New Fall Fashions.

DRESSMAKERS and women's tailors are now receiving by every mail new fashion hints from Paris for the coming fall season.

It has been settled definitely that in all of the latest coats and waists, sleeves are to be tight, either from the shoulder down, or from just above the elbow. Now short sleeves will be worn in the fall gowns or waists, according to the Paris fashions, and the loose sleeves that have been in fashion for the past two seasons are now out of date. For strictly tailored suits the sleeves are close fitting from near the shoulder down to the wrist, and in lace waists the sleeves are also on the same order. In other lightweight fancy waists, no lining is used, and it must mold closely to the arm. In many cases the lace waists have long sleeves composed of encircling tucks, less than an inch broad, and in others with graduating tucks, which become narrower as they approach the wrist. In the heavy waist fabrics the mousquetaire style of sleeve is preferred. This is tight fitting, and has a wide cuff at the wrist, which falls over the hand in square or pointed form. In some cases it is finished off at the wrist with a lingerie or lace ruffle. The tailored suits, which are finished off with a lace ruffle at the wrist, look natty and decidedly smart.

For wear with silk voiles, or other sheer dresses, the shaded underskirt or petticoat is to be used. The color selected shades from dark to light, the light shade being at the top, or waist line. These will be principally worn with evening gowns. Black and white costumes are becoming more popular as the summer draws to a close, and promise to last well into the fall months. The black and white effects are worn mostly in dressy toilettes for afternoon and evening, while lace toilettes are also very fashionable, and are made up of heavy lace and the Irish point sort. As the season closes there is a tendency to employ several sorts of lace in a costume, but the most fashionable lace gowns are mostly composed of the same kind of lace in skirt and jacket. There are numerous smart directoire coats of fancy silks. The groundwork is white, with designs in small sizes and in colors. They are made with an exceptionally high waist line, and have trimmings composed of flat folds, fastened down at both edges, the folds being from one to two inches in width.

Fads and Fashions.

NEW YORK, Aug. 22.—The forecast of autumn colors shows that blue is in the lead. The greenish blues and the bluish greens will be very fashionable. Peacock blues, some light shades and some deep are most attractive. And then come the cloudy blues, the grayish blues and slaty blues, blues with a suggestion of lavender and those of the electric hue. The gobelin blues are liked and the old navy is never taken from the list. So numerous are the different shades of brown that this color will find favor during the next season. Cedar showing reddish tones will be a leading shade. Brown more than any other color needs most careful selection because with certain complexions it is very unbecoming. Greens will share honors with the blues partly because they are so often combined. Yellowish tones in the greens will be noticeable. Reds are always attractive for cooler days, and we are shown garnet, terra cotta, wine, old rose and its ashes. Grays are much liked and the heliotrope, wistaria and plum colors are modish. There are no conspicuous shades among the new colors; they are all soft.

It has been for many seasons the correct style to wear a belt matching one's skirt, but now, fashion says a white belt should be worn with a white waist, whatever the color of the skirt may be. For the slender girl a belt matching the skirt does very well, but for the woman who is the least bit stout, it shortens her waistline and makes her appear even stouter. Let her choose a shaped or bias belt which will be more becoming than a wide one or a girdle. A stitched belt made of the material like the skirt, cut very narrow and fitted smoothly is a good style and is becoming to many. A wide girdle of ribbon is pretty for the slender girl to wear with a thin frock. When raised slightly in the back in empire style the effect is a little more charming.

The modish lingerie blouse of sheer batiste, mull or lawn in delicate coloring is a particular favorite of the Parisian. The tailored shirt waists of colored linen or madras is not so popular

The Tunic Skirt Is Claiming a Large Share of Attention. In the Newer Lace Gowns It Is Displayed to Advantage as in This Model.

as it once was, but it is often seen with the sleeves flat on the shoulders like those on a man's shirt. But to return to the thin blouses, we see the note of color in the material itself or in the embroidery. Waists of the simple tailored models should be made of fine, sheer goods because the beauty of a plain waist lies in the quality of the material, and they should be just as dainty in their way as the hand embroidered waists are in theirs. Colored blouses in a coarse material lose all their smartness, and are even less desirable than white ones of coarse finish. The sleeves are much smaller than in seasons before, and there is little or no shirring where the cuff joins the sleeve. Many are finished with tucks stitched upward from the cuff top. The cuffs are fastened with tiny pearl buttons and loops or button holes and they must fit the wrist snugly.

There was never such a variety in hat decorations as there has been the last few seasons. The flowers seen on the midsummer hats are the most perfect imitations of those growing in fields, orchards, and old-fashioned flower gardens—apple blossoms, and cherry with sometimes the fruit—clovers, daisies, jasamine, lilies of the valley, moss roses, clematis and others too numerous to mention. Some of the hats are veritable flower gardens and are charmingly becoming to some women. This coming autumn the return of the fancy feathers that were so much worn during the past spring, will gladen the hearts of women who like the novelties and fashionable plumes. Wings will be used in great profusion and ostrich plumes will be every bit as popular as in former days. However, it is believed that the latter will be combined with fine, soft feathers, especially the aigretes. Uncurled ostrich feathers promise to be much in vogue as they are shown this season in a much better finish. Among the novelties in feathers are small wings glued onto a strip of buckram with the curves all going the same way and some large wings on one side. This band is long enough to go around the crown of a hat—which must be of fairly good size—and this is the only trimming needed.

The tailored linen suits are fully as attractive as any of the summer costumes. They are very much in evidence among the summer girls, and so numerous are the different colors they are to be found in, that every one can find a shade that is becoming. Rose linen is particularly striking when relieved by touches of white or black. Green linen, so cool and soft in a medium shade, is most effective. It is often finished with lingerie frills around the neck or little revers and cuffs of black or of black with white overlapping. The lavender liners are exceptionally pretty, but as a rule this is a trying color for the average complexion. However, it has been discovered that liberal trimmings of white makes it more becoming. I have noticed some very chic suits of lavender, tailor-made and braided with several widths of flat white braid, having buttons of white braid, crochet or pearl. With such a suit a sheer, white, lingerie blouse should be worn, an all white hat or one in which there is a slight touch of lavender. This, indeed, would make a charming toilette, as it has a certain refreshing air of coolness about it.

FLORENCE FAIRBANKS.

A Dietary for Husbands.

By Louise Satterthwaite.

WIVES, as all the world knows, have pretty tough times, for husbands are most uncertain, coy and hard to please. Moreover, they can't be cornered, so to speak, when they have queer seizures, but escape into the open, where wifely influence is nil, coming home only when too sick or financially bankrupt to continue their untoward career.

But times are improving, even for wives. Scientists, as well as doctors, are turning their spectacles upon the husband as a specimen; and not only do they reiterate that the way to his heart lies through his stomach, but they go it one better in saying that all hope of reformation lies along the same broad and easy way.

No less an authority than the New York World publishes the following dietary for wives, promising that if they will faithfully cook the articles named, according to each ailment of the husband catalogued therein, they will surely achieve its cure:

For laziness, then, give him peppers, horseradish, tobasco, chop suey, radishes, tough beef.

For nervousness, chicken salad, hot chocolate, string beans, turnips, leeks.

For wife-beating, vegetables, nuts and cereals, jelly cake, lady fingers.

For unloving, steak, chops, carots, spinach, Lima beans, cakes.

For cold feet, buckwheat cakes, sausage, fried potatoes, shad roe.

For cold hands, rice, tapioca, cheesecake, pork chops, brown bread.

For talking in sleep, onions, garlic, anchovies, boiled ham, also clothes-pins.

For snoring, Welsh rabbit, pickled onions, bloaters, cream puffs.

For staying out, canvas-back duck, terrapin, ice cream, chocolate eclairs.

For drinking, mush, milk, candy, marmalade, tit-bits, taffy.

For stupidity, fresh fish, oatmeal, corned beef hash, cranberry tarts.

For bad temper, pigs' knuckles, sauerkraut, tripe, buttermilk, stale bread.

For henpecked, raw beef sandwiches, beans, carrots, mutton chops.

For brain storm, cold water, lemonade, oatmeal gruel, corn bread, citron.

For gambling, near foods, grated nutmeg, doughnuts, apple pie, chicken.

For mollycoddle, beefsteak and onions, roast mutton, plum pudding.

For flirting, onions.

Any experienced housewife, studying the list over, will at once perceive its possibilities, even from an unscientific point of view; one thing perhaps that might occur is that some lazy man might swallow the tough beef unchewed, rather than masticate it, to his own eventual detriment; but onions fed to a man every day would surely handicap him as a lady-killer, as all will agree.

The New Coats for Fall Show a Continuation of the Long Lines of the Directoire Mode. Braid and Stitching Are Used in Trimming.

THE MOTHERS' CORNER

Mother and Child.

FOR summer make bloomers of gingham or anything dark and aprons to match for the little girls. This saves washing, while the little one is kept cool during the hot days, as only the apron over the bloomers is needed to play in.

The children's room in summer can be made gay and pretty with the quaint "Dutch" table covers, curtains and bed spreads and such fixings. They are printed with scenes of Dutch children at play. They please young folks greatly and launder nicely.

One of the best means of acquiring grace is dancing. Children should be taught the graceful measures when young, for in dancing one loses self-consciousness which makes one awkward in using the muscles of the body. Dancing is also an excellent exercise; the drawback is, however, that it generally takes place in a heated, crowded room, while in order to get the greatest benefit exercise should be taken out of doors in the free air.

The baby who is frightened in the large bath tub and who is too vigorous for the small tub can be placed in a willow clothes basket which is set in the big tub. In this manner he can splash to his heart's content, and it will be easier to manage him and there will be less danger of his slipping and falling. If he will not take a bath in deep water, place the basket on slats on top of the bath tub and let the water run through into the tub. Water can be lavishly used and he is not frightened so badly.

The Common Cup.

Is your child in danger? In other words, does your boy or girl use a public drinking cup at school or elsewhere? An exhaustive study of this subject by Professor Davidson of Lafayette college shows an appalling condition in the average school drinking cup. He found bacteria of tuberculosis, pneumonia and other diseases to say nothing of the millions of harmless bacteria deposited there by the successive drinkers. Children should be taught not to drink from the common drinking cup. Mere rinsing is not sufficient. In a recent article in these columns it was pointed out how great is the danger which lies in this thoughtless habit of drinking after others. Some of the most terrible of the world's list of diseases are thus transmitted to innocent persons. Think it over.

The Child's Teeth.

Do you know that the shape of the nose, lips and mouth and the quality of the voice are directly affected by the character and position of the teeth? It is true. Defects sadly apparent later in life may often be traced directly to premature loss of the first or baby teeth. The wise mother will insist on perfect cleanliness of the child's teeth and mouth. In after years she will receive the grateful thanks of the child.

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.
Price 75 cents for large bottle at your druggist. Sample free.

LYON MANUFACTURING CO., 44 South Fifth St., BROOKLYN, N.Y.

HINTS FOR HOUSEKEEPERS

Personal Experience.

LOUISA B. SMELKER, New Madison, Ohio.—To can green beans, gather your beans in the evening; string and break in two; wash well and cover them with cold water until morning; wash them again and pack closely in new tin cans; pour cold water in cans until it comes half lay on the lids, then set cans on top of stove; lay on the lids, heat slowly to boiling point and let them boil about half an hour; then fill up with boiling water and seal, same as fruit. Use no salt. When you open a can empty the contents into a granite pan; add a little salt and grease or a small piece of meat, and cook until done. To pickle green beans, parboil them in salt water, drain off all water, pour on spiced vinegar, heat and seal in glass jars. In cooking the beans in tin cans be careful not to cook too long, or they will be soft and tasteless; and in all canning, remember to always have cans and jars scrupulously clean, freshly scalded and fruit just off the boiling point.

Mrs. M. Winans, Harmonsburg, Pa.—Have had splendid success canning tomatoes. Proceed as follows: Select good, firm, ripe, fruit, cover with boiling water; let stand about five minutes, turn water off and cover with cold water. Then pare, slice, put into kettle with one tablespoonful of salt and a small teacupful of sugar to six quarts of fruit. Let them just come to a boil nicely. Fill in Mason jars. Take a long handled spoon and stir to the bottom of can to let the air out, then fill again until can runs over, allowing the juice to cover the rubber. Under no circumstances wipe the juice off the rubber. Then screw lid down tight, set jars on top until cool. Wrap in paper to exclude the light; keep the fruit in cellar. Follow the above rules and tomatoes will keep.

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Mrs. William H. Banks, Chicago Heights, Ill.—I will give my experience in canning tomatoes. I scald and skin them, then put on the stove and let come to a boil, don't let them cook to pieces, but can whole. I canned in glass jars, using new rubbers every year, pasting brown paper around jars to keep out light and stored in a dark cellar, but these did not keep extra well. Now I can in tin cans exclusively, using sealing wax or paraffine to seal with. In using paraffine you have to wait until the can gets cold enough, but in using wax you can seal as soon as you have the cans all filled. I fill the cans, put covers on and seal all at once. I like paraffine better than sealing wax, for if some runs down in cans it does not spoil tomatoes, and sealing wax does. Last year I used sirup cans and waited after boiling until cans were nearly cold before sealing. I think with sirup cans one may not be so particular in sealing, as the covers fit tight enough to keep the tomatoes without sealing. I have also canned tomatoes in large mouthed jugs and stone jars, sealing with sealing wax or paraffine, pouring wax on cork or stone cover. The tomatoes keep well if you get them air tight.

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Mrs. J. M. Doughty, R. 10, Columbia, Mo.—I canned over 13 gallons of tomatoes in glass jars last year, and lost only one quart. I chose only sound tomatoes, never using any that contain specks of decay. After washing and paring them, I placed them in a granite pan and cooked until thoroughly done, which is about 20 or 30 minutes. I then added a teaspoonful of salt to each quart of tomatoes. While the tomatoes were cooking I thoroughly washed jars and tops and saw that tops fitted. Then I placed tops in a pan of boiling water ready for use. I washed all jars and left a little warm water in each one until I was ready to fill it. Just before I filled the jar I would pour the warm water out and rinse out with some that was boiling. While the tomatoes were boiling I filled jars as quickly as possible and was always careful to fill to the top and seal immediately, using new rubbers and never letting the outside of tops touch anything after I took them from the boiling water. I would then set jars on a table and when cool would tighten tops again and always turned jars upside down to see that there was no leak. I placed jars in a dark place in the cellar until ready for use.

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In the Fireless Cooker.

The fireless cook stove, the old "hay box" of northern Europe, has established itself as one of the regular supplies of the house furnishing departments. It is a very different thing, however, from its ancient prototype. In its latest manifestation it looks like a shirtwaist box or bookcase, and is an ornament rather than otherwise to an apartment. In the former case it is a low chest and in the latter a tailor case, with two deep drawers, which, upon drawing out, prove to be padded and fitted with cushions and utensils which exclude the air and retain the heat. Such boxes cost from $6 to $25. They are used by modern women, as they have always been by European peasants, who for one reason or another find it necessary to reduce the preparation of the family meal to the least possible expenditure of time and labor. Business women, farmers' wives and others who do their own cooking.

To cook beans in the hay box prepare them as for baking and pack them away while they are boiling. Leave them for eight hours or more and then, if they are wanted with a crust over the top, brown them in the oven.

For a pot roast, select a four or five-pound piece of rump steak and brown it in a frying pan in suet or drippings. Then put into the pot, cover with boiling water and boil for half an hour. At the end of that time pack the kettle away in the box for six hours. Just before serving remove the meat and thicken and season the gravy.

Old-fashioned rice pudding can be made in the hay box. Wash a third of a cupful of rice and put it into a pan with a quart of milk, a third of a cupful of sugar, a saltspoonful of salt, two teaspoonfuls of butter and a bit of grated lemond rind. Bring the milk to scalding point over hot water and cook there for 15 minutes. Then pack away in the hay box for five hours. The idea in cooking the food for some time over the stove is to heat it thoroughly. There can, of course, be no more heat after it is packed away than it takes into the box, and all the heat possible is wanted.

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Clingstone Peaches.

Clingstone peaches can be stoned easily in this way, says a housekeeper: Before peeling cut around the peach just as you would if you were going to halve a freestone peach. Then grasp each half firmly and give them a little twist in opposite directions when one half will come from the stone almost clean, the stone can then be dug from the other half with the point of a knife, and there will be little waste. Each half must then be peeled.

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Cream Puffs.

In making cream puffs, boil one cup hot water and one quarter cup of butter till the butter is melted. Take from fire and add cup of sifted flour in which has been put one teaspoonful of baking powder. Stir until a sort of ball is formed of the dough. Set aside to cool while beating four eggs. Add eggs and beat dough steadily for five minutes. One tablespoonful makes a puff. Bake for 20 minutes in moderate oven. To make the filling use one pint of milk, four tablespoons of sugar, two tablespoons of cornstarch, two eggs. Cook in double boiler until thick. Any flavoring desired may be used.

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English Currant Loaf.

Mix together one quart of flour, a half teaspoonful of salt, two teaspoonfuls of baking powder, a cupful of cleaned currants and two tablespoonfuls of butter. Beat one egg, add one cupful and a quarter of milk and add to the first mixture to make a soft dough. Bake in two loaves.

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About Matting.

Matting should be washed with strong salt and water to strengthen the fibers. It should always be swept the way of the weave instead of across it.

A faded white or cream colored matting will become one color if washed with strong soda water.

Faded figures in a matting may be freshened by rubbing dye on with an old toothbrush.

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For the Table.

Nothing is prettier for the table decoration than morning glories. Place them with the vines in a cut glass bowl in the center of the table and let them run riot over the cloth. If name cards are desired, have them painted with morning glories in one corner. Serve strawberries in a cut glass bowl encircled with morning glories.

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How to Do It.

When cleaning glass put a little ammonia or soda in the water. When washing glass in warm water dry it at once. Cut glass should be scrubbed with a soft brush and dried, then put in a box of sawdust for half an hour.

If you spill ink on your mahogany table dilute half a teaspoonful of sulphuric acid (oil of vitriol) with a teaspoonful of water and apply with a soft brush. Wipe mahogany with a damp cloth after the stain has disappeared.

The noises of squeaky hinges may be stopped by putting on kerosene oil.

Bottled Fruit Juices.

WHILE cooking early fruits, berries, etc., remember that small quantities of juice can be boiled, strained through a cheesecloth jelly bag, and bottled for winter use. Berry juices make excellent cooling drinks and are very healthful for those convalescing from illness. Take equal parts juice and water, add sugar to suit the taste and flavor with almonds or lemon.

The juices are also splendid for putting in mincemeat, and are fine poured over stale sponge cake, and useful for making sauces.

Sweeten the juice, boil rapidly for 15 minutes and pour boiling hot into bottles or fruit jars. Cork each bottle as it is filled and dip into hot sealing wax until one half inch of the bottle neck is covered. Place in a dark, cool room. This will keep for years. Sweet cider treated in the same manner will keep a year or longer.

Let Him Alone.

IF EVER there was a time for a wife to use tact it is in the first half-hour after her husband comes home. He is always tired. He is generally hungry. And in that condition a man is absolutely dangerous.

Then is the time for tact. Instead of reforming him, find out what he loves to do best, and have it ready for him—whether it is a cool bath with plenty of fresh towels or a rocking chair on the front porch with a pitcher of ice water handy.

Then let him alone.

When he gets rested he'll talk and talk pleasantly.

Most men hate to be fussed over and most women like to fuss. This breeds friction, and many an evening has been spoiled for two people who love each other dearly because one did not realize when to leave the other alone.

SUMMER VISITORS AT THE SEASHORE

(Continued from Page Four.)

dale are spending a few days at Shelburne house.

Miss Lessie Leadbetter of Portland is a guest at the Breakers during the tennis tournament.

Leo Hahn of Portland is spending his vacation at North Beach.

T. Morris Dunne of Portland is at the beach for the tennis tournament.

Mr. and Mrs. J. E. Ransom of Walla Walla are guests at Hackney cottage.

Mrs. E. C. Bronaugh and three grandchildren of Portland are in their cottage at Long Beach.

J. E. Werlin of Portland has joined his family in their cottage at Tioga.

Richard Farrell of Portland is spending a few days at North Beach.

J. H. Candlish of Portland spent Sunday with his family at North Beach.

Mrs. W. G. Beck and Miss Beck of Portland are in a cottage at Breakers station.

Burt Hicks of Portland spent Sunday with his family at Long Beach.

Alfred O'Brien of Portland is at Long Beach for a short visit.

Mrs. Raymond Pease is spending a few days at Lang Beach.

Miss Harriet Kern of Portland, who has been visiting Frances Brady at Tioga, returned home Monday.

Miss Anne Ditchburn of Portland is the guest of Mrs. F. H. Irwin at the Breakers.

Mrs. W. A. Hathaway of Portland is visiting Mrs. R. F. Fithion at Seaview.

Mrs. H. A. Killiam and child of Portland are occupying a cottage at Ocean Park.

J. C. Mann, wife and children of Portland will spend the remainder of the season at Ocean Park.

Captain and Mrs. W. S. Powell of Portland are in a cottage at Ocean Park.

J. W. Mills and family of Portland will spend the remainder of the season at Ocean Park.

E. G. Wendling of Portland is a recent arrival at Ocean Park.

Richard Hathaway of Portland was at North Beach during the week.

C. O. Lively of Portland was an over Sunday guest at Ocean Park.

A. H. Ismus, wife and child of Kalama are guests at Taylors' hotel.

A. L. Johnson of Portland is spending a few days at North Beach.

Miss Emma Reckmeyer has been a charming visitor from Portland, who has been a 10 days' guest at the Portland hostelry. Her mother, Mrs. A. B. Reckmeyer, and Miss Ethel Reckmeyer arrived at the beach on Saturday for a week-end stay.

Miss Enid Rothchild, who has been a charming social acquisition at the Breakers hotel, has returned to Portland after a month's visit.

J. T. Gregg is a guest at the Sunset hotel.

Miss Alida Reinberg and Miss Adelane Lindsay are guests at the Harvest Home.

Miss Tessie Preston, one of the most popular young girls of the University of Washington, who has been a guest for five weeks at the Breakers hostelry, went up to Portland on Saturday. She will later leave for her home in Seattle.

NORTH BEACH HOTELS

Harvest Home.

Mrs. J. B. Eddy, Samuel Eddy, Mildred Eddy, Ethel L. Kunz, Cathryn Klein, J. P. Buckley, wife and son, Kenneth Haviland, Mr. and Mrs. E. Nedvideck, Misses Helen and Mayme Nedvideck, Miss E. Hamilton, W. Harrington, Margaretha M. Wicke, Anna M. Wicke, Fred A. Cook, Ernest Morris, all of Portland, Mr. and Mrs. Edward Harrington, Oregon City; Maymie Ready, Carlton, Mich.

North Beach Inn.

Mr. and Mrs. H. M. Van Duers, George Van Duers, Mrs. George S. Rodgers, Mrs. F. W. Isherwood and two children, Mrs. Marx R. Colby, Marx R. Colby, Mrs. O'Neill, Miss G. Erick, Laura McNair, Lillian Wake, Miss Daisy Tribble, Mr. and Mrs. G. W. Tribble, Mr. and Mrs. Kendall, Mr. and Mrs. Boome, Mrs. T. M. Blieck, Miss Frieda Blieck, all of Portland; Miss Julia Mersen, St. Louis, Mo.; Mr. and Mrs. N. A. Hopson, Omaha, Neb.; Thomas Moffett, wife and daughter, Moffett Hot Springs; R. S. Drake, Seattle, Wash.

Seacroft.

D. L. Williams and wife, Mrs. Emma Guild, Mrs. Rosa Cranch, C. F. Overbaugh and wife, Bill Overbaugh, L. F. Buck, E. E. Carse, T. H. Newstead, Robert F. McCarl, Eleanor R. Rockwood, Charlotte Ballin, M. Castleman, R. M. Wilbur and wife, W. C. Snow and wife, Mr. and Mrs. Charles Lomerine, Mrs. F. E. Phillips, Grace Stanton, Emma Shepard, Miss Eleanor Kelly, N. Maynard Rice, A. M. Blackstone, all of Portland; Louis G. Cook, Minneapolis; Charles Hood, Chinook; Howard Hutchinson, Centerville, Wash.

Hackney Cottage.

George W. Shirk, Mrs. George W. Shirk, Miss C. Surgent, Will Surgent, J. Friedenthal, Adolph Friedenthal, F. B. Upshan, E. Wunderl, Winifred Labbe Turner, William W. Coughlair, Jessie Marcus, Mrs. M. D. Marcus, Anna I. Warnock, A. F. Combs, W. R. Anderson, J. O. Anne, William B. Honeyman, Vivian Holmes, Caroline Benson, Lillian Warnock, Edith Schmeer, Mrs. Susie Timms, Emma E. Cook, Mr. and Mrs. E. J. Hall and son, H. B. Witter and wife, Miss Hilda Hagedorn, all of Portland; Mr. and Mrs. J. E. Ransom, Miss Sacry, Walla Walla; Harry Thomas, Columbus, Ohio; Guy Bennett, Newberg; H. N. Morton and wife, Salt Lake City; W. R. Anderson, F. L. Fenley, Seattle; J. A. N. Robb, Los Angeles; C. F. Fisher, Nampa, Idaho; Mrs. J. I. Ellison, W. H. Larkin, Olive Cooper, Freda Foard, Astoria.

Salt Air Hotel.

Mrs. C. E. Hadley, Edward McAllen, Mrs. J. H. Templeton, Miss Margaret Templeton, John Alex Templeton, Mark A. McAllen, L. E. Simmons, Elizabeth W. Ewing, L. M. A. Ewing, Helena Hughes, Miss Lena Esch, Katherine Queen, Mrs. Lee Hoffman, Isabel Gilbaugh, Era Strickler, C. E. Ireland, Stella Jones, Jessie M. Thompson, all of Portland; Daisy L. Small, Los Angeles; Miss S. M. Cross, Boston, Mass.; Charles W. Green, Columbia, Mo.; J. N. D. McGowan, W. J. Collier, Mrs. W. J. Collier, James Collier, Dorothy Collier, Valparaiso, Neb.; Ida Hubbard, C. E. Faraway, Hood River.

Portland Hotel.

D. D. Stokes, W. C. W. Larn, H. J. Lavery and wife, Mrs. Ida E. B. Carsby and son, Miss E. E. Reckmeyer, Carl Schade, R. F. McCromb, Mrs. R. F. McCromb, Miss Jeanette Nysson, Dr. Thomas Nelson, Mrs. Mary Grose, Arthur Robinson, Mrs. Arthur Robinson, Harold Robinson, J. E. Kelly and wife, Bessie Kelly, J. G. McNab, James C. Wareham, James Anderson, Mrs. M. McCarthy, J. Quinlan, Mr. and Mrs. Charles Latourell, Zella Harvy, Edna Sewell, John Schade, K. A. J. Hanneman, Minnie Schade, Carlos Max Barreto, all of Portland; O. P. Anderson and wife, Miss Anderson, Seattle; Annie Gardlind, Chinook; Mea Hughes, L. B. Alford, R. M. Shannon, Ilwaco; W. C. Young, F. A. Stilson, Raymond; F. A. Banicots, J. Smart, Astoria; Thomas F. Lowell, Pocatello, Idaho; C. C. Combes and daughter, Elmira; A. J. O'Neil, E. A. Kincard, Hood River; Dolly Forwood, The Dalles; F. M. Metygar, Cincinnati; E. J. Sias, Mrs. E. J. Sias, Frankfort, Ind.; C. A. Sias and daughter, Forest Grove; Mrs. Charles E. Finney, Charles W. Finney, Indianapolis; Charles Wilson, John Doughty, Heppner, Or.; M. E. Cuthing, Walla Walla.

Long Beach Hotel.

A. J. Petz and wife, Captain W. R. Whitcomb and wife, W. V. Ward and wife, W. A. Johnson, John S. Kogland, Tom Harroghy, Mrs. Harry Evans, Harold Evans, Marjorie Evans, Ethel Cooper, James J. Collins, G. G. Gay, Jess C. Moore and wife, Mrs. H. Kosterman, Miss Hazel Kosterman, Mrs. J. B. Candlish, Miss Helen Candlish, Miss Ruth Candlish, Miss Claresa Candlish, Thad A. Young, Jessie Evers, Theresa Doster, Jean Lyons, T. H. Landswich, O. L. Diekel, G. Eastham, T. J. Johnson and wife, J. Vogel and wife, F. Leslie, J. W. Bronson, D. Holmes, N. H. Hoffman, Myrtle Harmon, G. W. Raush, A. Linn, Irene Scott, Mary White, Mable Bishop, Mrs. J. Lulsdorf, Ivy Scott, Paris Morrison, Arthur Harkvald, Lester Seed, Charles W. Stewart Jr., and wife, Mr. and Mrs. E. C. Wells, Miss Doris Wells, Mrs. G. O. Miller and family all of Portland; John Dan, Seattle; A. V. Allen Jr., Astoria; Thomas Moffett and wife, Miss Myrtle B. Moffett, Moffett Springs; Jess Morris, Miss Gertrude Williams, N. M. Temple, A. E. Van Duzen, Otto Ressler, South Bend; C. F. Fisher, Nampa, Idaho; C. C. Jantzen and wife, Herman Pregge and wife, Hood River; Nels Benson, Hasting, Minn.; Miss Bessie Higgins, Spokane; Mrs. C. F. Chattin, Miss Maude Chattin, Elgin, Or.; A. R. Robertson, St. Paul, Minn.; N. S. Lane, Winona, Minn.; Gladys Evans, Tacoma; Mrs. Alexander Heister, M. L. Killborn, [illegible]fur, Or.; Frank C. Lukes, Sherwood; Catherine Culner, Salem.

Sunset Cottage.

Hazel M. Young, Mrs. M. Young, Agnes Lowe, Susie Fetting, Clarence J. Young, Mrs. J. W. MacKenzie, Lionel Krause, Fred Stock, Virlena Ambrose, Mary A. Billings, R. R. Piper, Harry St. Thomas, Mrs. C. L. Corner, J. T. Gregg, Harriet A. Fetting, Lucile Fetting, D. E. Roblin, E. B. McFarland, Mrs. A. G. Parrish, Mr. and Mrs. C. O. McClaran, Dr. L. P. McKenzie, wife and daughter, Mr. and Mrs. T. P. O'Brien, Anita O'Brien, Louise O'Brien, Irene O'Brien, Mrs. E. E. McClaran, Miss Irene McClaran, Margaret Long, Mr. and Mrs. H. B. Witter, all of Portland; Harold Oldman, Mabel V. Oldman, H. S. Williams, Mrs. S. E. Dedman, Mrs. G. M. Williams, Clackamas, Or.; A. A. Larason, Ohio; Mrs. M. D. Forrest, La Grande, Or.

Breakers Hotel.

W. M. Godfrey and child, Clara Vlader, Mrs. L. Sichel, Martin Sichel, Scott A. Sichel, William H. Phelps, Mrs. Lillian Fuller, Mildred Fuller, R. R. Wartinner, M. M. Sylvester, Mrs. Francis E. Sylvester, Miss Josephine Jacobson, F. H. Andrews and wife, Mrs. John A. Keating, Mrs. Harry Nicolai, Charles Loeding, J. B. Gossage, C. F. Burns, Mrs. Lee Hoffman, Miss Margery Hoffman, Mr. and Mrs. H. E. Judge, Miss Irene Campbell, Miss Stella Fording, J. R. Yeon, Miss M. E. Drake, Miss L. Fox, Miss Mabel Goss, Mrs. W. I. Northrup, Miss Lillian Carstens, Mrs. Walter Cook and child, L. H. Briggs, Mrs. L. H. Briggs, T. Morris Dunne, Mrs. H. S. Greene, Miss Myrtle Schaefer, Irving Rohr, E. L. Mersereau, E. W. Mersereau, A. B. McAlpin, K. McAlpin, Mary Kern, Clara Marsch, C. P. [illegible], Lessie Leadbetter, I. Kahn, Leo Hahn, G. R. Gregg, C. C. Cate, J. Wheeler, Harry Nicolai, Thomas E. Farrell and wife, Herman Jacobs, Frank Drake, C. Zweifeld, Mrs. C. Zweifeld, James Harris, F. Harrigan, Ed Ehrman, W. B. Peacock, W. I. Northrup, Thomas G. Farrell, Lloyd O. Mayer, W. G. [illegible], Mrs. Charles Barenstecher, Miss Viola Barenstecher, Herbert Barenstacher, Della Hahn, Maude A. Howell, C. T. Hodson, Lewis E. [illegible], all of Portland; Stephen Phelps, S. F. M. Phelps, M. W. Phelps, [illegible], Neb.; Mrs. J. Schorn and [illegible], Mrs. A. L. Carroll, Mrs. W. M. Ingils, Mrs. J. Schlumpp, Miss [illegible], Seattle; F. W. Stewart, San Francisco; Mrs. O. E. Mitchell, [illegible]; P. Yeon and wife, Montana; W. W. Norton and wife, Salt Lake City; [illegible], Newberg; R. J. Hendricks, Salem; Mr. and Mrs. T. Moffett and [illegible], Moffett Springs; F. B. [illegible], Vancouver; H. C. Sale, [illegible]; O. P. Anderson and wife, Miss Anderson, Seattle; A. Fenwick [illegible], wife and baby, Spokane; Lewis R. Freeman, Pasadena, Cal.

The Shelburne House.

J. B. Caner and wife, M. F. George, Cora [illegible], Miss Maude Murphy, Miss Edna Murphy, Miss Marguerite Steffen, Charles Farrington, W. L. Toby and wife, F. M. Shaddock and family, George C. Hitchcock, all of Portland; Dr. R. E. Holm and family, Troutdale.

Chamberlain Cottage.

M. Z. Burton, Mrs. M. Z. Burton, Gus Woods of Portland; A. J. Hicks, Mrs. A. J. Hicks, Heppner; Eliza N. Ramsay, Nellie M. Ramsay, Edith M. Bailey, Dr. Y. C. Blalock, O. T. Cornwall, Mrs. O. T. Cornwall, Lessie Cornwall, Ethel Cornwall, Walla Walla; Edith Blanche Todd Hubbard, J. H. Walker, Mrs. J. H. Walker, Madge Walker, Louise Walker, Oregon City.

Whitehouse Hotel.

Mrs. C. B. Perry, Miss Hazel Adams, Mrs. F. M. Forney, Allie Forney, George Forney, Mrs. Frank Kelly, Gertrude Irons, T. D. Abrams, Mrs. J. C. Moore, Mrs. W. C. Wheeler, Mrs. C. Fertig, all of Portland; Agnes J. Bailey, Brooklyn, N. Y.; Anna Irons, Johnstown, Pa.

Taylor's Hotel.

Mrs. W. A. Montgomery, Nan Montgomery, Richard Montgomery, K. E. Elvers, Mrs. K. E. Elvers, Mrs. D. T. Conway, A. L. Johnston, P. M. Shaddock and family, M. Maynall and son, H. F. Lossner and wife, Mrs. L. H. Seeley, E. G. Wendling, A. M. Barnes, Miss R. Armstrong, J. B. Barnes, Leslie Ewing, all of Portland; Boudinot Seeley, Mrs. Boudinot Seeley, Philadelphia, Pa.; Dr. R. D. Miswell and wife, George Lareau, Vancouver, Wash.; J. R. Lanbsorough, Avis M. French, Oregon City; A. H. Imus, wife and child, Kalama, Wash.; A. E. Van Dusen, Cincinnati, Ohio.

The Britt.

J. G. Wright, Ed. Curtin, Mrs. C. P. Black, Clayton Black, Miss Kate Rashford, Mr. and Mrs. T. M. Johnson, Mr. and Mrs. C. Zweifel, Virginia Schroeder, Jane Wolling, Mrs. R. A. Kuhns, all of Portland; A. N. Simpson, Walla Walla; J. W. Burns, Fred Anderson, Condon, Or.; R. P. Amboy, Or.; Knute Gregerson, Monitor, Or.; Mr. and Mrs. S. H. Lima, Miss Lima, Silverton, Or.; Francis H. Newton, Bickleton, Wash.; Thomas Hofler, Long Beach, Wash.

AT NEWPORT YAQUINA BAY

Newport, Aug. 21.—Misty weather has prevailed at the beaches around Yaquina bay all week and it has had its effect on the crowds. The hotels are fuller than ever, but the campers have gradually pulled up stakes and sought warmer quarters. However, the picnics, festivities and social gatherings have not lost their favor or their flavor and Nye Beach especially is lively in the extreme.

Fishing is still the rage. The present misty rain is expected to make salmon trolling good and many parties are arranging for an extended stay to enjoy this sport.

Catholic church people have got together and Sunday will see the biggest benefit concert ever given in Newport. Among those who will sing are some of the best talent of the northwest. Miss K. Covach, the Portland soprano, is one of the principals.

In Social Circles.

A very pretty tea was given Wednesday afternoon at the rectory by the Ladies of the Episcopal Guild of St. Stephens church. Mrs. George Burton of Portland, who is occupying the rectory this summer, acted as hostess, receiving with Mrs. Daniel Olsen, president of the guild. The rooms were prettily decorated with sword ferns and sweet pea blossoms, the tables were tastefully arranged, and the whole effect was charming.

Those present were: Mrs. Daniel Olsen, Mrs. John Buckley, Mrs. F. H. McDonald, Mrs. Edward Sullivan, Mrs. Fairfield, Mrs. Fred Greenbrook, Miss Cooper of Salem, Miss Holmden, Mrs. J. Young, Miss Lurena Sullivan, Miss Marjorie Ingalls, Miss Zona Hazen of Albany, Mrs. Smith of Arlington, Mrs. R. A. Bensall, Mrs. Edward Stoker, Mrs. Edward Seidler, Miss Annie Mathews, Mrs. Clemmons, Mrs. G. P. Nevers, Mrs. John Booth, Mrs. Charles Booth, Henry Booth of Portland, Mr. and Mrs. Boothe of Grants Pass, Rev. F. O. Jones of Portland, Misses Helen and Kathleen Booth of Portland, Miss Smith of Grants Pass, Mrs. Hastings, Mrs. Duprey of Portland, Miss Ruth Byrne of Spokane, Mrs. George Burton of Portland, Mrs. J. G. Burness of Portland, Mrs. John Fleming Wilson, Mrs. Herbert F. Jenkins, Mrs. O. F. Jacobson, Mrs. MacClaire of Portland, Miss Amy Carlin, Miss Barbara Buckley, Mrs. J. S. Polhemus, Miss Harriet Polhemus of Portland, Mrs. Hayes, Mrs. LaMorce of Portland, Mrs. Rapp of Ashland, Mrs. Bondine, Mrs. Wilson, Mrs. Houck of Corvallis, Mrs. B. F. Swope, Mrs. Charles Oglesby of Oregon City.

Personal Mention.

J. R. Flynn and wife of Albany arrived Wednesday evening, and are stopping at the Stevens cottage.

Mrs. J. C. Olds and daughter of Portland are spending a few days at the beach.

Mrs. Charles E. Smith of Independence arrived Thursday morning for an outing at the beach.

Dr. and Mrs. H. F. Peel of Portland are among the late arrivals.

The Misses Elizabeth Farrell and Daisy Brisby of Portland are guests of the Misses Bedfield at Nye Beach.

Mr. and Mrs. J. K. Weatherford of Albany are stopping at the Abbey house this week. Mr. Weatherford is attending circuit court at Toledo.

Mrs. Robert Scott of Albany is visiting this week with Mrs. J. Jacobson, wife of the captain of the steamer Newport.

J. K. Lundstrom of Portland returned home Monday noon after spending Sunday with his family here.

Miss Alice Mimms, who has been a guest at the Nunan cottage, returned to her home in Jacksonville this week. Miss Mimms was known here as a very fine and graceful bowler.

Mrs. John Dorcas of Salem was taken very ill on Tuesday and was removed to the hospital at Salem for treatment.

The Misses Helen and Kathleen Booth of Portland are visiting their aunt, Mrs. Daniel Olson, at the Olsen cottage.

Mrs. J. S. Polhemus of Portland, who is here for the summer, visited with Mrs. Henry Nice of Lutjens during the week.

Mrs. George Burton and family of Portland are occupying the Episcopal rectory for the summer months.

AT NEWPORT HOTELS

The Grand.

Mrs. S. W. Bailey, Mrs. W. B. Hall, S. W. Bailey, W. B. Hall, Mrs. John Fulton, Helen Fulton, Robert Fulton, Portland; Miss M. Peterson, Salt Lake City; Belle Mattley, Corvallis; L. K. Irvine, Dallas; Mrs. Paul Bliss, Gresham; J. H. Smith, Portland; H. H. Tompkins, Shaw, Or.; B. L. Tompkins, Shaw, Or.; C. I. Baker, Dundee, Or.; L. McHadden, Lancaster, Or.; Howard Burns, Junction City; Mr. and Mrs. Herbert P. Augur, Portland; E. M. Dunn, San Francisco; Laura Chipman, Corvallis; John Withycombe, Corvallis; E. D. Carver, Grants Pass; E. C. Hickman, Salem; Mr. and Mrs. Best, Portland; Eva Humphrey, Lutzens; J. A. Andrews, Portland; J. C. Nichols and wife, Dayton; G. H. Rekate, Buffalo, N. Y.; C. E. Tellefson, Yaquina; Mrs. Anna Byerly, Mrs. Birdie Harris, Dallas; E. N. Pollock and wife, Eugene; Charles West and wife, Brownsville; Mrs. T. J. Lousienont, Miss Lillian Greene, Salem; H. A. Brewer, W. J. Steele and family, Independence; Mrs. A. Buchanan and daughter, Newberg; Mr. Nicholas, Dayton; F. S. Qualls and wife, Boise, Idaho; J. G. Hicks and wife, J. A. Thornburg and wife, Lue Gallagher, Portland; Effie A. McGovern, Mary Secat, Portland; F. M. Lamb and wife, Portland; S. L. Moorhead, Junction City; C. C. Gipson, Medford; Mark A. McAllen, Portland; W. Littlehales, Forest Grove; Robert Swain, Forest Grove; Tom Finnegan, Mrs. E. L. Braden, Mrs. H. T. Drennen, Mrs. T. S. Finnegan, Miss Gertrude Finnegan, Mrs. A. B. Nicherson, Portland; O. S. Baker, Eugene; J. J. Denson and wife, Albany; L. E. Coyle and family, Jefferson; K. L. Hall and wife, Eugene; Katherine Long, W. E. Smith, William Patterson, T. S. Hartsock, Salem; Mrs. F. C. Wills, E. C. Cook, Miss Margaret Wills, Boise; Dr. E. W. Finzer, Woodburn; Herbert Gills, Salem; E. I. Donlison, Earl Luther, Hillsboro; John Brant, I. McCarty, W. H. McCarty and wife, Portland; Evalena M. Merrill, Mable C. Merrill, Albany; W. S. Fitts and daughter, Salem; J. A. Hill and wife, Portland; J. W. Crofts, Anthony, Kan.; Joan H. Morse, Martha Morse, Mattie Morse, Anna Phelps, Neb.

The Midway.

G. Everhart, Frank Chamberlain, Alice Chamberlain, Pearl Curran, Oregon City; Pansy Johnson, Washville; Mrs. F. E. Goodman, Mabel Johnson, Eugene; W. M. Brom, wife and son, Brownsville; Johnson Clyde, Salem; E. A. Chapman and wife, Oregon City; A. A. Hunderhill, Salem; R. N. Howell, Toledo; Mrs. J. W. Holmes and daughter, Eugene; W. J. Sister and wife, Roseburg; C. H. Durst, Mrs. Calvin Durst, Coburg; Charles O. Boone, Ashland, Kan.; E. C. Larch and wife, Portland; John J. Rude and family, Eugene; Anna Tangen, Newberg; C. A. Gass, Hood River; C. H. Hamlin, Portland; C. E. Stanard and wife, Brownsville; W. H. Smythe, Eugene; William Fortmiller, Albany; Arthur Anderson, William A. Ezard, Portland; H. A. Reeves, R. H. Reeves, Lebanon; Mr. and Mrs. S. V. Ramp, Brooks; A. W. Collamore, Portland; W. E. Ball, Toledo; Mrs. Roy Lee, Roseburg; J. B. Frohman, Cottage Grove; Clara Klick, Kimmel, Ind.; La Verne A. Jones, Grace B. Hurley, Valine Allen, [illegible]; J. W. Darling and wife, Oregon City; [illegible] don, New York; J. E. [illegible] and wife, Gold Hill; E. M. [illegible]; H. St. Clair, Monroe; [illegible]ton, Roseburg.