

**CRIMINAL NEWS**  
BY GERTRUDE P. CORBETT

**S**URROUNDED with brilliant decorations, in which poinsettias and holly predominated, the marriage service of Miss Edna Hitchcock and Frank Hinson Gannett was read last night at the home of the bride's brother-in-law and sister, Mr. and Mrs. Wilbur Felton Reid, at Reid bungalow, at 8:20 o'clock. Rev. Luther H. Dyott officiated. The wedding march was played by Miss May Van Dyke, Mrs. Joseph Halsey Nelson, R. C. singing "Coronation" as a professional. Miss Mary Westaway sang during the reception.

Mrs. Wilbur F. Reid was matron of honor and Forrest T. Dunham, of Hoquiam, Wash., was best man. The bride, an unusually handsome girl, gown in ivory-toned Franciscan, with design of Georgette crepe. The skirt was made quite short, with full length court train of the satin, and the bodice was adorned with rare old lace. The wedding veil was that worn by the bride's sister, Mrs. Reid, and it was wreathed with the orange blossoms worn by the bride's mother on her wedding day. Her bouquet was a shower of bride roses and lilies of the valley. Mrs. Reid wore her wedding gown of white satin and lace, and carried a showy bouquet of red rosebuds.

The service was held in front of the fireplace in the drawing-room, which was banked with holly, poinsettias and evergreens. Familiar decorations, with the addition of red carnations, were used about the room.

Following the ceremony a reception was held, about 100 guests attending. Receiving with the attractive bridal party were Mr. and Mrs. Edwin Forrest Hitchcock, parents of the bride, and Mrs. Reid, Miss Mattie Gannett, sister of the bridegroom, from Bellingham.

Mrs. Hitchcock was admired in a handsome gown of amethyst satin Franciscan, trimmed with black tulle and gold lace. Miss Gannett's gown was a pretty creation of blue and white. For a traveling costume the bride wore a dark green broadcloth tailleur, with dark green velvet topcoat, and a corsage of violets and orris roots.

During the evening the following matrons alternated at the prettily decked supper table:

Mrs. C. W. King, Mrs. George W. Stapleton, Mrs. H. W. Wells, Mrs. D. E. Newman, Mrs. Theodora Nicolai, Mrs. George W. Green, Mrs. T. L. Potter, Mrs. C. E. Burtis, Mrs. J. E. Hulse, Mrs. W. H. Kaiser, Mrs. C. L. Shorno and Mrs. Cyrus Woodworth.

They were assisted by Miss Philena King, Misses Marie and Helen Haller, Florence Killingsworth, Ada Otten and Chlovetta Wells. Further assisting about the rooms were Mrs. H. Peters, Mrs. William Reid, Mrs. W. Gannett, Mrs. C. E. Farrington, Mrs. W. Sweet, Mrs. E. E. Farrington and Miss Nell Swart.

Mrs. Gannett is a niece of Hitchcock, has been delightfully entertained since the announcement of her engagement, and her departure to Salem is deeply regretted by her many friends. Mr. Gannett is principal of the Junior High School of Salem, where the couple will be at home after the holidays.

Mr. Gannett is a graduate of Bowdoin College, of Maine, his former home. He is the son of Mrs. Ida M. Gannett, who still makes her home in the Eastern state.

D. E. Frederick, of Frederick & Nelson, of Seattle, and Mrs. Fay Seaman, of Astoria, are to be married in the study of Dr. John H. Boyd, pastor of the First Presbyterian Church, yesterday afternoon. Mrs. Seaman, R. F. Swift, of Dapton, parents of the bride, and Charles H. Farrell, of Seattle, brother of J. D. Farrell, president of the O. W. R. N., who acted as best man, were the only ones present.

Mr. and Mrs. Frederick left for a three-months' trip. They will make their home at the Highlands in Seattle after March 1.

The firm of Frederick & Nelson, of which Mr. Frederick is president and Mrs. Frederick is secretary, the largest department store in Seattle. Mrs. Frederick is an Oregon girl and has passed the greater part of her life on her father's farm near Dupont.

Considerable interest is manifested in the announcement of the engagement of Mrs. Edna Gillison, formerly of this city and now of Santa Barbara, and Harry K. E. Davis, also a former Portlander and president of the city in leading clubs in the city as well as in Santa Barbara. Both young people are notable golfers, having won many matches in and around the Northwest.

Mrs. Gillison is an exceptionally fascinating and pretty woman, and was popular socially in this city and in Seattle, where she frequently visited, she was a member of the Waverly Country Club and one of the most enthusiastic as well as best women golfers in the club.

Mrs. Gillison has been making her home in the South for more than a year with her father. Mr. Davis is a resident of San Francisco and recently won the Panama-Pacific golf championship.

Mr. and Mrs. Clarence Jacobson entertained with an elaborately appointed dinner dance Thursday evening of last week in the room of Hotel Benson. Covers were laid for 13 at a table made fragrant and lovely by the artistic arrangement of flowers and foliage, in which the dominating color was pink.

Last night at the First Presbyterian Church the marriage service uniting Miss Althea Moss Kimmel to Elmer Brown was read by Rev. John H. Boyd, D. D. It was a simple service and the young people left at once for a wedding trip to attend over the holidays. Miss Katherine Kimmel was maid of honor, and Frederick Grubbong acted as best man. The guests were ushered by three high school boys. The bride for years has been an instructor in the Jefferson High School and Mr. Brown is principal of Irvington School.

Mr. and Mrs. Lloyd Bates have carried out a dance to a given at the home of Mr. and Mrs. George W. Bates on Monday night, December 27.

Mrs. Arthur Vignere was soloist last Friday evening at the Trinity Presbyterian Church bazaar. She sang a group of English songs. Her "I Hear You Calling Me" showed to advantage the delicate shading of her tones.

The home of T. J. Stewart, 1231 East Yamhill street, was the scene of a pretty home wedding Wednesday night at 8 o'clock when his niece, Miss Margaret L. MacDonald, was married to Martin D. Armstrong, of Carlton, Or. The attendants were Miss Evelyn Crump and Ervine Armstrong.

The ring ceremony was used by Rev. A. J. Hanna. Immediate relatives were the only guests.

Mrs. Hugo Rothschild, of San Francisco, is the guest of Mr. and Mrs. Otto Rothschild for the holidays in this city.

Gordon Phillips and Mrs. Margaret Phillips Hasty, of Grants Pass, will pass the holidays with their parents, Mr. and Mrs. William Phillips.

A large Christmas tree, on which there will be a present for each person who attends the dancing party of the

**HOSTESS FOR CHRISTMAS TREE PARTY AND HER YOUNG SON.**



*Mrs. O. E. Goodwin and her young son.*

combined Cotillion and Troubador Clubs tonight at Cotillion Hall, will be the feature of the entertainment. The dance will be continued until later than usual.

The Christmas tree is decorated handsomely, and there will be a real Santa Claus to present the gifts.

Sarah Whitman Dickson, daughter of Mr. and Mrs. James Dickson, of North St. Johns, and Max Widmer were united in marriage Wednesday evening, December 23, at 8 o'clock, at the Pioneer Methodist Episcopal Church on West Levitt street, St. Johns, by Rev. W. E. Ingalls, the pastor. Miss Hortense Ingalls sang "I Love You Truly," accompanied by Miss Della Vinson, Miss Grace Dickson, sister of the bride, was bridesmaid, and the bridegroom was attended by his brother, Jack Widmer. After the ceremony a reception was held at the home of Mr. and Mrs. A. W. Markie, on South Ivanhoe street, where a wedding supper was served. Mr. and Mrs. Widmer left Thursday for their home on Savie's Island, where Mr. Widmer is in the dairy business.

Orange Creams—To one small glass fine-cut orange marmalade add gradually enough sifted confectionery sugar to make a cream which can be molded. Or make it stiffer and shape with the hands, instead of running into molds. Peaches, apple, peach or quince marmalade will make good "raw" creams. Fruit jellies may be similarly used; but more sugar, in proportion, will be needed than in the marmalade creams. Nuts can also be worked into these. The acid of the fruits tends to keep the sugar from hardening, although the creams may be firm enough to handle.

Nut Centers—Work to a paste equal parts blanched and ground nuts—peanuts, almonds, walnuts, pecans or Brazil nuts, and sifted confectionery sugar. If to be used immediately, moisten with cream; otherwise use water or egg white. If liked, a little almond essence or vanilla may be added. Shape with the hands and let dry a little before dipping.

Marshmallow Centers—Before dipping marshmallows, either bought or homemade, blanch off the sugary starch with bitters. Peppermint, rose or caramel marshmallows make attractive chocolate centers. Nuts or cherries rolled in fondant, pink centers, so stuffed dates, stuffed raisins and apricots or apple-paste shapes, recipes for which have been given in these columns, caramels, too, may be used as well as any of the pulled and creamed candies, if neatly shaped. Butterscotch, pulled and rolled out thin, makes good chocolate chips.

The "many candies" of the "fudge" type may also be used for centers, for a change, though actually they are more useful as quick made and "fills." A few typical recipes follow:

Maple Sugar Candy—One pound soft maple sugar, 1/4 cup thin cream, 1/2 cup boiling water; 2-3 cup walnut or pecan meats. Break up the sugar. Add the water, then the cream. Cook to the soft ball, not quite to the hard ball. Remove from the fire; cool; beat until creamy; add nut meats; pour into a buttered pan and mark in squares.

Ginger Candy—Make as above, using two cups brown sugar, 1/2 cup water, 2-3 cup syrup from Chinese ginger, 1/2 cup chopped ginger, 1-2 cup nut meats. Cocomat candy is similarly made, with 1 1/2 cups sugar, 1/2 cup milk, 2 teaspoons butter, 1-2 cup shredded cocoanut; 1/2 teaspoon vanilla. Cut-up cherries may be mixed with or substituted for the cocoanut.

Fruit—Two cups white sugar, one cup maple syrup, 1/2 cup cream, 2 cups hickory or pecan meats. Roll to a soft ball. Cool and beat until creamy. Add nuts and drop from tip of spoon on buttered paper.

Date Pinchoe—Five cups sugar, 1 cup cream, 1/2 teaspoon salt, 1/2 cup maple or corn syrup, 1/2 cup cut-up dates, 2 cups walnuts. Cook together 4 1/2 cups sugar, the syrup and the cream. In a small pan slightly caramelize 1/2 cup sugar. Dissolve in 1/2 cup water, and add to the rest of the candy. Cook all to the soft ball stage. Cool; beat; add nuts and dates and drop from end of spoon on buttered paper.

Fudge—Two cups white sugar, 1 cup brown sugar, 1 cup cream, 2 table-

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Wanted—Old-Style Victor, Columbia or Edison Machines as part payment toward new up-to-date instruments; very liberal allowance made now.

**MEDFORD IS ALL READY**  
Entertainment Is Arranged for Teachers at Convention.  
MEDFORD, Or., Dec. 23.—(Special).—Entertainment has been arranged for the teachers who will attend the 15th annual session of the State Teachers' convention, together with the Jackson County and Josephine County Teachers' Institute, to be held jointly in this city, beginning Monday, December 27. Monday evening at 8 o'clock a reception for the visitors will be held at the Hotel Medford, followed by a ball at the Armory. Wednesday afternoon an automobile excursion through the valley will be taken.  
Loggers Spend Freely.  
ABERDEEN, Wash., Dec. 23.—(Special).—Hundreds of loggers, with fat pay checks, are pouring into Aberdeen from camps in all parts of the county. Many of them have not drawn any money from their employers for several months, and, therefore, are proving liberal spenders now. Most of the camps will resume operation immediately after January 1, the present log shortage permitting only a short holiday shutdown.

**CITY OSTEOPATHS MEET**  
Association Elects Officers and Hears Paper Read.  
The monthly meeting of the City Osteopathic Association was held Tuesday evening, when the election of officers for the coming year took place. The subject of the evening, presented by Dr. Van Brakle, of Oregon City, was the treatment of pneumonia by osteopathic measures, and the discussion which followed showed how patients suffering from this dread disease were so largely helped by osteopathy.

**WEIGHTS MORE ACCURATE**  
City Scales Says Merchants Co-operate for Fair Dealing.  
Marked improvement in the class of weights and measures in Portland is shown in the annual report for 1915 of City Sealer of Weights and Measures Jones, filed yesterday with City Auditor Harbur. Mr. Jones reports that dealers are striving to get accurate weights and measures and are co-operating in the movement for accuracy and honest weights and measures.

**Announcement**  
ALL MARKETS of the undersigned members of the RETAIL MEAT MARKET MEN'S ASSOCIATION will be closed all day CHRISTMAS DAY, Saturday, December 25th. Markets will be open on Friday, December 24th, until 9:00 o'clock P. M. for the accommodation of the public.

**Wishing our many patrons a Merry Christmas and a Happy and Prosperous New Year, We are, faithfully**

- Jones' Market (M. J. Jones)
- Bay City Market (Paul R. Spath)
- Veteran Market (Robert A. Sawyer)
- State Market (Chas. Rudeen)
- Seattle Market (Alex Friedman)
- T. R. Howitt
- People's Market & Grocery Co. (J. A. Henry)
- Whitehouse Market (Bennett Brothers)
- Multnomah Market (Park & Kolb)
- Pacific Market (Fred Kolt)
- Ray Fairchild
- Boston Packing Company
- Alder Market (Wm. Constantine)
- George L. Parker

**Golden West Coffee**  
Order Golden West Steel Cut Coffee today for your Christmas dinner. A fragrant, full strength, No chaff Coffee. Roasted daily—Always Fresh



**You Can Go Home For Christmas!**

If you take advantage of the Low Round-Trip Fares the Southern Pacific will have on sale for the holidays.

**On Sale**  
December 24, 25, 31, January 1, between all stations of Southern Pacific in Oregon. Return limit January 4.

**You Can Go to California, Too!**  
The holiday round-trip rates also apply from Oregon to California destinations on the following dates: Dec. 24, 25, 30, 31, Jan. 1. Return limit of Jan. 3.

**\$12.75 saved on round trip to Los Angeles**  
**\$13.25 saved on round trip to San Francisco**  
Corresponding reductions to all points.  
Ask the local agent!

**Southern Pacific**  
John M. Scott, General Passenger Agent

**CHRISTMAS CAKES and CANDY**  
By LILIAN TINGLE.

**U**SUALLY the height of the home candy-maker's ambition is to make chocolates "like those you buy." It sounds so easy when you read a recipe for fondant or other filling and it concludes: "make into balls and dip in melted chocolate."

You make your balls and you melt your chocolate; but instead of the alluring smooth, glossy, melt-in-your-mouth bon-bons, with a nice little curly-ey on top, you too often find yourself with a number of semi-bald creams sitting disconsolately in a mud-like ring of chocolate which persists in clinging to the paper instead of to its lawful centers when you try to lift them.

Or else you find "streaks" on the newly-dipped candies that make them look like those "look home to" center. First—Buy a good grade of dipping chocolate. The more costly kinds usually need no modification; but for some kinds a small quantity of cocoa butter, usually not more than one ounce to three pounds of chocolate, may be needed. Some use a little paraffin, but this is not to be recommended.

Second—Heat the chocolate over warm, but not boiling, water. Add no liquid. Do not let any steam get into it. Do not let it get more than "blood warm" at its warmest.

Third—Beat and work it while it is melting, so as not to let the first melted parts get overheated. When smooth work it with hand or fork or spatula, dipping to your preferred method of dipping, until it is of a smooth, clinging consistency that will not run off the centers. Have ready your centers and an oil-cloth covered or some stiff oiled paper to drop them on when dipped.

Fourth—Work in a cool place and have some arrangement, such as an open window or an leather, handy so that the candies may be quickly chilled. It is impossible to dip chocolates satisfactorily in a warm room or near a stove. "Streakiness" results almost invariably from dipping the candies at too warm a temperature and not cooling them quickly, though unsuitable chocolate is sometimes to blame.

You can get better, sweet and "milk" dipping chocolate as preferred. For centers ordinary fondant cream of various colors and flavors may be used with or without nuts.

If you have mastered the art of moulding centers in starch the following modifications of fondant cream are good, though they are not so easy for a beginner as the plain creams:

Chocolate Slicing No. 1—Softens to separate bowls equal parts of marshmallows and fondant cream. Beat well together and run into starch molds. The coloring and flavoring can be varied. Vanilla, peppermint, violet and rose flavoring, colored, respectively, cream, green, lavender and pink, are usually most popular.

Italian Creams with Egg—Two cups sugar, 1 cup thin or 1/2 cup thick glucose, 1/2-cup orange gelatin, 1 egg white, 1-2 cup water. Cook the sugar, glucose and water to the soft ball. Add the gelatine, previously soaked and dissolved in the usual way. Let cool. Beat this up and combine with the stiff-beaten egg white; then add 2 cups fondant, softened over hot water, and run into molds. Let stand over night before dipping. Use a rather bitter chocolate for coating.

**BUY YOUR CHRISTMAS PIANO FROM REED-FRENCH TENTH and STARK**