THE REALM FEMININE

The Fashionable Coat.

MIND you, the linen coat must be a trifle fancy. When it is plain it is too near akin to the old duster to be regarded as a worldling.

This is not a season of simplicity. A touch of color on natural linen and combinations of Empire, Greek and Japanese are not amiss.

From house decorations to house clothes no one now minds how many colors or epochs are represented in one room or one costume. Therefore a linen top coat may filch from its more gorgeous sisters and still remain the correct thing.

For example, one such coat that has seen constant service this summer in trolley cars as well as automobiles, and in train as well as street, is slightly empire.

The lower part, which covers the skirt, is cut with little fullness, to hang quite straight from a line above the waist. At the back it has a box plait, and in the front it has buttons and buttonholes which are as often left open as fastened.

The top part has long shoulder seams, and there are neither tucks nor plaits to hide the plainness. At the center front are two wide revers of bright green linen that are cut to a point just above a high waist line. The turnover collar is of this linen, edged with three rows of tan soutache.

Down the front from collar to belt is a double-breasted waistcoat of the green, fastened with small horn buttons. The sleeves start well down over the arm, and are quite loose, with the fullness laid in plaits around the arm. At three-quarters length they are finished with wide turnover cuffs of green linen, fastened to the sleeve with buttons.

Instead of the large armhole going out, as was predicted in the early part of the season, it has continued on a great number of garments.

It is no longer round, however, it is pear-shaped. The long point is below the arm running nearly to waist. It is quite a pretty touch on jumpers, on loose coats and especially on the new sleeveless coat, which, by the way, has grown in popularity.

It was natural to believe that such a garment would find popularity on account of its coolness and lack of weight.

True, it is not cooler than a jumper, but it can be made in a greater variety of materials and is newer.

Such a coat is quite striking in forest green rough linen, single breasted, fastened with green bone buttons with a collar and armhole trimming of dull green and white cretonne.

The sear-shaped armhole is quite pronounced in such a coat and with the cretonne trimming makes a conspicuous but a good touch.

Ingenious women who have seen the pear-shaped armhole in coats and liked it have had the cleverness to take out the sleeves of their coats which were worn and possibly unfashionable.

The styles in sleeves change so rapidly that, to quote one woman, you have to take a dressmaker home with the gown to alter the sleeves on the way.

With half of this true, it is quite probable that the sleeves of May are not as fashionable as one desires in August.

It is better to take them out than to wear them as they are.

The armhole is cut down into this narrow pear-shaped opening and the edges trimmed with flat embroidery; or if one is a good needleworker, they are scalloped and buttonholed. This has been done in colored floss on a white linen coat which is quite pretty when one wears hat trimming belt and stockings to match.

On one such coat the armholes were buttonholed with heavy black floss the natural straw hat was trimmed with black wings, there was a patent leather belt, black stockings worked with white clocks at the side and patent leather pumps with flat bows and low heels.

* * *

Fads and Fashions.

NEW YORK, Aug. 15.—The pongee dust coat is losing the favor of the motorists and in its place we have the smart mohair and serge coats which are by far more serviceable and in many ways more attractive. It has been found that the pongee coat does not keep its fresh appearance on a long tour, but looks sadly rumpled and shapeless when the destination is reached, this especially if the coat has ever been laundered. The heavy pongees of the Rajah make, and the French tussore are liked by some, but these have disadvantages. The rough surface of Rajah shows the soil very quickly and the tussore in a good, heavy quality is always expensive. So it seems that mohair is the best all-round material for a motor coat. It can be found in a large range of colors, it keeps its shape and trimness, sheds the dust and is just the right weight. Many of these coats are strictly tailored and of the Raglan cut. The collar may be fastened up close to the throat and the only trimming is rows of stitching with perhaps strappings and buttons. A good practical hat for motoring is a Panama, or rough straw trimmed with a scarf which matches the collar of the coat. The veil is not necessarily of the

The new model coats for early fall wear show the long lines of Directoire mode, and the fancy waistcoat is an important feature.

same color, but is one that becomes the wearer and looks well with the coat. Generally the darker shades of blue, green and brown are chosen, leaving the paler tints for short, pleasure trips, if such be taken, but white in a wash gauze is always popular.

Bordered materials are holding their favor in the feminine field and the borders are being used as trimmings on gowns. The new foulards are especially attractive and are very cool for hot weather dresses. A smart frock, in the new light cherry-colored foulard had pin dots of white and a border in zigzag or chevron effect. The waist was made with small tucks stitched to the bust line in front and to the waist line in the back. The border was used for the center fold in back as well as front. In the collar, cuffs and shoulder seams the border appeared again. The sleeve produced a cape effect by six downward turned tucks at the top and at the wrist were tucked vertically into the cuff. The skirt, a one-piece model, was grouplaited at the sides with a box plait in front and an inverted one in the back. The border of the material around the foot was the only trimming.

The present fashions in jewelry show decided changes from those a season back. Gold and silver are not the only metals worn, but copper, horn and ivory are used abundantly. Mother of pearl or baroque pearls are set in black, silver or copper. Enamels, translucent, with a brilliant finish like the real gems are among the fads of the day. When carved by a master's hand, horn is combined with costly gems, pearls being the favorites. Ivory and silver jewelry is most effective while cameos with copper settings are exceptionally pretty. Some of the jewelry that is worn in the evening are very odd necklaces, stomachers, breast plates, diadems and rings, and for day wear there are necklaces, buckles, buttons and hat pins. The necklaces worn in the daytime are much heavier than those for evening, yet sometimes we see a slender, quivering pendant worn on a fine chain. The diadem, instead of being reserved for ceremonious occasions as has been the fashion, is now worn at dinners, operas or evening parties by nearly every well-dressed woman. Just at present hat pins are receiving much attention. At first one does not realize how much money can be spent on them, for they must be artistic and either in some piece of old jewelry or some rich design of modern work. On certain hats the pins are chosen just alike, but oftener they are all different. One hat noticed recently had an old silver fleur-de-lis, a piece of Roman mosaic, a pale yellow and white cameo set in an old copper rim and a very large, round, darkened ball of carved ivory. That there is a craze for old bits of jewelry is evident and fully as much time is spent on selecting these pins as on the hats in which they are worn.

Among the combinations of different materials this year are cloth and tussore and tussore and voile. These are seen very frequently in the jacket and skirt suits. The gross-grain tussore is used mostly because the surface is much smoother than the heavy, rough variety. Then in the linens the plain colors are combined with checks and stripes. The most fashionable colors in linen are ocher, leather color, dark prune, old blue and bottle green. There have been some plaited skirts of cross-bar black and white, with linen coats of self color, soutached with coarse lace motifs set in. There is a material which was new this season, which lends itself beautifully in the making up of tailored costumes. It is called "Mirage" and it is well named, for the effect is very brilliant, like a supple mirror on which are raised little imperfections of roughness that are peculiar in the oriental silks of Japan and China. This fabric may be found in any color.

FLORENCE FAIRBANKS.

* * *

The Doings of Women.

LITERARY faddists, before this, have "conserrated" rooms to some favorite authors, making such a place a Longfellow, or a Dickens room, or a Scott room, with many editions of the particular author and as many relics as it is possible to buy. Now there is an Omar Khayyam room in Washington. It belongs to a woman whose home is near that of the Persian minister. The room is patterned after a living room in a Persian home. The walls are covered with rugs and fine draperies and in rustic frames are scrolls containing favorite quotations from "The Rubaiyat." There is an idealized sketch of the poet keeping watch with the lion and the lizard.

Miss Bernardy, a Smith college professor, is making a study of the immigrant question and has been appointed by the Italian government to investigate the condition of women and children who come to the United States from Italy. Her open letters to the Italian press on the subject of the Italian women immigrants have attracted much attention. She is in favor of a

Model for shirtwaist for early fall style. The big buttons and the modified Marie Antoinette frill are much liked.

central bureau that will help to relieve the north from the great pressure of too many immigrants, while their services are required in other parts of the country.

The duchess of Aosta, who has been refused permission by the government of England to hunt elephants in Uganda because of the dangerous nature of the sport, is a younger sister of Queen Amelie of Portugal. Though a princess of the royal family of France, the duchess was born and brought up in England. She is a great friend of Queen Alexandra, and when, owing to the illness of the king, the coronation had to be postponed, she went to stay at Buckingham palace to comfort her majesty in the time of trial.

* * *

His Legless Bride.

A PATHETIC sight was seen in the county clerk's office in Newport, Ky., says a news item, when a young man carried in his arms a legless young woman to the license counter and applied for a marriage license.

The pair gave their names as John B. Bapp of Seattle, Wash., and Pearl Ruppell of Portland, Ind. They went from Cincinnati in a cab to the city across the Ohio river and when the man stepped from the cab with the young woman in his arms he attracted a crowd.

In the clerk's office he placed her on the counter while the document was being prepared. The young woman's legs were amputated as the result of a railroad accident. After securing the license the couple went to a parsonage and were married.

THE MOTHERS' CORNER

Nursery Talk.

LET the children have sweets. The system craves them. They nourish and build up the tissues. The best time to give children sweets is at meal time. Let fruits, jelly, syrup or honey form part of each meal, and then children will not so often plead for candy and cake.

This will prove a great boon to mothers whose babies get uncovered in the night: Take a pair of children's side elastics, pin them around the corner post of the crib and fasten the hooks onto the sheet or spread. The elastic keeps them covered, yet gives enough for them to turn over.

It is now said that pretzels are as good as stale bread for small children. Fresh bread should never be allowed them. The dryness and saltiness of the pretzel are supposed to be its chief good. The latter is needed by a child's constitution, is purifying and is a tonic.

Mothers are responsible for many cases of crooked legs in little children, because they are so anxious to see the baby walking that they will not wait for its limbs to grow strong enough to support even the slight weight of its body. Then comes the condition known as knock-knees, or that commonly spoken of as bow-legs." Often weakness of the ankle or instep may be attributed to the same cause.

Children who gather wild flowers should be taught that they must not put them in the mouth. The buttercup, which is harmless enough to handle, contains an acrid poison that will produce a sore mouth, and, taken into the stomach, worse effects might result. It also contains a narcotic principle, anemonin, which has the property of diminishing the respiration and heart action.

It is very nice for every little girl to know how to do a bit of laundry work, and doubly so if she can iron. To learn the art of linen ironing is helpful to any girl, for she may have a home of her own some day. She will take personal delight in keeping fine linen embroidered pieces fresh and attractive-looking, and only personal care will insure that result. Most children get a start by ironing baby doll clothes. They get into the regular wash and are sprinkled the same as other clothes, and little irons are provided for doing the work, and an old chair or box is used for an ironing table.

Eve's Daughter

should be fair to look upon. No unsightly blemishes should mar the natural beauty of her face and her cheeks should have a healthy, delicate tinge of color.

Hagan's

Magnolia Balm

imparts the bloom of youth to faded cheeks and does it instantly. No dosing with medicine, no long course of treatment, only a moment required to apply this peerless beautifier.

Made in two colors—PINK and WHITE.

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HINTS FOR HOUSEKEEPERS

The Experience of Many.

SUGAR in starch helps to give a fine gloss, and for the purpose of stiffening lace it can be used by itself.

It is not generally known, but to prevent cakes from burning place a little bran at the bottom of the tins.

A weak solution of turpentine poured down the water pipes once a week will drive the water bugs away.

Clotheslines and pegs will last much longer if they are boiled for 10 minutes when new. It is a good plan to repeat the boiling occasionally.

When ironing handkerchiefs, begin ironing in the middle. Ironing the edges first causes the middle to swell out and makes it very difficult to iron and fold them properly. Test the iron on a piece of rag or paper to prevent any accident by scorching.

The most convenient scrub bucket is a light one made of galvanized tin with a wide flaring top. The bucket should be fitted with a wire soap tray at one side, for often the soap is wasted when left floating in the water or there is no convenient place to put it while scrubbing. Holes can be punctured in the bucket and the wire tray fastened with wire or heavy cord. Again, the soap may be kept in the tray and will always be convenient when needed.

The proper way to can fruit is to have a canner. Many use the boiler in preference. If glass jars and rubber bands are used for sealing the fruit, great care must be taken not to fasten the lid too closely when the fruit is placed in the boiler. Twist the lid on just enough to hold it. Cold water is placed in the boiler to almost cover the jars. It should be about one inch below the glass edge. Cover the boiler while the fruit is cooking, remove one jar at a time and seal as tight as possible. Turn the jar upside down to test it. If no juice escapes it is perfectly sealed.

* *

Root Beer.

Two cups brown sugar. Pour over it 2 quarts of boiling water, then add 4 quarts cold water, ½ yeast cake, 1 tablespoon wintergreen, 3 tablespoons root beer extract. Keep in a warm place for six hours, then move to a cool, dark place and put on ice a few hours before using.

* *

Oatmeal Lemonade.

Lemon oatmeal drink is one of which invalids rarely tire. Mix a tablespoon of fine oatmeal into a smooth paste with cold water; then pour over it three pints of boiling water, stirring well all the time. Place in a saucepan and boil until the quantity is reduced to two pints. Set it aside to cool, and then pour the clear gruel away from the sediment. Add to this the juice of a lemon and a small quantity of powdered sugar. This may be served hot or cold, and it is good either way.

* *

Vegetables for Winter.

By Floradella.

Canned Beets—Select medium-size beets, cook tender, remove their jackets and slice them into a porcelain kettle. Pour over them sufficient diluted vinegar to cover, add salt and pepper to taste and a little sugar. Bring them to the boiling point, put into cans and seal as you would fruit.

Canned Green Beans—Beans with a crisp, tender pod must be chosen. Before the beans begin to form, wash, break the pods into short pieces, cook until tender, put into cans and seal, or fill jars with the beans uncooked, press down, fill with fresh cold water, put on the rubber and cover, but do not tighten. Place a little straw in a boiler, set the jars on this and fill the boiler with cold water. Bring to a boil and boil for two hours; then take jars out, tighten the covers and set in a cool, dark place. They should be watched for a few days, and if any air bubbles show open and scald at once and use, but do not try to reseal them.

Dried Corn—Use only well-filled ears that have not begun to harden. Run a knife point down the center of each row of kernels and scrape the pulp into well-buttered pans about an inch in depth and roast dry in the oven with a very slow fire. Place in jars or moth-proof boxes. To cook soak over night. Stir until there are no hard lumps, then cook your favorite way, and I am sure you will pronounce it the best ever.

Corn—Can corn the same way that you do beans.

Salted Corn—Shave the corn; put a layer in a deep crock, scatter a little salt over it, then another layer of corn pounded down, more salt, and so on until the crock is full. Finish with salt, then press down with a weight and keep in a dark, cool place.

Okra—Select tender, crisp pods, shred lengthwise of the pods and dry. Nice for soups and very nutritious for invalids.

Canned Asparagus—Use only freshly cut asparagus. Avoid all strings and tough pieces. Wash and cut in inch lengths, cook tender, put in quart jars and seal, the jars, rubbers and covers must be thoroughly scalded and hot when filled. Asparagus can also be cooked in the cans and sealed, following the directions given in this article for canning green beans.

Rhubarb—Wash and cut the rhubarb without peeling it, cover with a thin sugar syrup and cook tender; then seal as you would fruit.

Cucumbers—The only practical way of preserving cucumbers seems to be by pickling them. To make good pickles seems to be an art. One mistake many housekeepers make is in washing them. They must be washed with the greatest care, so as not to bruise the little protuberances upon them, for if you do you will have soft pickles. Sort the small ones from the large and treat them separately. Put small ones in a weak brine for six or eight hours; for larger ones use a stronger brine and soak a little longer. Then line your kettle with well-washed grape leaves and put in vinegar and water in equal parts to cover your pickles. Do not scald too many at once. In another vessel have some good strong vinegar heating, place your pickles in your jars and to each quart jar add one tablespoonful of sugar, one teaspoon each of black and white mustard seed, celery seed and a small piece of ginger root. Fill up the jar with the hot vinegar and seal.

Another Way—To a peck of green cucumbers take half a pint of coarse salt and make a brine sufficient to cover the pickles, pouring it on them boiling hot. Let stand for a day, drain off and repeat the operation twice again using new brine each time and allowing 24 hours between each change. Then drain off the brine, pour on boiling water and let stand another 24 hours. When the cucumbers are well filled out, pack them in jars, placing among them small bags of whole allspice, cloves and cinnamon in equal parts. Scatter small pieces of horseradish among the pickles and pour hot vinegar on enough to cover the pickles.

Sweet Cucumber Pickle—Use cucumbers cut in strips and soaked in salt water over night. To every quart of vinegar add one pound of sugar; boil and skim. Boil the cucumber strips in the vinegar until tender and transparent. Remove the pickles, strain the vinegar, add a muslin bag of mixed spice, boil two hours, then pour it over the pickles; cover and set in a cool place.

Watermelon Pickle—Follow directions given for sweet cucumber pickle, using melon with a thick, crisp rind.

Fruit Juices—For refreshing drinks, preparing desserts and indispensable in illness, they are so serviceable and so easily prepared that no housewife should try to do without them. Any juicy fruit—only the best ripe, but not overripe fruit—should be used. To extract the juice, crush, heat and strain, reheat and can the same as fruit, adding sugar or not, as preferred; or it may be put in large bottles, tightly corked, the corks pushed in even with the glass or cut off even and dipped in melted wax. Unfermented wine for sacramental purposes may be prepared in the same way, using a good dark grape—the small dark wine grape is preferable.

SUMMER VISITORS AT THE SEASHORE

(Continued from Page Four.)

master, John F. Murphy, Mrs. John F. Murphy, John G. Peters, Mrs. John G. Peters, W. I. Northrup, George C. Baker, G. N. Smith, Mrs. G. N. Smith, E. H. Carleton, wife and son, F. E. Watson, R. R. Warriner, George Wiltshire, D. White, W. A. Judge, Mrs. S. W. King, F. L. Schanz, Mrs. Schanz, Mrs. Berns, George F. Hargis, P. L. Harrington, J. W. Mackenzie, wife and daughter, Marvin Kenady, W. B. Griffith and family, B. F. George, William F. Carroll, Mrs. Richard Habersham, Mrs. Elliott, E. P. Brigham, Charles Prehn, Abe Blackman, Gerald Thomas, H. F. Yetchin and wife, George Royer, Mrs. George Royer, Herbert Royer, Rachel Royer, Louise Royer, E. Sheinnelser, L. Campbell, Ed L. Owens, Arthur O. Merrick, Theresa Zurther, Leana Pearson, Miss Blinn, Gertrude Blinn, L. Aronson, R. E. Kingsbury, L. A. Walker, J. Olsen, Mrs. J. Olsen, W. E. Prudhomme, all of Portland. W. W. Hisbalgh, Mr. and Mrs. E. Hatch, Dr. Fosstrom, J. S. Dellinger, Charles Niemi, Minnie Niemi, J. Mannisto, Mary Kakela, L. Van Dusen, Lena Smith, Frost Simington, Sol Abrams, T. J. Rossbach, Carrie M. Lauder, Omaha, Neb.; Miss N. O. Briggs, Mrs. V. Evans, D. C. Peterson, T. Meiter, J. Lammett, Minneapolis; Werner Wheatley, Rolston, Butterfield, Spokane; R. L. Arms, Hot Lake, Or.; Mrs. Charles Miller, Orofino, Ida.; E. L. Smith, Hood River; H. Millen, C. S. Bradley, Gearhart; Ray Robinson, Salem; E. A. Fresa, Mrs. E. A. Fresa, W. P. Lawery, Mrs. Daulton Briggs and family, Ontario, Or.; J. B. Amary, New York city; Mrs. J. F. Branigan, Mrs. M. Branigan, James G. Wallick, Seattle; Dr. and Mrs. O. S. Miller and daughter, St. Louis, Mo.; T. H. Adams and wife, J. C. Huston and wife, E. S. Du Bois, Lloyd Du Bois and wife, F. Erickson, Vancouver; Mr. and Mrs. William A. Pleasants, Nampa, Ida.; Mr. and Mrs. Manshell, Troy, N. Y.; Hugh C. Todd, Colfax, Wash.; Mr. and Mrs. M. D. Latourette, Mr. and Mrs. C. D. Latourette, Mr. and Mrs. E. J. Daulton, Miss Helen Daulton, Helen Daulton, Oregon City; Bertha Levison, Quincy, Or.; Frances Butterfield, Madison, Wis.; George David, Moscow, Ida.; S. A. Toms and family, Taylor, Wash.; Mrs. Emile L. Heinle, Mrs. L. A. Heinle, Misses Heinle, Cincinnati; Miss G. M. Prest, Stamford, Canada; H. E. Connor, C. F. Connor, Akron, Ohio; Mrs. McMahon, Walla Walla; Mrs. L. A. Scott, Helena, Mont.; Mrs. Cullen, Fort Stevens; India C. Stroud, Pittsburg; H. C. Bates and wife, J. H. Donnelly, Chicago; Louella Webb, St. Paul, Minn.

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Kruse's Beach Hotel.

Mr. and Mrs. Edward Ray, Miss Caroline Peterson, J. N. Mann, Mrs. Guy Talbot and child, Miss Gertrude Talbot, Guy W. Talbot, Robert H. Storey, B. C. Short, W. J. Mayrose, Richard Koehler, Ilse Koehler, Leonard Rothchild, L. G. Pfunder, H. Behrendsen, Mrs. H. Behrendsen, R. Bettinger, Florence Bettinger, Mrs. W. E. Prudhomme, Miss Frances Norden, A. F. Jackson, Max Kaffesides, Mrs. A. Tilzer, Mr. and Mrs. O. Mangold, Miss Warren, Mrs. F. W. Warren Jr., Mrs. S. L. Rosenblatt, E. O. Blacksford, T. Soloman, A. S. Marshall, wife and two children, Marie Nevins, Thomas Robertson, Mike Jacob, Mrs. Mike Jacob and daughter, Mrs. O. M. Resser, Miss R. Selling, Mrs. F. Freeman, M. B. Wakeman, C. E. Potts and wife, A. J. Vantine, Vincent Cooke, R. R. Glitner, Mrs. R. R. Glitner, E. B. Martin and wife, S. H. Clunis, William Bruess, all of Portland; Mrs. Rosenheim, Mrs. E. L. Heine, Mrs. L. A. Heine, Misses E. and F. Heine, Cincinnati; Mr. and Mrs. George P. Holman, Salt Lake City; Bertha Levison, Quincy, Or.; C. L. Webster, Everett, Wash.; John Adair, Mrs. H. F. Prael, H. F. Prael, Astoria; Dr. W. D. Carlisle, St. Petersburg, Russia; Mr. and Mrs. J. Roberts, Salem; Lucy Schildknecht, Minn.; W. J. Ross, Caldwell, Idaho.

Necanicum Inn.

Mrs. W. J. Ramsby, C. A. Nelson, W. H. Guild, Mrs. R. W. Montague, Miss Margaret Montague, Caroline Montague, Myrtle Bennett, Mrs. O. A. Thornton, Frank O. K. Rean, D. A. Milne, J. A. Dick, Henry Mathews, A. F. Jackson, Mrs. R. W. Holman, Mrs. N. Lewis, B. W. Thomas and wife, all of Portland.

Pacific View.

William H. Druschel and family, E. J. Keller, W. W. Cooley and daughter, Mrs. A. J. Vanikike, Miss V. Vanikike, Mrs. Loell, Joseph Faulkner and family, R. M. Hudson, Mrs. Hudson and daughter, all of Portland.

AT NEWPORT YAQUINA BAY

This has been apparently the banner week of Newport's season. Hundreds of people came in from Portland and the valley Saturday, Sunday and Monday and each day fails to show any falling off in the number of visitors arriving from all points. Two days' rain served only to drive some of the campers into the hotels, and today, when all is clear again, the bay is once more dotted with pleasure craft and the streets are filled with happy folk in easy garb enjoying the various beaches and walks.

At the cottages on Nye beach endless festivities keep everything moving pleasantly. Fishing parties are the specialty this week and many wonderful catches have been made. The surf fishing, always interesting, has attracted much attention this week owing to the extraordinary low tides which have uncovered the reefs and allowed of the catching of many fish not usually obtainable. One devil fish has been captured and over 20 varieties of reef fish as well.

Deep sea fishing has been on the wane owing to the weather, though each days sees large parties outward bound over the bar. However, they are usually content with a trip beyond the reefs and a quick return.

Hunting parties report fine sport. Ten deer have been killed this week within six miles of Newport, two right on the beach. Bear hunters report poor luck, owing to the fact that bruin has sought the mountains. Trout fishers also have had poor luck, few catches amounting to over 40 or 50 trout for a day's labor.

On the other hand, clamming has come into style. The big sands in front of Newport are uncovered at low tide and hundreds have gone out each morning with spades and shovels and returned loaded down with fat mollusks. There are five varieties of clams to be had on Yaquina bay, each with its peculiar luscious properties. All of these are now eagerly sought by clammers and a new dish has been invented by epicures which is known as "deviled clam." This dish, deservedly popular, is taking the place here of the winter's welsh rarebit and parties devoted to its consumption are frequent and popular.

The congressional crowd still remains. Congressman Ellis and Mrs. Ellis are at the Abbey house. Mrs. George E. Chamberlain and daughter are still here, and Congressman Hawley is expected. Chief Justice Moore is also here, and state representatives and senators are thick as bees in a buckwheat field.

Personal Mention.

The Rev. Frank Owen Jones of Portland is here for a month's stay. He is holding services at St. Stephens.

Mrs. E. C. Allman and daughters, Mrs. K. G. Lundstrom and Mrs. J. G. Barness of Portland, with their children are here for the rest of the season. They have a cottage on Newport Heights. Mr. Burness came in Monday noon for the week end.

Mrs. Ed Owen and daughter, Mrs. L. E. Davidson of Independence are at the Porter for a 10-days' stay.

Mrs. Tom Whitehorn of Corvallis is stopping at the Porter.

Mr. and Mrs. J. S. Polhemus and daughter Harriett of Portland are occupying their cottage on Newport Heights.

Mr. and Mrs. T. T. Doble of Portland are stopping at the Harkelroad cottage.

Mrs. Otto Wellander, wife of the captain of the life saving station, had as guests this week Mr. and Mrs. H. W. Pittock and Mr. and Mrs. Leadbetter of Portland. Mrs. Wellander entertained them Monday by a trip to Otter Rock, where she served a delicious picnic luncheon at the Devil's Punchbowl.

Sol Harris, the Beau Brummel of Newport, formerly of Portland, is sojourning here indefinitely.

Chaperoned by Mrs. C. C. McCormick of Portland, a jolly crowd of young people went by launch a few miles up the river Wednesday morning, stopping at Boston, where they partook of Boston baked beans and brown bread. Those in the party were Misses Pauline Davis, Kate Kelly, Belle Van Duyne, Susie Wilkins and Messrs. John Withycomb, Dr. Trace Parker, Bush Davis and Harvard Moore.

A five hundred party was royally entertained at the Haines-Sears cottage Wednesday evening. Those present were Mr. and Mrs. Will Haines, Mr. and Mrs. Walter Sears, Mr. and Mrs. William Kertson of Forest Grove, Mr. and Mrs. Oscar Baldwin of Portland, Misses Hinkle of Forest Grove and William Read of Corvallis.

Hon. C. B. Moores and family of Portland are in their cottage at Nye beach, where they entertain quite extensively.

Mrs. L. J. Lewis and Mrs. Willard Stoddard, wives of prominent millmen of Baker City, are stopping at the Batchman cottage. Mrs. Lewis was a former Newport girl.

Irwin House.

Bassett Nitschke, Mrs. Robert Nitschke, Pearle Nitschke, Iva Fiter, H. S. Eagen, D. M. Payne, Portland; L. S. Hurley and wife, Carlton; G. F. Burns, Walla Walla; Lena Wirtz, Theresa Strible, Forest Grove; Mary Duffy, Mabel Finn, Effie Vantress, J. P. Hodge, Portland; L. P. Brown, Stayton, Or.; A. L. Eoff, Mrs. A. L. Eoff, Asel Eoff, Harry Wiedmer, Harry Wendleton, Salem; Wilford L. Marks and wife, Mrs. Fluella Turner, Albany; C. B. Hill, Mrs. T. H. Starbuck, Miss Ruth Starbuck, Mrs. H. Atkinson, Miss Elizabeth Dunn, Ralph Delano, Portland; Mrs. K. H. Staples, Ashland; Miss E. Marie Luisl, Eugene; Charles E. Siddell and wife, Esther A. Ferguson, Mrs. C. B. Ferguson, Eva M. Ferguson, Salem; J. S. Cooper and wife, Miss Cooper, Independence; H. S. Jackson, Sally Wirans, Walla Walla; Miss Crocker, Portland; Lena Heyler, Walla Walla; Mrs. A. Carrick, Loyd Carrick, La Camas, Wash.; Bertha Parsons, Portland; H. B. Tiffany, Eugene; Julius Nelson, J. Land Hamilton and wife, Salem; Mrs. Homer Smith, Portland; P. B. Flemming, Salem; Orell Beal, Mabel Jones, Walla Walla; R. S. Adams and wife, Cedar Rapids, Iowa; Mary Herbes Miller, Centralia, Wash.; Eleanor McMillin Jacobs, Lloyd Irvine, Mrs. Laura E. Irvine, Portland; Mrs. Emma R. Lee, Seattle; William Edwards, Salem; Mrs. J. T. Hayter, Mrs. Mary Miner, Miss Emma Dempsey, Miss Frankie Hayter, Dallas, Or.; Mr. and Mrs. C. D. Fraser, Portland; Opal Williams, Salem; W. I. Zimmerman, H. C. Moore, Portland; J. Moreland, Salem; Mrs. M. W. Gill, Miss Harding, Portland; Miss Jacobs, Mr. Cole, G. T. Kelly and wife, Corvallis, Or.; T. H. Starbuck, Nellie Lucia, Portland; Miss Hamilton, Albany, Or.; Mrs. T. Connell, Miss Connell, P. M. Blanchard, Portland; Mrs. J. A. Ham, Miss Ethel Ham, Eugene; John L. Acheson, Port Huron, Mich.; Mrs. E. A. Wallace, Vesta Wallace, Albany; Julia Thurm, Mrs. John Thurm, Portland; Mr. and Mrs. L. D. Yoder, Spokane; M. L. Sanderson and wife, Walla Walla; M. E. Reynolds and wife, Bruman, Ida.; S. P. Noble and wife, Bruman, Ida.; Miss Estelle Williams, Pittsfield, Ill.; Mrs. Stager, Salem.

Ocean House.

Samuel G. Plunkett, Mrs. Samuel G. Plunkett, Oshkosh, Wis.; Edwin Woodcock, Mrs. M. S. Woodcock, Corvallis; Mrs. George B. Dorris, Mrs. C. A. Hardy, Mrs. William Renshaw, Eugene; Mrs. Jerry Bronaugh, Portland; George Bronaugh, Portland; Mrs. Charles A. Macrum, Portland; Mrs. C. D. Frazer, Portland; H. D. Reed and wife, Gold Hill; J. T. Hammond and wife, Gold Hill; J. C. Murray and wife, Portland; Mrs. Samuel Schmidt, Portland.

Abbey House.

Edna Paisley, Portland; G. C. Robinson, Independence; H. F. Hagen, Tidewater; R. L. Dugan, Portland; T. G. Coleman, Portland; F. W. Van Dyke, Grants Pass; Mrs. H. C. Kinney, Grants Pass; Helen Clarke, Grants Pass; Marion Clarke, Grants Pass; H. Nye, Grants Pass; P. B. Gallagher, Milwaukee; Mrs. M. E. Smock, Sherwood; Mrs. Harry Harding, Oregon City; M. L. Thompson, Falls City; G. W. Gray, Portland; J. E. Learned, Portland; Arthur P. Price, Portland; H. F. Reese, Portland; H. V. Coe, Portland; J. M. Wilson, Philadelphia; E. Samuels, Corvallis; H. C. Mahon, Eugene; Mrs. W. H. Davis, Albany; Miss Vera Stuart, Portland; J. R. Weatherred, city; Bert Yates, Vancouver, Wash.; Y. G. Freeman, Albany; W. F. Elliott, Pendleton; W. A. Irvin and wife, Salem; C. E. DeGraff, Woodburn; Miss Daisy Harding, Portland; Ella Rummelin, Portland; Eda Jacobs, Corvallis; King Cole, Corvallis; W. H. Jensen, Corvallis; W. N. Barrett, Hillsboro; Mrs. W. N. Barrett, Hillsboro; G. I. Maston, Portland.

Words of Praise

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Do not expect too much from "Favorite Prescription;" it will not perform miracles; it will not disolve or cure tumors. No medicine will. It will do as much to establish vigorous health in most weaknesses and ailments peculiarly incident to women as any medicine can. It must be given a fair chance by perseverance in its use for a reasonable length of time.

You can't afford to accept a secret nostrum as a substitute for this remedy of known composition.

Sick women are invited to consult Dr. Pierce, by letter, *free*. All correspondence is guarded as sacredly secret and womanly confidences are protected by professional privacy. Address Dr. R. V. Pierce, Buffalo, N. Y.

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