

# NEWS

BY GERTRUDE P. CORBETT

**T**ONIGHT will be especially interesting to lovers of music and society in general who are rallying around every Red Cross benefit that is chronicled, as the charming and gifted Mrs. Henry W. Metzger will give a repetition of her brilliant New York concert tonight in the ballroom of Multnomah Hotel. This is to be an exceptionally artistic and interesting programme, and everyone interested in assisting the work of the Red Cross is cordially invited to attend. Edgar E. Courson will preside at the piano. Mrs. Metzger's programme follows: "O del mio dolce ardor" (Gluck); "Psyche" (Paladilhe); "Arllette" (Vidal); aria, "Visa D'Arte," Tosca, (Puccini); aria, "Depuis le jour," Louise, (Chabrier); "Morning Hymn" (Henschel); "Phyllis" (Marion Bauer); "A Little Lane" (Marion Bauer); "June Morning" (Willeby); "Joy of Spring" (Huntington-Woodman).

Yesterday was a gala day, two delightful affairs keeping Portland folk busy, the tea given by Mrs. Solomon Hirsch and her daughters, the Misses Hirsch, in the afternoon being particularly well attended. Last night the MacDowell Club were sponsors for the biggest and best comedy since the beginning of the season at the Multnomah Hotel. W. H. Boyer led the singers and Mrs. Thomas Carrick Burke presided at the piano. Patriotic songs were the order of the evening, the programme opening with "America" and closing with "The Star-Spangled Banner." The club extended an invitation to everyone in the city to attend, and they sang with an enthusiasm that resounded throughout the hotel.

The programme will be repeated tonight at the Irvington clubhouse grounds. This event also will be led by Mr. Boyer, assisted by Mrs. Warren E. Thomas and J. T. Ettinger. The general arrangements are in the hands of Mrs. John F. Logan, chairman; Mrs. M. C. Woodard and Mrs. Frank J. Raley.

At the dinner dance to be given this evening by the Irvington Hunt Club at their new clubhouse there will be two dinners served—one at 5:15 o'clock, following the team paper chase, and the other at 7 o'clock, when the dancing ranged for the dinner should plan to be present a few minutes before the hour of their reservations. Tickets for the dance after the dinner may be obtained by members tonight at the clubhouse. Full particulars can be secured from James A. Beckett at 205 Seiling building, Phone Main 1210, or residence phone Main 5249.

At the residence of Mrs. J. Coulson Hare, the pupils of Miss Elizabeth Johnson will be presented this afternoon in a piano recital.

Miss Myrtle Smith entertained Thursday night with a charming dinner and dance at Forest Hall in honor of Miss Julia Platt and her friends. The guests included the members of the bridal party and a few additional friends.

Today Miss Mary Kern will be the guest of honor for the luncheon to be given by Mrs. Luis Abell at the Hyland ranch near Vancouver, Wash.

Dr. and Mrs. Carl P. Getzlaff, of Toledo, Wash., are visiting Mrs. Getzlaff's parents, Mr. and Mrs. Cuddy, and tomorrow start on an automobile tour to San Diego and other California points, to last a month.

Miss Barbara Brand, of 889 Irving street, has as a house guest Miss Helen Wilkins, of 1015 Belmont street. Miss Wilkins is a student of Willamette University at Astoria.

Miss Bernice Abraham, of Roseburg, Or., is visiting her cousin, Miss Vivian Abraham, 1105 Belmont street. Miss Abraham is a student of Willamette University at Astoria.

Miss Jean Porter, a charming young young belle from Spokane, arrived yesterday to visit her sister, Mrs. Kenneth D. Hauser, for several weeks. Miss Porter is popular in Spokane and undoubtedly will be a great success in her visit in Portland.

## DOMESTIC SCIENCE

BY LILLIAN TINGLE.

**ASTORIA, Or., May 8.**—Will you please give me (1) a receipt for a loaf butter cake using yolks of three eggs; (2) formula for preserve butter that will keep sweet through next winter; (3) how to can corn. Thanking you,  
MRS. H. G. C.

**HOPE** the following will suit you:  
Yellow Cake—1½ cups sugar, ½ cup shortening (1-3 cup only if crisco is used), ½ cup milk, two cups flour, ¼ teaspoon baking powder, yolks of three eggs. Flavor with grated orange or lemon rind or with vanilla as preferred. Beat the butter to a cream, then beat in the sugar and add the yolks previously beaten until thick with ¼ teaspoon salt. Add the milk gradually with a spoonful of flour to prevent curdling. "Creamed butter" consistency. Beat very thoroughly. Add the flavoring, fold in the rest of the flour sifted with the baking powder. Bake a loaf. A cake made with egg yolks only is never as light as one in which whole eggs are used.

2. Wash the butter very thoroughly, working it with a wooden paddle to free it from buttermilk and salt. Work out as much buttermilk as possible, and then wash it in cold water. Drain and dip it into salt or heavy brine, line a previously scalded and cooled crock with the cheesecloth, letting the ends hang over the sides. Pack the butter closely inside the crock and taking care that there are no air spaces left. Fold the end of the salted cheesecloth over the top of the butter; when the crock is nearly full put layer of salt and a piece of charcoal on top and cover closely. Keep in as cool a place as possible. If the butter should be a little too salt when opened, wash it a little to remove the surplus.

3. Can crabs like any fish. Use the solid white meat only. Be sure the crabs are perfectly fresh. Boil them and can them immediately after boiling. Pick the meat out, breaking it as little as possible. Pack in closely in pint jars, sprinkling about ½ teaspoon salt into each jar. Add one tablespoon clarified butter or wesson oil if preferred. Adjust the lids, set on a rack in a wash boiler and boil three hours, counting from the time boiling begins. Crabs bought in the market are seldom satisfactory for canning, but if you live where you can get crabs straight from the sea to the cooking pot and straight from the cooking pot to the can, they may be as satisfactorily "put up" as any fish.

Before using canned crab for salads let stand at least one hour in a marinade. The marinade is also good even when they are to be "deviled" or served from the chafing dish.

**M'INNIVILLE, Or., May 14.**—Dear Miss Tingle: The recipe for orange cakes which you printed for me upon request a few weeks ago was excellent, but not exactly what I wanted. The cake had in mind was a very light, rich cake, which seemed

## CHARMING AND TALENTED YOUNG MATRON WHO WILL APPEAR IN CONCERT TONIGHT FOR RED CROSS AT MULTNOMAH HOTEL.



Mrs. Henry W. Metzger, who will appear in concert tonight for the Red Cross at the Multnomah Hotel.

## WOMEN'S CLUBS

By EDNA KNIGHT HOLMES

I have a number of orange cake recipes, but not one that corresponds exactly to your description. I am printing your letter in case some reader may offer the recipe you are needing.

**THE Dallas Woman's Club** on Tuesday closed a very successful year with the annual guest day observance. A number of out-of-town members and guests were present and the members of a neighbor club, the Community Club, of Pioneer district, were in attendance as especially invited guests. A pleasing programme was given and dainty refreshments were served.

As a fitting observance of registration day the club expressed its patriotism by voting to buy a liberty bond with the money which the club had planned to set aside toward a future building fund. The members also voted to hold special meetings throughout the Summer in order to take up the work of the Red Cross Auxiliary which was recently organized in Dallas. The newly installed officers for the ensuing year are: President, Mrs. Oscar Hayer; vice-president, Mrs. C. L. Barrett; secretary, Mrs. A. E. Robinson; treasurer, Mrs. Carl Manock; chairman of literary section, Mrs. H. A. Woods; chairman of music section, Mrs. D. A. MacKenzie; chairman of civic section, Mrs. R. U. Steelquist; chairman of young women's section, Miss Ednelle Collins.

Members of the Council of Jewish Women and other friends will be interested to know that the Mothers' Club of the Neighborhood House will be right in line and do its bit for the Red Cross. The club will give a tea Tuesday in the Neighborhood House. Members will invite their friends to attend.

Sumner Woman's Relief Corps was hosts at a reception and dinner for the charter members of both post and corps last Saturday at the hall at the Courthouse, Dr. J. E. Hall, department commander, and Mrs. Fannie E. Lounsbury, who organized this corps July 2, 1890, were also honored guests. Miss Dagmar Inez Kelly furnished the musical programme, accompanied by Miss Ruth Zanzillo. The charter members of Sumner Post are: C. H. Welch, J. W. Ogilbee, Ed Vanschoick, D. D. Neer and Dr. G. E. Notlage, and of Sumner Corps are: Mrs. Bertie M. Smith, Mrs. Emma Tomlinson, Mrs. Kate Neale, Mrs. Mary S. Older, Mrs. Julie V. Ward and Mrs. Emily Thomas. They each were presented with a gold American flag pin. The regular meeting of Sumner Corps will be held this evening at 8 o'clock at their hall, 135 Courthouse. Visitors are welcome.

Trinity College Music Club will meet today at 1 o'clock with Mrs. Marie Johns, 955 Williams avenue.

Glenhaven Parent-Teacher Association entertained yesterday at a banquet for the teachers and graduates. The menu was well arranged and served and the programme attractive.

An enjoyable event last night was the entertainment given by the Carrie Jacobs Bond Club at the Women's Clubhouse, East Tenth and Weilder streets. Mrs. Carrie Jacobs Bond directed the programme. A score of talented young people participated.

A musical club that is doing more than its bit is the MacDowell. They made \$50 at the Rockholm fête for the Red Cross and will buy \$500 worth of Liberty bonds. In addition the organization encourages patriotism by arranging patriotic sings.

The Woman's Co-operative League met in the new clubhouse yesterday and devoted the day to Red Cross sewing. The Singer Sewing Machine Company donated the use of the machines.

La Grande Neighborhood Club has elected the following officers: President, Mrs. O. E. Silverthorn; first vice-president, Miss Anderson; second vice-president, Mrs. Chester Newlin; treasurer, Mrs. Wade; recording secretary, Mrs. C. Eberhard; corresponding secretary, Miss Anderson.

Mrs. L. A. Harlow will preside today

at the meeting of Multnomah Council Parent-Teacher Associations, in Troutdale. Miss Edna Groves and B. F. Mulkey will speak.

Miss Grace Gillette, the newly appointed head of domestic art in the Benson Polytechnic School for Girls, will entertain the teachers of sewing today at an informal tea in the Benson School. Miss A. A. Sanborn and Miss Anna Casey will pour.

The Benson Polytechnic girls have raised \$30 by selling waste paper. The money will be turned over to the Red Cross.

## TRAINING THE CHILD

By WILLIAM BYRON FORBUSH, PH.D.

**TO TRAVEL** on a train with children is anticipated by most parents with dread. They know from experience and observation how uncomfortable, how restless, how tired, how annoying to themselves and others children usually become after a few hours' ride. Are you surprised to have me say that it may be made a pleasure and not an ordeal and that it is possible for both parents and children to end even a long journey happy, peaceable and reasonably fresh?

I have repeatedly done it myself. I have three children, all under 6, and the trip included a night on the water and a day by train.

**Plan for the Adventure.**  
Two things have to be remembered to make a family exodus a success. One is that, though such a journey may be to you only a dusty necessary means of transit, to the children it is a big thing. The other is that, as an adventure it must be provided for.

How often I have watched a faithful mother with a wriggling seaful of youngsters trying to keep down, well outcries and imprints them from the aisle, all of them suffering simply because they are not prepared for their entertainment or their real comfort under unusual circumstances.

**Packing the Surprise Package.**  
In talking about the coming event, it is possible to head off most of the possible difficulties by suggestion. The chief difficulty of course is going to be keeping them all contented after they have tired looking at the scenery. The children should be encouraged to help pack the special bag that is going to be taken along for this particular purpose. Since it is to hold all their toys and things, it must be, of course, a surprise bag. So as you do not tell everything you are going to put in, the children may keep secret the things they are making to pack. "Making to pack" I said advisedly. If they take their accustomed toys and books they will soon tire of them.

Getting aboard a train properly is a large part of the success of the ride. I suppose no family has ever, well meant, ever reached the station more than in time for a scramble through affords considerable excitement to children. In purchasing the tickets be sure to ask for the timetable of the line with map if possible. It is good to take the children to the baggage-room and show them the mystery of getting the trunks checked. Make a man of the oldest boy by letting him attend to this. (I met a piano impresario this Spring traveling with the two ladies who constituted his trio, and he was so helpless that they had to check all his baggage as well as buy his tickets).

**Make Them Comfortable.**  
On a train where there are plenty of seats a coach is fully as comfortable as a parlor car for a family of children. The facing seats bring them all together and their length gives better opportunity for talking naps. It is just as easy to choose seats well to the front of the car, where the air is fresher, on the shady side and toward the breeze, and all together, as to be uncomfortable—if one just plans in time.

The traveling bag will have its emergency box containing cord plaster, a small bottle of antiseptic wash, a healing salve, a roll of soft bandages, absorbent cotton and whatever one uses to remove cinders from the eyes. Soda mint tablets or some other remedy should be carried in case of car-sickness. A sponge for hot and dirty faces is unexcelled as a comforter on a hot day.

**Mother's Inventions.**  
Mother's contributions to the treasure-box may be these: pencils and crayons and pads of paper for drawing and coloring, plasticine for modeling, puzzles, a pegboard, a special blank-book in which the children may write a diary of the trip, cards for social games and for solitaire, jolly story books like

Peter Rabbit and Uncle Remus to read aloud.  
With blunt scissors, white paper and the magazine bought on the train, the children may be encouraged to cut out from the illustrations and advertisements the people, home, furniture and animals of an entire household, or to hunt up combinations of words in the big type of the "ads" in the morning paper that make amusing descriptions to pin to each other's coats.  
As children seem to be abnormally thirsty when travelling, the lunch should include moist sandwiches of nut-bread or those made with lettuce, and plenty of fruit.

## OREGON FOOD CAMPAIGN (OFFICIAL)

(Oregon Agricultural College Extension Service and United States Department of Agriculture Co-operative)

**Some Uses of Rhubarb.**  
RHUBARB being raised in large quantities in the Willamette Valley and sold at reasonable prices, is within the reach of every family. Rhubarb does not occupy the prominent place in diet that it is read about. Botanically classed as a vegetable, it is served on the table as a "fruit." Having the same general composition as apples it may be used in the diet with practically the same results.

It differs from oranges in that it contains oxalic acid and therefore should not be used by people afflicted with gravel. Maturing in the early Spring when the system is in a sluggish condition from heavy feeding, it should be a welcome addition to the menu.

Northern China was the home of the rhubarb plant, and the natives used the roots for their medicinal qualities. Last year, the Chinese government made it a staple and served as a food. When eaten in generous quantities it has a mild laxative effect.

The following recipes are attractive:  
**Rhubarb Roll.**  
One cup flour, two tablespoons butter, two teaspoons baking powder, few grains salt. Milk to make soft dough. Sift flour, baking powder, salt, flour, baking powder and salt together, cut in butter and add milk. Dough should be as soft as can be handled without sticking. Roll in one egg, ¼ teaspoon nutmeg. Roll up like a jelly roll, cut in rounds one-half inch thick, place in greased baking pan one inch apart and bake 15 minutes in a moderately hot oven. Serve with thin cream sweetened and flavored with nutmeg, plain vanilla sauce or sugared cream.

**Rhubarb Pie.**  
One and one-half cups rhubarb, seven-eighths cup sugar, two eggs, three tablespoons cracker crumbs. Cut stalks of rhubarb in one-half-inch pieces before measuring. The sugar, cracker crumbs rolled fine and egg, add rhubarb and bake in an open crust as for custard pie. Make a meringue of the egg whites, cover pie and bake in a slow oven. Many prefer scalding rhubarb before using; if so prepared, the tartness of its acidity, less sugar is required.

**Baked Rhubarb.**  
One pint rhubarb cut in one-half-inch pieces, two cups sugar. Place in casserole, bake in a moderate oven until it is tender and deep red in color.

**Rhubarb Conserve.**  
One large pineapple cut in small pieces, four cups rhubarb, peeled and cut in small pieces; juice of one lemon, two oranges, one cup sugar, one cup pulp of both sliced very thin; one-fourth pound almonds blanched and cut in silvers, eight cups sugar. Mix sugar and almonds, stir in one egg, cut off the leaves and the root and wash the stalks and cut in one-half-inch lengths. Put the rhubarb into a double boiler, add the sugar, and perhaps a prettier boiler tight. Cook the rhubarb until soft; do not stir it, as pieces should be broken. In the early Spring while the rhubarb is in the garden, it should be cooked unpeeled in order to preserve the color in the sauce.

**Steamed Rhubarb Sauce.**  
One quart rhubarb cut in one-half-inch pieces, one cup sugar. Cut off the leaves and the root and wash the stalks and cut in one-half-inch lengths. Put the rhubarb into a double boiler, add the sugar, and perhaps a prettier boiler tight. Cook the rhubarb until soft; do not stir it, as pieces should be broken. In the early Spring while the rhubarb is in the garden, it should be cooked unpeeled in order to preserve the color in the sauce.

**Rhubarb Relish.**  
Two pounds rhubarb, four pounds brown sugar, two cups vinegar, one cup sugar, three cups raisins, one cup raisins, three-fourths teaspoon pepper. Mix altogether well and cook until thick as jam.

**Rhubarb Pudding.**  
Sift together two cups of flour, a pinch of salt, spices as desired, two teaspoons baking powder and one cup sugar. Stir in one egg beaten with one-half cup milk and two tablespoons butter; add two cups rhubarb cut into small pieces (use the pink part with skin left on) and bake 20 minutes and serve with a sauce.—Bertha Davis, instructor in home economics at Oregon Agricultural College.

## WHAT YOU CAN MAKE AT HOME

By MRS. PORTLAND.

If you expect to be a genuine hard-working gardener this Summer, you will find that there will be many times that you cannot labor in the dainty white or light-colored skirts that you wear about the house unless you are prepared to spend a good deal of time in laundering those same light skirts or pay big bills to have it done for you. Then the ground is damp is a good time for mending and getting your plants and pulling weeds. At such times, the best garden outfit is a stout, dark skirt of some sort of smooth, resistive material as khaki, serge, galatea, cravenette, etc., a sweater and rainproof head covering.

The skirt should be short enough that it will not get dragged as you move about among the damp growing things; narrow enough that it will not get in your way as you stoop over, and made quite plain so that there will be no troublesome ruffles or other trimmings to catch and tear. If you happen to

## To Keep the Face Fresh, Clear, Youthful

More important than the cosmetic care of the complexion is its physical care. To keep the face clear, fresh, youthful, there's nothing better than ordinary mercolized wax. It absorbs the soiled or faded cream-out skin particles. Cosmetics simply smother the complexion. That's the difference. By its means, you can get a mercolized wax habit. It's so easy to get an ounce of the wax at the drug-store, apply it at night, wash it off and wash it off next morning. There's no detention indoors, the old skin comes off so gradually that you suspect you're using anything. When in a week or two the alluring, youthful, like under-skin is fully in view—well you won't want, or need, a make-up complexion that that. It must be apparent that this process means complete riddance of all cutaneous blemishes, like freckles, pimples, blotches and blackheads.

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have an old serge or cravenette long coat, it can very well be made over into a short skirt opening in front, and if the pieces are not in such shape as to cut the skirt exactly according to the latest style, no matter; the vegetables won't care a bit what cut of a skirt you wear when you tend them.

A very inexpensive and serviceable garden hat may be made from the wide brim of any old straw hat, cutting off the straw crown and using instead a gathered crown of some kind of cloth; this will be found much cooler for hot, sunny days, and perhaps prettier than the old straw crown and may be removed and laundered when soiled.

Sunshades and sleeve protectors may also be made from Chinese tea matting. Cut the piece the shape of the front of a regular sunbonnet, but a few inches longer to fit your head and hair; bind the edges with cloth and lap the two ends and sew together at the back. Make a gathered crown of the same kind of cloth as the binding and fasten it over the opening at the top and back of the head. As you will probably be sometimes at work on windy days, it is well to have strings to your garden hat to hold it firmly on.

## A Cordial Invitation and Important Notice

The organizations creating the Rose Festival Board are extending invitations to their members and their friends for the

**Rose Festival Patriotic Ball**  
Thursday Evening, June 14  
Oaks Rink  
(Informal)

for the benefit of the

**Fruit and Flower Mission Day Nursery**

If lack of time has prevented the patronesses for your organization from extending an invitation to you and your friends—kindly call or phone Rose Festival Headquarters in the Oregon Hotel, Broadway 914 and Broadway 660, for the number of invitations desired. Also Main 3521.

Admission to the Patriotic Ball will be by invitation only—each invitation admits one couple—the charge is One Dollar.

**ROSE FESTIVAL BOARD OF GOVERNORS**  
Special Events Committee  
Mrs. George McMath, Chairman.



## Eye Hints to June Brides

Don't marry a man who needs glasses but won't wear them.

In future he may not be able to see that your last-year hats are terribly out of style.

His sight may become so poor that it will be very hard for him to locate any money when you need a new gown.

He's apt to prove perfectly blind to the holes in your gloves and the age of your shoes.

Choose, instead, the man who wears glasses if he needs them.

He'll see all these things much quicker—and he'll also be able to sign checks with less anguish, when your bills come in.

If you've already selected your man, but are not certain of his sight, adopt this plan at once: Instead of letting him look into your eyes, you look into his—and then send him here and let us look into them.

We won't hurt him any—and we'll send him back to you a much safer, more observant and more generous husband. People who wear Columbian glasses always "live happily ever after!"

## COLUMBIAN OPTICAL CO

FLOYD F. BROWER, Mgr.  
145 Sixth Street

ground that he had taken advantage of her illness. Property valued at \$600 is involved.

**Albany Man Is Arrested.**  
ALBANY, Or., June 8.—(Special)—On a charge of failing to support his wife and two children, Frank W. Jones, a young man residing about eight miles north of Albany, was arrested yesterday. He promptly furnished bonds. Jones was indicted by the grand jury at its last session.

**Moro Lodge Buys Bonds.**  
MORO, Or., June 8.—(Special)—At a stated communication of Moro Eureka Lodge, No. 121, Ancient, Free and Accepted Masons, held last evening the lodge unanimously voted to purchase Liberty bonds to the amount of \$1000 and also to donate an additional \$100 to the Red Cross.