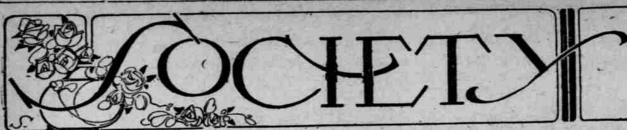
THE MORNING OREGONIAN, TUESDAY, AUGUST 11, 1914.



ONG before the sailing hour of the steamship Beaver yesterday morning a jolly crowd began to assemble at the Ainsworth dock. There was an extra amount of interest in the departure of the big boat because she was to take among the other passengers a large number of young people who were on their way to enter the University of California and Leland Stanford, Jr., University.

When the "all-ashore" gong had been sounded and the gangplank had been pulled in, anxious mothers were heard to call "When it rains, don't get your feet wet," or "Be sure to write often, and be good."

Among those who were noticed wav-ing goodby as the steamer drifted into the stream were Miss Marguerite Temthe stream were miss along derive tem-pleton, Miss Sallie Sabin, Miss Clem-ens, Miss Adrienne Epping, Miss Doro-thy Epping, Miss Louise Caswell, Dan Foster and several others. This is the first college delegation to start. Next month many of the younger test will see Fast but on account of the

set will go East, but on account of the war all who planned to go abroad to continue studies in music and art have, of course, changed their plans and will enter local institutions or join those who will spend the Fall and Winter in the East. . . .

The local chapter of Phi Delta Sig-ma Sorority entertained on Saturday at an elaborate luncheon at the Hotel Multhomah in compliment to Mrs. C. Andres, of Zeta Chapter, Chicago. A theater party was the diversion of the afterneon. afternoon. . . .

Miss Laura Korell returned last night Miss Laura Korell returned last high from Seaside, where she has been a member of a house party entertained by Miss Edna Patterson and later by Miss Dorothy Eichenlaub, Among the other members of the party were Mrs. Roy Getz, Miss Leonide Fleury and Mrs. Sim Bennett.

Miss Greata Butterfield has returned from Deer Island where the Butterfields have a country home, and she will go to Alaska in the near future for a visit with friends.

Albina W. C. T. U. will meet at the home of Mrs. G. C. Howard, 1010 Gan-tenbein avenue today. A programme will be given. Mrs. Mattie Sleeth will speak.

Miss Stella Kress has returned from a trip to the Sound, where she was a guest at the country home of friends.

Mrs. L. G. Johnson, of Myrtle Point, who has been visiting relatives at Sea-side for the past fortnight, is now in Portland for a short visit.

Miss Allie Kadderly, daughter of Mr. and Mrs. H. Kadderly, is visiting friends in Albany.

Alfred Schilt left Sunday for Seaside, where he will pass the next ten days with his parents, Mr. and Mrs. I. L. with I Schilt.

CHARMING OHIO MATRON FETED BY PORTLAND FRIENDS. Photo By Davies Mrs Lillie Beall Bukey of Columbus, Ohio.

A round of motoring and theater parties is being given this week in honor of Mrs. Lillie Beall Bukey, of Columbus, Ohio, the pretty niece and guest of Mrs. John F. Cordray. Mrs. Bukey is charmed with Portland and intends to pass the rest of the Summer in and about this city.

J. C. Berkson and Mrs. Mildred Fair- town would afford you local color in banks, of Kansas City, Mo., have re-turned from a two weeks' visit to Can-Marian read the letter again before marian read the fetter again before returning it to its exotic envelope. It pleased and flattered her. It recalled bright and pleasant memories of her jaunts with Meadows in New York. She non Beach. Miss Byrd Holt joined them for the week end. Miss Ruth Dunne returned home Saturday from Seattle, where she has been attending the Summer course at the University of Washington. Among the Portlanders visiting at Banff Springs Hotel are Mr. and Mrs. Ben Selling. Miss Martha Whiting has gone to Long Beach to be the house guest of Miss Katherine Hart. Mrs. Harry Cubberley entertained Mr. and Mrs. Henry Hanno and Henry Hanno, Jr., at her home at Seaside last week. . . . The Postoffice clerks will give a moonlight excursion next Saturday Mrs. E. O. Mattern will entertain to day for Miss Katherine Jackson, of Chicago. An informal bridge tea will be entertained at her hometing fair for Miss Jackson at the Hotter.
Mrs. A. M. Snith and Mrs. Margaret N. Seeting Content and Mrs. Margaret N. Seeting Content and Miss La.
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the right. The crown is small, and if one wore the hair as one did last year, a great expanse of it would show, but the sleek confirme of the moment demands a small crown or it would be entirely hidden. As for vells, one doesn't see them. Never before have I seen the French face so entirely uncovered.

SWEET POTATOES AGAIN. SWEET POTATOES AGAIN. The lover of sweet potatoes welcomes their return each season and should make good use of them to vary the other Summer vegetables. It is an in-teresting fact that, whereas the first vegetable known in England as a pota-to was the sweet potato, introduced from the West Indies, the last vege-table that the English and other Eurotable that the English and other Europeans seem to learn to eat is this sweet potato. However, our taste is different from that of our European brothers and sisters in many ways, and our liking for this yellow potato evidences that fact.

Sweet potatoes are almost always improved for a second cooking, espe-cially if they are watery. One way is to make them into croquettes. A good recipe calls for six potatoes boiled and put through a vegetabe ricer, sea-soned with a tablesponful of melted butter and pepper and salt to taste. Add a beaten egg, mix well and shape into little balls. Roll in crumbs, beaten egg and crumbs again and brown quickly in hot, deep fat.

Another good way is to slice lengthwise bolled sweet potatoes, put them in a baking dish, pour melted butter over them and brown them in the oven. Still another way is to remove the in-sides from baked polatoes, season them well with melted butter, paprika, salt and mace, and return to the skins to brown.

For candied sweet potatoes cut par For candied sweet potatoes cut par-boiled sweet potatoes into lengthwise slices and put them in a buttered pan. Cook for two minutes three-quarters of a cupful of sugar, a quarter of a cup-ful of water and two tablespoonfuls of butter. Brush the potatoes with this and bake them. Baste them with the syrup as they cook until they are well candied.

Sweet potato balls that cause sur sweet potato gains that cause sur-prise are these: Season two cupfuls of baked sweet potatoes that have been pressed through a colander with sait and pepper, and add a beaten egg and a little hot cream. Form into balls and into each press a pitted prune into which two walnut means have been forced This prune should not be forced. This prune should not be visible. Dip the balls in crumbs and egg. Then brown the potato balls in deep fat, drain and serve at once.

Scalloped sweet potatoes are made by slicing parbolled potatoes into a but-tered baking dish and covering them with a well seasoned white sauce. Or top of the sauce put some melted but-ter and crumbs and bake for about 20 minutes.

French fried sweet potatoes are truly a delicacy. To make them, cut in thick lengthwise sections some parboiled sweet potatoes and plunge them, in a frying basket, into deep hot fat. Brown delicately, drain and season with salt. (Copyright, 1914, by the McClure News-paper Syndicate.)

THE SANDMAN STORY FOR TO-NIGHT By MRS F. A. WALKER.

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



"That there is a means at law to prevent unfair competition in merchandising is as welcome news to the purchaser as it is to the manufacturer and honest merchant. He who is attracted by a false announcement of bargains invariably pays full price for the substitute and often more than that for which he could buy the same article elsewhere. The worst feature of the fake bargain sale is that those defrauded are in the main of the class who seek low prices because of grim necessity."

The Danger-Counter People Knowingly Ruin the Eyes of Thousands of People, Including Helpless Children.



dvertised as "bargains." They distort the vision and cause pain and discomfort. They are sold to unscrupulous dealers who care little or nothing about the bad results such lenses produce.

I You pay the price when you buy a "bargain."

I You pay a HIGH PRICE "marked down" from a HIGHER PRICE.

I You pay for glass and metal (the lowest quality at that) when you buy glasses over a danger counter.

I You buy danger.

I You buy efficiency, comfort, glasses made for you and you alone when you come to us.

I At the present day too many glasses are sold simply for what is made out of them, without any regard for the eyes.

I What you need is a thoroughly sound, honest, straightforward opinion, supported by the necessary skill, experience, qualifications and reputation.

We offer the above free of charge where we find glasses are necessary.

Thompson Optical Institute 209-10-11 CORBETT BUILDING, FIFTH AND MORRISON Portland's Oldest and Largest Exclusive Optical House

with frightened eyes from behind the wall, and when at last Billy Goat left the clock, Billy Pig walked toward home, crying ingread of laughing. That night Billy Goat happened to be passing Billy Pig's house, and he stopped to listen, for he heard a sound of weeping

stopped to listen, for he heard a sound of weeping. "I guess that will teach you to play jokes with good clocks," said Billy jokes on Billy Goat you take something besides my new alarm clock next time."

time (Next story—"Drusilla Is Arrested."). (Next story—"Drusilla Is Arrested."). tune are hidden away in the hours and moments as they pass awaiting the eye that can see, the ear that can hear, the



WOMAN WOULD NOT GIVE UP Though Sick and Suffering; At

Last Found Help in Lydia E. Pinkham's Vegetable Compound.

Richmond, Pa. - "When I started taking Lydia E. Pinkham's Vegetable Compound I was in a

dreadfully rundown state of health. had internal troubles, and was so ex-分下 tremely nervous and End prostrated that if I had given in to my feelings I would have been in bed. As it was I had hardly strength at times to be on my

feet and what I did do was by a great effort. I could not sleep at night and of course felt very bad in the morning, and had a steady headache.

'After taking the second bottle I noticed that the headache was not so bad, I rested better, and my nerves were stronger. I continued its use until it made a new woman of me, and now I can hardly realize that I am able to do so much as I do. Whenever I know any woman in need of a good medicine I highly praise Lydia E. Pinkham's Vegetable Compound." - Mrs. FRANK CLARK, 3146 N. Tulip St., Richmond, Pa.

Women Have Been Telling Women

for forty years how Lydia E. Pinkham's Vegetable Compound has restored their health when suffering with female ills. This accounts for the enormous demand for it from coast to coast. If you are troubled with any ailment peculiar to women why don't you try Lydia E. Pinkham's Vegetable Compound? It will pay you to do so. Lydia E. Pinkham Medicine Co., Lynn, Mass.

New Way to Make Apple Dumplings

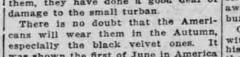
Served With Hard Sauce or Cream and Sugar

By Mrs. Janet McKenzie Hill, Edilor of the Boston Cooking School Magazine Here is a new way to make apple dumplings that will surely please every housewife, for it is not necessary to have whole apples, and the juice cannot run out and burn as with apple dump-lings where the apple is placed in the center and the dough turned up around The biscuit part forms a crispy shell that holds the apples and juice.



E C Apple Dumplinds One and one-half cups sifted flour; % teaspoonful salt; 3 level teaspoonfuls K C Baking Powder; 4 cup shorten-

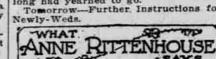
ing; about 1/2 cup milk; apples. But too often we see nothing in our days, and waste them in longing for the impossible, like the farmer in Pennsyl-Fill the cups of a buttered muffin par Annabel furner. Mashing Delicate Fabrics. T is always a safe precaution to set the color in most wash fabrics. It is the color in most wash fabrics and fabric with pared and sliced apples, sprinkle



puzzled over the paragraph in which he alluded to the day on which he had de-clared his love for her. She wondered whether this, feeling still lived, or whether it had gone out like a short-lived, feeble flicker. She hoped that he still loved her. What woman does not glory in men's love for her? She wrote an answer the same day— i toyin pleasant letter, congratulating

a jovial, pleasant letter, congratulating him upon his escape from the predica-ment which had bidden fair to entrap him. Her letter glowed with the cor-diality of an old friendship. She valued his regard, and wanted to keep it. And she looked forward to further epistles

from Paris, the city which had long been in her thoughts, and whither she long had yearned to go. Tomorrow-Further Instructions for





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An interesting American now in Ger-many is Miss Marion Bauer, sister of Cecil H. Bauer, of this city. Miss Bauer, who is a composer, is in Berlin, where she went to continue work in music. She is well known throughout the United States for her clever composi-

Miss Sarah Jacobs will leave today

Miss Genevieve E. Eckelson, who has hiss Generic the University of Wash-ington, is the guest of Mr. and Mrs. A. I. Eckelson, of Hoquiam, Wash.

Mr. and Mrs. J. Walter Holt, of 499 pretty soon?" Harrison street and their guests, Mrs. "You would like it here in Paris. The

and that I had not the cruel heart to lead a young woman to the altar who accretly loved another. By dint of some notable detective work. I had learned that the lady actually was in love with an engaging young fellow, who, how-ever, had neither purse nor script. I have learned since that her people have become reconciled, and that the festive ceremony is duly to be performed. Am I not the gay paving-master of true love's rockbound, rutty road? The an-swer is 'Yea'

Miss Sarah Jacobs will leave today for Los Angeles, where she will be the guest of Mr. and Mrs. George Black. Dr. George F. Kochler left yesterday for Schuide, where he will join his fam-ily, who are occupying "Oxford Cot-tage" for the Summer. Oregon's first hive, No. 981, Ladies of the Modern Maccabees, will have its annual pionic at Peninsula Park Thurs-day, August 25. George Green, of 379 Victoria street, passed the week-end at Rockaway Beach as the guest of friends. Miss Genevieve E. Eckelson, who has

have it in you to win. "I shan't refer in this letter to the subject I once broached. May I not, however, be assured of your friendship? And may I not have a letter from you menty soon?"



Smart Black Velvet Hat Recently Sketched at One of the French Races.

⁶ turnip om the heap, "if Billy Goat comes hack in half an hour he will get the tright of his life."
⁶ Billy Pig had only just elimbed over the wall when Billy Goat came back in the heap of turnips. He did not see them at first and stopped a short diatance from them.
⁶ After a while he walked nearer and soon he espied the vegetables, of which the had begun on the last turnip when the clock.
⁶ Billy Goat came, had began enting, he had not see them at for the man d began enting, he had begun on the last turnip when the clock.
⁶ Billy Goat came, had began enting, he had begun enting he was so ford.
⁶ Billy Goat droped the turnip he was eating and jumped. The clock was still making a noise, and Billy Goat the sport the social some distance looking at the sport and he stopped laughing.
⁶ Billy Pig, of course, had been watching, and he laughed and rolled over on the grass, he was so pleased, but when he had waited a minute the work hich is taken up when the floor is swept and the fine particles of gold dust-thousands of dollars yearly—are thus saved. Every successful man must have a similar network to catch "the raspings and parings of existence, those lead, butting it all around the field until the clock was broken and looked through the walt and he stopped and mole to the states of dollars yearly—are thus saved. Every successful man must have a similar network to catch "the raspings and parings of existence, those lead, butting it all around the field until the clock was broken and how a broken and time turk to how a state, sta

All this time poor Billy Fig watched man rises to fame by means of the "odd

rangemeats.



The title of Prince of Wales is said to have been first used by Edward I on his second son, is fulfilment of his promise to the Weisb chieffalus, that he would give them a prince born in their midel, and un-gube to speak a word of English.