

# MUSIC

**OUT OF THE MIGHTY PAST.**  
The trend of musical activity in the past seems to have been almost and with no ultimate object in view. However, sufficient evidence is returning to a more substantial basis following the catastrophe of the great war lies in the fact that the Golden Age of Music of former years is making its reappearance in the concert halls of the world. This great assemblage of talents is returning to a more substantial basis following the catastrophe of the great war lies in the fact that the Golden Age of Music of former years is making its reappearance in the concert halls of the world. This great assemblage of talents is returning to a more substantial basis following the catastrophe of the great war lies in the fact that the Golden Age of Music of former years is making its reappearance in the concert halls of the world.

Already Berlin has welcomed the reappearance of Xaver Scharwenka, Emil Kauer and Eugène d'Albort, while Paris has loudly acclaimed Vladimir de Pachmann. America has succumbed to the art of Alexander Scriabin, and the return of Rosenthal, Busoni and Paderewski. The latter two are not members of the golden age, but their names are closely associated with it. Many even look forward to the return of Arthur Schnitzler and Schwaner, whose operas were thinned by the untimely deaths of Hans von Bulow, Rimsky-Korsakov and Scriabin.

Mrs. Alice Price Moore will sing at Vancouver, B. C., for the Vancouver Exposition Association on the entire week of August 21. Her engagement includes both her own compositions and piano awarded by Louis Victor Saar, who is conducting French classes in Portland this summer.

Mrs. Fred L. Olson, Portland soprano, who has been studying this summer in Chicago under Richard Hageman, will return to this city about September 1. She is also studying under Hageman and plans to return with Mrs. Olson.

Mr. and Mrs. Henning Carlson have departed for Washington, D. C., to make their future home. Mrs. Carlson (Ada) is a well-known pianist in the Portland music circles, being a member of the MacDowell club and secretary-treasurer of the Cadman Musical club.

Ruth Allen Vassie sang both afternoon and evening at the Grand opera house on Thursday of last week. Multnomah county W. C. T. U. had complete charge of Thursday programmes, the day being W. T. U. day. Mrs. Vassie sang for several years in Berlin and has sung opera and concert numbers with success.

Elton S. Durkee has written the words and a new piece of music, "On the Shores of Baker Bay," which is the history of the discovery of the Columbia river by Captain Robert Gray. Music for the composition is by Elton S. Durkee and Sterling Rothman. The air of the selection is lively and pretty.

**VALUABLE MINERAL SALTS OFTEN WASTED IN COOKERY**  
Mrs. Spencer Gives Suggestion to Housewives Whereby Soups and Sauces May Be Improved in Flavor.

When thoroughly dried they may be packed in a glass jar and put away for future use.

A celery tea may be made by boiling the stalks in water for an hour and steeping on the back of the stove. Strain and use. By pouring boiling water over half a pound of celery, and allowing it to steep with salt and pepper, it makes a refreshing hot drink, if the flavor of celery is liked. This would also be a good recipe for soups or sauces for seasoning.

After preparing the celery for use, all the stalks, leaves and green portions, should be washed and put in a good-sized pot and covered with cold water. Bring to a boil and simmer for a couple of hours. Strain off the water and put it on the fire again and reduce to a heavy cream. This is a most delicious and healthy food, and is a most delicious and healthy food, and is a most delicious and healthy food.

The necessary tools are a board, a sharp French knife and a paring knife. First cut off the root and the full tops of the head of celery. Then cut off the stalks and clean thoroughly, scrubbing each stalk with a vegetable brush. Pare the root and save to cut into dice and use for soups or stews. The stalks may be cut into small pieces and used for soups or stews.

Any pieces which are to be stewed and used as a vegetable in a cream sauce should be cut off at the top and each piece cut into three or four pieces, boiled in salted water and served in a sauce.

Hollandaise sauce—One-half cup of butter, three tablespoons flour, one pint of boiling water, two egg yolks, lemon juice to taste. Melt half the butter in a saucepan, add the flour and mix to a smooth paste. Begin adding the water, a small piece at a time, whisking in each piece before another is added until the mixture is a thick, creamy mass. Draw aside from fire and add the beaten yolks of eggs when the sauce is just under the boiling point, whisking it well into the mass. Do not place it where it can boil again, or the sauce will curdle. Add salt, pepper, and lemon juice to taste.

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Halibut cheeks, Spencer method—Dip each cheek separately in small bowl containing water. Dip in flour, milk (each cup of milk), to each cheek in a plate of finely sifted dry bread crumbs. Then arrange on an oiled baking pan and sprinkle each piece with oil from a pastry brush or swab. Bake in very hot oven (about 500 degrees Fahrenheit) and bake for ten minutes. When

the housewife in every state I lectured, anxious to see it done and eager to learn just how to go about it.

Instead of buying one or two bunches of young beets at a time, buy a whole bunch of beets, according to size of family, then there will be enough in the fresh young tops for beet greens, which is as nice as spinach. This will make vegetable for one meal, so in purchasing pick out the bunches which have the freshest tops.

In cooking beets, a gas range is used, it takes as much gas to cook one bunch as three, so they are best cooked in a slow oven. A second meal of vegetables may consist of hot buttered beets. A third, stuffed beet salad and the remainder may be used for cold sliced beets in vinegar.

Dear Mrs. Spencer: I have been reading your articles with much interest and I find your suggestions practical and the recipes very simple and satisfactory that I venture to consult you about halibut cheeks. Can you give a simple recipe for them and what sauce is most appropriate to use with them? Thanking you very sincerely, Pearl M. B. U. H.

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"Merchandise of Merit Only"

done each piece should be browned perfectly on all sides, pans dry underneath the fish and the cooked product rich in its own well-flavored juices. Never use any water in baking pan when cooking this way. Also avoid overcooking, and so drying out the succulent juices of the fish. Lift out on a hot platter by slipping a pancake turner under each piece. Serve with sauce tartare, horseradish sauce, or if preferring a hot sauce, use a brown-butter one.

Brown-butter sauce—Four tablespoons butter, one teaspoon lemon juice, one teaspoon finely minced parsley. Place butter in a small sauce pan with the parsley and cook together gently without becoming too brown, add lemon juice, then pour over the halibut cheeks.

One cup of crabmeat, ½ cup grated cheese, 4 tablespoons flour, 1½ cups of milk, 3 tablespoons butter, 1 teaspoon Worcestershire sauce, ½ cup cream. Scald the milk. Melt the butter, stir in flour, add the hot milk, whisking until very smooth. Add the cream, crabmeat and seasonings. When very hot add the grated cheese, stir until melted, serve on toast or toasted crackers.

Pickled Oysters. One large can oysters, one-half cup of oil, one-quarter cup vinegar, one clove garlic, cut up, one onion, two cloves, one lemon, one bay leaf, small pieces stick cinnamon. Scald the oysters in their own liquid. Drain off the juice, reheat and skim, adding the vinegar, garlic and spices. Simmer 15 minutes and strain. Add the oil and oyster pouring all into a bowl to cool and adding the onion and lemon on the top. Dust over with paprika and serve when very cold.

## Alaska Is Declared Future United States Granary.

Hard Wheat for Patent Flour to Supply Mills, Forecast.

ANCHORAGE, Alaska, Aug. 12.—"Within the next 15 or 20 years Alaska will be supplying the hard wheat necessary for patent flour in the United States," in the opinion of C. J. Lincke, secretary of the Anchorage chamber of commerce. "That this is not a vision is amply supported by the history of the Canadian west, where conditions are no better, aside from networks of transportation, than in the wheat belt of Alaska. He said there are 15,000,000 acres of arable land along the Alaska railroad, and last year it was demonstrated that actual results that fine hard wheat may be grown. Approximately 6000 bushels of wheat came off the land and this represents a few home heads that have been developed while the railroad was building. Once the Alaska railroad effects a colonization policy and settlers are secured, the area farmed will be sufficient to supply wheat for all local purposes and have a surplus for export.

"The outlook is so alluring that already steps are being taken to encourage wheat growing. A small flour mill will be built at Anchorage next spring to serve the Matanuska agricultural fields and follow-

## ACNE OR FACE CUTICURA HEALS

Hard, Large and Red Pimples, Itching Was Terrible.

"Had been troubled all my life with acne on my face. My forehead was a mass of pimples. They were hard, large and red, and the itching was most terrible. My face was disfigured. I went for a free sample of Cuticura Soap and Ointment and after using two boxes of Cuticura Soap and three boxes of Cuticura Ointment I was healed." (Signed) Mrs. C. S. Miller, Box 4, Marechal, Wash., Jan. 9, 1922.

Use Cuticura for every-day toilet purposes. Bathe with Soap, soothe with Ointment, dust with Talcum.

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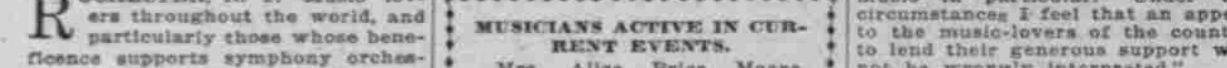
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Alice Price Moore, Vancouver, B. C.



Ruth Allen Vassie, Vancouver, B. C.

**MUSICIANS ACTIVE IN CURRENT EVENTS.**  
Mrs. Alice Price Moore, Portland musician, will sing for the Vancouver Exposition Association at Vancouver, B. C. Ruth Allen Vassie, soprano soloist, who sang at Gresham fair on Thursday.

**ENGAGEMENTS CANCELED.**  
Two European tragedies, the untimely death of Richard III. and that of Sir Henry Wilson in England, had had a serious effect upon the concert-going public of those countries, says a New York exchange, quoting Mme. Florence Easton, soprano of the Metropolitan Opera company, and her husband, Frank MacLennan, who recently returned to this country. "We went over six weeks ago," Mme. Easton said, "carrying trunks and costumes and prepared to do a concert tour in both Germany and England. The death of Foreign Minister Rathenau upset our plans in Germany and took the mind of the public away from all thoughts of concerts and singers. "But as bad as conditions were in Germany, we found them worse in England, where we went to spend a few weeks. There the killing of Sir Henry Wilson had thrown a cloud over all amusements, and I must say we are glad to be in America again."

**RETURNS TO NEW YORK.**  
Marguerite Sylva has returned to New York city after a trip to Los Angeles, where she sang "Carmen" in the "bow" at Hollywood to 25,000 persons. Madame Sylva is preparing for new play in New York next season. Concerning Madame Sylva's appearance in Hollywood the Los Angeles Examiner said, in part: "Beautiful Marguerite Sylva, one of the most renowned interpreters of the role, was at her best. Vocally she charmed in every appearance, and her work in the ensemble and concert numbers was every feature to her superb performance. Her art and the dashing qualities which are so essential to this beautiful cigarette girl—born adventurer with life and love. Madame Sylva's voice surmounted the orchestra even in its most dramatic moments. She well justified the high fame she enjoys in this role."

**RUSSIANS TO RETURN.**  
S. Hurok, New York concert manager, announces that the Russian opera company, whose performances in Portland last season aroused so much enthusiasm, will make a second tour of the country. The company will be completely reorganized in all of its departments, new artists will be obtained and additional stocks of scenery and costumes have been ordered.

"My principal motive in taking over this company," said Mr. Hurok, "is to place it on a self-supporting basis. The warm reception accorded these artists throughout the country is convincing proof of a strong interest in and appreciation of Russian arts in general, and of these artists in particular."

**COMPANY PLANS LARGE SEASON.**  
The San Carlo Opera company, which has often come to Portland on tour, will this season comprise 150 members, according to recent announcement. Marie Rappold, dramatic soprano, formerly of the Metropolitan opera company, will appear again as guest artist when Eugene Galt returns his company to the Century theater in New York for a season of four weeks. The repertoire of the company will comprise the following operas: "Madame Butterfly," "Aida," "Carmen," "La Boheme," "Otello," "La Gioconda," "Il Trovatore," "Thaïs," "La Traviata," "Barber of Seville," "Faust," "Manon," "Jewels of the Madonna," "L'Espresso," "Secret of Susanna" (in English), "Lakme," "Rigoletto," "Cavalleria

—Rushnell Photo.  
Miss Evelyn Calbreath, with Miss Helen Calbreath and Miss Florence Johnson, has returned from Chicago, where she studied at the American conservatory.