# GERMAN NAMES FOR STREETS HIT

## Request Before City Council Solidly Opposed.

## LEGION TO WAGE FIGHT

### Mayor Baker Raps Petitioners for Stating That Change Was Due to "Hysteria" During War.

When a group of German-born citizens appear before the city council tomorrow to urge that streets located in southeastern Portland be changed back to German designations they will face a solid delegation of representatives of various patriotic organizations, including the American Legion, the Daddies' club and others, who will fight the effort to a finish.

Although there is little reason to believe that any members of the city council will accede to the petition signed by some 60 property owners asking for the change of street names, yet the members of the American Legion and other organizations will be on hand to make known their protests, so that similar petitions will not be made in the future.

**Change Due to War.**

The petition requested the change of street names and made the statement that the changes were made because of "hysteria and popular excitement resulting from the war." The streets and names involved are as follows:

Pershing street, which was formerly known as Frederick; Lafayette street, formerly Frankfort; McLoughlin street, formerly Rhine; Haig street, formerly Carl, and Rhone street, formerly Bismarck.

Portland post, No. 1, American Legion, has had no meeting since the filing of the petition, and hence no opportunity to take official action. However, an executive meeting has been called for today, and at this time it is believed that some definite action will be taken.

T. H. Boyd, commander of Portland post, expects to be on hand at the council meeting tomorrow, and with him probably will appear a large delegation, including J. J. Crossley, commander-elect of Portland post.

"The men whose bayonets we faced in France would be heartily in favor of this movement to change back these street names," said Commander Boyd yesterday. "We have no quarrel with German people who have accepted Americanism, but those who would revive the hyphen might well remember that though the war be over, this still is America.

**Mayor Raps Petitioners.**

"If those names were changed in a period of hysteria, then let's get real hysterical and rename Washington street to Lenine lane or Trotzky boulevard."

Mayor Baker stated last night that he would never vote to change the names of the streets in question to the former names of the thoroughfares.

"I am surprised that any person or group of persons would forget that Americanism is something as necessary in times of peace as in war time," said the mayor. "The thought of the boys who went across seas and failed to return is too fresh in our minds to forget the things that we found necessary to do a few years ago, which included the dropping of Teutonic names for streets.

"If in doing this we were guilty of hysteria, then the petitioners in this case will find that we are still in a state of hysteria. If the action of American citizens during the war was due to 'popular excitement' it is high time that we arouse this brand of loyal excitement and kindle the fires of wartime patrotism."

## Problems of Dressmaking
by Madam Richet

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

PORTLAND, Dec. 16.—Dear Madame Richet: About December 5 I sent a letter asking advice about a waist of georgette, but so far have not seen a reply, so perhaps my letter did not reach you. Will you please tell me how to make up a two-yard piece of 40-inch figured georgette crepe like sample. I have one-fifth yard brown crepe de chine like sample, which might be used for binding or trimming. The waist is for an 18-year-old girl, very slender and tall. I am anxious to have this made up to look the best possible on her and will gladly welcome any advice. Hoping for an early reply and thanking you, I am, very sincerely, MRS. R.

Mrs. R.—Your letter was answered and filed on the 7th of December, but owing to the great number ahead of you it has not yet appeared. The sample as sent before was so cut as to seem a stripe rather than a square, but the cording of the brown crepe will be in form just the same and the same suggestions can be followed.

Kalama, Wash., Dec. 14.—Dear Madame Richet: You have been such a help to others I wonder if you can help me with my problems.

I have 2½ yards of 27-inch goods like sample No. 1, which I would like to combine to make a dress. Would you kindly suggest a way to make it and material to use? I am 34 years old, 5 feet 2 inches tall, weight 112 pounds, bust 34 inch, very dark hair, brown eyes and very little color in face.

Also I have a yard of silk 19 inches wide like sample No. 2. Could I use this for panel front and back and combine with georgette crepe for a slipover waist?

My greatest problem is No. 3, separate waist and skirt of serge. Skirt is panel front and back with deep hem and plenty long enough to raise for additional fullness, but what shall I do with the waist? Thought of joining waist and skirt to give elongated effect and as it opens in front needs a vest, but it has a seam in the back. Could I use buttons on back where seam is and make vest of serge trimming with worsted, or could I use braid like sample? Have 2 2-3 yards. Sleeves are long and tight with large armholes and wide cuffs. Would it be better to use satin for collar and sleeve trimming? Belt is 4 inches wide, 26 inches long. Thanking you very much for your help, D. E.

D. E. Kalama, Wash.—What a nice, orderly person you are; your arrangement of samples suggests military training.

Sample one will combine with either a silk poplin or a taffeta of dark blue. Make a one-piece slipon dress, the long wide sleeves (kimono type) under arm, waist and back collar to be of the dotted material; the lower portion of the waist, back panel and sides of the V front are of the plain blue; also the skirt. Wear with this a girdle of blue kid matching your material, the cross line in front to be a novelty of "silver" chains and buckle. A vest of batiste finely tucked would seem the nicest thing for the vest and can be of blue or white.

Sample two will combine charmingly in the manner suggested and I would suggest that you finish all edges, such as sleeves, neck and sides of waist, with a border design done in silver thread. Can you not picture the very dainty combination?

Sample three will prove a real comfort and the "greatest problem" will give place to pleasant remodeling. Lift your skirt and join thereon the long line waist. Now with care outline an Eton jacket line on the blouse and use the very pretty braid to cover that line, also the back seam and on either side of the braid run three rows of worsted to match material and so gain a wider and less abrupt line. Piece out your sleeve and have three-quarter, even though not very wide, and finish with the worsted and small motifs of your braid, of which there is too little to go all way round.

A rope girdle of gold or green with long ends having tassels to match will be the featured note, and a pleasing one. If you have sufficient material, have the vest of the same; if not, choose one of satin to match and use narrow band of the satin to side the braid in place of the worsted. This suggestion is made so that too many combinations do not occur. In the event that you use the satin, use but one band on either side and have it no more than half inch in width.

## Women's Activities

Lavender club, branch No. 2, will hold a Christmas meeting this afternoon at 2 o'clock in room A of Central library. Each member is asked to bring a gift for the Christmas tree.

* * *

The annual luncheon of the Daughters of the Covenant will be an event of today at 12:30 o'clock, in the Tyrolean room of the Hotel Benson. A programme has been prepared by Mrs. Max Davidson, chairman of arrangements, and a large attendance of the members is expected.

* * *

Members of the evening auxiliary of the Woman's Missionary society of the First Presbyterian church will meet this evening in room H of the church house. Miss Elizabeth Carothers and Miss Mary Campbell will be the speakers. Mrs. N. K. Tully will lead the devotional service and Mrs. P. A. TenHaaf will be soloist.

* * *

The regular monthly meeting of the Catholic Woman's league will be held this afternoon at 2 o'clock in the league headquarters. Reports of the standing committees will be read and all members are urged to attend.

* * *

A programme was given at the regular meeting of Sunnyside Parent-Teacher association, held last Tuesday. The pupils of Miss Heslin and Miss Swiney presented entertaining numbers and Gordon Day played piano solos. Mrs. W. J. Hawkins was speaker and reports of committees were read.

* * *

The Woman's Psychic club will meet tomorrow afternoon at 2:30 o'clock in the parlors of the church, East Seventh and Hassalo streets. The psychic work will begin promptly at 3 o'clock. Arrangements have been completed for a watch meeting to be held New Year's eve. Dancing and refreshments will be enjoyed and the public is invited. A small admittance fee will be asked.

* * *

Mills College club will meet in room C of Central library today at 10 A. M.

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A silver tea will be given in the auditorium of the Journal building, from 2 to 5 o'clock tomorrow afternoon, by the women's democratic club, the receipts to go to the Woodrow Wilson foundation fund. A musical programme will be given.

* * *

HOOD RIVER, Or., Dec. 26.—(Special.)—Members of the Hood River Woman's club are looking forward to one of the most interesting programmes of the winter season on the afternoon of Wednesday, January 4, when Mrs. H. G. Cooper will be in charge of "Oregon day," an annual celebration of the club women. Mrs. Cooper, it is stated, will emphasize high lights in Oregon history by having members of the club appear at the session in costume, representing women figures prominent in the early life of the state.

* * *

Alpha Sigma Phi fraternity will hold its annual function, a dinner dance, December 30 in the Arcadian garden of the Multnomah hotel. An informal reception will be held at 7:30 o'clock and the dinner will be at 8 o'clock.


## CUTICURA HEALS ECZEMA ON BABY

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# SOCIETY NEWS

SOCIETY is anticipating the costume party that will be given New Year's eve by Mr. and Mrs. Kurt H. Koehler. The guests are invited to dress "inappropriately" and consequently it is expected that many grotesque and original characters will be in attendance. There will be several dinners before the main event.

Meantime society will be interested in many of the events scheduled for this week. Yesterday afternoon many received informally and several entertained groups of friends at tea or for the children. Miss Isabella Gauld was at home at tea time for Mr. and Mrs. Charles Donworth of Seattle and a few other intimate friends dropped in for tea.

Mrs. Margaret Biddle and her daughter, Miss Margaret, will entertain tomorrow evening with a fancy dress party for several members of the smart set.

Mrs. Charles Miller had a Christmas day gathering at noon when friends assembled with gifts for the children and an informal reunion about the Christmas tree. Mrs. Mary H. Scarborough was hostess at a children's party on Saturday.

Last night Mrs. W. B. Roberson was hostess at a party for her son, Jack Roberson, and three of his friends, Calvin and Bennet Southard and Bob Coffey, who had about 85 guests at the Roberson home on Montgomery drive. Dancing was enjoyed.

A Christmas dance and buffet supper was given by Dr. and Mrs. James Zan. About 75 attended the festivity. The rooms were gay with Christmas decorations of poinsettias, garlands and holly. Mr. and Mrs. Dom Zan and Mrs. Nancy Zan Scott entertained at a dinner party preceding the festivity. Mr. and Mrs. W. E. Coman, who were here for the affair and to pass Christmas with friends and relatives, left for Spokane last night.

* * *

A number of Portland people were at the Hotel Clark when in Los Angeles last week. Mr. and Mrs. Verne Guthrie, A. Cohn, L. Cummings, Mr. and Mrs. F. H. Montague, Mr. and Mrs. E. O. Sisson, Mr. and Mrs. C. A. Lockwood, Mrs. G. B. Harrington and daughter, Albert E. and Hopkin Jenkins, G. R. Fries, Mrs. Harry E. Chipman were among the recent guests.

* * *

The first meeting of December of the Kappa Phi Sorority was held at the home of Miss Florence Brown. Christmas work consisted of giving candy and cigarettes to the disabled veterans of the Hahnemann hospital. One Wednesday the sorority met at Mrs. Rudolph Schetsler's and the gifts of candy and cigarettes were packed and arranged for delivery to the Hahnemann hospital and the Open Air sanatorium of Milwaukie.

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Patrons and patronesses for the Southern Pacific club's dance to be given at Christensen's hall tomorrow night are: Mr. and Mrs. E. L. King, Mr. and Mrs. C. W. Martyn, Mr. and Mrs. D. M. McLaughlan, Mr. and Mrs. E. E. Mayo and Mr. and Mrs. D. S. Weir. The entertainment committee includes Norman Normile, chairman; Alice Werren, Helen Jacobsen, Leu Hartwig and A. D. Little.

—Pink Photo.

MRS. LEO SHAPIRO, ATTRACTIVE VISITOR FROM SEATTLE.

* * *

The Misses Anna Earl and Mary Catherine Grady of Seattle are spending the holidays at the home of their brother, John C. Grady, in Irvington.

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Gul Reazee Grotto No. 65 will give a costume dance representing childhood days at the Pythian temple, West Park and Yamhill streets, Friday, January 13. Prizes will be given for the most original costumes. Special features will be staged during the evening. All members of the Masonic and Eastern Star orders and friends are invited. The committee consists of Ira Cobe, Frank Halfpenny, F. W. Holt, Paul E. Thyng, Arthur Manner, Bert Groocock, Griffith Griffith and Harry A. McRae.

* * *

Stuart English Kimball of this city and Hood River was married last Wednesday night to Miss Dorothy Britton Longman, daughter of Mr. and Mrs. James Steel Gill of New York. The ceremony was solemnized in St. Bartholomew's on Park avenue, New York city. Dr. Leighton Parks, rector of St. Bartholomew's, assisted by Rev. John Henry Sattig, of St. Phillip's church, Brooklyn, officiated. The maid-of-honor and bridesmaids attending the bride wore gowns of peach colored satin charmeuse, with fuchsia chiffon and silver lace overdraped and carried flowers in the peach and fuchsia tones. The bride wore rose point lace and chiffon over silver cloth. There was a court train of chiffon and rose point over silver cloth and the gown was fashioned quite simply. The attendants were Miss Matilda Rapelje Smith, her cousin, who was maid-of-honor; Mrs. Temper Longman, her sister-in-law, and Miss Jean Whiting of Brooklyn, Philip Henry English of New Haven, best man; Harold Kimball English, Paul B. Valle, John L. Priest and Gordon Hunter Michler, ushers. Several former Portlanders attended the wedding.

Mr. Kimball is well known in society here and in Hood River where he makes his home. He will take his bride to Belle Air, Florida, for two months or more and they then will come west to take up their residence in Hood River. The bridegroom is a son of Mr. and Mrs. Walter Kimball of Hood River.

* * *

Miss Marjorie Miller will entertain New Year's eve with a watch party for her friends in the Sunnyside district.

The Southern Pacific club will hold a dancing party this evening in Christensen's hall. Several special features will be introduced. A capable committee has arranged an attractive programme.

* * *

The United Commercial Travelers and their auxiliary will hold a dance this evening in the assembly room of the Portland hotel.

* * *

The Christmas college ball planned by the woman's league of the University of Oregon will be held this evening in the Multnomah hotel. This is an annual affair and has been anticipated eagerly by the young college and high school sets. A group of prominent matrons will serve as patronesses.

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Tomorrow evening the Chi Omega charity dance will be held in the Multnomah hotel. This dance will be informal. Several dinner parties will precede the main event.

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The Kenton club will hold a dancing party tomorrow night at 8:30 o'clock in the clubhouse, Russett street, between Fenwick and Interstate. Invitations have been issued and they will be presented at the door.

* * *

The home of Dr. and Mrs. Neal Zimmerman was the scene of a Christmas party at which the hostesses were members of chapter N, P. E. O. sisterhood. A feature of the occasion was a tree, with Santa Claus dispensing gifts to everyone. Following were present: Mr. and Mrs. E. T. Allshaw, Mr. and Mrs. T. T. Ashton, Dr. and Mrs. C. L. Booth, Dr. and Mrs. A. H. Cantril, Mr. and Mrs. E. S. Collins, Mr. and Mrs. W. C. Casselberry, Miss Nellie Curtiss, Mrs. I. N. Garman, Mr. and Mrs. W. C. Gill, Mr. and Mrs. L. D. Goodrich, Miss Eva Hill, Mr. and Mrs. C. W. Henderson, Mrs. Edna Louckes, Mrs. Lulu McDaniels, Miss Phoebe Orvis, Mr. and Mrs. G. R. Parks, Mr. and Mrs. C. A. Rice, Mr. and Mrs. A. M. Smith, Dr. and Mrs. John Talbot, Mr. and Mrs. M. A. Zeilinger, Mr. and Mrs. M. D. Wells, Dr. and Mrs. N. L. Zimmerman, Miss Fabian and Miss Rena Stevenson.

## Household Problems
by Lilian Tingle

WOODBURN, Or., Dec. 16.—Dear Miss Tingle: Will you please give a recipe for nice light Scotch scones? Thanking you, sincerely, E. S. H.

I WISH you had told me what kind of scones you want; griddle scones or oven scones? Plain or sweet? With or without currants? Eggs? Buttermilk? Cream?

I give below a few recipes at haphazard. They are all scones and all Scotch. Whether they are "nice and light" will depend entirely upon your own knack and skill in mixing and baking. I remember that last time I was in Dundee, Scotland, I stood before a bakery window and counted 32 varieties, all scones, all Scotch, all nice and light! Please write again if I have not given below the kind you had in mind.

Plain white scones: 1 quart flour (4 cups) measured after once sifting, 1 teaspoon soda, 1½ teaspoons cream of tartar, 1 teaspoon salt, 1 or 2 tablespoons sugar, 1 tablespoon shortening, buttermilk or sour milk to make a medium soft dough (1 to 1½ cups, according to the kind of flour used). Sift the dry ingredients, make a hole in the middle and add the buttermilk, using a knife to cut and mix the dough. Turn out and toss on a floured board. Do not knead. Handle as little as possible. Cut in four pieces. Roll each very quickly and neatly into a round piece about 1-2 to ½ inch thick. Bake each in one round, or cut in three or four triangles as preferred. Bake on a hot, perfecly clean ungreased griddle, turning once and being sure that the edges show that the sconce is cooked thoroughly in the middle. Serve hot with butter.

Oatmeal or barley meal scones—Mix as above, but substitute 1 cup fine Scotch oatmeal or barley meal for 1 cup flour.

Sweet-milk scones—Make as above, but use sweet milk with 2½ teaspoons cream of tartar instead of 1½ teaspoons, or use 1¼ level tablespoons baking powder.

Cream scones—Two cups flour, 2 tablespoons butter, ¼ teaspoon salt, 1 tablespoon sugar, 1 egg, well beaten, 2½ teaspoons baking powder, cream to make a medium dough, probably about 1-3 cup or more if very thick. Mix as above. Turn out on a floured board. Toss and pat very quickly into a round about 1 inch thick. Bake in one round on a clean, ungreased griddle or cut into 6 triangles, prick over and bake on a greased baking sheet in the oven.

Drop scones—Two cups flour, ½ teaspoon soda, ½ teaspoon cream of tartar, ½ teaspoon salt, 1 egg, well beaten, 3 or 4 tablespoons sugar, 1 tablespoon melted shortening. Buttermilk to make a batter that will just settle into rounds when dropped on a griddle—just a little thicker than ordinary American pancakes. Mix as above and drop on a slightly greased griddle and turn when one side is baked. Eat hot or cold with butter or jelly.

Tea scones—Two cups flour, 2 tablespoons seedless raisins or currants (washed and dried), 1 tablespoon each, sugar, shortening and baking powder, ¼ teaspoon salt. Sweet milk to make a medium soft dough. Mix as above. Divide into 4 or 6 triangles, 1 inch thick. Brush with beaten egg and bake in the oven.

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Annual Number January 2, 1922

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