

NORDICA'S SINGING SHOWS SOUL OF WOMAN BEHIND HER VOICE

Artist Who Is to Appear at Heilig December 10 Leaves Lasting Impression on Listeners by Her Art.

THE concert Thursday night at the Heilig Theater will bring again to Portland that favorite prima donna known everywhere as "the Queen of Song," Lillian Nordica. Nordica's appearances mean more to a community than might be apparent at first sight. A great singer might please an audience vocally, yet his work leave no particular impression beyond the recollection of having heard an exceptional voice. Nordica goes far beyond this line and appeals to the sympathetic as well as to the aesthetic side of the listener.

Back of the rich, glorious voice one sees the woman—a thoughtful, cultured, whole-souled woman, generous, kindly and human. The concert on Thursday will bring out the usual throng of Nordica admirers, for the programme is a fine one and well calculated to display the capabilities of the company, as well as the great powers of the prima donna herself. The concert will be at the Heilig Theater under the direction of Lolo Steers-Wynn Coman and this is the programme:

1. Polonaise in A Flat..... Chopin
2. Aria—"Dieu! That's a Halber" from "Tannhauser"..... Wagner
3. Prologue from "Pagliacci"..... Leoncavallo
4. English Songs:
 - (a) Now Blazes the Oldman Petal..... Quilter
 - (b) Serenade..... R. Strauss
 - (c) Angel's Ever Bright and Fair..... Handel
 - (d) Hall Bounteous Day..... Leoncavallo
5. PART II.
 - (a) Fuglio..... Grieg
 - (b) Rhapsodie Hongroise..... Liszt
6. French and Italian Songs:
 - (a) Vieille Chanson..... Bizet
 - (b) Nell..... Verdi
 - (c) Canzonetta from "Salvator Rosa"..... Jones
 - (d) Mattina..... M. Nordica.
7. (a) Requiem..... Arthur Foote
8. (b) Sweet Song..... Kiear
9. German songs:
 - (a) Meiner Mut..... Hammond
 - (b) Ich Liebe Dich..... Grieg
 - (c) Waldesrausch..... Schumann



MME. LILLIAN NORDICA, TO SING AT HEILIG DECEMBER 10.

LILIAN TINGLE WRITES OF MAKING OF FAVORITE CHRISTMAS DISH

Various Ways of Compounding Plum Pudding, Famous as Yuletide Delicacy Among English-Speaking People Since 1675.

BY LILLIAN TINGLE

YOU probably know the old rhyme that begins: "Roast beef, plum pudding, mince pies and beer Came into England all in one year." It is doubtless "that burglary as ever was committed" to dare to doubt the traditions of our ancestors thus embodied in deathless verse; but the sad fact must be told. Plum pudding is really a comparatively newcomer beside "roast beef, mince pies and beer." Plum pudding, as such, does not appear in cookery books—printed or manuscript—before 1675; and it did not become prominent as a Christmas dish until Georgian times. It has, however, an ancient and very honorable ancestry in "plum porridge," and the origin of this famous dish is lost in the mists of antiquity.

England, plum pudding making is a solemn family ceremony. The puddings are mixed several weeks before Christmas and are the pride and joy of cook and mistress alike. In old-fashioned houses the custom of "stirring the pudding" is still kept up. On the evening when the last raisin has been picked and the last bit of suet shredded, guests and members of the family, young and old, are invited to descend into the spicery-smelling kitchen with its shining "dish covers and well-scoured 'tins" and "brasses."

The cook, with glowing cheeks, modest pride and a clean apron, waiting beside a huge bowl in the North they call it a "pancheon," filled with the dark and luscious compound. There is a large wooden spoon for stirring, and every one must give it a turn or two—even the baby's pudgy fist must be guided to the long handle. Moreover, you must make a wish when you turn the spoon. This is sure to come true if you can refrain from speaking until you are spoken to and then avoid answering "yes" or "no." You might think this rule a check on conversation and merriment, but it seems to act the other way.

The puddings—the proper British housewife makes a year's supply at this time—are boiled for hours and hours in the wash-boiler, and then hung up to await the day of festivity. The orthodox pudding is boiled in a cloth and should be shaped like a canon ball with creased sides—you remember the pudding at "Tiny Tim's": "A great deal of steam. The pudding was out of the copper. A smell like a washing day! That was the cloth. A smell like an eating house and a pastry cook's next door to each other with a laundress's next to that! That was the pudding."

But in these degenerate days boys' and fancy modes are more often used. Of course, you know how it should come to table—garnished with bright berries holly and blazing with lighted brandy. And since the brandy may all go off in blue flames, even the strictest temperance advocate can hardly object to it.

Do you care for some recipes?

Here is one over a hundred years old to begin with:

One pound beef suet, shredded fine and chopped; one pound seeded raisins and one pound currants, both carefully washed and dried; half a pound of citron in fine shavings; one cup brown sugar, three cups sifted breadcrumbs, one cup flour, one grated nutmeg, one tablespoonful each of mace and cinnamon, four large tablespoonfuls of cream, six eggs, well beaten, one cup brandy or wine (or orange juice, if you disapprove of anything alcoholic). Mix all together and stir "like fury." Boil the pudding not less than six hours, and if possible for 7 hours.

The following recipe was given by

ma, 1666, and so pleased his royal master that a fine estate, the Manor of Addington, was bestowed upon him and his heirs forever. This was the art of the cook honored in old days. One cannot help feeling sorry for the conquered Saxon owner of that fine manor, but the Saxons were notoriously inartistic cooks.

Plum porridge and plum pudding after it, have been as victorious as William himself. It is estimated that not less than 10,000 tons of pudding are made and consumed annually in Great Britain alone. Besides this, large quantities of puddings are sent all over the world.

As for its conquest of America, we may judge partly by the rapid increase in the consumption of raisins in this country. In 1814 there was only half a barrel of raisins to be obtained in New York to make plum puddings to celebrate the treaty of peace; and now consider the hundred million pounds (more, I suppose, but I have not up-to-date figures) supplied by California.

Here, however, we are inclined to buy our puddings ready made from groceries, bakeries or women's exchanges; but in

NEXT FIRST LADY OF THE LAND AND HER CHILDREN



MRS. Wm. H. TAFT AND SONS



MR. ROBERT A. TAFT

NEW YORK, Dec. 5.—(Special).—Mrs. William Howard Taft, the next "First Lady" at Washington, has been in New York visiting the family of her brother-in-law, Henry W. Taft, and having a holiday reunion with her three children. Mrs. Taft spent most of her time seeing friends and shopping and enjoying the society of her children. The children she sees only at long intervals, because they are all at school. Mrs. Taft made a most agreeable impression on all who met her here. The election of her husband to the Presidency has not changed her in the least. She is as simple and straightforward in manner as when her husband was on the bench in Ohio, and when she occasionally visited this city. Dignified but unaffected in manner, she easily makes friends wherever she goes.

Sir Henry Thompson, the famous authority on dietetics. It differs very slightly from the older formula: One pound stoned raisins, one pound washed currants, six ounces mixed candied peel (orange, lemon and citron), one pound finely chopped suet, one-half pound bread crumbs, one-half pound sugar, one pinch of salt, a little grated nutmeg, a wineglassful of brandy, six or eight eggs, and a little milk to moisten, if necessary. Boil in a cloth or basin six hours. Keep hanging in a dry place and reheat when required.

Finally, I offer you a vegetarian recipe of my grandmother's, which calls for neither suet nor brandy: One pound stoned raisins, 1 pound cleaned currants, 1 pound cleaned Sultana, 1/2 pound mixed raisins, finely shredded, 1 pound brown sugar, 1 pound creamed butter, 1 pound sifted white bread crumbs, 1/2 pound flour, the grated rind of 1 lemon and 1 orange, 1/2 teaspoon almond flavoring, 1/2 pound almonds, blanched and cut in strips, one small nutmeg grated, 1 teaspoon cinnamon, 1/2 teaspoon powdered cloves, 1 cup orange juice, 6 or 8 eggs, according to size. Mix thoroughly and boil in bowls 6 or 8 hours. Serve decorated with holly and stuck over with whole blanched almonds.

My grandmother did not approve of blazing brandy and used instead the almonds to give an extra "thrill." You could tell your fortune by the number that fell to your helping.

Blazing plum pudding has its dangers. Eat wisely rather than too well. As for cold pudding, said that venerable authority Mother Goose:

"The man in the moon came down too soon (No doubt he smelled the boiling puddings.)

And asked his way to Norwich He went by the South and burned his mouth By eating cold plum porridge."

BUYS CANAL TRANSPORTS

Government Exacts Reduction of Price for Seattle Steamers.

The steamers Shawmut and Tremont, now at Seattle, have been purchased by the Isthmian Canal Commission from the Boston Navigation Company, to be used in transporting supplies for the Panama canal.

For this purpose last year Congress appropriated \$1,500,000. The owners at first asked exactly this amount, but finally agreed to take \$1,157,501, which they state is 25 per cent less than the vessels cost five and six years ago. The owners agree to deliver the vessels at New York without cost to the Government.

These vessels will be used for carrying supplies to the canal and later will be turned over to the Navy for service as colliers. The Government now has a contract for 4,500,000 barrels of cement, which will be taken from New York to Colon.

UNWRITTEN LAW IGNORED

Man Who Killed Wife and Wounded Paramour Goes to Prison.

LUDINGTON, Mich., Dec. 5.—Ernest L. Brown, an engineer of Grand Rapids, who came here last January and shot his wife and Robert Johnson, a farmer, in whose home she was living, Mrs. Brown dying from her wounds

Otto F. L. Herse, Tenor

Who Will Sing at English Lutheran Church Tuesday Evening, Dec. 8



An entertainment that will surely be well patronized will be the vocal concert to be given by Otto F. L. Herse, tenor balladist, in the English Lutheran Church, West Park and Jefferson streets, next Tuesday evening, December 8. Mr. Herse is making a tour of the Northwest, and his present headquarters is Portland. His friends here are persuading him to remain permanently and teach voice. His concerts are pronounced by press and public of the highest order, most charming and satisfying. He sings with sentiment and expressive feeling, and some of the single tones will remain with the hearer always—a more beautiful voice would be hard to find. His programme consists of varied selections of high-class and familiar songs—a programme that will satisfy every individual desire—English, German, Scotch and Irish. Speaking of the concert in San Francisco recently, a paper of that city says:

"Otto F. L. Herse gave a most pleasing concert at the Ingomar last night, and those who braved the rain were treated to a delightful musical evening. It can be said of Mr. Herse that no tenor applies a sweeter, more caressing or clearer, cleaner tone to ballad singing. The singer manifested excellent judgment in the selection of his programme, choosing songs and ballads admirably adapted to his vocal style. In such numbers as Bonds' 'Just Awearin' for You,' Burns' 'When I Was W' My Dearie,' and Willaby's 'Roses of Yesteryear,' Mr. Herse's singing brought on exquisite demonstration of tone control and appealing sweetness difficult for any vocalist to excel. In his native tongue he gave 'Still Wie Die Nacht' and 'Ich Liebe Dich' in a most pleasing manner."

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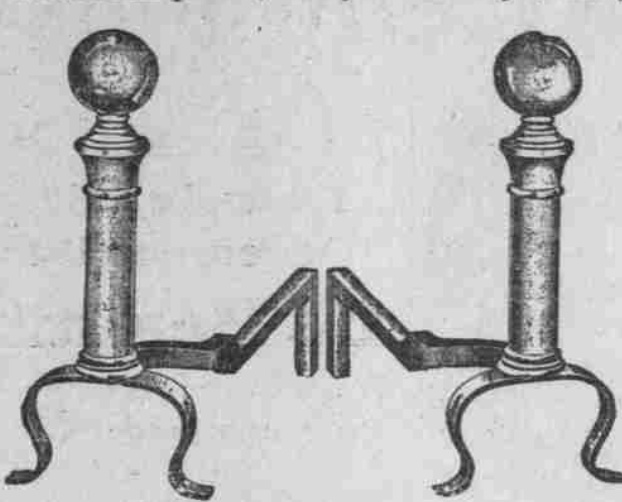
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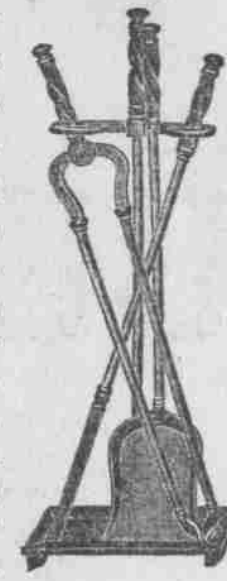
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three days later, was found guilty of manslaughter by a jury today. Brown was today sentenced by Judge Session to seven and a half to 15 years' imprisonment, with a recommendation that it be 10 years.

Heart Disease Killed Baird.

SAN FRANCISCO, Dec. 5.—An analysis of the contents of the stomach of David J. Baird, the young millionaire who died suddenly at his home recently after a night spent at a number of resorts on the ocean beach, failed to find any trace of poison other than that contained in the embalming fluid used by the embalmer. Coroner Leland is now convinced that death resulted from heart failure.

Black Hand Has Rival.

CHICAGO, Dec. 5.—Fearing death at the hands of an unknown writer of threatening letters he has been receive-

ing, Rev. William C. Waters, rector of Grace Episcopal Church, has appealed to the Federal authorities for protection. He has been ordered in several letters to leave \$500 near the high bridge, in Lexington Park. Failure to comply means death, say the letters. The missionaries are signed, "The White Dove." The organization is thought to be a new society on the plan of the black hand.

Dr. Waters, before taking the pastorate of Grace Church, was rector of a leading Episcopal Church in Detroit, Mich.

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