

COLUMBIAN NEWS

BY GERTRUDE P. CORBETT

A NUMBER of dinner parties have been arranged for this evening to precede the big dance benefit for the American committee for devastated France, unit No. 1 the hosts for the event. It will be given in Multnomah hotel ballroom this evening, and from present indications it will be one of the biggest affairs of the early summer. The unit planning and giving this party for devastated France are a group of girls who meet once a week in the billiard room of University Club to sew for the Belgian and French refugees. The committee in charge of the dance includes Mrs. Sidney Benedict, Mrs. Tom W. Saul, Misses Lola Stinson, Cora Milhausen and Garcia Byers.

Patronesses are: Mr. and Mrs. Robert Treat Pratt, Mr. and Mrs. C. C. Colt, Mr. and Mrs. Charles Swelger, Mr. and Mrs. Ralph Williams, Mr. and Mrs. John Shull, Mr. and Mrs. Percy Allen, Mr. and Mrs. Sam Murray, Mr. and Mrs. Ralph Mitchell, Mr. and Mrs. Whitcomb, Mr. and Mrs. Morris, Mr. and Mrs. Frederick Hartman, Mr. and Mrs. E. Curry, Mr. and Mrs. Charles Darrin, Mr. and Mrs. Morris Whitstead, Mr. and Mrs. A. J. Wolff, Mr. and Mrs. A. E. Jackson, Mr. and Mrs. Thomas G. Haywood, Mr. and Mrs. W. H. E. Gault, Mr. and Mrs. W. J. Roope, Mr. and Mrs. J. C. Janeker, Mr. and Mrs. Frank Freeman, Mr. and Mrs. C. M. Kirach, Mr. and Mrs. C. O. Richards, Mr. and Mrs. W. J. Hofmann, Dr. and Mrs. Irene Jones, Dr. and Mrs. Horace Belknap.

Everyone in town is cordially invited to attend and help make the affair a success.

Miss Dorothea Abraham, a charming and popular maid of Roseburg, is the house guest of her uncle and aunt, Mr. and Mrs. J. G. Mack, at their lovely home in the Maywood drive on the Heights. Miss Abraham has visited here on several occasions before, and she is popular among the younger girls. Mrs. W. R. Willis, of Roseburg, is visiting Mr. and Mrs. Mack for a few weeks. Mrs. Willis will be entertained by a number of her relatives, the M. and A. family, and several old friends while in the city.

Mrs. Mae V. Grumbling, of Portland, is the guest of Mrs. C. L. Kilborn, in Glendale, Cal., near Los Angeles.

THE DALLES. Dr. June 7.—(Special.)—Charles Darnelle, of the Dalles, and Miss Grace Lovell, of Hood River; William Wedekind, of this city, and Miss Ruth Seals, of Arlington, were principals in a double wedding at Hood River Wednesday by Rev. G. W. Kennedy. Mr. Darnelle is one of the proprietors of the Grand Hotel here and Mr. Wedekind is employed by the O. W. R. & N. Company. Both brides were companion nurses in the Dalles Hospital.

The Iowa Society held its last social of the season on Wednesday evening at the Multnomah. It was decided to adjourn for the summer and have the opening social and dance the first Wednesday in October. The annual picnic, which usually is held in Laurelhurst Park on July 21, is postponed for this year, and the society will join with other state societies in a joint picnic in August to entertain members of the Grand Army of the Republic, who will be in the city attending their national encampment. The committee appointed to confer with the other societies in H. J. O'Connell, Janie G. Rinehart and W. B. Burton. After the business meeting the audience was entertained by Leola Gibbs, vocalist, and Mrs. Lois Henkle, reader, and the rest of the evening was devoted to cards and dancing.

Miss Jean Morrison, charming and popular bride-to-be of Major Beatty, was the honor guest for a delightful picnic luncheon given yesterday by Mrs. Kurt H. Kneibler and her guests, Miss Elizabeth Huber, of the Columbia River Highway. About 20 of the younger married set and maids motored out and spent the early part of the day in the shady nooks along the highway.

Today Mrs. John S. Napier will be a luncheon hostess in honor of Miss Morrison.

On Thursday a very pretty wedding was solemnized at the home of Mr. and Mrs. Frank Brown, of Crater Lake, Carlton, Or., when their eldest daughter Alice was united in marriage to Claude H. Dumdi, Rev. Bruce J. Giffen, pastor of the First Presbyterian Church, McMinnville, officiated. Preceding the ceremony, Mrs. Albert Nelson, of Yamhill, sang "I Love You Truly." At 12 o'clock noon the bridal party entered the parlor to the strains of Lohengrin's wedding march, played by Mrs. Nelson.

The bride, who was given in marriage by her father, was lovely in her dress of white satin and Georgette crepe with pearl trimmings. She carried a shower bouquet of white roses and sweetpeas. Miss Jean Brown was bridesmaid for her sister and wore a beautiful dress of pale-green satin and carried a bouquet of pink carnations and ferns. Lloyd Dumdi, of Vancouver, Wash., attended his brother as best man.

The decorations were lovely and the color scheme of pink and white was carried out in the bower of roses and ivy under which the bridal party stood. After congratulations were extended to the young couple, luncheon was served to more than 60 guests.

Mr. and Mrs. Claude Dumdi left later for their wedding trip, after which they will make their home in Carlton where the bridegroom is engaged in business.

Mrs. Katherine B. L. Haight, of Corvallis, has been a visitor in Portland for several days this week and has been entertained at informal luncheons and outings.

CATHEDRAL PICTURES TO BE SHOWN.—Stereoscopic pictures of the Rheims Cathedral before and after its destruction by the Germans will be shown by Mrs. H. H. Herdman, Jr., who will deliver a lecture on the "War at Rheims," Monday, June 10, at 8:30 P. M., at the First Presbyterian Church. The receipts will go to the Madame Angelini war fund. The lecture is under the auspices of the Multnomah Chapter, Daughters of the American Revolution. The lecture will cover the Cathedral of Northern France, especially those which have been destroyed by the Germans.

WOMEN'S PATRIOTIC SERVICE

By EDITH KNIGHT HOLMES

THERE is unusual activity around the Red Cross Shop, 108 Fifth street, where sales are keeping up well. Many find the shop a convenient place for outfitting the beach or country home. Many articles of furniture, comforters, cushions, oil lamps, alcohol chafing-dishes, dishes and silverware may be bought at the Red Cross shop at reasonable prices. Golf clubs are in constant demand. Anyone having golf paraphernalia which they might contribute is asked to give to the shop. The newly opened Red Cross Salvage

CHARMING ROSEBURG MAID WHO IS VISITING RELATIVES HERE FOR SEVERAL WEEKS.



MISS DOROTHEA ABRAHAM.

Bureau, 80-82 Third street, which will handle all forms of junk and waste, will be under the management of Mrs. W. L. Wood, who is also the manager of the Red Cross Shop, the two institutions working together. In all places where work of this kind has been undertaken it has been found necessary to supplement one with the other, the shop taking over the better and finer articles which may be sold at retail, and the salvage bureau handling all strictly waste materials.

The shop in Portland has proved of great value, not only in the actual amount of money which it has turned into the Red Cross fund, but in the conservation of materials resulting from the sale and use of large quantities of second-hand goods, which but for the shop probably would be hanging in closets and attics. Now, in the establishment of the salvage bureau, the management of the shop hopes to conserve and extend this conservation of materials so as to stop waste of every kind. The shop cleared during May \$2200.24.

There will be an important meeting of the auxiliary to Field Hospital Company No. 362 in the story-hour room, Central Library, Monday at 8:30 P. M. All members are urged to be present.

WOMEN'S CLUBS

MRS. WILLIAM N. AKERS was installed as president of the Portland Parent-Teacher Council at the meeting held in the library yesterday. Mrs. J. F. Chapman, retiring president, gave an inspiring address before turning over the office to her successor. Mrs. Akers in a speech declared that the council would make a special effort to encourage mothers to take better care of their girls, to encourage home entertainment, making the home the center of attraction for the children. It was decided that quiet and plain dressing would be encouraged among school children.

Miss A. B. Milam, of Oregon Agricultural College, spoke to the association women on her recent trip to Washington where she was called in conference with other prominent folk to consider war methods of food conservation. Miss Milam's advice on food conservation was among the most practical that the council ever has heard.

Mrs. Alice Benson Beach, commandant of the League for Women's Service, spoke to the Uncle Sam kitchen and asked the co-operation of the council. The women pledged their support and assistance.

Mrs. A. A. Austin is the new president of the Brooklyn Mothers' and Teachers' Club. Other officers are: vice-president, Mrs. H. G. Stanton; secretary, Mrs. L. A. Pearson; treasurer, Mrs. P. G. Lewis.

The executive board of the Oregon Federation of Women's Clubs will have a meeting, June 15, at 10 o'clock, in the Gray parlor, Multnomah Hotel, preceding the Federated Club luncheon.

All members of the Portland Grade Teachers' Association are notified that there will be no Civic League luncheon as was planned with educational programme today. Many of the teachers have arranged to go and witness the eclipse.

The Woodmere Parent-Teacher Association held its June meeting Wednesday at 2:30 P. M. S. F. Ball, principal of Franklin High School, was the speaker of the afternoon, and he gave an interesting and instructive talk on the benefits of high school education. The June graduating class, consisting of 21 boys and girls, and their parents were guests for the afternoon and after the programme a social hour was enjoyed and light refreshments were served.

COTTAGE CHEESE BY ANY OTHER NAME IS JUST AS GOOD.

FREE COOK BOOKS to every reader of The Oregonian. It is not merely a change of name that is undertaken in the free cook books that we give our readers. It is a mighty fine line of recipes of tasty dishes that are, oh! so easy to make.

COTTAGE CHEESE combined with other food in a startling variety. Soups and salads. Entrees and sauces. Meatlike dishes and delicious combinations with vegetables.

Fight the big battle. Win the war with FOOD. We cannot say it too often, **SAVE MEAT.** **WHEAT.** Eat instead the things that cannot or need not be sent to the boys.

Government authorities stand back of these recipes.

Send your name and address with other food in a starting variety. The Portland Oregonian Information Bureau, Frederic J. Haakin, director, Washington, D. C. Enclose a 2-cent stamp for return postage.

Another pleasant feature of the programme was a group of songs by the boys and girls of the seventh grade, under the direction of Miss Elizabeth Macdonald.

An open meeting of the Consumers' League will be held Tuesday at 2 P. M. in Room 2, Library. Mrs. McDonald, Mayor, of New York, who as Miss Louise Bradley formerly was treasurer of the league here, will tell of the woman's war-time work committee of the National League.

A meeting is called for Monday at 4 P. M. in the Portland Hotel for all club presidents who would like to assist in entertaining the State Federation convention which will meet in Portland early in the fall.

City Federation of Women's Organizations will meet today at 2 P. M. in the Portland Hotel.

DOMESTIC SCIENCE

By LILIAN TINGLE.

LEABURG, Or., June 2.—Dear Miss Tingle: Several years ago I took domestic science under your direction in the Portland schools. I have found the knowledge I obtained there has helped me so much that I am coming to you for more help. I am now living on a ranch in Lane County and we cannot buy wheat flour here. I don't know as to the rest of the state.

Now, I don't seem to be able to bake a satisfactory wheatless bread. I have been watching for the past week or so for a recipe in The Oregonian for wheatless bread, but have not succeeded in finding one, I suppose, because we do not take the Sunday paper, because we do not take the Sunday paper, because we do not take the Sunday paper, because we do not take the Sunday paper.

For you, for some wheatless bread and hot breads? I have plenty of butter, eggs and milk to use. Also, call a satisfactory cake such as a devil's food. I have been making a cake such as this with half white flour and half barley, but, of course, this is now out of the question.

In The Oregonian, Saturday, June 1, you speak of barley popovers. Would you kindly publish that recipe? I have found no satisfactory hot bread except corn meal recipes and we are rather tired of them.

Thanking you for the above and also for many past helps obtained from your column, I am, MRS. G. D. C.

I AM very glad to know that you have found your domestic science training so helpful, and I hope I can help you to solve the wheatless problem. It should not be difficult, when you have plenty of eggs, butter and good milk. The new flour does not make very good yeast bread, owing to their lack of gluten, but egg whites or whole eggs used in either yeast breads or baking powder breads will give a much improved texture as well as a more nutritious loaf. The chief difficulty for many people lies in the cost of the eggs.

For breakfast spoon breads are excellent, especially for a hearty breakfast where eggs or hash or some preparation of fish is served.

There is a very useful new card published by the food administration, giving equivalent measurements of substitutes and flour and suggestions for different combinations. See whether you can obtain one from your local food administrator.

One of the difficulties in using substitutes comes from our somewhat careless and indefinite habits of measuring materials rather than weighing them. The substitute flours can almost all be used in nearly the same weights as wheat flour in a recipe, but the measures will differ considerably. That is one reason why many recipes in measure have to be left a little indefinite as to weighting.

Following are two useful wheatless breads. They may be made without sweetening if preferred or may be enriched by nuts or raisins. If cut with care when not too fresh they will slice and toast fairly well.

Barley and oat bread—1 cup liquid, 4 tablespoons fat, 4 tablespoons syrup (may be omitted), 2 eggs, 6 teaspoons baking powder, 1 teaspoon salt, 2 cups (5 oz.) barley, 1 cup (5 oz.) ground rolled oats.

Mix the melted butter, syrup and egg. Combine the liquid and well-mixed dry ingredients. Bake as a loaf in a moderately hot oven (400 degrees F.) for one hour or until thoroughly baked.

Oat and corn bread—½ cup liquid, 4 tablespoons fat, 4 tablespoons syrup, 2 eggs, 4 teaspoons baking powder, 1 teaspoon salt, 1-3 cups (5 oz.) oats, 1 cup (144 grams) (5 oz.) ground rolled oats. Mix and bake as above.

Rice and barley bread—1 cup liquid, 4 tablespoons fat, 4 tablespoons syrup, 2 eggs, 6 teaspoons baking powder, 1 teaspoon salt, 1 cup (5 oz.) rice flour, 2 cups (5 oz.) barley flour. Mix and bake as above.

Barley popovers are almost as good as those of white flour and are excellent for breakfast.

Barley popovers—One cup barley flour, one cup milk, two eggs, three teaspoons salt. Beat eggs, add milk and baking powder is used. Mix the barley and the salt, make a "well" in the center, drop in the unbeaten eggs with part of the wetting. Mix to "sticky batter" and beat until smooth and light. Add the rest of the milk to make a thin batter like thin cream. Have ready a hissing hot iron or earthen popover cups with enough hot grease in them to leave a few drops at the bottom. Half fill the cups and place in a hot oven. Bake 25 to 30 minutes until well "popped" above the cups and nicely browned. Reduce the heat a little at the last so as not to burn them; but be sure to leave them in the oven until firm and crisp all over (not in the least leathery), or they will fall. Eat hot, with butter, hot bread, or with syrup as a hot cake, or fill with fruit and serve with cream as a dessert, or filled with creamed fish or meat as a breakfast or luncheon main dish. They should be quite hollow and three times their original bulk. I will give, later, some more breakfast breads, cake and yeast bread recipes without wheat. Watch The Oregonian.

Orange Juice.
1 sour orange
1 tablespoonful of sugar
1 cupful of boiling water
Squeeze out the orange juice, add the boiling water and sugar and set the whole aside to cool. Garnish the drink with one-half slice of orange in the glass.

Baked Egg.
1 egg
1-3 teaspoonful of butter
1 round slice of toast
Toast the bread and beat the egg

KITCHEN ECONOMIES

By ISOBEL BRANDS

How to Make Nourishing Dishes for an Invalid.

WHAT depends on the physician's dictum, but there are a few simple rules which should be in the possession of every housekeeper, for they may at any time have an invalid to care for.

In the first place, food should be served daintily and attractively. A glass feeding tube is necessary, so that the patient can take liquid foods comfortably. Liquid foods should be strained, so that all lumps and scum are removed. The tray should be made as attractive as possible with a dolly or tray cloth, silverware conveniently arranged, hot foods served hot, and cold dishes served cold, and never in a lukewarm condition, as that is irritating even to a person in good health. Here are a few recipes for invalid dishes which can be prepared when authorized by the physician.

Corameal Gruel.
1 pint of boiling water
1 tablespoonful of corameal
½ cupful of cold water
1-3 teaspoonful of salt
Mix the corameal with the cold water and add it to the boiling water. Cook all in a double boiler for an hour. Strain the gruel and serve it with milk and sugar. It may also be cooked entirely in milk if desired.

Rice Soup.
1½ tablespoonfuls of brown rice
1 cupful of milk
¼ tablespoonful of onion juice
1 stalk of celery
½ bay leaf
Salt, pepper
Scald the milk and add the rice. Cook the whole in a double boiler for 20 minutes. Melt the butter, add the onion juice, bay leaf and the celery cut into small pieces. Add this to the rice, season the whole with salt and pepper and strain it through a sieve. If rather thick thin it with a little milk. Serve hot.

White stiff with a little salt. Butter the toast and pile the egg white on it. Make a hollow in the center, add a little butter and drop yolk of the egg into this. Bake the whole in a moderate oven for six minutes.

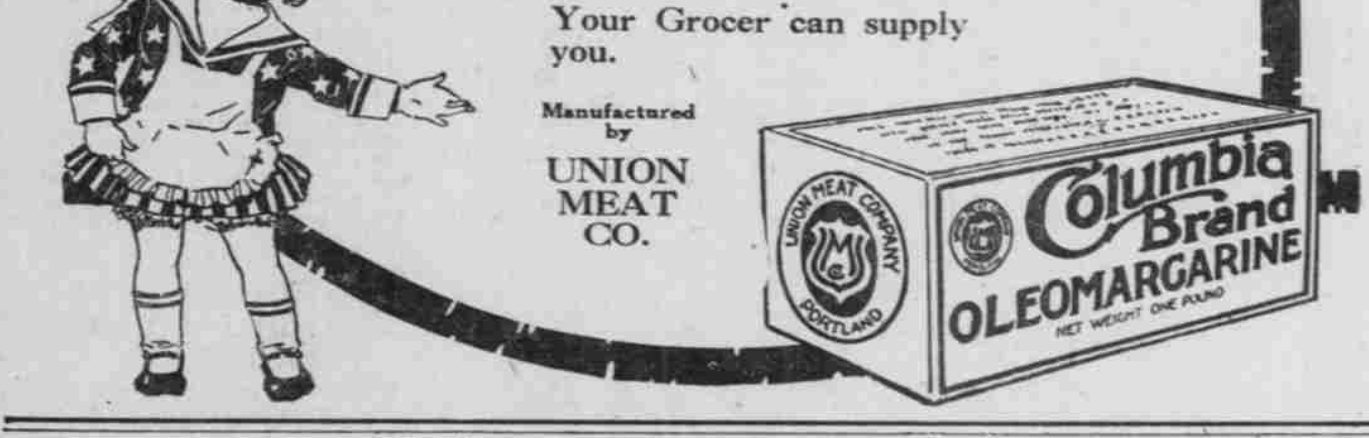
Rice Pudding.
½ cupful of brown or white rice, well washed
2 tablespoonfuls of sugar
1-3 teaspoonful of salt
1 pint of milk
Mix the rice and milk, then add the sugar and salt. Pour the mixture into a baking dish and bake it in a slow oven, stirring occasionally with a fork. Serve the pudding cold with sauce if desired.



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SHIPYARD WORKER KILLED

Charles B. Mason Sustains Fracture of Skull in Fall.

Charles R. Mason, a ship carpenter employed at the Grant Smith-Porter Shipbuilding Company yard, was knocked from a scaffold yesterday and hurled 30 feet to the ground, receiving injuries from which he died. Witnesses say he removed the wrong end of a guy timber from the false work, the timber flying up and throwing him from his position. He sustained a fracture of the skull and did not regain consciousness.

Mr. Mason was about 36 years old and leaves a widow and a young child. He lived at 355 Vancouver avenue. He came to Portland in February from Stevenson, Wash., where he has relatives. Arrangements for the funeral have not yet been made.

DISLOYALISTS ARE CURBED

Special Agent Reames Reports on Northwest Conditions.

Clarence L. Reames, ex-United States Attorney in the District of Oregon, now doing special service in the Northwest for the United States Attorney-General, visited briefly in Portland yesterday.

An I. W. W. member was tried and convicted on a charge of criminal an-

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