

Society News

By Gertrude P. Corbett.

SPECIAL interest yesterday centered around the golf tournament at the Waverly Country Club, several luncheons preceding the matches, and many informal dinner parties rounding out the gaieties. During the afternoon "cock party" was played, with Mrs. David Taylor Honeyman in charge. She was assisted by Mrs. Morris H. Whitehouse, Mrs. Frank Glichrist Owen, Mrs. Herbert S. Nichols, Mrs. Donald Green and Mrs. Victor A. Johnson. On Wednesday afternoon Miss Dorothy Huber was in charge of the game, and was assisted by several of the younger set. This afternoon Mrs. Elizabeth Freeman will manage the putting contest, and will be assisted by Mrs. D. C. Lewis and Miss Hazel Dolph. Mrs. Donald W. Green will look after the affair tomorrow afternoon, and in the evening there will be several large dinner parties. Among the larger ones will be that given by Mr. and Mrs. Morris H. Whitehouse in honor of Mr. and Mrs. E. C. Shevlin, who will leave shortly for Europe. Mr. and Mrs. Andre Foulhoux are also planning to give a dinner, and there will be countless small and intimate dinners which always follow a golf tournament. The customary Saturday night dance will be more merrier than ever, due to the holiday as well as the closing of the enthusiastic tournament.

CHIC GOWN OF WHITE TULLE IS TRIMMED WITH FLOWERS.



Underwood Photo
Newest Model in Afternoon Dresses.

A charming affair yesterday was the luncheon presided over by Mrs. Donald Hanney Mauro at the University Club in honor of Miss Claire Houghton. Covers were laid for 16 and the table was decked with an artistic arrangement of iris shading from pale lavender to deep purple. The guests included the younger contingent.

Admiral and Mrs. Albert Sidney Snow and their daughter, Miss Snow, of Boston, arrived early in the week and are house guests of the former's niece, Mrs. Everett Ames, who will be hostess this afternoon for a charming tea to compliment Mrs. Snow and Miss Snow. The Snows are planning to leave Portland on Tuesday, much to the regret of society, and several prominent matrons anticipated entertaining for them.

Mr. and Mrs. G. A. Kohny will be at home on Sunday afternoon at 753 Marshall street in honor of the confirmation of their daughter, Miss Rose.

Mr. and Mrs. Frank Glichrist Owen closed their residence yesterday and are domiciled in apartments at Hotel Benson for a week, previous to their departure for their new home in Medford, Or., where Mr. Owen has large business interests. Mrs. Owen will be entertained at a number of informal affairs during the next 10 days. Mrs. Maurice C. Crumpacker has asked a few friends informally for tea in honor of Mrs. Owen on Tuesday, and several luncheons have been planned by the exclusive set in compliment to this attractive young matron.

Lloyd Painter and Walter Geistel, of Seattle, will pass the week-end with relatives and friends in Portland.

Miss Emma Ballarzone, a charming belle of Seattle, arrived early in the week and will be the house guest of Miss Irene Asselmann, and several luncheons will be one of the popular June brides.

Mrs. Simon Selling presided at a charming informal luncheon yesterday in honor of Mrs. Moses Blum, house guest of her sister, Mrs. Solomon Hirsch, and Mrs. Sarah W. Theimer, house guest of her sister, Mrs. Ben Selling. Both honor guests are prominent matrons in San Francisco society. Mrs. Selling's guests numbered 12, and the afternoon was devoted to bridge.

Mr. and Mrs. A. G. West and their daughter, Garnet, will leave early in June for an extended trip abroad.

Tasaku Ban, son of S. Ban, was graduated from the University of California last week, with the degree of bachelor of letters. Mr. Ban formerly was graduated from the University of California high honors, and since his return to Portland last week he is taking care of the business of S. Ban & Co., of this city.

Interest is increasing daily in the grand ball to be given by the Portland Rose Festival Association, on June 11, at the Oaks rink. Guy Webster Talbot is chairman of the arrangement committee, and the assistance of all the prominent people is desired. Already many of the boxes have been reserved, and in addition to those set aside for Governor West and party, Mayor Albee and party, and Queen Rosalia and her court, the boxholders include Mrs. Helen Ladd Corbett, Mr. and Mrs. Marcus Fleischner, Mrs. William E. Conan, Mr. and Mrs. James G. Gault, Mr. and Mrs. John C. Almsworth, Mr. and Mrs. Martin Gay Lombard, Mrs. Solomon Hirsch, Mr. and Mrs. J. Wesley Ladd.

Women's Clubs

By Edith Knight Holmes.

AN ELABORATE reception at Rose City Park Clubhouse was the important social feature of the state convention of the P. E. O. Sisterhood. A musical programme was a delightful part of the entertainment planned for the pleasure of the delegates. The hall decorations and the women's gowns blended pleasingly. The Carso-Quigley-Lewis trio played several selections. Miss Verna Smith, contralto, sang "A Birthday" charmingly, and as an encore, rendered a dainty Mother Goose ditty. Mrs. Cornelia Barker Carso gave a violin solo; Mrs. Frank Emory Dean, soprano, was heard in a group of brilliant numbers; Mrs. Edna May Will-Bush read "A Few Bars in the Key of G"; Mrs. Carrie R. Beaumont accompanied inspiringly.

In the Hotel Benson a busy session occupied the entire day. The morning was given over to business, with a pleasing interlude of music by Mrs. Beaumont.

Miss Edith Frouty, the supreme president, did not make her address yesterday, but will be the important speaker of this morning. Mrs. Loomis gave a resume of what is being done to beautify grounds and schools; Mrs. Blanche Murphy and others spoke on "Should P. E. O. Federate With Other Organizations?"

Mrs. Frank Loveland's topic was "Why Do We Invite Women to Beautify?" The gems of the afternoon were the songs by Mrs. Delta Watson Spender and Miss Louise Brace and the readings by Miss Elizabeth Eugenia Woodbury.

The election of officers will take place this afternoon. Other attractive features will interest the members. Luncheon will be served at noon. The hostess chapter, "C," is doing all in its power to make the convention a success. Flowers have been presented to

Monge, of Paris, has designed a charming afternoon gown of white tulle, which is daintily and effectively trimmed with ruffles of chiffon and garlands of flowers. This creation is ideal for a garden party or Summer-day fete.

All the officers and every hospitality has been shown the visitors.

Mrs. C. C. Shay is arranging an entertainment for the Old People's Home residents for Saturday night at 8 o'clock. A number of children will take part. The Rose City Park School orchestra and St. Michael's choir of boys will sing; Marjorie Loet will give readings; Marjorie Lange, an Irish dance; Zelma Mosesohn and Victor De Long, Dutch songs and dances; Laura Shay, Spanish dance and sailor's hornpipe; Eunice Congill, fancy dance; Dorothy Lyms and Roger Shay, colonial minuet; Constance Mitchell, Purdy, modern dances. A ballet will be given by Jean McDonald, Lenore Blaesing, Eunice Congill, Annabel Clark and Dorothy Lyons. Miss Margaret McCulloch will give a solo dance. The children will be chaperoned by Mrs. H. W. Mitchell, Mrs. J. Whistler, Mrs. Blaesing and Mrs. Wendall Hurlburt.

The Women's Liberal League of Oregon will hold its meeting tonight at 8 o'clock in Swiss Hall, Third and Jefferson streets. All women are welcome.

Plans are being made for the convention of the Women's Relief Corps, which will be held at Tillamook on June 15 and 17.

A pleasant meeting of Gordon Grainger Women's Relief Corps was held recently at the home of Mrs. J. T. Conaway. Among those present were: Mrs. A. F. Flegel, Mrs. J. T. Conaway, Mrs. Cochran, Mrs. Jane Wheatley, Mrs. M. D. Green, Mrs. M. Baker, Mrs. C. Allsup, Mrs. D. R. Baker, Mrs. Estella Cullins, Miss Ellen Cullins, Mrs. E. E. Covey, Mrs. H. M. Gemmill, Mrs. C. Nason, Mrs. A. E. Weddle, Mrs. H. A. Van Horne, Mrs. A. Balles, Mrs. Anna N. Gould, Mrs. H. Bronby, Mrs. Hattie Erickson, Mrs. Milda Slater, Mrs. H. Carroll, Mrs. L. Tawney, Mrs. J. H. Geil, Mrs. O. W. Sundberg, Mr. and Mrs. J. H. Murphy, Mrs. Mary E. Carson, Mrs. E. Clarke Hall, George W. Anderson, Henry Dooley and J. J. Hughes.

Parent Teacher Associations

THE annual meeting and election of officers of the Portland Parent-Teacher Association will be held Thursday in the Library. Much business of importance will come up for discussion and a large attendance is desired. An open meeting will be held the night of June 5.

The Holman Parent-Teacher Association will meet Tuesday at 2 o'clock. Officers will be elected and a programme presented.

Mrs. F. S. Myers, president of the Portland Parent-Teacher Association, is being welcomed back to Portland after six weeks in the East. Mrs. Myers visited several of the larger schools and educational institutions. She was

CALENDAR FOR TODAY.
Society.
Tea this afternoon for which Mrs. Everett Ames will be hostess in honor of Mrs. Albert Sidney Snow and Miss Snow.
Luncheon for Miss Dorothy Huber to be given by Mrs. Elliott H. Corbett.
Luncheons and dinners at Waverly Country Club in connection with golf tournament.

and are quickly made in muffin pans. Scoop out the inside (which may be used in a "trifle" tomorrow) and fill and pile up with berries. If no cream is available, pour some sweetened berry juice round for sauce.

Company "strawberry cup cakes" may be as rich as you please. Blocks of angel food hollowed out and filled with berries are attractive, especially if topped with whipped cream, or ice-cream, or both.

Strawberry junket is both good and economical. Make the junket in the usual way, but only half or two-thirds fill the glasses. For a more substantial dessert pour the junket over two tablespoons of cake crumbs in each glass. When the junket is set and chilled, just before serving, nearly fill the glasses with crushed berries, and serve either plain or with a little whipped cream.

Divorced Life
By Helen Messing Fuessle.

A Letter and an Inspiration.

WITH a sudden, appalling realization of the fact that she was nearly penniless, Marian sat down that evening and wrote a grim letter to her brother in the West. Page after page she scribbled, spinning off the story of her letters. Words filtered from her pen, phrases sprang into place, sentences were born, that told in vivid, graphic manner the story of her fruitless quest for employment since arriving in the turbulent town.

When her letter was finished the hour was late. She had given no thought to the flying hours. The length of her letter amazed her. Letter writing had invariably bored her, yet tonight she had written no less than 20 pages. She ended with a request for a further loan. Having stated her case in full, without withholding a single bitter or discouraging feature of her plight and experience, she felt amply justified in asking aid.

Before folding and sealing the letter she read it through from start to finish. Its lucidity surprised and pleased her. She did not doubt that it would

(Concluded on Page 13.)

TALKS ON DOMESTIC SCIENCE

By LILLIAN TINGLE.

Simple Strawberry Desserts.

THERE is probably no dessert so generally acceptable as an easy preparation as strawberries and cream, when the berries are of the finest and the cream all that could be wished, both as to quality and quantity. But there are such things as second rate berries, in flavor or ripeness, and cream is not always available in quantity; and there are even people who tire of this "best of all desserts," and want something different. Here then are a few of the many strawberry desserts available at this season. Many others will naturally suggest themselves.

Strawberry Trifle—Hull and wash two baskets of berries. Reserve a few of the choicest, cut the others in halves and sprinkle with sugar and crush and strain the small or imperfect ones and mix with sugar to taste. Have a sponge cake, either fresh or stale, cut in one-half inch slices, or some lady-fingers will do. Put a layer of cake slices in a glass dish, pour on some of the juice and some of the halved berries, and repeat the layers until the dish is full. Garnish the top with a cup of whipped cream and the reserved whole berries.

This is prettier, though slightly more trouble in arranging, if served in individual glasses, those with stems for choice. A little cream can be made to "go farther" and there is less "last minute" work than in making an ordinary shortcake.

A plainer trifle may be similarly made by using neatly-cut strips of rather dry bread (without crusts) or zwieback in place of the cake, these two latter "trifles" being sometimes known as "dyspeptic" dessert, because they are often served at several well-known sanitariums.

A richer "trifle" is made by using a boiled custard between the layers of juice-soaked cake, and sprinkling the custard with crushed macaroons and almonds are used also with the berries on the whipped cream garnish. This is no "dyspeptic" dessert, you may be sure. Suppose the cream refuses to whip, or you find it has been "used for something else," or has turned sour (accidents do happen to the best of housekeepers), then decorate your berries with a rich white of egg and sugar meringue, melting some of the sugar in the juice.

Strawberry Puffs—Fill ordinary popovers with crushed and sweetened berries, with or without whipped cream. Even "bakery" cream puffs can be given an "air" for an emergency dessert by adding to their usually scanty filling some crushed berries and using a few whole ones for garnish, and of course home-made cream puffs are even better.

Strawberry cup cakes may be very plain, little more than sweet muffins,



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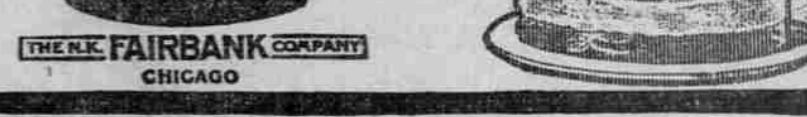
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The purpose of the exhibition is to show to the American people the creative genius and marvelous workmanship of this Ancient Establishment and to enable them to view the complete collection of Linens and Wall Papers in combination with appropriate furnishings, as shown and suggested in elaborate color sketches.

The public is invited to this exhibition, which will be held under the auspices of the American Agents, A. L. Diamant & Co., of Philadelphia, at Hotel Mulholland, Portland, Oregon, on Friday and Saturday, May 29th and 30th, and Monday, June 1st.

Service FOWNES KID FITTING SILK GLOVES

Even "bakery" cream puffs can be given an "air" for an emergency dessert by adding to their usually scanty filling some crushed berries and using a few whole ones for garnish, and of course home-made cream puffs are even better.

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