

KIDNAPING PLOT IS RELATED IN DETAIL

Plans of Tillamook Attorney and Client Laid Bare by Man Hired to Aid.

TWO DRAW PRISON TERMS

Detective Carpenter Employed by Parent of Children to Abduct Foster Father for Ransom Supplies Evidence for Conviction.

A daring plot to kidnap two children to obtain money from their foster parents through the assistance of a detective has just placed A. C. White, a railroad laborer of Bay City, and C. E. Worrall, an attorney of Tillamook, under penitentiary sentence, and furnished the people of Tillamook County with what doubtless is the biggest sensation in its history.

Detective Carpenter returned yesterday from Tillamook, where he was engaged first by Worrall and White to aid them in their plans. When he learned, however, that they were engaged in a crooked game he told Sheriff Crenshaw, of Tillamook County, and aided that official to convict the men who first had employed him.

Mr. Carpenter was drawn into the case on February 11, when, in his capacity as a detective, he answered the following advertisement in The Oregonian:

TWO men, outside city, in Oregon; must be sincere, sober, fearless, secretive, willing to take chances, good health; all expenses; 1 to 2 weeks; giving location, phone; interview Thursday or Friday, Y. 695, Oregonian.

Mr. Carpenter is related.

On the evening of the same day Worrall called on him at his room in the Stewart Hotel, in Portland.

"This is going to be a tough proposition," said Worrall, after the preliminary introductions, "but there is a lot of money in it. Worrall then went on to explain that he was an attorney, that he lived at Tillamook and that one of his clients was eager to recover his two children, who, Worrall said, were held illegally by A. G. Beals and wife at Tillamook. "To be frank with you," the attorney went on, according to Carpenter's story, "we want you to kidnap the children. The Beals people hold them illegally, as they never regularly adopted them."

Worrall laid bare the plot to take the children away from Mr. and Mrs. Beals, but all the time keeping Carpenter under the impression that the Beals had wrongful possession of the children.

The plan was to waylay Mr. Beals along the road, using force if necessary, and to carry him away to a secluded cabin in the woods. It then would be an easy matter, suggested Worrall, to go to the Beals house in Tillamook, take the children and deliver them to the father.

Plot Laid Bare. To all this Mr. Carpenter consented, "providing there is money enough in it," and with the idea that he was to perform a legitimate mission he went with Worrall to Tillamook.

At Tillamook they held a conference with White. The details of the plot then were laid bare. It was not until then that Carpenter learned that they planned to extort money from Beals, as well as to kidnap the children. "It'll not be a party to a trick like this," Carpenter said he decided, and after he had gathered enough information from his clients, presented the situation to the Sheriff. Beals was called into consultation and they decided to allow the plotters to proceed with their plan and "hang themselves with their own rope."

Carpenter consented ostensibly in the employment of Worrall and White, but in reality in the employment of Sheriff Crenshaw and Beals. The real object of the conspiracy—the children—are the children of White. They were regularly and legally adopted by Mr. and Mrs. Beals when their mother died and the youngest of the two was in its infancy. It has not been until quite recently that the father has sought to regain possession of them.

Ransom Is Sought. But in addition to the children, he wanted to extract a substantial ransom from the Beals family. And for the apparent purpose of securing this ransom Carpenter connived with the plotters—but to their certain and ultimate undoing.

Mr. Beals was taken into the secret. One night as he was passing along a lonely country road near Tillamook he became the willing victim of a "kidnaping." Carpenter, following instructions from Worrall and White, took Mr. Beals away and kept him in seclusion. But instead of keeping him in a lonely mountain cabin as the conspirators intended, he kept him at the convenient home of his own brother.

Mr. Beals then wrote out a check for \$800 and inclosed it with a letter which Carpenter delivered under the door of the Beals home.

Mrs. Beals also had been taken into the secret and had the check cashed at the bank. Then she went to the office of Worrall as instructed in the letter from her husband and offered him the money.

Worrall Grows Suspicious. The scheme was for Worrall to take the money out along the road where he was to be stopped by a stranger, and whom he would deliver and then would release Mr. Beals.

But when Mrs. Beals went to Worrall's office the money was not there, and she scented a trap. Evidently he had seen the Sheriff and Mr. Beals' brother call on Mrs. Beals the same morning. So he refused to take the money.

At this point the Sheriff stepped in and arrested Worrall. The same day White was arrested while he was at work as a section hand on the railroad near Bay City. White was convicted on two charges—attempting to kidnap, for which he was sentenced to the Penitentiary for from one to 12 years, and attempting to kill, for which he was sentenced from one to five years. Worrall was convicted on a charge of attempting to kidnap and sentenced from one to 12½ years.

ABUSE OF HORSES COSTLY

Two Fined \$20 Each on Charges Preferred by Humane Society.

The Humane Society, assisted by Judge Stevenson, taught Joe Special, of 623 Taggart street, and James Valleona, of 747 Tibbets street, a lesson at Police Court yesterday morning in the use and manner of handling horses obtained from the Columbia Livery Stable.

These men hired three horses, and with a woman companion, took a five hours' ride, returning the horses in, it was charged, an exhausted condition. The Humane Society caused the arrest of the two men, but were unable to get the woman accompanying the men. Judge Stevenson, after denouncing the men for their conduct, imposed a fine of \$20.

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LEMON JUICE MAY BE KEPT IF IT IS BOILED

Lillian Tingle Answers Query on Method—Flavor Suffers Somewhat in Process of Reducing Liquid to Half Its Bulk.

BY LILLIAN TINGLE. PORTLAND, Or., Feb. 20.—Could you kindly tell me how to put away lemon juice so that it will keep? Will greatly appreciate your kindness for which I thank you in advance. MRS. L. S. S.

STERILIZED lemon juice may be boiled down to one half its bulk and then put in hot sterilized bottles or cans for future use. It will keep fairly well, but the flavor suffers in the boiling down process. About two inches of thin shaved rind for each lemon used may be boiled with the juice if liked. About one tablespoon of this concentrated juice will make a glass of lemonade. Dilute or not, as may be necessary for any other purpose.

Unconcentrated lemon juice is difficult to keep, and loses flavor besides. I never met anyone who had been really successful in canning plain lemon juice by ordinary methods, but I shall be glad to hear from any reader who may have been more successful.

Lemon syrup for keeping may be made as follows:

Lemon syrup, No. 1. For every pint fresh, strained lemon juice allow one pint water and 2½ pints (or pounds) sugar. Add the grated rind of all or part of the lemons, according to whether you prefer a strong or faint flavor of lemon rind. Place in an unchipped enamel kettle, stir until the sugar is dissolved, then simmer to a rich syrup. Strain and bottle while hot.

Lemon syrup, No. 2. Allow 1 cup sugar and 1 cup water for every large juicy lemon. Grate, or thinly pare one-half or all the rinds, put this into the syrup and boil until as heavy as ordinary corn syrup. Add the lemon juice, strain, and boil 10 minutes. Bottle while hot. When needed, dilute to taste with hot, cold or charged water.

When only a part of the rinds are needed to flavor the syrup, the remainder may be used in any of the ways mentioned below. This also is true of the rinds of lemons left over in ordinary cooking or lemonade brewing.

1. Grate off the yellow part, only, on each lump; keep in a covered jar to use in tea or fruit drinks.

2. Rub the lumps on the rind until thoroughly saturated with the lemon oil. Store in a covered jar and use, to taste, in flavoring puddings, custards, cream, icings or cakes.

3. Shave the rind thin, so as to be yellow on both sides, cover these shaved

rinds with pure grain alcohol. Cork lightly and keep until the alcohol is quite yellow. Then pour into another bottle and store for use as ordinary lemon flavoring.

4. Boil rinds, carefully shaved as above, in thin syrup; color the syrup a light golden brown with carmalum, strain and use in place of ordinary maple syrup.

5. Crystallize the whole rinds and use in fruit cakes and puddings or as decoration for cakes and candies.

6. Make the whole rinds into lemon preserve or marmalade, using a little citric acid in place of the juice; or use in a mixed fruit "conservé."

7. Use the rinds for some form of lemon pickle or catsup.

MURDER SUSPECT HELD

PRISONER MAY BE SLAYER OF LITTLE BARBARA HOLZMAN.

Charles Carrigan at City Jail Where Woman Who Saw Murderer in 1911 Will Try to Identify Him.

Charles Carrigan, 62 years old, arrested yesterday as a suspect in connection with the murder of 6-year-old Barbara Holzman, killed in a lodging-house at 107 Russell street four years ago, was partially identified by Mrs. Bertha Nelson, landlady of the house where the murder occurred, who was taken to police headquarters yesterday to identify the man after detectives had taken him into custody because he resembled the description of the murderer.

Mrs. Nelson could not identify the man positively, but said that he resembled the murderer. An investigation will be made of his movements at the time of the murder.

The murder occurred at the rooming-house of Mrs. Bertha Nelson, 107 Russell street, on March 14, 1911. A room in the house was rented by the murderer at 10 A. M., and 23 hours later the child was found dead in the room by Mrs. Nelson, its body mutilated. It had evidently been smothered by a pillow.

Mrs. Nelson described the murderer

as at least 50 years of age and weighing about 160 pounds. She said his hair was gray, the contour of his face long and his complexion pale. He walked with a stoop, carrying his head well forward.

There is a reward of \$1000 still offered for the murderer of Barbara Holzman.

According to Carrigan's story he came to Portland from Hood River in November, 1910. He says he was born in Boston, Mass., and that previous to living in Hood River was a resident of Walla Walla. He says that his wife divorced him a few years ago and that he has two married daughters in Kansas City. The man says he is a stone-cutter by trade, but since coming to Portland he has been working at odd jobs and repairing lawnmowers and gardening. He has been living at McKinney Park, Portsmouth.

Railway Suit Heard in South.

After presenting arguments in a Government suit before the United States Circuit Court of Appeals at San Francisco, Robert R. Rankin, assistant

United States District Attorney, returned to the city yesterday. The case was that of the Government against the O. W. R. & N. Co., it being charged that there was a failure to report hours of over-service. The court took the case under advisement and a decision is expected early in May.

Organ Recital to Be Given Tonight.

The third recital of the series now being given by the Oregon Chapter of the American Guild of Organists will take place at Trinity Episcopal Church tonight at 8 o'clock. The organist will be Mrs. Annette Stoddard, organist of the church, who will play the following programme:

Suite Gothique (Boslimann), introduction, chorale, menuet gothique, Pierre a Notre Dame, toccata; Barcarolle in E minor (Faulke); (a) marche heroique de peanue d'Arc; (b) benediction; nuptials from "Messe de Marriage" (Dubois); fugue in D major (Gallmunt); subside in D flat (Bernard Johnson); fantasia in E (Wolstenholme).

The fourth recital will be given at Saint Francis Church next Tuesday night by James R. Hutchison, organist of Westminster Presbyterian Church.

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