Recipes **THE MODERN WOMAN** Society

SWIMMING PARTY

Sixteen members of the Old Testament Bible class of the L. D. S. church with their class leader, Miss Wanda Ure enjoyed a swimming party and lunch at the pool in Weiser on Monday.

—§—

CIVIC CLUB

The next meeting of the Civic club at 2:30 p. m. Wednesday, June 21 will be held on the lawn at the Mrs. Ella Quinby home east of the tracks and north of Main street.

The program has not yet been completed but it promises to be an interesting one and the committee in charge urge all members and friends of this organization to attend.

—§—

WEDDING POSTPONED

The marriage of Elizabeth Catherine Nein to Werner Henry Peutz which was announced on Saturday by the bride's parents, Mr. and Mrs. George Conrod Nein and was to have taken place on Sunday, June 18, has been indefinitely postponed due to the sudden illness of the bridegroom's brother, Lawrence.

—§—

LADIES AID

The Ladies Aid of the Methodist church was entertained by Mrs. W. W. Foster and Mrs. J. C. Smith at Mrs. Fosters home last Thursday.

Following the regular business meeting a social hour was enjoyed and tea was served by the hostesses.

The next meeting will be on Thursday, June 22 in the church basement with Mrs. A. B. Hann and Mrs. Melvin Davidson entertaining.

BIRTHDAY ANNIVERSARY PARTY

Last Friday afternoon Mrs. Charles Leuck invited twelve young friends of her son John, and their mothers to a garden party in celebration of his fourth birthday anniversary. Lawn games were enjoyed and a birthday cake and refreshment were served.

—§—

PINOCHLE CLUB

Mr. and Mrs. Willard Hunt entertained the Pinlochle club at their home last Friday evening.

High scores for the evening were made by Mr. and Mrs. Norville Leuck and low by Mr. and Mrs. Charles Leuck.

—§—

SHOWER FOR BRIDE

On Wdnesday evening a shower and evening picnic was given for Mrs. Ed Dilly, a recent bride, by Mrs. Herschel Thompson and Miss Sabina Caldwell.

Thirteen guests enjoyed the weiner roast and picnic supper on the Idaho bank of the Snake, after which the party returned to Mrs. Thompson's home where the honor guest received her presents and a social evening followed.

—§—

EVENING PICNIC

On Monday evening there was a no-host weiner roast and picnic enjoyed on the Idaho bank of the river by Mrs. Sam Caldwell, Miss Sabina Caldwell, Mrs. Kenneth Langton, Mrs. Dean Oeder, Miss Helen Shelley, Betty Tillman, Helen Ransome, and Betty Pifer of Nampa.

—§—

DINNER GUESTS

Mr. and Mrs. George Henneman were Friday dinner guests of Mr. and Mrs. Charles Garrison.

LOCAL NEWS

Sister Visits—

Mrs. Laura McMartin and her grandson, Kenneth of Elsworth, Iowa, visited with her sister, Mrs. Anna Haush one day last week.

Living in Caldwell—

Mr. and Mrs. E. B. Haycock have rented an apartment in Caldwell and moved there this last week as Mr. Haycock is employed there.

Enroll NOW AT THE West's Leading BEAUTY SCHOOL

Special Tuition

Send for FREE catalog

EX-CEL-CIS Beauty School

MAIL COUPON NOW

Excelcis Beauty School.
113-115 So. 9th St.
Boise, Idaho

Please send free catalog.

Name
Address
City State

JUNE 24 ?

WOLVERINE SHOES
GOLDEN RULE

Your Garden

By MARY A. JAMISON

Perhaps you are contemplating starting a row of Peonies, but hesitate lest insufficient knowledge spell failure to your venture.

For many years Peony culture was haphazard due to the utter lack of standardization. With the advent of the American Peony Society in 1903, Peony cultivation received a strong upward trend. Instead of the confusing and arbitrary procedure which led to the listing of any one kind under half a dozen or so names, a number of people, assisted by many growers, set about the task of growing, naming and labeling the many varieties.

Gradually data was accumulated concerning the relative values of the different varieties until today you can refer with confidence to the check list of Peonies issued by the American Peony Society. This check list rates the varieties on a basis of ten. A Peony of 8.5 or higher is a good performer. A rating of 7.5 or lower will result in the recommendation that the particular Peony of that rank be discontinued. With a rated check list one may make their selection with confidence.

The different types of Peonies are very well standardized. There are the Single, Japanese, Anemone, Semi-double, Double and Crown types. Space does not permit my describing each type but you will find them all lovely.

"Bargain buying" is dangerous, and is often expensive. Invest wisely according to your means and knowledge, because Peonies are planted for years, not weeks.

Buy roots taken from three or four-year old plants having from three to five rosy "eyes" or buds, and six to eight inches of new root growth. Peony roots grow the most during July and early August. The vitality of the plant is dependent upon this new growth to give it a start the next season. Late in August until frost is the best time to divide and replant, but roots may be held over in cold storage until spring. Spring planting is not so desirable as fall planting though.

After the selection your next step is the preparation of the soil. Choose a spot which has morning shade and bright sunlight later in the day. The more delicately tinted blossoms suffer if they receive the early morning sun. The entire plant suffers if sunlight does not strike directly on the green parts sometime during the day because sunlight is necessary for the manufacture of food in these parts.

Peonies are tempermental, but if carefully planted in a fertile soil of even fair physical structure will grow on to delight their owners. The correct planting depth—and this is a vital factor in assuring bloom—is exactly two inches from the surface of the ground to the eye or sprout of the Peony, as it is placed in the depression dug to receive it.

Well-rotted manure may be used with safety if placed under the peonies at planting time with at least three inches of soil between, or if used as a mulch in winter; but never allow manure to come in direct contact with the roots. Label the plants plainly and permanently.

For abundant bloom Peonies need deep and frequent cultivation; plenty of water, good drainage, lest the water settle in pools. Pinching off lateral buds will tend to strengthen the terminal bud and to make it larger. It is good practice to provide a support for the plant before the foliage becomes too thick and heavy blossoms drop.

Peonies have been known to blossom luxuriantly for several generations without division; but when the blossoms become small and the stems are too thick it is advisable to divide the clump or mass of roots This can be done anytime after the third year.

Next week I shall give more information on Peonies.

Visits on Sunday—

G. Y. Cheder Jr., of Harper visited at the Don Graham home on Sunday.

Bride's Pie—Dainty and Delicious

IN the "marry marry" month of June, bridal showers occupy the center of the entertainment calendar.

Since white is the traditional color for brides, keep that in mind when planning your menu and table decorations. But an all-white menu would be a little monotonous, so add a bit of color by means of garnishes and perhaps a colorful jellied salad.

Here is a suggestion for a menu that would do nicely for a luncheon or buffet supper. If it is a bridge or late afternoon party you have in mind, then the salad and pie alone would do the trick. Assorted open-face sandwiches could keep the salad company.

Cream of mushroom soup
Chicken a la King in rice rings
** Jellied pineapple-strawberry salad*
Buttered asparagus tips Hot rolls
** Bride's Pie Coffee*

The Bride's Pie is the "Trylon and Perisphere" or theme center of the menu. Its snowy white filling, light and delicate as a piece of chiffon, is set in a chocolate crumb crust.

You need never have any fears about servings of this dainty dessert collapsing or running out of the crust. The plain, unflavored gelatine with which it is made insures clean-cut servings that will always stand up in all their fluffy glory.

Bride's Pie

(Filling for one 9" pie)

1 envelope plain, unflavored gelatine
¼ cup cold water
3 egg whites, beaten stiff and dry
1 cup cream, whipped
½ cup sugar
1 teaspoon vanilla

Soften gelatine in cold water and dissolve over hot water. Beat egg whites until stiff and fold in sugar gradually. Add dissolved gelatine slowly to beaten egg whites and fold in whipped cream and vanilla. Pour into chocolate crumb crust and chill. Just before serving, garnish with whipped cream.

Chocolate crumb crust: 1½ cups chocolate wafer crumbs, ½ cup butter, 3 tablespoons confectioner's sugar. Cream butter and sugar together and blend with chocolate wafer crumbs. Pat mixture into pie pan and chill.

Pineapple Strawberry Salad

(Serves 6)

1 envelope plain, unflavored gelatine
¼ cup cold water
1 cup hot water
¼ cup canned pineapple juice
¼ cup lemon juice
¼ teaspoon salt
½ cup canned pineapple, cut in small pieces
6 marshmallows, cut in small pieces
½ cup strawberries, cut in small pieces
¼ cup almonds, chopped

Soften gelatine in cold water and dissolve in hot water. Add sugar, lemon juice, pineapple juice and salt. Stir thoroughly. Cool and when starting to thicken, fold in pineapple, marshmallows, strawberries and almonds. Pour into individual molds that have been rinsed out in cold water first, and chill. To serve, unmold onto lettuce and garnish with mayonnaise dressing.

In Portland—

Joe Butte left for Portland on Sunday where he will receive treatment for an injured knee.

My Favorite Recipes

Frances Lee Barton says:

EVER get a spell of "sweet tooth"? The firmer I am with calories and those extra ounces, the surer I can be that my "sweet tooth" will get me eventually . . . there's no escaping it! Try this simply delicious Coffee Carnival tapioca dessert the next time you're 'afflicted that way. Of course, your menfolks will adore it. The tapioca part of it is what makes it seem full of light, airy little bubbles.

Coffee Carnival

1½ cups water; 1/3 cup quick-cooking tapioca; ½ cup sugar; ¼ teaspoon salt; 1/3 cup seedless raisins; 1 cup strong coffee; 1 teaspoon vanilla; 1 cup cream, whipped.

Place water in top of double boiler and bring to a boil over direct heat. Combine dry ingredients; add gradually to water, then add raisins, and bring to a brisk boil, stirring constantly. Place immediately over rapidly boiling water and cook 5 minutes, stirring occasionally. Cool—mixture clears and thickens as it cools. When slightly cool, add coffee and vanilla. Chill; fold in cream. Serve in sherbet glasses. Serves 6.

KINGMAN KOLONY

The H. E. club of Kingman grange met with Mrs. K. I. Peterson Tuesday. Besides members guests of the club were Mrs. Miller, Mrs. Cotton, Mrs. Holton, Mrs. Deffer, Mrs. Toombs, Mrs. Carl Hill and Mrs. Stanley Hill. The next meeting will be with Mrs. Carl Hill July 11.

Clarence and Mike Elliot fished at the dam Sunday.

Miss Agnes Nichols returned home Saturday after visiting in Salt Lake, Los Angeles, San Francisco and Portland.

Mr. and Mrs. Dale Ashcraft left Sunday for Corvallis, they are attending state grange as delegates from Kingman grange.

Mr. and Mrs. Bill Toombs and daughters were in Caldwell one day this week.

Miss Marie Wallace was married to Wade Nichols June 10.

C. M. Beaumont, Miss May Beaumont and their house guest Mrs. Minnie Pynn and Mr. and Mrs. Bill Toombs drove to the dam Wednesday.

Mrs. Pynn left for Lebanon, Ore., Saturday to visit a brother.

Mr. Davis and son of Western Oregon were week end guests in the Bob Clark home.

Mr. Davis is a breeder of pure bred Jersey cattle and while in the Kolony he inspected the C. M. Beaumont herd.

Kenneth and Don Elliott are visiting their grandmother, Mrs. Dolly McCreary while Mrs. Elliott is in Corvallis.

Miss Opal Wendlick of Caldwell and Miss Agnes Nichols were guests of Miss Jeanette Martin Sundya.

House Guests—

House guests at the Bert Lienkaemper residence include his father A. F. Lienkaemper and Mrs. T. N. Hubbard and her daughter, Jean of Portalnd and Ted Kleebe also of Portland was here over Sunday night.

BOISE-WINNEMUCCA STAGES

Leave Boise	11:15 A. M.
Leave Caldwell	12:10 Noon
Arrive Winnemucca	5:15 P. M.
Arrive Reno	10:10 P. M.
Arrive San Francisco	8:05 A. M.

Ladies Dress Shoes Resoled Without Nails

Newly Installed Modern Equipment enables us to resole and repair the finest of Ladies Shoes without nails!

All Work Guaranteed

Men's Dress Shoe Repairing Done the same way

ABBOTT'S SHOE SHOP

Next to Nyssa Cafe

CUSTOM BUTCHERING and CUTTING

Beef for the Hide
Hogs 200 lbs. $1.50
Cutting 1 cent per lb.
Grinding 1 cent per lb.
Grinding and Seasoning 2 cent per lb.

Let us do your work!

NYSSA PACKING CO.

PHONE 6

See THE NEW YORK or the SAN FRANCISCO WORLD'S FAIR

Go by Train—Enjoy Superb Comfort at Unusually Low Cost

To the great expositions of modern achievements, travel the modern way—in an up-to-date Union Pacific train. Speed to your destination in delightful air-conditioned comfort . . . enjoy marvelous meals . . . restful sleep. Avoid highway hazards and nerve strain.

The Union Pacific and connecting lines offer splendid daily service to New York.

And to San Francisco—double the pleasure of your trip by visiting glamorous Southern California on the way, at little or no extra rail fare.

LOW FARES

TO NEW YORK

Round Trip in Standard Pullmans—Berth Extra	Round Trip in Challenger Sleeping Cars; Berth Extra	Round Trip in Comfortable Coaches
$116.20	$106.25	$83.40

TO SAN FRANCISCO VIA LOS ANGELES

Round Trip in Standard Pullmans—Berth Extra	Round Trip in Challenger Sleeping Cars; Berth Extra	Round Trip in Comfortable Coaches
$53.50	$50.85	$44.45

Ask about $90 fare in Coaches and $135 in Pullmans for circle trip to both the New York and San Francisco Fairs and return.

See Boulder Dam en route to Southern California. All-expense side trip from Las Vegas, Nev., as low as $4.65.

For further details consult:

E. C. CRANDALL
PHONE 27

THE PROGRESSIVE UNION PACIFIC RAILROAD

ROAD OF THE Streamliners AND THE Challengers

Cooler because they're Cleaner!

And Cleaner — Because they've been Cleaned at the

No one but Don Morgan is authorized to make calls for us

NYSSA TAILOR SHOP

Phone 74

Delivery Service

LOW COST

AUTO FINANCING

PERSONAL AND FHA HOME LOANS AND LOANS FOR OTHER NEEDS!

Any of 42 Branches

FIRST NATIONAL BANK OF PORTLAND

THE LEADER IN OREGON IN FINANCING THE CREDIT REQUIREMENTS OF TRADE, COMMERCE AND INDUSTRY

MEMBER FEDERAL DEPOSIT INSURANCE CORPORATION