

LOVELY LINA LOVES GAYNOR WHISKERS

Cavaliera Leaves for Paris, Which Is Mere Babe Compared to New York.

(Special to The Journal.)
New York, April 7.—Paris is but a child compared to New York in downright wickedness; the popular songs, dances and cabarets are—oh, so shocking, and Mayor Gaynor's whiskers indicate that he will end this naughtiness for the (the) whiskers are so adorable.

The foregoing are excerpts from the vaudeville uttered by Lina Cavaliera as she sailed on the Oceanic for the beloved city of her adoption.

"Paris, it is but a child in the ways of wickedness compared to New York," dolefully commented the fair Lina.

"What does one hear everywhere? Songs

of naughtiness, and in those places called in your delightful humor 'cabarets' what does one see? What but dances of naughtiness! And oh, the whistles and the bumpy hags and the so-called Texas Tommy steps! Behold! I am shocked!

"Your Mayor Gaynor will make an end to all this naughtiness. I know he is a good man, for I have seen his face. His whiskers indicate that he is a good, good man. I could love him."

"No, I am not going to marry Lucien Muratore. That is an idle report. He is on this ship. Ask him yourself."

"I will tell you the honest truth. Never will I marry again. I live for my art alone. Love hypnotizes one for a time and then flies away, leaving the victim the most lonely person in the world."

REPORT OF TREASURER SHOWS MILLION OUTGO

(Salem Bureau of The Journal.)
Salem, Or., April 7.—The quarterly report of the state treasurer shows that the disbursements for the first three months of this year amounted to \$1,906,255.24, and the receipts of his office were \$255,775.31. The amount on hand at the beginning of the quarter was \$1,457,487.02, and at the close, \$1,084,027.69.

LA GRANDE AND BAKER FRIENDS

Old Time Enmity Between Two Towns Melts in Love of National Game.

(Special to The Journal.)
Baker, Or., April 7.—The old spirit of enmity that used to exist between Baker and La Grande has entirely disappeared, and now the business interests of the two communities have become united almost to the point of boasting for each other.

The old rivalry and newspaper "knocking" is known no more, and probably has passed forever.

A week or two ago, when it seemed likely that La Grande would drop out of the Western Tri-State Baseball league, a delegation of local boosters, some 25 in number, went down to the Union county town, got them interested

NURSES TELL OF THEIR ESCAPE FROM MEXICO

(Special to The Journal.)
San Francisco, April 7.—Vivid tales of the scenes of carnage during the eight days of fighting that resulted in the overthrow of the Madero regime in Mexico were told by Miss Patricia Bates and Miss Leslie Strickland, American trained nurses, who arrived on the steamer San Juan.

Miss Strickland was reported to be among the Americans killed in Mexico City and it was not until she arrived on the steamer that she got in communication with her relatives in Los Angeles.

"The majority of the persons killed were non-combatants," said Miss Strickland, "as the troops of the Madero and Huerta forces literally bombarded the peaceful citizens of Mexico City out of their homes during the eight dreadful days of fighting."

"Myself and Miss Bates were at the home of Buch Parada, next to the German consulate when a shell burst three feet away from the window and

BAKER RESIDENTS ARE FINED FOR GAMBLING

(Special to The Journal.)
Baker, Or., April 7.—As a direct result of the campaign a few weeks ago by Sheriff Rinal and District Attorney Godwin against illegal liquor selling and gambling in various sections of the county, as well as in the city, many indictments were returned by the grand jury, and to date since the grand jury finished its work about a week ago, five have pleaded guilty to charges of this nature and have paid fines varying from \$50 to \$200, the latter amount being the sentence imposed by Judge Anderson on Bert Gore of Robinette yesterday.

Baker, Or., April 7.—United States Commissioner Woodson L. Patterson, who has also served two terms as justice of the peace for this city, has resigned the latter office because of pressure of other business. His successor will be Attorney Forrest L. Hubbard.

Quicker and better results may be obtained by including your phone number in your want ad.

C. P. R. IS REPORTED BIG BUYER AT SEATTLE

(United Press Local Wire.)
Seattle, Wash., April 7.—Rumors are current here that the Canadian Pacific railroad is the purchaser of all the property in the regrade district north of Pine and around Lake Union which has been tied up during the last few days. It is said that the Canadian Pacific intends to build its own terminal at the south end of Lake Union.

16 DENTISTS PRACTICE SANS LICENSE IN '12

Salem, Or., April 7.—During the last year the state board of dental examiners secured 16 convictions of persons illegally practicing dentistry in Multnomah county, according to the annual report of the board just filed. The board spent \$965 in gathering evidence and \$225 for attorney's fees. Cash on hand and receipts during the year netted the board \$3669.90, and the expenditures were \$2,812.12.



PORTLAND WOMEN SOLVE GOOD BREAD QUESTION

Husbands Find Perfect Bread a Pleasing Part of Every Meal

Royal Bakery Contest Brings to Light Valuable Domestic Science Points Which Portland Ladies Discover

The judges who were appointed to pass on the merits of the stories written by those participating in the contest held by Portland's largest bakery have completed their work. They were: Miss Faxon Lamont, chairman, Director of Domestic Science, Y. W. C. A.; Miss Hedwig S. Bleg, Instructor of Domestic Science, Lincoln High School; Mr. M. G. Russel, general manager Columbia Milling Company.

Including the domestic science instructors in two of Portland's leading institutions and a man who is an expert in the food values of wheat, the committee of judges was ably qualified to render perfect decisions.

The first three prize stories are published below in full. In addition to these, there are three other cash prize winners, being the Fourth, Fifth and Sixth, together with 100 stories which were given honorable mention by the judges. While it was very much desired that all of these stories be published in full, the contestants will realize that lack of space in the newspapers makes it quite impracticable.

Owing to the marked excellence of some of the stories, which ran slightly over three hundred words, this point was waived by unanimous agreement of the judges.

First Prize Winner
The first prize story was contributed by Miss Minna Hoffman, of 655 East Seventeenth street. Miss Hoffman is a Portland girl, having lived here most of her life and receiving her early education in Portland schools. Later, extensive traveling on the Continent enabled her to complete her education abroad under ideal environments. She is a deep and thoughtful student of domestic economy and her story of a loaf of bread is indeed an acceptable solution of the problem of good bread in the home. The judges unanimously chose her story for first place and she receives \$50 in gold.

Second Prize Winner
Probably no man is better known in Portland than Police Officer P. C. Anderson, who is doing so much to enforce the new traffic ordinances on the corner of Fifth and Washington streets.

Officer Anderson has the good fortune to possess a wife whose qualifications do not end with making a home pleasant, but who is also a most intellectual woman, and has contributed a story to the contest which the judges awarded a cash prize of \$25 in gold.

Not the least interesting feature of Mrs. Anderson's story is the mention of her husband's need for pure and nourishing food and she frankly states that the advent of Royal bread in Portland has satisfactorily solved the bread question in her home, as her husband has never found fault with meals supplied with an abundance of wholesome, nourishing and palatable Whole Queen Bread, the "stuff of life."

Her story will be found well worth reading. Her picture, as well as that of Officer Anderson, is shown above.

Third Prize Winner
Mrs. L. E. Story, the wife of a prominent physician and surgeon, whose home is at 4003 East Forty-sixth street, was the winner of the third prize. Her story showed marked literary ability

taking the form of dialect fiction, incorporating the leading features of Royal Bread. This story, reproduced herewith, is distinctively clever. Mrs. Story's picture is shown above.

Fourth Prize Winner
The fourth prize story was written by Miss R. Miller, of 210 Eleventh street, Portland. Miss Miller's story was a well-worded and carefully written account of the steps taken by a Royal Loaf in the making, and showed a thorough knowledge of the subject.

Fifth Prize Winner
The winner of the fifth prize is Miss Mary McCarthy, of 127 East Twenty-seventh street, who is too well known to Portland people, especially the younger set, to require a long introduction. Miss McCarthy is a Portland girl and has always taken an active interest in domestic science, as well as in literary subjects. Her story, in poem form, is indeed pleasing.

Sixth Prize Winner
The surprise of the contest was the extremely meritorious story submitted by little Georgia Moore, an eighth grade student in one of Portland's schools. Miss Moore's home is at 1961 East Salmon street. Her story, consisting of fiction, has that trend of human interest which won unanimous decision on the part of the judges.

Among the hundreds of stories entered, there was one which stands out from all the others in the intense heart interest displayed. Wonderfully natural and child-like is the story of sweet little Ella Raucher, of 419 East Ninth street north, whose picture and story are herewith reproduced. So pleasing was this story that the Royal Bakery decided that nothing short of a beautiful diploma would show the appreciation of the judges and themselves.

A remarkable coincidence in connection with this effort of the Royal Bakery to get from women in Portland their own viewpoint of the bread question, recognizing it as an important problem in the high cost of living, was the fact that way over in England, simultaneously with this contest, and of course, without either's knowledge of the other's work, is a valuable scientific treatise on "The Story of a Loaf of Bread," by Mr. T. H. Wood, professor of agriculture at Cambridge. It illustrates the world-wide interest that is now being taken in pure bread.

Note—Winners of cash prizes will kindly call in person upon the Contest Editor, 301 Phoenix building, Fifth and Oak streets. Writers of next best 100 stories will be mailed honorable mention diplomas signed by the judges, including a pleasing remembrance.

The following are the names of those whose stories the judges awarded Honorable Mention Diplomas. Each will receive a pleasing remembrance:

Mrs. S. Davis, 287 Taylor st., city.
Miss Ellen Jackson, Milwaukee, Or.
Miss C. Arthur, Bridal Veil, Or.
Mrs. A. H. Wood, 597 Yeon bldg., city.
Miss Regina O'Neil, 720 Kelly st., city.
Bertha Story, 1210 Williams ave., city.
Ruba V. Arthur, 605 East Sixty-second st., N. city.
Miss Juanita Wood, McMinnville, Or.

Mrs. E. W. Specht, 1163 Belmont ave., city.
Mrs. Floyd Stark, 720 E. Davis st., city.
Jewel Brooks, R. F. D., Holbrook, Or.
Carolyn Clark, 347 Wheeler st., city.
Elizabeth Hager, Hillsboro, Or.
Opal Bretz, 1217 Mall st., city.
Mrs. W. O. Zeigler, 1074 Belmont st., city.
Mrs. Francis M. DeWitt, 869 Front st., city.
Mrs. Pearl Osborne (no address given; please supply).
Gladys M. Barfoot, 1053 E. Salmon st., city.
Mrs. S. J. Davis, Montgomery apts., city.
Mrs. William H. Smith, 3929 66th st. S. E., city.
Miss Thelma Turppa, 127 E. 57th st., city.
Mrs. Clarence Hendershot, 729 3d st., McMinnville, Or.
Mrs. Constance MacGregor, 125 E. 11th st., city.
Miss Carol Fergus Mellicott court, city.
Marvel Benoy, 344 7th st., city.
Mrs. E. F. Reeves, Grand Union hotel, city.
Mrs. J. M. Sellards, 81 N. 9th st., city.
Eva Goldberg (no address given; please supply).

FIRST PRIZE
By Miss Minna Hoffman, 655 E. 17th st., Portland, Or.

The Evolution of Bread Making
Century upon century, the baking of bread had been the duty of the housewife. Even to this day, in many countries of the world, it is the work of the mother to prepare her day's or week's bread. But in more enlightened countries, particularly in the United States, the demand for good, wholesome bread furnished the family without the attendant hard work on the part of the mother has been insistent. The bakery is a logical institution—one which supplies a demand, instead of having to create one.

The public has only waited for the coming of a bakery, such as the Royal Bakery, which could supply them day after day with bread, wholesome and nourishing, always uniform in quality and goodness, and in fact superior in every way to the bread which could, under ordinary conditions, be baked in the private homes.

For years bakers were very imperfect, not only in equipment but in business management. It seemed that the great desire of the baker was to make too much profit on each loaf, instead of depending upon a superior quality to bring his sales to the maximum and his profits with it. To this day this shortsighted policy is evident among many bakers.

Mrs. E. W. Specht, 1163 Belmont st., city.
Miss Hulda Hylander, 753 Kerby st., city.
Edith Mae Tish, 1550 Mobile st., city.
Miss Golda Adams, 658 Upshur st., city.
Annette Hendricksen, 528 Morrison st., city.
Anne Ellison (no address given; please supply).
Mrs. A. M. Chinnock, 995 Clinton st., city.
Mrs. W. O. Westling, 467 Beech st., city.
Mrs. B. W. George, Hotel Sargent, city.
Mrs. Bessie Young Leitch, 1036 E. Lincoln st., city.
Mrs. Alec Runciman, 877 1/2 E. Stark st., city.
E. Kirkley, 506 East Everett st., city.
Miss Dorothy Epping, 691 Exchange st., Astoria, Or.
Miss Ida Denny, Clyde hotel, city.
Mrs. J. L. Hardy, Beaverton, Or.
Mrs. J. J. Boyle, 352 First st., city.
Miss Maurine Welch, 534 Michigan ave., city.
Miss Minnie Becker, 332 East 21st, N. city.
Mrs. J. Nelson, 208 Fargo st., city.
Miss Letha White, 1102 5th st., Hood River, Or.
E. Kathryn Smith, 224 Tenth st., city.
Anna Lindstrom, 775 Williams ave., city.
Mrs. William Hanning, Troutdale, Or.
Ida A. Gaskill, Beaverton, Or.
Leola vanforth, 912 E. Yamhill st., city.
Miss Ella Schmidt, Lentz, Or.
Mrs. Alfred O. Mueller, 229 11th st., city.
Louisa A. Nash, 184 E. 86th st., city.
Mrs. E. F. Habert, 4227 E. 74th st., S. city.
Mrs. C. A. Anderson, 91 North 14th st., city.
Clara H. Redheffer, 225 11th st., city.
Anna Reimers, Milwaukee, Or.
Mrs. Margaret Jones, 506 E. 44th N. city.
Mrs. I. Freeman, 655 Third st., city.
Miss Myrtle Nelson, 5809 42d ave. S. E., city.
Mrs. K. N. Haynes, R. F. D., Milwaukie, Or.
Miss Marjorie Gardner, 326 Tenth st., city.
Ida Marie Lawson, 170 11th st., city.
Mrs. J. Ira Routledge, 167 E. 29th st., city.
Ellen Anderson, Lentz, Or.
Mrs. E. W. Daniels, 884 Halsey st., city.
Mrs. Florence A. Watson, 992 Malloy ave., city.
Miss Theresa Cosgrove, 410 4th st., city.
Mrs. Betsy Rounds, 989 Cleveland ave., city.
Miss Frances Faber, 260 Ainsworth ave., city.
Mrs. M. Ardele Gough, 640 Chemeketa st., Salem, Or.
Florence Barfoot, 1053 E. Salmon st., city.
Miss Metta Moller, 144 E. 6th st., city.
Julia A. Roguska, 144 E. 6th st., S. city.
Miss Clyde M. Trueblood, 544 Washburn st., city.
Miss Irene Welcome, 394 Everett st., city.

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For years bakers were very imperfect, not only in equipment but in business management. It seemed that the great desire of the baker was to make too much profit on each loaf, instead of depending upon a superior quality to bring his sales to the maximum and his profits with it. To this day this shortsighted policy is evident among many bakers.

It is with real pleasure, therefore, that I have read the "Story of a Loaf of Bread" as baked at the Royal Bakery, and, later, visited the home of Tabla Queen Bread to verify the statements made in the stories. The reason for the superiority of Table Queen Milk Bread was readily apparent. The Royal Bakery has the appearance of a most orderly kitchen, with everything which can be thought of to reduce the baking of bread to a scientific system, and thus assure 100 per cent efficiency.

From the constant care of the flour as received, through its passage to the yeast, the salt, the many gallons of pure, fresh, sweet milk (all carefully weighed and "scaled," and then stirred with the giant metal arms), then on through the rising rooms, the process of cutting into loaves, the shaping machine, the other processes of rising until it is finally brought from the ovens, a shapely, delicious, nut-brown loaf, I was impressed with the thoroughness, the constant care and the watchfulness of the Royal Bakers to insure the good quality of the loaf of Table Queen Milk Bread.

The sound, sturdy, honest methods of making Royal Table Queen Bread, coupled with the cleanly surroundings, the superior materials used, and the evident appetizing taste, were certainly convincing proof that the popularity of Royal Bread is no more than it deserves.

SECOND PRIZE

By Mrs. P. C. Anderson, Wife of Officer Anderson, 839 E. Main Street, Portland, Or.

The Real Test to Which I Put Royal Bread

My husband is an officer on the Portland police force. No doubt you have seen him at Fifth and Washington streets.

His work is hard and you can realize how a big, strong, healthy, active man needs wholesome, nourishing, sustaining food.

When you learn, too, that I have a healthy, growing boy to feed, you will understand that, with me, the question of bread is an important one.

For years I baked my own bread—baking it like mother taught me to on the farm. It was good bread and wholesome, if I do say so. But it was hard, tiring work, constantly baking bread, and quite a few times I tried baker's bread. Until I finally came upon Royal Table Queen Bread, I always had to go back to baking again, because the bread I bought did not seem to have the nourishment in it.

Finally, one day several years ago, I bought Royal Table Queen Bread. The

moment my husband tasted it, I knew he was pleased. We eat a great deal of bread, and depend upon it very much. I am glad to say that it satisfied us perfectly. Royal Bread seems to be different than ordinary baker's bread. You cannot eat it without realizing that it has sustaining qualities. I have been very glad to read the stories of Royal Bread in the daily papers, because it has shown me why it is that Royal Bread is so satisfying. When you investigate the way Royal Bread is made, and realize that only good, pure flour and milk and other things go into it, and that it is not loose, spongy bread, but generous, full loaves, it is easy to see why it is so satisfying.

THIRD PRIZE
By Mrs. L. E. Story, 4003 E. 46th Street, Portland, Or.

Royal Bread—The Restorer of Domestic Happiness

"Our Sarah has been married three months, and every time I visited her I

found her crying over the bread. It wouldn't rise, got burnt or something. She wouldn't buy bread 'cause George thought he must have home-made, like his mother's."

"I got discouraged, but ma just smiled, and said: 'Well, Cy, I see it's a case of convertin' the whole connection. I'll begin on the mother-in-law today. One sight of the Royal Bakery will show Mrs. Jameson, the prize bread baker of three county fairs, the error of her ways, so she'll want to buy bread.'

"Ma called on her, and they went, and Geel but the Royal opened their eyes. Fine brick building, an clean as a whistle. Expert bakers, finest machinery, scientific regulation of temperature, first-grade flour, an hundreds of gallons of rich, pure, sweet milk! Sturdy honesty, no substitutes about the Royal. When Mrs. Jameson got outside she turned on me, and said: 'What a conceited fool I've been to think my potato yeast bread stirred up between sweepin' an' dustin' could be as clean an' wholesome as Royal bread, made with milk by expert bakers with every modern equipment. I'm goin' to take a loaf of Royal to Sarah and George.'

When I think of the long, hot days I've spent over a hot stove it seems terrible."

"She took the loaf, and that loaf of Royal Table Queen was sure the happiness restorer."

"Sarah has a baby now. We call him the 'Royal Kid,' for we know that if Royal bread had not come to the rescue Sarah would have worried herself to death an' spoiled my chances of bein' a grand-pap. So we always look for the word R-O-Y-A-L. It is impressed on the loaf."

LITTLE ELLA RAUSCHER AND HER STORY

Mar. 29, 1913

I am going to tell you the story of the Royal Bread.

I like Royal bread very well. I eat it every day.

I can eat a half a loaf all at once. It is so good.

I love it.

Do you like Royal bread?

My mother will buy it for me if I want it.

Do you know why it comes from the Royal Bakery?

From Ella Raucher.

410 East 12th Street, N. city.

PURE BREAD AND HOW TO GET IT

GETTING THE BEST BREAD takes the same precautionary judgment and common sense that particular women exercise in selecting **HIGH QUALITY** in any other line.

WHEN YOU WANT FINE SILK, you go to a store with a reputation for carrying **FINE SILKS**.

WHEN YOU WANT FINE SILVER for your dining service, you go to a store that's recognized as a **QUALITY STORE**.

WHEN YOU WANT TO BUY MEDICINES for the loved ones in the home, you always seek a **CLEAN DRUG STORE**.

AND SO, WHEN YOU WANT CLEAN, NUTRITIOUS BREAD—bread that chemists' tests have proved to be 100 per cent pure—bread one pound of which represents a comparative food value equal to

- ONE pound of Raisins
- SIX pounds of Apples
- FIVE pounds of Bananas
- FOUR AND ONE-FOURTH pounds of Potatoes
- FOUR pounds of Milk
- TWO pounds of Eggs
- ONE AND ONE-THIRD pounds of Beef

—WHEN YOU WANT THAT KIND OF BREAD, the way to get it is—
PHONE to the grocery that's recognized as a QUALITY STORE—ask for and insist on the ROYAL TABLE QUEEN LOAF.

FIND THE WORD "ROYAL." It is baked into the bottom of every loaf for your **PROTECTION**.

BY EXERCISING THESE PRIVILEGES you have not only taken a health precaution in your home, but you have also made a "good buy"—as Royal Bread costs US and your **DEALER** more, but costs YOU no more than breads of the ordinary kind.

ROYAL BAKERY & CONFECTIONERY

Sole Makers of Royal Table Queen Bread
OUR BREAD IS FULL WEIGHT

ALWAYS LOOK FOR THE WORD "ROYAL" ON THE BOTTOM OF EVERY LOAF