

Theatrical Contracts Viewed as "Scraps of Paper."

Emelie Frances Bauer Declares They Are Not the Ones Who Suffer During Strike

BY EMELIE FRANCES BAUER.

NEW YORK, Sept. 20.—(Special.)—Belated one week, the new English opera company of Fossano Gallo is due to open at the Shubert theater, all differences having been adjusted according to the best way both sides could come together in the matter of the actors' strike.

Words pale to describe the unspeakable conditions which this brought to many who were not supported by their unions and who were simply compelled to quit work or lose their memberships in their affiliations. It is never the "big" people who suffer, indeed they reap publicity and that comes near being the largest stock in trade of most of the stage folk.

The outer glaze may seem to be all smooth, but underneath the managers be in position to trust their most trustworthy, to know that a contract made has something tangible or reliable about it, only in the future, as it proved to be during the last few weeks, should a contract between actor and management be regarded as more than a "scrap of paper" with a strong accent on the "scrap."

Like the irony of fate it seems that the scenery, properties and electrical effects of the late Oscar Hammerstein, who made America know what French opera really meant, should pass into the hands of the people planning to give German opera in New York. George Blumenthal, formerly associated with Mr. Hammerstein at the Manhattan, who is business manager for the Star opera company, of which Otto Goritz is the head, has purchased all the stage appurtenances of 21 productions and taken over the storehouse which contains this property.

It is not quite clear what the Germans plan to do with the settings for such operas as "Louise," "Thais," "Le Jongleur de Notre Dame," "Quo Vadis," "Don Quixote," "La Traviata," "Carmen," "Il Trovatore," "La Fille du Regiment" and others of that sort. Perhaps they will have German translations made for their following. It is obvious that the Germans have no intention to keep their beloved Wagner intact from the damaging influences of filthy lucre.

It is announced that some of the Wagnerian works will be given in concert form, which would be reason enough for that music bard of Bayreuth to turn in his grave. Perhaps the fact that the United States government compelled Dr. Karl Muck to leave this country may be the cause for this because although Louis Koenig and Theodore Spiering are well equipped to conduct these works in concert form they perhaps have not had the experience in handling the operatic stage. Margarete Ober, is not taking the opportunity to return to her own country, as might have been expected, after her strenuous protestations in Germany's behalf, but she will remain here as a member of the Star opera company at the Lexington.

The mania for translating names of plays and operas in these days has taken on terrifying dimensions. Most of all, this serves to show how little many persons who should know better, understand the languages which they attempt to change into English. Perhaps the most glaring example of this has been shown by several of the daily papers in their account of Caruso's return and the mention that has been made of one of the tenor roles which he is to sing during the forthcoming season.

Incidentally, be it told for the information of the translators as well as for those who feel that they can believe in the authority of the things they read that Halvey's opera which may be included in the new productions at the Metropolitan is "La Juive," translated "The Jewess," not "The Jew" as told in the several columns and the tenor part is not the title role but the role of Leopold, the young prince, or Eleazar, the father of Rachel, soprano whose claim to the titular part cannot be denied. Whether Caruso will appear as the lover, a Christian who urges Rachel to flee with him, or Eleazar, who, when he finds that Leopold is not a Jew, attempts to kill him, is not known to the writer, but both are of prime importance and inasmuch as Caruso has played so many lover's parts, he might, for a change, assume the part of the old man who has the strong dramatic elements in the part.

Curiously told, the story deals with the persecution of the Hebrews. Eleazar, who saved the child of one Cardinal Brogni (before he entered the church) from the flames of his palace in Rome in its capture by Napoleon, became a prosperous jeweler in Constantinople.

Answers to Correspondents

By Lillian Tingle.

PORTLAND, Or., Sept. 11.—Will you kindly give a recipe for fig preserves made from fresh figs? Also how to dry figs. Thanking you in advance, INQUIRER.

FIG preserves—Six quarts ripe figs, two quarts sugar, three quarts water. Plunge the figs into a boiling soda solution (made by adding 1/2 cup soda to 6 quarts water), or into a salt solution made with 1 cup salt to 1 gallon water, letting the figs remain in the solution about 5 minutes. Then rinse them thoroughly in cold water. Or, if preferred, heat the figs thoroughly in a steamer, double boiler (without water), or slow oven. Another way is to dip them into hot lye water (made with wood ashes) and then into cold water, holding them in the hot solution 1 minute and repeating the process three times. Make a syrup with the sugar and water, flavoring it, if desired, with lemon rind and juice, or orange rind and juice, or stem ginger or ginger and lemon, or leaving it plain, according to personal taste. The figs may be boiled in the syrup until tender and translucent (usually about two hours), and then allowed to cool in the syrup, or may be brought to boiling point and allowed to cool on several successive mornings, until tender and translucent. Both methods give good results and are convenient in different circumstances. When the figs are thus thoroughly saturated with syrup they may be packed, cold, into jars, the syrup being then boiled down to the desired richness and poured over them.

Sweet pickled fresh figs may be similarly prepared. They should be given preliminary treatment with salt solution and the syrup should be made with spiced vinegar in place of water. Commercial syrups may be used to reduce the amount of sugar, but the amount of water being, of course, proportionately reduced, so that a cooking syrup of the same density results. Dried figs—Figs are dried by several different methods. One way is to pick them when they are ripe, wash them and show white seams) and dry them in the sun, carefully turning daily, then to place them into hot brine (1 cup salt to 1 gallon water) for a few seconds, then the figs are "thumbed" (pressing the eye-end downward, and the stalk-end upward), and finally are heavily pressed for packing with a bay leaf or two between the layers. Another method is to plunge them first into lye water to remove the gum and "milk" (probably about two minutes, then into cold water, then into hot syrup for three minutes. After



Lipman Wolfe & Co. Merchandise of Merit Only

Economy Basement Store

"Where You Spend the Least and Get the Most for It"

Monday—a Sale of All-Wool

SERGE DRESSES

MONDAY morning, September 22, promptly at 9 o'clock, we shall place on sale 125 of the most beautiful dresses that we have ever offered in an underprice event of this character.

IN the collections will be found the smartest frocks in sizes for women and misses and the selection is of such a remarkable nature that even in a large announcement such as this it is mighty difficult to know just where to begin to tell the wonderful story of this sale.

All Are Far More Costly Dresses

\$19.85

About the Styles

At the sale price quoted it is but natural that every woman will want two or three of these dresses. But we must caution against allowing your enthusiasm to get the better of you.

Just picture in your mind's eye the most wearable modes of the fall season—the very models that you have seen at high prices—and in most instances priced high because of the exclusive styles. This is the character of dresses that will be found in this magnificent sale collection.

Because

Expensive Trimmings

The Materials

- None of these dresses will be accepted for credit or exchange.
—Nor will it be possible or advisable for them to be sent C. O. D.
—Every transaction must be final.
—Chose any one of the 125 dresses, no matter what price the garment should sell for, and pay \$19.85.

- Lavish braiding, embroidery, fur and other costly details are a distinguishing feature of these distinctively styled dresses.
—The new fancy braids, military and narrow braids are much used in black.
—Natural kit coney, angora fur in beige and gray, a tricolette vestee in oyster and touches of red and gold in the trimming are charming color notes.
—These dresses are one of the most fortunate special purchases we have ever made or offered even in the Economy Basement Store.
—Placed on sale for the first time Monday.

- In these dresses are fine French and heavier serges.
—In the wanted navy (and one model in tan for those who require a lighter color).
—There are eight new styles as sketched.
—All lined to waist and several made with the cool and comfortable opening at armhole.

Everything for Cash

Lipman, Wolfe & Co., Economy Basement

Everything for Less

THIS STORE USES NO COMPARATIVE PRICES—THEY ARE MISLEADING AND OFTEN UNTRUE

draining from the syrup, they are spread out to dry and when of proper consistency are pressed close into boxes. They may also be dried by being placed in trays in the sun (protected from insects), carefully turned every day and pressed flat with the hand. Pack in layers with bay leaf and keep in a dry place. PORTLAND, Aug. 11.—Dear Miss Tingle: Will you please give through The Sunday Oregonian a recipe for muffins. The ones I want were as light and fluffy as sponge cake, slightly sweet, baked in rings on a griddle. Also a recipe for pickled walnuts. I have had so many good things from your answers and look for them each week. MRS. H. I hope the following is what you want. It is a Scottish "trade recipe" which gives a muffin or griddle scones something like your description, but there are so many slightly differing varieties that it is difficult to guess just which one you may have in mind. I am glad you find this column useful. The following muffins may be made with sour milk and soda, if preferred. In this case use 1 1/2 teaspoons soda, about one cup thick well-soured milk,

and 1 1/2 teaspoons cream of tartar instead of the sweet milk and baking powder given below. Scotch Light Cakes—Four cups sifted flour, four tablespoons melted butter, 1/2 cup sugar (or less to taste), one teaspoon salt, three eggs, about 3/4 cup milk, 1/4 tablespoon baking powder, a little grated lemon rind if liked. Sift the dry ingredients, cream the butter and sugar, beat in the eggs, previously well beaten (some makers get better results by beating the whites and yolks separately and adding the whites last), add alternately the flour and the milk to make a batter that just settles level when dropped into the rings. Have the rings and griddle well greased. The griddle must not be so hot as for plain-roller mixtures. Drop the mixture into the rings to about one-third of their depth. Bake until golden on one side, then turn ring and muffin together, using a pancake turner. Bake on the other side again to a golden color, being sure (by observing the sides) that the muffins are baked to the center. Serve hot with butter. Some makers wrap the muffins in a cloth as they come from the griddle, so that they finish cooking in their own steam. They are allowed to

cool and then are toasted and buttered when wanted for serving. A little knack is necessary in baking these, as it is important to be able to recognize the exact moment at which to turn them. I fear it is too late to make pickled walnuts this year. They must be gathered before the shell forms and while they can still be easily pierced through and through with a darning needle. Several darning needles with their heads stuck in a cork make a useful "docker" for pricking them over. Pickled Walnuts—Use fresh gathered, tender, green English walnuts. Wash and prick them over, rejecting those with even a trace of already formed shell. Keep them one week in brine ("float an egg"), drain, rinse and place in the sun until they turn black. Pack into jars, cover with highly spiced unsweetened hot vinegar and seal at once. They should be kept six months before opening. Monmouth Farm Sold. DALLAS, Or., Sept. 20.—(Special.)—The 12-acre farm of E. R. Ostrom, one mile south of Monmouth, was sold this week by the owner to William Wams-

ley of Sunburst, Mont., who will take possession of the place in the near future. The purchase price, including farming implements and stock, was \$7500. Mr. Ostrom, who has been in health for some time, will spend the winter in Florida, but expects to return to Oregon in the spring. Dallas Man Witnesses Murder. DALLAS, Or., Sept. 20.—(Special.)—C. Faust, a farmer living near Dallas, was taken to Portland this week by Frank B. Tichenor, a United States deputy marshal. Faust was wanted as a witness to the murder of a postmaster in Idaho. Mr. Faust was visiting at the Idaho town at the time of the murder and was a bystander. Cornelius School Finely Equipped. CORNELIUS, Or., Sept. 20.—(Special.)—The public school of this place opened last Monday with an increased enrollment. All needed books will be in by the last of next week. School closed Friday to allow the children to attend

Used for 70 Years Thru its use Grandmother's youthful appearance has remained until youth has become but a memory. The soft, refined, pearly white appearance it renders leaves the joy of Beauty with you for many years. Gouraud's Oriental Cream

WOMEN SHAVE UNKNOWINGLY When you only remove hair from the surface of the skin the result is the same as shaving. The only common-sense way to remove hair is to attack it under the skin. DeMiracle, the original sanitary liquid, does this by absorption. Only genuine DeMiracle has a money-back guarantee in each package. At toilet counters in 6c, 25c and 50c sizes, or by mail from us in plain wrapper on receipt of price. FREE book mailed in plain sealed envelope on request. DeMiracle, 129th St. and Park Ave., New York.

FOR CHILDREN Sidley GARTERS