Society News

By Gertrude P. Corbett

WEATHER permitting, there will be a large gathering of prettily gowned women and their escorts at the Waverly Country Club tonight to attend the first of this season's dinner-dances. It is unusually early to start these dances, but the monotony of social life for several weeks past has induced the board of directors to inaugurate an early opening. So far there are about 125 reservations for dinner. There will be a number of dinner parties all the way from four to 30 in number.

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Yesterday's hockey game between the two picked teams of women proved a strenuous affair for the girls. The younger set, composed of sub-debutantes, with Miss Margaret Ayer as captain, outplayed their competitors. Miss Ruth Teal is captain of the other team.

The teams have had little practice and are not yet speedy. The result of the three periods was a score of 2-3. Among those who participated in the initial game for the women's teams were: Misses Rhoda Rumelin, Ruth Teal, Irene Daly, Isabella Macleay, Helen Farrell, Alice Tucker, Winnifred and Elizabeth Huber, Margaret Ayer, and Mrs. Constance Meyer, Mrs. J. Seed, Mrs. Guy Davis and Mrs. Frederick G. Buffum.

* * *

A charming affair of the week was the luncheon given by Mrs. William H. Downing Friday in honor of Mrs. Pauline Reichwein and Miss Zaidee Reichwein, of New York City, and Mrs. Edmond Mills Taylor, of Fairbanks, Alaska.

Covers were laid for Mrs. Theodore Garbode, Mrs. Daniel Evans, Mrs. Elizabeth Chinnock, Mrs. Mae Beaver, Mrs. Joseph Brooks, Mrs. S. E. Miles, Mrs. Davis, Miss Katherine Davis, Mrs. J. E. Harvey, Mrs. Pauline Reichwein, Miss Zaidee Reichwein and Mrs. Edmond Mills Taylor.

Miss Katherine Davis sang at the close of a delightful afternoon.

* * *

The women of the First German Evangelical Church, corner of Tenth and Clay streets, will give a "silver tea" in the basement of the church Thursday from 2 to 5 for the benefit of the Red Cross fund.

* * *

Mrs. Everett Ames was hostess for a small and informal tea yesterday afternoon in honor of Mrs. Martin Gay Lombard, who will leave shortly for San Francisco.

* * *

Mrs. Thomas W. Ross entertained the Luncheon Club of the Oregon Yacht Club this week.

* * *

Mrs. Hugh Hazlett has as house guests her mother and sister, Mrs. C. G. Kinsey and Miss Eva Kinsey, at her houseboat moored at the club.

* * *

Mrs. Arthur T. Brown entertained with supper and cards on Thursday night, her guests including members of the colony surrounding the Yacht Club.

* * *

Mr. and Mrs. Roswell Swezey are leaving today for Victoria, B. C., where they will spend a couple of weeks at the Empress Hotel.

* * *

Miss Grace Baird, bride-elect, was complimented with a miscellaneous shower by her cousin, Mrs. W. A. Tupper, in the Dell apartments Wednesday evening. Those who attended were Ethel Randall, Jennie Dahl, Mrs. C. Keith, Margaret Gorman, Blanche Dixon, Agatha Ostervold, Verna Blazer, Iona Decker, Mamie Ulan, Ruth Smith, Westah Baird, Jessie McIntosh, Mrs. Lloyd Tupper, Rose Richanback, Grace Gemmel, Pearl Titus, Lina Ostervold, Nora Thomas, Florence Ostervold, Mrs. James Mittenberger and Emma Tupper, of Hillsboro.

PROMINENT MEMBER OF NEW YORK AND LONDON SOCIETY RECENTLY WED.

Mrs. Mary Hasell Borwick, well known to the society of New York and London, was married a few days ago in New York to Adrian van de Sande-Bakhuysen, the Dutch Consul-General at New York. She is the granddaughter of Mrs. Mary Mason Jones and daughter of Mr. and Mrs. Lewis Cruger Hasell, of New York. She married some years ago the son of a rich maker of beef extract, who was knighted in 1902. Her marriage was unhappy and she got a divorce in 1913 and returned to New York. Mr. van de Sande-Bakhuysen is the son of a well-known Dutch scientist, formerly head of the Leyden Observatory.

Women's Clubs

By Edith Knight Holmes

THE Women of Woodcraft Hall yesterday was hung with Japanese parasols, cedar and cherry blossoms and illumined with soft lights. A spirit of Spring pervaded and a festive atmosphere was about the place. The reason for all this was: The Portland Woman's Club was having one of the best meetings it had for some time. Governor Withycombe was introduced by Mrs. G. J. Frankel, the club president, and responded with an excellent speech, in which he thanked the women of Oregon for their support in the recent election. The distinguished speaker said much had been done by suffrage to better the state government. Mrs. M. Gabriel Pullin rendered "The Valley of Laughter." Joseph A. Finley followed with the "Sunset." Mrs. Pullin and Joseph Finley then sang the duet, "See the Pale Moon." An interesting illustrated lecture on "The Paradise of the Pacific" was given by Rev. J. Richard Olson, pastor of the Immanuel Lutheran Church and chaplain of the Oregon Naval Militia. At the close of the programme delicious refreshments were served by members of the social committee, who made a gay appearance in their smart Spring costumes. Mrs. H. H. Lamond poured coffee and Mrs. A. Wurzweiler cut the ices. They were assisted by Mrs. L. G. McAloney, Mrs. Lee Arnett, Mrs. E. H. Bell, Mrs. Albert H. Browne, Mrs. N. U. Carpenter, Mrs. C. M. Hoeber, Mrs. Minnie Osborne, Mrs. E. R. Pittelkau, Mrs. Robert Tegen, Mrs. W. V. Ward.

* * *

The current literature department of the Portland Woman's Club met Thursday at the home of Mrs. J. Francis Drake. Mrs. Jordan T. Brumfield was assistant hostess. There were 30 ladies present.

The dining-room was decorated with Spring flowers. Mrs. G. J. Frankel and Mrs. N. T. Palmer presided at the table. During the luncheon each member responded to a quotation from favorite authors. Mrs. M. A. Ogden read "Half Hours With Barrie." Mrs. J. W. Morris sang "Slave Song," by Teresadel Riego, and "When Song Is Sweet," by Gertrude Sans-Souci. Mrs. J. E. Boynton accompanied her.

* * *

The City Beautiful committee will again distribute their Festival buttons from March 29 until April 4. These buttons entitle all school children who will plant a rose bush to admission to the moving picture show for one-half of the regular price of admission.

* * *

The Monday Musical Club will have its regular monthly "at home" Monday at the home of Mrs. Benjamin F. Weaver. These receptions are informal. An attractive programme has been prepared by Mrs. Russell Dorr.

* * *

The Oregon Circle Women of Woodcraft has announced to its friends who have been attending the monthly card parties given by the circle that there will be no more parties this season. The circle is busily engaged in a membership campaign.

Nonsuit Argued in Libel Case.

The testimony of Dr. E. R. ("Painless") Parker in his $20,000 libel suit against Hugh Hume, editor of the Spectator, was interrupted again yesterday, and the entire day was occupied by arguments of attorneys before Circuit Judge Gatens. Ralph Moody, attorney for Mr. Hume, had made a motion for a non-suit, and it was on this that the court heard arguments yesterday.

Talks on Domestic Science

By Lilian Tingle.

BY LILLIAN TINGLE.

Portland, Or., Feb. 27.—Kindly give, at your earliest convenience, directions for making lady fingers, also a recipe for a "nut roast" with cheese, and, if not asking too much, a recipe for apple sauce cake. Thanking you. MRS. F. T. H.

LADY FINGERS.—Six egg whites, 2-3 cup sifted powdered sugar, 4 egg yolks, 2-3 cup flour, ¼ teaspoon salt, ½ teaspoon vanilla. Beat the yolks and sugar until thick and lemon colored, and the whites separately until stiff. Fold together, fold in the flour. Shape about 4 inches long by 1 inch wide on tin sheet or inverted pan, covered with ungreased paper, using a pastry bag and tube, or a paper cone. Sprinkle with powdered sugar and bake about 8 minutes in a moderate oven. The same mixture dropped from the tip of a spoon on unbuttered paper and baked makes sponge drops. Note in baking the "fingers" should keep about the same shape, neither rising nor spreading.

Nut and Cheese Roast.—One cup dry grated cheese, 1 cup chopped nut meats, 1 cup sifted bread crumbs, 2 tablespoons chopped onion, 1 tablespoon butter, juice of one-half lemon, salt and pepper to taste. "Sweat" the chopped onion in the butter, then add a little water and simmer until tender. Mix the onion with the other ingredients and moisten with the water in which the onion was cooked, using a little extra milk or water if needed, the exact amount depending upon how dry the crumbs may be. Season to taste, and bake brown in a buttered casserole. Serve plain or with cream or tomato sauce.

The same mixture makes a good stuffing for vegetables. If a "loaf" effect is preferred, mix with 1 well-beaten egg, to moisten, and shape in a greased bread pan. Invert on a greased baking pan and baste with melted butter, then sprinkle with crumbs and brown in the oven.

Variety of flavor may be given by the addition of a little chopped parsley or chopped pimento, or a half teaspoonful of Worcestershire sauce or a scant tablespoon of tomato catsup.

A recipe for apple sauce cake appeared in this column lately, I think. However, here is another one, which is usually well liked.

Apple Sauce Cake With Figs.—One cup sugar, 1½ cups smooth unsweetened tart apple sauce, 2 tablespoons butter, 4 tablespoons lard or clarified drippings, 2 cups flour, 1 cup each chopped figs, raisins, and nuts, one teaspoon each cinnamon, cloves, nutmeg and alspice, 1 teaspoon soda dissolved in about 1 tablespoon water. Mix to a stiff batter. Bake in a square loaf pan lined with greased paper about 1½ hours. Note that no eggs or baking powder will be needed for this cake, the acid of the apples combining with the soda in place of the usual cream of tartar or other acid.

LEADING WOMAN IN "TODAY" UNLOCKS SECRET LONG HIDDEN.

Miss Bertha Mann.

"Every woman has a secret locked away within her bosom, just as every family has its own skeleton," says Bertha Mann, leading woman in the society drama "Today," at the Heilig Theater all next week, beginning tomorrow.

"Well, I think it is time for me to unlock my bosom and reveal its secret. I was once with the most awful of melodramas, called 'Through Death Valley,' and it had real Indians!

"That was at the beginning of my stage career."

"Today" is a powerful drama, so superbly acted as to lift it way above the commonplace. It ran all last season in New York and for the past four months in Chicago. The same company as appeared for four months in Chicago is coming here.

The Sandman Story for To-Night

By Mrs F. A. Walker.

Matthew's Gold Piece.

WE left Matthew with his package of goodies under his fingers clutching the two $5 gold pieces and he himself wondering what he would do with all the money and where next he would go. The latter was the easier question to decide, for the road in which he stood ran both ways and he could chose either direction. One way it led directly into the country; the other way it passed down through the village under the arch of trees and then beyond the little settlement it, too, passed into the fields and woodlands.

"I done guess I'll see de town while I'se here," said Matthew, and started down through the village. "I s'pose I could p'ty near buy dis town ef I wanted to, but what's de use ob ownin' a town ef yer don't lib in it?"

On his way Matthew saw boys and girls playing at games or doing work about the yards, but none of them spoke to him or noticed him in any way. It was only when he reached the very outer edge of the village that he was hailed by an old colored man bent with age, his gray hair curling close to his bowed head and his back covered with a torn and faded coat. "Hey, young 'un," he said, calling to Matthew, "come yere." Matthew did as he was bidden and walked toward the old man.

"You all don't b'long round yere; ef you do dis is de fust time I'se seen yer. What you doin' and whar you goin'?"

"No, uncle, I'se wayfarin'; dat's what I'se doin'. I'se a trabbelin' de road."

"You won't get nowhar a doin' dat," said Uncle Ezra. "I'se tried it myself, and dis is as far as I got, jes an ole man wid nuthin'. Why don't you turn in an' work an' not loaf yo' life away?"

"Oh, I'se ben a workin'," said Matthew. "I'se ben a workin', but de work done went away, so I jes followed it. I'se goin' back one ob dese days an' den I'll meet up wid it again."

"But how do you make a livin'," he asked the old man; "yo' shu' is older dan I is, an' I'll bet I done got mo' money dan you?"

"Yo' is jes like all de res' of de young trash," said Uncle Ezra. "Yo' think dat a dollar is de biggest thing in de worl'," and the old man started to straighten up and deliver a lecture to Matthew on the worthlessness of money. "Ouch!" he said, as he grabbed his back and settled back into a bent position.

"Shu dat agony has come ag'in in my back. I wish I had a dollar myself for a bottle of liniment."

"What sort ob liniment is it?" asked Matthew.

"I don't know de name," said Uncle Ezra; "I goes entirely by de smell."

"Can you get it roun' yere?" asked Matthew.

"Ef I had de money I could."

"Well, ef dat's all you needs yere it is," said Matthew, and took from his pocket one of the shining bits of gold and held it before the eyes of the astonished old darkey.

"Whar you git dat?" old Ezra asked. "Whar you git dat, boy?"

"I done earned it. I done got arrested for it and now I done goin' ter spend it. Whar does you git yo' liniment?"

The old man hobbled out through the gate of the little fence that surrounded his shanty and came out into the road. "I'll show you," he said.

Together the two traveled back through the village until they came to the little store where everything was kept, and after considerable description of what was wanted Uncle Ezra finally got his bottle of liniment and Matthew offered his $5 gold piece in payment for it. This time the man did not question his honesty, but gave him his change and the two went out.

"You is a pretty likely boy," said old Ezra as they walked along. "Why don't you look for a place yere? Dar's a man on de hill what wants a good boy ter do de work I'se been doin', and he's always been mighty good t' me. You could work for him an' lib with me, an' sabe pretty near all you earn."

"I'se a good mind to try it," said Matthew, "but I 'spects I better wait till tomorrow 'fore I goes an' sees him. 'Tween now an' den I can help you wid de liniment."

"What you goin' t' do wid de liniment?"

"I'se goin' t' rub it on de agony," said Matthew, "an' make you well."

"Den," said old Ezra, "you can stay in de cabin tonight an' go an' see de massa in de mornin'."

So Matthew went inside the gate with the old man and for the first time saw the cabin, clean and neat, that was to be his home for a long time, for the massa, as Uncle Ezra called him, hired Matthew the next morning and he and Uncle Ezra became partners in the little cabin, Matthew furnishing the money and the old man doing the work, and for years they lived happily and comfortably.

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LANDLORDS ASKED TO AID

Free Rent for Unemployed Is Urged by Mrs. Josephine R. Sharp.

Mrs. Josephine R. Sharp issued a call yesterday to the landlords of the city who have empty houses, urging them to let them out free of charge to the unemployed, who would fix up the buildings and keep the grounds in shape. This, she said, would be much better than letting the houses be idle, and in addition would be an aid in the city beautiful movement.

Mrs. Sharp also reported that a splendid plot of land 200 by 100 feet, located in South Portland, had been offered for cultivation to any of the unemployed who wished to go onto it. She said that much land was being offered and that many persons were being located on it.

EXERCISE AND GRECIAN BEAUTY

WHAT IT MEANS

Many thousands of women are now-a-days paying attention to physical culture and the proper exercise of their body muscles, where, thirty years ago or fifty years ago there was no thought expended on this science, which is quite necessary to physical beauty. The reason the Greeks, both men and women, excelled in beautiful and symmetrical forms was because of the attention they paid to the proper exercise. Then, too, they were untrammeled by corsets, shoes and the inconveniences of clothing. To the minds of some women the idea of physical exercise conveys only the idea of hard, fatiguing work. Mild exercise continued day after day is best for the body and spirits and health. Without proper exercise there can be no health, and without health there can be no real beauty.

There is no stronger proof of the sound remedial value of Dr. Pierce's Favorite Prescription than that it restores the wasted form to its wonted roundness.

The mighty restorative power of Dr. Pierce's Favorite Prescription speedily causes all womanly troubles to disappear—compels the organs to properly perform their natural functions, corrects displacements, overcomes irregularities, removes pain and misery at certain times and brings back health and strength to nervous, irritable and exhausted women.

It is a wonderful prescription prepared only from Nature's roots with glycerine, with no alcohol to falsely stimulate. It banishes pain, headache, backache, low spirits, hot flashes, dragging-down sensations, worry and sleeplessness surely and without loss of time.

Sick women are invited to consult Dr. Pierce, by letter, free. Address Dr. Pierce, Invalids' Hotel, Buffalo, N. Y.—Adv.

FUNERAL IS TO BE TODAY

Body of Andrew Bolstad to Be Sent to Minnesota for Burial.

With Rev. H. R. Gell, of the Milwaukie Evangelical Church, officiating, the funeral service of Andrew L. Bolstad, City Treasurer of Milwaukie and cashier of the First State Bank of that town, will be held at 3 o'clock today at the Skewes undertaking parlors. Rev. George Henrickson, of Our Savior's Norwegian Lutheran Church, will assist in the ceremonies.

Choral songs will be rendered by the choir of the Milwaukie church and solos will be given by Mrs. B. G. Skulason and Mrs. K. Roald.

Mr. Bolstad died Wednesday at the Portland Sanitarium of intestinal trouble. The body will be sent to Sargant, Minn., accompanied by a brother, John Bolstad, and a sister, Miss Bertha Bolstad.

DECISION GIVEN RAILWAY

Suit in Which Counsel Used Fists Ruled On by Court.

A jury in Circuit Judge Kavanaugh's court yesterday returned a verdict in favor of the defendants in the suit of Jane E. Gaze against the Oregon Electric Railway Company. Mrs. Gaze asked $7500 damages as administratrix of the estate of her son, who was killed on the railroad.

It was this lawsuit over which Attorneys Logan and Manning engaged in a fist fight in the courtroom and again in the corridor Tuesday morning. The jury's verdict awards the final decision to Mr. Logan, although ringside spectators at Tuesday's encounter declared that affair a draw.

SEWER PLANS TO BE TOPIC

Engineer to Address North Portland Commercial Club Tonight.

City Engineer Dater at the mass meeting tonight in the assembly hall of the North Portland Commercial Club, Killingsworth avenue and Commercial street, will explain what has been done toward the development of a sewer system for the Peninsula district and what the plans of the present administration are. Mr. Dater with maps and figures will show the work done in getting data. The surveyor who has directed the work on the Peninsula for the past two years will be present.

The meeting has been called by the club to consider plans that may be submitted by City Engineer Dater, and to take steps to have the intake of Columbia Slough opened to produce a current from the Columbia River so the slough may receive the sewerage from the Peninsula.

Steel Cut 40¢ lb Just Right
Golden West Coffee
This excellent coffee is the best you can buy at any price, and is more economical than cheaper coffees, because you can make more cups to the pound than from those coffees brought in from other states. Golden West is packed daily—always fresh. Steel cut. No dust. No chaff. Buy it in 3-pound cans at $1.10 and save money.
Closset & Devers
The Oldest and Largest Coffee Roasters in Northwest.
FIVE POUNDS NET WEIGHT. GOLDEN WEST STEEL CUT COFFEE Closset & Devers PORTLAND AND SEATTLE

THIS TRADE-MARK IS YOUR GUARANTEE
There is no genuine BAKER'S COCOA or BAKER'S CHOCOLATE unless it has this trade-mark on the package.
REG. IN U.S. PAT. OFF.
WALTER BAKER & CO. LTD.
ESTABLISHED 1780 DORCHESTER, MASS.

KEEP YOUR CHILDREN STRONG
Some children catch one ailment after another, have colds after colds, while other children are seldom sick
If your children are pale or frail, if they catch colds easily, lack ambition or are backward in school, they need SCOTT'S EMULSION which is rich in the food elements to create good blood to strengthen their bodies and brains—SCOTT'S EMULSION is free from alcohol or habit forming drugs.
CHILDREN RELISH IT. REFUSE SUBSTITUTES.
14-38 SCOTT & BOWNE, BLOOMFIELD, N.J.

ANNOUNCEMENT
We have assembled the most complete stock of up-to-date Footwear for this Spring.
OUR MOTTO
Full value, latest styles, endless variety of sizes and widths. No matter what your ideas are about style in footwear, here they are realized. Prices low enough to be consistent with good shoemaking and best of materials. Our staff of expert shoefitters is at your command. Let us prove.
Week-End Special
Ladies' Patent Colt, button or lace, with colored and black cloth tops, newest heels, welt or turn soles, similar to illustration.
$4.00
$4 EXTRA! For Saturday Only
100 S. & H. Green Trading Stamps Free With Every $4.00 Purchase or Over.
ROSENTHAL'S
Sole Agents for the Justly Celebrated Hanan Shoes
129 10th St., Bet. Washington and Alder Sts.

Legs Roast Pork, per pound..... 15c
Pork Chops, per pound..... 15c
No. 5 Lard, the pail..... 65c
No. 10 Lard, pail..... $1.25
Choice Breakfast Bacon, per lb. 20¢
ASK FOR U. S. GOVERNMENT INSPECTED MEATS.
WE HANDLE NO. 1 STEER MEAT ONLY.
HIGHEST GRADE OF PORK, VEAL AND LAMB.
Geo. L. Parker 149 FIRST STREET BOTH PHONES

Dumplings
For Soups, Stews and Fricasseed Chicken
Left overs of roast lamb, veal or beef, the cheaper cuts of fresh meats, and fowls too old for roasting, make delicious and nourishing stews. K C Dumplings make them doubly attractive and the whole dish is most economical—an object to most families while meats are so high and must be made to go as far as possible.
K C Dumplings
By Mrs. Nevada Briggs, the well known baking expert.
2 cups flour; 3 level teaspoonfuls K C Baking Powder; ½ teaspoonful salt; ¼ cup shortening; milk or cream.
Sift together three times, the flour, baking powder and salt; into this work the shortening and use cream or milk to make a dough less stiff than for biscuits.

Allow the stew to boil down so that the liquid does not cover the meat or chicken. Add half a cup of cold water to stop its boiling and drop the dough in large spoonfuls on top of the meat or chicken. Cover and let boil again for 15 minutes.
Made with K C Baking Powder and steamed in this way, dumplings are as light as biscuits and are delicious with thickened gravy.
This recipe is adapted from one for Chicken Pot Pie in "The Cook's Book" by Janet McKenzie Hill, editor of the Boston Cooking School Magazine. The book contains 90 excellent recipes for things that are good to eat and that help reduce the cost of living.
"The Cook's Book" sent free for the colored certificate packed in every 25-cent can of K C Baking Powder. Send to Jaques Mfg. Co., Chicago.

DON'T SUFFER WITH NEURALGIA
Musterole Gives Delicious Comfort.
When those sharp pains go shooting through your head, when your skull seems as if it would split, just rub a little MUSTEROLE on the temples and neck. It draws out the inflammation, soothes away the pain—gives quick relief.
MUSTEROLE is a clean, white ointment, made with oil of mustard. Better than a mustard plaster and does not blister!
Doctors and nurses frankly recommend MUSTEROLE for Sore Throat, Bronchitis, Croup, Stiff Neck, Asthma, Neuralgia, Congestion, Pleurisy, Rheumatism, Lumbago, Pains and Aches of the Back or Joints, Sprains, Sore Muscles, Bruises, Chilblains, Frosted Feet, Colds of the Chest (it often prevents Pneumonia).
At your druggist's, in 25c and 50c jars, and a special large hospital size for $2.50.
Be sure you get the genuine MUSTEROLE. Refuse imitations—get what you ask for. The Musterole Company, Cleveland, Ohio.
MUSTEROLE WILL NOT BLISTER

Aunt Sally's Advice to Beauty-Seekers
W. C. D. says: "My face is freckled the year round; nothing I try seems to help much. Is there anything that will really take off these horrid spots?" Have you tried the treatment recommended to Minnie L.? I've known this to remove very obstinate freckles.
Ellen B. asks: "What should I do for deep lines under my eyes and across my forehead?" Such lines and all wrinkles are best obliterated by bathing affected portions in a good astringent and tonic lotion, which strengthens and draws in the relaxed tissue. Here's a reliable formula: 1 oz. powdered saxolite, ½ pt. witch hazel; mix and use daily until entirely relieved.
Minnie L.: The undue redness as well as the pimples, may easily be removed by using ordinary mercolized wax. Apply nightly like cold cream and erase mornings with warm water. Soon you'll have a beautifully white, clear, soft and velvety complexion. Mercolized wax, sold by all druggists, is better than cosmetics for any complexion trouble. One ounce suffices for most conditions.—Woman's Realm.—Adv.