Society News

A ROUND of social gatherings is announced for the army set at Vancouver barracks. Today Mrs. Thomas A. Harris will be hostess at a bridge luncheon for Mrs. Blatchford, wife of General R. M. Blatchford, commanding. Covers will be arranged for Mrs. Blatchford, Mrs. Arthur Bradbury, Mrs. William M. Inglis, Mrs. Edward C. Ross, Mrs. Pontting, Mrs. William P. Currier, Mrs. Keith B. Wise, Mrs. Clyde Kelly, Mrs. J. L. Bischoff and Mrs. Harris.

Tomorrow Mrs. Blatchford will be hostess at a luncheon for Mrs. Inglis, who soon will leave for California.

Mrs. Clyde Kelly, one of the attractive young matrons of the post, will be hostess tomorrow night at a dinner at her quarters, for Mrs. Inglis.

Mrs. Everett Prouty will be hostess tomorrow night at a small dancing party.

Thursday Mrs. Earl Fickle will be hostess at a tea for Mrs. Blatchford.

Friday Mrs. Blatchford will entertain the army women at a tea for Mrs. Hubert S. Miller, whose marriage was a recent event. The officers' wives will call to greet the young bride.

Mrs. W. V. Dinsmore of Piedmont, Cal., is coming to Vancouver barracks for a visit with her daughter, Mrs. William McC. Chapman, wife of Captain Chapman and for the visitor Mrs. Chapman will give a tea next Tuesday.

January 11, Mrs. Everett S. Prouty will be hostess at a tea for the army set, honoring her mother, Mrs. J. A. Lakin of Palo Alto, Cal.

* * *

Mrs. Thornton Stansfield is a visitor from California at the home of her parents, Mr. and Mrs. W. P. Adams.

* * *

Mr. and Mrs. Ben Gadsby plan to leave today for a trip which will include Chicago, New York and Grand Rapids.

* * *

GALES CREEK, Or., Jan. 2.—(Special.)—An interesting celebration was held on Friday when Mr. and Mrs. G. M. Hines observed their silver wedding anniversary and at the same time there was celebrated the 34th wedding anniversary of Mr. and Mrs. W. Busse and the birthdays of Mr. Hines and Mr. Busse. The anniversary gathering opened with a song by Miss Agatha De Carle and prayer by Frank Allen. Then seventy relatives and friends assembled round the table and dinner was served. The center of attraction was a large wedding cake. After the repast dancing was enjoyed. Mr. and Mrs. Hines received many valuable gifts and messages of good wishes and congratulation.

* * *

A pretty home wedding took place December 29 in the residence of Mr. and Mrs. R. H. Miller when their daughter, Miss Dorothy Miller, became the bride of Lawrence Reaney. Rev. W. G. Eliot Jr., of the Church of Our Father, officiated. Mr. and Mrs. R. H. Knight attended the couple. The rooms were decorated with evergreen boughs and Oregon grape mingled with red poinsettias and Christmas decorations. A buffet supper was served after the ceremony. Mr. and Mrs. Reaney will make their home near Lexington where the bridegroom conducts a large wheat ranch. Among those who attended the wedding were Mr. and Mrs. A. S. Auterson, Allen Auterson Jr., Mrs. H. Jeffries and daughter, Daisy; Mr. and Mrs. E. R. Simmons, Lucile and Ruth Simmons, Mr. and Mrs. Milton Erz, Mr. and Mrs. F. A. Brown, Mr. and Mrs. A. A. Ross and children, Barbara and Spencer Ross, Mrs. B. Bingham and son, Teddy; Mr. and Mrs. William Tunns, Mrs. Emma Johnson, Mrs. F. L. Heath, Miss Isa Lloyd Upson, Mr. and Mrs. R. H. Knight, Mr. and Mrs. R. H. Miller and Charlotte Elise Miller.

* * *

E. L. Finn, former resident of Sellwood, but now a member of the 28th aero squadron, located at Mather Field, California, is renewing old friendships in Portland. His wife and son are guests of friends in Albany. He has orders to start for the Philippines February 5 for two years' service in the islands.

* * *

Mrs. Mary McCale and daughter, Miss Ola Boyd of Rialto, Cal., are guests at the home of Mr. and Mrs. J. F. Schneider, 648 Harney avenue, Sellwood. Miss Boyd has purchased residence property in Sellwood and may reside there.

* * *

J. H. Van Allen of Danville, Ill., who is now in his 80th year, is visiting his son, C. H. Van Allen, 5415 Foster road, and will remain in Portland until next summer.

* * *

SALEM, Or., Jan. 2.—(Special.)—Miss Nell Sykes, who has been employed as chief clerk in the state insurance department for the past year, was married here today to Lester I. Pearmine. The wedding was performed at the home of the bride's brother, Horace Sykes, by Rev. W. T. Milliken. Mr. and Mrs. Pearmine left by automobile today for Los Angeles, where they will pass six weeks. Upon their return to Marion county they will make their home on the Pearmine ranch.

Mrs. Pearmine was a nurse during the world war and passed more than a year in Siberia. She is a graduate of the Oregon Agricultural college.

* * *

Mr. and Mrs. F. I. Fuller have returned from a delightful visit in California. They passed Thanksgiving and Christmas with their son and daughter-in-law, Dr. and Mrs. Leonard Fuller and their three children in Palo Alto. Mrs. Leonard Fuller will be remembered as Lucretia Strong of Portland.

In addition to the visits in Palo Alto Mrs. Fuller Sr. was entertained in Santa Barbara, Los Angeles and San Diego.

* * *

Mr. and Mrs. A. E. Butterfield entertained on Saturday with four tables of bridge.

* * *

H. N. Black, Mrs. F. I. Fuller, D. J. Sullivan and son from this city were among arrivals last week at the Hotel Clark of Los Angeles.

* * *

Among the little colony of Portland people who have been sojourning at the Plaza hotel of San Francisco were Coe A. McKenna, Miss A. Walker, J. P. Hoemback, H. J. McInnis and Mr. and Mrs. H. E. Gray.

* * *

The Hotel Virginia of Long Beach Cal., is the stopping place for a number of residents of this city. Among arrivals last week were Mr. and Mrs. J. W. McCord, John Shull and Mr. and Mrs. O. M. Clark.

* * *

A new organization among the subdebutantes has been formed and its name even is a secret, although it is known as "The P. U. P. club" (the letters standing for some French words that mean an organization that will do charitable and social service work.) The girls don't mind their friends guessing, but they absolutely vow not to divulge that name. During the week they had a dancing party at the home of Mrs. Coleman Wheeler, Sr., on Montgomery drive. The following were present:

Janet House, Dorothy Shea, Marguerite Wheeler, Mary Helen Spalding, Helen Hawkins, Janet Griffith, Suzanne Caswell, Lee Tevis, Betty Brink, Leslie Kerns, Georgiana Mears, Louise Hoyt, Frances Cornell, Harriet Breyman, Mary De Golyer, Margaret Cook, Elizabeth Mulvane, Dorothy Dunne, Elizabeth Haley, Virginia Mears, Nan Montgomery, Evelyn Thatcher, Else Bristol, Marion Bowles, Jane Talbot, Mollie Green, Arli Green, Helen West, Edith Marshall, Marian Farrel, Eloise Huggins, May Wallace, Harriet Griffith, Ed Burness, Fred Martin, Zinah Wise, Jo Wheeler, Kenneth Parilins, Ed Shea, Fred Smart, Charles Fleishman, Dwight Edwards, Tom Malarkey, Walter Gates, Ted Kingsley, Harry Skinner, Jack Daugherty, Donald Peek, Russel Burton, Delbert Oberteuffer, Gerald Piue, John Piper, Herbert Malarkey, James McIndoe, William Turner, Halt Bern, Harry Cafold, Stacy Hendrix, Lee Jones, Willard Failing, Charles McCabe, James Englehart, Ronald Honeyman, Lee Emery, Don McClellan, Ed Stout, Bill Hawkins, Paul McCusker, Ed Hamblet, Ted Stephens, Jack Herring, Dean Hyskell, Earle Blue, Warren Clark and William Peek.

* * *

GASTON, Or., Jan. 2.—(Special.)—Mrs. Glenn T. Stapleton gave an "at home" last Tuesday afternoon from 3 to 5, for Mrs. George Chambers and Miss Bessie Bell of Portland, who have been spending the holidays with their sister, Mrs. Maurice Owens of Gaston. The house was festive with Christmas decorations and the dining table ablaze with a small Christmas tree and lighted candles. Refreshments were served.

Mrs. Stapleton entertained Friday for Helen McEldowney, only daughter of Mr. and Mrs. W. W. McEldowney of Forest Grove, whose engagement recently was announced. A linen shower was given for the bride-elect and about 20 Forest Grove women attended.

Today Mr. and Mrs. Stapleton will give a theater party in Portland for some Gaston friends, followed by a buffet supper at their home here. The trip will be made by automobile.

* * *

Mr. and Mrs. Earle S. S. Smith entertained guests at eight tables of bridge at their home, 454 East Twenty-first street North, last Friday night. Holiday decorations were used in the rooms where the tables were placed.

* * *

Gay with myriad colored serpentine and saucy brilliant-hued balloons, with excellent music and with an attractive programme, the dinner dance given by the committee of one hundred of the Chamber of Commerce proved to be one of the most successful of the New Year's eve festivities. The Telephone quartet sang many lively selections and met with hearty applause. Miss Ethel Bradley was fascinating in oriental solo dances. Miss Eileen Maupin presented novelty dances. Sandy McPolitic gave clever Scotch specialties. The tables were decorated in choice cut flowers and potted plants.

Mme. Fifi made her appearance and announced the American Legion show. The entertainment committee included:

T. J. Webb, Oscar Smith and W. H. Barton. The reception committee included J. M. Jones, H. J. Blessing, J. A. Hill and E. C. Sammons. Among those who were present were: Mr. and Mrs. H. J. Blessing, Mr. and Mrs. G. A. MacDonald, Mr. and Mrs. G. H. Miller, Mr. and Mrs. C. A. Crandall, Miss Ocean Jolly, Joseph Loeb, T. J. Webb, J. Lowe, R. P. Bowman, Betty Ross C. T. Burg, Helen Johnson, Mr. and Mrs. W. H. Barton, Karl E. Saboe, Florence A. Burg, Mrs. B. L. Van Orman, L. Van Orman, Mr. and Mrs. Ralph Dean, Mr. and Mrs. William Cowley, Mrs. Anderson, Leonid Fink, Miss Kate Schaefer, Elwood Wiles, Mr. and Mrs. P. T. Ainge, Mr. and Mrs. Carl L. Linde, Mr. and Mrs. Oscar M. Smith, Miss Sylvia Novoting of St. Paul, Mr. and Mrs. Clay B. Morse, Mr. and Mrs. W. P. Merry, Mr. and Mrs. D. Admiral, Mr. and Mrs. Samuel Gordon, Mr. and Mrs. J. C. English, Mr. and Mrs. George P. Downey, Mr. and Mrs. F. B. Lewis, Mr. and Mrs. B. Z. Duke, Mr. and Mrs. H. R. Adams, Mr. and Mrs. W. L. Prentiss, Mrs. Josephine Woodard, Mr. and Mrs. J. A. Wasse, Mr. and Mrs. A. H. Trego, Mr. and Mrs. L. R. Elder, Miss Olive Barter of Seattle, Mr. and Mrs. F. L. Nagel, Mr. and Mrs. O. C. Bortzmeyer, Mr. and Mrs. L. B. Bailey, Mr. and Mrs. Marshall Dana, Mr. and Mrs. C. J. Mathis, Mr. and Mrs. J. W. Mackay, H. Thompson, Mr. and Mrs. Charles C. Wintermute, Mrs. Dan J. Moore, James M. Albert, Mrs. Jane Burns Albert, Mr. and Mrs. J. V. Dolph, Miss Ruby Lloyd, Hal Young, Ferris Abbett, D. O. Denman, Mark Daniels, Mr. and Mrs. A. W. Giesy, Mr. and Mrs. Bruce Curry, Mr. and Mrs. A. G. Ramsey, Mr. and Mrs. Harry Franks, Mr. and Mrs. W. A. Kinney, Miss Frances Massee, Mr. and Mrs. Tommy Luke, Mr. and Mrs. S. E. Holcomb, Mr. and Mrs. J. T. Burtchaell, Dr. and Mrs. J. Earle Else, Mr. and Mrs. Charles Leigh, Mr. and Mrs. John Sharp, J. Burtchaell, Eleanor Burtchaell, Dr. and Mrs. Ben Wade, M. McMillen, Mrs. N. B. Gardner, Mr. and Mrs. Lionel C. Mackay, Mr. and Mrs. J. M. Jones, Mr. and Mrs. Clarence D. Tillson, Mr. and Mrs. S. J. Waite, Mr. and Mrs. A. C. Hogaboom, Mr. and Mrs. A. L. Steele, Mr. and Mrs. J. S. Corrison, Clarence E. Desky, Miss Constance Hutton, Miss Mary Feely, Miss Madge Feely of McMinnville, Miss Josephine McNamee, Miss Isabelle Steele, John Layman, E. J. Steele, A. K. Bryant, R. V. Lewis, Mr. and Mrs. E. Crosman, Miss Marie Christensen, Mr. and Mrs. F. C. Knapp, Miss Florence Knapp, E. C. Sammons, M. Ross, H. C. Buck, Miss Hazel Buck, Mr. and Mrs. Howard E. Case, Mr. and Mrs. Minsinger, R. E. Manning, Miss Faley, Miss McKnight, M. Wilson, Miss Flood, H. Campbell, J. A. Patterson, Mr. and Mrs. C. O. Richards, Mr. and Mrs. William Umbdenstock, Mrs. Paul Steinmetz, Miss Hilda Freiwald, H. M. Lambert, E. W. Knight, Miss Dorothea Koerber of Baker, Ben W. Hill, Kenneth Goodall, Miss Mary V. Holmes and others.

* * *

The Woman's Guild of St. Michael's and All Angels church will meet Wednesday at the home of Mrs. C. B. Hand, 400 East Forty-ninth street North. This is an important meeting and a large attendance is desired.

* * *

Mr. and Mrs. R. B. Caswell entertained last week at a supper and bridge to celebrate their wedding anniversary.

* * *

Miss Ella S. Larsh of 595 Tolman avenue, will leave for the east in a few days to attend Johns-Hopkins university at Baltimore, Md.

Miss Larsh graduated from Russell-Sage college at Troy, N. Y., and was class president in 1921. She is the daughter of Mr. and Mrs. Frank Larsh of this city.

* * *

Miss Helen Van de Water was hostess Thursday at a luncheon for 12 classmates at St. Helen's hall. Covers were laid for Helen Ernst, Frances Spaulding, Annabelle Bates, Leah Rose, Catherine Overbeck, Marjorie Pittock, Virginia Pittock, Margaret Boyer, Helen Holmes, Frances Rose and the hostess.

* * *

Mrs. N. W. Hogue (Valma M. Johnson) and mother, Mrs. A. Johnson, entertained the Harmony club, at a card party Thursday at their home in the Washington apartments. The rooms were artistically decorated with the holiday colors. Mrs. Hogue, who was recently married, was presented with a beautiful flower bowl by the club. Card honors fell to Mrs. E. Bergmann and Mrs. William Bergmann. A consolation prize was given Mrs. E. Putnam.

* * *

CHEHALIS, Wash., Jan. 1.—(Special.)—Of much interest locally is the holiday week announcement of the engagement of Miss Zella Melcher to W. E. McMicken, well known Chehalis business man, which was made at the home of Mrs. E. A. Schmidt in Seattle Thursday. Miss Melcher is instructor in music in the Chehalis public schools and popular socially. She is a graduate of the state college, Pullman. Mr. McMicken is engaged in the automobile business in Chehalis.

* * *

Miss Anna Wheeler was a luncheon hostess on Saturday when she entertained for her sister, Miss Katherine Wheeler who was home for the Christmas holidays.

* * *

Mr. and Mrs. J. C. Hare were hosts at a New Year's eve dinner party at their home, 274 Caruthers street. The house was artistically decorated with holly, poinsettias and red carnations. Covers were placed for eight. Bridge was played watching the old year out.

* * *

YAMHILL, Or., Jan. 2.—(Special.)—A quiet wedding was solemnized Sunday at the home of Mr. and Mrs. C. L. Banks, when their son, Otho J Banks, was united in marriage to Miss Violet E. Thomas. Rev. Mr. Schmid of the Christian church officiated. The bride and bridegroom were attended by Mr. and Mrs. W. Ostrand of Portland.

* * *

Dr. and Mrs. Allen Howe of Boston are the guests of Mr. and Mrs. Elliott Haberoham this week. The Howes are on their way to California and will visit Cuba.

* * *

Mr. and Mrs. G. Wingate of Astoria are guests of Mrs. Willis Duniway, who has been entertaining informally for them during the holiday season.

* * *

A recent hostess at cards was Mrs. J. F. Roach, who entertained on Friday in her home, 356 Third street.

—Fink Photo.

MRS. WILLIAM MacMASTER, CHAIRMAN FOR MUNICIPAL CHARITY BALL AT AUDITORIUM JANUARY 18.

Problems of Dressmaking

by Madam Richet

Queries concerning dressmaking will be answered by Madame Richet. Your problems will be carefully considered and promptly replied to. Address letters to Madame Richet, dressmaking editor, The Oregonian. All correspondence should be written upon one side of the paper only. Replies will be made only through these columns, answers appearing in The Oregonian both daily and Sunday.

SALEM, Or., Dec. 22, 1921.—Dear Madame Richet: Before asking for your advice I wish to thank you for the help I have already received through your columns. I have been appointed to an office in a local society and I am requested to wear white at each meeting. Would you kindly suggest what sort of dress you think would be well to buy for such occasion? I am 25 years old, 5 feet 3 inches tall and weigh 115 pounds. I would prefer something that would be practical and appropriate to wear at other times also, and as I already have an evening dress I would not want a silk or lace dress. I had thought of woolen material. It would be in keeping to have a little color for collar and cuffs or any kind of trimming.

Will you kindly tell me what material you think best and how you would have it made? Thanking you kindly for your advice, I am very truly yours, L. F.

IT IS always a pleasure to read that this department is meeting the need of its interested ones and I trust that you will continue to feel it your helper.

For such a dress as you desire there is nothing better than a Canton crepe made in the overblouse type and a straight skirt having a side cascade or beaded panel using the iridiscent beads for same. A boat-shaped neck and wide three-quarter sleeves having a band of the bead trim would link effectively the skirt and waist embellishment. Should you use the beads you will not need the colored collar and cuffs, which for the kind of wear you will give to your dress would not be as in good taste. Should the Canton crepe not appeal to you there is the duvetyn cloth which makes up beautifully taking the beading or silk hand work equally as well. A narrow girdle of either material finished with tassels of the chosen beads will prove a pretty feature.

BIG FLOUR MILL BURNS

BLAZE AT JOSEPH ENTAILS LOSS OF $45,000.

Building Might Have Been Saved Had Water Been Available. Hydrants All Frozen.

LA GRANDE, Or., Jan. 2.—(Special.)—Fire of unknown origin destroyed the Joseph flouring mill at Joseph, in Wallowa county, New Year's eve, the damage being estimated at $45,000. A large portion of the damage would have been prevented if water had been available, but the hydrants were frozen and as a result the flames had gained such headway that the fire was beyond control when water was obtained.

For a time several other buildings were threatened, but water obtained through garden hose prevented serious damage.

The mill was erected on the site of the first mill, built in 1894 and remodeled in 1914. Its capacity since remodeling was 75 barrels a day, and it had been running continuously. There were about 5000 bushels of flour in the bins. Some of the flour was carried out, but later destroyed as the flames spread.

When the fire caused the walls to collapse a large part of the grain poured into the Wallowa river. The loss is only partially covered by insurance.

LATH MILL SITE LEASED

Anderson Fuel Company to Operate Plant at Albany.

ALBANY, Or., Jan. 2.—(Special.)—A lath mill will be installed in Albany this month by the Anderson Fuel company, which also will operate a lumber yard with its mill. The company, which has been engaged in the fuel business in Albany for the last few years and which also operates yards in Corvallis and Eugene, has leased a tract of land on the Willamette river at the foot of Baker street for the establishment of this new industry here. Machinery for the new plant will begin to arrive this week, and it is proposed to have the plant in operation within a short time.

It is the plan to operate the new plant 24 hours a day before long, though it will begin with one eight-hour shift.

Best grade of coal. Prompt delivery. Diamond Coal Co., Bdwy. 3037.—Adv.

Phone your want ads to The Oregonian. Main 7070. Automatic 530-95.

Telephone Changes

There will be some important changes in telephone service effective with the issue of the new telephone directory this week. There are several thousand number changes and prefix changes in the new book, the proper use of which will result in quicker and more accurate handling of your calls. Be sure to discard the old directory on the night of January 7, 1922, and begin the use of the new book on the morning of January 8, 1922.

Subscribers having automatic instruments are also requested to dial 0 (zero) when manual numbers are desired instead of the old code 7. For a short time subscribers who dial 7 will be transferred to the Zero Operator, but it is necessary shortly to release the code 7 for other purposes and subscribers having automatic service should familiarize themselves with the new code as soon as possible.

These changes are the preliminary steps in the plans for opening the Garfield and Beacon automatic offices and for the improvement of automatic service by installing apparatus in all offices so that automatic subscribers may dial manual numbers direct without having calls intercepted by interchange operators as at present.

The Pacific Telephone & Telegraph Co.

Sunny work rooms with every modern convenience enables expert workers to make *Bread of quality*

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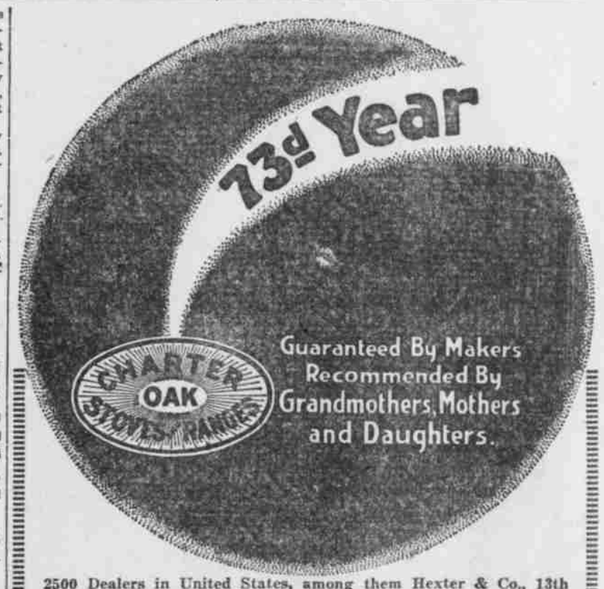
Log Cabin Baking Co.—Also Makers of "Holsum"



2500 Dealers in United States, among them Hexter & Co., 13th and Hoyt streets, Portland Or., sell CHARTER OAKS.

If your dealer tries to talk you into buying another make, write to us. CHARTER OAK STOVE & RANGE CO. St. Louis, Mo.

See your nearest dealer. Send to us for booklets.

Charter Oaks for cooking and heating are made for all kinds of fuel in sizes and styles to meet every requirement. Also Pipe and Pipeless Furnaces.

Safe Milk For Infants & Invalids

NO COOKING

The "Food-Drink" for All Ages. Quick Lunch at Home, Office, and Fountains. Ask for HORLICK'S.

Avoid Imitations & Substitutes

All Fat People Should Know This

Fat people owe a debt of gratitude to the author of the now famous Marmola Prescription, and are still more indebted for the reduction of this harmless, effective obesity remedy to tablet form. Marmola Prescription Tablets can be obtained at all drug stores the world over at the reasonable price of one dollar for a case, or you can secure them direct on receipt of price from the Marmola Co., 4612 Woodward Ave., Detroit, Mich. This now leaves no excuse for dieting or violent exercise for the reduction of the overfat body to normal.—Adv.

Household Problems

by Lilian Tingle

FOLLOWING are suggestions requested recently by "a newcomer from Iowa."

Beef Loaf No. 1—1½ pounds raw lean beef, ¾ to ½ pound fresh pork (or 2 to 4 ounces salt pork), 1 cup stale bread crumbs (not too dry, or dry pieces of bread soaked in cold water, squeezed dry and broken up lightly), ½ cup canned tomatoes (or stock or milk as preferred), 1 well-beaten egg, 1 to 3 tablespoons finely chopped onion (to taste), 1 tablespoon each finely chopped parsley or celery leaf, salt and pepper to taste; a few drops lemon juice, if available.

Put the meat twice through the grinder and mix thoroughly with the other ingredients, reserving a little of the egg. Shape into a loaf, brush first with melted fat, then with beaten egg, and sprinkle with dry crumbs. Bake 1½ to 2 hours (depending upon shape and thickness), or steam, in a greased covered tin, for 3 to 4 hours, or combine steaming and baking.

This latter method is economical when gas is used and the oven is not wanted for other cooking, as the meat can be steamed over the simmerer and then given final browning (when turned out) under the broiler, basting with its own juice or with a little stock and melted butter or bacon fat.

Serve with any good brown sauce, tomato sauce or white sauce, as preferred. A piquant sauce with chopped pickle in it is good if no tomato was used in the loaf.

The proportion of bread can be increased a little if a plainer loaf is wanted.

The kind and proportion of the meats may also vary. For instance, equal parts beef, veal and pork might be used, or veal and pork, instead of beef and pork. In such a case, with veal use salt pork rather than fresh pork, as the extra fat is generally needed.

A little extra stock, milk or tomato juice may be needed if the crumbs are very dry. Cold boiled rice or cold boiled chopped macaroni, or leftover cooked cereal might be substituted for part of the crumbs, less moisture being needed in such a case.

Additional optional flavoring ingredients may be selected from the following list: Worcestershire sauce, mushroom catsup, tomato catsup, chile sauce, garlic, chopped cloves, grated lemon rind, powdered sage, thyme or summer savory, poultry spice, mace, clove, Spanish pepper, chopped green pepper, chopped caramel, pimento, finely choped ham, black pepper, ginger, mustard, curry powder, essence of anchovy (to be used with great care).

For a quick loaf (if you have a very clean, reliable butcher) you can use two or three parts hamburger to one of sausage meat, ready chopped, combining with crumbs, egg and seasoning to taste.

SHE DARKENED HER GRAY HAIR

Tells How She Did It With a Home-Made Remedy.

Mrs. E. H. Boots, a well-known resident of Buchanan county, Iowa, who darkened her gray hair, made the following statement:

"Any lady or gentleman can darken their gray or faded hair, and make it soft and glossy with this simple remedy, which they can mix at home. To half a pint of water add 1 ounce of bay rum, one small box of Barbo Compound and ¼ ounce of glycerine. These ingredients can be purchased at any drug store at very little cost. Apply to the hair every other day until the gray hair is darkened sufficiently. It does not color the scalp, is not greasy and does not rub off. It will make a gray-haired person look twenty years younger."—Adv.

Astoria Has Slushy Snow.

ASTORIA, Or., Jan. 2.—(Special.)—Following the mild and pleasant weather of yesterday Astoria awoke this morning to find the ground covered with a thin coating of slushy snow. Reports from outside were that the wind was from the north, but inside the river was from the east. The barometer is steady, at about 29.75, but clouds indicate snow in the near vicinity.

Women's Activities

THE New Year's number of the Clubwoman's Bulletin, the official publication of the Oregon Federation of Women's Clubs, is just off the press and is bright and interesting. The editorial department is devoted to the outlook for the clubs of Oregon for 1922 and it recounts some of the achievements of the leading organizations and departments. An interesting item is headed "A Club Without a President." It is by Mrs. Arthur H. Johnston, a member of the state press committee, of which Edith Knight Hill is general chairman. A message from Mrs. Thomas G. Winter, general federation president, is an article of interest.

Following are items from the Bulletin:

This coming year should be a good one for the federation. We start 1922 with a large and active and harmonious membership. Our scholarship loan fund is working along well and will have its benefit or red letter day this month. Our endowment fund, under Mrs. C. H. Castner's careful guidance, should become stronger as the days pass.

Our legislative committee, headed by Mrs. Alexander Thompson, is handling its work ably and is looking out for legislation that is of especial interest to women and children. Our Americanization work is accomplishing splendid service in being sisterly and helpful to the foreign women who are becoming Americanized. Our various departments, outlined according to the plan of the General federation, all are active and are accomplishing a vast amount of work. Our president, Mrs. Ida B. Callahan, is a leader with tact and fine womanliness. Our treasurer, our corresponding and recording secretaries and all others entrusted with offices are cooperating successfully.

"One thousand dollars in three months" is a slogan for the Corvallis Woman's club, an organization now boasting a membership of practically 270 active workers for better things for Corvallis. The money is to be applied on the library fund and will be raised to diminish the debt on the property the club women are purchasing as an impetus toward the erection of a handsome county library in Corvallis at no far distant date.

At a recent meeting of the club the president, Mrs. W. T. Johnson, divided the membership into ten committees of 27 members each, appointed chairmen and gave each group the responsibility of raising by March 1 $100 toward the desired sum. No limit was placed on the amount each committee may raise, but it is the desire and hope that no committee fall short of $100. The chairmen selected by Mrs. Johnson are: Mrs. Maline Bosworth, Mrs. A. W. Blackburn, Mrs. U. G. Dubach, Mrs. Will Horning, Mrs. G. R. Hyslop, Mrs. Otto M. Locke, Mrs. James Osborne, Mrs. Gene Simpson, Miss Mary Skelton and Mrs. Vaughn L. Youngblood.

Mrs. Charles H. Castner, endowment fund chairman, reports:

"Two generous contributions have been sent the past week for the endowment fund of the State Federation of Women's clubs, one of $100 from the Federated Clubs of Prineville and one of $25 from the Woman's Civic League of Bend. This fund should claim the attention of all clubs, as it is the only means through which the needed activities of the organization can be furthered. No special appeal has been sent out as yet, but in the near future a definite working plan for raising a certain amount each year will be proposed."

The legislative committee of the Portland Federation of Women's Organizations gives promise of being one of the most active of the many committees of that large body of women. Mrs. G. L. Buland is chairman of the committee, and other members are: Mrs. Eldon J. Steele, Mrs. Harry Beal Torrey, Mrs. Leander Martin, Mrs. Frances Whitehead, Miss Vella Winner and Mrs. Alexander Thompson, president of the federation, an ex-officio member.

* * *

The Women's Civic Improvement club of McMinnville will present an interesting programme Thursday, when "Americanization" will be the subject. The committee, headed by Mrs. O. N. Bittner, has worked to make the meeting a success and the club has been doing a vast amount of Americanization work in keeping with its programme. The members have done follow-up work among the families of newly naturalized men and women. The president, Mrs. J. C. Gilbert, and ex-President Mrs. W. J. Wisecarver, have been instrumental in encouraging the club in all its efforts. With Mrs. Bittner on the committee are Ella Boggs, Mrs. Henry Pearson, Mrs. W. H. Parendrick and Mrs. B. E. Hollingsworth. Mrs. Lee Davenport will go to McMinnville to address the club.

Bran Will Free Your Entire Family from Constipation!

EIGHT MILLION PEOPLE were admitted to the hospitals of America last year. Nine-tenths of the sickness can be traced to constipation! If every man, woman and child would eat Kellogg's Bran, cooked and krumbled, each day, nine-tenths of all sickness would be eliminated!

Kellogg's Bran, cooked and krumbled, is not a "remedy." It is nature's health food. Bran acts as a sweeper, at the same time cleansing and purifying without irritation or discomfort! Results are astounding!

Physicians indorse the use of Kellogg's Bran for constipation because it corrects constipation as a food—not as a "remedy"! Your physician will tell you that the desirable way to relieve constipation is through food. We guarantee Kellogg's Bran will relieve constipation permanently if at least two tablespoonfuls are eaten regularly. Chronic cases should use as much more as necessary.

When Kellogg's Bran is eaten regularly it will also clear up a pimply complexion and sweeten the breath.

And, Kellogg's Bran, cooked and krumbled, is deliciously good! Kellogg's has an appetizing nut-like flavor, is crisp and adds zest to any food with which it is eaten. Or, it's just fine to eat as a cereal! Or sprinkle it over your favorite cereal! Kellogg's Bran is used in muffins, raisin bread, macaroons, pancakes and in a hundred other palate-tickling ways—and all the time building health!

Start the children eating Kellogg's Bran. It will actually increase their growth. Get it at your grocer's.

when baking

Add a quarter cup of milk to a cup of mashed potatoes, a chile cheese & an egg. Season and beat smooth. Bake ten minutes in muffin tins.

Bluhill Chile Cheese