

SOCIETY

HAVEN.

My mind is full of things that you have said
 When I, a grave-eyed child, was at your knee,
 A quiet child with small and curly head,
 Safe in the harbor of the Used to Be.
 I can recall so many tender words
 Spoken to ease the gusty griefs that came,
 That were as brief as migratory birds—
 And then the little word that meant my name!
 Still, still there is an anchorage where I
 May find a refuge, like a storm-tossed ship,
 Weary of the eternal sea and sky,
 Of hurricane and calm and the tide-rip.
 Your understanding hands still lightly rest
 On the tired head that leans against your breast.
 HAROLD VINAL.

MARRIED ON MONDAY AT GRANTS PASS

A pretty home wedding of interest to local people was that of Monday evening, when Miss Lillian R. Weeks became the bride of Mr. Albert H. Smith at the home of Mr. and Mrs. L. M. Rasmussen in Grants Pass. Rev. D. Lester Fields of the Newman Methodist Episcopal church performed the ceremony in the presence of the immediate relatives and a few close friends of the young couple.

INFORMAL LUNCHEON FOR MRS. FISHER

Miss Bernadine Hannon was hostess at an informal luncheon at the White Pelican on Thursday, honoring her sister, Mrs. M. M. Fisher of South Bend, Washington. Covers were laid for Mrs. Fisher, the honor guest, Mrs. Paul Dalton, Mrs. Levant Pease, Helene Breitenstein and Miss Hannon.

HONOR MRS. HAWKINS WITH PICNIC SUPPER

Honoring Mrs. Bert Hawkins, the occasion being her birthday, a party of her close friends complimented her with a picnic supper on Tuesday evening at Keno dam. The party left the city for the picnic spot by motor late in the afternoon. Following the picnic supper the party gathered about a huge log fire for two informal hours. Those honoring Mrs. Hawkins were Mr. and Mrs. R. H. Dunbar, Mrs. M. L. Miller and the Misses Dorothea and Dehlla Hawkins, Edna Dunbar, Pauline Adamson, Eda Jones, Beulah May, Joy and Eva Miller and Florine Finnell; and Messrs. Ren Hollister, Ralph Adamson, Kinton Hamaker, Howard Pruitt and Robert Olliver.

VISITING AUNT IN BERKELEY

Miss Kathryn Ulrich is enjoying a fortnight's visit as the house guest of her aunt, Mrs. John Dow of Berkeley, California. Miss Ulrich will return to be with her parents Mr. and Mrs. George C. Ulrich, the last days of her summer vacation, before returning to college at Eugene.

MRS. GOELLER AND MISS HOUSTON LOVELY HOSTESSES

A charming informal afternoon of Wednesday was presided over by Mrs. Harry Goeller and Miss Vera Houston, when they complimented the members of the P. E. O. club and special guests. The pleasant diversion of the afternoon hours was bridge and there were seven tables in play. Lovely low vases of garden flowers in yellow and white, the club colors, were used throughout the Goeller home. Dainty refreshments were served at the conclusion of the game.

BRIDGE AFTERNOON OF THURSDAY

A charming afternoon of bridge was presided over by Mrs. J. C. Brockenbrough on Thursday, when she was hostess at her home on North Twelfth, complimenting her sister, Miss Jess Jones of LaFayette, Indiana, who has been her house guest for the past six weeks. Three tables were in play throughout the afternoon. Mrs. Charles Moore and Mrs. P. A. Albertson received the favors for high score.

Helene Breitenstein SOCIETY EDITOR Telephone 88

MEDFORD BUSINESS WOMEN HONORED

One of the loveliest affairs of the week was that over which the members of the Business and Professional Women's club presided on Sunday, when they complimented the Medford club, with a one o'clock luncheon at the White Pelican. Covers were laid for forty-five and at each table a hostess from the local club presided. The tables were beautifully appointed with low Dresden bowls of old fashioned flowers. Following the luncheon the guests were taken to the Sun Room, where a musical program made up from a number of the city's most talented people was enjoyed. On the program were:

- Dance—Miss Maxine Olson.
- Piano solo, Etude in E Major (Chopin), by Miss Beatrice Walton.
- Violin solos, Kreisler numbers: (a) "Senerade Espanole"; (b) "The Old Refrain," by Miss Catherine Walton.
- Reading, "Gulcsappe the Barber," by Betty Zimmerman.
- Vocal solo, "Gypsy Love Song," by Geraldine Mars.
- Vocal solo, "Little Lad of Dreams" by Miss Vera Houston.
- Vocal Solos, "The World is Waiting for the Sunrise" and "Sometime," by R. E. Patterson.

VISITOR RETURNS TO EASTERN HOME

Miss Jess Jones, one of the summer's most lovely visitors, has returned to her home in LaFayette, Indiana, after spending the past six weeks as the house guest of her sister, Mrs. J. C. Brockenbrough. Enroute home Miss Jones is touring through Yellowstone Park.

HAS GUESTS AT TAVERN TUESDAY

Perhaps one of the loveliest social events of the week just past was that of Tuesday, when Mrs. G. A. Krause proved herself a most charming hostess to six guests with a boating party at Eagle Ridge Tavern. Most of the entire day was spent at the syrtan spot.

BIRTHDAY DINNER PARTY HONORS TWO

Mrs. O. L. Carter was hostess at a prettily appointed birthday dinner on Tuesday evening at her home on Washington, complimenting Mrs. J. H. Carter and Mr. O. L. Carter. The center of the table was prettily decorated with a low Dresden bowl of Ophelia rose buds and fern. Covers were laid for Mrs. Boris Freeman of Los Angeles, Mrs. Lottie Martin, Dr. and Mrs. J. H. Carter, Mrs. R. C. Morris and two sons, Roydon and Fremont and Mr. and Mrs. O. L. Carter.

FORMER MATRON VISITING PARENTS

Mr. and Mrs. M. M. Fisher and two attractive children, Martha Helen and James Edward of South Bend, Washington, are the house guests of Mrs. Fisher's parents, Mr. and Mrs. P. E. Hannon. They plan to spend a fortnight here before returning home in time for little Martha Helen to enter school.

Smart Gloves



The pull-on glove is preferred to all others by the fashionable woman, and it is seen everywhere in gray, beige and taupe kid. This pair makes itself distinctive by adding a bit of coarse black stitching about the upper edge.

DINNER PARTY THURSDAY EVENING

Mr. and Mrs. H. W. Bridgeford entertained on Thursday evening with a dinner party at their home. The dinner table was charmingly centered with a low Dutch basket of the season's flowers. Covers were laid for five.

INFORMAL BRIDGE AFTERNOON

Mrs. Harry Goeller was a hostess of Thursday entertaining at a delightful informal bridge afternoon at her home on Pine. Garden flowers in profusion were arranged in a dainty manner about the home. During the afternoon there were six tables in play. At the close of the play, Mrs. Goeller served dainty refreshments at the small tables.

INFORMAL NOON LUNCHEON ON THURSDAY

Mrs. Steve Sabo Jr. was hostess on Thursday with an informal luncheon at the White Pelican. The center of the table was appointed with a low Japanese bowl of old fashioned flowers. Covers were laid for four.

LIBRARY CLUB ANNOUNCES DATES

The study section of the Library club will take up their studies for the coming season on Tuesday afternoon, September eighth, at two-thirty o'clock at the reading room on Third and Main, was the announcement made today by Mrs. Del Gammon, chairman of the club. It is hoped by Mrs. Gammon that all members will make every effort to attend, and the club extends a cordial invitation to all new residents of the city who are interested in the work.

An interesting program which is as follows, has been arranged by the members:

- September 8—"Beau Geste" (by Wren)—Mrs. G. A. Krause.
- October 5—"Scarlet Cockerell" (by Sublette)—Miss Maybelle Leavitt.
- November 2—"Carolinian" (by Sebatain)—Mrs. Bernard Rea.
- December 7—"Matriarch" (by Stearn)—Mrs. Thomas Delzell.

MRS. BORIS FREEMAN VISITS CARTER HOME

A lovely southern matron who visited here during the past week from Los Angeles was Mrs. Boris Freeman the house guest of Mrs. O. L. Carter at her home on Washington. This being her first visit to Klamath Falls in five years. Mrs. Freeman is the wife of Mr. Freeman, prominently connected with the Southern Pacific company in Los Angeles.

MISS MEISSNER'S ENGAGEMENT ANNOUNCED

Mr. and Mrs. Alfred G. Meissner announce the engagement of their daughter, Miss Josephine Meissner, to Dr. Clifford R. Lucas. The wedding will be an event of Sunday, September sixth. Miss Meissner is one of the lovely young women of this city where she has made her home for the past twelve years.

RETURN TO SOUTHERN HOME

Mrs. Claude Coseboom and two little daughters, Betty and Barbara of Stockton, California, returned to their home on Friday after visiting at the home of Mrs. C. I. Roberts on Payne.

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No Boyish Bob



"Miss Chicago" in the Atlantic City beauty contest is a dark-haired miss of the Spanish type, with nice long curls. She is Miss Margarita Gonzalez.

MISS FORBES VISITING FATHER HERE

Miss Kathryn Forbes of Portland is the guest of her father, Mr. Fred C. Forbes. Miss Forbes is one of the attractive young women of the northern city and attended Reed college. Mrs. Forbes and daughter Jane, who have been visiting with Mr. Forbes, returned to their home in Portland the first of the week.

INVITATIONS ISSUED FOR

Invitations have been issued by Mrs. E. Dolph Lamb and Mrs. John Slater for a bridge afternoon on next Wednesday at the home of Mrs. Lamb at two hundred and four Park. Ten tables will be in play and social matrons are looking forward to the affair as being the outstanding event of the coming week.

CHILDREN'S PARTY DELIGHTFUL EVENT

Dainty little Mary Frances Dennis was hostess at the home of her parents, Mr. and Mrs. C. E. Dennis, on Monday afternoon, with a delightful lawn party. To fifteen of her little playmates, Games passed the merry hours for the little ones, at the close of which Mrs. Dennis assisted by Mrs. G. Jones served tempting refreshments. Among the little ones hidden were Jean and Nannette Goeller, Betty and Jean Hauger, Ora Lee Van-lice, Kathryn Stannua, Betty Jones, Marie and Caroline Collier, Rose Mary Sloan, Orva Stevens, Lucille Biehn, Marian Fife, Mary Cramblitt, Joe Thalhofer and Martha Jones.

NEW PRINCE, WOOD AND PANSY POPULAR SHADES THIS SEASON

"Styles were never more beautiful than they are this fall," declares Miss Gertrude Eckman, of The Gertrude Shop, who this week returned from all the eastern style centers, where she spent the past month. "New Prince," "Pansy," "Wood," "Hollyhock" and "Cockscomb" are the most fashionable shades to be found in the style centers throughout the east and on the western coast, according to Miss Gertrude. "Purple is almost passe."

Fashion's decree calls for the close cloche hat for street and sports wear, while the large picture hats for afternoon and teas were worn by all manikins who modeled at the leading style centers.

Gold, silver and copper are used in evening gowns and dress hats, combined with the leading smart colors in velvets.

Footwear continues to be very fancy and several smart numbers worn were in black patent outlined in gold and silver.

DE LAP BUYS HOME

C. R. DeLap, county clerk, who sold his home on south Riverside to the Oregon Trunk railroad, has now purchased another home from his son, Perry O. DeLap. Mr. DeLap's new home will be in Hot Springs addition on Eldorado street. The house was formerly occupied by H. D. Newell, reclamation service project manager. Unless the Oregon Trunk railroad insists, Mr. DeLap will not move from his present home until next November.

SKIRTS WILL BE STILL SHORTER

H. N. Moe Gives Few Hints of Fashion's Decree — Brighter Shades

A decided trend toward brighter shades and styles which give greater leeway to individual taste will be the vogue this fall, according to H. N. Moe, who has just returned from the western markets in the interest of The Women's Store.

"Styles have been created for individual types and the lines that best suit the personality may be found among the best favored of the He then goes on to give of etal season," says Mr. Moe. He then goes on to give a few tips to the woman who would follow fashions latest fancies.

"Sleeves will lend flavor to the dress fashions, for early fall, and long sleeves, snug fitting and puffed, are featured. Skirts are short," said Mr. Moe, "coming just below the knee, but made new and different by effective and graceful drapes and blooms at side and back, and the youthful balero fashion introduced by Patow.

"The short type of coat is bound to be favored at the opening of the season, because of the beautiful materials, imported and domestic," said Mr. Moe.

"The flare is emphasized in these garments, beginning just below the hips and gradually adding fullness.

"Creme Blain and Flat Crepe of fine quality are the silks found by the Klamath Falls man to be most in evidence, while the new shades are pansy, pencil blue, cuckoo, a new tan, black prince, a deep purple, bokhara, a wine shade and black and navy. Bright colors are used as trimmings."

Mrs. Moe, who accompanied Mr. Moe to market, is remaining in the south for a few days visit. She will probably return to Klamath Falls Tuesday or Wednesday.

A FEW TEMPTING DISHES

With days getting cooler, the opening of school but a short while off, mothers will soon be obliged to settle down for the regular routine of meals at regular hours, with that ever outstanding question before them "what can I have today?" For the noon luncheon, when it is best not to have the food too heavy, especially for the child who must return to books for several hours in the afternoon, the following recipes might help solve the problem from day to day.

SCALLOPED OYSTERS

One No. 1 size can oysters, 1 cup bread crumbs, 2 tablespoons butter, salt, pepper, and a few drops Worcestershire Sauce.

Drain the oysters. Butter a baking dish and place a layer of crumbs in it. Cover with a layer of oysters, sprinkle with salt and pepper and dot with butter. Then place a layer of crumbs over the oysters and repeat the process, making the top layer of crumbs. Pour the oyster liquor, brought to the boiling point and seasoned with Worcestershire Sauce, over the dish, dot with butter and bake twenty minutes in a hot oven.

LOBSTER SOUFFLE

One No. 2 size can lobster, 1 egg, 1 cup milk, 1 tablespoon margarine, 1 tablespoon flour, 1 teaspoon lemon juice, salt, pepper, mace, few grains cayenne.

Pick the lobster to pieces, discard bits of bone or shell. Make a white sauce as usual, remove from the fire and add the lemon juice and the lobster. Add the egg yolk whipped to a yellow foam, season the mixture nicely with salt, pepper, paprika, and a few grains of cayenne; then fold in the stiffly beaten egg white. Pour into greased ramekins, or in a larger baking dish, and bake twenty minutes. Serve at once.

Salmon, Crab meat or Shrimp Souffle is made in the same way.

TUNA FISH A LA KING

One No. 2 1-2 size can tuna fish, 1 green pepper or 1 canned pimiento, 5 canned mushrooms, 1 tablespoon butter or margarine, 1 tablespoon flour, 1 cup milk, salt, pepper, paprika, few grains cayenne.

Flake the fish in large pieces. Make a white sauce of the Margarine, flour, milk and seasonings, then add the butter cut in large pieces, and the mushrooms; simmer for a few moments, then stir in the fish and cook till it is thoroughly heated. Omit the mushrooms if not desired.

FISH ROE RAMEKINS

One No. 2 size can fish roe, 1 tablespoon bread crumbs, 1 tablespoon margarine, 1 tablespoon chopped parsley, 1 egg, salt, pepper, milk.

Mix all the ingredients together with enough milk just to moisten well, then fill greased ramekins, and stand them in a pan of boiling water. Bake half an hour.

SHRIMP WIGGLE

One No. 2 size can shrimps, 1 cup milk, 2 tablespoons flour, 2 tablespoons margarine, half No. 2 size can peas, 1 cup liquor from peas, seasoning.

Make a white sauce of the flour, margarine, milk and liquor from the peas, season to taste; then add the shrimps and simmer ten minutes. Now stir in the peas and cook gently for a few moments. Serve on toast or crackers. This is excellent for the chafing dish.

CREAMED OYSTERS

One No. 1 size can oysters, 1 cup milk, 2 tablespoons butter or margarine, 2 tablespoons flour, salt, pepper, paprika, mace. Toasted crackers.

Drain the oysters, reserving the liquid. Place the latter in a saucepan with the milk and bring to the boiling point. Simmer the butter and flour together, add the liquid and cook till thick. Season nicely and stir in the oysters. Cook five minutes and serve on hot crackers.

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