

MRS. GLYN LIKES US BUT SHE HAS DOUBTS

AMERICAN WOMEN WERE NOT FAIR

"People Make All Manner of Criticisms of Me," She Says.

By Viola Rodgers.
New York, Feb. 5.—It was up in her cozy apartment in the Plaza yesterday that I had tea with Mrs. Elinor Glyn and bade her au revoir, for she sails for London on the Lusitania Saturday.

"My deepest criticism of the American public," said Mrs. Glyn, "is its one-sidedness, for in most cases those who have not an effort to secure the truth have taken the frightfully untrue things told of me as their estimate. My poor red locks are hence dyed, my husband disapproves of my books, and I am unknown in literary circles and not accepted in social ones, and I am everything that is low and cheap. Without a question those estimates are spread broadcast throughout the land, and I am helpless to defend myself. They seem only too pleased to think evil and join in the hue and cry, and to stab a stranger in the back who has never treated any of your country people with anything but courtesy and kindness. Among my friends in society, the vulgar, unpleasant temper over that wretched Puritan Mothers' affair has been simply a joke because, like you, they know me and they know that such things could never be true. Among my business friends it has all been considered an splendid advertisement for my book, but there is that large public which only the press can reach and control, and to them I am branded as an odious and vile mean."

Denied Common Justice.
"I came over here," continued Mrs. Glyn, "thinking and saying that American men were the most chivalrous in their treatment of women of any men in the world. But what can I expect now when they have denied me common justice? Not one has the pluck to rise and defend me publicly and say I know this vile libel is untrue. Before giving an opinion, both sides of the case should be heard."
"I have received about nine hundred protest clippings recently from all over the United States with ugly, vile repetitions of the libel, and out of the whole nine hundred not one has included my own denial nor one who has written me and said to me, 'I know you are innocent and I have never entered more delightful homes nor met with greater refinement than I have found among the people it has been my privilege to have met in America. I go away leaving behind me the hearts of my warmest friends and most cherished acquaintances.'"
Mrs. Glyn said she would return to America in April.



Mrs. Elinor Glyn.

man stranger, whom they had asked as their honored guest and had not wanted to keep away. I am innocently allowed to walk blindly into this nest of hostility. I might, if I were resentful and petty-minded, go away from your country in a rage, but that is not my nature. All I have asked is justice, and even though I have not received that, I bear not the slightest ill-will. I will come back again to see your wonderful west and to visit Boston and Washington again.
"Socially no one could have been more cordially received than I. I have met and have made friends in your city in the most charming circles, and in all my visits to the most beautiful houses in Europe I have never seen such hospitality as I have received here. I have never entered more delightful homes nor met with greater refinement than I have found among the people it has been my privilege to have met in America. I go away leaving behind me the hearts of my warmest friends and most cherished acquaintances."
Mrs. Glyn said she would return to America in April.



Asparagus has entered the market for the season and to say that it's real delicious is not giving the vegetable half the credit it deserves. Asparagus is one of the long list of vegetables that almost everyone appreciates. Of late years it has been so high-priced that its use was confined only to those that had made money "hand over fist," so to speak. The shortage was due entirely to the flooding of the Sacramento river islands of California last season, where it grows to perfection. By the way, this means that there has been so little canned asparagus on the market for several seasons that prices have been too high for the popular taste.
At this season a small amount of asparagus is shipped from California and supplies are so scant that retailers are not able to sell it under 50 cents a pound and sometimes as high as 75 cents. It is stated, however, that some small shipments will soon be made from Bialok, on the Columbia river. Oregon asparagus will not be in the market for several weeks, but the growers here do not force their plants as do those in the south. There are several varieties of asparagus—all of them popular in their time. The public has a fickle taste for this delicacy, for one week it will go wild over the green and slender variety, while the following six days it will be hard for retail shops to sell anything but the large white gas.

There are 56 many ways to utilize asparagus that no two cooks prepare alike. You can have it hot and steaming for the table simply by boiling it in water, or the necessary sauce. Then it's considered quite the proper thing mixed in a salad with that tender hot-house lettuce that is now being offered in their time. The public has a fickle taste for this delicacy, for one week it will go wild over the green and slender variety, while the following six days it will be hard for retail shops to sell anything but the large white gas.

ing allowed. Season with salt and pepper, and drawing the sauceman aside from the fire, stir into it the cream. The tomato season is opening, for already outdoor growing tomatoes are beginning to appear. The water at the expiration of the 20 minutes, and drain it upon a wire sieve, place in a vegetable dish and pour the sauce carefully upon and over the tomatoes, exercising caution not to splatter the end of the stalks that are to be taken in the fingers.
The tomato season is opening, for already outdoor growing tomatoes are beginning to appear. The water at the expiration of the 20 minutes, and drain it upon a wire sieve, place in a vegetable dish and pour the sauce carefully upon and over the tomatoes, exercising caution not to splatter the end of the stalks that are to be taken in the fingers.

Hot-house lettuce is better than ever this week and the supplies are growing larger.
Onions are not going any higher from present indications, because new crop will soon begin to arrive from California and that will put a stop to the jump-over-the-moon tactics of the old crop.
Potatoes were never cheaper for fanciest quality at this time, and unless present indications fail there will be no advance during the remainder of the season. Nice patches of stock are asked by retailers for some; others at \$1.
Fine, fat capons are spreading their feathers before the doors of the butcher shops and roasts capons are taking the place of turkeys on the Sunday platters. Select a plump symmetric capon, rub into it a small cup of butter and a beaten egg. Fill the cavity of the fowl with this, but do not crowd it in, and when the capon is done the fat will be light and crumbly. The oven should be hot at first; then reduce the heat and put in two cups of water in the dripping pan and allow the capon to be thoroughly cooked, and in roasting allow fifteen minutes to the pound. Baste frequently.

Creole stuffing is recommended for the goose. Have ready one half pint of cold mashed potatoes. Pare and slice four large sour apples and four onions, and place these with one half level teaspoonful each of pulverized sage and thyme in a basin, covering with water. Then cook until the onions and apples are tender, press through a sieve and beat into the mashed potatoes, seasoning with salt and pepper and adding one level teaspoonful of butter.
Stuff the body and craw of the goose, sew up the openings and truss; place in a roasting pan, rubbing over it half a tablespoonful of butter and pouring one half cupful of boiling water. Baste the goose every ten minutes.
The oven should be moderately hot for the first three quarters of an hour; then increase the heat for the next three quarters, so as to brown the bird. At this time slightly dredge with flour, which will give a better crust to the skin. It generally takes one and one half hours to roast this bird, but a good rule to follow is to allow twenty-five minutes to a pound.

PATHWAY CLEAR

(Continued from Page One.)

to federal offices or their acceptance when tendered.
In discussing the matter of his candidacy, Judge Burnett said this morning over the telephone, Judge Burnett made his position plain.
"I am not a candidate, and have never made any effort to secure the office," he said. "I had recommended another candidate as qualified for the place, and of course would not in any manner hinder his candidacy. I have never discussed the question with any of the delegation other than Mr. Hawley, and to him and since Congressman Hawley has not been offered to me I have no reason to decline it or to say that I could not take it."
"But, supposing the appointment is tendered to you by the delegation or by the president, then would you consider your oath of office prevented your acceptance, or would you consider that the decision of the senate in the Trumbull case smoothed the way to your acceptance?"
"If the appointment is tendered me I shall give the question my very respectful consideration," said Judge Burnett. "I have not considered the Trumbull case and could not, of course, say whether it would apply to this case or not. But the matter has not been broached to me by any one other than Mr. Hawley and until it is I of course will not have any reason to make any decision."
Office His If Wanted.
It is understood from other and official sources that should Judge Burnett desire the office he can have it. It is said that Judge Burnett is acceptable to the delegation and since he has been recommended to the president by Henry and U'ren and to Senator Bourne as well as since Congressman Hawley is an avowed friend it would appear that the appointment rests more with Judge Burnett than anyone else.
It is understood that prior to his departure for Washington Congressman Hawley wires the other members of the delegation urging that the matter be taken up at once and Judge Burnett be endorsed by the other members of the delegation and his name sent to the president as soon as possible.
In the event that Judge Burnett would not take the office John McNary, prosecuting attorney in the Third district, will be boomed for the appointment by Congressman Hawley and men of Marion county.
Is Congressman W. R. Ellis really entitled to his seat in Washington, or was

he barred from office by the provisions of his oath taken at the time he assumed his place on the circuit bench in Matilla county, which term did not expire until July 1, 1906, a month after his election to congress? This is the question, and an interesting one, which is being held in abeyance until the point about his ability to accept the nomination.

Holds to Senate Decision.
Mr. Ellis was elected while sitting on the circuit bench in Umatilla and Morrow counties. This same question was brought up by opponents and he pointed to the fact that the law at the time he was within the law and that the provisions of his oath in accepting a federal office in spite of the provisions of the oath held in concurrence with the United States senate, that the terms of the oath could apply to state offices alone, and attempt to limit the qualifications of a federal office.
The question has never been tried out in the courts and therefore there is no action of the senate with law upon it. The action of the senate was taken by the opponents of Senator Trumbull. The question remains the same whether under the strict interpretation of the law it would not be possible to contest Congressman Ellis' seat and rout him out of the house.

PERSONAL

Fred W. Smith, formerly a postal clerk running out of Baker City, and the Baker and Austin branch, has been promoted to a position as clerk in the office of E. E. Whitney in the federal building. Mr. Whitney is chief clerk of the railway postoffice of this division.
Father Theodore, who has been identified with the Sacred Heart church in Portland for the past 15 years, is seriously ill at St. Vincent's hospital. Father Theodore is known as a genial and popular priest and has a large number of intimate friends and admirers.
Charles W. Sherman, Sr. of Dairy, Oregon, passed through Portland this morning on his way to Boise City, Idaho, for a visit.

Conference of Socialists

New York, Feb. 14.—A number of delegates have arrived in the city to attend the annual convention of the Arbeiter Ring, a national organization of Socialists. The sessions are scheduled to begin tomorrow at the general headquarters of the organization in Rutgers street.
Reports will be made as to the spread of Socialistic propaganda throughout America. The organizers of the Ring say that now has a membership of 30,000 throughout the United States, that it is not a campaign body, but formed for the dissemination of Socialism, and that while it may influence votes by spreading Socialism it intends to take an active part in the national political campaign this year.

The future home of the International Union of Farmers will be in Chicago. It will be known as the International Equity Union and Cooperative exchange. It is proposed to invite all existing unions of farmers to affiliate with the new body.

PHONE COMPANY WILL COBWEB CITY WITH MILES OF CONDUITS

Conduits approximately 150 miles in length, which will contain 800,000 feet of underground cable, the opening of three branch exchanges on the east side, and other improvements to the system in Portland during 1908 which are to cost something like \$500,000, has been announced by the officers of the Pacific States Telephone & Telegraph company, who held their annual election of officers yesterday afternoon.
The work of laying the cables is now in progress. The underground system will cover the entire downtown and warehouse parts of Portland, as well as the business district of the east side. In addition the three exchanges on the east side are to be connected by means of cables running through conduits.
The conduits, when completed on the west side, will extend along Alder street to Chapman, from Chapman to Washington, Washington to Twentieth, and thence to Thurman street. Other cables will be laid to the warehouse and wholesale district.
The St. John's exchange is to be rebuilt and connections will be made as about 200 subscribers of the Woodlawn heretofore with Portland subscribers without extra charge. The Woodlawn office is to be opened about April 1, and connections made with the Mount Tabor exchange as soon as possible. This will practically give the Pacific States Telephone & Telegraph company, including the St. Johns and the Sellwood branches, five exchanges all told.
E. J. Zimmer was reelected president of the Pacific States Telephone & Telegraph company at the meeting yesterday. Louis Glass was selected as vice-president. F. W. Eaton secretary and treasurer and H. T. Fisher, Portland assistant secretary and treasurer. Mr. Thatcher succeeds J. C. Ainsworth as assistant secretary and treasurer.
The board of directors is as follows: H. T. Scott, Homer S. King, E. S. Pillsbury, F. G. Drum, Timothy Hopkins and F. W. Eaton of San Francisco, and J. C. Ainsworth, W. Schmeer, W. D. Moore, C. H. Chamberlain, J. P. McNicholas, E. H. McCracken, C. E. Hickman and J. W. Gilkison of Portland.
Mr. Scott, who is also president of the Pacific Telephone & Telegraph company, this concern leased the Portland system, as well as others along the coast, to the Pacific States Telephone & Telegraph company more than a year ago.
The Pacific States Telephone & Telegraph company has 23,000 subscribers in Portland.

B'NAI B'RITH GRAND LODGE BEGINS THREE DAYS' SESSION SUNDAY

Rev. Dr. M. S. Levy, of the Geary street temple, San Francisco, and dean of the Jewish ministry of the Pacific coast, Colonel George N. Black, of Los Angeles, president of the B'nai B'rith, and a member of the staff of the governor of California, and M. H. Wascowitz, past grand president, the advance guard of the grand lodge of B'nai B'rith which begins a three days' session Sunday, arrived at the Hotel Portland this morning.
Upon the invitation of the Rabbi Wise Dr. Levy will deliver the sermon at Temple Beth Israel this evening on "The Tragedy of the Jew." Rabbi M. Friedlander of Oakland will occupy the pulpit of the Ahavah Shalom synagogue, Park and Clay streets, Saturday morning at 9 o'clock at the invitation of Rev. Abrahamson.
The first session of the grand lodge is to be held Sunday morning at 10 o'clock. During the evening a grand ball and public meeting and a reception. The other two days of the meeting will be devoted to listening to the report of the president and attending to other details of the organization.
About 200 members are expected to arrive in Portland this evening and tomorrow morning to attend the sessions.

BODY OF MAN FOUND ON SOUTHERN DESERT

San Bernardino, Cal., Feb. 14.—Another desert mystery has been reported to Coroner Van Wier.
The body of an unknown white man has been found beside the Santa Ana track near Ibox, by the crew of an east-head indicated the cause of death, but whether by murder or suicide has not been decided. The youth was well dressed and his hands were soft, showing he was not of the laboring class.
Clean Watches With Bread.
From the American Food Journal.
Bread is the most novel use to which bread is put may be seen in the great watch factories at Elgin, Illinois, where more than 40 loaves of fresh bread are used each day.
George E. Hunter of the watch factory is quoted as saying:
"From the earliest times in the history of watchmaking there has been the custom of watchmakers to keep their bread to the form of dough. This is done by steaming and kneading. They use this dough for removing oil and chips that naturally adhere in the course of manufacture to pieces as small as the parts of a watch. There are many parts of a watch, by the way, that are so small as to be barely visible to the naked eye. The oil is absorbed by the dough and the chips stick to it, and there is no other known substance which can be used as a wiper without leaving some of its particles attached to the thing wiped. This accounts for the continued use of bread dough in the watchmaking industry."

(MAIL ORDERS FILLED CAREFULLY)

Two Deliveries Daily to Portland Heights and Vicinity

DRESSER'S

We regret that we were unable to fill many of the later bakery orders last Saturday. Though we made much greater preparations than for any Saturday before, many lines were exhausted by 3 o'clock. We are now passing on plans, however, for a mammoth 70-ton oven which will be in place in about 15 days. With the completion of this, and a much increased staff, we'll be able to take care of all bakery orders, till then we must solicit the indulgence of our customers.

The Bakery

DRESSER'S Cream Puffs and Chocolate Eclairs made with pure whipped cream; we are preparing double last Saturday's supply; regularly 40c a dozen, special, **25c**
DRESSER'S Nut Loaves, regularly 25c, **20c**

Meat Market

DRESSER'S Short Loin Lamb Chops, lb., **25c**
DRESSER'S best cuts of Sirloin, lb., **18c**
DRESSER'S "Select" Veal Sausage, 2 lbs., **25c**
DRESSER'S pure Pork Sausage, lb., **20c**
DRESSER'S Shoulder Roasts of Veal, lb., **12 1/2c**
DRESSER'S Pot Roasts of Beef, lb., **7c**
DRESSER'S Breasts of Lamb, lb., **5c**
DRESSER'S Shoulder Roasts of Lamb, lb., **12 1/2c**
DRESSER'S mid Sugar-Cured Ham, lb., **13c**
DRESSER'S Own Cured Bacon, lb., **17c**
Fancy German Salsami, lb., **25c**

Syrup Special

Long's "Saratoga Drips" Syrup is on sale at a remarkably low price considering what these goods cost us. Put up in qt., 1/2 gal and gal cans; regularly 30c, 50c and 90c, special **25c, 40c and 75c**
Long's "Woodlawn" Maple Syrup in pints, quarts, half gallons and gallons; reg. 25c, 45c, 75c and \$1.40, selling at **20c, 40c, 70c and \$1.25**

Good Coffee

DRESSER'S "Special Blend" Coffee is as good value as any 40c package coffee in the market. Pretty packages and packing cost money you know but we tax you for none of this. We buy the bulk beans at lowest possible cost for such quality. Now and always, 3 lbs. \$1; pound **35c**

Wines and Whiskies

Bulk and bottled Wines and Whiskies—every brand that we know is pure. We offer the best value in town on Wines and Whiskies by the gallon. Tomorrow Dewar's "Special" Scotch Whiskies; reg. \$1.25 bot., **\$1.10**

Apple Specials

75 boxes of good Rhode Island Greenings and Newtown Pippins and a few Northern Spies, while they last at the very special price of, per box **\$1.50**

New Ripe Olives

We have just checked in our first big quantity of these and they're excellent; in cans, price **50c and 70c**

FIFTH AND STARK—BOTH PHONES

Harry Wood Market Co.

ON THE CORNER FIRST AND ALDER

ABSOLUTELY FRESH OREGON MEATS

BUTTER, ROLL	65c	Roll Rib Roast, lb.	12 1-2c
If you can use two make them	\$1.25	Pot Roast Beef, lb.	7c, 8c
HALIBUT, LB.	10c	Shoulder Roast, lb.	7c, 8c
Special for today, 3 lbs.	25c	Boiling Meat, lb.	4c, 5c
The cheapest price that Halibut has ever sold for in Portland.		Short Ribs, lb.	6c
EGGS, STRICTLY FRESH OREGONS, for today's trade, 2 dozen	65c	Choice Lamb Chops, lb.	12 1-2c
U. S. Government Inspected Meat, fresh killed—Oregon's best cattle handled sanitarly and with the blue stamp on it guaranteeing absolute purity and healthiness. A few prices for your consideration:		Pork Roast, Oregon's best, lb.	10c
		Pork Chops, Oregon's best, lb.	12 1-2c
		Hamburger, fresh ground	10c
		Pork Sausage, fresh ground	12 1-2c
		Veal Stew	8c, 10c
		Veal Roast	10c, 12 1-2c
		Leg Veal	12 1-2c
		Veal Cutlets	15c

Don't be misled by reports put out by other people about our handling eastern meats. We do not, and brand such statements as absolutely false.

Saturday Only

ANY OF OUR

Regular 50c Teas

WILL BE SOLD IN A FANCY BASKET

Haines Tea Store
170 23rd St.

Chickens 14cto 18clb.

Turkeys . . lb. 22c
Geese . . . lb. 16c

ALL FRESH STOCK
NO COLD STORAGE

Creamery Butter, per roll . . . 55c to 75c
Guaranteed Eggs, doz. . . 20c
Oregon Ranch Eggs, 2 doz. . . 55c
White Clover Honey Comb . . 15c
Holland Herring, keg . . \$1.00
Large Alaska Herring, doz. . 25c
Anchovies, lb. . . 15c
Large Eels, lb. . . 20c
Stockfish, lb. . . 15c and 20c
Large Queen Olives, qt. . . 60c
Large Crabs . . . 15c
SHRIMPS, 2 LBS. . . 25c

Fish! Special!

No. 1 Norway Bloater Mackerel each . . . 40c
Fancy Norway Bloater Mackerel each . . . 25c
Irish Fat Mackerel, each . . . 10c
Kipperd Herring, per doz. . . 50c
Royal Chinook Salmon Tips, per lb. . . 20c
Royal Chinook Pickled Salmon Bellies, per lb. . . 25c
Royal Chinook Smoked Salmon Bellies, per lb. . . 25c
Fancy Codfish Middles, per lb. . . 12 1-2c
Cromorty Bloaters, per doz. . . 50c
Holland Herring, full milkers, per keg . . . \$1.25

URGES CONGRESS TO OPEN WATERS

Fulton Asks Action Looking to Purchase of Oregon City Locks.

(Washington Bureau of The Journal.)
Washington, Feb. 14.—Senator Fulton today made a strong plea in the senate that the government fully adopt the policy of meeting the pressing needs of river and harbor improvement throughout the country.
He then followed with resolutions that an immediate estimate be made of the cost of acquisition of the Oregon city locks in conjunction with the \$300,000 appropriation of the state of Oregon. He spoke at length on the magnificent possibilities of development in the Willamette valley, which suffers from extortionate rates, and relief which only can come from open free locks.
Senator Fulton asked that the speech of Senator Knox at Pittsburg, February 12, be printed as a senate document. It was a strong plea for waterways improvement.

Columbia Fish Co.

208-210 Third Street, Between Taylor and Salmon
Both Phones—Main 616, A1626

THIRD AND ANKENY
Phones Main 5—A-5556

D. C. Burns Company

208-210 Third Street, Between Taylor and Salmon
Both Phones—Main 616, A1626

BUTTER-EGGS-CHEESE

Good Creamery Butter, per roll . . . 90c
Blue Ribbon Butter . . . 75c
Famous Troutlake Butter . . . 75c
Best Corvallis Butter . . . 85c
Strictly Fresh Oregon (in cartons) 1 dozen . . . 55c
Fancy Cream Brick, per lb. . . 25c
Wisconsin Swiss Cheese, per lb. . . 25c
Full Cream, Tillamook, per lb. . . 20c
We also have Sap Sago, Edam, Limburger, Stilton and MacLarens.

Henion-Henley Co.

267 YAMHILL ST.
Phone Main 1789, Bet. 3d and 4th St.

EGGS---Doz. 20c

Ranch Eggs—2 Doz. 55c

Best Creamery-Butter 70c, 75c
Good Creamery Butter . . . 60c
Dairy Butter . . . 50c
Best Sugar-Cured Hams . . . 12 1/2c
Breakfast Bacon, lb. . . 17c
Full Cream Cheese . . . 20c
Wisconsin Swiss Cheese . . . 25c
Cream Brick . . . 20c
Limburger Cheese, each . . . 35c
Oleomargarine . . . 45c
All goods retailed at wholesale prices.

G. COVACH & CO.

Are the Only Reliable Dealers in

Fish, Poultry & Oysters

If you want a first-class article call on them. Everything is guaranteed pure and strictly fresh.

275 First St.
Phones Main 535, A-5325.

LaGrande Creamery

264 YAMHILL STREET.

Saturday Is Our Chicken Day

LaGrande Creamery

There is Only One

"Bromo Quinine"

That Is

Maxative Bromo Quinine

On Every Box 25c.

Look for This Signature

USED THE WORLD OVER TO CURE A GOLD IN ONE DAY.