

SOCIETY NEWS

BY GERTRUDE P. CORBETT

SINCE Halloween inconveniently falls on Sunday this year, the celebrations attendant upon the gala holiday will be held tonight and Monday. Countless parties, practically all of which will include dancing, have been arranged for both evenings. The season is particularly well adapted to safety, the novelties offered in the shows making the problem of decoration a simple one. The spirit of the season again takes hold on everyone, and merriment will be the order of the day way into next week.

One of the notable events of yesterday was the dinner party presided over by Mr. and Mrs. J. C. Edwards, honoring Mr. and Mrs. Phelps Montgomery, of New York.

The largest affair to claim the attention of society today is the old-fashioned Halloween party at the Waverley Country Club and the paper chase at the Portland Hunt Club this afternoon. This affair always attracts a number of society folk who are devotees of the sport, many motoring out to the start and finish and stopping for tea at the attractive club.

Morris Bien, of Washington, D. C., was guest of Mr. and Mrs. Leo Selling on Sunday.

The Portland Lassell Club will hold its luncheon today at the University Club.

An attractive informal Halloween dancing party will be given by the Nortonia Hotel for its patrons and their friends tonight.

Among the preparatory school activities of the season, the Halloween revue to be given by the girls of the committee this evening is attracting considerable interest.

The main ballroom of the Multnomah Hotel will be utilized for the affair and special care has been taken to make the decorations of a pleasing and unique nature. An orchestra specializing in the modern dances will play. Refreshments will be served in the tea room.

The committee has worked hard to make the "revue" a charming and delightful affair. Those who are helping to make it a success are: Edwin Stowbridge, Mary Dunbar, Carl Casak, Gladys Andersen, Jack Wright, Christine Parrott, Stephanie Strain, Thelma Richards, John Platt, Beach Crofton, Lowell Faget, Marion Groebel, Lowell Kern, Margaret Mansfield, Burdett Emery, Stanford Andersen and Clara Sharp.

POPULAR BELLE WHO IS ONE OF THE SPONSORS FOR HALLOWEEN REVUE THIS EVENING.



Miss Marian Groebel. GROEBEL-PICTURE

Federated Musical Clubs of Seattle, in the guest of Mrs. W. W. Deisinger, 351 Ivy street. She will visit in Portland for two weeks and will be the guest at several club and social affairs.

A company of Camp Fire Girls has been organized in the First Presbyterian Church, under the guardianship of Miss Agnes Plummer. The girls meet at 3:45 every Thursday for study and work and a busy winter is planned. Membership is open to all girls between the ages of 14 and 17, who are seriously interested in this large movement and are willing to assume the obligations included in the terms of membership. The meeting on Thursday will be held in room F, on the first floor of the church house, 484 Alder street. Miss Plummer has just returned from a trip to California and has a number of new plans to put into operation among her girls.

Miss Pearl Kirk gave a pleasing reading at Central Union meeting on Wednesday. Central Women's Christian Temperance Union has adopted the plan of forming a supporting members' club, which will include the added activities that are planned for this year.

Mrs. Lee Davenport gave a helpful address to the mothers of the Buckman School children recently, offering suggestions and telling interesting anecdotes.

Mrs. D. A. Epstein, accompanied by her niece, Miss Edith Abrahamson, left for Seattle and Juneau, Alaska, last week.

Rev. Robert Abrahamson returned last week from a trip to Marshfield, Or.

Miss Constance Piper accompanied Mrs. Jomelli yesterday to Salem, where she gave a concert under the auspices of the Orpheus Club of Salem last night at the Opera-house. They will return to Portland today.

Mr. and Mrs. Robert J. Power (Carmel Sullivan) are being showered with congratulations upon the arrival of a daughter on Monday evening.

The second of the delightful and artistic chamber concerts will be given this evening at the Art Museum. This concert consists of a Brahms trio and one by Bossi. Mrs. Pipes and Mr. Hutchinson will play the Schutt suite.

A delightful affair of the week was the 500 party on Thursday for which Mrs. William Brundell was hostess. Those invited were: Mrs. Mary Evans, Mrs. N. S. Spinney, Mrs. A. Johnson, Mrs. Benjamin Reeves, Mrs. Dilly, Miss Nellie Orton, Mrs. F. M. Kandle, Mrs. E. J. Jorgensen, and Miss Belle Brown.

Mr. and Mrs. Samuel Rosenblatt are at home after a protracted stay in San Francisco.

Miss Flora Rosenblatt is now at home after a two weeks' stay in San Francisco.

Mrs. Isahel Sichel has returned from a two weeks' stay in San Francisco.

Mr. and Mrs. G. B. Bluteaux have started on a three months' tour of California by motor. They expect to revisit the fair about November 1 and also visit the San Diego fair.

Wednesday, November 13, is the day chosen for the annual exhibition and tea of the Portland Branch of the Needlework Guild of America. The exhibition and tea will be held in the Unitarian Church as in previous years, and the event is being eagerly anticipated. The directors of the different districts request the members of the Guild to send their contributions this week to the directors to whom they are responsible.

The members of the Theosophical Society will give an Oriental novelty entertainment in Christensen's Hall (Yamhill and Eleventh streets) next Tuesday night, November 2.

Princess Rahne Raider, the Syrian, will give a discourse on her native land, entitled, "Syria, the Pearl of the Orient," which will be followed by the serving of Syrian refreshments, Turkish coffee and beclaria (Syrian pastry). The young girls serving the refreshments will be clad in the customary costumes of the serving class of that country.

Original Oriental novelty songs will be a feature of the evening's entertainment. This unusual entertainment promises to be popular, especially to those interested in the Orient.

Mrs. E. B. Dudden, president of the

To stop dandruff and loss of hair

Shampoo with hot water, rubbing thoroughly into the scalp the rich, creamy lather of

Resinol Soap

so as to soften and stimulate the scalp, to remove the dead skin and cells, and to work the soothing, healing Resinol balsams well into the roots of the hair. Rinse in gradually cooler water, the final water being cold. Dry the hair thoroughly, without artificial heat. This simple, agreeable method almost always stops dandruff and scalp itching, and keeps the hair live, thick and lustrous.

Resinol Soap leaves no stickiness or unpleasant odor in the hair. Used regularly for the toilet, it clears and freshens the complexion wonderfully. Sold wherever toilet goods are carried. For free sample, write to Dept. 5-P, Resinol, Baltimore, Md.

pair. They resemble dainty white bantams.

DOMESTIC SCIENCE

BY LILIAN TINGLE.

MEDFORD, Or., Oct. 29.—Will you kindly publish in The Daily Oregonian a recipe for chicken tamales? Thank you very much.

MRS. C. N. Tamales differ as much as "pie." Each of the following recipes was given to me as "genuine Mexican." I have not tried any of them. My advice would be to adapt the mixture to your taste. You can obtain any degree of scorching heat by the use of tabasco sauce, if the recipe given are not hot enough.

Tamales No. 1.—To prepare the corn shucks: Cut or chop off each end of the whole shuck, open up and clean it of hairs or silk, put into water and soak for about one hour, separate and size them; they should be about six or seven inches long and two or two and a half inches wide.

To prepare the meat: Put into a one-gallon vessel one pound of beef and one pound of pork, add water to the top, salt, a few buttons of garlic and a medium-sized onion cut into quarters. Boil very slowly until meat is tender, chop together, together with very fine. Heat in a frying pan over hot plate a cup or more of lard, put into this a few buttons of garlic and onion, cut into quarters, fry for a few minutes, add onion and garlic and remove them. Add meat and fry five minutes, stirring constantly, add half pint of broth in which meat was cooked, four tablespoons chili powder and salt to taste, cook 10 minutes longer, stirring all the time, add flour enough to thicken.

To prepare the dough: To two quarts of tamale meal add broth enough to make thick dough, add half pound of fat, a few buttons of garlic and a teaspoon of chili powder. Work well together, adding more broth until dough is rather thin.

To prepare the tamales: Lay layer of dough on husk about four inches long, one and a half inches wide and one-eighth inch thick. Spread the meat paste, spread one spoonful of the prepared meat, roll like a cigarette and fold small end of husk, place them folded end in, in the steamer, cover with cloth and steam two hours. Always serve hot. This recipe will make about 100 tamales.

Tamales No. 2.—Simmer fowl until tender, season with salt while cooking. While hot remove the bones and skin, chop the meat very fine, adding finely minced garlic, salt and cayenne to taste. Have ready a thick paste, made of one cup of corn meal, one cup of water, one cup of oil, one cup of lard, one cup of cornmeal in boiling water, seasoned with salt and cayenne. Have ready also the inner husks of corn, six inches long after both ends are trimmed off, well washed in boiling water. Shape the minced meat in rolls and enclose in the seasoned corn paste. Roll each roll in corn husks tying the ends firmly. Add two or three Mexican peppers to the liquor in which the chicken was cooked and boil the tamales in it 15 or 20 minutes.

Tamales No. 3.—Prepare a fowl, two cups corn paste and husks as above. Add to the minced fowl one-half pound chopped seeded raisins, one-half cup stoned and cut-up olives, one young red pepper, two tablespoons lemon or lime juice, one teaspoon sugar, two tablespoons chopped onion, four large cloves of garlic, chopped (or garlic to taste), salt and cayenne or tabasco sauce to taste. If liked soak six dried red peppers in hot water, scrape the pulp and add it to the mixture, rejecting seeds and skin. Add six hard-boiled eggs, chopped. Enclose in the stiff, well-seasoned corn mush and husks as above and cook one hour in chicken broth.

Tamales No. 4.—Three cups finely chopped chicken meat, six sweet red peppers, one-quarter cup chopped onion, one-half cup vinegar, one cup tomato pulp, one hard egg, six chopped olives, one clove garlic, pulp from two dry peppers, salt and cayenne to taste, two times stiff cornmeal mush. Soak the peppers and onion one hour in the vinegar before adding to the other chopped ingredients. Shape like cro-

quettes, adding a little cornmeal if not stiff enough. Enclose in the mush and corn husks as above and steam three hours. Dry in the oven five minutes.

11,798 DRESSINGS SHIPPED

Committee of Women Sends Supplies to Wounded in Hospitals.

At the close of the third week of its work, the surgical dressings committee, which meets on Monday, Tuesday and Wednesday in the Hotel Multnomah, reports that 11,798 surgical dressings have been prepared, packed and shipped for the wounded men of Europe.

The third supply was packed Friday morning in cases provided by Lipman, Wolfe & Co., who also sent James Christopher to handle the work. The committee has had the hearty co-operation of the Hotel Multnomah management and the employees and of the public. More than 150 women are making bandages and dressings. The

committee is anxious to get more donations of domestic raw cotton and gauze. In the last shipment there were 300 slings, 50 T-binders, 350 oakum pads, 310 17-inch handkerchiefs, 44 gauze bandages, 200 gauze drains, 2950 wipes, 675 flat dressings (large), 160 flat dressings (small), 200 abdominal bind-

ers, 7 gauze packings, making a total for the week of 5404 dressings. Donations may be sent to the Hotel Multnomah, care surgical bindings committee.

Africa has 276 spoken languages and dialects.

Jewelers' Competition Sale!

Forced by competition to protect and hold my trade, I am going into this Jewelers' War ready to slaughter prices such as the Portland public has never known before.

Owing to my very late decision to put on this Sale, we have had no time to put special price tags on articles, but I want to assure my friends and customers and the public in general that prices quoted at this Sale (this includes all of the new holiday goods) are in many lines at wholesale cost.

Don't delay, come early, the other fellow may holler quit and the slaughter end but you'll find me in this fight to the finish.

Note the Reductions

- All Gold Jewelry 1/4 off
- All Watches 1/4 off
- Sterling Novelties 1/3 off
- Vanities and Mesh Bags 1/3 off
- Sterling Hollowware 1/3 off
- Sterling Flatware 15 to 25% off
- All Diamonds 10 to 25% off
- Plated and Sheffield Silverware at Absolutely Cost
- Cut Glass at Cost
- Clocks at Cost
- Umbrellas at Cost
- Toiletware at Cost

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Leading Diamond Dealer in Oregon

283 Morrison St., Bet. 4th and 5th St.

GOOD THINGS IN THE MARKET

PROBABLY everything that Summer has to offer us has come, and now that brown Autumn is spreading her store, the newest arrivals from her horn of plenty are Jumbo walnuts—of the new 1915 crop—from Dundee (not far from Portland), at 35 cents, and Eastern sweet chestnuts at 50 cents a pound.

Fresh, bright strawberries, at 20 cents a box; cranberries, 15 cents a pound; huckleberries, two pounds for the same price; pomegranates, 5 cents each; quinces, a nickel a pound.

Ground cherries, three pounds for a quarter. Green and black fresh figs, 20 cents a dozen. Pineapple, 8 cents a pound. Bananas, 15, 20 and 25 cents a dozen.

Persimmons, 50 cents to \$1 a dozen. New-crop walnuts, 20 cents a pound. Oranges, 15 and 20 cents a dozen. Lemons, 10, 15 up to 20 cents.

Alligator pears, 50 cents each. Cassavas, 15, 20 and 25 cents each. Large dark Moroocco grapes are 40 cents each; California, two for 15 cents.

Only a few peaches are left of one or two varieties, which mostly retail at 10 and 15 cents for a dime. Grapes are still plentiful, but with the certainty that they will shortly wane before apples.

Large dark Moroocco grapes are 40 cents a basket; Oregon Concord and Tokay, 25 to 30 cents.

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A new apple this week, the Golden Grimes, is in market at 15 cents a dozen. A consignment of very choice Winter Banana apples from Hood River are 50 cents a dozen; other stock down to 20 cents.

Lohman Sweet, a green apple for preserving, are 10 cents for four pounds, in peach baskets.

From Oswego come King apples at \$1 a box delivered. These can be located in the Carroll public market; others \$1.15 a box, 25 cents a dozen.

Very nice Bellflowers are 20 cents a dozen, and Jonathans, 15 cents.

Shapely Angela Beauty pears are 15 cents a dozen. Bartlett, 10 cents, and Russet five for a dime.

The display of apples in boxes is well worth a visit to the stores and markets.

In the vegetable market the latest corner is new crop asparagus, at 50 cents a bunch, grown in Imperial Valley, California.

Cauliflower, which shows up larger and whiter each week, is 10, 15 and 20 cents a head. Cabbage is 5 cents for a very respectable head, and six small ones can be bought for a dime.

Red pickling cabbage and the curly variety are each two for 5 cents. Brussels sprouts 10 cents a pound. Hubbard and Summer squashes are 5 cents each.

Evergreen corn is still offered at 20

and 25 cents a dozen; string beans, two pounds 15 cents.

Sweet potatoes, 2 cents a pound; Burbanks average 50 cents and \$1 a sack to \$1.15.

Local mushrooms, 25 cents a pound. Artichokes, two for 15 cents and three for a quarter. Oyster plant, 5 cents a bunch.

Fancy celery hearts, 25 cents a bunch. Endive, three heads 10 cents. Swiss chard, 1 1/2 cents a pound. Spinach, three pounds for a dime. Mustard green, two bunches 5 cents.

Okra, 15 and 20 cents a pound. Egg plant, two pounds 15 cents; red, 5 cents a pound. Wax beans, two pounds 15 cents.

Tomatoes, 5 cents a pound 15 cents a basket; green, 35 cents a box. Horseradish, 15 cents a pound.

Long, white Winter radishes, 5 and 10 cents each. Watercress and celery, 5 cents a bunch. Lettuce heads, two, and leaf four for a nickel.

Carrots, in peach baskets, 5 cents a basket. Cucumbers, 1, 5 and 10 cents each.

Garlic, 25 cents a pound. Dried onions, four pounds for a dime. Leeks, three bunches, 5 cents.

Large pumpkins, for Halloween, 20 and 25 cents each.

In the fish market halibut is scarce and has advanced to 15 cents a pound, the price also of mackerel and young salmon.

Chinook salmon is 10 and 12 1/2 cents a pound; silverides, 10 cents. Sturgeon 20 cents, or two pounds for 35 cents.

Rock and black and tom cod from Astoria, are each 12 1/2 cents a pound. Ink fish, or squid, is also 12 1/2 cents.

Catfish, 20 cents a pound; sand dabs, 15; flounders and ocean smelt, each 10 cents a pound.

Crabs, 15, 20 and 25 cents each; lobsters, 35 cents a pound.

Olympia and Eastern Toke Point oysters are 45 and 50 cents a pint, 25 cents a half pint. The large Eastern oysters are also sold at 30 cents a dozen.

Hardshell clams, 4 cents a pound. The delicatessen stores are stocking up and a large variety of sausages are on hand, among them Eastern "dairy farm" sausage from Wisconsin, at 40 and 45 cents a pound.

Mosaic, 60 cents; liver sausage, 40, and knockwurst and Frankfurter, 30 cents a pound. Spiced Chinook salmon, 25 cents a pound.

New York sage cheese, 35 cents a pound, is new, and imported Swiss, in round boxes, at 75 cents each.

One of the leading stores has just received a new blend of Mocha and Turkish coffee, at 45 cents a pound, which is most aromatic.

In the poultry market: Hens, 20 cents a pound; Spring chickens, 25 to 35 cents; ducks, 25; geese, 20, and turkeys 35 cents a pound. Jumbo squabs, 50 cents each.

Butter, 75 and 80 cents a roll, 40 cents a pound.

"Day-before-yesterday and yesterday's eggs," 45 cents a dozen.

Selected eggs and fresh duck eggs, 50 cents a dozen.

Guaranteed Oregon ranch eggs, 35 cents a dozen.

White Maltese hen pigeons, \$3 a

dozen.

WOMEN'S CLUBS

By EDITH HIGHT HOLMES

THE Society of Oregon Artists will meet on Monday at 8 o'clock in room E, Library, to arrange for the Fall exhibit which will open on November 27. Miss Mary Edith Gregors will entertain the members with an address, in which she will tell of her experiences in Europe at the beginning of the war. All members are requested to attend. The society numbers among its membership some of the Portland artists and art lovers, among whom are several prominent clubwomen.

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Halloween revue tonight at Multnomah Hotel.

Chamber Concert at Art Museum tonight.

CALENDAR FOR TODAY.

Society.

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Government Inspected.
Appetizing—Delicious—Satisfying

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ODDS AND ENDS
Small-sized

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\$1.00 and \$2.00
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Grand Prize, Panama-Pacific Exposition San Francisco, 1915

Grand Prize, Panama-California Exposition San Diego, 1915

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Baker's Cocoa

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It has the delicious taste and natural color of high-grade cocoa beans; it is skillfully prepared by a perfect mechanical process; without the use of chemicals, flavoring or artificial coloring matter. It is pure and wholesome, conforming to all the National and State Pure Food Laws.

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Crescent Baking Powder

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