#### THE MORNING OREGONIAN. TUESDAY, SEPTEMBER 28, 1915.



URROUNDED with quantities of |SORORITY GIRL WHO IS BEING ENTERTAINED IN SAN FRANCISCO.

beautiful blossoms in a variety of D tints and perfume, Miss Antoinette Mears was presented to Portland soclety yesterday afternoon by mother, Mrs. Edward C. Mears. her The latest addition to the debutante list is an exceptionally charming and attract-ive girl, a tall, slender brunctte, with a pleasing personality.

10

The fair young bud was deluged with floral gifts, artistic baskets and bouquets of choice blooms finding their way all day to the Mears residence. She was attired in a charming girlish frock of white net, with rosebud trimming, and she carried an arm bouquet of Cecil Bruner roses.

A hevy of the most attractive and charming of the younger debutantes assisted the hostess and added vastly assisted the hostess and added vastly to the artistic event. The tea table was aglow with a bowl of exquisite Richmond buds and feathery ferns, and the samovars were presided over by Mrs. J. Wesley Ladd and Mrs. William McMaster. Miss Mary F. Failing and Mrs. William Henry Skene served ices and Mrs. Frederick Alva Jacobs and Mrs. Alma D. Katz were stationed at the punchbowl. Great clusters of golden hued chrys-

Great clusters of golden hued chrysanthemums and Autumn leaves and baskets of roses were arranged in the reception-hall; the drawing-room was chips decked with cosmos, roses and chrysanthemums, which made an effect-ive foil for the smart afternoon toi-lettes of the hundreds of women who

called to greet the debutante. Among the belles who assisted about Among the belies who assisted about the rooms were Misses Helen Ladd, Grace Peters, Isabella Macleay, Ailsa MacMaster and Isabella Gauld. Mrs. M. G. Johnson is visiting Mrs. F. V. Forbes at 4857 Sixty-sixth ave-nue Southeast.

The wedding of Miss Cecil Snyder and Adelbert M. Farry took place Sat-urday night at the home of the bride's sister, Mrs. Harry M. Hansen, 1179 East Taylor street. The Rev. T. F. Murphy performed the ceremony. The bride is well known among the younger set of the East Side. Only a small group of relatives and friends was invited to the wedding. The groom is a former Portlander, but at present is engaged in business in Rose-burg. After the wedding supper the young couple left for their new home in the southern part of the state. The house was beautifully decorated in asters, gaily colored leaves and long

The house was beautifully decorated in asters, gaily colored leaves and long ferns from the Sandy River. The cere-mony was performed under a canopy of the ferns, while Miss Julie Pratt played a soft accompaniment on the plano. Just before the ceremony Miss Helen Johnson sang "Beloved, It Is Morn." Miss Johnson also caught the bride's bouquet, tossed among the guests after the ceremony. Among those present were Mr. and

Among those present were Mr. and Mrs. Harry M. Hanson and son Veloren, the Rev. and Mrs. T. F. Murphy, Mrs. M. J. Johnson, Mrs. C. A. Loosley, the Misses Helen and Lucille Johnson, Julia Pratt, Helen Peck, Mary E. Wil-cox, Bessie, Anna and Ruth Earsley, G. E. and H. B. Murphy, Dr. J. R. Stea-gall, Leon Bullier and Harry M Wilcox.

call, Leon Bullier and Harry M Wilcox. One of the most enjoyable parties of last week was given by Delta Pi soror-ity, members of which entertained at a dance. The patronesses were Mrs. L. D. Freeland and Mrs. Pinkerton Day. The invitation list included Madeline Brown, Marion Hoban, Pauline Heintze, Christine Parrott. Lillian Bowan. Marie Fields, Virginia Brown, Edythe Feel, Mildred Sprague, Fay Beaver, Lina Brown, Flora Belle Parrott, Helen Peel, Lucile Brown, Marie Beach Eva Boscovitch, Ellabel Wigginton, Elsie Shirey, Irve Niles, Royland Manary, John Berry, Carl Ceasar, Jack McKee, Hoyt Brown, Jack Williams, Frank Johnson, Clarence Jones, Julius Berk-ley, Don Hansen, Kenneth Cliff, Perci-val Brown, Leo Waldron, Herbert Kim-bal and Charlie Welch.



I have not tried the following recipe, out it comes "highly recommended":



among the families of Spanish Ameri-can war veterans. The auxiliary was organized in April, 1914. The mem-bers of the auxiliary to Company H have nearly all become affiliated with the larger organization. Among the officers are: Vice-presi-dent, Mrs. George Carr; junior vice-president, Mrs. H. H. Anderson; patri-otic instructor, Mrs. Adolph Woelm; historian, Mrs. Elmer Lundburg; con-ductor, Mrs. C. R. Thompson; as-sistant, Mrs. M. E. Keeler; guard, Mrs. Ellen Ebling; assistant, Mrs. Mary Misener; trustees Mrs. James Mc-Carren, Mrs. F. F. Boody; Mrs. N. Becker; treasurer. Mrs. Thomas S. Bodley.

onions, four cups chopped green pep-pers with seeds, one-third cup salt, one-half cup mustard seed, 1½ cups brown sugar, vinegar to cover. Sprinkle the chopped vegetables with salt, and let stand over night. Drain, add the seeds, sugar and cold vinegar to cover and sugar and cold vinegar, to cover, and scal in sterifized jars. Use as a relish or make into mangoes by using the mixture to stuff peppers previously

mixture to stuff peppers previously pickled in vinegar. Red or green pepper sweet pickle— Six cups sugar, two cups cider vinegar, two teaspoons whole cloves, two tea-spoons whole allspice, two inches stick cinnamon, two blades mace, red or green peppers. Plunge the peppers into bolling water 10 minutes, then plunge them into cold water. Soak over night in bring to float an erg. Wash steam in brine to float an egg. Wash, steam, seed and slice the peppers. Put with the vinegar, sugar and spices into a preserving pan and slimmer until the peppers are tender. Pack them into jars. Boll up the syrup, pour over the peppers and seal at once. Pepper mangoes—Soak firm, well-

Pepper mangoes-Soak firm, well-shaped peppers 24 hours in "brine to float an egg." Wash, cut off the top, remove the seeds. Have ready a filling of four cups finely chopped cabbage with one cup each copped onion, cel-ery, green cucumbers or green toma-toes. Sprinkle with sait, let stand over night, drain and mix with one-fourth cup mustard seeds and three table-spoons olive oil. Fill the prepared pep-pers, put on the covers and the or sew them neatly with thin twine. Place the peppers in a preserving kettle, cover with cold vinegar, let stand over night. Next day drain off the vinegar, repeat and pour over the peppers, Let stand over night again. Pack in layers in a stone jar or in glass jars, cover with the reheated vinegar and cover. Let stand six weeks before using. For sweet mangoes use three or four

For sweet mangoes use three or four ups sugar to one quart vinegar. cups sugar to one quart vinegar. Pepper mangoes No. 2—Prepare the peppers as in No. 1. Use either of the following fillings, sew or tie on the covers, place in jars, cover with vin-egar, seal and keep in a cool place. Small nutmeg melons or large peaches may also be used for mangoes with the some fillings.

peaches may also be used for mangoes with the same fillings. Filling No. 1—Chop fine one large, firm head of cabbage. Soak in "brine to float an egg" over night. Drain and mix with one-half pound chopped seeded raisins, one-half pound sultanas, one-half pound mustard seed, one-half pound celery seed, three cups grated horseradish, one cup small green nas-turthum seeds (if available), one-half cup finely sliced green glnger root (if cup finely sliced green ginger root (if available), one-half ounce turmeric, one cup olive oil, one cup sugar, one cup chopped pickled cucumbers, one

cup chopped pickled cucumbers, one-half grated nutmeg. Filling No. 2—Four large ripe to-matoes peeled and chopped, one pint chopped celery, one pint chopped green tomatoes, one cup chopped green pep-pers, one cup grated horseradish, three tablespoons mustard seeds, 1½ table-spoons sait. Sprinkle the chopped vegetables with the salt, let stand over night, drain and mix with the horse-radish and mustard seeds. This also makes a good relish if covered with vinegar, with or without a little sugar. Pepper salad—One quart each sweet red peppers, green peppers, white cab-

hage, celery, onions, green tomatoes, underripe red tomatoes, measured affer chopping, one quart corn cut from the cob, four tablespoens mixed mustard,

WOMEN WHOLEAD THE WAY BY MARIE DILLE.



The Plan Is as Follows, Say for \$15 Watch Our \$25, \$35 and \$50 Plans Are Similar 10c.....1st week | 10th week....\$1.00 20c.....2d week 11th week... 1.10 30c.....3d week | 12th week... 1.20 40c.....4th week 13th week... 1.30 50c.....5th week | 14th week... 1.40 60c.....6th week | 15th week... 1.50 70c.....7th week | 16th week... 1.50 90c.....9th week | Total.....\$15.00 | notice it.



TERMS

Also beautiful Solid Gold Ladies' Bracelet Watches, artistic and elegant, small and dainty, for \$25-On Easy Terms This is remarkably low in price.

Also Good, Reliable Watches of All Makes, \$15, \$19 and upwards under the same plan. I have one of the largest stocks of Watches in the Northwest to select from.

Every man and woman can afford to buy a good Watch on our movie plan. MOTHER, here is a chance for you to buy a Watch for your husband, son or 80c.....8th week | 17th week... 1.50 | daughter for Christmas, and you won't

Young Man, there are a few things that stamp the gentleman in you. One is a good Watch. This is an opportunity for YOU! Don't carry a tin watch, but be the customer of a reliable jeweler.

STAPLES, THE JEWELER 162 First Street Near Morrison

"BILLS A FOOT HIGH!

to one another they are together less frequently as other friends might be. Mrs. Ellis has been self-supporting since the age of 1s. She believed that there should be nothing in the mar-riage relation to which one need sac-rifice freedom or independence, and her own happy experience has proved the truth of her theory as far as she per-sonally is concerned.

wears hers short. When a few years ago she arrived in America from her home in a suburb of London, England, American women listened to the doctrines of Mrs. Ellis with a keen interest. Practically all who met her indicas, but all who saw her were impressed with the effects of freedom upon Mrs. Ellis as an indi-vidual. Fall Togs right now, I mean? Fifty-five Summers and Winters have

"No? Well, that's something Til have Fifty-five Summers and Winters have come and gone since Mrs. Ellis was forn, but she is not 55 years old, neasured by the present standard. In her happy outlook on life she might be 18. In her wisdom centuries could be a sumer wisdom centuries could be a sumer by the present standard. In her store for Men and Women, where you'll find elegant suits and overcoats conomically priced.



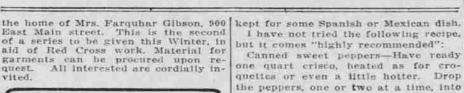
Dr. E. C. Underwood says that there is no expression of neuralgia which is more dis-tressing than that known as Sciatica. The cause of this condition is usually exposure to cold and dampness. One of the most common causes is rheumatism, indeed this is so often the cause that some writers in-clude sciatica among the varieties of rheu-matism.

The solution of the constant of the varieties of their matism. The treatment includes remedies to counteract the cause of the disease, as well as measures looking to the relief of pain. The treatment may be employed, two whatever treatment may be employed, two things must be borne in mind—the patient must be kept as free from pain as possible. One or the way 1 found things when 1 came back from 'vacationing' this month. Say, 1 wonder if you know the 'way

## **RECIPES OF OUR PIONEER MOTHERS**



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residents of the Old People's The The residents of the Old People's Home enjoyed a delightful concert Friday, when they were entertained by a party of young people including the orchestra of the Albina Home-stead School, elocutionists and musi-cians led by Mrs. C. M. Kiggins and Mrs. Ella B. Jones. Miss Luce, a resi-dent of the home, added to the pleasure of the occasion by rendering several selections. selections.

The Gaelic Dancing Club will give their opening dance for this season in Hibernian Hall, 340 Russell street,

Thursday night, October 7. Scout Young Auxiliary to the Spanish-American War Veterans will give a card party today in their rooms in the Courthouse. Playing will begin promptly at 2:30 o'clock. All friends of the organization will be welcomed. The party is not for the membership exclusively. The hostesses for the affair will be Mrs. George Baldwin, Mrs. H. will be Mrs. George Baldwin, Mrs. H. J. Kelly, Mrs. Delia McKinnon, Mrs. Hardman, Mrs. J. Vessey, Mrs. Van Overn and Mrs. S, Klingensmith, Punch will be served and there will be prizes. The proceeds will be used to buy ma-terials for the "bag bazaar" which will be held later in the season.

Miss Marguerite Thompson is visit-ing her aunt, Mrs. H. J. Lawler, in San Francisco, and is being entertained delightfully. Miss Thompson is a popular member of the Iryington set, and also popular in San Francisco. Her cousin Miss Rita Vranizan, presi-dent of the Delta Gamma chapter of the Phi Alpha Kappa sorority, will give a large and formal party this week for the visitor. delightfully. Miss Thompson the visitor.

The Junior Order of Moose will give a skating party at the Oaks Rink Friday night. Fatrons and patronesses for the event are Mr. and Mrs. P. L. Proctor and Mr. and Mrs. George Funk. The committee are: Clare Bay, M. W. Caeby, Harry Boyd. Jonas Folen, Floyd Gliman, Earnest Tannler and Harry Archibald.

Mr. and Mrs. W. A. Laidlaw, of San Diego, who formerly lived in Fortland are visiting here for a week or more. They are the guests of their niece, Mrs. T. A. Rutherford, of Irvington. the reading.

Mr. and Mrs. Jerry Newman and Mr. and Mrs. J. A. Vaness, who have been passing the Summer in their attractive home at Seaside, returned last week to Portland and are domiclied in apart-ments at Trinity place. Later they are planning to sail for Honolulu, af-ter attending the fair in San Fran-Officers and guard of Golden Rule Review, No. 17, Lady Maccabees, will meet tomorrow night at 8 o'clock for

street.

Mr. and Mrs. Pen Holman and chil-ren will occupy Mrs. Margaret B. iddle's residence on Marshall street for the Winter.

Mrs. Guy M. Standifer left last week for San Francisco to pass a few weeks with her parents, Mr. and Mrs. George Boschke.

The regular sewing society of George Wright Relief Corps will meet at the home of Mrs. O. E. Bloss Friday from 10:30 to 2 o'clock. Take W.-W. car to Twenty-ninth street, south to flag.

Twenty-ninth street, south to flag. Mr, and Mrs. J. Rudelson, of Tacoma. announce the engagement of their daughter. Miss Hazel, to Alva B, Leve, of this city. The wedding will take place the latter part of December. On Thursday afternoon, from 2:30 until 5 o'clock, a tea will be given at

spoon. Fill up again to overflowing, with boiling water, adjust the covers, and boil again 15 minutes. Tighten Bodley. the covers, remove, invert and cool. Wrap in blue paper for storage as

Chapter C. P. E. O., will meet at the home of Mrs. J. N. Harney, 915 East Decatur street, St. Johns, Friday at 2 o'clock for a business meeting. Rollcall will be by name and quotation from book read during the Summer. The usual scelet hour, will conclude the above. isual social hour will conclude the

meeting.

One of the most interesting proone of the most interesting pro-grammes in the history of the Holla-day Parent-Teacher Association was given Friday afternoon. Plans for the Junior Exhibition were laid and the activities of the year discussed. The committee work has begun in earnest. Mrs. W. I. Swanke presided. tender. Pack into sterilized jars, fill to overflowing with the water in which they were cooked, adjust sterilized cov-

Peninsula Park Lavender Club will meet in the Field House Thursday af-ternoon to plan for the coming season. An out-of-door picnic was planned for the last meeting, but rain necessi-tated an informal meeting indoors in-stead. The enthusiasm shown during a discussion of plans for the Winter promises many interesting meetings. ed by the method given in the "An-swers to Correspondents" column last week, under "Salted Beans." An Italian method of salting peppers

is to stem, seed and halve them, and put them in layers with an equal quan-tity of halved green tomatoes, with a The Woman's Auxiliary of the North Portland Commercial Club will hold an important business meeting today in the North Branch Library.

The Women's Baptist Missionary Union will meet today in the Univer-sity Park Baptist Church at 10:30 A. M. Take St. Johns car to Fisk street. . . .

Llewellyn Parent-Teacher Association will meet tomorrow. Irvington association, also, will hold an interesting session.

BY LILIAN TINGLE.

The current literature department of the Portland Woman's Club will hold the first meeting and luncheon on Thursday in the home of Mrs. Robert Inman, 400 East Twenty-second street North. Mrs. Charles M. Scott and Mrs. Charles S. West will be assistant

Another method is to prepare the peppers as in "canned" peppers number 3, but instead of the boiling water use Charles S. West will be assistant hostesses. Mrs. Cora Puffer will give . . .

Isaac Swett will address the Women's Political Science Club today at 3 o'clock, in room A. Library, on the "Problem of the Unemployed." The mangoes," stem and seed them only, instead of cutting off the tips and split-ting, and save the stem end for "covers." Pepper hash mangoes-Four cups chopped cabbage, three cups chopped

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Mrs. Havelock Ellis, "The Woman Who

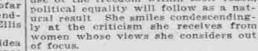
clear and blue with laughter lurking in their depths. Her step is free and buoyant as a child's, but she speaks Has Found Freedom." MRS. HAVELOCK ELLIS, "the woman who has found freedom," makes MRS. HAVELOCK ELLIS, "the woman who has found freedom," makes the 20th century idea of modern woman

Canned peppers No. 3—Remove tips, stems, veins and seeds. Place in "brine to float an egg" for four hours. Split the peppers lengthwise, or place one inside another, so that they will roll up and fit tightly into the jars. Place in a wire basket and crock ten min.

flourish in the sunlight, absolute truth alone is the solution of all difficulties and that honesty combined with con-tinued economic independence is the cure of divorce. Mrs. Ellis views with good-natured tolerance the futile struggle of the English suffragette. She declares that when women make use of the freedom within their reach. In a wire basket and cook ten min-tutes in salted water, then plunge into cold water to preserve the color. Place again in boiling water and cook until ent in an age of co-operation, Mrs. Ellis se of the freedom within their reach as anyone can be absolutely independ-ent in an age of co-operation, Mrs. Ellis has attained her ideal. iral result

to overflowing with the water to overflowing with the water they were cooked, adjust sterilized cov-ers and seal at once. Invert and when cold tighten the covers if necessary. This method is a little more "chancy" then the other two. The process of the covers if necessary. This method is a little more "chancy" then the other two.

home near his abode. She continues to be self-supporting and at times she visits her husband at his bachelor apartments or he visits her. Occasion-ally they take "honeymoon" trips over Europe and America, and when they find themselves growing monotonous



## House at Elma Thought Fired.

ELMA, Wash., Sept. 27.-(Special.)-In a fire, indicated to be of incendiary origin, a house belonging to Earl Per-sons, in the west end of town, was destroyed yesterday.

Wallowa Boy Gets Second Prize.

WALLOWA, Or., Sept. 27 .- (Special.) -Harold Purdin, the 10-year-old son



#### Any Lens Replaced, or Any Prescription Filled in SIXTY MINUTES

-It is not what you pay for your glasses—but the service they render you that measures the economy of the purchase.

-Cheap glasses are worse than useless -not only do they fail to serve their purpose, but there is danger of permanent injury to your eyesight.

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-If at any time within a year your oculist orders a change, we'll make it without charge.

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ot measure her age. Her eyes ard

of the field. It is interesting to note that Lydia E. Pinkham's Vegetable Compound, the most successful remedy for female lifs we have, was originally "You can buy your suit ON CREDIT here, Russell. That's the ideal Just a little down and a convenient amount by the month. It's really a cinchyou don't notice the installment payments, whereas the lump sum would ripple you for months.

frequencies for none use from one of these recipes. Its fame has now spread from shore to shore, and thousands of American women now well and strong claim they owe their health and hap-piness to Lydia E. Pinkham's Vegetable Compound.—Adv.



**OREGON STATE FAIR** 

Fair Grounds (Salem)

Every Day This Week

Schedules Returning Going Ly, Portland Union Depot 8:30 A. M. Ly, Salem. 4:25 P. M. Arrive Fair Grounds .... 10:35 A. M. Lv. F. Gr'ds 4:40 P. M. 

# \$9.00 From Portland to Fair Grounds and Back

Tickets on Sale Daily to Oct. 2d. Final Return Limit Oct. 6th.

# Exciting Races Every Day

Read Programme and Make Your Plans to Attend.

## Program-Special Days

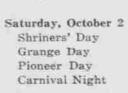
Tuesday, Sept. 28 Woman's Day Good Roads Day

Press Day Scandinavian Day Oregon Manufactu'rs' Day

Wednesday, Sept. 29 Salem Day State Societies' Day

Camper Night Willamette Valley Night Thursday, Sept. 30

Portland Day Transportation Day Elks' Night



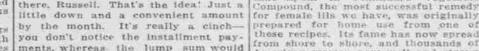
Friday, October 1

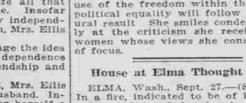
Further particulars at City Ticket Office, 80 Sixth street, cor. Oak, Union Depot or E. Morrison Depot.

Telephones, Broadway 2760, A 6704.



"Here, write down Cherry's address -you'll be using it-389-391 Washingon street, in the Plitock block."





itity of naived green tomatoes, with a sprinkling of salt tetween the layers, and a cloth, a board and a weight on top. A brine forms which preserves the peppers. They must, however, be kept below the brine or they will mould. The cloth should be washed every week. Freshen over night in cold water when wanted for use, flour and fry with the tomatoes. Green or red peppers pickled-Wash he peppers, remove the stems and eeds, then cut in thin strips, round and ound, using scissors. Cover with ound, using scissors. Cover wit oiling salted water, let stand five mir

utes then plunge into cold water for ten minutes. Pack closely into jars. Boll together vinegar and sugar for 15 minutes, using two cups sugar to one quart vinegar. Pour this, while hot, over the peppers. Seal and keep in a cool place.