

SOCIETY NEWS

Mrs. JULIUS LOUISSEN, president of the Council of Jewish women, has appointed a committee of council members to aid in the plans for the 1922 luncheon for every woman's organization in Portland to be held at the Hotel Multnomah Saturday, November 12. At the meeting yesterday at B'nai B'rith building, Mrs. Charles Berg was chairman and was assisted by Mrs. Harry Long, Mrs. Morris Taylor and Mrs. Abe Dellar.

Dr. Richard Scholz, president of Reed college, addressed the council on "Disarmament and the Great Tradition." Dr. Scholz's talk was interesting and displayed his wide knowledge of the Hebrew people and their history.

The programme opened with the singing of the council songs, led by Miss Madeline Stone, accompanied by Mrs. Jonah B. Wise and Mrs. Eloise Anita Cook was soloist, accompanied by Miss Evelyn Chesley. A social hour closed the session with Mrs. Leo Rosen as hostess, assisted by Mrs. Nathan Solomon, Mrs. D. B. Scully, Mrs. Meyer Klapper, Mrs. William Rice, Mrs. Jacob Dauter, Mrs. Alexander Bernstein, Mrs. Charles Kahn, Mrs. Benjamin Bachman, Mrs. Jacob Lauterstein and Mrs. A. Shapiro.

The New Century Study club will meet tomorrow at 12:30 o'clock at the home of Mrs. C. G. Scott, Dwight street. The subject for the year's study is "Russia" and at the opening meeting the subject of "The Land and the People" was discussed by Mrs. J. L. Karnopp and Mrs. M. J. Stewart. Tomorrow's programme will be "The Early History of Russia," discussed by Mrs. C. R. Webber and Mrs. C. V. Moore.

Gordon Granger Relief corps, No. 41, will give a costume ball tomorrow night from 12 to 2 o'clock at room 525, courthouse. The annual bazaar will be held in the afternoon and the public is invited.

The regular meeting of Beth Israel Sisterhood will be held at the Temple tomorrow morning at 10:30 o'clock. The board meeting will be at 9:30 A. M.

Franklin High School Parent-Teacher association will entertain with a dance tomorrow at 8 P. M. at the school gymnasium.

The annual bazaar will be held tonight and Friday and Saturday night at St. Anthon's hall, 1225 Fifth street and Miller avenue. The event will open with a dinner tonight from 8 to 9 o'clock given by the women of the parish and an interesting feature of the bazaar will be their appearance. There will also be a great variety of fancy work and useful articles for sale. The bazaar will close Saturday night with an informal dance.

Mrs. J. A. Van Brakle was hostess yesterday at an artistically appointed bridge luncheon. Ophelia roses and pink chrysanthemums adorned the tables and room.

Following were guests: Mrs. L. W. Franck, Mrs. J. B. McKewon, Mrs. W. M. Umbdenstock, Mrs. H. H. Wade, Mrs. John B. Schaefer, Mrs. W. H. Goodell, Mrs. Andrew J. Browning, Mrs. L. W. Howland, Mrs. Orson, Dr. Mabel Akin, Mrs. G. F. Cornwell, Mrs. Arthur Harenstein, Mrs. Horace E. Thomas, Mrs. Charles A. Brodie, Dr. Katherine Myers, Mrs. Jean Davidson, Mrs. J. D. Davidson, Mrs. L. W. James, Mrs. H. C. Varney, Mrs. W. H. Haines, Mrs. James Shaw, Mrs. R. W. Neighbor and Mrs. William I. Northrup. Mrs. Wade and Mrs. Thomas won honors at bridge.

Mr. and Mrs. W. A. Bartlett are being congratulated on the arrival of their son, born October 31. The baby will be christened Teddy Lee. The little chap is the grandson of Mr. and Mrs. A. Longnecker of Arlington and Mrs. and Mrs. W. Bartlett of this city.

Mr. and Mrs. Longnecker of Arlington, Or., are at the home of their daughter, Mrs. E. W. Hutchison. Mrs. Longnecker has been ill for some time but is progressing slowly.

Dr. D. D. Young, member of the state board of medical examiners, is recuperating at the Moore sanatorium after a serious illness at Good Samaritan hospital.

Mr. and Mrs. J. H. Higgins of Fossil are being congratulated on the arrival of a daughter, Mabel Ruth, born October 25. Mrs. Higgins (Parker Tansey), who was a teacher in Portland schools, is at Emmanuel hospital. Her mother, Mrs. Sarah E. Tansey, is a teacher in the Oakley Green school.

Portland Heights club will hold two formal dances, this month. The time is tomorrow and Friday, November 12. At the latter dance, Mrs. Armitage day and the last meeting day would be in the Thanksgiving week-end, the number of festive gatherings for the members will be two. The social committee for the month will be Mrs. H. D. Angell, Mrs. J. A. Ovens, Mrs. O. M. Spencer and Mrs. H. J. Strowbridge.

Mr. and Mrs. Pierre Rossier Hines will be hosts of a party for Mrs. Hines' sister, Miss Lovetta Brady of San Francisco, who is visiting them. In the afternoon Mrs. Frank Branch will be hostess at a small bridge party for Miss Brady.

An event of tomorrow afternoon will be a bridge party, with Mrs. Ralph W. Wilbur as hostess. Mrs. Lorian B. Mackey will be hostess, who is visiting Mrs. Otis B. Wright, will be the especially honored guest.

Tomorrow night the Albert E. Butterfield will entertain at a bridge party at their home, 815 Kearney street.

Mrs. Gordon Forbes is being honored at a number of events of this week. Mrs. Holt C. Wise entertained Tuesday at the Mallory for Mrs. Forbes. The tea table was presided over by Mrs. Sherman Hill, Mrs. Wells Gilbert, Mrs. Helen Ladd Corbett and Mrs. William Wheelwright.

Mr. and Mrs. G. N. Campbell, Dr. Mable E. Boland are receiving congratulations from their friends upon the arrival, October 30, of a daughter, Catherine Marie. After their stay at the Cox maternity hospital, Mrs. Campbell and daughter will visit at the home of Mr. and Mrs. G. L. Boland, 604 Maple street, before going to their home at Kalama, Wash.

Miss Alma Voelisch, representing the International Concert bureau, is a visitor in the city. She will be at the Multnomah hotel for the balance of the week.

Mr. and Mrs. T. H. Cleland are being congratulated on the arrival, October 27, of a son, named Thomas Hampton.

Mr. and Mrs. Louis Gerlinger, Jr., are being congratulated on the arrival of Louis Gerlinger III, born Monday night.

Henry Dixon Hart arrived Wednesday of last week at the home of Mr.



MISS ANNABELLE BATES, HOSTESS FOR DANCING PARTY AT PORTLAND HEIGHTS CLUB.

and Mrs. Philip Hart. The new arrival is a member of a prominent family. His mother was Miss Wessington. The parents are socially prominent.

Mrs. Fletcher Linn of 574 Laurel street will entertain tomorrow afternoon for the college women of the Council Crest district and the district south of Washington street. This is one of a series of teas being given by the American Association of University women. Mrs. Caroline Benson Unander is chairman of the committee. The annual frolic of the university women will be held Saturday night in the Y. W. C. A. social hall.

Among those who entertained at the Aradian Gardens Monday night were Mr. and Mrs. C. D. Brun, Mrs. B. F. Weaver had as her guests Mr. and Mrs. C. L. Boss, Mr. and Mrs. Fred Kribs and Mrs. William Gadsby.

One of the most attractive teas of the season was given recently by Mrs. Frederick C. Malpas, who entertained in compliment to Mrs. F. E. Judd, who will go east soon. After a game of bridge tea was served. Mrs. Martin

hood River, Or., Nov. 2.—(Special.)—One of the most pleasant dancing parties recently held in Hood River was given Monday evening under the auspices of the local affiliation of the American Federation of Labor at the Oriental cafe. The grill room was decorated with symbols of Halloween. The ball room was crowded.

Thompson Parent-Teacher association will entertain with a dance in the assembly of the school tomorrow evening. An invitation is extended to all residents of the community, and a small admittance fee will be asked.

Eastside Lavender club will meet tomorrow afternoon at 2 o'clock in the Eastside Business Men's club.

Housekeepers with German cookery traditions sometimes add a few caraway seeds or dill seeds instead of mustard or celery seed, but the latter are usually more acceptable to American palates.

Following are a few foreign recipes: Flemish Red Cabbage—Scald, drain and chop fine a firm red cabbage. Simmer until tender, with one tablespoon butter or bacon fat, one small onion chopped fine, one teaspoon salt, and a small piece of chili pepper, one-quarter inch section of bay leaf, two cloves and a few peppercorns tied in a bit of cheesecloth. Stir to prevent burning. When tender remove the bay and two tablespoons butter and a few drops of lemon juice and serve. May be thickened if desired.

Flemish Cabbage with Pork—Cut one-half pound salt pork into small dice, and fry until crisp and light brown. Add one large red cabbage, shredded very thin, and three large, tart apples, sliced thin. Add pepper and salt to taste, one-half tablespoon of vinegar and cup of meat stock (from bones). Bring to the boil. Cover the pan with buttered paper and make until tender. Any extra fat should be removed when the mixture is half cooked and the top may then be covered with crumbs with or without a spoonful of grated cheese. Small balls of sausage meat may be used instead of salt pork if desired.

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Winch and Mrs. C. S. Jackson presided at the tea table, assisted about the rooms were Mrs. Riddell (Ethel Malpas), Miss Martha Hoyt and Miss Elizabeth Halley.

Mrs. Edward Geary will entertain next Tuesday for Mrs. Edward C. Rose, wife of Major Rose of Vancouver barracks.

Miss Louise Linthicum was hostess Tuesday at a small tea given in compliment to Mrs. Charles (Mary) Bacon. A few intimate friends were invited.

Mrs. E. L. Cartwright is planning to leave next Tuesday for Vancouver, B. C., whence she will sail for the Orient. She will visit friends in Yokohama, Hongkong, Mandalay and other places of interest. She hopes to spend some time in Burma, India, the Holy Land, Egypt and Greece and several of the countries of the European continent. Mrs. Cartwright came to Portland from England about two years ago, but went to South America for a year.

The many friends of Dr. and Mrs. R. B. von Klein Smid will be interested to know that Dr. von Klein Smid has been elected president of the University of Southern California at Los Angeles.

For the last seven years Dr. von Klein Smid has been president of the University of Arizona at Tucson and recently resigned to accept the California position. The university has an enrollment of 1500 students. Dr. and Mrs. Klein Smid frequently have visited here. Mrs. von Klein Smid is a sister of Mrs. Fletcher Linn.

Mrs. John Kelso has returned from a visit of six weeks in California. Mr. and Mrs. Kelso are at Alexandra court.

Delta Zeta alumnae will meet on Saturday at 2 o'clock with Mrs. Frank O'Connor, 352 East Forty-ninth street North, in Room C-15. Plans of interest to Delta Zetas will be made.

An enjoyable fancy dress Halloween party was given by the Talahi girls at the home of Miss Irene Leichty on Friday. Dancing and games and refreshments distinctive of Halloween were enjoyed. Ballroom and refreshments were added to the fun. An original sleight-of-hand performance given by Erwin Linder was an interesting event of the evening. Those present were Misses Frances Kuhl, Aida and Amy Peterson, Freda Morrison, Kathryn Pickard, Mildred Berger, Lavelle Taylor, Arabella Thelma Holman, Clara, Dorothy Dyer, Zella Campbell, Florette Schwartz, Violet Caldwell, Grace Nylan, Irene Leichty, Masters Paul Walker, Ernie Kinsley, Cole McFarland, Orrin Clark, Charles McKillop, Harold Sevens, Floyd Hilbard, Millard Crystal, Irwin Linder, William Stacey Jr., Lu Tralie Fenn, Clarence Turnbull, Thomas McKenzie, Joe Nygaard, Lyle Knoder and Elmer Wade. The patrons and patronesses were Mrs. and Mrs. A. Baker, Mr. and Mrs. D. Davis, Mrs. C. Morrison, Mrs. W. G. Stacey and Mrs. E. D. Huber.

The membership committee of the Y. W. C. A. will meet monthly meeting at the home of Mrs. John Peterson, 740 Schuyler street, tomorrow at 3 P. M.

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rooms. Following the business session the members will enjoy a Halloween party and the afternoon will be closed by the dancing of the Virginia reel.

The Progressive Woman's league will hold its regular luncheon meeting Saturday afternoon at 1:30 o'clock in the Tyngden room of the Hotel Benson. Speakers will be Judge Kavanaugh, on "National Congress"; Mrs. Sarah Evans, on "The Scholarship Loan Fund"; and Mrs. George McNaught on "Vocational Education in Oregon." Fred Boynton will be soloist, accompanied by Miss Eva Pittman. For reservations phone Marshall 8220, East 5318 or Woodlawn 5004.

Portland Juvenile circle, No. 2, Neighbors of Woodcraft, will hold its regular meeting Saturday afternoon at 1:30 o'clock in the Tyngden hall, Tenth and Taylor streets. Officers for the coming year will be elected and a full attendance of the members is desired. The social gathering of the organization will be a Christmas party and tree to which the mothers are also invited. All Neighbors of Woodcraft children are eligible to membership and invited to attend the meeting Saturday.

The ladies' auxiliary and Ancient Order of Hibernians will hold the annual Irish fair at the Hibernian hall 240 N. G. Richardson street this evening, and for the remainder of the week. Many articles will be offered for sale and a door prize will be awarded each evening.

The regular monthly meeting of the Pruden association will be held at 10 A. M. today at the Day Nursery.

Mrs. A. R. Kinsley will be hostess to the current literature department of the Portland Woman's club at her home, 663 Williams avenue, today. One stock luncheon will be served and the hostess will be assisted by Mrs. P. J. Hanson, Mrs. H. L. Torrence, Mrs. R. C. Nichols, Mrs. May E. Herzer, H. G. Richardson and Mrs. Virgil McMeikle. Mrs. Nettie Greer Taylor will read "The Seventh Angel." Mrs. C. Fowler will entertain with a piano solo.

Ainsworth Parent-Teacher association will meet Wednesday, November 3, at 2:30 o'clock in the assembly of the school. The regular business meeting will be followed by an afternoon of mothers of the circle and their friends are invited to attend.

Mrs. C. F. Armond will entertain members of chapter E of the P. E. O. sisterhood at 1 o'clock luncheon today at her home, 1025 Schuyler street.

Madame Richet's answers are appearing in The Oregonian daily and Sunday. Address them to her in care of The Oregonian.

Portland, Oct. 27.—Dear Madame Richet: I am going for a trip in about a week and will have to have a separate skirt pattern of my own. I am 5 feet 10 inches tall, 125 pounds, 24 inches waist, 36 inches bust, 42 inches hips, 16 inches neck, 18 inches arm, 18 inches leg, 18 inches calf, 18 inches ankle. I wish to have a skirt to wear all winter, and also want to get something good. Sorry to take up so much space. Will I have to have a belt or just finish top? Thanking you very truly, MRS. TREGILLIS.

Mrs. Tregillis: The most used pattern for a separate skirt on the order of type I think you desire is to be found in the two-piece, having eight fullness in front and gathers across the back. If you are rather full through back, an inverted pleat is sometimes better than the gathers. Serge, tricotines, peirist twill or duvetyne will prove the correct materials from which to choose.

Marshfield, Or., Oct. 26.—Dear Madame Richet: I have a brown velvet suit which would like to make up for a dress. Could you tell me what material to use with it? The jacket is a blouse effect but the sleeves are too narrow, so would have

to use some other material. The skirt is also too narrow but I don't care to get enough goods from the bottom of jacket to piece it. But I don't know how to fix the front of waist; it has no seams in back or front of jacket so that makes it easier. Thanking you in advance, MRS. S. M. N.

Mrs. S. M. N., Marshfield, Or.: Keep your jacket in the blouse effect and if you have sufficient material "drop" the waist line to gain the longer line so in vogue. Combine with your brown a pretty tan grosgrain taffeta, using the latter for a vest, also for a drop skirt, over which have panels of your velvet. Piece out your sleeves, having as a finish a deep band of the taffeta; sleeves should be three-quarters length. An all-over design done in rat's tail or soutache braid and used on vest and sleeve bands would give a pretty touch. Wear a soft crush girgile of the taffeta ending with loop and ends, they to be finished with fringe or tassels to match. Have a square-front neck and should you not fancy the perfectly plain finish, wear aillet lace collar two inches in width.

Mrs. E. Mitchell, 496 Dover street: Through a typographical error the word "truffles" appeared rather than the word "truffles," in the suggestion for your vest trimming, which would make a very material change in the finished effect of your waist. Your answer found place in Monday's issue.

Pumpkin Weighs 95 Pounds. CHEHALIS, Wash., Nov. 2.—(Special.)—A pumpkin weighing 95 pounds and measuring 22 by 25 inches in diameter, is on exhibition in the office of Secretary Walker of the Southwest Washington Fair association. J. C. Dempsey of Handie grew the pumpkin.

Girls Give Halloween Party. TIGARD, Or., Nov. 2.—(Special.)—The girls' club of the school gave a surprise Halloween Friday night. Games were enjoyed. The evening closed with a grand march, led by Mrs. R. H. Grandy. The club's president is Madeline Peathers.

THURSDAY — FRIDAY — SATURDAY

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Beginning Saturday, November 5, 1921

Dancing 6:30 to 8:30, 9:30 to 12.

SPECIAL SALE

300 Elsie's Pattern Hats

100 at \$10 Each 100 at \$12.50 Each 100 at \$15 Each

Ladies, these are all real patterns which we are placing on sale for three days—Thursday, Friday and Saturday. All exclusive models, made of the very best materials money can buy. Original values up to \$50; to sell quickly, we have priced them at \$10, \$12.50, \$15. Shop early. Bring your friends. Charge accounts.

ELSIE'S Wholesale and Retail Millinery Importers

Second Floor Artisans' Bldg., Northwest Corner Broadway and Oak

Special attention given make-over work.

Household Problems

by Lilian Tinglo

ELMA, Wash., Oct. 22.—Dear Miss Tinglo: Will you kindly tell me some different ways of cooking and also pickling of cabbage. Please have it printed soon. Thanking you, SUBSCRIBER.

Red cabbage may be prepared in practically any style that is used for white cabbage—boiled, steamed, creamed, scalloped, stewed and served with many different accessories, such as sausage, oysters, duck, etc.

It is pickled like any other cabbage, either alone or mixed.

Pain Pickled Red Cabbage—Shred the cabbage very fine. Sprinkle lightly with salt. Let stand overnight. Drain, pack into jars and fill up with cold pickling vinegar, spiked with individual taste, either unsweetened or with a little sugar, as preferred.

If desired, one tablespoon mustard seed and one-half to one teaspoon celery seed may be placed in each jar. Seal at once.

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Women's Activities

KALAMA, Wash., Nov. 2.—(Special.)—A number of friends of members attended the regular meeting of the Kalama Woman's club at the home of Mrs. C. C. Ruckles on the Heights. Papers on friendship were read by Mrs. Hite Imus and Mrs. Charles Windnag. Warren Cross read an instructive article on music, and rendered several selections of a favorite composer. Suggestions were offered by Mrs. Ruckles for civic improving of Kalama.

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Irresistibly Different

MAVIS PERFUME

The \$100,000 Drop

The true essence of the mystic—the subtle combination of a hundred bouquets spiced with the Orient. \$100,000 and 20 years of effort were spent before in a single shimmering drop MAVIS Perfume was found—the fragrance that had been sought through the ages.

MAVIS TOILETRIES

Talcum Powder . . . \$25
Face Powder . . . 50
Compacts . . . 50
Toilet Water . . . 1.00
Cold Cream . . . 50
Vanishing Cream . . . 50
Lip Sticks . . . 25
Poudre Creme . . . 50

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PARIS VIVAUDOU NEW YORK

Don't use butter, eggs or milk in this cake

DELICIOUS cakes can be made very economically if you use in them the richest, highest grade of shortening.

This sounds contradictory, but in the recipe below the extra richness of Crisco makes up for the absence of eggs and milk. Crisco is 100% rich—pure, white vegetable oil hardened by the patented process which prevents rancidity.

Experienced cooks prefer Crisco for delicate cakes because it is tasteless and odorless and permits the use of dainty and unusual flavorings. Fastidious people demand it in all cooking because it makes food taste better.

Try Crisco in this recipe

APPLE SAUCE FRUIT CAKE

1 cupful brown sugar
1 1/4 cupfuls apple sauce
2 1/2 cupfuls flour
3/4 cupful Crisco
1 lb. raisins
1 teaspoonful powdered cloves
1 teaspoonful powdered cinnamon
1 teaspoonful baking soda
2 teaspoonfuls grated nutmeg
1/2 teaspoonful salt
3/4 teaspoonfuls vinegar

Cream Crisco and sugar thoroughly together, add apple sauce, flour, raisins, spices, salt, and soda mixed with vinegar. Mix and pour into greased and floured cake tin and bake in moderate oven one and a half hours.

CRISCO

For Frying—For Shortening
For Cake Making

Do you know the knack of successful baking? This book will teach you.

It gives complete directions for mixing and baking cakes, cookies and shortbreads—also 615 original recipes by Marion Harris Neil, formerly cookery editor of the Ladies' Home Journal. Contains a complete dinner menu for every day of the year—365 in all. Illustrated and cloth bound. You may have one copy by sending coupon and 10c in stamps.

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