

# SOCIETY NEWS

BY GERTRUDE P. CORBETT

SOCIETY is looking forward to several "small and grand" dinner parties. Several "small and grand" dinner parties are planned to precede the evening performances. Friday night will be an unusually brilliant occasion. Each performance will be marked by several box and line parties. Benefit affairs will claim society's interest as soon as the grand opera season is past. On Monday, March 27, there will be the drawing-room at Mrs. Lee Hoffman's for the benefit of the Woman's Alliance of the Unitarian Church. Mrs. Thomas L. Hill will give the reading. The drawing room will be the French ball, with its mi-Careme gaieties, its fancy costumes and wonderful surprises, will be the all-important event at Cotillon ball.

On April 14 the college fete will be held in Cotillon Hall. College maidens and matrons who are members of various societies are planning the details.

April 24, Easter Monday, will be the date for the Old People's Home tea and the cotton ball. The latter event will be for the benefit of Scadding House. Mrs. William D. Wheelwright will be chairman, assisting her will be Mrs. H. L. Mather and Mrs. C. J. Reed. Those who attend will wear custom gowns. Stiles and satins will be out of fashion for that evening. This will be the second ball of this kind given for Scadding House.

The engagement of Miss Reva Funk and William C. Montgomery is an interesting announcement of this week. The news of the betrothal was told at a tea given yesterday by Miss Funk, little Rose Avery, a dainty miss in a pink frock, met the guests at the door and presented them with cards engraved with the names of the couple. Miss Funk was pretty in a gown of bright satin with which she wore a bouquet of violets and Gold of Aphrodite roses. Mrs. F. W. Funk was dressed in black tulle, with a crown of white lace. Mrs. B. Moore, an aunt of the bride-elect, was dressed in black tulle with an embroidered sash. The rooms were decorated in pink roses, tulips and carnations. The dining table was entered with Enchantress carnations. Mrs. C. V. Vosper and Mrs. Harry Shaw presided at the table. Miss Clara Schuler (Ada Stipe) and Miss Clara Schuler Michael cut tea. Miss Clara Schuler sang several solos during the afternoon. Piano numbers were furnished by Miss Bernice Van Scoy and Miss Verna Blackstrom. In the evening a number of the girls who assisted remained in the city. The bride and groom were hidden.

Mr. Montgomery is a former resident of Pittsburg. He is at present connected with the Ideal Theatrical Life Insurance Company here. Miss Funk is a graduate of Jefferson High School and is musically gifted. She is the daughter of Mr. and Mrs. J. W. Funk. Her marriage probably will take place in June.

CHARMING VISITOR FROM ANACONDA, MONT., WHO HAS BEEN ENTERTAINED HERE.



Miss Harriet Ainslie.

French baskets of forget-me-nots and tall vases of orchids, roses and Spring flowers, mingled with maidenhair ferns.

Reveries were laid for Mr. and Mrs. I. Lang, Mr. and Mrs. I. N. Felschner, Mr. and Mrs. Abe Meier, Mr. and Mrs. Marcus Felschner, Mr. and Mrs. William Keller Ehrman, Dr. and Mrs. James Rosenfeld, Dr. and Mrs. Jonah B. Wise, Mr. and Mrs. Julius L. Meier, Mr. and Mrs. Henry William Metzger, Miss Edith Nunn and Mrs. Dittenhofer and Mrs. White.

at Finley's chapel, Rev. J. J. Staub officiating. Deceased is survived by Mrs. George Graham, of this city; Mrs. Flora M. Raymond, of Ariel, Wash.; Herbert J. and Frank S. Thorne, of this city. Interment was made at Oregon City.

Miss Harriet Ainslie, daughter of Mr. and Mrs. J. R. Ainslie, of Anaconda, Mont., has been enjoying a delightful visit with friends in this city and has been feted extensively. She will visit in Seattle before returning to her home. Miss Ainslie attended Lux School in San Francisco.

A card party will be given on Saturday night in the Courthouse with the Women's Relief Corps as hostesses.

Miss Rachel Mary Clark and Miss Van will give a children's matinee on Saturday in the Ideal Theater at the fourth and Thurman streets. The matinees will be Mrs. J. W. Fowler, Mrs. Felix Isherwood, Mrs. Thomas Burke, Mrs. William H. Housh, Mrs. S. C. Slocum, Mrs. Hicks C. Penn, Mrs. C. C. Murton, "Little Lord" and Mrs. J. W. Fowler. Mrs. C. C. Shay will preside at the piano.

The next of the series of fortnightly dances given by the Portland Young Men's Club will be held on Wednesday, March 23. These dances were given formerly on Thursday nights, but the committee has decided to change this to Tuesday, on which day they will be held every two weeks from now on throughout the summer months.

Miss Julia Forsell was hostess recently at a dinner party at which she complimented Miss Sylvia Hall and her name, Raymond Smith. After the rest there will be a shower of gifts for the bride-elect. The decorations were in green.

At a simple home wedding on Saturday Miss Wilhelmina Emilie Scheuerman, of Detroit, and Grant Joseph Bowman, of Spokane, were married. The ceremony was solemnized at the residence of Mr. and Mrs. George C. Eckman, brother-in-law and sister of the bride. The bride was attired in a blue costume with corsage of violets and lilies of the valley. The reception supper was served. Presiding at the prettily appointed table were Mrs. George Allen Emery and Miss Elizabeth Thompson. A short trip Mr. and Mrs. Bowman will be at home in Spokane.

Miss Stella Wolfe will entertain on Friday at a luncheon for Miss Germaine Arch, bride-elect. Yesterday Miss Helen Block gave an attractive tea for Mrs. Barish.

Mrs. William F. Fiebig will entertain guests on Thursday when Miss Helen Block will give an interpretive reading and illustration of the musical "The Bohème." Assisting the hostess receiving and at the tea table will be Mrs. Shirley Parker, Mrs. Harold Eckman, Mrs. E. B. Schuler, Mrs. Margaret McClure, Mrs. William Kirkpatrick and Mrs. E. Johnson.

An elaborate dinner party in the Rose Room of the Hotel Benson was given last night by Mrs. Isam White as tribute to Mrs. S. W. Dittenhofer, of Paul, who is visiting her parents, Mr. and Mrs. J. Lang, of this city. The regular table was adorned with tiny

## Dandruff Heads Become Hairless

If you want plenty of thick, beautiful, glossy, silky hair, do by all means get rid of dandruff, for it will starve our hair and ruin it if you don't.

It doesn't do much good to try to wash or wash it out. The only sure way to get rid of dandruff is to dissolve it, then you destroy it entirely. To do this, get about four ounces of ordinary liquid arvon; apply it at night when retiring; use enough to moisten the scalp and rub it in gently with the finger tips.

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 hair and trace of it.

You will find, too, that all itching and digging of the scalp will stop, and your hair will 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, no matter how much dandruff you have. This simple remedy never fails.—Adv.

of interest to many Portlanders was the entertainment provided for Mrs. Mary Houck, worthy grand matron, Order of the Eastern Star, who was honored a few days ago at a dinner party given in Waldo Hall, Corvallis. The hostesses were a number of young women of Roseburg who are attending Oregon Agricultural College. Mrs. Houck is a cousin of W. Y. Masters, of Portland, and has many friends here. Among the hostesses were Miss Florence Kohlhagen, Fannie Campbell, Jane Thorton, Christine Abbott, Cora Campbell and Katherine Waite. Sharing honors with Mrs. Houck were Mrs. Ida B. Callahan and Professor and Mrs. J. B. Horner.

Miss Elsie M. Bright and R. Thomas McSloy, of Lents, will be married Saturday at noon, at the home of Dr. and Mrs. J. H. McSloy, at Lents. Miss Hazel Morrison, of Vancouver, Wash., will be bridesmaid, and C. B. Travis will be best man.

Following a wedding breakfast, the young couple will leave on the steamer Beaver for Los Angeles, their future home. Mr. McSloy is the son of Dr. and Mrs. J. H. McSloy, and the bride is the daughter of Mrs. Theokta Bright, of Lents. The wedding is the result of a romance begun in childhood.

Mrs. Frank E. Watkins is visiting her sister, Dr. Belle J. MacDonald, in New York City. She will return to Portland about May 1.

Members of the MacDowell Club and others interested in social and musical gatherings, will attend the reading and musical interpretation of "The Love of Three Kings," by Miss Dorothy Naeh, who will appear in the Meier & Frank building under the auspices of the MacDowell Club.

Mrs. John Keating will entertain informally on Thursday for Mrs. H. C. Wurtman.

Mr. and Mrs. J. C. Friendly have returned from their wedding trip, and will be at home to their friends at Hotel Benson Sunday, March 26, and Wednesday, March 29, from 2 until 6. No cards.

A 5 o'clock tea will be given today at the Hotel Nortonia in honor of Miss Jane Urban, the leading woman at the Baker Theater.

Mr. and Mrs. I. Gevurtz will be at home Sunday in honor of their daughter, Miss Fannie Gevurtz, and her fiancé, Siegfried Crohn, of Seattle.

Mrs. Homer Hallock and Miss Alma Hallock are passing a fortnight at Neahkian Tavern.

Miss Leon Peters will be a bridesmaid Thursday, honoring Miss Crystal Hyland, bride-elect, and Mrs. R. J. Hummelstein, of New York.

The G. N. C. B. Girls have chosen Tuesday night, April 4, for their next dancing party, to be at the Cotillon Hall.

Interment is in Oregon City. The funeral services of Mary Thorne were held Monday at 11 o'clock A. M.

## DOMESTIC SCIENCE

By LILIAN TINGLE.

PORTLAND, Feb. 25.—Can you explain why maple syrup thickens so quickly after it can has been opened? We get it from the maker, and it is guaranteed pure. I have to skim off the top each time before pouring syrup in a pitcher. Gradually the desirable fluid is affected. MRS. W. E. S.

POSSIBLY you keep it in a damp or mold-infected place, or it may be not sufficiently concentrated to keep very long. Not knowing the product or how you keep it makes it difficult for me to advise. A plan that might help would be to empty the large can into bottles (about the size needed for each time you fill your syrup pitcher) putting about one-half a teaspoonful of cottonseed oil or liquid paraffine on the top of the syrup and then cork closely. Only one bottle need be opened at a time. The oil excludes the air and can be removed by using a little absorbent cotton. Before trying this rebottling plan, however, you might try the effect of plugging the opening of the can with a piece of absorbent cotton instead of a cork. This, however, is only a "hopeful" and not an "infallible" treatment.

BERMISTON, Or., Feb. 23.—Will you please publish at your earliest convenience a recipe for doughnuts, the kind that are light and "puffy," made with either sweet or sour milk or buttermilk? G. E. E.

Following are recipes for doughnuts which are "light and puffy" if properly handled and carefully fried and drained. Use as little flour as you can in rolling and handling. "Knack" in handling the rolling pin and in keeping a thin film of flour unbroken, over the soft dough is very important.

Sweet-milk doughnuts: One cup sugar, two and one-half tablespoons butter, three eggs, one cup milk, four level teaspoons baking powder, one-fourth teaspoon cinnamon, one-fourth teaspoon grated nutmeg, two level teaspoons salt, sifted flour to make a soft rolling dough. Cream the butter and add the sugar, eggs and milk, as in cake making. Add about three and one-half cups flour, sifted with the baking powder, spices and salt. Add just enough more flour to make a light, soft, "puffy" rolling dough. Toss one-third of the mixture on a board, pat smooth out nicely and roll very lightly over one-third-inch thick. Cut with a doughnut cutter dipped in flour. Fry in deep fat hot enough to brown lightly one-half inch cube of bread in 60 seconds. The doughnuts should come quickly to the top of the fat, brown on one side and then brown on the other. Sour-milk doughnuts should be turned as soon as they rise and frequently afterwards. Do not cool the fat by putting in too many doughnuts at once. The doughnuts will be greasy and soggy if the fat is too cold. If the fat is too hot the doughnuts will brown before they are risen, and may even be quite raw inside. Hence the need of care in testing the heat of the fat and in keeping it at a uniform temperature. A heavy iron "Scotch bowl" is excellent for frying a large quantity of doughnuts, because of the way the iron retains the heat. Lift the doughnuts with a skewer or wire egg-beater, drain first over the kettle, then on paper. Roll in sugar or not as preferred.

Roll the "trimmings" with the second

The Inventor Says "Don't Stir It." Dr. Jackson, the inventor of Roman Meal, says it should not be stirred while cooking. Stirring spoils flavor and destroys granulation of the porridge, one of the most valuable features of this food in the relief of indigestion.

For early breakfast make porridge while getting evening meal. Stir into boiling water, cook in double boiler or another basin for half an hour. Next morning, first thing, light gas under boiler and allow boiler to set in boiling water while you are dressing. By the time you are dressed and the table set breakfast is ready. Follow directions on package and it's delicious, nutritious, and relieves constipation.

Sold by grocers at 25c per package.

## A New Departure in Bakery Service Inaugurated by the Royal Bakery

Special Coffee Cakes to be delivered fresh to grocers for their patrons. Cakes and Cookies may also be purchased this way—relieving the housewife of expense and drudgery of home baking

—you can now secure ROYAL COFFEE CAKE through your dealer. —this is a new ROYAL service plan, which makes it possible for you to have ROYAL CAKES delivered to your home. —there's no necessity for a down-town trip to one of the ROYAL STORES.

—yet, ROYAL COFFEE CAKE, or any of the ROYAL CAKES you may order, will be fresh, and of the same high quality purchased at the ROYAL STORES.

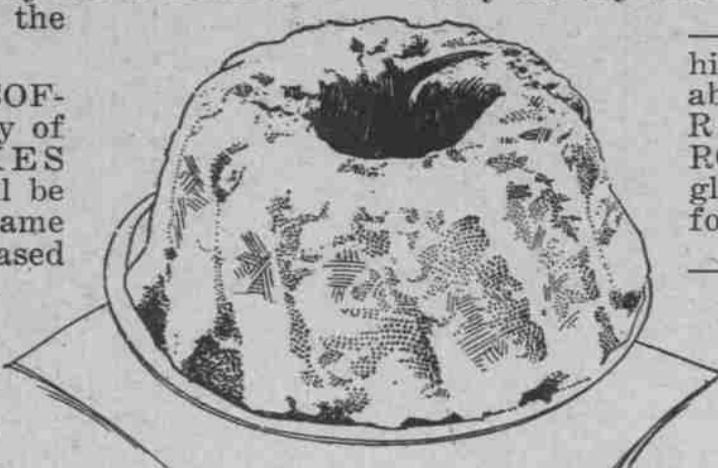
—your dealer carries no stock, but instead supplies you upon your special order; we deliver to him fresh and piping hot from the ROYAL OVENS. —vary the monotony of your conventional breakfast with a delicious ROYAL COFFEE CAKE; they are inexpensive and more nutritious than the majority of patent breakfast foods. —you will like their flavor, quality and convenience; they are better than biscuits,

hot cakes or toast, and the bother and expense of cooking are eliminated. —the price range is from 10c to 40c. —phone your dealer—ask him to deliver a ROYAL COFFEE CAKE; he'll have it ready the day and hour you desire.

—while talking with him, ask him to tell you about ROYAL CAKES, ROYAL COOKIES, ROYAL PASTRY. He'll gladly fill your order for any of the above.

—ROYAL CAKES are really an achievement, and we do not make this statement as an idle boast; you can decide for yourself by one trial whether or not they are not better than the home-baked kind, and much less expensive.

—don't forget—order a ROYAL COFFEE CAKE of your dealer for breakfast. —but you will have to order in advance, as he carries no stock. —you are therefore assured of ROYAL CAKE FRESH FROM THE ROYAL OVENS.



HAVE YOUR GROCER SEND YOU A ROYAL COFFEE CAKE FOR BREAKFAST. PRICES 10c TO 40c

## ROYAL BAKERY AND CONFECTIONERY COMPANY

Makers of "Royal Table" Queen Bread.

"third" of the doughnut mixture, shape, fry and repeat. Avoid over-handling the "trimmings."

Sour-milk doughnuts: Two cups sugar, four eggs, one and one-third cups sour milk, four tablespoons melted butter, one and one-half level teaspoons soda, two teaspoons salt, two and one-fourth level teaspoons baking powder, one teaspoon nutmeg (or part nutmeg and part cinnamon, as preferred), flour to roll. Mix in the order given. Roll and fry as above.

East Alder-street trunk sewer, the company may be owing the city money instead of vice versa.

The company started the ball rolling by asking amount \$4500 in extra. Commissioner Dieck agreed to allow \$1861. Commissioner Daly then cut it down to \$1211. Commissioner Bigelow has just cut it to \$58.80. The other Commissioners have not had a turn yet.

youth who was arrested several days ago on the charge of impersonating an officer and attempting to extort money.

Five dollars in small coins reposed in the toy treasuries of her children, Mrs. Ida Morris, of 213 1/2 First street, told the detective bureau. Jackson was a lodger in the house and the children's savings disappeared. The young man will not be prosecuted here on either charge, it is said, but will be returned to Eugene, where he is wanted for the alteration of a check.

The United States Navy Department has placed an order with a prominent American airplane manufacturer for six steel hydroplanes, which are intended for service at the Pensacola Naval Aeronautic Station.

## FLUID TO FIX SLIDE BLAME

Fluorescein Will Leave Trail of Green in Following Water.

Fluorescein, a peculiar green liquid with a reputation for traveling a long distance in water without losing color, will be used in tracing the course of drainage water in the earth slides in the heights of the city.

The liquid will be poured into seeping water and its presence looked for below the point of the slides. By this means, it is said, it will be possible to trace the drainage and arrange drains accordingly to protect streets and places where there are impending slides. A quantity of the liquid has been purchased by Commissioner Dieck.

## RAIN DAY IS BLUSTERY

Continued Precipitation Today Is Promised by Weather Man.

Rain fell steadily all day yesterday in Portland and figures at the Government Weather Office recorded .48 of an inch of precipitation during the 12-hour period from 5 o'clock this morning till 5 o'clock at night.

Rain is also promised by the weather man for today.

Yesterday's rain was accompanied by a somewhat blustery wind.

## TOY BANK THEFT ADMITTED

Youth Will Be Sent to Eugene to Face More Serious Charge.

The robbery of children's savings banks was confessed to Detectives Hellyer and Tackberry yesterday by Lee Renfro, alias W. B. Jackson, the

## EXTRAS ESTIMATE IS CUT

Three of City Commissioners Trim Claim for Sewer Work.

If one or two more members of the City Council undertake the task of fixing the right amount to be given the Alexis Contract Company as extras for constructing the lower end of the

## It's No Mystery

IT'S easy to trace "Feature D" in Dependable Coffee, Tea, Spices, Extracts or Baking Powder.

All answers accompanied by a Dependable label will be rewarded.

"HESPO"—for those who prefer a 30c coffee—is as good as you can buy at the price.

"COUNTRY CLUB"—at 35c per pound, is the equal of many 40c coffees.

Ask your dealer.

DWIGHT EDWARDS COMPANY, Portland, Ore.

ASK FOR Preferred Stock GROCERIES

ALLEN & LEWIS' BEST BRAND.



Good Coffee is really more economical than cheap coffee.

## Golden West Coffee

is the most economical of all good coffees because it is scientifically steel cut—with the chaff removed—more REAL coffee to the pound; more cups of good, full strength coffee to the pound.

40c per lb. 3 lbs. \$1.10

Closet & Devers The oldest and largest coffee roasters in the Northwest.

## A New Method of Baking Cakes

Mrs. Nevada Briggs, the baking expert, says:

"There is just one way to make your cakes rise high and evenly—give them time to rise before a crust is formed and the batter is stiffened by cooking."

"If using a gas, gasoline or oil stove, light your oven when you put the cake in and keep the flame low until the cake has doubled in bulk; then increase the heat until it is evenly browned and will respond to the pressure of the finger. If using a coal or wood range, leave the oven door open until the cake is in; then turn on the drafts and by the time the oven is at baking temperature, the cake will have raised sufficiently."

For rich, moist, feathery cakes Mrs. Briggs always recommends

## KC BAKING POWDER

It is double acting and sustains the raised. You can open and close the oven door, turn the tin around in the oven or do anything else necessary, without any danger of making the cake fall.

Try your favorite cake next time with K. C. Baking Powder and see how much higher it will rise. Make it just as you always do, with the same quantity of baking powder. While K. C. is less expensive than the old-fashioned baking powders, it has even greater leavening strength and it is guaranteed pure and healthful.

Try a can and be convinced

## Your Family Will Relish

the fresh-from-the-oven wholesomeness of

## TRU-BLU BISCUITS

Let Tru-Blu Be Your Baker—relieving you of all baking drudgery. There's a kind for every occasion.



EDWARDS' DEPENDABLE COFFEE

