

SOCIETY NEWS

BY GERTRUDE P. CORBETT

NEWS OF THE ENGAGEMENT OF FRED W. ROGERS, son of Mr. and Mrs. George S. Rogers, of this city, to Miss Lydia E. Hoener, of St. Louis, has just been made known.

The bride-elect is the daughter of Henry C. Hoener, vice-president of Bridge & Beach Manufacturing Company, and she is a popular girl socially and in women's activities.

Miss Hoener met her fiance while on a trip to this city four years ago, and since that time Mr. Rogers has frequently visited in St. Louis.

Mr. Rogers is associated with the Williamson Iron & Steel Works, in a popular local club, he is a member of several local clubs. He attended the public schools of Portland.

The wedding will be an event of October 20, and will be a simple affair.

Miss Antoinette Mears, attractive young daughter of Mr. and Mrs. Edward C. Mears, will be presented formally to Portland society Monday afternoon at a large reception at which her mother will be hostess. The affair will be held at the Mears' home, 608 Everett street, from 4 until 6 o'clock.

One of the most delightful affairs of Saturday was that for which Master Robert Lewis was host. He entertained the members of his class at Portland Academy at luncheon at his home, and later at the Orpheum Theater. Master Robert W. Lewis chaperoned the children.

The women of the Unitarian Church are planning a unique entertainment to be held Friday at Mrs. Lee Hoffmann's country home on the Barnes road. A jitney picnic-supper will be served beginning at 5:30 o'clock. Admission to this grounds will be one jitney, and each article of food will cost one or more jitneys.

Following the supper dancing, cards, tennis and other games will be provided for the price of one jitney each.

A bevy of young people will serve the supper, and good music will be provided.

The grounds and porches of the artistic bungalow will be decorated.

All members of the church and their friends are invited.

Mrs. W. L. Mansfield and little daughter, who have been passing the Summer with Mrs. G. S. Cole, of Irvington, mother of Mrs. Mansfield, left Friday for their home in Minneapolis.

Mrs. H. D. Green returned yesterday from an extended trip to the Philippines. She is visiting her daughter, Mrs. C. J. Reed, for some time.

Mrs. George W. McMillan and Miss Constance McMillan, who have been passing several weeks in San Francisco attending the fair, returned to Portland last week for a few days, and are now en route to New York, where they will remain for the Winter.

Mrs. May D. Bybee presided at a pretty luncheon on Saturday in her apartment in the Iris, honoring Mrs. Roe Haabrook, who will leave on the Rose City, September 26, for San Francisco. She will later join her husband in Hongkong.

The appointments and decorations carried out the Oriental idea, and covers were placed for Mrs. Haabrook, Mrs. Gwaltney, Mrs. Frank Shotton, Mrs. Gay Bybee, Miss Leah Bybee, of Sacramento, and the hostess.

EASTERN GIRL WHO IS BEING ENTERTAINED HERE.



Miss Cecile Abbott, of Wabash, Indiana, home-guest of R. E. Morrill.

each fruit, as I do not think you would have patience to follow the commercial method. If, however, it was the latter you had in mind, please write again.

Candied Citron Melon—To five pounds citron melon allow 3 1/2 pounds sugar. If lemon flavor is wanted, use the juice of four to eight lemons with the yellow rinds of three. If sugar flavor is wanted, use one lemon and 2 1/2 ounces ginger root. A nice flavor is given by using six or eight lemons and two ounces of ginger root. The candied melon alone would be rather "flat" and insipidly sweet, I think, though, some people might prefer it.

Prepare the citron as for preserves. Peel and slice it rather thickly, or cut into fancy shapes; boil in water to cover, to which one teaspoon alum has been added. Cook until clear and tender, then drain and wash in cold water. Make a thick syrup with the sugar and strained lemon juice, or with a similar amount of water, if ginger root only is used. Cook the melon in this until clear, let stand over night, drain the syrup and boil it down a little; pour it again over the citron. Next day drain it again, leaving the slices spread out in the sun or in a fruit dryer or warming oven. Let dry 24 hours, then reheat in the syrup and dry again. Repeat if necessary. When the citron is thoroughly candied, store between paraffine papers if a clear product is preferred, or in granulated sugar. If a candied citron is liked, the melon may be colored if liked by boiling with a little fruit color paste.

Candied Citron—Gather the citron while still green, but well filled out. Quarter it; remove the pulp and soak 24 to 48 hours in brine. Drain and soak in clear water. Then boil 40 minutes in alum water and drain. Wash in cold water. Boil 40 minutes more in a very thin syrup, then add to the syrup one pound sugar for every pound of citron. Boil six minutes and let stand over night. Drain and concentrate the syrup and boil the fruit in it again for six minutes. Do this three times in all. Then place the citron in the sun or drying oven. Fill the hollow sides with sugar, filling up as the sugar is absorbed by the fruit. Let dry until firm and well candied.

Commercial Citron is soaked in brine for four to six months to remove the bitter flavor. Candied citron may be put up in brine and then "freshened" and candied at any convenient time.

WOMEN'S CLUBS
BY EDITH KNIGHT HOLMES.

THE Portland Psychology Club, which last year met but once a month, will hold fortnightly meetings this season. The first general meeting took place on September 3, when an excellent programme was enjoyed by a large number of members. The next gathering of the club will be on Thursday of this week in room H, Library. The hour set is 2 o'clock. Mrs. Alva Lee Stephens is president of the club.

Mrs. Alice Weister, state chairman of art for the Oregon Federation of Art, will meet this morning at the art exhibition for the State Fair.

Federated clubwomen are anticipating the luncheon to be held on Saturday in the Hazelwood. Reservations may be made by application to Mrs. J. W. Tiffit or Mrs. C. N. Rankin.

Creston Parent-Teacher Association will meet today. Dr. Anna Strong, of the Bureau of Education, will give an address on "The Leisure Hours of Children and How to Occupy Them."

Woodlawn Parent-Teacher Association will meet tomorrow at 3 o'clock. Mrs. Alva Lee Stephens will speak on "Clubs."

CALENDAR FOR TODAY.
Clubs.
Board meeting, Portland Women's Club, 10 o'clock. Woodcraft building this morning.
Portland Heights Delphinian Club, 10 o'clock this morning.
J. O. W. Olson, Terrace Heights.
Creston Parent-Teacher Association today. Dr. Anna Strong to speak.
Women's Political Science Club, Library, room A, 2:30 o'clock. Eugene Brookings to speak at 3 o'clock.
Alberta Woman's Improvement Club, tonight, 10:35 East Twenty-fourth place North. Mrs. Sarah A. Evans, speaker.
Officers and Guard "500" Card Club entertained this afternoon at home of Mrs. A. E. Rappel, 143 East Sixty-ninth street North.
MacDonald Club musical at Hotel Portland, 2:30 o'clock.
Society.
Bridge-ten for Miss Viola Barstetter with Mrs. T. J. Seufert hostess.
Meeting of Women's Auxiliary German Red Cross Society this afternoon at 5:30, Deutches Haus.

DOMESTIC SCIENCE
BY LILIAN TINGLE.

SHERWOOD, Ore., Sept. 7.—Dear Miss Tingle: Please tell me through the Sunday Oregonian or The Daily Oregonian how to make candied citron.

WONDER whether you mean "citron melon" or the true citron, from which the commercial candied citron is made. I give a domestic recipe for



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"but if you wish to be strong when you are a man, you must eat your usual meals three times a day. If you had to live on candy alone for a few days, imagine you would prefer to be strong find out how badly you would feel."

"Wish I could have nothing else for a week," laughed the boy. "It would be just what I would enjoy."

The doctor said no more, but as he went away he thought how dreadful it would be if Clarence should ever happen to be carried away to Candyland. He was a man who had long been in the service, and knew of strange things taking place. People even said he knew how to make magic, but I do not know whether this is true or not.

At any rate, Clarence was very much worried after this talk, but he got 10 cents' worth of peanut sticks, and ate them so fast that he forgot all about what the doctor had said. But he could not swallow a bit of dinner. Yet, after he went to bed he felt awful hungry. He thought of the cold lamb, the raw tomatoes and the rolls in the pantry, and it made his mouth water. "I think I will get up and sneak down to get a lunch," he said. But when he put his foot out of bed the floor felt strange. It was no carpet at all, but felt crumbly, just like cake.

Neither the door nor the wall were in place, for, instead of the walls, he found he was looking out into a forest of very queer trees. The trunks were all of brown ginger bread, and he could see the molasses oozing out for sap. The leaves were thick and heavy, and seemed to be awestruck, just like his mother had in her china jar.

Down below the gingerbread trees was a wide field of suns. Very pretty they looked, shining golden in the sun, and dotted with rolling waves of slender stalks. Clarence thought this looked very attractive, so he started out to explore. Down the brown-sugar road he ran, till at last he got to a queer cottage made of taffy. All its sides were polished candy, its window frames fashioned of hard gumdrops, and the legs of the furniture were striped peppermint sticks, and the seats chewing gum.

Clarence was hungry, so he took up a sheet of the side of the fountain and began to eat.

"Go, but this is fine," he cried. "It's a really, truly ice cream soda fountain!"

He walked on, eating the patches of either chocolate or peach. So he stuffed till he could hardly walk. Then he walked into the bunfield and ate live or six of them. After that, he walked around for several hours, admiring the bushes, on which grew chocolate cream drops, the big lakes of strawberry jam, the patches of sugar-cherry bushes and fences of stick candy. Through the place flowed a stream of maple syrup.

By sunset Clarence was hungry again, and again he filled up on ice cream, cake and buns and candy. Then Mrs. Gray's head of layer cake and went to sleep. Early in the morning he was up and made another meal of cake, ice cream and candy, but by this time he was feeling very tired and tired of this food. All the morning he walked, but at noon he returned to another dinner of candy, cake and ice cream.

'TROUT FLIES' DISTRIBUTED
Northern Pacific Has Literature Describing Fishing Trips.

Anyone who happens to be interested in fishing—and it is understood that there are some such hereabouts—will enjoy the books of "trout flies" that are being distributed by the passenger department of the Northern Pacific.

These books appear just like the ordinary fly books that fishermen use to carry their flies in, but they are filled with reading matter and pictures instead of flies. The pictures are of flies—all colors, shapes and sizes and true to the real article in every particular.

These fly pictures form ornamental panels at the top and bottom of each page. The text is descriptive of the fishing and hunting regions in Northern Idaho along the headwaters of the Columbia. Other illustrations show some of the scenic delights of that region.

New Pastor Arrives at Kelso.
KELSO, Wash., Sept. 20.—(Special.)—Rev. J. T. McQueen, the new pastor for the Kelso-Ostrander Methodist churches, arrived yesterday from his former charge at Aberdeen and conducted church services at Kelso and Ostrander yesterday.

ROUND-TRIP FARE:
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"and CHERRY'S Saved the Day!"

"Just in the last couple of weeks it seemed as though my clothes kept looking worse every day. I didn't know what I was going to do, for I have to go down every day to work, and I hadn't counted on getting anything new until the last of this year."

"I told another girl how worried I was, and she said, 'Well, what of it? Don't you think it's time for Fall clothes?'"

"I answered, 'The only trouble is that I have only about a third of the price of a new suit.'"

"Then she told me in just a sentence or two how CHERRY'S CREDIT CLOTHING STORE does business. And maybe I wasn't delighted! It seemed astonishing that a store of real quality would sell handsome clothes to men and women for just a small payment down and the rest in convenient installments. But I find CHERRY'S have been doing it for years in their delightful store on Washington street."

"I'm going to the store before the smartest of the newly arrived suits are gone."

"Velvet and broadcloth and all the latest fabrics, trimmed in fur. Wow! you go, too. It is just up at 359-251 Washington street, in the Pittock block."

THE SANDMAN STORY
BY MRS. F. A. WALKER.

Clarence in Candyland. CLARENCE was getting thin. His cheeks, which used to be a ruddy pink, were growing pale, and his whole manner was listless. The fact was that Clarence was eating too much candy.

It was all in vain that his mother talked or punished. Just as soon as he was out of sight of home, away he would run to the little store at the corner, and stuff himself with every kind of selected sweets.

"Candy after your meals will not harm you, my boy," said the doctor;

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AN OVERBURDENED WIFE
If the work that women do and the pains they suffer could be measured in figures, what a terrible array they would present! Through girlhood, wifehood and motherhood woman toils on, often suffering with backache, pains in side, headaches and nervousness which are tell-tale symptoms of organic derangements which Lydia E. Pinkham's Vegetable Compound—made from roots and herbs—can undoubtedly correct. Women who suffer should not give up hope until they have given it a trial—Adv.

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