

Society News

Mrs. Wayne Lappe, Society Reporter Phone 573

Clubs

Office Phone 192

Fraternal

McDonald-Bell Engagement Is Announced Here

Mr. and Mrs. J. A. McDonald announce the engagement of their daughter Bessie to E. J. Bell, son of Mr. and Mrs. J. E. Bell of this city.

Miss McDonald has been teaching in the Vernonia schools for the past three years and is also very active in Camp Fire work, having been guardian of the Lolita group for the past three years.

Mr. Bell has recently returned from Alaska and is at present employed by the Mellinger Hardware company.

The wedding will take place in the near future.

Miss Laura Smith Honored By Friends With Dancing Party

Complimenting Miss Laura Smith of McNary, Arizona, and formerly a resident of Vernonia, a group of the younger set entertained with an impromptu dancing party at Arcadia park Tuesday night.

Those attending were Mrs. O. T. Bateman, Mrs. Drake Smith, Mrs. M. F. Ruhl, Mr. and Mrs. M. Grunden, Misses Wayne Wall, Helen Hieber, Della Cline, Margaret Shipley, Alma Kullander, Phoebe Greenman, Amy Hughes, Thelma Scott, Luella Williams, Gladys Krinick, Messrs. Leel Hieber, E. Norgorden, Walter Reed, Charles Hoffman, Ray Mills, Marshall Malmsten and Morris Bennett.

Mrs. Drake Smith And Daughter of Arizona Pay Friends a Visit

Mrs. Drake Smith and daughter Laura, of McNary, Arizona, were Vernonia visitors on Tuesday and Wednesday. The Smiths were Vernonia residents for several years. Mr. Smith at that time being plant superintendent of the Oregon American Lumber company. While here Mrs. Smith and Laura were the guests of Mrs. O. T. Bateman.

Mrs. Warren Goodin Hostess at Party On Saturday Evening

Mrs. Warren Goodin was the hostess at a surprise party Saturday evening on the occasion of the birthday anniversary of her husband. Cards and dancing

were the pleasures of the evening after which a delicious luncheon was served by the hostess. Guests included Mr. and Mrs. H. V. McAllister, Misses Macle Roberts, Alma Kullander, Margaret Shipley, Amy Hughes, Pat Mounie, Betty Ann Culver, Wayne Wall, Gladys Krinick, Dorothy Holtham, Zelma New, Messrs. Charles Wall, Edward Roles, Kenneth Whitsett, Cecil Burt, Tommy Bateman, Thor Roberts, Harold Shipley, Herbert Rolfe, and Gilbert Miller.

Mrs. J. C. Lindley Entertains Bridge Club at Her Home

Mrs. J. C. Lindley entertained the members of the Bridge club on Tuesday afternoon, Mrs. M. Grunden receiving high score. Mrs. E. D. MacPherson substituted for Mrs. W. Meyer and Mrs. E. E. Yeo for Mrs. M. Space. The other members of the club who were present were, Mrs. M. Ruhl, Mrs. A. L. Kullander, Mrs. K. A. McNeill, Mrs. A. J. Black and Mrs. J. W. Brown.

Visitors Here Inspect Oregon American Mill

The Rev. F. H. Shaul, pastor of the First Christian church of Monrovia, Calif., Mrs. Shaul and Mr. and Mrs. C. A. Taylor, delegates from the Monrovia church to the international convention of Christian churches being held in Seattle this past week were guests of Mr. and Mrs. Frank Hanson last Thursday.

While in Vernonia they visited the Oregon-American mill and were impressed by the size of the local mill.

Lolita Group of Camp Fire Pass Tests

The Lolita group of Camp Fire Girls under the guardianship of Miss Bessie McDonald spent last Thursday afternoon and evening at Arcadia park. After a picnic luncheon six members of the group passed the Pollywag and Frog swimming tests and were awarded the insignia of these tests. The awards were made to the following members of the group, Katherine Malmsten, Joy Bush, Dorothy Black, Louise Roberson, Nolle Green and Gladys Garner. In the evening the girls enjoyed watermelon and toasted marshmallow feed.

Corvallis—Monroe street being improved.

Return Home From Southern Trip Last Week

Mr. and Mrs. A. E. Ritchey returned Saturday from a two weeks vacation trip to California. Leaving Portland on Sunday, July 29, they arrived at Sacramento late that night after 21 hours of continual driving. A week was spent in and about San Francisco visiting relatives and friends. The return trip was made over the Redwood highway stopping at the Oregon caves at Grants Pass and at Salem on Thursday and Friday at the Legion convention.

Miss Leona Laver of Portland accompanied Mr. and Mrs. Ritchey on their trip.

The Short Road to the Sea

Comments on the part of people driving the Lower Columbia highway between Portland and Seaside are sufficient to make those interested in the welfare of the city consider the problem which has arisen regarding the accessibility of Seaside from Portland. The problem will become more aggravated as time goes on and unless Seaside is able to do something about it we will suffer from the situation.

It is evident that people do not like to drive over the Lower Columbia highway. They say so and it is impossible to argue that the highway is sufficient for the needs of this district and that there is no reason why it should not be used. As a matter of fact people stay away from Seaside rather than make the drive down the Columbia river. The highway was built ten years ago as a "sight-seeing" route. It does not serve the purpose of a thorough route between two points. It is dangerous when crowded or wet and it follows an indirect route between Portland and the sea.

This is an age of speed. Automobile drivers have learned the habit, on modern highways, of traveling fast and they demand a road on which this can be done in safety. They want to drive over the shortest route between two points and they feel that to add 50 miles to a trip is too much for the end in view. They can find other highways which will meet their requirements and Seaside loses in consequence. The Lower Columbia highway does not meet the demands of modern traffic and that fact puts Seaside at a disadvantage in the competition for the tourist and vacationist.

The short route to the sea must be built and until it is built Seaside and the Clatsop beaches will never reach the development of which they are capable. A glance at the highway map shows that a practicable route has already been developed, with the exception of a few miles, from Portland to Seaside. Market roads extend out of Portland through Hillsboro and Vernonia to Mist and the Clatsop county line. Another route, probably even more desirable, is through St. Helens to Mist and the county line. Clatsop county is rapidly completing a market road from Jewell to connect with the completed section west of Mist. When this road is finished there will be a through highway from Portland through Vernonia and Mist to Astoria, by way of the Klaskanine river. That highway is within six miles of the headquarters of the Lewis and Clark and about the same distance from the headquarters of the Neacanicum. Roads exist at present along both of these streams. A junction with either of the existing roads would pass the base of Saddle mountain and both would lead almost directly to Seaside.

A short route to the sea would be an accomplished fact if the state highway commission would take over this route and finish the work already begun by the counties. Less than ten miles of new construction (when Clatsop county finishes its share) would be necessary. Much of the route would not even have to be improved. On the other hand some of it would require much work and considerable expense before it would be a first class highway.

This route would open the Saddle mountain district and make possible the development of the state park on the peak.

It would bring Saddle mountain within an hour's drive of Seaside and this city could offer a combination of recreational features that could hardly be equaled in the Northwest. This is Seaside's unrivaled opportunity.—Seaside Signal.

U. S. Department of Agriculture

The careful livestock feeder watches each animal and feeds according to the animal's needs. Many farm animals are underfed and can not produce a profit on the feed they get.

The growing of one intertilled crop following a good clover or alfalfa sod is excellent in a rotation, but the common practice of growing two or more intertilled crops in succession after the clover or alfalfa is a mistake, intertilled crops inevitably causes rapid destruction of the soil organic matter.

Sweet-cream butter made for winter use will keep best if stored in brine made of one part of salt to three parts of water, says the Bureau of Dairy Industry, U. S. department of agriculture. Butter stored by the bureau in dry salt and paraffin deteriorated on the surface. Be sure to use enough salt in the brine, wrap the butter in parchment butter paper, and see that the rolls are entirely submerged in the brine.

Picnic At the Jones Home Last Thursday

Mr. and Mrs. A. E. (Doc) Jones, Irol and Elmo Aldrich, sons of Mrs. Irol, Mrs. Emma O'Donnell and Danny and Mickey O'Donnell and John Hay enjoyed a picnic dinner on the Nehalem river at the Jones home on the Timber road Thursday evening.

Aid Society Of The Christian Church To Meet On August 21

The Aid society of the Christian church held their regular meeting August 7, at the home of Mrs. R. L. Stubbs.

Next meeting will be held in the church parlors August 21, as a birthday party honoring Mrs. Sitts and Mrs. Hyland. Mrs. Rose Stankey's group furnishing the entertainment for the afternoon.

Brides Elect Honored With Tea Wednesday

Complimenting the bride-elects Miss Bessie McDonald and Miss Hazel Malmsten, Mrs. E. E. Garner entertained with an elaborate tea Wednesday afternoon at Weed's grove.

The list of those who attended was not available at the time the Eagle went to press yesterday.

Mr. and Mrs. O. T. Bateman Entertain At Arcadia Park

Mr. and Mrs. O. T. Bateman were hosts at a delightful dancing party at Arcadia park last Wednesday evening when they entertained many of the younger people of Vernonia. The large open air pavilion was decorated with black and white crepe paper streamers and red and white balloons. The many shaded lights shedding a soft glow on the dancers. At one end in a bower of evergreens punch was served to the guests by Roberta Williams and Marjorie Holtham, dressed in clever black and white costumes.

Marjorie Lange Entertains Friends Friday

Marjorie Lange and her guest Dorothy Crow of Portland were pleasantly surprised by a number of their friends last Friday afternoon. Games and a sewing bee for the girls were the diversions of the afternoon after which a daily lunch was served by Mrs. Lange. Those present were Mr. and Mrs. Newell Wood, Margaret and June McNutt, Lucile, Marvin and June Wood, Ellis, Homer, Florence and Dorothy Austin.

Return From Trip To British Columbia

Mr. and Mrs. A. J. Hughes and Mr. Hughes' niece, Miss Doris Williams of Shreveport, La., returned Sunday from a four-day trip to the Rainier national park, Vancouver, B. C., and Victoria, B. C. At Victoria several hours were spent in visiting the world famous Butchart gardens. The sunken Japanese garden, in these gardens is reputed to be unique of its kind.

Hillsboro—Building permit issued for remodeling Hillsboro Christian church edifice.

Burns—Welcome hotel coffee shop will open to public in near future.

Pioneer Picnic Held Sunday On Cedar Mountain

A pioneer picnic was held at Dixie park on Cedar mountain last Sunday, which was attended by many old settlers of the Nehalem valley, among who were Mr. and Mrs. John Krinick of this city.

John Krinick is the son of the first settler who homesteaded on Cedar mountain, going over a pack trail in 1881.

Oscar Weed, present sheriff of Columbia county taught school many years ago in the vicinity where the picnic was held last Sunday.

Kenneth Lewis Gives Party For Friends On His Birthday

Kenneth Lewis entertained a number of his friends on the occasion of his eleventh birthday anniversary at his parents home on the O. A. hill last Thursday afternoon. The guests were, Ruth Page Simmons, Lela Beveridge, Lyle and Lewis Beveridge, Audrey Austin, Rachel and Vie Troop, Charles and Ruby Tais, Harold and Elemora Graven, Martha Middlebrook, Howard McGillvary and Buster Nance.

Chapel Car Here

The Catholic truth society chapel car arrived in this city Monday noon and is located next to the American Legion hall where they will hold lectures and services until next Sunday evening.

Father C. F. Sharp, a Jesuit priest is in charge of the car.

Astoria—Construction work will start this fall on power house and laundry for St. Mary's hospital.

New Arrival Born to Dr. and Mrs. W. H. Hurley at the Portland Sanitarium Friday August 9, a baby girl 7½ pounds. Mother and daughter are doing well.

Burns—Structural steel work at Edward Hines Western Pine company sawmill plant well under way.

Roosevelt highway will be graded between Waldport and Yachats.

At '60' Per

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Vernonia Garage & Repair Shop
Phone 1161 **L. E. Fredrickson** Manager

Kitchen Recitals



(By Mrs. Mark E. Moe)

Address all communications to Mrs. Mark E. Moe, Vernonia, Oregon. If personal replies are desired, enclose a stamped addressed envelope.

MOCHA CAKES

Bake a sponge cake mixture in sheets. Shape in small rounds, and cut in three layers. Put layers together with a thin coating of frosting. Spread frosting around sides and roll in shredded coconut. Ornament top with frosting forced through a pastry bag and tube, using the rose tube. Begin at center of top and coil frosting around until surface is covered. Garnish center of top with a candied cherry.

Sponge Cake for Mocha Cakes

Yolks of 2 eggs
4 tablespoons hot water
¾ cup sugar
¼ teaspoon lemon extract
Whites of 2 eggs
1 cup flour
1½ teaspoons baking powder.

Add yolks of eggs to hot water and beat until thick; then add gradually, while beating constantly, sugar and lemon extract. Add whites of eggs, beat until stiff, and fold in flour mix and sifted with baking powder. Turn into buttered and floured pan, bake in a moderate oven for 30 minutes.

Frosting for Mocha Cakes

Wash ½ cup butter, add one cup powdered sugar gradually, and beat until creamy. Then add one cup cream filling which has been cooled. Flavor with ½ teaspoon vanilla and 1½ squares of melted chocolate. This frosting may be colored pink, yellow, green or lavender, and flavored with rose, vanilla, or a combination of almond and vanilla. Large Mocha Cakes are baked in two round layer cake pans, each cake being cut in two layers. Layers are put together smoothly with frosting, then ornamented with large pieces of candied fruit arranged in design, and frosting forced through pastry bag and tube.

VEAL CUTLETS

Use slices of veal from leg cut ½ inch thick. Wipe, remove bone and skin, then cut in pieces for serving. The long, irregular shaped pieces may be rolled, and fastened with small wooden skewers. Sprinkle with salt and pepper; dip in flour, egg, and crumbs and saute slowly, until well browned in salt pork fat or butter, then remove cutlets to steamer and pour over two cups of Brown sauce. Place on back of range and cook slowly forty minutes, or until cutlets are tender.

Veal may be cooked first in boiling water until tender, then crumbed and fried. The water in which the veal was cooked may be used for the sauce. Arrange on hot platter, strain sauce, and pour around the cutlets. Garnish with parsley.

Brown Sauce for Veal Cutlets

Brown four tablespoons butter, add four tablespoons flour, and stir until well browned. Add gradually one and one-half cups of stock or water, or half stock and half stewed and strained tomatoes and bring to the boiling point. Season with salt, pepper, lemon juice, and Worcestershire sauce. The trimmings from veal may be covered with ½ cups cold water, allowed to heat slowly to boiling point, then cooked, strained, and used for sauce.

Clearing House for the Farmer

VERNONIA TRADING COMPANY

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