NOTHER interesting engagement announced yesterday was that of Miss Josephine Richardson to Jay Russell Coffey, son of Dr. and Mrs. R. C. Coffey. Miss Richardson gave a lunch eon to 14 of her close school friends, while the news was generally sur mised by a number of the bride-elect's friends, it will come as a surprise to many. Corsage bouquets of pink sweet peas marking the covers, with place cards of cupids, confirmed the sus-picions of the guests bidden to the

luncheon.

Miss Richardson is a charming girl. Miss Richardson is a charming girl, one of the very young belies of society, and graduated hast Friday from Portland Academy. She is the daughter of Mr. and Mrs. Tom Richardson. Mr. Richardson is prominently identified with the Commercial Club, of which he was formerly manager.

Mr. Coffey is also popular in the younger set and graduated from Portland Academy in the class of '12.

The wedding will be an event of this Summer, and the young people will doubtless be much entertained at prenuptial affairs.

nuptial affairs.

Mr. and Mrs. Walter H. Raymond leave Thursday morning for a month's stay in Alaska, sailing on the Princess Alice from Vancouver, B. C., June 27. Miss Elizabeth Cadwell, accompanied by her guest, Miss Carpenter, of Provi-dence, R. L. left for the East last Wednesday.

Wednesday.

The wedding of Miss Claire Houghton and William Hurd Lines, which, owing to the death of Cyrus A. Dolph, will be a quiet affair, will be solemnized at the home of the bride's mother, Mrs. Warren F. Houghton, this evening. There was to have been a large reception following the ceremony, but the invitations were recalled. Only relatives, with a few close friends, will be present at the ceremony and reception to follow.

Mrs. Helen Ladd Corbett entertained in honor of Mrs. Carter Pitkin Pomeroy. of San Francisco, yesterday with a charming luncheon.

Another delightful affair of yester-day was the tea, for which Mrs. Frank A. Kistner was hostess, in honor of Mrs. Edward Oiles, of Decatur, Ill., who is passing the Summer in this city. The rooms were decked prettily with clus-ters of old-fashioned garden flowers, and a charming arrangement of eweet William and Bachelor buttons adorned William and Bachelor buttons added the tea table, which was presided over by Mrs. Edmund J. Labbe and Miss Alice Quigg. The Misses Katherine and Charlotte Laldlaw and Miss Louise and Charlotte Laldlaw and Miss Louise Leiter assisted about the rooms. Mrs. Kistner's gueste included old friends of the visitor, who is a member of one of Portland's oldest and most prominent

Miss Elizabeth Malbouef, daughter of Mr. and Mrs. Charles Malbouef, will leave tomorrow for a six weeks' visit leave tomorrow for a six weeks visit with relatives and friends in Seattle. First she will be the house guest of Mr. and Mrs. Arthur A. Phinney, of that city, and will be extensively entertained. Among the large and premier events planned in her honor is the motor trip to Mount Rainier, for which Mrs. G. A. Parsons will be hostess.

Mr and Mrs. Parbin Hendershott and daughter Helen motored from Scattle to this city to visit friends and rela-tives. They are at present house guests of Mr. and Mrs. J. S. Kingsley.

The marriage of Miss Ida Everett and Fred W. Severance, both of Portland, was solemnized at the St. Frances Church Saturday morning, Rev. Father Wait officiating. Miss Hazel Smith Wait officiating. Miss Hazel Smith was maid of honor and Edward Weis-

senborn best man.

In the evening a reception was held at the home of Mrs. Frank Womack. of 949 East Taylor street, who is a sister of the bridegroom. The house was decorated artistically with garlands of daisles and roses, combined with banks of daisles, Oregon grape and roses. A buffet supper was served and Miss Marie Coryell presided at the punchbowl.

Mrs. Severance is the daughter of Mr. and Mrs. R. H. Everett, of Knoxville, Tenn., and Mr. Severance is the son of Mr. and Mrs. M. Severance, of Minneapolis. of 949 East Taylor street, who is a



A T the Baby Home yesterday Mrs.

A D. C. Burns, president, received several visitors, who inspected the institution and admired the happy family of 61 healthy babies. Every Tuesday afternoon some member of the board is to be found at the home and visitors are welcome. As a token of appreciation the officers of the home recently sent out to a number of friends and patrons pencil souvenirs of the institution and in response there have come several kind letters and unexpected checks. The medical staff of the home directed by Dr. Joseph Bilderback and the for summer of series is liable to be classed under the name of X-ray with. directed by Dr. Joseph Bilderback and Dr. James Rosenfeld, reports continued good health of the bables.

Mrs. E. H. Ingham, assisted by the State Woman's Press Club, will give a reception tonight at her home, 11S1 Harold avenue. Mrs. Elizabeth Towne, of Holyoke, Mass., editor of the Nautilus Magazine, will be the guest of faction. Mrs. E. H. Ingham, assisted by the State Woman's Press Club, will

MANNISH FASHION THAT PARISIAN TAILORS ARE TRYING TO INTRODUCE AMONG WOMEN.



Boin Photo. A group of models wearing the latest Paris modes was snapped recently at Auteuil. One of the garments is the mannish skirt with trousers pockets, which the Paris dressmakers have tried hard to introduce this season, but which has met with little favor, though some copies of the garment have

reached this side of the water.

The Optimists' Club was organized ham; political investigation, Mrs. Caroline Carter and Mrs. Lena Odell. health, happiness and prosperity among its members, as well as all those with whom they come in contract every day.

Chapter C. P. E. O. Sisterhood, has

fourth street and Broadway, Monday evening, besides the regular discussions and supper, the club was delightfully entertained by Mr. Buster, who recited "Old Ace" and "Watchin' the Sparkin," by Fred Emerson Brooks, the official poet of the Panama Exposition.

Mrs. Maud Brand and Mrs. Males Bondard and Mrs. Males Bondard Carolines and Visiting, Mrs. Mattie Bo Dine. Mrs. Edua Will Bush. Mrs. Carrie R. Beaumont and Mrs. Margaret Seitz; philanthenest and Mrs.

1211 Dawson street.

TAHW

with banks of dashes. A buffet supper was served and roses. A buffet supper was served and rose and

Miss C. Carpenter.

Since the issuance of the invitations for Mrs. William Mead Ladd's reception on Friday afternon, a change has been made in the train schedule, the first one leaving at 4:13 at Fourth and Yambill streets, instead of 4:30, as stated on the invitations.

Miss Reta Kearns, of Chico, Cal., is a house guest of Mrs. F. J. Gardenhire, and before returning to her home she will visit with her uncle, E. A. Shodgrass, of Hillsboro, Or.

Mrs. M. Segal and daughters will be at home Thursday evening, from 3 on 11, for their house guests, pr. and Mrs. Max Goldman (Esther Segal) and Miss Minnie Slavick, of Kansas City, Mo.

Mrs. Cornellus Gardener and little daughters, Barendina and Martia, left pesterday to pass six weeks at their beautiful Bluff View ranch on the Columbia River. For the present Colondo Gardener will remain at the Mailory Hotel.

The Petticoat Beneath.

The Petticont Beneath. In these days of short skirts, usually transparent, there is always the prob-lem of the kind of petticast to wear be-neath. Muslin ones have not been re-vived, although several women cling to them as the only available wash kind

classed under the name of X-ray with-out the chaperonage of a proper petti-

China silk, therefore, is the oft-

honor.

At the bi-monthly meeting of the Optimists' Club, in the Social Hall of the Universalist Church, East Twenty-



cheeses for different purposes. For flavoring, making rarebits and for cooked dishes, she will use a good grade of American cheese or Parmesan

grade of American cheese or Parmesan. The latter can be bought, ready grated, in bottles.

The best cheeses to serve with salad are the medium rich, such as Pineapple, Edam, English Dairy and American full cream. The Neuchatel or Philadelphia cream cheese is also served with salad, but is less easy to digest than the medium rich cheeses mentioned before.

The most popular after-dinner cheeses are Roquefort, Camembert, Stilton, Limburger, Brie Schweitzer and Gorgonzola, all very rich and ripe.

Stilton, Limburger, Brie Schweitzer and Gorgonzola, all very rich and ripe. Presumably they are all imported cheeses. Quite often, however, they are made in America and dealers claim that they give just as good satisfaction as the imported articles.

When cheese is served both with the salad and with the coffee course a very dainty accompaniment for green salad with French dressing is this: Spread thin sallines with a mixture of grated American cheese and butter in the proportion of two tablespoonfuls of cheese to one of butter. Dust lightly with cayenne pepper and stand for a moment or so in a quick oven. For cheese served with the final dinner course, there is nothing more appropriate than hard crackers, split and toasted a golden brown. golden brown. (Copyright, 1914, by the McClure Newspape Syndicate.)

Divorced Life Helen Hessong Fuessle.

Copyright-The Adams Newspaper

Jealously.

"J ACK again," sighed Marian as she entered her room at the board-

a most plebian walk this afternoon."

Marian gazed into Barker's brown eyes, the same brown eyes which had made a sort of thrilling impression upon her that evening she had first looked into them, but tonight she com-

tions of ancestresses to play the game with our sentiments instead of with our brains. On with the details of the confession! This is interesting."

Uncooked Currant Jelly—Use rather underripe currants, extract the juice by pressure without heat. Drain in the usual way. Put the juice in a crock in a cool place for 24 hours, or until a froth covers the surface. Remove this by straining the juice through a jelly bag. Measure, and add to the juice the same measure of powdered sugar, stirring until the sugar is completely dissolved. Fill glasses and cover with glass. In 24 hours it should be firm Cover with parafine and store in the usual way. usual way. Put the juice in a crock in

Cover with parafine and store in the usual way.

I think I have given various uncooked recipes lately in my correspondence column. You may like the following coid relish and cold pickles.

Uncooked tomato relish—Peel, chop and drain one peck half ripe tomatoes. Add 2 cups chopped celery, 6 chopped onions, 6 chopped green peppers (seeds removed), 1 pound brown sugar, 2 quarts strong vinegar, one-half cup sait, 2 ounces mustard seed, 1 tealist, 2 ounces mustard seed, 1 tealines, I do not imagine he had much spoon grated nutmeg or mace, a little cayenne to taste. The cayenne may be

The presence of yourself and friends is requested at the Formal Opening of our new plant, located at East Seventh and Everett streets, Portland, Oregon, Wednesday evening, June twenty-fourth, nineteen hundred fourteen.

T. S. Townsend Creamery Co.

Refreshments Music

Eight-thirty until eleven P. M.

defining-house and paused before the mirror to glance at her wind-tumbled hair after her dive with Meadows. She knew she would have to hurry to reach the dining-room before it closed, and already she regretted polgnantly that she had refused to take dinner with Meadows, who had proposed going to in the habit of eating. An old feeling of perversity, mingled with an indefinable gloom, had forced her to refuse to go.

"Cheer up, you little fool," she said affects in the habit of eating. An old feeling of perversity, mingled with an indefinable gloom, had forced her to refuse to go.

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"Cheer up, you little fool," she said affects in the mood.

Had Marian been truthful with herself, the would have been compelled to admit that she cared a great deal more confessed to herself. Otherwise why would his amouncement of his sapproaching marriage have filled her with dull dissatisfaction?

Three or four years her junior, Jack Meadows had nevertheless laid, she been more of our analyst, she might have traced her emotions toward him to a certain indifference, which marked his attitude toward her, that is to say a sentimental indifference, which marked his attitude toward her, that is to say a sentimental indifference, which marked his attitude toward her, that is to say a sentimental indifference, which marked his attitude toward her, that is to say a sentimental indifference, which marked his attitude toward her, that is to say a sentimental indifference, which marked his attitude toward her, that is to say a sentimental indifference, which marked his attitude toward her, that is to say a sentimental indifference, which marked his attitude toward her, that is to say a sentimental indifference, wh



pared them dreamily with the eyes of the rich young man, and found them dull and unmagnetic.
Glad to escape at length from the dining-room, Marian started for her room. On her way upstairs, Miss Bartel handwriting, nor the particular all-

tions of ancestresses to play the game with our sentiments instead of with our brains. On with the details of the confession! This is interesting."

TALKS ON DOMESTIC SCIENCE BY LILIAN TINGLE.

More Uncooked Recipes.

PORTLAND, Or., June 20.—I am interested in the uncooked procerve recipes you have given, including the tutti fruit while it I am beginning as the fruits come in. Have you other uncooked recipes.

Some people describe as "uncooked" jelly in which the currant juice has been extracted by pressure only, without heat, the jelly being finished in the way described last Sunday. The following recipe, however, is more strictly "uncooked" and may be what you are wanting. I have no personal experience with it and print it on the recommendation of one of my unknown friends.

Uncooked Currant Jelly—Use rather underripe currants, extract the juice by pressure without heat. Drain in the usual way. Put the juice in a crock in

Dittle Discussions Love Marriage

A Well-Mated Couple.

charmed and held her. For these reasons he had won her trust, as no other man had ever been able to do in similar degree.

Marian had been unaware that her interest in the other was drifting inevitably into the territories of genuine affection. She knew it now because of the unreasoning and instinctive jealousy of his fiance which filled and depressed her.

"I was afraid we were not going to see anything of you tonight," said Miss Barker wickedly, as Marian took her place a little later in the dining-room. "T thought that fairy prince of yours had whisked you away for the rest of the day."

"On no, it was just a little drive for a hreath of forch."

"I was afust of the could supply and successful life. Each used his abilities to the Nurse Association will make a demon."

"But that is where they do not have the sense to see how they can be helpful to each other," "But that is explained the Common Sense Woman. "That's why I said the man whose biography I was reading was so sensible. He was hig enough, not only to see wherein he was been place a little later in the dining-room. "I thought that fairy prince of yours had whisked you away for the rest of the day."

"On no, it was just a little drive for a hreath of forch." Chapter C, P. E. O. Sisterhood, has issued an attractive year book in cream colored paper with yellow silk cord. The recently selected officers of the chapter are: President, Mrs. Bertha L. Grary: vice-president, Mrs. Bertha L. Grary: vice-president, Mrs. Bertha L. Grary: vice-president, Mrs. Mattle Bo Dine: recording secretary, Mrs. Grace E. Goodwin; corresponding secretary, Mrs. Edna May Bush; ways and means, the summer of the weeks ago. She will be assisted by Mrs. Delphine Marx, contraito, by Mrs. A. Bonham.

The standing committees include:

Programme, Mrs. Adda R. Holbrook, Mrs. Mary aret Selts and Mrs. Edna Mrs. Edn

"But how much happier they were and how much more successful their lives," said the Common Sense Woman, "just because he was willing to let her lead in those things in which he knew he leaked."

Complexion perfection - Santisepti Lotion.-Adv. .

"TIZ" GLADDENS TIRED, ACHING FEET

"TIZ" Fixed My Sore, Swollen, Sweaty, Calloused Feet and Corns.



and what relief. So more swellen, bad-smelling, sweaty feet. No more pain in corns, callouses or bunions. No matter what alls your feet or what under the sun you've tried without getting relief, just use "TIZ."

"TIZ" is the only remedy that draws out all the polarous explains which "TIZ" is the only remedy that draws out all the polsonous exudations which puff up the feet: "TIZ" is magical: "TIZ" is grand: TIZ" will cure your foot troubles so you'll never limp of draw up your face in pain. Your shoes won't seem tight and your feet will never, never hurt or get sore, swellen or tired. Think of it, ne more foot misery; no more burning corna, callouses or bunions.

Get a 25-cent box at any drug store or department store, and get instant relief. Get a whole year's foot comfort for only 25 cents. Think of it!—Adv.



This is One

of the pure food accessories. Use it in all recipes calling for a good baking powder

CRESCENT BAKING POWDER

Contains no ALUM

YOUR GROCER HAS IT Crescent Mfg. Co. Seattle, Wash



Aunt Sally's Advice to Beauty Seekers

K. C. F. says: "My skin becomes so greasy every Summer, and this so attracts dust and dirt. I have an awful time keeping my face clean looking. Can you sugest anything?" The method mentioned in reply to Eloise will evercome this tendition.

In reply to house all evercome to a dilling.

D. N. A. writes: 'How can I get rid of croverfect and writeles about the mouth corners.' The a wash lotter prepared by dissolving I on powdered saxvitts in M. pt. witch hazel. This tightwas the skin, dispersing the writeless and its tunic effect is more than temperary. Since says: 'My freekles are worse than temperary. Since anys: 'My freekles are worse than twen this year, made doubty conspicuous by a pailld complexion. Is there say cure?' Ask your drugglet for an owner of mercolased wax, apply nightly like cold gream, removing in the morning with warm water. As the wax gradually, harmhealy absorbe the affected cutted, not only will the freekles vanish, but the new and younger skin which appears will have a healthy colder. Wernau's Healm.—Adv.

New Painless Method for Removing Hairs

This new treatment for removing hairs or fuzz is recommended because it acts quickly and is entirely eafs and harmless: Mix a stiff paste with a lit-tie of the powdered delatone and water, aprily to hairy surface, then in 2 or 3 minutes rub off, wash the skin, and it will be left free from hair or blemish. This method is unfailing, but be careful to get gennine delatons or you may be disappointed.—Adv.



The Nortonia Hotel

has been enlarged by the addition of the new Washington Hotel-with its five afories; a large fover and archway connect the two buildings. Conceded the ideal place for commercial travelers, tourlats and permanent guests, desirous of the best at the lowest rates, on American and European plan.

Roof Garden Dinners, an original way of entertaining, may be arranged for by appointment.

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