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

The Social Side of City Life

CLUB CALENDAR

A Christmas Wish

A Christmas of well earned happiness to all the forward-looking women who under the banner of various organizations are working together in the common cause of humanity, doing their bit to enlighten and uplift those less fortunate than themselves, is the sincere wish of Vella Winner, club editor, Oregon Journal.

Social Interest Centers About Christmas

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

By Nona Lawier

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

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. The biggest social function of the year will be the 12-hour frolic for the boys in olive drab at The Auditorium Tuesday. Beginning. at 12 o'clock the affair will continue until 1 o'clock in the morning a continuous round of merriment, dancing and entertaining program features. Mayor Baker will be assisted by the following promiment women who will act as chaperons for the affair: Mrs. Solomon Hirsch. Mrs. Francis R. Behrends, Mrs. Helen Ladd Corbett, Mrs. Lillian Baker, Mrs. Frank Kerr, Mrs. Robert D. Inman, Mrs. Charles E. Curry, Mrs. Curtiss Strong Mrs. Guy W. Talbot, Mrs. Charles F. Adams, Mrs. Vanleer Eichbaum, Mrs. Natt McDougal, Mrs. William C. Alvord, Mrs. William D. Wheelwright, Mrs. J G. Gauld, Mrs Alma D. Katz and her sister, Miss Sherman, Mrs. Ferdinand Reed, Mrs. C. C. Colt, Mrs. R. L. Sabin, Mrs. W. G. Dillingham, Mrs. Henry L. Corbett, Mrs. Elliott R. Corbett, Mrs. Donald Spencer, Mrs. David T. Honeyman, Mrs. J. V. Beach, Mrs. W. L. MacGregor, Mrs. J. G. Warren. Mrs. Andrew R. Porter, Mrs. Fletcher Linn, Mrs. A. E. Rockey, Mrs. John A. Keating, Mrs. Otto Grice, Mrs. A. K. Wisner, Mrs. John Claire Monteith, Mrs. C. Edward Grelle, Mrs. Oliver K. Jeffrey, Mrs. Williams Lyons, Mrs. Forrest Fischer, and a strong committee college women representing every college in collegiate alumnae, also representatives from the war auxiliaries will assist: Miss Caroline Barnes, Misses Vida and Margaretta Marshall Miss Valentine Pritchard, Miss Etta Morris, Miss Ruth Teal, Miss Virginia McDonough and Miss Harriet Cumming

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 Port-

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 Slauson and Miriam Youell have arrived home for the holidays.

Saturday evening was the occasion of a delightful bachelor-maid party given by Mrs. Sarah Moore, in compliment to her daughter. Miss Gladys Moore, whose marriage to Claude M. Vassar of Pomeroy, Wash., will be solemnized Thursday after Christmas. A most pleasant evening was passed with music and recitations.

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, 116th engineers, by the Woman's auxiliary were: Mrs. Ralph Walker, pianist composer; Otto Wedemeyer, baritone; 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. Wey and G. A. Cushing were features of the day. Those present were: Mr. and Mrs. E. R. Hall, Mrs. P. R. Johnson, Mr. and Mrs. H. W. Krupke, Mr. and Mrs. J. P. Krupke, Mr. and Mrs. A. H. Wey, Mr. and Mrs A. G. Cushing, Mrs. Eliza Cushing, Mrs. J. W. Menzies and daughter Ida, Mrs. Hattie Mumma, Mrs. B. B. Nobles, Miss Helen Sweeney, Miss Pearl Hugill, Miss Leah Welsh, Harry B. Oatman, Mrs.

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

Youthful Elopers

Parsons and Lous Le Croix, both said to Soy Bean Biscuits.—One and one half be but 16 years old, were held by the cupfuls white flour, 3-4 cupful soy bear police today following their arrest at a flour, 11/2 tablespoonfuls fat, salt, milk hctel yesterday on telegraphic warrants 5 teaspoonfuls baking powder. from Seattle. Details of their flight from Seattle were not received here.

At the top is Andrew Robert Porter II, son of Mr. and Mrs. Guy Porter; bottom, Harry McCraken Jr.

OOKING FOR SANTA today is the all absorbing occupa-

tion of these two and thousands of other Portland children.



Household Hints

A Constant Subscriber asks for recipes | add the liquid gradually, mixing with for use of soy beans. Here are a few knife to soft dough. It is impossible to

Baked Soy Bean Croquettes .- One upful bean pulp, 1 tablespoonful onlon fuice, 1/2 cupful white sauce, salt and

Combine ingredients and let stand two or three hours. Shape mixture into croquettes. Roll them in bread crumbs, beaten egg and crumbs again, and bake. Soy Bean Filling for Sandwiches .-One cupful soy bean pulp, 1 teaspoonful salt, ¼ teaspoonful paprika, speck of 1 teaspoonful lemon juice, 1/2 teaspoonful onion juice, 1-6 teaspoonful

Will make filling for one dozen sand

Soy Bean Souffle .- One half cupful soy bean pulp, ½ tablespoonful butter, 2 tablespoonfuls flour, ½ cupful milk, 1-2 teaspoonful salt, 1-2 egg yolk, 1 egg

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

Soy Bean Ple Crust .- One half cupful soy bean pulp, 42 cupful flour, 1 table-spoonful fat, 2 tablespoonfuls water. Mix flour, bean pulp and fat, and roll

out as ordinary ple crust. Soy Bean Loaf .- Two cupfuls so beans, 1/2 cupful fat salt pork, cut in oiled paper. pieces and tried out; 2 1-2 cupfuls fine bread crumbs, 1 chopped onion, 1 tablespoonful chopped parsley, 2 tablespoonfuls chopped green pepper, 1 egg, 1 tea-

Soak beans 12 to 24 hours. Boil slowly about three hours, and when tender put Caught in South bread crumbs and seasoning in the pork hands. drippings and add the crisp pork pieces. Combine mixtures, shape into loaf, bake San Francisco, Dec. 24.—(U. P.)—Jesse one hour. Serve with tomato sauce.

Mix dry ingredients and sift twice work in shortening with tips of fingers

Chocolate chips-Boil 3 cups of Karo Corn syrup until it is very crisp or almost scorched. Turn quickly into an offed pan and spread thin. When almost cold cut into small rectangular pieces. Melt confectionery chocolate and dip the rectangles after they have become hard and cold. Place these on

determine the amount of liquid owing

to the difference in flour. Pat and roll

lightly on floured breadboard to 1/2 inch

thickness. Shape with biscuit cutter.

oven 12 to 15 minutes.

place on buttered pan and bake in hot

Conservation Pie Crust.-A delicious

conservation pie crust has been evolved by Herman Namero, of the Oyster Loaf,

as follows. One and one half pints vege-

table oil 1 teaspoonful salt, 4 lbs. bolted

fine graham flour, 1½ pints cold water. Eall and turn about three times.

Conservation Candy. - Peppermint

salt. Let boil until it breaks crisply

when dropped into cold water. Add pep-

permint extract and turn into an oiled

in the hands begin pulling. If striped

chews are desired, the fruit coloring is

Cut into small pieces with

added just before the pulling is com-

shears and wrap in oiled papers.

Popcorn balls - Put 4 cups of corn syrup in a pan and after it comes to a boil let it cook five minutes. Then add a dash of salt and a small piece of crisco. Continue the boiling until it is very brittle when dropped into water, Turn quickly over a pan of warm popcorn and mold into balls with the

Fruit and nut paste-Using the finest knives of an ordinary meat grinder, mix as you grind any of the following: Figs, prunes, dates, cherries, raisins cocoanut, citron and nuts. A little strained honey added will sweeten the mixture and kill the oily taste of the paste. Work into desired forms with

Chocolate dip-Using a double cooker melt two squares of unsweetened Baker's chocolate and three spoonfuls of strained honey. Nuts, pieces of fruit or paste balls may be dipped in this while hot. Paste balls should stand at least

12 hours before being dipped. Among curious popular fallacies is the idea that an individual may become obese without eating too much and may reman obese even when very little food is taken. If a person each day eats a butter ball weighing only a third of an ounce in excess of the food actually needed it seems trifling, insignificant: but continued over a year it would involve a gain in weight of nine pounds of fatty tissue or in 10 years of 90 pounds. An ounce of bread or half a glass of milk more than the food resome lively sporting numbers, plenty quirement for the day will bring about of smokes, and all Maccabees are inthe same result. Conversely, if the vited to bring their friends and prosquantity of food taken be only slightly below the needs of the body, some of the body's own fat is used and the body

Wednesday evening for its monthly en-

large Amount of Work Accomcomplished by Red Cross Unit on Thursday. By Vella Winner

Unit Holds

Meeting

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. Mrs. Edgar Stephens was in charge of the luncheon and she was ably assisted by Mrs. George Stearns, Mrs. Sidney Lathrop, Mrs. Fred Wills, Mrs. L. Penson and Mrs. John Shillito. The table, was decorated in holly. The association had as one of its guests John D. Ingram of New York, father of the primary teacher. In a happy speech he commended the school very highly, Another guest was Dr. Wells, father of the principal of the school, Mrs. Ella Blanford, who made an interesting talk, comparing present war conditions with those that existed at the time of the Civil war. Charles Full, another guest, commended the work of the Parent-Teacher association and the Red Cross unit. The next meeting of the unit will be held Janu-

Chapter E of the P. E. O. Sisterhood met Thursday, December 20, with Mrs. C. A. Phipps. After the business session the program was in charge of Mrs. Dunham, who gave talk on "Historic Battlefields of the North." Miss Brook ing gave a paper on "Historic Battle-fields of the South." Thirteen answered roll call with current events. It being near Christmas, the hostess served Christmas refreshments. After exchanging Christmas greetings, the members adjourned to meet January 8 with Mrs J. F. Kinder, 1316 Belmont street.

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 bandages. Mrs. C. J. Allen, the president, left today for Denver, where she expects to make her home. She will be greatly missed by the Coterie ladies and her many friends.

Elaborate preparations are being made for a large and unique production of the Indian legends of the Northwest, to be given for the Oregon boys' hospital fund. her office at the war department, Mills It will be put on at the Auditorium February 22, under the auspices of the Im- every nurses' school, nurses' association proved Order of Red Men and Pocahon- and to many private hospitals, a request girls and Boy Scouts. The songs, legends and war dances will be staged in full Indian regalia, and the affair has been approved by the state council of defense and has been placed on the

streetcars and elevators. They seem obsessesd with the idea that the all important thing is start on the dot and to wait for no one, no matter what the circumstances. Such a thing as the fact that he is really there for the purpose of serving the public never enters his mind. If by holding his charlot for the fraction of an instant he can allow the entrance of some one, he wouldn't the world wait that fraction of an nstant-not he!

Occasionally one runs across a sales person of the same sort. He does everything in a manner technically correct but as for a variation that might mean accommodation-he never imagines this possible. Probably rules were made for such people, for they evidently have no brains. Someone has said that rules were made to break, but alas the techpinhead does not know enough even to break a rule.

Yellow Tomato Preserves. - Make syrup of % pound of granulated sugar omatoes (either ripe or green), drop into boiling syrup and cook until tender chews-Cook 4 cups of Taffy syrup or and transparent. Use 1 sliced lemon to Karo syrup 5 minutes, then add level pounds of fruit. Slice it and put in tablespoonful of crisco and a pinch of to cook with the tomatoes. Use % pound sugar to a pound of fruit. I have made this of both ripe and green tomatoes, but much prefer the ripe ones. Pick them so they won't burst. When just cool enough to take

> Up-to-Datest.-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 are the other woody folk-the needle holders and telephone cabaret girls. Broad ribbon panels falling to the skirt hems of the latest and most girl-

ish frocks dansant.

FRATERNAL NOTES

The Christmas roundup of the Mod-Woodmen of America Saturday night was well attended, and a large class of candidates initiated, many of them from nearby towns. R. W. Foster, venerable consul of Oregon Fir camp, presided. J. W. Simmons, state deputy head consul, spoke. Refreshments were served to all present by Fred Graap and a corps of assistance. Major C. C. Hood and Captain George Matthews were in charge of the degree work. Among the candidates was Harvey Wells, state insurance commiss

Willamette Tribe, Improved Order of Red Men, has made elaborate arrange-ments for its annual Christmas festival, which will be given at its wigwam, Third and Madison streets, Eagles' hall. There will be a Christmas tree for the children, a musical and literary program, and dancing. All members of the tribe or the order, and of the deree of Pocahontas, are invited.

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. The sovereign Woodmen of the World, with jurisdiction in the eastern states still retain

Portland Tent of the Maccabees has a smoker and jolly evening program for Thursday night. There will be

weight falls, a process which may be extended over a long period of time.

What think you of the person who is always technically correct, yea, even painfully so? Don't you think him one

MI. Hood tent Maccabees has set aside Wednesday evening for its monthly entertainment, social and dance at K of P. hall, Eleventh and Alder street.

The Maccabbee orchestra, and good prizes will make the evening enjoyable and attractive.

Capitol Hill MRS, HERBERT RILEY ton), whose marriage in this city took place last week.



Nurses Asked to Respond by Telegraph

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

THE superintendent of the army nurse in the glasses. corps, Miss Dore E. Thompson, from building, Washington, has dispatched to tas tribe, assisted by the Camp Fire 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

"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 serve the army, but these women do not appear to understand that the need is real at the present time. The actual need of the army nurse corps today is 475 nurses and this number is needed for immediate service. Therefore, we are urgently requesting that nurses who have determined to do war service no onger postpone making application, but immediately, by telegraph or by letter. apply with the idea of immediate as-

"Any nurse who is qualified for serv ice, no matter where she may be in this country, should not hesitate to make her application today. Her services are, or presently will be, 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. Nurses are not re quired to purchase new uniforms, bu may use any white uniforms they may

Application for appointment is made to the army nurse corps, blanks being fur-nished, 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. Examina-tions 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 hospital. To meet the present emergency state registration will be waived Appointments are made under an agreement to serve for the period of the emergency only, if the nurses do not desire to serve for the usual three year 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 additional for foreign service.

The Red Cross nursing service constitutes the reserve of the army nurse corps, and enrollment may be through that body or directly through the supernurse corps in Washington

There's a vast difference in salt is wonderfully pure consequently of great strength

War Time Cookery

Chopped raisins or dates may be added a cup of cooked apricots that have been to either, but no sugar is needed. Here run through the food chopper.

lespoons of vinegar, one-quarter tea- duce sugar to zero and introduce other spoon salt; one-quarter teaspoon cinna- surprise mon, a das hof nutmeg. Boil together 15 Prune Conserve.—Two dozen prunes, minutes. The juice of one orange one third pound raisins, two oranges, lution Auxiliary of the Red Cross will and grated peel may be used instead one third cup corn syrup, one half cup meet on Saturday, December 29, in the of lemon and seasoning in this recipe. water, one quarter cup nut meats. Dried Olds. Wortman & King sewing room, as MOLASSES SAUCE.—One cup mo-lasses or syrup, one tablespoon corn-starch, stirred smooth with water, one prunes in pieces, add chopped raisins have been turning out spiendid work but tablespoon butter substitute, lemon juice and orange pulp and peel, cut very fine, it is hoped that the attendance will be oon cinnamon, a pinch of salt, Boil all ingredients together 20 minutes. Hot malade. Add chopped nuts five minutes Cross is cordially invited to meet with

makes an excellent sauce. MAPLE SAUCE .- To one cup of maple syrup add one-fourth cup of nut meats chopped fine. Heat and serve with hot rice. CHOCLATE SAUCE-Add one square of melted chocolate to one cup of hot

orn syrup. Season with vanilia.
FRUIT SAUCE. To one cup of corn up add one-half cup chopped raisins r dates. Heat before serving. HONEY GRAPE SAUCE.—Boil to-

Hot rice or hasty pudding (cornmeal prune juice, or the juice from canned mush) served with a sweet sauce fruit can be used in this recipe. Anmakes a simple wholesome dessert, other variation can be made by using

are a few easily made sauces:

HONEY SAUCE—One cup honey, onefourth cup water, one tablespoon butter
fifty marmalades. The recipes below,
though not of the fifty-fifty variety, rethough not of the fifty-fifty variety, re-Now the papers are calling for fifty- give than to receive."

then add corn syrup and water. Cook more than doubled after the holid slowly until it is the consistency of mar- Anyone who wishes to sew for the Red lasses flavored with ground ginger before removing from fire.

Carrot Heney. Take one pint grated grated rind of one lemon. Heat slowly has been turned over to the Po 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 ground oranges (pulp, rind and gether until thick one cup of honey and juice) add two pounds of honey and cook one cup of grape juice. Apple sauce, to a thick marmalade.

Patients Smile Sacrifice Urged In Behalf of When Jellies **Orphans** Come In

Women Volunteers Conducting Dr. Anna Howard Shaw Gives "Hoover Kitchen" for Hospital at American Lake.

appeared. The-faces along the rows of cots turned toward the door and bright-ened up as they saw the covers taken off the jellies and fruit juices sparkle

This was one of the daily visits of the women in the "Hoover kitchen." may keep Christmas fresh and green in Now, the "Hoover kitchen" is a dainty this, of all the years of our lives, should eating place conducted by some of the be a children's Christmas year. It is our women of Seattle who are anxious to duty not only to keep the home fires do what they can in this war business. They have a section in one of the wards our household cheerful and drive gloom which has been equipped with tables, and depression as far as possible from silverware and sure enough linen table those who surround our hearth fires. covers. There are some blue window nurses will be required in army hospitals curtains that add the home touch to the

ley visit the wards with the fruit juices jellies, hot toast and other foods that sublime lesson of giving, which is far the doctor sand nurses prescribe. their work is appreciated can be deterstood by the nurses of the country that mined when one learns that their quarthe army nurse corps lacks a proper ters have been outgrown, and an addi- into their open migds the desire to make tional room has been ordered built at this season a time when they can serve

This is no money-making venture, as the ladies volunteer their services. Mrs. Winfield R. Smith, who has charge of the Soldiers's and Sailors' club in Seattle, has been directing the work here. Associated with her is Mrs. Milo J. Loneless 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

is to furnish the boys convalescing in the hospital with foods which will aid in heir speedy recovery, and prepare them for the heavier diet of the harracks. There's nothing like good, old fashioned home cooking for a man in the hospital and these ladies have hit upon a very good thing. When you get a vacation in the base hospital, the "Hoover kitchen" will be on hand to give you a lift.

Advice to Women's Committee of Defense.

"HERE they come, boys," said the man of the woman's committee 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 this committee a Christmas message appeared. own and foreign lands." "It occurs to me," reads the message

that there are two ways in which we burning but also to keep the hearts of those who surround our hearth fires, "My experience with children since th

The ladies serve two meals, break-patriotism, and there could be no ber of graduate nurses of the country, approximately 80,000, only 3500 have so fast and dinner, and the rest of the time greater use made of this Christmas That greater than that of receiving. Instead of dwelling upon the thoughts of gifts to be received, we should instill their country and its allies and aid in the successful winning of a world peace by uniting with their parents in unselfishly bestowing upon others the gifts, or their equivalent, which in times of peace they have themselves received. "Orphan children, suffering from hun

ger and cold, who are helpless and homeless in our own and foreign lands, are calling to us for this sacrifice for love of Him who said: Tnasmuch as ye have done it unto the least of these, ye have done it unto me.'

"Our children, I know, will respond this appeal, which is made not only for the sake of those who may be made glad through this sacrifice, but for their

"In the midst of the turmoil and the stress of war, of the discontent and distrust, the hatreds and bitterness, we

must use every opportunity to hold m-cred the deeper things of the spirit and to keep our children in the atmosphere of the real forces which will pitimately save humanity, and these are Faith, Hope and Love, the only sure founda-tion upon which rests the permanent peace of individuals or nations.

"Then let our committees everywhere throughout the union do all in their power to aid in teaching the sublime leson of the Master, that it is better to

CLUB NOTES

The ladies of the Red Cross auxiliary raw carrot, two cups white syrup and at Corbett on the Columbia at the two two lemons; mix ingredients and add the dances held recently cleared \$330 which

VICTROLA **NIGHT**

Tonight

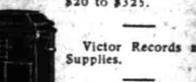
Christmas Suggestions

Violins of substan tial worth from \$15. \$20 to \$50 each. If it be a Guitar, Mandolin, Banjo, Ukelele, or other instrument.

you will find what you want here. Music Rolls, Leather Music Bags from \$1 to \$10 each. Music Stands and genuine

Victrolas in all styles

Leather Cases for



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Portland Hotels



Cornelius



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 Silverbeam
 \$9.00

 S. and M.
 \$7.00

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Make the most useful, serviceable gifts. Cook wherever

there is a lamp socket-No flame, fire, fuss, muss-Abso-

lute cleanliness and safety. Saves time, labor and temper.

A SPOT LAMP

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

PRICE, \$8.00 Up

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.

A TOY MOTOR

WARNING Don't use candles to light your tree. Get an Electric Tree Festoon—No fuss, no bother, no dirt or dripping. No danger of fire. Recom-mended by the fire marshal.

PRICE\$4.00 UP

Keep your cup of Happiness Full to the brim and overflowing Fillit with the rich aromatic OLDEN GROCER Righ US1 WEST COLDEN PRODUCTS ORDER ACAN