

SOCIETY NEWS

BY GERTRUDE P. CORBETT

Dainty and Springlike with all the coziness and charm of a small home ceremony fittingly describes the wedding of Miss Kenna Klosterman to Thomas V. Standifer, which was solemnized last night at the home of the bride's aunt, Mrs. F. J. Alax Mayer, in Everett street. Rev. Edwin V. O'Hara officiated, and the bride's only attendant was Mrs. Clifton Nemeth McArthur, Mayfield Standifer acting as his brother's best man.

A stringed orchestra, which included a harp, played the wedding march, and the bridal music preceding the ceremony, also played for the reception which immediately followed. Only relatives of the bride and bridegroom were in attendance, with the addition of a few close friends. The bride was gownned in a charming creation of soft ivory white satin adorned with exquisite embroidered tulle, which formed the bodice and also trimmed the skirt.

Tiny sprays of orange blossoms were used to trim the full court train of satin which hung in graceful folds from the shoulders. This was enveloped by the filmy veil, arranged in a semi-crown, and fastened with orange blossoms. She carried a distinctive bouquet—a shower of lilies of the valley and white cyclamen.

Mrs. McArthur's gown also was white, with low golden halter and a foundation of satin, a note of color being added by the lavender glidie which ended in long streamers. Her bouquet was an arrangement of fragrant Spring flowers of soft tones.

Mrs. Klosterman's gown was a smart model of blue silk with iridescent headed chiffon drapes. She also wore a corsage of orchids and violets.

Mrs. Mayer's gown was a pretty mulberry toned satin, trimmed with lace heavily beaded in the same tones, and her bouquet was a corsage of roses.

Mrs. Standifer, mother of the bridegroom, wore a lovely gown of deep purple charmeuse, adorned with silver lace and a corsage of violets.

During the reception a buffet supper was served and Mrs. Guy M. Standifer presided at the coffee urn. Assisting in the dining-room were Miss Alice Smith, Miss Virginia Menefee and Miss Irene Daly.

The rooms were decked in an artistic manner with low golden baskets filled with a profusion of Spring flowers, in which pink-petaled cherry blossoms predominated. The tulips, daffodils, blue and yellow pansies, and the lilacs, lilies of the valley and violets were effective in the riot of soft coloring against the crackling fire in the huge fireplace before which the ceremony was read.

Mr. and Mrs. Standifer left for a fortnight's trip to the Sound cities.



Miss Marion Spoor

The Fantasma dance, which is an inter-high school affair, will be given tonight at the Multnomah Hotel ballroom. A committee representing all of the high schools is in charge of the function at which a large number of the younger contingent is expected. It is one of the largest inter-high school affairs of the school season.

one teaspoonful soda, one of salt; bake in dripping of gum pan. If preferred, one tablespoonful of sugar may be added, or a little sugar sprinkled over the top.

Corn Fritters.
One cup corn, one cupful flour, one teaspoonful baking powder, two teaspoonfuls salt, one-fourth teaspoonful paprika, two eggs. Chop corn and add dry ingredients mixed and sifted, then add yolks of eggs, beaten stiffly, and fold in whites of eggs beaten stiffly. Cook in frying pan in fresh, hot lard. Drain on paper.

Half-Hour Fudding.
Beat four tablespoonfuls of butter to a cream with half a pint of powdered sugar; add the yolks of three eggs, beating them thoroughly, then a rounded half pint of cornmeal and the whites of the eggs beaten stiffly. Mix well and bake in a well-buttered pudding dish. Serve hot with sauce or whipped cream.

Mr. and Mrs. A. G. Meizger have returned from a trip to Butte, Seattle and Spokane.

Miss Elizabeth Peters returned yesterday from a five months' visit in the Hawaiian Islands, where she was the guest of Mrs. Ralph Walker (Clara MacEwan).

WOMEN'S CLUBS

- CLUBS' CALENDAR FOR TODAY.**
- Lavender Club, Branch 2—Llbrary, 2:30 o'clock.
 - Laurel Association—108 Laurelhurst avenue, on the Montavilla carline, at 2 o'clock. The sorority will entertain Pan-Hellenic Association, plans for the Hines dance to be given April 19 will be discussed.
 - The Portland Heights Club reception and dance honoring the new president, Allan M. Ellsworth, will be an event of tonight, and it has aroused a great deal of interest and enthusiasm among the members who plan to be on hand to welcome the new officer, who is a popular member of the club.
 - Railway postal clerks are anticipating a royal good time at the card and dancing party to be held tomorrow at 8 o'clock in Auditorium Hall, 298 1/2 Third street, between Salmon and Taylor.
 - Golden Rule Review No. 17 will give an old-fashioned dance Wednesday night, March 14, in Knights of Pythias Hall. Ladies please bring needles to match dress. All Maccabees and friends invited.
- THE Portland Women's Research Club** had a treat yesterday in the talks given by the women of the legislative council. Some men made addresses and they were quite clever, but the women won the laurels. Mrs. Jennie Kemp, president of the State W. C. T. U., "loasted" the Legislature in an original and delightful fashion.
- In speaking of the various accomplishments and the great wisdom necessary as attributes for a Legislator she said among other things he must know all about law. This was demonstrated when she said "Every bill that came up seemed to be unconstitutional. I'm glad they didn't bring up the Sermon on the Mount and the Lord's Prayer."
- Mrs. R. W. Montague, of the Consumers' League; Mrs. Millie R. Trumbull, of the Federation; and Mrs. C. W. Hayhurst, of the State Parent-Teacher organization, gave equally clever talks.
- Mrs. E. Thomas played the piano and Mrs. Fred Olson sang.
- Girls of Trinity Episcopal Church will serve as ushers on Sunday at the 4:30 o'clock vesper service in the Y. W. C. A.
- Woodstock Study Club will meet in Woodstock Branch Library at 1:30 P. M. today. Mrs. Wilfred F. Boire is president. "Italy" will be the topic. Miss Mary Frances Isom will speak. "Occupations of Italians" will be discussed by Mrs. Dora Cogswell. Mrs. Vida Smith, Mrs. Boire and others will speak.
- The Lavender Club, branch No. 2, will meet this afternoon at 2:30 o'clock in the library. After business there will be a social hour. All members should attend, as features of interest will be discussed and new members will be admitted.
- The musical department of the Portland Railway Woman's Club will give

FAVORITE RECIPES OF OREGON WOMEN

WHILE the cold weather continues, cornbread and corn fritters prove most acceptable dishes. The bread is excellent for breakfast or lunch and the fritters may be made of some leftover corn or by opening a brand new can.

Mrs. R. E. Bondurant, a prominent social worker and clubwoman, who also is famed for her good cooking, has some choice recipes which she has donated for the woman's page. They follow:

Plain Corn Bread.
Two scant cups cornmeal, one of sifted flour, one pint sour or buttermilk, one egg.

You know the satisfied feeling that follows a cup of good coffee, don't you?

Golden West Coffee is "Just Right"

sugar, and kneading to a flexible paste with unbeaten egg whites. A few drops of almond flavoring are usually added. For a plainer paste use two parts sugar to 1 part almonds.

The almond meal or ground almonds may be also used, in any preferred proportion, in "cream filling" or ordinary white frosting used as a filling, either with or without chopped dried fruits such as raisins, dates or figs.

Portland, Or., March 4.—Kindly give a recipe for canning smelt. Thanking you.

Canned smelt—Wash and clean the fish and sprinkle with salt. Let drain three or four hours. For 10 pounds of fish use four ounces salt, four ounces pepper corns, four ounces whole allspice, one ounce cloves. Put the drained fish in jars, sprinkling about one teaspoon flour on the fish in each jar, and packing neatly with spices between the layers until the jars are filled. Then fill up with equal part vinegar and water, put one teaspoon salad oil on top of each jar, adjust lids, etc., and cook in the usual way, on a rack in a wash boiler or in a steamer for three hours; or for 1 hour on three successive days. Smelt done in this way keep the jars well, but are inclined to fall apart when taken from the jar. Some people like them done up in an oil and white frosting similar to that used for mustard pickles, instead of with the plain spices and vinegar. The general method is the same as for any fish or meat canning.

MARIAN MILLER'S ANSWERS

NO one is more tresome than the person who is continually growling and grunting. I met two people like that yesterday. The woman of this is a dull town; the weather is dull; she has a cold; she can't stand eating at restaurants; she hates to cook; she can't keep a maid; (I don't wonder at that), and she's simply sick about the stripes they are wearing this season. She said a lot more, but I wouldn't listen.

This same woman has a fairly good income, a fine daughter, a manly little son and a good husband. As I haven't sense enough to see what great blessings she has and what a marvelous opportunity is here to be a help, not a hindrance; to be a companion to her children; to make home the brightest, happiest place on earth; to cook good, substantial food that will keep her family healthy, and if she keeps a maid to be decent to her.

The man who growled had some aches and pains and a dreadful cough, and he wanted to tell all about the ailments. Also he had no respect for the Government and the city officials and the churches. In fact, he had no use for anyone. If he hated himself I wouldn't have blamed him. He should be as long as he holds onto his present frame of mind. Just think what this old bachelor could do if he were to wake up and realize that there are many people in the world far worse off than he is. How many he could help, how happy he could make himself, too.

It isn't any use to growl, so stop it. It isn't any use to scowl, so smile for a change. And let the smile be genuine. You may start by a sickly grin, but start. You'll soon find ever so much to smile about. Maybe if you cease brag about your troubles they will go away.

A girl who says she has never had a beau prides herself on saying sarcastic, cutting things. She thinks she is so clever. She should try saying pleasant things occasionally. Why may be developed into a help, not a hindrance, may become popular if she stops being mean in her remarks. I hope she will try different tactics. No wonder the boys don't like her.

Seaside, Or., March 3.—Dear Marian Miller: You have answered so many important questions I am asking you to answer a few more. I am asking you to answer "What is the meaning of real 'love'?"

I am in love with my husband and did not know another way to love, but when he has told me that I am selfish, Keenly and hateful with my love. Now, Marian, I am never happy until I hear my husband's footstep in the door. I am whole interest in this world is "home, home."

These women tell me they are happy when their husbands are away, and they like to be alone. I don't know if it is love they would choose, mine or theirs? Am I right? Thanking you, I am,

MRS. T. A. B.

Look up the definition of love in the dictionary, then add to it, thoughtfulness, self-sacrifice, congeniality, common sense and a lot of other graces, if you would have it work wonders in your life.

By all means continue to love your husband faithfully, but not tyrannically. Keep your bright, attractive, young in mind, clean and smart in looks, and you will have his admiration. Please, please, don't hanker after the admiration of other men. It will only bring you trouble. Read and occasionally attend meetings that will keep you up to date. Home is the best place on earth, but to be companionable, a woman should know how to discuss the affairs of the day and be up on topics that appear in the big magazines. As to what I'd choose, your life or theirs, I shouldn't want to keep my mind polished up, clean and shining, as I would keep the silverware, and I wouldn't listen to a lot of foolish women.

TEACHER HOSTS TO MEET
Committee on Education Convention to Report Tuesday Night.

The Portland general committee of the National Education Association convention, to be held here next July, will meet next Tuesday night in the assembly room of the Chamber of Commerce at 8 o'clock. L. R. Alderman, chairman of this committee, and Mark Woodruff is secretary.

Reports will be submitted at this meeting of progress that is being made in the preliminary convention plans and the enthusiasm for the Portland meeting was topped at the Kansas City convention of superintendents. The meeting will be held by Mr. Alderman and others who attended. It is desired that the entire committee be present.

DOMESTIC SCIENCE
BY LILIAN TINGLE.

RALAMA, Wash., March 3.—Dear Miss Tingle: Please give through the columns of The Oregonian a recipe for making raisin pie; also how to use almond paste in fillings for cakes. Thanking you for all you do for us,

MRS. R. A. H.

Raisin pie—One cup seeded raisins, one cup water, three tablespoons sugar, two level tablespoons flour, or one level tablespoon cornstarch; one tablespoon lemon juice, three-fourths teaspoon salt. Boil the raisins in the water with the lemon juice. Mix together the flour, sugar and salt, with a little cold water to swallow it give this with the water and raisins and boil three or four minutes. Then use almond filling for double crust pie, using short crust or flaky pastry as preferred. More or less lemon juice and sugar may be used to suit personal taste. A grating of nutmeg or of lemon rind is liked by some makers. One or two tablespoons melted butter is an optional ingredient.

Other "raisin" pie fillings are made with a mixture of raisins, crumbs and custard, or raisins and apple or raisins and thick "English" cream. Let me know if any of these types of raisin pie were what you had in mind. Personally I prefer the plain raisin filling given above.

Almond meal or finely ground almonds may be made into "almond paste" for cake filling by combining in equal parts, with sifted confectioners'

LESS BUTTER HELD IN STORAGE.
WASHINGTON, March 3.—Statistics compiled by the Agricultural Department in cold storage March 1 was 3 per cent less than a year ago. Holdings of 14-15 storage houses.

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