

NATIONAL BEGINS SPECIAL OFFERING OF MUSICAL COMEDY FOR TWO WEEKS

Manager Goodwin Says Theater Will Return to Film Offerings—Miss Honora Hamilton, Prima Donna, Arrives From Chicago to Strengthen Company, Which is Reported to Have Excellent Repertoire.

Dorothy Davenport

Honora Hamilton, Prima Donna

Frank Conner

Geo. A. Burton, Comedian

Miller Evans

Dora Gardiner

Hodge Cash Knight, Schuler, Comedian

The National Theater, Portland's largest and newest motion-picture house, will forsake the cinema temporarily to begin today a two weeks' engagement of musical shows, presented by the new Frank Rich Company.

The National will not be divorced permanently from the screen, said Orton E. Goodwin, manager, the musical comedy engagement being intended simply to bridge over intervals in obtaining a new film service.

At the same time, it is promised that the musical shows, which will be given three times daily, at 2:30, 7:30 and 9 P. M., will be of an elaborate nature, with electrical effects, special scenery and handsome costumes.

Popular prices will prevail at the National during the musical engagement, an occasional reel of films being interspersed with the scenic film scenes along the Columbia Highway in Winter and Summer, is on the programme this week.

The Frank Rich Company filled a Summer engagement at The Oaks, closing at the park last Sunday. The new company at the National is the full road show of between 21 and 25 people, according to the bills to be offered. The prima donna will be Miss Honora Hamilton, who joined the company from Chicago. Miss Hamilton's voice has a wide range. She has been heard several times in Portland with road productions.

In addition to Miss Hamilton, there will be found many new faces in the roster of the company. The chorus of 12 "Century Maids" promises to find considerable favor in Portland.

"Two Married Men" is the title of the opening programme to be offered. There are 12 musical numbers, in addition to many special dancing and electrical stunts.

Harry K. Evanson will be musical director, with one of the largest theater orchestras in the city. Tom Huffer will be stage manager until the opening of the Orpheum, when he will hold the same position with that house.

"I don't want anyone to think that we should be able to present a 52 musical comedy production at the National," said Frank Rich, manager of the Frank Rich Company. "On the other hand, I expect that the Portland verdict will be that our company is the best stock musical organization that has ever been heard in Portland."

VARIOUS RECIPES FOR USING PEACHES GIVEN

Lillian Tingle Declares It Is Possible to Serve Fruit in Practically Every Course of Dinner or Luncheon.

BY LILLIAN TINGLE.

THE following recipes are given in response to several requests for suggestions as to the use of peaches. Next to apples peaches are perhaps the most adaptable of fruits, and it is possible to serve them in some form in practically every course of a dinner or luncheon. Of course no one would ever want to eat that just illustrated the possibilities that lie in a crate of fine peaches.

Suppose, now, you want to serve them in the appetizer course. They may be sliced and combined with other fruits or served alone with any preferred fruit cocktail dressing; or pared, halved and chilled and served, cut side up, with a cherry in the place of the pit and a little maraschino or other preferred fruit cordial or plain syrup dressing.

Peach soup may be served either hot or chilled as follows:

Hot peach soup—Pare and remove the pits; slice and stew until tender with one or two cracked kernels to, say, six peaches, one-half cup of sugar and one or two teaspoons sage. Rub through a sieve, reheat and add as much claret as you have peach pulp, just before serving in bouillon cups with wafers.

If claret is not approved, use a little water to dilute the pulp, and add sweetened orange juice to develop the flavor. If preferred, the mixture may be slightly thickened with a little cornstarch in place of the sage.

For cold peach soup, pare, stone and finely chop the fruit, cover quickly with sugar, squeeze a little lemon juice over and let stand one hour to drain the juice. Add about one-third as much claret or acidulated water, with or without a bit of stick cinnamon, and keep on ice one hour. If liked, a small quantity of cooked sage or minute tapioca may be added. The amount of sugar depends upon the sweetness of the peaches and upon personal taste. Serve with finely crushed ice in glass cups.

With the meat course spiced or pickled peaches, peach mangoes, peach

catnip or chutney, peach marmalade or peach butter might be used. Recipes for most of these have been given in this column. A good peach butter may be made from the less choice peaches and cider as follows:

Peach Butter With Cider—Pare, stone and crush very ripe peaches. Those too ripe for canning may be used, but they must be fresh and sound. Boil cider to the consistency of molasses and add two cups sugar to every gallon of this boiled-down cider. To three quart peaches allow one pint thick sweetened cider and simmer to a smooth paste. Spice or not as liked. Care is necessary to avoid burning.

An excellent simple peach marmalade that can be made the basis of delicious sweetmeats, is made by allowing equal weights of pared, stoned and sliced peaches and sugar. Cook the peaches alone until soft, and beat smooth; then add the sugar and cook until the mixture "wrinkles" or "glazes" when dripped upon a cold plate. Then store like jelly.

This makes excellent filling for jelly cakes and fancy tarts and French pastries. Some forms of the latter are dipped and brushed with hot peach or apricot marmalade and then rolled or sprinkled with chopped browned almonds.

A delicious cake filling or fancy tart filling is made by combining peach marmalade with marshmallow paste, or white icing or with whipped cream stiffened with gelatine, with or without chopped almonds.

It also makes an excellent basis for Winter pudding sauces and frozen desserts, and is very good in Winter (diced slightly with boiling water to make a thick syrupy consistency), if served with hotcakes instead of maple syrup. Or it may be used as a filling for peach and apple pancakes or baked batter puddings.

If "fruit paste" is wanted cook the marmalade as stiff as possible without burning and spread about three-quarters of an inch deep on platters to dry out a little. When half dry it may be made into fancy shapes and rolled

in fine granulated sugar, or it may be left to dry more firmly in a large "slab," sprinkle with granulated sugar. Later this may be cut up to decorate cakes or desserts or to make bonbon or chocolate centers.

Peach Mangoes—Rub the fuzz off large freestone peaches, cut in half and stone. Prepare a mixture of equal parts white mustard seed, mace, ginger, nutmeg and celery seed, fill the cavity and sew the peaches together. Pack into jars and cover with strong cold vinegar. Seal at once. It seems strange to title with the natural flavor of the peach in this way, but peach mangoes seem popular with some people and the above recipe was especially requested.

Peaches are, of course, excellent in a salad, and may be used in either the sweet or the half sweet kind. In the former they combine well with almonds or walnuts, bananas or oranges, apples or pears and seeded or unseeded grapes. Do not, however, mix too many different fruits together. Cut-up marshmallows or marshmallow cherries may be used in the sweeter mixtures. Whipped cream dressing, fruit syrup dressing, whipped gelatine dressing or (if egg dressings are not disliked with fruit), a mild mayonnaise or a cooked dressing modified with whipped cream might be used.

For the half sweet salads celery or apple might be used as "filler," with almonds as the "character" ingredient, with or without a few white sultana raisins. For this use a French dressing, simple or modified, or a savory instead of a sweet whipped cream dressing.

In the dessert course it is that the greatest variety is available. Peach pies, "kivered," unkivered and cross-baked, with and without meringue or whipped cream. Many varieties and shapes of peach tarts and turnovers, peach shortcake, peach cobbler, peach custard, peach soufflé, peach fritters, peach Betty, peach bread pudding, peach tapioca, peach rice and several different kinds of steamed puddings are among the more substantial desserts; while peach Bavarian cream, or peach gelatine sponge pudding, or peach charlotte or peach marshmallow pudding can be easily evolved from recipes planned for other fruits, even though you have not the special peach recipes.

Peach ice cream is, of course, excellent. Peach mousse is easily made without a freezer, if crushed ice is available. To each cup of peach pulp, fresh or canned, allow one and one-fourth

teaspoons gelatine softened in one-third cup of cold water and dissolved over hot water. Sweeten more highly than you would wish to have it if eaten at ordinary temperature, and add a little grated lemon rind and juice with a few drops (very cautiously added) of almond flavoring if the flavor needs developing. For each cup peach pulp have ready one cup whipped cream. Fold all together and place in a fancy covered mould or baking powder can, brushed with melted gelatine, cover with paper before putting on the lid to prevent the entrance of salt water. Buy the meringue in a mixture of two parts crushed ice to one part crushed rock salt and freeze in this way six hours. A larger amount of salt hastens the freezing.

Sometimes the peach mousse is packed into paper cases which are placed in a tin, with paraffine paper between the layers, covered securely and frozen as above. A little longer time may be needed as the paper is a bad conductor. Serve in the cases decorating the top with whipped cream.

After all, however, is there anything in the way of "fixing up" that can improve a really first-class, fresh, ripe juicy peach?

Peach sherbet and peach frappe are both delightfully cooling and easily made if you have a freezer. Several kinds of "peach" sherbet have been served, ranging from the plain "Dutch peach cake," with the biscuit or meringue foundation on which pared and halved or quartered peaches are laid in orderly rows and sprinkled with sugar before baking, to rich white cream with a Bavarian cream mixture. A plain layer cake, with sliced peaches and plain icing between the layers, is quite nice for immediate use, though it will not keep. "Peach fruit cakes" may also be made along the lines of the apple cake or prunk to the recipes which have appeared recently in this column.

Peach bonbons have been already mentioned. Dried and candied peaches may be served as appetizers. Stuffed candied peaches with nuts are deliciously bad for people who hope to reduce weight.

DUTCH GLOVE BRIDE HERE

Vows of Windmill King's Daughter and Clerk Are Renewed.

NEW YORK, Sept. 1.—A bride by the Dutch glove ceremony, a dainty woman, who was Rosetta E. Voorman, daughter of the windmill king of Holland, tripped off the gangplank to the arms of her husband, Henry E. Snel, when the Nieuw Amsterdam arrived from Rotterdam. The young couple were married again the other night in Orange, N. J., and will make their home in Wood-bridge.

The Nieuw Amsterdam brought 459 passengers, but the most conspicuous was the little windmill princess, Snel and the girl went to school together in Zwolle. He sailed home for her and whittled wooden shoes and won her heart. He came over here six years ago for a job clerking in the office of the Holland-American Line and continued his courtship by mail.

The war kept his employer's staff so busy here that Snel was unable to cross the sea for his bride. By special crown grant from Queen Wilhelmina the glove ceremony was performed. The girl went before the notaries at Zwolle and pledged her faith and vows, and Snel made similar acknowledgments before the Dutch Consul at the same hour at No. 9 Broadway. This was on August 10, and as soon as passage could be obtained she sailed for America.

IS STEPBROTHER BROTHER?

School Teacher's Job Depends on Decision of Riddle in Court.

BLOOMSBURG, Pa., Sept. 1.—Is a stepbrother a brother or is he not—in the eyes of the school code? On the answer to the question hinges the court's decision in an equity suit instituted by citizens of this township against the School Board and Miss Hazel Hughes, teacher.

Miss Hazel Hughes was elected a teacher by a 21-vote majority. Her half brother, N. B. Fowler, casting one of the votes for her election. The school code provides that if a teacher is kin to one of the directors, four votes must be cast for her.

All the allegations in the bill were contained in the respondent's answer except that Miss Hughes is niece of Fowler, and the lawyers argued all one day over that point of law.

MODEL HUSBAND ARRESTED

Man Without Vices Who Gives Wife All His Salary, Appears in Court.

PITTSBURG, Sept. 1.—Although he never drank, chewed, smoked or swore in his life, and always obeyed every command of his wife, gave her all his money, helped her to do the housework and did all he could to make her existence blissful, Frank Bettinger was arrested in a desertion court on a charge of desertion.

When asked by the court why she had caused her husband's arrest Mrs. Bettinger said her father had loaned her in spending money for several months.

"He gave you his pay envelope unopened," said the court.

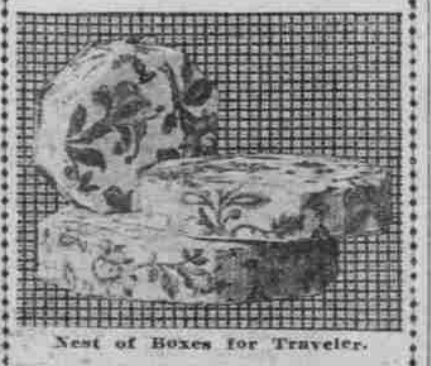
"Yes," said Mrs. Bettinger, "but I used that in the house."

The father, Bettinger had no vices. He was discharged.

Dainty Boxes That Fit Into Each Other Handy on Visits.

Receptacles for Commodities or Necessities Take Little of Trunk Room.

THESE dainty cretonne-covered boxes fit one within the other and may be carried in the trunk tray, the inner box filled with linens or handkerchiefs. Later they may be set out on the dresser or table of one's room and in them may be kept gloves, veils or even folded bits of lingerie. Or they may be used for work boxes, fancy work receptacles or stocking-darning baskets. Any woman stopping a few days at a residence hotel or hotel room, away from home, can find uses for such convenient and ornamental receptacles.



Nest of Boxes for Traveler.

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SCHOOL BELL WILL END VACATION OF PORTLAND YOUNGSTERS TUESDAY

Fall Term Opens Under Modern System of Study and Play, Swimming and Movies Being Provided in Some of the Public School Buildings.



Another three-months' vacation has become history and another school term, with all its exacting duties and its worries, stares some 35,000 children in the face. For Tuesday is registration day. But despite the fact that three months of care-free pleasure is not soon forgotten, going to school in this city presents a much more enticing aspect today than 20 or even 10 years ago. The old hard benches, the big wood stove with its score of monitors, the clanging bell in the hands of the anaemic Ichabod Crane are memories of the past. In their places are found all the modern appliances that the architect and the engineer can conjure and instruction comes from the young university graduate who has made the teaching of the younger generation his profession and not the means of making a living merely.

The methods of teaching as prescribed by the superintendent of public instruction in the city have been given the most detailed study and school administration has taken its place among the sciences. A plan of organization that comes from Superintendent Alderman and is copied to some extent after the Gary system of school administration, is being tried in some of the Portland schools during the coming winter.

Special Teachers Provided.

What Mr. Alderman chooses to call the announcement that the new manual training, music, drawing and organized play — have taken such a prominent part in the educational system of the city that some adjustment is necessary. It is to furnish this adjustment that the plan of Mr. Alderman has been evolved.

The plan is—in effect—this: Special teachers will be provided for the instruction of the student along the lines of the new studies and a regular corps will be provided for the carrying on of the regular classroom work. Then while one group of students is doing classroom work the other group will be in the shop, drafting room, domestic science room, as the case may be. Mr. Alderman says that this plan will require fewer teachers and give greater efficiency and that his "two group" plan does not require that the teacher be a specialist in so many lines and therefore allows for more concentrated preparation.

Perhaps the best news for the pupil is the announcement that the new Couch and Shattuck schools will be ready for receiving pupils Tuesday morning, when they present themselves for enrollment. These two new buildings combine the external beauty of the highest types of architecture and interior usefulness that the schools of today demand.

School Has Swimming Pool.

The Shattuck of Tudor Gothic design, is of reinforced concrete with brick and terra-cotta trimmings. It contains 22 classrooms, a cooking-room for the girls on the second floor and a sewing-room on the second floor. Manual training quarters have been provided in the basement and separate rooms have been provided for wood-working, drawing and forge work. In the basement will also be found the newest departure in modern public school buildings.

A tiled swimming pool, with the

boys' dressing-rooms on one side and the girls' dressing-rooms on the other, will threaten to end "hooky days" in the early summer. Besides the 29 by 60 pool a gymnasium, with all the modern apparatus, has been provided.

A little above the second floor level an auditorium that will seat 600 persons has been built. The auditorium has been supplied with a little lamp house so that moving pictures may be shown.

The climax feature of the building is the 45x90-foot playground that has been built on the roof over the auditorium. Every detail for the amusement of the child will be provided for the smallest of the school's attendants.

The same features that are found in the Shattuck school have been incorporated in the new Couch school. The Couch school is of a different style of architecture, but has the same external trimmings that decorate the Shattuck school. The corridors, laid with insulate mastic, a preparation with an asphaltic base, that is noiseless, easy on the feet and preventive of slipping.

Besides the new buildings, the directors have provided for the addition of rooms to the Albina Homestead, Richmond and Peninsula schools. Eight rooms have been added to the Richmond school and four each to the other two.

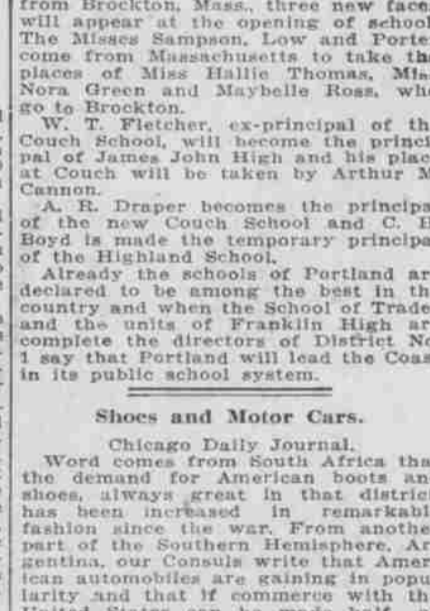
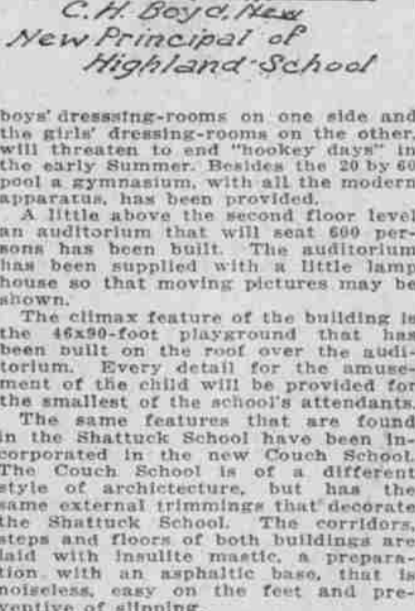
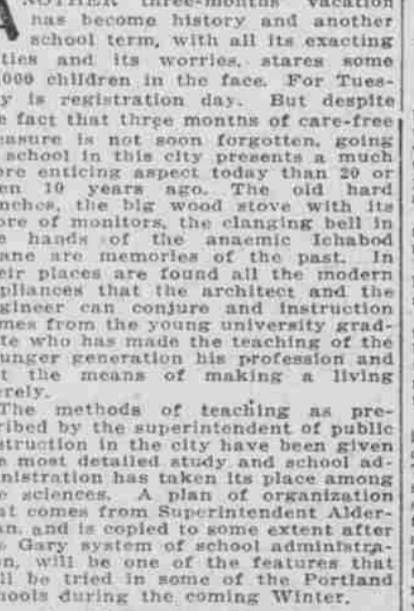
The framing for the first floor of the first unit of Franklin High School is up and the plans are being prepared for the trades school the first unit of which was made possible by recent gift of S. Benson. In the case of both Franklin High and the trades school the first units to rise will be the administration buildings, containing the most needed class-rooms. This semester the commercial department of the Franklin High school will be conducted in the Glencoe school, until the new Franklin is completed.

The incorporation of St. Johns and Lincoln within the city has made necessary the provision of teachers for those districts. The high school work will continue in the James John High School and classes will be under supervision of teachers appointed at the last meeting of the school board.

Teachers Are Exchanged.

Several new changes have been made necessary with the addition of St. Johns and Lincoln to the city school system. The building of new schools and the enlargement of others has necessitated other changes among the teachers.

In the grades, owing to the exchanging of Portland teachers with teachers



from Brockton, Mass., three new faces will appear at the opening of school. The Misses Sampson, Low and Porter come from Massachusetts to take the places of Miss Hallie Thomas, Miss Nora Green and Maybelle Ross, who go to Brockton.

W. T. Fletcher, ex-principal of the Couch School, will become the principal of James John High and his place at Couch will be taken by Arthur M. Cannon.

A. R. Draper becomes the principal of the new Couch School and C. H. Boyd is made the temporary principal of the Highland School.

Already the schools of Portland are declared to be among the best in the country and when the School of Trades and the units of Franklin High are complete the directors of District No. 1 say that Portland will lead the Coast in its public school system.

Shoes and Motor Cars.

Chicago Daily Journal.

Word comes from South Africa that the demand for American boots and shoes, always great in that district, has been increased in a remarkable fashion since the war. From another part of the Southern Hemisphere, Argentina, our Consul writes that American automobiles are gaining in popularity and that if commerce with the United States can be made half as easy as commerce with Europe, Yankee motor cars will lead all others on the plains of the Plata.

Apparently, whether the people under the Southern Cross go on foot or by auto, they are learning to look to America for the traveling gear.

Their editors in this matter is still incomplete. For the last year for which figures were available the United States supplied only one-fifth of the automobiles imported into Argentina. The proportion is greater now, but there is plenty of chance for it to increase. As for boots and shoes, there is no reason why this country should not gain as clear a supremacy in the whole hemisphere as it has now in Cuba, where practically everyone who does not go barefooted sets his foot coverings from America.

Curb Household Pests.

Indianapolis News.

The Chamber-Zeitung of recent date describes a method of destroying plant and household pests and fungi. Mercury is the material employed. In enclosed places it is used in the form of a vapor, but when trees are infested by insects, auger holes are bored in the lower branches in an oblique direction, passing through the pith of the tree. These holes are filled with mercury, after which they are made airtight with tree wax. From two to seven grams of mercury are required for inoculation. This treatment is said to be not only effective for the purpose intended, but in most cases apparently assists in the growth of the plant or tree. The influence of the treatment continues for a year or sometimes more.

Frank Explanation.

Houston (Tex.) Post.

"Do you own any real estate?" "Oh, no; we never expect to own any real estate." "Why not?" "We own an auto."