

WHAT-SOCIETY-IS-DOING



CONTRIBUTIONS concerning social happenings, intended for publication in the society department of The Times, must be submitted to the editor not later than 6 o'clock p. m. Friday of each week. Exceptions will be allowed only in cases where events occur later than the time mentioned.)

LOVE'S DWELLING PLACE.

Now hast thou come to set within my soul
Like lamps, the gleaming moments of delight;
So, still in darkness, may I seek aright
The way that leadeth to thy heart, my goal.
And lo, the barge of life, past rock and shoal,
A crimson petal floats across the night,
Yet ever onward tossed to glorious light.
Come thou, whose lips shall kiss and make me whole,
I know thou dwellest in some secret land,
Dear one, divinely guarded and at peace.
And wilt thou bring this dawn upon the sea?
My eyes are straining for the sun-kissed sand,
Where, like a joyous bird, I may release
My love and land and in thine arms be free.

—Archer M. Huntington.

DID YOU EVER see an old cook book—one whose pages were musty and yellow with age? The fine, old-fashioned handwriting which covers its pages is so dim that now and then it can not be read, and some of the recipes seem strangely out of place in this modern world of short cuts. Yet there is a strange fascination about the old book. It is a human document, in a way, just as is an old diary or an old bundle of letters, speaking with a strange, all-pervading insistence of the personality that long ago made the book and painstakingly inscribed those finely written lines.

Long ago some little woman, for the happiness and comfort of her family and because of her housewifely pride, collected those rules for boiling and baking just as the housewife of today files her random recipes in her very up-to-date card catalogue or scrap book.

Do you suppose that fifty or a hundred years from now that very businesslike, methodical card catalogue will have half the reminiscent flavor that hovers about the pages of this old-fashioned cook book with its many elaborate recipes penned by hand?

The cook book of today may be compiled by an expert, but it doesn't contain the favorite rule for gingerbread of E. M. C. or "mother's" rule for pickles. There are no recipes used by "Aunt J." or, if you please, no trusted and tried rules, just by "Biddy."

The women of those days didn't buy their pickles in bottles and their mince-meat in paper packages. They didn't get their cakes in folding boxes, either.

Sponge cakes made with "five dozen eggs and five pounds of best white sugar" don't come that way. But those were the ingredients used in the sponge cake for Mary Miller's wedding, back in '47. It was evidently, however, only at weddings that they felt that sixty eggs were necessary for a cake. Here is one, a coccanut cake, marked "very fine," that calls for only six eggs.

The quantities given are 6 eggs, 2 coccanuts, 3 cups of sugar, 3 cups of flour, a third of a cup of cream, two-thirds of a cup of butter and a little soda. The eggs must evidently be beaten to a froth, else baking powder would have to be added to make this cake light.

Perhaps you would like to try Biddy's bread cakes.

They are made with two quarts of bread, soaked in some milk, four eggs, a half cup of butter, flour enough to make into a batter stiff enough to bake.

If it is a dessert you hanker for, here is one marked "very nice" for

dessert" in a trembling little old hand that may just suit you.

It is a recipe for rice cups and is made with one pint of boiling milk, a small teaspoonful of salt, two tablespoonfuls of rice flour, wet with cold milk and one egg. Stir all the time until it is about the consistency of a minute pudding. Then dip out with cups wet with milk. Allow them to cool and then turn out and sprinkle with grated nutmeg. Serve with cream and powdered sugar.

And now, if you please, here is a new way of cooking cucumbers that may still be new to some housekeepers, even though it were called new sixty years ago.

"Pare them," says the old book. "Cut in quarters lengthwise, dip in corn meal or wheat flour, season with pepper and salt and fry a golden brown."

Every one who has ever read a certain old-fashioned type of story book, knows about the supposed joys of eating "crullers." Here is an old recipe for them. Four eggs, five tablespoonfuls of sugar, beaten well together. Butter the size of an egg, nutmeg and salt, flour to make stiff, roll thin.

A simple dessert found in this old book is called Swiss cream. It calls for a quart of new milk, sweetened to taste. Stir into this the whites of five eggs well beaten and set the kettle containing this mixture into a pan of boiling water, until it scalds. Stir all the time, and when done, take off and place in cups.

Floating island was evidently a favorite dish with our ancestors, for there seems to be a large number of recipes for this delicacy to choose from. A very simple one calls for a pint of sweet cream sweetened to taste and flavored with a glass of wine or whatever flavor is liked. Turn into a deep dish. Beat up the whites of six eggs with currant jelly to a stiff froth, and then the book says heap the froth on the top of the dish "as high as you like."

Mrs. Emily McCollum of San Francisco, mother of Mr. C. F. McCollum, has arrived from San Francisco and will spend the summer at the McCollum home.

Mrs. C. E. Nicholson entertained at luncheon Wednesday in honor of her guest Mrs. Fred Slagle of Coquille. Those present beside Mrs. Nicholson and Mrs. Slagle were: Mrs. I. S. Kauffman, Mrs. L. M. Noble, Mrs. M. C. Horton, Mrs. J. T. McCormac, Mrs. Mandigo of North Bend, and Mrs. Colby Perry.

Mrs. and Mrs. F. M. Freidberg, Mrs. C. Hickox and Charlton Lee spend Thursday at the Friedberg summer home on South Coos River.

Mrs. C. W. Tower and Miss Nellie Tower returned on yesterday's Breakwater from an extended visit in Portland and Seattle.

Mrs. W. C. Bradley entertained with a small bridge party on Tuesday last.

Mrs. F. K. Gettins and son, Harry, returned on the Breakwater from a visit in the Willamette valley and in Portland.

Mrs. J. E. Oren and sister, Miss May MacDonald are spending a few days at the Powers' ranch on the Coquille.

Dr. and Mrs. J. T. McCormac have as guests, Capt. T. L. Morse and Miss Emma Morse of Morgan City, La.

A pretty home wedding occurred last Saturday evening at the home of Captain and Mrs. A. D. Boone at Sumner when their youngest daughter, Miss Myrtle Boone, was married to Dr. N. H. Hansen of Anacortes, Wash., in the presence of a few near relatives and close friends of the

PERSONAL notices of visitors in the city, or of Coos Bay people who visit in other cities, together with notices of social affairs, are gladly received in the social department. Telephone 1331. Notices of club meetings will be published and secretaries are kindly requested to furnish same.

family. Immediately after the ceremony, the happy pair came to Sumner and took passage on the mail boat for Marshfield. Thence they go to Seattle to visit the fair and from there to Chicago when the groom will take a post graduate in the Veterinary college, farther than this their plans are not known. It is rumored that wedding bells will shortly be heard in Sumner again.

Mrs. E. Mings entertained Monday with a luncheon and afternoon at bridge. Her guests were Mrs. M. C. Horton, Mrs. Colby Perry, Mrs. Pollexfen, Mrs. W. S. Turpen, Mrs. J. T. McCormac, Mrs. M. C. Maloney, Mrs. I. S. Kauffman and Mrs. G. W. Kaufman. Mrs. G. W. Kaufman won first prize and Mrs. McCormac the consolation.

Miss Lucy Horton entertained on Tuesday afternoon of this week with a small duplicate whist party. Those present were: Mrs. J. E. Oren, Mrs. C. E. Nicholson, Mrs. M. C. Maloney, Miss MacDonald of Minneapolis, Miss Bennett, Miss Kathleen Bennett, Miss Berenice Platt and Miss Mahoney.

Mr. and Mrs. C. E. Nicholson expect to remove to their homestead at the Sand Hill lakes next week to remain until next February. Miss Lucy Horton will accompany them for a week's visit. The colony at the lakes is increasing rapidly. Among the homesteaders are: Dr. and Mrs. Wm. Horsfall and family, Mr. and Mrs. Chas. Stauff and Mr. and Mrs. Robinson of North Bend.

Misses Ella and Mame O'Connor of Portland, arrived on the Bay yesterday for a several weeks visit with Dr. and Mrs. R. G. Gale of North Bend.

Mrs. F. W. Wood of North Bend, who has been receiving medical attention in Portland, suffered a relapse this week. Mr. Wood left for there Friday. Her many friends on the Bay will hope for her early recovery.

Mrs. C. F. McCollum of North Bend, is recovering from a sprained ankle while accompanying Mr. McCollum on a trip through Curry county last week.

Miss Gertrude Mandigo of North Bend, has been visiting friends at Coquille the past week.

Mr. William Dunn and Miss Laura Carter, daughter of Isaac Carter, were united in marriage at the home of the bride's brother, C. C. Carter, in Myrtle Point, Tuesday evening at

(Continued on page 8.)



For Sunday we have
Strawberry and
Vanilla Ice Cream
and
Tutti Frutti Sherbet

Stafford's

FINANCIAL

A DOLLAR SAVED is a DOLLAR MADE
The habit of saving, formed early in life, is the foundation of many a fortune. Thrifty people patronize the savings bank and prosper.
Deposits in savings banks have proven more safe and profitable than any other class of investment for people who must build up a fortune from daily savings.
The department of savings is a special feature with this bank. Interest paid on all Savings Deposits remaining six months or longer.
A GENERAL BANKING AND TRUST BUSINESS TRANSACTED CHECKING ACCOUNTS SOLICITED.

First Trust and Savings Bank

OF COOS BAY

DIRECTORS.

JOHN S. COKE, JNO. F. HALL,
STEPHEN C. ROGERS, W. S. CHANDLER,
HENRY SENGSTACKEN, DR. C. W. TOWER,
M. C. HORTON, DORSEY KREITZER,
WILLIAM GRIMES, OFFICERS.

OFFICERS.

JNO. S. COKE, President. DORSEY KREITZER, Cashier.
M. C. HORTON, Vice President and Manager.

"What's My Balance?"

«One moment, sir—here are the figures, all correct to the minute.»
«No waiting—no hesitancy—we give you immediate reply. It's absolutely correct, too. We did it with a Burroughs Adding Machine. A machine that gives evidence of the progressive methods of our bank.»

«Such uses of mechanical short cuts give us a bright, snappy, brain-office force. Their brains aren't weary from drudgery of figuring. They are wide awake and alive to your interests—giving you intelligent service.»

FIRST NATIONAL BANK OF COOS BAY.

Flanagan & Bennett Bank

MARSHFIELD, OREGON.
Paid Up Capital and Undivided Profits \$75,000
Assets Over Half Million Dollars.
Does a general banking business and draws on the Bank of California, San Francisco, Cal., First National Bank, Portland, Ore., First National Bank, Roseburg Ore., Hanover National Bank, New York, N. M. Rothschild & Son, London, England.
Also sell exchange on nearly all the principal cities of Europe.
Accounts kept subject to check, safe deposit lock boxes for rent at 50 cents a month or \$5 a year.

INTEREST PAID ON TIME DEPOSITS

STEAMERS

CALIFORNIA AND OREGON COAST STEAMSHIP COMPANY.

steamer Alliance

E. D. PARSONS, Master.
EQUIPPED WITH WIRELESS
COOS BAY AND PORTLAND
SAILS FROM PORTLAND SATURDAYS, 8 P. M.
SAILS FROM COOS BAY TUESDAYS, AT SERVICE OF TIDE.
C. G. Stimson, Agent. H. W. Skinner, Agt.,
Couch St. Dock, Portland, Ore. Marshfield, Ore., Phone 441

Portland & Coos Bay S. S. Line

S. S. BREAKWATER

Sails from Ainsworth Dock Portland, Wednesdays at 8 p. m.
Sails from Coos Bay Saturdays at Service of Tide.

W. F. Miller, Agt. Phone Main 2331

California Buys 99 per cent of this

County's Products
When you reciprocate, remember to say
"Ship on Steamer M. F. Plant"

Sails every Saturday for here F. S. DOW, Agt.

Steamer Wilhelmina

LUDVIG CHRISTENSEN, Master.
Sailing for Bandon every Monday. For full information, apply Chas. Thom owner, or H. W. Skinner, agent.

The LATTIN Hotel

Guy C. Latin.
New and modern throughout. Rates \$1 per day, \$6 per week. Free baths, newly furnished. Phone 2005. Next to cor. Sheridan and Queen Ave. Marshfield, Ore.

L. J. POST

Contractor and Builder
Eighteen years' experience has taught us a motto—"Take our time and do our work right."
Prices Constant with Best Work
822 South Second Street
MARSHFIELD, ORE.

PROFESSIONAL CARDS.

D. R. J. W. INGRAM
Physician and Surgeon.

Office 208-209 Coos Building
Phones—Office 1621; Residence 1623

D. R. A. L. HOUSEWORTH
Physician and Surgeon

Offices second floor of Flanagan & Bennett Bank Building.
Office hours 2 to 4 p. m.; 7 to 8 p. m.
Phone: Office, 1431; Residence, 1433

D. R. R. E. GOLDEN
Physician and Surgeon

Phones:
Office 1051—Residence 105.
207-03 Coos Building.
Office hours: 10 to 12 m.
2 to 5 and 7 to 8 p. m.

LAWYERS

J. W. BENNETT,

Office over Flanagan & Bennett Bank.

Marshfield, Oregon.

JOHN D. GOSS
Attorney at Law.

Marshfield, Oregon.

MISCELLANEOUS

C. W. MERCHANT,
ELECTRICIAN

Wiring Done and Guaranteed at Reasonable Rates.

Shop 51 Commercial Ave.,
Phone 224-J

W. S. TURPEN
Architect

City Building Inspector
Over Chamber of Commerce
MARSHFIELD, ORE.

MARSHFIELD TURKISH BATHS

210-213 Coos Building
Hours:—Ladies, 10 a. m. to 6 p. m., except Saturday—Gents, 7 p. m. to 1 a. m., except Friday. Phone 2141
TURKISH BATH, \$1.00.
L. BLIVEN, Prop.

N. H. HANSON, V. S.

Veterinarian.
Phone 1201.

Office at Heisner & Miller Co.

Coos Bay Paving & Construction Co.

Plans and Estimates Furnished

Phone 151-J

Offices 117 Front Street.

GET INTO THE GAME

IT'S A FAIR SHOW DOWN
OUR SHIRTS, COLLARS AND CUFFS
CAN'T BE BEAT,
GIVE US A TRIAL.



PHONE 571

Temple & Wilson

UNDERTAKING PARLORS.

Funeral supplies
in general.
Licensed embalmer
with lady assistant.

Third street, between Market and Commercial avenue.
TELEPHONE: 3

South Marshfield

Coal \$4.50 per Ton

Nut Coal \$2.50 per ton

COOS BAY FUEL COMPANY

J. C. DOANE & SON, Props.
Leave orders at The Finnish Cooperative, or Phone 53-X.

A Pure Beer Saves

Doctor Bills

TRY A CASE OF THE FAMOUS WEINHARD BREW
ONE OF THE FINEST TABLE BEERS MADE.

GOOD HEALTH IN EVERY DROP.

FULL LINE OF LIQUORS.

Phone 48 Free Delivery

Coos Bay Liquor Co.

Marshfield, Ore.