

COUCHET

MISS JEAN MORRISON was hostess yesterday at a beautifully appointed luncheon given in honor of Miss Beatrice Locke and Miss Harriet Pomeroy, two San Francisco girls who are visiting here. Covers were laid for Miss Nickel, Miss Pomeroy, Miss Evelyn Carey, Miss Clementine Lambert, Miss Margaret Lawton, Miss Violet Erskine, Miss Dorothy Huber, Miss Louise Burns, Miss Barbara Mackenzie, Mrs. Joseph Wiley, Mrs. Konrad Delbeck, Mrs. Donald Green and Miss Morrison.

A wedding of wide interest took place Sunday afternoon when Thomas Dawes Elliot, son of Rev. T. L. Elliot and Mrs. Elliot, was married in the Unitarian Church to Miss Sigrid Synbadh, of New York. The Rev. T. L. Elliot, assisted by the Rev. W. and Miss J. and the Rev. F. A. Well, of Burlington, Wash., officiated at the ceremony. The bride entered the edifice on the arm of the Rev. Earl Wilbur, of Berkeley, Cal. Miss Henrietta Elliot attended as maid of honor and Henry Masten was best man. The bride wore a becoming gown of wide crepe de chine with lace trimming. Her long tulle veil was caught in place with a coronet effect. She carried a bride's roses. Miss Elliot was crowned in a handsome lingerie frock. After the ceremony there was a family dinner at the home of the Rev. T. L. Elliot, among those who attended were the Rev. W. and Miss Elliot, Rev. F. A. Well and Mrs. Well, Rev. Earl Wilbur and Mrs. Wilbur, Rev. G. Elliot, Jr., and Mrs. Elliot, Mr. and Mrs. Gordon Scott, Miss Henrietta Elliot, Henry Masten, Elliot, Frank and Janet Well, Clara and Theodore Elliot and W. G. Elliot, III, Harry, Richard and Abigail Scott and Mr. and Mrs. Thomas Dawes Elliot.

The young couple will reside in Berkeley after their wedding trip. Mr. Elliot is a young man of brilliant attainments and has many friends who will shower him with congratulations and good wishes. The prominence of his family makes the wedding one of the notable events of the summer. The bride is an attractive and accomplished girl, and will be a charming acquisition to society in the college town where she will make her home.

The important event of tonight in exclusive circles will be the dancing party at which Wirt Minor will be host at the Waverly Country Club. Miss Ruth Teal will be the guest of honor.

On Friday morning a party of young people chartered by Mrs. George T. Willett will leave for Tacoma to attend the debut of Miss Anita Thoms. In the party will be Mrs. W. and Miss M. Katherine Hart, Holt Cookingham and Fowler Cardwell. Miss Hart will be entertained by Miss Constance Rice. Miss Estelle May will attend at Tacoma last week, will also be a guest at the Thorne reception.

Thomas Bennett, banker of Marshfield, Or., arrived in Portland on Saturday and is visiting at the Joseph Nathan Teal residence.

A party of former residents of Elgin, Ill., enjoyed a delightful outing and picnic Sunday. Leaving Portland in the morning they drove to Astoria, where a line to Errol Heights, where tables were arranged and a luncheon was served. The magnificent scenery along the Willamette, the beauty of the forest and the luxuriance of ferns and wild flowers, and the glorious view of hills and mountains were all thoroughly appreciated by the party. The picnic party of the pluckers have lived here for a long time, others have been away from Illinois but a short time, but all found pleasure in the outing.

The day that had been planned. In the afternoon a picnic was held in the park. Mr. and Mrs. A. H. O'Connell and son, Mr. and Mrs. W. T. O'Connell, Mr. and Mrs. George N. Spencer, Carl W. Spencer, Mr. and Mrs. Sherman J. Clark, Lucille Clark, Sherman Clark, Mr. and Mrs. Joseph J. Francis, Frances Hawkins, Florence Hawkins, Mr. and Mrs. Joseph Hawkins, Jr., and son, Mr. and Mrs. Joseph King and children, and Mrs. Earl O. King and daughter, Elbert Dunbar, Mr. and Mrs. George C. Ober and son, Mr. and Mrs. Julius Peterson, Vera Peterson, Mr. and Mrs. H. J. Noonan, Mrs. O. G. Campbell, Mrs. Noman and Mrs. Andrew Olson, Mr. and Mrs. Willis Runyan, Clark Runyan, Inez C. Towner, Margaret Fleming, Mrs. M. Dalton, Mrs. M. Dalton, Wells Cloutier, Theodore Cloutier.

Mrs. Raymond McCarthy has arrived from her home at Pueblo, Colo., for her visit with her mother, Mrs. P. H. Flynn, and her sister, Miss Mamie Helen Flynn. Mrs. McCarthy will leave this morning for Newport for a few days' stay at the Summer home of the John Randall Flynn, and will return to Portland at the end of the week, when a number of social affairs will be given for her pleasure. Mrs. McCarthy was Miss Irene Flynn, a bride of last year. She is a singer of prominence. Her sister, Miss Mamie Helen Flynn, is a brilliant pianist, and both are popular in social as well as musical circles.

Mrs. J. Prag and children are spending the summer at Beach Court, Wash.

Mrs. R. O. Campbell entertained at her home, 873 East Oak street, last Friday afternoon in honor of Mrs. Charles Bosustow and Miss Gertrude Bosustow, of Victoria, B. C. (referred to as "the lady of the high score being made by Mrs. Parker. Mrs. Campbell's home was beautifully decorated with margarites and ferns, and a number of games were served a delicious Dutch luncheon.

Those present were: Mrs. M. E. Herck, Mrs. E. Parker, Mrs. George Gertrude Bosustow, Mrs. O. G. Campbell, Mrs. T. L. Sandercock, Mrs. George P. Barry, Mrs. William Smith, Mrs. C. M. Campbell, Mrs. Charles Bosustow, Miss Gertrude Bosustow and Miss Ethel Campbell.



Miss Beatrice Locke in blue girdle with white waistcoat.

that time has visited all the most important places of historic and scenic interest. With him, as a guest at the Kamm residence, is his traveling companion, L. W. Perce, a young lawyer, who also has made the world-round trip. Mr. Kamm is a brother of Walker W. and Philip S. Kamm and Mrs. J. A. McKinnon.

The members of the Association of Collegiate Alumnae were entertained on Saturday at the home of Mrs. E. F. Hertz, Mount Tabor. A picnic lunch was served on the lawn under the trees. A special table was spread for the children present and a story hour for their pleasure. Several prominent college women were guests.

Miss Beatrice Locke, daughter of Dr. and Mrs. James K. Locke, returned recently from Eugene and is being entertained at numerous social affairs. Miss Locke is a popular member of Gamma Phi Beta Society.

Miss Grace O'Neill will leave today for Seattle, where she will be the house guest of the T. M. Garratt. Several dances and other festivities have been planned for Miss O'Neill.

Miss Fidelia Hagerty and Miss Belle Hagerty, of San Francisco, who are visiting Mrs. R. W. Ketchum, of this city, have been to Salem for the past few days. The guests of ex-Governor Moody and Mrs. Moody, who entertained at a dinner for the Californians.

Members of the various posts of the Grand Army of the Republic with their families and friends will hold a picnic Wednesday at Peninsula Park. Among the features of the programme will be a drill by members of the Porter Porter Circle of Ladies of G. A. R., a song by Veterans Quartet, address by Dr. McCollough, music by Veterans Drum Corps, address by Jay Ipton, reading by Opal T. Bretz, music by Sons of Veterans Drum Corps, song and chorus by Women's Relief Corps, address by Mrs. E. C. Porter, and a special address by Mrs. Porter Circle of Ladies of G. A. R.

Mrs. L. L. LaRose, who has been visiting her mother, Mrs. Joseph Hughes, for the past fortnight, will leave on Saturday for her home in Anaconda, Mont.

Mr. and Mrs. Maurice Crumpacker (Cully Cook) are being congratulated on the arrival of a son, born yesterday. The baby will be christened James Cook Crumpacker.

WHAT ANNE RITTENHOUSE SAYS

NEW YORK, July 9.—One of the great American stores illustrated the wholesale way in which women were borrowing fashions from men by having a parade of each. The contrasts were sufficiently sharp to make the show amusing, and the similarity were so startling that women were deeply interested.

It has been known for years by the designers that we were leaning more and more toward masculinity in our apparel, but the world of women who do not study the cause and effect of clothes were vastly entertained and astonished to find how masculine were the styles of the new feminine modes.

Either way one judges it, the fact is that the fashions of the moment as portrayed by this parade seemed to have been borrowed from the portraits of men, not from those of women.

The list of women's fashions imitated from those of the other sex is too long to be printed outside of a book, but the dominant note of the summer season, the waistcoat, is undoubtedly a conspicuous example of the condition. The designers have varied in their popularity out of all proportion to what they can get for it, and yet for two years women would have none of it.

Now the designers have won, and so have the women, for a compromise has been made. It has been modified to suit various figures and not only the few who are blessed with flatness, but whose fitness is needed, its most useful form is as a giraffe. A cash or elaborate belt of some kind is essential today when the waist line is accentuated in a strong manner even when one has not a curve to show, and the majority of women prefer the waistcoat variety to any other kind of giraffe, because it is less trouble to



Blue Girdle Waistcoat With Pointed Fronts.

your dealer some fish trimming. The other ingredients are two onions, small piece carrot, small piece celery, tablespoonful chopped parsley, one-half pint milk, two tablespoonful flour, one slice crumb of bread, seasoning.

Wash all the fish well, skin the head, dock, take off the meat and put it aside. Put all the trimmings into a saucepan with cold water to cover it and a little salt. Skim well as it comes to the boil and add the vegetables, cut up, and the bread. Boil gently one and one-half hours. Strain, return the soup to the pan with the fish cut into neat pieces. Simmer for five minutes. Put the flour into a basin and mix with the milk, add to the soup and allow it just to come through the boil. Add seasoning, parsley and serve.

Marrow Soup—Two pounds of pumpkin or marrow, one large onion, two ounces butter, one teaspoonful sugar, two pints water, one pint milk, one tablespoonful flour, pepper and salt.

Peel and cut the pumpkin or marrow into large squares. Peel and slice the onion. Put the vegetables into a saucepan, add the sugar, salt, pepper and butter, putting cover over the pan. Simmer the vegetables well, add the water, stew slowly for 25 minutes (or until the vegetables pulp), then add the flour (mixed to a paste with a little of the milk). Stir the soup until it comes well through the boiler. Let it simmer for ten minutes. Stir frequently. Serve with small squares of toast or fried bread. If desired, the soup may be pressed through a sieve before it is taken.

Stock From Bones—A housewife frequently has trimmings of meat, cooked or uncooked, which, if she is thrifty, she may make into a nutritious stock. Put the odds and ends into a pot with some bits of carrot and onion and salt and pepper; let them simmer for an hour and strain off at night. An earthenware crock is best for soup stock and, closely covered, may be left sitting on the stove. This stock is good for making gravy, soups and sauces instead of water.

(Copyright, 1914, by the McClure Newspaper Syndicate.)

THE SANDMAN STORY FOR TONIGHT

By Mrs. F. A. Walker.

Billy Pig and Billy Goat.
(Copyright, 1914, by the McClure Newspaper Syndicate, New York City.)

BILLY GOAT lived in a field in the daytime near the place where Billy Pig lived, and these two Billys never missed a chance to quarrel. Billy Pig did not like Billy Goat because he had horns and he had not, and Billy Goat was jealous of Billy Pig because of his gay clothes.

One day Billy Pig dressed up in his red coat and green cap and started out for a walk. As he passed the field in which Billy Goat lived he looked over the wall and saw some vegetables on the ground that had been put there for Billy Goat's dinner.

"I don't see anything of Billy Goat," said Billy Pig, "and it would be too bad for this nice dinner to be wasted. I guess I'll eat it."

So he climbed over the wall and ate the part that he liked and ate the rest of the vegetables on the other side, where another family of pigs lived.

In the meantime Billy Goat walked up from the opposite side of the field, where he had been for a drink from a stream of water. "It must be time for me to eat my dinner," he thought, "I wonder if the boy has brought it."

Just then he caught sight of Billy Pig, and he started to run for his life. "Oh, I'll eat my dinner first," said Billy Pig with a laugh. "I can finish it and then catch him before he gets out of the field."

But when Billy Goat reached the spot where his dinner was usually put for him he saw the havoc and guessed at once what had happened. "I'll fix him," he said, and turned and ran at full speed for poor Billy Pig, who had no idea Billy Goat was anywhere about.

Just before he reached him Billy Goat stopped. "I know where he is going," he said. "He is going to see what the pigs on the other side of the wall are having for dinner, the greedy fellow."

Billy Goat walked along softly and not very fast, for he wanted Billy Pig to reach the stone wall before he got to him.

Billy Pig peeked through the wall and saw the pigs on the other side were to have nice hot soup, for the man was just pouring it into the trough.

Billy Pig climbed up to the top of the wall and looked over. The trough was right beside the wall, and the pigs were just putting their noses into it when Billy Pig called out: "Don't

eat that until I taste it. I saw Billy Goat around here, and he put some poison in that trough this morning, but I am not afraid. It won't hurt me. Let me taste it first."

The pigs all stood back and Billy Pig was just getting ready to climb over the wall when bang! something hit him from behind and he landed head first into the trough of hot soup.

The other pigs ran, and when Billy Pig jumped out of the trough and shook himself there was Billy Goat on top of the wall laughing as hard as he could.

"You are a handsome fellow now," he said to Billy Pig. "And won't your mother give it to you when you get home for spoiling your clothes. You will deserve it, too, for telling those pigs that I spoiled their dinner. You greedy fellow, you only said it so that you could eat all their dinner yourself!"

The other pigs began to laugh at Billy Pig when they saw how funny he looked, and they called after him as he walked away.

Billy Pig is a little slacker. He just tried to steal our dinner.

Divorced Life
By Helen Hessong Fuessle.
(Copyright, the Adams Newspaper Service.)

TUCKED away at a bend of the Houmatonic, nestled Piccadilly. The sweep of its ample verandas was pleasantly shaded by elms. Within sight of the verandas, canoes were nosing their way through the river; now and then a motorboat chugged by.

Interior was quaint and inviting. Its raftered aspect looked cool and different from the plastered, papered interior of city rooms. Sunk in one side of the big living-room was a ponderous fireplace. Already Marian could imagine autumnal logs booming on the big andirons. The dining-room wicker chair on the porch. From a among the inn's guests were a number of young wives with their husbands pleasantly shaded by elms. Within life in a city's cramped apartment, to her rebellious toll in the kitchen, to her disgruntled evenings with Frank on their tiny balcony, with the torpid air of the neighborhood being intermittently attacked by the sounds of phonographs, wailing babies and the taunting, impudent challenge of automobile horns in the street below.

liquid sunshine, gleaming on the river's surface, matched the sunshine that seemed to be trickling into her heart as she perched upon the roof.

She hoped that the inn would live up to significance of the adjective which gave it its name, and that the weeks she hoped to spend there would be serene and without strain.

But Marian reckoned without any clairvoyant glimpses of the future. She forgot that she was handsome, that her dreamy pool of eyes were destined to play havoc with a masculine heart or two, for it was Summer—and Summer's delirium often makes strange tangles of human lives at Summer resorts.

(Tomorrow—The Smarler.)

THE SANDMAN STORY FOR TONIGHT

By Mrs. F. A. Walker.

Little Beauty Chats.
By Blanche Beeson.

Beauty in Lactated Milk.
Too much praise cannot be given to the "sour milk of kine," as it has a definitely wholesome effect upon the system. It not only relieves certain intestinal troubles but beautifies the skin and gives a pretty luster to the eyes. And this is not all that can be said for lactated milk, as in a recent book the head of the great Pasteur Institute asserts that life may be prolonged to a great age by a steady diet of soured milk!

It is evident that if you wish to grow beautiful and live long, it behooves you to live on a partial soured milk diet.

There are several ways of souring milk so that it will be pleasant to take and helpful to one's looks and health. One way is to take a quart of sweet milk and boil and treat it to a tiny bit of salt and a little lemon juice. You can obtain this leaven in tablet form from your druggist and it will cost you but a few cents.

After crushing one tablet until it is reduced to a fine powder, throw it into the soured milk and put the liquid away in some cool spot. When it is as cold or much colder as you desire, add a little and cork securely, then set it away for 24 hours, when it will be ready to drink.

A great deal of trouble? Yes, I am free to confess it is, but you cannot expect to add to your stock of comeliness and health without making some slight sacrifice.

How to Earn Money At Home

How to Earn Money At Home
A FRIEND and I are earning money in a novel way. The novelty lies in the fact that we never see the real cash.

I live close to the center of town, where there is no room for berry bushes or much garden of any kind. My friends live on the edge of town, but close enough to enter the social activities and with plenty of room for cherry trees, berry bushes or anything that

Doughnuts and Crullers
The kind that melt in your mouth—light, tender and free from fat. You may try any number of recipes—the secret is the powder. Rumford never varies; always the same superior quality; always the same perfect results. Economical as it is pure.

Rumford THE WHOLESOME BAKING POWDER

Mailed Free—The new Rumford Home Recipe Book, including Wireless and Casterole Cookery. RUMFORD COMPANY, Providence, R. I.
DOES NOT CONTAIN ALUM.

eat that until I taste it. I saw Billy Goat around here, and he put some poison in that trough this morning, but I am not afraid. It won't hurt me. Let me taste it first."

The pigs all stood back and Billy Pig was just getting ready to climb over the wall when bang! something hit him from behind and he landed head first into the trough of hot soup.

The other pigs ran, and when Billy Pig jumped out of the trough and shook himself there was Billy Goat on top of the wall laughing as hard as he could.

"You are a handsome fellow now," he said to Billy Pig. "And won't your mother give it to you when you get home for spoiling your clothes. You will deserve it, too, for telling those pigs that I spoiled their dinner. You greedy fellow, you only said it so that you could eat all their dinner yourself!"

The other pigs began to laugh at Billy Pig when they saw how funny he looked, and they called after him as he walked away.

Billy Pig is a little slacker. He just tried to steal our dinner.

Two Nervous Women
Made Well By Lydia E. Pinkham's Vegetable Compound.

Philadelphia, Pa.—"I had a severe case of nervous prostration, with palpitation of the heart, constipation, headaches, dizziness, noise in my ears, timid, nervous, restless feelings and sleeplessness.

"I read in the paper where a young woman had been cured of the same troubles by taking Lydia E. Pinkham's Vegetable Compound so I threw away the medicines the doctor left me and began taking the Compound. Before I had taken half a bottle I was able to sit up and in a short time I was able to do all my work. Your medicine has proved itself able to do all you say it will and I have recommended it in every household I have visited."—Mrs. MARY JOHNSON, 210 Siegel Street, Philadelphia, Pa.

Another Bad Case.
Ephrata, Pa.—"About a year ago I was down with nervous prostration. I was pale and weak and would have hysterical spells, sick headaches and a bad pain under my shoulder-blade. I was under the care of different doctors but did not improve. I was so weak I could hardly stand long enough to do my dishes.

"Lydia E. Pinkham's Vegetable Compound has made me well and happy and I have begun to gain in weight and my face looks healthy now."—Mrs. J. W. HORNBERGER, R. No. 3, Ephrata, Pa.

If you want special advice write to Lydia E. Pinkham Medicine Co. (confidential) Lynn, Mass. Your letter will be opened, read and answered by a woman and held in strict confidence.

Dr. T. FELIX GOURAUD'S Oriental Cream OR MAGICAL BEAUTIFIER

Removes Tan, Freckles, Redness, Rash and Itch, Redness, and every blemish on the face, restores the beauty, and gives the skin the softness and suppleness of youth. It is the only skin preparation that is so pure, so effective, and so economical.

Removes Tan, Freckles, Redness, Rash and Itch, Redness, and every blemish on the face, restores the beauty, and gives the skin the softness and suppleness of youth. It is the only skin preparation that is so pure, so effective, and so economical.

Removes Tan, Freckles, Redness, Rash and Itch, Redness, and every blemish on the face, restores the beauty, and gives the skin the softness and suppleness of youth. It is the only skin preparation that is so pure, so effective, and so economical.

Removes Tan, Freckles, Redness, Rash and Itch, Redness, and every blemish on the face, restores the beauty, and gives the skin the softness and suppleness of youth. It is the only skin preparation that is so pure, so effective, and so economical.

Fownes' Kid-Fitting SILK GLOVES

Removes Tan, Freckles, Redness, Rash and Itch, Redness, and every blemish on the face, restores the beauty, and gives the skin the softness and suppleness of youth. It is the only skin preparation that is so pure, so effective, and so economical.