

SOCIETY AND CLUB NEWS OF THE WEEK

By CLARA MARY DAVIS

Dr. Sleeter to Wed California Girl in Holiday Ceremony

The engagement of Miss Pearl Fawcett, member of a well known and pioneer Vallejo, Cal., family, to Dr. Robert W. Sleeter of this city, was announced informally by her parents, Mr. and Mrs. Walter Fawcett in Vallejo last week.

Miss Fawcett, who has visited in Medford frequently the past few months, is a graduate of the Vallejo high school and of the University of California in Berkeley where she was affiliated with Alpha Chi Omega sorority, serving as president in her senior year. She completed her curriculum in social service and has been employed for the past two and a half years as a medical social service worker at the Sacramento county hospital.

Dr. Sleeter is the son of Mrs. Ralston W. Sleeter and the late Dr. Sleeter. His only brother, Richard, is a student at the University of Oregon. He is a graduate of the University of Oregon Medical school in Portland where he was affiliated with Nu Sigma Nu medical fraternity.

His pre-medical training was received at the University of Oregon where he was a member of Phi Kappa Psi social fraternity.

Dr. Sleeter interned at the Sacramento county hospital and last year received graduate work at the University of Pennsylvania in Philadelphia. He is now practicing in this city.

The wedding will be an event of December 27 in Berkeley, Cal.

Elks and Friends To Dance at Large Ball December 30

One of the most prominent social activities of the holiday season will be the Elks annual charity ball to be held in their temple Saturday night, December 30th.

Due to the fact that New Year's eve is on Sunday, the committee has decided to hold their dance Saturday night, and in lieu of the midnight frolic, special entertainment is being presented, according to Secretary Ernest L. Scott.

Archie Legg's orchestra will provide the music and the attendance will be confined to Elks and guests admitted only on invitation cards which may be secured from the secretary.

Several cocktail parties are being arranged in advance of the dance and it is the belief of the committee that an unusually large crowd will be in attendance.

Club to Assist in Light Contest

Hotel Medford was the scene of the regular meeting of the Medford Garden club Thursday. Mrs. Elmer Wilson presided in the absence of the president, Mrs. J. W. Jacobs.

It was announced at the session that the club will assist the Chamber of Commerce in carrying out the Christmas home-lighting contest which is an anticipated affair each year in this city.

A guest at the meet was Mrs. Bert Porter Hampson, who talked regarding the beautification project at the old fairgrounds, which is occupied by CCC units. The Garden club will assist in the landscaping and planting of the grounds.

Mrs. C. A. Meeker gave an interesting account of the various gardens she visited while on a recent trip east. She mentioned Mt. Vernon, the restoration at Williamsburg, Virginia, and the gardens at Rockefeller center.

F.L. Club to Meet Monday
F.L. club will convene Monday evening at 7:30 o'clock at the home of Bessie Thompson, 703 West 11th street.

St. Mark's to Meet Tuesday
Women's auxiliary of St. Mark's will meet Tuesday at 2:30 o'clock at the home of Mrs. Horace Gates, 325 West Third street.

Orva Stevens to Wed Mr. Taylor In Near Future

Mr. and Mrs. A. W. Stevens of 839 Taylor Street recently announced the engagement of their daughter, Orva, to Theodore L. Taylor, son of L. C. Taylor and Mrs. Blanche M. Taylor.

The bride-to-be is a graduate of the Medford high school and is now attending the Southern Oregon College of Education in Ashland.

Mr. Taylor is also a graduate of the Medford high school, later attending Oregon State college. He is now associated with the Pierce Allen Motor Company of this city.

No definite date for the wedding has been set.

Hotel Holland Is Scene of Dinner

Toastmistress members convened last week for a dinner session in the Hotel Holland. Miss Valeria Whitney, president, presided and Bessie Long was toastmistress.

Topic was "Women in Business," with the following taking part: Yesterday, Betty Vilim; Today, Catherine Ford; Europe, Margo Boyle; Tomorrow, Rhoda Iden. Delbert Burke acted as critic.

Fifteen members and guests were present. Next session will be held December 20 in the Girls' Community clubhouse.

Californians Here To Visit Friends

Mr. and Mrs. W. P. Crause accompanied by Mrs. Crause's mother and aunt, were recent visitors here at the home of Mr. Crause's parents, Mr. and Mrs. W. B. Crause. The group resides in southern California.

While here the visitors were shown numerous scenic places of interest and enjoyed a dinner cooked by Beck's bakery. They were greatly impressed with the valley and expressed the thought to visit here again next summer.

B.P.W. Dinner Is Thursday Event

The Business and Professional Women's club held their regular monthly dinner meeting at the Hotel Holland, Thursday evening.

Rose Houston, president, presided at the business meeting. The session was later turned over to Gladys Robinson, chairman of the publication committee. The program consisted of several people telling the stories of six of our most popular Christmas carols after which Jean Grigsby sang a verse of each carol.

Miss Robinson was assisted by Dorothy Christian and Eva Baylock.

Ever-Ready to Meet Tuesday

The Ever-Ready circle will have its annual Christmas party Tuesday afternoon at 2 o'clock at the home of Mrs. E. L. Henninger, 1000 West Main street.

Party Wednesday For Chrysanthemum

Chrysanthemum circle number 84, Neighbors of Woodcraft, will have a Christmas party and exchange of gifts for members and their families at the regular meeting Wednesday evening at 7:30 o'clock in the K. P. hall.

Dr. Robert Lee's Engagement to Miss Martin Told

Mrs. Louise M. Kaser of Portland announces the engagement and forthcoming marriage of her daughter, Miss Maxine Martin to Dr. Robert E. Lee of this city.

The bride-elect is a native of Oregon, having lived all of her life in Portland where she received her education.

Dr. Lee, prominent Medford optometrist and member of the Masonic lodge, has resided here for the past ten years and is widely known in the valley.

The couple's marriage will take place on December 23 in the Methodist church in Ashland. They will travel to southern California and northern Mexico on a wedding trip and will return here to reside at Dr. Lee's country home, Lee-Rancho.

Mrs. Guches New Club President

The Travel Study club met Monday at the home of Mrs. A. J. Hanby. Lovely white chrysanthemums from Mrs. Hanby's gardens decorated the rooms.

The study of the day was Central America, the republics of Honduras, Salvador, and Nicaragua being discussed by Mrs. R. A. Brewer. Comparatively little is known of these countries, but they are exceptionally fertile and have great possibilities for future development.

The House in Antigua by Lewis Adamic, was reviewed by Mrs. H. L. Brown, who presented in a most charming way this history of a three hundred year old house. Antigua is about eight miles from Guatemala City, and the capital was originally located there. Many earthquakes destroyed the city so many times, Spain ordered the capital moved to its present location. This very large house has been restored, as nearly as possible to copy the plan and architecture of the original design. It has taken six years of careful study and research by Dr. Wilson Popenoe, avocado and banana experiment agent, to have this work completed, but Mr. Adamic presents it as a marvel of the ages.

New officers elected for 1940 are, Mrs. Chet Guches, president; Mrs. Harold Larsen, vice-president; Mrs. R. S. Daniels, secretary.

The next meeting will be held January 8th at the home of Mrs. H. L. Brown, 105 Geneva. Miss Elizabeth Burr and Mrs. S. L. Divine have the program.

Dinner Party Is Friday Evening

Mr. and Mrs. T. J. Fuson were hosts Friday evening at their home on Hillcrest road for a delightful dinner party.

Guests included Dr. and Mrs. Walt E. Hoppe, Mr. and Mrs. Keith Kittle, Miss Isobel Stuart, Dr. Buhrl Gilpin and Mr. and Mrs. Russell D. Davis.

Cards were enjoyed after the buffet supper.

Holiday Recipes

By Mrs. Alexander George AP Feature Service Writer

The Christmas pudding crowns the feast. Here we present some of the best old-timers and some ultra moderns so you can take your choice for your Yuletide festivities.

Old-Fashioned Plum Pudding
Often called English or suet pudding; chockful of fruits and spices; needs time to ripen. This is a favorite old Pennsylvania Dutch recipe:

Soak 2 cups of bread crumbs 10 minutes in 2 cups of hot milk. Mix in 1 cup dark brown sugar, 1 cup granulated sugar, 2 teaspoons cinnamon, 1 teaspoon each of cloves, nutmeg and mace, 1 1/2 teaspoons salt, 4 egg yolks, 2 cups chopped beef suet, 1 1/2 cups each of dates, figs, currants and raisins, 1/2 cup each of chopped citron and candied fruit peels. Add 2 1/2 cups flour, 1 teaspoon soda, 1 cup grape juice or cider, and 1 cup broken nutmeats. Mix all ingredients thoroughly and lightly mix in 4 eggs, beaten. Fill buttered moulds two-thirds of the way, cover tightly and steam 3 hours. Cool, wrap in waxed papers and store in covered jar in cool place.

Fig Pudding
Not so heavy as a suet pudding, but a delicious finale for a holiday dinner:

Mix 2 cupsraham flour, 2 cups white flour, 1 teaspoon soda, 2 teaspoons baking powder, 1 1/2 teaspoons salt, 1 teaspoon cinnamon, 1/2 teaspoon each of cloves and nutmeg, 1-3 cup brown sugar, 1/2 cup molasses, 2 eggs, 2 cups chopped figs, 1/2 cup chopped nuts, 4 tablespoons fat, melted and 1-3 cups of milk. Half-fill greased pudding moulds, cover tightly and steam 2 hours.

Steamed Holiday Pudding
3 eggs
1 cup dark brown sugar, packed
1 cup grated carrots
1 1/2 cups ground suet, do not pack
1 cup canned unsweetened Hawaii-an pineapple juice
3/4 cups sifted flour
1 teaspoon soda
1/2 teaspoon cloves
1/2 teaspoon cinnamon
1/2 teaspoon allspice
1 1/2 teaspoons salt
1/2 cup raisins
1 cup chopped citron.

Beat eggs well. Add sugar and beat. Add grated carrot and suet. Stir dry ingredients together and add alternately with pineapple juice, reserving a little to flour fruit. Add fruit. Pour into a large greased mould, cover and steam four hours. May be made ahead and stored in a crock or tight container in a cool place. Heat before serving and serve sliced with your favorite sauce.

This pudding will fill a two-quart mould—12 to 14 servings.

Date Surprise
A delicious new pudding, fine as a dessert, excellent for refreshments:

Pour 2 cups of boiling water over 2 cups chopped dates, cool and mix in 1 cup flour, 2 teaspoons soda, 1 teaspoon salt, 1 1/2 cups light brown sugar, 1/4 cup chopped candied pineapple, 1/2 cup broken nuts, 1 teaspoon vanilla, 2 eggs, beaten, and 3 tablespoons of butter, melted. Pour into a loaf pan lined with 2 thicknesses of waxed paper. Bake 1 1/2 hours in a slow oven—250 degrees. Cut in slices and serve warm.

Closing time for Too Late to Classify Ads is 1:30 p. m.

Linens For Christmas

A choice selection of embroidered linens from a convent in China on view at 330 N. Holly, Apt. 8. Exquisite handwork on real Irish linen, from handkerchiefs and collar and cuff sets to bridge and tea sets. Will make exceptional and lovely gifts.

About Sauces

Heavy fruit puddings need tart sauces: Lemon, pineapple or orange, rather soft, but very creamy. Hard sauce is good for these, too; many persons like some of each. A foamy egg sauce, highly flavored also blends with fruit puddings. Whipped cream or hard sauce is best with chocolate puddings.

Eggnog.

Beat separately the yolks and whites of six fresh eggs. Add 1/2 cup of sugar to yolks, white beating and 1/4 cup of sugar to whites after they have been beaten very stiff. Mix egg whites with yolks. Stir in one pint of rich cream and one pint of milk. Add 1 pint of liquor (or more, to taste) and 1 ounce of rum. Stir thoroughly. Serve very cold with grated nutmeg on each cup. This recipe makes 5 pints of eggnog.

If you want to remove pecan nutmeats in halves, cover the nuts with boiling water and let them stand 15 minutes. Crack carefully and pick out the meats.

Here is a Christmas gift idea that will make a hit—bake fruit cakes in star-shaped moulds and give the mould along with the cake as a present. Or let the star-shaped cakes help out with decorating your holiday tables. They carry out the Yuletide motif when decked with holly or other Christmas finery.

If citron is very hard for the holiday cakes or cookies, soak it for 10 minutes in fruit juice, cider or milk, then cut it into small pieces.

For extra flavor in dark fruit cakes, use cider or spiced fruit juices for the liquid.

Sift spices with the flour so they will be distributed properly throughout the batter or dough.

Be sure that the fruits and nuts are well distributed throughout your fruit-cake mixtures. Chop or grind them into uniform sized pieces and sprinkle them well with flour to prevent them from sticking together or remaining in one spot in the cake batter.

When steaming puddings always have the water boiling. It should come up to at least 2 inches from the top of the mould. Replenish with boiling water to prevent the pudding from falling.

Closing time for Too Late to Classify Ads is 1:30 p. m.

State President W.C.T.U. Addresses Large Meeting

Mrs. Neela Buck, of Salem, state W.C.T.U. president conducted a workers conference in the Presbyterian church parlors, Thursday. Representatives attended from Ashland, Medford, Grants Pass and Reese creek.

The morning devotional service was conducted by Rev. G. G. Canfield, taking as his topic the Twenty-third Psalm. Mrs. E. J. Wine led the singing. In closing, Mrs. Canfield sang the Twenty-third Psalm.

Reports were given by W.C.T.U. presidents and Mrs. Buck spoke on plans for the coming year, closing with nontide prayer. A luncheon was enjoyed by about forty guests.

Mrs. E. M. Wilson gave the afternoon devotions, with an impressive talk on "Blessings and Benefits." A solo, "Show Me My Task," by Mrs. Archie Pierce was enjoyed. She was accompanied by Mrs. C. C. Meeker.

Stating that department work is the real work of the W.C.T.U., Mrs. Buck explained the purpose of the twenty-two departments in W.C.T.U. work with helpful suggestions as to how each can best be carried on.

Resolutions were passed to send messages of sympathy to the families of Mrs. Charles Davis and Mrs. J. C. Woods. Mrs. Woods and Mrs. Davis were active in Medford W.C.T.U. for many years. Mrs. Woods having also served as county president.

Mrs. Buck went on to Klamath Falls for another conference.

Next meeting of Medford W.C.T.U. will be held Thursday, December 14 in the parlors of the First Methodist church. Mrs. J. C. Tucker, chairman of the Children's Farm Home department will present the program and gifts will be brought to be sent to the home. This will be an open meeting and gifts for the children or for the upkeep of the home will be appreciated.

Use Mail Tribune want ads.

Edmonds-Conley Ceremony Held

Announcement has been made of the marriage of Miss Erlene Edmonds, daughter of Mr. and Mrs. L. E. Edmonds of Medford, and Ben Conley, son of Mr. and Mrs. J. M. Conley of Jacksonville.

The ceremony was performed at the home of Mr. and Mrs. Lew Conley, brother of the bridegroom, at 6 o'clock Saturday, with Rev. E. N. Mallery of Jacksonville officiating.

Guests were members of the family and friends; Mr. and Mrs. L. E. Edmonds, Mr. and Mrs. J. M. Conley, Mr. and Mrs. Lew Conley, Mrs. Myrtle Burton, Mr. and Mrs. J. W. Simpson, Mrs. S. E. Edmonds, Mrs. Casebolt, Jimmy French, Harold Edmonds, Mr. and Mrs. Ben Conley, Dorothy Conley.

The young couple are well known here.

Electa Party Is Friday Event

Electa Social club will have a Christmas party Friday afternoon at 1 o'clock at the Girls Community clubhouse.

Reames Chapter Will Convene

Reames chapter of Eastern Star will hold a regular meeting Thursday evening in the Masonic Temple at 8 o'clock. Election of officers and a social evening and program will be enjoyed throughout the evening.

The December committee is in charge of the arrangements. Mrs. Lena Roseberry is chairman.

(Continued on Page Five.)

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Perry Home Scene Of Luncheon Event

Past Matrons of Reames chapter were entertained at the home of Mrs. J. A. Perry last week at dessert luncheon and a meeting. Hostesses were Mesdames Kathryn McDonald, Bessie Lumsden and Rose Bishop.


This also marked the club's annual Christmas party. Presents were distributed from a beautifully lighted tree and each matron gave a present for a child to be turned over to a local organization for distribution at Christmas time.

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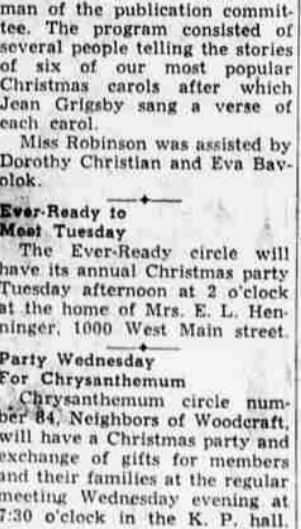
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