

MYSTERY PLAY AT HELIG FASCINATES

"The Thirteenth Chair" Furnishes Chance for Sleuths to Exercise Wits.

AUDIENCE KEPT GUESSING

Melodrama is Constructed Along Lines Calculated to Excite Curiosity and Arouse Thrills Among Those Watching.

- "THE THIRTEENTH CHAIR." Helen O'Neill... Kathleen Connolly... Will Crosby... Bruce Elmore... Mrs. Crosby... Louise Brownell... Basco Crosby... John T. Dwyer... Edward Wales... Sidney Dudley... New Eastwood... Maria Sparr... Helen Trent... Beatrice James... Grace Standish... Beatrice MacMullin... Howard Standish... M. R. Irving... Philip Mason... Jerome Bonner... Elizabeth Erskine... Marion Little... Paulock... Almer Symons... Rosalie La Grange... Katherine Grey... Tim Deane... Britney Shaw... Sergeant Deane... E. V. Vickery... Deasia... John Richmond.

BY LEONE CASS BAER.

By all odds "The Thirteenth Chair," which opened at the Helig last night, is the most fascinatingly mysterious play that has ever kept Portland audience sitting in tense, hushed expectancy, unmindful of everything in all the world but the drama unfolding on the stage. It isn't exactly a drama at all. Rather, it's a melodrama constructed along lines of splendid success in exciting curiosity, arousing thrills and keeping even the proverbial know-it-alls, the man who always knows how everything is done at the slightest-of-hand shows, that inevitable explorer and home-grown Columbus of the theater, from guessing the solution of the mystery until the play is ready for its disclosure in the last few minutes of the very last act. The woman who usually sits behind you at the theater and takes all the stuffing out of the stage dolly to show you that she knows more than you do, because she saw the play in Chicago or New York, was conspicuous by her absence—or her good taste in keeping silent and allowing you, for once, the privilege of doing your own thinking.

Situations Fraught With Interest.

We certainly were a great band of sleuths last night. Every mother's son and daughter of us Nick Cartered all over that stage, fastening suspicion on every one who halted an eye, or (just to prove our theory), on every one who didn't bat an eye. The prime purpose of this review is to tell you that "The Thirteenth Chair" is distinctly a work of the theater, artfully designed to appeal to one's healthy liking for a thrilling, exciting story wherein the situations are of paramount interest, and the characters of importance only as they contribute to a most engrossing and mystifying occasion. The purpose of this review is to inform you that the play, as constructed, Bayard Veiller did it, is of exceeding adroitness in that the author gives us an interesting murder case without making the characters of preceding events, and then in the presence of the audience introduces a second murder obviously linked with the preceding one and proceeds to incite the murderer without once permitting suspicion to rest on the real culprit.

The purpose of this review is not by any means to tell who was the murderer, or to throw any light whatsoever on the mystery. That would be just like opening the book at the last chapter to see if he marries the girl you couldn't get me to tell how that play ends and who was guilty, because I got so many thrills out of it, I'm so excited and chattering in the teeth and tingly on my spine that I want you all to go and do likewise.

Bayard Veiller has written the kind of play that might have come from Anna Katharine Green or Conan Doyle, but it happens that he credits his inspiration to "the great mystery stories concerning Rosalie La Grange, spiritualistic medium. There's mother love, big, beautiful mother love, in the story, too, and human understanding and fine philosophy.

Acting Is Good. Katherine Grey as the mother and the medium gives an exquisite piece of artistry. She is a feminine Warfield, gentle, lovable and genuine in all she does.

Brinsley Shaw as the police inspector contributes an amazingly sincere acting role. The cast is of uniform excellence, and the production is beautifully staged. The bill ends Saturday afternoon.

Three Slacker Suspects Held.

Three men were arrested by the police last night and held for the Federal authorities for various alleged violations of the conscription law. They were Peter Brunst, 21, who registered in Alaska, but had not received his questionnaire; George Shimonies, who had been discharged from the Army for physical disability, but had not registered; and Ralph Lee, who says he is only 18 years old.

Advertisement for Sun Spun cereal, featuring an image of a man and the text: 'You'll like SUN SPUN (The Cereal King) Get a box from your grocer today Pacific Coast Biscuit Co., Portland, Ore.'

Advertisement for Chervinsky, featuring an image of a violinist and the text: 'The Famous Russian Violinist, Grigoriy Chervinsky Professor, Imperial Conservatory of Petrograd, etc. etc. etc. is now conducting violin classes in Portland at the Hotel... 506 Elmore Building, Phone: Studio, Main 5322, residence, Main 2670.'

SOCIETY NEWS BY GERTRUDE P. CORBETT

PORTLAND MATRON WHO IS VISITING HER PARENTS IN LOS ANGELES.



Mrs. Helen Wilson Gerde

FOR diversion after the day's vigorous campaign securing funds in the Y. W. C. A. drive milady seeks the opera at the Auditorium, and last night they had the additional recreation of the "13th Chair," which opened at the Helig Theater. During the day there is a single minute given to anything outside of Red Cross work by Portland women, their schedule calling for prompt attendance every morning at 9 o'clock, and from that time on they work zealously for the splendid cause for which the drive has been planned. "Faust," sung by the San Carlo Opera Company last night, attracted a great many well-known men and women who entertained informally after the opera in a few instances at their homes or the downtown hotels, where dancing is the feature of the programmes offered. Box parties, with prominent folk as hosts, made the Helig opening night distinctive.

An affair of charming informality and delight was the dinner party presided over last night by Mr. and Mrs. Russell E. Sewall in honor of the birthday anniversary of the latter. Covers were placed for 19 of their close friends at a table prettily decked with a mound of Richmond roses, places being marked by corsage bouquets of violets, Richmonds and hyacinths.

Daniel J. Fry, Jr. and Fritz Slade, two well-known residents of Salem, are spending a few days in town at the Multnomah Hotel.

Mrs. George Bennett and daughter, of Los Angeles, also are at the Multnomah Hotel for several days. They have several friends in Portland by whom they are being delightfully entertained.

Lucien E. Becker entertained last night at a line party at the Auditorium and a supper later in honor of Stella Demme, one of the stars of the San Carlo Opera Company, and a former pupil of Mr. Becker.

Portland Alumni Chapter of Pan-Hellenic will meet tomorrow with Mrs. George Gerlinger, 777 Flinders street. All sorority women in the city are invited to attend the tea and meeting.

Mrs. Thomas Scroggins, of La Grande, will sing for the Red Cross of Elgin, Or., tomorrow. Mrs. Scroggins has an excellent soprano voice.

Mrs. R. H. Sawyer, who has been on a trip through Kansas, is now en route visiting in Denver, Colo., and in Nevada.

Miss Edith Mackie, known professionally as Alice Homer, a member of the San Carlo Grand Opera Company, who is in the city this week singing several of the mezzo roles of the opera presented at the Auditorium, is being entertained at dinner and supper parties by many of her Portland friends. Miss Mackie was honor guest at an attractive supper given last night by Mr. and Mrs. P. D. Sullivan at the Multnomah Hotel. Tomorrow she will entertain for Miss Ruby Luddington, of Seattle, who will be in Portland for the week-end and who will be honor guest at a line party at the opera. Miss Mackie and Miss Luddington were school friends in San Francisco, before the former became an opera singer. Miss Mackie was in Portland with the Lombardi Company a few seasons ago and since then has made her headquarters in New York.

Woodstock Study Club will hold its annual tea today in the Woodstock library. Mrs. Wilfred Boire will read a paper on "French Armies" and Mrs. Katherine Perry will speak on "Education in France." The remainder of the afternoon will be of a social nature.

The regular study class of the Portland Railroad Women's Club will meet at the home of Mrs. Gertrude Baker, 351 Weidner street, today at 2 P. M. Subject of study, "Ancient History." AD DAILY CLUBS.

The Audubon Bird Club will meet Saturday night at 8 o'clock in the story-hour room at the Central Library to hear Mrs. A. J. French, of Carlton, Or., tell of "The Birds of Maplewood Farm." The talk will be illustrated with original photos and colored pictures of the birds. The public is invited.

Franklin High Parent-Teacher Association will hold a banquet in March. At the last meeting of the association on Tuesday the following were elected delegates to the City Federation meeting: Mrs. Belle Ober, Mrs. Kinney, delegates, and Mrs. A. C. Newton, Mrs. Hobson and Mrs. Willis Hargreaves, alternates.

Mrs. D. L. Phillips will entertain the auxiliary to the Railway Mail Association on Saturday at her home, 365 East Twenty-third street (Alberta car). BAPTISTS TO HOLD SERVICES. VANCOUVER, Wash., Jan. 10.—(Spe-

cial)—The two Baptist churches in Vancouver plan to hold a series of special meetings in the First Baptist Church, Eleventh and Harney streets, beginning January 12. Dr. F. W. Carstensen, senior pastor of the First Baptist Church, of Medford, Or., who has recently accepted a call to the Central Baptist Church of Seattle, Wash., is to speak every night.

DOMESTIC SCIENCE BY LILIAN TINGLE

SEASIDE, Or., Dec. 27.—Dear Miss Tingle: Will you please give me a recipe for a chocolate icing which is smooth and firm but not hard? So many chocolate icing recipes say to use confectioner's sugar until of the right consistency. The amount of sugar, too indefinite and, besides, I have only granulated, brown and powdered. Thanking you, MRS. J. W. ROBERTSON.

YOU should not use any icing at this time. I shall be glad to give you a recipe when the need for sugar conservation is past. The reason that no exact quantity usually is given with recipes calling for confectioner's sugar is that it contains a variable amount of moisture in different states of the weather, and that much also depends upon the method of manipulation, the temperature of the room, the kind of chocolate used, the temperature at which it is combined with the mixture and several other "variables" that can easily be met by the exercise of that important ingredient in all recipes called "judgment."

Unsweetened chocolate is frequently called for in recipes, first because it is usually a little more economical and, second, because "sweet chocolate" varies so much in the amount of sugar it contains. For the present use only "war cakes" without icing, and very little of them. It is time that we all awoke to the increasing seriousness of the food situation and the need for not simply "doing our bit," but doing our all in the housewives' line of defense.

PORTLAND, Dec. 27.—Dear Miss Tingle: Will you please give me a recipe for scalloped oysters and scalloped clams? Is there one for which I can use mixed canned clams? I should also appreciate a recipe for scalloped oysters with the proportion and whether cooked fish or fresh is to be used. I have this recipe, but don't know how much to use of the fish or how much sauce to make to serve eight persons rather generously. Boil salted or canned fish flakes—Make a white sauce, mash fish with sauce, the softer the better, and arrange in a buttered baking dish in alternate layers with sifted crumbs, using two to three cups crumbs to each cup of oysters (according to season) or clams. Sprinkle the oysters with pepper, salt, and butter, using not more than one tablespoon butter to one cup oysters. Some makers use a few grains of salt and a little of the butter, or a few drops of Worcestershire sauce. Moisten the crumbs (after the layers are arranged) with the seasoned oyster sauce, and then either arranged in bits of butter, or mix a spoonful or so of very dry grated cheese with the top layer of crumbs to save butter, and bake in a hot oven for 30 minutes. Either raw or canned minced clams may be used.

In the second type of scalloped dish the oysters or clams are moistened with well-seasoned white sauce, made partly with oyster or clam liquor or partly with milk (with or without egg or egg yolk) and then either arranged between layers of crumbs or simply covered with crumbs as in the recipe you give. The proportion of oysters and crumbs may be varied to suit circumstances. Scalloped oysters or clams of this type are frequently served in individual baking dishes or in scallop shells.

In regard to the recipe you quote, the fish would be either previously cooked or canned. Allow three or four tablespoons of flaked fish to each person and about the same quantity of sauce; you would need 1 1/2 to two cups of each, with many or as few crumbs as may be convenient. In these days when crumbs are, or should be, very scarce, mashed potato mixed with fork and brushed with a little of the beaten egg (a teaspoonful or so left in the cup when you made the sauce, and mixed with one tablespoon of milk) makes a good "cover" instead of crumbs for the mixture of cold cooked fish and sauce. Possibly "fish pie" would be the better name for such a dish.

The sauce, too, may be varied in seasonings and character, the egg being omitted, for instance, and three or four tablespoons dry ground cheese or meat to taste, being added to the sauce in its place. Or an onion sauce, a celery sauce, or a tomato sauce might be used to moisten the fish.

If you have not quite enough fish to make a large enough service for your purpose you can always "extend" it by the addition of some sliced hard eggs or a few peas and a larger proportion of crumbs or potato may be used to eke it out.

MEDICAL SOCIETY ELECTS

Dr. V. C. Staats Heads Polk-Yamhill-Marion Organization. SALEM, Or., Jan. 10.—(Special).—Dr. V. C. Staats, of Dallas, was elected president of the Marion-Polk-Yamhill County Medical Society at the annual meeting of the association following banquet held here last night. Dr. White-

sel, of Dayton, was elected first vice-president; Dr. W. B. Morse, of Salem, second vice-president; Dr. S. Weaver, of Hubbard, third vice-president; Dr. P. W. Byrd, of Salem, secretary-treasurer. Delegates to the state Medical Society are: Dr. H. J. Clements, of Salem, and Dr. R. E. Kleinsorge, of Silverton, with Dr. C. H. Robertson and Dr. L. F. Griffith, of Salem, as alternates. Dr. O. D. Butler, of Independence; Dr. Wood, of Amity, and Dr. O. B. Miles, of Salem, were elected counselors.

London Meat Situation Improved.

LONDON, Jan. 10.—The meat situa-

Friday and Saturday Clearance News

Splendid Coats. A Clearance of 50 Coats that formerly sold at \$16.50 to \$18.50, of excellent quality meltons, cheviot, mixtures and diagonals. Made in the season's most desired styles. Very unusual coats at..... 12.50

Suits (Exceptional Values) 18.75. Including every Suit in our stock that formerly sold from \$27.50 to \$35.00. About 45 Suits to choose from. Many styles and plenty of large sizes.

Dresses Are All Reduced. Two Extra Special Groups at \$12.50 to \$16.95

The Final Drop in Millinery Prices. 300 Trimmed Hats 2.50. The choice of any trimmed Winter Hat that formerly sold to \$10. None worth less than \$5.00. Many of Lyons velvet and handsome blocked Hats tastily trimmed—a wide variety that permits of easy selection. A very special Clearance price of \$2.50.

\$5 Banded Silk Velvet and Hatters' Plush Sailors. Come to our Third Floor Friday if you want a smart Hat at a real bargain price. Special Clearance price 1.98

New Taffeta Petticoats Colored Silk Umbrellas. 2.95 3.95. Just received—splendid silk in all the new changeable shades.

EMPORIUM. 124 to 128 Sixth St. Just off Washington. Acclaimed by many of our patrons the best value in Portland. See them.

Five men were arrested last night by Deputy United States Marshal Tichenor and held for the Federal authorities. They are John Nagle, R. B. Houchen and E. E. Barr, alleged slackers, and Henry Bitzer and Andrew Galsterer, alleged enemy aliens charged with entering the barred zone along the waterfront. Galsterer is also accused of being within half a mile of the Armyory without a permit.

PERSONAL MENTION.

J. A. (Jimmy) Cooper and Mrs. Cooper, of The Dalles, are registered at the Oregon. Jimmy was for several years proprietor of the Hotel Bowman, Pendleton, and made money enough to buy a fine cherry ranch back of The Dalles, where he raises Royal Anne and other celebrated varieties of prize fruit.

Deputy Marshal Arrests Five. Five men were arrested last night by Deputy United States Marshal Tichenor and held for the Federal authorities. They are John Nagle, R. B. Houchen and E. E. Barr, alleged slackers, and Henry Bitzer and Andrew Galsterer, alleged enemy aliens charged with entering the barred zone along the waterfront. Galsterer is also accused of being within half a mile of the Armyory without a permit.



SNOW FLAKES

It is so easy and economical to prepare a luncheon or meal if you serve these crisp, dainty crackers. They save you hours of time baking in the kitchen, and yet they fit in perfectly with your salads, soups, meats and fish. Snow Flakes are baked in our big daylight factory from the best of materials by Master Bakers—a tasty, wholesome cracker is assured you.

Your grocer sells these Delicious Salted Soda Crackers. Don't Ask for Crackers—Say Snow Flakes. Pacific Coast Biscuit Co. Portland, Oregon

Advertisement for Snow Flake Sodas, featuring an image of a box and the text: 'SNOW FLAKE SODAS Daily Crisp Salted Wafers. SNOW FLAKE SODAS PACIFIC COAST BISCUIT COMPANY. Sold in three sizes of packages and in bulk.'

"Our Whole Family Buys at Cherry's on the CREDIT Plan." It's so foolish to fume and fret around trying to save up the price of a decent suit when a dollar or two each week will keep you well dressed all the time. Well, it's all in knowing how and where to buy. Cherry's have a wide and beautiful selection of Coats, Suits and Dresses for women and Suits, Overcoats and Raincoats, Mackinaws, etc. for men as the most critical could desire. And very small payment down is all they ask. After that you can pay by the week or month, just to suit yourself. You should go up there tomorrow evening, as they are conveniently located right in the heart of the shopping district, at 359-91 Washington street, Pittcock block.—Adv.