

SOCIETY NEWS

BY GERTRUDE P. CORBETT

MISS HELEN HARMON last night was the bride of Truitt Hughes at a very pretty but simple home function. The service was read at 5 o'clock by Rev. Thomas L. Elliot. The couple were unattended, and only the immediate family of the bride was present. The bride wore a simple white net tulle, embroidered, and she carried a shower bouquet of white sweet peas.

A wedding supper was served, the table being prettily adorned with a basket of Spring flowers. Mr. and Mrs. Hughes left for a wedding trip in the South, and upon their return they will make their home with Mr. and Mrs. E. L. Harmon at Levejoy and Twenty-fifth streets.



Miss Elizabeth Baird

WAR STAMPS

An event that is creating a great deal of interest among the school set is the dance to be given this evening by the Harmon P Club at the Multnomah Hotel. The club is composed of lettermen from Franklin High School, and the party is in honor of the lettermen of other schools of the city.

Patrons and patronesses include Mr. and Mrs. George G. Dewey, Mr. and Mrs. H. W. White, Dr. and Mrs. Fenwick, Mr. and Mrs. Homer Jamison, Mr. and Mrs. L. H. Strom, I. J. Markey, Mr. and Mrs. M. D. Wells, Tom T. Orpitt, Mr. and Mrs. Lena Faber, and Mrs. A. Campbell, Mr. and Mrs. George Berta, Richard R. Sharp, Mr. and Mrs. Clayton Sharp, Mr. and Mrs. A. L. Gage, Mr. and Mrs. James Macdonald, Mr. and Mrs. E. Peake and Mr. and Mrs. R. E. Bondurant.

In addition to the art contest, setting forth the war saving stamp idea, being promoted through the public and art schools of the country, the war savings committee of New York, co-operating with the American Institute of Graphic Arts, has launched a war stamp poster and advertisement competition for prizes amounting to \$2000.

PAINTERS, illustrators and designers who are interested in the war stamp work, but who may not care to compete for the prizes are invited to send in exhibits for the latter group. Charles Dana Gibson is chairman of the board of judges that will pass upon the designs submitted. Further details of the competition and entry blanks may be obtained upon application at the war savings stamps headquarters, 709 Journal Building.

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The competition is divided into three classes as follows: Postals, first prize, \$1000; second prize, \$500; honorable mention, Newspaper, magazine advertisement and cartoon, first prize, \$250; second prize, \$100; honorable mention, Car card and window card, first prize, \$250; second prize, \$100; honorable mention, \$50.

Painters, illustrators and designers who are interested in the war stamp work, but who may not care to compete for the prizes are invited to send in exhibits for the latter group. Charles Dana Gibson is chairman of the board of judges that will pass upon the designs submitted. Further details of the competition and entry blanks may be obtained upon application at the war savings stamps headquarters, 709 Journal Building.

A large flag, the award of the state director for the two school firsts reaching the required quota of \$20 in sale or purchase of war savings stamps, was presented to Parkrose School Wednesday afternoon, with appropriate patriotic exercises. Judge George W. Stapleton made the presentation addresses and the response was made by John Blackwell, a pupil, Parkrose School now averages more than \$20 in war stamp sales and J. F. Grubbs, principal, says sales are going on regularly as ever. There are 111 pupils in the school.



Two Dainty Springtime Blouses at \$4.95 and \$5.95

One of good qualityorgette Crepe in flesh or white, made with flat collar and trimmed with Venise lace as sketched, a really remarkable Anniversary value at \$4.95. On the left is a particularly fetching round-neck model, Venise lace trimmed, one of the many charming blouses in our showing at \$5.95. Many dainty lingerie blouses from \$1.95 upward.

Truly Remarkable Values in These Film Undergarments

Crepe de Chine Envelope Chemise, trimmed with filet lace and bands of tuckedorgette or yoke of Valenciennes lace at \$2.95. An especially attractive garment of Crepe de Chine with satin and lace-trimmed top at only \$1.95.

We're making a special showing of Crepe de Chine gowns at the favored price of \$4.95. Truly enticing are the bewitching designs displayed, both in plain tailored garments and those trimmed with Valenciennes and filet lace. We especially invite your attention to this collection.



Another event of much pleasure and charm was the closing party of the Scottish Rite, which was given at the cathedral of the lodge last night. It was attended by many of the visiting Masons and their wives, and the card tables were especially well patronized. Many handsome evening gowns were worn by the visiting women, as well as the wives of the local members. The club chairman, Mr. and Mrs. C. Clarke headed a committee of energetic workers, who had prepared an excellent programme for the evening.

The Irvington Club's formal party is on the social calendar for tonight, and it promises to be one of the merriest of the season's series. Mrs. Walter Zimmerman is chairman of the party, and she has a corps of enthusiastic workers.

The maid and matrons of the Red Cross motor squad have been assisting all week in the Salvation Army drive and have given valuable service under the direction of Mrs. C. Clarke, chairman of the auto committee. Mrs. John Herbert Cudlipp is commandant of the squad.

WOMEN'S PATRIOTIC SERVICE

BY EDITH KNIGHT HOLMES

The grade teachers' benefit offers the public an opportunity tonight and tomorrow to combine an amusing and entertaining evening with the privilege of contributing to the philanthropic and patriotic work of the association. Under the direction of Miss Nina Greathouse the association is to present three one-act plays at the Little Theater and a performance of unusual excellence is assured. Pure fun and laughter are produced in "Food and the Neighbors," while "The Maker of Dreams" is an exquisite allegory.

The cast includes: Misses Jeanette Dobie, Gertrude Greathouse, Helen Fetsch, Renah Margason, Louise White, Louise Kelly, Mrs. Josephine Fisher, Mesars. E. H. Whitney, Claire Wallace, George Carnup, John Purcell, Mal Young and Walter Renik.

First Congregational Church women are asked to take notice: Old clothing for the Belgians is to be left today at the church parlor. This must all be in today. This is the request of the Red Cross workers.

The women's auxiliary to Company C, 15th Engineers, will meet at 2 o'clock today with Mrs. E. Terry, 577 East Twenty-fourth street North.

WOMEN'S CLUBS

CALENDAR FOR TODAY.
Grade Teachers' Benefit—At the Little Theater, 4:15 P. M.—Portland Women's Club—Sew "Selling" 10 A. M. election, 1:30 to 5 P. M.; programme follows.
Portland Railroad Woman's Club—Library, business meeting, Musicale and Literary Entertainment—Woodlawn Methodist Church, tonight.
CHI Federation—Hostesses at Art Museum, this afternoon.
Salvation Army Workers—Portland Hotel, 3 A. M.; make returns, 4:30 P. M.

The regular meeting of the Portland Railroad Women's Club will be held in Central Library, room E, today at 2 P. M. Subject, "Social Hygiene and Public Health."

The Portland Woman's Club will meet at 10 o'clock this morning in the Mainway Hotel for the Belgian and French bachel. Mrs. M. H. Lamond is chairman.

The Portland Woman's Research Club will have an interesting luncheon at the Multnomah Hotel on Thursday of next week. Mrs. M. Wyville will be chairman and she has arranged a programme that is sure to be attractive. Reservations may be made by telephoning Mrs. Wyville, Mrs. R. B. McClung, Mrs. R. H. Hickox or Mrs. Phillip Gevitz.

The Woman's New Thought Club met Wednesday afternoon at the Metropolitan Library, 401 Central Bldg. After the regular business session the president, Mrs. Althea V. Wiesendanger, introduced Miss Mary Cutler, of the San Francisco New Thought Center, who gave a lecture on "Youth and Beauty."

OREGON AGRICULTURAL COLLEGE WAR GARDENS

BY PROF. A. G. BOUQUET

So great has been the general demand for Bulletin 257 of the Oregon Agricultural College that the first edition of 10,000 copies has been entirely distributed. A reprint of the same bulletin is now being made and should be ready for those desiring copies in a few days.

Bulletin 236, the second of the vegetable gardening series, also will be available about the same time. This latter publication deals with methods and practices of Spring seeding and plant setting, has some complete planting tables and should be of general use and assistance to those who are actively gardening for profit and pleasure.

In both of these publications Oregon conditions have been taken into consideration and there has been a tendency throughout to make suggestions as to time of seeding or transplanting in accordance with the average weather conditions prevailing. The writer has lived nearly 16 years in Oregon and thus has had opportunities carefully to observe the relation of weather conditions and crop planting. It must be understood, of course, that each year is a distinctly different year from the one previous or following, but in the end the average may be more or less obtained. For instance, the first date of planting early peas is put at March 25 for general Willamette Valley conditions. There are some, this year, who planted in February, but there is now, at this time, a general planting on land suitable to have been recently worked. Those living in districts further east and in higher altitudes necessarily will modify planting dates that have been suggested. The hardy vegetables are those which should be planted now or a little later. Those the writer will speak later.

DOMESTIC SCIENCE

BY LILIAN TINGLE

PORTLAND, Or., March 14.—Will you please give me a recipe for a good cake for children's school lunch boxes? One containing four preferred parts, even in advance.

MRS. W. S. I HOPE the following will suit you. By decreasing the amount of water a little you could set a mixture that might be dropped from a spoon and baked as drop cookies for a change.

Sometimes it is a good plan to make the mixture as below, bake one-half as a loaf cake and add two or three tablespoons of rolled oats, with enough chopped peanuts or walnuts to make the rest of drop cookie consistency and thus have a little batch of cookies out of the same mixing.

A tablespoon or so of cocoa or powdered chocolate might be added to the latter to make a greater difference in flavor.

Sometimes black bag figs of fairly good quality can be purchased at the same or even a lower price than the raisins. In such a case they might be cut up and substituted for or even all of the raisins in the recipe; or a combination of nuts and raisins might be used. For a somewhat more nutritious cake, higher texture, add one well-beaten egg to the cooled ingredients, with one extra tablespoon cold water or milk.

Roll up fruit cake (without wheat)—one cup molasses, one cup corn syrup and one-half cups water, one pound (one package) seeded raisins, two tablespoons fat, one teaspoon salt, one and one-half cups barley flour, one and one-half cups oat flour, one teaspoon cinnamon, one-half teaspoon cloves, one-half teaspoon nutmeg, one-half teaspoon soda, three level teaspoons baking powder, the grated rind of one orange (may be omitted). Put the syrup, water, shortening, fruit and spices into a pan large enough to contain all the ingredients. Boil five minutes, then let cool. When cool beat in the remaining ingredients to make a drop batter. The flours are measured after once sifting and then sifted again into the mixture. The exact quantity may vary slightly, the thickness of the syrup, rate of evaporation of the boiling mixture, dryness of raisins and flour, fineness and measuring of the flours being all variable factors.

If the corn syrup used is very much lacking in sweetness (different kinds vary a good deal), two or three tablespoons of sugar might be added. Where the molasses flavor is not liked two cups corn syrup, slightly sweetened with sugar, may be used, together with either one-half teaspoon maple or one-fourth to six tablespoons cocoa and one teaspoon vanilla. In such a case the amount of spices should be reduced or omitted and one and one-eighth teaspoons cream of tartar added to neutralize the soda in place of the acid in the molasses. Or the soda might simply be omitted and two extra level teaspoons baking powder added.

Following is part of a letter recently received from India:

"SOMEWHERE IN INDIA"—We are having an Indian dinner at our home today in honor of one of the teachers, the weaving master who has been here. We shall have 22 guests, the teachers and wives (or vice versa) who work in our school. The Hindu masters will come in after dinner to enjoy the social part, but their caste rules won't allow them to come and eat with us. I don't know whether they feel sorry or not. We shall have the "paloo" and the "paloo" and bananas. We will sit on the floor and eat with our fingers, unless some prefer a spoon.

"Paloo" is an Indian dinner dish and the chief course is rice boiled dry so the kernels remain separate. Then butter, most (usually) cinnamon and cloves and crisp pieces of chicken in it and crisp almonds on top. It is to be served with a curry of meat and potatoes seasoned with red peppers, etc. It's tip-top, only better than we've used to.

MRS. A. The menu (if not the method of serving) carries a suggestion that can be adapted to American food conservation uses. Dry hot boiled rice served with crisp browned onions, blanched chopped and browned almonds, salt and pepper mixed through it just before serving, with brown vegetable sauce or curry sauce, as preferred, and a little chopped pickle or spiced raisins or baked beans is a good accompaniment, makes an excellent lunch or supper dish. It can be made more substantial by mixing in some well-cooked beans or lentils in the curry sauce or brown vegetable sauce. Of course it need not be seasoned to "Indian hotness."

SUMMERS IS APPOINTED

MANUAL TRAINING SUPERVISOR TO MANAGE DELINQUENT BOYS.

Official to have Full Charge of Establishment on Canyon Road.

On recommendations of a committee representing several civic, religious and women's organizations, Juvenile Judge Tawell yesterday appointed Livingston L. Summers, for the last two years supervisor of manual training in the public schools of Portland, superintendent of the new home for delinquent boys to be opened on the old county farm property on Canyon road April 1.

Mr. Summers' salary is to be \$2200 a year, exclusive of board and quarters. Mr. Summers is married and has two children. His wife will assist him at the new home without compensation.

Before coming to Portland Mr. Summers was principal of a high school at Oak Park, Ill. Previous to that he had been employed by the United States Government in training industrial teachers for work in Cuba. Mr. Summers is said to have made a special study of children, particularly delinquent boys. Judge Tawell says he is to have full control of the new home and pattern his work after that supervised by him in manual training.

ANTISEPTIC POWDER TAKARA

A soothing, cleansing wash; thoroughly antiseptic. Essential to personal hygiene. Excellent for catarrhal conditions and female disorders. Indorsed by physicians.

_packages 50¢ and \$1

Portland Hotel Pharmacy
Sixth and Morrison Sts.

Headering straight for THE JUVENILE To spruce up in all the new things for Easter Festivities Clothing—Hats—Shoes

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HAIR GOODS SPECIAL

This week, first quality, all round transformations, value to \$7.99 and \$12.99 for \$3.45. We have brought from a New York hair goods company 16 doz. in all shades, including streaks. This is a wonderful bargain!

The Sanitary Beauty Parlors
100 Dekum Bldg., 2d and Washington

BERDEEN EXCEEDS MARCH QUOTA

ABERDEEN, Wash., March 21.—(Special)—Aberdeen tonight passed \$100,000, or an average of \$5 per inhabitant.

No waste—every Snow Flake is a crisp, concentrated bit of energy, that makes all other foods more tempting.

PACIFIC COAST BISCUIT CO. Portland



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WAR DOUGH IS DIFFERENT

but should make most delicious breads, and will, if you use

Crescent Double Acting Baking Powder

This powder is 20 per cent greater in leavening power. Its gradual, penetrating raise makes light, digestible bakings from all coarse grain doughs.

25¢ a full pound—no advance in price.

