

LOCAL NEWS

BY GERTRUDE P. CORBETT

SOCIETY will find many diversions for the celebration of the Fourth. Of course, the day will have due recognition from the standpoint of patriotism. Dinners, luncheons and festive gatherings will demand that the decorations be in the red, white and blue of the flag. Picnics, motor trips and outings of an informal nature are planned by many of the prominent families.

Particular interest will center tonight in the dinner to be given in the Multnomah Hotel for the guardsmen. The assembly hall, lobby and mezzanine ball will be reserved for the soldier boys, and it is anticipated that 1700 will sit down at the "spread." Within a few minutes after the serving of the dinner the floors will be cleared as if by magic and the dance will begin. Their wings attract the attention of society of the various sets, and all will meet in the spirit of patriotism and loyalty and appreciation of the boys who stand ready to uphold the ideals of democracy.

Yesterday two weddings of interest were solemnized. In the morning Miss Frances Dewar and Robert Smith McCall were married at the Dominican Church, with Father Lawler officiating. Immediately after the "spread," wedding breakfast was served at the home of the bride's parents, and Mr. and Mrs. McCall left for California.

At 4 o'clock yesterday afternoon Miss Hildreth Humason became the bride of Dr. Irving Lupton. The marriage was solemnized in the Church of Our Father (Unitarian), where, just 25 years before the parents of the bride, Mr. and Mrs. Ivan Humason, had pledged their troth. Dr. T. L. Elliot, minister emeritus of the church, officiated. A wedding breakfast was served at the home of the bride's parents, and the ceremony yesterday.

A few friends and relatives attended. The bride wore a smart suit of white with dashing black velvet jacket and carried orchids. There were no attendants. After a supper at the Hotel Benson, Mr. and Mrs. Lupton left for their future home, Spokane. The bride is popular socially and is a dramatic reader of exceptional ability.

Miss Lucile Danforth, state manager of the Girls' National Honor Guard, returned yesterday from Columbia Beach, where the guard girls have established their camp. "We've had the greatest fun imaginable. The camp is just glorious." That is Miss Danforth's verdict. According to her report the girls are finding it a little difficult to get used to the Army cots on which they have to sleep. These cots are all right if one happens to be a soldier, but it is a little difficult to get used to them. On the first night of the camp Dorothy Sanford and Louise Caswell were discovered by Miss Amy Rothchild, leader, doing military drill at 2 A. M. When asked why they were drilling so early in the morning, they replied that they were trying to get used to camp life. The next day they wired home for another blanket. The girls are proved with an air of contentment where they have folk dancing and music. There is a large dining hall, and after meals the girls have to "do the dishes." Camp life, it is generally leveler, is also a great joy, according to the reports sent by the girls. Today the Honor Guard will be entertained in Astoria, where they will have a float in the parade.

The hours are passed in camp in studying and in doing Red Cross sewing. In the morning hours some time is given to reading and writing. The tents are 14 by 16 feet. About 40 more of the Honor Guard members are expected at the beach soon.

In conjunction with their convention and its deliberations and reports the State Music Teachers' Association will have many interesting features. The delegates will register at 11 o'clock Thursday morning at the Multnomah Hotel. Immediately afterward there will be a luncheon in the hotel. On Friday night there will be an elaborate banquet in the goldroom of the Multnomah. There are among the local members many who are active in social affairs and they will assist in contributing to the entertainment of the delegates.

A party of Portlanders left the Multnomah Hotel yesterday morning early, en route to Tacoma, to visit the Port of Callum Lake. The party had as hosts Eric V. Hauser and A. R. Porter.

Rev. C. F. Swander left yesterday for La Grande to attend the Eastern Oregon convention of the Christian Church. Later he will visit Turner for the state convention, July 25 to August 5.

ATTRACTIVE PORTLAND GIRL, RECENT BRIDE, TO MAKE HER HOME IN BEND, OR.



Mrs. Kenneth Sawyer (Florence Cox) - Burlington, Fla.

the daughter of the late General Joseph Lane. Her husband was Judge Mosher. Rev. and Mrs. Thomas S. Anderson have as their guest their niece, Miss Edna May Potter, of Alabama. A recent attractive party was that at which Mrs. Anderson entertained for the charming Southern girl.

The dining-room of the Hotel Portland was the scene of a merry festivity last night, when the Engineers' Corps from Vancouver made up a subscription party and entertained at a dinner. The music, decorations and menu all were arranged in compliment to the visitors and were of a patriotic nature. Dancing continued until about 10:30 P. M.

Mrs. Anna M. Straugh came up from Seaside for the Fourth and will remain for a few days. Mrs. Straugh has taken the Menefee cottage near the beach and will remain at the beach all summer.

Miss Marie Haller, whose marriage to Neagle Podger Sealy will take place on Wednesday of next week, will be entertained on Monday as one of the honor guests at the tea planned by Mrs. E. J. Hall and Mrs. J. H. Cuddip.

Mr. and Mrs. George W. McMath have taken the Leslie cottage at Seaside for the summer. Their son, Bobbie, who has been ill for some time, is at the beach and is fast recuperating.

Mr. and Mrs. John R. Brophy, of 333 East Thirty-seventh street, are entertaining Mrs. W. H. Ernie and her two daughters, Bernadine and Gladys, from Aurora, Ill. They expect to remain in Portland for some time. Mr. Truie Johnson, of Astoria, is on his way home. They will make a tour of California and the Western states.

John H. Foster and Miss Maude N. Lockwood, of Portland, were married Sunday afternoon by Rev. J. Bowersox, at his home, 1170 Omaha avenue. The young couple were attended by Miss Edith N. Bayliss and Miss Silva Olney.

OREGON FOOD CAMPAIGN (OFFICIAL) Early and Late Cabbage. Official Oregon Agricultural College Extension Service and United States Department of Agriculture co-operating.

MARIAN MILLER'S ANSWERS. We all have our troubles, but as a rule, we make them much greater than necessary. For instance—I have two letters to answer. One is from a little girl who is 12 years old. Her parents are wealthy. They have two motor cars and they have servants and ponies and a big house, but the little girl is miserable. She hasn't any friends, she says, and wishes she had. She declares that the girls are afraid to talk to her or play with her, and they turn up their noses at her. All of this makes her feel lonely and unhappy. I told her to think less about her parents' riches and more about what good she can do in the world. Be so sweet and genuine that people will forget the money. It is few grown-up folks that can do that, my dear, but some do. You will have to learn to be so sisterly, so true and fine and such a tactful, good-natured person that you will break down the barrier and win friends. If your relatives talk snobbishly it will be difficult, but I feel sure that your mother is a fine, lovely woman, and that she doesn't want you to be a snob. Be lady-like, refined and courteous always and you will win and keep friends. Don't do charity in a way that will make the object of your generosity feel like a pauper, but be on the lookout for chances to do kind acts and then do them "as you would be done by" if you were the "other fellow."

estly and attractively and to help her mother. Take her out only on Wednesdays. The mother takes in washing and spends all her time in the big basement over the wash tub and ironing board. I saw the girl in a silk sweater, fine shoes and other articles of clothing that cost terribly these days. I'm wondering if she didn't get hungry to feed the girl on dainties, and if her shoes were nice and in holes because she gave all to the child. And I want all mothers who are overindulgent to stop and think. Are you paying out on a life of selfishness for your child? Of course, no matter what a mother does, a daughter should never be mean and self-centered as this girl is.

I wish she would read this and do a little thinking. If you dress beyond your means, you are doing yourself and respected by people who are worth calling friends. If you treat your mother badly, you are doing something so contemptible that you are doing it to yourself. If you go in debt and try to appear like "a million dollars" you don't look nice. You display bad taste. A simple gingham frock is much more becoming than a lot of finery. Be clean and well groomed and don't put paint on your nose. Try "doling up your mother." Buy her a new suit if you must spend, but above all, don't get into debt.

Dear Marian Miller: Please tell me to what you are doing with your dark brown hair. It is red, and I don't like it. Leave your hair the way it is. Keep it clean and well brushed and done in becoming fashion. Red hair is a crown of glory. Don't worry about it.

Salem—Dear Marian Miller: I am in love with a young man and he is going away with the army. He is doing his duty to his country. I shall I tell him what I think about him even if he doesn't tell me. No, you may change your mind before he comes back. Be friendly and promise to write if you like, but leave the telling to him. JULIAN JOHNSON.

Julian Johnson, editor of Photoplay Magazine, has resigned from that publication the position of editor-in-chief of Selznick-Pictures.

The cast of players engaged to support Mrs. Vernon Castle in her third Pathé feature includes Antonio Moreno, who has been announced as assistant manager of Selznick-Pictures.

PORTLAND, Or., June 1—Kindly give a recipe for peanut roast to serve instead of meat. Thanking you. MRS. E. H. R.

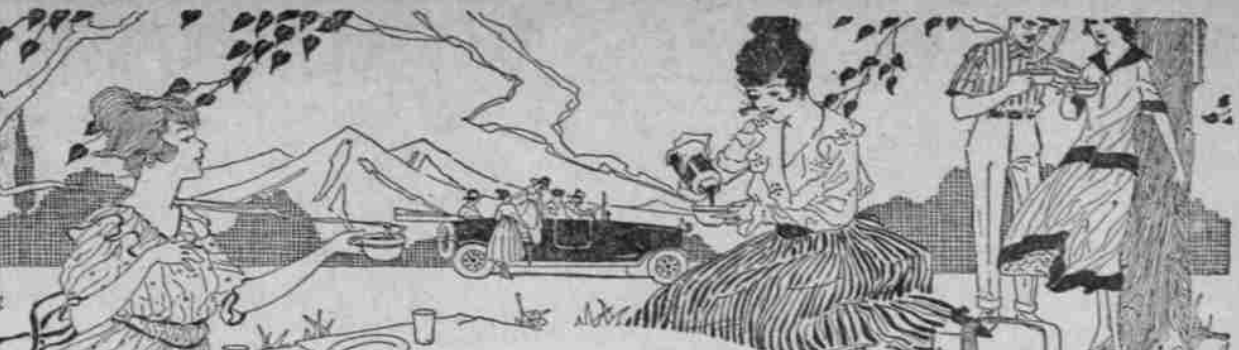
HOPE the following will suit you: Peanut Roast—One and one-half cups dry, sifted bread crumbs, one and one-half cups lightly roasted and shelled peanuts, one level tablespoon baking powder, one egg, one teaspoon lemon juice, salt and pepper to taste. Mix to soften the crumbs. Soak the crumbs in just enough milk to make them soft and elastic, but not "mushy." The exact amount varies with the dryness of the crumbs. Mix with the peanut butter and the other ingredients. Mix very thoroughly and turn into a greased bread pan. Bake about 45 minutes in a moderate oven. Turn out and serve with tomato or cream sauce with finely-chopped celery or parsley. The flavor may be varied to suit the taste by adding other ingredients. Mix very thoroughly and turn into a greased bread pan. Bake about 45 minutes in a moderate oven. Turn out and serve with tomato or cream sauce with finely-chopped celery or parsley.

Another kind of "roast" is made by soaking the crumbs in strained canned tomato juice and milk and adding a little finely-chopped onion.

Portland, Or., June 26—Dear Miss Tingle: I got about one-half gallon of strawberries off my vines each morning before 7 o'clock, and I like to fix them up each morning or two. Would like jelly and jam. (1) How can you tell when it is ripe? (2) How can you tell when it is ripe? (3) How can you tell when it is ripe? (4) What should be added, if anything? I have rubarb for tart, could use that. (5) How can you tell when it is ripe? (6) What is the difference between strawberry jam and jelly? (7) Please give full recipe, and if you seal.

1. Test by dropping from a spoon. It drops like butter, broken, heavy cream, or try a teaspoonful on a cold plate and note whether it stiffens and wrinkles. 2. Strawberries are lacking in pectin and usually in acid, too, and do not make good jelly unless some "pectin-rich" fruit juice such as green apple juice or under-ripe red currant juice is added. Since strawberry jelly is not tart enough to serve with meat, and moreover has a flavor which does not blend with sweets than with savories, it "pays" better to make rich preserves or jam rather than go to the trouble of making them into jelly. For sweet dishes or for combination with breads, muffins or griddle cakes, strawberry preserves are preferred by most people to strawberry jelly, but, of course, this is a matter of individual taste. 3. The extracted juice should be concentrated before the sugar is added. 20 minutes is an "average" time for this, but the time varies somewhat with the weather and the state of the fruit. If the fruit is very ripe, it is best. After the sugar is added and dissolved, four to seven minutes' boiling will usually be enough. Over-boiling will spoil the jelly. A good precaution for inexperienced makers is to test the hot juice for pectin before adding the sugar. If one teaspoonful with one teaspoon grain alcohol if available. If there is enough pectin present you will have a jelly-like mass in the spoon. If this does not appear it is not.

MENNEN'S Ruvia. Women who are afflicted with perspiration odors can keep fresh and sweet in hottest weather by using Mennen's Ruvia. It does the work of soap, is harmless to the skin, is clean, stainless, snow-white. Use it every day. Sold by druggists generally. Generous jars, 25 cents. Pocket size, a dime.



At the End of the Road

WHEN all pile out to try and satisfy that gnawing appetite — when things taste better to you than ever — the thermos filled with hot coffee brings calls for more.

Take "Dependable" in the Thermos on Summer outings. Make it the usual way. There's nothing that adds such delight to your lunch.

Try a can of this rare-grade coffee at our risk. "Dependable" combines quality and economy. If you don't say it is superior to any 40c coffee, your grocer will cheerfully refund the money.

Pound tins, 40c—three pounds, \$1.10 Dwight-Edwards Co. Portland, Or.

Edwards' DEPENDABLE COFFEE. Tastes Better—Cools Further. DWIGHT EDWARDS COMPANY PORTLAND, OREGON.

DOMESTIC SCIENCE BY LULIAN TINGLE

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no use adding the sugar, as the mixture will not jelly—only produce a rosy or syrupy mass. Juice of other fruits containing acid and pectin in proper amounts is the only thing to help in such a case.

If you have had little experience in jelly making begin with currant or apple jelly and "learn the ropes" before you try the more "chancy" fruits. 4. This is partly answered above. Acid and pectin are the things that usually need to be supplemented. Rubarb is not very good for this purpose unless you have had a good deal of practice with fruits of all kinds and know exactly when to do in meeting variation in juices.

5. A firm jelly can usually be obtained from green gooseberries alone, but not from ripe gooseberries. More economical than the jelly is "gooseberry cheese" in which the whole (green) fruit is used, cooked tender and rubbed through a sieve before being combined with an equal weight of sugar. Cook until very stiff. It can be cut into firm squares and is particularly good with meats. If kept for two or three years it "ripens," acquiring a new flavor somewhat like guava jelly. "Five-year-old" green gooseberry cheese was an old-fashioned delicacy of my childhood.

6. All jams are "preserves," but not all "preserves" are jams. Jam is usually (but not invariably) thicker and the fruit is not necessarily whole, while the name "preserves" is more generally applied to whole fruits put up in a very rich, thick syrup or in jelly.

7. Below is a very convenient recipe for strawberry preserves which, I think, you will find particularly suited to your circumstances. Also some suggestions for canning strawberries. Let the jam, preserves or jelly stand a day before sealing. Then pour over very hot melted paraffine, being sure that there are no cracks, crevices or "pinholes," and that every bit of surface is thickly covered. Then cover with a tin or paper cap to keep off dust.

OREGON MEN RANK HIGH Seven Equitable Life Agents on Honor List for Year. One of the largest delegations at the coming agency convention of the Equitable Life Assurance Society to be held at Mackinac Island, Mich., in September, will be that of the Oregon agency, seven men having accomplished the required amount of business to earn the trip as the guests of the company. In addition to Edgar W. Smith,

agency manager at Portland, the following men have qualified this year for the "Century Club": John W. Mackay and Jerome S. Mann, of Portland; Clark E. Nelson and Charles E. Heard, of Pendleton; Carl Kupera, of Heils, and Powell Plant, of Milton.

To qualify for membership in the Century Club, each agent personally must write \$100,000 of insurance during the club year which ended June 30.

RED CROSS WORKERS REST Headquarters at Lipman & Wolf Store Is Closed Temporarily. The Red Cross headquarters for the manufacture of surgical dressings and hospital supplies on the eighth floor of Lipman, Wolfe & Company store will be closed until Monday, July 16. The committee has just completed all articles for the first hospital unit of 250 beds. During the closed period all articles manufactured by the Red Cross workers will be packed ready for shipment.

Open bids will be made for materials for the second hospital unit of 250 beds, work upon which will commence with the reopening of the workrooms, just as soon as materials are obtained. When the workrooms are reopened workers will again be welcome to assist in the work of this organization. During the first period of work very strict rules of workers in churches and neighborhoods have been developed. The workrooms in Meier & Frank's will be kept open to complete the work on hand.

DR. SMITH TO PAY \$528.85 Verdict Given in Case Brought by D. B. Ulbrand. Dr. Alan Welch Smith must pay to D. B. Ulbrand, \$528.85, by virtue of a sealed verdict returned yesterday by a jury sitting in Circuit Judge Gatens' court. The plaintiff sought recovery of \$1200, while he alleged he had been fraudulently withheld from him by Dr. Smith. J. E. Bennett, an attorney, was also a party to the action when the case was first tried in the Circuit Court. It was disposed of yesterday on a retrial which had been ordered by the Supreme Court.

In awarding the plaintiff a verdict for the above amount, the jurors decreed that Dr. Smith should pay to him the exact amount of business he had given to J. E. Bennett during the settlement of a damage claim which Ul-

brand had brought against the Louis Hicks Company. Robert H. Patterson, age 85, of Emmitsburg, Md., never saw a baseball game. When asked to attend a game, he says, "but I don't understand it and wouldn't enjoy it."

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Does Your Head Ache, Too?

Is your Sunday trip often spoiled by a nasty little headache after you've been driving only an hour or so? Maybe it's eye strain that's doing it! When a man's at the wheel his eyes have to make over 500 changes of focus per minute and a good many eyes can't stand it. They need help.

Glasses properly fitted help them a great deal. Almost always we can relieve motor headaches entirely. We have done so in hundreds of cases and very likely can do it in yours.

The expense is small and the added pleasure is great. Surely the subject is worth looking into. Why not come in and talk it over with us tomorrow?

COLUMBIAN OPTICAL CO. FLOYD F. BROWER, Mgr. 145 Sixth Street.

Phez Oregon's Loganberry Drink. Here's the wonderful new drink—pure Juice of the Loganberry. This new drink made from the pure juice of the famous Oregon Loganberry is literally taking the country by storm! Everyone who tries it just LOVES it. It is GOOD and GOOD FOR YOU. Ask for PHEZ today! Sold at the best Fountains, Grocers and Druggists.