Society News

MR. AND Mrs. John H. Burgard have returned from San Francisco, where they attended the marriage of their son, John Clark Burgard, and Jennie Francis Martin. Mr. and Mrs. Burgard were entertained extensively while in California. Mr. and Mrs. Edgar Lewis Marston, parents of the bride, gave a dinner for Mr. and Mrs. John H. Burgard. Mrs. Arthur M. Brown was hostess at a luncheon and tea for Mrs. Burgard, and in the evening Mrs. Brown gave a dinner party for the visitors. Mrs. Herman Burke presided at a dinner party and at a theater party for Mr. and Mrs. Burgard. Mrs. Eugene O'Connell of Marshfield has come to Portland for a visit and is the guest of the John Burgards. She will be entertained at several social affairs. Mrs. William Burgard (Ruth Shull) is in Long Beach, Cal., visiting her mother, Mrs. John Shull.

* * *

The Kenton club will entertain tomorrow evening with a dancing party in the clubhouse on Russet street, near Interstate.

* * *

Mrs. C. C. Newcastle Jr. will be hostess on Saturday at a birthday party for her little niece, Margaret Pillsberry Kribs. Several children will share the hospitality of Mrs. Newcastle.

* * *

Portland bridge enthusiasts will be interested to know that this city won first honors in the recent bridge tournament. Portland was ahead financially in the list, with San Francisco $2.40 behind Portland. This city's returns contributed $964 for the benefit of the children of devastated France. Seattle gave $900.

* * *

An Orpheum party for 20 was given last night by J. A. Hill for the basketball players of the Hill Military academy and their guests, the Tillamook team.

* * *

Alpha Chi Omega alumnae will meet tomorrow evening with Mrs. Fred Lister, 1817 Royal avenue. Plans for "Hera day" will be made. Members will take Mount Tabor car to Sixty-ninth.

* * *

Mrs. Irene Clark was honored yesterday at a social gathering given by Mrs. M. D. Wells and will be complimented guest today at a party to be given by Mrs. Hugh Mullen. Mrs. Clark, who is a visitor from the south, is the widow of an officer in the aviation service who lost his life about a year ago while flying in Texas. Mrs. Clark's home is in Deland, Fla. She is visiting Mrs. Edward Clark.

* * *

Miss I. C. Lonergan of Portland is visiting in the east and at present is at the Grace Dodge hotel in Washington.

* * *

Mr. and Mrs. George B. Cellars yesterday received word from Astoria announcing the arrival of a baby boy

—Fink Photo.

MRS. EDWARD CLARK, HOSTESS FOR MRS. IRENE CLARK OF FLORIDA.

at the home of Mr. and Mrs. James H. Cellars of Astoria. Mrs. Cellars will be remembered as Mignon Allen. She and Mr. Cellars attended the University of Oregon and have many friends in this city and among the university students.

* * *

Miss Selma Meyer yesterday announced her engagement to Jerome Leva, formerly of Alabama, now a young business man of Portland. The bride-elect is the daughter of Mrs. J. D. Meyer.

* * *

Mr. and Mrs. Frederick Haines of Seattle have been visitors in Portland recently. They entertained at a theater party at the Heilig for the son, Frederick Jr., who is a cadet at Hill Military academy.

* * *

Mr. and Mrs. Frank Wright of Seattle were visitors in Portland for

Charles McCabe, Jerry Plue, Walter Simpson, William Swindells and William Turner. The patronesses will be Mrs. H. A. Sargent, Mrs. Dow V. Walker, Mrs. Martin Hawkins and Mrs. Joseph F. Riesch.

* * *

The engagement of Miss Agnes Torgler and Maurice J. Chisholm was announced last night at the Torgler home at a meeting of the J. U. G. club. Tiny corsages, to which were attached cards, bore the announcement. Miss Torgler is the daughter of S. W. Torgler of this city and a graduate of Washington high school. Mr. Chisholm is the son of Mrs. Milton Chisholm of New York and has been in Portland but a short time. The wedding will take place in June.

* * *

One of the interesting social gatherings of this week will be the reception at which the president and Mrs. Richard Frederick Scholz of Reed college will entertain next Saturday night, from 8 to 11 o'clock, for Mr. and Mrs. Alfred Zimmern.

* * *

Mrs. Carl T. Ross was hostess at her home in Laurelhurst in compliment to Mrs. P. Hummer at a bridge tea last Saturday afternoon. The occasion was Mrs. Hummer's birthday. About 18 guests attended the affair, which was informal. Pink was the color scheme for the tables and rooms. Hyacinths and other spring flowers, combined with pussywillows, were arranged attractively. Mrs. Arthur Kern and Mrs. Henry Kadderly cut ices, assisted by Miss Allie May Kadderly and Miss Eliza Merritt. Mrs. Norman Sloan presided at the tea table.

* * *

Oregon Rose camp, Royal Neighbors, will entertain with a dinner after the regular meeting Thursday evening, at Pacific States hall, 409 Alder street. Royal Neighbors not affiliated with any of the city camps are especially invited.

* * *

A number of Portland residents were at the Hotel Plaza of San Francisco last week. Among these were Mr. and Mrs. I. A. Elfod, R. H. Corson, H. M. Phelps, Roy W. Turnbull, F. J. Glennon, Mrs. J. H. Mackenzie, A. F. Kimball, E. C. Brownell, Edward G. Crossett and Gerard Clement.

* * *

Rose Social club members and friends were the guests of Mrs. Anna West last Friday at her home in Irvington. The club will hold a bazaar in November and sewing for this event occupied those present. Mrs. Millie Van Dorn, 822 Water street, will be the next hostess, Friday, March 3, at 10 A. M.

* * *

Mrs. E. B. Tongue entertained last Friday evening at her home in Hillsboro, in compliment to Miss Ella Ellison, whose engagement to Elmer S. Wohler has been announced. She was assisted by Miss Agnes Wahlgren. The affair was in the nature of a linen shower and Bobbie Tongue presented the gifts. About 25 guests were present, among them many Portland girls. The wedding of Miss Ellison and Mr. Wohler will take place in March. No definite date has been set.

* * *

Miss Vera Backstrom and Edgar Charles Barnes will be married this evening in the rose room of the Benson hotel. Following the ceremony there will be a reception in the crystal room.

ing, James Forestel, Fred Martin, a few days and left last night for the north. They were entertained by Dr. and Mrs. E. A. Sommer.

* * *

The Brotherhood of Railway Clerks will give a dance this evening in the auditorium of the Labor temple. The organization planned the dance to augment the fund with which it hopes to send a large delegation to the national convention in Dallas, Tex., May 1. The delegates will invite the national convention of the brotherhood to Portland in 1925. Frank Hoffman is chairman of the entertainment committee.

* * *

The intermediates of Multnomah club will entertain next Friday evening at a dancing party in the social rooms of the clubhouse. The committee includes Edwin Serr, Gilbert Brubaker, Lee Emery, Millard Fail-

others and I want to thank you for those as well as the help I am now asking. Very cordially. MRS. M. E. P.

MRS. M. E. P.—What a splendid dress you will have, and may I suggest that if you have the material for it you have a cape to match, for such a combination is "the thing" for this season and will certainly continue because of the wear in store for such. Kindly see the model as shown in the Butterick Quarterly for spring, page 17, 3524, and the cape as there shown. The design can be carried out in the tiny black buttons which on your material will be very effective. In the Elite for March is another cape and dress. See page 7, No. 1111. Outline the cape in the black military braid and have the collar of the black satin.

A hat of the black will be in happier contrast and will give more tone value. Have a touch of the henna trimming, and in the tailored trim. Should you not care for the cape with dress please see the frock as shown in the Elite, page 28, No. 1235D. Combine with green or black.

PORTLAND, Feb. 1.—Madame Richet: I am a home dressmaker and coming to you again. I so enjoy your columns. They are so helpful. I have enough of black satin for an overblouse like cut. Do you think I would look good in one made after that pattern? I am 5 feet 1 inch, weigh 122 pounds and am 42 years old; have brown hair, with but little gray. I want it for ladies' aid dress. I like a black skirt to go with it. What would you suggest? I want something neat and dressy that gives slender lines. What would you use in place of beads? I like fringe so well. I also have a white silk skirt like they wore last summer that is a little soiled and am afraid to dye or wash it. Could I dye it or would it shrink too much? Would you advise me to dye it with Diamond dye? I have dyed a great deal successfully but never dyed silk. I do not want to put much expense on it. It is just a little narrow and does not look good with waists. Thanking you very much, I wish an early reply, at your convenience. HOME DRESSMAKER.

P. S.—Is soutache braid put on by hand?

Home Dressmaker—The design which you send is very attractive, but I feel that it would cut your height and a better type will be found in the Butterick Quarterly on page 40 and numbered 3323, the sleeves to be made after your pattern. The longer line from the neck will be an advantage to you. Embroider in the steel and the dark blue iridescent beads and wear with a dark blue skirt. The narrow girdle can be of the skirt's material, which in a tricotine will prove satisfactory.

Have the white skirt cleaned and dye it for winter wear, at which time you can combine with a suitable waist. Wear for this season with a black slipover sweater and batiste blouse. A sport hat of black and white or all red will afford you an exceedingly smart outfit.

ST. PAUL, Or., Feb. 4.—Dear Madame Richet—Would you please advise me what is the most suitable garment to make of goods like sample inclosed? Would a one-piece dress be in good taste, or a sport skirt and waist, or a coat? If a one-piece dress, what kind of trimming or color is best? Would hand-embroidery be good on such material? I'll send a picture of one dress. Do you like it? I am 5 feet 10 inches tall, weigh 150, light brown hair and gray-green eyes; 35 years of age.

I have read your column with interest and you have given such splendid advice. Thanking you very much, I am yours truly, MILDRED.

Mildred, St. Paul, Or.—The material you send is rather too heavy for a one-piece dress and too warm for a spring coat. The best use would be a skirt with the long blouse type of waist. A black satin embroidered in the gold and blue would be effective and the long end of the girdle falling below the skirt edge. The dress as shown in the Designer's quarterly, No. 3375, page 26, will give you a better detail of the treatment for the waist, which in your case can be joined to the skirt itself rather than the panel. Have the fitted neckpiece and the cuffs of the velvet. Am so pleased to know that the column has been of help to you.

PORTLAND, Or., February 5, 1922.—My Dear Madame Richet: I have a skirt like inclosed sample of striped material, made up with stripes running up and down and it is 91 inches wide, with only one seam, and 36 inches long. Also I have another piece 6 inches wide that has been cut off the bottom of the skirt. I would like to combine it with something for a one-piece dress and wish you would help me. The inclosed samples were sent to me as a suggestion, though I don't care particularly for either. Don't you suppose I could do better with some other kind of material, such as a glossy silk to match stripe? The material has been dyed so it is hard to match. I have a slight figure, still wear "misses' sizes," though I am 24 years old. Thanking you for any suggestions of combinations and ways of making it, very truly, A CONSTANT READER.

A Constant Reader—The use of combination in fabrics and color has seldom known a more popular hour than at present and so I would suggest that you make your material over a dark cherry taffeta, following the design as pictured in the March Elite, on page 31, No. 1256. If you are short I would not advise the sleeve loop of lace. The blue material can fall as an overskirt, the under drop of the taffeta left exposed. This will make an exceedingly pretty frock.

San Francisco—New York—Los Angeles—Portland—Seattle

Sweet Sixteen

We Waited on Paris

Now that the real Fashion Source has spoken on Spring, "Sweet Sixteen" presents with enthusiasm the new and enchanting ideas of youthfulness and grace that Paris Okehs.

These exquisite garments reflect the joy of sunshine and balmy days to come.

Linking Savings with Quality, they Introduce Economy to Fashion at

$16

Spring Gem—Dress of Taffeta with pin-tucked bodice, puffed hip effect, artistically embroidered in Bulgarian design and colors $16

Spring Cape—High-class Wool Velour with narrow self-cloth belt at front; high, ensnuggling collar—full silk-lined $16

See them in our windows. ALL SIZES—16 to 44.

New Spring Model—Dress of rich Taffeta, simply and effectively trimmed with roses of crepe and chenille spray effect $16

Tweed Spring Suit—All-wool tweed, elegantly silk-lined. The shawl collar, quite an innovation in the new vogue $16

TWEED SUITS

The fashionable thing on the Spring horizon, defining their charm with fabrics of rich woolen textures, in true Spring colors; full silk-lined. Also silk-lined embroidered Tricotine Suits $16

DRESSES

Refreshingly new tricks in Tricotines, Crepes, Taffetas, Satin Back Crepes and Georgettes for miss and matron $16

COATS AND CAPES

In Velours, Tweeds, Polo Cloth, full silk-lined, with a new swing in lines, in accord with youth and Spring $16

Sweet Sixteen Co.

145 & 147 Broadway

Women's Activities

MEMBERS of the Laurelhurst Study club will appear in a group of four plays to be given at the clubhouse Saturday, February 25, under the direction of Miss Nina Greathouse. The programme will begin promptly at 8:15 o'clock and members and friends of the club are invited.

The plays will be as follows:

"Suppressed Desires"—Henrietta, the wife, Mrs. Ralph Fullerton; Stephen Brewster, husband, J. C. Stevens; Mabel, the sister, Mrs. J. W. Cunningham.

"The Florist Shop"—Slovsky, proprietor, N. G. Pike; Maude, bookkeeper, Mrs. Charles McGinn; Miss Wells, Mrs. George Gearhart; Mr. Jackson, John Hotchkiss; Henry, office boy, Everett McCutchan.

"Joint Owners"—Mrs. Mitchell, Mrs. C. W. Hayhurst; Mrs. Fullerton, Miss Ethel M. Handy; Miss Dyer, Mrs. R. E. Koon; Mrs. Blair, Mrs. W. W. Jordan.

"Fourteen"—Mrs. Horace Pringle, Mrs. C. U. Moore; Elaine, Muriel McCutchan; Dunham, Jacque Willis.

* * *

Mrs. L. R. Banks will be hostess to the members of the Alameda Tuesday club today at her home, 897 Woodworth avenue. The programme will begin promptly at 2 o'clock.

* * *

A special meeting of the Disabled Veterans' auxiliary will be held today at 2 o'clock at Central library to discuss plans for an entertainment to be given the disabled boys and their families.

* * *

The Woman's Psychic club will meet tomorrow afternoon at 2 o'clock in the church parlors, East Seventh and Hassalo streets. Rev. and Mrs. Hills will be in attendance and speak. The public is invited.

* * *

Daughters of the Covenant will meet tonight at B'nai B'rith hall. Following the business session an interesting programme will be presented.

* * *

Section B of Rose City Park Parent-Teacher association will meet today at 2 o'clock in the school assembly.

* * *

Mrs. Ben F. Bellamy will entertain members of Woodstock W. C. T. U. at an all-day meeting today at her home, 5630 Forty-fourth street Southeast.

* * *

Orphia Temple No. 18, Pythian Sisters' Altruistic club, will not hold its regular sewing meeting on the third floor of the Pythian building this Wednesday on account of the fact that the day will be a holiday. The club wishes to announce to all members and friends that their next meeting to sew for the needy will be on Wednesday of next week, March 1.

* * *

Joseph Kellogg Parent-Teacher association will have an interesting programme at the regular meeting to be held today at 2:30 P. M. Other important Parent-Teacher meetings on today's programme are:

Sunnyside Parent-Teacher association, school assembly, 2:45 P. M.

Hawthorne Parent-Teacher association, 2:45 P. M.; health programme.

Kennedy Parent-Teacher association, at the school, 2:30 P. M.

Mount Tabor Parent-Teacher association, colonial tea, 2:30 to 4:30 o'clock.

* * *

Thompson Parent-Teacher association will give a hard-times dance in the school assembly Friday evening, February 24, to which young and married folk are invited. A prize will be awarded to a man and woman judged the most dignified dancer.

* * *

Members of Winslow Meade circle, No. 7, Women of the G. A. R., will meet tomorrow evening at 7 o'clock at the courthouse to attend the Americanization exercises at the auditorium.

* * *

The Women's association of the White Temple will give a "states banquet" tomorrow at 6:30 P. M. at the church parlors. Elaborate plans have been made for the affair and each state will have a table and the guests will be seated at the table of their birth. The decorations will be lovely and the dinner will be home-cooked.

* * *

At the semi-monthly meeting of the Portland Women's Realty Board, held during the luncheon hour Saturday at the Washington Hazelwood, a number of members participated in a discussion of questions pertaining to real estate salesmanship. "How I Obtain Listings of Property" was a subject that drew forth a variety of comment.

A communication from the Detroit Women's Realty Board awakened considerable interest, as it set forth many of the circumstances which led to the organization of that board.

A formal vote was taken and the charter membership list declared closed. The names of all future applicants for membership will be voted on by the board.

The next regular meeting of the board will be held Friday noon, March 3.

* * *

The Kerns Parent-Teacher association is to meet at the Kerns school, east Twenty-eighth and East Couch streets, at 3 o'clock this afternoon. This is to be known as a "round table" meeting and after discussion of the programme topics there will be a silver tea. The programme includes: "Thrift," Mrs. Brown; "Shall a Child Be Paid to Work?" Mrs. Smith; "Shall a Child Have an Allowance?" Mrs. Wright; "Making a Family Budget," Mrs. Lewthwaite; "Life of Lincoln," Mrs. Downs; reading, Teddy and Bunny Palmer.

The Sunnyside Parent-Teacher association also will meet today at 2:45 o'clock, at the Sunnyside school, East Thirty-fifth and East Yamhill streets, with "Thrift" as the programme subject and with Mrs. Hogan as leader. Children from two of the school rooms will furnish portions of the programme.

Farmers' Week Successful.

PRINEVILLE, Or., Feb. 20.—(Special.)—Farmers' week closed here today after a most successful series of meetings. There was a good attendance of farmers each day and much interest was taken. Among the speakers were R. V. Gunn, N. H. Comish, Stanley Jewett, J. Horton, H. W. Lytle, H. A. Lingren, N. C. Jameson, H. C. Seymour, G. R. Hyslop, Professor Barras, W. L. Powers, L. P. Wilcox, H. E. Cosby, H. A. Scullen and Ira N. Gabrelson. The subjects treated were marketing and cost accounts, animal husbandry, dairy, crops, potatoes, irrigation and drainage, farm gardening and fruits, poultry, bees and rodents. Women speakers were Miss Esther Colley, clothing specialist, and Miss Marjory Smith, food specialist.

Read The Oregonian classified ads.

Household Problems

by Lilian Tingle

PORTLAND, Or., Jan. 5, 1922.—Dear Miss Tingle: Would you kindly give through the daily or Sunday Oregonian a recipe for marshmallows made with sugar, water, glucose, gelatine and white of eggs. I would like quite a large recipe, also a recipe for penoche that calls for some glucose. I saw your recipe for gelatine marshmallows and made some. They were just fine, but not enough. I would like to add more so would you please tell me if I should cook it longer than 20 minutes after adding the gelatine. Thanking you very much for your help. MRS. C. M. R.

I GIVE below two other marshmallow recipes. If you want larger quantities simply double or treble the quantities. The question of time is difficult to state in any candy recipe, because the texture depends upon the temperature or degree of boiling, not how long the mixture is over the fire. The time will vary considerably with the size and shape and material of the pan, the kind of fuel used and so forth. But the same degree must be reached whether the quantity boiled is large or small. Use the cold water tests. Let me know if you need more help. I am glad your marshmallows were good.

Gelatine Marshmallows—Two tablespoons gelatine, 2 cups sugar, 1 cup water, 1 teaspoon vanilla, 1 egg white (may be omitted), tablespoon glucose. Soak the gelatine in ½ cup water until fully swollen, then dissolve over hot water. Boil the remaining water and the sugar to a soft ball, then pour on the dissolved gelatine and beat until light. A lighter texture is obtained by adding stiff beaten egg white when the beating is partly done. Pour into an oiled cake tin of such a size that the mixture will be one inch thick. When firm turn out on a board, thickly dusted with corn starch. Cut into inch cubes (or cut with a small cutter in rounds) and roll each cube or round in cornstarch, or in a mixture of cornstarch and sugar. It is a good plan to roll the sides of each strip in the cornstarch as cut before cutting the strips into squares.

Gum arabic marshmallows—3 ounces gum arabic, one cup water, one cup sugar, one egg white. Dissolve the gum in the water, then boil with the sugar about ten minutes. Pour upon the stiff beaten egg white, beat until fluffy, flavor with vanilla, rose or orange flower water, pour into an oiled pan and finish as above.

PORTLAND, Or., Feb. 4.—My Dear Miss Tingle: Will you tell me where I can buy one of those wooden molds you mentioned in your recipe for making springerlies. I certainly enjoy your recipe. Please answer through the daily Oregonian and oblige me very much. MRS. C. A. C.

I think you can probably obtain the springerle forms at any of the larger department or hardware stores in Portland. They are usually imported and are, I believe, made of apple wood. I am glad you enjoy this column.

PORTLAND, Or., Jan. 31.—Dear Miss Tingle: If Mrs. R. A. H. of Oakland, Or., will use household ammonia in her wash water no scum will gather. Do not use it too strongly or it will injure both her hands and the zinc lining in her tub. Unless washed off well the kerosene will cause a greasy scum to gather on the next wash that is almost impossible to remove. I receive many useful helps from your column. Am a stranger here and miss my friends in the east very much. I wonder if you could give me the address of any one living in Eugene, Or. Would be very grateful. MRS. J. F.

Many thanks for your suggestion. I hope Mrs. R. A. H. will see it.

I hope you will soon forget to feel a stranger (without forgetting your friends). It is rather lonesome at first, when one comes to a new place, but I have always found Oregon people most friendly to newcomers.

I am not quite sure what you mean about the address in Eugene. Do you mean that you want someone to look into the Eugene directory for you in order to locate a friend there? If so, let me know your friend's name and I will do what I can, my home being in Eugene at present.

WALUGA, Or., Feb. 16.—Dear Miss Tingle: Will you please give through the columns of The Oregonian the method of making the old-fashioned hulled corn or hominy, using the commercial lye? WALUGA.

Following is an old-fashioned recipe for making hominy. Possibly some reader may have a better one.

Lye Hominy—Take a six-quart panful of ashes (hardwood ashes, if possible, as they are stronger); put them into an iron kettle with three gallons of water; let them boil about five minutes, then set off from the fire and pour in a pint of cold water to settle it. The water should then feel a little slippery. Pour off the lye and strain; put into an iron kettle, add six quarters of shelled corn, and boil over a brisk fire half an hour, skimming and stirring frequently (the outside skins of the kernels will slip off). Strain off the lye and rinse thoroughly in several clear waters. When the lye is weakened, pour the corn into a large dishpan; add enough water to cover; then rub thoroughly with the hands until the black chits come off; rinse and strain until the water is clear; then put back into clean kettle, with enough water to cover and let boil. Pour off water, replenish, and parboil three or four times, the last time boil until the hominy is quite soft. It may be necessary to add water occasionally (the hominy will swell to about double the first quantity). Stir often so as to prevent burning at the bottom of the kettle. When quite soft put in two large tablespoonfuls of salt and stir well. Serve either hot or cold, with milk, or with butter and sugar. Smaller quantities can be prepared by using less lye and corn.

Problems of Dressmaking

by Madam Richet

PORTLAND, Feb. 4. — Dear Madam Richet: I am inclosing a sample of material which I would like to make into a one-piece dress to wear this spring and also again in the fall. I cannot decide on the style nor do I know what trimming to use, but thought perhaps military braid might be good. I am rather short, being only 5 feet 3½ inches tall and weigh 142 pounds; aged 30.

There is plenty of material so could make the dress in most any style. Will you tell me also if you think a hat in dark henna shade would look well with this dress?

I already feel greatly indebted to you for the many helpful suggestions I have received, through reading your letters to

Extraordinarily delicious

Caswell's NATIONAL CREST Coffee

1,800,000 cups were served at the PANAMA-PACIFIC International EXPOSITION.

EAST 7054

Coos Bay to Send Party.

MARSHFIELD, Or., Feb. 20.—(Special.)—Coos bay is rustling a car full of citizens to attend the Eugene reception for the visiting eastern lumber buyers on February 28. The management of the Eugene reception, learning that Coos bay was not on the visitors' schedule, sent an invitation here to send out lumbermen and others who would be given an opportunity to present any matters they desired at the gathering.

Eastern Star Club Chartered.

OREGON AGRICULTURAL COLLEGE, Corvallis, Feb. 20.—(Special.)—The Oregon Agricultural college Eastern Star club was granted a charter by the student affairs committee, it was announced at the last meeting. A previously prepared constitution was adopted and officers elected. Any student member of the Order of Eastern Star is eligible to membership. Elizabeth Settlemier of Woodburn, is president; Isabelle Tuthill of Los Angeles, vice-president; Annette Weatherford of Corvallis, secretary; Louise Jackman of Lynden, Wash., treasurer, and Edna Strout of Amity, sentinel.

Phone your want ads to the Oregonian. Main 7070. Automatic 560-95.

Read The Oregonian classified ads.

WHY GIRLS LEAVE HOME

"More, Mamma"

—that's the first thing Baby learns to say, when mother starts giving him bread and butter, toast, milk toast, poached egg on toast, or any of the other "Bread" dishes made with

HOLSUM
Bread of quality

Give him all he wants—he can't have too much, if it's Holsum.

All good grocers sell Holsum.

Log Cabin Baking Co.
Also makers of "American Maid—the big split loaf."

Now for maple fudge with the real maple flavor

When your sweet tooth calls for candy, stir up a panful of this maple fudge. It's cheaper than buying candy at the store—and is it *good?* Just taste it!

That it has the real maple flavor makes all the difference in the world. Log Cabin Syrup gives it that flavor.

For Log Cabin Syrup is made from the choicest of New England maple combined with the best from Canadian groves—the real *sugars* of maple in which the flavor is most intense. This is blended with just enough pure sugar of cane—and nothing else—to give Log Cabin Syrup the most delicate, most mellow maple flavor.

Get a can of Log Cabin at your grocer's today. Have some of this old-fashioned maple fudge *tonight!* The Log Cabin Products Company, St. Paul, Minnesota.

Log Cabin Fudge

Boil 1 cup Log Cabin Syrup, 1 cup sugar, ¼ cup water and 2 tablespoons butter to 238° or until the mixture will form a soft ball when dropped in cold water. Cool and beat until creamy. Shape into balls and decorate with walnuts or candied cherries.

Towle's LOG CABIN Syrup

Only in log-cabin-shaped cans. 3 sizes.

SARDINES

become a real delicacy when served cocktail fashion around a tumbler of dressing made of 2 parts of Lea & Perrins' Sauce and 4 parts of catsup. Decorate with dainty greens and be sure you use the genuine

LEA & PERRINS' SAUCE
THE ORIGINAL WORCESTERSHIRE