

SOCIETY NEWS

BY GERTRUDE P. CORBETT

IMPORTANT on today's social calendar is the reception and special party for which Mrs. Julius L. Lousimon will be hostess from 2 o'clock in the Little Theater. A number of surprises are in store for the guests.

Sunday afternoon receptions are gaining rapidly in favor with Portland society, the women thoroughly enjoying the diversion of attending an afternoon tea. Mr. and Mrs. Volger Johnson entertained about 25 of their friends Sunday afternoon with a delightful tea.

Portland society is attending a cordial welcome to two popular bachelors, who have been abroad for some years. Jack Reed, son of Mrs. C. J. Reed, and Ford Tappier, son of Mr. and Mrs. Louis Tappier, both young men have stopped on route to Portland for several months visiting old friends in various Eastern cities. They will be showered with social attentions by many admiring friends.

Mr. and Mrs. Clarence Jacobs will give a holiday in San Francisco, leaving yesterday for the south.

Mrs. F. P. Kendall and Miss Florence C. Kendall are at Oakland Hotel, Oakland, Cal. J. Cox is also a recent patron at Oakland Hotel.

Tom Dobson, well-known vocalist who has been studying in New York, will arrive in Portland Thursday to visit his brother-in-law and sister, Mr. and Mrs. John P. Logan, for several weeks. Mr. Dobson will give a concert here during the holidays.

About 100 attended the Elks' dancing party last week at Cottillon Hall. The attractive decorations of purple and white provided a striking background for the many pretty gowns.

Mrs. Frederick A. Moore recently was a patron at Hotel Astor, New York, for a week. Mrs. Moore has been in Boston, accompanying her niece, Miss Louise Lane, who is performing in the Pavilion Opera Company. She also attended the performance in Washington, D. C., and is planning to pass the holidays in Kansas with her mother, Mrs. Theodosia Purdum. Mrs. Moore will return to Portland about the first of the year.

Mr. and Mrs. Edwin H. Gunn, 543 Brooklyn street, are being felicitated upon the arrival of a son, born December 12. He has been named Edwin Thomas.

A number of dancing parties will make this week especially gay, among the latest to be planned being that for which Mrs. John M. Pipes will be hostess tomorrow night at their home in Carlton street and the affair now being given at the earlier part of the evening will be devoted to viewing the play, "The Spirit of the Day," by Mrs. Harry Beal Torrey, and the rest of the evening dancing will be the feature.

The Chi Omega society has issued invitations for a large bridge tea for the afternoon of Thursday, December 23, at the residence of Miss Mary Dunn, 443 Tillamook street. The tea will be for 15 tables of the game and many others have been asked for the tea hour. Miss Emma Petzold, president of the society, will receive the guests with the hostess.

The regular meeting of the Rose City Park Club will be held tonight at the society's club house, 1000 Commercial street. The program will include cards, auction bridge and "99" and other games, bowling, pool, etc. There will be no dancing. A special effort will be made to acquaint all members with each other and with the older members.

Mr. and Mrs. N. D. Simon and Miss Edna F. Simon returned from a trip of three weeks in California. Mr. and Mrs. Simon were joined by Mrs. Simon at San Francisco, and after seeing the close of the exposition they visited San Diego, Tia Juana, Mexico; Coronado, Los Angeles and Del Monte.

The G. N. C. E. Girls will entertain with a special Kris Kringle party tonight at Cottillon Hall.

The Laurelhurst Club held their regular Friday night card party last week, bridge and "99" being played at 11 tables.

H. S. McCutcheon and Mrs. S. L. Stinson won honors at bridge, Mrs. O. A. Neal and Miss Emmitt Janello scoring in "99." Next Friday's regular card party will hold their regular dancing party, their orchestra of 16 pieces furnishing the music. On December 31 the next regular Friday evening card party will be held as usual. Card playing will continue until 11 o'clock. Dancing will then commence, giving the club members a chance to bid adieu to the old year out and the new year in.

Friends of Mr. and Mrs. Don J. Marbury of Portland, have received a telegram announcing their safe arrival in London.

Portland Man Weds at Chehalis.

CHEHALIS, Wash., Dec. 20.—(Special.)—James T. Brickley, of Portland, and Josephine Davis, of Ruston, Wash., were married here Saturday by Justice P. C. Beasly.

Society will be in evidence at the Ten-Hundreders tonight when a benefit for the Muts will be the order of the evening.

STYLE TIPS FROM PORTLAND STORES

NEVER before has so lavish an array of vanities, novelties, gowns, furs, coats, suits and the dainty articles of apparel, designed for the fashionable woman, been seen in the Portland shops as has been spread before the Christmas shopper this season. The tempting display of novelty dresses, that would gladden the heart of the most pampered daughter or seductress and which combine the best of both sides of fur. A banding of some lively fur must have an adjacent strip of leather of a contrasting shade and then a bit of glaucous, velvet or some other fancy material.

My lady of fashion has gone back to the quaint and fascinating old Elizabethan collar that flares up almost to the top of the collar. With the Elizabethan collar come the tapering shoulders and small waistlines. The huge puff at the bottom of the sleeve is inevitable. In the early part of the season good had a particular place in style, which is now being filled by all-over Christmas gifts of little silver clusters of grapes, tassels, little dangles or other such frivolities designed to deck a maiden's frock, are a stylish suggestion for the lady Christmas shopper.

Now most it be forgotten that the much preferred gemmetal, silver or platinum jewelry or enamel to anything

PORTLAND MATRON WHO WILL BE HOSTESS FOR CHARITY TEA ON THURSDAY.



Mrs. A. Fleischman. BUSHNELL-ROHR

golden. Shops catering to the discriminating buyer have been displaying novelties that are not transient, in the line of attractive bracelets of pearls set in black enamel, little wrist watches of odd design and the same characteristics. Trinkets for both wear and decoration are popular in the new enamel ware. There is an exclusive atmosphere about the new "amaretto" bags and muslin skating bags now shown in a few shops.

CHRISTMAS CAKES and CANDY

by LILIAN TINGLE

THE crispier types of candy such as peanut brittle, butterscotch, and the different sorts of pulled taffy will not so "showy" as the cream or fondant types, and not so easy as the fudge or panache types, are nevertheless very popular and form a delicious such as cream of tartar, lemon juice or vinegar, unless molasses or glucose are included in the recipe. Even then, a little additional acid is sometimes used.

2. Careful watching and quick action are necessary when the higher temperatures "crack" to "caramel" stages are being reached. Don't leave the pan on the fire while you make your test. Remember that the sugar can progress from "barley sugar" to a fairly bitter caramel even when off the fire.

3. Always wrap the crispier sorts of candy in waxed paper, since water is readily absorbed by them if exposed to the air, so that they quickly become either sticky or granular.

4. Pecan, Almond or Pecan Brittle, sometimes called "Hard Nougat"—Boil together two cups light brown sugar, one-half cup water; and either one tablespoon lemon juice or one-half teaspoon cream of tartar, or two tablespoons vinegar. Or use two cups white sugar and one-quarter glucose or "corn syrup" (glucose under another name), with water enough to dissolve the sugar. Cook to the "barley sugar stage" or "very light caramel," 230 degrees Fahrenheit to 216 degrees Fahrenheit, according to taste. Have ready the prepared nuts, and well oiled, warmed pans. The crispied candy can be poured over the nuts, or the nuts sprinkled over the poured candy; or, with care, the nuts can be put into the cooking pan. Pour quickly into the oiled pans and spread as thinly as possible, by tipping the pans. Hold them over the fire, if the sugar hardens too quickly. When cold, snap in pieces, in the usual way, adding vanilla while pulling. Finish by rolling it round sticks, cutting with shears and wrapping in waxed paper.

5. "Fruit bar" can be made by boiling two cups sugar, one-half cup glucose, with enough water to dissolve the sugar, to 250 degrees Fahrenheit, a mixture of walnuts, pecans, Brazil nuts, ginseng, dates, etc., can be held together by the sugar, molded in a pan one to two inches deep, and then cut in bars.

6. "Salt Water Taffy"—Cook two cups sugar, one-half cup glucose and two tablespoons butter to 260 degrees Fahrenheit, then add three-quarters teaspoon salt, and one teaspoon glycerine. Pour out into when cool, pull in the usual way, adding vanilla while pulling. Finish by rolling it round sticks, cutting with shears and wrapping in waxed paper.

7. "Cream Taffy"—Cook together three cups sugar, two tablespoons glucose,

two-thirds cup water to 260 degrees Fahrenheit, add four tablespoons cream, stir and cook to 270 degrees Fahrenheit. Pour out on oiled plate. When cool, pull and flavor to taste. Cut in strips, wrap in waxed paper and keep until soft and pliable.

8. Cream Taffy, No. 2.—Five cups sugar, one-half tablespoon cream of tartar, one tablespoon butter. Cook as above.

9. Old-fashioned Molasses Taffy.—One quart molasses, one-quarter cup butter, stir and cook to 255 degrees Fahrenheit, then pour, cool and pull as usual. Wrap in waxed paper.

Many variations of taffy can be made by changing the flavoring and coloring of some of the above. Color and flavor should be kneaded in when the taffy is cool. Rose, peppermint, vanilla and chocolate taffies can be made in this way. Nearly all taffies will go soft unless kept in tin boxes.

Butterscotch.—Two cups granulated sugar, one-quarter cup glucose, one-third cup water, to dissolve sugar. Cook to about 270 degrees Fahrenheit, then add one tablespoon molasses, two tablespoons butter and one-quarter teaspoon salt. Stir and cook to about 260 degrees Fahrenheit. Then either pour in "drops" the size of half a dollar, or pour into a greased tin and mark in squares, when half cold. If butterscotch is wanted flavored with vanilla it is better to cook a little vanilla-bean, or lemon rind (yellow on both sides) in the early stages of the syrup, removing before the "feather" is reached, than to use "extracts" at the end and risk granulation. Butterscotch is made as follows: Boil two cups light brown sugar and one-half cup water with one-half teaspoon cream of tartar to 270 degrees Fahrenheit. Add one-half cup butter and one-half cup light corn syrup, or light glucose (not the stiff heavy kind) with a pinch of salt; cook to 260 degrees Fahrenheit. Pour into greased pans and mark in squares. Nuts may be added, according to taste and purity, or any of the above mentioned mixtures, as well as the following:

Russian Toffee.—Boil three cups sugar, with one cup apple, currant or raspberry jelly, and one-half cup water to 240 degrees Fahrenheit. Then add one-half cup cream and one tablespoon butter with a pinch of salt; and cook to 250 degrees Fahrenheit, stirring well to prevent burning. Finish like butterscotch.

WOMEN WHO LEAD THE WAY

By MARIE DILLE

Annie Sherwood Hawks, Hymn Writer. THE songs of Annie Sherwood Hawks have sounded around the world, for where a Protestant church or mission is to be found her famous songs are sung. Mrs. Hawks not only has written a greater number of hymns than any other writer living today but her works have been more widely sung than those of any other. Many of her most familiar selections have been translated into practically every language.

Mrs. Hawks has written since early childhood. Her first poetic efforts that found their way into print were short bits of verse published in the newspapers of Troy, New York, during her thirteenth year. Since then she has spent the greater part of her life in composing longer poems and hymns. Of her religious songs the best known is "I Need Thee Every Hour," a song written spontaneously when Mrs. Hawks was just entering upon her career of Gospel song writing.

The idea conveyed by the song flashed through her mind one day while Mrs. Hawks was engaged in her household work and sitting down she immediately wrote the words which practically without change are sung in the churches today.

Almost by accident the song was set to music and sung a few weeks later at a National Sunday School convention. It quickly won favor and was at once adopted by churches of many de-

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"Maybe it sounds like a selfish proposition to you, but believe me, it isn't at all. It's simply a convenient way of making some of the money you'll have for the holidays do before-Christmas duty."

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"And a moderate portion of the price will buy anything you want at CHERRY'S. You can pay the rest, of course, in easy weekly or monthly installments. Cherry's popular establish is right in the busy shopping district and they are open every evening this week till 9 P. M. They are at 239-291 Washington street, in the Pittock Bldg."

nominations all over the United States, it is said that this selection was translated into more languages than any other song of a modern writer.

Mrs. Hawks is a liberally educated woman. She was born in Honesick, N. Y., in 1852. She attended public schools there and later was graduated from the Troy Seminary. She was married, while quite young, to Charles H. Hawks, a member of the New York banking firm. As a bride she went to live at Brooklyn, where she has since remained.

Mrs. Hawks made her first attempt at hymn writing in 1885, when at the suggestion of Dr. Robert Lowery, pastor of the church at which she worshipped she had some of her religious verses set to music. Her efforts met with immediate recognition.

Among the best known hymns of Mrs. Hawks are: "In the Valley," "Who'll Be the Next to Follow Jesus," "Way Weeped Thou," and "The Cross for Jesus." Mrs. Hawks has published several volumes of church songs. Many of her selections are best known in connection with the work of the Y. W. C. A. With the death of Fanny Crosby, some time ago, Mrs. Hawks became the sole survivor of a long list of celebrated hymn writers of the past half century.

PANTAGES BILL POPULAR

ITALIAN GRAND OPERA SINGERS ARE HEADLINE ATTRACTION.

Roller Skating Bear, English Comedienne, Delightful Sketch and Male Quartet Make Up Offering.

From Alice Teddy, who opens the bill with her well-liked demonstration in skating, to the final big grand opera number, "Pantages" attractions are varied and delightful. There are in the grand opera company has all the vocal qualifications and the magnificence of decoration that one expects in a big company. Mme. Loree is sponsor for the assemblage, which carries its own orchestra director. The singers are eight in number.

The present season from "Traviata," "Faust," "Carmen" and "Il Trovatore." A robust basso, very fine; a lively far-sounding soprano, a big rich contralto, a pleasing tenor, are the leaders, and the Imperial Italian Grand Opera Company is the title of the organization, and the singing is all in all language.

English comedienne, returns with some new experiences to tell in song. She brings again her famous one about praying for a husband to become a "cross red nurse." Laurie has a wink, a nod and a smile that fascinate.

A delightful little sketch, "The Boy of the Regiment," is presented by the Laura Winston company, with Miss L. L. Lavelle as the old father, who lives only to prate about his past honors as a soldier, his regiment and his patriotism. The boy, played by Howard Winston, returns from the army into which his father's pride has forced him. He returns an insubordinate, dismissed for the good of the service. The father drives her mad out. Then the meek little mother turns. For an exciting period the old man gets a dose of his own medicine and her sentiments to applicants mother and her sentiments to applicants mother and her sentiments to applicants mother.

The Big Four are men singers—Messrs. Stanhope, Fragale, Drury and Pickett. They sing popular melodies and put clean comedy into their act. It goes over great.

As for Alice Teddy, she is a big, soft brown roller skating bear. Alice is great fun.

ALLEN MAY BE DEPORTED

ITALIAN FACES RETURN FOR ESCAPE WITH REVOLVER.

Man Who Served Sentence for Murder in Old Country Is Being Held Pending Investigation.

Though he has been in America 15 months, it is not likely that Antonio Yerullo, alias Gerullo, will enjoy his sojourn in the "land of the free" much longer.

Deportation will be the probable result of the investigation made yesterday by Joe Morack, Italian detective, following the arrest of Yerullo Sunday afternoon by Patrolman Bales for threatening a fellow countryman, Bruno Andreo, with a drawn revolver.

Yerullo served 12 years in Italy for the murder of a police inspector in Sinarbio, province of Catanzaro, more than 20 years ago. He admitted this to Detective Morack and Immigration Inspector P. A. Robbins yesterday, and deportation proceedings have been begun. He came to this country on a passport furnished on representations of a brother in Portland, James Yerullo.

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but nothing was known of his criminal record when he was admitted by immigration officials. Had he been in America three years he could not be deported, but as he only came 15 months ago, it is expected there will be little difficulty. Meanwhile he is in the City Jail, charged with assault on a countryman, but the case has been postponed pending Federal investigation of Yerullo's record.

According to his own story, Yerullo pleaded guilty to the murder, in order to save his father, who struck the death blow. Both men were sentenced to jail, he said, but his father for only six years and himself for 19. Yerullo served 11 years at Oneglia Penitentiary, three years at Firenze, one year at Valterra, and four years at Monteleone.

an addition of 150 wage earners to Tenino's payroll.

Logging Road Contract Let.

CENTRALIA, Wash., Dec. 20.—(Special.)—The Veness Lumber Company at Winlock has contracted with Roundtree & Co., R. W. Fletcher and John Baker for the construction of a mile

of new logging road five miles west of Winlock.

Dr. Ettelson Improves.

Dr. Jesse Ettelson, who has been seriously ill from pneumonia for the past week, is convalescent, and his recovery is expected to be rapid. He is at the Good Samaritan Hospital.

CHEHALIS RESIDENT DIES

Mrs. Thomas Kennedy to Be Buried Tomorrow From Catholic Church.

CHEHALIS, Wash., Dec. 20.—(Special.)—Mrs. Thomas Kennedy, resident of Chehalis for the past 23 years, died at the family home today. The funeral will be held Wednesday morning from the Catholic Church. Father P. A. Moehs officiating. The interment will be in the Urquhart Cemetery.

Mrs. Kennedy was born in Iowa January 17, 1862. She was married February 13, 1884. Besides the husband, five sons and two daughters survive. The sons are Thomas, Lee and Steve, of Tacoma; Al Kennedy, of Kennewick; Edwin, of Chehalis, and Misses Irene and Genevieve, of Chehalis.

LOAN MADE TO ARGENTINE

New York Bank Gets Business Formerly Had by London.

NEW YORK, Dec. 20.—The National City Bank has made another loan of about \$5,000,000 to the Argentine government at 6 per cent for six months. The expiration of this loan probably will be followed by another undertaking of a larger amount and for a longer term.

Altogether the amounts loaned to Argentina, which formerly financed its needs through London, now aggregate about \$45,000,000.

Mill Will Employ 150 Men.

CENTRALIA, Wash., Dec. 20.—(Special.)—The Blumauer mill in Tenino will resume operations in February, according to an announcement by Receiver V. E. Wintermole. The plant will operate full capacity, which means



Make Merrie at Christmas

"Christmas brings with it anticipation of a satisfying dinner—dinner that, because of its extreme goodness and delightful surroundings, coupled with exceptional entertainment, fills you with that Yuletide feeling—"good-will toward men."

Christmas dinner at Ye Oregon Grille will do this and more. Reserve a table today.

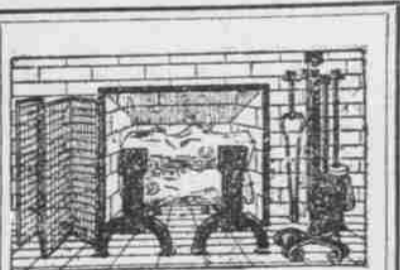
\$1.50 PER PLATE. 5.30 TO 8 P. M.

- MENU.
- Manhattan or Martini Cocktail.
 - Tokyo Point Oysters.
 - Clear Green Turtle Consomme.
 - Sautéed Nut Meats.
 - Ripe Olives.
 - Mountain Trout, Meunier.
 - Lamb Chops a la Nelson.
 - Frozen Maraschino Punch, Sundae.
 - Prime Roast Beef, au Jus.
 - Young Turkey, Chestnut Dressing, Cranberry Sauce.
 - Tame Duck, Apple Jelly.
 - Young Suckling Pig, Fried Apples.
 - Roast Chicken or Sweet Potatoes.
 - Potatoes, Mash, Baked.
 - Southern Style Asparagus (Hot or Cold).
 - Green Peas.
 - New Jersey Plum Pudding, Hard and Brandied Sauce.
 - Fresh Apple Pie.
 - Pumpkin Pie.
 - Tutti Fruiti Ice Cream.
 - Mince Pie (Hot or Cold).
 - Nabisco Waters.
 - Cheese With Toasted Crackers.
 - Nuts and Raisins.
 - Cafe Noir.
 - Creme d'Menthe Frape.

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