the Waverly Country Club yesterday was presided over by Mrs. Elliott Ruggles Corbett to honor Mrs.

Elliott Ruggles Corbett to honor Mrs. Stuart Strong, who has been living in Spekane. Wash, since her marriage. Mrs. Corbett's guests included about 20 of the younger maried set. Mr. and Mrs. Strong recently came to Portland to make their home at 710 Patton Road, Portland Heights.

Mrs. Martin Gay Lombard also entertained with an attractive luncheon at the Waverly Country Club yesterday. Her guests included a number of the devotees of golf. The afternon was passed playing golf, practicing for the tournament which starts to-day.

Friends of Miss Leslie Smith will be pleased to know that she is expected to reach here Sunday. Miss Smith has been studying art in New York during the Winter, and she will receive a royal welcome upon her arrival. She is one of the most interesting and attractive girls in the younger set and has been greatly missed from the Winter's social activities.

The engagement of Miss Mabel Adms, a popular and attractive girl of Silverton, Or., to L. F. Paterson has just been formally announced. Miss Adams is also well known in this city and is a prominent member of the M. A. A. C. The wedding will be a notable event of June 17.

Miss Ethel Chamberlin has been passing a few days with her brother, Harold Chamberlin, at his ranch at Wasco, en route to Portland. She is now the guest of Mrs. French, at the Campbell Hotel, and next week will be the guest of Miss Alma Haines. Miss Chamberlin has been in the East for some time, and after she has thoroughly rested she will be entertained extensively by her numerous friends.

mer Walker's on Monday, May 31, Mrs. styles. George Keck and Mrs. George Mendel

a few friends informally yesterday at tea in honor of Mrs. Morris Berney, of Fort Worth, Texas.

Miss Claire Houghton and Miss Clara Weldler will be honor guests this evening at the informal dance to be given by a group of bachelors, including: Aubrey R. Watzek, Walter F. Jelliff, F. Sutor Jennings, Horace B. Coburn, Jr., Jennings F. Sutor and Philip Van Der Kar, at their home on Myrtle street. The hosts also will entertain on Thursday evening with a

entertain on Thursday evening with a similar affair for the prominent belles and beaux of the smart set.

Mr. and Mrs. Fletcher Linn entertained informally with a small dancing party Friday evening in honor of their cousin and house guest, Miss Agnes Trimble, of Reckuk, Ia. Mrs. James F. Ewing will give a tea on Wednesday in Miss Trimble's honor.

A pretty wedding was celebrated at the home of Mr. and Mrs. Fred Pat-terson, 548 Commercial street, May 13. at 8 o'clock, when their daughter, Miss Hallie Arline Boone and David B. Ringsley were married by Rev. J. W. Beaven, of the Third Baptist Church. Attending the bride and bridegroom were Clarence Kingsley, brother of the bridegroom, and Miss Myrtle Bergen, cousin of the bride.

The ring-bearer was little Helen

The ring-bearer was little Helen Smith, while Mrs. Bert Smith played the wedding march. The bride's sister Allice sang "Oh Promise Me." Mrs. Anna Murray caught the bride's bou-

Only the relatives and a few intimate friends were present. The house was decorated prettily with bridal wreath and white roses.

Miss Emma Robertson announced the engagement of her daughter, Lydia Emma to Franklin H. Hildebrand. The wedding will take place in June.

Ladies' Auxiliary No. 2 of A. O. H. will entertain with a five hundred party and dance at W. O. W. Hall, Eleventh and Alder streets, this even-ing. They extend a cordial invita-tion to their friends to be present. The



WHILE green gooseberries are in the market the housekeeper has an opportunity to do some of the earliest canning possible-by the cold

of the prettiest luncheons at STRAW AND SATIN ARE COMBINED IN SMART OUTING HAT.



Mrs. David A. Shindler entertained if it "jells" on the spoon.

The fruit from which the juice has been drained may be used for spiced gooseberry relish, gooseberry conserve, gooseberry churey, gooseberry immeemeat. A small quantity may be his evening at the informal dance to be given by a group of bachelors, ncluding: Aubrey R. Watzek, Walter T. Jelliff, F. Sutor Jennings, Horace. gelatine, cornstarch, or tapioca. A useful glass mould, unaffected by acids, may be bought for 15 cents. Unmould when firm and serve with cream or custard.

> Women's Clubs By Edith Knight Holmes.

O'E hundred and seventy-five of Port-land's leading clubwomen gathered yesterday in the crystal dining-room of the Hotel Benson to attend the lunch-eon given by the Portland Psychology Club. Choice pink roses decked the tables and the room afforded an ideal setting for the smartly-gowned assem-

Following the repast a programme of toasts and music was enjoyed. Mrs.
Robert Berger served as toastmistress.
Among the many beatuiful addresses
given was that contributed by Mrs.
Helen Miller Senn, who, in appropriate words and with eloquence and grace paid tribute to Mrs. Alice Weister, the club's president. Mrs. Senn said: "In all her acts of official duty, self-denial has been her motto, and her philosophy must have been to discover what is true and practice what is good."

committee on arrangements is composed of Misses Katherine Madigan, Jennie Mooney, Anna Donovan, Ella Sullivan, Isabelle Murphy Ann Sherlock and Isabelle Concannon.

A young people's dance will be given tomorrow night at the Irvington Club. Miss Ellinor Menefee is chairman of the committee on arrangements. Arrangements are being made for a children's party in the state of the committee on arrangements. Arrangements are being made for a children's party in the state of the committee on arrangements. Arrangements are being made for a children's party in the committee on arrangements. "What Our Husbands Think of Clubs"

CALENDAR FOR TODAY.

Society.
Dinner party this evening by Mr. and Mrs. Oskar Huber in honor of their daughter, Miss Dorothy, and her flance, Mrs. L. D. Peters' bridge party this aft-

Mrs. Paul Wessinger, luncheon, honor-ing Mrs. Konrad Delbrueck. Bridge-tea by Mrs. R. F. Lytte and Mrs. Nathaniel Palmer this afternoon at

Clubs.
Corrients Ciub, with Mrs. Louise Patton, Bonita Meadows.

The other officers elected are: Vice-president, Mrs. Russell Dorr; second vice-president, Mrs. J. Coulsen Hare; recording secretary, Mrs. P. L. Thompson; corresponding secretary, Mrs. Lillian Conser; financial secretary, Mrs. Chester Deering; federation secretary, Mrs. Herbert Garr Reed; treasurer, Mrs. Anton Giebisch; auditor, Mrs. Gienn Foulkes; directors, Mrs. George Knight Clark, Mrs. R. I. Herrick, Mrs. W. A. Viggers, Miss Florence Jackson and Miss Elizabeth Johnson.

Divorced Life Helen Hessong Fuessle.

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The Tango Trail.

MRIAN had read and heard a great suppers. But tonight, as she gazed out over the odd and curious spectacle, it Mrs. W. T. Wade's subject was "Our Club." She referred to the spirit of the organization as its distinguishing feature, and said the one purpose is to make "ourselves better and so make others happier."

Mrs. Charles A. Steele spoke optimistically of the club's future, and Mrs. W.*J. Hawkins took as the keynote of her talk "Comradeship."

"What Our Husbands Think of Clubs" struck her as being at once charming net natural nor normal to sweat dur-

through her veins. She observed that Lamartin's was the Mecca for all manner of persons. A distinguished looking man with a ser distinguished looking man with a sensible looking woman, evidently his wife, had just seated themselves at a nearby table, puffing and exhausted. There were flushed youths who looked like clerks squandering a week's wage on a night of frolic; there were gaudy, painted creatures, furiously fashionable; old men and young men; slips of girls and white-haired women.

"They seem to take this tango affair pretty seriously, don't they?" laughed

Make this your "Meat"

A nourishing, satisfying strengthening dish that tempts the palate and gives stomach comfort after the digestive organs have wrestled with high-proteid foods-

Shredded Wheat Biscuit With Strawberries

Nothing so delicious, nothing so easily digested, nothing so easy to prepare. The only breakfast cereal that combines naturally with berries and other fruits.

> Heat one or more Biscuits in the oven to restore crispness; then cover with berries or other fresh fruit; serve with milk or cream and sweeten to suit the taste. Better than soggy white flour "short-cake"; contains no yeast, no baking powder, no fats, no chemicals of any kind—just the meat of the golden wheat, steam-cooked, shredded and baked.

The Shredded Wheat Company,

Niagara Falls, N. Y.

president of its organization. Mrs. H.

A. Heppner, the retiring president, was elected honorary president.

Mrs. Ralph Walker and Mrs. Russell Dorr gave short addresses praising the executive ability and the devotion of Mrs. Heppner, who has been a successful presiding officer.

Reports from all officers and committee chairmen gave evidence of the mittee chairmen gave evidence of the me for a country girl. I suppose. Well, to the contraction of the me for a country girl. I suppose.

Dr. Frederick M. Rossiter.

Night Sweats.

B. S. WRITES: "What is the cause of night sweats and what

is the remedy? In my case I do not seem to be weak in the morning, al-though I am in a sweat."

Reply.
Night sweats indicate a debility and

disturbance of the nervous system. The debility may be a result of tuberculosis infection, cigarette smoking, enlarged heart with feeble action, nervous exhaustion, change of life in women, and too much covering during sleep.

The remedy is to remove the cause if that can be determined. Take a quick cold wet rub in the morning and use a rough towel for drying. It is not natural nor normal to sweat during sleep and if this keeps up you will feel tired in the morning, even if you do not now.

There are some remedies that will make the different kinds of bread, white, brown, graham, nut, etc. This

help to prevent night sweats, but they neeed to be used with care and the cause of your sweats should be known before taking any medicine.

Tender Leg Stump. "Peg" writes: "Will you kindly an swer the following in your column in The Oregonian as early as possible: I have been wearing an artificial leg (lower amputation) for several years and in warm weather am troubled by

the stump becoming very tender and easily chafed. What can I use to harden the skin?" Reply. Reply.

Bathe the limb night and morning with cold water and after drying rub with 90 per cent alcohol. In the morning before adjusting the leg dust the entire lower limb very thoroughly with talcum. It is better to use too much than not enough. See that all the dresssings for the stump are clean, dry and as free from wrinkles as possible.

Rheumatold Arthritis.

lemons will do you no harm, in fact, they will be a benefit to you, and all fruits, if they do not cause indigestion. Table salt is a "salt," but it is not an alkaline salt, and while much of it is neither necessary nor good for anyone, at your are it should be used sparingly.

Reports from all officers and committee chairmen gave evidence of the club's progress. An informal programme was given during the vote-counting period by Miss Ethel Edick, Mrs. Fred A. Krios, Mrs. Ralph Walker and Mrs. P. L. Thompson.

The other officers elected are: Vice-president, Mrs. Russell Dorr; second vice-president vice-president

in proteid, as cheese, eggs, nuts, dried beans and peas.

Use all the cereals and fresh vegetables and fruits that you need. I would suggest that when you have vegetables that you let fruit alone. Do not mix them you have vegetables that you let fruit alone. Do not mix

them up at the same meal. Avoid any food that gives you indigestion.



WAITSBURG, Wash., May 23.—I have always admired a little widowed to her income by taking orders for cakes. She made a specialty of angel food and

make the different kinds of bread, white, brown, graham, nut, etc. This is an age in which almost everyone prefers home cooking if it can be obtained at a reasonable price.

Catering on a small scale could also be made quite paying. I know of one woman who devotes her whole time to it and makes a good thing of it. Her preducts are always of the best and she has orders from other cities, even other states. She fills all orders received and is entirely dependable. She will pre-

is entirely dependable. She will prepare and deliver one dish or the entire
meal. She makes a specialty of this
kind of a dinner: Chicken, potato
chips, and beaten biscuits. She gets
many orders for this as her prices are
quite reasonable. She also prepares refreshments for receptions, teas, etc.
C. B. H.

"They seem to take this tango affair pretty seriously, don't they?" laughed Barker. "By George, I wouldn't mind taking a shot at it myself. You dance of course, Miss Winthrop?"

Marian had experimented with the step in the solitude of her room to the accompaniment of a planola across the street, sometimes fancying herself at just such a place as Lamartin's. Dancing is natural to us all. In most of us it is the primitive struggling for expression. Marian ached to try it here to the wonderful siren strains of the music.

"Everybody does it here," continued street in the course of the mission of the music.

"Everybody does it here," continued street in the course of the mission of the mission of the mission of the music.

"Everybody does it here," continued street in the course of the mission of the mission

the scalp and rub it in gently with the finger tips.

By morning, most if not all, of your dandruff will be gone, and three or four more applications will completely dissolve and entirely destroy every single sign and trace of it.

You will find, too, that all itching and digging of the scalp will stop, and your hair will be silky, fluffy, lustrons, soft and look and feel a hundred times better. You can get liquid eryon at

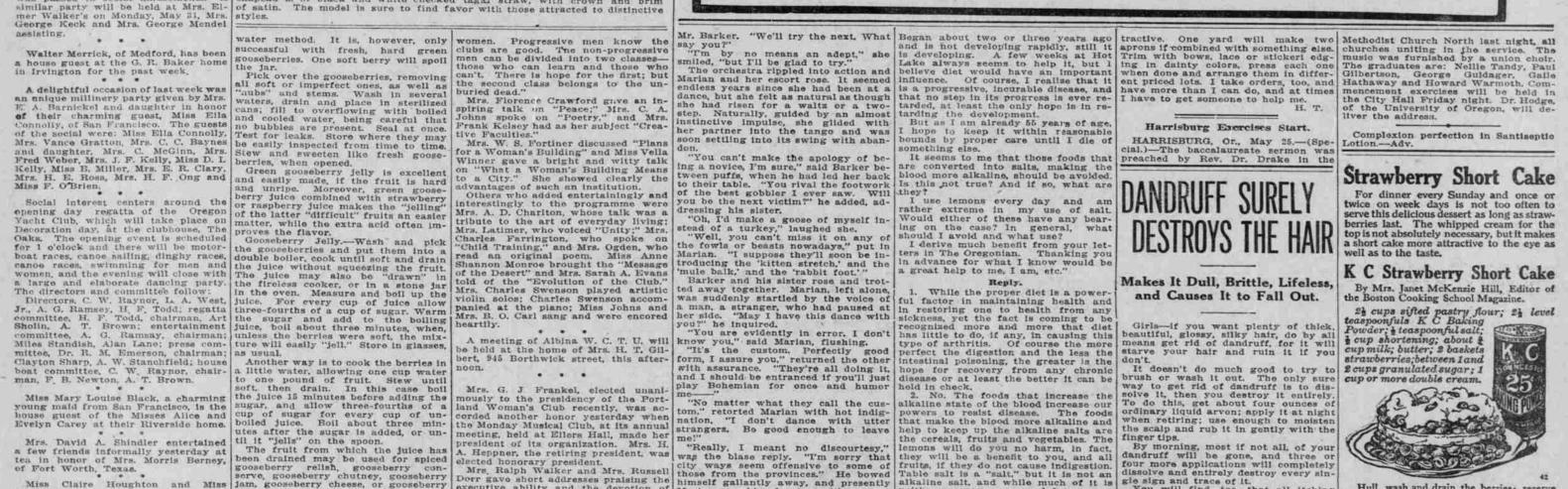
better. You can get liquid arvon at any drug store. It is inexpensive and four ounces is all you will need, no matter how much dandruff you have. This simple remedy never falls.—Adv.

When Choosing

a home for the Summer months consider the advantages offered by this hostelry: comfort, service, social environment, cool, luxurious surroundings. The economy of the Summer rates offered is even more attrac-

Nortonia Hotel

Just Off Washington. -and a mighty good place to dine tonight.



Hull, wash and drain the berries; reserve a few choice berries to garnish the top of the cake; cut the rest in halves and mix with the cake; cut the rest in halves and mix with the sugar. Beat the cream and set aside to chill. Sift together, three times, the flour, baking powder and salt; work in the shortening; then mix to a soft dough with the milk. Spread the mixture in two layer cake pans. Bake about twenty minutes. Turn one cake out on a hot plate, spread liberally with butter, pour on part of the berries; cover with the second cake, also spread with butter, pour over the rest of the berries and put the whipped cream above, with the whole berries here and there. berries here and there.

The Cook's Book contains 90 just such delicious recipes. You can secure a copy free by sending the colored certificate packed in 25-cent cans of K C Baking Powder to the Jaques Mfg. Co., Chicago, being sure to write your name and address plainly.



