

# COCCHETTI NEWS

BY GERTRUDE P. CORBETT

**L**UNCHES were the order of the day yesterday, two charming affairs being given at Hotel Benson. 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 Corbett.

The table was one of the prettiest in the grill, being adorned with a huge low bowl of double pale pink tulips. Covers were placed for Miss Smith, Miss Trevor, Miss Barbara Mackenzie, Miss Helen Ladd, Miss Maizie MacMaster, Miss Rhoda Rumein, Miss Barbara Bartlett, Miss Claire Wilcox, Miss Jean Mackenzie, Miss Evelyn Carey and the hostess.

The second and larger of the lunches was presided over by Mrs. Isaac White, whose social events are always eagerly accepted. This was given in the rooming of Hotel Benson and the table was exquisitely decorated and appointed. Every variety of early spring flowers was placed artistically in arrangements in small Bohemian vases, the ensemble producing the effect of a wild flower garden.

Covers were placed for Mrs. A. J. Meier, Mrs. Charles A. Feckheimer, Mrs. Charles Rosenfeld, Mrs. Isaac Eisenbach, Mrs. John B. Wise, Mrs. Max Hirsch, Mrs. J. N. Fischer, Mrs. Max Melchner, Mrs. M. Seller, Mrs. A. Meier, Mrs. I. L. White, Mrs. M. Sichel, Mrs. J. Lang, Mrs. S. Sichel, Mrs. Leon Hirsch, Mrs. S. J. Mayer, Mrs. E. A. Frank, Mrs. F. Steinhardt, Mrs. E. Lowenberg, Mrs. Solomon Hirsch, Miss Edith Nassar, Mrs. Moore Kootland, Mrs. S. Lipman, Mrs. Sigmund Frank and the hostess.

Another pretty luncheon had Mrs. W. L. Lloyd as hostess, this event also taking place in Hotel Benson grill.

Winlow Meade Circle, Ladies of the G. A. R., will give a St. Patrick's day party at the Casino of meeting, fifth floor of the Courthouse, on Monday afternoon, March 13, from 2 until 5. "Five hundred" with prizes for the best scores. A cordial invitation is extended to all friends. Mrs. Whelden is chairman of committee.

The missionary tea of the Florence Meade Missionary Circle for the opening of the new house was held on Monday, March 7, at the home of Mrs. Ferguson, 418 East Davis street. A delightful musical and literary program 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 left on Thursday for New York City to study music. The evening was delightfully spent in music and games, after which refreshments were served. Present were: Mr. and Mrs. James Eudon, Mrs. N. Peterson, Mrs. S. Palmer, Misses Lillian Peterson, Arline Olson, Margie Graham, Mrs. M. Moore, Mrs. Belle Moulton, Anna Young, Camille Kaye, and Henning Carlson, Raymond Olson, Steve Peterson, Arnold Peterson, Herbert Pippy, William Cochrane.

Oregon Rose Social Club was entertained March 9 at the home of Mrs. Paolina and her mother, Mrs. Lee. The afternoon was very pleasantly passed with the singing of songs, the reading of a story, and the playing of cards. The club will meet with Mrs. W. F. Coffey on March 11.

Rose City Camp No. 5466, M. W. A., gave their Oregon Rose Camp No. 1881, R. N. of A., their most pleasant surprise that camp has come to its history. They came not only with their faces beaming with smiles and good cheer, but with baskets, from which the men prepared and served a bountiful supper for the 30 guests present. All reluctantly left their homes heavily wishing for more just such pleasant evenings.

Dr. and Mrs. Lee H. Bequenth are being congratulated on the arrival of a son Thursday, March 9.

Mr. and Mrs. Ralph Shepherd entertained a few friends Tuesday evening, "500" being the diversion of the evening. A pretty color scheme of orange covers were placed in the dining-room, where the guests were seated. Mr. and Mrs. Sydney A. Hatcher, Mr. and Mrs. C. L. Walgamot, Miss Lucille Carroll, Miss Lydia Dammer, Jay Paddock, R. C. Niets, William Harbke and Mr. and Mrs. Ralph Shepherd.

Mrs. Ada L. Hertsche, of 501 East Twenty-sixth street North, is in Los Angeles at the Clark Hotel, where she expects to remain several weeks longer as guest of her sister, Mrs. J. M. McCull, of Omaha.

Mr. and Mrs. Hiram Stipe, of 1136 Halcutt avenue, are being delighted upon the arrival of a son, born Wednesday.

St. Francis Dramatic Club will give a literary and musical program of Irish songs and folk dances in St. Francis Hall on St. Patrick's night.

The home of Mr. and Mrs. Benjamin Woods, at 645 Tacoma avenue, Sellwood, was the scene of a pleasant surprise party Thursday night in honor of the 35th anniversary of their wedding. Their friends assembled while Mr. and Mrs. Woods were out. They returned to find the house richly decorated in green and white and filled with merry-makers.

Supper was served, which was also provided by the self-invited guests. Mrs. McLennan, on behalf of the Sellwood residents, made an appropriate speech and presented the couple with a beautiful gift. Many other remembrances were received from old-time friends. The guests were favored with instrumental selections by Miss Blosser. Mr. Patterson sang a solo, and Mrs. Huff gave a couple of readings. Mr. and Mrs. Woods were in the city this March 9, 1881, and have lived here almost continuously, and have numerous friends and acquaintances.

Those present were: Miss Mabel Rayot, Mrs. Carrie Hyams, Mr. and Mrs. A. B. Benson, Mr. and Mrs. Dean, Mr. and Mrs. McClintock, Mrs. W. T. Hanks, Miss Cora Blosser, Mr. Patterson, Mrs. Ella McHargue, Mr. and Mrs. Hendrick, Mr. and Mrs. Mills, Mr. and Mrs. Maclean, Mr. and Mrs. Huff, Mr. and Mrs. W. Lehman and sons, Mr. and Mrs. E. C. Kruger and daughters, and Mr. and Mrs. Woods.

## ATTRACTIVE MAID WHO WILL ENTERTAIN WITH INFORMAL DANCE TONIGHT.



Miss Viola Thorsell  
DUSSELL PHOTO

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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 Walter 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 privileges of the National Pet Stock Association. Dues were placed at \$1 per annum. The membership was reported at 48.

At this meeting a rabbit was raffled off, bringing \$35 which was added to the premium fund.

## DOMESTIC SCIENCE

BY LILIAN TINGLE

PORTLAND, Or., March 6.—Will you please publish in The Oregonian a recipe for English crumpets, also tell how they are made. The crumpet is a small griddle, whether on top of the stove or in the oven. I have tried both ways with the recipe and neither have been perfect, although it may have been because I do not know how to use the griddle. I use tepid milk, one-half teaspoon salt, one-half cake compressed yeast, one-fourth teaspoon soda, two tablespoons butter, enough flour to make muffin batter, about four cups. I add together the flour, milk and butter and dissolved yeast, cover and stand in a warm place seven or eight hours. I then add the soda and begin to stir in rings and bake. They are not as delicious as those I buy, and I thought possibly you would know of a better one. I should appreciate help very much.

MRS. F. M. C.

**"KNAACK"** and skill in baking are really the chief things in crumpet-making. Written directions do not help much. You have to learn by experience (1) just how thick to make the batter with the particular kind of flour you are using, (2) just when fermentation 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 crumpet. 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 picked up with a pancake turner. The crumpets are cooked on the "cloud 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 places. 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 they are greatly heated with the very best butter, and pile one above another on a muffin dish. Serve "hot and hot," as their charm quickly fades.

Here are a few things we should think about, for after all, it is up to each one of us to help remedy them. In one of our large Eastern cities \$200,000 is added annually to the cost of street cleaning by the things people carelessly throw into the streets.

That means that if you or I live in that city, we have to put our hands down into our pockets and help pay our share of that \$200,000, just because we, or our children, or our neighbors are careless as to the paper and banana peels and scraps of various kinds we throw into the thoroughfares.

Now isn't that foolish? Doesn't it show a lack of ordinary common sense to throw paper into the street and then spend for somebody to come and pick it up? For that in reality is the process.

We can save money and have it to spend for something more enjoyable than street cleaning by not only being careful ourselves not to litter the streets, but by teaching the children not to throw rubbish about.

You see it is right up to each one of us, whether we are voters or not, to help remedy these matters. In fact, voting would not help at all. It is a matter of cleanliness and carelessness.

These same statistics show that from 25 per cent to 50 per cent of the cost of food could be saved by adequate control of public markets.

Let's think about how high our cost of our living expenses a hot or quiet if we would get busy and use our brains. But instead we sit still and growl about how high everything is.

There are 3,000,000 people in this country always ill. You and I are at various times on this sick list. Why is the cause? In many cases, something preventable. We are careless, or the city authorities are careless, as to our food. And so we suffer and pay huge bills and lose valuable time.

Let's think about these things. Statistics are a bit more vital than they seem. They bring matters that concern our health and happiness right before our eyes. Civic life reflects the citizens. Each of us is a citizen and has his part to perform in making the community what he wants it to be.

## TRIBUTE PAID SALMON

KING OF FISH FEATURED ON MENUS THROUGHOUT COUNTRY.

President Wilson and Soldiers in Trenches in North of France Indulge in Delicacy.

All over the Nation yesterday salmon was king of the dinner table. President Wilson dined on the king of fishes just after he ordered American troops to go get the king of desperadoes, Villa.

In the trenches in the north of France the troops carried tins of Chinook salmon from the Columbia River in their hands and lunched as they got the line.

Yesterday found salmon in demand at the finest grills in America, and it appeared in larger quantities for less cost at thousands 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 salmon in every form recounted in the cookbook issued by the United States Fisheries Bureau, 50 tested recipes.

Observation of salmon day throughout the East was largely promoted by the railroads serving the Pacific Coast. Practically the entire catch of the Pacific Northwest has been sold for the year. It is estimated that approximately 400,000 cases of salmon were canned in Oregon in 1915 and that the value of the industry to the state was between \$6,500,000 and \$7,000,000.

## GOVERNOR IS CRITICISED

Labor Council Resents Withycombe's Appearance Before Employers.

Adopting the recommendation of the executive council, members of the Portland Central Labor Council have appointed a committee of three members to draft resolutions concerning Governor Withycombe for appearing before the employers of Oregon at the recent meeting at the Chamber of Commerce in the interests of three women employees of the Kay Woolen Mills at Salem, who, he declared, wanted no reduction in their hours of employment.

The indorsement of the land and loan measure by the American Federation of Labor was read at the meeting of the council Thursday night. A letter from Samuel Gompers embodied the indorsement.

Mrs. L. Gee, of the garment workers, declared that the council should have a member present at the next employers' meeting. She asserted that Dr. Equi "made herself heard at the last one."

"I have nothing to say against Dr.

## ALBINA LOOKS PROMISING

Manufacturer Expected to Locate and Buildings May Be Occupied.

At the luncheon of the Albina Business Men's Club yesterday the committee on manufacturing establishments.

## Pet Stock Raisers Unite.

To encourage the raising and care of

## YOU CAN LIVE ON THIS ONE FOOD.

There is one food that contains all the elements necessary to sustain life—one food that you can live on for an indefinite period and keep in good health. It is Dr. Jackson's Roman Meal, the perfectly balanced food. It contains all the elements necessary to build tissue and keep the bowel muscles active and strong.

It will assuredly benefit you whether you eat it once a day or at all meals. Makes most delicious porridge, when cooked according to directions and not stirred. Also makes exceedingly tasty and wholesome home baking.

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ASK FOR and GET  
**HORLICK'S**  
THE ORIGINAL  
**MALTED MILK**  
Cheap substitutes cost YOU some price.

**Saturday Evening**

The Dinner Dance De Luxe  
Served 5:30 to 8:30  
Informal

After Theater Supper Dance  
From 10 to 12  
Informal  
Service a la carte

Delightful Music  
Delicious Menu

The Portland Hotel  
Geo. C. Ober, Manager

ments and vacant property made encouraging reports.

T. L. Adams, chairman of the manufacturing committee, announced that one concern was seeking a location in Albina with prospects of success.

M. H. Caler, chairman of the vacant property committee, reported that the outlook to fill practically all vacant buildings within the next few months was encouraging.

The two committees were revised to stand as follows: Manufacturing committee, T. L. Adams, W. N. Smith, W. C. Mezes; vacant property, M. H. Caler, E. Hendrickson and John T. Galley.

**"The Bread Problem"** is not a problem in the home where Shredded Wheat is known. The whole wheat grain is the real staff of life, and you have it in Shredded Wheat Biscuit, prepared in a digestible form. It contains more real, body-building 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 hand or brain—for the kid-ies that need a well-balanced food for study or play—for the housewife who must save herself from kitchen drudgery. Delicious for breakfast, or any meal, with milk or cream. Made at Niagara Falls, N. Y.

**45c Coffee 45c Quality**

**Folger Week**  
March 6 to 11

Save 10c a pound

1 lb.	Regular Price .45	Special Price .35
2 lb.	.85	.65
2 1/2 lb.	1.00	.75
5 lb.	2.00	1.50

Crocers will collect the difference from us

**40c lb.**  
**3 lbs. \$ 1.10**

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**Grand Prize, Panama-Pacific Exposition**  
SAN FRANCISCO, 1915

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**DRINK**  
**Baker's Cocoa**

For its Delicious Flavor, its Excellent Quality and its High Food Value.

Guard against imitations; the genuine package has the trade-mark of the chocolate girl on the wrapper and is made only by

**WALTER BAKER & CO. LTD.**  
Established 1780 DORCHESTER, MASS.

**Golden West Coffee**

Is unequalled in uniform strength, purity, aroma and wholesome freshness. Steel cut—no dust, no chaff—parchment inner seal cans. Ask your grocer.

**Closset & Devers**

**Folger's Golden Gate Coffee**

is first aid to success in the work of the day

**45c Coffee 45c Quality**

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Save 10c a pound

1 lb.	Regular Price .45	Special Price .35
2 lb.	.85	.65
2 1/2 lb.	1.00	.75
5 lb.	2.00	1.50

Crocers will collect the difference from us

Telephone or send the order to your grocer today.

If your dealer does not carry Folger's Golden Gate Coffee, telephone our resident salesman who will give you the name of a dealer who does.

**M. B. MCKAY**  
Office Phone: Broadway 279  
Residence Phone: Marshall 1501  
Home A 2637

**J. A. FOLGER & CO.**  
San Francisco

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**Beef Roll, K C Style**

A New Way of Using Left Overs

By Mrs. Janet McKensie Hill, Editor of the Boston Cooking School Magazine

Every housewife finds the disposition of left overs a most perplexing problem. K C Beef Roll will go a long way toward helping you out when the family get tired of hash and stews. You really ought to try it for supper tonight or tomorrow night at the latest.

45

Three cups flour; 1 teaspoonful salt; 3 level teaspoonfuls K C Baking Powder; 5 cup shortening; 1 cup milk; 1 cup each, chopped cooked beef and ham; 1 teaspoonful mixed mustard; 2 beaten eggs; grating of onion; 1/2 teaspoonful each, salt and pepper; butter or oil.

Make a biscuit dough of the flour, salt, K C baking powder, shortening and 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 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 omitted.

Ninety recipes—just think of it—by the famous cooking authority, Mrs. Janet McKensie Hill, sent free upon request in the colored certificate packed in 25-cent cans of K C Baking Powder. Send for the handsome Cook's Book today to the JAGURS MFG. CO., Chicago.

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