

Latest Fashions By Lillian Young

Hand embroidery will figure conspicuously in the lingerie frocks of the coming summer. Intimations of this fact are quickly established in looking over the assortment designed for the southern trip, and surely it takes but little convincing to reach the conclusion that there is nothing in the trimming lists quite so nice as hand work.

Especially is this true in the case of the all white summer gowns, and though it may seem superfluous to say it here, all indications point to a "white season"—that is, white is promised unprecedented popularity.

A graceful frock is depicted in today's sketch with hand embroidery to give it added charm. White cotton marquisette and tulle are combined in the model, the former being used for the skirt and gumpie, and the latter for the coat-like bodice and tulle.

The gumpie is softly draped and supplied over the bust with a turned back fold of itself forming a little collar around the V-neck. The sleeves are long and gathered into a narrow wristband, then finished with a ruffle of scalloped embroidery.

The skirt is of two deep flounces. The first reaches to the knees and is filled in at the waist with tiny pin folds instead of gathers. The second may be similarly filled on to a knee-length moving flounce. The flounces have a scalloped and dotted border of embroidery worked in white floss, and the upper flounce is lifted and draped a trifle under a velvet bow.

House has elbow kimono sleeves simply finished with a narrow turn-back facing of self material. The blouse fronts are left widely open, and the closing the surplised gumpie, and are finished with lapels and a collar of itself. Stenciled rose motifs are embroidered across the lower surface of fronts and sleeves.

The short tunic that dips toward the back has a five-inch space left between its front edges at the waist.



Southern frocks give a hint of good things to come.

Women's Clubs By Vella Winner

Valentine an Patriotic Afternoon.

One of the most delightful affairs of the week in club activities was the Valentine afternoon of the current literature department of the Portland Women's club, which was held at the home of Mrs. M. C. Bannfield, Vista avenue. This being Valentine week, also the month in which the birthday anniversaries of both Lincoln and Washington are celebrated, the gathering was characterized by touches of a Saint Valentine nature and of patriotism also.

The program for the afternoon included a reading of "The Perfect Tribute" by Mrs. Helen Miller Senn. Miss Ellen Verex sang "A Dream" and "You and Love," and Miss Verex and Miss Bannfield gave two duets, "The Swallows" and "Who Knows?" Miss Charles E. Gant then gave an interpretation of "The Little Rebel." The program closed with "I Hear You Calling Me" by Miss Bannfield. The evening of refreshments closed a most delightful afternoon. The rooms were decorated with festoons of bleeding hearts, the napkins bore hearts and cupid and the ice cream was in patriotic colors. Mrs. G. J. Frankel, the chairman of this department, presided. The special honor guest was Mrs. Russell R. Dorr, a prominent St. Paul clubwoman, who, with her husband, has recently come to Portland to make her home.

Ockley Green Association.

Mrs. R. H. Tate was the principal speaker at yesterday's meeting of the Ockley Green association, and in the course of her remarks she touched upon the history of the parent-teacher work in the state, told of the relation between the Congress of Mothers and the Parent-Teacher association. She made a plea for hearty cooperation and support on behalf of the forwarding child welfare work, the proceeds of which will go to maintain the child welfare bureau. At the close of her talk she conducted a question box. Mrs. O. Evans, the district director, was present and spoke on the school gardens. Ockley Green has a large plot and expects to have one of the finest and largest gardens in the entire city. Plans were discussed for ways and means of securing money to further the garden work. The association has secured the Crystal theatre for an evening in the near future, at which time three short performances will be given, the reels being interspersed with numbers from the school children. The proceeds will be divided

Fernwood Association.

The Fernwood Parent-Teacher association met Wednesday afternoon at the Fernwood school. A Lincoln playlet under the direction of Miss Ryan was thoroughly enjoyed. The members regretted the resignation of Mr. Barr, president, and Mrs. O. B. Riddle, treasurer. The following officers have been duly installed and considerable work and pleasure is under advisement: Mrs. F. R. Cook, president; Mrs. M. A. Zollinger, secretary; Mrs. W. P. Huribut, treasurer; Mrs. H. A. Anderson, press correspondent. The next meeting will be held March 12, at 3 p. m., at Fernwood school.

Hood River Women Entertained.

Seventy club members of the Hood River Women's club, together with their husbands and sweethearts, gathered at the Commercial club rooms Wednesday evening to witness two short character plays presented by the members of the club, and a vocal solo rendered by Miss Aldene Bartness. Refreshments were served at the conclusion of the literary and musical program, at which Mrs. W. M. Monroe presided as toastmistress. Toasts were responded to by Mrs. N. E. Fertig, Miss Mae Davidson, C. D. Thompson and V. C. Brock. The club is enjoying the most successful year in its history under the presidency of Mrs. Charles Castner.

Hudson Association.

The Hudson association met yesterday afternoon with a good attendance. Business was dispensed with and the entire time was given over to the address by Superintendent L. R. Alderman.

Sunnyside Association.

The Sunnyside Parent-Teacher association met Tuesday at the Sunnyside school at a dinner time entertainment. Dr. Calvin White spoke on "Child Hygiene." Miss Harriet Wood gave an excellent paper on "Reading for Children." Mrs. W. W. Anderson has made a discussion in relation to the school survey. The association voted \$10 to the Congress of Mothers for child welfare work. The teachers acted as hostesses and served ice cream and cake. Mrs. E. E. Bondurant, president of this association, presided.

Mount Tabor Association.

The Mount Tabor association held an interesting meeting yesterday afternoon which was largely attended. Miss Harriet Wood of the public library gave a comprehensive paper on "Children's Reading." There was an exhibit of the work done by the members of sewing classes last term and this was much enjoyed. Plans were made to have State Game Warden William L. Finley give a lecture before the association at its next meeting on Oregon birds.

Portsmouth Association to Meet.

The Portsmouth association will meet this evening at 8:15. There will be music by the Portsmouth school orchestra. Miss Maori Egbert will sing two numbers, "Little Pink Rose" and "At Dawning." Robert A. Miller will be the speaker of the evening. A get acquainted hour will follow. This association is planning a post card shower for Mrs. F. S. Myers, who is in quarantine with her little son, who was this week stricken with scarlet fever.

To Honor Dr. Mary Thompson.

Dr. Mary A. Thompson, the pioneer woman and suffragist, known as the "youngest member" of the Portland Women's club, will celebrate her eighty-ninth birthday anniversary tomorrow evening in the afternoon Mrs. R. E. Bondurant will give a reception in her honor at her home 333 East Thirty-fourth street, between the hours of 2 and 5. No cards have been issued and all friends of Dr. Thompson will be welcomed on this occasion.

Ellet Association.

The regular meeting of Chapter P of the P. E. O. sisterhood was held yesterday afternoon with Mrs. Elsie Seabarger, Twenty-sixth and Skidmore streets, as the guest of honor. There were about a dozen present. The time was given over to business and to a study of the ritual. A social hour with refreshments followed.

Clinton-Kelly Association.

C. O. Stone of the postal savings department of the postoffice was the speaker at Wednesday afternoon's meet-

ing of the Clinton Kelly association, which was well attended by men and women. Mr. Stone explained the plan of the government in caring for the savings of the people.

Plans were discussed for the hot noon lunch which this school hopes to serve soon. Committees were appointed to look after the various matters pertaining to its installation, and ten members volunteered to take a dollar's worth of tickets each, thus putting \$10 in the treasury as a beginning. Plans were also discussed for the presentation of the comedy, "The Union Bug," which the association will present at the schoolhouse February 27. There will be 30 people in the cast and a jolly evening is promised all who attend. The proceeds will be used in the school garden work.

Educational Problems Discussed.

Dr. C. H. Chapman was the speaker at the meeting of the Irvington Parent-Teacher association, which was held Wednesday evening with a good attendance of both fathers and mothers. O. M. Plummer introduced Dr. Chapman, who spoke on "Educational Problems." He presented a strong argument for a general public knowledge and discussion of all problems pertaining to the education of the youth in all institutions.

He deplored the parsimony of the state in regard to normal schools. Instead of having one small and overcrowded normal, where teachers may be trained, he said that Oregon should have half a dozen normals, one of which shall we in Portland. An informal discussion followed the address.

Glencoe Association to Meet.

The Glencoe Parent-Teacher association met this afternoon at 2 o'clock at the school house. Mrs. J. Allen Gilbert gave an address "The Spiritual Training of the Child." M. O. Evans, the director of the school gardens, also spoke.

IN OUR SCHOOL

By Paul West.

To the surprise of all, Torp Stebbins was not only not last this pleasant morning, but when Mister Blinky Hammond, our esteemed janitor, came round to open up he found Torp setting on the front steps, waiting for a chance to get in. Blinky Hammond was so shocked he nearly couldn't un-



She made Torp stand up in front of the whole class and be congratulated.

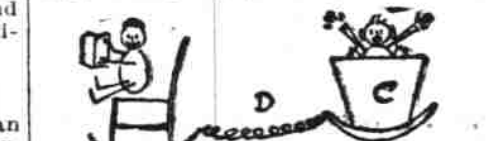
lock the door, he said, and he told Miss Palmer when she showed up he was afraid Torp was walking in his sleep. But Miss Palmer said no, it was simply that Torp had saw the error of his dilatory ways at last and was going to be late no more. She made Torp stand up in front of the whole class and be congratulated, telling us that now we had saw how even Torp could walk up she hoped soon of the rest of us would do so.

Afterward Phil Wigglesworth sat Torp what really made him get there so early, was it because he had a thing from his father or what? And Torp said, Well, if you must know the real reason, it was because I had left two all-day suckers in my desk Friday and I was afraid if I didn't get them out and eat 'em on me.

So it don't look like Torp was so darned reformed after all, and the janitor's opinion is he will show up his usual tardy self to-morrow.

Great Read, Andy!

Andy Anderson's mother's baby, it being Andy's little brother, is teething, and Andy's mother has to be out every afternoon to a mother's meeting over to Byville. Andy has got to rock the cradle. It interferes with his reading, Andy says, so he has made a very wonderful invention, which he drew out on his slate. When Miss Palmer ketched him doing it she said would be please put it on the blackboard, so Andy did so, and it is as follows:



A stands for Andy, sitting in rocking chair boy reading. B stands for his baby brother and C for the cradle, and D for the rope. When Andy rocks it pulls the rope and rocks the cradle. It is worth of the most wonderful things ever invented in our school, say we.

Out of Mouths of Babies

Mamma—Where have you been, Lisbeth? Little Lisbeth—I was in the kitchen watching the cook take the shingles off a fish.

Small Eva—How old are you, grandma? Grandma—How old do you think I am?

Small Eva—Well, I don't know; but you don't look awfully new.

Small Edgar had been spanked for pulling the cat's tail. The next day he was found doing the same thing.

"Edgar," said his mother, severely, "do you want another spanking?"

"No, thank you," he replied. "I don't really care for any more."

"Mamma," said little Beatrice, pointing to a picture in the book she was looking at, "isn't this a picture of Mr. Darn?"

"No, dear," replied her mother. "That is a picture of Dickens."

"Oh, yes," said Beatrice. "I knew it was some kind of a swear word."

Harold had discovered a new playmate in a boy who had recently moved into the neighborhood.

"What sort of a boy is this Johnnie you talk so much about?" asked the careful mother.

"Oh, he's not an angel—that isn't his specialty—but he's all right," replied Harold.

Little Stories for Bedtime

What Peter Rabbit Found.

By Antonia W. Stevens.

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Every day learn something new; That's the only way to do.

Peter Rabbit found that out a long, long time ago. Is one reason he is so serious about everything. The trouble with Peter is that when he learns something new today he straightway forgets what he learned yesterday, and of course he tries to do.

There he was, Peter, a great many times before it will stick in that queer little head of his, and so sometimes he gets into the same kind of trouble over and over again. Now Reddy Fox never has to learn a lesson one less. He never forgets, and this is why everybody thinks him so smart.

Peter was learning something new and very interesting now as he sat on top of the house of Paddy the Beaver. It was how Paddy got air to breathe. You see, ever since Peter had climbed up on the roof he had smelled Paddy the Beaver, smelled him so strong that it had seemed as if Paddy must be right close to him. But he could not doubt, not the least, teeny weeny bit, that he smelled Paddy. You know every one of the little forest and meadow people has a smell just his own. A little it is left in their footsteps, and it is by this that they track one another and know where to find each other.

Peter knew right away that he smelled Paddy the Beaver, but where under the sun could Paddy be? He looked and he looked and he looked, and then just as he was giving up hope of finding him, he saw a glimmer of discovery. What was it? Why it was that right in the very middle of the roof where Old Man Coyote had dug away the Spirit of the Wind, there were tiny little holes that went down between the sticks of which the roof was made, and out of these tiny holes was coming the warm air which Paddy breathed, and which brought up with it the strong smell of Paddy himself. Peter chuckled as he thought of how that smell must have set Old Man Coyote's nose on edge. He was sure in the winter Old Man Coyote, like Reddy and Granny Fox, must often go hungry.

"I wish I could have seen him trying to dig his way in and not being able to do it all the time smelling Paddy just as I do now," thought Peter. "My, but

Next story: "Peter Rabbit Tries to Scare Paddy the Beaver."

George B. Conway, secretary of the Live Stock Insurance company of Helena, is registered at the Oregon.

J. M. Dougan, a contractor, is registered at the Oregon from Tacoma.

J. Q. Adams, a hotel supply man of Omaha, is registered at the Oregon.

"Times were never better than at present," said Hugh O'Kane, a hotel man of Boston, who is a guest at the Perkins.

"There have been 22 new brick buildings completed there so far this year."

"The lumber business has experienced a great improvement in the past two months," says T. W. Lusk, a timberman of Everett, who is a guest at the Perkins.

F. W. McCaffrey, a merchant of Vancouver, B. C., are registered at the Nortonia.

C. W. Moore of The Dalles, is autographed at the Nortonia.

M. Remington, The Dalles, is a guest at the Nortonia.

J. G. Gruber, a business man of Kalama, is stopping at the Nortonia.

C. M. Marwood, Western families official of San Francisco, is at the Multnomah.

Mr. and Mrs. O. B. Thorsing of Everett are spending their honeymoon at the Multnomah.

Chester E. Rahr, a business man of Boston, is at the Multnomah.

C. H. Plummer, a business man of Tacoma, is stopping at the Multnomah.

Dr. W. Kuykendahl of Eugene, is autographed at the Nortonia.

E. P. Hoath, a merchant of Grants Pass, is at the Imperial.

Hon. Duncan Marshall, minister of agriculture, is at the Imperial from Edmonton.

F. H. Peters, commissioner of irrigation, and Norman Rankin, secretary of the irrigation congress, both of Calgary, are at the Imperial.

Dr. C. A. Eldridge of Newburg, is stopping at the Cornelia.

George Larr, a business man of Newburg, is a guest at the Cornelia.

F. M. Compton, an attorney of Salt Lake City, and wife are at the Cornelia.

S. F. Pierce, a business man of Seattle, is stopping at the Benson.

E. F. Benson, a railroad man of Tacoma, is a guest at the Benson.

F. L. Huston, a business man of Boise, is registered at the Benson.

O. C. Shute, a banker of Hillsboro, is a guest at the Benson.

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HINTS FOR GIRLS

By Jessie Roberts.

The Good and Bad Sides of Routine

Life would be a lot simpler if the good in it were plain, straight, gone and the bad just bad. But unluckily things aren't so simple.

Take routine, for instance. Every one of you girls who are holding down a regular job must fall into a certain routine. Much of your work must be performed according to routine. Otherwise there'd be an awful waste of time and energy.

But routine can be a deadly thing, too. If you yield too much to it, you will run a big risk of losing your initiative, your chances of promotion, almost your identity as a human being.

It's the old question of avoiding the devil and falling into the deep sea. Routine as your servant is excellent. But be on your guard against letting it master you.

You can see the results of too great devotion to routine all about you. That little pale woman whom you see at a certain desk in your office doing things with envelopes, who was there when you first came, and is still there, after you have moved on from one position to another—she is poisoned by Routine. There are thousands and thousands like her. They might as well be squirrels in revolving cages as men and women.

No one who has made a big success in life has ever been the slave of routine.

Routine is the curse that falls on many hospitals, departments, charities. It is a kind of dry rot that turns the very heart to dusty powder, withers the brains, and clogs the blood. And yet it can be so good and harmless, too.

If you are falling into routine, if your work ceases to interest you, and you are content to do less than your best, remember that you are hurting yourself, that you are squeezing the juice out of life. It is a lot better to make a hundred mistakes in the endeavor to break old paths and develop bigger faculties than to go

By Mary Lee.

Choosing a Chicken.

To Mrs. B.—In selecting a chicken feel the backbone. It ought to be quite soft, smooth, and easily bent. If it feels like gristle, the bird is young. If bonelike, then the chicken is old and will be tough. A young chicken also has smooth skin and plump feet, and usually, an abundance of pin feathers. Long hairs, coarse scales upon the feet, and a hard breastbone are the signs of an ancient bird. Probably this is the chicken you have been selecting. Note the breast and back well. The former should be plump and meaty, the latter flat.

By much the same marks a turkey may be chosen. If the turkey is old, the legs will be rough and inclined to be red. In the young ones, they are smooth and black. When fresh killed, the legs are clear and full, and the feet moist. If the spur is long and thick, the bird is old. If about half an inch or so long, then the turkey is less than one year old or about a year. That is, a turkey of this description bought at Christmas will have been hatched in the spring of the same year.

The bills and feet of geese are yellow when young. They will be red when the birds are old. If ducks and geese are fresh killed their feet will be very pliable, but if too long kept they will be stiff. The breast of a duck is plump when young.

Fruit Pudding Sauce.

A very delicious sauce is made by cooking together one cup of sugar and one-quarter cup of water until the syrup spins a thread. Beat the yolks of two eggs until thick and yellow and pour the hot syrup over them. Add a cup of cream, beat the mixture and two tablespoonsful of brandy. Strain and serve at once. Another recipe less expensive calls for one tablespoonful of cornstarch, two tablespoonsful of butter, and one-half cup of brown sugar. Set on the stove to get heated through, then stir in enough hot water to make the mixture the consistency of cream. Add two tablespoonsful of brandy and serve hot.

In regard to the cranberry sauce you describe, if the skins were absent then it was probably cranberry jelly, you ate, or rather the cranberries strained

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