

Society News By Gertrude P. Corbett

DIZENS of women will ride to the Hunt Club's paper chase this afternoon, attired in smart riding togs. After viewing the start, they will be taken to the pink paper, or finish, after which the attractive little clues will be filled with groups perking of tea and refreshments.

Mrs. Joseph Nathan Teal entertained informally last night with a charming musical, the artists being J. Ross Farco, vocalist, and Mrs. Thomas Carrik Burke, well-known pianist.

Mrs. William D. Wheelwright entertained informally at a luncheon yesterday for Mr. and Mrs. J. C. Ainsworth's guest, Mrs. Weeks, who with her husband, Captain Weeks, has been stationed at the Presidio, Mrs. Weeks will leave shortly to join Captain Weeks in Texas, where he recently was transferred.

The Waverly Country Club will be the mecca today for many of the lovers of golf, some of whom will entertain in the evening at dinner and the dance. There also will be numerous parties of young folk who will motor out in time for dinner and dancing.

The Rose City Park district is awaiting the negro minstrel entertainment to be given at the Rose City Park Clubhouse next Friday evening. Fred L. Moreland is manager and has prepared an up-to-date minstrel show. Some excellent singers will participate and there will be full orchestra accompaniment. The following persons will appear in various roles: J. U. McDonald, O. M. Blitner, W. A. Mullen, E. M. Butler, U. S. McKelvey, E. G. Rice, Fred L. Moreland, John Hedberg, E. H. Stivers, Barnett Goldstein, Frank Schlegel, Frank Fitzgerald and the great Amaldi. A dance will follow the minstrel show. Everyone is invited.

Mrs. A. L. Hexter has given up her home on Flannery street and is now domiciled at Hotel Nortonia.

Mrs. M. Young will give the third of the series of dancing parties that she has arranged for the next few months. The affair will be Thursday evening at Linnea Hall.

An artistic recital has been arranged for the students of St. Mary's Academy and College for this afternoon. The programme includes vocal and musical selections and readings. Those who will contribute are: Mary Miller, Helen O'Donnell, Dora Dooley, Evalyn Fras, Alice Ennis, Mary Collier, Agnes Dooley, Margaret Eves, Florence DeLano, Zavier Rigney, Alice Ennis, Leona Prag, Anna Hughes, Anna Miller, Catherine Beck, Gladys Johnson, Lucile Fraley, Ruth Norton, Rita Manning and Avis Smith. At the piano, Margaret Eves, Margaret Gamseder, Alice Ennis, Dora Dooley, Carrie Manning, Florence DeLano, Mary Miller and Leona Prag.

An informal luncheon and card party was given by Mrs. J. P. Merrill on Wednesday afternoon, which was attended by Mrs. J. McKinley, Mrs. W. G. MacSwain, Mrs. H. McCubery, Mrs. F. D. Morris, Mrs. W. R. Hughes, Mrs. F. N. Watt, Mrs. T. Merrill, Mrs. F. T. Berry and Mrs. P. F. Retner.

The friends of Mrs. and Mrs. A. C. Harper, 219 East Thirty-fifth street, will be pleased to learn of the arrival of a daughter on March 15. She will be named Marian Louise.

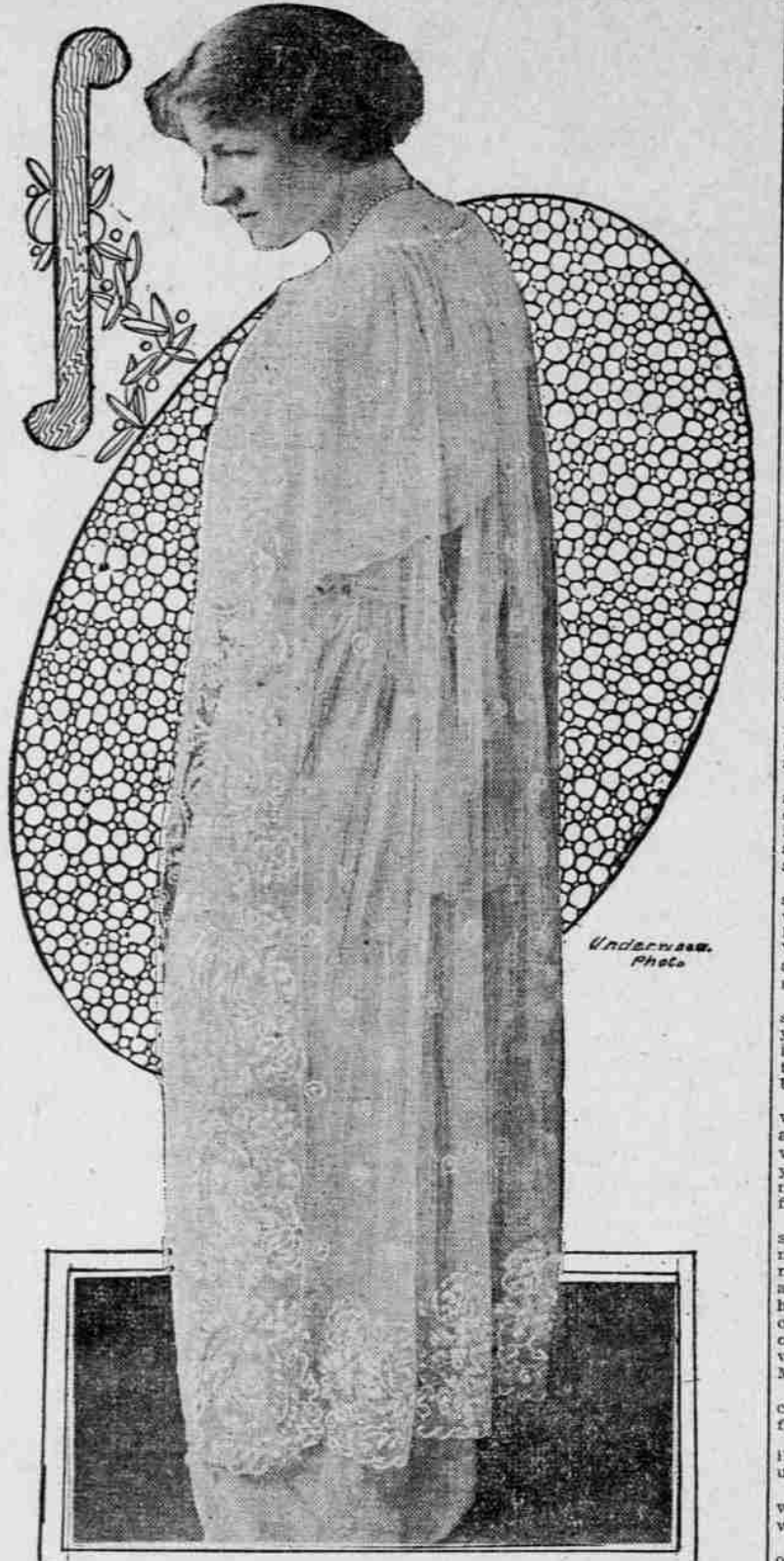
Chi Omega sorority will hold their regular monthly luncheon today at 12:30 at the University Club.

Women's Clubs By Edith Knight Holmes

HERE is an opportunity for good women who are really in earnest and who want to do some practical work that will be worth while. The Big Sisterhood is making an appeal for more workers. They want a band of capable, tactful, sensible, friendly women who will be big sisters to some of their "little sisters," girls who are lonely and unhappy, to girls who are hovering on the borderland of wrong-doing and bad influences.

At the vesper service of the Young Women's Christian Association on Sunday at 4:30 o'clock Mrs. Wilma Chandler Crouse will tell all about the Big Sisterhood and will make a plea for more workers. Those who are interested in this work will be welcomed. Club women who are seeking an opportunity for service in the cause of humanity will be welcome.

STAGE FAVORITE IN HER MAGNIFICENT GARMENT ONCE OWNED BY MADAME POMPADOUR, WHO SET FASHIONS IN KING LOUIS XIV'S TIME.



Frances Starr, in Her Historical Lace Mantle.

In the days of "The Three Musketeers" when Louis XIV reigned over the destinies of France, and the King himself was ruled by the court favorites, one of the most envied of women of her day was Mme. Pompadour, who set the fashions of her time.

Every air of the coquette of those days was brought into play by the clever Mme. Pompadour, so that her hold on the king would not diminish, for there were many in France whose only ambition it seemed was to bring about the downfall of the king's favorite and friend.

The most valuable possession in the wardrobe of Mme. Pompadour was a lace mantle of the most priceless lace of the age. Years later when Mme. Pompadour was no more, the days of her reign at court were but mere memories, the mantle went the way of other antiques into the hands of the collector.

Frances Starr, one of the leading American actresses, now appearing in "Marie Odile," has had, as far back as she can remember, a penchant for laces. In her home laces predominate. From every age, from every clime, shown in every line, is one of the priceless and most valued possessions of Miss Starr. The gown worn by Miss Starr is of blue panne-velvet with a chiffon bodice.

ern manufactured products, thereby aiding materially in the upbuilding of the industries nearest home.

The Portland Psychology Club, Mrs. Alice Webster president, organized Circle No. 22 Wednesday morning at the home of Mrs. W. E. Potter, 187 East Forty-ninth street. Mrs. Potter was chosen chairman and Mrs. William E. Jones secretary. Florence A. Sullender, of the Metaphysical Library, Main street and Broadway, leader, outlined an interesting course of study and suggested a list of books on psychology, as follows: "As a Man Thinketh," by James Allen; "In Tune With the Infinite," by Ralph Waldo Trine; "Your Forces and How to Use Them," by Prentice Mulford; "Creative Process of the Individual," Judge Troward; "The Great Within," "Poise and Power" and "Mastery of Self," Christian D. Larson. The club will meet next Wednesday, March 24, at the home of Mrs. W. E. Potter, at 10 A. M. The topic of the session will be "Effect of Thought," to which all interested are cordially invited.

The East Central Women's Christian Temperance Union will meet next Friday afternoon at 3:30 o'clock at the home of Mrs. J. P. Thorn, 591 East Morrison street. A mother's meeting has been planned. Mrs. Kerr, county superintendent of mothers' meetings, will speak. Mothers especially are urged to be present.

The Business Girls' Club of the First Congregational Church will be entertained at the home of Miss Laura Blood next Tuesday evening.

TALKS ON DOMESTIC SCIENCE By LILIAN TINGLE.

BY LILIAN TINGLE.

PORTLAND, Or., March 15.—Will you kindly publish in The Oregonian a recipe for frozen pudding, also directions for making same? This is popular in Boston and I have not been able to find anyone here who makes it. A READER.

IF YOU had given me a description of the kind of frozen pudding you want, perhaps I could "guess" more accurately. There are so many kinds of frozen pudding and I remember eating several different ones when I was in Boston. It is popular in Boston and I am following suit, you, and give me some guiding details.

Canton Pudding—2 cups milk, 1 cup sugar, 1 egg, 2 level tablespoons flour, 1/2 teaspoon salt, 1 quart thin cream, 1/2 cup blanched and chopped almonds, 1/2 cup chopped candied pineapple, 1/2 cup finely chopped preserved Canton ginger, 3 tablespoons sherry or orange juice if liked. Make a custard with the milk, egg, sugar, flour, salt, strain, cool, add other ingredients and freeze in an ordinary freezer. Pack in a mould or not, as preferred.

Fruit Pudding—2 1/2 cups milk, 1 cup sugar, 1/2 teaspoon salt, 2 eggs, 1 cup heavy whipping cream, 1/2 cup rum or brandy or arack, 1 cup finely chopped French fruits, cherries, pineapple, apricots and pears. Soak the fruit 2 or 3 hours in brandy to cover, to prevent its freezing hard. Make a custard as above, strain, cool, add the flavoring liquor, add to the cream, whipped solid, then freeze. Pack a brick mould with alternate layers of frozen cream and chopped fruit. Pack in ice and salt and let stand 2 hours.

Lady Finger Pudding—1 quart cream, 1/2 cup sugar, 1/2 cup rum, brandy or arack, 1 cup finely chopped French fruit or fruit and blanched almonds prepared as above, 8 lady fingers. Mix the cream, sugar and rum and freeze as for Philadelphia ice cream. Line a 2-quart "melon mould" with lady fingers, crust side down. Fill with alternate layers of frozen cream and fruit. Cover and secure the lid with a strip of cloth dipped in melted paraffine. Place in ice and salt for 2 hours. Serve plain or with a garnish of sliced brandied peaches.

Sultana Roll Pudding—Line 1 pound baking powder tins with ordinary ice cream, colored and flavored with Pistachio. Sprinkle with Sultana raisins, soaked 1 hour in brandy. Fill center with plain vanilla ice cream, or with whipped cream, sweetened and flavored, or with a Bavarian cream made with one-half the usual quantity of gelatine. Cover to overflowing with the Pistachio cream. Cover with heavy white paper and secure the lid as above. Pack in ice and salt 1 1/2 hours. Serve with claret sauce made by adding 1-3 cup claret to a syrup of 1 cup sugar and 1/4 cup water, boiled 5 minutes and cooled.

Nesselrode pudding made with chestnuts is excellent; but chestnuts are not good at this season, so I do not give a recipe. Frozen rice pudding is also good, especially with apricot sauce made from a puree of the dried fruit.

Milwaukee School Wins.

MILWAUKEE, Or., March 15.—(Special.)—At the spelling bee, held Wednesday in the Milwaukee school-house, Milwaukee school won the championship for this district of the western

ern division of Clackamas County. Nine districts took part, the Milwaukee No. 1, 105, 99, 49, 119, 123, 102 and 47. The first contest was between pupils of the fifth and sixth grades, and Miss Opal Dowling, of Milwaukee, won. Words of 77 pages were given out.

Picked spellers in the sixth, seventh and eighth grades from the nine schools engaged in this year contest, and it was won by Miss Leona Kolder and Charlotte Nash, also of the Milwaukee school. Then came the contest between the two champions, which was won by Charlotte Nash. In the general contest words were given from page 1 to page 224. The two Milwaukee champions will meet the champions from other portions of Clackamas County later in the final contest at Oregon City, County School Superintendent J. H. Allen, assisted by Supervisors McCormick and Vester, conducted the spelling bee at Milwaukee, which was one of the warmest held in the place.

THE LANDMAN STORY FOR TO-NIGHT By Mrs. F. A. Walker.

The Uspect of the Caster Family.

THE dining-room was very quiet after the maid had put away the last dish and closed the door, when a sneeze was heard and the Vinegar Bottle was heard to remark in sharp tones: "It is too bad that we have to put up with such bad manners, and to have to live in the same block with them is more than I can stand without protesting. Yes, really, that Pepper family should have a place far removed from us."

The Black Pepper, who had sneezed, said nothing, but sank a little lower into his bottle.

"Not you, the Red Pepper, however," he quickly jumped to the top of his bottle and said: "If I was as sour as you are, Mistress Vinegar, I would keep quiet, about others. Why, you are so sure that I stand you near a pan of sweet milk would instantly spoil it."

"It were not for your quiet old mother, who sometimes lives with you, everyone in this block would protest against your being here at all."

"We should not make such a fuss; all the silver family are peeping out of their house to see what is happening," said the Oil in a soft voice; "we should live in peace, we are such a small family."

"I cannot understand at all why you say 'We,'" said the Mustard, growing warm with anger. "If that unrefined Pepper family and the sour Mrs. Vinegar get into a dispute, why drag all the rest of us into it? I for one refuse to be brought in."

"Don't you dare call me unrefined," screamed the Red Pepper. "If we had your fiery temper and did not control it any better than you, Mr. Mustard, then we might be called unrefined. Unrefined indeed!"

"O dear, dear," said the Salt, who was never under cover, "I do wish you all would keep quiet; you disturb me very much. And you, Red Pepper, and you, cousin Black, I wish you would not jump up and down so much, you are filling the place with your fiery odor."

"If I came from the farm you are said to," replied Red Pepper, "I would not make any remarks. Why, you do nothing but turn around every time anything moves on the farm. I have heard you get the habit from an ancestor of yours, who turned around once too often. For my part I think it very bad manners. You are very rude, Mrs. Mustard."

"Don't you dare speak about my ancestor," snapped Salt. "Why, the Pod family are as green as grass."

"How do you call the Pod family?" screamed the Black Pepper, who up to this time had said very little.

"I am of the Berry family, and you were not so ignorant you would know without being told."

"If you are throwing any reflections on the Pod family," flashed the Mustard, "I will have the right to have my family as is highly esteemed as the Berry or any other family, and for the benefit of those who have not studied, I will say from our family is a very large one and is known in all parts of the world."

"When you talk about old families," said the Black Pepper, "perhaps one of you may not know it, but our family is very old. Why, in the Middle Ages a few pounds of pepper was reckoned a princely present, so you see we are not only a very old family, but a royal family as well."

"Well, all that may be true of you, but your cousin, Red Pepper, does not seem to be quite so fiery as he was," remarked the Vinegar.

"You need not remark about me," snapped the Red Pepper, "my name is not so good as yours, but I am another branch of the family in these days, we all warm up to the same subject. You cannot talk so calmly, you are a Red Pepper, and the very mention of your name makes one's mouth pucker, and as for Mr. Mustard, he is a hot-headed old fellow."

"Up jumps the Mustard and the Vinegar, and in their excitement they went over the top of their bottles. Salt was just turning to see what had happened when the Vinegar fell in her dish and she turned no more.

Red and Black Pepper both shook with anger, and in a second the muster was in a noisy uproar. The Oil tried to quiet them, but she was of no use.

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OREGON HENS LAYING WELL

College Pen Second for Month in San Francisco Contest.

Oregon hens stand high in the egg-laying contest being conducted at the Panama-Pacific Exposition. The highest pen for the month ending March 15 was one of White Leghorns from Saratoga Springs, which produced 153 eggs, while a pen of Barred Plymouth Rocks from the Oregon Agricultural College took third place with 150 eggs.

Oregon Agricultural College stands second in White Leghorns, a pen having produced 323 eggs since the exposition opened, 13 eggs less than the first pen. Closely following in the same variety is a pen owned by the Brown-dale Farms, of Aurora, Or., with a total of 330 eggs. In Barred Plymouth Rocks Oregon Agricultural College leads with 302 eggs, and F. H. Sherman, of Lebanon, Or., second with 291. In

crosses the college also leads with the high total of 325.

Domestics remove hair. All druggists 25c.

Baking Helps

Learn to Regulate the Heat of Your Oven

By Mrs. Janet McKenzie Hill, Editor of the Boston Cooking School Magazine

There is just one way to make your cakes rise high and keep an even surface. Have your oven moderate at first, until the cake is fully risen; then increase the heat, so as to brown it over quickly. Extreme heat stiffens the dough. If you stiffen the outside of the cake before the rising is complete, you stop the rising process. Then the leavening gas, forming inside, will bulge up the center, where the dough is still soft, and spoil the shape of the cake.

NOTE—Biscuits or other pastries made from stiff dough, that are cut into shapes for the oven, bake in a hot oven. This is because the cut surfaces of the dough do not seal over, but rather leave the pores open, allowing the leavening gas to escape. If the heat penetrates readily, small ovens cool quickly; therefore they should be made several degrees hotter than a larger oven, and the less the door is opened the better. Do not attempt to bake bread and pastry together. Bread requires prolonged, moderate baking—pastry the reverse.

Have a strong underheat for baking powder preparations, especially pastry.

These are only a few of the many baking helps found in the K. C. Cook's Book—a copy of which may be secured by sending the colored certificate taken from a 25-cent can of K. C. Baking Powder to the JACOBS MFG. CO., Chicago.

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