

SOCIETY NEWS

BY GERTRUDE P. CORBETT

CHARMING SEATTLE MAID WHO WILL LEAVE FOR HER HOME THIS WEEK.

CHARMING and simple was the wedding of Miss Mary Meldrum, of this city, and Frederick Sheldra, of Spokane, which took place last night at 8:30 o'clock at the Joseph N. real residence. Rev. William Cronin officiated and the bride's father, Henry Meldrum, gave her in marriage. She was attended by her sister, Mrs. H. C. Stevens, of Spokane, and Miss Grace Kern. The bridegroom's attendant was Frank Kendall, of Spokane.

About 100 friends of the couple and the bride's relatives attended both the ceremony and the reception which followed. In the decorations a color scheme of pink and white was developed with Ophelia roses, rose-pink chrysanthemums, ferns, and palms.

The wedding ceremony was in the drawing-room, where an arched arbor of Ophelia roses and ferns had been erected for the occasion. All about the spacious room clusters of the fragrant roses were combined with ferns and palms. They made an effective foil for the beautiful gowns of the bride party and the many guests. In the hall and stairway were garlands of the mauve chrysanthemums and ferns, similar blossoms being arranged charmingly in the library and reception rooms. Ferns and Ophelia roses adorned the supper table and also were arranged about the dining-room.

The bride, who is a very charming and lovable girl, was attired in a handsome creation of tulle with insets of dainty lace. Built in foundation of white satin. The gown was made short and the filmy tulle veil formed a train. Tiny spray of orange blossoms trimmed the long veil and also held it to the bride's coiffure.

Her bouquet was a shower of gardenias, lilies of the valley and maidenhair ferns.

During the ceremony Webber's stringed orchestra played "At Dawn" the wedding march and other bridal music.

A buffet supper was served during the reception. The dancing and other social appointments being presided over by Mrs. Preston Smith, Jr., Mrs. Harold M. Sawyer, Mrs. Jerome Day, of Moscow, Idaho, and Mrs. J. E. Pinkham, of Spokane.

Mr. and Mrs. Shields will make their home for the present at the Davenport Hotel, Spokane.

The bride is a niece of Mrs. D. F. Thompson, with whom she has made her home in this city for several years, and a cousin of Mrs. Joseph N. Teal and Miss Genevieve Thompson. She is a charming girl and has a host of friends among the younger set in Portland as well as in Spokane. Since the announcement of the engagement in November, the bride has been deluged with social courtesies.

It is the source of much regret to her friends and relatives that her marriage will take her away from this city.

Mr. and Mrs. John J. Dawn (Charlotte Layton), of White Salmon, Wash., and little daughter will pass the remainder of the winter in Portland.

Cards have just reached Portland friends announcing the engagement of Miss Margaret Taylor, of Astoria, and Captain William Parrish Currier, Coast Artillery Corps, United States Army. The wedding will be a brilliant event of next month, in Astoria.

Bishop and Mrs. Mathew S. Hughes will give a reception at the Episcopal residence, 406 East Twenty-fourth street, from 2 to 5 o'clock on Thursday afternoon, January 18, to the District Superintendent of the Portland area and the other ministers and their wives of Portland and vicinity, who will be in attendance upon the meeting of the First Methodist Episcopal Church January 16, 17 and 18. The reception will be informal and no written invitations are to be sent out.

The home of David Dupe, 822 Borwick street, was the scene of a merry surprise party Tuesday night, when his friends and neighbors called to celebrate his birthday. The game of "600" was played, card honors falling to Mrs. W. H. Kerron and G. W. White. Supper was served afterward. Those present were: Mr. and Mrs. W. H. Kerron, Mrs. and Mrs. A. Cooper, Mr. and Mrs. G. S. White, Mr. and Mrs. F. Cots, Dr. and Mrs. L. M. Davis, Dr. and Mrs. E. J. Farrell, Dr. and Mrs. I. H. Mason, Mr. and Mrs. D. Dupe and G. E. Jamison.

The hard times party, which has been made an annual event by the Rose City Park Club, will be held tonight at the clubhouses at Fifty-seventh street and Sandy boulevard. The custom calls for everybody to wear their old clothes and it is followed generally by the members and visitors. All formality is dispensed and it will be an evening of fun and good cheer. Mrs. Carl Christenson will be chairman for the event, assisted with the refresh-



Miss Leonie Lewis
BUSINESS PHOTO

Miss Lewis is a charming young woman, prominent socially and in the field of sports in Seattle. She has been visiting her cousin, Mrs. Harry Meyer, who entertained for her several times. Miss Lewis was at home informally yesterday afternoon to the many friends she has in Portland society. Her visit here has been especially delightful, as many well-known matrons and maids have been hostesses in her honor. Miss Lewis is a devotee of the saddle, and has passed many mornings riding over the roads surrounding the city.

Under the direction of Miss Nina Great-house.

The Coterie class in public speaking will not meet until further notice.

The Portland Woman's Club will meet today at 2 o'clock. The business session will be the first half hour. At 2:30 o'clock Dr. Alan Welch Smith and Dr. H. Whitney will discuss the amendments to the teachers' tenure of office bill. At 3 o'clock Mrs. J. D. Spencer will give "An Afternoon with the Bronie Sisters and Their Work."

The parliamentary department of the Portland Woman's Club will meet this afternoon at 1 o'clock. Women of Woodcraft Hall, Tenth and Taylor streets. Mrs. Grace Watt Ross, leader, will preside.

Mrs. John F. Beaumont, past state regent of the Oregon Daughters of the American Revolution and one of the leaders in Willamette Chapter, will be a delegate to the state convention to be held in Eugene March 9 and 10. The chapter has decided to let its delegates to the National convention go unpledged regarding the office of president-general. To the state convention were selected as delegates: Mrs. E. A. Beale, Mrs. W. D. Scott, Mrs. John Bagley, Mrs. R. F. Walters, Mrs. J. N. Knight, Mrs. Manville, Mrs. S. L. Albright, Mrs. E. K. Scott, Mrs. J. J. Reed, alternate; Mrs. U. G. Smith, Mrs. Harry Neer, Mrs. William Evans, Mrs. Thomas Sharpe, Mrs. H. H. Ward, Mrs. Edna Workman, Mrs. George L. Brown, Mrs. W. E. Pearson, Mrs. F. Reed, Mrs. R. C. Wright and Mrs. Anna Palmer.

Delegates to the National convention are: Mrs. William Scott and Mrs. Asher, with Mrs. Charlotte Hall and Mrs. John Bagley as alternates.

Various important measures that will be presented at this legislative session were discussed yesterday at the meeting of the Social Workers' Club held in the library.

Miss Ida Lowenberg presided. Mrs. William Fielding Ogburn spoke in behalf of the bill that provides for a 48-hour working week for women. She explained that this bill does not mean an eight-hour day, but that women shall work 48 hours a week.

The bill providing for the sterilization of the defective was discussed and explained by George Thacher.

Professor Merrill, of the University of Oregon, spoke in behalf of the bill for the care of crippled children and Mrs. Millie R. Trumbull made an address on the provision for the commitment of feeble-minded.

The proposed law governing the provisions required in issuing marriage licenses was discussed by A. F. Fiegel. An informal discussion on health insurance closed the meeting. "While we must face social insurance, we also must recognize that there are two sides to the question and we should think the matter over carefully," said Mrs. Millie Trumbull.

The conferences will be held henceforth at 4 P. M. instead of 10:30 A. M.

The Young Ladies' Guild of St. James' Lutheran Church will meet on Monday night with the Misses Hoberger, 477 East Forty-fifth street North.

An informal reception to all clubwomen will be held tomorrow from 2 to 4 o'clock in the old Westminster building at East Tenth and Weider streets.

The People's Institute is planning to move from Fourth and Burnside streets, where it has been located in the Men's Resort building, and will make its headquarters at Fourth and Jefferson streets, across the street from the City Hall, where quarters are being fitted up.

Invitations have been issued by the Dramatic Club of the Portland Grade Teachers' Association to an evening of one-act plays, to be given at the Little Theater, Twenty-third and Washington streets, tonight at 8:15 o'clock.

OUTFIT YOURSELF ON CREDIT AND PAY NOTHING DOWN!

You Are Welcome to This Privilege if Your References Are Satisfactory to Cherry's Credit Department.

Cherry's Clothing Store has announced an unprecedented offer to men and women of responsibility who can furnish satisfactory references. Such folks may outfit themselves from Cherry's and it is a stock of men's and women's wear WITHOUT MAKING A PENNY CASH WHEN YOU MAKE YOUR SELECTIONS.

Of course, CHERRY'S reserves the right to terminate this unusual offer at will. For the time being, however, it is an opportunity NEVER OFFERED IN PORTLAND. ONLY for men and women who need new clothes but are, for the time being, short of money.

Store is conveniently located at 285-31 Washington street, in the Pittock block.—Adv.

\$1.40 a box. Fancy Newtowns are \$1.25 a box.

White grapes range from 10 to 20 cents a pound.

Cucumbers are 10 cents each and green peas are 25 cents a pound.

Artichokes are 15 cents for large ones, and 10 cents for small ones.

Hubbard squash is 3 cents a pound.

Tomatoes have raised from 20 cents to 25 cents a pound.

Most of the staple articles are the same as they were last week.

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DOMESTIC SCIENCE BY LIAN TINGLE.

PORTLAND, Dec. 26.—Will be possible for you to tell us through The Oregonian before next Sunday how to make orange marmalade, and also what are considered suitable desserts with same? Thank you very much.

I hope this will be in time for you, but I am always unable to guarantee the publication of any reply by any given date.

Orange and celery salad (to serve with duck)—Select oranges from which the white skin can be easily removed, saving the seeds. Peel, divide and skin the sections and arrange on a lettuce leaf in groups of three or five, according to taste, with celery, cut into julienne, or match-shaped, strips about one inch long, between.

Dress with French dressing, using, preferably, half tarragon vinegar and half lemon juice for the acid.

Or break up the sections in cubes, or the nearest thing possible to cubes, and mix with equal parts celery hearts sliced in rings. Dress on lettuce with French dressing.

Alternate slices of orange and cold cooked celery on lettuce with French dressing would give an excellent salad with duck.

Use any light dessert, either frozen or otherwise. Pastry or rich steamed puddings should be avoided. If apple sauce or apple dressing is not used with the fruit, light dessert would be appropriate; but of course an apple dessert should be avoided if apples have appeared in any preceding part of the menu.

PORTLAND, Dec. 26.—Will you kindly give a recipe for rye bread, and also for a honey nougat, the same which you gave last Christmas? Thank you very much.—MRS. C. J. G.

I hope the following are what you want, if not please write again:

Wheat and Rye Bread—One cup of graded patent flour, or rye flour, and one tablespoon lard, one tablespoon butter, one-third cup brown sugar, one and one-half teaspoons salt, one-fourth fresh yeast cake, softened in one-fourth cup lukewarm water, three cups flour, rye meal to knead. To the milk and yeast add the yeast. Knead very thoroughly. Let rise in loaves. Let rise again and bake.

Honey nougat—Boil one and one-half cups of strained honey and one and one-half cups white sugar to 253 degrees Fahrenheit, or to the "crack" stage. Combine this gradually with three stiff beaten egg whites and cook again (over hot water) until the mixture thickens. Spread on a buttered platter or box lined with water paper, having the candy at least one inch and preferably two inches deep. Cover with water paper. When cold, cut into blocks or bars and wrap in wax paper.

KELLOGG, Idaho, Dec. 22.—Will you please give, either in Daily or Sunday Oregonian a recipe or recipe for raising pineapples? I have seen a picture of one with a few raisins, but a rich raisin concoction. I would like to get a deal of help already received.

A FORMER OREGONIAN.

The filling I passed honey like best. It is made by stewing washed and stoned raisins in a little water with a little lemon juice until tender and plump. Cool and place in a lined pie plate with a thick sprinkling of sugar and flour and another good "squeeze" of orange or lemon juice and a few teaspoons of the raisin to molten. Write again.

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FREE!

Battleship Pennants of All Nations With 10c

Remember, your 35 small Pennants are returned to you with the prize you select.

Luxury

10c BREAD 10c

One of a set of 72 Battleship Pennants is wrapped daily with each loaf of 10c Luxury Bread—the best bread value on the market. These Pennants are suitable for decorative purposes or for making pillow tops, dollies, etc.

One 35-in. Pennant (your choice) free to everyone who collects only 35 of the small Pennants.

NEW YORK BAKERY, 441 BELMONT STREET

STYLE TIPS FROM PORTLAND STORES

SPRING clothes are about the earliest heralds of Spring, say shop folk, although so far only two shops have displayed any of the coming season's modes. The models that are being shown are said to be fairly representative of what we need expect in a month or two, and are arousing considerable interest.

Fresh from New York is a dainty yet dashing afternoon frock of white Georgette crepe and crepe de chine, trimmed in jet and black charmeuse. On the whole, the effect of the dress is straight, although the front panel is caught at the side-fronts with a two and a half-inch belt embroidered in jet and black silk. The belt becomes a sash in back, and is tied loosely, and ends in jet tassels.

Another frock is a shop window. Its frock, which is straight, the back of the skirt is gathered into a circular costlike waist. The sleeves are double, with a very loose pointed oversleeve, and the under one terminating in a cuff. A buff square collar of black Georgette crepe is almost covered with small even stitches. Distribute the skirt in a broad double band of black charmeuse. A jet cord at the throat finishes the dress, which is all white but the belt, the buttons at the sleeves and the band on the skirt.

A dainty suit of loud black and orange plaid is a stunning Spring mode displayed in a shop window. It is a Norfolk, only no one would know it. The broad bands that hold the belt in place are black, and broken by a point and button in front. The collar is huge, and turns up around the neck. The belt is wide and trimmed with patent leather and orange leather. There are pleats at sides of the otherwise plain skirt. The buttons on the front and sleeves of the coat are big and black.

WHAT YOU CAN MAKE AT HOME BY MRS. PORTLAND.

A CAP for a lounging set may be made by cutting a piece of cloth in a circular shape and putting a ribbon frill on the edge. The circle may be from 11 to 14 inches across, depending on the size of the head and also the size of the coil of hair over which it is to be worn. For this center piece the cap a piece of net, Swiss, or any other thin fabric may be used, or the same kind of goods as used in the lounging robe may make the center piece. If the cap is 12 inches across, its circumference will be nearly 38 inches, so a piece of ribbon of that length will be required to go about the edge, and it will need to be longer than that if much fullness is wanted.

These two points may also be caught up and tacked to the center piece.

ROSEBURG Club Elects Officers.

ROSEBURG, Or., Jan. 10.—(Special.)—At the annual meeting of the Roseburg Commercial Club held Tuesday night officers for the year were elected as follows: Dr. A. C. Seely, president; E. L. Parrott, vice-president; J. M. Throne, treasurer; E. C. Benson, L. E. Moore and A. J. Liburn, directors. A secretary to succeed S. S. Josephson will be chosen at the first meeting of the directors to be held some time next week.

Read The Oregonian classified ads.

THE same old price for the same old favorite.

NONE SUCH MINCE MEAT

12c to 15c A Package

And everything else has gone up!

MERRELL-SOULE CO., SYRACUSE, N. Y.

Edwards' DEPENDABLE COFFEE

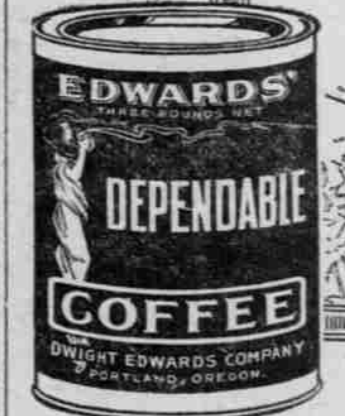
Tastes Better—Goes Further

REMEMBER that delicious cup of coffee served at the hotel—doesn't the taste still linger? Haven't you longed for that fine coffee at home?

The coffee served in the biggest hotels—the finest clubs in Portland, is "Dependable." They use it exclusively for its fine flavor and freshness.

Order a can of Dependable from your grocer today. 1-pound tins 40c—3 pounds, \$1.10.

Dwight Edwards Company Portland



Edwards' Dependable Coffee

Read The Oregonian classified ads.

Let Hazelwood Butter Your Bread

SOLD BY LEADING GROCERS

SATURDAY SPECIAL

Our Regular 40c Bulk Coffee Lb. 25c

Limit 4 pounds to one person. We deliver. Phone early.

Martin Marks Coffee Co.

252 Third St., Near Madison. Phones Main or A-1893

Gull (LO-JU)

Serve it at the next dance!

Makes the finest punch you ever tasted

10c-up Recipe Book Free