

SOCIETY NEWS

MRS. SUSIE PENNELL PIPES has as her house guest a most interesting visitor, Fraulein Marie Herpenstein, a pianist, who was connected with the Russian Symphony Orchestra, who came from Vienna recently and will make a tour of the United States in the near future. Mrs. Pipes and her gifted young friend shared apartments in Berlin when they were studying. Fraulein Herpenstein is a pupil of Arthur Schnaebel. In addition to her distinction in the musical world she is specially prominent. Several smart affairs will be given within the next fortnight for the charming visitor. On Tuesday Mrs. Pipes entertained at an informal musical for her guest. Tom Duhon sang and Mrs. Pipes played violin numbers.

Mrs. George Gerlinger, of Dallas, recipient of the University of Oregon, has just returned from a month's trip in the East, where she visited various colleges, universities and institutions of learning, gaining new inspiration and ideas. Mrs. Gerlinger will be one of the principal speakers in the annual convention of the Oregon Congress of Mothers, which will be held in Corvallis October 28-29. Mrs. Gerlinger is one of the most prominent educators of the state and is socially popular in Oregon and in California.

Miss Martha Chapin surprised her friends yesterday by announcing her engagement to John A. Beckwith, an attorney of this city. Miss Chapin had invited a number of male and female friends for an afternoon at bridge with a tea following the diversion. The affair was in compliment to Miss Laubelle Beckwith, whose engagement to Harry Foster Chapin was announced the day before.

After the guests had expressed their surprise and had showered the young bride-elect with good wishes, the hostess told them that there would be a double wedding in the early part of course there will be many charming social functions for Miss Chapin and Miss Beckwith, as both are popular among their many friends of the younger set.

Miss Chapin is a graduate of the Annie Wright Seminary of Tacoma, and attended the Chicago Art Institute and the Pillsbury Academy at Owatonna. She is well known in Chicago and other Eastern cities where she has visited. For the past few years Miss Chapin has made her home in Irvington with her brother, Harry Foster Chapin, fiance of Miss Beckwith. Miss Chapin's father was the late Henry Deagor Chapin, of Chicago.

Mr. Beckwith is a graduate of the University of Oregon, a member of Phi Delta Psi and of some of the leading clubs.

At yesterday's festivity bridge was played in the living-room and on the veranda. Yellow was the prevailing decorative scheme and the dining-room pink predominated. Mrs. Marc Hubbert presided at the samovar and Mrs. H. H. Beckwith served ices. Assisting about the rooms were Miss Frances Hubbert, Miss Jeanette Beckwith, Mrs. William Barrett (Kathleen Baile), of Tacoma, Mrs. George Hall, Mrs. Roy Ranker and Miss Isabel Higgs.

Among the out-of-town guests were Mrs. Henry Hewitt, of Tacoma, Mrs. T. V. Taylor, of Astoria, Mrs. W. B. Decker, of Chicago, and Mrs. W. Bondeker, of Vancouver, Wash.

Miss Chapin was lovely in a gown of navy blue tulle, cut along princess lines in front and with the back in empire effect. The trimming was of silver lace and the bodice of real lace.

Mrs. Beckwith was handsome in white satin with blue chiffon overdrapes. Miss Laubelle Beckwith wore pompadour silk tulle with chiffon trimmings.

The double romance started when Miss Chapin was at school with a cousin of her fiance. The two girls became acquainted. The men were both Masons. They became friends, and Cupid completed the friendships.

Mrs. F. Harbush (Elsie Goffrier), daughter of Mr. and Mrs. C. F. Goffrier, of 1205 East Ninth street N. P., has arrived in Portland for a short visit with her parents. She will go to San Francisco in a few days. Her husband and together they will attend the exposition.

The invitation list is being compiled for the new supper club, which will hold its first function in the Hotel Benson on Saturday night, September 4. Miss Frances Howe, who is now in New York studying with Vernon Castle, and Robert Bowby, a recent arrival, will give exhibitions of the latest dances at these parties.

Miss Helen L. Anderson and Lynn E. Eberman were married by Rev. L. M. Bousler, of Oregon, Wednesday at the home of the bride's mother, Mrs. M. E. Anderson, 221 Wasco street. The bride is well known in musical circles. She graduated from Pacific University the past year and held a position there as instructor.

The bridegroom is the son of Mr. and Mrs. W. Eberman, of Fargo, Or. They will be at home to their friends after September 15 at Fargo, Or.

Mrs. Anna H. Park and Mrs. Winchell will leave September 2 for the Exposition in San Francisco.

Mrs. Paul R. Hughes, of Hood River, has been a guest of Mrs. A. H. Lomax for the week. She returned to her home yesterday. She was accompanied on the visit by her little daughter, Katharine.

Mr. and Mrs. M. O. Matthews and Miss Mabel Fairbanks Matthews are visiting at the home of Mrs. C. W. Balliett, 433 Second Alder street. Mr. Matthews is a prominent stockman of Central Illinois. Miss Matthews is a gifted singer. She sang several selections at the Rotary Club meeting recently.

Dr. and Mrs. William O. Spencer, Miss Carey Joseph, Miss Edna T. Fokle and Little Elsie Spencer returned on Wednesday from an auto tour to Crater Lake and Northern California.

Mr. and Mrs. M. C. O'Malley entertained members of the Fraternal Brotherhood at an informal dancing party at their home in Irvington Wednesday evening. Among those present were Mr. and Mrs. Douglas R. Ladd, Mrs. Della Murray, Mr. and Mrs. Leroy Letessier, Mr. and Mrs. Christiansen, the Misses Helen E. Ladd, Mildred Booth, Ruth Colby, Velma Petersen, Lillian Robson, Blanche Troutman and Irene Boone; Clifford Freeman, Clayton Miller and M. J. O'Malley.

Miss Martha Hook, of the Pittsburg Post, who will be in Portland on Saturday will be honored at an informal reception given by some of her local friends in the Hotel Multnomah, from 2 to 3 o'clock. Mrs. J. W. Latimer is arranging the welcoming of the interesting young woman.

ATTRACTIVE YOUNG MATRON WHO WILL LEAVE TODAY FOR SEASIDE.



Mrs. Leshe Scott

Theta Pi fraternity August 31 to September, inclusive. Those who left last night to present the petition for a chapter are Raymond E. Orth, Ralph K. Potter, Ralph W. Snyder, Richard McKay, Matt Richardson, Edwin Young and Phil Rounds. They will be accompanied by J. P. Neal, of Walla Walla, a member of the Beta Theta Pi from De Panu University.

Rev. Frank H. Coffman and Mrs. Coffman, who have been passing two months with their daughter, Mrs. William D. Scott, of Portland Heights, will leave tonight for their home in Buffalo, N. Y.

Mr. and Mrs. John Keller have returned to Portland after a three weeks' stay at their summer cottage in Seaside, Or. Miss Rosalie Balmer was a guest for several days.

Mrs. M. Bagley is visiting San Francisco and the Exposition on her way to New York.

DOMESTIC SCIENCE

BY LILIAN TINGLE

PORTLAND, OR., Aug. 26.—Will you kindly give a recipe for carrot salad? Should I use a quantity in my garden. Thanking you.

Raw Carrot Salad.
One head lettuce, three medium-size raw carrots, eight English walnuts, six tablespoons mayonnaise dressing, six chopped olives. Make nests of lettuce on salad plate with choice heart lettuce leaves, grate the carrots and chop olives. Put a layer of this mixture on lettuce and sprinkle chopped walnut meats on top, or save one-half walnut to garnish each service, mix the rest (chopped) with the carrots, press the mixture into small molds or baskets, garnish with the half nuts and five strips of olive.

Another Recipe Given.
One cup raw carrots (chopped), one-half cup raw cabbage (chopped), celery (chopped), nuts (chopped). Mix with boiled dressing, cream dressing, cheese dressing or mayonnaise. Garnish with lettuce leaves. Preparation is made by combining chopped apple with the carrot instead of either cabbage or celery. The following cooked cream dressing may also be used with this salad. A little more sugar may be needed if apples are used.

One teaspoon mustard, one-half teaspoon vinegar, four tablespoons cream, two egg yolks. Mix sugar, mustard, salt, hot vinegar and water. Boil and cook over hot water until mixture is thick, add cream and cool.

Cooked Carrot Salad.—Slice or chop cooked carrots and combine with equal parts potato and cold boiled or canned peas. Season with chopped onion, chopped parsley and if available finely chopped green pepper to taste. Mix with mayonnaise or cooked dressing. Serve on lettuce and garnish with a few raw carrot sticks. This may be served on nasturtium leaves with nasturtium for garnish.

You are fortunate in having a mint bed. A handful of spearmint, picked by a stream during a country walk and placed in a preserve jar in the kitchen window, presently developed a fragrant and minted and well rooted, became one of the glories of my kitchen window garden. Besides its more obvious uses in mint sauce, mint jelly, mint grapes and iced tea I use a few sprigs of it "English fashion" when I boil young green peas, or the earliest new potatoes. Proving a flavor usually applauded by my guests, and always liked by my family. I also use the dried, powdered and sifted mint leaf as an accompaniment for dried pea beans or lentil soup. It is passed with the crotons. I find most guests, and all my family, like it in these soups, and it tends to prevent flatulency.

A little chopped fresh mint, or in winter, a little powdered mint is very nice in potato salad, mixed vegetable salad, or in a "flavor" in fancy dressings for green salads and sliced tomato salads.

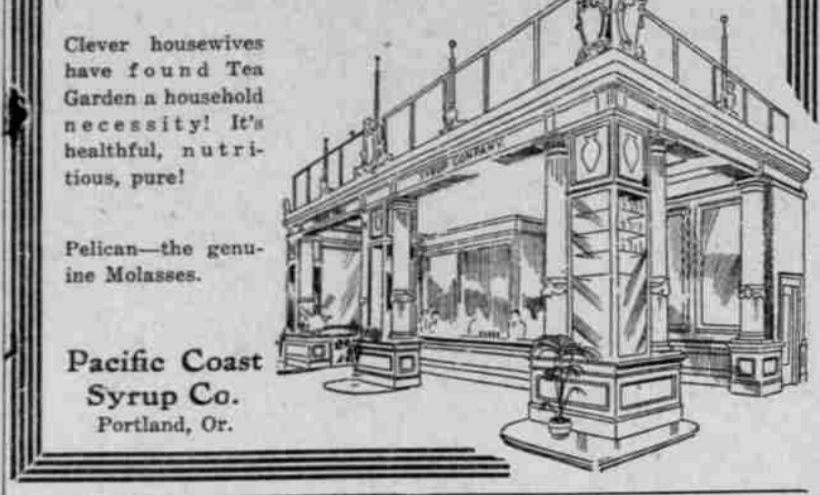
A leaf or two of fresh mint is often quite pleasing in a fruit cocktail or macedoine. Mint sherbet is very refreshing. Candied mint leaves make nice "nibbling materials" for luncheon and card parties and are pretty especially with candied violets or rose petals for decorated cakes.

A pretty way of serving iced tea for a reception or card party is to have it in a tall rather narrow glass pitcher, the mouth of which contains a bunch of fresh well-washed mint. In pouring the tea through the mint it gains just a faint "tang" which is refreshing and pleasing to most people.

Whitman Delta Phi Off to Session.
WHITMAN COLLEGE, Walla Walla, Wash., Aug. 25.—(Special.)—Seven representatives of the Delta Phi Delta fraternity of Whitman College left last night for Oakland, Cal., to attend the annual National convention of the Delta

for the best
\$75 Tea Garden Recipe
Send as many recipes as you wish.

Last Call--Tea Garden Recipe Contest Closes Wednesday, Sept. First Send Your Recipes in Now!



Clever housewives have found Tea Garden a household necessity! It's healthful, nutritious, pure!

Pelican—the genuine Molasses.

Pacific Coast Syrup Co. Portland, Or.

shaped tomatoes, for pickling, at 35 cents a basket, and diminutive cucumbers, also for pickles, at 25 cents a box of 20 pounds.

Green corn is in great evidence, large white cobs sell at 15 to 20 cents a dozen, and the Golden Bantam at 15 cents.

A choice local consignment, the St. Mary's brand of "Half-and-half," mixture of white and yellow kernels on the same cob, for which 20 cents a dozen is asked.

Egg plant, 5 and 10 cents each; okra, 25 cents a pound; artichokes, two for 25 cents; celery hearts, 35 cents a bunch.

Burbank potatoes can be bought for 75 cents a sack, and 12 pound for a dime. Sweets are now down to 5 cents a pound.

Green pepper, christened "Irish Rose," two pounds 15 cents.

Handsome big cauliflower, 20 cents a head; solid cabbage, 5 cents each; yellow-necked squash, two for a nickel; asparagus beans, five pounds for 10 cents.

"Semoline" squash, the new name for Summer squash, 5 cents each; pumpkin, 20 to 25 cents.

Tomatoes, three pounds for a dime, or 30 cents a box. Head lettuce, two for 5 cents. Dried onions, three pounds for a nickel.

In the fish market salmon is 10 and 12 1/2 cents a pound; sturgeon, two pounds for 35 cents; salmon trout, 15 cents a pound.

California white fish, halibut, fresh herring and ocean smelt are each 10 cents a pound.

Rocks, red and halibut cheeks each 12 1/2 cents a pound. New York red snap per 5 cents, and lag cod 5 cents a pound.

Eggs, 30 and 35 cents a dozen, two dozens 65 cents, and three dozens 95 cents.

In the poultry market milk-fed hens, 20 cents a pound; Spring ducks 25 cents and Spring turkeys, 35 cents.

Squabs, 50 cents each. Put a nickel in Fricas, dressed and drawn, 25 cents a pound.

Eggs, 30 and 35 cents a dozen, two dozens 65 cents, and three dozens 95 cents.

Butter, 33 and 35 cents a pound. Pickillite, 15 cents, and mustard pickle 20 cents a quart.

Greenstein apple cider, 30 cents a gallon.

A demonstration of loganberry juice is making a large, attractive store more attractive still. It is one of the "Made in Oregon" products, and will be found especially useful in the sick room.

BOND SALE IS PROPOSED
Milwaukee Water Plant Work to Be Commenced Soon.

MILWAUKEE, Or., Aug. 26.—(Special.)—City auditor Mathews has taken steps to sell the \$22,000 water bonds authorized at the election Saturday for completion of the municipal water works, and they will be advertised at once.

Mr. Mathews said today that he anticipated no difficulty in disposing of the bonds to good advantage, as there had been much inquiry concerning them. It is expected to start on the construction of the distribution system within a month.

Masons to Visit Seaside.
Washington Lodge No. 46, Masons, at the meeting Wednesday night at Washington Hall, East Burnside and East Eighth streets, accepted an invitation from the Seaside Masonic Lodge to pay a fraternal visit September 4, when a large delegation will go by train. The team from Washington Lodge will give the degrees. H. H. Young, worshipful master, has the arrangements for the trip in hand.

STRANGE ILLNESS SPREADS
Undiagnosed Epidemic at Fort Stevens May Be Due to Weather.

FORT STEVENS, Or., Aug. 26.—(Special.)—The peculiar illness which has affected nearly the entire garrison at Fort Stevens is not confined to the soldiers. Reports from the Government steamer Arago are that part of its crew has suffered from similar symptoms; namely, violent cramps followed by extreme lassitude. So far the disease defies diagnosis.

One of the sergeants at Fort Stevens says that in the Philippines when sudden violent changes in the weather conditions take place soldiers there are somewhat similarly affected, and this condition has existed here during the past few weeks.

Aged Woman Dies.
Mrs. Frances Raymond, widow of the late John Raymond, died yesterday at her home, 371 Gantenbein avenue, at the age of 70. Mrs. Raymond was the mother of G. Wilson, Mrs. C. Peters, Mrs. L. Caspar, Mrs. M. Ponzio, Mrs. J. Grant, J. Raymond and F. Raymond, of Portland. Funeral services will be held this morning from the residence at 8:45 o'clock, and thence to St. Mary's Church, Williams avenue and Stanton street, where requiem mass will be celebrated. Interment will be in Mount Calvary Cemetery.

MRS. S. T. RORER COMING
AMERICA'S COOKING AUTHORITY TO LECTURE IN CITY.

How to Prepare Excellent Meals Economically Will Be Told by Recognized Expert.

BY EDITH KNIGHT HOLMES.
America's greatest authority on cooking is coming to Portland.

Mrs. Sarah Tyson Rorer, magazine writer, lecturer and practical cook, is to be here all next week, and will give a series of five lectures in the Meier & Frank auditorium, beginning on Monday. The hour set for all lectures is 2 o'clock.

Mrs. Rorer is a pioneer in practical and economic cookery. She explains the easiest and best manner of preparing any desired meal.

The first lecture by Mrs. Rorer will be on Monday, and will include the subjects: Quick breads, dropped egg scones, nut bread, egg rolls, camelson, pinwheels, mussel bread and Dutch peach pudding.

The other lectures will include: Tuesday—Meats, with special attention to using the cheaper cuts; white fricassee of chicken, brown stew of beef, camelson, veal olives, ham Honolulu fashion.

Wednesday—New salads, Swiss fruit salad, Sidney Smith cabbage salad, Swedish carrot salad, Havana salad, Japanese rice, East Indian grape fruit, hearts of lettuce Russian dressing.

Thursday—Pastry and dessert, Roman pie, orange mirangue, French peach tucka custard, floating island and mock Charlotte with fruit.

Friday—Meat substitutes and chowder, corn chowder, pea soufflé, West Indian spaghetti mold, cheese and potato soufflé, stuffed tomatoes, eggs a la Martin, eggs Jefferson and Quaker omelette.

THE PORTLAND DINING ROOM AND GRILL
Varied menus, appropriate to the hour and the season.
A service that anticipates—courteous and unobtrusive.
Breakfast, 6:30 to 12.
Club Luncheon, 12 to 2.
A la Carte Service to 1 A. M.
Sunday Table d'Hôte Dinner, five-thirty to eight—\$1.
Delightful Orchestral Music Every Evening.

THE PORTLAND HOTEL
Geo. C. Ober, Manager.

GO EAST THROUGH THE CANADIAN ROCKIES
Spend Your Vacation in the Cool
Canadian Rockies
Glacier-Field Lake Louise-Banff
REDUCED RATES TO ALL POINTS EAST.
Also
CIRCUIT TOURS \$45.00
Enabling you to visit all the North Pacific Coast Cities, Returning Through Spokane.
J. V. MURPHY, General Agent.
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Townsend's White Clover Products
FIRST IN QUALITY because of our experience
FIRST IN SALES because of buyers' experience
Made from strictly "graded and pasteurized" cream. Every package bearing this brand and trademark is of itself a guarantee of the standard of quality approved by our customers and backed by us.
Factory, East 7th and Everett, Portland

\$2.60 Round Trip to Independence
Return Limit 30 Days
on
Hop-Pickers' Special Trains
Friday, August 27th
Sunday, August 29th
Monday, August 30th
On Friday and Sunday Only Special Will Leave
Portland Union Depot... 9:00 A. M.
Arrive Independence... 12:30 P. M.
Arrive Wigrich... 1:00 P. M.
On Monday, August 30th Special Will Leave
Portland Union Depot... 7:35 A. M.
Arrive Independence... 11:00 A. M.
Arrive Wigrich... 11:35 A. M.
Tickets will be good going on special trains only on above dates but can be used for return on any train within limit.
Baggage for these trains must be delivered at team track in terminal yard on Thursday, August 26th, Saturday, August 28th and Sunday, August 29th. Number and location of baggage car can be secured from baggage agent, Union Depot.
Further particulars, tickets, etc., at City Ticket Office, 80 Sixth Street, Cor. Oak.
Phones Broadway 2760, A 6704.

SOUTHERN PACIFIC
John M. Scott, Gen. Pass. Agt., Portland, Or.

The Portland Dining Room and Grill
Varied menus, appropriate to the hour and the season.
A service that anticipates—courteous and unobtrusive.
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Delightful Orchestral Music Every Evening.

The Portland Hotel
Geo. C. Ober, Manager.

SERVE HOLSUM CAKE
With Dessert
It is light, pure, delicate and nourishing.
In a sanitary carton
15 cts. at all dealers.
Chocolate Fruit Nugget Gold Silver
Log Cabin Baking Company
(Always open to inspection)

Go East through the Canadian Rockies
Spend Your Vacation in the Cool
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Glacier-Field Lake Louise-Banff
REDUCED RATES TO ALL POINTS EAST.
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