

# SOCIAL ACTIVITIES OF PAST WEEK IN REVIEW

CHAPTER OF ACACIA MASONIC NATIONAL FRATERNITY INSTALLED AT UNIVERSITY OF OREGON.



CALVIN L. WELCH C. P. SHANGLE W. E. DUNLAP FREDERICK STANG EDWARD SMITH P. BROWNELL ORMAND BANKIN



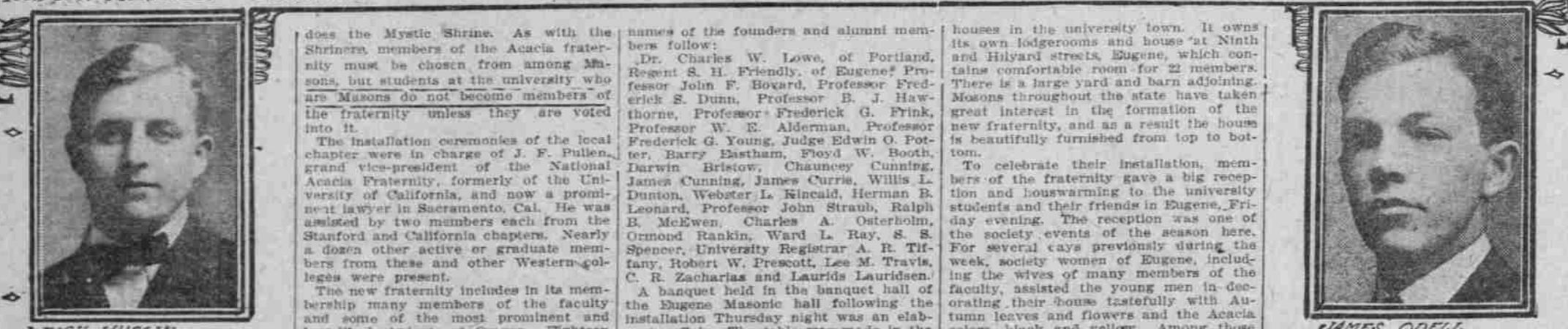
ACTIVE MEMBERS OF ACACIA MASONIC FRATERNITY IN FRONT OF THEIR NEW HOME AT UNIVERSITY OF OREGON, 9th & HIGHLAND ST. EUGENE.



HOME OF ACACIA FRATERNITY, MASONIC ORGANIZATION, EUGENE, OR.



ROBT. W. PRESCOTT PAUL BOND JAMES CUNNINGHAM EDWARD ELYNN F. E. DUNTON CHARINGEY CUNNINGHAM FRANCIS D. GUEZIS



LEIGH HURGIN

**UNIVERSITY OF OREGON, Eugene, Or., Oct. 30.**—(Special.)—One of the important events of the week at the University of Oregon was the installation of what was formerly the Masonic Club here, composed of university students and faculty members belonging to the Order of Masons, as the local chapter of the Acacia Masonic National Fraternity.

The installation took place last Thursday night in the Eugene Masonic hall. Following the ceremony the members of the newly installed fraternity entertained the installing officers and guests from chapters in other universities who had assisted in the initiation rites, at an elaborate banquet at which plates were set for 50 persons. The occasion was made more than usually notable, in addition to its local significance, by the fact that the local chapter is the third on the Pacific Coast to be granted a charter and received into the National Acacia organization. The other two chapters at present on the coast include one at Stanford and another at California, though a fourth chapter is to be installed next month at the University of Washington.

Though only about 12 years old and one of the youngest of the larger fraternities, the Acacia Masonic Fraternity is considered one of the strongest and best of college fraternal organizations. It was first founded at the University of Michigan by several students who were Masons. Since then chapters have been installed at Harvard, Yale, Cornell and most of the large Eastern universities. Today the organization, which is closely affiliated with the Masonic Order, has 25 chapters throughout the country, with several thousand active and alumni members.

The Acacia bears somewhat the same relation to the regular Masonic Order as

does the Mystic Shrine. As with the Shrine members of the Acacia fraternity must be chosen from among Masons, but students at the university who are Masons do not become members of the fraternity unless they are voted into it.

The installation ceremonies of the local chapter were in charge of J. F. Fuller, grand vice-president of the National Acacia Fraternity, formerly of the University of California, and now a prominent lawyer in Sacramento, Cal. He was assisted by two members each from the Stanford and California chapters. Nearly a dozen other active or graduate members from these and other Western colleges were present.

The new fraternity includes in its membership many members of the faculty and some of the most prominent and best-liked students at Oregon. Eighteen active charter members are at present living at the fraternity house. At the installation, however, the alumni members of the former Acacia club were also initiated into the fraternity. The active members of the fraternity are: President, C. A. Osterholm; vice-president, Barry Eastham; treasurer, James Cunningham; recording secretary, Francis D. Guezis; corresponding secretary, G. X. Riddell; and Paul Bond, Phil Brownell, William Dunlap, F. E. Dunton, Edward Flynn, George Gabriel, Leigh Hurgin, James Odell, Harold Quilley, Paine Shangle, Ernest Smith, Fred Stang, Calvin Welch and William Rueler.

The Acacia fraternity had its inception at the university four years ago as the Masonic Club, when Dr. Charles W. Lowe, of Portland, himself a 33rd-degree Mason, and one of the most prominent Masons in the state, suggested to several Masonic Fraternity. Last Spring his efforts were successful, and the charter was granted, its formal bestowal upon the local fraternity being made at Thursday night's installation.

The founders of the original club include not only many who were students at that time, but others who are well known and prominent throughout the state. One of those who has at all times taken great interest in the fraternity, and has done so much for its welfare at Thursday night's installation.

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names of the founders and alumni members follow:

Dr. Charles W. Lowe, of Portland, Regent S. H. Friendly, of Eugene; Professor John F. Boyard, Professor Frederick S. Dunn, Professor B. J. Hawthorne, Professor Frederick G. Frink, Professor W. E. Alderman, Professor Frederick G. Young, Judge Edwin O. Potter, Barry Eastham, Floyd W. Booth, Darwin Bristow, Chauncey Cunningham, James Cunningham, Willis L. Dunton, Webster L. Kincaid, Herman B. Leonard, Professor John Straub, Ralph E. McKelown, Charles A. Osterholm, Ormond Rankin, Ward L. Ray, S. S. Spencer, University Registrar A. R. Tiffany, Robert W. Prescott, Lee M. Travis, C. E. Zacharias and Lauris Lauridsen.

A banquet held in the banquet hall of the Eugene Masonic hall following the installation Thursday night was an elaborate affair. The table was made in the form of a triangle, of the Masonic symbolic design which will be on the fraternity pins of the new Acacia members. Plates were laid for 50 guests.

The Acacia fraternity starts its existence as a National chapter with one of the largest and best-equipped fraternities

houses in the university town. It owns its own lodgerooms and house at Ninth and Hilyard streets, Eugene, which contains comfortable room for 22 members. There is a large yard and barn adjoining. Moons throughout the state have taken great interest in the formation of the new fraternity, and as a result the house is beautifully furnished from top to bottom.

To celebrate their installation, members of the fraternity gave a big reception and housewarming to the university students and their friends in Eugene, Friday evening. The reception was one of the society events of the season here. For several days previously during the week, society women of Eugene, including the wives of many members of the faculty, assisted the young men in decorating their house tastefully with Autumn leaves and flowers and the Acacia colors, black and yellow. Among those who helped were Mrs. Campbell, wife of President Campbell, Mrs. Frederick Dunn, Mrs. John Straub, Mrs. Stafford, Mrs. Tiffany, Mrs. Bristow, Mrs. Frink, Miss Grace Tiffany, Miss Edith Prescott and Mrs. Kuykendall.

The patrons and patronesses of the eve-

ning, who stood in the receiving line with the fraternity men and the installing officers of the previous night were: President and Mrs. P. L. Campbell, Regent and Mrs. S. H. Friendly and Professor and Mrs. Frederick Dunn.

## LILIAN TINGLE TELLS HOW TO USE MUSHROOMS

Dried, Powdered, or Put in "Insatiable Bottle," Fungi Will Keep All Winter—Best Way to Salt Almonds Told—Also How to Make Oat Cakes and Cheese Puffs.

**BY LILIAN TINGLE**

PORTLAND, Or., Oct. 21.—We have more mushrooms than we know how to use. Will you kindly give suggestions for what can be done with them? You are certainly to be envied with such a good supply of mushrooms. I should advise drying some for winter use. Trim, peel and wash them in cold, salted water. Separate the caps from the stems, and dry in a cool oven, or on the rack over the stove, protected from dust. Sun-dried mushrooms are best; but the sunshine just now is hardly strong enough for the purpose. The dry mushrooms should be kept in an airtight receptacle. For use, soak in cold water and treat like ordinary fresh mushrooms.

Mushroom powder is also useful for enriching soups, sauces and stews. For this, crush and sift the dried mushrooms, and keep closely corked in a bottle.

Butter mushrooms may be canned satisfactorily for future use. They make a good pickle. For the latter, prepare some speed vinegar as for sweetened pickles.

Half fill a glass can, the kind with a glass lid preferred. Drop in the mushrooms as they are gathered every day, after cleaning them thoroughly with water and a bit of flannel dipped in salt. You will be surprised how many button mushrooms one quart bottle will hold. We always keep one on the pantry shelf, when I was little. In the mushroom season it was daily filled to the brim, and was always ready for more next day. It was commonly known as the "I. B. or 'insatiable bottle.' A little "I. B. vinegar" was very useful in giving a final touch to salads, sauces, etc., and added a charm to many fish dishes.

Here is a mushroom recipe recently sent me by a friend. I haven't tried it yet, but it is highly recommended.

Lamb kidneys with mushrooms—Put in a frying pan 1 ounce butter, 1 tablespoon chopped onion, a clove of garlic, and 1/2 many fresh mushrooms as you feel like buying, with salt and pepper to taste. Do not allow to brown, but saute gently until both onions and mushrooms are tender.

Add a gill of cream and an equal quantity of sherry or madeira. Keep the sauce hot in a double broiler while you skin, split and broil the kidneys. Serve on rounds of crisp, crustless, buttered toast, and pour over them the sauce, after removing the garlic.

I think I should take out the garlic earlier in the game, and I might be tempted to add a suspicion of roux to preserve a creamy texture in the sauce without really thickening it.

Mushroom catsup is also a good way of disposing of a superfluity of mushrooms. A recipe for catsup was given recently in these columns.

Portland, Or., Oct. 23.—Would you please give me a recipe for making salted almonds?

MRS. B. B. C.

Jordan almonds, the long narrow kind, are best but are more expensive than the usual flat oval variety. After shelling, blanch the almonds by pouring boiling water over them and rubbing off the loosened skin. Dry thoroughly. To one pint nuts add two tablespoons melted butter, or good olive oil, and let stand an hour or two, stirring occasionally. Then sprinkle with two tablespoons fine salt, and put in a moderate oven to bake a delicate brown, say 15 or 20 minutes, stirring occasionally so that they may brown evenly.

Method 2—Put three-fourths cup good salad oil in a saucepan or chafing dish. When hot, put in the blanched and dried nuts, a few at a time. Fry to an even delicate brown. Drain on

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paper and sprinkle with salt. This method cooks the nuts more evenly and makes them more brittle.

Method 3—Boil the blanched nuts five minutes in rather strong brine. Drain, dry, and bake or fry as directed above. By this method the salting is more even. Fine salt crystals should show on the cooked nuts.

Portland, Dec. 28.—Will you kindly give a recipe for Scotch oatcake, such as is eaten at Halloween? MRS. E. W.

The real Scotch oatcake is rather difficult to make owing to the lack of real Scotch oatmeal. Meal is needed, not "flakes" or "groats." Some skill in handling is also necessary to get handsome "bannocks" of exactly the right shape, texture, and thickness. Mix 1 pound Scotch oatmeal with 1 teaspoon salt. Some makers use 1/2 teaspoon soda; others demonaize soda for this purpose. Mix to a rather stiff paste with 4 ounces melted fat and hot water. Knead smooth; toss on a board rather thickly dusted with dry oatmeal. Press with hands and knuckles into round cakes about half an inch thick. Then roll out quite thin. Divide these bannocks in four triangular pieces and bake on a hot griddle until firm. Lift from the griddle, dust with oatmeal and toast in front of the fire, or under the gas broiler until they begin to curl up.

Portland, Or., Oct. 27.—I would like a recipe for cheese puffs as tasted recently, soft and creamy and very appetizing. Do not know what kind of cheese to use. MRS. M. C.

I cannot of course be sure that the following puffs are what you want, but you might try them.

Cheese puffs—Put a gill of cream into a double boiler, with 2 ounces grated dry cheese (half American and half Parmesan is a good mixture), 1 salt spoonful of salt, a pinch of cayenne, a pinch of sugar, 1 tablespoon of butter, well-beaten eggs, and cook carefully like a custard. Add a few drops of lemon juice just before serving. Fill puff-paste patty shells with this mixture. A larger proportion of cheese may be used. If liked, and celery salt is very nice for seasoning.

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