

MAIL ORDER EVIL RETAILERS' TOPIC

Co-operation between Farmer and Merchant Proposed as Important Antidote.

ELECTION ON TODAY'S BILL

Several Speakers at Dealers' Convention, Which Will Conclude Tonight With High Jinks and Banquet at Chamber.

Methods of combating the mail-order evil were discussed before the convention of the Oregon Retail Merchants' Association in its second day's session at the Oregon building yesterday.

Closer co-operation between the farming producer and the local retailer was urged as one of the strongest and surest methods of dealing with the problem by A. C. Marsters, of Roseburg, vice-president of the state association, and this idea was emphasized more emphatically by other speakers in the discussion following.

Nathan Strauss, chairman of the bureau of trade and commerce, spoke upon the important relation of Portland as a jobbing center to the whole of Oregon, Southwestern Washington and the Inland Empire.

E. D. Timms spoke upon "Business Getting Today," and declared that the gospel of the present has become the gospel of co-operation between business men, interchange of ideas, ideals and organized work along merchandising.

Astoria Man Speaker. B. F. Stone was the principal speaker at the session last night. Mr. Stone is president of the Astoria, and his address dealt with the history and development of the port and the part it is in position to play in the commercial development of the state in the future.

Of particular importance, he pointed to the development of the grain elevators and the additional elevators and storage bins that are contemplated, which represent the first big step in the Columbia River for meeting the movement toward bulk handling of grain in the Northwest.

Leo Friede spoke in behalf of the Greater Portland Association. F. L. Trullinger, of Yamhill; Mrs. George McMath, and Bert M. Denison were other speakers on different subjects.

Visitors Call on Jobbers. No session was held in the afternoon, and many of the out-of-town merchants devoted the afternoon to visiting among the jobbing houses and manufacturing concerns of the city. The entire delegation to the convention was entertained by the Albers Bros. Milling Company at noon with a luncheon at the mill.

The attendance yesterday was greatly increased by the registration of Willamette Valley delegates. The resolutions committee was in executive session yesterday afternoon, and its report today will be one of the important features of the closing session.

Election and installation of officers also will be an interesting part of today's programme. Biscuit Company will entertain the delegates at luncheon at its plant at noon and in the evening at 3 o'clock in the dining room.

The annual high jinks and banquet in the main dining-room of the Chamber of Commerce.

COOS BAY RADIO GUARDED

Marines on Way and Double Fence to Surround Station.

MARSHFIELD, Or., Feb. 20.—(Special.)—W. W. Ladd, contractor for the Government radio station at Englewood, received orders from the Navy Department to prepare at once quarters for five marines who are en route here to guard the station and to construct around the buildings and towers a high-board fence, with an interior barbed-wire fence 10 feet from the first enclosure.

The station is a new one and not completed. The towers are still to be erected, although the chief operator's residence and other quarters are almost ready for occupancy. Construction of the towers has been delayed by inability of the Government to forward the retaining cables. It is expected the station will be completed in March.

RUNAWAY LAD "FARMED"

Stites Boy Sent to Farmer Instead of to Reform School.

GRANGEVILLE, Idaho, Feb. 20.—(Special.)—Percy Turner, a lad 15 years old, left his home near Stites, Idaho, and was apprehended at White Bird and brought before Probate Judge Campbell, who after a talk with the lad "farmed him out" to Cyrus Graham, one of the prominent farmers of this section instead of sending him to the Reform School at St. Anthony.

If the lad proves worthy he will be permitted to stay and if not he will be sent to the Reform School. This is the first time such action has been taken here.

H. P. FORD STILL SOUGHT

Detective Agency Trying to Find Alleged Absconder.

Wide search is being made for Homer P. Ford, 29 years old, who is alleged to have forged several checks on his employers, the Peoria and Peoria companies of Portland, on February 3, leaving for parts unknown immediately thereafter. The amount of the forged checks is said to be several thousand dollars.

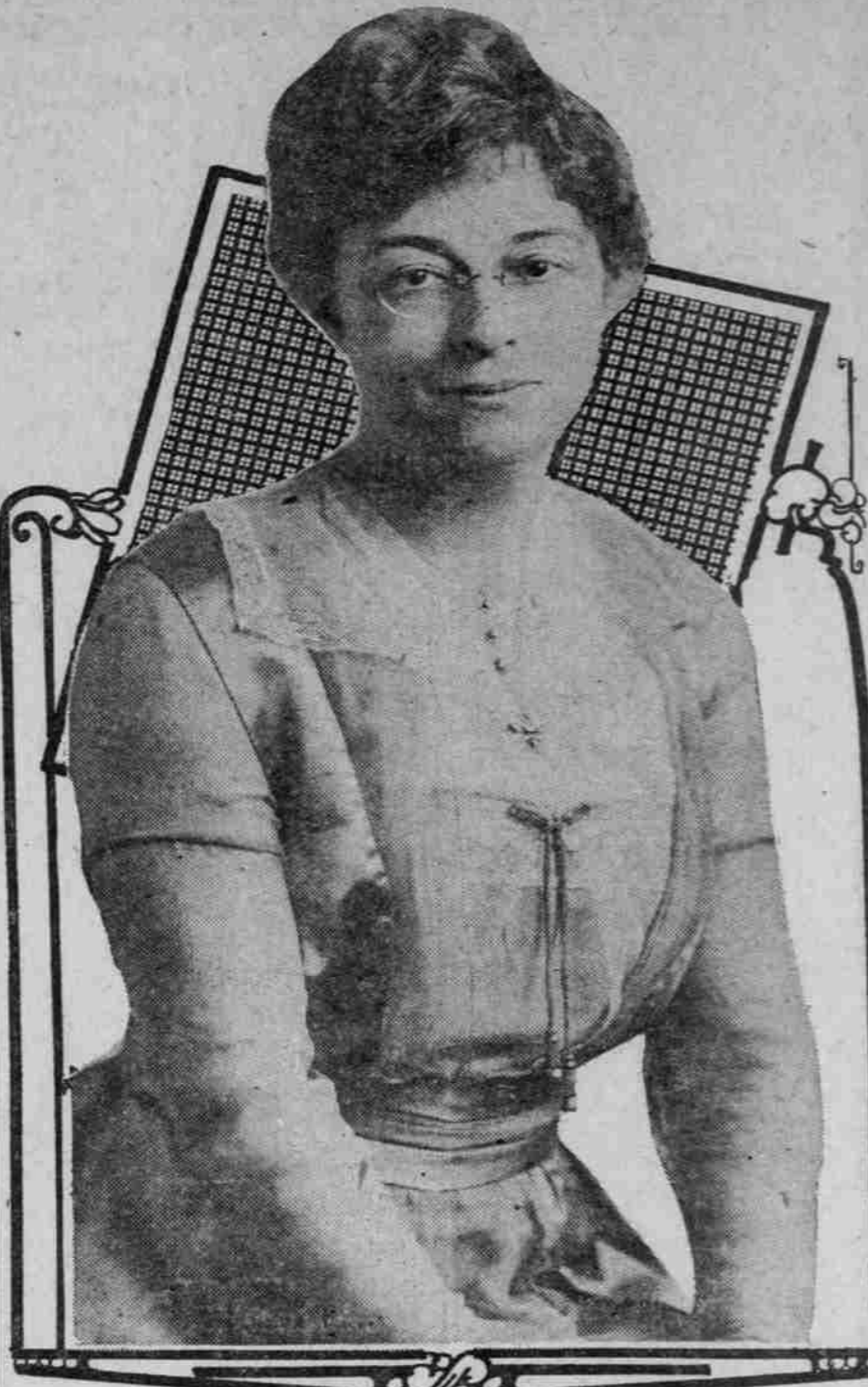
Ford is believed to have fled from this city in company with a young woman. His parents live in Dermott, Ark. The Burns International Detective Agency has charge of the case.

A New, Harmless Way to Banish Hairly Growths.

(Beauty Topics.) By following this suggestion any woman in the privacy of her own home, remove every trace of hair or fuzz from her face. With powdered delatone and water mix enough paste to cover the not wanted hairs; apply in two or three minutes rub off and wash the skin. This method is unfailing, harmless and quick in results, but care should be employed to get the genuine delatone.—Adv.

SOCIETY NEWS BY GERTRUDE P. CORBETT

YOUNG MATRON WHO WILL ASSIST AT RECEPTION TOMORROW.



Mrs. Charles Danforth

TODAY being Ash Wednesday, the beginning of the penitential season, suggests quietude and a dearth of social affairs. However, society in general, in this city as well as in many of the large cities, does not go into sackcloth and ashes for the entire 40 days of Lent. On the contrary, they continue their informal luncheons, dinner parties, teas and small card parties. Dancing, in a measure, will be given up in recognition of the season, but social interest will not abate, as there will be small parties aplenty while visitors remain in town and while cupid continues to send out quivering darts in the direction of the fair debutantes and the eligible bachelors.

Due to the Monday Night Dancing Club's next party, which is scheduled for Monday, February 26, coming in Lent, it has been postponed until April 2.

A group of the younger set gathered last night at the home of Miss Virginia Menefee, where they enjoyed dancing for several hours.

Miss Menefee entertained last night with a charming dinner party at her home, her guests numbering a dozen of the younger belles and beaux.

Another delightful and most successful event of yesterday was the tea for which the Catholic women of Portland were hosts at the attractive residence of Mrs. John F. Shea. It was a benefit tea, and the large assemblage of men and women were not only aiding the benefit, but also thoroughly enjoying the affair, particularly the latter part of the afternoon, when the men of the diocese joined the party, and dancing followed.

Mrs. Chester Griffin Murphy and two little daughters are planning to leave Saturday for a visit at Coronado. Mr. and Mrs. H. Whitehouse, who had planned to leave for the south the latter part of last week, were unable to go on account of the illness of Mrs. B. G. Whitehouse. It is possible that Mrs. Whitehouse will accompany Mrs. Murphy Saturday.

Mrs. George Theodore Gerlinger will entertain Friday with a charming morning affair. Mrs. Mable Holmes Parsons will give a reading at 11 o'clock, and a buffet luncheon will follow.

Mr. and Mrs. E. W. Ring and two daughters left yesterday for San Francisco. They shipped their motor car, and will motor from San Francisco to Los Angeles, later going to San Diego. The family is planning a camping party if the weather permits. They have provided themselves with a tent and full camping outfit. Part of their trip will be taken into Arizona and they will motor all the way back to Portland. Mr. and Mrs. Ring expect to be gone about three months.

One of the most enjoyable dances of the season was given Monday evening under the auspices of the Employees' Co-operative Association of the Meier & Frank Company, at Cottillon Hall. This dance was by far the largest affair of its kind ever given in Portland. There were more than 800 people present. All the members of the firm and their wives attended, and were adding much to the enjoyment of the occasion. A pleasant feature of the evening was the grand march, led by Professor Robert Krohn, one of the guests of the evening. The proceeds of the dance were turned over to the treasurer of the Employees' Co-operative Association. This is a welfare society organized by the employees for mutual benefit in case of physical disability of members. It now has a reserve fund of more than \$2000.

The Association of Collegiate Alumnae have given up their regular March meeting and have joined forces with the Penn Society to entertain Ida M. Tarbell at the big luncheon Saturday at Multnomah Hotel. Reservations must be made by members of the association before Thursday night through Mrs. Robert C. French, Main 7065, or Mrs. Forrest Fisher, Main 3357.

The Portland Rowing Club will give its seventh annual formal ball tonight at the clubhouse, foot of Ivon street.

The patronesses will be Mrs. H. G. Chickering, Mrs. H. E. Judge, Mrs. W. J. Patton, Mrs. A. A. Pfander and Mrs. R. W. Wilbur.

One of the big social events to be given by the Rose City Park Club as a part of its Winter's programme is the masquerade ball on Friday evening. Each Winter the club gives a party of this character, which always proves a most enjoyable event. It should be understood that those not masking also will be welcome, but it is hoped that everybody will come disguised, as it adds to the enjoyment of the festivity. Prizes will be given for the two best-sustained characters; splendid music will be furnished and a rousing time is expected. Mrs. C. H. Thompson has the programme in charge and will be assisted by Mrs. Russell Stephens, Mrs. D. B. Howell and Dr. Arthur Ladd.

Miss Ida Roth, of Port Clinton, Ohio, and Miss Frances Roth, of Cleveland, are the house guests of their brother and sister-in-law, Mr. and Mrs. G. L. Roth, and of Mr. and Mrs. J. E. Magera, of 700 East Ash street. They will share in the entertainment of the week and will be honored with several charming affairs.

Among the many Orpheum parties on Monday night was the box party which included Mrs. Hazel B. Litt, Misses Alice Warren, of St. Paul; Rhodie Rumell, Holt Cookinham, Charles S. Holbrook and Jervis E. W. Stephenson. Another had Mr. and Mrs. Ralph E. Williams as hosts, who first entertained at dinner for their house guests, Mr. and Mrs. Donald Bell, of Chicago, and later with an Orpheum box party.

The Junior Assembly will give a fancy dress dancing party Friday night at Christensen's Hall from 8 to 10 o'clock.

A masquerade ball is the latest event planned by the Portland Heights Club and it will be given Friday night. Members desiring to invite guests may secure cards from the secretary. Patronesses for the evening will be Mrs. Omar Spencer, Mrs. Stewart J. Moore, Mrs. Forrest S. Fisher, Social committee, Mrs. Allen P. Noyes, Miss Louise Boyd, Miss Gladys Ross and Miss Mary Long. Floor committee, Dr. Allen P. Noyes, Thomas Henry Boyd, J. W. Hammond and Fred R. Newell.

Miss Louise Caswell, one of the charming debutantes, has planned a tea for this afternoon in honor of Miss Alice Warren, the much-feted St. Paul belle.

A patriotic entertainment will be given tomorrow evening in the Parish House, Portland, under the auspices of the Holy Name Society of the Holy Redeemer parish. Miss Nona Lawler will sing a well-known soprano song, accompanied by Mrs. Charles H. Abercrombie.

A regular meeting of Mount View Rebekah Lodge No. 136 was held at Woodmen Hall at Arleta station, Saturday evening. Grand Master Westbrook paid fraternal visit. Many visitors were present.

is somewhat lighter if made with white flour. Have the tin well greased and suspend butter and three-quarters full. Be sure the lids fit well.

Sour milk pancakes—One pint thick, well-soured milk, about two and a half cups sifted flour, one tablespoon molasses, one level teaspoon soda, one-third teaspoon salt. Sift the flour, salt and soda into a bowl. Make a "well" in the center and mix in the other ingredients to make a smooth batter. Add the milk rather cautiously towards the last because with some kinds of flour a very little less milk may be needed, but the batter should not be too thick. A little practice is necessary with different kinds of flour. The egg may be omitted for inexpensive cakes. One tablespoon melted shortening improves the mixture if the milk is not rich. Two eggs may be used for still richer pancakes. Bake in the usual way, on a griddle, and serve with butter and syrup, or with jelly, or with crisp bacon.

Portland, Or., Feb. 20.—Could you give me the date of the Oregonian which has the coffee and butter scotch recipe in it? I am sure it was on a Saturday. Thought perhaps I had it in my pocket, but I put the paper away but some of the family would like to see it. If possible you might be repeating them? You may answer either through Daily or Sunday Oregonian.

I cannot find the date of the recipe for which you ask, but I hope the following may suit you. If not, write again, as I have many at the office; I will try to find it for you. The recipe for butter scotch and toffee. Butter scotch—Two cups granulated sugar, one-quarter cup glucose, one-third cup water to dissolve sugar. Cook to about 270 degrees Fahrenheit, then add one tablespoon molasses, two tablespoons butter and one-quarter teaspoon salt. Stir and cook to about 280 degrees. Then either pour in "drops" the size of half a dollar, or pour into a greased tin and mark in squares. Cook when half cold. If butter scotch is wanted flavored with vanilla it is better to cook a little vanilla bean or (yellow) (yellow) (both sides) in the early stages of the syrup, removing before the "feather" is reached, than to use "vanilla" at the end and risk granulation.

A richer butter scotch is made as follows: Boil two cups light brown sugar and mark in squares. Nuts may be added, according to taste and used to any of the above butter scotch mixtures, as well as to the following:

Russet toffee—Eol three cups of sugar with one cup apple, currant or raspberry jelly, and one-half cup water to 240 degrees Fahrenheit. Then add butter with a pinch of salt and cook to 290 degrees Fahrenheit, stirring well to prevent burning. Finish like butter scotch.

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Edwards' DEPENDABLE COFFEE. Tastes better—goes further. Our Guarantee: Use a half of a can of Dependable. If for any reason you are dissatisfied, return the unused portion to your grocer, who is authorized to refund the full purchase price.

responsible duty are chosen by the Senate of the New York University; of the 17 colleges included in the university. The electors are composed of college presidents, professors of history, scientists, authors or editors and others eminent in their professions. The election is held every five years. The last election was held in 1915. At this time ballots were received from 27 electors out of the 100. Of these 23 were college presidents, 15 were professors of history, 16 were authors or editors, 13 were National or state justices and the rest were divided among other eminent names.

Nearly every college president of eminence is a member of this board of electors, as also are the most eminent historians, jurists and scientists of the country. The names added to the Hall of Fame at the election in 1915 were: Mark Hopkins, Joseph Henry, Elias Howe, Daniel Boone, Rufus Choate, Alexander Hamilton and Charlotte Cushman; making with the 47 previous names already inscribed in this National Institution. The women electors of this body are: Caroline Hazard, ex-president of Wellesley College; Miss M. Cary Thomas, president of Bryn Mawr; Miss Mary E. Woolley, president of Mount Holyoke College; Lucy Salmon, professor of history in Vassar College; Mary Hallock Foote, novelist, of California; Miss Ida Tarbell and Mrs. Helen Ekin Starrett, formerly of Chicago, but now a resident of Portland. Mrs. Foote represents the Southern Pacific States and Mrs. Starrett the Northwestern States.

The women's committee of the British Red Cross Society will meet today at 2:30 o'clock in the University Club. All members are asked to be present, as business of importance will be discussed. Mrs. Charles Blakeley will preside.

The Unitarian Women's Alliance will hold an all-day meeting today in the chapel. Social service work will be the inspiration of the gathering. A business session will be held at 2 o'clock.

The delegates and alternates of the Multnomah Chapter, D. A. H., will meet in the library, room F, Monday at 2 o'clock.

Onk Grove-Milwaukie Social Service Club will meet tomorrow with Mrs. A. W. Brookings at Silver Springs. The programme will be in charge of Mrs. W. W. Thompson. "Modern American Art" will be the subject. Mrs. Clara Bushnell will speak of "Chase"; Mrs. W. R. Moore, "Sargent and Whistler"; Mrs. Dean Butler, of "Abbey"; Mrs. John Risley will sing. On Friday the club will meet in the Art Museum and will attend the lecture on "Japanese Art" by Miss Failing.

Mrs. Alice Weister's Psychology Circle will meet today at 2 o'clock at East Fifteenth and Siskiyou streets. "The Psychology of War" will be the topic.

Mrs. Charles H. Castner, state president, will be the guest of the Portland Women's Research Club tomorrow at the tea to be given in the home of Mrs. D. M. Watson, 351 Cornell road. Those who attend may take either twenty-third or Willamette Heights car. The funds derived will be for the Prisoners' Aid Society and the scholarship loan fund.

Dr. A. A. Morrison and his choir boys will assist the Monday Musical Club in the progressive sing of patriotic songs that will be held in various movie houses. The singers will assemble at the Hotel Portland at 8 o'clock. The police band also will be on hand, and a rousing patriotic programme will be given. Some of the Orpheus members also will assist. Jacob Kanzier will be master of ceremonies.

An interesting event of yesterday was the meeting of the Women's Political Study League in the library. In the study of sociological questions that the club is pursuing H. H. Moore, of Reed College, spoke on the causes of poverty. These he named as "floods, earthquakes, war, sickness, accidents, alcohol, feeble-mindedness, low wages and unemployment." C. E. Lenz, of Reed College, spoke on "Health Insurance." The meeting was well attended.

Mrs. Thomas G. Greene will entertain for the Women's Political Study League on Washington's birthday. Those who attend should take Williams avenue car. The Greene residence is at 337 Jessup street, corner Mallory avenue. The musical programme will be an attraction. Mrs. Walter Record will play, Elizabeth Flavel will sing and Daphne Sommers, a gifted little maid, daughter of J. D. Sommers, of Rose City Park, will dance specialties.

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WOMEN'S CLUBS

By EDITH NIGHT HOLMES

CLUBS CALENDAR FOR TODAY.

Marshalltown Women's Club—With Mrs. A. B. Henkle, 557 Rodney avenue.

Central W. C. T. U.—Frances Willard memorial day.

Russet toffee—Eol three cups of sugar with one cup apple, currant or raspberry jelly, and one-half cup water to 240 degrees Fahrenheit. Then add butter with a pinch of salt and cook to 290 degrees Fahrenheit, stirring well to prevent burning. Finish like butter scotch.

A richer butter scotch is made as follows: Boil two cups light brown sugar and mark in squares. Nuts may be added, according to taste and used to any of the above butter scotch mixtures, as well as to the following:

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Music

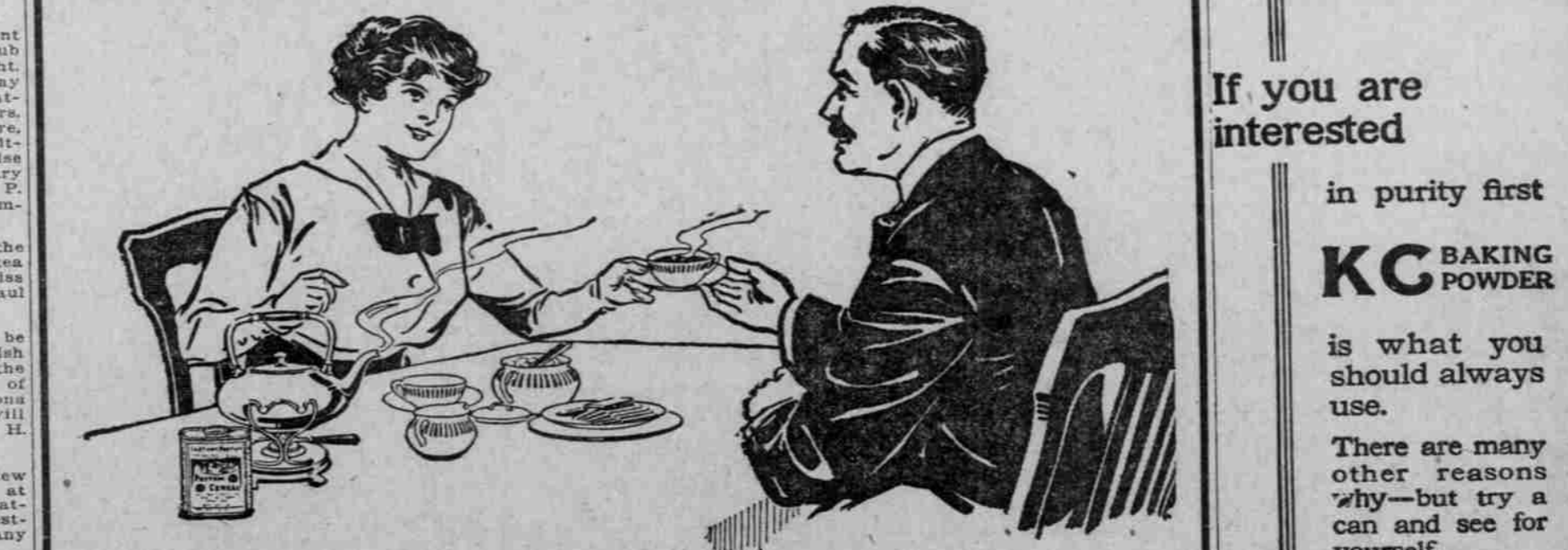
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We are offering pianos and piano players of the best-known, dependable makes at the price you want to pay.

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in place of coffee, relieves nerves from the harmful effects of caffeine. Even a short 10-day trial often works a wonderful change in a person.

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