 2 lemons and rind of one and add 2-T of cornstarch.)

**Paradise Pie**  
(Apple)  
5 to 8 apples  
Whole cloves  
Lemon peel  
1 c. sugar  
1 c. whipping cream  
Confectioners' sugar  
1/2 c. chopped nut meats  
Cinnamon

Wash apples and core them. Stick several cloves in each apple then fill the centers with sugar and bits of lemon peel. Bake until soft. Cool and remove the skins and cloves then mix the apple pulp with enough confectioners' sugar to sweeten. Fill a baked pie shell with the apple mixture and cover with sweetened whipped cream. Sprinkle with chopped nuts and dust lightly with cinnamon.

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