

CITY NEWS IN BRIEF

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AMUSEMENTS.
HIPODROME (Broadway at Yamhill)—Vaudeville and moving pictures continuous daily, 1:15 to 11 P. M.
PANTAGES (Broadway at Alder)—Vaudeville. Three shows daily, 2:30, 7 and 9 P. M.
THE OAKS (Amusement Park)—Picnic grounds, bathing and summer diversions. Take cars at First and Alder.
COLUMBIA BEACH (Amusement Park)—Bathing, dancing and rides. Cars at Fifth and Washington.

SIX MINOR CHIMES REPORTED.—A half dozen thefts and crimes of minor importance were reported to the police yesterday. Anna Englehardt, 439 Main street, a business college student, reported that some one entered her room and stole a heavy winter coat. E. C. Pierce, who conducts a grocery store at East Twenty-eighth street, North, complained that a gum machine had been stolen from the front of his store. Candy and chocolates were taken, but the deposit of pennies was untouched. Thieves broke into the Columbia hat works, 347 1/2 Morrison street, Saturday night, and stole \$45. B. H. Spencer, 21, was arrested by the police on the complaint of Samuel Dunwoode, who complained that Spencer had robbed him of \$28. Dunwoode was locked up as a witness.

EXPERIMENT STATION HEAD WORK.—James T. Jardine, director of the Oregon experiment station at Corvallis since June 1920, was married recently to Las Vegas, Nev., to Miss Gladys Carroon of that city, according to word received here. It is said that Mr. and Mrs. Jardine will be at home at Corvallis after October 1. Under the supervision of Mr. Jardine the findings of scientific investigation have come to be of practical importance, by a larger ratio of farmers in Oregon than in any other state, according to reports of agricultural officials.

APOSTOLIC FAITH HALL DEDICATED.—More than 1500 people packed the new hall of the Apostolic Faith mission at Sixth and Burnside streets yesterday morning to attend services dedicating the hall and building. Rev. Florence E. Brown, minister and workers from many parts of the United States formed part of the congregation, and at the close of the sermon the altar was crowded with kneeling visitors. Special meetings, presided over by visiting preachers, will continue at the hall for the next two weeks.

FORGER SUSPECT TO RECOVER.—George F. Miller, alleged forger who attempted suicide in the county jail Saturday night by slashing his wrists with a safety razor blade, will recover, authorities announced yesterday. Miller, who is 34 years of age, is said to come from a good family in Denver. Work over the case will be held for his arrest is said to have prompted his action. Prompt work by other prisoners in summoning jailers saved the man's life. The story telling now at the county hospital.

NEW LIBRARY TO OPEN.—The new University Park library will open its doors to the public Friday, September 8, according to announcement made by Miss Anne M. Mulhern, librarian at the Portland public library. A program of speeches and music will be given on that day. On Saturday, September 9, a special story hour will be held for children in the new library. Miss Lelia Hazeltine will be in charge of the library and Miss Anne McLeod will do the story telling once a week for the little folks.

RABBI SILVER DUE HERE.—Rabbi A. H. Silver of Cleveland, O., one of the most active workers in the Zionist movement of the Jewish faith, will be in Portland today. A luncheon, at which Ben Selling will preside, will be given in honor of the visitor at the Portland hotel and tonight he will speak at Temple Beth Israel. The purpose of Rabbi Silver's visit is to create interest in the project, which would harness the Jordan river for power and irrigation purposes.

VANDALS DAMAGE PROPERTY.—Juvenile vandals, who broke into the home of L. A. Hannam, 10 East Twenty-sixth street, North, during the absence of the family Saturday afternoon, did considerable damage, but stole no property, the owner reported to the police yesterday. A piano, a mandolin, a violin and a Victrola were ruined.

KIWANIS DELEGATES TO REPORT.—Reports of official delegates to the district convention of Kiwanis clubs held recently at Olympia, Wash., will be heard at the luncheon of the local club held at the Multnomah hotel tomorrow noon. Alfred E. Wheeler and Ernest R. Wiggins will be the speakers.

F. S. AKIN'S CONDITION WORSE.—F. S. Akin, former secretary of the baby home, Waverley Heights, who has been seriously ill for some time, was reported yesterday to have lapsed into unconsciousness. Practically no hope was held for his recovery.

MOVIE STARS TO SPEAK.—Ruth Stonehouse, George Larkin and Laura Anson, moving picture stars here to make Oregon feature pictures, will be the speakers at the members' forum of the Chamber of Commerce today noon.

TASKS, ACTING FERRY CAN BE RELIEVED.—See our foot specialists for relief. X-ray service free. Knight Shoe Co., 342 Morrison—Adv.

THE CHILD THAT NEEDS GLASSES and does not have them is not getting a fair chance. See Dr. Wheat, 207 Morgan building—Adv.

SCHOOL BOOKS.—Bought, sold and exchanged. Hyland's Old Book Store, 204 Fourth st. Between Taylor and Salmon—Adv.

ORIENTAL RUGS STORED AND INSURED.—Cartesian Bros., Inc., Wash. at Tenth—Adv.

DR. J. E. ANDERSON, osteopath, 515 Selling building, has returned—Adv.

Phone your want ads to The Oregonian, Main 7070.

Society News

A NUMBER of attractive affairs are being planned in honor of Mrs. Sidney Z. Mitchell and Mrs. Charles M. Maxwell of New York City, charming visitors, who will pass several weeks in Portland. This afternoon Mrs. E. M. Andrus has invited guests to make up several tables of bridge in compliment to the visitors. Thursday afternoon Mrs. Mitchell and Mrs. Maxwell will be the motifs for a similar affair when the Misses Marshall will entertain.

Bishop Harding and his daughter, of Chicago, are expected to arrive in Portland soon, to be the guests of Mr. and Mrs. James B. Kerr, for the General Episcopal convention.

Mr. and Mrs. Thomas Martin Fitzpatrick returned recently from Alaska, where they have been passing several months. They will spend a few weeks in Portland before returning to their home in New York City.

John G. Edwards has returned to Portland from Ecola, where he was the house guest of Mr. and Mrs. L. Allen Lewis.

Mr. and Mrs. Alfred F. Smith were hosts at their country place over the week-end. Among their guests were Mr. and Mrs. Whitney L. Boase and Mrs. George Fuller.

Mr. and Mrs. Irving L. Stearns and Mr. and Mrs. Roland Chapman and two children passed the week-end at Seaside.

An attractive luncheon was given Saturday afternoon by Mrs. Norris B. Gregg at the Waverley Country club.

Mrs. John V. Posey presided at a delightful luncheon last Tuesday, honoring Miss Van Winkle of San Francisco, the house guest of Mrs. James G. Gauld.

Mrs. Warren Houghton gave a charmingly appointed luncheon at Wednesday afternoon at the Traversity club, complimenting Mrs. Frank Butler of Chicago, who has been passing the summer in Portland.

Mr. and Mrs. J. P. O'Brien have returned from a short visit at Seaside.

Theodore H. Price, a well-known financier and editor of New York, and his daughter were recent guests of Mrs. Henry L. Corbett.

Miss Jean Boyd, who has been the house guest of her uncle and aunt, called to her home in San Rafael on account of the illness of her mother, Mrs. George Boyd. Her mother is recovering.

Miss Virginia Edwards, the winner of the Oregonian beauty contest, who has been the inspiration for many delightful social affairs, will be honored today at an attractive luncheon at which Mrs. Arthur H. Brown will entertain at the Multnomah hotel. Mrs. Brown will present a hand-made handkerchief to Miss Edwards which belonged to Mrs. Brown's grandmother, Lady Randolph Radley of England, and has been in the family for 50 years. Adorable blonde kewpies will be used to mark the places at the table. Mrs. Brown's guests will be Mrs. Lee Paterson, Mrs. Edward Masters, Mrs. H. M. Oake, Mrs. T. H. Edwards, Mrs. Cary Othman, Mrs. V. F. Whiteley, Miss Virginia Edwards, Miss Peggy Murray, Miss Mary Evans and Miss Betty D. Bowen.

Mr. Edward N. Ferry and her son, Edward Stuart, of Everett, Wash., passed the week-end as the house guests of Mr. and Mrs. Frank Jay Cobbs.

Thursday afternoon Mrs. George W. McMath entertained with an attractive tea honoring Miss Josephine Feltz, who will leave soon for Philadelphia. Mrs. W. J. Hawkins and Mrs. A. F. Fiegl presided in the dining room. Those assisting in receiving were Arline Feltz, Mrs. J. F. Hill and Miss Vella Winner.

Miss Ruth Boggs is visiting in Portland as the guest of Mrs. H. E. Turnure. She will leave soon for California, where she will do social service work.

Miss Marie Hartman, popular bridge player, whose marriage to Gus Arthur Randles will be an event of the season.

HERE IS A SUIT THAT IS CONSIDERED UNUSUALLY CHIC.



Copyright by Underwood & Underwood, N. Y.
 Especially clever is the way in which the outfit here shown is fashioned, particularly as to how the cape is draped to form the sleeves, while the collar quickly engages the wandering eye. Its sole trimming is of fine bead and rows of gray silk stitching.



MISS HELEN PETERS, WHO HAS BEEN VISITING IN PORTLAND.

August 30, is being extensively entertained. Tuesday Miss Muriel Nichols was hostess at a charmingly appointed luncheon for Miss Hartman, Miss Henrietta Bestinger entertained on Thursday with a tea and shower. The guests were college friends of the bride.

Mrs. John Cran has returned from Cannon Beach, where she was the house guest of Mrs. E. O. Gardiner. Mrs. Arthur H. Johnston of Westover terrace is entertaining Mr. and Mrs. Arthur R. Wells of Omaha.

Mr. and Mrs. R. B. McFadden of Tacoma moved to Portland to visit Mrs. S. McFadden. They also plan to go to Seaside and Eugene before leaving for home.

Mrs. Cornelius Gardener, widow of Colonel Cornelius Gardener, U. S. army, and daughter, Berendina and Martha, formerly of Portland Heights, are occupying their new home of Moorish-Spanish architecture, on Santa Rosa lane, Monticello, Santa Barbara. The Misses Gardener return to college in September to enter upon the courses prescribed for their junior year.

Mr. and Mrs. Leon Hirsch and Miss Dittenhofer of New York have returned from a motor trip to Medford, Ashland, Crater lake, Bend, Mount Hood lodge and Columbia George hotel.

Miss Margaret Wiggins of 1313 Vancouver avenue, who has been at the open air sanitarium for the last three months, has returned to her home. Her many friends will be glad to know of her recovery.

Judge and Mrs. W. W. McCredie have returned from a two-weeks' outing at Ocean Park as guests of Professor and Mrs. C. W. Shumway.

Mr. and Mrs. Curtis H. Johnson (Helen J. Erieham) are being congratulated upon the arrival of a daughter.

Photo by Pink.

daughter, Dorothy Marilyn, born August 20, at the Woman's hospital. Mr. and Mrs. Holt Guerin (Opal Munkers) are receiving congratulations upon the arrival of a daughter, who has been named Dorothy Elizabeth.

Miss Marguerite Davey of San Francisco, who has been visiting at the home of her sister, Mrs. George Everett Teeters in Rose City park, has returned to San Francisco. Many delightful affairs were given in honor of Miss Davey, who is a very charming and talented young woman.

Mrs. Harry C. Heminghouse has as her house guest Mrs. Samuel Perkins, a prominent society matron of Tacoma.

Mr. and Mrs. Charles F. Berg and their daughter, Caroline, spent the week-end at Lancaster camp.

Mr. and Mrs. C. D. Brunn, who have passed the summer at the Waverley Country club, have taken an apartment at the Ambassador for the winter.

Mrs. George T. Gerlinger has returned from Dallas, earlier than usual this year as she is planning to do a great deal of entertaining during the Episcopal convention.

Mrs. Cyrus A. Dolph and Mrs. Edward W. Clark 3d, have just returned to Portland after spending a week at the Eyrie at White Salmon, Wash.

Mr. and Mrs. William Ladd, with their guests, Mrs. C. C. Strong, Miss Strong and Miss Jewell, spent the week-end at the Eyrie.

Household Problems
 by Lillian Tingle

July 29.—Dear Miss Tingle: Can you supply me, through your columns, with an exact recipe for seasoning water in which to boil Oregon crawfish? Using a gallon of water, how much pepper and spices should be added to make a good strong, savory dish? My search in cook books for this information has been in vain. Thanking you, I remain, A READER.

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I hope the following are what you want:

Chocolate pie.—Two cups scalded milk, four tablespoons corn starch, one-half cup sugar, one and one-half squares unsweetened chocolate (or cocoa or chocolate to taste), a few grains each salt and cinnamon, one

teaspoon vanilla, two or three eggs. Scald one and one-half cups milk with the sugar, mix the remaining cold milk with the corn starch and chocolate or cocoa. Combine the mixture, heat to boiling point. Add flavorings. The egg whites beaten stiff and combined with three tablespoons sugar may be folded into the mixture to give a fluffy texture, or may be used for a meringue. If no meringue is used, whipped cream may be piled over the pie. Fill a previously baked pie shell and cover with meringue or cream.

Clam fritters.—Chop the clams, make a frying batter, using a mixture of clam juice and cream to make a "drop batter" with flour, using either one or two eggs to one cup flour and seasoning well with pepper, salt and a little lemon juice. Add the clams to the batter and drop by spoonfuls into deep fat hot enough to lightly brown one-half-inch cube of bread in 40 seconds. Drain first over the pan, then on paper, to avoid all greasiness. Serve with cut lemon or chopped pickles or Philadelphia relish or fresh cucumber and horseradish sauce.

The egg whites in the batter may be beaten separately or not, as preferred, each method giving a different texture. Use about equal parts clams and batter.

Meatly raisins.—One pound chopped round steak, 2 teaspoons salt, 1/2 teaspoon pepper, 1/2 cup bread crumbs, 1 egg, 1/2 teaspoon grated onion, 1/2 cup milk, 1/2 cup milk, piece of suet, 1 cup hot water.

Put steak into bowl and add salt, pepper, onion, suet, raisins, bread crumbs and milk. Mix thoroughly and form into loaf. Place suet on top and bake in hot oven 10 minutes. Add hot water. Reduce heat and bake 45 minutes to one hour. Baste frequently.

Oregon Life
 Home Office, Portland, Oregon

has already provided a valuation on men's lives which totals 28 million dollars.

What is the estimate you place upon yours?

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STATE TO GET \$24,000
 Oregon to Receive Maximum for Forest Fire Protection.

Oregon has been allotted \$24,000 by the federal government to be expended with a like sum by the state in the protection of forest lands from fire. A total of \$400,000 has been allotted to the various states, the sum to be expended in any state to be related to \$24,000. Several other states fare as well as Oregon in receiving the maximum, while most states are given considerably less, the allotment being made on the basis of timbered areas and cost of forest protection.

The money is expended jointly by federal and state foresters in safeguarding forest lands at headwaters of navigable streams. According to George H. Ceil, district forester, of Portland, the amount of money named is insufficient to insure adequate forest protection from fires in this state, but it goes a considerable way in the work. Due to the serious fire season this year in both Oregon and Washington because of the long continued dry summer, the co-operative fund has been drawn upon heavily.

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

Man, 79, to Pick Huckleberries.
 AUBORA, Or., Aug. 27.—(Special.)—J. K. Gribble, better known as "Pole" Gribble, a 73-year-old resident of Aubora, left today for Cold Springs to pick huckleberries and

to hunt. He travels by team and will pack in about 11 miles.

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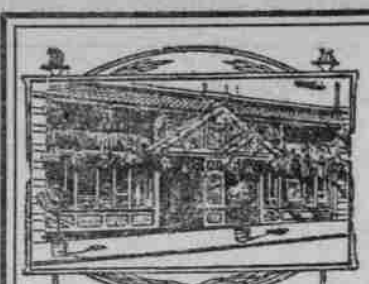
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