

SOLELY NEWS

BY GERTRUDE P. CORBETT

ALL interest now centers in the genuine old English Christmas, with all its gorgeous trappings, splendor of color effect, and revival of the delightful legendary characters and festivities dear to every English heart that will be given at the Multnomah Hotel Friday night, beginning at 8:15 o'clock. This will be followed at 9:30 o'clock by the big Christmas ball, the entire evening of merriment being in charge of the Association of Collegiate Alumnae.

Never before has so elaborate and beautiful a pageant of Christmas been attempted in Portland. Every detail will be faithfully reproduced, from the weird scene of the druids blessing the mistletoe to the brilliant sword play of St. George, and the crowd wings, open jaws and scarlet cloven tongues of the huge dragon, spitting fire.

Quaint and merry old English carols will be sung by members of the Apollo Club, richly costumed in 16th century garb, led by Otto Wedemeyer, the leader being a bonnie young woman in disguise—Miss Frances Gill.

The old-time Morris dancers, four pretty girls disguised in curious vestments of silk in the form of a tunic, with trappings of bright satin, will give many a lively performance of the tinkling bells bound around their ankles. Mrs. Kelly Rees is leader of the Morris dance, assisted by Miss Rachel King, Miss Frances Gill and Miss Jean Wold. Miss Mary Holmes will be pianist for the dancers.

The dancing, gaily caparisoned hobby horse will amble, caracole plunge and go through his Canterbury paces with all the skill in burlesque acrobaticism of an Elizabethan clown, endeavoring to disprove Hamlet's ejaculation, "But oh, but oh, the hobby horse is forgot!"

Robin Hood foresters, my Lady Was-sail, the Lord of Misrule, jesters, the giant Blunderbore, helmeted and cuirassed knights, old King Cole and many another merry old soul will take part in this spectacular pageant of old England.

The cast follows:
Author, Miss Elizabeth Burrows; director, Mrs. E. H. McCollier; property man, Mrs. J. K. Dudley.

CHARMING YOUNG WOMAN, WHO IS ONE OF THE COMMITTEE FOR COLLEGIATE ALUMNAE CHRISTMAS PAGEANT TONIGHT AT THE MULTNOMAH HOTEL.



Mrs. Anna S. Hitchcock.

will give a dance tomorrow night in the ballroom of Multnomah Hotel. The affair is in charge of Dr. Donohue and Dr. H. P. Belknap.

Miss Gladys Andre, of Pendleton, will be the house guest of Mr. and Mrs. Otto Windfelder for several days, returned to her home Wednesday.

Mr. and Mrs. K. A. Miller are being felicitated upon the arrival of a daughter, born on December 8, at Gresham, Or.

The Vernon Red Cross Auxiliary will give an entertainment in the Vernon School gymnasium Tuesday evening at 8 o'clock.

Decorations were developed in red and white, with a beautiful display of flags and chrysanthemums. Captain Sellwood's photo, hanging on the wall beneath a beautiful marine painting, was surrounded with flags and streamers of their hospital colors.

Five hundred was the entertaining feature of the occasion. First honors were won by Mrs. Hart, second by Mrs. Green. A guessing contest was an added pleasure. First honors fell to Mrs. Sigourney, second to Mrs. H. Willis and third to Mrs. Green. A parody on the "Long, Long Trail" was complimentary and sung by Mrs. Grider.

Miss Genevieve Brooke left yesterday for Toronto, where she will join her mother, Mrs. Edward Heath Brooke, and her sister, Mrs. Richard V. Look (Margaretta Brooke) to pass the holidays with them.

Miss Brooke has been spending the summer and early winter in Portland as the guest of her aunt, Mrs. C. Hunt Lewis, who recently returned from the East.

An informal dance will be the event of interest tonight for Irvington Club members at the attractive clubhouse. A large attendance is expected, and extensive plans have been made for their entertainment. The committee includes: Mrs. W. H. M. Drecher, Mrs. Ernest Allen, Mrs. Wallace Shearer, Mrs. Sidney Rasmussen, Mrs. Nagel Sealy and Mrs. C. P. Scott.

The Delta Gamma Sorority will meet tomorrow at the home of Miss Louise Boyd.

The monthly meeting of the Home Auxiliary will be held at the Deacons Home, 815 East Flanders street, December 21. Sewing for charity and

Liberty Bonds or Any Kind of Government Paper Accepted.

Hominy grits served as cereal. Snow-berry jam. Oatmeal muffins. Cocoa. Scrambled Eggs Spanish Style.

6 eggs. 1 1/2 cups tomatoes. 1 tablespoon fat. 1 slice onion. 1/2 teaspoon salt. 1-2 teaspoon pepper. Simmer tomatoes for five minutes; cook onion in fat for three minutes; remove onion, add tomatoes, seasonings and slightly beaten eggs. Cook until of creamy consistency, stirring and scraping from bottom of pan.

2 cups water. 1 cup milk. 1 cup cornmeal. 1 tablespoon salt. 2 teaspoons fat. 1 egg. Mix the water and meal, bring slowly to the boiling point and cook five minutes. Add the beaten eggs and other ingredients. Beat thoroughly and bake in greased pan 25 minutes in a hot oven. Serve from same dish with a spoon.

1 1/2 cups milk. 2 cups rolled oats. 2 eggs. 2 tablespoons molasses. 1 tablespoon fat. 1 cup flour. 4 teaspoons baking powder. 1 teaspoon salt. Pour hot milk over the oats and let soak one-half hour. Add the beaten eggs, molasses and melted fat. Finally add dry ingredients, which have been sifted together. Bake in greased muffin tins 3/4 hour in a moderately hot oven.

3 cups of dried apples. 3 cups of stale breadcrumbs. 1/2 cup of honey. 1/4 cup of butter or other shortening. 1/2 teaspoonful of ground nutmeg. 1/2 lemon. Let the apples soak for 24 hours. Mix the breadcrumbs with the melted butter and then spread them over the bottom of a buttered baking dish. Cover with half the apples, half of the nutmeg, the lemon juice and lemon rind and sprinkle with the breadcrumbs thickly. Then repeat with the rest of the apples, honey, etc. and top with breadcrumbs. Place in a moderate oven, covering at first so the crumbs do not brown too quickly. Bake for 40 minutes.

1 cupful of cooked prunes. 1 cupful of cooked dried apples. 1/2 cupful of sugar. 1 tablespoonful of flour.

1 1/2 cups water. 1 cup cornmeal. 1 tablespoon salt. 2 teaspoons fat. 1 egg. Mix the water and meal, bring slowly to the boiling point and cook five minutes. Add the beaten eggs and other ingredients. Beat thoroughly and bake in greased pan 25 minutes in a hot oven. Serve from same dish with a spoon.

1 1/2 cups milk. 2 cups rolled oats. 2 eggs. 2 tablespoons molasses. 1 tablespoon fat. 1 cup flour. 4 teaspoons baking powder. 1 teaspoon salt. Pour hot milk over the oats and let soak one-half hour. Add the beaten eggs, molasses and melted fat. Finally add dry ingredients, which have been sifted together. Bake in greased muffin tins 3/4 hour in a moderately hot oven.

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Red Cross will be done. Lunch will be served by the women of Rose City Park Church at 1:30 the Christmas message will be given by Mrs. James Mackenzie. Mrs. Louise Hinkle will read and Miss Orrel Rose will sing.

Trinity parish house will be the scene this afternoon of a meeting to which all the women of the parish and their friends are invited. Mrs. J. S. Whiteford will be the speaker.

The Portland Woman's Club has discontinued the Friday morning sewing meetings until after the Christmas holidays. The members have been sewing for the babes of France each week in the Multnomah Hotel. Mrs. M. H. Lamond is chairman of the work.

The 25th anniversary of the Portland Woman's Club will be celebrated with a luncheon in the Multnomah Hotel on Saturday. The musical programme will be under the management of Mrs. Warren E. Thomas.

The Oak Grove Parent-Teacher Association will meet at the schoolhouse this afternoon at 3 o'clock. A special programme will be given. All are invited.

The Woodstock Study Club will meet at the Woodstock Library today at 1:30. Included on the programme is a selection by Mrs. Margaret O'Brien; "The History of France," a selection by Mrs. M. L. Pyler on religion. There will not be a business meeting until January 11.

Miss Abby Wright has been elected recording secretary for the National Federation of College Women. Miss Wright is a Portland woman well known in club and educational circles.

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KITCHEN ECONOMIES
BY ISOBEL BRANDS

HOW shall we cook attractively the various dried fruits that have been kept from the Summer harvest? Unfortunately, many of them—like the prune, the dried apple, the apricot—don't enjoy a good reputation, for dried fruit has long been the badge of extreme economy. But now is the time to try these economical foods into attractive desserts, for the sign of economy on the table in these times is a sign of patriotism.

Any of the dried fruits can be stewed by washing them first in two or three cold waters, then placing them in a bowl or enameled saucepan and letting them soak for 24 hours. Cook slowly for two or three hours until tender, then add sugar and simmer for half an hour more.

Many persons declare that the dried apples taste even better than the fresh ones in puddings like apple betty or in pies.

Dried Apple Pudding.
3 cupfuls of dried apples
3 cupfuls of stale breadcrumbs
1/2 cupful of honey
1/4 cupful of butter or other shortening
1/2 teaspoonful of ground nutmeg
1/2 lemon

Let the apples soak for 24 hours. Mix the breadcrumbs with the melted butter and then spread them over the bottom of a buttered baking dish. Cover with half the apples, half of the nutmeg, the lemon juice and lemon rind and sprinkle with the breadcrumbs thickly. Then repeat with the rest of the apples, honey, etc. and top with breadcrumbs. Place in a moderate oven, covering at first so the crumbs do not brown too quickly. Bake for 40 minutes.

Prune and Dried Apple Pie.
1 cupful of cooked prunes
1 cupful of cooked dried apples
1/2 cupful of sugar
1 tablespoonful of flour

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When you serve GRAHAM CRACKERS in your home you are helping to keep UP your standard of nourishing food and keep DOWN the wasteful extravagance that is worrying the United States Government today, for Graham Flour is ALL the wheat—no part is wasted.

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Long Branch
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Lemon Cream Biscuits

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Ninety Bushels to the Acre.
Indiana News.
Ninety bushels of oats to the acre is the record made this year by Carl Vrooman, Assistant Secretary of Agriculture, on one of his farms at Chenoa, Ill. The average for all the oats harvested on the Vrooman farms this year was 75 bushels an acre. The average production of oats an acre for Illinois for the last 10 years is 32 bushels. The fact that Mr. Vrooman was able to more than double the average on his entire acreage and almost to treble it on one field, it is pointed out, is proof of the efficiency of the methods recommended by the Department of Agriculture.

Made Her Sick
She was looking in our window, and said: "If I had only seen these coats before I bought mine! It makes me sick!" She was from out of the city—we have her address—didn't know where to go—bought quick—now she feels a little better about it.

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25c a pound.

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Double Acting Baking Powder (B-94)

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—You can profitably purchase your Gift Blouses during these two days.

**The Assortment Is Quite Unusual
The Values Most Exceptional**

\$3.95 Blouses
Include lace-trimmed, hand-embroidered and beaded Georgette Crepes in all colors—also heavy quality Crepe de Chines, some tailored, others semi-tailored models.

\$4.95 Blouses
An excellent variety in high and low necks. Georgette Crepes, frilled, ribbon and lace trimmed creations—all the favored colors. A splendid assortment of high quality Crepe de Chine Blouses are prominent in this holiday offering.

\$3.95
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Practical and very acceptable gifts are these beautiful sweaters, representing as they do our entire stock.

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Fiber Sweaters
Wool Sweaters**

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EXCLUSIVELY FURS
147 Broadway, near Alder.

WOMEN'S PATRIOTIC SERVICE
BY EDITH KNIGHT HOLMES

HOW many of us are conscientious in food conserving and how many talk about it and don't govern our households according to the rules? The Portland clubwomen and the members of church societies and other organizations have taken the matter up thoroughly and in most cases are complying with the request of the Food Administration. For the sake of those who would "mind the rule" and have some new practical recipes, the United States Food Administration sends out suggestions that all should heed. Articles of food hitherto given scant recognition have been brought into the limelight as never before and we all have been reminded that we have been extravagant.

The peanut has suddenly awakened to find itself famous in the food world. Because of its protein value and its variety of by-products it has come into its own as an emergency food and is recommended in its various forms by the Administration.

Peanut loaf long has been used by vegetarians as a substitute for meat, while peanut butter contains enough fat and oil to make the use of other butters unnecessary. Translated into food terms, a pound of this peanut butter contains 2560 calories.

High-grade peanut oil equals the finest olive oil for many purposes and the poorer grades are used in making oleomargarine and soap. This oil ranks fourth in quantity of all the vegetable oils produced in the United States and its estimated production for this year alone is 4,605,000 gallons.

Peanut meal blends easily with other meal and flour and is used by both bakers and confectioners.

Here are some conservation breakfasts recommended by the United States Food Administration:

1. Cornmeal mush with dates, served with milk. Scrambled eggs, Spanish style.
2. Creamed codfish.
3. Apple sauce.
4. Cornmeal and spoon bread.
5. Coffee.

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