

Topics of Interest in the Realm Feminine

IN SOCIETY

The Chicago Tribune has the following account of the wedding of Miss Juanita Snyder and Dr. Courtland L. Booth, which was solemnized last Wednesday:

"The marriage of Miss Juanita Clemm Snyder, daughter of Mr. and Mrs. J. Frazier Snyder, 121 Seminary street, Wheaton, to Dr. Courtland L. Booth of Portland, Or., took place at 8 o'clock in the Garry Memorial Methodist Episcopal church of Wheaton, with the Rev. John Thompson officiating.

The bride had for her attendants two matrons of honor, Mrs. George H. Holden (Bertha Booth) of Wakeman, Ohio, and Mrs. Frank H. Servatius (Edna Hewes) of St. Louis, who wore white lingerie dresses, one over a slip of white and the other over pink. Both dresses were trimmed in Irish lace and both matrons carried shower bouquets of pink roses. The bridesmaids, Miss Dorothy McGinnis of Akron, Ohio, and Miss Della D. Reed of Woodbine, Iowa, wore collared gowns of white lace, one worn over pink and the other over white, their bouquets of pink roses grouped together in the old-fashioned style. The bride's gown was of white satin, pearl trimmed, with a tulle veil caught with a wreath of lilies of the valley and rosebuds. She carried a shower bouquet of lilies of the valley and rosebuds.

The other members of the bridal party included J. Frazier Snyder, Jr., best man; Robert W. Campbell, Ralph L. Wheaton, Arthur Inman, Chester Plummer, Will Guman, and Jesse Pox, ushers; Helen Servatius, Harriet Frazier Snyder, Ruth Inman, and Ruth Thompson, flower girls; George Walter King Snyder, ring bearer; David and Quigg Lewis, Leonard Caywood, and Howard Servatius, ribbon holders. At the residence, where a large reception followed, Mrs. David Hewes Lewis assisted.

The decorations at the church were in asters and smilax festoons. Dr. and Mrs. Booth will leave at once for their future residence in Portland, where they will reside after November 1. "The marriage is an Oberlin college romance, the bride and groom having been students at the college together, the bride having been graduated in 1908 and the groom in 1905. Later Dr. Booth took his medical course at Western Reserve university in Cleveland, Ohio, with post-graduate work in the Lying-in hospital in New York City."

Invitations have been received in this city for the wedding of Miss Rosemary E. Hayes and Dr. Dean Hayes. The ceremony will take place Monday, September 5, in the parlors of the Hotel Osburn in Eugene. Miss Rosemary will be attended by her sister, Miss Therese Friendly as maid of honor, and Miss Maudie McKeivie, Miss Josephine Lander as bridesmaids. Harry Moore will be the best man.

Miss Helene Robinson and Dr. Harry Henderson have chosen Wednesday, September 7 as their wedding day. The wedding will take place in the First Presbyterian church, Dr. Foukes officiating.

Miss Helen Wortman has returned from Astoria, where she was the guest of Miss Dorothy Dunbar.

Miss Josephine Smith of Portland is visiting here as the guest of her sister, Mrs. Fred L. Warren. Miss Smith is receiving much social attention while in this city.—Weekly Astorian.

Mr. and Mrs. Anderson M. Cannon and small daughter, Miss Dorothy Cannon, have returned from a fortnight's stay at Newport and Lahish Meadows.

The Alpha Xi chapter of the Kappa Alpha Theta society, University of Oregon, held a reunion banquet Friday night. The table carried decorations of golden glow, with black and gold ribbon, the sorority colors. Covers were laid for Mrs. Ralph Fenton, Mrs. William Barrett (Miss Ruth Flyn of Alban), Mrs. Clifford Brown (Miss Alice Bretherton) of Salem, Miss Norma Hendricks of Eugene, Miss Ella Dobie, Miss Cecile Wilcox of Independence, Miss Jessie Bibbe, Miss Marie McKelvie, Miss John Knox, Miss Rae Zimmerman, Miss Ione Lambert, Miss Hazel Brown, Miss Aline Thompson of Salem, Miss Fielda McClain of Silverton, Miss Helene Robinson, Miss Adele Goff, Miss Marjorie Holcomb, Miss Eileen Higgins, Miss Allen, Miss Eva Allen, Miss Ethel Clark and Miss Frances Oberbauer.

Dr. and Mrs. E. P. Geary were the guests of Dr. and Mrs. E. B. Pickel in Medford last week. Dr. Geary was a former partner of Dr. Pickel.

Miss Evelyn Wilson and Miss Frances Wilson are the guests of their uncle, Bruce Wilson, in Medford, and are being much entertained. The Misses Wilson returned the last of the week to Medford from an interesting trip to Crater Lake. Friday Miss Gladys Heard was hostess at a pink luncheon, complimentary to Miss Evelyn Wilson. The guests were Miss Evelyn Wilson, Miss Bess Kentner, Miss Ida Lee Kentner, Miss Jessie Hale of Grants Pass, Miss

Trouble Brews When Women Campaign

By DARRA MORE.

IN San Francisco there has been a hotly contested race for the throne of Queen California, who is to rule during the festivities of the street carnival. The aftermath is indicative of the way of fair femininity when she runs for office and dabbles in those things pertaining to the realm masculine. Miss Smith and Miss Jones are two goddesses of the southern states who are running neck and neck in the vote for queen. Miss Smith won by a nose. Under the rules, the second to finish in the contest was scheduled to act as the winners' maid of honor.

But, Miss Jones is a young woman of affairs, who does not propose to play second fiddle in any sense, no matter how divinely fair, how divinely tall, nor how divinely popular, and in her refusal makes bitter charges against Miss Smith and her unscrupulous campaign managers. As a result, the rival factions are embroiled in a regular orgy of indignation and abuse.

Miss Jones couches her grievances in sweetly characteristic language, something like this: "I will not serve as maid of honor. I could not think of it after the way I have been treated. That the position was not carried out fairly was bad enough, but when my name was mentioned, Miss Smith's friends hissed. That is an insult that no lady can take quietly. I could not think of suffering the humiliation of appearing as a maid to Miss Smith." A direful tale of woe, is it not?

Miss Jones has a campaign manager—oh, dear, yes—and an organized body of "political" henchmen, no doubt. The campaign manager is also exceeding wrath, and said, "For my part, I saw early in the evening that there was no

Fern Hutchinson, Miss Alice Wehrung of Portland, Miss Hazel Ely, Miss Madge Riddell, Miss English Bly and Miss Homer Rothermel.

Miss Alice Wehrung is expected here this week, after an extended visit with Miss Fern Hutchinson in Medford.

In honor of Miss Helen Whitney and Miss Hazel Morrow, who are her house guests, Miss Helen Watt entertained at luncheon in Medford last week. Miss Watt is a St. Helens, Hall girl.

Mrs. Charles Davidson and son, Max Davidson, left Sunday evening for Salt Lake City, where Mr. Davidson will be married to Miss Anna Geffen September 6. After a two weeks' trip through Yellowstone park Mr. and Mrs. Davidson will return to Portland, where they will make their home.

While in Salt Lake City Mrs. Ches Davidson will be the guest of Mrs. Morris Levy. Mrs. Davidson will remain in Salt Lake until the middle of September, when she will return with Mrs. A. Davidson and Miss Mary Davidson, who have been visiting in Salt Lake for some time.

Professor E. A. Smith and wife have returned to the city from their vacation, which was spent camping at Mount Hood.

Mr. and Mrs. J. H. Teale and daughter, Miss Barbara, of New York city, are again renewing old friendships in Portland after an absence of twelve years. At present they are the guests of Mr. and Mrs. John S. Morgan at their beach home, at Seaside, Or.

Mrs. Sue Parrott King, who has recently undergone a severe operation, is now convalescing at St. Vincent's hospital, and her many friends and acquaintances will be glad to learn that she is now on the road to recovery.

Mixed Sweet Pickles.
Either slice, chop or leave whole one-half dozen of onions (if whole, small), one dozen green peppers, a quarter of a peck of green tomatoes, a quarter of a peck of small cucumbers, one head (cauliflower (broken up), ten pounds of brown sugar, one ounce of turmeric, one ounce celery salt, two tablespoons of cinnamon, one each of cloves and allspice; put in a kettle and cover with good vinegar; boil 10 minutes; stir often; put in jars, cover with boiling juice and seal.

Pickle Recipe for Children.
Make syrup same as for the first. One peck green tomatoes, 25 cents worth of walnuts (be careful in cracking nuts, as children like to find them whole), 50 cents evaporated figs, 25 cents dates; throw in a dash of red pepper; boil all together 10 minutes; stir carefully and mash them; seal same as the others.

Beatrice Murray's Sweet Pickles.
Here are several good recipes: Put in a porcelain kettle two quarts of good strong vinegar, seven pounds of sugar (brown is the best), two tablespoons of fresh ginger, one tablespoon of cinnamon, each clove and allspice (the spices in cloth if preferred); let syrup boil five minutes, then add sixteen pounds medium-size tomatoes (whole). Let scald thoroughly for 10 minutes. This quantity will make one and one-half gallons

Pertinent to the Hobble

The other night occurred the first party given since the latest styles have reached Chicago from Paris. When those who had always been the belles of the ball arrived the women who had not before been popular at the parties were filled with delight. At last their time had come. The once reigning favorites stepped out on the ballroom floor as usual, but they waited like mud turtles.

A hobble skirt may be quite the rage, but it's about as easy to dance in one as a sack. The men who danced with the hobble skirt women looked pained. The next dance the hobble skirts had the chairs along the wall. The wallflowers didn't need them.

Embroidered Veils.
Nowadays, when veils are so heavily embroidered, the woman who is exact and delicate in her needlework can save herself a pretty penny by herself embroidering her plain net veils. The work must be done in the finest embroidery silk, and the designs, and great care must be taken not to tear the mesh of the veil. It is best to confine one's self to the simplest patterns—the new comet design, after our late visitor, is a good example—and to choose the large sprays design, so popular in any event, as the different figures will never approach the machine stitching in exactness; and this is less noticeable where they are few and far between.

Sweet Pickled Cantaloupes.
Select melons not quite ripe. Cut into oblong pieces, take out the rind and soft parts near the seeds. To every eight pounds of melon allow one pint of vinegar and three pounds of sugar. Mix half a teaspoonful each ground mace and cloves, and add one teaspoonful each cinnamon, ginger and allspice. Tie in little pieces of cheesecloth and scald with the vinegar. Cook the melons in the hot syrup until tender, then skim out into a bowl. Boil the liquor down and pour over the melon. Repeat this three or four times, and the last time heat the melon with the syrup. Put into jars and seal.

Lemon Custard Cream.
Juice and rind of two lemons, two cupsful of granulated sugar, yolks of three eggs, three tablespoons of flour stirred into the sugar, one teaspoonful of butter; cook in double boiler, until thick; when cool add three pints of milk and freeze.

Orange Jelly.
Select tart oranges, press out the juice, and mix with an equal quantity of juice pressed from sub-acid apples. Then for each pint of juice use from three quarters to one pound of sugar, and process the same as in directions for making other jellies.

Cantaloupe Sherbet.
Soak one teaspoonful of gelatin in a half cup of water for an hour. Add one half cup boiling water. When the gelatin is quite dissolved add one cupful of cold water, three fourths cup of sugar, and the mashed pulp and juice of a melon about the size of a cocanut.

Fig Marmalade.
Cut five pounds rhubarb into pieces; add one quart of water; cook for sauce. Put one pound of figs through the food chopper. Heat five pounds of sugar; add to the hot sauce, then add the figs; cook slowly for about an hour, stirring often. This quantity fills six pint jars, and is splendid to serve with meats. The rhubarb cannot be detected in the preserve, and unless one knew one would think that only figs had been used.

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