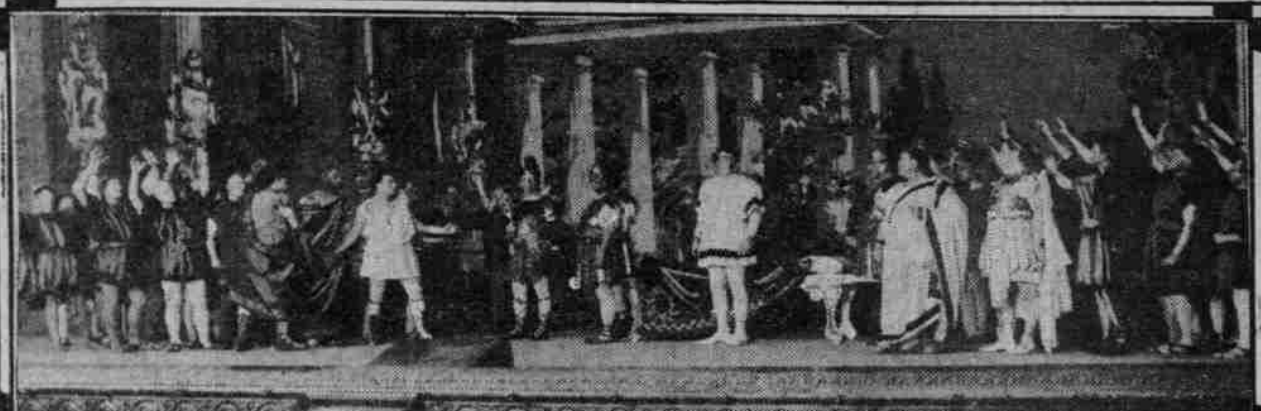
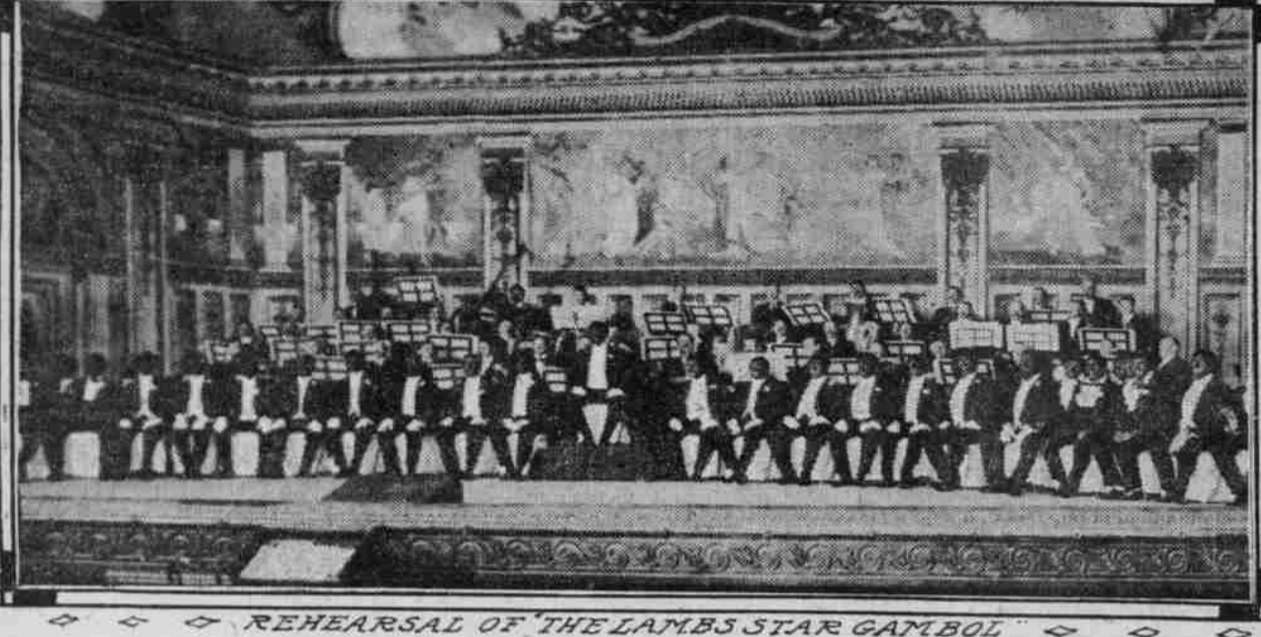


ACTORS PUT ON ALL STAR "GAMBOL" FOR BENEFIT OF LAMBS CLUB



REHEARSAL OF JULIUS CAESAR—"LAMBS STAR GAMBOL."



REHEARSAL OF THE LAMBS STAR GAMBOL

NEW YORK, June 5.—(Special.)—On May 30 the curtain rose on the all-star "gambol" by the Lambs Club at the Metropolitan Opera-House, New York...

part in the gambol, while Victor Herbert and his band of 50 pieces furnished the music...

fire strength of the club, was a mob scene from Julius Caesar, with De Wolf Hopper as Antony and 40 stars and leading men in the Roman mob...

YOUNG CLAUS SPRECKELS VICTIM OF CUPID

Engagement to Miss Case and Family Quarrels Bring Famous Family Into Limelight—Virgilia Bogue Heroine of Startling Episodes—Republicans Seek Mayoralty Candidate.

BY HARRY B. SMITH. SAN FRANCISCO, June 5.—(Special.)—The reported engagement of Claus Spreckels, Jr., to Miss Mary Case, of Portland, has been the social tidbit of the week in San Francisco...

she did some long distance swimming out to the yacht of King Edward of Greece. She did it to be observed and consequently was gratified when King Edward requested that she enter the swimming contest...

of about \$3000 for entertainment purposes. Since assuming charge of the university in July, 1898, when he had the chair of Greek and Comparative Philology at Cornell, Dr. Wheeler has been paid \$10,000 a year...

At one time previous to his departure young Spreckels was quite attentive to Miss Ellis Moon, a New York girl, who was a guest of Mrs. Laura Fier at Del Monte...

Work on the Hearst skyscraper at Third and Market streets is to be started this summer, according to the best reports. Plans have been drawn for a building of 23 stories...

All San Francisco is laughing over the plight of 10 members of the San Francisco police force, who were victimized this week by a Swedish sailor from the far North...

What was the reported approaching marriage of this couple? The fact is that Spreckels and the feud over the estate that was left by old Claus Spreckels, the well-known California family is very much in the limelight...

Here are a few extracts from old manuscript and almost equally old printed cookbooks in my possession. Many of these recipes were written over 150 years ago, and had, of course, been handed down orally for an indefinite period...

George Ade, the fable writer, and the man who has written many plays among us this week. Mr. Ade, accompanied by Ott Welles, who is famous because a racehorse was named after him, arrived from the Orient...

Various are the versions that have been given of the cause of the feud. The one most generally credited is to the effect that at the time of Claus Spreckels' fight against the sugar trust he called on his sons, to whom he had given large sums of money...

How Dainty Rose Leaves May Be Used With Fancy Dishes. Hints From Old Cookbooks That Will Be Peculiarly Timely in Connection With Portland's Rose Festival the Coming Week.

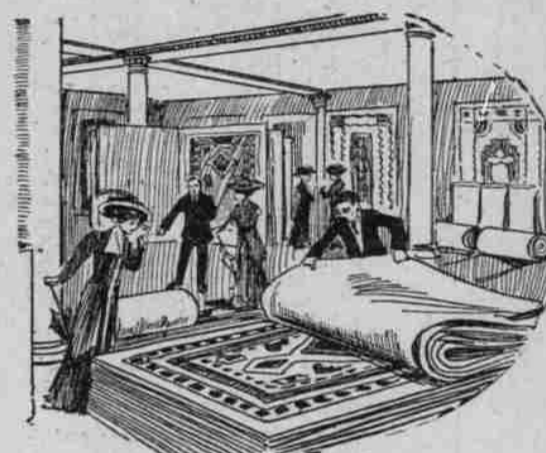
take them out immediately and lay them one by one on a saucer and dry in a stove. A rose cake decorated with candied rose leaves is rather pretty. Take any nice white cake mixture and color it a delicate pink before baking in a sheet or loaf...

Sale of Carpet Remnants

Unprecedented Offerings in High-Grade Carpets Remnants from carpeting two large hotel orders—"Seward" and "Ramapo"

- Stimson's Brussels Carpet, per yard . 50c
Fine Roxbury Carpet, per yard 75c
Bigelow Axminster Carpet, per yard, 90c
Bussorah Axminster Carpet, per yard, 90c

One Hundred Remnants Slaughtered



We have just completed the furnishing of two high-class hotels, the Seward (Rosenblatt) and the Ramapo (late Danmoore), and find dozens upon dozens of remnants remaining from the fine carpetings used to cover the floors of these big establishments...

We Cannot Name All, But Here are a Few Sample Prices

Table with 2 columns: Carpet type and price per yard. Includes items like 9 1/4 yards Stimson's Brussels, 12 1/2 yards Roxbury Carpet, etc.

Inlaid Linoleum, Yd. 90c

This Inlaid Linoleum is in all colors of the granite pattern, which extends through the goods; just the thing for kitchens, pantries, bathrooms, etc.

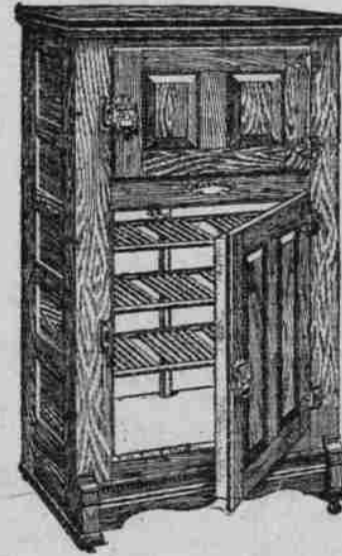
Window Shades

Our prices are 25 per cent lower than other houses. Allow us to figure with you on your shades and draperies.

45c Jap. Matting, Yard 22c

A fine line of high-grade Japanese Matting on sale for one day this week at this very low price. All 40c and 45c values, in many patterns and all shades at this low price for Monday's bargain day, per yard 22c

'Alaska' Charcoal Lined Refrigerator



Needs Less Ice. A charcoal-lined Refrigerator. Most refrigerators on the market are surrounded with dead-air space only.

Prices from \$10 up. Thousands sold in Portland during past 30 years. They never fail. The refrigerator with a reputation.

'New Method' Gas Range

This Range is fitted with new patent burners that consume one-fourth less gas than the ordinary gas range. A feature worth investigating.



Why Burn More Gas? Than necessary. Would you go back to the use of the old-fashioned gas tip—throw aside the gas-saving mantle? Then why not adopt the new principle in gas burners as applied to cooking ranges?

Prices \$10 to \$50. This certainly leaves room for individual fancy in the final perfume. The essentials are the rose leaves, spice and bay-salt, the two latter acting as preservatives and preventing the decay of the rose leaves.

Advertisement for GEVURTZ & SONS. Why Gevurtz Sells the Cheapest: We Buy in Immense Quantities & Ship in Full Carload Lots. YOUR CREDIT IS GOOD HERE. YOU ARE WELCOME TO CREDIT.

More About Virgilia Bogue. The old saw about the one who dances being obliged to pay the fiddler still holds good. For her willingness to accept the position of queen of the Portland Festival, Virgilia Bogue, one of this city's most charming society girls, is having all sorts of gossip repeated in regard to some of her past experiences. The daughter of Mr. and Mrs. Virgil Bogue, Virgilia Bogue has always seemed to have a positive genius for figuring in startling episodes. Once it was a planned elopement with a hotel clerk in New Haven, said clerk being an impetuous student at Yale University, but her brother nipped this romance in the bud. Perhaps the most spectacular role in which this girl has figured was during the Olympic games at Athens several years ago, when she did some long distance swimming out to the yacht of King Edward of Greece.

serve may be spread on wafers, used as sweet sandwiches for afternoon tea or passed with cream cheese, like Bar-le-duc preserves. Here is the recipe: Take the opening buds of the true scarlet roses. Clip off all the red part. To each pound of roses, beat and sift two pounds of the sugar; pound the roses very well in a marble mortar. Then stir in the sugar by degrees, and continue the pounding until all the sugar is thoroughly incorporated with the roses. If you think it too thin, add more sugar until they will receive no more. So put into small pots for use. 'Syrup of Pale Roses' was said to be 'good against a quinsy'; but I hope you may never need to test this statement. 'Will an earthen pot with roses, pour boiling water over them, cover them up and let them stand all next day; strain them through a clean cloth, and add as many fresh roses to the liquor as you had before. Set them on the fire and let them boil until they are strong; then strain it. To every mitchkin of juice take a pound of fine sugar and mix it with the juice. Put in the white of an egg or two to clarify it, then put it on the fire to boil. It must not boil too long. Scum it well and when cold bottle up.' There is a delightful flavoured and spry trust in the reader's judgment in these old recipes. The clarification of the syrup may perhaps be omitted with modern puddings, custards and syllabubs. 'Rose Brandy' will not meet with approval from strict temperance women of today; but it was highly favored by many notable housekeepers of the past. This is excellent for flavouring cakes and puddings, custards and syllabubs. Take with good pale brandy and cork closely. Keep a month or two before opening, and keep the bottle well corked after; or what is better, put in small bottles for use as the flavour is delicate and soon spoils. Add syrup if to be drunk as a cordial. Rose leaves, especially yellow tea rose leaves, are often used in modern fruit

salads. They combine particularly well with peaches. Probably all Portland housekeepers know the delicate flavor given to the butter for sweet sandwiches by leaving it wrapped with some fresh roses in the refrigerator. 'Pot-pourri' does not appeal to the palate, it is true, but most old cook-books include directions for its preparation. I know two Portland girls who made considerable money over a bushel of pot-pourri one summer. Their Christmas presents that year were inexpensive but highly appreciated—especially those sent 'back East.' There were rose-jars of all sizes; and sachet bags of all shapes and colors; and some particularly successful coat hangers, padded with the fragrant mixture. This is the recipe from which they drew their inspiration: 'Put into a large china jar used for this purpose daisies and other single roses, buds and blown flowers, as many as you can collect. Add to every peck of these a large handful of jasmine blossoms, one of damc violets, one of orange flowers; orris-root sliced one ounce; ben-