

SOCIETY NEWS

BY GERTRUDE P. CORBETT

CRAMMING and attractive Miss Crystal Hyland, who is being entertained since her return to this city from the South, was again the honor guest for two affairs of yesterday. In the afternoon Mrs. O. M. Clark presided at a charming luncheon at the home of Mr. and Mrs. Ira F. Powers, in Riverside, who were hosts for a charming informal dinner party, dinner on the bridge deck. The room was adorned with an artistic arrangement of chrysanthemums and other blossoms of various colors, orange and brown and greenery, similar flowers being used on the table. Covers were placed for Miss Hyland, Miss Margaret Hader, Miss Margaret Lewis, Miss Hildred Higman, Graham Glass, Frederick Kithia, G. Shea, Carl Huston and the hostess.

PORTLAND GIRL whose wedding was announced yesterday, when engagement announcement was expected.



MRS. O. E. DURKIN. — Photo by Hushnell.

The latest addition to the dancing club is the Thursday Evening Dancing Club, which has been organized among the entire set of local society, and has the patronage of leading matrons. The club will give a series of five dances in Hotel Benson, the premiere on December 2, followed by one on January 15, February 19, March 2 and closing with a special one on April 27.

Patronesses for the series are Mrs. Henry Lane, Mrs. Betty, Mrs. Gordon Pugh, Mrs. Charles Edward Gordin, Mrs. David Taylor Honeyman, Mrs. Clara Hunt Lewis, Mrs. E. C. Lewis, Mrs. Andrew D. Lewis, Mrs. Hildred Higman, Graham Glass, Frederick Kithia, G. Shea, Carl Huston and the hostess.

Mrs. Clark's wedding was an informal affair at Hotel Multnomah, at which Miss Zola Hitchcock, also a bride-elect, shared honors with Miss Hyland.

Mrs. Jessie Gunnell Shaw, a charming and attractive matron of Denver who has been visiting in this city for a few weeks, was the honor guest for a charming bridge party given Monday afternoon by the visitor's mother, Mrs. Shaw and sister Miss Katherine Gunnell. Tea followed the conclusion of the game, and some time later envelopes were presented to the assemblage containing the announcement of the engagement of the honor guest to Fred Byron Taylor, for which she is associated with the O-W-R & N. Co. in this city.

A charming feature of the party was the number of selections given by Mrs. James Morris and Mrs. Harry M. Wade.

The rooms were attractively decked with yellow chrysanthemums and red and white guests were asked to make up four tables of cards.

Mrs. Shaw expects to leave for her home in Denver Friday, and the wedding will be an event of next year, probably before the summer.

Never has a Portland function created such widespread interest as the big benefit skating party at the Ice Hippodrome, Friday night. It is known through many of the surrounding towns and all over Portland as college night and is hailed with much acclaim.

Flora Jessop, Miss Laura Hansen, Miss Louise Garrison, Miss Emma Wackrow, Miss Harriet Leach and Miss Lois and Louise Hatfield.

Mr. and Mrs. Curtis Simmons returned the last of the week from San Francisco, where they attended the Exposition. Mrs. Simmons was en route home from an extended visit in Michigan and Texas.

A wedding of interest to many Portland people is that of Miss Iva Boldman to Ross Copeland, at Spokane, Wash., on November 22, as both are Portland people and have many friends here. The couple will make their home for the present at Spokane.

The members of the Overlook Dancing Club were guests of Mr. and Mrs. C. W. O'Brien Monday evening for "408." High honors went to Mrs. Farway and A. L. Davies. Mrs. Frank Schmitt and Mr. Ward won the consolation prize. Refreshments and a musical programme completed the evening.

The annual bazaar of St. Michael's and All Angels' Episcopal Mission, of Rose City Park, will be held on Thursday, December 2, in Rose City Park Clubhouse, Fifty-seventh and Sandy boulevard. The women of the guild will have on sale articles appropriate for Christmas gifts, also a candy booth, a booth for canned fruits, jellies, etc. A turkey dinner will be served from 5:30 until 7 o'clock. After the dinner entertainment will be provided.

Lincoln-Garfield Women's Relief Corps will give a card party at room 323, Courthouse, Friday evening.

Miss Alice Skiff, of Salem, who is visiting in Portland, will be the honor guest for an informal dancing party for which Mr. and Mrs. Richard Percy Knight will be hosts on Saturday evening at their home.

Cottrell Hall will be the scene of the annual Thanksgiving ball tonight and tomorrow night when the Troubadour and Cadillac clubs will unite and hold open house. There will be a prize walk and a contest and serpentine battle following the grand march. Turkeys and boxes of candy will be given as prizes.

The La Hoa Club will hold its annual Thanksgiving social tonight in Hibernian Hall, 248 Russell street. The committee in charge is composed of Miss Mollie McCarthy, Miss Milla Sullivan, Miss Mary Lawler, Miss Josephine Flynn, Miss Cecelia Flynn, Miss Margaret Whitney, Miss Anna Cody, Miss Josephine Butler and Miss Anna Donovan. The patronesses are Mrs. E. H. Dewey, Mrs. E. Hogan, Mrs. F. J. Smyth, Mrs. M. Limerick, Mrs. J. Foley, Mrs. M. Laller and Mrs. R. B. Day.

The first of the Arcadian dancing parties of the season to be held at the Hotel Multnomah ballroom will be given Monday evening. Christensen's Hall was the place originally announced for the dance, but arrangements were changed later.

ROSEBURG, Or., Nov. 22.—(Special.)—A marriage license was issued here today to C. R. Francis of Portland, and Miss Alice Lake of Riddle. The wedding will take place at the home of the latter's parents on Thanksgiving day. Mr. Francis is a Southern Pacific brakeman and lives in Portland.

The Evans Club will give its second stepping party Friday night, November 26, in Gervais Hall. It is destined to become the popular dancing club, as evidenced by the large crowd attending their initial dance a fortnight previous.

CALENDAR FOR TODAY.
Societies.
Ball-reception and masquerade, Laurelhurst Club, tonight, Hotel Multnomah.
Informal tea for Miss Ruth Gaszow, by Miss Evelyn Carey, this afternoon.
Dance, La Hoa Club, tonight, Hibernian Hall.
Myrtle Rose Club, dance, Christensen's Hall, tonight.

Then seize the gizzard, easily distinguished by its size and hardness and gently draw all out onto a sheet of newspaper. Reserve the gizzard, heart and liver, being careful not to break the greenish gall-sack in separating it from the latter. Then remove lungs and kidneys as already described.

Many cook books will tell you that the inside of poultry should be "not washed but wiped with a clean damp towel." This looks well in print, but in practice often results in a strotasting dressing. I prefer to use a little borax or baking soda in washing out the inside, finishing up, when the smell is perceptible, by rinsing under the flowing faucet and the use of a clean towel. Your bird is now ready for stuffing. Fill the body, but do not pack it tightly. Thrust a trussing needle (costs 10 cents and lasts a lifetime), then sew up the gash with a few stitches that can be easily seen, cut and remove before serving.

Before doing this, however, you may, if you like, insert some strips of fat salt pork or bacon between the flaps of skin of the drumsticks; a slice of the same may also be introduced in front of the breast along with some stuffing which, placed under the flap of neck-skin, previously mentioned, gives a fine plum effect. Turn the flap of skin down along the back and twirl the wings close the sides until the points across the back. Press the thighs close up to the wings. Pass a threaded trussing needle through the top of the breast, and draw the cord of the string at the back and bring it down, tying the ends of the drumsticks close on the tail, and giving the bird a firm compact shape that will tend to keep it moist and juicy, and make things easy for the carver.

Next take three or four tablespoons of butter or bacon fat, and mix with both, thoroughly worked with an equal quantity of flour and a little salt and white pepper. Lift the bird into the roaster and spread this mixture over breast and legs. Then rake a slice of salt pork, known as a "barde," and cover the breast. If you use a piece of fat, cut in two slices but not separated at the rind. This will probably fit the bird nicely; cut little slits in the fat to prevent its curling up. This "barde" both improves the flavor and prevents the drying of the breast meat, while the skin is nicely browned. With a good modern roaster the cooking is easy and basting is not required. Some roasters have a special arrangement by which the bird can be cooked breast downwards, giving it compact shape that will tend to keep it moist and juicy, and make things easy for the carver.

Three and a half hours will be not too much for a 16-pound turkey. The general appearance and color, and tendency to separate at the high joint are signs of its being ready. Keep it warm while you make the gravy, by thickening and seasoning the drippings in a pan. Usually it is wise to remove a little of the fat before doing so. Be sure there are no lumps of thickening or lumps of fat in the gravy. The king became so rich that he had to build large storehouses for his wealth of gold and precious stones and told them much of it would be theirs if only they worked to help him get more.

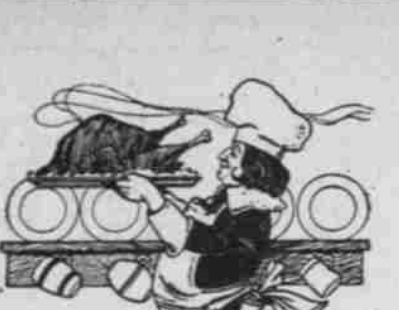
But this wicked and greedy king did not stop to think he should one day give a share of his wealth to the poor and the old. One day he called one of his wise men to him who had worked hard and given much wisdom to the king, and told him he did not need him any more; that he had no more use for him, and the wise man looked at him and replied: "No, there is no more I can give to you, but I have much that you have not taken from me and much that you do not possess. I have a strong skewer; give a half-turn and pull judiciously rather than strongly and the tendon will separate from the drumsticks without difficulty, to the great improvement of the latter.

Next cut off the feet and plunge them in boiling water. Dip also the dark-skinned stumps in boiling water, after which the outer skin can be peeled off like a glove. Leaving these stumps beyond the joint prevents the shrinking and shriveling up of the drumsticks and the exposure of dry bone as often seen. They may be severed before serving, leaving a clean, unburned joint.

Now give the bird a weak solution of borax or soda and scrub well with a clean brush. You will probably be surprised at the amount of greasy dirt which is on the skin at this process. Then, after drying, pour and rub on a little pure alcohol (not denatured or wood alcohol) and set it on fire. This will burn off the fat, and the method of singeing the bird, but if it is handled to singe it over the gas burner do so. If no gas burner is handy use a torch of paper in the "good old-fashioned" but rather dangerous way. Twist the neck below the head and cut off the latter. Draw the skin tight against the back of the neck and slit it down to the base. You can then lift aside the neck from the flaps of skin, push it back, break and cut it off short and carving easier, besides improving the gravy. Roasted on the bird the neck is often both dried up and unsightly. Separate the crop and windpipe from the skin and draw them carefully out, leaving a large smooth sheet of skin to stuff and turn under later.

Next turn to the tail and remove the all bag. If the bird is sent home ready drawn, all you have to do is to put liver, gizzard and heart into cold water, with the neck and skinned feet and make final investigations to be sure that the lungs and kidneys (lying close to the bones of the back) have not been overlooked. If you have to draw it yourself, the matter is still simple.

Make a slit just above the vent, being careful to cut through the skin only; put in your hand, keeping close to the sides of the cavity and work gently round to be sure all is loose.



Thanksgiving Dinner

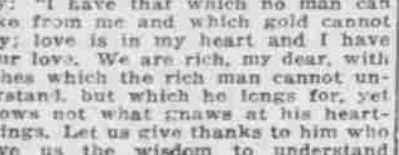
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The Place, "Ye Oregon Grille."



shining from her eyes as she looked at him for the first time.

Then the king heard the wise man say: "I have that which no man can take from me and which gold cannot buy. It is in my heart and I have given you love. We are rich, my dear, with riches which the rich man cannot understand, but which he longs for, yet cannot have. Let me give you the wisdom of strings. Let us give thanks to him who gave us the wisdom to understand hearts that can love and be kind, for we have thought of others and caused suffering to no one."

A great light seemed to fill the room where the wise man and his wife sat, and the king heard a voice close to him saying: "Be wiser, O king! how you treat your fellow man, for it shall be dealt out to you even as you deal with them. Be not their wisdom, and may there be silver when it brings you in gold, for the day shall come when neither gold nor precious stones can buy for you peace of mind."

The king awoke from his sleep with a start and arose and went to his storehouse. He opened wide the doors and called for all those who had given to him their wisdom, and when they came he gave them from his wealth what they had rightly earned, and happiness came into his heart such as the king had never known before.

There is one sure way that never fails to remove dandruff completely and that is to dissolve it. This destroys it entirely. To do this, just get about four ounces of plain, ordinary liquid arvon; apply it at night when retiring; use enough to moisten the scalp and rub it in gently with the fingers.

By morning most, if not all, of your dandruff will be gone, and three or four more applications will completely dissolve and entirely destroy every single sign and trace of it, no matter how much dandruff you may have.

You will find, too, that all itching and digging of the scalp will stop instantly, and your hair will be fluffy, lustrous, glossy, silky and soft, and look and feel a hundred times better. You can get liquid arvon at any drug store. It is inexpensive, and four ounces is all you will need. This simple remedy has never been known to fail.—Adv.

THE SANDMAN STORY

By Mrs. F. WALKER.

The King and His Workmen.
ONCE upon a time there was a king who was very rich, so rich that he made all the people work for him, and gave them only a very little money in return.

The king became so rich that he had to build large storehouses for his wealth of gold and precious stones and told them much of it would be theirs if only they worked to help him get more.

But this wicked and greedy king did not stop to think he should one day give a share of his wealth to the poor and the old. One day he called one of his wise men to him who had worked hard and given much wisdom to the king, and told him he did not need him any more; that he had no more use for him, and the wise man looked at him and replied: "No, there is no more I can give to you, but I have much that you have not taken from me and much that you do not possess. I have a strong skewer; give a half-turn and pull judiciously rather than strongly and the tendon will separate from the drumsticks without difficulty, to the great improvement of the latter.

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