

Society News

A LOVELY bride of last night was Miss Polly Silver, whose wedding with Jacob Weil was held in the Elcom hotel with Rabbi Jonah H. Wise officiating.

Miss Marie A. Soule and her nephew, Gordon Soule, of 251 Thirtieth street, arrived a few days ago in New York, from Europe.

Mr. and Mrs. W. E. Chase celebrated their 25th wedding anniversary January 26, when they entertained relatives and a few close friends with a card party.

Dr. and Mrs. Ray W. Matson of this city arrived at New York on Tuesday on the Red Star liner Leeward, from Antwerp, Southampton and Cherbourg.

Mrs. Edmund C. King was hostess Friday at a bridge party for Mrs. Edward Larue, who was awarded the bee, recently came to Portland to make their home.

Dr. and Mrs. F. F. Cassaday, who left Portland last September after passing some time in New York, Washington and Richmond, are now enjoying a prolonged stay at Orlando, Fla.

Members of the Rose City Social club will enjoy a pleasant affair tonight, when they will meet in the Portland hotel assembly room to play "500." Several prizes will be awarded.

Several informal affairs are being planned in honor of Mrs. R. S. Shaw, who is leaving Portland in the near future.

Next Wednesday Mrs. E. L. Dimmitt will be hostess for an afternoon tea at her home in Rose City Park, honoring Mrs. Shaw.

On Friday afternoon Mrs. R. Taussler was hostess for a luncheon



MRS. J. ROY KENNY ENTERTAINED AT BRIDGE LUNCHEON.

for eight guests. Cards were the diversion for the afternoon. Mrs. G. N. Littleton and Mrs. J. Hoiste won the honors.

Mrs. D. B. Sooy and Mrs. R. L. Adams will be hostesses next Thursday afternoon for the women of the Elka card party.

High scores last week were held by Meadams C. D. Clark, Dale Campbell, Max Davidson, Nat Cooper, H. Hittner, F. Calich, R. S. Shaw and F. J. Curriegan.

—Fink Photo.

class under Dr. McElveen's leadership on the first and third Wednesdays. Mrs. G. N. Howe is the president of the organization.

The Laurelhurst Study club will meet this afternoon at 2 o'clock at the clubhouse.

Cartoon Depicts Actual Corner Grocery Scene.

Oak Grove Suggestion Accepted by The Oregonian Artist.

HOOD RIVER, Or., Feb. 5.—(Special.)—The mystery of the initials "G. C. L. Hood River," appended to the signature of Cartoonist Perry of The Oregonian in the contribution of Tuesday, February 1, "The Corner Grocery Club Discusses Clearing the Highway," has been explained.

Mr. Lemmon, secretary-treasurer of the Corner Store club, other officers are: G. A. McCurdy, president, and Frank Fenwick, vice-president.

TWO TO PREPARE PLEA

Ex-Senators Named to Write Argument for Amendment.

ALBANY, Or., Feb. 5.—(Special.)—S. M. Garland of Lebanon and Frank J. Miller of Albany, each an ex-state senator from Linn county, have been appointed by the county court of Linn county to prepare an argument to be presented in the voters' pamphlet movement of the Northern Pacific national amendment which will be submitted at the next general election to validate some outstanding county warrants.

The warrants have been declared invalid because they were issued in excess of the amount permitted to be expended in view of the county expected tax receipts at the time of issuance.

Memorial Chairmen Named.

CENTRALIA, Wash., Feb. 5.—(Special.)—J. H. Roberts, chairman for Lewis county in the campaign to erect a memorial in Centralia in honor of the city's Armistice day victims, has appointed Oscar Main chairman for the Napavine district and L. A. Carlisle for the Onalaska district. Other district chairmen will be named by Mr. Roberts during the coming week.

New Store Building Rising.

HOQUIAM, Wash., Feb. 5.—(Special.)—W. H. Mulkey, postmaster at Lake Quinalt, has under construction a large store and postoffice building, midway between the hotel and the federal hatchery, which he expects to have completed in time to supply fishermen with supplies, as well as summer campers. Lumber for the store is being cut at the Lake Quinalt mill, a half-mile south of the main settlement. This is the second building to be erected this winter at the lake, Fred Halbert of the hotel having completed a floating pavilion for bathing.

Kelso to Fete Legion Head.

KELSO, Wash., Feb. 5.—(Special.)—C. D. Cunningham, state commander of the American Legion, will be in Kelso Thursday for a visit with Guy Rathbun post of this city.

The committee in charge of this function are: Mrs. Allyn Hopkins, Mrs. D. L. Dougherty, Mrs. Kimball Kaufman, Mrs. Earl Kaufman, Mrs. W. E. McCorkle and Mrs. E. E. Crabb. Another group composed of Mrs. C. H. Zorbut, Mrs. Thompson, Mrs. Walter DeBam and Mrs. W. K. Royal are arranging an Easter sale at which all sorts of dainty things will be sold.

At the regular Wednesday meetings there is a class on parliamentary drill on the second and fourth Wednesdays and a mission study

and way to use 2 1/2 38-inch flannel narrow stripes. I wish the material as reasonably priced as will make a stylish ensemble dress or if you suitable for dress what to add to make a skirt of it. I am 5 feet 8 inches in height, now pounds, very full bust, stylish blonde, 29 years old. Thanking you.

Mrs. W. R. I.—I wish that you had more of the enclosed sample, which is excellent for a tall figure such as yours. As you know, I am going to the sports-goods type and I am going to ask you to look up the model as pictured in the spring quarterly. Your skirt will necessarily have to have an under-drap, and for that article I would advise Canton crepe with blouse to match, or equally good is the taffeta. The white would be stunning and the gray more serviceable. Wear a gray suede belt with bead drops of red or green. Your skirt will have the apron effect, which is always attractive and in good style for such a dress as you desire.

Dear Madam Richet: Having received much benefit from your suggestions in The Oregonian, I send a sample of some goods and ask if you will kindly advise me as to the making and trimming. What shall I use for trimming? I am 50 years old, 5 feet 3 inches in height, and am quite stout; and have gray hair. I do not want a long blouse.

L. B.—There are two models which I feel will meet your favor. They will be found in the Pictorial Review for February, number 5822, and its skirt would be effective and as you will see, does not have the long blouse. The waist and sleeves of your material could be featured by beading in steel and iridescent beads of the lavender. Steel drops on the panels would link the scheme of trimming. This is an excellent model for one of your figure. Model 9858 and skirt is also good. The fringe trim being less labor than the beading. Eliminate the foolish open triangle in the front of waist. The first model is my choice.

Forest Grove, Or., Jan. 17.—Dear Madam Richet: I have a dress like sample I wish to remodel. The skirt is made like No. 1331 picture No. 1. The skirt is only on one side. I thought of taking the drapes off and just making the gathered skirt. The waist, something like picture No. 2 enclosed, only more open in front, and as I am stout in years, I don't like so low a neck so have tucked cream net up to the height of the line I have marked and a lace collar. I have no more of the dress. The waist and blouse I will take the piece of the net and lace collar. Sincerely, R. S. P.

Mrs. R. S. P., Forest Grove, Or.—With the skirt of the side of the skirt in such popular favor I would not remove the one of which you speak. It is a very nice dress and a slight change, why not shorten by six inches and finish the width with a drop of purple beads. This will give a new touch and an equally stylish one. A vest of cream tucked net, the top to be finished with three rows of purple chenille, used in the running style of stitch, will please you. I am stout. The light skirt is gradually finding its way to the road of fashion and if you do not wish to remodel your arm-piece it will still be "in vogue." A sleeve cap of your material, with a full net sleeve caught into a two-inch band of the silk.

Dear Madam Richet: Will you please design an afternoon dress for me, which I can use 3-4 parts of satin back crepe like sample? It would be inappropriate to wear in informal occasions, but I do want to be a real good-looking gown. I am 5 feet 3 inches tall, weigh 150 pounds, 38 inches bust, 36 inches hip, grey hair, blue eyes, grey hair, 50 years of age. Thanking you kindly, MRS. J. M. B.

MRS. J. M. B.—With the amount of material it will be impossible to have the entire dress of the satin crepe and so I am going to suggest a skirt and lower portion of waist made of the black and the upper half of blouse made of a grayish blue georgette, the square neck, outlined in a band of the black jet beads and the entire sleeve to be beaded in an all-over design. The set-in sleeves will be effective with such a dress. Bead in the narrow band as used on the neck. The joining line of crepe and georgette on the waist and have the slightly bloused line. A two-yard bottom width is proper for the skirt for one of your height. If there is sufficient material have a cascade panel on either side or at least on one. If the panel is possible, then a narrow girdle without end; if no panel, a crush girdle of the crepe with beaded-in sets of the georgette falling in good length and wide. Finish the extreme ends with a jet fringe.

DUNDIE, Or., Jan. 19.—Dear Madam Richet: I am enclosing sketches of two dresses for your consideration. They are both good, and I wondered if by some clever combining I could make one wearable dress. I cannot find a speed much on them. I want an evening dress, 40 bust, 42 hip, 28 waist. The dresses are 38 bust, 40 hip, 24 years old. Number 1 is a long sleeve set with shoulder straps and vestee also, under skirt part is of white crepe de chine, front of waist except panel, and sleeves are of georgette; back is like front, but of all crepe, but looks yellow from wear and washing. Can you suggest a blouse or past belt, yours truly, MRS. H. L. M.

Mrs. H. L. M., Dundee, Or.—Try having your crepe and satin dyed a jade green, using the crepe as a drop skirt under the silver lace you have and which will clean well. Use the satin for a slightly fitted bodice ending at the natural waist line. Have the cap sleeve and bind the round neck in a silver strip and pick the sleeve edges. Wear a silver rose at the waist with green streamers competing from there under.

Madam Richet: I had such good results from your suggestions in The Oregonian. Will ask you to please plan material

She could eat anything—without indigestion or sleeplessness

For a time she had been troubled with gas after her evening meal. The distress was most painful after eating potatoes or other starchy foods, of which she was very fond.

Then she started taking two cakes of Fleischmann's Yeast every night between her evening meal and bedtime. She poured about a half cup of boiling hot water over the yeast cakes, stirred them thoroughly, added a little cold water and drank.

She found she could eat anything and sleep splendidly afterward.

Thousands of men and women are finding that Fleischmann's Yeast corrects stomach and intestinal troubles. It promotes the flow of bile and pancreatic juice. Appetite is always kept normal and you are protected against indigestion.

Add 2 to 3 cakes of Fleischmann's Yeast to your daily diet. You will find that your whole digestive system is greatly benefited. Be sure it's Fleischmann's Yeast—the familiar tin-foil package with the yellow label. Place a standing order with your grocer for Fleischmann's Yeast.

What is 'ideal enrichment' for cakes?

TEXTURE and taste are equally important to the success of a cake. A fine-grained, even texture requires first class ingredients, correct proportions and careful blending. For instance, if the batter curdles, the cake will be somewhat coarse and irregular in texture. The chance for curdling, however, will be materially decreased by the use of a rich shortening which contains no moisture. Delicate and unusual flavors can be achieved only with a tasteless shortening which is strictly fresh.

Good cooks prefer Crisco for cakes because it fulfills these conditions. It is 100% rich—just highest grade of vegetable oil hardened to creamy consistency by the special Crisco process. It contains neither moisture, salt, preservatives nor adulterants. It has neither taste nor odor—and it stays sweet indefinitely without being placed on ice. Just set in a cool place. Crisco is a standard product—you can rely upon it anywhere and anytime.

Try Crisco in this recipe

MARMALADE CAKE

- 3/4 cupful sugar
3/4 cupful Crisco
1 cupful marmalade
1 1/2 teaspoonfuls baking powder
3/4 teaspoonful salt
1 egg
2 cupfuls flour
3/4 teaspoonful powdered ginger

Sift salt, flour, and baking powder into basin, rub in Crisco with finger tips, add ginger and egg well beaten. Knead lightly to smooth paste and divide into two pieces. Roll out pieces and line Criscoed dinner plate with one of them. Spread over with marmalade, cover with remaining piece of paste, pinch neatly around the edges and bake in moderate oven half an hour. Cut like pie and serve hot or cold. Sufficient for eight pieces.



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.



Who wins the 'world prize for excellence' in the laundry industry? See this paper two weeks from today for next announcement of this series.

The Modern Laundry Offers Not a Single Service, but Many

The modern laundry has kept pace with progress. Whatever your washday requirements may be, you will find a modern laundry service which meets them. You may learn on inquiry all about the different services. To tired, nerve-sore women the modern laundry offers blessed relief from back-breaking labor. All the family washing may safely go—blankets, curtains, bed and table linen, fine lingerie, all the children's things—even baby's dainty, wee garments are safe in their care. The laundry will finish everything, or if you wish, a semi-service is offered—all the washing is done, such pieces as require it starched, and the flat work ironed.

No matter which service you choose, everything will come home sweetly clean and sanitary with the finished pieces correctly and daintily folded ready for instant use.

There are many modern laundries in Portland that offer these services. Telephone one today and load your wash-day griefs and troubles into their wagon.

Advertisement for LAUNDRY INDUSTRY featuring a large illustration of a woman washing clothes and a list of services: LAUNDRY, IRONING, STARCHING, etc.

Household Problems by Lilian Tisdale

CRENSWELL, Or., Jan. 23.—Dear Miss Tisdale: Please excuse my writing and illegible scribbles. I am writing to you about the Nesselrode pudding made with black currants. I have been looking for a recipe with whipped cream. I have located in your issue of January 23, 1922.

The characteristic part of the classic Nesselrode pudding is the use of a French chestnut puree and mixed candied fruits. A similarly made pudding substituting with black figs for the fruits might be called Nesselrode pudding.

Following is a typical Nesselrode pudding modified to substitute black figs for fruit juice for wine. Steamed or stewed and cut up Mission figs might be substituted for all or part of the raisins and chopped fruits in the recipe given below.

Nesselrode Pudding—Three cups rich milk, 1 1/2 cups sugar, 1/2 cup flour, 1/2 teaspoon salt, 1 pint thin cream, 1 1/2 cups orange or pineapple cut up figs, cups prepared French chestnuts, 1/2 cup suitably sized (or cut up figs) soaked in maraschino syrup, 1/2 cup mixed French candied fruits, chopped, soaked in maraschino, broken in pieces and soaked in maraschino syrup.

Make a custard with the milk, eggs and sugar, strain and cool. Shell and cook the chestnuts and pass through a sieve. Add 1 1/2 cups chestnut puree to the custard and cream. Add the fruit syrup and freeze in the usual way. When frozen line a two-quart mold with part of the mixture and to remainder add the soaked chestnuts and broken chestnuts, covering with a little of the plain mixture.

Cover the mold (first putting a sheet of paraffin paper over the mixture to prevent leakage). Pack in equal parts ice and salt for two hours. Serve with whipped cream flavored with maraschino syrup.

When chestnuts are not available a somewhat similar frozen pudding might be made with a puree of cooked rice or sweet potato. The finely ground almonds meal instead of chestnut puree, and a few chopped almonds in place of chestnuts. The flavor and effect will of course be different in each case.

The term Nesselrode pudding should be applied only to the mixture containing chestnuts.

Women's Activities

The Alameda Tuesday club will meet with Mrs. Thomas W. Watts, 574 Loring avenue, tomorrow afternoon at 2 o'clock.

J. MacMillan Muir, tenor, and Mrs. Helen Frances Schreier, soprano, will be featured as soloists on the program to be given tonight in the assembly of the Hotel Portland at 8:30 o'clock by the Monday Musical club.

It is a big programme that the women's association of the First Congregational church has outlined for itself for the next few weeks.

Next Wednesday in connection with its all-day meeting with luncheon at 12:30 o'clock there will be an informal reception to the new women members of the church. Thursday night the association will have charge of a "church-friendly fire-side," which is a new kind of get-together, get-acquainted sociable Tuesday, February 14, the Linn county women will give a Valentine party to the more elderly members of the association.

The committee in charge of this function are: Mrs. Allyn Hopkins, Mrs. D. L. Dougherty, Mrs. Kimball Kaufman, Mrs. Earl Kaufman, Mrs. W. E. McCorkle and Mrs. E. E. Crabb.

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