

Happenings of the Week Within the Social Circle

SOCIAL AFFAIRS ARE FEW AND INFORMAL

With the usual mid-summer lull on in social circles, indoor parties have been outdistanced by the irresistible call of mountain, lake and stream. In conformity with the season, all indoor entertaining is informal, and porches and lawns furnish the setting for many delightful affairs. The resorts of Klamath county are claiming a large quota of local people as well as of tourists, and camping parties are proving popular. The interstate picnic at Crater lake tomorrow promises to be largely attended. Another picnic will be that given at Lake of the Woods by the First National bank for its employees.

FRIENDSHIP CLUB HOLDS INTERESTING MEETING

One of the best meetings of the year was held by the Friendship club yesterday at the home of Mrs. O. M. Hector, when four new members were added, bringing the membership to 50. An excellent program of music and readings was given, and refreshments were served by Mesdames Harry Goeller, J. J. Keller, G. A. Wirtz, and I. McKim. The next meeting will be September 14 at the home of Mrs. J. Beckley.

Those who enjoyed the afternoon were: Mesdames A. H. Bainter, J. Beckley, Charles Drew, R. H. Dunbar, Harry Goeller, William Hollaway, E. D. Hamaker, O. M. Hector, J. Duncan, J. J. Keller, I. McKim, J. P. Myers, Geo. McCollum, M. McCormick, F. McCormick, Fred Peterson, C. Stenwell, J. Stenwell, Clive Taylor, E. O. Truelove, L. Miller and Will Wood.

M. E. PICNIC IS HELD ON OLD ALGOMA ROAD

Sixty-five members of the Methodist Sunday school motored out to the Algoma road for a picnic Thursday afternoon. Games and athletic contests were enjoyed by the more ambitious, while others spent the hours resting and visiting. A picnic supper was served in the evening.

HOUSE PARTY AT LODGE TO BE ENJOYABLE AFFAIR

An enjoyable week-end affair will be the house party to be given by Miss Eleanor Torrey at Pelican Bay lodge. The guests will leave this evening for the lodge, which is one of the most attractive places on Klamath lake, and will return tomorrow night. Those invited are: Mr. and Mrs. Albert Polindexter, Miss Ellen McVeigh, Miss Jean Perry, Robert Riggs, Kenneth Perry and Roy Patrick.

ENJOY "POT LUCK" SUPPER

The teachers and officers of the Sunday school of the Christian church met Tuesday evening at the church for a business meeting and social hour. The quarterly reports were read, and after the business meeting a "pot luck" supper was enjoyed.

FOR EASTERN VISITORS

Mrs. W. H. McPherrin invited a few friends to drop in informally Tuesday afternoon to meet Miss Mary and Miss Elizabeth Gallagher, who are here from Philadelphia visiting their sister, Mrs. Frank Howard. The Misses Gallagher will leave shortly for the east.

FAMILY PICNIC ENJOYED AT STEVENSON RANCH

An enjoyable family picnic was held at the George Stevenson ranch Sunday in honor of Mr. and Mrs. J. G. Stevenson. Mrs. Arthur Addison, Miss Helen and Delbert Addison, who were guests at the picnic from Eugene. Others at the picnic were: Mr. and Mrs. Andrew Collier and family, Mr. and Mrs. Alfred Collier and family, Mr. and Mrs. Frank McCormack and family, Mr. and Mrs. R. E. Geary, Miss Evelyn Foster, Miss Florence Porter, Paul Foster, Ed Geary and Lloyd Porter. The Eugene visitors left for home yesterday after passing three weeks here.

MR. AND MRS. R. C. HARRIS ENTERTAIN FOR VISITORS

Mr. and Mrs. R. C. Harris were hosts Tuesday evening to a number of their friends whom they invited in to meet Mrs. Harris' mother and sister, Mrs. J. H. Windon and Miss Pauline Windon, who are visiting here. Japanese lanterns and flowers were used effectively in decorating the house. Cards, music and dancing furnished entertainment for the evening. Those present were: Mr. and Mrs. O. L. Brown, Mr. and Mrs. Carl Martin, Mr. and Mrs. Allen Jones, Mr. and Mrs. Robert Wilson, Miss Mary Walker, Mahlon Landis, Edward McLaughlin, the honor guest and hosts.

DINNER IN HONOR OF DEPARTING STUDENT

Roy Harlan, who left Tuesday for Eugene, was the honor guest at a dinner Monday evening at which Miss Jean Perry and Kenneth Perry were hosts. Other guests were: Miss Ellen McVeigh, Miss Eleanor Torrey and Roy Patrick. Harlan will be employed in Eugene until he enrolls in the University of Oregon next month.

MAH-JONGG CLUB MEETS WITH MRS. ALFRED COLLIER

The Mah-Jongg club met Tuesday afternoon with Mrs. Alfred Collier at her home on Canby street. Astors in delicate shades of lavender were used to decorate the room. High score was won by E. H. Pike. Miss Evelyn Foster, who is here from Eugene visiting her sister, Mrs. Collier, was a guest of the club.

FRIENDS BID FAREWELL TO MR. AND MRS. CROOKS

A farewell party for Mr. and Mrs. J. Warren Crooks, who left this week to make their home in Portland, was given by Mr. and Mrs. L. Jacobs at their home on Cedar street Wednesday evening. The affair was a complete surprise to Mr. and Mrs. Crooks, who were staying at the Jacobs home and returned from an errand to find forty of their friends gathered at the house. The evening passed quickly with music and expressions of good wishes, and farewells were said at a late hour.

Those present were Mesdames and Messrs. J. J. Parker, J. Savidge, E. E. Magee, J. S. Dawson, O. Peyton, Willard Peyton, W. H. Townsend, F. B. Smith, Grant Raymond, Pay Morris, L. Jacobs; Mesdames H. A. Thiede, J. W. Dodson, Jerry Shick, Margaret Pitts, Nate Otterhelm, Robert Sloan, Fred Glover and son, H. D. Telford, Watt, Matt Kohn, George Tyson, Fred Mullennax, N. M. Cantrell and Gertrude Moore.

MISS MARY LOUISE HUTCHINS ENTERTAINS GIRL FRIENDS

Miss Mary Louise Hutchins entertained a number of girl friends Tuesday evening at the home of her mother, Mrs. Emma Werner, on Sixth street. Mrs. Werner and her daughter will leave next week for Sacramento, where they will pass the winter, and the party was in the nature of a farewell to Miss Mary Louise's friends until spring. Dancing and games furnished diversion for the evening and sandwiches, cakes and punch were served.

Those present were: Alice Anderson, Geraldine Dimock, Genevieve Houston, Gertrude Henderson, Arleen Loomis, Gertrude Blanche and Adadell Ward, Ruth Anten, Edna and Hazel Shinar, Ruth Shamp, Myrtle North, Dorothy Upp, Alexis Lyle, Marjory Stinson and Elizabeth McAbay.

DELIGHTFUL LAWN PARTY IS GIVEN AT HAUGER HOME

The attractive lawn of the Hauger home on Pine street furnished the setting for one of the prettiest children's parties this summer, when Betty and Jean Hauger entertained over twenty of their little friends Saturday afternoon. The day was ideal for outdoor games.

LIBRARY NOTES

James Norman Hall, who is personally known to several Klamath Falls residents, has an article in the June "Atlantic," which makes an appeal to the spirit of wanderlust, inherent in all men. The article, "Reminiscences of a Middle Western School," deals with the joys of youth in summer vacation.

From an article by Bertram Russell in the current number of The Dial we quote:

"I judge a community to be in a good state if I find a great deal of instructive happiness, a prevalence of feelings of friendship and affection rather than hatred and envy, a capacity for creating and enjoying beauty, and the intellectual curiosity which leads to the advancement and diffusion of knowledge."

In the May number of "International Book Review" there is a discussion by ten literary men as to the choice of the ten best books of the century. All admit the task an arduous one, but their opinions are well worth consideration.

and a merry afternoon was enjoyed by the little folks. Daintily dressed dolls and lace baskets were given as favors. Mrs. Bernard Rae and Miss Edith Blinn, who was Mrs. Rae's house guest from California last week, assisted Mrs. Hauger in entertaining the children and serving the refreshments.

Betty's and Jean's little guests were: Dorothy Browne, Carolyn and Marie Collier, Claudia Crowley, Margaret Daggett, Jane and Carolyn Daggett, Mary Dennis, George Duncan, Marion Pife, Thelma and Harry Fossum, Dorothy Fuller, Harry, Jean and Ninette Goeller, Margaret Hilbert, Barbara Johnson, Joan Kranenburg, Marla Rae, Orpah Stevens and Ora Lea Vannice.

MRS. DONALD NEWBURY IS HOSTESS AT BRIDGE

Mrs. Donald Newbury of Medford, who has been visiting her parents, Mr. and Mrs. W. A. Delzell, entertained at bridge Saturday evening, complimenting Miss Helen Scott. Miss Scott who is here from Topeka, Kansas, as the guest of Miss Margaret Worden, will leave next week for the east. Four tables of bridge were made up, honors for high score going to Mrs. Frank Robinson. A dainty supper was served at a late hour. Mrs. Newbury's other guests were: Mrs. Alfred Collier, Mrs. H. R. Perlin, Miss Clara Calkins, Miss Dorothy Dammund, Miss Evelyn Foster, Miss Dorothy Delzell, Miss Maybelle Leavitt, Miss Florence Porter and Miss Margaret Worden.

HAPPY HOUR CLUB MEETS WITH MRS. O. M. HECTOR

The Happy Hour club met Tuesday with Mrs. O. M. Hector with 15 members present. A pleasant afternoon of needlework and social conversation was enjoyed. Guests of the club were Mrs. Edward Von Pessl, Mrs. J. H. Lindesty, Mrs. M. McCormick and Mrs. O. L. Brown. The next meeting will be August 28 with Mrs. George Humphrey at her home on Pine street.

For The Picnic Luncheon

STUFFED EGGS—

A sort of extra to call upon as needed: Remove shells from six hard-boiled eggs, cut in halves lengthwise, remove yolks and some of whites, and put whites aside in pairs. Mash the yolks and add one-half cupful of chopped lobster or crab meat, and one-fourth cupful of sautéed chopped fresh mushroom caps. Moisten with any salad dressing and refill white with mixture. Wrap in pieces of paraffin paper and pack in an egg box.

ANCHOVY SANDWICHES—

Sure to be popular: Chop six anchovies and two hard-boiled eggs, and moisten with mayonnaise dressing. Cut white bread twenty-four hours old) in thin slices and spread with mixture. Cover one-half the pieces with thinly sliced tender stalks of celery and cover with other pieces. Remove crumb and cut in halves lengthwise. Wrap separately in paraffin paper. If celery is not at hand, substitute crisp lettuce or watercress.

SOMERSET SANDWICHES—

A meal in themselves: Force one pound lean raw ham, one pound of fresh veal, one clove of garlic, one small onion (peeled) through a meat chopper. Add one tablespoonful of salt, one-half teaspoonful of pepper, two teaspoonfuls of curry powder, and one and one-half teaspoonfuls of sage. Again force through a meat chopper, and add the white of one egg and one third of a cupful of cream. Put four strips of uncooked ham fat on center of square of cheesecloth, press mixture into shape and place over fat. Roll in the cheesecloth and tie. Place on trivet in kettle and add three quart of boiling water, one-fourth cupful of vinegar and one teaspoonful of salt. Cover, and let simmer two and one-half hours. Drain, cool, and put under a weight. Cut in thin slices of buttered graham or entire wheat bread.

NUT AND GINGER SANDWICHES

A sweet sandwich that is delightful: Chop Canton ginger and mix with three times its measure of chopped English walnut meats. Moisten with ginger sirup and season with salt. Spread on thin slices of buttered white bread, remove crusts and cut in finger-shaped pieces. Wrap in paraffin paper.

CHOCOLATE SANDWICHES—

Pretty to look at and good to eat: Melt two ounces of sweet chocolate in a small saucepan placed in a larger saucepan containing boiling water. Add one tablespoonful of butter, one-fourth cupful of chopped pecan nut meats, and a few grains of salt. Spread mixture on unsweetened water crackers (either round or oblong), and sprinkle around edge chopped nut meats. Garnish each with one half a pecan nut meat. Wrap in paraffin paper separately or in groups of three.

AUTOMOBILE CHEESE—

None is ever brought back: Heat one quart of sour milk to about 100 degrees F. and turn into a strainer lined with cheesecloth. Pour over one quart of hot water, and as soon as water has drained through pour over another quart; then repeat. Gather cheesecloth around curd to form a bag and let hang until curd is free from whey. Moisten with one-fourth cupful of melted butter, and when thoroughly blended add one teaspoonful of capers, one teaspoonful of paprika, two anchovies, finely chopped, one shallot, finely chopped (or a few drops of onion juice), one-half teaspoonful of caraway seeds and one-half teaspoonful of salt. Press into a small jar and let stand in ice box several hours.

MIXED SWEET PICKLES—

Very much out of the ordinary: Put one cupful of vinegar, one-half cupful of sugar, and one-fourth teaspoonful each of peppercorns, cloves and blades of mace, into saucepan, bring to the boiling point and let boil two minutes. Add one-half cupful of candied cherries and cook ten minutes. Remove cherries and add one-half cupful of large Malaga raisins in clusters of three or four, and cook until raisins are plump. Remove raisins, add eighteen small bottles pickles and cook ten minutes. Arrange in glass jar in closely packed layers, putting in raisins first, then cherries, then pickles. Repeat, strain over hot sirup and seal.

PASADENA PIES—

Make these for the men folks: Put and roll plain paste to one-fourth inch in thickness and cut in four-inch squares. Place a canned apricot (drain from its sirup) in center of each square. Bring paste together at the corners, turn points back, and pinch to form a box-shaped base. Place on a tin sheet and bake until delicately browned. Two minutes before removing from oven put half an English walnut meat on each apricot, and place a marshmallow between the points of pastry.

SALEM STICKS—

Half a dozen between a confection and a cookie: Mix one cupful of sugar, one-fourth cupful of melted butter, one egg slightly beaten, two squares of unsweetened chocolate (melted) by placing in small saucepan placed in a larger saucepan containing boiling water), one-half cupful of flour, one-fourth teaspoonful of salt, one-fourth teaspoonful of vanilla, one-fourth cupful of coarsely chopped English walnut meats and one-fourth cupful of seeded raisins cut in halves. Line a seven-inch square pan with paraffin paper, put in mixture, spread evenly, and bake in a slow oven. Remove from pan, take off paper, and cut at once in bars 3½ by 1 3-4 inches.

NEW MEADOW INN COOKIES—

The old-fashioned kind that are not water-like: Work one cupful of shortening until creamy and add gradually, while stirring constantly, one cupful of sugar; then add one cupful of molasses, two teaspoonfuls of soda dissolved in one tablespoonful of sour milk, two teaspoonfuls of soda dissolved in two tablespoonfuls of vinegar, three teaspoonfuls of cold coffee and one egg well beaten. Mix and sift three cupfuls of flour with one teaspoonful each of allspice and ginger. Add gradually to first mixture, cover and let stand in ice box overnight. Pat and roll to one-fourth inch in thickness, dealing with a small portion of the mixture at a time and adding more flour as required. Sprinkle with granulated sugar, shape with a round cutter, first dipped in flour, place on buttered tin sheet, and bake in a moderate oven.

CANADA'S WAR CAKE—

This name is no misnomer: Put in a saucepan two cupfuls of brown sugar, two cupfuls of hot water, four tablespoonfuls of lard, two teaspoonfuls of salt, two teaspoonfuls of cinnamon, two teaspoonfuls of clove, and one package of seedless raisins (cutting each raisin in halves). Bring to the boiling point, let boil five minutes. When cold, add two teaspoonfuls of soda dissolved in one teaspoonful of hot water, and three cupfuls of flour. Beat vigorously and turn into two battered and floured pans. Bake in a slow oven one and one-fourth hours.

WHITE FRUIT CAKE—

Very dependable, if the directions are followed carefully: Work two thirds of a cupful of butter until very creamy, and add gradually, while beating constantly, one and two-thirds cupfuls of pastry flour mixed and sifted with one-fourth teaspoonful of soda; then add one-half tablespoonful of lemon juice. Beat the whites of six eggs until stiff, and add gradually, while beating constantly, one and one-fourth cupfuls of powdered sugar. Combine mixtures, beat thoroughly and add two-thirds cupful of candied cherries, cut in pieces, one-third cupful of Jordan almonds blanched and shredded, one-half cupful of citron, thinly sliced, one teaspoonful of almond extract. Turn into a buttered and floured deep cake tin and bake in a moderate oven one hour. Cover with frosting flavored with almond extract.

SAUTED STUFFED DATES—

You'll like the salty taste which comes from the saute: Remove stones from large dates and saute fruit in butter. Stuff with chopped nuts, seasoned with salt and flavored with vanilla, using a teaspoonful of vanilla to each one-half cupful of nut meats. Roll in shredded coconut and wrap each separately in paraffin paper; twist at the end.

DROP COOKIES—

Will keep for several days: Work one cupful of butter until creamy and add gradually, while beating constantly, one and one-half cupfuls of sugar and three eggs well beaten. Add one teaspoonful of soda dissolved in two and one-half tablespoonfuls of hot water; and two cupfuls of flour mixed and sifted with one-half teaspoonful of salt and one teaspoonful of cinnamon; then add one cupful of chopped nut meats, one cupful of raisins, seeded and chopped, and one and one-fourth cupfuls of flour. Drop by spoonfuls one inch apart on a buttered sheet and bake in a moderate oven.

KENO

Mrs. Bertha Padgett who has been visiting her parents, Mr. and Mrs. Thomas McCormick, left Monday for her home near Dorris.

Hbe McCormick home was the scene of a family reunion Sunday. Among those present were Mrs. F. Padgett and daughter, Lyle Mills and family, Mr. and Mrs. Lyle McCormick and Mr. and Mrs. Reeder and children.

L. W. Anderson of Spencer, creek is harvesting the crop on his ranch near Keno. Mrs. Anderson who has been helping him has returned home.

Roy Clevenger and sisters called at the Snowgoose home Sunday.

Our esteemed citizen B. A. McCormick has started for Canada in company with a friend. They expect to remain away until sometime the following year. Whether McCormick is in search of adventure or is traveling for his health has not been learned.

Eather Beck and Mrs. Stocker were Klamath Falls visitors during the week.

Claude Kerns of Santa Cruz is

visiting for a few days at the Sever ranch.

A most lamentable situation developed at the local store last Sunday. The entire supply of soda pop was sold out and patrons, both tourists and local, were forced to go thirsty or drink well water.

A fire, supposedly started by a carelessly dropped cigarette, threatened to destroy the McCormick hay crop below Keno Saturday. The fire was burning in the fence a few feet from the hay when discovered. Whirlwinds made it very difficult to get the fire under control and even then the wind repeatedly whipped it up again.

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Sunday Night 8:00 o'clock—Song Service

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School 10:00 A. M. Epworth League 7:00 P. M.

F. I. MOORE, Minister

DOORS WILL OPEN

Church service will be held Sunday, 11:00 a. m.

The pastor will preach: No evening service.

PRESBYTERIAN CHURCH

ARTHUR L. RICE, Minister

Sixth and Pine Streets

CHRISTIAN CHURCH

Corner Pine and 9th

10:00 a. m.—Bible School and Men's Class.

11:00 a. m.—Worship.

Sermon—"Elements of Church Strength"

7:30 p. m.—Gospel Service.

Sermon—"Thou Art the Man"

Minister Clive Taylor

310 9th Street

Three Popular Trimmings



The gown at the right shows how narrow ribbon and embroidery can be used together. The dress in the center shows a beaded Egyptian design. A satin-stitch embroidery design is shown on the coat on the left.

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