

SOCIETY NEWS

THE Ernest F. Tucker residence, on Hoyt street, was the scene last night of one of the prettiest parties of the season. The festivity—a dance for the younger set—was planned by Miss Esther Tucker in compliment to Miss Anita Thorne, of Thornewood, Tacoma. Bright garden flowers artistically arranged and combined with palms and ferns afforded a charming decorative scheme. About 50 guests shared the pleasure of the evening.

A study of the season's Summer Social Register bring forth many interesting points. The Register tells of the whereabouts of the leading society folk of the United States. It says: "While last year 578 families were to be found at foreign residences or making address changes there are only 293, a reduction of 75 per cent, and while last year 852 families went abroad after April 1, this year the departures of only 44 are recorded, and foreign arrivals have dwindled from 237 to only 27."

At a simple wedding service at the Imperial Hotel on Tuesday, S. A. Anderson, cashier of the National Hotel of Grangeville, Idaho, and Mrs. Lyra C. Garber were married. The Rev. J. Richard Olson officiating. Present were David E. Lofgren, attended the couple. The bride is a distinguished woman of intellectual attainments. She is the widow of the late Silas Garber, an educator of Nebraska. Mr. Anderson organized the Scandinavian-American Bank at Spokane and is well known in business circles. The couple went to Seattle to participate in the festivities and meetings attendant on the Shriners' convocation.

Mr. and Mrs. Marcus Fleischner and Mr. and Mrs. Henry H. Metzger (Flora Fleischner) entertained last night at a musical soiree in compliment to Frank X. Arons and Mrs. Arons, of New York. Mrs. Metzger, who is the pupil of Mr. Arons, sang a group of songs and Edgar E. Conrson accompanied. The number of visiting guests shared in the honors of the evening. The programme was one of the most interesting of the season.

Of interest to society and the college set was the marriage of Miss Jessie Bibebe and James Cecil Blair, of Westminster Presbyterian Church. The bride, who is the daughter of Mr. and Mrs. George W. Bibebe, is a graduate of the University of Oregon and is a prominent Kappa Alpha Theta member. Mr. Cecil is an Oregon University man, and it was during their college careers that the life romance of the couple had its beginning. The bridegroom is a member of Kappa Sigma fraternity. The wedding was witnessed by a large number of former and friends of the bride and bridegroom. The Rev. Henry Marcotte officiated. Miss Bibebe's reception was held at the Bibebe family home in Irvington, where later Mr. and Mrs. Cecil departed for the Cecil ranch, in Harney County, where they are building a new home. In the fall they will go to a new home close to the exposition. The wedding had been planned originally for October, but the couple decided just a few days ago to hold the ceremony on an earlier date. The marriage, therefore, came as a surprise to many of their friends.

At a simple wedding ceremony at St. Ignace Church yesterday at 2 o'clock, Miss Margaret J. Rooney and Mitchell J. Hickey were united in marriage, the Rev. Father Dillon officiating. Miss Rooney attended her sister as maid-of-honor, and Walter Hickey as best man. The bride wore a smart tailored suit of blue silk poplin with hat to match. Her carriage bouquet was of lilacs of the valley. The bride is popular among her friends here and Mr. Hickey is well-known in club circles. The couple are with the Limited for San Francisco, where they will visit at the home of Mrs. B. F. Single. They will return to their home at 775 Irving street.

The Ramblers had an enjoyable picnic at the Oaks, Saturday. The members were the Misses Norma Schlichtknacht, Ruth Geseil, Pearl Smith, Emma Kirchner, Laura Walther and her guest, Miss Julia Morhing, from Washington; Frieda Muellerhaupt, Margaret, Frieda and Ruth Schmid.

Mrs. Guy L. Anderson and son, Carl, have gone to California for a visit to the fair in San Francisco and San Diego. They will take numerous short trips and will be entertained by Mrs. Anderson's parents, Mr. and Mrs. George L. Hutchins. Mr. Anderson will join his wife and son later in the season and they will return by the steamship Northern Pacific.

Miss Violette Jennings was one of the loveliest brides of the season. Her marriage last night to Richard Riddell Sleight, Jr., was solemnized at the home of her parents, Mr. and Mrs. J. Jennings, in Irvington. The service was read by the Rev. Father George Thompson, of the Church of the Holy Trinity. The bride was gowned in white tulle and duchess lace made over white silk and trimmed with cloth of silver. Her veil depended from a crown of tulle and orange blossoms. She carried a shower of lilacs of the valley and white roses. The bridegroom, Mr. Sleight, wore a gown of pink satin and carried pink roses. Miss Gladys Maslarky, of Warrenton, bridesmaid, was attired in pale blue satin with lace bodice. Little Elizabeth Terry was a pretty flower girl attired in blue frock and carrying a basket of Cecil Brunner roses. Richard Jennings, ring bearer, wore a smart white suit. Albert Schneider was best man. Miss Mamie Helen Flynn played the wedding march and Miss Nona Lawler sang. A large reception followed the ceremony. More than 300 guests attended and showered the young couple with good wishes. The bridegroom is the son of Mr. and Mrs. Richard Riddell Sleight. He is well known in business circles. His bride is popular and gifted. She studied for two years abroad. After a wedding trip Mr. and Mrs. Sleight will return to make their home in Portland.

CHARMING PORTLAND GIRL WHOSE ENGAGEMENT HAS BEEN ANNOUNCED.



Miss Monica Montgomery, Fiancée of Francis W. Benefield.

One of the popular brides-elect is Miss Monica Montgomery, the charming daughter of Rev. and Mrs. A. J. Montgomery. Her betrothal to Francis W. Benefield, of the law firm of Benefield, was made known at a recent reception given by Miss Mabel Markell. Several delightful social affairs are being planned for Miss Montgomery.

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An attractive wedding, which took place Sunday at The Dalles, was that of Miss Annie Hewitt and Hiram Edgar Newell, who were married at the home of the bride's mother, Mrs. Frank E. Wilson. Rev. E. Warner read the service and the house was artistically decorated with ferns, roses and nasturtiums. The bride was prettily gowned in white embroidered satin and carried a shower bouquet of Cecil Brunner roses. The bridegroom is the son of Mr. and Mrs. Hiram Edgar Newell. He is well known in business circles. His bride is popular and gifted. She studied for two years abroad. After a wedding trip Mr. and Mrs. Newell will return to make their home in Portland.

Mr. and Mrs. C. M. Bair and their charming daughter, Miss Margaret Bair, returned to Portland yesterday after an extended visit in the East. Miss Alberta Bair recently graduated with high honors from Mrs. Baldwin's, at Bryn Mawr. Both girls have been extensively entertained and will be welcomed by many friends here.

Mrs. Isabel Rumbaugh, of Fort Scott, Kan., has been a visitor at the home of Mr. and Mrs. W. R. Biddle. Mrs. Rumbaugh is a prominent society woman and a leader in club activities. She was a delegate from Kansas to the recent child labor conference in San Francisco, having been appointed to that mission by the Governor of Kansas. Mrs. Rumbaugh was charmed with the beauty of Portland and vicinity and spoke in glowing terms of the city and the people. She left on Wednesday for Seattle, Yellowstone Park and other places of interest.

Mrs. S. C. Unna left Monday on the steamer Northern Pacific for a visit to California. She will attend the exhibitions at San Francisco and San Diego.

Miss Sara Baum entertained yesterday at an informal luncheon at her home on Flanders street. The guests included a few intimate friends. Miss Baum is planning to leave soon for a visit in the Sound cities, where she will be entertained by friends.

Mrs. L. Altman, teacher of German in the Lincoln High School, will give an address tomorrow on "The Social Waste Here is Just as Great, though it may not bulk so large to the eye in quantity. But badly cooked food is unpalatable and injurious. If it is eaten, it does not fulfill its purpose. And frequently it is not eaten and is added to the other waste of the garbage can." Domestic science is being taught in the schools, so that possibly cooking in general may improve in the future. In well-kept homes where cooking has been taught the mistress by her mother, the food is usually good. But there is a large percentage of homes, both well-to-do, where the cooking is left to a servant, and homes of the poorer order, and a larger percentage still of restaurants, where the food is not well cooked. The restaurants, to be sure, are of the second class. The food served accounts for their being second class. But a large percentage of our population eat in them and pay good money for what they get. And they do not get what their money entitles them to. There is a tremendous quantity of bread made in this land of ours, both in bakeries and in the home. Consider the quantity that is made, the bread that fails to acquire a reputation because of its quality is pitifully small. Much of the bread that is served us is insufficiently baked. Much of it is "air and yeast," as one housekeeper has described it; or, to phrase it more truly, perhaps, "air and alum." It is light, chaffy stuff that has little nourishment in it for what we pay for it. It is only occasionally that we get bread with the sweet wheat flavor and body, though light, such as a good housewife makes.

Potatoes are another article of everyday diet. Yet where in the average restaurant, or in many a home, are really good fried potatoes served? True, they are said to be indigestible, and so, perhaps, we should not eat them. But as a people, we do eat them. And many of us eat them if we eat them at all, half cooked and greasy. Mashed potatoes and boiled potatoes meet with the same fate. So many of the other vegetables, many a fine steak and chop is spoiled in the cooking. Good home-made salad dressing and the other things that we pay for, that the housekeeper who turns out a delicious brand soon becomes known in a small town for the wares of her kitchen, our restaurants and hotels, in a thing of suspicion in many places, and would never recognize itself as kin to the properly made kind of a well-kept home.

It is the ordinary restaurant that most of us frequent, and it is the average home that fails in the majority. The most of us do not go to five-dollar hotels nor to Delmonico and Sherry restaurants; though, in some of these places, the food is so good that the cooking could easily be bettered. In fact, we all know that it is the place where the food is well cooked that gets the business. Our restaurants and hotels and boarding-houses and restaurants in this land of ours served deliciously cooked food, there would not be such a run after the good food as there is. It is itself is proof of the point. Many of us who have "eaten around" know that the food served in the average hotel and boarding-house and restaurant is not so palatable as it easily might be. And this is the pity of it. Good cooking is no mystery. It is no secret to be purchased at a high price. Any good cook-book will give chemically correct recipes how to cook properly. It is a matter of really wishing to do it well, of using one's brains, and of being careful. But good food is spoiled, food that would be appetizing and delicious and nourishing, because of the cravens of the indifferent and careless. And the waste that results in this way is a more serious matter than many realize. Not only may the food in some cases be thrown away, but even when eaten, it does not nourish as it should. And other stimulants are resorted to, to make up for the unsatisfactory eating of the food suffers. So, it seems to me, this question of poorly cooked food touches us vitally in many ways. Not only do we pay out money for what we get no equivalent, but it may conduce to bad health or bad habits.

THE SANDMAN STORY BY MRS. F. WALKER. Johnnie Quackles and Mamie Quack. ONE morning, Johnnie Quackles and Mamie Quack were waddling along by the back of the barnyard toward the pond, when Mamie saw something slide behind a rock. "I do believe that was Mr. Fox looking for his breakfast," she said to Johnnie. "We better run around to the clubhouse and get a tail of the best." But it was too late. Mr. Fox jumped out and stood in their path, but instead of grabbing one of them, as they had thought he would do, he began to talk, and said it was a nice morning.

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Johnnie Quackles did not answer, he was far too frightened, but Mamie Quack was not to be outdone by even Mr. Fox in politeness, so she said: "You are a very nice fellow, but you are out so late in the morning, Mr. Fox? I thought you always were asleep at this time of day." "Well, you see, it is this way, Miss Mamie," said Mr. Fox. "I thought I was missing a lot by sleeping so much in the morning, so I try to get up a chance to see the world only at night, and I wanted to see how things looked with the sun shining."

Statistic Blank. Mail or bring this blank or one similar. Which do you consider the Nation's most popular Piano or Player-Piano? Answer..... Name..... Street No..... City..... Address all answers to Desk O.

SNAPSHOTS BY BARBARA BOYD. The Spelling of Good Food. THERE is a saying that in many homes more is carried out the back door in the garbage can than can be brought in the front door in the pay envelope. And it is a well-known fact that the thrifty French have long been appalled at the waste that goes on in the average American home. But there is a waste other than that of mere throwing away that is not so often spoken of. And this is the waste that results from poor cooking. The waste here is just as great, though it may not bulk so large to the eye in quantity. But badly cooked food is unpalatable and injurious. If it is eaten, it does not fulfill its purpose. And frequently it is not eaten and is added to the other waste of the garbage can.

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CALENDAR FOR TODAY. Society. Dance—Mr. and Mrs. J. N. Teal, Waverley Country Club, Mrs. Teal and Miss Virginia Scully. Dinner—Holt and Prescott Cookingham, for Miss Teal and Miss Scully. Informal afternoon—Mrs. A. E. Chittenden to entertain members of Vernon Parent-Teacher Association. Business meeting.

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The Great P. P. I. E. "15" Puzzle

No One Is Asked to Buy Anything to Win One of the Prizes.

Everyone sending answers will receive the P. P. I. E. Edition of "NATION'S HOME SONGS" (containing words and music of sixty-six songs) or Vanity Cases, Coin Purse, Pocketbooks, Ladies' Bar Pins, Gentlemen's Scarf Pins, Fountain Pens, Art Medallions, Gilt Framed Pictures, or other beautiful Souvenir Prizes—and also has a chance to win

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2d Grand Prize: \$275 Mahogany Pianola.

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4th Grand Prize: Genuine Diamond Ring.

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An Interesting Puzzle Can It Be Done?

Arrange these figures so they total "15" in every direction, up and down, and sideways, and, perhaps, also diagonally.

WHY THE "15" PUZZLE?

This great offer is made in an effort for piano manufacturers to reduce costs of selling pianos. The old methods of paying solicitors, teachers and agents' commissions, magazines and theater programme advertising, or engaging the great artists to play their pianos in public, are too costly, and the retail purchaser must eventually pay this cost in the additional price.

THE "15" PUZZLE MEANS SOMETHING. The great "15" puzzle is made to specially emphasize the fifteen noteworthy types of instruments that are contained in the Eilers Music House exhibit of ultra modern musical instruments in the Liberal Arts Palace of the P. P. I. E., where every instrument competes with every manufacturer of this or foreign countries for highest honors.

Neatness, arrangement, as well as accuracy, will be considered. All answers must be the contestant's individual work. In case of tie exact duplicates of every prize in this contest will be awarded, the decision of the three judges to be final. All answers must be sent at once to Exposition 1915, publicity department, Desk O, Eilers Music House.

Contest closes at 6 P. M., Western Union time, on Friday, July 23. All answers brought or mailed after that hour will be rejected.

Everyone has an equal opportunity of securing one of the above prizes. Winners in previous contests and employes of any Eilers Music House are barred.

Don't delay answering. Write name and address plainly on this or separate sheet of paper and send in your solution just as quickly as possible.

NOTICE—Remember, contest closes Friday, July 23. All replies must be in by that time.

and not have been a breakfast for old Mr. Fox. (Copyright, 1915, by the McClure Newspaper Syndicate, New York City.) TODAY'S BEAUTY HELPS COMPLEXION BEAUTIFIER—Nothing is more repulsive than to see a woman with her face all daubed with face powder in her desire to hide marks of age. Instead of using powder, which clogs and enlarges the pores, it is far better to use a good face lotion that will improve and permanently benefit the skin. By dissolving four ounces of spumax in one-half pint hot water you can make an inexpensive lotion that will do wonders as a skin whitener and complexion beautifier. It removes all shininess, sallowness and roughness, and gives the skin a smooth, velvety tone, while it does not rub off easily like powder, nor does it show on the skin.



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