

YEAR'S END REVIEWS WILL BE A BATTLEFIELD FEATURE OF NEXT SUNDAY'S JOURNAL

CLUB CALENDAR

A Christmas Wish
A Christmas of well earned happiness to all the forward-looking women who under the banner of various organizations...

The Social Side of City Life

SOCIAL CALENDAR

Tuesday, December 25
Soldiers' Christmas dances and entertainment. Auditorium, 12 p. m. to 1 a. m. Patriotic appeal by Mayor Baker for all dancing girls to attend.

Social Interest Centers About Christmas

Main Event of Yuletide Will Be Soldiers' Entertainment at the Auditorium.

By Nona Lawler
CHRISTMAS is at hand and the social interest of the week will center in family gatherings and children's parties.

The presence in the city of the soldier boys offers a new slant to the proper celebration of Christmas day, and every effort will be made to make welcome the visitors.

CHRISTMAS is at hand and the social interest of the week will center in family gatherings and children's parties. There are always many informal affairs for the college folk home for the holidays given by the various alumni sororities and fraternities in Portland.

Students Home From College
Miss Stephanie Strain, Miss Helen Wheeler, Miss Stella Marie Cross, Miss Betty Smith and Miss Esther Shear are among the Oregon Agricultural students who have arrived from Corvallis to pass the holidays in Portland.

Lawrence Lockley, also of O. A. C., is passing Christmas with his mother, Mrs. Fred Lockley.

From the University of Washington Misses Verna Barker, J. Jean Stevens, Ruth Sills and Miss William Russell have arrived home for the holidays.

Saturday evening was the occasion of a delightful bachelor-maid party, given by Mrs. Selma Jacobson in company with her daughter, Miss Gladys Moore, whose marriage to Claude M. Vassar of Pomeroy, Wash., will be solemnized Thursday after Christmas.

Tuesday evening a party of the Jinks will be given. Many novelties have been arranged by the committee.

Among those who contributed to the program Saturday evening at Lincoln high school, given for Company E, 118th engineers, by the Woman's auxiliary were: Mrs. Ralph Walker, pianist; Mrs. Otto Sedemeyer, harpist; Miss Kathryn Brandes, contralto, and Mrs. Edna May Bakin, elocutionist.

On December 20, the eighteenth wedding anniversary of Captain and Mrs. L. V. Jenkins, 541 Marguerite avenue, was occasion of a surprise party given by friends. Songs, games and musical numbers by Mrs. A. H. Way and G. A. Cushing were features of the day.

Mrs. Robert Silkinty entertained with a luncheon Tuesday for Mrs. Jack Aywin, who leaves soon to join her husband, Dr. Jack Aywin, in Victoria, B. C. Those who enjoyed Mrs. Silkinty's hospitality were: Mesdames J. Aywin, Ray Allison Hess, S. F. Salpinski, William MacDougal, C. B. Brown, W. Smith, A. Grohs, A. Delk, and Miss Ann Maher.

Keep your cup of Happiness Full to the brim and overflowing. Fill it with the rich aromatic. YOUR GROCER SELLS GOLDEN WEST PRODUCTS. ORDER ACAN TODAY.



Household Hints

A Constant Subscriber asks for recipes for use of soy beans. Here are a few tested recipes: Baked Soy Bean Croquettes—One cupful bean pulp, 1 tablespoonful onion juice, ¼ cupful white sauce, salt and pepper.

Combine ingredients and let stand two or three hours. Shape mixture into croquettes. Roll them in bread crumbs, beat egg and crumbs again, and bake.

Soy Bean Filling for Sandwiches.—One cupful soy bean pulp, 1 teaspoonful salt, ¼ teaspoonful paprika, speck of cayenne, 1 teaspoonful lemon juice, ¼ teaspoonful onion juice, 1-6 teaspoonful thyme.

Melt make filling for one dozen sandwiches. Soy Bean Souffle.—One half cupful soy bean pulp, ½ tablespoonful onion juice, 1½ tablespoons flour, ¼ cupful milk, 1-2 teaspoonful salt, 1-2 egg yolk, 1 egg white.

Melt butter, add flour and milk. Boil one minute, stirring constantly. Add soy bean pulp, cool. Add beaten yolk and seasoning; beat white until stiff, and fold it into the mixture. Bake 30 minutes.

Soy Bean Pie Crust.—One half cupful soy bean pulp, ¼ cupful flour, 1 tablespoonful fat, 2 tablespoonful water. Mix flour, bean pulp and fat, and roll out as ordinary pie crust.

Soy Bean Loaf.—Two cupfuls soy beans, ¼ cupful fat salt pork, cut in pieces and fried out; 2 1-2 cupfuls fine bread crumbs, 1 chopped onion, 1 tablespoonful chopped parsley, 2 tablespoonfuls chopped green pepper, 1 egg, 1 teaspoonful salt.

Soak beans 12 to 24 hours. Boil slowly, about three hours, and when tender put them through a meat grinder. Cook bread crumbs and seasoning in the pork drippings and add the crisp pork pieces. Combine mixtures, shape into loaf, bake one hour. Serve with tomato sauce.

Soy Bean Biscuits.—One and one half cupfuls white flour, 3-4 cupful soy bean flour, 1½ tablespoonful fat, salt, milk, 5 teaspoonfuls baking powder. Mix dry ingredients and sift twice; work in shortening with tips of fingers;

add the liquid gradually, mixing with knife and soft dough. It is impossible to determine the amount of liquid owing to the difference in flour. Fat and roll lightly on floured breadboard to ½ inch thickness. Shape with biscuit cutter, place on buttered pan and bake in hot oven 12 to 15 minutes.

Capitol Hill Unit Holds Meeting

Large Amount of Work Accomplished by Red Cross Unit on Thursday.

By Vella Winner
THE Red Cross unit of the Capitol Hill Parent-Teacher association met Thursday at the school house. A large amount of work was accomplished. At noon luncheon was served with covers for 21.

Chapter E of the P. E. O. Slaterhood met Thursday, December 20, with Mrs. C. A. Phillips Doré E. Thompson, from the program was in charge of Mrs. Dunham, who gave talk on "Historic Battlefields of the North."

The Coterie met on Wednesday at the Y. W. C. A. Mrs. B. T. Soden read an interesting paper on "The Entente." The afternoon was spent in making sandwiches.

Elaborate preparations are being made for a large and unique production of the Indian legend of the Northwest, to be given for the Oregon boys' hospital fund.

of the worst pests you ever know? Two of the worst species are those who run streetcars and elevators. They seem to chafe with the idea of their important thing is start on the dot and to wait for no one, no matter what the circumstances.

Occasionally one runs across a sales person of the same sort. He does every thing in a manner which is correct, but as for the variation of the price, an accommodation—he never imagines this possible.

Yellow Tomato Preserves.—Make a syrup of ¼ pound of granulated sugar and just enough water to melt it. Wash tomatoes, peel, and slice (one pound into boiling syrup and cook until tender and transparent. Use 1 sliced lemon to 2 pounds of fruit. Slice it and put in to cook with the tomatoes.

Up-to-Date.—Bag handles of wood with two hand-painted heads sticking out from the folds of the bag which cover the sticks.

Woody girls for ribbon winders. They are as clever as the other woody girls—the needle holders and telephone cabinet girls.

FRATERNAL NOTES

The Christmas roundup of the Modern Woodmen of America Saturday night was well attended, and a large class of candidates initiated, many from nearby towns.

Williamette Tribe, Improved Order of Red Men, has made elaborate arrangements for its annual Christmas festival.

The Woodmen of the World have changed their insignia from a stump with four roots cut off closely to a square within which is a circle and the letters W. O. W.

Portland Tent of the Maccabees has a smoker and jolly evening program for Tuesday evening for its monthly entertainment, social and dance at K. of P. hall, Eleventh and Alder street.

MRS. HERBERT RILEY DABNEY (Arita Morton), whose marriage in this city took place last week.



—Photo by Bushnell.

Nurses Asked to Respond by Telegraph

Services of Twenty Thousand Will Be Required Within the Next Year.

The superintendent of the army nurse corps, Miss Dore E. Thompson, for her office at the war department, Miss Dore E. Thompson, has dispatched to every nurses' school, nurses' association, and to many private hospitals, a request that nurses who are eligible for war service enroll by telegraph or letter without delay as the need has become imperative.

In the course of the next year, with a continuation of the war, at least 20,000 nurses will be required in army hospitals at home and abroad. Of the total number of graduate nurses of the country, approximately 80,000, only 2500 have so far been assigned to duty in the army service, and of this number 1500 are in France.

It is because the need is not understood by the nurses of the country that the army nurse corps lacks a proper nursing status today," said Miss Thompson. "Patriotic devotion runs high in the profession and we have many letters from nurses of all parts of the country declaring their intention and willingness to serve the army, but these women do not appear to understand that the need is real at the present time.

Any nurse who is qualified for service, no matter where she may be in this country, should not hesitate to make her application today. Her services are, in any case, needed by the army.

A nurse traveling under orders is given a first class ticket, Pullman car accommodations and is reimbursed for incidental traveling expenses not exceeding \$4.50 per day.

Application for appointment is made to the army nurse corps, blanks being furnished, and the applicant must meet the following requirements: She must be between 21 and 45 years of age and unmarried. Previously the age specifications were 25 to 35 years.

Her physical fitness for service is to be established by a medical officer of the army at his proper station. Examinations are confidential. To avoid long journeys the physical examination of the applicant may be made by her family physician. An army nurse must be a graduate of a training school for nurses and must have served for two years in a hospital.

Appointments are made under an agreement to serve for the period of the emergency only, if the nurse does not desire to serve for a longer period.

Army nurses assigned to duty at military hospitals at home or abroad are provided with quarters and subsistence and are paid \$50 per month, with \$10 addition for foreign service.

The Red Cross nursing service constitutes the reserve of the army nurse corps, and enrollment may be through military or directly through the superintendent of the United States army nurse corps in Washington.

War Time Cookery

Hot rice or hasty pudding (cornmeal mush) served with a sweet sauce makes a simple wholesome dessert. Chopped raisins or dates may be added to either, but no sugar is needed.

HONEY SAUCE—One cup honey, one-fourth cup water, one tablespoon butter substitute, juice of one lemon or two teaspoons of vinegar, one-quarter teaspoon salt; one-quarter teaspoon cinnamon, a dash hot nutmeg. Boil together 15 minutes.

MOLASSES SAUCE—One cup molasses or syrup, one tablespoon cornstarch, stirred smooth with water, one tablespoon butter substitute, lemon juice or vinegar to taste, one-quarter teaspoon salt, one pinch of nutmeg. Boil all ingredients together 20 minutes.

FRUIT SAUCE—To one cup of corn syrup add one-half cup chopped raisins and one-half cup currants. Boil together until thick one cup of honey and one cup of grape juice. Apple sauce, prune juice, or the juice from canned fruit can be used in this recipe.

Now the papers are calling for fifty-fifty marmalades. The recipes below, though not of the fifty-fifty variety, reduce sugar to zero and introduce other surprises.

Carrot Honey—Take one pint grated raw carrot, two cups white syrup and two lemons; mix ingredients and add the grated rind of one lemon. Heat slowly and simmer the mixture until it is thick and clear. Turn into scalded jelly glasses and when cold cover with hot paraffin. Serve with cold meat or as a sauce for puddings.

Scotch Orange Marmalade—To two pints drained oranges (pulp, rind and seeds) add two pounds of honey and cook to a thick marmalade.

"HERE they come, boys," said the man on the first cot in one of the wards of the base hospital at Camp Lewis. And about that time the door opened and two women bearing trays appeared. The faces along the rows of cots turned toward the door, and he opened up as they saw the covers taken off the jellies and fruit juices sparkle in the glasses.

This was one of the daily visits of the women in the "Hoover kitchen." Now the "Hoover kitchen" is a dainty eating place conducted by some of the women of Seattle who are anxious to do what they can in this war business. They have a section in one of the wards which has been equipped with tables, silverware and sure enough our hearth fires are burning.

The ladies serve two meals, breakfast and dinner, and the time they visit the wards with the fruit juices, jellies, hot toast and other foods that the doctor said nurses prescribe. That their work is appreciated is shown by the fact that when one learns that their quarters have been outgrown, and an additional room has been ordered built at once.

This is no money-making venture, as the ladies volunteer their services. Mrs. Winfield R. Smith, who has charge of the Soldiers' and Sailors' club in Seattle, has been directing the work here. Associated with her is Mrs. Edna J. Lonsdale of Seattle. At the present time Mrs. R. W. Emmons of Seattle is personally in charge of this "kitchen."

The ladies state that their chief aim in the successful winning of a world peace is to furnish the boys convalescing in the hospital with foods, which will aid in their speedy recovery, and prepare them for the heavier diet of the barracks.

ELECTRICAL-COOKING APPLIANCES

Make the most useful, serviceable gifts. Cook wherever there is a lamp socket. No flame, fire, fumes, mess—Absolute cleanliness and safety. Saves time, labor and temper.

Hotpoint Percolator. You will make no mistake when you buy her a percolator. They always please. No more complaints of metallic taste or taint. Starts to percolate from cold water within 30 seconds. Cost to operate less than one cent per meal. Operates on any lamp socket. PRICE, \$8.00 Up.

A SPOT LAMP. For dad's car there is nothing that will please him more. For cross country runs or for use in about town. Silverbeam \$9.00, S. and M. \$7.00, Old Sol \$6.00.

A TOY MOTOR. Give that boy a toy motor—something that will interest him for some time to come. Something that will delight as well as instruct. PRICES \$1.25 UP.

WARNING. Don't use candles to light your tree. Get an Electric Tree Footstool—No fuss, no bother, no dirt or dripping. No danger of fire. Recommended by the fire marshal. PRICE \$4.00 UP.

ELECTRIC CO. BOTHER PHONES. WE DELIVER.

CLUB NOTES. The daughters of the American Revolution Auxiliary of the Red Cross will meet on Saturday, December 23, in the Olds, Wortman & King sewing room, as their regular meeting day falls on Christmas this week.

VICTROLA NIGHT Tonight. Christmas Suggestions. Violins of substantial worth from \$15.00 to \$50.00. If it be a Guitar, Mandolin, Banjo, Ukulele, or other instrument you will find what you want here.

RECORDS the always acceptable gift. Victrolas in all styles \$20 to \$325. Victor Records and Supplies. Packard, Mehlum, Bond and Lindeman Piano Co. Players—Witte-Mignon.

Portland Hotels. New Arrivals in Portland. Should First Find Their Way to Hotel Cornelius. RATES \$1 A DAY AND UP. C. W. Corbett, President. E. Fletcher, Manager. Park and Alder, Portland, Ore.

Hotel Seward. The SEWARD is a new, modern and elegantly appointed hotel, possessing one of the most beautiful views looking out on the Northwest. Located at 10th and 11th streets, opposite Old World.

Hotel Clifford. A Moderate-Priced Hotel of North. East Morrison St. at East Sixth. \$1.00 Per Day. With Private Bath \$1.50.