

# WOMEN PRISONERS WILLING TO WORK

### City Jail Inmates Are Glad to Engage in Profitable Employment.

### PRISON LIFE MORE CHEERY

### Three Girls Eagerly Tie Quilts Because Time Passes Quickly and Each Day's Work is Deducted From Sentences.

They were tying a quilt, three cheerful young women, gingham-clad and comely. The girl in the pink wrapper hummed a tune as she deftly knotted the fluffy wool strands that bind the cotton. Plenty of sunshine came through the windows, striking the colored figures of the quilt pattern attractively.

Miss Isabelle Clark entertained yesterday at a delightful social gathering, a tea for Miss Jane Norton, of Boston, and Miss Margaret Marriner, of Michigan. The affair was quite informal and the guest list included about 20 of the younger members of the smart set. Roses and sweet peas adorned the various tables, and the girls all wore dainty, becoming Summer frocks.

Another event of interest was a picnic luncheon given by Mrs. J. C. Costello. Her guests included Mrs. J. C. Mann, Mrs. John Manning, Mrs. George Simpson, Mrs. Roscoe Giltner, Mrs. Katherine Daly, Mrs. G. M. Clark, Mrs. James Clark, Mrs. Katherine Roche, Mrs. Alonzo Jackson, Mrs. McKinley Mitchell, Mrs. Alfred Clarke, Mrs. A. Mitchell, Mrs. W. H. Ashland, Mrs. George Parrish, Mrs. Warren Keeler, Mrs. H. O. Tenny, Mrs. W. F. Wiggins, Mrs. F. W. Farrington, Mrs. C. W. Winer, Mrs. G. Haeder, Mrs. D. M. Dunne, Mrs. P. A. Devers, Mrs. Charles Runyon.

Miss Virginia McDonough will entertain tonight at a dinner at Waverly Country Club, honoring Miss Hazel Archibald.

Mr. and Mrs. Henry Levy arrived in Portland yesterday from Oakland, Cal., en route to New York, where they will visit with ex-Senator W. A. Clark. They are at Hotel Oregon. Mrs. Levy formerly was Miss Esther Pinger, one of the belles of Portland some years ago. Mr. and Mrs. Levy will be in Portland about two days, leaving for the north by the Canadian Pacific. Mr. Levy is now associated with Paul Shoup, president of the Pacific Electric Railway of the Southern Pacific System.

Mr. and Mrs. H. S. McDaniels, Mr. and Mrs. H. A. Moore, Mrs. H. S. Harry Moore and the Misses Andra and Gladra Watkins have returned from a trip to Tillamook beaches. Mr. and Mrs. McDaniels will leave soon for Eastern Oregon on a motor trip.

Mrs. John Kenefick and family have taken the Azores cottage, Seaside, for the remainder of the season. They have as their house guests Miss Marie Boyle, of Tacoma, and Miss Marie Agnes Gorman, of Portland.

G. B. Heggard and his daughter, Mary, have gone to eat lunch at the week-end at his ranch.

Congratulations and flowers are finding their way to the home of Mr. and Mrs. Herman Claussenius who are the parents of a baby boy, born August 1.

Congratulations and flowers are being showered by their friends on Dr. and Mrs. J. C. Buehler, on the arrival of a baby daughter, Thursday, July 27.

# CLIPPING NEWS

BY GERTRUDE P. CORBETT

PORTLAND GIRL WHO WILL BE MARRIED TODAY IN MINOT, N. D.



Miss Elizabeth Senner

and put a big pail of water in front of the window. Then he covered the window with butter and put a saucer of cream on the sill.

Tommie Cat came down the road and looked at Bennis Dog's house. "I guess no one is at home," he said, swinging his tail and looking at all the windows. "I wonder if Bennis Dog's mother has left the pantry window open. It looks like rain and I should like to do Bennis's mother a kindness. I think I will take a look."

Tommie Cat walked slowly around the house to the pantry window. "Yes, it is open, just as I thought," he said, "and there is something on the sill too. Now, if it rains it will spoil what is in the dish."

Up jumped Tommie Cat, and when he saw the cream he licked his mouth and swung his tail about very fast.

"Too bad to have that cream wasted," he said. "If it rains it will spoil the cream, and if I eat it I will not be spoiled and Bennis Dog's mother will be no worse off, so I guess I'll eat the cream."

Tommie Cat gave another look about the pantry, and then he saw the two pans of milk. "Goodness!" he exclaimed, "I didn't know there was so much milk in the world outside a cow. I have heard it said that a thunder storm will make milk sour, and I feel quite sure we are to have a thunder storm. I believe I will eat that milk and save it."

And then Tommie Cat put his front feet on the greasy window sill, and it was all over in a second.

Tommie Cat slipped and slid, and down he went right into the pail of water with a loud splash.

Bennis Dog held on to his mouth to keep from laughing, but it was of no use. He burst right out loud, "Ha, ha!" he laughed.

Tommie Cat was very busy scrambling out of the pail, but he knew that laugh and did not stop a minute. He sprang to the sill and out of the window he went and down the road he ran, with Bennis Dog laughing as hard as he could from the window.

Tommie Cat shook himself as he ran, but he was shivering and he had to stop at last and lick himself dry.

"I wonder if Bennis Dog was there all the time and saw me jump up on the sill?" he thought.

"Tommy Cat licked his paws. 'What is that? It tastes like butter,' he said. Tommie Cat tasted again. 'It is butter,' he said. 'It is on all my feet and on my coat too. Now, where did I get butter on me like this?'

Tommie Cat thought as he licked himself dry that he remembered how quickly he slid through the pantry window. "I bet Bennis Dog greased that window sill," he said. "I'll remember that, and some day I will get even with Bennis Dog."

(Copyright, 1916, by the McClure Newspaper Syndicate, New York City.)

smaller size half that price. These are good cooking apples.

Oregon crab apples, small as big cherries, six pounds for a quarter-price for jelly.

Red-checked Pippins, 20 cents a dozen.

California Bartlett pears, very fine, 20, 25 and 30 cents a dozen.

Bananas, 20 and 25 cents a dozen.

Cantaloupes, 5 and 10 cents each; other stock, four and six for a quarter.

Watermelon, 2 cents a pound.

Oranges, including Valencia, 20, 30, up to 60 cents a dozen.

Lemons, 20 to 35 cents.

California grape fruit, four for 25 cents.

Alligator pears, raised in Lower California, 50 cents each. This shipment is a novelty, being of the red variety.

In the vegetable market: Green corn has suddenly become abundant.

Golden Bantam and Evergreen, 25 and 35 cents a dozen. Local, home-grown stock, 20 to 30 cents.

Okra, 35 cents; mushrooms, 75 cents a pound.

Oregon celery, 10 cents a bunch; kohlrabi, the same price.

Cauliflower, 10 and 15 cents a head.

Tomatoes, green peas and green wax beans are all at the 5 cents a pound level. Peas can be had at four pounds, 15 cents.

Sweet potatoes, 5 cents a pound; squash, 15 cents a pound.

Beet plants, 15 cents; Summer squash, 8 cents a pound.

Sugar peas, 10 cents a pound; cooked pods and all.

Lettuce heads from 5 cents each to five for a nickel.

In the fish market: Sturgeon, 17 1/2 and 20 cents a pound.

Chinook, Steelhead and Blueback salmon, 15 cents a pound.

Salmon trout, 20 and 25 cents a pound.

California white fish, halibut, black and silver smelt, from Puget Sound, 12 1/2 cents a pound.

Fresh mackerel and sand-dabs, 12 1/2 and 15 cents a pound.

Ling cod, three pounds, 25 cents.

Sea perch, sole, flounders, shad and red snapper, 10 cents a pound.

Crabs, 20 and 25 cents each.

Shrimp, 50 cents a pound.

Hard-shell clams, six pounds for a quarter.

Oregon stock kippered herring, 5 cents each.

In the poultry market: Milk-fed hens and ducks, 25 cents a pound.

Spring chickens—friers and broilers—30 cents a pound.

Southern, 50 cents each.

Other stock: Hens and geese, 20 cents a pound.

Spring chickens and ducks, 25 cents; Squabs, 35, 40 and 50 cents each.

Eggs, 30, 32 and 35 cents a dozen.

Butter, 30 and 35 cents a pound.



JOIN THE  
**Columbia River Highway Special Train Excursion**

LEAVES Union Station 1:00 P.M. RETURNS to Portland 8:10 P.M.

**NEXT SUNDAY**

LOW ROUND TRIP FARES  
Latourell, Bridal Veil, or Multnomah Falls, \$1.00  
Similar fares to other Highway points

VIA  
**O-W R R & N**  
UNION PACIFIC SYSTEM

TICKETS AT UNION STATION, or CITY TICKET OFFICE, Washington at Third  
Both Phones for further information  
Refreshment and Lunch Accommodations at Multnomah Falls.

## TABLE TALKS

By EDNA GROVES

PORTLAND, OR., Aug. 1.—Will you kindly publish in the Oregonian different ways of preparing lobster? How do you prepare lobster Newberg?

LOBSTERS, like crabs, if fresh, should be heavy in proportion to the size. The tail and claws should be stiff, and spring back into place if pulled out. Boiling causes the shells to turn red.

The claws and tail should be removed from the body. The tail meat may be drawn out with a fork; this should be separated through the carapace, and the intestinal vein removed. The body may be removed from the shell with the fingers of a fork. Rinse well and remove the meat that lies between the body bones. The shell may be washed, dried and used for lobster.

Broiled Lobster.—The lobster, if fresh, should be cooked for 15 minutes in boiling water, seasoned with salt, pepper, a bit of bay leaf, a few cloves, an onion, a sliced lemon and a few carrots. Split lengthwise, season with melted butter and let cook for five minutes under a broiler over a flame. Serve with highly-seasoned melted butter.

Lobster Cocktail.—Six tablespoons tomato catsup, two tablespoons lemon juice, a few drops tabasco, two or three tablespoons finely-chopped celery and onion in butter, add the flour, mix one cup of shredded lobster or crab meat, chill thoroughly and serve in cocktail glasses.

Broiled Lobster or Crab.—One tablespoon butter, one tablespoon flour, one cup milk, one teaspoon salt, one-half cup onion in butter, one-half cup finely chopped onion, two eggs well beaten, two cups lobster or crab meat, and a few drops of lemon juice. Sauté onion in butter, add the flour, mix and season. Cook until thick, add lobster and pour over beaten egg. Place in a hot oven and bake until brown.

Lobster à la Newberg.—A two-pound lobster or two cups of cut lobster meat, one-fourth cup butter, one-half teaspoon salt, cayenne one-half cup thin cream, add lobster and cook for three minutes. Add seasonings and sherry or lemon, cook one minute, then add cream and yolks of eggs slightly beaten. Cook over hot water until thickened. Serve on toast or pastry points.

Lobster Cutlets.—Two cups of lobster meat shredded, one and one-half cups of milk, four tablespoons butter, six tablespoons flour, one-half teaspoon salt, a few grains cayenne and two teaspoons lemon juice. Make a white sauce of the butter, flour and milk, add seasonings and crab meat. Cook until thick, then add the lobster and yolks of eggs, rolling in egg and crumbs twice and frying in deep fat.

Portland, Or., Aug. 1.—Should a vinegar salad be served with a milk soup? B. M. Vinegar salad has a rather indefinite meaning. An ordinary cream soup and salad may be eaten at the same meal and no discomfort felt.

Eugene, Or., Aug. 2.—What is the most satisfactory way to make good coffee? Should it be started with hot or cold water? F. I. The best way to make good coffee is largely a matter of opinion. The percolator probably gives a more uniform result, but percolated coffee has a slightly different flavor than boiled coffee. If coffee is permitted to boil for any length of time the beverage becomes objectionable because an excessive amount of caffeine and tannin is brought out by boiling.

Coffee for family use should be

bought in small quantities freshly roasted and ground and kept in an air-tight tin. If the coffee is to be used in a percolator it should be ground rather fine. Boiling water should be used in making coffee unless a single cup is to be made.

Percolated Coffee.—One cup finely ground coffee, six cups boiling water. Scald the percolator, pour in the boiling water, place the coffee in strainer, and the strainer in the coffee pot and put on the range. Allow to percolate three minutes, or until coffee is the desired color.

Boiled Coffee.—One cup coffee, one egg, one cup cold water and six cups boiling water. Scald a granite coffee pot. Mix egg, coffee and one-half cup cold water. Place in coffee pot, pour on boiling water, stir and place over flame to boil three minutes. Add the remaining cold water, place on back of range for ten minutes where the coffee will not boil. Serve at once. Egg shells should be saved to use for clearing coffee.

Percolated Coffee.—One cup coffee, one egg, one cup cold water and six cups boiling water. Scald a granite coffee pot. Mix egg, coffee and one-half cup cold water. Place in coffee pot, pour on boiling water, stir and place over flame to boil three minutes. Add the remaining cold water, place on back of range for ten minutes where the coffee will not boil. Serve at once. Egg shells should be saved to use for clearing coffee.

Percolated Coffee.—One cup coffee, one egg, one cup cold water and six cups boiling water. Scald a granite coffee pot. Mix egg, coffee and one-half cup cold water. Place in coffee pot, pour on boiling water, stir and place over flame to boil three minutes. Add the remaining cold water, place on back of range for ten minutes where the coffee will not boil. Serve at once. Egg shells should be saved to use for clearing coffee.

Percolated Coffee.—One cup coffee, one egg, one cup cold water and six cups boiling water. Scald a granite coffee pot. Mix egg, coffee and one-half cup cold water. Place in coffee pot, pour on boiling water, stir and place over flame to boil three minutes. Add the remaining cold water, place on back of range for ten minutes where the coffee will not boil. Serve at once. Egg shells should be saved to use for clearing coffee.

Percolated Coffee.—One cup coffee, one egg, one cup cold water and six cups boiling water. Scald a granite coffee pot. Mix egg, coffee and one-half cup cold water. Place in coffee pot, pour on boiling water, stir and place over flame to boil three minutes. Add the remaining cold water, place on back of range for ten minutes where the coffee will not boil. Serve at once. Egg shells should be saved to use for clearing coffee.

Percolated Coffee.—One cup coffee, one egg, one cup cold water and six cups boiling water. Scald a granite coffee pot. Mix egg, coffee and one-half cup cold water. Place in coffee pot, pour on boiling water, stir and place over flame to boil three minutes. Add the remaining cold water, place on back of range for ten minutes where the coffee will not boil. Serve at once. Egg shells should be saved to use for clearing coffee.

Percolated Coffee.—One cup coffee, one egg, one cup cold water and six cups boiling water. Scald a granite coffee pot. Mix egg, coffee and one-half cup cold water. Place in coffee pot, pour on boiling water, stir and place over flame to boil three minutes. Add the remaining cold water, place on back of range for ten minutes where the coffee will not boil. Serve at once. Egg shells should be saved to use for clearing coffee.

Percolated Coffee.—One cup coffee, one egg, one cup cold water and six cups boiling water. Scald a granite coffee pot. Mix egg, coffee and one-half cup cold water. Place in coffee pot, pour on boiling water, stir and place over flame to boil three minutes. Add the remaining cold water, place on back of range for ten minutes where the coffee will not boil. Serve at once. Egg shells should be saved to use for clearing coffee.

Percolated Coffee.—One cup coffee, one egg, one cup cold water and six cups boiling water. Scald a granite coffee pot. Mix egg, coffee and one-half cup cold water. Place in coffee pot, pour on boiling water, stir and place over flame to boil three minutes. Add the remaining cold water, place on back of range for ten minutes where the coffee will not boil. Serve at once. Egg shells should be saved to use for clearing coffee.

Percolated Coffee.—One cup coffee, one egg, one cup cold water and six cups boiling water. Scald a granite coffee pot. Mix egg, coffee and one-half cup cold water. Place in coffee pot, pour on boiling water, stir and place over flame to boil three minutes. Add the remaining cold water, place on back of range for ten minutes where the coffee will not boil. Serve at once. Egg shells should be saved to use for clearing coffee.

Percolated Coffee.—One cup coffee, one egg, one cup cold water and six cups boiling water. Scald a granite coffee pot. Mix egg, coffee and one-half cup cold water. Place in coffee pot, pour on boiling water, stir and place over flame to boil three minutes. Add the remaining cold water, place on back of range for ten minutes where the coffee will not boil. Serve at once. Egg shells should be saved to use for clearing coffee.

Percolated Coffee.—One cup coffee, one egg, one cup cold water and six cups boiling water. Scald a granite coffee pot. Mix egg, coffee and one-half cup cold water. Place in coffee pot, pour on boiling water, stir and place over flame to boil three minutes. Add the remaining cold water, place on back of range for ten minutes where the coffee will not boil. Serve at once. Egg shells should be saved to use for clearing coffee.

Percolated Coffee.—One cup coffee, one egg, one cup cold water and six cups boiling water. Scald a granite coffee pot. Mix egg, coffee and one-half cup cold water. Place in coffee pot, pour on boiling water, stir and place over flame to boil three minutes. Add the remaining cold water, place on back of range for ten minutes where the coffee will not boil. Serve at once. Egg shells should be saved to use for clearing coffee.

Percolated Coffee.—One cup coffee, one egg, one cup cold water and six cups boiling water. Scald a granite coffee pot. Mix egg, coffee and one-half cup cold water. Place in coffee pot, pour on boiling water, stir and place over flame to boil three minutes. Add the remaining cold water, place on back of range for ten minutes where the coffee will not boil. Serve at once. Egg shells should be saved to use for clearing coffee.

**HAPPY VALLEY**

By ANNE SHANNON MONROE

A BIG, gripping story of home-staying in the last of the virgin West—a story of real pioneering.

"The best Western romance of the year." Portland Oregonian

All Bookstores

A. C. McClurg & Co., Publishers

**Are You Satisfied**

With Your Cakes and Biscuits?

RESIDENT BAKING POWDER

ABSOLUTELY PURE

**Income is \$5,265,169**

PORTLAND RAILWAY, LIGHT & POWER COMPANY REPORTS LOSS.

Operating Expenses \$2,807,565, Interest \$1,882,245 and Taxes Are \$542,000.

SALEM, Or., Aug. 4.—(Special)—Although the operating revenues of the Portland Railway, Light & Power Company for the year ending June 30, 1916, totaled \$5,265,169.11, with expenses of operating only \$2,807,565.54, the company had a deficit for the 12 months of \$1,142,239.23, according to the annual report filed today with the Oregon Public Service Commission.

**Ask for and Get SKINNER'S**

THE HIGHEST QUALITY MACARONI

35 Page Recipe Book Free

SKINNER MFG. CO., OMAHA, U.S.A.

LARGEST MACARONI FACTORY IN AMERICA

**Go East This Summer via Northern Pacific**

Low Round Trip Fares

Enjoy every moment of the circle tours via this line. Get additional scenery and service at no additional expense. Through daily trains to St. Paul, Minneapolis, Chicago, Kansas City-St. Louis with the best dining car service in the world.

Enroute stop at **Yellowstone National Park**

Enter through Gardiner Gateway—original, scenic and only Northern entrance. Spend a week or month in America's greatest wonderland. See the wild animals, geysers, colored terraces, paint pots, Grand Canyon of the Yellowstone, etc. Excellent hotels.

Write, call or phone for tickets, information and travel literature. Let us arrange your vacation trip.

Portland City Ticket Office, 205 Morrison Street, Corner Third St. Main 244—Phones—A 1244.

A. D. CHARLTON  
Asst. Gen'l Passenger Agent  
PORTLAND, ORE.

Round trip westbound summer tourist tickets on sale daily—tell your eastern friends. Attractive Homeseekers tickets to Montana and return.

## PYTHIANS APPLAUD BAND

### Signor Ferullo Wins Favor of Visiting Delegates at Oaks.

One of the most attractive, as well as heartily received, concerts that Signor Ferullo, Italian bandmaster at Oaks Park, has given since his arrival in Portland was given yesterday to Oaks patrons. Many small parties listened to the afternoon performance, and the auditorium was filled for the evening performance.

Knights of Pythias and Pythian Sisters endorsed the famous leader repeatedly. Miss Victorine Hayes, soprano, also delighted the afternoon and evening audiences.

**Mother knows Resinol will heal it**

She has been through it so many times before that she never hesitates now. When anyone in the family comes to her with a spot of eczema or an itching rash, she gets out the jar of Resinol Ointment and gives prompt relief. And a few applications seldom fail to clear away the irritation completely.

Resinol Ointment is an excellent healing dressing, too, for burns, scalds, cuts and such little sores. Sold by all druggists, or, for a free leaflet, write to Dept. 41-S, Resinol, Baltimore, Md. Use Resinol Ointment for babies.

**THE SANDMAN STORY**

By MRS. F. A. WALKER.

Bennis Dog Plays a Trick on Tommie Cat.

ONE day Bennis Dog's mother told him she was going a long distance with Mr. Man on a business trip and she would not be home until night, and that Bennis Dog must watch the house, and especially the pantry window, for she had two big pans of milk with rich cream on it, and she didn't want anyone to steal them.

Bennis Dog sat on the steps in the sun. He had eaten a nice dinner of bone and meat and was thinking about taking a nap when he saw Tommie Cat coming down the road.

Bennis Dog thought of the pans of milk in his mother's pantry and how very much Tommie Cat loved rich milk and cream, and then he thought of something else, and he slid into the house and locked the door.

Bennis Dog went into the pantry

## GOOD THINGS IN THE MARKET

THE latest in fruits is Zinfandel purple grapes from Napa County, California. They retail at 10 and 15 cents a pound, 65 cents a basket. The bunches are remarkably solid.

## POTTER EVIDENCE GATHERED

Government Agent Finds Willing Witnesses at Coos Bay.

MARSHFIELD, Or., Aug. 4.—(Special)—H. H. Childers, a government secret service man, has been on Coos Bay for the past few days, seeking out witnesses who would be valuable to the Government in convicting S. A. D. Potter, Dick Potter, William Potter and five others recently indicted in the United States Federal Court at San Francisco. Mr. Childers has been working on the Oregon and California land grants, alleged frauds for a long period and has developed much of the testimony which secured the indictments.

**Mother knows Resinol will heal it**

She has been through it so many times before that she never hesitates now. When anyone in the family comes to her with a spot of eczema or an itching rash, she gets out the jar of Resinol Ointment and gives prompt relief. And a few applications seldom fail to clear away the irritation completely.

Resinol Ointment is an excellent healing dressing, too, for burns, scalds, cuts and such little sores. Sold by all druggists, or, for a free leaflet, write to Dept. 41-S, Resinol, Baltimore, Md. Use Resinol Ointment for babies.