

SOCIETY NEWS

BY GERTRUDE P. CORBETT

MID a shower of pink and white blossoms Miss Sarah Blanche Gray became the bride of Allen Reid Jones last night at the home of her brother and sister-in-law, Mr. and Mrs. Charles E. Gray, in Irvington. It was a very pretty but simple ceremony, only relatives and a few close friends attending.

The bride was attended by her sister, Miss Louise Gray, as maid of honor, and Thomas Aultman acted as best man. Harry E. Gray, of Pendleton, one of the bride's brothers, gave her in marriage. She was gowned in an ivory-toned gown, with a diamond and emerald necklace, and a crown of white tulle.

The maid of honor wore a pretty gown of watermelon pink satin with red and lace overtones and buckles. Her hair was styled in a simple and quiet was a shower of pink sweet peas.

Mrs. Charles W. Myers played the wedding march, accompanied by Frederick Hartman, of Pendleton, who sang "With You."

Following the ceremony an informal reception was given, the bride's party being augmented by Mrs. John Henry Dix Gray, mother of the bride; Mrs. Esther Allen Jones, Mr. and Mrs. Charles E. Gray and Mrs. George Hartman, Jr., of Pendleton, another sister of the bride.

A buffet supper was served, the coffee urn being provided by Mrs. George Charles Tilton Kamm, and Mrs. George H. Burnett, of Salem, served tea. They were assisted by Misses Jean and May Gray, Mary Berry and Mrs. Charles W. Myers.

Huge hanging baskets tied with airy bows of the pink tulle and containing choice Teatout roses were arranged in the rooms, the general color scheme of pink and white being developed throughout with roses and huckleberries, except in the library where the ceremony was read. There a color scheme of green and white was used.

The Gray family is a prominent one in Oregon, being pioneers of early days both in Astoria and Pendleton. For a number of years they have made their home in this city, where both the bride and bridegroom are popular socially.

Mrs. Jones is a graduate of the State Normal College and has been teaching at Couch School for a number of years. Mr. Jones is prominent in clubdom and in the Shriner circles, formerly residing in Spokane, where he was in business with his father, George Hartman, of the Jones Milling Company. He is president of the Jones Milling Company of St. Johns.

Mr. Jones and his bride will motor through Southern California for a month and will then make their home in this city.

An affair of interest to all residents of the Rose City Park district will be the entertainment to be given by the members of St. Michael's League on Thursday. Features of the party will be fancy drilling by pupils of Miss Eunice Cowgill, a demonstration by Mr. Roth, memory master, and a play to be given by members of the league.

A number of talented children and young people gathered at the Old Home Saturday night and delighted the aged inmates with an interesting programme of entertainment. Miss Laura Shay gave a beautiful and original dance number, "Night," attired in a black and silver costume, also with Clyde Beala an exhibition of society dances. Little Zenarian Blue exhibited remarkable talent as a pianist for her age and was also a graceful dancer, and Miss Margaret McCulloch, as usual, pleased the audience with a "wonderful" Highland Fling and "Bumble Bee" dance. Miss Ritter gave the Spanish dance.

Edith Boder, Helen Zigler and Winona Flanders were as dainty and sweet as the flowers they represented in the "Spring Flowers." Miss Phyllis Walker was beautiful and charming in ballet number, Nellie Hubbard and Mamie Buchel were two little ones who were quaint in a minuet.

Miss Winifred Evans, in a beautiful costume, gave the superb dance, and Winnie Crowthers and Francis Drake, assisted by the other children, the "Sailors' Hornpipe."

Joseph Lyons and Roger Shay danced the graceful minuet de la Cour, and the programme was concluded with Italian dances and songs by the Misses Laura Shay, Lenore Blaesing, Jean M. Donald, Florence Huntress, Marcella Whitaker, Margaret Scott and Josephine Toney.

The dances were all arranged and taught by Miss Laura Shay and the entertainment was planned by Mrs. C. C. Shay who arranges an evening for the old people every year.

Society was divided between the Shakespearean recital by Marshall Darrach last night at Hotel Benson and Empire day celebration at the Agony. Many dinners preceded the Darrach recital, among those entertaining being Mrs. and Mrs. William D. Wheelwright, Mrs. Solomon Hirsch, Mr. and Mrs. Theodore B. Wilcox, General and Mrs. Charles E. Beebe, Major and Mrs. Adrian S. Fleming, of the Army post; Mr. and Mrs. Robert W. Lewis, Miss Failing, Mrs. Helen Ladd Corbett, Colonel and Mrs. H. C. Cabell, Dr. and Mrs. J. C. King, Mr. and Mrs. Walter F. Burrell, Mr. and Mrs. E. C. Shevlin, Mr. and Mrs. John C. Alsworth, Mr. and Mrs. William MacMaster, Mr. and Mrs. Walker W. Kamm, Rev. and Mrs. A. A. Morrison, Mrs. Hazel B. Litt and Mr. and Mrs. Guy W. Talbot.

PROMINENT CLUBWOMAN OF CINCINNATI WHO WILL BE ENTERTAINED IN PORTLAND.



Mrs. D. L. Murray

Mrs. D. L. Murray, who will marry William A. Whitten, Miss Elliott was assisted in receiving her guests by her cousin, Pauline Elliott, and Margaret McDonald. About 25 girls were present and the evening was delightfully spent with games and music. The color scheme was carried out in pink and white.

At a charming luncheon on Saturday given by Miss Gertrude Velma Jones to honor Mrs. Chester Moore, of this city, the news of the hostess' engagement was made known to Merrill Bruce Moore, of this city. The luncheon was given at the home of the parents of the bride-elect, Mr. and Mrs. M. L. Jones, Labish Meadows, near Salem.

The news is particularly interesting to Portlandians, as both the Jones and Moore families are pioneers of Oregon and are well-known socially in Portland as well as in Salem. At the luncheon, which was attended by Mrs. Anderson M. Cannon, of this city, Mrs. John Gray, of Salem, and Mrs. John Withycombe, of Corvallis, three sisters of the bride-to-be, covers were placed for 12.

Miss Jones is an interesting and charming young woman and is equally popular socially in this city and Salem. She is a graduate of St. Helens Hall. Mr. Moore is the son of Mr. and Mrs. C. B. Moore, of this city, formerly a resident of Corvallis, a Cornell classmate of the bride-elect, and an athletic circles of both colleges. He is a brother of Chester A. Moore and of Mrs. A. S. Wells, of this city, and Gordon Moore, of Washington.

An interesting coincidence is the fact that the fathers of the young people were classmates in pioneer days at Willamette University. Miss Elizabeth Lord, daughter of ex-Governor Lord, of Salem, entertained a supper party for the engaged couple, and many other delightful affairs will make the summer months gay for them. The wedding probably will take place early in September.

Miss Jones' sister, Miss Ida Jones, recently became the bride of John Withycombe, of Corvallis, another sister of the Governor, and another sister of this city, Mrs. Anderson M. Cannon, is one of Irvington's popular matrons.

SALEM, Or., May 24.—(Special.)—The engagement to marry of Miss Gertrude B. Jones, daughter of M. L. Jones, of Labish Meadows, to Merrill B. Moore, of Portland, son of C. B. Moore, was announced Saturday at a luncheon at the home of the prospective bride's parents. The marriage will be in September.

Miss Jones is a charming young woman, and has been a favorite in Salem society. She is a sister of Mrs. A. M. Cannon, of Portland; Mrs. John Withycombe, Jr., of Corvallis; and Mrs. George William Gray, of Salem.

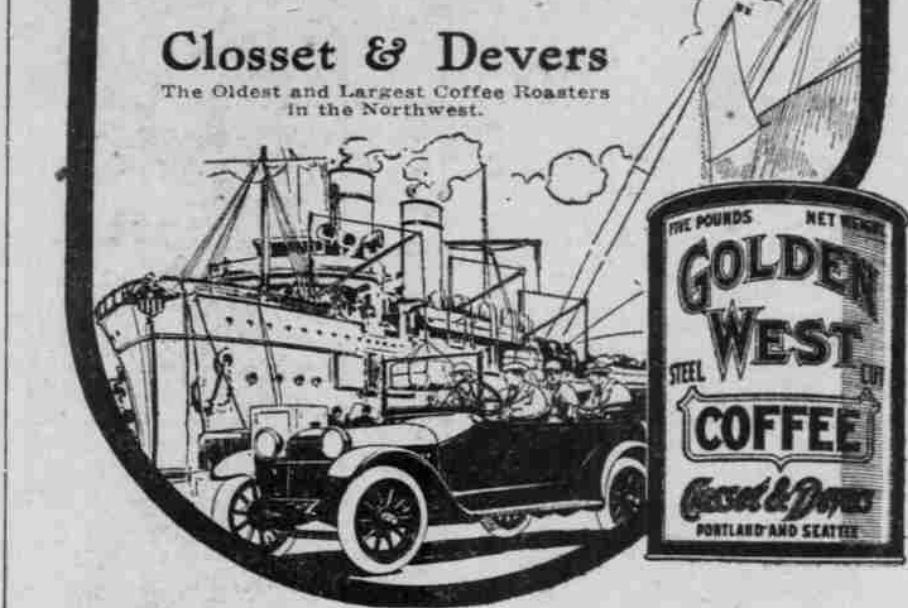
The betrothal was announced uniquely, small old-fashioned manuscripts of ivory-toned parchment heralding the forthcoming event, and also designating the places of the guests at the luncheon table. A basket of exquisite yellow lilies ornamented the center of the board, yellow-shaded candles diffusing a subdued glow. The guests were: Mrs. Cannon, Mrs. Withycombe, Jr., Mrs. George William Gray, Mrs. Chester Moore, of Portland, Miss Hazel Robb, of Portland, Mrs. E. O. Shuckling, Mrs. Chauncey Bishop, Mrs. John J. Roberts, Mrs. Elmer T. Ludden, Mrs. Frank Spears, Mrs. Romeo Goulet, Miss Aitha Moore and Miss Elizabeth Lord.

Among the recent arrivals at the

- CALENDAR FOR TODAY. Society. Wedding—Miss Maude Bateham and Fleming McClaine, Jr., this evening. Garden party—Paul Wessinger, home for German Red Cross Society. Clubs. White Temple Shakespeare Club, tonight, in White Temple. Oregon Women's Club, tonight, at 1023 East Twenty-fourth street North; election of officers. Irvington Parent-Teacher Association, tonight, at 1023 East Twenty-fourth street North; election of officers. Ledyard to speak on "Kindergarten for Portland." Woman's Political Science Club, 2:30 o'clock, room H, Library. MacDowell Club, Hotel Portland, 2:30 o'clock. Dramatic department, Shakespeare Club, St. David's parish house. Corriente Club, with Mrs. Dora Pregel, East Tenth and Holbrook streets.

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cream of tartar to every quart of sugar and water. Boil briskly about 10 minutes, then add the cherries and cook slowly until tender. Drain the syrup from the cherries and boil the syrup until thick, then add the cherries and cook gently until they begin to look transparent. Drain again and spread on platters or baking tins covered with white paper, and dry slowly in the sun or in a drying oven. When of "candied fruit texture" pack in boxes lined with waxed paper, sprinkling sugar between. Put wax paper between the layers and on top, having the lid as closely fitting as possible, and store in a dry place. If preferred, use wide-mouthed glass jars in place of boxes.

Use the fruit as a confection or as garnish for candies, cakes and desserts. If a bright color is desired add red tincture coloring to the syrup. If offered for sale, artificially colored fruits must be so labeled.

Candied Pineapple—Peel the pineapple, cut in half-inch slices and remove cores and eyes. Allow one cup of water for every pound prepared pineapple. Cook slowly until tender. Remove the fruit and add to it one pound sugar for each pound fruit. Boil down the syrup one-third, add the fruit and cook slowly until transparent. Remove the slices and spread on platters. Roll down the syrup again and pour over the slices. Let dry, then pack in wide-mouthed glass jars with sugar or branched paper between each layer and seal closely.

WOMEN'S CLUBS

By EDITH KNIGHT HOLMES

THE presence of several of the leading clubwomen of the city during the latter part of the week will be the inspiration for several interesting informal meetings and social affairs. Mrs. D. L. Murray, of Cincinnati, will arrive on Friday and will be the guest of Mrs. A. A. Pettit for a few days. Mrs. Murray is one of the "live wires" of the General Federation. She is chairman of the General Federation credentials committee and Mrs. Pettit is head of the local committee. Not only in her home city, but throughout the country she is recognized as a leader. She first advocated the envelope system for delegates to General Federation conventions. In 1910 she took a leading part in the National gathering in Cincinnati.

Clubwomen of Portland are busily engaged completing the final arrangements for the meeting of the Council of the General Federation of Women's Clubs, which opens May 31 with an evening reception at Multnomah Hotel, the official headquarters. On June 4 there will be an all-day picnic at Multnomah Falls. The steamship "Undine," famed as the flagship of the Dalles-Celilo Canal celebration, will carry 300 or more of the clubwomen to the picnic place, and a like number will go by train, returning by boat, while those going by boat will make the return trip by train, thus affording all an opportunity to enjoy the river trip and shore scenery one way and a view of the Columbia Highway and other scenes from the line of the railway.

One of the entertainment features of the week will be a pageant at the Heilig Theater, "Every Woman's Road," a morality play by Professor Josephine Hammond, of Reed College. Out-of-town delegates desiring to make reservations for the play may communicate with Mrs. G. J. Frankel, chairman finance committee.

Ample provisions have been made for taking care of the delegates and the reception committee will have a delegation at the railway stations awaiting them.

SALEM, MAY 24, 1915.—Now that the fruit season is near will you be so kind as to tell me how to make fruit candy so the fruit will not lose its shape and color? I am special kind of sugar necessary? I am thankful to you for any useful help. C. A. S.

I do not know, and I doubt if any one else knows, how to candy fruit so that it will keep its natural shape and color. The general principle in candying fruit is to extract part of the water from the fruit tissue, and then saturate the tissue with sugar, which both helps to hold the shape and acts as a preservative. The natural shape is almost always somewhat changed, especially where pits or cores are removed. Usually the color is changed or faded by the necessary cooking and is frequently replaced by artificial means.

Following are some typical recipes for home-made candied fruits which are generally well flavored and quite acceptable, even without artificial coloring. No special kind of sugar is needed. To make candied fruits of the commercial "French" type requires more care as to holding the shape and acts as a preservative. The natural shape is almost always somewhat changed, especially where pits or cores are removed. Usually the color is changed or faded by the necessary cooking and is frequently replaced by artificial means.

If I have time I hope in the near future to give a series of short articles on the preservation of fruits, vegetables and meats, in which I will try to take up more fully this topic of candied fruits.

Candied Cherries—Pit the cherries, saving any juice. Make a syrup using equal parts granulated sugar and water or juice, adding one-quarter teaspoon

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Table d'Hotel Dinner \$1.00 "Ye Oregon Grille" The managers of the Hotel Oregon announce that, beginning May 25th, there will be served in the Grill Room a Special Dinner every evening from 5:30 to 8 P. M. for \$1. Ye Oregon Grille's cuisine appeals irresistibly to those who want the utmost in a la carte service, and the table d'hotel dinner now added will be surpassed by none. Special Entertainment This Week "I WANT TO GO BACK TO TOKYO," sung by MISS MARJORIE HARDY and girls in costumes that add charm to the song. Also SH. PIETRO MARINO and his orchestra of solo artists. "Ye Oregon Grille" Hotel Oregon, Broadway at Stark. Chas. Wright, Pres. M. C. Dickinson, Manager. When in Seattle Stop at Hotel Seattle—We Own It.

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