

# Society News



MRS. C. U. MOORE TO ENTERTAIN FOR MRS. ANTHONY EUWER.

SOCIETY is anticipating the opening of the spring season at Waverly Country club which will be marked by the dinner dance tomorrow night in the clubhouse. Several members have made reservations for tables and a gay and colorful social festivity is in store. Mr. and Mrs. Fred A. Nitchy will entertain several friends at a dinner party. Mr. and Mrs. John Laing will be hosts at another dinner. Among others who will entertain will be Arthur Geary, Mr. and Mrs. Lloyd Bates, Mrs. R. E. Montgomery, Edward W. Camp, W. S. Babson and many others.

For this afternoon one of the smartest events will be the military parade and the tea at which Mrs. Blanchford, wife of General Richard M. Blanchford, United States army, will entertain at Vancouver barracks. The tea will be at 4 o'clock. Several society maids and matrons from Portland will be present.

Tonight Colonel and Mrs. Arthur Bradbury will be hosts at a supper for several society girls of Portland and several bachelors from the post who will be entertained at the Bradbury quarters and later will attend the officers' hop at the post gymnasium.

Tonight Mr. and Mrs. Ferdinand Smith will be hosts for Miss Fay Alger, the attractive sister of Mrs. Henry Chaney who is a visitor here. An informal dinner is planned.

Mrs. Harriet McArthur who came from Montreal recently is being cordially welcomed home. Yesterday Mrs. McArthur was honored at an informal luncheon given by her daughter-in-law, Mrs. Lewis A. McArthur. Several old friends assembled to greet the honor guest. She is the mother of Lewis and of Congressman C. N. McArthur.

After a delightful visit in Portland Miss Jean Porter left last night for her home in Spokane. Tuesday night Mr. and Mrs. Kenneth Hauser entertained with a dinner party at Forest hall, honoring Miss Porter. Several other smart social gatherings were planned for Miss Porter during her visit.

Miss Cornelia Cook is expected home today from Honolulu. She will return accompanied by little Betty Scarborough, daughter of Mrs. Mary Scarborough, who went to the islands with Miss Cook, and went for a visit to China at the time Miss Cook sailed for the United States.

Mrs. F. A. Nitchy will be the honor guest at a luncheon at the University club to be given tomorrow by the Mills College club. Mrs. Robert Benson, Main 4548, has charge of reservations.

Dr. and Mrs. Ray C. Coffey and Mrs. Ray Matson left Wednesday for Victoria. While there Dr. Coffey will deliver a lecture. They will be away for a few days.

Of social interest this evening will

**Our secret roasting process gives it that wonderful taste & flavor**  
**Caswell's Coffee**  
NATIONAL CREST  
1800,000 cups were served at the PANAMA-PACIFIC INTERNATIONAL EXPOSITION.

In the school assembly to organize a parent-teacher association, E. H. Whitney, assistant superintendent of schools, and W. H. J. Clark will represent the school board and other speakers will be Rev. John H. Hopp and Mrs. W. H. Bathgate, president of the Portland Parent-Teacher council. The public is invited.

A musical tea will be given today at the home of Mrs. J. Coulson Hare, 274 Clatsop street, from 3 to 5 o'clock. Proceeds will go to the Portland Woman's clubhouse. A musical programme will be the feature of the afternoon, with readings. Take Sixteenth-street or South Portland car going south.

Woodstock Parent-Teacher association will hold a bazaar this afternoon and evening at the Woodstock school. A hot cafeteria dinner will be served from 5 to 8 o'clock and delightful entertainment has been arranged for the dinner hour. W. F. Woodward, school director, will speak, and an invitation has been extended to all parent-teacher circles of the city. Take Woodstock car to Fifty-fifth street and walk three blocks north.

The regular monthly meeting of Lents Parent-Teacher association will be held today at 2:45 P. M. in the school assembly. J. H. Clark of the school board will speak, and there will be a delightful musical programme. Pounds of marshmallows will be given to the rooming boys will be given the rooming the most parents in attendance. Arrangements have been made to care for the little children during the session and all patrons of the school are urged to attend.

Irvington Parent-Teacher association will meet today at 2:30 P. M. in room 18 of the school. The programme will include informal talks by Mrs. W. H. Bathgate, president of the Portland Parent-Teacher council, and Mrs. Elizabeth White, Campfire Girls executive. Refreshments will be served during the social hour and a cordial invitation is extended to all the mothers.

Mrs. Will H. See will entertain at a buffet supper for the building fund of the Portland Woman's club at her home, 423 East Twenty-fourth street North, Saturday. The new clubhouse is now under construction and will be completed in the near future.

## Household Problems

by Lillian Tingle

PROUDDALE, Or., April 8.—Miss Lillian Tingle, I have looked through public library for recipe on Mexican chicken tamales. I have seen many recipes. I am very truly, 32-year subscriber Oregonian.

I AM sorry you have had to wait for your reply, but I gave a recipe for chicken tamales a very short time ago. I received your letter and, therefore could not repeat it at once. I fear in the 32 years of your Oregonian subscription you have not often honored my column by reading it.

Following is a typical recipe which can be adjusted as to seasoning, etc., to suit personal taste. I hope it will give you the information you desire; if not, please write again: Mexican chicken tamales—Cut up and simmer the chicken until tender. Then remove the skin and bones, boil down the broth and chop the meat. If desired, the liver, gizzard and heart may be cooked and chopped with the chicken meat.

Scald 1 1/2 cups coarse ground white cornmeal in enough chicken broth to make a good stiff mush. Add one tablespoon lard or bacon fat and season to taste with salt. While the cornmeal is scalding cook one-half of small onion, finely chopped, in two tablespoons fat to a light golden brown, add one finely chopped sweet red pepper, one or two tablespoons flour, with chili powder to taste (until you have learned the strength of the particular brand you are using). If very hot tamales are wanted, more chili powder and a little cayenne or tabasco may be added. Add 1 1/2 cups concentrated chicken broth and boil until the sauce is thick and smooth.

Add a little tomato catsup or tomato paste if desired. If a little garlic flavor is liked, cook one clove garlic (cut or bruised) five to ten minutes in the sauce, then remove it. Season to taste with salt. Have ready a dozen pitted ripe olives or stuffed olives, as preferred, and a hard-boiled egg, sliced. Have ready, also, about 1/2 cup of dried green corn husks soaked in tepid water until pliable. Trim and dry them in a cloth. Mix the chopped meat with enough of the sauce to season and bind it. Form into finger-length

rolls with an olive and a bit of egg in the middle; place each on a leaf with a little sauce and mush, then fold in other leaves with a little mush and sauce between each, rolling up and tying very tightly at each end. Then steam or cook in boiling water (or in broth made from the chicken bones and skin) for two hours. Serve hot, with or without additional sauce. The flavoring and seasoning may be varied to suit personal taste.

If no corn husks are available, make individual "tamales loaves" by lining small custard cups with the scalded cornmeal, filling with the meat mixture, sauce, olives and egg and covering with a layer of mush. Put on a greased paper cap (to keep out the condensed steam) and steam two hours. Turn out, or serve in the cups as preferred, with or without sauce flavored with chili. If prepared pulp made by soaking and scraping the dried Spanish pepper pods (after discarding seeds and tough outer skin) may be used instead of the commercial chili powder mentioned above. The sauce is then a little more troublesome to prepare, but the flavor is preferred by some makers.

There are several brands of "chili powder" or "tamale powder" on the market. You have to try several before you get one that exactly suits your taste.

**Kelso Theater Company Formed.**  
KELSO, Wash., April 20.—(Special.)—The Vogue Amusement corporation, with capital stock of \$21,000, has been incorporated by William S. Strange, H. D. Renner and Harry C. Dunham, who recently purchased the Vogue theater from J. H. Boomer. Mr. Renner is president of the company, Mr. Dunham vice-president and Mr. Strange secretary-treasurer.

**Boys' Dairy Club Hears Specialist.**  
KELSO, Wash., April 20.—(Special.)—The Woodland Boys' Dairy club met at Woodland where it was addressed by Don G. Magruder, extension specialist in dairying. Wayne Bosarth is president of the club. Arthur Macomber, John Peterson, Jr. and Wayne Bosarth have each purchased a registered Holstein heifer.

## CHARITY TO RETRENCH

PUBLIC WELFARE BUREAU IS PUT ON LOWER BASIS.

Community Chest Announces That Allowance Will Be Cut by About 12 Per Cent.

Though the public welfare bureau succeeded in keeping disbursements for the three-month period ending March 31 under the budget allowance by \$262.79 it must inaugurate further curtailments, it was shown yesterday at a meeting of the board of directors. To this end steps were taken that probably will mean the closing of the store the bureau has conducted at 211 Third street.

Following statements by Nelson G. Pike, chairman of the industries committee, that it costs the bureau considerably more than \$1 to make a sale of \$1 at the store, this committee was empowered to close the establishment if thought best. The instructions given were to the effect that it should "reduce overhead and costs and scale of operations of both store and workshop plant" at its discretion. It is probable that lease on the store building, which runs to the end of this year, will be disposed of and all articles remaining on hand be removed to the east-side plant of the bureau.

The bureau expended \$44,721 during the months of January, February and March. The budget amount that had been set aside was \$44,750. Further curtailment now is necessary was made known by the reading of a letter from the Portland community chest, from which the bureau draws funds, serving notice of a reduction of from 13 to 15 per cent in allotments from the chest. The letter stated that for the present, the reduction will be 12 per cent, but warning was added that the organization should identify itself against a possible 15 per cent decrease.

The bureau's report for March showed that it had given aid in 947 cases, as compared with 1072 in February. According to this report un-

employment among the bureau's beneficiaries was slightly greater in March than in February. The unemployed numbered 362 in March, while the number had been 349 in February.

**More Wildcat Bounties Paid.**  
MONTESANO, Wash., April 20.—

(Special.)—Hunters of the county are continuing their drive against the wildcats, and bounties have been paid as follows this week: Harry Carter, Montesano, three wildcats; A. F. Cawker, Aberdeen, two wildcats; C. C. Brown, Vespa, five wildcats; E. R. Eaton, Humptulips, one wildcat; John

Combes, Elma, one wildcat. Grays Harbor county paid bounties for 103 wildcats during the first three months of the year.  
Hawaii, area 86 square miles, contains three volcanoes and a lake of blazing lava.



## What the Doctor says about Snow Flakes

Where a light, nourishing diet is indicated the doctor recommends a good soda wafer as a change from heavier wheat foods. These thin, slightly salted wafers nourish without taxing the digestion. Helpful in renewing vitality. Helpful in keeping fit.

Don't ask for crackers, say—**SNOW FLAKES**

Sold in red packages and in bulk

Pacific Coast Biscuit Co., Portland, Ore.

## Insist upon Kellogg's the original Corn Flakes

—they're wonderful



"Say, Ma, I hope you have seen Kellogg's Corn Flakes. I like Kellogg's so much I wish I could eat 'em every day!"

Kellogg flavor and Kellogg crispness are so different that there can be no comparison between Kellogg's Corn Flakes and imitations. Little folks quickly say, "Get Kellogg's, Mother—please," because Kellogg's are never tough or leathery or hard to eat! Kellogg's are always so delicious that big bowls quickly disappear and eager little mouths appeal for more! And big folks appreciate the superiority of Kellogg's because their flavor is so inviting. Kellogg's are wonderful!

Insist upon Kellogg's—the kind in the RED and GREEN box that bears the signature of W. K. Kellogg, originator of Kellogg's Corn Flakes. NONE ARE GENUINE WITHOUT IT!

Also makers of KELLOGG'S KRUMBLER and KELLOGG'S BRAN, cooked and krumbled

## LOOK FOR THE OLD MONK

It Identifies The Finest Olive Oil in the World

There Is No Substitute

FOR GOOD Olive Oil

Old Monk

comes in packages: **Bluhill** Pimento Cheese

## You always have "luck" with Albers

Just follow the simple directions on every package of Albers Flapjack Flour.

In a jiffy the batter is ready for you to bake tender, light cakes—the kind that fairly melt in your mouth!

Albers Flapjack Flour is known for quality. It's the popular hotcake flour of the West.

Your Grocer Recommends Albers Quality

Carefully sealed cylindrical container insures absolute sanitation.

## Women's Activities

THE Young Women's Christian association vesper services next Sunday will include Easter musical numbers. By special request the choir of the First United Brethren church, under the leadership of W. H. Moore, will sing the Easter programme given at the church last Sunday. The pastor, Rev. Byron Clark, will give a message on "The Gates Ajar." Members of the Christian Endeavor society will serve tea at the close and the Bible class will meet to study the Book of Genesis at 6:15 o'clock. The afternoon service, which is open to all, begins at 4:30.

Willard Woman's Christian Temperance union will meet this afternoon at 2 o'clock at the home of Mrs. T. Maxey, corner East Sixteenth and Wycant streets. Mrs. G. M. Pratt will be in charge of the programme and the subject will be "Moral Education."

Patrons and friends of Sabln school will meet tonight at 8 o'clock

The Same Gas Heats the Water while cooking or baking on The **Lang Range** From \$84.00 Up See It Demonstrated 191 Fourth Street