

# DAMROSCH AND HIS GREAT ORCHESTRA

Famous Conductor of New York Symphony Orchestra Coming With His Splendid Company of Artists.

THE news that Walter Damrosch and the New York Symphony Orchestra are to give three concerts under the direction of Lois Stiers-Wynn Coman during the Rose Festival has excited much enthusiastic comment in musical circles. It seems almost incredible that this splendid aggregation of artists, under the leadership of the man who for the dignity to which he has lifted his art, his unwavering adherence to the highest ideals and his rare genius for captivating the masses of the people and inspiring them with an intelligent appreciation of the great masterpieces of music, should be willing to travel 4000 miles away from the American metropolis in order to satisfy the musical hunger of the people of Portland. Yet this is what is promised.

Few events that have occurred in the musical history of Portland have aroused a like amount of enthusiasm, for this great orchestra holds a high place in public esteem as one of the two greatest American orchestras this country can boast. The greatest masterpieces of musical literature which have so long been denied us will now be heard, rendered by artists of first rank, under the baton of a great conductor, whose reputation is world-wide.



WALTER DAMROSCH, CONDUCTOR OF THE NEW YORK SYMPHONY ORCHESTRA.

Who that heard David Blapham sing "Danny Deever" in Portland some years ago, will ever forget it? Damrosch's dramatic fire is shown by this wonderful little song, which shows how great he might become as a composer, had he time to turn his talent in that direction. Damrosch liked Kipling's poem. He wisely waited until he was in the proper mood for it, and then caught the atmosphere to perfection. This song has sold in the amount of 20,000 copies. In addition to this, Damrosch has produced at least two other really great works—an American opera on Hawthorne's "Scarlet Letter," which proved a success, and a beautiful "Mandala To Deum," which he wrote in honor of Dewey's victory. But he keeps himself and his own work in the background, preferring to bring forward other composers.

The coming of Damrosch and the New York Symphony Orchestra will be prominently the crowning attraction of the Rose Festival. The concert will take place in the Armory, Wednesday evening, June 3, Thursday afternoon and evening, June 4. No floral parades will be

allowed to interfere with the hours set apart for these notable concerts.

# Easter Week Sale

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### CORNELIUS BEAL HAD ACTIVE PART IN BUILDING OF CITY

Pioneer Erected First House on Council Crest, and Was Prominent in the Affairs of Early Portland.

A LENGTHY and active span of life, amidst the stirring events of pioneerhood, came to an end Wednesday afternoon in the demise of Judge Cornelius Beal at his late home on East Oak street. Identified in a conspicuous manner with the early life of Portland, his men and times, Mr. Beal was widely known, although for him active effort had ended for three years past. Although confined during most of this time,

and his little daughter, he said, volunteered to carry the first Daily Oregonian issued on the east side of the river. Among those five isolated subscribers served were Colonel White and Colonel Fresh.

The funeral services, held Friday afternoon, were conducted by Mr. Beal's warm friend of 40 years, William R. Bishop, who spoke a few simple words, in compliance with his dead friend's request for no ostentation at his demise—"a silent laying-away"—and his tribute was to a scholarly mind and a life and heart full of kind acts and a man who wronged no one.

Mr. Beal left a widow and two grandchildren, Chester Van Houten and Mrs. James Jones, of this city.

### Eat Hot Cross Buns on Good Friday

Miss Tingle Gives Recipes for Cakes Which are Associated With the Approaching Holidays.

BY LILLIAN TINGLE.

THERE is an old tradition, which is still credited in some places, that anyone who fails to eat a hot cross bun on Good Friday is likely to have his house burned down during the coming year. Or, if not, he is likely to die in mortal sin. Consequently, those who do not wish to suffer by fire, either here or hereafter, are careful to eat as many buns as possible and take the minor risks of indigestion.

But even without the stimulus of superstition, hot cross buns are decidedly good eating, and perhaps some housekeepers may be interested in trying the following favorite old recipe for them: 1 cup scalded milk, 1-3 cup butter, 1-3 cup sugar, 1 yeast cake dissolved in 1/2 cup lukewarm water, 1/2 teaspoon salt, 1/2 cup raisins, stoned

and quartered, 1 teaspoon mixed spices, flour to knead to a good dough.

Of course the yeast cake is a modern innovation, replacing the "barm" or "leaven" of the original directions. Add to the milk, the salt and half the sugar; when lukewarm add the dissolved yeast cake and about one and one-half cups of flour; cover; let rise until light; then beat in the butter (creamed or melted), the remaining sugar, raisins, and spices, and add flour until the dough is no longer sticky. Let rise to double its bulk; shape into small round cakes; let rise again to double in bulk; when half risen, mark with a cross, using the back of a knife-blade. Brush with beaten egg and milk, or sugar and milk, and bake in a rather quick oven.

If you are not quite sure what the last expression means, you can test the heat by placing a spoonful of flour on a piece of paper in the oven. If it begins to brown round the edges in three minutes the heat is probably about right for the buns.

Another good formula is as follows: 1 cup scalded milk, 1/2 cup sugar, 2 tablespoons butter, 1/2 teaspoon salt, 1/2 yeast cake, dissolved in 1/2 cup lukewarm water, 1 teaspoon cinnamon, 3 cups flour, 1 egg, 1/4 cup currants (washed and dried).

Add the butter, sugar and salt to the milk. When lukewarm add the dissolved yeast cake, flour, spice and well beaten egg; mix thoroughly; then add the currants; cover and let rise over night; in the morning shape in round biscuits; place them on a baking tin, one inch apart; let rise to double in bulk, then mark and glaze as already described. The marking of the cross with a knife is undoubtedly the oldest method, but in some places "cross buns" are not recognized as such unless they are marked with a white cross made of narrow strips of ordinary pastry, applied to the bun after the glazing with egg.

In other places the cross is simply marked with a piping of ornamental frosting. This method is approved of by children, but not by antiquarians. Many traditional recipes call for honey instead of sugar.

Another, though less ancient, historic cake, associated with the season is the "Simnel."

There are several kinds of Simnel cakes, the best known being eaten on "Mid-Lent" or "Mother's" Sunday. There is, however, the "Easter Simnel" or "Flat Cake," which is proper to Easter Sunday and Monday. For the latter take: 1 pound flour, 1/2

pound butter, 1/2 pound sugar, 1/4 pound sulfana raisins or cherries, 1/2 pound currants, 1 teaspoon baking powder, 1 teaspoon powdered ginger, 1/2 teaspoon salt, 1/2 teaspoon nutmeg, 1/2 teaspoon cinnamon, 1/4 pound chopped candied orange peel, 2 eggs.

Cream the butter and sugar; add the eggs, one at a time, with a spoonful of flour, beating between each; then the fruit; then the rest of the flour. It should be just stiff enough to roll like cookies. Make into cakes one inch thick and six or eight inches across. Glaze with beaten egg. Make a ring of almond paste one inch wide round the edge of the cake. Bake in a very moderate oven.

The almond paste is made of equal parts of ground and powdered almonds and powdered sugar, with just enough egg white (unbeaten) to work it to a flexible paste. Eggs can be molded from this almond paste and colored with vegetable coloring for the decorating of these or other cakes. Everyone knows that modern Easter cakes, both large and small, are quite usually decorated with pale green frosting. Of course green is a suitable Spring color, but that is not the only explanation.

Have you ever heard of the "tansy cakes" for which in medieval days people and priests used to play ball in church on Easter Day?

These "tansies" were colored green, and were the ancestors of the pretty things now seen at Easter luncheons. Here is a tansy recipe that is several hundred years old, and has a delicious and flattering vagueness in its instructions. To make a tansy cake for Easterday, beat six eggs with four or five spoonfuls of flour; mix with them a pinch of sweet cream or new milk; sweeten it to your taste; season it with some nutmeg and salt; put in as much of the juice of tansy as bitter to your taste; and make it green with the juice of spinach; mix some oiled butter in, and cast them all well together. You may fire it in a pan on the top of the fire, but take care not to burn it. You may fire it below meat that is roasting or in an oven. But be sure to butter the plate very well it goes in. In case it is fired below meat, pour off all the fat before you send it to table. Strew sugar over it, and so serve it up.

If you want a house of your own liking, we will build it for you in Evanston and you may pay us on easy monthly installments. Take the W-W car, select your lot and we will build whenever you say. A Spanton agent will be in Evanston all day today (Sunday).

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to his home by physical ailments his was a most keen and vigorous mentality. A few hours previous to his passing away and in the midst of mortal pain, he feebly conversed on current topics with a caller.

Mr. Beal was the first individual to build a residence on the site of Council Crest where the old orchard now stands. This orchard was planted by Mr. Beal after he had purchased 40 acres of land from Mr. Talbert.

Admitted to the bar at Muncie, Ind., in 1852, he practiced law on and off for half a century, was Clerk of Court and it was his prideful boast in his lifetime that he had "never been censured, reprimanded or criticised by a court and never oppressed anyone." He was member of the first Legislature organized at Des Moines, Ia., and was elected and served in that body for six years. He helped organize several counties of Iowa and had a leading and influential part in instituting the new state's government, an experience that no doubt led to an interesting change in his political views and opinions in Portland, to which place he came by ox-team in 1862. He pointed out, with prophetic eye the sites of now bustling cities.

"I came to the conclusion," Mr. Beal once said, "that we had a Nation, and not a contract government or a confederacy—not a conglomeration of sovereignties and I changed my politics in Portland. At Lincoln's second election they gave me a big meeting. They threw the Pioneer and Temperance dining-rooms together. Henry W. Corbett presided. I spoke an hour and three-quarters—made the speech of my life, I believe. Scores turned to the doctrine of nationality."

Mr. Beal was associated in law practice eight years with Judge Marquam, and his reminiscences of former days and the causes in the courts were culled, in the telling, with much keen satire and humor. At one time Mr. Beal was the head of the then general movement for the organization of the temperance forces into Good Templar Lodges.

Born in 1829 in the swamps of Indiana, Mr. Beal found a few of the first rocky steps to learning and advancement by raking cranberries and catching coons in the winter season, from the proceeds of which (75 cents net), and five books in a knapsack, he trudged away to Muncie, the settlement. There were no free schools in Indiana. The first sound of the seminary bell sounded to the young aspirant for knowledge "like celestial music." Three years and he began to teach.

Upon his arrival in Oregon Mr. Beal raised his humble shack in the wilderness of East Portland, he told the writer, assisted by big-hearted emigrants and act-