Fads and Fashions.

By Florence Fairbanks.

NEW YORK, Dec. 21.—Among the things that are seen in the stores are neckwear of Irish crochet lace, collar and cuff sets for waists and coats, yokes and chemisettes.

Chiffon waists come in all colors, those having the stripe and dotted design being the latest novelty. These are trimmed with silk straps, and have lace yoke, collar and cuffs.

Evening capes in military style are seen in chiffon broadcloth in white, pink, blue, light gray and tan colors. Some are silk lined and trimmed with velvet, others are braided in the color to match the cape and finished with fancy ornaments.

A wonderful combination of furs is a turban of chinchilla trimmed with white plumes and a wide neck piece and very large muff of silver fox. These two light tones are beautiful together.

A new collar is made of Irish crochet or cluny insertion with a narrow edge, and is two or more inches wide. Collars that show touches of color have bows to match to be worn with them.

The mosquitaire sleeve is very popular. It is made to fit snugly some little way before it reaches the wrist, and then it is finished with a point over the hand.

Sable fur is used as a trimming on elaborate costumes. One of new blue tussore silk was trimmed with embroidered fillet lace and sable.

The chiffon veil continues to be worn, but now it must be large enough to cover the entire hat. The square veil is good for this purpose, although for motoring it should be long enough to be brought round and tied in front, besides being 45 or more inches wide.

Gowns made in Grecian style are very effective. The Greek key design is used as the trimming and the tunic is draped in the classic folds. The sleeves and tunic are both draped in pointed effects and finished with tassels.

English eyelet and fillet combinations are new and pretty. A late novelty is the crossbar ground in some thin fabric which is embroidered. Openwork and solid embroidery comes in sets of wide flouncings and narrow ones and insertions.

Smart suits for street wear have the skirt of check, plaid or stripe and the coat of a plain dark color. The plaid skirt is invariably cut on the circular model, and the coat is usually a single breasted cutaway.

Some late footgear is the high cut boot of patent leather with kid or cloth tops, in button or lace. Russet Russian calf boots are much worn.

The dog collar is one of the present fads with the fashionables. Some are made entirely of diamonds, and others of pearls. Often as many as 10 strands go around the throat, and the same number fall over the neck and shoulders. Jade set in dull gold is a most beautiful necklace.

Plaid silk waists are very much worn, and are trimmed with bands and pipings of plain taffeta in contrasting shades, and with buttons to match.

Little bags of French gilt mesh with hand carved frames are novelties, also German silver mesh bags, set with fancy stones, and containing an inside mirror.

Ostrich plumes and aigrettes are the favorite trimmings on elaborate hats. Sometimes the marabou is combined with the ostrich feathers. In flowers, velvet foliage, roses, dahlias, morning glories, pansies and iris are extremely fashionable.

Gold and silver thread improves almost any gown. It can be used as an outline for medallions, around the yoke, and at the top of the collar. A charming yoke of fillet lace, embroidered and applied with much silver tissue was seen on a handsome gown.

The rose is being used in numberless ways and one of the novelties is the rose hatpin. An artificial rose is fastened to a hatpin, and then it may be put into a hat wherever it will look well. This adds wonderfully to the appearance of a hat. Bands of brocaded silk are embroidered in roses standing out from the surface, and are used for collar, cuffs and bands at the front of a coat or gown. Musquash is an imitation of sealskin that is being worn a great deal. It makes a most attractive coat. Tipped fox which looks much like silver fox is shown in very wide neck pieces. Some of this fur is black with white hairs through it.

Lingerie neckwear of the most correct style is the Marie Antoinette ruche, reaching from the collar to the belt. However, the one about six inches long is worn more because the coat does not button over it and crush it.

The mid winter hats are shown in the mushroom shaped felts, and are much prettier than those seen the first of the season. They are trimmed with roses massed together, and wings or a high standing plume. Others show large wings and choux of ribbon as the only trimming.

* * *

The Christmas Table.

THE choice of colors for the Christmas dinner table lies between red and green, the holly colors, and green and white, the colors of the mistletoe. A mistletoe table offers many opportunities for decoration and little individual touches may be added which will enhance the effect. The fluffy tinsel sold for tree ornamentation may be used with the mistletoe and holly as hung from the chandelier with good effect.

A round mirror edged with mistletoe, upon which is a low dish of white flowers with green foliage or a miniature tree with sparkling ornaments and diamond dust, is particularly pretty. Candle shades of white, with bunches of the mistletoe and green and white bonbons at intervals along the table or used as individual favors, will carry out the color scheme.

Fine white linen is the first choice for table covering, but it may please the children if for this is substituted a green under lining covered with soft white net, such as is used for window draperies, upon which bunches of holly and mistletoe may be pinned.

A table favor which pleases the little people also is a snowball made of diamond-dusted cotton, glued to the card which bears the name. These may be made in two sections, and filled with nuts or candies. The Christmas bell is another idea which may be utilized for the children's amusement. A large red paper bell may be filled with trifling gifts and then have the bottom covered with green paper, through which depend the red ribbons attached to each gift inside the bell. Have this suspended over the table and at a given signal let the children ring the bell by pulling their respective ribbons, bringing down the shower of gifts.

* * *

Christmas.

From the Youth's Companion.

DECEMBER 25 is a legal holiday in all the states and territories and the District of Columbia. General recognition of Christmas in America is of comparatively modern origin. A generation or two ago the Roman Catholic and the Protestant Episcopal churches observed the day by religious services, but the great body of Protestants, in New England especially, ignored it as they ignored Easter.

The Dutch settlers in New York and Pennsylvania observed the day, as did also the English settlers in Virginia, and the French and Spanish colonies farther south. As a more tolerant spirit prevailed among the descendants of the Pilgrims, the Puritan objection to Christmas celebrations disappeared.

Christmas was not observed even in the Roman Catholic church till the second century after Christ, when, according to tradition, Pope Telesphorus instituted the celebration of the anniversary of the birth of Jesus. The anniversary was celebrated in January, March, April, May and September, at different periods and in different parts of Europe and Asia, and it was not until the fourth century that the eastern and western churches agreed upon December 25 as the proper day.

The Christmas tree is of German origin, and Santa Claus is supposed to be akin to the Knecht Rupert of northern Germany, to whom parents gave their presents to be distributed to the children on Christmas night. Rupert, dressed in a mask, wig, white robe and high buskins, went about from house to house, awarding the presents to the young children, who supposed him to be a supernatural messenger.

Kriss Kringle, another name for the distributor of gifts, is a corruption of the German Christ Kindlein, or Christ Child, from whom the Christmas gifts are supposed to come. The Christmas tree was practically unknown in England until after the marriage of Queen Victoria to a German prince, who introduced German customs.

Many of the ceremonies of the day are derived from old heathen customs adapted by the Christian fathers to make it easy for the worshipers of the old gods to accept Christianity.

* * *

If It Is to Be Goose.

WHICH is not inconsistent, considering that the Thanksgiving dinner was probably graced by the national bird. The mode of procedure is as follows. Clean and wash the goose, not forgetting a teaspoonful of soda in the water next to the last. Rinse well inside and wipe quite dry. Add to the usual bread stuffing a large onion chopped fine and a tablespoonful of sage, the yolk of an egg and two tablespoonfuls of chopped ham or pork. Have the oven quite hot and place the goose in the oven, without water in the pan, to draw out some of the fat. In 10 minutes draw the pan out and pour off the grease which has exuded. Do this again and after the second heating the bird is ready to roast. Salt and pepper the goose and cover the breast with white paper or with a dough made of flour and water until ready to brown. The goose grease which is thus drawn from the bird used to be a sterling family remedy for croup and hoarseness. It may be preserved and is superior to vaseline for many domestic uses. Serve with the goose, cranberry jelly or apple sauce. Boiled onions are considered a proper accompaniment.

An Easy Fruit Cake. — This recipe has been sent in and seems to be very easy and seasonable: One egg, one cup sugar, one cup molasses, one half cup hot coffee, level teaspoonful of soda. Add to this one tablespoonful of butter. Thoroughly incorporate with this mixture one half package of condensed mince meat. Stir in two cups of flour, pour into buttered tins and bake slowly.

* * *

Gift Suggestions for Men.

FOR Father—Book, leather-covered notebook, paper-weight, shaving-cup, magazine subscription, thermometer, match safe, whisk broom, soap box for traveling, oxidized satchel tag, paper-cutter, letter-scale, shaving-glass, desk spindle.

For the Older Brother—Pedometer, college pin, desk furnishings, college watch fob, street gloves, book, silk muffler, leather belt, sterling bookmark, poster panel, desk spindle, shaving-glass, pocket matchbox, satchel tag.

For the Younger Brother—Watch, good mouth organ, electric battery, dividers for drawing, class pin, street gloves, knife, camera, book for mounting photographs, small nickeled clock for his room, book, leather notebook, mittens, magnifying glass, bicycle lamp, skate bag, leather purse and set collar buttons.

* * *

Making Complete Gifts.

From the Woman's Home Companion.

WHEN you make a gift, whether it be at Christmas or any other time, let it be something complete in itself, something that does not require either labor or the expenditure of money on the part of the recipient before it can be utilized. For instance, if a good framed picture is not within your figure, do not give a picture without a frame, but give something else.

Not long ago I heard a woman say, "I am getting rather tired of giving presents to Margaret, she shows so little appreciation, and yet I felt that I knew her well enough to have said that what I have selected for her from time to time were things that would have pleased her greatly. Last Christmas I sent her a pretty etching, but she hasn't taken the trouble to give it a place on her walls; and before that I sent her a beautifully embroidered sofa pillow top, and I do not think she has ever had it made up; of course I wouldn't ask about it, but I've never seen the baby wearing the lovely knitted slippers Florence sent her last Easter."

The truth was that what with Horace's sickness and Bertha's schooling, Margaret was compelled to do so much "close sailing," she simply could not spare the money for a suitable frame for the really exquisite etching, and she was unwilling to cheapen her friend's gift and offend her own good taste by putting on it an inferior one; she had not a moment to spare that spring, and the "lovely knitted slippers" had come minus soles; the "beautifully embroidered pillow top" had to be laid away until such time as she could afford material for a pillow in some degree in keeping with the rich and elaborate top. Do not take too much for granted in assuming what the circumstances of your friends are—the very appearance of a sufficiency may be maintained by the practice of a rigid economy. It is not in very good taste, to say the least, to assume that what we give is of a value warranting the further expense and work put upon it to make it a complete thing.

* * *

For the Sewing Room.

ALWAYS make the neck of a blouse slightly smaller than the base of the collar band, and in tacking it into position it is an excellent plan to cut a few notches in the blouse so as to avoid wrinkles when the collar is finally stitched on.

Don't, in order to avoid a tight blouse, cut a large armhole so as to give more play to the arm. A far better plan is to ease the side seam. A wide armhole causes the blouse to be pulled out of place at the waist when the arm is lifted.

It is often difficult to prevent the pile of velvet from being crushed in stitching it, and a good plan is to place a piece of the same material face downward on it. The fingers, resting on this, will not flatten the pile.

* * *

The Broiling of Meats.

IN an article on "Cookery for Young Housekeepers," in the Boston Cooking School Magazine Janet M. Hill, one of the foremost exponents of American cookery, says:

"Bacon may be broiled over a rather dull fire, but with a loss of fat which is of value. To avoid this waste the cooking may be done in the oven. Lay the bacon, cut in very thin slices, on the wires of a double broiler, close the broiler and set it into a moderate oven over a dripping pan. Let cook until the bacon is delicately browned and crisp, then serve at once. This is one of the simplest and best ways of cooking bacon. That the bacon cook evenly it must be sliced evenly. Lay the strip, skin side down, on a meat board, then with a strong, sharp, thin-bladed knife cut in slices as thin as possible, one after another down to the rind, then run the knife between the slices and the rind, thus detaching them all together. Store the strip in a cool, dry place, that it may not mould and, also, that it may be sliced more readily.

Broiling Cooked Meats.

We have said that only tender meat—meaning by this naturally tender meat—was suitable for broiling, but there are one or two varieties of meat that are first made tender by long, slow cooking, and then broiled to improve the flavor. The foremost of these are tripe and sweetbreads.

Tripe may be purchased fresh or pickled. In buying fresh tripe get only enough for one meal, about a pound. More of the pickled article may be purchased, as it will keep in the refrigerator a week or longer. Presumably the tripe is tender when purchased. If this is not the case it must be simmered until tender in boiling water.

Broiled Sweetbreads.

Cut the sweetbreads in halves, lengthwise, brush them with softened butter and broil over a rather dull fire, about five minutes, less rather than more, turning them every 30 seconds. Baste with butter once or twice. Set on a hot dish, spread them with maitre d'hotel butter and serve at once. Peas, asparagus tips, creamed potatoes or celery accompany the dish. Macaroni in tomato sauce with cheese is also good with this dish.

Broiled Honeycomb Tripe.

Brush over both sides of the tripe with melted butter or bacon fat, then put on a board on which sifted bread crumbs have been spread, first on one side and then on the other; set into a hot well-oiled broiler and cook over a bed of coals or under a gas flame from four to eight minutes. Under the gas flame turn but once. Over the coals every 30 seconds. Spread with maitre d'hotel butter. If the tripe be fresh, a teaspoonful of lemon juice should be gradually beaten into the butter."

More about onions. It is claimed by vocalists that the liberal use of onions and garlic clears the tone and preserves the vocal organs.

Onions au gratin is a popular dish. After cooking four large onions in boiling water for ten minutes, drain and cover again with boiling water slightly salted, and boil until tender, but not broken. Drain and arrange in a shallow baking dish. Sprinkle with salt and pepper and put a bit of butter on each; then pour on sufficient milk to nearly cover, and sprinkle liberally with fine bread crumbs. Brown in the over. Cream sauce may be used instead of milk, and a layer of grated cheese may be added.

* * *

Daily Menu.

BREAKFAST.
Grape fruit.
Turkey hash.
Baked potatoes.
Rolls. Coffee.

LUNCHEON.
Celery.
Halibut souffle, oyster sauce.
Lettuce and baked bean salad.
Potatoes au gratin.
Cranberry pie.

DINNER.
Boiled lamb, caper sauce.
Boiled turnips. Boiled potatoes. Spinach.
Apple tapioca pudding.
Coffee, half cups.

Turkey hash affords a good way of disposing of cold turkey. To a pint of minced cold turkey add a half cup of turkey stock. Heat very hot and serve on toasted bread. Garnish with parsley.

Spinach.

Although spinach is a particularly wholesome vegetable, and delicious when properly cooked, the great care and length of time required to prepare it for cooking makes it objectionable to many persons. If, however, its healthful properties were thoroughly understood, almost any woman would be willing to take the trouble. It must be picked apart, leaf by leaf, and washed until it is absolutely free from sand. Two pans are necessary. It must be washed almost leaf by leaf in one pan, then laid in the water in the other pan, and washed back and forth from pan to pan, until not a trace of sand can be found. When it is perfectly clean put in a large stew pan with one cupful of water and cook 15 minutes; then add a teaspoonful of salt and cook 5 minutes longer. Then drain in a colander and mince very fine. Melt three tablespoonfuls of butter and add two tablespoonfuls of flour, stirring until it is smooth and frothy; then add the chopped spinach and cook five minutes, stirring constantly. Add a cupful of cream, salt and pepper to taste and cook three minutes longer. Serve on toast. There is good spinach in the market at the present time.

* * *

What to Give.

AS Christmas day draws nearer, in the rush to cover the ground and remember all one's friends, there are naturally many misfits, and in such cases presents are very much like wireless messages that get picked up by the wrong stations when the sending and receiving instruments are not perfectly attuned.

It would be better to dispense with gifts entirely, and send a simple card with a heartfelt greeting, than to waste money on useless presents which only create dissatisfaction and at the same time cause the recipient to feel that they must be reciprocated at some future time. Probably every second woman has in the bottom tray of her trunk, an assortment of manicure sets, brushes and combs, opera glass bags too small for her glasses, and all sorts of things that have come along with each succeeding Christmas with total disregard of the fact that she was already supplied with such articles, and did not need and could not use additional ones.

It is a very difficult proposition to know what to give for Christmas presents, and in many cases it would be better to give nothing at all, as the commercial basis to which this divine season is frequently reduced is most deplorable. It is a season for peace and good will, not a season for barter and exchange. If the feeling of affection and regard which prompts the gift is genuine and sincere, the giver can afford it, and the selection is appropriate, it is all right, but it is not all right to make presents simply because one feels that one is expected to do so, or that something will be received in return.

The individuality and circumstances of the recipient should determine the nature of the gift. It is folly to give a traveling clock to a girl who never travels. It is folly to give wearing apparel to a girl with an unlimited bank account, as she prefers to exercise her own individuality in selecting her clothes, but to the girl who has to dress on a small allowance certain articles of clothing are usually very welcome, but here, too, one must be guided by the fitness of things. It is folly for instance, to give lingerie waists to the girl who is "strictly tailor-made." It is folly to waste precious eyesight embroidering dainty neckwear for the aggressive neck of the tailor-made girl, accustomed to stiff linen collars. She will never wear them.

Mademoiselle or madame tailor-made, however, always needs gloves, veils, hosiery, shoes, and there are many things in the negligee line, which would likely be very acceptable, for the reason that she usually puts all the money she can get together in the tailor-made gown, and has nothing left for comfort in the seclusion of her own room, although she may enjoy comfort as much as anyone. To such a girl, therefore, a bath robe, lounging robe, dressing sack, long distance kimona or even a short one, or cosy bedroom slippers, would go like a message from perfectly attuned wireless instruments, straight to the intended station.

* * *

Fighting Dust.

Dust is the arch enemy of womankind and wages a relentless, unceasing warfare. It cannot be met in the open and fought face to face, because the more it is stirred the worse it gets, but all sorts of strategic methods must be employed. One of the best weapons of defense is borax. After running the carpet sweeper over carpets or rugs, wipe them thoroughly with a cloth dipped in a borax solution, a teaspoonful to a basin of warm water.

This takes up the dust, restores faded colors, and exterminates microbes. The borax solution may be applied with equally satisfactory results, to upholstered furniture, draperies, woodwork, picture frames, etc, and also used in cleaning men's clothes and wool or silk gowns. Brush the clothes thoroughly and spread over the ironing-board and sponge.

Some women sprinkle salt over carpets before sweeping, as this prevents the dust from flying. Others sprinkle tea leaves for the same reason.

* * *

Miroton of Beef.

Melt one tablespoonful of butter and add one cupful of boiled rice. Fry until a golden brown, stirring all the time. Lay slices of cold roast beef to within one half inch of the top of a baking dish. Cover with the rice and add one half cupful of brown sauce. Bake a half hour in a hot oven.

* * *

For Rheumatic People.

It is perhaps not generally known that sufferers from rheumatism derive immense benefit from a liberal consumption of cooked celery. It should be cooked until tender, at least 30 minutes, or longer if required. Serve with a cream sauce seasoned with salt, red pepper, a bit of grated onion and a dash of Worcestershire sauce. It makes an excellent luncheon dish served on toast with cream sauce seasoned with nutmeg.

Rheumatic subjects should rigidly eschew all underground vegetables.

FOREST GROVE WANTS NEW TILLAMOOK ROAD

(Special Dispatch to The Journal.)

Forest Grove, Or., Dec. 21.—There is considerable agitation for a new public road from Forest Grove to Tillamook, following the base line as nearly as possible to its intersection with the Wilson river road. It is claimed it would shorten the distance between the two cities about 20 miles and that a much better grade can be obtained than that via Gales Creek, the present road, which goes nine miles north of the base line. It is said a 6 per cent grade can be obtained and that but one bridge of any magnitude would have to be built. This highway would follow what is known as the Swanson road through the farms of A. C. and R. Alexander, Parsons, Marsh, McCrum and Nelson, thence on from the Scoggin valley country to Wilson river, keeping near the base line.

THE FOOD VALUE OF
Baker's Cocoa
is attested by
127 Years of Constantly Increasing Sales

50 Highest Awards in Europe and America

Registered U. S. Pat. Office

We have always maintained the highest standard in the quality of our cocoa and chocolate preparations and we sell them at the lowest price for which unadulterated articles can be put upon the market.

Walter Baker & Co., Ltd.
Established 1780 DORCHESTER, MASS.

BROWN'S BRONCHIAL TROCHES — FOR COUGHS AND COLDS

Soothe the throat and stop a hacking cough. A safe and simple remedy. In boxes only.

Making Good.

There is no way of making *lasting* friends like "Making Good;" and Doctor Pierce's medicines well exemplify this, and their friends, after more than two decades of popularity, are numbered by the hundreds of thousands. They have "made good" and they have *not* made drunkards.

A good, honest, square-deal medicine of known composition is **Dr. Pierce's Golden Medical Discovery.** It still enjoys an immense sale, while most of the preparations that have come into prominence in the earlier period of its popularity have "gone by the board" and are never more heard of. There must be some reason for this long-time popularity and that is to be found in its superior merits. When once given a fair trial for weak stomach, or for liver and blood affections, its superior curative qualities are soon manifest; hence it has survived and grown in popular favor, while scores of less meritorious articles have suddenly flashed into favor for a brief period and then been as soon forgotten.

For a torpid liver with its attendant indigestion, dyspepsia, headache, perhaps dizziness, foul breath, nasty coated tongue, with bitter taste, loss of appetite, with distress after eating, nervousness and debility, nothing is so good as Dr. Pierce's Golden Medical Discovery. It's an honest, square-deal medicine with all its ingredients printed on bottle-wrapper—no secret, no hocus-pocus humbug, therefore *don't accept a substitute* that the dealer may possibly make a little bigger profit. *Insist* on your right to have what you call for.

Don't buy **Dr. Pierce's Favorite Prescription** expecting it to prove a "cure-all." It is only advised for woman's *special* ailments. It makes weak women strong and sick women well. Less advertised than some preparations sold for like purposes, its sterling curative virtues still maintain its position in the front ranks, where it stood over two decades ago. As an invigorating tonic and strengthening nervine it is unequaled. It won't satisfy those who want "booze," for there is not a drop of alcohol in it.

Dr. Pierce's Pleasant Pellets, the *original* Little Liver Pills, although the first pill of their kind in the market, still lead and when once tried are ever afterwards in favor. Easy to take as candy—one to three a dose. Much *imitated* but *never equaled.*

LADY ELKS ENJOY FIRST STAG PARTY

Portland Lodge Successfully Carries Out Novel Form of Entertainment.

For the first time in the history of the order in the northwest the Portland lodge of Elks entertained their women relatives and friends at a strictly feminine affair last night. All mere Elks were barred from the scene of festivities with the exception of the committee on program and arrangements, which was composed of J. C. Friendly, H. A. Webber, J. C. Monteith, Everett Hickman and W. T. Pangle.

Governor Chamberlain was introduced by the presiding officer and made a very happy speech of welcome.

A pleasant and entertaining program was presented to the guests of the evening, followed by dainty refreshments. The program as prepared was as follows:

Introduction, Professor Webber's string orchestra.
Soprano solo, Mary Brooks, San Francisco Opera company.
Contralto solo, Rosina McIntosh, accompanied by Webber's string orchestra.
Cornet solo, Ben Driscoll, Heilig theatre.
Specialty, Daphne Pollard, San Francisco Opera company.
Hawaiian orchestra, Oregon hotel.
Vocal solo, Maude Beatty, San Francisco Opera company.
Baritone solo, J. Claire Monteith.
Moving pictures, from Pantages theatre.
Selection, Thielhorn's orchestra.
Recitation (negro dialect), Miss Cole.
Sketch, Newsboys' Quartet from Pantages theatre.
Illustrated songs, Fred Baur, Pantages theatre.
Specialty, Miss Fay Bainter, Baker theatre.
Specialty, Felix Adler, Grand theatre.
Piano solo, "Ragtime" Williams.

GLEE CLUB CONCERT AT HEILIG TONIGHT

The annual concert and entertainment of the University of Oregon Glee and Mandolin clubs will be given this evening at the Heilig theatre, Fourteenth and Washington streets. The following program will be given:

PART I.

Two Oregon Songs....L. A. Henderson
(a) O, Oregon; (b) Hail to Oregon.
Glee Club.
Sorolla ..... Borst-Clerc
Mandolin Club.
A Proposal .....
Mr. Germanus.
Fairy Princess ..... H. J. Gee
Mr. Davidson and Glee and Mandolin Clubs.
Won't That Be Joyful .....
Messrs. Steelquist, Burke, Neal and Davis.
Spring Chicken (selection) .....
Richard Carle.
Boot and Saddle..Miss Gene Branscombe
Professor Glen.
Eyes I Idolize ..... Quivey
Glee Club.
A Tragedy (in three parts) .....
Mr. Van Dusen.
His Honor, the Mayor (selection)....
..... Edwards
Mandolin Club.

PART II.

Getting ready for the Junior Prom. (Introducing the combined clubs in college and popular songs and specialties). Program subject to change.
Director of combined clubs..I. M. Glen
Leader of Glee Club...Elmer Paine, '08
Leader of Mandolin Club .....
..... Robin Nelson, '09
Manager ..... Harold Clifford, '09
Stage Manager ..... Le Roy Kerns, '07
Asst. Stage Manager..Evert Sherk, '10

Master Buxton Home Again.

(Special Dispatch to The Journal.)

Forest Grove, Or., Dec. 21.—Austin Buxton, master of the state grange, and Mrs. Buxton, have just returned from an extended trip through the east and to the national convention of the grange held at Hartford, Connecticut. There was an attendance of about 3,000 grangers at the convention, the largest part of them from the New England states. Plans were formulated for an active campaign for the parcels post and for developing the use of denatured alcohol. The work of extension will be carried on with vigor, and Idaho, which is affiliated with Oregon and Washington granges will be brought into the fold if possible.

BE CHARITABLE.

to your horses as well as to yourself. You need not suffer from pains of any sort—your horses need not suffer. Try a bottle of Ballard's Snow Liniment. It cures all pains. J. M. Roberts, Bakersfield, Mo., writes: "I have used your liniment for ten years and find it to be the best I have ever used for man or beast." Sold by all druggists.

Foster & Kleiser-Signs.

DRUNKEN MOTHER; HOME OF SQUALOR

Bradley Children Are Taken Away From Inhuman Parent.

The five children of Melville G. Bradley, the murderer of Policeman Gittings, were removed to the detention home yesterday by an order of Judge Gantenbein of the juvenile court. Twice before the children have been taken from their parents, because the squalid conditions of their home life was demoralizing. Each time the Bradleys promised to reform, and the children were returned to them. They had been at home about five months at the time of the tragedy.

Officer Hawley of the juvenile court visited the Bradley hovel in the outskirts of Albina and found the mother of the children intoxicated. Her brother, Slyener, who escaped the bullets in the melee when Gittings was shot, was also there. The officer says he also was intoxicated. He found the children ill-clothed and fed, with surroundings that spelled only degradation and disgrace.

Upon this report as to conditions in the Bradley home, little time was lost in directing that the children be cared for in the detention home. The eldest child is 12 years of age and the youngest is 3.

BOISE NATATORIUM FIGHTS SUNDAY LAW

(Special Dispatch to The Journal.)

Boise, Ida., Dec. 21.—The manager of the Natatorium, B. E. Hyatt, has been arrested on a charge of having violated the Sunday rest law. Last Sunday the bathrooms and plunge were kept open and the place had many patrons. The management contends that the resort does not come within the provisions of the law. Mr. Hyatt's hearing was set for Monday next.

The Greek proprietors of the Boston shining parlors were also arrested on a similar charge.

Are You?

Are you going to have a little sparkling beer for the holidays? If so, let us know and we will call and open an account with you. We deliver it right, too. The best the market affords.
HOP GOLD BEER AGENCY.
Phone Main 6206. 286 Third St.

Building Permits.

Mrs. Sargent, erect dwelling, Schuyler between East Twenty-third and East Twenty-fourth, $4,500; Mrs. Aletta Wahl, erect dwelling, 160 Skidmore, $1,500; Mrs. Johanna Nelson, erect dwelling, corner East Tenth and Holbrook, $1,800; Mrs. P. Adamson, erect dwelling, East Ninth and Holbrook, $1,800; St. Vincent hospital, erect nurses' home, Cornell road, head of Lovejoy, $36,500.

Free candy with children's shoes at Rosenthal's.

CALIFORNIA HOTELS.

HOTEL STEWART
Geary Street above Union Square
SAN FRANCISCO
250 rooms, 150 private baths. European plan $1.50 a day upward. American plan $3.50 a day upward. Cafe a la carte. Building completed and hotel opened Dec. 1, 1907. Every modern convenience. Luxuriously furnished. On car lines transfering to any part of city. Stewart automobile and omnibus meet all trains and steamers.
HOTEL JEFFERSON
Turk and Gough Streets, San Francisco, under the same management.

HOTEL JEFFERSON
TURK AND GOUGH STREETS.
SAN FRANCISCO
SPECIAL RATES
New hotel, faces Jefferson Square. Two blocks from Van Ness ave., the present shopping district. Car lines transferring all over city, pass door. Every modern convenience, 350 rooms single or en suite, 150 private baths. American and European plans. Prices moderate. Omnibus meets all trains.
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