

Topics of Interest in the Realm Feminine

IN SOCIETY

Dr. and Mrs. J. K. Locke have as their house guest, Miss Corinne Sampson of Buffalo, N. Y. Miss Sampson is an attractive girl of gracious manner, and her visit here will be punctuated with many charming entertainments. Miss Sampson will remain in Portland until after the holidays.

Mrs. W. G. Fouch has returned from San Francisco, where she has been the guest for a month of her daughter, Mrs. Clarence Reed Davis (Miss Mabelle Kubob). Much of the time was spent traveling through southern California, stopping at Del Monte, Pasadena and other pleasure resorts of the southland.

Mr. and Mrs. John F. Stevens were registered at the Palace hotel in San Francisco yesterday. Mr. and Mrs. Stevens, accompanied by Mr. and Mrs. John F. Stevens Jr. of Chicago have been enjoining for a fortnight at Del Monte.

The photograph reproduced on this page is that of Mrs. Filippo Camperio, who was Miss Eleanor Terry, daughter of Admiral and Mrs. Silas Terry. The wedding of Miss Terry and Lieutenant Camperio was an event of last Thursday in Washington, D. C. The bishop of Washington, Right Rev. Albert Harbo, officiated, and members of the diplomatic corps to which the groom belongs attended in full dress. Navy officers also wore full dress uniforms, which added to the brilliancy of the occasion. The young couple will sail this week for Italy, where Lieutenant Camperio will receive a diplomatic appointment. The bride is well known on the coast, having visited in Portland, Seattle and San Francisco at various times. In San Francisco she has spent much time being a member of the Greenway assembly.

Mrs. John Annand complimented her Portland Heights friends yesterday afternoon with a beautifully appointed luncheon in her Yacht club. The table was elaborately decorated with yellow chrysanthemums and yellow roses. Covers were laid for 14. Friday afternoon Mrs. Annand will entertain at luncheon and five hundred, when her guests will number 12. Saturday Mrs. Annand will be a hostess at bridge, when eight tables will be played. Before the holidays, a large dancing party will be given by Mrs. Annand in honor of her daughter, Mrs. Irene M. Fruder. The exact date has not been determined upon, but arrangements are being made for a handsome entertainment.

Mrs. J. A. Veness of Winlock, Wash., who has been a guest at the Hotel Portland for a week, has returned to her Washington home. Mr. and Mrs. J. A. Veness and their attractive daughter, Miss Marie Veness, are planning to leave soon for a tour of the orient.

The fascinating frock in which Miss May Hammond, daughter of Mr. and Mrs. John Hays Hammond, recently made her debut to Washington society, will be of interest to prospective Portland debutantes. The Washington debutante set an example that more than one girl will be glad to follow, for she has proved conclusively that a debutante frock need not be white, that it need not be narrow, that it can look simple as the old time white muslin of our grandmothers, and yet be elegant enough to grace the wardrobe of a young princess. This creation of course from Paris, is of light blue chiffon. That of Miss Hammond's gown is very delicate and of the turquoise, rather than sapphire family. It is a round skirt and a round waist joined at the waist line. There is a soft girle of black chiffon, which ends in two long narrow sash ends at the back. The skirt just escapes the floor and must measure three yards or more at the bottom. The decoration begins some five or six inches above the hem, where there is a two inch band of heavy white lace insertion, and above that a 16 inch band of embroidery directly on the chiffon. The embroidery is entirely of the smallest imaginable white beads of uniform shape and size, applied with single stitches of blue silk. The beads are opaque, but so fine that they take on the color of the silk and chiffon. They are applied in a conventionalized Persian design, showing well marked lines in short curves up and down. Above this novel border is a second insertion of lace. The bodice is cut with Dutch neck and sleeves to the elbow all in one, with the top a shaped collar of the best embroidery. This garment goes across the shoulders and back and goes well down the front in rather long, pointed motifs. The beads also appear in an allover fashion through the entire gown. In small diamond shaped lenses, the sash ends are finished by fringes of beads which are also employed in a tassel effect half way down the sash, where the chiffon is brought into a close loop or knot. A half inch fold of the black chiffon also outlines the neck.

The women of Grace Episcopal church will hold their annual bazaar tomorrow afternoon and evening at the Parish house, East Seventeenth and Welder streets. Dainty neckwear, hand embroidery,



Miss Eleanor Terry, daughter of Rear Admiral and Mrs. Terry of Washington, who was recently married to Lieutenant Filippo Camperio, attache of the Italian embassy. The wedding was the most gorgeous Washington has witnessed thus far this season. Besides Mrs. and Miss Taft, the wedding was attended by the diplomatic corps, cabinet officers and resident society generally.

FATAL FIDELITY OF FEMININITY

By Darris Mors.
SOMEbody wrote the other day, "Women have made a fetch of faithfulness until their hearts have become nothing but porous plasters, and once they clap them on an object they adhere until the very skin comes off." No matter what brand of dog or brute the idolized one may prove himself, the woman who loves him will cling and cling and lie and lie and slave and slave for him. A woman's husband may desert her, leave her with a yard full of children, and what not a penny in the house. What does she do? She puts her shoulder to the wheel, makes a living for herself and the children, and when the worthless husband has wearied of wandering in foreign fields and becomes satiated with romance and passion, he sinks back to the family hearthstone and the wife takes him in and cares for him the rest of his life.

Then there is another type of fatal fidelity, a type horrible in its degradation. The Ethel Lenove woman, the Hazel Morrison girl, and any number of other notorious cases might be cited, where faithfulness to an unscrupulous man has brought these creatures with the scorn of the world to face. These women's souls are not their own, their minds are not their own, their poor miserable bodies are not their own. They are outcasts of humanity through the mesmerism of libertines. Forsaken and jeered at, they still remain faithful to their consorts, and will endure any torture or shame to protect those who are responsible for their downfall.

One of these forsaken and forlorn dered towels, rugs, home made candies and table dainties will be on sale. A Japanese tea garden and exhibition of curious and antiques are special features. Clam chowder will be served and in the evening there will be music.

EMANCIPATION DAY WILL BE CELEBRATED

Afro-Americans of Portland and Oregon will celebrate Emancipation day on January 2, with a meeting in the auditorium of the Y. M. C. A. Governor-elect Oswald West has agreed to be present and the committee is greatly pleased with the promise as it will be the first time that a governor on the Pacific coast will have delivered an address on Emancipation day.

Other speakers will be Congressman-elect Lafferty and Lou Dawley, known as Portland's colored orator. National anthems will be sung, led by Mrs. Virgil Keene. Mrs. Katharine Gray and Mrs. Dr. Lucas. Invitations have been issued to a number of guests of honor. There are about 2000 colored people in Multnomah county and in addition many of those residing in nearby counties are expected to attend.

Fruit Growers Get Together. (Special Dispatch to The Journal.) White Salmon, Wash., Dec. 6.—At a mass meeting of the fruit growers of this section the first step was taken towards a federation of the Fruit Growers' unions of Hood River, Mosier, White Salmon, Underwood and Lyle. The different sections favor a federation, to be known as the Columbia River Apple Growers' Union, or some other suitable name, with representatives from each union constituting a board of control to supervise the handling of the entire output of the districts mentioned.

A Menu For Tomorrow

BREAKFAST.
Grape Fruit, Iceed and Sugared.
Graham Muffins. Sausage Balls.
Buckwheat Cakes. Julianna Potatoes.
Maple Syrup.
Coffee.

DINNER.
Clear Consomme.
Roast Beef. Mashed Potatoes.
Sweet Potato Bouillottes.
Salad of Peppers and Cheese.
Grape Sherbet.
Coffee.

SUPPER.
Cheese Fritters.
Saratoga Chips. Bread and Butter.
Egg Salad.
Orange Bavarian Cream.
Vienna Chocolate. Whipped Cream.

Answer for Mary Alice.

To make a casserole of potato and cheese, boil a sufficient number of potatoes to make three cupsful when mashed. Return the mashed potatoes to a saucepan and stir over the fire, as you add slowly the beaten yolks of three eggs. When the smoking mass is hot and stiff, turn it into a greased casserole and press firmly against the sides, leaving a hollow in the middle about the size of a kitchen tea cup. Brush the top and sides of the potato with the white of an egg and set in the oven until glazed and firm. Meanwhile, heat in a fryingpan or chafing dish six tablespoonsful of grated Parmesan cheese in a gill of milk and when hot add to it the yolk of an egg, a pinch of salt and a dash of paprika. When this cheese-sauce is thick and hot, remove the casserole from the oven, fill the hollow in the middle of the potato with the cheese mixture, sprinkle cracker crumbs over the top of the potato and cheese and return to the oven to brown. Serve in the casserole and at once.

Eggs a la Neige.
Three eggs, two cupsful of milk, a pinch of salt, the rind of one-half a lemon, one-half inch of cinnamon stick, a few glace cherries, one heaping tablespoonful of sugar.

Put the milk, lemon rind and cinnamon

into shallow saucepan, and bring them slowly to boiling point. Remove the lemon rind and cinnamon stick. Put the whites of eggs onto a plate and the yolks into a basin. Add a pinch of salt to the whites, and beat them to a very stiff froth. Drop tablespoonfuls of this beaten white into hot milk and poach them slowly for a few minutes. When firm lift these "snowballs" out onto a dish. Add the sugar to the yolks of eggs in the basin, mix them well together. Pour the milk that is left in the saucepan slowly on these, stirring all the time; return to the saucepan, and stir carefully over the fire until the custard thickens. When the custard is cool, pour it round the snow balls in the dish, and decorate with a few pieces of glace cherries. Coffee extract or any other flavorings may be added to the milk.

Russian Patties.
One pint of oysters; parboil, strain and remove liquor; there should be one-half cupful. Keep oysters hot, covered, over hot water pan. Make a sauce of three tablespoonfuls of butter, four and one-half tablespoonfuls of flour, one-half cupful of highly seasoned chicken stock, the oyster liquor and one-half cupful of cream. Add the yolks

AFTER EFFECTS OF THE GRIP

It is fortunate that the Grip epidemic this year is milder in its action than in previous years. This does not mean that it is less dangerous. The after results of the Grip are apt to be exceedingly serious. Do not take any chances—for the general weakness, and to allay all bronchial irritation after the fever has passed, nothing equals Vinol, which is a delicious combination of the health-giving properties of the cod's liver, with the grease eliminated, and tonic iron added. A lady from Long Branch, N. J., writes: "The Grip left me in a nervous, weakened, run-down condition. After taking three bottles of Vinol I am better and stronger than I have been for years, and I cheerfully recommend Vinol to all who have been ill and need strength." (Name furnished on request.)

After Grip or any severe illness try a bottle of Vinol with the understanding that your money will be returned if it does not restore your vitality and strength. Woodard, Clarke & Co., druggists, Portland, Or.

of two eggs, and quickly afterward, stirring constantly, one tablespoonful of grated horse radish, two tablespoonfuls of capers, one-half tablespoonful of vinegar, three-quarters of a tablespoonful of lemon juice, three-quarters teaspoonful of salt, one-half teaspoonful of pepper and a dash of paprika. Add oysters, and as soon as oysters are heated fill hot patty shells and serve.

The Feminine Pocket.
No longer are we to be the pocket-less sex; fashion has decreed that pockets are to return to us. In a sort of excess of generosity, she even puts them where pockets never have been before.

In traveling coats the pockets are enormous—almost as our handbags have been—and are buttoned over with a mitred flap. These are the heavy coats of English make, which are welcome at some time in the winter in every climate and all the winter in many.

Tailored suits, which never entirely deserted the side pocket, with, perhaps, the watch pocket as well, now have sleeve pockets, for-car fare, etc. flapped and buttoned in the approved style. They are patch pockets, introduced on the turnback cuff.

Under revers, too, and at the side of the sailor collar, are more concessions to the hitherto pocketless, sometimes—often, in fact—quite respectable in size and capacity.

A Woman Chauffeur.
The first woman in New York city to be a duly licensed chauffeur is Miss Natalie White. What is more, she already has a job and is to get a real salary. She promises not to drink, smoke or run down old women and children, and therefore should make at least an interesting chauffeur.

Potato Rows.
This is a very attractive way of serving potatoes at a luncheon: Select round potatoes, and after peeling out around and around as though peeling to the core, which should not be as large as a lead pencil. Use a very narrow bladed paring knife to keep from

breaking the continuous peel. Place in ice cold water for a little while, drain and try in boiling fat as you would Saratoga chips. They form a perfect rosette and set on the green leaves of young celery make a beautiful yellow rose.

Economy Light Cake.
Cream a tablespoonful of butter with a cup of sugar, add a beaten egg, a cupful of milk, and two cups of flour sifted with two teaspoonfuls of baking powder. Bake in layer-tins.

Clergyman's Son Cured Of Tuberculosis

To neglect a cold, bronchitis, lung trouble or Consumption is dangerous. We all know how prone people are to deny they have Consumption. It is a flattering disease, and the sufferer is filled with bright hopes of improvement. Call Consumption by its own dread name—and then—take Eckman's Alternative, because it is effective in Tuberculosis. No one need doubt about it—there is plenty of evidence from live witnesses. Investigate the following:

Amelia N. F.
Gentlemen: "Prior to Feb. 1907, I was located in Rochester, N. Y., suffering with La. Grippe, which developed into Tuberculosis. My physician gave me one month to live. I was having terrible night sweats and mid-day chills and losing rapidly, having gone from 155 to 135 pounds, and became so weak that walking a few feet exhausted me. On my return home, my regular physician gave me little encouragement. My father, who is a clergyman, heard of Eckman's Alternative and induced me to take it. The night sweats and chills disappeared, my cough became easier and gradually diminished and in a few days I developed an appetite, the first in months. I am now in perfect health, back to 155 lbs. I feel certain that I owe my life to Eckman's Alternative."

(Signed) E. H. COWLES.
Gentlemen: "I cannot find words to express my appreciation of what your remedy has done for my son. It changed despair into hope within two weeks after he began taking it, and without any doubt in my mind, it saved his life."

(Signed) REV. J. J. COWLES, Pastor Presbyterian Church, Eckman's Alternative cures Bronchitis, Asthma, Hay Fever, Throat and Lung Affections. For sale by Owl Drug Co. and other leading druggists. Ask for booklet of cured cases, and write the Eckman Laboratory, Philadelphia, Pa., for additional evidence.



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You can have any piano in our store sent to you now—today—without paying a cent down. Give some one in your family the best of Christmas gifts—a piano—but wait until Christmas is over to begin paying for it. We know there are one hundred uses to which you can put your money before Christmas. You can have any of the following pianos sent home without paying a cent down:

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Ten Kohler & Campbell Pianos \$235, Worth \$350.
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