

SOCIETY NEWS of the WEEK

BY VIVIAN M'CAULEY, PHONE 1900

Autumn Setting Is Provided for Lioness Club Party Friday

A colorful autumn scene was depicted in decorations carried out at the benefit bridge party given in the Willard Hotel Friday afternoon by the Lioness club.

Mrs. Merland Stroud was chairman of the party. Other members of the committee were Mrs. W. E. Clifton, Mrs. Karl Winstrout, Mrs. Fred Houston, Mrs. Henri Conrad and Mrs. Chester Moore.

About 40 tables of bridge were in play during the afternoon. Scores were awarded to Mrs. Warner, high, Mrs. Parker, second and Mrs. E. D. Lamb third.

Pelican P-T. A. Has First Meet

The first regular meeting of the Pelican P-T. A. was held at the school Wednesday, at three o'clock, when members inspected the new additions of the building.

Neighbors of Woodcraft Entertained Wednesday

The neighbors of Woodcraft held a regular meeting Wednesday, October 21, when Mrs. McCandis was installed as attendant and Mr. Hilbert Largent and Mr. Clarence Dryden were appointed managers.

MRS. CARNELL HOSTESS TO JOLLY BRIDGE CLUB

Mrs. H. E. Carnell entertained the Jolly Bridge club Wednesday at her home, 1525 Johnson street.

MRS. BRIXNER HOSTESS TO BOOK CLUB GROUP

Members of the Edith Cuning chapter, book department of the B. P. W. club, were entertained Thursday evening by Mrs. Philip Brixner.

INVITATIONS OUT FOR BRIDGE PARTY

Mrs. Frank W. Humphrey has issued invitations for a bridge party to be held at her home, 722 Roseway drive, Tuesday evening, October 27.

Lorraine Beauty School

Permanent Waving Under Strict Supervision Best Materials \$3.50

RECENT BRIDE



Miss Margaret K. Carlson, who became the bride of Eugene Balke this week.

Business Women Hostesses at Many Parties During Week

Continuing their series of benefit bridge parties, Business and Professional Women entertained a group of parties during the past week.

Mrs. Irma Propst was another B. P. W. hostess Tuesday evening, when she entertained a group at her home on Washington street.

Mrs. M. J. Young entertained a similar group of business women Wednesday evening.

Mrs. Elaine Irwin entertained two parties at her home during the past week.

Mrs. Charles Olman entertained a group at the Stewart residence on Oregon avenue Tuesday evening.

Fall flowers were used throughout the room for decorations.

OFFICERS ELECTED AT D. T. MEETING

The D. T. Class, Ladies' Auxiliary, P. O. E., met at the home of Mrs. Geo. Wood, 928 Addison street, Tuesday, October 13, and elected new officers for the coming year.

That you can have a Portrait of your self for 50



King

Anything in Art or Photography

Klamath Business Women Will Attend Meeting at Medford

The second district conference of the Oregon Federation of Business and Professional Women's clubs of southern Oregon will be held in Medford, Sunday, October 25, 1931, with headquarters at the Hotel Holland.

The subject of the conference will be international relations. Professor A. C. Strange, chairman of education at the Ashland Normal, will deliver the main address.

Benefit bridge party at library club rooms under auspices of ladies auxiliary of Veterans of Foreign Wars.

Altamont P-T. A. Held Meeting Tuesday

Altamont P. T. A. members met Tuesday afternoon, October 20, in the school auditorium, with Mrs. L. W. Horn, president, in charge.

Samuel Miller Is Complimented

Little Samuel David Miller, who observed his first birthday anniversary Saturday, October 24, was honored at a birthday party at which his mother, Mrs. Samuel F. Miller, entertained.

Women of Moose To Meet Tuesday

Women of Moose will meet Tuesday evening, October 27, at the Moose hall for a "school day lunch."

BENEFIT BRIDGE PARTY PLANNED

Mrs. Ruth Shortgen, Mrs. Eula Williamson and Mrs. Rose Patterson have been named to take charge of the benefit bridge party Wednesday evening, October 28, under the auspices of the Ladies' Auxiliary of the Veterans of Foreign Wars.

Depression Party Interesting Event

Mrs. Perry Babcock and Miss Esther Veitch entertained a "depression party" at the Babcock home on Pine street Wednesday evening.

Invitations are issued

Miss Ruth Cofer and Miss Helen Cofer have issued invitations for a Hallowe'en bridge party at their home on High street, Friday evening, October thirtieth.

Coming Events

Sunday, October 25 District Conference of Business and Professional Women at Medford.

Monday, October 26 Klamath B. P. W. club to meet at St. Paul's parish hall at 6:30 p. m.

Tuesday, October 27 Delphian groups to hold general meeting at home of Mrs. Andrew Collier, Third and Pine, at 2:15 p. m.

Wednesday, October 28 Benefit bridge party at library club rooms under auspices of ladies auxiliary of Veterans of Foreign Wars.

Friday, October 30 Lions club will entertain at hard time dance in the Willard Hotel ballroom.

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Marjorie Richardson, Marguerite Lindsay Hostesses This Week

Hallowe'en time inspired two lovely parties this week over which Misses Marguerite Lindsay and Marjorie Richardson presided as hostesses.

The home of Mrs. T. S. Green on Jefferson street was the scene for the first party, Thursday evening, to which Mesdames J. P. Wilson, Kenneth Maier, Stephen Sabo, T. S. Green, Paul Dalton, Elton C. Mooney, and Misses Miriam Wortley and Sybil Bamber were invited.

Miss Wortley received high score and Mrs. Mooney consolation.

Guests invited to the following evening event, held at the home of Mrs. J. P. Herberger on North Tenth street, were Misses Goldie Lewin, Maxine Olson, Ruth Cofer, Helen Cofer, Helen Mason, Betty Zimmerman, Veronika McCauley, Vivian McCauley, Mildred Triplett, Ruth Compton, Theda Beard, Bernice Hartenbower, Mrs. Wallace Verling, Mrs. J. P. Herberger, Mrs. Lloyd Higdon, Mrs. P. Van Doren, Mrs. Joseph Blix, Mrs. D. V. Kaykandil, Jr.

Miss Hartenbower won high at bridge and Miss Mason low.

Hallowe'en decorations were used on both occasions.

Reames Past Matrons Club Invites Aloha Group to Luncheon

Aloha Past Matrons club, O. E. S., was entertained at a one o'clock luncheon Friday afternoon, October 23, by Mrs. Elizabeth Norris at the home of her brother, Bruce Gaddis, at Henley.

Mrs. Norris was assisted by Mrs. W. C. Van Emon, Mrs. C. E. Dennis and Mrs. Ruth Olds Bathany. Decorations were in keeping with the Hallowe'en spirit.

Mrs. Roy Nelson of Keno, president, was in charge of the business meeting following the luncheon. A social hour was enjoyed at the close of the afternoon.

Members of the Aloha club have received an invitation from the Reames Past Matrons club of Medford to be their guests at a one o'clock luncheon at the Medford Hotel, Monday, November 2. The invitation has been accepted and a large attendance from the Aloha club is anticipated.

Delphians Will Hold General Meet Tuesday

Delphian society will hold a general meeting Tuesday, October 27, at 2:15, according to an announcement by Mrs. Don Zamboni.

The evening group will meet at 7:30 p. m. Thursday with Mrs. Rachel Good, leader in charge. They will have the same topic.

BUSINESS WOMEN WILL MEET MONDAY

Mrs. Emil Dreher will have charge of Monday evening's meeting of the Business and Professional Women's club. At 6:30 dinner will be served in the parish hall. The program will include a piano selection by Miss Stella Albert, reading by Mrs. Edgar McCollum, Mrs. Walden Upp, Miss Hollis Swingle, Miss Ruth Dixon, Miss Betty Zimmerman, Miss Dorothy Upp.

Mrs. E. A. McCollum received high score at bridge.

Mrs. Rufus Moore entertained the Art Needle Work club at the Moore home, "The Maples," Tuesday afternoon. Members enjoyed the afternoon in conversation and needle work. A number of the members were out of town and the attendance not as large as usual. The date for the next meeting was not announced.

FOOD CHATS

By ETHEL M. HALL

THANKSGIVING

With the calendar creeping nearer and nearer to November 27, housewives and cooks from Maine to California begin planning the menu for the nation's great feast day, Thanksgiving.

To members of the family, the laudable Thanksgiving dinner table comes about quite magically.

That is why mother does some secret worrying. No one else seems to have any suggestions they would dare offer of her expert knowledge of such things.

Unfortunately for mother, who plans the food, and cook, who prepares it, the Thanksgiving menu has become so standardized that they despair of achieving the desired touch of novelty, both in foods and table appointments.

A substitution for the traditional turkey would be hard to find, though interesting variations can be worked into the menu for pleasant surprises typical of the big event.

Pumpkin, cranberries, sweet potatoes, nuts, fruit—think of the variety of ways they can be used, and still remain the same thing that for centuries have graced the Thanksgiving table.

To begin with the decorations. A stately shaped pumpkin which has been hollowed and heaped with grapefruit, oranges and bananas, apples, grapes, is a novel center piece. Also, in place of the formal candelabra, why not use individual candles coated in apples? Or oranges sliced to look like pumpkins? Small turkey gobler place cards will add another spot of color.

If the household possesses china of the English willow ware type, that should be used. It is much more informal, and the blue blends with the other appointments.

Red and green peppers placed alternately in rows about the pumpkin centerpiece make the table look festive, and candy-corn might be used in place of mint.

Thanksgiving, of all days, is the one for informality, for feasting and fraternizing. Then, it is well to do away with the formal French type of service and use the good old English system, whereby the host carves the turkey as the guests look on, then

of her expert knowledge of such things. The big turkey, dripping brown, flanked with vegetables, the delicious stuffing, the pies, puddings, fruit arranged on the table with all sorts of amusing decorations—that's her problem!

Peel and cut in large slices six boiled sweet potatoes, place a layer of the slices in the required number of small shallow dishes, cover with chopped pineapple, cover with currant jam, cover with sweet potatoes, pour over a little melted butter and cover all with marshmallows. Set in the oven until the marshmallows are melted.

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Mix four tablespoonsful of chopped Canton ginger with four tablespoonsful of preserved Kumquats, four tablespoonsful of their syrup and one tablespoonful of orange juice and let stand two hours. Soak a quarter of a tablespoonful of granulated gelatine in five tablespoonfuls of cold water. Make a custard of one cupful of milk, five tablespoonfuls of sugar, and a little salt. When the custard is smooth add the gelatine and strain into a cold pan set in a pan of ice water. When the mixture starts to harden fold in the whip from three cupfuls of heavy cream. Pour mixture into a wet melon mold, cover tight and pack in salt and ice for three hours. Use two parts fine ice and one part salt.

In preparing this menu make the cake the day before, the egg-

neg, mousses, French dressing tartar sauce, caviar mixture, plum sauce; boil the sweet potatoes and make a salad dressing in the morning. All the work should be finished, except the serving, when the guests arrive.

Dressing For Turkey or Roast Chicken

Half loaf white bread (stale); half loaf whole wheat (stale)—if you choose to use rye in place of whole wheat with the addition of one more well-beaten egg, 1/2 teaspoon of pepper, 1/2 teaspoon of salt, 2 tablespoonfuls of finely chopped bell green pepper, 2 tablespoonfuls chopped onion, 2 tablespoonfuls melted butter, 1 tablespoonful powdered sugar, 1 well-beaten egg.

(Note: Rye bread becomes very soggy in dressing, therefore, it is never an attribute to use in dressing.)

(Note: For turkey, goose or chicken be sure the inside of owl is well-floured before the incision is filled with stuffing. This insures juicy meat, instead of all the juice of the meat going into the dressing.)

Method: Cut the two ends of the loaf of bread to use to hold the dressing in the bowl before stitching. Remove all the crust from the rest of the bread to be used. Next, cut the bread in slices, then break into very small pieces. Then add pepper and salt, green pepper, chopped onion, melted butter and powdered sugar. Over this pour one cup of boiling water and drain off. Cool, and add two well-beaten eggs. This can either be steamed or put in a skillet and well-blended over the fire before stuffing turkey.

Rye bread may be used for stuffing roast goose. In this case do not use sage, but substitute parsley and celery.

Garlic should be used very sparingly in all fowl, as it has a tendency to streak the meat. A clove of garlic rubbed on the bowl in which the dressing is made is sufficient, the same as in salads. A hint of garlic creates a desire to eat, while too much garlic takes the appetite away.

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Advertisement for Lakeshore Inn Sunday Dinner Special. Price \$1.50 between hours 1 and 8 p. m.

Advertisement for National Forest Christmas Trees for Sale. Thirteen thousand Shasta Fir Christmas Trees located on an area of 660 acres near Huckleberry City.

Large advertisement for Hankies and La Pointe's. Features a list of 7 course Sunday Dinner menu items and contact information for ELK HOTEL COFFEE SHOP.