Topics of Interest in the Realm Feminine

IN SOCIETY

The San Francisco Cail of Sunday boasts the following seedety note: "The younger girls were interested to learn last week of the engagement of Miss with the following seedety note: "The fittee that where comes from the place, and the children and I will carry lunch to the field, as early, as submit of the Coast Range mountains. Her suggestions are summit of the Coast Range mountains. Her suggestions are summit of the Goast Range mountains. Her suggestions are chiefly remarkable for their simplicity. The description of the place, and this children and I will carry lunch to the field, as early, as possible, and fish until noon, and will carry lunch to the field as early, as possible, and fish until noon, and the collect in the field as early, as possible, and fish until noon, and his family have fewer outings and his family have fewer outings and his family have fewer outings and lies will sate by writers. The meat will consist of the fish cooked upon a camptire, the coffse and pot of the partners of the bride-slect, Mr. and Mrs. H. R. Given of Wenverville. Holland is a college man and a member of the leading to commercial affairs in the northern city, and the couple will make their northern city, and the couple will make the following comment in its society columns of Sunday: "Mrs. George Boyd, who is visiting her sister, Mrs. Allend Lewis, in Portland, is being much entertiand." The summer season in Portland is very gay, and this summer a number of well known San Francissans have been visiting the northern city, Mrs. Boyd was guest of honor at a large birds party of the country store can provide, such as an and canded the couple will prove plans into execution. The first work and called the colisting of sandwiches, eggs and intended the couple will be subjected by us, near a creek where we will will be along the country store can provide, such as and canded the colisting of s

shared the honors at a large bridge party at which Mrs. E. C. Shevlin was hostess. Other Californians now in Portland are Miss Helen Jones, who is visiting her sister, Mrs. Webb Ballard; Miss Nina Jones, Miss Christine Pomeroy, the guest of Miss Genevieve Thompson, and Mrs. Milo Potter.

Miss Dorothy Newhall gave an informal tea yesterday afternoon in her Johnson street home in honor of Miss Janet Noble, who returned last week from Oaksmere, Long Island. About two score girls called to greet the hostess and her guests of honor. Pink roses and pink sweet peas were prodigally used for decorations in the drawing rooms, and the dining room was in yellow. A huge bowl of coreopsis graced the table, where Mrs. Elnathan Sweet and Miss Marjorie Noble presided over the tea and coffee urns.

luncheon at the Golf club Saturday, complimentary to Mrs. J. J. Morrell, who with her husband, Major Morrell, is a guest at Alexandra court. Mrs. Morrell is the daughter of Brigadler General John G. Butler, and is a popular matron in army circles. Lady Gay Ramblers decorated the table about which were gathered Mrs. Charles Scadding, Mrs. A. A. Morrison, Mrs. H. C. Cabell, Mrs. Fred C. Malpas, Miss Sallie Lewis and Mrs. James Laidlaw.

Miss Louise Carey asked a few girls in to tea yesterday afternoon in her Riverdale home, to meet Miss Christine Pomeroy of San Francisco and Miss Jeanette Klauder of Philadelphia, the attractive guests of Miss Genevieve

Mr. and Mrs. Harry Litt will leave Thursday for the south and east for a six weeks' pleasure trip. The Litts will visit in San Francisco and then go to New York and Atlantic City.

Lyman Powell arrived yesterday from Superior, Wis., to join his wife and children, who are guests of Mrs. ton home. Mr. and Mrs. Powell will leave tonight for Mr. O'Gorman's lum-

Judge Rouget de Lisle Marshall will arrived Sunday from Madison, Wisconsin, to be a guest at the J. Sher-Judge Marshall has held the office of Justice of the supreme court in Wisconsin, since August, 1895, and is numbered among the country's most able it first with gasoline,

Miss Leila Shelby telephoned a few girls to come in to tea yesterday afternoon at the home of Mrs. G. Walter Gates, where Miss Shelby is a guest,

George Stanley, son of Mr. and Mrs. Frederick S. Stanley, returned last week from Yale.

Mr. and Mrs. Alexander McDonald of Chippewa Falls, Wis., are at the Nortonia hotel. Mr. McDonald is a prominent lumberman, and will make his home here. The McDonalds will remain at the Nortonia until a suitable residence can be secured.

Miss Alice Dougherty is entertaining at military whist this afternoon at the home of her sister, Mrs. Villard Kiel, in honor of Miss Mildred Cullison, of Brooklyn, N. Y., who is a guest Miss Grace Wentworth of Chicago,

who has been a guest of Mr. and Mrs. George K. Wentworth Jr., for several weeks, is now with the E. R. Went-

Miss Bess Reed of Astoria is the guest of Mr. and Mrs. W. G. Howell.

Mrs. R. M. Wilbur, who is the guest of Eugene friends, is being much en tertained. Saturday, Mrs. Dalzell gave a tea in her honor.

Judge and Mrs. Martin L. Pipes have been the guests of their son John M. Pipes for a week. They returned home Sunday.

Mrs. J. H. Cook is the guest of friends in Astoria for a week.

Mrs. J. Campling and party were registered at the Palace hotel in San Francisco last week. They are motoring leisurely through Oregon and Cali-

B. Linthicum was registered at the Palace hotel in San Francisco

Miss Pansy Sweetser, who is the guest of friends in San Rafael, Cal., was the complimented guest at a reception given by Miss Grace Moorehead, last week.

Seattle is their guest.

from Portland are of the Kubli, Anna S. Holman, Henry Teal give entire satisfaction to the user.

Rexall "93" Hair Tonic is as pleasant and G. L. Britten.

Liver and Bacon.

Summer Outings For Hot Weather

lunch, though plain, will be a pleasant change and no extra work.

"These two drives will give us a greater knowledge of our surrounding country, and be a pleasant memory to dwell on. What if the cows are milked dwell on. What if the cows are milked a little late, and we a little later to bed? The change will do us good and break up the monotony of every day life.

"The next two outings are during

Recipes for Cleaning.

ARPETS and Rugs-Eight ounces of borax, one half pint of alcohol, one pound of white soap, five gallons rain water. Dissolve soap in one gallon water by boiling, put in tub, then add soda and borax, mix, then add remaining four gallons water, stir, and then put in alcohol. Let stand an hour or two before using. Use with hair brush, Mrs. James F. McIndoo entertained at scrub place about a yard square at a time. Take sponge, dipping in clear water, squeezing out as dry as possible, and wipe the surface of carpet or rug. Don't walk on carpet or rug while wet.

Cleaning Rugs-When we beat rugs this spring we found that the bed springs were a great help. The rugs were laid upon the springs right side down, and as they were beaten the dirt fell out upon the ground. I found this the easiest and most effective method of cleaning rugs that I ever tried.

Carved Furniture-To clean deeply carved furniture use a soft, medium sized sponge. Squeeze as dry as possi-ble out of tepid water and go over the carving. It will take up all the dust. Rub dry with a soft cloth and you will be delighted with the result.

N N N The Way to Steam Velvet.

NLESS a second person can help in this process; a support for the iron, face upward, must be provided. Over the upturned hot surface a cloth wrung out of hot ,water should be placed. This generates a steam over which the velvet should be held, passing J. Sherman O'Gorman in their Irving- it back and forth until the steam removes the creases by raising the pile.

The surface of the velvet must never ber camp at Midway, Wash., and will, be brushed. If the creases are so bad later, visit Mrs. Richard Hoge at Hood that they refuse to leave the fabric then the betfer way will be to mirror the velvet. To do this, first steam, then pass the iron over the face of the velvet the way the nap runs.

One must not stop the iron until the end is reached, because every stop will show. Two pressings are usually necessary. If the velvet is dirty wash

A New Casserole Dish.

TT'S called a Victoria hot-pot. It's a kind of casserole dish. You take some good, thick steak and put a nice layer on the bottom of the pan. Then you put on a layer of sliced pota-toes and onions and seasoning. Then there's another layer of little lamb chops and you keep repeating this till you get to the top. You put it in the oven and let it cook about 10 minutes, and then pull it out, make a hole in the center and pour some oysters down the middle before you put it back. It's simply delicious for a lunch or supper. It would make your mouth water just to smell it.

Substitute for Meat.

DUT a can of peas with a cupful of milk into a pan. Let it scald, not boil; then add a tablespoonful of butter, salt and pepper to taste, and then add a can of shrimps. The entire cost is about 30 cents, and it makes a meal for several persons. Serve hot with toasted bread, crackers, or croutons. Add more milk if more gravy is

Don't Be Bald

Almost Any One May Secure a Splendid Growth of Hair.

You can easily find out for yourself if your Mair needs nourishment, if it is thinning, getting dry, harsh and brittle, or splitting at the ends. You simply have to pull a hair from the top of your head and closely examine its root. If the bulb is plump and rosy it is all right; if it is white and shrunken, your hair is diseased and needs nourishment. We have a remedy for hair troubles that cannot be surpassed. It has a record of growing hair and curing bald-ness in 93 out of 100 cases where used according to directions for a reason-able length of time. It will even grow hair on bald heads if the scalp is not glazed and shiny. That may seem like a strong statement-it is, and we mean it to be, and no one should doubt it until they have put our claims to an

actual test. Mr. and Mrs. Carl S. Unna and sons have taken a cottage for the season at Sea View. Wash. Mrs. R. P. Lewis of scalp and hair roots, stop falling hair scalp and hair roots, stop falling hair We are so sure that Rexall "93" Hair and grow new hair, that we personally San Francisco, Cal., June 27, 1910.
Registered at the St. Francis Hotel: Hair Tonic in every instance where it from Portland are Mr. and Mrs. K. K. does not do as we claim or fails to

to use as clear spring water. It is perfumed with a pleasant odor, and does A bacon is to scald the liver, peel off all outside skin, place in a baking pan, lay strips of bacon over each slice, and bake in quite a hot oven. The bacon bastes the meat and it is sweet, tender, and julcy. And it also does away with spattering the stove. Meals For One Week

Stuffed eggs, endive, biscuit jam, ter

coffee. Luncheon Saked beaps, Boston brown bread, cocos

oream, coffee.

on the same day, a very pleasant outing can be had, by spreading the lunches together in picnic style."

BUNDAY, JUNES 28. Breakfast, Raspberries, hallbut, Sally Lunn, coffee

Dinner.

Mock turtle soup, chicken a la reine, creamed asparagus, potato croquettes, pineapple tapioca with whipped cream, sponge cake, coffee.

MONDAY, JUNE 17. Breakfast, Strawberries, catmeal, bacon, rolls,

Dinner. regetable soup, chipped beef with mushrooms, sait rising bread, sliced tomatoes, new potatoes with but-ter sauce, strawberry ice

TUESDAY, JUNE 28. Breakfast. Sliced pineapples, cracked wheat, gorambled eggs, jems, coffee. Chops, potatoes au gratin, crackers

cheese, cocos.

Dinner. Boiled leg of mutton with caper sauce Lima beans, cauliflower, lettuce salad, cherry pie, coffee.

WEDNESDAY, JUNE 29.

Oranges, cornmeal mush and cream, bacen, toast, coffee.

Cold mutton, endive, crackers, cocca. Barley broth, brolled sweetbreads with mushroom sauce, timbales of as-paragus, O'Brien potatoes, float-ing island, coffee.

THURSDAY, JUNE 30. Breakfast. Sliced bananas, cereal, eggs, biscuit,

Mutton mince, baked potatoes, cookies Dinner.

Pea soup, chicken potple, hominy cro-quettes, stewed corp, Pimento salad, chocolate junket with whipped cream, coffee. FRIDAY, JULY 1.

Cherries, fish cakes, corn gems, coffee. fritters, sliced tomatoes, erackers, tea. Dinner Cream of rice soup, boiled salmon, cu cumbers, Parisian potatoes, peas, respherry taploca with cream,

coffee. SATURDAY, JULY 2. Breakfast. Strawberries, hominy, creamed salmon

toast, coffee. Luncheon. Grilled sardines, lettuce, tosst, cocos. Dinner.

Macaroni soup, Hamburg steak, corn fritters, scalloped tomatoes, cabbage salad, cherry batter pudding

with lemon sauce, coffee, Salt Rising Bread-Early in the evening scald two tablespoons of cornmeal,

milk enough to make a mush; then set in a warm place until moraing; then scald a teaspoon of sugar, one of sait, and one third as much acda with a pint of boiling water; then add cold water until lukewarm, and thicken to a thick batter with flour, then add the mush made the night before and stir briskly for a minute or two. Put in a close vessel in a kettle of warm water, not too hot. When light, mix stiff, add a little shortening and mold into loaves. It will soon rise and will not require as long to bake as yeast bread—twenty five to thirty minutes in a good oven. Great care is required to keep the sponge of a uniform heat (the water should be about as warm as the hand will bear.)

Salt Rising Bread—Scald one third teacup cornmeal with one pint new milk, just brought to boiling point. Cover closely and let stand over night. In the morning add one quart warm water, one teaspoon salt, and one tablespoon sugar, and enough flour to make a stiff batter. Beat thoroughly and keep warm until light. Add a little warm water, a tablespoon salt, tablespoon sugar, one tablespoon lard, and enough flour to make moderately stiff dough. Knead ten or twelve minutes, mold into loaves and put in well greased pan.

Timbales of Asparagus—To one pint of cooked asparagus cut fine add one cup of dry bread crumbs softened in one cup of milk. Mix all together, add two tablespoons of salt and pepper, also two beaten eggs. Fill well, buttered timbale molds of warm water for 25 minutes. Turn out on platter and surround with cream sauce.

Cream Sauce—Melt two tablespoons of butter and add two tablespoons of heat last twenty minutes.

Chipped Beef With Mushrooms-Take one half pound chipped beef, break in small pièces, soak in cold water fifteen minutes, squeeze dry in cloth and saturtwo minutes, take out onion, put in the serve turn on a plate covered with floured beef and let simmer over fire for three minutes, stirring constantly. Then add three dozen tiny button mush a pinch of salt and one of sugar, with rooms or one and one half dozen larger!

Cream Sauce—Melt two tablespoons of butter and add two tablespoons of loaves and put in well greased pan of butter and add two tablespoons of Keep in warm place until double in size flour; stir until smooth, then add one and bake in moderate oven, increasing cup and a half of milk, season with salt and pepper.

Pimento Salad—Three boxes of lemon gelatin, one can of small peas (drained well), one small head of cabbage (shradate thoroughly in plenty of flour well peppered. Have a pan on the fire, in which place two small tablespoons butter in which a piece of onion has a state. tuce leaves or mold in individual dishes. This can be heated over and reset.

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this company. So can you.

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HEIGHTS. The new Division street bridge will do the same thing. Improvements are now being installed, which is included in the price of the property. The price, the terms, the location, the topography and transportation unite in making ERROL HEIGHTS the best property we have ever offered.

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