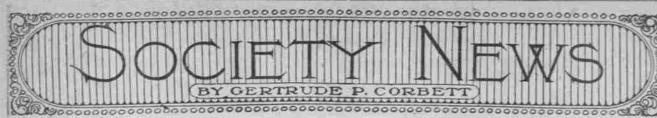
THE MORNING OREGONIAN, SATURDAY, MARCH 11, 1916.



UNCHEONS were the order of the ATTRACTIVE MAID WHO WILL ENTERTAIN WITH INFORMAL DANCE TONIGHT.

day yesterday, two charming af fairs being given at Hotel Ben-One, for which Mrs. Hazel B. Litt was hostess, was in honor of Miss Lesley Smith, popular bride-elect, and Miss Margaret Trevor, of New York, who is visiting Mrs. Helen Ladd Cor-Mins

The table was one of the prettiest b the grill, being adorned with a huge low howl of double pale pink tulips. Covers were placed for Miss Smith. Miss Trevor, Miss Barbara Mackenzie, Miss Helen Ludd, Miss Maisie Mac-Master, Miss Rhoda Rumelin, Miss Barbara Bartlett, Miss Claire Wilcox, Miss Jean Mackenzic, Miss Evelyn Carey

Jean Mackenzie, Miss Evelyn Carey and the hostess. The second and larger of the lunch-cons was presided over by Mrs. Isam White, whose social events are always cagerly accepted. This was given in the roseroom of Hotel Benson, and the table was exquisitely decorated and appointed. Every variety of early Spring flowers was used, artistically arranged in small Bohemian vases, the ensemble producing the effect of a

arranged in small Bohemian vases, the ememble producing the effect of a wild flower garden. Covers were placed for Mrs. A. J. Meier, Mrs. Charles A. Feckheimer, Mrs. Charles Rosenfeld, Mrs. Isanc Elsen-huch, Mrs. I. N. Fielschner, Mrs. Max Fleischner, Mrs. M. Soller, Mrs. A. Meiar, Mrs. I. N. Fielschner, Mrs. Max Fleischner, Mrs. M. Soller, Mrs. A. Meiar, Mrs. I. L. White, Mrs. M. Sichel, Mrs. I. Lang, Mrs. S. Sichel, Mrs. Leon Hirsch, Mrs. S. J. Mayer, Mrs. Leon Hirsch, Mrs. F. Steinhart, Mrs. B. Lowenberg, Mrs. Solomon Hirsch, Miss Edith Nanz, Mrs. Isadore Kosh-land, Mrs. S. Lipman, Mrs. Sigmund Frank and the hostens. Frank and the hestess,

Another preity luncheon had Mrs. W. L. Lioyd as hostess, this event also taking place in Hotel Benson grill. Winslow Meade Circle, Ladies of the C. A. R., will give a St. Patrick's day party at their usual place of meeting, fifth floor of the Courthouse, on Mon-day afternoon, March 13, from 2 until 5. "Five hundred" with prizes for the best scored. Rofreshments will be perved. A cordial invitation is extended to all friends. Mrs. Whelden is chair-man of committee.

to all friends. Mrs. Whelden is chair-man of committee. The missionary tea of the Florence Meade Missionary Circle for the open-ing of the mite boxes was held on Tues-any March 7, at the home of Mrs. Ferguson, 448 East Davis street, A de-lightful musical and literary pro-gramme was rendered. The proceeds of the mite boxes are devoted to home missions.

Mr. and Mrs. David Kaye were hosts for a reception on Wednesday evening in honor of William Cochrane, who fit on Thuraday for New York City is the support of the second second fit of the support was served. Those present were: Mr. and Mrs. James Rud-disses Lillian Peterson, Mrs. S. Palmer, Magsle Graham, Marioh Palmer, Isa-belle Moulton, Anna Young, Camille Kaye, and Henning Carlson, Raymond Davidon, Steve Hutton, Arnold Peterson, Herbert Pippy, William Cochrane.

20 Miss Viola Thorsen P OTAU 200

all pet animals for pleasure, profit, and exhibition purposes is the object of the Oregon branch of the National Pet Stock Association. This is set forth in the constitution and by-laws adopted at the meeting of the association held Thursday night at the home of Waller C. Kewporthy the association Petideval

C. Kenworthy, the secretary, Bidwell avenue, in Sellwood. The name Oregon Branch was adopted to prevent confusion and give the local organization all the rights and privi-leges of the National Pet Stock Asso-clation. Dues were placed at \$1 per annum. The membership was reported at 48. nt 48.

At this meeting a rabbit was raffled off, bringing \$2.20, which was added to the premium fund.

DOMESTIC SCIENCE BY LILIAN TINGLE.

FORTLAND, Or., March 6. - Will you please publish in The Oregonian a recipe for English crumpeth, also tell how they are baked is the multin rings on a groased wildfak, whether on top of the stove or in the oven? I have tried both ways with this recipe and neither have been perfect, al-though it may have been because I do not the owner? I have tried both ways with this recipe and neither have been perfect, al-though it may have been because I do not the owner of the stove or in the owner of the stove or inter-tations whether have been because I do not thour to make multin haiter, about four tops. I stir together the flour, milk and stand in a warm place seven or olight house (or over night), then add the seda, it rise in rings and bake. They are not as delicious as those I buy, and I thought jossibly it was in the method of baking. I should appreciate help very much. MRS. F. M. C.

"K NACK" and skill in baking are really the chief things in crumpet-making. Written directions do not help much. You have to learn by ex-

perience (1) just how thick to make the batter with the particular kind of

unlley.

perience (1) just how thick to make the batter with the particular kind of flour you are using, (2) just when fer-mentation has reached the best point for giving the characteristic honey-comb texture, (3) how to recognize when the correct heat has been reached on the griddle and (4) the proper point at which to turn the crumpets. They are baked in muffin rings placed on a griddle on top of the stove, never in the oven. The batter is poured into the rings and crumpets and rings are placed up with a pancake turner and turned together when the crumpet is full of holes and beginning to "doud over" on top, and when lightly browned underneath. After turning they are left on the griddle until the sides are firm and leathery. This "turned side" is only browned in freckles. Wrap them in a cloth as they come from the griddle. They should be limp and leathery in texture. When needed for use toast on both sides until crisp, butter generously with the very best butter, and plic one above another on a muffin dish. Serve "hot and hot," as their charm quickly fades. To save trouble some American cooks make the crumpets thick enough to split before toasting, the result being half way between the result being." If you like tha

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dulge in Delleacy. staff of life, and you have it in Shredded Wheat Biscuit, prepared in a digestible form. It contains more real, bodybuilding material than meat or eggs, is more easily digested and costs much less. The food for the up-and-coming man who does things with

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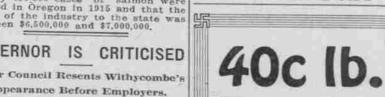
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VETWEEK

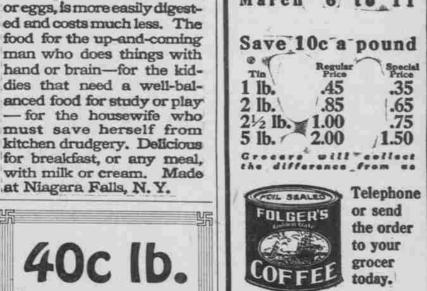
at Niagara Falls, N.Y.

hand or brain-for the kiddies that need a well-balanced food for study or play

All over the Nation resterday salmon was king of the dinner table. Tresident Wilson dined on the king of fishes just after he ordered Ameri-can troops to go get the king of des-peradoes, villa. In the trenches in the north of France the troops carried tins of Chi-nook salmon from the Columbia River in their hands and lunched as they got the time. Tatter finest grills in America, and it ap-peared in larger quantities for lees cost at the finest grills in America, and it ap-peared in larger quantities for lees cost at thonsands of smaller restaurants all over the land. Salmon was served in steaks, baked, boiled and in salads—as far as Portland was concerned there was a demand for restruction of salmon day through-out the East was largely promoted by the railroads serving the Pacific Coast Practically the entire catch of the Pa-telle Northwest has been sold for the year. It is estimated that approxi-mately 450 000 cases of salmon were canned in Oregon in 1915 and that the value of the industry to the state was between \$5,500,000 and \$7,000,000.



Folger's Golden Gate Coffee is first aid to success in the work of the day 45c Coffee 45c Quality **Folger Week** March 6 to 11



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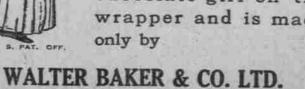
Mrs. Gerald E. Riggs (Lorn Doty),

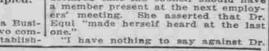
Mrs. Gerald E. Rigg (Lora Doty), of Most Multi us and the country that we have the opportunity to do so, and the source of the time being the source of the time being to directions and the statistical of the time of the source of the time being to direction and the source of the time being to direction and the source of the time being to direction and the source of the time being to direction and the source of the time being to direction and the source of the time being to direction and the source of the time being to direction and the source of the time being to direction and the source of the time being to direction and the source of the time being to direction and the source of the time source of the time being to direction and the source of the time source of the time source of the time being to direction and the source of the time source of the time being to direction and the source of the time source of the time being to direction and the source of the time source of the time source of the time being to direction and the source of the time source of the time source of the time source of the time being to direction and the source of the time source of the time source of the time source of the time being to direction and the source of the time being to direct of the time source of the time

do not bother ourselves much about the cooked according to directions and not

the genuine package has the trade-mark of the chocolate girl on the wrapper and is made

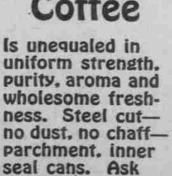
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ONE POUND



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your grocer.





Beef Roll, K C Style Jave cup how? I carpoor ut sail; I level to stoonfulk C Baking Power is an intering t weet milk; I cup each, chipped cooked beef and ham; I tarshourd mixed musiari, 2 beaten ergs; grating of enion; 3 teaspoonful each, sail and pepper, both or mate. Make a biscuit dough of the flour, salt, K C baking powder, shortening and milk, and roll into a sheet half an inch

milk, and roll into a sheet half an inch thick, having the ends even. Mix the other ingredients by themselves, using liquid as needed to make a paste. Spread the paste over the dough and roll like a jelly roll. Bake in a buttered pan about forty minutes. Brush over the outside with a little beaten egg left for the more and extern to the green for the purpose and return to the oven to brown. Serve hot with a rich brown sauce. Other meats, such as chicken or veal, alone, or in combination, may be used. The onion and mustard may be

used. . The onion and link of it-by the omitted. Ninety recipes-just think of it-by the famous cooking authority. Mrs. Janet McKenzie Hill, sent free upon receipt of the colored cer-tificate packed in 25-cent cans of K C Baking Powder. Send for the handsome Cook's Book today to the Jaguns MFG. Co., Chicago.

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