

CITY NEWS IN BRIEF

City Editor: Main 7070, 560-95
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AMUSEMENTS.

HIPPIDROME (Broadway at Yamhill)—Vaudeville and moving pictures continuous daily, 1:15 to 11 P. M.

PANTAGES (Broadway at Alder)—Vaudeville. Three shows daily, 7 and 9:05 P. M.

THE OAKS (Armstrong Parkway)—The Armstrong Musical Comedy Company. Take cars at First and Alder.

COLONEL FORBES COMING THIS WEEK—Colonel Charles R. Forbes, director of the United States veterans' bureau, is expected to arrive in Portland from Seattle about the middle of the week, according to Kenneth L. Cooper, local representative of the bureau, who received information yesterday that Colonel Forbes had left San Francisco by boat for Seattle, and would arrive in Seattle last night. He probably will spend two or three days there before coming to Portland, Mr. Cooper said. His visit to Portland is of primary interest because of an anticipated conference relative to the purchase of Hahnemann hospital.

TOE WARMER PATENTED—A device for holding down the bed clothing at the foot of the bed so that it is not necessary to tuck covers under the mattress has been invented by John Lundeen of Beaverton, Or. The device is attached to the foot of the ordinary bed and a cross piece is pressed down by springs. It is a way that the ends of the covers can be put beneath it and held in place. Mr. Lundeen contends that the affair is especially good for persons troubled with cold feet. He has obtained a patent on it and intends to either manufacture the device or sell it, he said. He lives on Route 4, Beaverton.

MOLESTER IS SOUGHT—Police were ordered yesterday to make every possible effort to apprehend the man who has been attempting to molest little girls in the Mount Tabor district during the last few days. Repeated complaints against the man have been received at police headquarters. He is more than six feet tall and has two front teeth missing. He wears a brown suit, khaki shirt and blue slouch hat, according to the descriptions which reached the police by several persons.

ONEONTA FALLS ACCESSIBLE—Oneonta falls, on the Columbia river highway, is again accessible to the public. President George B. Baker of the Trails club, with a number of the members of the organization, yesterday rebuilt the road on the west side of the falls, which was destroyed last winter by the severe storms. Last year the club built a log bridge across the creek. The severe storm carried this bridge away. More than 250 sightseers used the new trail yesterday.

ARSON IS TRIED—Vandale late Saturday night attempted to set fire to the home of Mr. Anderson, 801 Sixty-fourth avenue Southeast, he reported to the police yesterday. The intruders first cut his garden hose into strips and punched holes in two wash tubs. They then placed oiled gunnysacks under a corner of the house and ignited them in an effort to destroy the building. The fire was extinguished before it had gained serious headway. Anderson supplied the police with clues.

LETTER CARRIERS PICNIC—The letter carriers held their annual picnic at Crystal Lake Park, Milwaukie, yesterday. Games, races, water sports and dancing were the features of the day. The picnicers were supplied with coffee and "hot dogs." A baseball game was held between the mail carriers and the postal clerks. The Moore band supplied the music for the dancing. The mail carriers have a frolic of this kind each year.

BURNING TUESDAY, July 11, Miss B. E. Galvin, home economist from the Hotpoint factory, will give cooking demonstrations of latest type super-automatic Hotpoint Hughes electric ranges in the auditorium of the Electric building, Broadway and Alder streets, from 2 to 4 P. M. each day. Watch for further announcements.—Adv.

TWO KILLED, 153 SERIOUSLY INJURED in 1237 accidents reported to traffic department in June. Protect yourself against such hazards with an Accident Insurance Policy. Phone Atwater 2391 for particulars. It is better to be insured than sorry. W. R. McDonald Co., Insurance, Yeon building.—Adv.

AUXILIARY MEETS TOMORROW—The regular monthly meeting of the auxiliary of the National Association of Letter Carriers will be held at the home of Mrs. A. E. Klink, 322 East Seventeenth street North. Lunch will be served at noon. Take Alibi car to Seventeenth street and walk one and a half blocks south.

SUITCASE IS STOLEN—Thieves last Saturday stole a suitcase from the automobile of R. A. Bayard, 469 Salmon street, he reported to the police yesterday. The suitcase contained three dress shirts, white pajamas, slippers, a razor and other personal belongings.

KIWANIS TO REPORT—Harold C. Jones, who has just returned from the international convention of Kiwanis clubs at Toronto, Can., will give a report on that gathering at the luncheon of the local club at the Multnomah hotel tomorrow noon.

"NITS AND BOLTS" ROTARY TOPIC—"Nits and Bolts" will be discussed at the luncheon of the Rotary club at the Benson hotel tomorrow noon. Otto Becker will be chairman of the day. This is the programme which it was planned to give on June 27, but was postponed.

TIED, ACHING FEET can be relieved. See our foot specialists for relief. X-ray service free. Knight Shoe Co., 342 Morrison.—Adv.

WALDEMAR SETON has removed his law office to 309 Failing building, Third and Washington streets, over railroad ticket office.—Adv.

FRANK SCHLEGEL has removed his law office to 309 Failing building, Third and Washington streets, over railroad ticket office.—Adv.

Society News

INTERESTING visitors in Portland this summer will be Captain and Mrs. R. L. Burnell, who are expected to arrive about July 15 from Manila. Mrs. Burnell, who was Miss Beatrice McIndoe, is the daughter of Mrs. James F. McIndoe and has a host of friends who will welcome her after four years' absence in Manila and China. Captain Burnell holds his commission in the field artillery. Mrs. Burnell will doubtless be the inspiration for many charming social affairs.

Miss Katherine Corbin was honored at an attractive dancing party on Friday evening when Parliash Williams entertained at his home on Westover terrace. Those who enjoyed his hospitality were Miss Katherine Corbin, Mr. and Mrs. Chesley H. Roberts of Oakland, Cal.; Miss Jane Howard of Oakland, Cal.; Mr. and Mrs. Robert McMurray, Mr. and Mrs. Ernest Clifton, Mr. and Mrs. William Holden, Mr. and Mrs. Herbert Cooper, Mr. and Mrs. J. F. Trowbridge, Miss Emma Keithley, Miss Jean Buswell, Miss Hazel Handley, Mrs. Hans Lemke, Miss Louise Corbin, Miss Florence Knapp, Henry Trowbridge, Franklin Korrell, Walker Buswell, Harold Groom, Edward Sammons and James Sheehy.

Mrs. Ralph W. Wilbur has invited a group of young maids to luncheon for Miss Virginia Perkins, the house guest of Mrs. Harry Hemmingshouse.

A number of prominent Portland people expected to arrive in Portland this week from Philadelphia are Mrs. Edward W. Clark III, Mrs. Sewall Clark and her mother, Mrs. Raymond Auzias de Turenne of Seattle, Mrs. Joseph A. Minott and C. M. Clark, who is a frequent visitor in Portland. Mrs. Sewall Clark and Mrs. Auzias de Turenne will be in the city for just a short time, continuing their journey to Seattle. Mrs. Minott, who has been in the city several weeks visiting her parents, Mr. and Mrs. John G. Baird, is a charming member of the younger set.

The students of the summer school of the University of Oregon entertained with a party on Saturday on board the Swan. Among the guests were members of the faculty. An interesting musical programme and dancing were enjoyed.

Mrs. Ralph Whitney Reynolds and her small son, Ralph Whitney Jr., who have been spending some time in Portland as the guests of Mrs. Reynolds' aunt, Mrs. E. J. Strong, have departed for their home in New York city.

A farewell party was held at the home of Mr. and Mrs. Harold Smithson, 1111 Kerby street, last Wednesday evening in honor of Mr. and Mrs. C. H. Gross and son, Malcolm, who are leaving for their new home in El Centro, Tex. Mr. Gross for ten years was connected with the Woodward-Parkes drug company. Mr. and Mrs. Gross and son were members of Grace English Evangelical Lutheran church. Mr. Gross served one term as secretary of that congregation, where he had a host of friends. Among those present at the farewell party were Mr. and Mrs. C. V. Taggart, Mr. and Mrs. Harry Miller, Mr. and Mrs. W. C. Patrick, Mr. and Mrs. M. Blanchette, Mr. and Mrs. Henry Schultze, Mrs. Louise Corrigueux, Miss Lella Holverson of St. Paul, Miss Raymond Paisley, Miss Louise Brunner and the Misses Mattilda and Martha Geffer.

Mrs. Lucinda Grant, 294 East Broadway, removed to Tacoma, her former home.

Society folk are interested in the Irvington tenement which will be played this week. A group of prominent women will assist at the tea hour in the clubhouse each day. Mrs. William MacMaster will preside at the tea table today and will be assisted in serving by Misses

TOO TIRE STOLEN—Tire thieves operating late Saturday and early yesterday stole a cord tire, tube and rim from the automobile of T. M. Keller, 58 West Ainsworth avenue, while the machine was parked near Park and Madison streets, he informed the police. H. E. Wilson, 375 Union avenue North, reported that tire thieves had taken a tire from his machine while it was parked in front of the First National bank.

Mrs. Potts' Funeral—Funeral services for Mrs. E. C. Potts, who died Saturday afternoon following an extended illness, will be held today at 2 o'clock from the family residence at 902 East Twenty-seventh street North. Dr. W. T. McElveen, pastor of the First Congregational church, will officiate. Final services will be held at the Portland crematorium.

HOUSEHOLD PROBLEMS by Lillian Tingle

PORTLAND, Or., June 10.—Dear Miss Tingle: Will you please give directions for making Saratoga chips? also for Roquefort cheese dressing? Thanking you,
 MRS. A. F. W.

I am sorry you had to wait for your reply, but it was necessary to wait for the time limits to expire. For the best results use specially selected potatoes, firm, large, smooth, thin skinned, and an even, oval shape. Scrub very thoroughly (or pare very carefully and thinly, if preferred). Cut somewhat diagonally instead of straight

Household Problems by Lillian Tingle

across in order to secure large, even sized chips of good texture. Use a slow cutter or cucumber slicer, carefully set to secure an even thickness. To crisp the slices, soak them one hour in slightly acidulated cold water. Drain dry carefully in a cloth to avoid "puttering" when put into the fat. Have ready a pan and frying basket of suitable size. Use a sweet, good vegetable oil of high burning point and free from odor, rather than animal fats. Heat to a temperature that will brown a half inch cube in 60 seconds. (The

exact temperature will vary with the kind of oil, size and shape of pan, etc., but if necessary the "best" method is to use a thermometer and a potato can be ascertained with a thermometer and a little careful testing). Put in the frying basket, containing a layer of prepared potato slices, and cook until they are quite tender but not yet brown. Lift the basket with the chips so that the fat may get quickly hotter and plunge them in a second time at a temperature such that a half inch cube of bread will brown in 35 to

Household Problems by Lillian Tingle

Think Well of the financial dangers which beset the average family when the head of the household is gone.

Oregon Life is today safeguarding the future of thousands of Portland and Oregon families. May we look after yours?

Your premiums will help build your STATE well as your ESTATE.

Oregon Life

Oregon Life



—Bushnell photo.
 MRS. ALBERT MATHEU WHO ENTERTAINS FREQUENTLY AT SMART SOCIAL AFFAIRS.

Margaret Biddle, Louise Lithicum, two years has made his home in Medford.

Miss Mildred Lauderdale and Miss Katharine Lauderdale have sent out cards for a party to be given in honor of Miss Virginia Gies next Friday from 3 to 5 o'clock at their home, 1017 East Irving street. Miss Gies will return Wednesday from Cleveland, where she has been attending Miss Ferri's school. On her trip west she is being accompanied by Mrs. W. H. Smith and Miss Charlotte Smith.

Mrs. Elizabeth Leonard and her mother, Mrs. Gibson, left this morning for Mrs. Leonard's home at Westfield, Mass. Mrs. Leonard has been visiting here for two months with her sister, Mrs. L. C. Robnett, at 698 Marshall street.

Mrs. H. L. Redingshafer of Kalispell, Mont., is visiting at the home of T. J. Crow, 1530 East Sixth street North, for the summer.

Miss Grace M. Oard and Ralph L. Pollock of Medford, Or., were married here at the home of the bridegroom's mother, Mrs. L. M. Pollock, on Monday, July 3. The young couple were attended by Mrs. E. H. Mady and Howard H. Pollock, sister and brother of the bridegroom. During the world war Mrs. Pollock served overseas in the base hospital at Bristol, England. Mrs. D. A. Crandall and Mrs. George Pennie.

HOUSEHOLD PROBLEMS by Lillian Tingle

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HOUSEHOLD PROBLEMS by Lillian Tingle

Inexpensive?
 Yes, but how inexpensive?
 Many are in the dark about this

To let them judge for themselves, we had a book-keeper furnish the total househeating bills for the first 7 Bungalow furnaces that he found on the books.

His report shows the following bills for the 1921-1922 season:

144 E. Lombard St.	\$103.12
4520 25th Ave.	112.79
136 E. 58th St.	115.25
1861 E. Madison	122.74
474 E. Stark St.	78.33
681 Knapp Ave.	135.10
85 E. Lombard St.	78.89
Average	\$106.60

Don't be misled by insinuations. Judge from the facts.

Tomorrow: Bills for Gasco Furnaces.

HOLMAN FUEL CO.

S. & H. Green Stamps. Fifth and Stark Streets. We offer the greatest fuel value for the least money.

40 seconds. Again the best exact temperature tends to vary as suggested above. Plunge the potatoes again into this hotter fat and allow to crisp without overbrowning. Drain first over the pan, then on absorbent paper or cheesecloth (which should not be quickly fat soaked, for greasy draining paper means not only waste of fat and labor but also an inferior product). Sprinkle with fine salt while hot.

If a large quantity of chips is wanted it will probably be found best to have two kettles and two or three frying baskets, so that one set of chips may be having final browning while another lot is getting its first cooking. The fat should be strained through several thicknesses of fine cheesecloth after using. Some housewives put in a few bits of charcoal before straining, as this tends to remove odors. Great care must be exercised in avoiding overheating the fat or burning small fragments of chips, as this will very quickly spoil the flavor. Chips should be kept in tin boxes or paraffin bags, as they quickly absorb water and lose crispness.

Roquefort Dressing. No. 1.—One-fourth pound Roquefort cheese, 2 tablespoons lemon juice (or equal parts lemon and tarragon vinegar), 4 tablespoons thick cream, ¼ teaspoon paprika, salt, cayenne and Worcestershire sauce to taste. Put the cheese through a ricer and rub smooth with the other ingredients added gradually. The mixing bowl may be rubbed with garlic if desired. Serve with green salads.

Similar dressings may be made using oil, mayonnaise or boiled dressing instead of cream. The amount of acid and seasonings may be adjusted to suit personal taste. Other soft cheese dressings may be similarly made, green chili cheese dressing being particularly good with lettuce heart or Romaine salad.

Problems of Dressmaking by Madam Richet

Dear Madam Richet—I have crepe de chine (six yards in length) and would like to make up a dress that will do for a party. Please send me the number of a pattern either in the Pictorial or the McCall books.

A BEGINNER.—An exceedingly pretty frock will be found in the summer quarterly of the McCall, page 13, No. 2632. Inasmuch as you omitted giving me your proportions, the style may not please you in line, but it happens to be a type which is well suited to the average figure and also of conservative line to be in correct style this fall. The vest is attractive in a finely tucked bodice in a cream or a French blue if your material is of the blue. The hand work I would do in the skirt, the amount of same depending upon the height you have to carry its design and weight. The sleeves I would have of the crepe de chine rather than the lower sleeve combination.

PORTLAND, Or.—Dear Madam Richet: I will appreciate greatly a suggestion on style to make a becoming frock from four yards of enclosed sample. Bust 35, waist 25, hips 38, weight 115, age 43. CONSTANT READER.

Constant Reader.—Your material is unusually pretty, and I am sure that the model shown on page 15, No. 3409, in the summer quarterly of the Butterick fashions will make of your fancy and need. Have the vest and collar, also the facings, of the fine voile, and the ribbon belt trim as shown in the book, made of a picked edge ribbon in a blue matching your material. This will make a charming house dress for the winter as well as a fetching street frock for the present season.

LIBERTY BONDS.
 We buy and sell all issues of Liberty Bonds and U. S. Certificates. Portland Trust Co., Sixth and Morrison streets.—Adv.

"If It Hurts Don't Pay Me"
 Dr. Harry Semler
 DENTIST
 Second Floor Alibi Bldg.
 Third and Morrison. Main 6576
 Charges Reasonable

JOY THE TAILOR
 104 Fourth Street
 Phone your want ads to The Oregonian, Main 7070. Automatic 560-95.

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HAZELWOOD Restaurants
 SEASONABLE SUGGESTIONS

Cold Jellied Ham with Potato Salad
 Jellied Chicken
 Fresh Figs and Cream
 Raspberries and Cream
 Iced Watermelon
 Imperial Cantaloupe
 Sliced Fresh Peaches
 Honey Dew Melon
 Strawberry Shortcake

The HAZELWOOD
 388 Washington St.
BROADWAY HAZELWOOD
 127 Broadway

REMEMBER BOYS!
JOY'S NIGHT PRESSING SERVICE TO 10 P. M.

—Business men, working men—
 Joy will press your suit at once as late as 10 P. M. each night.

Day Pressing to 6 P. M. 35¢
 Night Pressing, 6 to 10 P. M. 50¢

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CATHOLIC CITIZENSHIP

Article FOUR.

A fertile field of detraction against Catholic Citizenship is the SO-CALLED TEMPORAL POWER OF THE POPE.

Because the Bishop of Rome (the Pope) claims the right to rule a small strip of land in and about Rome, therefore, say the enemies, the Pope craves for political dominion in America and elsewhere. As if one argued thus: "A" claims a lot on Fifth street. But this is claiming ownership. Therefore "A" claims to own ALL Portland." However, since the Pope is but a spiritual guide or head of the church, why insist upon ANY territorial rights? The answer is that he may have a neutral ground on which to do his work.

WHAT IS AND WHY IS—THE DISTRICT OF COLUMBIA?
 Is it not a strip of neutral territory set apart to be the seat or capital or the U. S. government, where President, Cabinet, Law-makers may conduct national affairs, independent of the jurisdiction of any one state?

OVER IN ITALY, SUCH A NEUTRAL TERRITORY
 was established 1500 years ago. The people voted for it; the lawful rulers gave consent. By them was it entrusted to the Bishop of Rome and his successors forever, that there he might exercise his spiritual functions with neutrality, independence, liberty.

NEUTRALITY:
 Not to be allied to any ONE nation, but on equal terms with all.

INDEPENDENCE:
 Not forced to obey the mandates of any one political ruler, and in this way to compromise the influence of the universal church.

LIBERTY
 in communicating with his Catholic spiritual children of every nation, especially in time of war. Being spiritual father to all, he must try to help all alike.

WHATEVER TITLES HAVE EVER BEEN ATTRIBUTED TO THE POPE becoming a world-wide rule REFER TO HIS SPIRITUAL POSITION ALONE. Our "allegiance" to the Pope is merely recognition of his spiritual authority in Christian faith and morals. Catholics in America would be the first to repudiate ecclesiastical pretensions in purely civil matters; the Pope himself claims NO POLITICAL AUTHORITY except over himself and his immediate surroundings, as above detailed.

KIND READER—Compare the above FACTS with the FABLES you have heard and then judge whether there is anything in these FACTS that mitigates against Catholic Citizenship. But, say the strife breeders, the Catholic Hierarchy in the U. S.

HAVE A POLITICAL MACHINE.
 Indeed, but where is it? Only in the MINDS of these agitators. The Catholic LAITY have never seen anything of this machine; for they are divided into every shade of political opinion: should any cleric attempt to "play politics" for personal ends, he would quickly be requested to mind his own "spiritual business."

The PRIESTS themselves have never seen anything of this machine. As citizens,