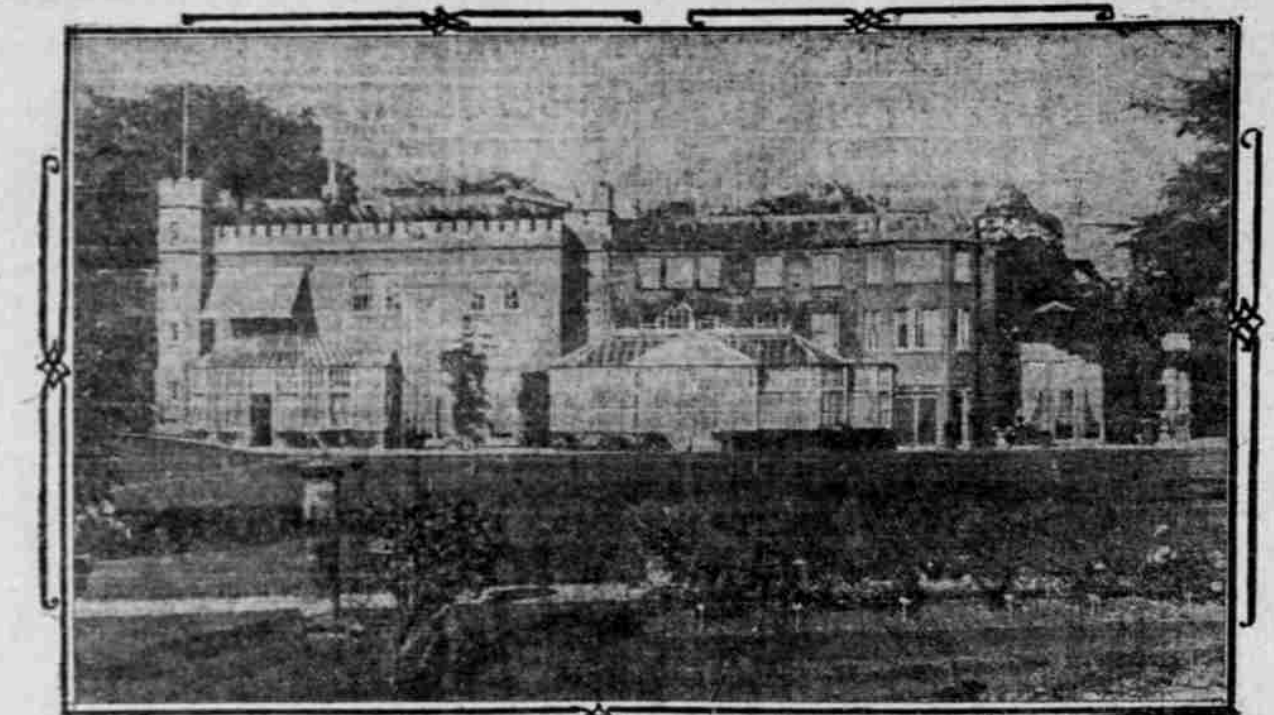


AUTHORESS' FAME NOT CONFINED TO WRITINGS—HOME LIFE ATTRACTIVE

Irene Osgood Harborough Sherrard, Born in Virginia, One of the Most Daredevil Riders in England—Marvelous Garden Developed at Country Castle—Even Birds Her Friends.



CANNES, Dec. 31.—(Special.)—Mrs. Robert Harborough Sherrard, of Northamptonshire, formerly Mrs. Harvey, of Yorkshire, born Miss de Belot, of Virginia, and known in the world of letters as Irene Osgood, has spent the winter at Cannes writing another book.

Mrs. Sherrard, who is one of the most versatile women in Europe, comes of old Virginia stock such as the Careys, the Fairfaxes and the de Belots. She might well be described as belonging to the "F. V." She was born on her father's broad acres near Richmond, Va., and though there are many works to her credit, she has not yet published many more. Mrs. Sherrard is only 35. John de Belot, her slave-owning father, could trace back his French ancestry to the days of Louis XII.

No wonder the fair Virginian feels at home in France and that she goes to the sunny South to seek inspiration for her new book. While still a very young girl she won fame as a fearless and dashing horsewoman in the United States. In New York she rode the best horses that money could buy and the very blonde girl might be seen almost any day galloping furiously in Central Park. She could well afford imported Irish hunters, stags and Arab steeds; for in three days her income amounted to \$100,000 a year.

Trivialities of No Interest. After New York came London and Paris. The young Virginian shone in Continental society and became a dame of fashion whose frocks were talked about by the frivolous of many lands but in such trivial concerns she took no interest and turned for comfort to man's noblest conquest—the horse.

For 18 years Irene Osgood Harborough Sherrard was the most daredevil cross-country rider in England. She hunted in the Midlands and her favorite pack was the Pychings. "These were the days," she says, "when I was a crack rider as Walter Winans, of Baltimore, and the Strawbridges, of Philadelphia, could not keep up with her. She had her falls and received wounds and bruises."

Once she rode into what is known as Devil's hole at Pan. The huntmen were horrified to see horse and rider disappear as if the ground had swallowed them. When they came up they found the fair Diana seated in her saddle, crop in hand, away in a cavern so deep that it would give one a pain in the eye to look down. She used to keep 50 hunters in her stables. "These were the days," says Mrs. Sherrard, "when one hunted all day and danced all night."

As a whip Mrs. Sherrard is quite the equal of Alfred Gwynne Vanderbilt. Many a coaching tour she has made through England and Scotland. What struck her most on these trips were the unkindness of the English poor and the bad accommodation of English country hotels, but the advent of the automobile has worked wonders in this connection.

Writings Gain in Power. The call of letters sounded in Mrs. Sherrard's ears several times till finally she accepted it fully. She herself pleads guilty to an error of youth in the shape of a novel called "A Shadow of Desire." The catchword phrase of "An Idol's Passion," which she wrote after one of her many accidents in the hunting field, was highly appreciated by the late Lord Salisbury.

From the standpoint of the book market a most successful book from her pen is "To a Nun Confessed." The critics told her it had all the elements of failure, yet its sale has been enormous. It purports to consist of letters from a woman of the world to a sister cloistered in a French convent. The volume, which was written in her Moorish villa near Algiers. It is a study of Christian slavery there, and symbolizes cruelty and oppression rampant in the country.

"I take a particular interest in the black folk, because I come from a line of Virginian planters who owned slaves before the war," said the author. The volume Mrs. Sherrard has just completed at Cannes is a romance dealing with life in Jamaica. The negro question in the West Indies is treated. The author studied her subject at first hand, and while in Jamaica came across some curious documents showing the connection of the late Mr. Gladstone and his family with slave-owning interests.

Mrs. Sherrard's husband also has won distinction in the literary field, and has to his credit biographies of Zola and of Oscar Wilde. "Twenty Years in Paris" and "My Friends the French," Mr. Sherrard comes of a literary family, for he is connected by blood with the gentle poet Wordsworth. The author studied her subject at first hand, and while in Jamaica came across some curious documents showing the connection of the late Mr. Gladstone and his family with slave-owning interests.

Mrs. Sherrard's versatility does not stop here. As the Chatelaine of Gulesborough Hall in Northamptonshire, she is graceful, hospitable and dignified. This magnificent mansion stands in a park of 50 acres. Of these eight are covered by the remains of an old fort which the Romans built when they invaded Britain. Three miles away is the famed battlefield of Naseby. Here, on June 14, 1645, King Charles the First, at the head of his Royalist forces, was defeated by Oliver Cromwell and his Roundheads.

Yet another accomplishment has Mrs. Sherrard. She is a great gardener. She has planned the most marvelous garden in England. It is called the White Garden. So white is it that a Moorish chief recently walking there asked that a few blue and some red flowers be admitted. But it is neither mournful nor monotonous. White flowers with a background of green leaves and the mixture coats the varying shades of white make monotonous impossible. Her husband mutes in the garden "where every blossom is milk-white, where moon-white paths and marble thread their curves round beds of virginal white flowers, all terminating beside a pure white stone fountain, whose crystal water shimmers."

One more accomplishment. Mrs. Sherrard is a bird charmer. They talk of the bird charmers of the Tuilleries Gardens and Hyde Park, but the powers of these men are poor compared with those of Mrs. Sherrard. When she returns to the hall her feathered pantheons pour forth their souls like Shelley's skylark in profuse strains of unrequited air. No wonder they are her friends. She has put hundreds of nesting boxes in the trees of the park, she has made a special bird plantation, and she feeds them during the cold and hungry months of winter.

through The Sunday Oregonian a good recipe for "Biscuit Tortoni," for a dinner party; also recipe for "Crab meat, Creole style," to serve in cases. Thanking you in advance. Mrs. S. M. H. Biscuit Tortoni—Boil one cup sugar, and one-fourth cup water in a thread, then pour upon six well-beaten egg yolks and beat as for boiled frosting. Sometimes it is well to beat in a double boiler, until the mixture coats the spoon, so as to be sure that there will be no raw taste of eggs. Beat until cold over cold water, then add one tablespoon orange extract, or very finely chopped almonds, blanched and browned carefully in the oven. Pack in paper cases, or if preferred, in a brick mould, and sprinkle the top of each with browned and chopped almonds. Place in a freezing box or put in a tight-fitting lid, with oiled paper between and over the paper cases, and bury the freezing box in equal measures of ice and salt for about four hours.

Crab meat, Creole—Chop fine one-half onion, one small or one-half large green pepper, and cook until soft in two tablespoons butter. Add three-fourths cup cooked tomato and one-half cup chicken stock. Cook 10 or 15 minutes, then with two tablespoons flour, worked with two tablespoons butter. Cook until thick, then strain or not, as may be preferred. Season to taste with salt, cayenne, and lemon juice. Have ready one cup flaked crab meat, fresh or canned. Add to the prepared sauce and beat through. Serve in timbale or puff past cases or in crostades. A slight touch of cream will be approved by some. A few canned mushrooms, sliced, might be added if liked.

Portland, Or., Dec. 28.—Kindly publish a recipe for a "Devil's food cake," made with potatoes. What kind of chocolate would you use; or would you use cocoa? R. P. B. Chocolate cake made with potato—Cream two-thirds cup butter or mixed shortening; add one cup of sugar then two egg yolks. Beat very well, then add a second cup of sugar, and two more egg yolks and beat again until

light colored. Then add one cup hot, smooth, mashed potato, two squares unsweetened chocolate, melted over hot water; and, alternately, one-half cup sweet milk and two cups sifted flour—sifted a second time with one and one-half level teaspoons baking powder and one teaspoon each cinnamon and allspice. Add one teaspoon of vanilla and the whites of four eggs, beaten until stiff. Bake the cake in leaves, layers, or in a sheet, as preferred. One cup chopped walnut meats may be added if liked before the egg whites. Frost with chocolate or white boiled frosting, as preferred. Three eggs in place of four might be used, though the texture of the cake will be less light and fluffy. In this case use an additional one-half teaspoon of baking powder and a little extra beating.

Unsweetened cocoa might be used in place of unsweetened chocolate; but the latter gives the better color and flavor. Kiss out the pan in which the chocolate is melted with the milk, so that none is lost. Never heat chocolate directly over gas or coal, or over hot water; and, alternately, one-half cup sweet milk and two cups sifted flour—sifted a second time with one and one-half level teaspoons baking powder and one teaspoon each cinnamon and allspice. Add one teaspoon of vanilla and the whites of four eggs, beaten until stiff. Bake the cake in leaves, layers, or in a sheet, as preferred. One cup chopped walnut meats may be added if liked before the egg whites. Frost with chocolate or white boiled frosting, as preferred. Three eggs in place of four might be used, though the texture of the cake will be less light and fluffy. In this case use an additional one-half teaspoon of baking powder and a little extra beating.

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Recipes for New Year's Suppers

Lobster Savory.

This can be made of the canned lobster, though freshly boiled is preferable. Cut a pint of lobster meat in small pieces. Do not chop it, as this process is toughening. Make it hot with two tablespoonsful of butter, salt to taste, a saltspoonful of dry mustard, and several dashes of cayenne. When the mixture is smoking hot—do not let it cook—add the juice of a lemon and a wineglassful of sherry. Serve on slices of crisp buttered toast, a slice of lemon to each serving.

Deviled Oysters (Panned).

Canned oysters are possible for this recipe, but it goes without saying that fresh ones are more desirable. Cut pieces of toast round and fit them into the bottom of a shallow earthenware dish. On each bit of toast lay three or four large oysters and put a bit of butter and salt and pepper on top. Set in a quick oven for 10 minutes. When the edges of oysters curl. When the oysters are cooked pour over them a deviled mixture made by stirring together a saltspoonful of mustard, a tablespoonful of lemon juice, two tablespoonfuls of Worcester sauce and 10 drops of tabasco. Sprinkle this over the oysters and pour the rest around them, letting the seasoning heat for a moment. Deviled panned oysters can also be prepared in the same way.

Smoked Beef Savory.

Heat a cupful of rich milk and put with it one tablespoonful of butter, letting this melt. Shred a cupful or more of dried beef, turn it into the milk and cook a few minutes. Then add two beaten eggs, not allowing these to curdle, and stir until the sauce is thick. Put in red pepper—no salt unless absolutely needed—and serve on toast or hot cakes.

Fried Cheese Sandwiches.

Grate a cupful of fresh American cheese. Make it into a paste with cream, and season with salt and black pepper. Spread this on thin slices of white bread denuded of crust, and put spread sides together. Sandwiches are then fried in butter, turning them over once, until the sandwiches are light brown in a little hot butter.

Curried Eggs.

These are delicious appetizers for a light supper. Boil the eggs hard, chill them in cold water, and cut in lengthwise halves. Take out the yolks and mix with a little cream, salt, pepper and curry powder to taste, blending all together in a soft paste. Stuff the whites with this, sprinkle tops with a thick coating of finely powdered toast crumbs, top each egg with a nut of butter and bake for ten minutes.

RUSSIA AGAIN RESTLESS

Reign of Terror Renewed as Revolution Stalks Abroad.

HELSINGFORS, Dec. 31.—(Special.)—

While M. Stolypin tells the world that on the whole Russian people are contented, the sound of a coming storm is drumming in his ears. Literal aspirations, cowed since last year and silenced, are again recovering from the frost of official repression and, consequently, brutal Cossacks have once more been busy in St. Petersburg, Moscow and other cities.

As usual, the awakening is coming through the Russian students, who are called "the political barometer of Russia." A factor in the liberal awakening is the never-to-be-stilled indignation about the excommunication of Tolstol. Significant of the disquieting position, too, is the fact that the Director of the Police Department told the budget committee of the Duma that the expenses of the police could not possibly be cut down, owing to the growing strength of the revolutionary movement.

Careful observers in various parts of the country declare that the conditions today are similar to those that led up to the Red Sunday of 1905. The present regime is founded on terrorism. M. Stolypin is on the whole well prepared and may once more succeed in crushing the popular movement, only to be faced again by fiercer and more widespread uprisings.

JESUITS GET NEW HOMES

Two, More Monasteries Founded for Portuguese Churchmen.

VIENNA, Dec. 31.—(Special.)—

The foundation of two more monasteries for Portuguese Jesuits is reported. In Moravia an estate worth \$50,000 has been acquired for the purpose of erecting a new church, and the castle of Leopoldsdorf, near Salzburg, has been sold for the same object.

A large number of Portuguese Jesuits have already arrived in Salzburg, where they are at present being housed in the monasteries in the city. German Liberal deputies intend to bring in a bill for the suppression of the Jesuits in the Austrian Parliament, raising the question of the settlement of Portuguese monks in Austria. Meetings of protest have been held in various parts of the country.

SURF BATHING IS POPULAR

Many Portland People Are Spending Holidays at Gearhart.

GEARHART, Or., Dec. 31.—(Special.)—

Many Portland people are enjoying the Christmas holiday week here. The weather has been delightful and the beach closely resembles the last days of

THIRTY-SECOND ANNUAL

CLEARANCE SALE

Furniture, Carpets, Rugs, Ranges, Stoves, Etc.
Cost Is Entirely Ignored During This Greatest of All Furniture Sales.

As a sample of the hundreds of extraordinary bargains that we are offering we call your attention to this genuine brass bed with 2-inch heavy posts, malleable castings and ball-bearing castors, both in satin and polished finish; sold most everywhere at \$22. This sale.....**\$10.75**
The greatest value ever offered.
A good investment, even if you don't need it.



A Brass Bed of similar design, with a 2-inch continuous post, solid brass tubing top rail, extra fine quality. Usually sold for \$33. This sale.....**\$17.50**

IN CARPETS AND RUGS

Our entire line of Carpets and Rugs, which, by the way, is the most complete and up-to-date line shown in the entire Northwest, to be **REDUCED FROM 10 TO 50 PER CENT.** Our \$27 Axminster 9x12 Rugs still being sold at **\$16.00**

ROLLTOP DESKS

A solid carload of our Spring line, just unloaded, are included in our annual clearance sale. See our windows for different designs and prices.

DON'T OVERLOOK OUR WINDOW DISPLAY

HENRY JENNING & SONS

One Year Ahead of Competitors Cor. Morrison and Second The Home of Good Furniture

Summer, so many gay groups daily enjoy the surf bathing and other attractions.

Each day parties visit the different points of interest. Yesterday a large excursion party visited Thompson Falls. Among the Portland people here are Mr. and Mrs. Edward Cookingham, Mrs. W.

N. Steers, Miss Lois Steers, Miss Wynne Coman, Raymond Singleton, Miss T. T. Kurtz, Miss W. M. Albright, Dr. Gustav Haar, Mr. and Mrs. G. T. Willett, H. H. Hartwell, H. A. Noble, V. S. Pearsons, H. SoorSmith, J. H. Ferguson, H. Roberts, Thomas J. Roberts, Mr. and Mrs. O. W. Taylor, Miss Taylor, Miss Gretchen Taylor, Miss Maude Iliff, H. Hirschberg, Mr. and Mrs. R. L. Durham, Mr. and Mrs. W. H. Chapin, Miss B. F. Sexton, Mr. and Mrs. M. M. Johnson, Miss Blanche Luckey, Mrs. Belle Todd Hazen, Miss A. G. Ray, Mrs. W. D. Fraley and three daughters, Mr. and Mrs. R. Livingston and Hugh Livingston.

A Wise New Year Resolution

Drink Only

WEINHARD'S BEER

The Best Product of the Brewers' Art

It is a gentle tonic, improves digestion and makes a most enjoyable table beverage

IS PRODUCED UNDER PERFECT CONDITIONS

QUALITY, PURITY and CLEANLINESS are the cardinal features that insure the supremacy of our different brews

COLUMBIA, EXPORT, KAISERBLUME

In Quarts and Pints

RHEINGOLD, a draught beer of the Pilsener type; unexcelled anywhere.

Order From the Nearest Dealer or Phone Direct to the Brewery

HENRY WEINHARD BREWERY

THIRTEENTH AND BURNSIDE STREETS

Answers to Correspondents

PORTLAND, Or., Dec. 18.—Some time ago you gave directions for making "spice breads" or "rose breads" out of spiced. Would it be possible for you to repeat the recipe, as I cannot now find it and do not remember just what you said. What spices did you use and how could you make breads of them? My little sister wants some for Christmas, so I will be very glad if you will print this in The Oregonian. MISS P. C. S.

Perhaps you mean the breads made by soaking dried allspice berries, in water, rose water or stronger rose perfume, until soft enough to pierce with a needle. This spice can be bought, by the pound, at almost any grocery. Gold and silver beads are often used, between the spice berries, in making chains. Perfumed beads are also made from dried rose leaves, finely ground and kneaded, with pounded spices if liked, to a paste with dissolved gum tragacanth and rose water or rose perfume. Beads can then be moulded, with the hands, and stuck through with a pin, to dry hard and firm. A little pink coloring is sometimes used. I am sorry your letter reached me too late for last Sunday's paper, but it would still have been rather what you make even the easy allspice beads for Christmas. The others take more time, and I rather doubt their being better while, except perhaps where there is a "little sister" in place. Violet beads are similarly made, with orris root, gum tragacanth, violet perfume and violet coloring paste. Let me know if you need further directions or help.

PORTLAND, Or., Dec. 18.—Please send me a recipe for little honey cakes that will keep also for rice cookies.

MRS. S. C. T. I hope one of the following may be what you want: Honey cakes—To four well-beaten eggs add, gradually, one cup granulated sugar and one-half cup strained honey, beating well all the time. Then add two ounces each finely chopped blanched almonds and citron; the food-copper can be used for this. Beat in two cups of flour, sifted with two level tea-

spoons baking powder, one-half teaspoon ground ginger and one-quarter teaspoon ground cloves. Half fill, rather deep, little round tins and bake in a moderate oven, inclined to rising heat. Frost with water frosting, boiled frosting or fondant, as preferred, or leave plain. The spice may be omitted.

Norwegian honey cake—Beat together one cup light brown sugar and one cup strained honey. Then add four egg yolks, well beaten, and fold in, alternately, two cups flour and four stiff-beaten egg whites. Flavor with vanilla and bake in a loaf or small cups, as preferred. Rice cookies—Work together one-half pound powdered sugar and one-half pound butter with one-half pound sifted rice flour and one egg. Roll thin and cut in any desired shape. Place a strip of blanched almond on each, or leave plain, or brush with egg and sprinkle with a mixture of sugar and cinnamon.

PORTLAND, Or., Dec. 27.—Will you please give a recipe for caramel filling, or frosting, containing marshmallows in making caramel sugar do you add water or just heat the sugar? Thanking you in advance. MRS. G. M. A. Boil to a very soft ball one and one-half cups brown, or slightly caramelized, or maple sugar, as preferred, with one-half cup cream and one teaspoon butter. Then add one-half pound marshmallows, cut in halves, and beat until just thick enough to spread. Flavor with vanilla. If the sugar is simply to be slightly caramelized, this can be done by heating in a heavy iron pan and stirring briskly until it begins to brown. Caramel for lining moulds or for use, dissolved, as frosting or coloring, can be made by continuing to heat the dry sugar, as above, until it all melts and becomes glassy. I find it easier for a beginner to avoid overcooking the caramel by the use of a little water to dissolve the sugar and the addition of a tiny pinch of cream of tartar. This takes a little longer, it is true, but the unpleasant bitter taste or overcooked caramel can be avoided and any desired shade of coloring obtained more accurately by this method.

Portland, Or., Dec. 25.—Please give me a recipe for little honey cakes that will keep also for rice cookies. MRS. S. C. T. I hope one of the following may be what you want: Honey cakes—To four well-beaten eggs add, gradually, one cup granulated sugar and one-half cup strained honey, beating well all the time. Then add two ounces each finely chopped blanched almonds and citron; the food-copper can be used for this. Beat in two cups of flour, sifted with two level tea-