

# SOCIETY

The Woman's Auxiliary of the Presbyterian church will give a reception on Monday night at the church parlors to the new pastor, Reverend and Mrs. Arthur Rice, and the new members and also as a farewell party to Reverend E. P. Lawrence and Mrs. Lawrence, who leave for Medford next week. A delightful program has been prepared after which refreshments will be served. A cordial invitation is extended to all the members of the church and the congregation.

Mrs. Frank B. Robinson entertained a few friends at her home on North Sixth street on Wednesday evening of this week. The evening was spent playing cards, after which dainty refreshments were served by the hostess. The guests were Mrs. Del Gammon, the Misses Marjorie Dellzell, Clara and Myler Calkins, Minnie Walker and Arthur Leavitt.

Mrs. J. S. Elliott entertained at a delightful bridge party on Wednesday evening. After the game, delicious refreshments were served by the hostess. Those present were Mesdames Patrick, Terwilliger, Shepherd, Stewart, West, Waters, Dewese, Van Hellen, Bubb, Lincoln, Brookings, Dunbar, Slager, Hunt, Henderson, Gregory, Chas. Martin, Chas. Collier, Ganong, Baker, Dunbar, Carter, Lamb, Orville Elliott, the Misses Greta Madison and Grace Elliott and the hostess.

Mrs. G. W. Houston charmingly entertained a few friends at her home on north Fifth street on Thursday evening of this week. Five hundred was the game of the evening and the prize for highest score went to Mrs. Carey Ramsey and the consolation to Miss Minnie Barnum. The guests were Mesdames Withrow, Ramsey, Van Hellen, Brown, Bubb, Terwilliger, Shepherd, Lincoln, Leo Houston, Hardenbrook, Fred Houston and Miss Minnie Barnum.

Mrs. R. E. Dewese will be hostess to the bridge club on Wednesday afternoon at her home 723 North Eleventh street.

Mrs. G. B. Cozad entertained at dinner on Thursday evening of this week the following guests: the Misses Loretta Jennings, Grace Ferrand, Florence Porter and Madge Dixon.

Miss Josephine McClain was a charming hostess to the Loyal Berean Class at her home on Eighth street on Tuesday evening of this week. A pleasant social evening was spent after which refreshments were served by the hostess. Those present were Mrs. C. E. Solomon, teacher of the class, Mrs. McClain, Mr. and Mrs. Clyde Fox, the Misses Geneva Young,

Gladys Markwardt, Leda Harvey, Thelma Gibson, Jessie and Maggie Coldwell, Alice Carson, Maude and Ruth Miller, the Messrs. Frank McClain, John Robertson, Lee Parker, James De Muth and Forest Miller.

The piano recital Wednesday evening by students of the musical department of the Sacred Heart academy attracted many music lovers and elicited much favorable comment. Those who took part were Misses Elizabeth Ramsby, Florence Elliott, Geneva Glenn and Opal Cardwell on the piano, and Walter Hannon, David Totten and Anita Lawrence, violinists.

In the general excellence the tone work of the McDowell selections, as well as other numbers, the contrast between the light running passages and the heavy chords was especially noticeable. The playing was not only singularly free from the mechanical effect common to children's performances, but displayed remarkable interpretative power. Following is the program: To the Hermit Thrush.....Tosti

- Sonata Opus. 13.....Beethoven
- Allegro
- Adagio
- Rondo
- Elizabeth Ramsby
- Minuet in G.....Paderewski
- Florence Elliott
- A Message.....Clifton Hayes
- Opal Cardwell
- Prelude in G Minor.....Rachmaninoff
- Elizabeth Ramsby
- (a) To a Wild Rose.....MacDowell
- (b) Will O' the Whisp MacDowell
- Florence Elliott
- Salve Regina.....Biedermann
- Florence Elliott and Elizabeth Ramsby.
- Violin Obligato Walter Hannon
- Hark! Hark! the Lark!.....Schubert-Liszt
- Geneva Glenn
- (a) To a Water Lily MacDowell
- (b) From an Indian Lodge.....MacDowell
- Florence Elliott
- (a) The Fauns.....Chaminade
- (b) To the Sea.....MacDowell
- Elizabeth Ramsby
- Petite Valse.....Saxv
- 1st Violin.....Walter Hannon
- 2nd Violin.....Anita Lawrence
- 3rd Violin.....David Tottou
- Piano.....Opal Cardwell

Mrs. E. B. Hall charmingly entertained the bridge club at the Hotel Hall Annex on Wednesday afternoon. Mrs. Krause was winner of the prize for highest score. Dainty refreshments were served by the hostess. Those present were Mesdames Gerber, Gowen, Krause, Moo, Merryman, Watt, Willis, Mortenson, Coonan, W. O. Smith, Reams and the hostess.

Mrs. Harold D. Mortenson was a charming hostess to the bridge club on Thursday afternoon of this week. Dainty refreshments were served by the hostess at the close of the afternoon. Mrs. Don J. Zumwalt was winner of the prize for highest score. Those present were Mesdames Zumwalt, Smith, Carrier, Coonan, E. B. Hall, S. R. Reams, Miss Marie McMillan and the hostess.

**BISSET-KIMSEY WEDDING**  
A wedding that interested many local people took place yesterday at the home of Mr. and Mrs. J. R. Kimsey, when their daughter, Gladys, was united in marriage to Robert Bisset. The ceremony was performed in the presence of the family and a few friends by Reverend Van Waters of the Episcopal church. Mr. and Mrs. Bisset left this morning for a tour of southern California after which they will make their home in Oakland.

Mr. and Mrs. Charles Collier entertained Miss Victoria Heirwood and Robert Riggs on Thursday evening at their home on Cedar avenue. The evening was spent in playing bridge, after which delicious refreshments were served by the hostess.

## Irish Benefit Is Hit; Tonight Again

(Continued from page 1)  
And then came "Ted" White. For 20 minutes it was one peal of laughter after another and when he finished there was no dispute

as to his right to the title of the "blackfaced assassin of sorrow." It was the first time in nearly three years that he had put on the cork and 12 years since he played alone, but he has lost none of his cunning in "putting over" the stuff that keeps his audience on the tip-toe of expectancy from start to finish.

It was a great show, for a great cause given by people who are deserving of the success they are being given.

Tonight the program will be equally as good. Miss Claudia Spink and Mrs. A. J. Voye will sing. H. M. Manning will speak, the Bennett-Clark Quintette will have a complete change, as will "Ted" White. The admission will be the same—50 cents—and the performance will start at 7:30.

## Five More Failed to Light Rear Lamps

Rear lights seem to be the burning question that is occupying the attention of Traffic Officer McLaughlin nightly and the offenders who either wittingly or unwittingly fail to inspect the tail lamp and start to cover the city streets are his prey. The color of the car, or the class it belongs to cuts no figure in his estimation, judging from the notifications left last night with five auto-ists, the toll only bringing in one lonely Dodge with four chummy Ferd's.

Earl Sharp failed to see that the juice was going into the tail light on

# DOMESTIC SCIENCE DEPARTMENT

Conducted by  
**Mrs. Belle De Graf**  
Domestic Science Director Sperry Flour Co.

## Here Are Proved Recipes That Make Delicious Desserts

**Frozen Custard of French Ice Cream**  
Two cups scalded milk.  
Two-thirds cup of sugar.  
Two eggs.  
One-quarter teaspoon of salt.  
Two teaspoons of vanilla.  
To the scalded milk add the sugar, salt, corn starch and beaten eggs. Put in a double boiler and stir con-

stantly until mixture becomes thick enough to coat a spoon. Cool, flavor and freeze. One cup of this cream may be added to the chilled custard before freezing. The yolk of eggs only may be used in the custard, and when cool the stiffly beaten whites may be added. To this foundation different flavorings or chopped nuts may be added.

his Dodge last night when he started to drive up Main street and fell into the clutches of old "John Law." This morning he made his explanations to Judge Leavitt.

C. O. Prentis, Ray Moore, J. P. Haggerman and G. Sunderland, owners of the Ford fleet all had summons given them to tell it to "his honor" and there were many and sundry explanations made to Judge Leavitt today.

## MASONS WILL MEET

A meeting of the Klamath Lodge vene in a special session Monday Nov. 7. A. F. and A. M. will convening at 7:30 o'clock in the Masonic hall. A good attendance will be appreciated.

Advertising pays. Try it and see.

**Strawberry Ice Cream**  
Crush two cups of berries and press through a puree strainer or sieve. Prepare the custard and when cool add the fruit, additional sugar if needed, and the cream whipped or plain, and freeze.

**Philadelphia Ice Cream**  
Four cups or one quart of this cream.

One cup sugar.

One tablespoon of vanilla.  
The cream should not be too thick or it may form fine particles of butter while being stirred. Scald the cream and add the sugar. When cool add flavoring and freeze. Pack and let ripen for an hour or more.

**Bisque Ice Cream**

Add one and a half cups of macaron crumbs, rolled very fine, to the Philadelphia ice cream just before freezing. Pack and allow to ripen.

**Frozen Pudding**  
Shred one and a half cups mixed candied fruit and soak in orange juice for an hour. Freeze Philadelphia ice cream until it begins to thicken, add fruit, then finish freezing. Pack and allow to ripen an hour or more.

**Fruit Mousses**  
Whip one pint or two cups of cream; add one-fourth cup of any fruit pulp free from juice, and all powdered sugar to taste. Pour into a mold, cover with clean paper, adjust cover and pack in equal parts of crushed ice and salt. Let stand three hours to ripen. Unmold to serve.

**Strawberry Water Ice**  
One quart of four cups of water.  
Two cups of sugar.  
Two cups strawberry juice and pulp.

Juice of one lemon.  
Boil sugar and water fifteen minutes after boiling begins. Cool, add remaining ingredients. Turn into a freezer, adjust cover, pack in crushed salt and ice, using one-third as much salt as ice. Turn until firm, then remove center piece and pack with crushed ice and salt, using equal quantities of ice and salt. Let stand an hour or so to ripen. Any fresh or cooked fruit may be used instead of strawberries.

**Sherbet**  
Follow directions for making strawberry water ice. When half frozen add two well beaten egg whites. Continue stirring until sherbet is firm, then pack as for water ice.

## WHAT MRS. SAPORTAS WORE AT WEDDING JUNE 1



Miss Marion Tiffany (above) and, below, her Callot wedding gown and the Bendel model used for the gowns of her six bridesmaids. Miss Tiffany's wedding to Martin Saportas took place June 1.

**NEW YORK, June 4.**—Miss Marion Tiffany became the bride of Martin B. Saportas, at half after four o'clock on the afternoon of June the first. The wedding took place at the home of Mrs. Louis Noel, New York City.

Miss Tiffany, who is the daughter of Perry Tiffany and whose mother is Mrs. Henry Fletcher Godfrey, wore a Callot gown, done in satin,

with embroidered net and pearls. Her veil, which swept the floor full six feet, was of tulle. Her flowers were a shower bouquet of orange blossoms and lilies of the valley.

Mrs. George Tilton, only sister of the bride, was matron of honor, the six bridesmaids were Mrs. Shanna Meany, Mrs. S. Stokes, Jr., Miss A. Hoffman, Miss G. Glendenin, Miss F. Alexandre and Miss M. Shroder.

The six maids wore Bendel gowns

similarly cut and of similar material. Their color scheme was pink and yellow and their medium taffeta and lace.

The intimate garments of the bride's trousseau were of the sheepest handkerchief linen and for her traveling gown she selected one of her favorites which she has worn for a season.

Saportas is the son of Mrs. R. Brown Saportas.

## Skilled Optical Service

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## DOINGS OF THE DUFFS

## Bailey Was a Poor Argument—

## BY ALMAN



If one could judge from the big newspapers, the greatest national problem today is Stokes versus Stokes. — Hood River News