

# Society News

By Gertrude P. Corbett.

BLACK LACE AND RIBBON ARE COMBINED IN DASHING CAPE.



Latest in Lace Capes by Trent, Paris Underwood Photo

Trent, of Paris, has designed a decidedly striking cape of black lace arranged in tiers and trimmed with old blue ribbon. The collar is of silk, the same shade as the ribbon.

CARDS have just been received for a large reception to be given June 26 by Mrs. William Mead Ladd in honor of her daughters-in-law, recent brides, Mrs. William Sargent Ladd, of New York, who has come here to pass the summer, and Mrs. Charles Thornton Ladd. The affair will probably be an al fresco reception, as the Ladd gardens at Cedarhurst are famous for their artistic arrangement and beauty of coloring. The calling hours are from 3 to 6 o'clock. Mrs. William Sargent Ladd is a Brooklyn girl, and a member of one of the oldest and most prominent families of that city. Her wedding was a brilliant affair at the Long Island residence of the Babcock family.

Mrs. Leroy H. Parker and Mrs. John F. Dickson will also entertain next week on Thursday with a large reception at the home of the former. Several other prominent affairs will mark next week as a brilliant one socially, three weddings of popular girls being scheduled over by Mrs. W. C. Alvord, Mrs. A. C. Petullo, Mrs. E. C. Meares and Mrs. Ernest F. Tucker. The hostesses were assisted about the rooms by a bevy of prettily dressed maids, including the Misses Kathleen Sealy, Constance Piper, Jessie McLean, Vona Guthrie, Genevieve Butterfield, Jean Martin and Cecile Klotzerman. A feature of their gowns was a small shoulder bouquet of tiny yellow roses.

Miss Margaret Malarkey and Vernon Cartwright's wedding will be a notable event of tomorrow night.

Mrs. Thomas Scott Brooke will be hostess for a smart bridge party Friday in honor of her mother, Mrs. Carter Pitkin Pomeroy, who is visiting her.

Miss Minnie Fleschner and her fiancé, William Heller Ehrman, who have been visiting the Ehrman family in San Francisco for several days, will arrive in Portland today. They will undoubtedly be extensively entertained before their wedding, which will take place early in the fall.

A charming affair of yesterday was the tea for which Mrs. Edgar E. Courson and daughter, Miss Gertrude Courson, were hostesses. The effective arrangement of yellow Spanish iris and blue delphinium, combined with tall Pasadena ferns, made a pleasing foil for the dainty summery frocks of the callers.

A color scheme of pink was developed in the dining-room, pink roses and gladioli being arranged about the room and on the tea table. Mrs. Carl L. Wernicke and Miss Olive Filling served iced, and the tea table was presided over by Mrs. W. C. Alvord, Mrs. A. C. Petullo, Mrs. E. C. Meares and Mrs. Ernest F. Tucker. The hostesses were assisted about the rooms by a bevy of prettily dressed maids, including the Misses Kathleen Sealy, Constance Piper, Jessie McLean, Vona Guthrie, Genevieve Butterfield, Jean Martin and Cecile Klotzerman. A feature of their gowns was a small shoulder bouquet of tiny yellow roses.

The Philocheon Society will entertain the graduating members of their class at a boating party on Friday afternoon on the trim little launch Elysium. Another affair anticipated with considerable pleasure by the high school set is the boating party on board the Kellogg to be given on Saturday, February 15, in honor of the June 14 class of the Lincoln High School.

Rev. and Mrs. W. H. Fry are planning to leave on Thursday for Honolulu, where Dr. Fry will be superintendent of the Methodist Episcopal Church work.

Mrs. Charles E. Goldman, house guest of her cousin, Mrs. L. Holman, will be at home Thursday afternoon.

Mr. and Mrs. Marcus Fleschner presided at a charming dinner on Saturday evening in honor of Mrs. and Mrs. M. Blum, of San Francisco. The table was pretty, a huge silver basket being filled with an artistic arrangement of delphinium, white thistles and pink canterbury bells, combined with the pink shaded candles, made a pleasing effect. Seated around the table were Mr. and Mrs. Blum, Mrs. Solomon Hirsch, Dr. and Mrs. Joseph B. Wise, Mrs. Sara Wertheimer, of San Francisco; Mr. and Mrs. Henry W. Metzger, Dr. J. Rosenfeld, Sanford Hirsch and the host and hostess.

Complimenting Miss Clavie Gray, of Roseburg, and Miss Alva Wilson, of Grants Pass, Mr. and Mrs. W. E. Gray entertained a party at the Orpheum. Besides the other guests were Misses Vivian and Anna Grace Pallett, Grace Reed and Ruth Williams.

Mrs. Walter S. Sibbald, of Caldwell, Idaho, was guest of Mrs. W. E. Gray during the recent festival. On Wednesday an appetizing luncheon day was served. Those enjoying Mrs. Gray's hospitality were: Mrs. Sibbald, Miss Clavie Gray, of Roseburg; Mrs. E. W. Reed, Mrs. B. S. Wilson, Mrs. W. O. Dix, Mrs. W. L. Shaver, Mrs. H. S. Burdick, Mrs. G. C. Moore and Mrs. J. R. Martin, of Albany.

Railway mail clerks and families will entertain in the parlors of the Union Pacific, Broadway and Yamhill streets tonight, beginning at 8 o'clock. A program consisting of music and short play will be followed by an indoor track meet. The cast of the play, "A Suffragette Baby," is as follows: Mrs. A. B. Moore, Mrs. Estelle Kitching; Sybil, Ada Robinson; Susan Tumble, Gertrude Case; Miss Driver, Lela Pitt; the baby, Robert Kitching. Railway mail clerks and families are invited.

The concert which was to have been given by St. Mark's Outdoor Club, June 1, will take place tonight. The following artists contributed to the program: Misses Modesta Mortensen, Jessie L. Lewis, Elsie Cramer, Charlotte E. Bantfield, Dorothy Louise Bliss and Aaron H. Currier.

Mrs. W. J. Wright, of Ketchikan, Alaska, who arrived here last Thursday, entertained Saturday at a luncheon, at her mother's home, 169 North Twenty-second street, in honor of Mr. and Mrs. W. K. Spalding (nee Strong), of Alaska, who is one of the most popular girls of Ketchikan. Mr. Spalding is connected with the United States Lighthouse office.

Mr. and Mrs. Emanuel May and Miss Mabel Taubenheimer will return Wednesday from an extensive tour of Europe.

Miss Frances Baltes, of Wellesley College, is passing the summer months with her parents, Mr. and Mrs. Frank W. Baltes.

Mrs. Sadie Skatthoe, of Moscow, Idaho, daughter of one of the best-known pioneer families of that vicinity, is the guest of Captain and Mrs. E. H. Works, of 1102 East Eighteenth street North.

At a simple home wedding Sunday evening Miss Lola Senders became the bride of Charles A. Cohen, of San Francisco. The wedding was solemnized by Dr. Joseph B. Wise at the home of the bride's parents, Mr. and Mrs. J. G. Senders. A profusion of white can-

terbury bells and sprays was combined with lovely pink roses and ferns and effectively arranged about the rooms. About 65 close friends and relatives were present.

The bride was attended by her sister-in-law, Mrs. Arthur Senders, a matron of honor, and little Miss Rosema Deffenberg, of San Francisco, niece of the bridegroom, as flower girl. Arthur Senders acted as best man. The wedding march was played by Miss Amy May, a cousin of the bride. The bride, who is a pretty girl, was charming in a robe of ivory-toned crepe meteor, with a graceful drape of orange blossoms that had been worn by her mother on her wedding day, and she carried a shower bouquet of bride's roses and lilies of the valley, with a magnificent diamond and platinum lavalliere, the gift of the bridegroom.

Mrs. Senders was gowned in her wedding robe, a soft white satin trimmed with rose point lace, and her bouquet was a shower of bridesmaid roses. Little Miss Deffenberg wore a dainty frock of cream lace over bluish pink silk, and carried a pretty basket of Cecile Brunner roses.

After the ceremony a reception was held. Among the guests were several bridesmaids, the bridesmaids and relatives from San Francisco.

Mr. and Mrs. Cohen left for a short wedding trip north, and upon their return will visit in this city for a few days before going to San Francisco to make their home.

Mrs. Astrid Elfving, of Astoria, became the bride of Dr. Emil G. Ausplund, a prominent Portland dentist, at a wedding ceremony presided over by Rev. J. A. Lees in the royal suite of the Nutmoham Hotel Sunday night at 8:15. Dr. A. Ausplund, of Portland, attended his brother. The bride was given away by her uncle, Charles Palmberg, president of the Scandinavian-American Bank of Astoria. Miss Rosa D. Ford, of Portland, and Miss Lila Osburn, of Spokane, were the bridesmaids.

Following the ceremony an elaborate banquet was served at the wedding party in the royal suite. The couple left last night for an extensive trip through California. They will eventually return to a new residence which Mrs. Ausplund is erecting on Westover Terraces.

Professor Charles J. Bullock, of the faculty of Harvard University, will be entertained tonight at dinner at the University Club. Local alumni of Harvard and Williams will be hosts to the visitor.

Mrs. C. S. Jackson has returned from a three-months' visit in the Orient.

The Misses Margaret and Miriam Hagedorn are expected home today. They have been attending Chevy Chase Seminary in Washington, D. C.

Mrs. G. L. Buland has gone to Castile Rock, Wash., to spend the summer.

Mrs. John L. Barnopp entertained Saturday at her home in the Everett Apartments at a delightful "hearts and flowers" luncheon, given for Miss Mabel Stout, of this city, and Miss Mabel Ahlstrom, of Grantsburg, Wis. The luncheon was made the occasion for a linen shower for Miss Stout, who will be one of Portland's summer brides.

Another important meeting of Thursday will be the annual election of the Women's Clubs.

**Women's Clubs**  
By Edith Knight Holmes

talk on his trip to the Orient, made with the Shriners last winter. He showed a large number of slides made from the pictures he took. Dancing and music were enjoyed until a late hour. Those present included Mr. and Mrs. W. Hull, Mr. and Mrs. J. W. Ferguson, Mr. and Mrs. G. F. Peck, Mr. and Mrs. C. E. Hurd, Mr. and Mrs. H. R. Albee, Mr. and Mrs. E. J. Jaeger, Mr. and Mrs. J. P. Jaeger, Dr. and Mrs. G. H. Vardner, Mr. and Mrs. Donald Spencer, Mr. and Mrs. F. H. Murphy, Mr. and Mrs. Archibald McGill, Mr. and Mrs. S. H. Morgan, Mr. and Mrs. O. W. Mielke, Mr. and Mrs. J. C. Mann, Mr. and Mrs. C. E. Patterson, Mr. and Mrs. W. O. Haines, Mr. and Mrs. J. K. Mock, Mr. and Mrs. C. H. Pape, Mrs. F. H. Weil, of Honolulu; Mrs. W. F. Jones, Mrs. D. M. Watson, Mrs. F. E. Deen, Mrs. Whipp, Mrs. Irlah, the Misses Lockwood, Cole, Tassie, and J. C. Gray and Wayne McGill.

The regular meeting of the Creston Association will be held at the Creston School Tuesday at 8 o'clock. George Morris will give a lecture on "Phrenology" and will give free readings of those present who wish it. No admission will be charged and everyone is cordially invited.

Ockley Green Parent-Teacher Association will meet Thursday night. A programme and social will be features.

The Women's Political Science Club will hold its weekly meeting to-day at Central Library, in room 11. The parliamentary law class will meet at 2 o'clock, under the leadership of Mrs. Anna M. Poynt. Following the business session at 2:30 the club will give information on what the women of Boston and Pittsburg have accomplished in their woman's building, which no doubt will be of interest to the women of the city, who are now working on plans for such a building here. The meeting will be public.

The annual meeting and election of officers of the Daughters of the Confederacy will be held Thursday at 2 o'clock in the Hotel Portland. Tea will conclude the afternoon.

The Women's Missionary Society of the First Presbyterian Church will hold its final meeting of the season today at 2:30 o'clock in the chapel of the church-house. A programme on "Mexico" will be given by Miss Vida Nichols. Mrs. Wallace McCamant is president of the society.

The annual meeting of the Daughters of the Confederacy will be held Thursday at 2 o'clock in the parlor of the Hotel Portland. The officers for the chapter will be elected and important business discussed.

CALENDAR FOR TODAY.  
Bachelor Buttons dance tonight, Christensen's Hall.  
Social service department First Methodist Church, with Mrs. Frederick Drake, 108 Royal Court, Laurelhurst.  
The Altar Society of St. Rose Church to be entertained this afternoon at the home of Mrs. Thomas Ryan, 548 East Forty-eighth street.

Women's Missionary Society First Presbyterian Church this afternoon at 2:30 o'clock.  
Women's Political Science Club, Library, this afternoon.  
Closing exercises of Academy of Sisters of the Holy Child Jesus, tonight.

Another important meeting of Thursday will be the annual election of the Women's Clubs.

Portland Parent-Teacher Association, which will be held at the Central Library at 3:30 o'clock.

The Rose City Park clubhouse will be the scene of an interesting reception tomorrow night, when the Young Women's Society will entertain the members of St. Rose's parish. This is the first social affair to be given since Father Maher took charge of the parish a few weeks ago.

The Altar Society of St. Rose's parish will be entertained today at the home of Mrs. Thomas Ryan, 548 East Forty-eighth street.

The Parent-Teacher Association of Kennedy School will meet at 2:30 o'clock tomorrow in the school.

The College Equal Suffrage League held its annual meeting last night in the Medical building.

Ladd Parent-Teacher Association will meet Tuesday at 3 o'clock. Important business will be discussed. On Thursday night a literary and musical programme will be given in the school auditorium. Mrs. E. P. Busselle is chairman of the programme committee.

**Chatter Beauty Chats**  
Blanche Bescon

UNTIL letters started pouring in from my readers I never realized how prevalent superfluous hair was. And, as a matter of fact, I believe that many of my girl readers exaggerate their trouble.

The healthy, full-grown body is covered with tiny soft, colorless hairs that are almost invisible. It is these hairs that are not showy, or, rather, not many are present. As one grows older they grow thicker and more prominent, but about the 30th year they thin out. Acne, which sometimes takes the form of blackheads and pimples, is often caused by the pores being clogged when these soft hairs are trying to push through the skin. The healthy skin, therefore, shows these hairs more plainly than the unhealthy skin.

The complaint of many of my correspondents is that they are troubled with superfluous hair about their lips. One girl writes me that she believes her hair should have it shaved, and asks if she should have it shaved. If you cut this hair it is sure to grow in coarser, while if you let it remain as it is, in time it will disappear and you will cease to worry about it. Therefore, unless this people stare at you on its account, wait, and in time it will go of its own accord.

If you want to help it go without injuring the skin in any way, why not use pumice stone daily. This will wear the hair off. But let me give you one hint. I wish I could write this caution in letters as long as the page on which it appears—don't use pumice on your upper lip. It will whiten the skin, and make it low the hair, coarsen it, and make it use peroxide on almost any other part of the human body, but the skin of the upper lip is too sensitive to experiment with. Another thing I want to mention on the subject is that peroxide, while beneficial to some skins, is injurious to others. Each one must decide by her own experiments whether to use it or not.

The only sure means of removing superfluous hair on the face is by the electric needle, but find out before you use it if your trouble is permanent, for there may be no need for it, and it is a painful as well as expensive process.

**TALKS ON DOMESTIC SCIENCE**  
By LILLIAN TINGLE.

Seasonable Desserts.  
MANY housekeepers make a wise practice of simply serving fruit, fresh or stewed, and with or without cream, as the "sweet course" during the hot weather. With the ordinary dinner a fruit course is frequently all that is needed as the refreshing finale to a moderate meal; and when plain fare, there are always endless variations of easily put together fruit salads which can be served in place of dessert. But there are also times when a light meal having perhaps cold meat and a vegetable salad, or some of increasingly popular vegetable entrees, or a meat, vegetable or fish salad as a principal, or even the only "dinner-course" dish, needs to be reinforced with a dessert containing starchy ma-

material, or eggs, in order to give the than plain or even the much denounced pig itself, which is not nearly the digestive trouble-maker it is accused of being if only it is of high quality and served under right conditions.

Fruit Rolls—Mix a light baking powder biscuit or sour cream dough, or use a portion of light bread dough, and pour into a square about one-third inch thick. Brush the edges with water. Spread large fruits cut in slices. Sprinkle with sugar. Roll up like a jelly roll, pinch the ends tightly together, brush the top with milk, place in a baking pan, and bake one-half hour (longer if very thick). Or set over boiling water in a perforated plate, cover closely and steam one hour. Serve with cream and sugar. If bread dough is used, let it rise a little before baking or steaming. It need not, however, double in bulk.

The following recipes are also "types" which may be adapted to many fruits by varying the amounts of sugar. If bananas are used in the "fruit sponge" pass them first through lemon juice and then cook until they are looking in a double boiler, thus avoiding uncooked starch.

Fruit Sponge From Cooked Fruit—Press the fruit through a sieve; if unsweetened add 1 cup sugar or more or less, according to taste and the kind of fruit, for 1 1/2 cups pulp. Heighten the flavor if necessary with a little lemon juice, or a dash of sherry. Soften 2 level tablespoons gelatin in one-third cup cold water; dissolve over hot water and mix this with the sweetened fruit pulp. When cold and beginning to set, add 2 to 3 egg whites and heat the mixture until it holds its shape. Then turn into a mould, or pile in glasses and serve with cream, custard or fruit juice.

Cooked apples, pears, peaches, quinces, plums, apricots, rhubarb, gooseberries or cherries may be used in this way, or uncooked strawberries, raspberries or currants.

Swedish Fruit Pudding—Sweeten to taste 3 cups "red" fruit juice—strawberry, raspberry, currant, loganberry, blueberry, blackberry or red plums, or a mixture of two or more fruits. Add one inch stick cinnamon and a little yellow lemon rind. Bring to boiling point and add one-third cup cornstarch necessary amount of nutriments in the right proportions. Then is the time to serve fruit souffles or sponges or custards, if perhaps the first course is lacking in the tissue building elements; or shortcakes, light steamed or baked fruit rolls (both easier to make than uncooked strawberries, raspberries or currants).

Do you know? said Miss Barker, after a moment's silence, "I sometimes think that it is better to suffer almost anything rather than to resort to divorce."

"Please let's not discuss it," Marian made haste to reply. "The subject had become a nightmare to her, and its discussion odious. Why had she mentioned this skeleton in her closet?"

The conversation veered into other channels, but it lacked the spontaneity of former chats with Miss Barker. The unpleasant fact of Marian's domestic misfortune seemed to have reared a wall, unseen but keenly felt, between them. Marian knew with deadly certainty that she had fallen a degree in the other's estimation. The knowledge brooded like a shadow over her. She rebelled against this development. She felt that she did not merit it.

"You're a suffragette, I suppose," remarked Miss Barker abruptly, in a tone of kindly curiosity, yet not without a hint of that patronizing attitude which one woman sometimes assumes toward another whom she regards, subconsciously, as a trifle inferior.

"Men have made a good deal of a mess of things. Women can't possibly do any worse. Perhaps they can do a little better. I feel a pitying contempt for a woman who doesn't want and demand the ballot."

"Possibly," replied Miss Barker, who had carefully withheld from the Barker divorce, a piece of information she had blurted out in defense of conduct which she regarded Bohemia solely as a means to an end, and had felt called upon to explain the circumstances of her course to this young woman whose regard she valued.

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# Not "Bleached"!

The Department of Agriculture at Washington has been defeated in its efforts to prevent the bleaching of white flour with chemicals. This is a defeat for the people as well as the Department of Agriculture. The controversy over "bleached flour" does not disturb the household that knows

# Shredded Wheat

It contains all the body-building nutriment in the whole wheat grain, is not "bleached," nor "treated," nor "compounded" with anything; contains no yeast, baking powder or chemicals of any kind. Its purity, cleanliness and food value stand unchallenged, being endorsed by the highest health and dietetic authorities.

Always heat the Biscuit in oven to restore crispness. Two Shredded Wheat Biscuits with hot milk or cream will supply all the energy needed for a half day's work. Deliciously nourishing when eaten in combination with baked apples, stewed prunes, sliced bananas or canned or preserved fruits. Try toasted Triscuit, the Shredded Wheat wafer, for luncheon with butter, cheese or marmalade.

Made only by The Shredded Wheat Company, Niagara Falls, N. Y.

## Divorced Life

By Helen Hessing Fuesle.

(Copyright—The Adams Newspaper Service.)

**The Skeleton in the Closet.**  
The Barker had returned from their visit, and again Marian saw a good deal of them. The day after Mrs. Walthers' dinner, Marian took a stroll with Miss Barker, and gave her a vivid description of her evening with the scribes. "Do you care for that sort of thing?" inquired the Boston woman. "I've seen a little bit of these Bohemian circles, and can't say that I care for it. They lead such a free-and-easy, slipshod, unconventional existence. Not merely occasionally, but all the time. I should hate to see you mix too much with them. Cigarettes, liquor, outlandish hours, and that sort of thing don't make women women. I may be old-fashioned, but it's the way I feel."

Marian instinctively assumed defensive frame of mind. "The things you speak of are quite as objectionable to me as they are to you," she said hastily. "But I'm going to tell you something you didn't know. I'm divorced. I've nobody but myself to depend upon. I've got to make a living. I've tried vainly to get started in many different ways of work. More by accident than any other way, I seem to have turned toward writing. I'm the merest amateur at writing, and can't help feeling that a certain amount of association with people who write will help me."

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## OGDEN GATEWAY IS OPEN

Eastbound Rates, Now Effective, Apply to Portland and Territory.

Eastbound rates through the Ogden gateway have been published by the Southern Pacific in connection with the Union Pacific and the Denver & Rio Grande, effective July 15. Westbound rates were published 30 days ago and became effective yesterday. This is the first time the Ogden gateway has been open since the Harriman merger was formed in 1901. It is believed that a considerable movement of traffic through that gateway will result. All commodities, excepting lumber and all Oregon territory between Portland and Ashland are affected. It is probable that the gateway will be opened for lumber before the end of this year.

The new rates do not apply to territory south of the Ohio and east of the Mississippi River, but that district will be provided for soon.

Complexion perfection—Sanitiseptic Lotion.—Alv.

# RUMFORD

Portland, Oregon, March 25, 1914

"We have made a complete analysis of the contents of a can of Rumford Baking Powder purchased of a Portland grocer, and found it to be worthy of the highest commendation as a healthful, efficient and economical leavening agent."

Gilbert-Hall Co., Chemists,

By H. H. Gilbert, pres.

# THE WHOLESOME BAKING POWDER